



DeLonghi

PRIMADONNA^S

Get Started

This short guide is not intended to explain all the functions of the appliance. Please read all the owner's instruction booklet before use.



ECAM26455

WELCOME

Introducing the exclusive world of espresso through the global leaders, De'Longhi. Based in Treviso, Italy, we grew up appreciating the taste and aroma of a good cup of coffee.

The De'Longhi "bean to cup" machine delivers freshly brewed espresso in just one touch. Enjoy your favorite cappuccino, lattes or your favorite beverage in your home. Design your own espresso experience, and share it with the people you care for most.

Discover the unique story of design, passion and technology which made De'Longhi the world leader in the creation of espresso machines.



Tips for Perfect Espresso

1. Use freshly roasted espresso beans (avoid caramelized beans).
2. Store coffee beans in a cool, dark and dry container.
Vacuum sealed if possible.
3. Pre-heat your espresso and cappuccino cups using the cup warmer storage on the top of the machine.
4. Set the water temperature according to your needs.
5. For an extra creamy espresso lower the spouts to bring them as close to the cup/cups as possible.

ESPRESSO DRINKS



Espresso

Small, strong, black and effective. A delightful follow-up to a fine Southern European dish.



Cappuccino

A single espresso shot topped with equal parts steamed and frothed milk (in a ratio of 1:1:1) served in a 4 to 6 ounce cup.



Caffelatte

A double espresso shot topped with steamed milk to fill; a ratio of 2:1 of milk to espresso is typical.



Caffee' Mocha

This drink is based on layers of chocolate, milk, espresso and cream. Ingredients in a glass, prepare hot, frothed milk, let it cool. Pour the chocolate sauce into a different glass, carefully pour the milk. Slowly add the espresso. Top off with whipped cream and garnish with chocolate flakes.

Ingredients: 1 oz. of espresso coffee
4 oz. of hot milk
1 – 2 tablespoons of cold chocolate sauce
Whipped cream
Chocolate flakes



Italian Macchiato

A single or double espresso topped with a dollop of heated milk and served in a traditional espresso cup.



Espresso Lungo

From 3 oz. up to 4 oz. of brewed espresso using finely ground coffee.



Americano

1/3 of espresso lungo and 2/3 of hot water.



Caramel Macchiato

A tasty variation of latte macchiato with the addition of caramel syrup. Ingredients. Pour the caramel syrup down the inside of the glass. Pour first the cold milk and then the whisked hot milk into the glass. Add the milk foam. Prepare the espresso and pour it into the glass. Add a bonnet of milk foam.

Ingredients: 1 oz. of espresso coffee
1 oz. of cold milk
5 oz. of hot milk
Caramel syrup

... more recipes at: coffeemakers.delonghi.us/coffee-recipes-0

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.
- Never allow the appliance to be used by 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.
- 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. This appliance is to be utilized for domestic use only.

Any other use is to be considered improper and therefore, dangerous.

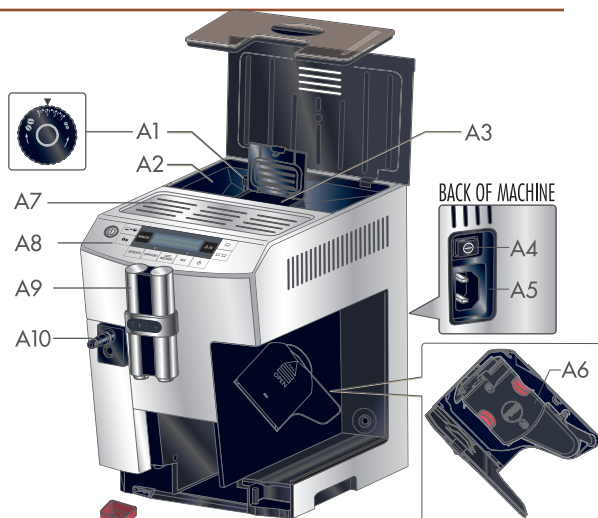
WARNING: To reduce the risk of fire or electric shock, do not remove the cover. No user serviceable parts inside. Repair should be done by authorized service personnel only!

***SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY***



IN THE BOX

- A1. Grinding adjustment dial
- A2. Beans container
- A3. Pre-ground coffee funnel
- A4. Main switch
- A5. Socket for power cable connector
- A6. Infuser
- A7. Cup warmer shelf
- A8. Control panel
- A9. Coffee spout (adjustable height)
- A10. Hot water and steam nozzle
- A11. Coffee grounds container
- A12. Cup tray
- A13. Water tank with lid



ECAM26455

MACHINE SET UP



Plug power cable in socket on back of machine.

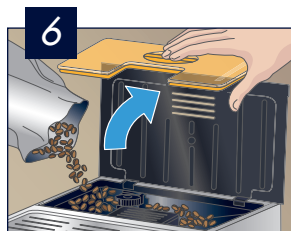
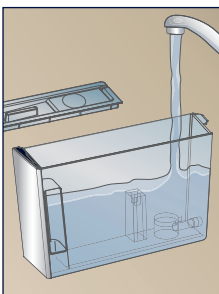
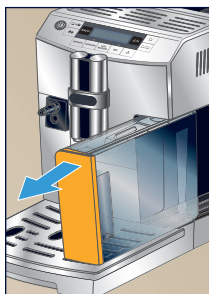


Push ON main switch, located on back of machine.



SETTING LANGUAGE:
When English appears, **HOLD the button for Three Seconds.** Once the language has been saved, the message "English Set" is displayed.

5 Fill Water and Bean Container



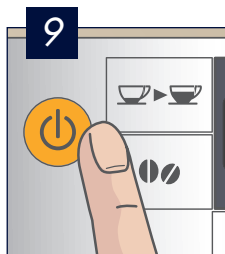
Open top lid, pull out beans container lid. Pour coffee beans into beans container.



Insert water spout and place a container underneath.



Press OK Button. The machine will prime. Some water will be released by the hot water spout. The machine will then switch it off automatically.



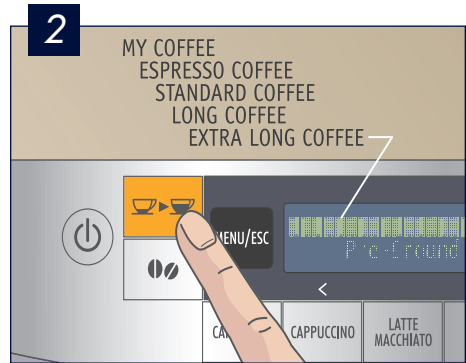
Press ON/STANDBY button to turn ON machine.

Machine is now ready to work!

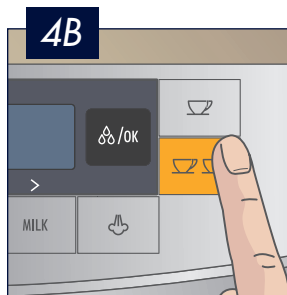
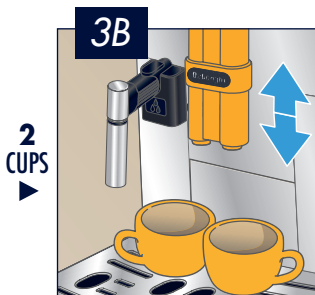
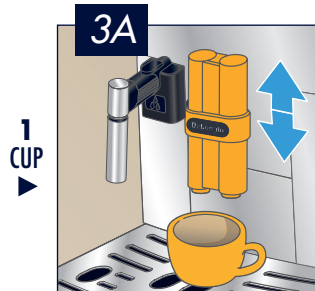
BREWING ESPRESSO Using Coffee Beans



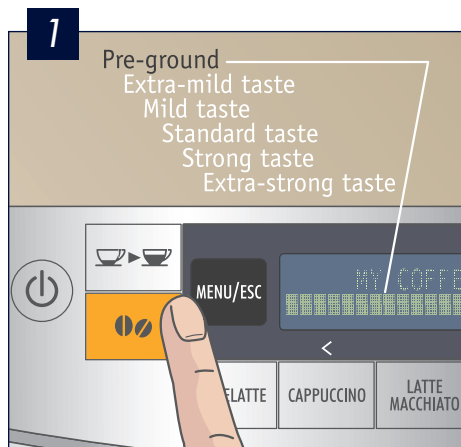
Press the highlighted button repeatedly to set the desired strength of your coffee, increasing the quantity of coffee beans that the machine grinds, following the display indications.



Press the highlighted button to set the desired length of your coffee, from short to long, following the display indications.



BREWING ESPRESSO Using Pre-Ground Espresso*

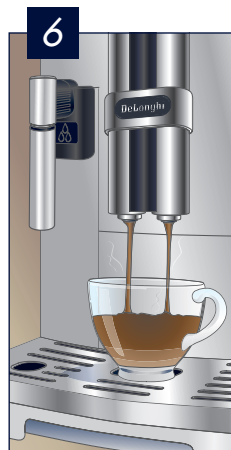
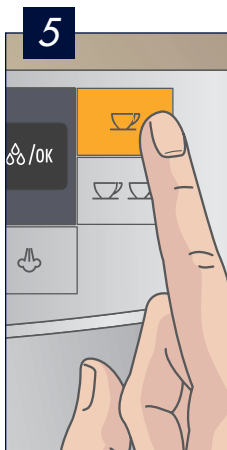
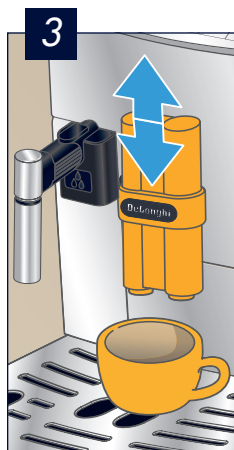


Select pre-ground coffee operating mode.

*Use only one spoon full of coffee. You can only make one cup of coffee at a time.



Open pre-ground coffee lid by pushing on PUSH. Please, be sure that the machine is on while pouring the pre-ground coffee into the funnel.

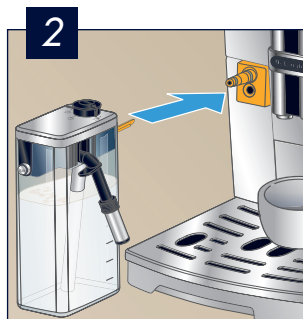


Set the desired length
(see previous page.)

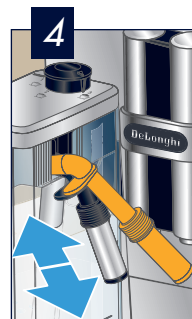
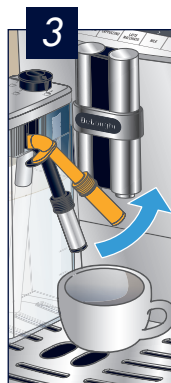
BREWING DRINKS WITH MILK

(CAFFELATTE, CAPPUCCINO, LATTE MACCHIATO, MILK)

If Water Spout is in, please remove it.

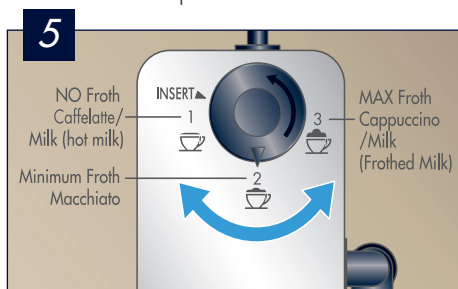


Insert milk container where water spout was.



Adjust length of milk spout.

Set the desired level of milk foam.



Refer to previous section Brewing Espresso for selecting the coffee strenght.



Set your beverage of choice in one touch.





Clean the milk frother with the CLEAN button. Follow the manual instructions.

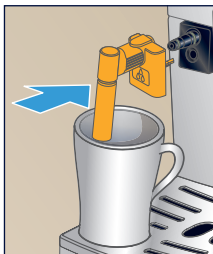
Tip for the BEST CAPPUCCINO:

Use Skim or 2% Milk at Refrigerator Temperature (about 41°F/5°C)

DELIVERING HOT WATER and STEAM

Delivering hot water

1. Make sure the hot water spout is attached correctly.
2. Place a container under the spout (as close as possible to avoid splashes).
3. Press the /OK button "Hot Water" is displayed, together with a progress bar which fills gradually as preparation proceeds.
4. The machine delivers 10.5 oz./300 ml of hot water, then delivery stops automatically. To interrupt delivery of hot water manually, press the /OK button again.





Important! Danger of burns.

Never leave the machine unsupervised while delivering hot water or steam. The spout becomes hot during delivery. Hold by the handle only.

Please note! If "Energy Saving" mode is enabled, you may have to wait a few seconds before the hot water or steam is delivered.

Delivering steam

1. Make sure the hot water spout is attached correctly.
2. Fill a container with the liquid to be heated/frothed and immerse the spout/cappuccino maker in the liquid.
3. Press the  button. After a few seconds, the steam to heat the liquid comes out of the cappuccino maker.
4. When the required temperature/foam is obtained, interrupt steam delivery by pressing the  button again.
(You should not discharge steam for more than 3 minutes at a time).

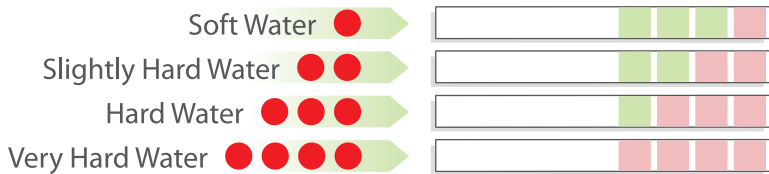


Tips for using steam to froth milk

- When choosing the size of the container, bear in mind that the liquid doubles or triples in volume.
- For a richer denser froth, use skimmed or partially skimmed milk at refrigerator temperature (about 41°F/5°C).
- For a creamier froth, rotate the container with slow movements in an upward direction.
- To avoid milk with poor froth or large bubbles, always clean the spout.

Measuring Water Hardness

1. Remove the "total hardness test" indicator paper attached to the owner's instruction booklet from its pack.
2. Immerse the paper completely in a glass of water for one second.
3. Remove the paper from the water and shake lightly. After about a minute, 1, 2, 3, or 4 red squares form, depending on the hardness of the water. Each square corresponds to one level.



Press the MENU/ESC button to enter the menu.



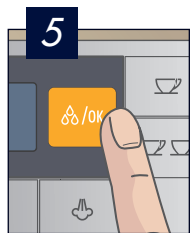
Press the MILK or CAPPUCCINO button till the "Water Hardness" is displayed.



Confirm the selection by pressing the OK button.



Press the MILK or CAPPUCCINO button and set the hardness shown by the indicator paper.



Press the OK button to confirm the setting.



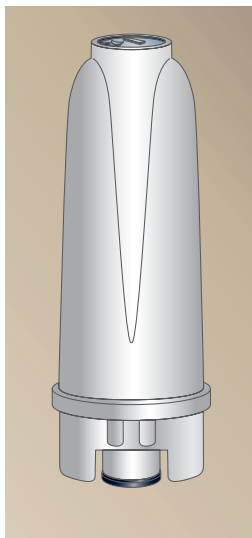
Press the MENU/ESC button to exit the menu.

Choosing the water hardness is very important to set the correct frequency of the descaling cycles. Keeping the machine clean will improve its performance and prolong the life of the machine.

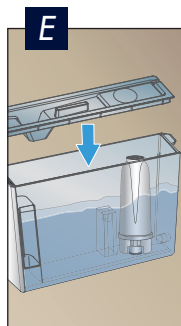
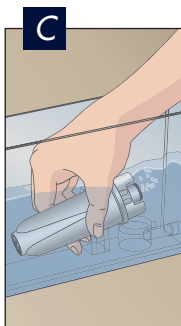
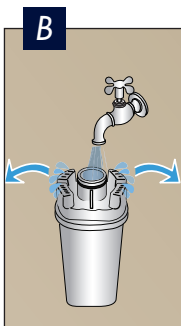
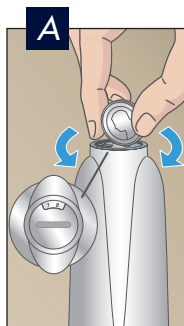
WATER FILTER

Installing the filter

1. Remove the filter from the packaging.
2. Turn the date indicator disk (A) until the next 2 months of use are displayed.
3. To activate the filter, put it under tap water until water overflows the side openings for more than 1 minute (min. 500 ml) (B).
4. Remove the tank from the appliance and fill with water.
5. Insert the filter in the water tank and immerse it completely for ten or so seconds, sloping it to enable the air bubbles to escape (C).
6. Insert the filter in the filter housing (D) and press as far as it will go.
7. Close the tank with the lid (E), then place the tank in the machine. When you install the filter, you must notify the appliance of its presence.



8. Press the MENU/ESC button to enter the menu.
9. Press the MILK or CAPPUCCINO button until "Install Filter" is displayed.
10. Press the /OK button.
11. The message "Enable?" is displayed.
12. Press the /OK button to confirm the selection. "Hot Water Confirm?" is displayed.
13. Position a container with a minimum capacity of 3.4 oz. / 100 ml under the hot water spout.
14. Press the /OK button to confirm the selection. The appliance begins delivering hot water and the message "Please Wait" is displayed.
15. After delivery, the appliance returns automatically to the "Ready for Coffee"



Please note! The filter lasts about two months if the appliance is used normally. If the coffee maker is left unused with the filter installed, it will last a maximum of three weeks.

DESCALING

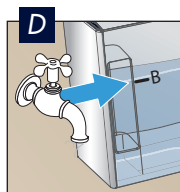
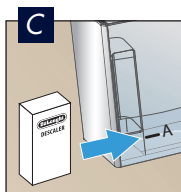
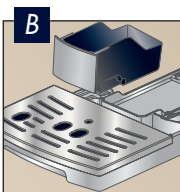
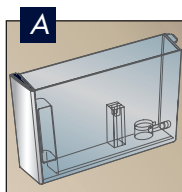
Descal the machine when the message "DESCALE" flashes on the display.

1. Turn the machine on.
2. Press the **MENU/ESC** button to enter the menu.
3. Press the **MILK** or **CAPPUCCINO** button until "DESCALING" is displayed.
4. Select by pressing the **☉/OK** button "Descaling Confirm?" is displayed. Press **☉/OK** again to enable the function.
5. The message "Add Descaler Confirm?" is displayed alternating with "EMPTY THE DRIP TRAY".
6. Completely empty the water tank (A) and remove the water filter (if present). Empty the drip tray (B) and grounds container, then put back in the appliance.
7. Pour the descaler into the tank up to the I level A (C), then add water up to level B (D). Replace the water tank.
8. Place an empty container with a minimum capacity of 50 oz./1.5 liters under the hot water spout (E).

Important! Danger of Burns

Hot water containing acid flows from the spout. Avoid contact with splashes of water.

9. Press the **☉/OK** button and the message "Descaling Underway" is displayed. The descaling program starts and the descaler liquid comes out of the water spout. The descale program automatically performs a series of rinses and pauses to remove limescale deposits from inside the machine. After about 30 minutes, the message "FILL TANK" is displayed.
10. The appliance is now ready for rinsing through with clean water. Remove the water tank empty, rinse under running water, fill with clean water and replace. "Rinsing, Press OK" is displayed.
11. Empty the container used to collect the descaler solution and replace it empty under the hot water spout.
12. Press the button to start rinsing. Hot water flows out of the spout and the message "Rinsing" is displayed.
13. When the water tank is completely empty, "Rinsing Complete Confirm?" is displayed.
14. Press the button.
15. Insert the filter (if present) in the tank (see section "Installing the filter" on previous page), fill the water tank again and the appliance is ready for use.



Important!

- Descaler contains acids which may irritate the skin and eyes. It is vital to respect the manufacturer's safety warnings given on the descaler pack and the warnings relating to the procedure to follow in the event of contact with the skin and eyes. Use De'Longhi descaler only. Under no circumstances should you use sulphamic or acetic based descalers. Their use invalidates the guarantee. Failure to descale the appliance as described also invalidates the guarantee.

ACCESSORIES

Enjoy our full line of drinkware:
an exclusive line of Espresso, Cappuccino and Latte glasses.



Care Kit Line

Experience the De'Longhi Care Kit Line to improve the performance
of your fully automatic machine.



EcoDecalk



EcoDecalk mini



Water Filter



Coffee Care Kit



Milk Clean

... to learn more about the De'Longhi accessories visit: delonghi.com



ECAM26455



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