Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

De'Longhi ECP3420

De'Longhi ECP3420 Bar Pump Espresso and Cappuccino Machine User Manual

Model: ECP3420 | Brand: De'Longhi

Introduction

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your De'Longhi ECP3420 Bar Pump Espresso and Cappuccino Machine. Please read all instructions carefully before using the appliance.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

Components Overview



Front view of the De'Longhi ECP3420 Bar Pump Espresso and Cappuccino Machine, showing the control dial, portafilter, and drip tray.

- **Control Dial:** Used to select functions such as ON/OFF, Espresso brewing, and Steam.

- **Portafilter:** Holds ground coffee for brewing espresso.
- **Filter Baskets:** Interchangeable baskets for single shot, double shot, or ESE pods.
- **Steam Wand/Frother:** For steaming and frothing milk for cappuccinos and lattes.
- **Water Tank:** Removable tank for easy refilling, with a 37-ounce capacity.
- **Drip Tray:** Removable for easy cleaning, with a second tier to accommodate larger cups.
- **Cup Warmer:** Located on top of the machine to keep cups warm.



Key components of the De'Longhi ECP3420, highlighting the 3-in-1 filter holder and the removable water tank.

Setup

1. Unboxing and Initial Cleaning

- Remove all packaging materials and labels from the machine.
- Wash the water tank, portafilter, filter baskets, and drip tray with warm water and mild detergent. Rinse thoroughly.
- Wipe the exterior of the machine with a damp cloth.

2. Filling the Water Tank

- Remove the water tank from the back of the machine.
- Fill the tank with fresh, cold water up to the MAX level indicator.
- Replace the water tank securely.

3. Priming the Machine

- Plug the machine into a grounded electrical outlet.
- Turn the control dial to the "ON" position. The red "ON" indicator light will illuminate.
- Wait for the green "READY" indicator light to illuminate, indicating the machine has reached the correct temperature.
- Place a container under the steam wand. Turn the steam knob to release steam for a few seconds until water flows out, then close it. This primes the pump.
- Place a cup under the portafilter spout (without coffee). Turn the control dial to the coffee cup symbol to dispense water for about 30 seconds. This flushes the system.
- Turn the control dial back to "OFF". The machine is now primed and ready for use.

Operating Instructions

1. Making Espresso

- Ensure the water tank is filled and the machine is primed and the green "READY" light is on.
- **Grinding Coffee:** This machine does not include a built-in grinder. Use an external grinder to grind fresh coffee beans very finely for espresso.
- **Filling the Portafilter:** Select the appropriate filter basket (single or double shot) and insert it into the portafilter. Fill the filter basket with finely ground coffee.
- **Tamping:** Use a tamper to press the coffee grounds firmly and evenly into the filter basket.
- **Attaching Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
- **Brewing:** Place one or two espresso cups on the drip tray under the portafilter spouts. Turn the control dial to the coffee cup symbol. The machine will begin to dispense espresso.
- **Stopping Brew:** Once the desired amount of espresso is brewed (typically 1 oz per shot), turn the control dial back to the "OFF" position to stop the flow.



The De'Longhi ECP3420 machine actively brewing espresso into two cups.

2. Frothing Milk

- Ensure the machine is turned on and the green "READY" light is illuminated.
- Fill a stainless steel milk frothing jug (DLSC060, 12 oz capacity) with cold milk (preferably 2% milk at refrigerator temperature).
- Position the steam wand into the milk, just below the surface.
- Turn the control dial to the steam symbol. Steam will begin to dispense from the wand.
- Move the jug in a circular motion, keeping the steam wand submerged to create a smooth, creamy foam.
- Once the desired texture and temperature are reached, turn the control dial back to the "OFF" position and remove the jug.
- Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



The De'Longhi DLSC060 Stainless Steel Milk Frothing Jug, ideal for creating smooth milk foam.



A detailed view of the De'Longhi DLSC060 Milk Frothing Jug, highlighting its design and capacity.

Official Product Video: Bar Pump Espresso and Cappuccino Machine Overview

Your browser does not support the video tag.

This video provides a general overview of the De'Longhi Bar Pump Espresso and Cappuccino Machine, demonstrating its features and basic operation.

Maintenance

1. Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray daily.
- **Portafilter and Filter Baskets:** After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under running water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Purge the steam wand briefly by turning the steam dial to clear any internal blockages.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

2. Cleaning the Filter Baskets

Regular cleaning of the filter baskets is essential to maintain optimal espresso quality and prevent clogging. It is recommended to clean the filter basket every 200 coffees or approximately every 3 months.

Official Product Video: Cleaning the Filter Baskets

Your browser does not support the video tag.

This video demonstrates the process of disassembling and cleaning the filter baskets of De'Longhi pump espresso machines, including removing the plastic cap and disc, cleaning with a brush and needle, and reassembly.

3. Descaling

Over time, mineral deposits (limescale) can build up inside the machine, affecting its performance and the taste of your coffee. Descaling should be performed regularly, depending on water hardness and frequency of use. Refer to the full instruction manual for detailed descaling procedures using a suitable descaling solution.

Troubleshooting

Problem	Possible Cause	Solution
No coffee dispensed or slow flow	Water tank empty; coffee too finely ground or tamped too hard; filter basket clogged.	Fill water tank; use coarser grind or less pressure; clean filter basket (refer to maintenance section).
Coffee is too weak	Coffee not tamped enough; insufficient coffee grounds; water flow too fast.	Tamp coffee more firmly; use more coffee grounds; ensure fine grind.
Steam wand clogged or drips excessively	Dried milk residue inside the wand.	Clean the steam wand immediately after use. Use a needle or small brush to clear the nozzle.
Machine not heating up	Not plugged in; power switch off; internal issue.	Check power connection; ensure control dial is on; contact customer support if problem persists.

Specifications

- **Brand:** De'Longhi
- **Model Number:** ECP3420
- **Color:** Black
- **Special Feature:** Milk Frother
- **Coffee Maker Type:** Espresso Machine
- **Specific Uses For Product:** Cappuccino, Espresso
- **Included Components:** Filter
- **Operation Mode:** Semi-Automatic
- **Unit Count:** 1.0 Count
- **Coffee Input Type:** Ground Coffee
- **Capacity:** 37 oz (Water Tank)
- **Pressure:** 15 Bar Professional Pressure
- **Input Power:** 1100 Watts

Warranty and Support

Your De'Longhi ECP3420 Bar Pump Espresso and Cappuccino Machine comes with a manufacturer's warranty. For specific warranty details, registration, or technical support, please visit the official De'Longhi website or contact their customer service. Keep your proof of purchase for warranty claims.

For additional information and support, please visit:www.delonghi.com

© 2026 De'Longhi. All rights reserved. Information in this manual is subject to change without notice.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B086F13WV9

More documents and user manuals: **https://manuals.plus/**