De'Longhi EM450M

De’Longhi Linea Classic Espresso Machine Instruction Manual

Model: EM450M | Brand: De'Longhi

Key Features

The De’Longhi Linea Classic Espresso Machine is designed for optimal coffee preparation with its compact, stainless steel Italian design. It features a 15-bar Italian professional pump for expertly extracted espresso and Thermoblock technology for fast, precise, and stable temperature control. The adjustable steam wand allows for versatile milk frothing, and customizable preset recipes simplify your brewing process.

- **Optimal Extraction:** 15-bar Italian professional pump for perfect pressure.
- **Perfect Temperature:** Thermoblock technology for fast, precise, and stable temperature control.
- **Adjustable Frother:** 2-setting steam wand for silky steamed milk or rich microfoam.
- **Customizable Preset Recipes:** Single or double espresso one-touch brewing.
- **Sleek, Compact Design:** Stainless-steel Italian design fits any kitchen space.



The De'Longhi Linea Classic Espresso Machine, showcasing its sleek design and dual espresso spouts.

Setup Guide

Unboxing

Carefully remove all components from the packaging. Ensure all parts are accounted for before proceeding with setup. The machine comes securely packed to prevent damage during transit.

Your browser does not support the video tag.

Official video demonstrating the unboxing process of the Linea Classic Espresso Machine.

Initial Setup

Before first use, it is crucial to prepare the machine. Remove the red plug from the bottom of the water tank. Rinse the water tank under warm, running water (40-50°C) and dry it with a clean cloth. Fill the tank with fresh, potable water up to the MAX level indicator. Insert the water tank back into the machine and plug the machine into a power outlet. The lights on the control panel will blink as the machine heats up.

Your browser does not support the video tag.

Official video guide on setting up your De'Longhi Linea Classic Espresso Machine for the first time.



The removable 57 oz water tank, located at the back of the machine, for easy refilling and cleaning.



The kit includes a portafilter, single and double filter baskets, and a measuring scoop that doubles as a tamper.

Operating Your Espresso Machine

Machine Overview

Familiarize yourself with the various parts of your espresso machine to ensure optimal use and maintenance.

- **Water Tank:** Located at the back, holds 57 oz of water.
- **Control Panel:** Features buttons for single/double espresso, steam, and a pressure gauge.
- **Steam Wand:** Adjustable for frothing milk.
- **Drip Tray:** Removable and adjustable to accommodate various cup sizes.



Achieve expertly extracted espresso with consistent 9 Bar Extraction and auto-stop function.



Fast, precise, and stable temperature control is achieved with Thermoblock Technology.



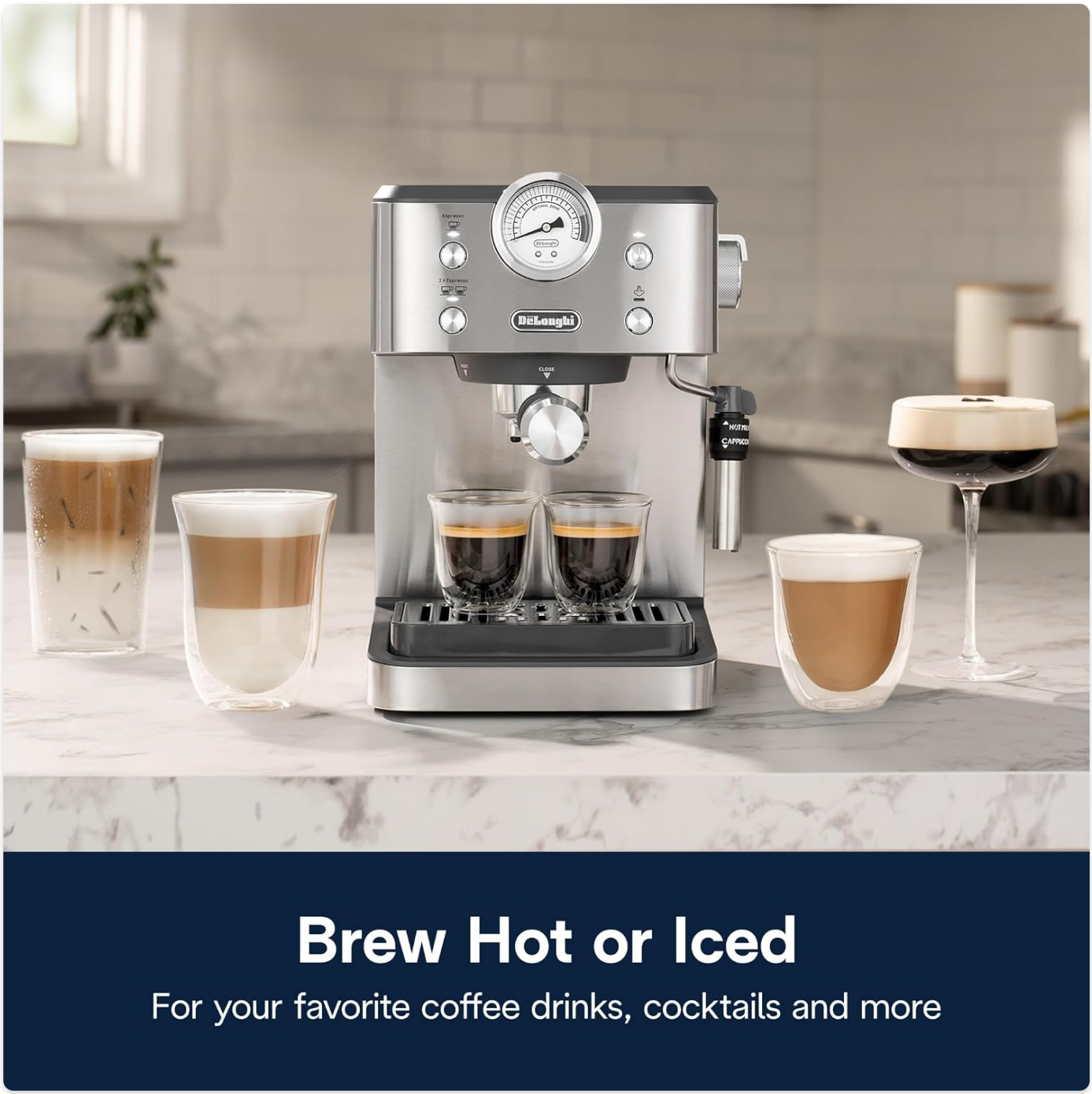
The 2-setting steam wand allows for silky, steamed milk or rich and velvety frother milk & alternatives.



The compact, stainless steel Italian design fits seamlessly into any kitchen space or style.



The chrome-detailed visual pressure gauge tracks pressure in real time, providing an easy visual cue for the perfect brew.



Brew Hot or Iced

For your favorite coffee drinks, cocktails and more

Customize your single or double espresso preset recipes for automatic brewing of your preferred dose.



Adjustable Drip Tray

Fit a variety of glassware from espresso to larger latte glasses, and everything in between.

Prepare your favorite coffee drinks, cocktails, and more, either hot or iced.



The double height drip tray can be easily adjusted to fit a wide variety of glassware, from espresso to larger latte glasses.

Making Espresso

To make espresso, ensure the machine is heated and the portafilter is properly filled and tamped. Place your cup(s) under the spouts and select your desired espresso shot size (single or double). The machine will automatically brew the coffee.

Your browser does not support the video tag.

Official video tutorial on how to make and customize coffee drinks using your Linea Classic Espresso Machine.

Milk Frothing

For milk-based drinks, fill a pitcher with cold milk. Position the steam wand into the milk and turn the dial to the steam setting. Froth until desired texture and temperature are reached. Remember to clean the steam wand immediately after use.

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Official video guide on how to make milk-based drinks with your Linea Classic Espresso Machine.

Maintenance and Cleaning

Cleaning the Steam Wand

After each use, it is important to clean the steam wand to prevent milk residue buildup. Wipe the steam wand with a damp cloth immediately after frothing. For a more thorough clean, remove the frother dial and hot water/steam nozzle, wash them under warm running water (40-50°C), rubbing each part individually. Dry with a clean, dry cloth and reassemble.

Descaling

The descaling light on the control panel will illuminate when descaling is required. Follow the instructions in the user manual for the specific descaling procedure, using De'Longhi descaling solution. Regular descaling ensures optimal performance and extends the lifespan of your machine.

Troubleshooting

Common Issues

If you encounter issues with your machine, refer to the official how-to videos and troubleshooting tips available online. For example, if the machine is not brewing properly, check the water tank level, ensure the portafilter is correctly inserted, and verify the coffee grind and tamp are appropriate. If the machine is too hot after steaming, cool it down by releasing hot water through the steam wand until the lights stop blinking quickly.



Scan the QR code or visit the link for additional how-to videos and troubleshooting tips.

For further assistance, you can call customer support at**(800) 865-6330**.

Product Specifications

Brand	De'Longhi
Model Name	Linea Classic (EM450M)
Color	Stainless Steel
Product Dimensions	11.14"D x 8.89"W x 12"H
Item Weight	9 pounds
Coffee Maker Type	Espresso Machine

Filter Type	Reusable
Operation Mode	Semi-Automatic
Voltage	120 Volts
Water Tank Capacity	57 oz
UPC	044387454506

Warranty & Support

For detailed warranty information and to register your product, please visit the official De'Longhi website or refer to the warranty card included in your product packaging.

Customer Support

If you require further assistance, have questions about your machine, or need to order replacement parts, please contact De'Longhi customer support:
Phone: (800) 865-6330
Online Resources: De'Longhi Support Page

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