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› De'Longhi 15-Bar Pump Espresso Maker EC702 Instruction Manual

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MODEL: EC702

1. Important Safeguards

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in injury or damage to the appliance. Keep this manual for future reference.

This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, visit www.P65Warnings.ca.gov.

2. Product Overview

The De'Longhi EC702 is a 15-bar pump espresso and cappuccino maker designed for home use. It allows you to brew ground espresso or E.S.E. pods, offering versatility in your coffee preparation. The machine features a patented dual filter holder, including a Sempre Crema Filter for enhanced crema and an E.S.E. Filter for convenient pod use.



Figure 2.1: Front view of the De'Longhi EC702 Espresso Maker with two espresso cups.

Key features include two separate thermostats for precise water and steam pressure control, ensuring optimal temperature for both espresso and cappuccino. The patented cappuccino frother mixes steam and milk for rich, creamy froth. Self-priming operation simplifies startup, and a no-drip design minimizes mess. The durable stainless steel boiler ensures long-lasting performance.

3. Components

Familiarize yourself with the main components of your EC702 espresso machine:

- **Portafilter:** Holds the ground coffee or E.S.E. pod.
- **Filter Baskets:** Includes a Sempre Crema Filter (for 2 measures of ground coffee) and an E.S.E. Filter (for pods or 1 measure of ground coffee).
- **Water Tank:** Removable tank located at the rear of the machine for easy refilling.
- **Drip Tray:** Removable tray with a stainless steel cover to collect excess liquid.

- **Steam Wand/Cappuccino Frother:** Used for frothing milk for cappuccinos and lattes.
- **Control Panel:** Features buttons for power, 1-cup espresso, 2-cup espresso, and steam mode.
- **Pressure Gauge:** Displays the brewing pressure, indicating the optimal zone for extraction.
- **Cup Warmer:** Located on top of the machine to pre-heat espresso cups.



Figure 3.1: Key features and controls of the EC702.



Figure 3.2: Portafilter and included filter baskets.

4. Setup

4.1 First Use and Priming

1. Unpack the machine and remove all packaging materials.
2. Wash the water tank, drip tray, portafilter, and filter baskets with warm water and mild detergent. Rinse thoroughly.
3. Fill the water tank with fresh, cold water up to the MAX level indicated. Ensure the tank is properly seated in the machine.
4. Place a container under the espresso dispenser and another under the steam wand.
5. Plug the machine into a grounded power outlet and press the power button. The indicator lights for 1-cup and 2-cup espresso will flash, indicating the machine is heating up.
6. Once the lights stop flashing and remain steady, the machine is ready. Press the 1-cup espresso button to dispense water and prime the internal circuits. Repeat this process until water flows smoothly.
7. Turn the steam knob to release steam through the steam wand for a few seconds to prime the steam circuit. Close the steam knob.

Your machine is now primed and ready for use.

5. Operating Instructions

5.1 Making Espresso with Ground Coffee

1. Ensure the machine is on and the indicator lights are steady.
2. Insert the Sempre Crema Filter (for 2 measures) into the portafilter.
3. Add two measures of finely ground espresso coffee into the filter. Tamp firmly with the included tamper.
4. Attach the portafilter to the brew group and lock it into place by turning it to the right.
5. Place one or two espresso cups under the portafilter spouts.
6. Press the 1-cup or 2-cup espresso button. The machine will start brewing. The pressure gauge should ideally be in the optimal zone during extraction.
7. Once the desired amount of espresso is brewed, the machine will stop automatically.

5.2 Using E.S.E. Pods

1. Insert the E.S.E. Filter into the portafilter.
2. Place one E.S.E. pod into the filter.
3. Attach the portafilter to the brew group and lock it into place.
4. Place an espresso cup under the portafilter spout.
5. Press the 1-cup espresso button to brew.

5.3 Frothing Milk for Cappuccino/Latte



Figure 5.1: Using the steam wand to froth milk.

1. Prepare your espresso shot first.
2. Fill a milk pitcher with cold milk (preferably whole milk) up to the bottom of the spout.
3. Press the steam button on the control panel. The light will flash until the machine reaches steaming temperature, then it will remain steady.
4. Submerge the steam wand tip just below the surface of the milk. Turn the steam knob to release steam.
5. Move the pitcher up and down gently, keeping the tip just below the surface, to create froth. Once the milk has doubled in volume and reached the desired temperature (around 140-150°F / 60-65°C), turn off the steam knob.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.
7. Pour the frothed milk over your espresso to create your cappuccino or latte.

6. Maintenance and Cleaning

6.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray daily. It is removable for easy cleaning.
- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard the coffee grounds, and rinse the portafilter and filter basket under running water.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk to prevent milk residue buildup.

6.2 Descaling

Regular descaling is crucial to maintain the performance and longevity of your espresso machine. The frequency depends on water hardness and usage.

1. Use a De'Longhi descaler solution. Follow the instructions on the descaler packaging for dilution.
2. Fill the water tank with the descaling solution up to the indicated level (often marked 'A' for solution and 'B' for dilution on the tank itself).
3. Place a large container under the portafilter and steam wand.
4. Follow the specific descaling procedure outlined in your full user manual (usually involves pressing and holding certain buttons).
5. After descaling, rinse the water tank thoroughly and perform several rinse cycles with fresh water to remove any descaler residue.

7. Troubleshooting

If you encounter issues with your De'Longhi EC702, refer to the following common solutions:

- **No water flow:** Check if the water tank is filled and correctly inserted. Ensure the machine is primed (see Setup section). Descal the machine if necessary.
- **Espresso is too cold:** Pre-heat your cups on the cup warmer. Ensure the machine has fully heated up before brewing.
- **No crema or poor crema:** Use fresh, finely ground espresso coffee. Ensure the coffee is properly tamped. Check if the filter basket is clean.
- **Steam wand not frothing:** Ensure the steam wand is clean and not clogged. Prime the steam circuit. Use cold milk.

For more detailed troubleshooting, consult the comprehensive user manual provided with your product.

8. Specifications

Brand	De'Longhi
Model Name	EC702
Color	Silver
Product Dimensions	9.06"D x 11.02"W x 11.61"H
Item Weight	11.44 pounds
Voltage	120 Volts
Capacity	2.8 Pounds (Water Tank)

Coffee Input Type	E.S.E. Pod, Ground Coffee
Operation Mode	Manual
Special Feature	Electric Stovetop Compatible (referring to boiler type)

9. Warranty and Support

For warranty information and customer support, please refer to the documentation included in your product packaging or visit the official De'Longhi website. Keep your proof of purchase for warranty claims.
