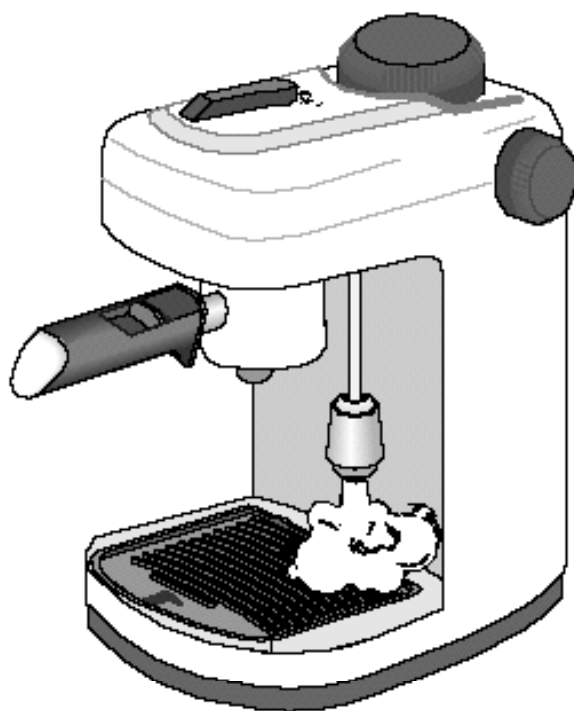
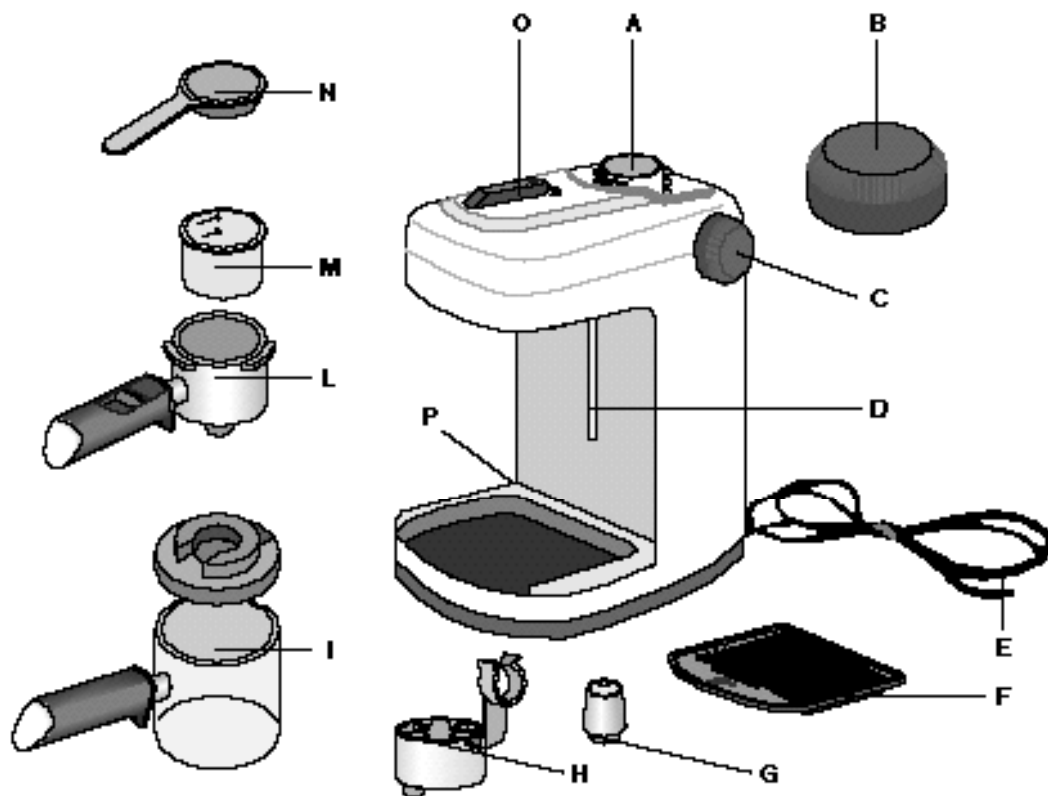

**COFFEE MACHINE
MACHINE A CAFE
CAFETERA ELÉCTRICA
CAFETEIRA ELÉTRICA**

**Owner's instructions
Mode d'emploi
Instrucciones para el uso
Instruções**



**READ AND SAVE THESE INSTRUCTIONS
LISEZ ET GARDEZ CES INSTRUCTIONS
REPASE Y GUARDE ESTAS INSTRUCCIONES
GUARDE ESTAS INSTRUÇÕES**



DESCRIPTION OF THE APPLIANCE

- A. Water tank
- B. Cap with safety valve
- C. Steam knob
- D. Steam tube
- E. Power cable
- F. Drip tray
- G. Cappuccino nozzle
- H. Adaptor for cups
- I. Carafe with lid
- L. Filter-holder
- M. Filter
- N. Measuring spoon
- O. Flow regulator with selection for LIGHT, MEDIUM or STRONG
- P. ON/OFF switch

DESCRIPCIÓN DEL APARATO

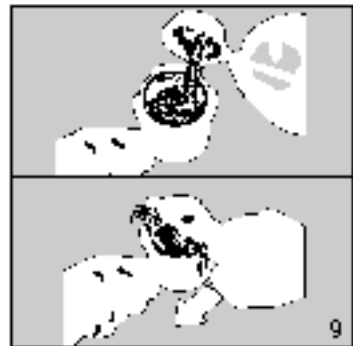
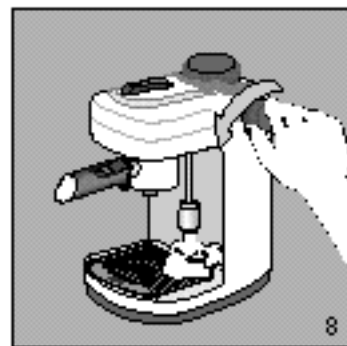
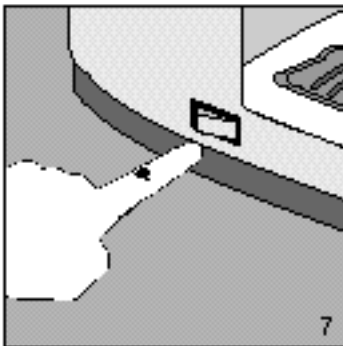
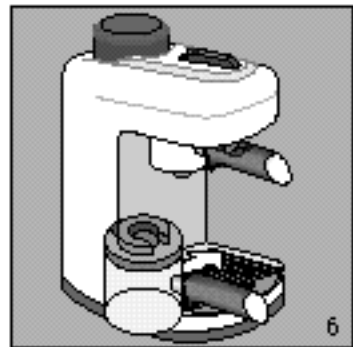
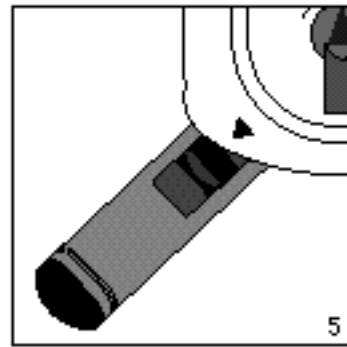
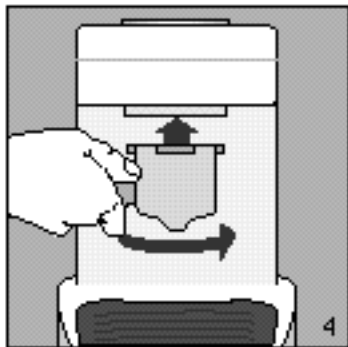
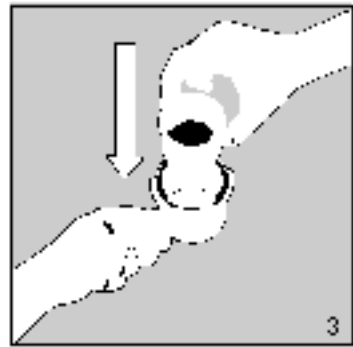
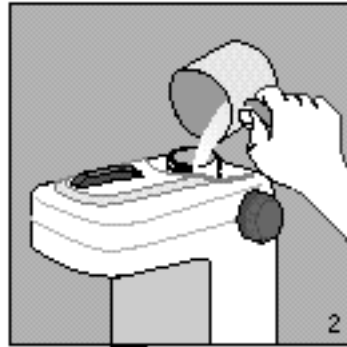
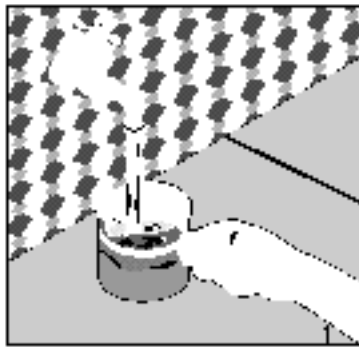
- A. Depósito de agua
- B. Tapón del depósito
- C. Selector del vapor
- D. Tubo del vapor con pico para capuchino
- E. Cable de corriente
- F. Recipiente recolector de gotas
- G. Batidor de capuchinos
- H. Adaptador para tazas
- I. Garrafa con tampa
- L. Copita portafiltro
- M. Filtro
- N. Medida
- O. Regulador de flujo
- P. Interruptor ON/OFF

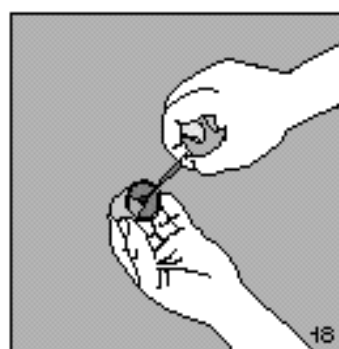
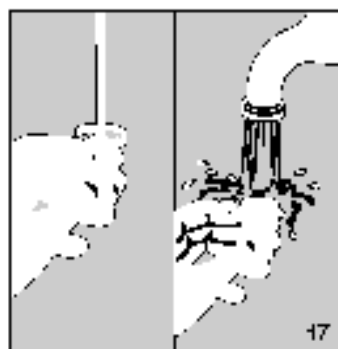
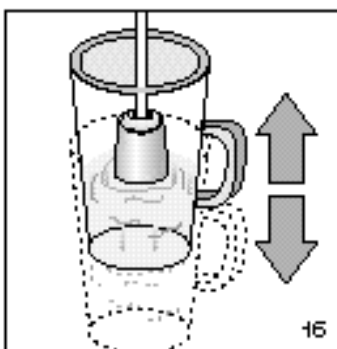
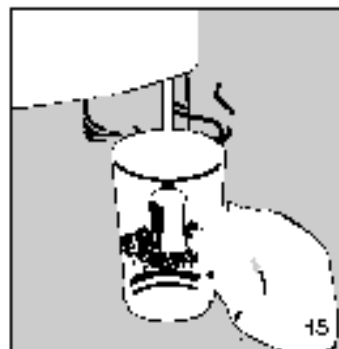
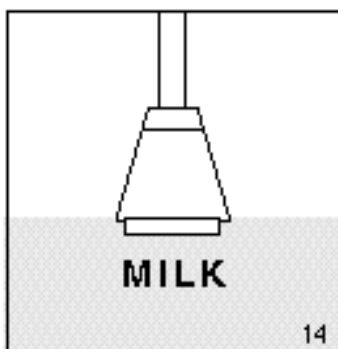
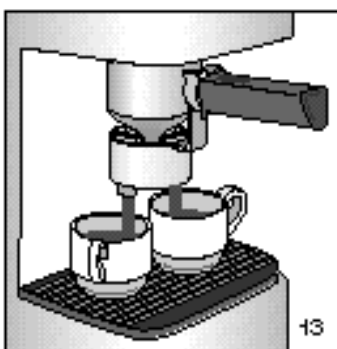
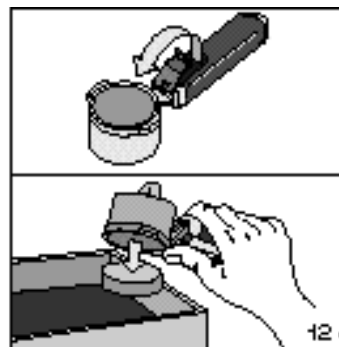
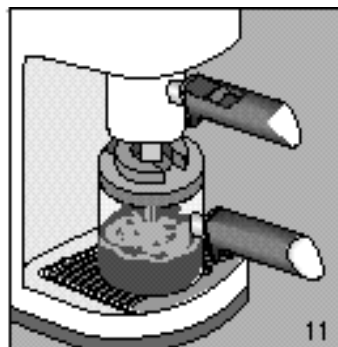
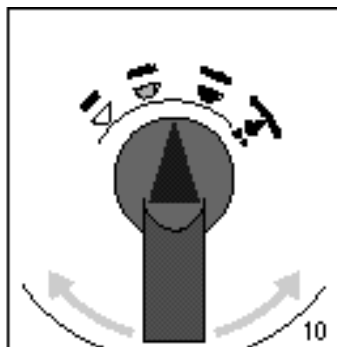
DESCRIPTION DE L'APPAREIL

- A. Réservoir
- B. Bouchon avec vanne de sécurité
- C. Poignée ouverture vapeur
- D. Tuyau sortie vapeur
- E. Cordon électrique
- F. Egouttoir
- G. Buse pour "cappuccino"
- H. Adaptateur pour tasses
- I. Carafe avec couvercle
- L. Porte-filtre
- M. Filtre
- N. Cuillère de dosage
- O. Régulateur pour sélectionner un café fort, moyen ou léger
- P. Interrupteur ON/OFF

DESCRIÇÃO DO APARELHO

- A. Reservatório de água
- B. Tampa removível do reservatório de água com válvula de segurança
- C. Botão de vapor
- D. Tubo de vapor
- E. Cabo de alimentação
- F. Bandeja removível
- G. Acessório para fazer o "cappuccino"
- H. Adaptador para xícaras
- I. Jarra de vidro com tampa
- L. Porta filtro
- M. Filtro
- N. Colher dosadora
- O. Regulador de fluxo
- P. Interruptor general para ligar e desligar a cafeteira







IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles and knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance for other than the intended use.
- DO NOT unscrew or remove boiler cap while the machine is in operation. Wait until brewing cycle is completed and all water and steam has been used up.
- Appliances with Glass Containers:
 - A. The container is designed for use with this appliance. It must never be used on a range top.
 - B. Do not set a hot container on a wet or cold surface.
 - C. Do not use a cracked container or a container having a loose or weakened handle.
 - D. Do not clean container with cleansers, steel wool pads, or other abrasive material.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

Regarding Your Cord Set:

- A. A short power-supply cord (or detachable power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and the longer cord should be arranged so that it will not drape over the counter-top or table top where it can be pulled on by children or tripped over.
- D. Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service representative.

Do not immerse base in water.

To reduce the risk of fire or electric shock, do not dis-assemble the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.

- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.
- Never fill the water tank with milk or coffee.

IMPORTANT SAFETY NOTICE

CAUTION ! To avoid injury it is important that you:



- never unscrew the water tank cap when unit is under pressure
- correctly attach the filter holder to the machine
- do not move or try to remove the filter holder while the machine is in use.

Therefore before unscrewing the watertank cap and filter holder check whether there is pressure in the water tank as follows:

- Switch the machine off.
- Remove the plug from the wall socket.
- Turn the steam knob slowly counter-clockwise.
- If steam escapes from the tube, then the water tank is still under pressure.
- Place a receptacle under the steam tube.
- Open the steam knob so that the residual steam can escape.
- When all the steam has escaped from the tube, close the steam knob by turning it clockwise.

At this point, the water tank cap and the filter-holder can be removed.

Therefore to properly insert the filter-holder :

- Make sure that the brackets of the filter-holder are lined up with the relevant holes on the brew head
- Raise the filter-holder up into the brew head and turn the filter-holder firmly to the right, until it can go no further.

If you are uncertain as to how to insert the filter holder contact Dè Longhi America at 1-800-322-3848.

TABLE 1

To make	Water quantity in the carafe	Coffee quantity in the filter	Milk quantity in the carafe
4 ESPRESSO'S			
4 CAPPUCCINO'S	WATER LEVEL MUST COINCIDE WITH BOTTOM PART OF METAL BAND. 		USE MAX 2 CUPS OF MILK FILLED UP TO THE LEVEL.
2 ESPRESSO'S			
2 CAPPUCCINO'S	WATER LEVEL MUST COINCIDE WITH STEAM SYMBOL ON THE CARAFE 		USE MAX 1 CUP OF MILK FILLED UP TO THE LEVEL.

USE OF THE MACHINE

THIS MACHINE IS FOR HOUSEHOLD USE ONLY

- A) Before making espresso/cappuccino for the first time, wash all accessories (filter-holder, measuring spoon, filter, carafe, adaptor and cappuccino nozzle) with detergent and warm water, then rinse thoroughly.

B) FLUSH OUT THE WATER TANK

1. Always switch the machine off and unplug before filling the water tank.
2. Use the glass carafe (I) to fill the water tank (see fig. 1)
3. Unscrew the water tank cap by turning counterclockwise (B). **FILL THE TANK WITH WATER (FIG. 2), BY USING THE CARAFFE (FIG. 1).**
4. Close the water tank cap securely by turning clockwise.
5. Plug the appliance into the wall socket. (Remember safety instructions).
6. Put the filter (M) in the filter holder (L). (See fig. 3).
7. To attach the filter holder to the machine, place the filter holder underneath the boiler nozzle (see fig. 4), aligning the handle with the ▲ impressed on the side of the machine (fig. 5). Push the filter holder upwards and turn it to the right until secure. (The handle doesn't have to necessarily be straight when it is attached to the machine).
8. Place the carafe under the filter holder. Ensure that the spout is aligned with the hole in the carafe lid (see fig. 6).
9. Turn the lever (O) to "LIGHT" position.
10. Check that the steam knob (C) is closed by turning clockwise until tightened.
11. Press switch (P) to on. The switch will light. (If the switch does not light, check to see if it is plugged in).
12. In about 2 minutes hot water will begin to flow into the carafe. when the water is done flowing turn the machine off.

C) FLUSHING THE STEAM TUBE AND CAPPUCCINO NOZZLE

1. Fill carafe to steam line - directly above the 2 cup line.
2. Pour into water tank and secure cap.
3. Turn machine on.
4. After hot water has filled to the 2 cup line in carafe, turn the flow regulator to cappuccino (steam symbol).
5. Remove carafe (remove lid) and place under the steam tube (D).
6. Open steam knob slowly (turn counterclockwise). When steam no longer comes out of nozzle, close steam knob.
7. Turn switch off.

Before unscrewing the water tank cap, check that there is no residual pressure in the boiler. To do this, turn the steam knob slowly so that the residual pressure is allowed to disperse (see fig. 8). Do not remove the water tank cap and filter holder until the steam ceases to escape from the steam tube.



NOW YOU ARE READY TO MAKE ESPRESSO COFFEE.....

For best results, we recommend the use of coarse-ground espresso coffee.

1. Turn off and unplug machine.
2. Fill carafe with the desired amount of water (see table A "Filling the water tank"). Pour into water tank and close cap securely by turning clockwise.
3. Insert filter basket into filter holder and fill with coffee to desired level of 2 or 4 cups (see level indicators marked inside the filter basket) (see fig. 9).
4. Remove any excess coffee from the edge of the filter to secure tight seal (see fig. 9).
5. To attach the filter holder to the machine, place the filter holder underneath the boiler nozzle (see fig. 4), aligning the handle with the ▲ impressed on the side of the machine (fig. 5). Push the filter holder upwards and turn it to the right until secure. (The handle doesn't have to necessarily be straight when it is attached to the machine).
6. Place the carafe under the filter holder. Ensure that the spout is aligned with the hole in the carafe lid (see fig. 6).
7. Position the lever within the desired area, according to the type of coffee desired:
 - LIGHT, MEDIUM or STRONG (see fig. 10).
8. Insert the plug into the power socket; press switch to on. The switch will light.
9. After about 2 minutes, the coffee will start to flow (see fig. 11). Wait until all the water in the tank is delivered.
10. Turn machine off.

Before removing the boiler cap or the filter-holder, check that there is no residual pressure in the boiler.

11. To remove the used coffee grounds block the filter in position using the special lever fitted to the handle, turn the filter-holder face-down and knock the grounds out (see fig. 12).

Warning: Metal parts may become very hot

Using cup adapter (H)

If you prefer to brew 2 cups only, fit the adaptor to the lower section of the filter-holder (see fig. 13) and place the cups directly underneath the nozzles. In this way, the coffee will flow directly into the cups.

HOW TO MAKE GREAT CAPPUCCINO...

HERE'S WHAT YOU NEED BEFORE YOU START...

- Coarse ground espresso coffee...
 - Fresh milk (should be chilled before use; lower fat milk steams best)
 - A tall small-diameter metal container (see fig. 15) (i.e. frothing pitcher) for milk
 - A teaspoon
 - Sugar, sweetener or flavorings if desired.
1. Fill a metal container with the amount of milk shown in tab. 1 (page 8). The metal container should be large enough to allow the milk to expand to around 3X its volume.
 2. Prepare the machine as indicated in "Now You Are Ready To Make Espresso Coffee" following steps 1 - 8. If you want 2 cappuccinos, fill the carafe to the steam mark. If you want 4 cappuccinos, fill to bottom of the metal band (See table 1 - page 7). For best frothing results, make sure cappuccino nozzle is secure on frothing tube.
 3. As soon as the coffee starts to flow into the carafe set the lever to cappuccino.
 4. From time to time, move the container downward so the tip of the nozzle skims the surface of the milk (see fig. 16). In this way, the milk will become frothed.
 5. If your coffee machine is supplied with a flow regulator (fig.10), when the coffee starts to flow, set the lever to cappuccino, then immerse the tube to the level shown on the cappuccino nozzle (fig.14).
 6. When the milk is frothed, close the steam knob by turning it clockwise. Reset flow regulator to the type of coffee desired. The brewing of the coffee will resume.
 7. Wait until all the coffee has been delivered, then turn switch off.
 8. The frothy milk can now be spooned onto your coffee. Add hot milk to fill the cup. Your cappuccino is ready. Add sugar to taste and if you like, sprinkle with a little chocolate powder or cinnamon.
 9. After the coffee has been delivered, open steam control knob for a moment in order to clear the tube of milk. (Place cup or container under nozzle to catch residual steam or milk).
 10. Wipe the tube immediately after use, as dried milk can be difficult to remove.

CLEANING THE CAPPUCCINO NOZZLE

1. Unscrew the cappuccino nozzle by turning gently (fig. 17).
2. Clean the cappuccino nozzle carefully in hot water.
3. From time to time, use a pin to clean the holes in the cappuccino nozzle (fig. 18).

PERIODIC CLEANING AND MAINTENANCE

- Before carrying out any cleaning or maintenance operations, switch the machine off, remove the plug from the socket and leave the machine to cool.
- Do not use solvents, detergents or abrasive products to clean the machine. A soft damp cloth is sufficient.
- Clean the filter-holder, filter and drip tray regularly.
- Do not wash the machine - remember that it is an electrical appliance.
- Never wash components or accessories in a dishwasher.

IMPORTANT:

NEVER unscrew the water tank cap or remove the filter-holder when the machine is switched on, as the boiler is under pressure.

In order to check whether there is pressure in the water tank:

- **Switch the machine off.**
- **Remove the plug from the wall socket.**
- **Turn the steam knob slowly counter-clockwise.**
- **If steam escapes from the tube, then the water tank is still under pressure.**
- **Place a receptacle under the steam tube.**
- **Open the steam knob so that the residual steam can escape.**
- **When all the steam has escaped from the tube, close the steam knob by turning it clockwise.**

At this point, the water tank cap and the filter-holder can be removed.

USING STEAM TO HEAT LIQUIDS

(to prepare tea, hot chocolate, etc.)

1. Unscrew the water tank cap, after having unplugged the machine.
2. Fill the carafe up to the level marked "2" and pour the water into the water tank.
3. Replace the cap.
4. Set the flow regulator to cappuccino.
5. Plug the machine in and switch on.
6. Place the receptacle containing the liquid underneath the steam tube (see fig. 15).
7. Turn the steam knob to the open position.
8. After about two minutes, the steam will start to flow from the steam tube.
9. When the liquid has reached the desired temperature, turn the steam knob back to the closed position and switch the appliance off.

Before removing the water tank cap, turn the steam knob to the open position in order to check that there is no residual pressure in the water tank.

DESCALING

If you live in a hard-water area, minerals and calcium found in the water will accumulate and affect the operation of the machine.

Approximately every six months (depending on the hardness of the water), your DE'LONGHI espresso maker should be cleaned with vinegar as follows:

1. Before cleaning your Espresso maker, turn the switch to OFF and unplug machine.
2. Fill the carafe with vinegar and pour into the water tank.
3. Replace the cap.
4. Set the flow regulator to LIGHT.
5. Fit the filter and filter-holder (without any coffee).
6. Place the carafe on the drip tray.
7. Insert the plug into the wall socket.
8. Turn the switch to ON. After a few minutes, the hot vinegar will begin to flow through the filter-holder into the carafe.
9. Place the steam tube in a glass or mug. Open the steam knob for a few seconds while the vinegar flows through the filter-holder. This will clear any milk residue from the inside of the tube.
10. Close the steam knob (the vinegar will continue to flow into the carafe).
11. When no more vinegar flows into the carafe, turn the switch to OFF and allow the machine to cool. Remove the filter-holder, the filter and the carafe and rinse with hot water.
12. Repeat starting from step two using cold water in order to remove any residual vinegar. Repeat twice.

COFFEE RECIPES

Cappuccino

Prepare a cup of espresso coffee and add an equal quantity of steam-heated (not boiled) milk and milk froth. Serve in large cups and sprinkle with chocolate powder or cinnamon.

Viennese coffee

Delicious Viennese coffee is easy to make. Prepare strong coffee and cover it with a very thick layer of whipped cream.

Mocha

Mocha coffee shows how well coffee and chocolate blend together. Mix a cup of coffee with a cup of hot chocolate. Do not let it boil. Sweeten to taste.

American coffee

For each person, place the following in a shaker: one quarter of a glass of sweetened concentrated milk, half a cup of strong coffee, a tablespoon of crème de cacao and crushed ice. Shake and serve.

Irish coffee

For each person, place the following in a large glass: 30g. (1 oz.) of caster sugar, two fingers of whisky, half a cup of hot, black coffee and a spoonful of fresh cream. Drink without stirring.

Café au chocolat

Melt in a small pan three small bars of chocolate with half a glass of water. Mix with half a litre of strong coffee. Add 100 g. (3.5 oz.) of sugar, three tablespoons of fresh cream and a pinch of cinnamon. Serve chilled.

Café Royal

Hold a spoonful of rum over a hot, well-sweetened cup of coffee. Set the rum alight and, while flaming, pour it into the cup.

Coffee Ice Liégeois

Bring to the boil a pint of milk containing half a vanilla pod. Mix this with a pint of coffee sweetened with 300 g. (10.5 oz.) of sugar, and add 1/4 litre of fresh cream. Place the mixture in an ice cream maker, if available, and freeze until half frozen. Whisk with an electric mixer and leave in the freezing compartment until hard. Beat the mixture again on removing from the refrigerator. Serve in dishes or tall glasses and top with a spoonful of whipped cream.

Iced Yogurt

For each person, whisk a container of plain yogurt until creamy. Mix in 50 g. (1.5 oz.) of sugar, a teaspoon of cream and half a cup of very strong coffee. Pour into large glasses and chill in the refrigerator.

Granita

For each person, place one cup of very strong, cold, sweet coffee in a shaker. Shake well with a quarter of a cup of crushed ice. Pour the coffee into a glass and mix in a tablespoon of whipped cream. Serve immediately while cold.

Winter coffee

For each person, place the yolk of an egg and 30 g. (1 oz.) of sugar in a whisky glass and mix until frothy. Stir in a cup of hot coffee and a liqueur glass of rum. Serve while still frothy.

Tropical Nectar

Place a scoop of coffee ice cream and a teaspoonful of angostura bitters in half a glass of iced coffee. Cover with heavy cream.

Iced Coffee Opéra

For each person, use a blender to mix half a glass of cold coffee with one or two tablespoons of vanilla ice cream.

Italian Tipple

For each person, mix half a cup of very strong coffee, a spoonful of sweetened concentrated milk, half an egg yolk, half a glass of Vermouth, the rind of a lemon, a little cinnamon and crushed ice. Mix in a shaker or blender and serve at once.


Café Frappé

For each person, mix in a shaker two tablespoons of sweetened concentrated milk, a small cup of strong coffee, a pinch of powdered vanilla and a little crushed ice.

Brazilian Coffee

For each person, mix in a shaker two tablespoons of rum, a glass of black coffee, 50 g. (1.5 oz.) of icing sugar, a pinch of vanilla sugar, a spoonful of fresh cream, the rind of a lemon and crushed ice.

TROUBLESHOOTING

PROBLEM	SOLUTION
<ul style="list-style-type: none"> • Machine does not work and switch light does not come on 	<ul style="list-style-type: none"> • Switch to "ON" position • Plug in
<ul style="list-style-type: none"> • Coffee does not come out 	<ul style="list-style-type: none"> • Check that the switch is set to "ON " • Fill the water tank • Grind coffee more coarsely • Reduce the quantity of coffee in the filter
<ul style="list-style-type: none"> • Coffee comes out too quickly 	<ul style="list-style-type: none"> • Use finer ground coffee • Increase the quantity of coffee in the filter
<ul style="list-style-type: none"> • Coffee comes out too thick or too slowly 	<ul style="list-style-type: none"> • Use more coarsely-ground coffee • Reduce the quantity of coffee in the filter
<ul style="list-style-type: none"> • Coffee comes out from the filter-holder edge 	<ul style="list-style-type: none"> • Insert the filter-holder correctly and pull to the right • Clean the edge of the filter-holder
<ul style="list-style-type: none"> • Coffee in the cup is cold 	<ul style="list-style-type: none"> • Rinse filters, filter-holder and cups (or carafe) in hot water before making espresso coffee
<ul style="list-style-type: none"> • The milk does not foam 	<ul style="list-style-type: none"> • Use low-fat fresh milk (not boiled) • Check that steam comes out of the tube • If your coffeemachine is supplied with a cappuccino nozzle, the perforations in the cappuccino nozzle could be obstructed. Use a needle to clean the perforations (fig. 18)
<ul style="list-style-type: none"> • No steam is produced 	<ul style="list-style-type: none"> • Check that the switch is in the "ON" position • Check that the steam knob (if supplied) has been turned correctly • No water in the reservoir tank • Check the flow regulator is set to 



Limited Warranty

What Does This Warranty Cover? We warrant each Espresso Coffee Machine to be free from defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centers, of any defective part or parts thereof other than parts damaged in transit, which shall be returned to us, transportation prepaid. This warranty shall apply only if the Espresso Coffee Machine is used in accordance with the factory directions which accompany it.

How Long Does The Coverage Last? This warranty runs for one year from the date of delivery and applies only to the original purchaser for use.

What Does This Warranty Not Cover? This warranty does not cover defects or damage of the Espresso Coffee Machine which result from repairs or alterations to the machine outside our factory or authorized service centers, nor shall it apply to any Espresso Coffee Machine which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damages resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

How Do You Get Service? If repairs become necessary or spare parts are needed, please write to:

De'Longhi America Inc.
Park 80 West Plaza One, 4th floor
Saddle Brook NJ 07663
or call Service Tel. No 1-800-322-3848
or visit our internet site:
www.delonghiusa.com

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does apply if you enter into an extended warranty with De' Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De' Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its Espresso Coffee Machine.

How Does State Law Apply? This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



GARANTIE

Nous garantissons que tous les APPAREILS ELECTRIQUES DE' LONGHI sont exempts de tout défaut de matériaux et de manufacture. Notre obligation sous cette garantie est limitée au remplacement ou à la réparation gratuite dans notre usine de toutes les pièces défectueuses autre que les pièces endommagées durant le transport, qui nous seront retournées - transport pré-payé - en dedans d'un an après la livraison à l'acheteur - utilisateur. Cette garantie ne sera applicable que si l'appareil a été utilisé selon les instructions du fabricant qui accompagnent l'appareil, et sur courant alternatif (AC). Cette garantie remplace toutes les autres garanties et représentations, exprimées ou impliquées, et toute autre obligation ou responsabilité de notre part. Nous n'autorisons aucune autre personne ou compagnie à assumer pour nous une quelconque responsabilité en relation avec la vente ou l'utilisation de nos appareils.

Cette garantie ne s'appliquera ni aux appareils qui seront réparés ou endommagés hors de notre usine, ni aux appareils qui auront été sujets à une mauvaise utilisation, à une négligence ou à un accident.

Si des réparations ou des pièces de rechange sont nécessaires, vous êtes priés d'écrire à:

De'Longhi America Inc.
Park 80 West Plaza One, 4th floor
Saddle Brook NJ 07663
Tel. No 1-800-322-3848
ou bien contacter notre site Internet:
www.delonghiusa.com