# 咖　啡　机
# COFFEE MAKER

# 使用说明书

EC156.B

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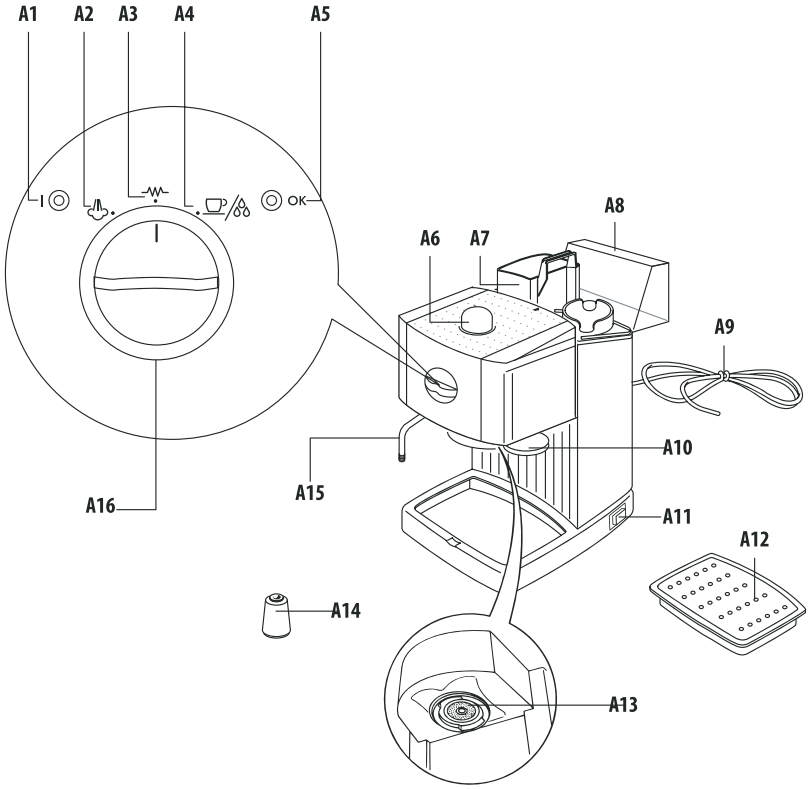


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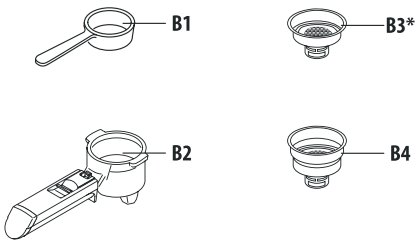

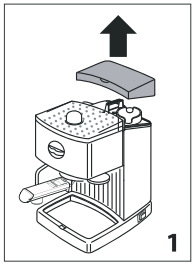
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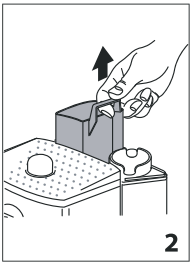
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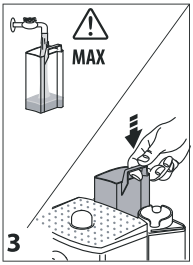
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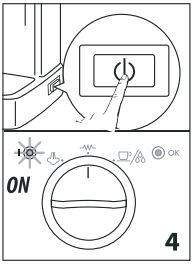
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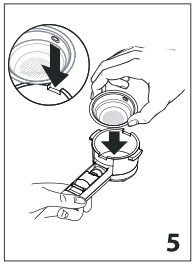
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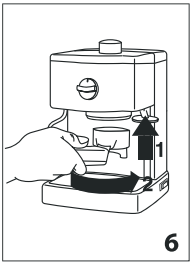
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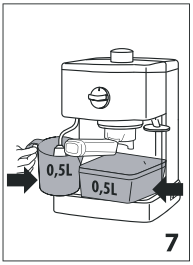
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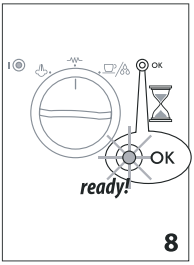
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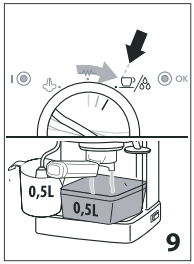
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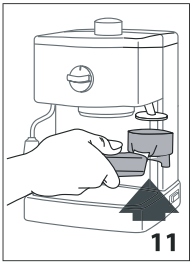
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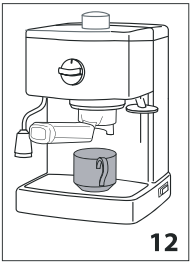
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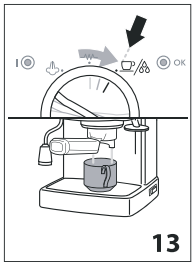
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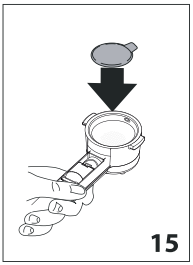
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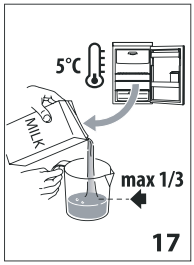
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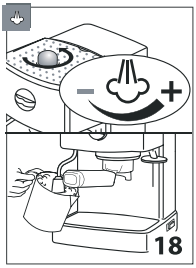
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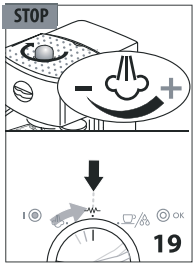
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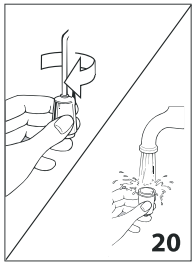
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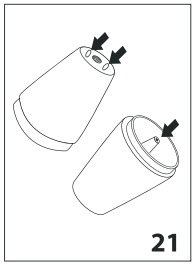
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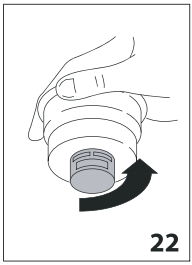
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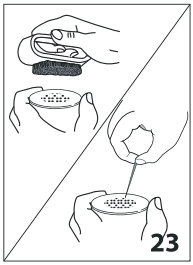
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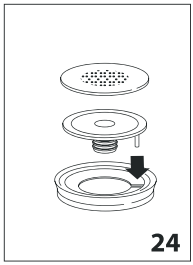
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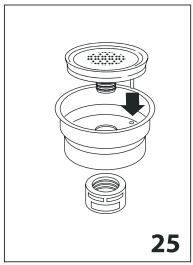
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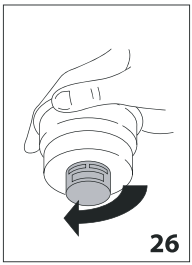
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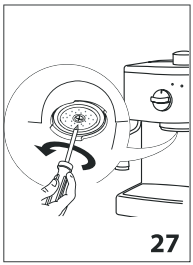
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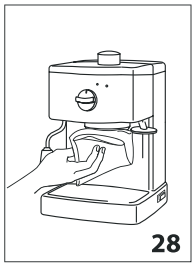
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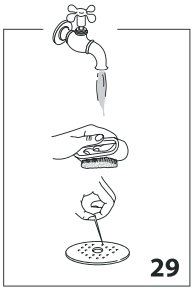
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## 安全警告

- 有心理、身体或者感官障碍、或不具备足够的经验或者知识的人员（包括儿童）不允许使用该电器，除非有对他们的安全负责的人密切监督并进行指导。
- 确保儿童不玩弄该电器。切勿在无人看管的情况下，让孩童清洁和保养机器。
- 切勿将机器浸入水中。
- 这只是一台家用电器，并不适用于以下场所：商场的员工餐厅，办公室或其他工作环境；牧场旅馆；旅馆、汽车旅馆或其他住宅性环境的住客；家庭式旅馆。
- 如果机器的插头和电源线损坏，必须由德龙指定的售后服务人员进行更换，以避免各种危险。

### 重要的安全警告

**危险！**

不遵守这些安全警告有可能会导致人身伤害或触电危险。
这是一台电器设备，因此可能导致触电。
因此您应该遵守以下安全警告：

- 切勿用湿的手或湿的脚接触该机器。
- 切勿用湿的手接触插头。
- 确保能随时接近机器使用的插座，必要时能拔下机器的插头。
- 直接拔下电源插头，切勿拉扯电源线，以免损坏电源线。
- 要完全断开机器的电源，请拔下电源线插头。
- 如果机器发生故障，不要试图自己检修。关闭电源，拔下插头，并与售后服务中心联系。
- 在对机器进行清洁之前，请先关闭电源，拔下插头，并等待机器冷却。

**重要：**

不遵守这些安全警告有可能导致人身伤害或损坏机器。
各种包装（塑料袋、聚苯乙烯泡沫塑料）必须远离儿童存放。

**烫伤危险！**

不遵守这些安全警告有可能导致烫伤。
本机器运作时可能会产生热水和蒸汽，请避免接触飞溅的热水或者蒸汽。

### 指定的用途

本电器设计和制造的用途是制作咖啡和加热饮料，其他所有用途都是不恰当的。
制造商对未正确使用该机器引起的损害概不负责。

### 使用说明

使用本机器之前请仔细阅读此说明书。不遵循本机器使用说明可能导致烧伤或者损坏电器。制造商对未正确使用该机器引起的损害概不负责。

**小贴士**

保存本说明书。如果转让该机器给其他人，请确保将说明书同时附送。

### 机器的检查

打开包装后，确认机器表面完好且没有被损坏，同时所有的配件齐全。如果机器有明显的损坏，切勿使用该机器。请与德龙授权的售后服务中心联系。

## 产品描述

### 机器描述

A1、电源指示灯
A2、蒸汽档位
A3、待机档位
A4、咖啡/热水流出档位
A5、OK指示灯
A6、蒸汽旋钮
A7、水箱
A8、水箱盖
A9、电源线
A10、咖啡粉压粉器
A11、开启/关闭按钮
A12、咖啡杯盘
A13、咖啡热水流出口
A14、卡布奇诺发泡器
A15、蒸汽/热水流出口
A16、选择旋钮

**配件描述**

B1、咖啡粉量勺
B2、咖啡过滤器手柄
B3、使用咖啡粉制作1杯咖啡或使用易理包制作咖啡过滤器（仅限特定型号）
B4、使用咖啡粉制作2杯咖啡过滤器

## 机器的安装

**重要！**

安装机器的时候，应该遵守以下安全警告：

- 若有水渗入，会损坏机器。切勿将该机器放置在水龙头或者水槽附近。
- 若机器中的水结冰会损坏机器，切勿将机器安放在一个室温可能低于零度的房间内。
- 电源线不要放置在尖锐物质的边缘或接触热的物体表面（如：电热板），这样会损坏电源线。
- 本电器会释放出热气，因此将机器放置于工作台时，机器表面、侧面及靠墙部分需留出至少3厘米的空间，机器上方需要留出至少15厘米的空间。

**机器的连接**

**危险！**

请检查并确认所使用的电源电压与该机器底部铭牌所标示的电源电压是否一致。
将本机器与有效地接地线的电源正确连接，且该电源最小的额定电流只能为10安培。
如果电源插座与机器插头不匹配，需由有专业资质的技术人员来替换相匹配的插座。

## 水箱装水

1、打开水箱盖（如图1），然后往上提取出水箱（如图2）。
2、在水箱中倒入新鲜的水，倒入的水切勿超过水箱上标注的MAX（最多）线（如图3），将水箱装回原位，轻轻地按压水箱，打开水箱底部的阀门。
3、更简单地方法是不取出水箱，直接用水壶往水箱中倒水。

**重要：**

切勿在水箱无水或未安装水箱的情况下使用机器。

**请注意：**

水箱下面的空间里面有少许的水是正常的，可以用一块干净的海绵将其擦干。

## 机器的设置

1、按开启/关闭按钮，开启机器(如图4)：电源指示灯亮起。
2、在咖啡过滤器手柄中装入所需的咖啡过滤器(1杯或2杯咖啡过滤器)(如图5)。
3、在未装入咖啡粉的情况下，将过滤器手柄安装到机器上（如图6）。
4、在咖啡热水流出口和卡布奇诺发泡器的下方分别放置一个0.5升的容器（如图7）。
5、等待直到OK指示灯亮起（如图8），然后立即将选择旋钮旋转到 的位置（如图9），然后让咖啡热水流出口释放半水箱的水。
6、逆时针旋转蒸汽旋钮（如图18），然后让卡布奇诺发泡器再释放剩余的半水箱的水。
7、关闭蒸汽旋钮至”-”的位置，然后再将选择旋钮旋转至 的位置（待机状态）。
8、清空两个容器里面的水，然后再将这两个容器放回原位，重复操作步骤5-6-7。

此时咖啡机可以正常使用了。

**小贴士：**开启机器前，请将选择旋钮旋转到如图4位置，其他位置无法启动机器。

**自动关机**

如果机器在某一特定的时间段内不使用（这个要视具体的型号而定），机器会自动关机(电源指示灯也熄灭)。

**制作更热咖啡的小贴士**

为了制作出的咖啡达到理想的温度，请按如下步骤预热咖啡机：

1、按开启/关闭按钮，开启机器（电源指示灯亮起）（如图4），然后将未装入咖啡粉的咖啡过滤器手柄装到机器上（如图5）。

2、在咖啡过滤器手柄的下方放置一个杯子，稍后用同一个杯子来盛放咖啡，这样方便预热咖啡杯。

3、等待直至OK指示灯亮起（如图8），然后立即将选择旋钮旋转到 的位置（如图9），释放热水直到OK指示灯熄灭，最后将选择旋钮旋转到 的位置，停止释放热水。

4、清空咖啡杯中的水，等待至OK指示灯再次亮起，然后再重复相同的操作。（取出咖啡过滤器手柄时，会释放出少量的蒸汽，这属于正常现象。）

## 如何使用咖啡粉制作意式浓缩咖啡

1、在按之前章节的描述预热咖啡机以后，在咖啡过滤器中装入咖啡粉。使用小的咖啡过滤器制作一杯咖啡或大的咖啡过滤器制作两杯咖啡。

2、如需制作一杯咖啡，在咖啡过滤器中加入一量勺的咖啡粉（大约7克）（如图10）。如需制作两杯咖啡，在咖啡过滤器中加入两量勺松散的咖啡粉（大约6+6克）。每次加一点点，防止咖啡粉溢出来。

**重要:**

正确的操作方法，在向咖啡过滤器中加咖啡粉时，确保咖啡过滤器中没有以前做咖啡时留下的残渣。

3、加入咖啡粉后，使用压粉器轻轻地压一下（如图11）。正确的压粉方法对于制作一杯理想的咖啡十分重要。如果咖啡粉压得过紧，咖啡流出的速度缓慢，且咖啡的油脂变深。如果咖啡粉压得太松，咖啡流出的速度太快，且咖啡的油脂变淡。

4、去除咖啡过滤器边缘多余的咖啡粉，然后将过滤器手柄装回机器，将向右旋紧，防止漏水（如图6）。

5、在咖啡过滤器手柄的下方放置一个或两个杯子（如图12）。在制作咖啡前，建议您用少量的热水冲洗一下杯子，以达到暖杯的作用。

6、确认OK指示灯亮起（如果OK指示灯未亮起，请等待至OK指示灯亮起)(如图8)，然后将选择旋钮旋转到 的位置（如图13）。当杯子中的咖啡达到所需的咖啡杯量时，将选择旋钮旋转到 的位置，停止出咖啡。

7、从右往左旋转，取下过滤器手柄。

**烫伤危险!**

为了防止飞溅，切勿在出咖啡时取下过滤器手柄。

8、清除咖啡过滤器中的咖啡渣时，请按住过滤器手柄，并推开过滤器手柄上的过滤器锁扣，这样就可以倾倒咖啡渣（如图14）。

9、按开启/关闭按钮，关闭机器。

## 如何使用易理包制作咖啡

1、按“制作更热咖啡的小贴士”章节的描述预热咖啡机，确保已安装咖啡过滤器手柄。这样才能制作出更热的咖啡。

**小贴士:**

请使用标有ESE标识的标准咖啡粉包。ESE（易理包）的标准已被世界所有的咖啡机手机加工商普遍认可。

2、在咖啡过滤器手柄中装入小的咖啡过滤器。

3、放入易理包，尽可能地将易理包放在咖啡过滤器的中心（如图15），并确认已正确安装。

4、将咖啡过滤器手柄安装到机器上，并旋紧（如图6）。

5、按之前章节的第5，6，7步进行操作。

## 如何制作卡布奇诺

1、请使用足够大的杯子，按之前章节的描述制作咖啡。
2、将选择 旋钮旋转到 的位置（如图16），然后等待OK指示灯亮起。
3、同时请准备好牛奶，每杯卡布奇诺大概需要100毫升牛奶。请使用冰箱冷藏的牛奶（不能用热牛奶）。在选择牛奶容器时，请注意打出牛奶泡沫后，牛奶的体积会增加至原来的2-3倍(如图17)。

**请注意:**

建议使用冰箱冷藏的半脱脂的牛奶。

4、在卡布奇诺发泡器的下方放置一个足够大的容器。
5、等待至OK指示灯亮起，这时表示机器已达到制作蒸汽的理想温度。
6、将蒸汽旋钮向“+”的方向逆时针旋转释放几秒钟，以排除机器回路里面的水，然后关闭蒸汽旋钮。
7、将卡布奇诺发泡器插入到牛奶中大约5毫米（如图18），然后逆时针旋转蒸汽旋钮（蒸汽旋钮旋转幅度的大小直接影响蒸汽量的多少)。此时牛奶的量增加，且开始出现牛奶泡沫。
8、当牛奶的量增加一倍时，将卡布奇诺发泡器再插得深入些，继续加热牛奶。当达到所需的温度时(理想的温度为60℃)，顺时针旋转蒸汽旋钮，停止释放蒸汽，同时将选择旋钮旋转至 的位置（如图19）。
9、将牛奶泡沫倒入之前准备好的咖啡中，卡布奇诺制作完成。可根据个人的喜欢加入糖，或喷撒一些可可粉。

**请注意:**

- 如需制作一杯以上的卡布奇诺，请先制作好所有的咖啡，然后再制作牛奶泡沫。
- 在制作完牛奶泡沫后再制作咖啡，首先要等待机器的锅炉冷却，否则制作出来的咖啡会很烫。如需冷却锅炉，在咖啡热水流出口的下方放置一个容器，然后将选择旋钮旋转至 的位置，释放水直至OK指示灯熄灭。接着再将选择旋钮旋转至 的位置，最后再制作咖啡。

**每次释放蒸汽的时间最长不能超过60秒，且连续地制作牛奶泡沫不能超过三次。**

**重要!**

从清洁的角度来说，每次使用完卡布奇诺发泡器后，请及时清洁。

具体的操作步骤如下：

1、逆时针旋转蒸汽旋钮释放少量的蒸汽，持续几秒钟（详见之前章节第2，5和6点的描述），以去除残留在机器内部的牛奶残渍。然后按开启/关闭按钮关闭机器。
2、等待几分钟，待蒸汽流出口冷却。顺时针旋转取下卡布奇诺发泡器(如图20)，然后用温水彻底地清洗一下。
3、确保卡布奇诺发泡器上的三个小孔没有堵塞（如图21所示）。如有必要，请用大头针进行清洁。
4、清洁蒸汽喷嘴时，请注意不要烫伤。
5、将卡布奇诺发泡器装回原位。

## 制作热水

1、按开启/关闭按钮开启机器（如图4），待OK指示灯亮起。
2、在卡布奇诺发泡器的下方放置一个容器。
3、当OK指示灯亮起时，将选择旋钮旋转到 的位置，同时逆时针旋转蒸汽旋钮。此时卡布奇诺发泡器开始释放热水。
4、如需停止释放热水，顺时针旋转蒸汽旋钮，并将选择旋钮旋转到 的位置。

**每次释放热水的时间不能超过60秒。**

## 清洁

**危险!**

在清洁机器的外部前，请先关闭机器的电源，拔下插头，并待其冷却。

**清洁咖啡过滤器和机器的保养**

在大约制作200杯咖啡后，咖啡过滤器需按照如下方法清洁：

- 顺时针旋转取下过滤器盖子（如图22），推盖子的底部取下垫圈，然后（如图21）清洁发泡器孔。
- 冲洗所有部件，在热水里用刷子彻底清洁金属过滤网（图23）。确保金属过滤网内的孔没有堵塞。如有必要，可用大头针清洁（图23）。
- 如图24所示将过滤网和垫圈放回塑料圆盘。按照图24上的箭头所示把塑料圆盘上的短针插入垫圈小孔内。
- 把配件放回金属过滤网内，确保短针插入基座孔内（如图25箭头所示）。
- 最后逆时针，旋上盖子（图26）。

**清洁咖啡热水流出口**

每制作300杯咖啡后，咖啡热水流出口必须进行清洁，具体的操作步骤如下：

- 确保机器已冷却，且已拔下电源插头；
- 用螺丝刀将固定咖啡热水流出口的螺丝拆除下来（如图27）；
- 取下咖啡热水流出口；
- 用一块湿布清洁锅炉（如图28）；
- 用刷子和热水彻底地清洗咖啡热水流出口，并确保咖啡热水流出口上的小孔没有堵塞。如有必要，请用大头针进行清洁如（图29）；
- 用流动的水进行冲洗；
- 将咖啡热水流出口装回原位，将确保已安装在橡皮圈的正确位置上。

未按上述步骤进行清洁，而导致的机器损坏，制造商将不负任何责任。

**其他的清洁操作**

1、切勿使用具有溶解性或研磨性物品清洁机器。只需用一块柔软的湿布进行清洁即可。
2、定期地清洁咖啡过滤器手柄，咖啡过滤器，滴水盘和水箱。

清空滴水盘，并取出滴水盘架，用一块湿布清洗滴水盘，然后再将滴水盘装回原位。

用一个柔软的刷子清洁水箱及其底部。

**危险！**

当清洁机器时，切勿将机器浸入水中。切记这是一台电器设备。

## 除垢

大约在制作200杯咖啡以后，机器需要进行除垢了。我们建议使用德龙专用的除垢液。具体的操作步骤如下：

1、在水箱中倒入除垢液，请按除垢液说明书的说明进行稀释。
2、按开启/关闭按钮。
3、确保未安装咖啡过滤器手柄，并在卡布奇诺发泡器的下方放置一个容器。
4、等待直至OK指示灯亮起。
5、将选择旋钮旋转至 的位置，然后释放1/4水箱的水：并时不时地释放蒸汽。然后再将选择旋钮旋转至 的位置，停止放水，让里面的除垢液静置5分钟。
6、重复步骤5三遍，直至水箱清空为止。
7、为了去除残留的除垢液，彻底地冲洗水箱，并倒入干净的水（不加除垢液）。
8、将选择旋钮旋转至 的位置，并释放水直至清空水箱为止。
9、重复操作步骤7和8。

## 机器的废旧处理

根据欧盟EC2002/96号的指令，本机器不能作为一般的家用垃圾进行处理，必须交于授权的专业回收机构进行处理。

## 常见问题的处理

| 出现问题 | 可能的原因 | 解决方法 |
| --- | --- | --- |
| 咖啡流出口不出咖啡 | 水箱没有水 | 往水箱中加水 |
| | 咖啡过滤器手柄上的小孔堵塞 | 清洗咖啡过滤器手柄上的小孔 |
| | 咖啡热水流出口堵塞 | 按“清洁”章节的描述进行清洁 |
| | 机器内部回路结垢了 | 按“除垢”章节的描述进行除垢 |
| 咖啡从咖啡过滤器手柄的边缘流出，而不是从咖啡流出口流出 | 咖啡过滤器手柄安装不正确或太脏 | 正确安装咖啡过滤器手柄，并旋紧 |
| | 咖啡热水流出口的橡皮垫圈缺乏弹性 | 更换咖啡流出口橡皮垫圈：请与售后服务中心联系 |
| | 咖啡过滤器手柄上的小孔堵塞 | 清洁咖啡过滤器手柄上的小孔 |
| 咖啡是凉的 | 制作咖啡时OK指示灯没有亮起 | 待OK指示灯亮起后再制作咖啡 |
| | 没有进行咖啡机预热 | 按“制作更热咖啡的小贴士”章节描述进行咖啡机的预热 |
| | 咖啡杯没有预热 | 用热水预热咖啡杯 |
| | 机器内部回路结垢了 | 按“除垢”章节的描述进行除垢 |
| 泵的噪音过大 | 水箱没有水 | 往水箱中加水 |
| | 水箱安装不正确，水箱底部的阀门没有打开 | 轻压水箱，打开水箱底部的阀门 |
| | 水箱连接处有气泡 | 按“制作热水”章节的描述进行操作，直到可以释放水为止 |
| 咖啡油脂比较深（咖啡流出的速度太慢） | 咖啡粉挤压过紧 | 减轻压粉力度 |
| | 咖啡粉过多 | 减少咖啡粉用量 |
| | 咖啡热水流出口堵塞 | 按“清洁”章节描述清洗咖啡热水流出口 |
| | 咖啡过滤器网孔堵塞 | 按“清洁”章节的描述清洗咖啡过滤器网孔 |
| | 咖啡粉研磨得太细或咖啡粉受潮 | 使用意式浓缩咖啡机专用的咖啡粉，并确保咖啡粉未受潮 |
| | 使用的咖啡粉类型不对 | 更换咖啡粉的类型 |
| 制作出来的咖啡是酸的 | 除垢后未充分地冲洗干净 | 按“除垢”章节的描述进行冲洗 |
| 制作卡布奇诺时，没有牛奶泡沫 | 牛奶不够凉 | 使用冰箱冷藏的半脱脂的牛奶 |
| | 卡布其诺发泡器太脏了 | 仔细清洁卡布其诺发泡器上的小孔 |
| | 机器内部回路结垢了 | 按“除垢”章节的描述进行除垢 |
| 机器自动关机 | 启动自动关机功能 | 按开启/关闭按钮，再次开启机器 |
| 机器开机后几秒后自动关机 | 选择旋钮未处于 ⏦ 的位置（待机状态） | 将选择旋钮旋转至 ⏦ 的位置（待机状态），然后再按开启/关闭按钮开启机器 |

## FUNDAMENTAL SAFETY WARNINGS

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Never clean by immersing the appliance in water.
- This is an household appliance only. It is not intended to be used in: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- If the plug or cord is damaged, it must be replaced by Customer Services only to avoid all risk.

**FOR EUROPEAN MARKETS ONLY:**

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazard involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and power cable away from children under eight years of age.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been given instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Children shall not play with the appliance.
- Always unplug the appliance when left unattended and before assembly, taking apart or cleaning.

Surfaces marked with this symbol become hot during use (the symbol is present in certain models only).

## IMPORTANT SAFEGUARDS

***Danger!*** *Failure to observe the warning may result in life threatening injury by electric shock.*

This is an electrical appliance and may cause electrical shocks. You should therefore follow these safety warnings:

- Never touch the appliance with damp hands or feet.
- Never touch the plug with damp hands.
- Make sure the socket used is freely accessible at all times, enabling the appliance to be unplugged when necessary.
- Unplug directly from the plug only. Never pull the cord as you could damage it.
- To disconnect the appliance completely you must unplug it from the mains socket.
- If the appliance is faulty, do not attempt to repair. Turn it off, unplug from the mains socket and contact Customer Services.
- Before cleaning the appliance, turn it off, unplug from the mains socket and allow to cool.

***Important:*** *Failure to observe the warning could result in injury or damage to the appliance.*

Keep all packaging (plastic bags, polystyrene foam) away from children.

***Danger of burns!*** *Failure to observe the warning could result in scalds or burns.*

This appliance produces hot water and steam may form while it is in operation.

Avoid contact with splashes of water or hot steam.

### Designated use

This appliance is designed and made to prepare coffee and heat drinks.

Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage deriving from improper use of the appliance.

### Instruction for Use

Read this Instruction for Use carefully before using the appliance. Failure to follow this Instruction for Use may result in burns or damage to the appliance.

The manufacturer is not liable for damage deriving from failure to respect this Instruction for Use.

***Please note:***

Keep this Instruction for Use. If the appliance is passed to other persons, they must also be provided with this Instruction for Use.

### Checking the appliance

After removing the packaging, make sure the product is complete and undamaged and that all accessories are present. Do not use the appliance if it is visibly damaged. Contact De'Longhi Customer Services.

## DESCRIPTION

### Description of the appliance

(page 3 - A )

A1. Power light
A2. Steam position
A3. "STAND BY" position
A4. Coffee/hot water delivery position
A5. OK light
A6. Steam dial
A7. Water tank
A8. Water tank lid
A9. Power cord
A10. Coffee presser
A11. ON/OFF switch
A12. Cup tray
A13. Boiler outlet
A14. Cappuccino maker
A15. Steam/hot water spout
A16. Selector dial

### Description of the accessories

(page- 3 - B )

B1. Coffee measure
B2. Filter holder
B3. One-cup pre-ground coffee or pod filter (*some models only)
B4. Two-cup pre-ground coffee filter

## INSTALLING THE APPLIANCE

***Important!***

When you install the appliance, you should respect the following safety warnings:

- Water penetrating the coffee machine could cause damage.
  Do not place the appliance near taps or sinks.
- The appliance could be damaged if the water it contains freezes.
  Do not install the appliance in a room where the temperature could drop below freezing point.
- Arrange the cord in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).

- The appliance gives off heat. After positioning the appliance on the worktop, leave a space of at least 3 cm between the surfaces of the appliance and the side and rear walls and at least 15 cm above the machine.

## Connecting the appliance

***Danger!***

Check that the mains power supply voltage corresponds to that indicated on the rating plate on the bottom of the appliance.
Connect the appliance to an efficiently earthed and correctly installed socket with a minimum current rating of 10A only. If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.

## FILLING THE WATER TANK

1. Open the water tank lid (fig. 1), then take out the tank by pulling upwards (fig. 2).
2. Fill the tank with fresh clean water, taking care not to exceed the MAX level indicated (fig. 3). Replace the tank, pressing lightly to open the valve located on the bottom of the tank.
3. More simply, the tank can also be filled without removing it, pouring the water directly from a jug.

***Important:***

Never operate the appliance without water in the tank or without the tank.

***Please note:***

It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.

## SETTING UP THE APPLIANCE

1. Turn the appliance on by pressing the ON/OFF button (fig. 4): the power light I comes on.
2. Insert the required coffee filter (1 or 2 cups) (fig. 5) in the filter holder.
3. Attach the filter holder onto the machine without filling it with ground coffee (fig. 6).
4. Place a 0.5 litre container under the boiler outlet and another 0.5 litre container under the cappuccino maker (fig. 7).
5. Wait until the OK light comes on (fig. 8) and immediately afterwards turn the selector to the position (fig. 9) and let about half the tank discharge from the boiler outlet.
6. Then turn the steam dial anti-clockwise (fig. 10) and discharge all the water remaining in the tank from the cappuccino maker.
7. Close the steam valve in the – position and return the selector to the (STAND-BY) position.
8. Empty the two containers and replace them under the boiler outlet and the cappuccino maker and repeat points 5-6-7.

Now the appliance is ready for use.

## Auto-off

If the appliance is not used for a certain period of time (which varies according to the model), it turns off automatically (the power light turns off).

## Tips for a hotter coffee

To make espresso coffee at the right temperature, the coffee maker should be preheated as follows:

1. Turn the appliance on by pressing the ON/OFF button (the ON light comes on) (fig. 4) and attach the filter holder onto the appliance without adding pre-ground coffee (fig. 5).
2. Place a cup under the filter holder. Use the same cup to be used later to prepare the coffee, in order to preheat it.
3. Wait until the OK light comes on (fig. 8) and immediately afterwards turn the selector dial to the position (fig. 9) and let water discharge until the OK light turns off, then interrupt by turning the dial to the position.
4. Empty the cup, wait until the OK light comes on again and then repeat the same operation.

(It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

## HOW TO MAKE ESPRESSO COFFEE USING PRE-GROUND COFFEE

1. After preheating the appliance as described in the previous paragraph, place the pre-ground coffee filter in the filter holder. Use the smaller filter to make one coffee or the larger filter to make two coffees.
2. To make just one coffee, place one level measure of pre-ground coffee (about 7 g) in the filter. (fig. 10). To prepare two coffees, place two loosely filled measures (about 6+6 g) of pre-ground coffee in the filter. Fill the filter a little at a time to prevent the pre-ground coffee from overflowing.

**Important:** *For correct operation, before filling with pre-ground coffee, make sure there are no coffee residues left in the filter from the last time you made coffee.*

3. Distribute the pre-ground coffee evenly and press lightly with the presser (fig. 11). Correct pressing of the pre-ground coffee is essential to obtain a good espresso. If pressing is excessive, coffee delivery will be slow and the froth will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be skimpy and light coloured.

4. Remove any excess coffee from the rim of the filter holder and attach to the appliance. Turn the handle firmly towards the right (fig. 6) to avoid water leaking out.
5. Place the cup or cups under the filter holder spouts (fig. 12). You are recommended to warm the cups before making coffee by rinsing them with a little hot water.
6. Make sure the OK light (fig. 8) is on (if off, wait until it comes on), then turn the selector to the (fig. 13). position (fig. 13). When the desired amount of coffee has been delivered, turn the selector to the to interrupt the flow.
7. To remove the filter holder, turn the handle from right to left.

**Danger of burns!** *To avoid splashes, never remove the filter holder while the appliance is delivering coffee.*

8. To dispose of the used coffee, block the filter in place using the lever incorporated in the handle, then empty the grounds by turning the filter holder upside down and tapping it firmly (fig. 14).
9. To turn the appliance off, press the ON/OFF button.

## HOW TO PREPARE ESPRESSO COFFEE USING PODS

1. Preheat the appliance as described in the section "Tips for a hotter coffee", making sure the filter holder is attached. This obtains a hotter coffee.

**Please note:** *Please note. Use pods conforming to the ESE standard, indicated on the pack by the following symbol.*
*The ESE standard is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly.*

2. Insert the small filter in the filter holder.
3. Insert the pod, centring it as far as possible on the filter (fig. 15). Always follow the instructions on the pod pack to position the pod on the filter correctly.
4. Attach the filter holder to the appliance. Always turn as far as it will go (fig. 6).
5. Proceed as in points 5, 6 and 7 in the previous section.

## HOW TO MAKE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups.
2. Turn the selector to the position (fig. 16) and wait until the OK light comes on.
3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume (fig. 17).

**Please note:** *You are recommended to use semi-skimmed milk and at refrigerator temperature.*

4. Place the recipient containing the milk under the cappuccino maker.
5. Wait until the OK light comes on. This indicates that the boiler has reached the ideal temperature for steam production.
6. Open the steam turning the steam dial towards + for a few seconds to eliminate any water in the circuit. Close the steam.
7. Immerse the cappuccino maker in the milk about 5 mm (fig. 18) and turn the steam dial anti-clockwise (rotating the dial more or less varies the quantity of steam delivered by the cappuccino maker). The milk now starts to increase in volume and take on a creamy appearance.
8. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk. When the required temperature is reached (60°C is ideal), interrupt steam delivery by turning the steam dial clockwise and turn the selector to the position (fig. 19).
9. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

**Please note:**

- *To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.*
- *To make coffee again after the milk has been frothed, first cool the boiler, or the coffee will be burnt. To cool it place a container under the boiler outlet, turn the selector to the position and discharge water until the OK light goes off. Return the selector to the position and then proceed to make coffee.*

## You are recommended to deliver steam for a maximum of 60 seconds and never to froth milk more than three times consecutively.

***Important!*** For hygiene reasons, the cappuccino maker should always be cleaned after use.
Proceed as follows:

1. Turn the steam dial to deliver a little steam for a few seconds (points 2, 5 and 6 of the previous section). This causes the cappuccino maker to discharge any milk left inside. Press the ON/OFF button to turn the appliance off.
2. Wait for a few minutes to allow the steam spout to cool. Unscrew the cappuccino maker by turning it clockwise (fig. 20) and wash it thoroughly with warm water.
3. Make sure the three holes in the cappuccino maker shown in fig. 21 are not blocked. If necessary, clean them with a pin.

4. Clean the steam spout, taking care to avoid burns.
5. Screw the cappuccino maker back on.

### HOT WATER

1. Turn the appliance on by pressing the ON/OFF button (fig. 4). Wait the OK indicator light comes on.
2. Place a recipient under the cappuccino maker.
3. When the OK indicator light comes on, turn the selector dial to the position and at the same time, rotate the steam dial anticlockwise. Hot water is delivered from the cappuccino maker.
4. To interrupt delivery of hot water, rotate the steam dial clockwise and position the selector dial to .

You should not deliver hot water for more than 60 seconds.

## CLEANING

***Danger!*** Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

### Filter cleaning and maintenance

About every 200 coffees, the filters must be cleaned as follows:

- Remove the filter cap (fig. 21) by unscrewing it anticlockwise (fig. 22).
- Remove the frother from the container by pushing it from the cap end.
- Remove the gasket.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 23). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 23).
- Replace the filter and gasket on the plastic disk as shown in fig. 24. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 24.
- Replace the resulting assembly in the steel filter container (fig. 25), making sure the pin is inserted into the hole in the support (see arrow in fig. 25).
- Finally, screw on the cap (fig. 26).

### Cleaning the boiler outlet

About every 300 coffees, the boiler outlet must be cleaned as follows:

- Make sure the appliance is not hot and that it is unplugged from the mains;
- Use a screwdriver to release the screw fixing the espresso boiler outlet (fig. 27);
- Remove the boiler outlet;
- Clean the boiler with a damp cloth (fig. 28);
- Clean the outlet thoroughly with hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 29).
- Rinse under running water, brushing all the time.
- Replace the boiler outlet, making sure it is correctly positioned on its gasket.

Failure to clean as described above invalidates the guarantee.

### Other cleaning operations

1. Do not use solvents or abrasive detergents to clean the coffee machine. Use a soft damp cloth only.
2. Clean the filter holder, filters, drip tray and water tank regularly.
   To empty the drip tray, remove the cup tray grille, remove the water and clean the tray with a cloth: then reassemble the drip tray.
   Clean the water tank, using a soft brush to reach the bottom.

***Danger!*** While cleaning, never immerse the coffee maker in water. It is an electrical appliance.

## DESCALING

We recommend descaling the coffee maker about every 200 coffees. We recommend using the De'Longhi descaler, which is commercially available.

Proceed as follows:

1. Fill the tank with the descaler solution, obtained by diluting the descaler with water following the instructions on the pack.
2. Press the ON/OFF button.
3. Make sure the filter holder is not attached and place a recipient under the cappuccino maker.
4. Wait until the OK light comes on.
5. Turn the selector to the position and deliver about 1/4 of the solution in the tank: from time to time open the steam dial to discharge steam. Then interrupt delivery by turning the selector to the position and leave the solution to work for about 5 minutes.
6. Repeat point 5 another 3 times, until the tank is empty.
7. To eliminate residues of descaler solution, rinse the tank well and fill it with clean water (without descaler).
8. Turn the selector to the position and deliver water until the tank is empty.
9. Repeat points 7 and 8.

### DISPOSAL

The appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

## TECHNICAL DATA

| | |
|---|---|
| Mains voltage: | See rating label |
| Absorbed power: | See rating label |
| Size: LxHxD: | 195x285x240 (330) mm |
| Pressure: | 15 bar |
| Water tank capacity: | 1 L |
| Power cable length: | 1,2 m |
| Weight: | 3,8 kg |

CE The appliance complies with the following EC directives:

- Stand-by European Regulation 1275/2008 and subsequent amendments;
- Materials and accessories coming into contact with food conform to EEC regulation 1935/2004.

## TROUBLESHOOTING...

| Problem | Possible causes | Solution |
|---|---|---|
| No espresso coffee is delivered | No water in the tank | Fill the tank with water |
| | The holes in the filter holder are blocked | Clean the filter holder spout holes |
| | The espresso boiler outlet is blocked | Clean as described in the "Cleaning" section |
| | Limescale in the water circuit | Descale as described in the "Descaling" section |
| The espresso coffee drips from the edges of the filter holder rather than the holes | The filter holder has been inserted incorrectly or is dirty | Attach the filter holder correctly and rotate firmly as far as it will go |
| | The espresso boiler gasket has lost elasticity or is dirty | Have the espresso boiler gasket replaced by Customer Services |
| | The holes in the filter holder spouts are blocked | Clean the filter holder spout holes |
| The espresso coffee is cold | The OK light is not on when the coffee delivery button is pressed | Wait until the OK light comes on |
| | No preheating was done | Pre-heat as indicated in the "Tips for a hotter coffee" section |
| | The cups were not preheated | Pre-heat the cups with hot water |
| | Limescale in the water circuit | Descale as described in the "Descaling" section |
| The pump is excessively noisy | The water tank is empty | Fill the tank |
| | The tank is not correctly in place and the valve on its base is not open | Press the tank down lightly to open the valve on the bottom |
| | There are air bubbles in the tank connector | Follow the instructions given in the "Hot water" section until water is delivered |
| The coffee froth is too dark (delivered from the spout too slowly) | The pre-ground coffee is pressed down too firmly | Press the coffee down less firmly |
| | There is too much pre-ground coffee | Reduce the quantity of pre-ground coffee |
| | The espresso boiler outlet is blocked | Clean as indicated in the "Cleaning" section |
| | The filter is blocked | Clean as indicated in the "Cleaning" section |
| | The pre-ground coffee is too fine or damp | Use only pre-ground coffee for espresso coffee makers and make sure it is not damp |
| | The wrong type of pre-ground coffee is being used | Use a different type of pre-ground coffee |

| | | |
|---|---|---|
| The coffee has an acid taste | Inadequate rinsing after descaling | After descaling rinse the appliance as indicated in the "Descaling and Rinse" section |
| Non si forma la schiuma del No milk froth is formed when making cappuccino | Milk not cold enough | Always use semi-skimmed milk at refrigerator temperature. |
| | Cappuccino maker dirty | Clean the holes in the cappuccino maker thoroughly |
| | Limescale in the water circuit | Descale as described in the "Descaling" section |
| The appliance switches off | Auto-off has been triggered | Press the ON/OFF button to turn the appliance on again |
| The appliance switches off a few seconds after switching on | The functions selector is in the ⏦ (standby) position | Turn the functions selector to the ⏦ (standby) position, then press the ON/OFF button. |

## ELECTRICAL REQUIREMENTS (UK ONLY)

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company.

The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity.

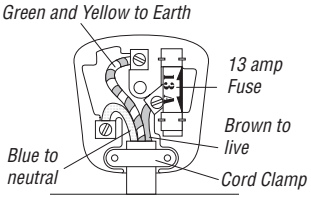
Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.

Note: Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

N.B. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

IMPORTANT: the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

| | |
|---|---|
| GREEN AND YELLOW | EARTH |
| BLUE | NEUTRAL |
| BROWN | LIVE |




As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.

Only 13amp replacement fuses which are asta approved to B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

**Warning - this appliance must be earthed**

★若有任何需求请与下述地址联系：

☆邑隆贸易(上海)有限公司

地址：上海市中山北路3553号伸大厦2001-2016室

电话：(021) 3135 8858　　传真：(021) 3135 8262　　邮编：200062

客户热线：400 827 1668　　网址：www.delonghi.com.cn

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