

De'Longhi EC260BK

De'Longhi Stilosa EC260BK Manual Espresso Machine User Manual

Model: EC260BK

1. INTRODUCTION

Welcome to the De'Longhi Stilosa EC260BK Manual Espresso Machine user manual. This guide provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your espresso machine, along with information on the included milk frothing pitcher and double-walled thermo espresso glasses. Please read this manual thoroughly before first use and retain it for future reference.

1.1 Included Components

- De'Longhi Stilosa EC260BK Manual Espresso Machine
- Portafilter
- Tamper
- Filter for Single Espresso
- Filter for Double Espresso
- Measuring Spoon
- De'Longhi Stainless Steel Milk Frothing Pitcher (12 oz / 350 ml)
- De'Longhi Double Walled Thermo Espresso Glasses (Set of 2, 90 ml)



Image 1.1: The De'Longhi Stilosa EC260BK Manual Espresso Machine, Stainless Steel Milk Frothing Pitcher, and Double Walled Thermo Espresso Glasses.

2. IMPORTANT SAFETY INFORMATION

Please read and follow all safety instructions carefully to prevent injury or damage. Keep this manual in a safe place for future reference.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance corresponds to your main voltage.
- Always unplug the appliance from the power outlet before cleaning and when not in use.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Keep hands and cords away from hot parts of the appliance during operation.
- Use only cold, fresh water in the water tank.
- Never remove the portafilter during the brewing cycle.
- Exercise caution when handling hot surfaces, especially the steam wand and portafilter.

3. PRODUCT OVERVIEW

The De'Longhi Stilosa EC260BK is a manual espresso machine designed for crafting authentic espressos, lattes, and cappuccinos. It features a 15-bar pump for optimal pressure and a durable stainless steel boiler for consistent performance. The compact design ensures it fits seamlessly into modern kitchens.



Image 3.1: Front view of the De'Longhi Stilosa EC260BK Espresso Machine, showcasing its controls and brewing area.

3.1 Main Components

- **Water Tank:** Removable tank for filling with water.
- **Control Dial:** Used to select functions (Off, Espresso, Steam).
- **Indicator Lights:** Show power status and readiness.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.

- **Cup Warmer:** Top surface to pre-heat espresso cups.



Image 3.2: The De'Longhi Stilosa EC260BK Espresso Machine in a kitchen setting, highlighting its compact design.

4. SETUP AND FIRST USE

4.1 Unpacking

1. Carefully remove all packaging materials from the espresso machine and accessories.
2. Ensure all components listed in Section 1.1 are present.
3. Place the machine on a stable, flat, and heat-resistant surface.

4.2 Initial Cleaning

1. Wash the water tank, portafilter, filters, measuring spoon, milk frothing pitcher, and espresso glasses with warm water and mild detergent. Rinse thoroughly.
2. Wipe the exterior of the espresso machine with a damp cloth.

4.3 Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold drinking water up to the MAX level indicator.
3. Replace the water tank securely in the machine.

4.4 Priming the Machine (First Use)

Before brewing coffee or frothing milk for the first time, the machine needs to be primed to fill the internal circuits with

water.

1. Ensure the water tank is filled.
2. Plug the machine into a power outlet.
3. Turn the main power switch (located on the side/back) to the 'ON' position. The indicator lights will flash.
4. Place a container under the steam wand and another under the coffee spouts.
5. Turn the control dial to the 'Steam' position (steam icon). Allow water to flow through the steam wand for about 30 seconds. Turn the dial back to 'Off'.
6. Turn the control dial to the 'Espresso' position (cup icon). Allow water to flow through the coffee spouts for about 30 seconds. Turn the dial back to 'Off'.
7. The machine is now primed and ready for use.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. **Pre-heat:** Turn on the machine and allow it to heat up until the 'OK' light is steady (approximately 30-60 seconds). Place your espresso glasses on the cup warmer.
2. **Prepare the Portafilter:** Choose the appropriate filter (single or double) and insert it into the portafilter.
3. **Add Coffee:** Using the measuring spoon, add freshly ground espresso coffee to the filter. For a single shot, use one level spoon (approx. 7g); for a double shot, use two level spoons (approx. 14g).
4. **Tamp:** Use the tamper to press the coffee firmly and evenly. Ensure the coffee bed is level.
5. **Attach Portafilter:** Insert the portafilter into the brewing head from left to right until it is firmly locked in the center position.
6. **Brew Espresso:** Place your pre-heated espresso glasses under the portafilter spouts. Turn the control dial to the 'Espresso' position. The machine will begin to dispense espresso.
7. **Stop Brewing:** Once the desired amount of espresso is dispensed (typically 25-30ml for a single shot, 50-60ml for a double shot), turn the control dial back to the 'Off' position to stop the flow.
8. **Remove Portafilter:** Carefully turn the portafilter from right to left to remove it. Dispose of the used coffee grounds.

5.2 Frothing Milk

The manual milk frother allows you to create rich, creamy foam for lattes and cappuccinos.



Image 5.1: Demonstrating the use of the steam wand for frothing milk.

1. **Prepare Milk:** Fill the De'Longhi Stainless Steel Milk Frothing Pitcher with cold milk (dairy or non-dairy) up to about one-third full.
2. **Heat Steam Wand:** Ensure the machine is on and the 'OK' light is steady. Turn the control dial to the 'Steam' position. Wait for the steam indicator light to illuminate steadily, indicating the machine is ready to produce steam.
3. **Purge Steam Wand:** Briefly open the steam knob (if applicable, or turn the dial to steam) to release any condensed water. Close it immediately.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk in the pitcher. Turn the control dial to the 'Steam' position. Move the pitcher up and down slowly to incorporate air and create foam.
5. **Heat Milk:** Once desired foam is achieved, lower the steam wand deeper into the milk to heat it to your preferred temperature (do not exceed 150°F / 65°C).
6. **Stop Steaming:** Turn the control dial back to the 'Off' position.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to clear any internal residue.



Image 5.2: The De'Longhi Stainless Steel Milk Frothing Pitcher, ideal for creating smooth milk foam.

5.3 Using De'Longhi Double Walled Thermo Espresso Glasses

The included double-walled thermo espresso glasses are designed to enhance your espresso experience.

- **Temperature Retention:** The double-walled design helps keep your espresso hot for longer while remaining cool to the touch on the outside.
- **Condensation Free:** Prevents condensation on the exterior, protecting surfaces.
- **Dishwasher Safe:** Made from borosilicate glass, these glasses are safe for easy cleaning in a dishwasher.



Image 5.3: A set of De'Longhi Double Walled Thermo Espresso Glasses.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine.

6.1 Daily Cleaning

- **Portafilter and Filters:** After each use, remove the portafilter and discard coffee grounds. Rinse the portafilter and filter under running water.
- **Drip Tray:** Empty and rinse the drip tray daily.
- **Steam Wand:** As mentioned in Section 5.2, wipe the steam wand immediately after each use and purge it to prevent blockages.
- **Water Tank:** Rinse the water tank daily and refill with fresh water.

6.2 Descaling

Over time, mineral deposits (limescale) can build up in the machine, affecting performance. Descaling should be performed regularly, depending on water hardness and usage.

- 1. Use a suitable descaling solution recommended for espresso machines.
- 2. Follow the instructions provided with the descaling solution for mixing and application.
- 3. Run the descaling solution through the machine's coffee and steam circuits.
- 4. Rinse the machine thoroughly by running several cycles of fresh water through both circuits.

6.3 External Cleaning

Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

7. TROUBLESHOOTING

If you encounter issues with your De'Longhi Stilosa EC260BK, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispensed	No water in tank; clogged filter; machine not primed.	Fill water tank; clean filter; prime the machine (Section 4.4).
Coffee too weak/watery	Coffee ground too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
Coffee too strong/slow flow	Coffee ground too fine; too much coffee; excessive tamping.	Use coarser grind; reduce coffee amount; tamp less firmly.
No steam from wand	Steam wand clogged; machine not heated to steam temperature.	Clean steam wand; wait for steam indicator light to be steady.
Water leaking from machine	Water tank not seated correctly; drip tray full.	Ensure water tank is secure; empty and replace drip tray.

8. SPECIFICATIONS

Feature	Specification
Brand	De'Longhi
Model Number	EC260BK
Coffee Maker Type	Manual Espresso Machine
Pump Pressure	15 Bar
Power	1100 Watts
Dimensions (Espresso Machine)	11.22"D x 8.07"W x 13.5"H
Special Feature	Manual Milk Frother
Operation Mode	Manual

Feature	Specification
Milk Frothing Pitcher Capacity	12 ounce (350 ml)
Espresso Glasses Capacity	90 ml (each)

9. WARRANTY AND SUPPORT

9.1 Product Warranty

The De'Longhi Stilosa EC260BK Manual Espresso Machine comes with a **1-Year Limited Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

For full warranty terms and conditions, please refer to the warranty card included with your product or visit the official De'Longhi website.

9.2 Customer Support

If you require further assistance, have questions, or need to report an issue not covered in this manual, please contact De'Longhi customer support. Contact information can typically be found on the official De'Longhi website or on the product packaging.

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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

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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

Answered questions about this manual

The spring in the group head of my De'Longhi Stilosa EC260.BK has broken, and the filter is no longer held in place when I try to clean it. Is this available as a spare part?

The spring you are referring to is the portafilter spring clip (often called a filter holder spring). Its purpose is to provide tension to hold the filter basket securely inside the portafilter handle while...

[Read full answer](#)