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DE'LONGHI CC100 Owner's Manual

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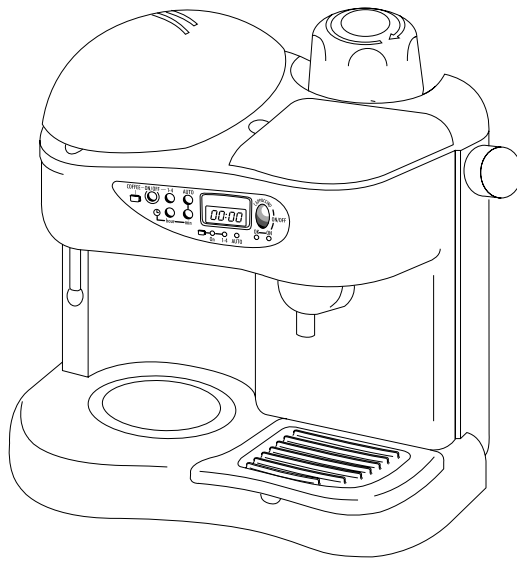
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----- Manual continues below -----

COFFEE MACHINE

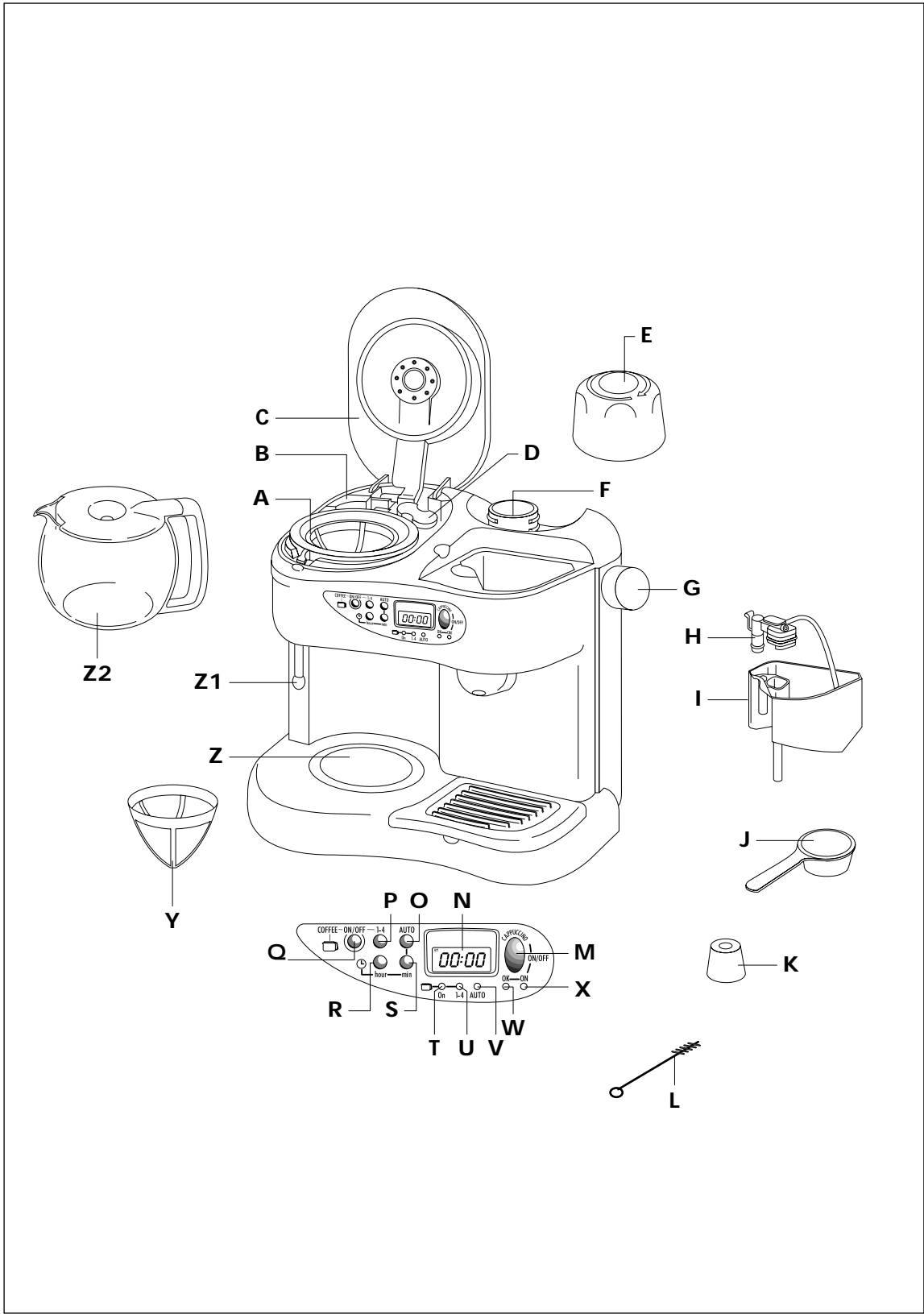


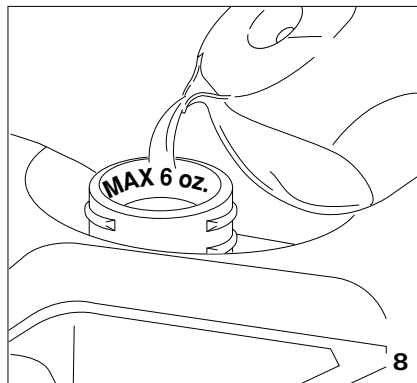
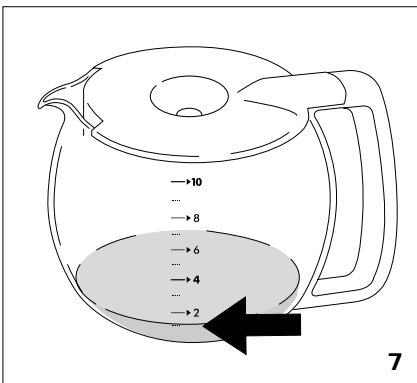
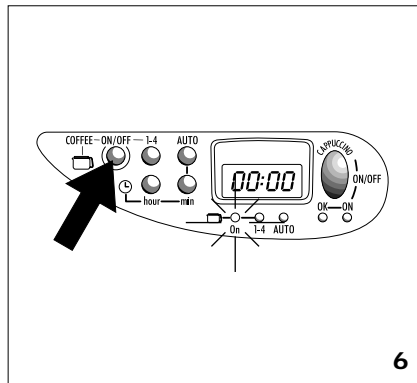
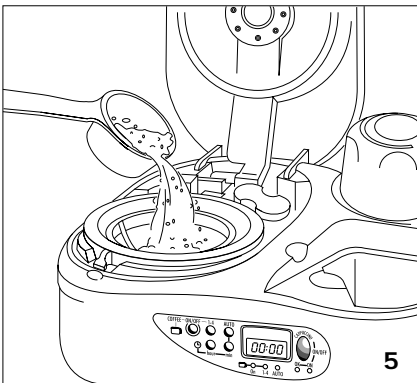
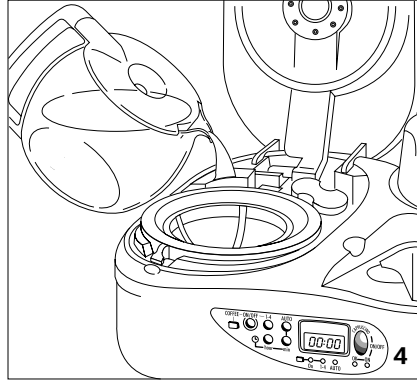
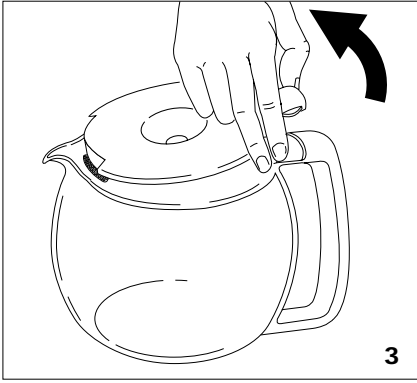
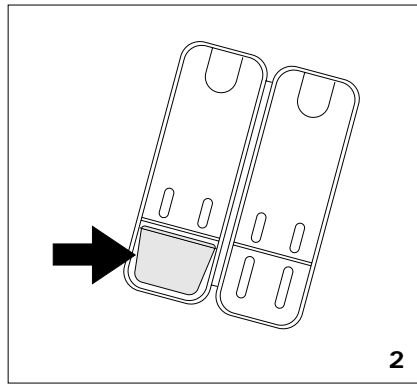
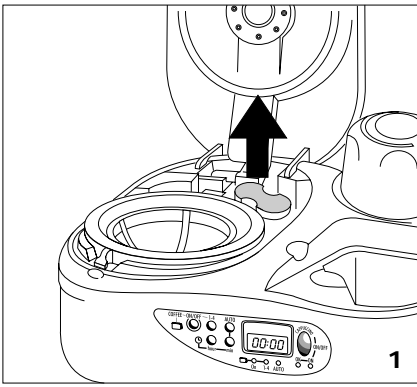
Owner's instructions

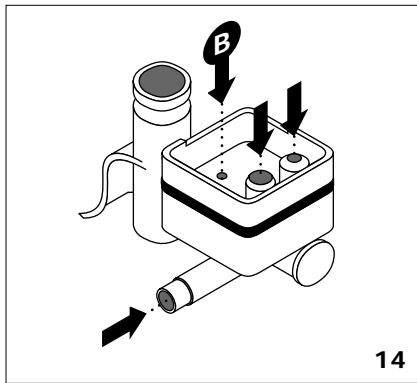
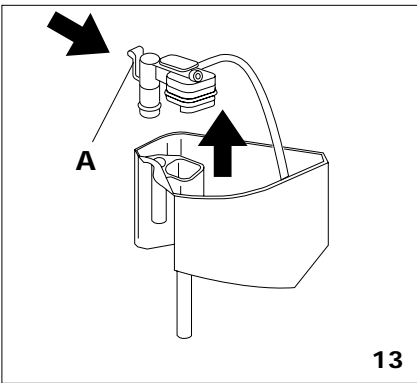
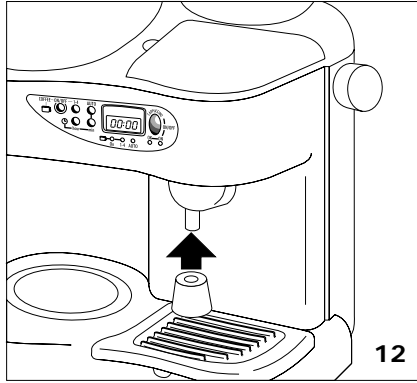
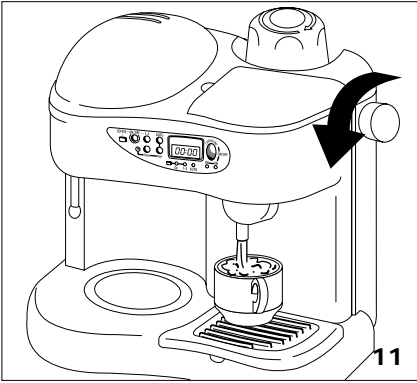
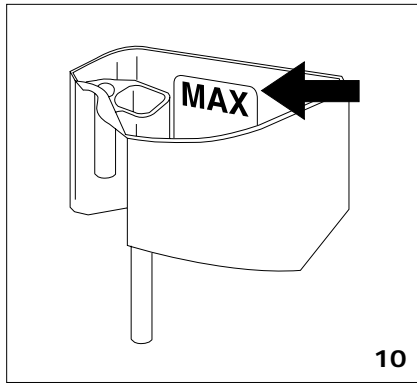
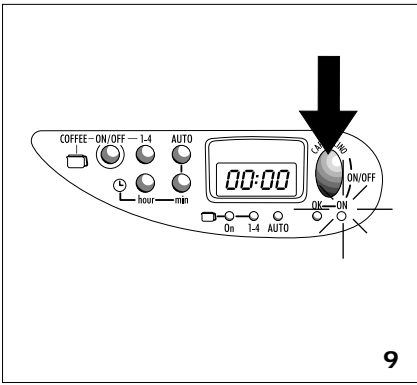


READ AND SAVE THESE INSTRUCTIONS

CC100









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 fitting 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 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.
- To disconnect the appliance, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance for other than the intended use.
- This appliance is for household use only.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

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

DESCRIPTION OF APPLIANCE

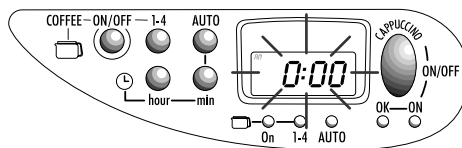
(See diagram on page 3)

The following terminology will be used continuously in the following pages

- A. Filter holder
- B. Water tank
- C. Coffee lid
- D. Chlorine filter
- E. Boiler cap
- F. Steam boiler
- G. Steam knob
- H. Emulsifier
- I. Milk tank
- J. Coffee measure
- K. Anti-spray hood
- L. Pipe brush
- M. ON/OFF cappuccino switch (steam boiler)
- N. Display
- O. AUTO key
- P. 1-4 cups key
- Q. ON/OFF coffee key
- R. HOUR key
- S. MIN key
- T. ON/OFF coffee light
- U. 1-4 cups light
- V. AUTO light
- W. OK light
- X. ON/OFF cappuccino light (steam boiler)
- Y. Coffee filter
- Z. Hot plate
- Z1. Water level indicator
- Z2. Jug

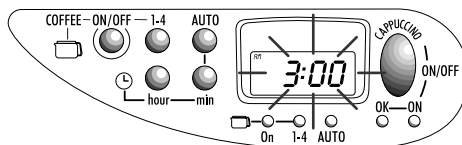
HOW TO SET THE CLOCK

When the coffee machine is connected up to the domestic power supply for the first time the figures "0:00" will flash on the display (N):

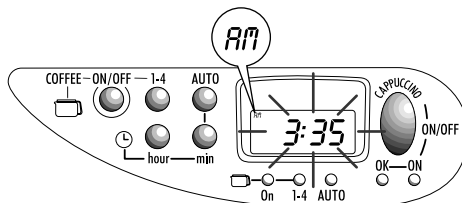


To set the time of day, proceed as follows:

1. Press the **HOUR** key for around 2 seconds until the number of hours on the display increases:



2. Before the display stops flashing (after about 5 seconds), set the desired time by repeatedly pressing the **HOUR** key (fig. 2). Remember to choose "AM" or "PM" as appropriate:



3. Set the minutes by repeatedly pressing the **MIN** key. (The process can be speeded up by keeping your finger pressed down on the key.)
4. After 5 seconds, the display will stop flashing and the clock will start to work.

If you need to reset the time, press the **HOUR** key for about 2 seconds, then set the new time, as described from point 1 down.

The time set will not be held in the memory in the event of a temporary power cut.

HOW TO SET THE DELAYED START (TIMER)

Check that the time of day has been set correctly.

To set the delayed start (the time when you want to make the coffee), proceed as follows:

1. Press the **AUTO** key for about 2 seconds until "0:00" flashes on the display;
2. Before the display stops flashing (after about 5 seconds) set the desired time by repeatedly pressing the **HOUR** key.

3. Set the minutes by repeatedly pressing the **MIN** key.
4. After 5 seconds, the display will stop flashing and the programmed time will be memorized.
5. Press the **AUTO** key; the **AUTO** light will come on and at the programmed time the machine will start to make the coffee.

If you wish to change the delayed start time once it has been set, press the **AUTO** key for about 2 seconds before setting a new time as described from point 1 down.

Note: at the set time, the machine begins making the coffee but the steam boiler does not come on.

AUTO SHUT OFF TIME

The machine is programmed by the maker to keep the coffee warm for 2 hours after percolation. It is, however, possible to change this time by proceeding as follows:

1. Press the ON/OFF coffee key for about 2 seconds until "2:00" flashes on the display.
2. Modify the desired time by repeatedly pressing the **HOUR** key (and also the **MIN** key if required).
3. After setting the time wait for 5 seconds; when the display stops flashing the time selected will be memorized.

Note: if you set "0:00", the machine keeps the coffee warm for an unlimited period.

SETTING FOR 1-4 CUPS

In order to increase the strength of the coffee and improve the aroma when fewer than 5 cups are made, press the 1-4 cups key. The 1-4 cups light will come on.

CHLORINE FILTER

The filter removes the taste of chlorine from the water. To fit it, proceed as follows:

- Remove the chlorine filter from the plastic bag and rinse it under the tap.
- Raise the coffee lid and remove the filter case from its housing by pulling it upwards (fig. 1).
- Open the case by pressing on the special areas marked "PUSH" and carefully position the filter in the compartment as shown in fig. 2.
- Close the case and reinsert it in the housing, pushing it right down.
- After 80 coffee cycles and after every six months use, the chlorine filter should be replaced. As it is made of biodegradable material, the filter can be disposed of along with normal household waste.

PREPARING THE COFFEE

- Fill the jug with cold water up to the level marked, according to the number of cups of coffee required (fig. 3).

WARNING: never exceed the 10-cup line to avoid causing water to leak out through the rear slots in the machine; do not use water which has been heated, to avoid the machine signalling the end of the coffee percolation prematurely.

- Pour the water into the tank (fig. 4). The amount of coffee obtained is slightly less than the amount of water poured into the tank because some of the water remains in the coffee grounds and some is lost through steam.
- Position the jug on the hotplate (**Z**), making sure that the lid is on. The perforations in the lid serve to preserve the coffee aroma and this is why it is necessary to lift the jug by the handle side in order to open it (fig. 3).
- Place the coffee in the filter using the measure supplied and level it off uniformly (fig. 5). **As a general guide, put a level measure of coffee (about 7 grams) for each cup required (i.e. 10 measures for 10 cups).** The amount of coffee to be used may, however, vary according to personal taste. Use good quality medium-ground coffee designed for filter coffee machines.
- Close the lid. Press the ON/OFF key; the **ON** light will come on (fig. 6) and the machine will begin to make the coffee. (To make coffee at the pre-set time press the **AUTO** key and the **AUTO** light will come on.) The coffee will begin to trickle out after a few seconds; there will be 4 beeps to signal that the coffee has been made.

It is completely normal for the appliance to emit steam during coffee percolation and for a few drops of condensation to form around the lid.

After percolation, the hotplate (**Z**) keeps the coffee in the jug warm at the appropriate temperature for 2 hours (to modify this time see the paragraph headed "AUTO SHUT OFF TIME").

PREPARING CAPPUCCINOS

Filling and switching on the boiler

- Unscrew the boiler cap (E) by turning it in an counterclockwise direction.
- Fill the jug with a maximum of 170 gr. of water (6 fl. oz.), corresponding to the amount required to make one coffee (fig. 7).
- Pour the water **slowly** into the boiler, first making sure that the "cappuccino" switch is off and that the steam knob is turned off (fig. 8).

- **WARNING:** if the boiler is filled when it is hot (for example when the water runs out while a cappuccino is being made), only pour in the amount of water shown above (170 gr.; 6 fl. oz.) and NEVER try to fill the boiler to the MAX 6 OZ. line (fig. 8) otherwise the milk will fail to froth properly.

- Next close the boiler cap by turning it firmly in a clockwise direction.

Note: for safety reasons it is not possible to unscrew the boiler cap while the boiler is hot as it turns without unscrewing; if you need to fill the boiler you should wait until the water contained in it has been completely used up or until the boiler has cooled down.

Be sure to add water in the boiler only once it is completely empty.

PREPARING THE MILK FOR CAPPUCCINOS

- Before dispensing milk, the boiler must be pre-heated for 10 minutes. Therefore, press the "CAPPUCCINO" button before preparing coffee; doing so, the boiler will heat right up.
- Prepare the coffee as illustrated in the paragraph headed "PREPARING THE COFFEE" and pour about 2 fl. oz. (50-60 gr.) of coffee into each cup.
- To make a cappuccino, pour into the tank milk which is **neither boiling nor hot**. With the tank filled to the "MAX" line, 2 or 3 cappuccinos can be made. **Never exceed the little mark which is placed immediately above the word "MAX" (fig. 10) or the milk may continue to drip from the pipe after the cappuccino has been prepared.**
- Place the cup containing coffee under the milk tank pipe, check that the milk tank is firmly attached, wait for the "OK" pilot lamp (W) to come on, then turn the steam knob at least a full turn counter-clockwise. The "frothed" milk will begin to trickle out of the milk tank pipe (fig. 11). To avoid the milk splashing if small cups are used, the anti-spray hood should be fitted on the milk tank pipe (fig. 12).
- Fill the cup with the desired amount of frothed milk. **To ensure that the milk froths properly, always close the steam knob and wait for the OK pilot lamp to come on between one cappuccino and the next.** As soon as the tank is empty and the machine begins to puff, turn off the steam by turning the steam knob in a clockwise direction.
- The following proportions are recommended in order to obtain a perfect cappuccino: 1/3 coffee, 1/3 hot milk and 1/3 frothed milk.

Suggestion: to make a hotter cappuccino when more than one cup is required, it is better to pour one cup of coffee at a time before immediately filling it with frothed milk, rather than pouring all the cups of coffee at the same time first and then filling them with frothed milk..

- Before switching the boiler off it is necessary to clean the red emulsifier, so that it does not become blocked by the milk when it solidifies: to do so, fill the milk tank with a little water and turn the steam knob. In this way the steam cleans all the holes and emulsifier pipes and empties the internal circuits of any traces of milk.

WARNING: to eliminate the "new" smell and above all to ensure that the appliance functions properly, a few coffee cycles should be completed without coffee powder the first time the appliance is used, and the steam boiler should be washed in the following way: fill it with water, press the 'ON/OFF' cappuccino switch and after 5 minutes turn the steam knob and leave it on until all the steam has been used up (about 15 minutes).

CLEANING AND MAINTENANCE

Before carrying out any cleaning or maintenance, disconnect the appliance from the electrical power supply by pulling out the plug.

Cleaning the milk frother

The milk frother must be cleaned each time after use; proceed as follows:

- Remove the milk tank by pressing the lever marked "PRESS" and pulling it upwards at the same time; wash the tank with hot water.
- Remove the emulsifier (fig. 13) by pressing on the lever (A) and pulling it upwards at the same time. Remove the rubber mixer, especially wash and clean with warm water the holes shown in fig. 14 (clean them using a needle). Check that the hole marked with the arrow B is not blocked (fig. 14). **Once they have been cleaned, all the pieces must be reassembled correctly. Pay attention that the rubber mixer is firmly pushed down and the red emulsifier is pushed till you hear click. If the appliance is not cleaned this way every time it is used the milk may fail to froth properly or may fail to be sucked up, or it may drip from the milk tank pipe.**

Warning: to facilitate the cleaning of the milk tank pipe, it is possible to use the pipe brush supplied.

Other cleaning

- Clean the jug and filter holder regularly.
- Do not use solvents or abrasive detergents when cleaning the machine's plastic components. A soft cloth is sufficient.
- **NEVER immerse the appliance in water.**

DESCALING

The limestone contained in the water will, with the passing of time, cause obstructions likely to prevent the coffee machine from working properly, thereby increasing the time needed to make coffee. The formation of limestone deposits depends on the hardness of the water and on how often the machine is used. To get the best out of your appliance, it is necessary to descale it from time to time. The coffee machine is equipped with a system for checking the quantity of limestone deposits. When these reach a high level, **the ON coffee light (T) will begin to flash**: this means that it is time to descale the coffee part. To do so, you should proceed as follows:

- remove the chlorine filter and the permanent filter

from the appliance (to avoid them becoming contaminated with vinegar);

- pour out a sachet of descaler and 4 cups of water; dissolve the descaler in the water by stirring it with a spoon and pour the solution into the water tank (fig. 4). As an alternative, pour in 2 cups of vinegar;
- put the jug on the hotplate and attach the filter holder without the ground coffee;
- press the ON/OFF key and allow the equivalent of 2 cups to percolate before switching off the appliance;
- leave the solution to take effect for an hour;
- turn the machine on again and allow the rest of the solution to percolate;
- rinse by making the appliance work only with water at least 3 times (1 full jug each time);
- if the ON light (T) is still flashing at the end of the operation, repeat the descaling process.

Warning: never descale the boiler.

SERVICE AND REPAIR

If the appliance should break down or fail to work properly, contact your nearest authorized technical service centre. Repairs carried out by unauthorized staff will invalidate the guarantee.



DeLonghi

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 there of 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.

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:

DeLonghi America Inc.
625, Washington Avenue
Carlstadt N.J. 07072

or call Service Tel. No. 800-322-3848

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 DeLonghi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions 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.