



DeLonghi

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.

Video available on <http://ecam23120.delonghi.com>



ECAM23120

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.

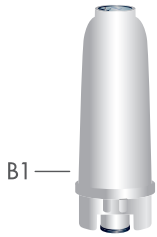
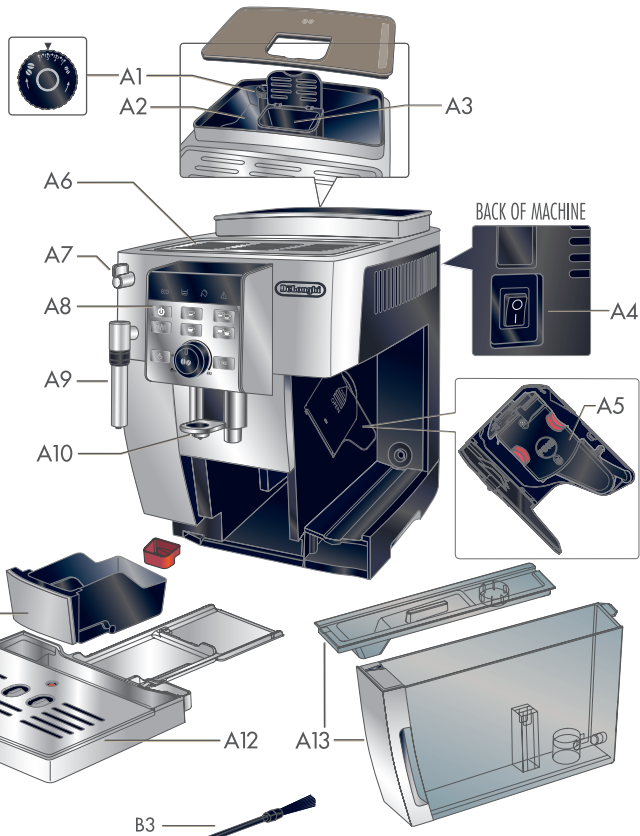
Any other use is to be considered improper and therefore, dangerous.

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!

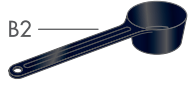
*SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY*

IN THE BOX

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



- B1. Water filter
- B2. Pre-ground coffee measure
- B3. Cleaning brush



Natural Descaler
100ml/3.4 oz.



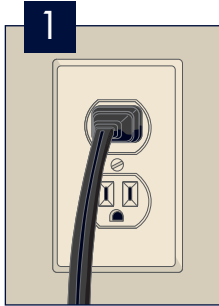
Get Started & Owner's
Instructions Booklets

ECAM23120



"Total
Hardness
Test"
Indicator

MACHINE SET UP



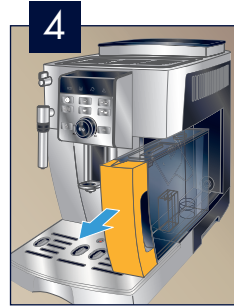
Plug into outlet.



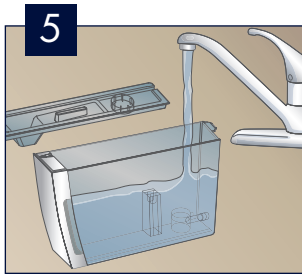
Push ON main switch, located on back of machine.



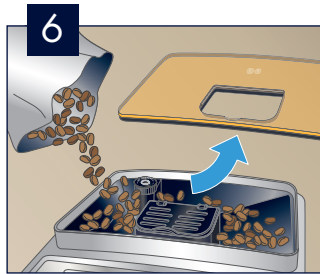
Light will flash.



Remove water tank.



Fill water tank and reinsert it.



Fill coffee beans.



Place a container under the hot water/steam spout.



Turn dial counter-clockwise to start the prime. Water will be released by the hot water/steam spout: the machine will then switch it off automatically.



Turn the dial clockwise.



Press ON/OFF button to turn ON machine.

Machine is now ready to work!

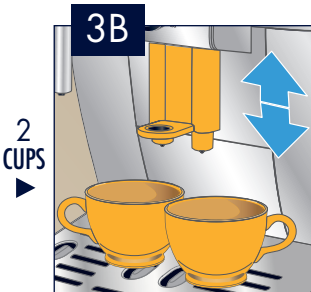
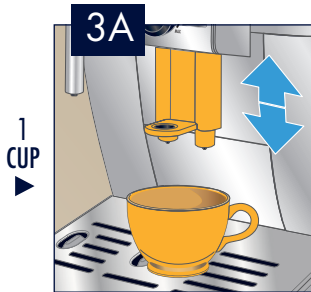
BREWING ESPRESSO Using Coffee Beans



Set the desired strength of your coffee increasing the quantity of coffee beans that the machine grinds.



Set the desired length of your coffee. Short or long.



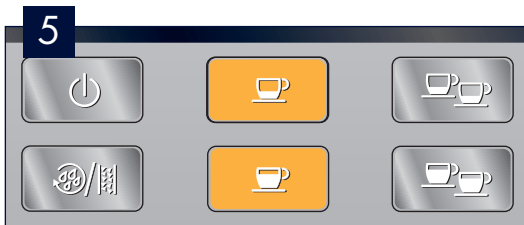
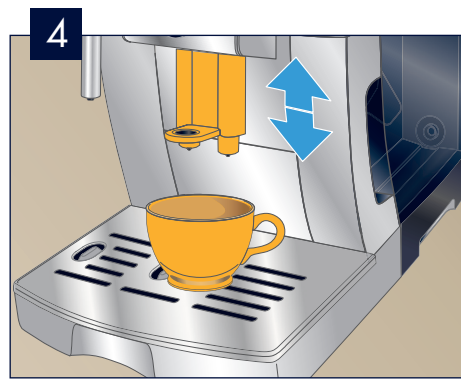
BREWING ESPRESSO Using Pre-Ground Espresso*



Turn dial to pre-ground coffee.
*Use only one spoon full of coffee. You can only make one cup of coffee at a time.



Please, be sure that the machine is on while pouring the pre-ground coffee.

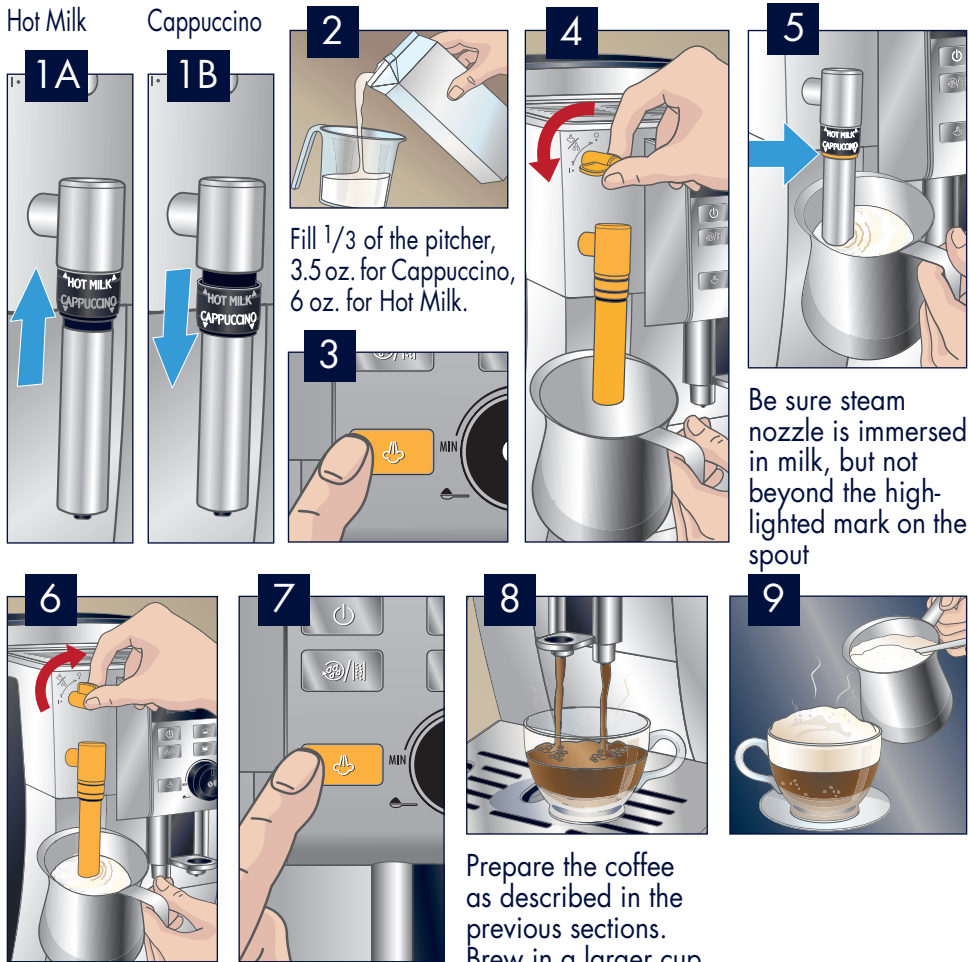


Press the button to select the desired coffee (short or long).



BREWING CAPPUCCINO or HOT MILK

Refer to previous section BREWING ESPRESSO for the espresso related part.



Stop when you reached the desired temperature/foam.

Tip for the BEST CAPPUCCINO:

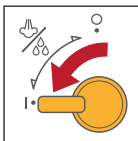
Use Skim or 2% Milk at Refrigerator Temperature (about 41°F/5°C)

DELIVERING HOT WATER

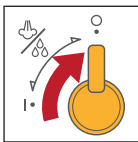
CLEANING SPOUT

Delivering hot water

1. Turn the hot water/steam nozzle towards the outside of the machine.
2. Position a container underneath the hot water/steam nozzle.
3. Turn hot water/steam dial to position I.



4. Hot water delivers, when you want to stop hot water, turn dial to position 0.



(It is recommended to deliver hot water for no more than 2 minutes).

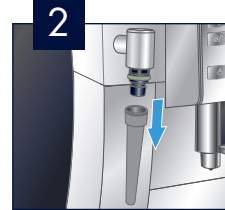
Important! Danger of burns.

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

CLEANING and MAINTENANCE:



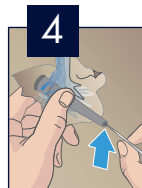
Unscrew the spout by rotating counter-clockwise and pulling downwards.



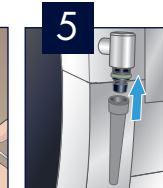
Remove the nozzle from the steam tube by pulling it downwards.



Thoroughly clean steam nozzle with cloth and warm water.



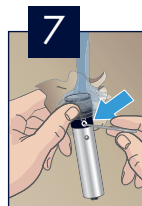
Clean nozzle with warm running water and use a needle to clean the hole.



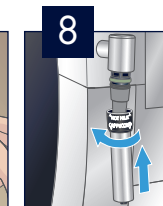
Replace the nozzle by inserting it onto the steam tube.



On the dimple side, pull down until the hole appears.



Clean frother with warm running water and use a needle to clean the hole.



Replace the frother by inserting and rotating clockwise.

Both the frother and nozzle parts can be cleaned thoroughly by using De'Longhi Milk Clean.

TEST YOUR WATER

Measuring Water Hardness

1. Remove the “total hardness test” indicator paper attached to the instructional manual 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.



With the appliance off, but connected to the mains and with the main switch in the I position:



Press the button repeatedly until the number of lights that are on coincides with the number of red squares on the test strip.

Hold down for SIX seconds.



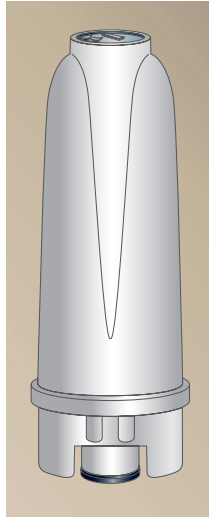
Press the button to confirm the selection.

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 (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.



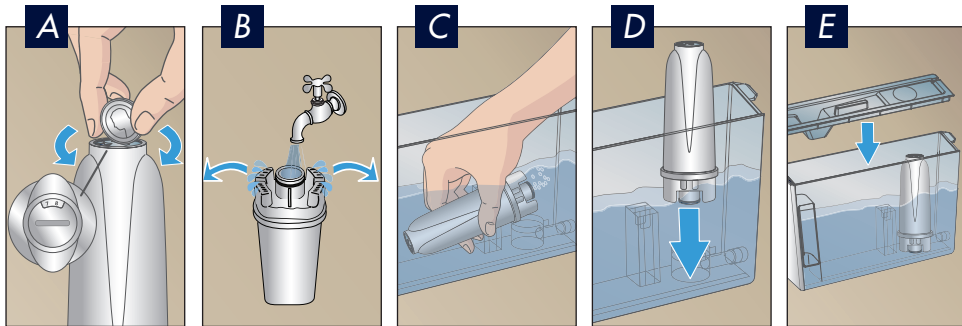
8. Place a container with a minimum capacity of 16.91 oz. / 500 ml under the hot water/steam spout.
9. Turn the hot water/steam dial in position **I** to deliver hot water.
10. Let the appliance deliver hot water, until the delivery flows regularly (min 16.91 fl. oz./500ml), then turn the dial in position **O**.

Please note:

It may happen that a single hot water is not sufficient to install the filter: the lights come on.








In this case, repeat the installing operation from step 8. The new filter is active and you can now use the coffee maker.



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 appliance when the /  light on the control panel flashes.

1. Turn the appliance on and wait until it is ready for use.
2. Empty the water tank (A) and remove the softener filter, if present. Empty the drip tray (B) and grounds container, then put back in the appliance.
3. Pour the descaler into the tank up to the level A (C), then add water up to level B (D). Replace the water tank.
4. Place an empty container (E) with a minimum capacity of 60 oz./1.8 liters under the hot water/steam and coffee spouts.
5. Press the /  button and hold it down for at least 5 seconds to confirm that you have added the solution and begin the descaling procedure. The light in the button remains on steadily to indicate that the descaling program has begun. The  light flashes telling you to turn the steam dial to the I position.
6. Turn the hot water/ steam dial a counter-clockwise to the I position. The descaler solution flows out of the hot water/steam spout and coffee spouts into the underlying container. The descale program automatically performs a series of rinses and pauses to remove the limescale. It is normal for several minutes of inactivity to elapse between rinses.

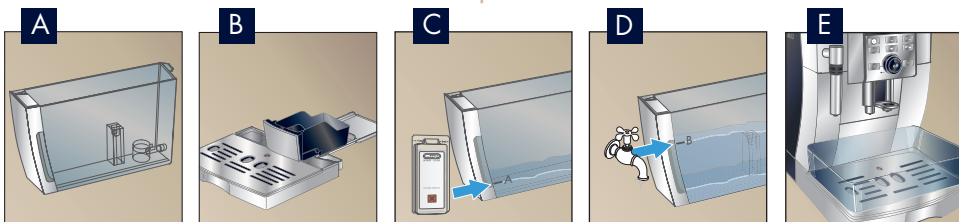
Important! Danger of Burns

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

After about 30 minutes, the water tank is empty and the  and  lights flash. Turn the hot water/steam dial clockwise to the O position. The appliance is now ready for rinsing through with clean water.

7. Empty the container used to collect the descaler solution and replace it empty under the hot water/steam spout.
8. Remove the water tank, empty, rinse under running water, fill with clean water and replace. The  light flashes.
9. Turn the hot water/steam dial counter-clockwise to the I position. Hot water is delivered first from the hot water/steam spout, to continue and end with the coffee spout.
10. When the water tank is completely empty, the  light flashes.
11. Turn the dial clockwise to the O position. The  light flashes to require a new rinsing: fill the tank and Turn the hot water/steam dial to the I position (water flows from the hot water/steam spout only).
12. When it finishes, the  light flashes on the control panel. Turn the hot water/steam dial to the O position.

Fill the water tank again and the machine 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. You should use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's 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



ECAM23120



www.delonghi.com

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