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DE'LONGHI EC5W Owner's Manual

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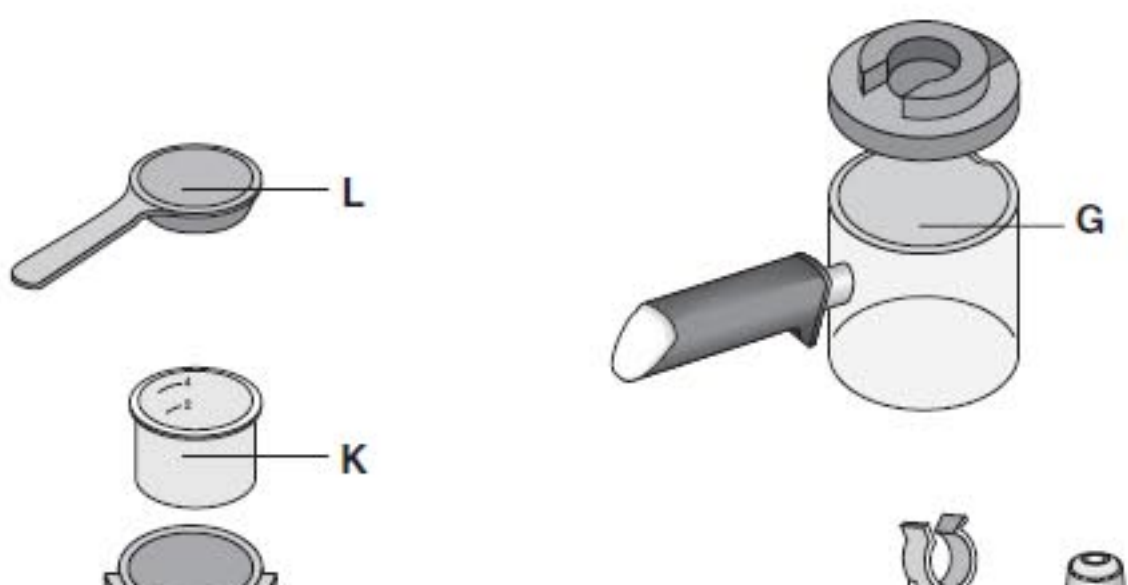
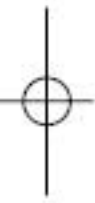
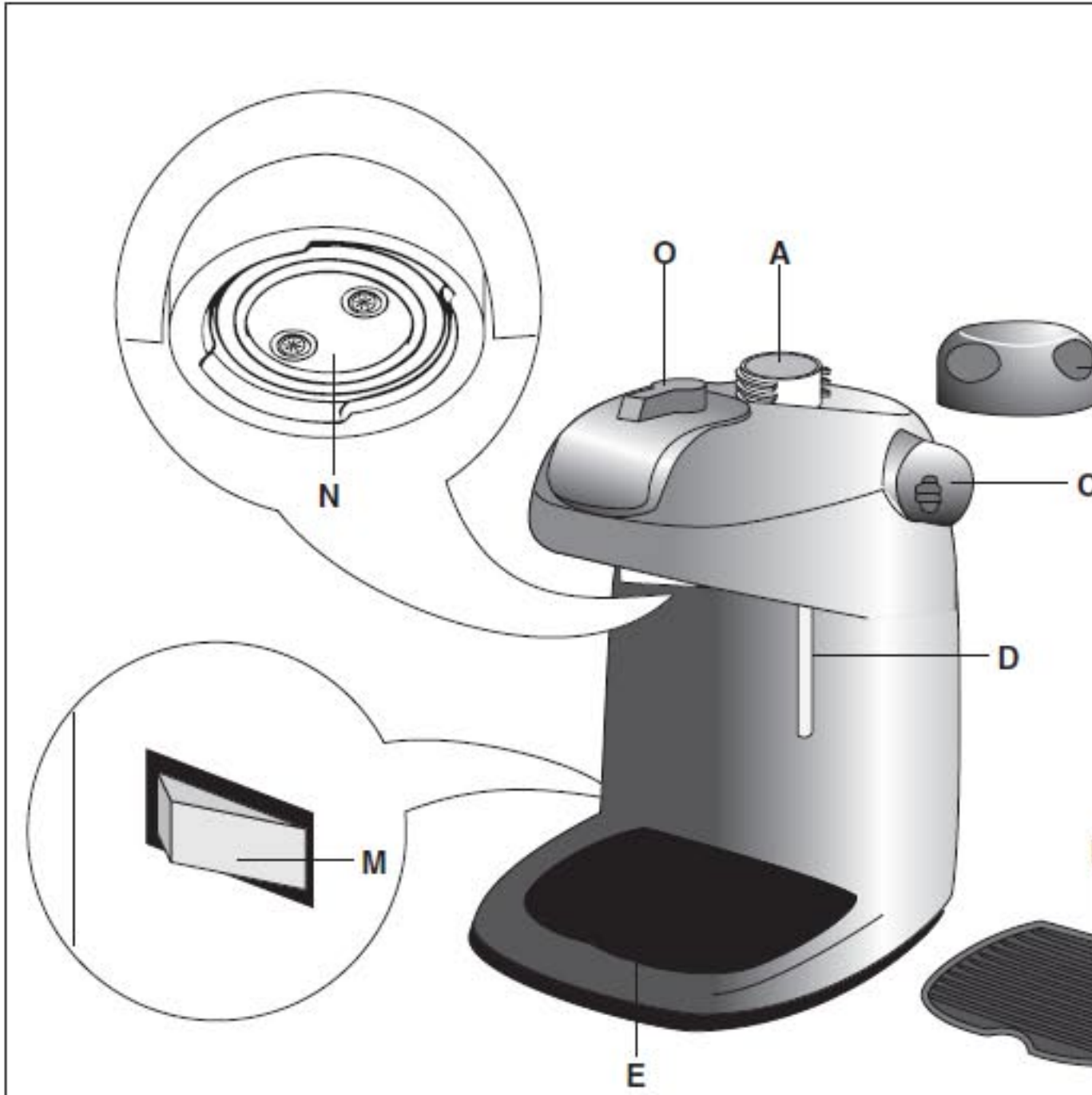
IMPORTANT INSTRUCTIONS
SAVE THESE INSTRUCTIONS

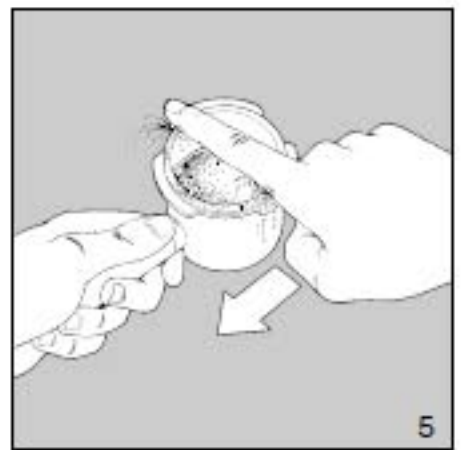
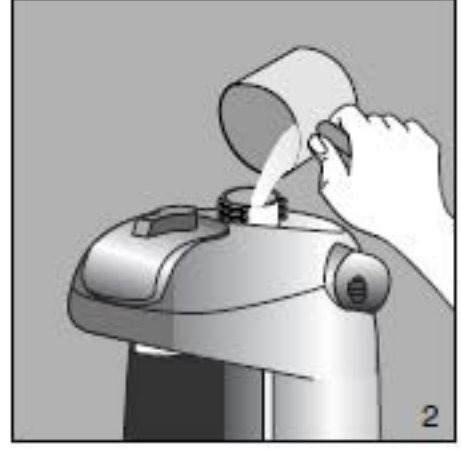
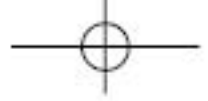


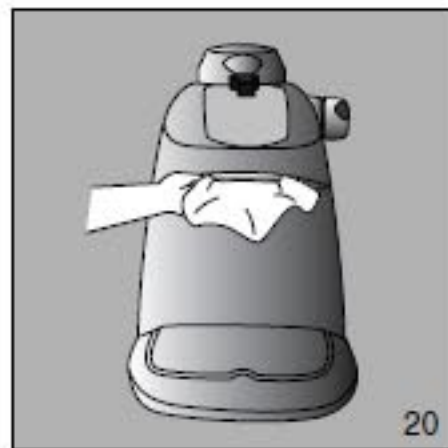
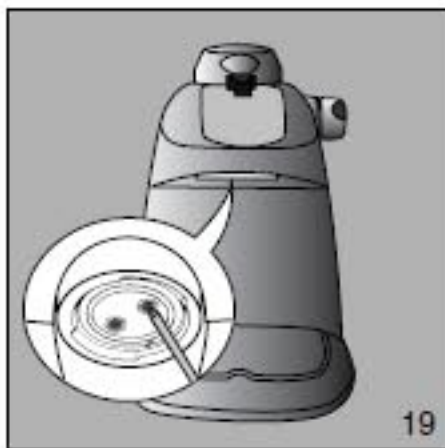
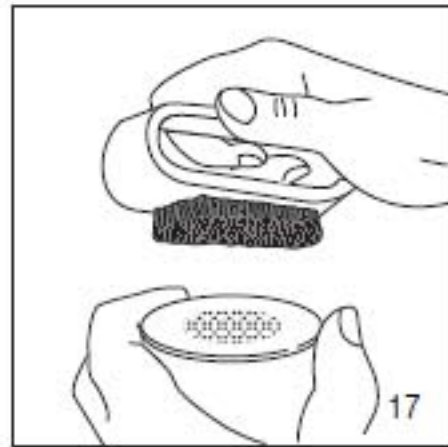
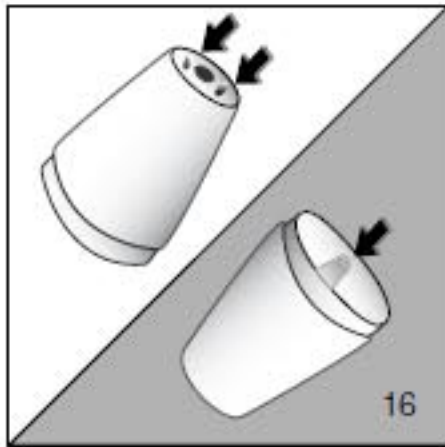
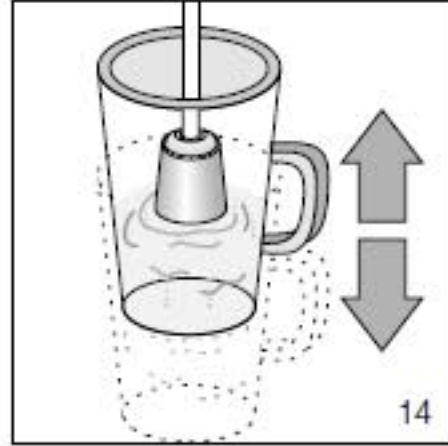
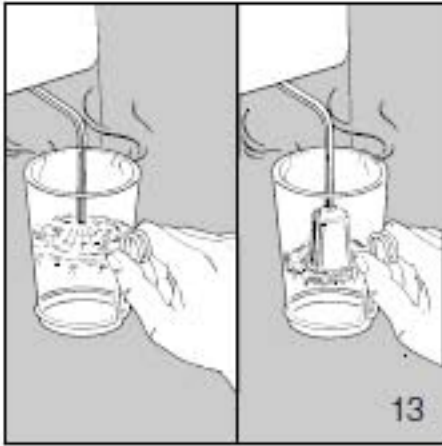
EC 5-7



COFFEE MAKER









IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed. 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 appliance in water or other liquid.
- Never allow the appliance to be used by children or unfit persons.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before 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 center for replacement, repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the manufacturer may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Plug cord into the wall outlet. To disconnect, turn any control to "off", then remove from wall outlet.
- Do not use the appliance for other than the intended use. This appliance is to be used for domestic use only. Any other use is to be considered improper and therefore, dangerous.
- DO NOT unscrew or remove boiler cap while the machine is in operation. Wait until the cycle is completed and all water and steam has been used up.



SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled over a longer cord.
- Longer, detachable power supply cords or extension cords are available and care is exercised in their use.
- If an extension cord is used, the marked electrical rating should be at least as good as the rating of the appliance.

Please read this instruction booklet carefully before installing the appliance and keep it handy for future consultation. In so doing you will obtain the best result and maximum safety in its use.

DESCRIPTION OF THE APPLIANCE

The following terms are used throughout the instruction manual:

- A. Water tank
- B. Cap with safety valve
- C. Steam knob
- D. Steam tube
- E. Drip tray
- F. Cup tray
- G. Carafe with lid
- H. Cappuccino nozzle
- I. Cup adapter (if included)
- J. Filter holder
- K. Filter
- L. Measuring spoon
- M. ON/OFF Switch
- N. Boiler outlet
- O. Vario system (if included)

SAFETY WARNINGS

- This machine has been built to "make coffee" and to "reheat beverages"; please be careful to avoid burns from the sprays of hot water or steam and avoid any improper use.
- When the appliance is in use, do not touch any of the machine's hot surfaces.
- After unpacking, make sure that the machine is complete and undamaged. In case of doubt, do not use the appliance and seek the advice of a qualified De'Longhi service professional.
- Packaging materials (plastic bags, foam polystyrene, etc.) should not be left within the reach of children as this could be a potential source of

- Children should be supervised so that they do not play with the appliance.
- In case of breakdown or repair, switch off the appliance immediately and contact a qualified De'Longhi Service Center and use only original replacement parts. In this respect for this point may affect the safe use of the appliance.
- The power supply cable of the appliance should never be replaced by the user. If the replacement requires the use of a different cord, the cord should become damaged, the cord needs to be replaced, please contact the De'Longhi Service Center.
- When the appliance is not in use, always disconnect the plug from the power outlet.
- As with any electrical appliance, please aim to cover as many events as possible. Caution and common sense should be used when operating your appliance, especially in the vicinity of children.

INSTALLATION

- Place the coffee maker on a flat, stable surface at a safe distance from taps and other water sources.
- Check that the voltage corresponds to that indicated on the appliance rating label. The appliance must always be connected to a power outlet rated at 10 A minimum. De'Longhi is not liable for damage caused by incorrect grounding of the appliance.
- In the event of incompatibility between the appliance and the power outlet, it should be replaced with another of the same type by a qualified De'Longhi professional. If the cord is damaged or worn, it should be replaced. Contact an authorized De'Longhi Service Center.
- Never install the machine in a location where it can reach a temperature less than 32°F (0°C) (if the water in it freezes, the machine may be damaged).



HOW TO MAKE A PERFECT ESPRESSO

- 1 Unscrew the water tank cap by turning it counter-clockwise.
- 2 Using the carafe supplied (fig. 1) pour water into the boiler (fig. 2) according to the amounts shown in the table at the end of the text. **Do not exceed the amounts shown as this could cause the appliance to malfunction.** While filling the boiler make sure the ON/OFF switch is in the OFF position.
- 3 Carefully close the boiler cap by turning it clockwise.
- 4 Insert the filter into the filter-holder. (fig. 3).
- 5 Put the coffee evenly into the filter according to the amounts shown in the table following (fig. 4). It is important to use medium ground coffee. (Avoid using too finely ground coffee otherwise the filter could become blocked).
- 6 Remove excess coffee from the filter rim (fig. 5).
- 7 To attach the filter-holder to the machine place the filter holder under the heater-faucet (fig. 6). At this point press filter holder upwards while at the same time rotating counter-clockwise all the way. It is important that the filter holder be firmly set in its housing.
- 8 The carafe with the lid must be positioned under the filter holder so that the spout is inside the opening on the carafe's lid. Make sure that the steam knob is turned off.
9. If the machine includes the Vario System, position the lever within the desired area according to the type of coffee desired: "light", "medium" or "strong" (fig.8).
- 10 Press the ON/OFF switch (fig.9). The pilot light will illuminate.
- 11 About three minutes are required before the

Note: For safety reasons, open the boiler cap when it has to be removed for any necessary to let off steam. Turn the steam knob as described above.

- 13 To detach the filter holder from right to left. To remove coffee grounds from the holder, turn upside down and tap repeatedly until all grounds are removed (fig. 11), or rinse the unit under running water.

NOTE: To eliminate the first time you use the form the coffee-making of times without drinking

Coffee flows directly into

The carafe can be used to brew coffee. If you prefer to brew 2 cups of coffee, place the cups directly under the spout. In this way, the coffee will flow directly

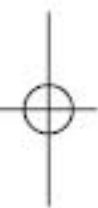
MAKING CAPPUCCINO

A cappuccino is an espresso coffee topped with a layer of milk foam.

- 1 Using the following table, determine the required amount of milk. For the best results will be achieved with whole milk, not skim, which should be heated to the required temperature.
- 2 Transfer the milk into a container. The container should be large enough to allow the milk to expand to triple its volume.

Models with the Vario System

- 3 Follow steps 1-10 in the "How to make Espresso Coffee". Note that the amount of milk required to make 2 cups of cappuccino is double that required for 2 cups of coffee. It is also necessary to pour the milk into the carafe to emulsify the milk. You are





- 5 Move the container up and down under the steam nozzle as in fig. 14 (this will give maximum froth). **Froth the milk until the steam in the boiler has been completely used up**, then turn the steam knob in a clockwise direction in order to close the steam valve and set the ON/OFF switch to "OFF"

Warning: Always empty the boiler of any residual water or steam after using the appliance by turning on the steam knob.

- 6 Pour gently or preferably spoon the frothy milk onto the coffee, then sprinkle on a little chocolate powder for perfect cappuccino coffee.

Models without the Vario System

- 3 Follow steps 1-10 in the section "Making Espresso".

Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of normal coffee as it also necessary to produce the steam to emulsify the milk.

- 4 When the coffee starts to drip from the filter holder, place the steam nozzle in the milk ensuring that the nozzle opening is just under the surface of the milk, as shown in fig. 13 and open the steam valve by turning the steam knob counter-clockwise.
5. Move the container up and down under the steam nozzle as in fig. 14 (this will give maximum froth). **Froth the milk until the steam in the boiler has been completely used up**, then turn the steam knob in a clockwise direction.
- 6 Allow the remaining coffee to drip through the filter holder into the carafe, it takes about 3 minutes, then switch the appliance OFF.

Warning: Always empty the boiler of any residual water or steam after using the appliance by turning on the steam knob.

Cleaning the cappuccino

Clean the steam tube (with the nozzle) of milk immediately after use. Milk can be difficult to remove.

Remember: You do not need to turn the steam control knob counter-clockwise.

IMPORTANT: Always clean the steam nozzle immediately after use. The following steps follow:

- By turning the steam knob a little steam to come out for a few seconds.
- Check that the 3 holes shown in the diagram are not blocked. If necessary, clean them with the tip of a pin.
- Wash the cappuccino machine nozzle thoroughly with warm water.
- Re-attach the cappuccino nozzle.

HINTS

Making good espresso and cappuccino is not easy, however it does require practice. The following tips will help you to get the best from your machine:

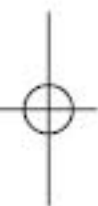
- Warm the cups before filling them with coffee.
- Use a dedicated espresso coffee. They are now widely available in supermarkets.
- Freshly ground coffee provides the best flavor. To maintain flavor, coffee should be stored in an airtight container in a cool place, even in the fridge.

CLEANING AND MAINTENANCE

1. Do not use solvents or detergents to clean the coffee maker. Use a soft, damp cloth.
2. Clean the filter-holder, filter and carafe regularly.

ATTENTION: During cleaning, do not immerse the unit in water – it is an electrical appliance.

CLEANING THE FILTER HOLDER



Failure to clean as described above invalidates the warranty.

CLEANING THE ESPRESSO BOILER OUTLET

About every 300 coffees, the espresso boiler outlet must be cleaned as follows:

- check that the coffee machine is not warm and the plug is detached from the mains;
- using a screwdriver, unscrew the two screws that hold the outlet of the espresso boiler (fig. 19);
- clean the boiler with a damp cloth (fig. 20);
- clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.

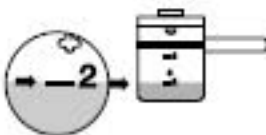

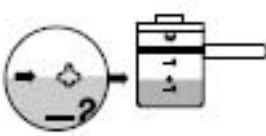
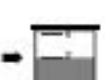
Failure to clean as described above invalidates the guarantee.

DESCALING

You are recommended to descale the coffee machine about every 300 coffees. You should use a commercially available product specifically for descaling espresso coffee machines. If you cannot obtain such a product, you can also follow the procedure below.

1. First clean the coffee machine, turn off and unplug from the outlet.

2. Fill the carafe to the brim.
3. Dissolve 1 spoonful (about 15 ml) of descaling acid;
4. Pour the solution into the boiler.
5. Replace the boiler cap and allow the solution to work for about 30 minutes.
6. Place the selector in the "1" position.
7. Put the filter and filter holder in the boiler (for coffee).
8. Position the carafe on the boiler.
9. Plug into the outlet.
10. Turn the coffee machine on. After 10 minutes, the hot solution will flow through the filter holder into the carafe.
11. Place the steam tube in a container. Turn the steam knob for a few minutes so that the descaling solution flows through the filter holder. This cleans all residues inside the tube.
12. Close the steam knob (the solution will continue to flow into the carafe).
13. When the solution stops flowing into the carafe, turn off and allow the machine to cool down. Remove the filter and carafe and rinse with water.
14. To remove traces of descaling solution, make at least 2 coffee-making cycles.

To make	Water quantity in the carafe	Coffee quantity in the filter	Milk
2 espressos			
2 cappuccinos	Water level must coincide with steam symbol on the carafe 		Use Milk 4


DeLonghi

Limited Warranty

What Does This Warranty Cover? We warrant each Espresso Coffee Machine to be free from 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 by accident 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 only to the original purchaser.

What Does This Warranty Not Cover? This warranty does not cover defects or damage to 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, or accidents. Also, consequential and incidental damages resulting from the use of this product or any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow exclusion or limitation of incidental or consequential damages, so the above limitation may not apply in those states.

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

De' Longhi Canada Inc.

1040 Roncesvalles Ave.
MISSISSAUGA, ONTARIO
L4W 3Y4 CANADA

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 express warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply in those states. This warranty is given 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.