



咖 啡 机
COFFEE MAKER

使
用
说
明
书

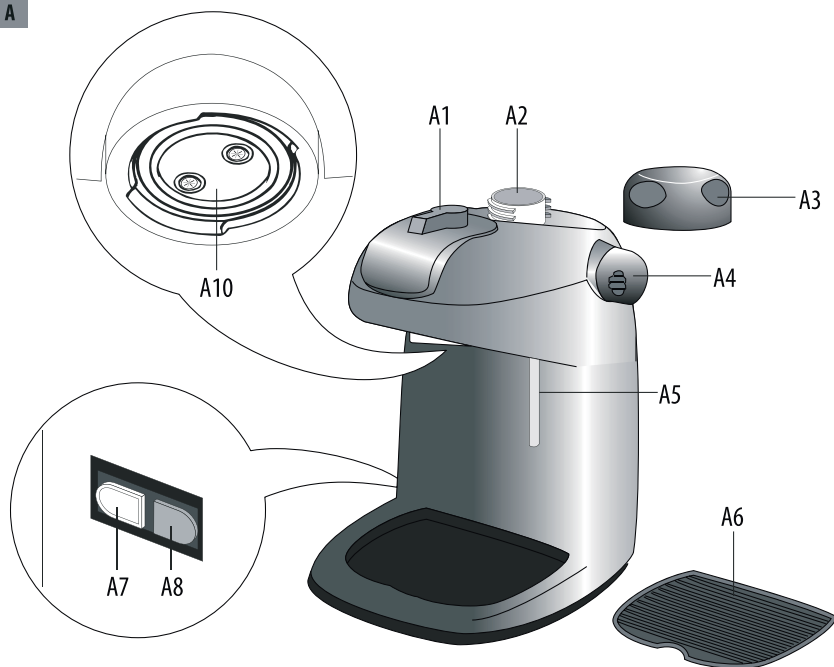


EC7.1/EC5.1

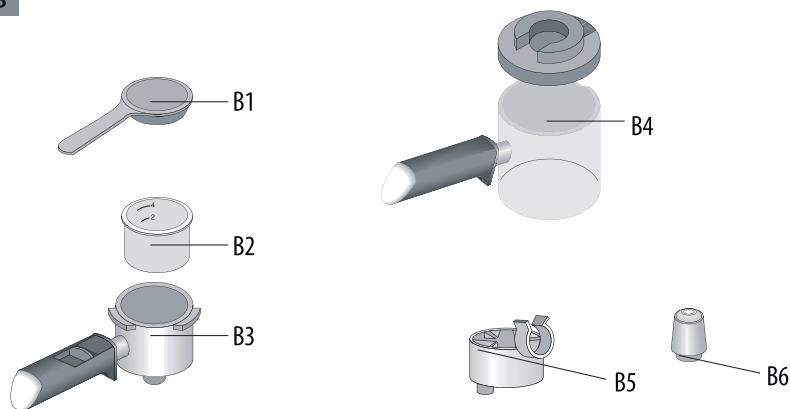
目 录

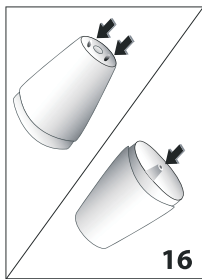
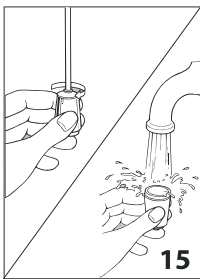
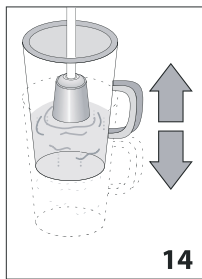
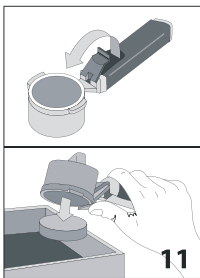
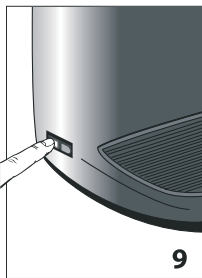
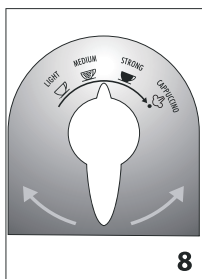
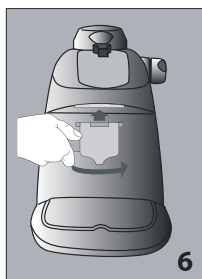
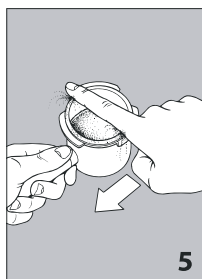
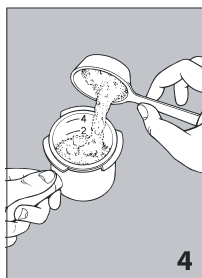
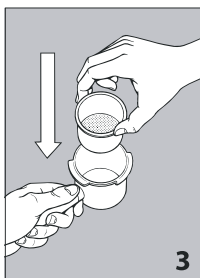
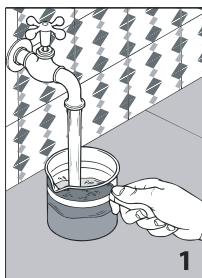
安全警告	4
产品描述	4
机器的安装	5
安装水箱	5
如何制作咖啡	5
制作卡布奇诺	6
自动关机	7
小提示	7
清洁和保养	7
清洁咖啡过滤器手柄	7
清洁咖啡热水流出口	7
除垢	7
机器的废旧处理	8

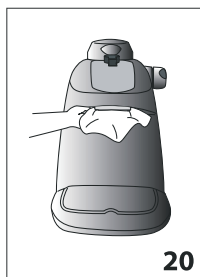
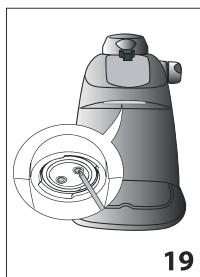
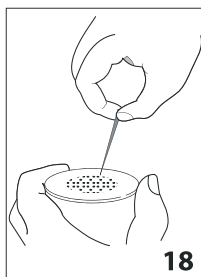
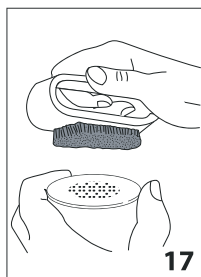
A



B







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。
- 切勿在无人看管的情况下让儿童玩弄该电器。
- 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造成人身伤害或触电危险。

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：

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。



小贴士：首次使用机器

首次使用时，按制作咖啡的步骤进行操作。

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

以下这些术语会在说明书中重复地出现。

- A1、选择旋钮
- A2、水箱
- A3、水箱安全盖
- A4、蒸汽旋钮
- A5、蒸汽管
- A6、咖啡杯架
- A7、开启/关闭按钮
- A8、指示灯
- A10、咖啡热水流出口

附件的描述

- B1、咖啡粉量勺
- B2、咖啡过滤器
- B3、咖啡过滤器手柄
- B4、带盖的玻璃咖啡壶
- B5、咖啡杯适配器（如配备）
- B6、卡布奇诺喷嘴

机器的安装

- 去除包装后，确认机器表面完好且没有被损坏，同时所有的配件齐全。如有疑问，切勿使用该机器。请与德龙授权的售后服务中心联系。
 - 包装物(如塑料袋等)需远离儿童放置，因为这些东西对于儿童是潜在的危险。
 - 将机器放置在一个平整的表面上，且远离水龙头、水槽或热源的附近。
 - 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5厘米的空间，机器上方需要留出至少20厘米的空间。
 - 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。
 - 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。
- 由于未接地线而引起的事故，制造商不负任何责任。
- 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。
 - 机器上的电源线不能由顾客自行更换，因为更换时需要特殊的工具。如果机器的电源线损坏或需要更换，请与德龙授权的服务中心联系，以避免各种危险。
 - 本机器所使用的材料和附件均符合欧盟EC1935/2004指令的要求。

安装水箱

- 1、逆时针旋开水箱安全盖。
- 2、使用配备的咖啡壶（如图1）往水箱倒入所需的水量（如图2），详见说明书最后表格中的描述。倒入的水量切勿超过表格

- 中描述的量，否则会损坏机器。在倒水时确保机器是处于关闭的状态。
- 3、顺时针旋转，拧紧水箱安全盖。

如何制作咖啡

- 1、将咖啡过滤器装入咖啡过滤器手柄（如图3）。
 - 2、根据说明书最后的表格中的描述装入所需的咖啡粉的量（如图4）。请使用中等研磨程度的咖啡粉，这点十分重要。（切勿使用研磨过细的咖啡粉，这会堵塞咖啡过滤器，摩卡咖啡比较适合）。
 - 3、去除咖啡过滤器边缘多余的咖啡粉（如图5）。
 - 4、将咖啡过滤器手柄安装到机器上，将过滤器手柄放在咖啡热水流出口的下方（如图6），就在这时将咖啡过滤器手柄往上提，与此同时尽量往逆时针方向旋紧。如果咖啡过滤器手柄没有和机器的中心对准，这也没有关系。只要咖啡过滤器手柄装咖啡过滤器的部分紧紧地装在机器里就可以了。
 - 5、在咖啡过滤器手柄的下方放置带盖的玻璃咖啡壶，以便咖啡可以直接流入咖啡壶（如图7）。确保蒸汽旋钮处于关闭的状态。
 - 6、如果机器配有选择旋钮，请根据所需的咖啡口味来旋转选择旋钮，您可以选择淡咖啡（light）、中等口味咖啡（medium）、浓咖啡（strong）（如图8）。
 - 7、按开启/关闭开关（如图9），此时指示灯亮起。
 - 8、大约三分钟后，机器开始出咖啡。咖啡制作完毕后，请关闭电源开关。
 - 9、在旋开水箱安全盖或取下咖啡过滤器手柄前，必须先慢慢地旋转蒸汽旋钮释放剩余的压力，这样可以释放多余的蒸汽（如图10）。
- 请注意：**出于安全的考虑，在锅炉加热时，水箱安全盖是打不开的，因为盖子被旋紧了。如果为了某些原因不得不打开水箱安全盖，请按上述描述释放锅炉内的蒸汽。
- 10、从右往左旋转咖啡过滤器手柄，可以从机器上拆下咖啡过滤器手柄。如需清除咖啡过滤器手柄中的咖啡粉渣，用过滤器手柄上的锁扣扣住咖啡过滤器，然后不停

地上下翻转，直到所有的咖啡粉渣倒干净（如图11），或者用流动的水冲洗咖啡过滤器，然后再晾干。

请注意：第一次使用机器时，请先制作几次咖啡，但不要喝。

咖啡直接流入咖啡杯

咖啡壶可以制作2-4杯咖啡。

如果你需制作2杯咖啡，请在咖啡过滤器手柄中装入咖啡杯适配器（如图12），然后在咖啡流出口的下方直接放置咖啡杯。在这种情况下，咖啡会直接流入咖啡杯。

制作卡布奇诺

卡布奇诺是由意式浓缩咖啡和热的牛奶泡沫组成的。

1、根据说明书最后的表格，在玻璃咖啡壶中倒入所需的牛奶量。最好使用新鲜的、冰箱冷藏的半脱脂的牛奶。

2、再将玻璃咖啡壶中的牛奶倒入牛奶容器，这个牛奶容器必须足够大，要考虑到牛奶泡沫的量会增加至原来的两三倍。

仅限有选择旋钮的型号

3、按“如何制作咖啡”章节的步骤1-7进行操作。请注意制作2杯卡布奇诺所需的水量要比制作两杯咖啡的水量多，因为制作卡布奇诺时需要用蒸汽来打牛奶泡沫。建议您将选择旋钮旋转到中等咖啡口味的位置。

4、将咖啡流入到咖啡壶中，直到达到咖啡壶身上标注的两杯咖啡的位置，然后将选择旋钮旋转到“CAPPUCCINO”（卡布奇诺）的位置。

当咖啡过滤器手柄中开始出咖啡时，将蒸汽喷嘴插入到牛奶中。蒸汽喷嘴插在牛奶的表面下（如图13所示），然后逆时针旋转蒸汽旋，打开蒸汽阀门。

5、在蒸汽喷嘴的下方上下移动蒸汽喷嘴（如图14所示）（这会使牛奶的泡沫量达到最大）。打牛奶泡沫，直至锅炉中的蒸汽用完。然后顺时针旋转蒸汽旋钮，关闭蒸汽阀门，并按开启/关闭按钮关闭机器。

警告：每次使用后，一定要打开蒸汽旋钮，清空锅炉中多余的水和蒸汽。

6、将牛奶泡沫倒入或用勺子放在咖啡的上，然后撒上一些可可粉制作一杯完美的卡布奇诺。

仅限无选择旋钮的型号

3、按“如何制作咖啡”章节的步骤1-7进行操作。请注意制作2杯卡布奇诺所需的水量要比制作两杯咖啡的水量多，因为制作卡布奇诺时需要用蒸汽来打牛奶泡沫。

4、当咖啡过滤器手柄中开始出咖啡时，将蒸汽喷嘴插入到牛奶中。蒸汽喷嘴插在牛奶的表面下（如图13所示），然后逆时针旋转蒸汽旋，打开蒸汽阀门。

5、在蒸汽喷嘴的下方上下移动牛奶容器（如图14所示）（这会使牛奶的泡沫量达到最大）。打牛奶泡沫，直至锅炉中的蒸汽用完。然后顺时针旋转蒸汽旋钮，关闭蒸汽阀门。

6、让咖啡从咖啡过滤器手柄流入到咖啡壶中，大约持续3分钟，然后关闭机器。

警告：在使用后，一定要打开蒸汽旋钮，清空煮沸器里剩余的水或蒸汽。

7、将牛奶泡沫倒入或用勺子放在咖啡的上，然后撒上一些可可粉制作一杯完美的卡布奇诺。

清洁卡布奇诺喷嘴

每次使用后，请立即清洁蒸汽管及蒸汽喷嘴，因为牛奶残渣干掉以后很难清洗。

记住：逆时针旋转蒸汽旋钮即可。

重要：每次使用后，请立即清洁蒸汽管及蒸汽喷嘴，具体的操作步骤如下：

- 旋转蒸汽旋钮（如图15），几秒钟后会释放出少量的蒸汽。

- 确保如图16所示的3个小孔没有堵塞。如有必要，可以用大头针进行清洁。

- 用温水彻底地清洗卡布奇诺喷嘴及蒸汽喷嘴。

- 将卡布奇诺喷嘴装回原位。

自动关机

如果机器在某一特定的时间不使用（要视具体的型号而定），机器会自动关闭（指示灯熄灭）。

小提示

制作咖啡和卡布奇诺并不难，但需要实践。以下的小贴士可以帮助你制作出更好地咖啡：

- 在制作咖啡前先暖杯。
- 为了达到最佳效果，请使用精选的意式咖啡豆。可以在超市购买到。
- 新鲜的咖啡豆制作出的咖啡能保留住最佳的香味。为了保持咖啡的香味，建议将咖啡豆存放在一个密封的、阴凉地方，甚至可以放冰箱保存。

清洁和保养

- 1、切勿使用具有溶解力或有洗净力的洗涤剂进行清洗。用一块柔软的湿布进行清洁。
- 2、定期地清洁咖啡过滤器手柄、咖啡过滤器和咖啡杯架。

注意：在清洁时，切勿将机器浸入水中-这是一台电器设备。

清洁咖啡过滤器手柄

大约每制作300杯咖啡以后，请按如下步骤清洁咖啡过滤器手柄：

- 从咖啡过滤器手柄中取出咖啡过滤器。
- 清洁咖啡过滤器手柄的内部，切勿用洗碗机进行清洗。
- 用刷子和热水彻底地清洗所有的配件和金属咖啡过滤器（如图17）。确保咖啡过滤器上的小孔没有阻塞。如有必要，可以用大头针进行清洁（如图18）。如未按上述步骤进行清洁，而造成的机器损坏，制造商不负任何责任。

清洁咖啡热水流出口

大约每制作300杯咖啡以后，请按如下步骤清洁咖啡热水流出口：

- 请确保机器已经冷却，且已拔下电源插头。

- 用一把螺丝刀，将咖啡热水流出口上的两个螺丝拧下来（如图19）。
- 用一块湿布清洁锅炉（如图20）。
- 用刷子和热水清洁咖啡热水流出口，并确保咖啡热水流出口没有阻塞。如有必要，可以用大头针进行清洁。
- 用流动的水清洁咖啡热水流出口并擦洗。
- 将咖啡热水流出口装回原位。

不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。

除垢

每制作200杯咖啡后，机器需要进行除垢。我们建议使用德龙咖啡机专用的除垢液进行除垢。

具体的操作步骤如下：

- 1、首先，清洁咖啡机。关闭咖啡机，然后拔下电源插头。
- 2、在咖啡壶中倒入除垢液，根据除垢液包装上的指示说明稀释除垢液。
- 3、将除垢液倒入水箱中。
- 4、盖上市箱安全盖，让除垢液在水箱中静置30分钟。
- 5、将选择旋钮旋转到”LIGHT”的位置。
- 6、将咖啡过滤器及咖啡过滤器手柄安装到机器上（未装入咖啡粉）。
- 7、将咖啡壶放置在咖啡杯盘上。
- 8、接通机器的电源。
- 9、开启机器，几分钟后，咖啡过滤器手柄开始出热水，并流到咖啡壶中。
- 10、将蒸汽管放置在一个玻璃杯或杯子中。当咖啡过滤器手柄还在出除垢液时，打开蒸汽旋钮几秒钟。这可以清除蒸汽管内的牛奶残留物。
- 11、关闭蒸汽旋钮（除垢液会继续流到咖啡壶中）。
- 12、当停止出除垢液，关闭机器，并等待机器冷却。然后取下咖啡过滤器手柄，用热水冲洗咖啡过滤器及咖啡壶。
- 13、为了彻底去除残留的除垢液，在未加入咖啡粉的情况下，至少再制作两遍咖啡。

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。



制作咖啡的类型	咖啡壶中需加入的水量	需加入的咖啡粉
2杯意式浓缩咖啡		
2杯卡布奇诺	水位必须与咖啡壶上标注的蒸汽位置一致 	
4杯意式浓缩咖啡		
4杯卡布奇诺	水位必须与咖啡壶上金属线的下线一致 	

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).

SAFETY WARNINGS



Danger!

As the appliance operates using electricity, electric shocks can not be excluded.

Therefore, follow the safety recommendations given:

- Do not touch the appliance when you have wet hands or feet.
- Do not touch the plug with wet hands.
- Make sure that the socket used can always be easily reached, so that the plug can be removed when required.
- Remove the plug from the socket by acting directly on the plug itself. Do not pull the cable as damage could be caused.
- Remove the plug from the socket to disconnect the appliance completely.
- Do not attempt to repair the appliance if it should breakdown. Turn it off, unplug from the mains socket and contact the Technical Assistance service.
- Before performing any cleaning operations of the external parts of the appliance, switch the machine off, remove the plug from the socket and let the machine cool down.



Important:

Keep the packaging material (plastic bags, expanded polystyrene) out of the reach of children.



Scalding hazard!

This appliance produces hot water and steam may form when it is operating.

Pay attention not to come into contact with hot water sprays or steam.

Use in compliance with destination

This appliance is designed and made to prepare coffee and heat drinks. All other use is considered improper. This appliance is not suitable for commercial use. The manufacturer is not liable for damage deriving from improper use of the appliance.

Instructions for use

Read these instructions carefully before using the appliances. Failure to comply with these instructions can lead to injury to persons and damage to the machine.

The manufacturer is not liable for damage deriving from the failure to comply with the user instructions.



Please note:

Keep these instructions carefully. If the appliance should be transferred to other persons, these instructions must accompany it.



Please note: first use

Upon first use, operate the device like one would to make coffee.

Controlling 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 in the presence of obvious damage. Contact the De'Longhi After-Sales Service.

DESCRIPTION OF THE APPLIANCE

(see figure on page 3).

The terminology below will be used repeatedly on the following pages.

- A1. Flow regulator (if fitted)
- A2. Water tank
- A3. Cap with safety valve
- A4. Steam knob
- A5. Drip tray
- A6. Cup tray
- A7. ON/OFF Switch
- A8. Pilot light
- A9. Boiler outlet

Description of the accessories

(see figure on page 3)

- B1. Measuring spoon
- B2. Filter
- B3. Filter holder
- B4. Glass carafe with lid
- B5. Adaptor for cups (if fitted)
- B6. Cappuccino nozzle

INSTALLATION

- After removing the packaging, make sure the product is complete and undamaged. If in doubt, do not use the appliance and contact a qualified professional.
- The packing elements (plastic bags, etc.) should be kept out of reach of children as they are a safety hazard.
- Place the appliance on a work surface far away from water taps, basins and sources of heat.
- After positioning the appliance on the work top, leave a space of at least 5 cm between the surfaces of the appliance and the side and rear walls and at least 20 cm above the coffee maker.

- Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).
- Check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate.
Connect the appliance to an efficiently earthed socket with a minimum current rating of 10 A only.
The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified professional.
- The power cable on this appliance must not be replaced by the user as this operation requires the use of special tools. If the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks.
- Materials and accessories coming into contact with food conform to EEC directive 1935/2004.

FILLING THE WATER TANK

1. Unscrew the water tank cap by turning it counter-clockwise.
2. Using the carafe supplied (fig. 1) pour water into the boiler (fig. 2) according to the amounts shown in the table at the end of the text. **Do not exceed the amounts shown as this could cause the appliance to malfunction.** While filling the boiler make sure the ON/OFF switch is OFF.
3. Carefully close the boiler cap by turning it clockwise.

HOW TO PREPARE COFFEE

1. Insert the filter into the filter-holder. (fig. 3).
2. Put the coffee evenly into the filter according to the amounts shown in the table following (fig. 4). It is important to use medium ground coffee. (Avoid using too finely ground coffee otherwise the filter could become blocked, MOKA coffee is suitable).
3. Remove excess coffee from the filter rim (fig. 5).
4. To attach the filter-holder to the machine place the filter holder under the heater-faucet (fig. 6). At this point press filter-holder upwards while at the same time rotating counter-clockwise all the way. It does not matter if the filter housing bowl's handle is not centrally aligned with the machine. It is important that the bowl be firmly set in its housing.
5. The carafe with the lid must be positioned under the filter holder so that the spout is inside the opening on the carafe's lid (fig. 7).

Make sure that the steam knob is turned off.

6. If the machine is supplied with a flow regulator, position the lever within the desired area according to the type of coffee desired: "light", "medium" or "strong" (fig.8).
7. Press the ON/OFF switch (fig.9). The pilot lamp will light.
8. About three minutes are required before the coffee begins to be discharged. Turn off power switch after coffee has been discharged.
9. **Before unscrewing the boiler cap or removing the filter holder, residual pressure must be released by slowly turning the steam knob (fig. 10) so that the residual steam can escape.**

Note: for safety reasons, it is not possible to open the boiler cap when the boiler is hot as the cap turns without unscrewing. If it has to be removed for any reason, it is always necessary to let off steam from the boiler using the steam knob as described immediately above.

- 10 To detach the filter holder, turn the handle from right to left.

To remove coffee grounds from the filter holder, turn upside down and knock it repeatedly until all grounds have been removed (fig. 11), or rinse the filter holder unit under running water and let drip dry.

NOTE: the first time you use the appliance, perform the coffee-making cycle a couple of times without drinking the coffee.

Coffee flowed directly in the cups

The carafe can be used to brew 2 or 4 cups of coffee.

If you prefer to brew 2 cups only, fit the adaptor to the lower section of the filter-holder (fig. 12) and place the cups directly underneath the nozzles. In this way, the coffee will flow directly into the cups.

MAKING CAPPUCCINO

A cappuccino is an espresso coffee with a froth topping made by heating milk.

- 1 Using the following table as a guide pour the required amount of milk into carafe. The best results will be achieved using fresh milk, not skimmed, which should be at refrigerator temperature.

- 2 Transfer the milk into a jug. The jug should be large enough to allow the milk to expand to around treble its volume.

Models fitted with flow regulator

- 3 Follow steps 1-7 in the section "Making Espresso Coffee".

Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of normal coffee as it also necessary to produce the steam to emulsify the milk. You are recommended to position the flow regulator on "MEDIUM".

- 4 Allow the coffee to drip into the jug until it reaches the number 2 marked on the side of the jug, then select "CAPPUCCINO".

When the coffee starts to drip from the filter holder, place the steam nozzle in the milk ensuring that the nozzle opening is just under the surface of the milk, as shown in fig. 13 and open the steam valve by turning the steam knob counter clockwise.

- 5 Move the jug up and down under the steam nozzle as in fig. 14 (this will give maximum froth). **Froth the milk until the steam in the boiler has been completely used up**, then turn the steam knob in a clockwise direction in order to close the steam valve and set the ON/OFF switch to "OFF"

Warning: always empty the boiler of any residual water or steam after using the appliance by turning on the steam knob.

- 6 Pour gently or preferably spoon the frothy milk onto the coffee, then sprinkle on a little chocolate powder for perfect cappuccino coffee.

Models without flow regulator

- 3 Follow steps 1-7 in the section "Making Espresso Coffee".

Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of normal coffee as it also necessary to produce the steam to emulsify the milk.

- 4 When the coffee starts to drip from the filter holder, place the steam nozzle in the milk ensuring that the nozzle opening is just under the surface of the milk, as shown in fig. 13 and open the steam valve by turning the steam knob counter clockwise.

5. Move the jug up and down under the steam nozzle as in fig. 14 (this will give maximum froth). **Froth the milk until the steam in the boiler has been completely used up**, then turn the steam knob in a clockwise direction.

- 6 Allow the remaining coffee to drip through the filter holder into the carafe, it takes about 3 minutes, then switch the appliance OFF. **Warning: always empty the boiler of any residual water or steam after using the appliance by turning on the steam knob.**

- 7 Pour the coffee into cups, gently pour, or preferably spoon the frothy milk onto the coffee, then sprinkle on a little chocolate powder for perfect cappuccino coffee.

Cleaning the cappuccino nozzle

Clean the steam tube (with the cappuccino nozzle) of milk immediately after use, as dried milk can be difficult to remove.

Remember: You do this by turning the steam control knob counter clockwise.

IMPORTANT: always clean the milk frother and steam nozzle immediately after use. Proceed as follows:

- By turning the steam knob (fig. 15), allow a little steam to come out for a few seconds.
- Check that the 3 holes shown in fig. 16 are not blocked. If necessary, clean them with the help of a pin
- Wash the cappuccino maker and steam nozzle thoroughly with warm water.
- Re-attach the cappuccino maker.

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).

HINTS

Making good espresso and cappuccino is not difficult however it does require practice. The following tips will help you get the best results from your machine:

- Warm the cups before filling with coffee.
- Use a dedicated espresso coffee for best results. They are now widely available from supermarkets.
- Freshly ground coffee provides the best flavour. To maintain flavour, fresh coffee is best stored in an airtight container in a cool place, even in the fridge.

CLEANING AND MAINTENANCE

1. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
2. Clean the filter-holder, filter and drip tray regularly.

ATTENTION: during cleaning, never immerse the unit in water – it is an electrical appliance.

CLEANING THE FILTER HOLDER

About every 300 coffees, clean the filter holder for ground coffee as follows:

- Remove the filter
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 17). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (fig. 18).

Failure to clean as described above invalidates the guarantee.

CLEANING THE ESPRESSO BOILER OUTLET

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

- check that the coffee machine is not warm and the plug is detached from the mains;
- using a screwdriver, unscrew the two screws that hold the outlet of the espresso boiler (fig. 19);
- clean the boiler with a damp cloth (fig. 20);
- clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.

Failure to clean as described above invalidates the guarantee.

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. First clean the coffee machine, turn off and unplug from the mains.
2. Fill the jug with the descaler solution, obtained by diluting the descaler with water following the instructions on the pack.
3. Pour the solution into the boiler.
4. Replace the boiler cap and leave the solution to work for about 30 minutes.
5. Place the selector (if fitted) in the "LIGHT" position.
6. Put the filter and filter holder in position (without coffee).
7. Position the jug on the drip tray.
8. Plug into the mains.
9. Turn the coffee machine on. After a few minutes, the hot solution will start to flow through the filter holder on the jug.
10. Place the steam tube in a glass or cup. Open the steam knob for a few seconds while the descaling solution

flows through the filter holder. This cleans all residues of milk from inside the tube.

11. Close the steam knob (the descaling solution will continue to flow into the jug).
12. When the solution stops flowing into the jug, turn off and allow the machine to cool down. Remove the filter holder, filter and jug and rinse with hot water.
13. To remove traces of descaler, perform at least 2 coffee-making cycles without coffee.

TECHNICAL DATA

Mains voltage:

see rating label

Absorbed power:

see rating label

Size: LxHxD:

205x290x265 (350) mm

Power cable length:

1150 mm

Weight:

1,8 kg (EC5-6)

1,9 kg (EC7)

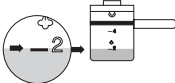
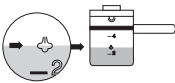
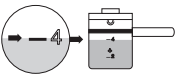
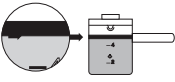
CE The appliance complies with the following EC directives:

- Low Voltage Directive 2006/95/EC and subsequent amendments;
- EMC Directive 2004/108/EC and subsequent amendments;
- Stand-by European Regulation 1275/2008 and subsequent amendments;
- Materials and accessories coming into contact with food conform to EEC regulation 1935/2004.

DISPOSAL



In compliance with European directive 2002/96/EC, the appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

To make	Water quantity in the carafe	Coffee quantity in the filter
2 espresso's		
2 cappuccino's	Water level must coincide with steam symbol on the carafe 	
4 espresso's		
4 cappuccino's	Water level must coincide with the bottom part of the metal band 	



★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