



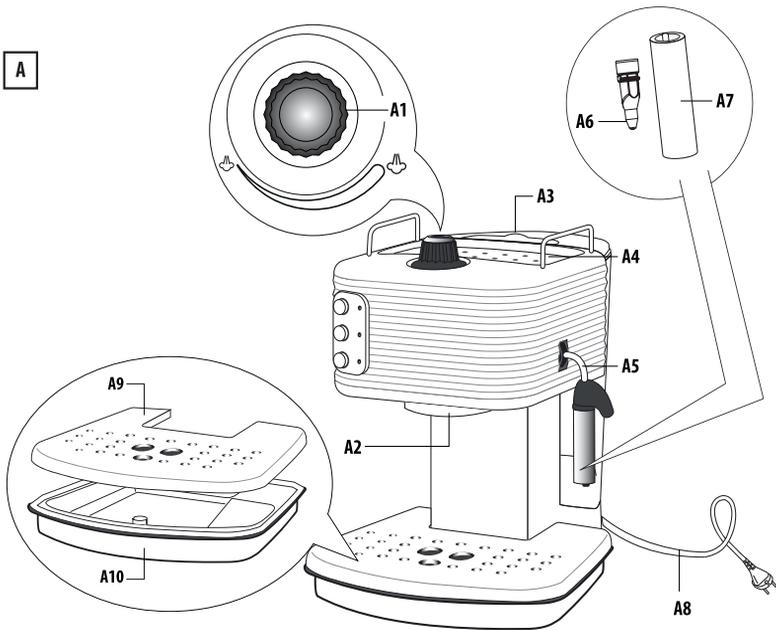
咖 啡 机  
COFFEE MAKER

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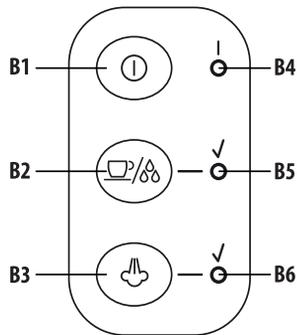


ECZ351系列

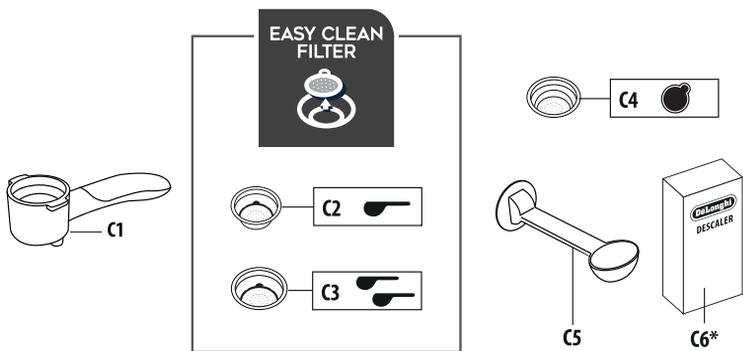
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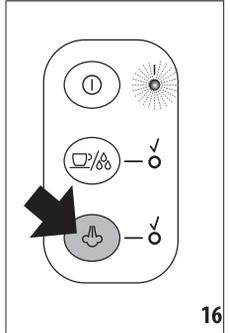
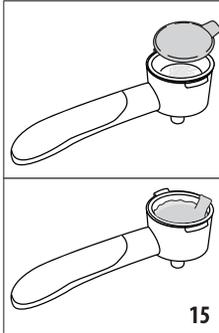
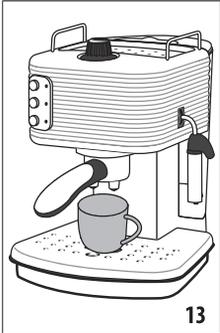
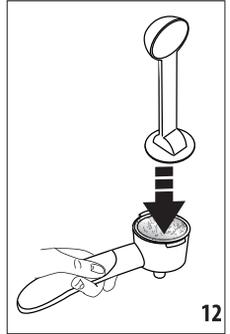
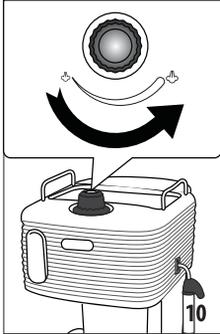
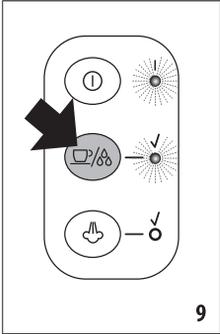
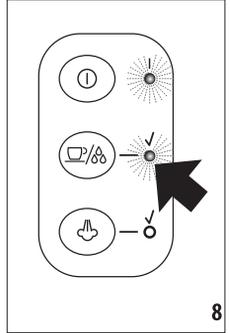
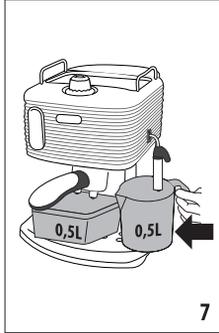
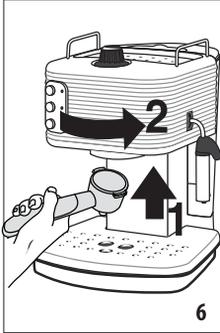
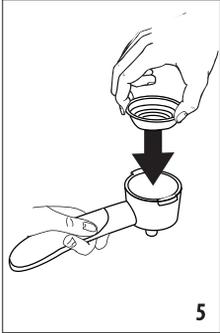
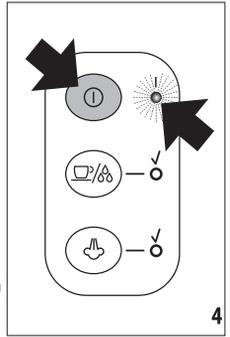
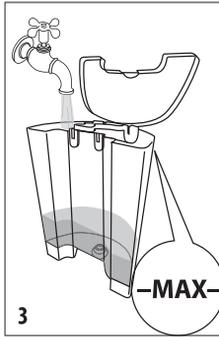
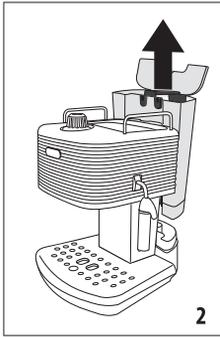
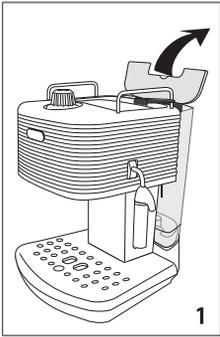


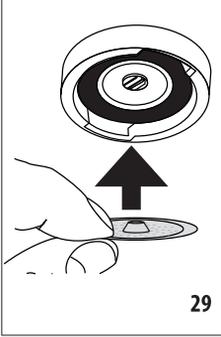
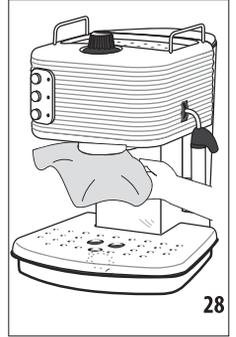
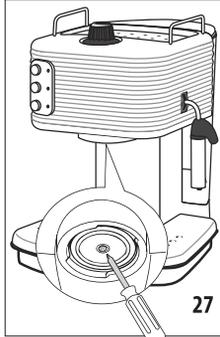
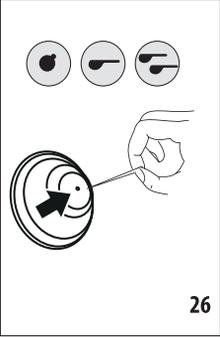
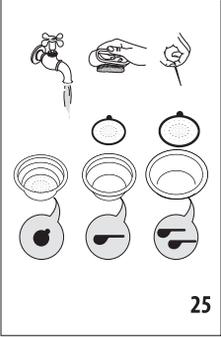
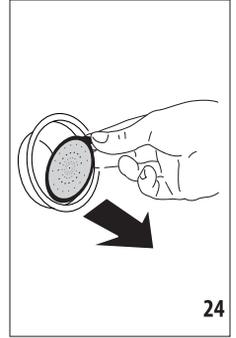
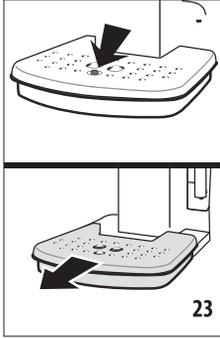
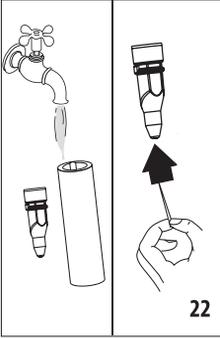
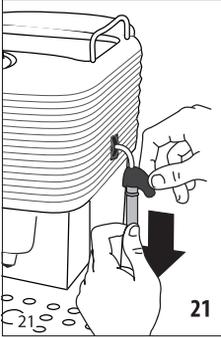
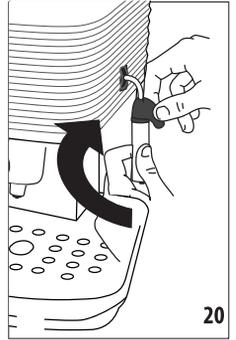
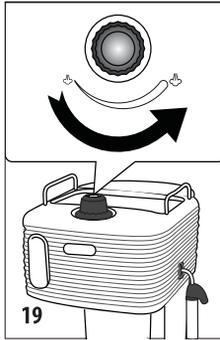
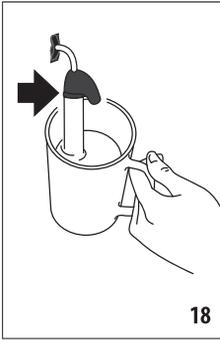
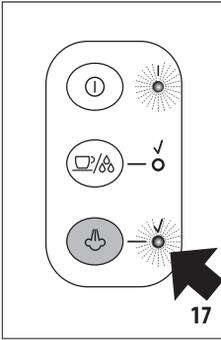
**B**



**C**







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# 1. 基本安全警告

- 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。
- 指定用途：本机器的设计用途是制作咖啡、含牛奶饮品和热水。除此之外的用途都是不正确的，因而具有危险性。制造商对不恰当使用机器造成的危险不负有责任。
- 机器使用后加热部件的表面会持续发烫，机器外部也会根据使用情况持续发烫几分钟。
- 如需清洁机器，请参考“14. 清洁”章节的描述。
- 没有监督的情况下，儿童不能清洁和维护该电器。

清洁时，切勿将机器浸入水中。

- 警告：请勿使用碱性清洁剂清洁机器，以避免对机器造成损坏，请用柔软的抹布和温和洗涤剂进行清洁。
- 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。
- 如机器配有可移除式电源线：请避免水溅到机器背面的电源线连口和电源插座。
- 警告：带有玻璃表面的型号请注意：如表面破损请勿使用。
- 机器使用时，请注意防止触电。

请遵循以下安全警告：

- 手脚潮湿时请勿触碰机器。
- 请勿用潮湿的手触摸插头。
- 确保能随时接近电器使用的插座，必要时能拔下电器插头。
- 拔掉插头时，不要拽拉电线，防止损坏。
- 不使用机器时，请从插座拔下电源插头
- 如果设备有问题，请勿自行修理。关闭电源，从插座拔下电源插头，联系德龙售后服务。
- 清洗机器前，请关掉电源开关并且等待机器冷却。



## 重要

包装物(如料袋，聚苯乙烯泡沫塑料)需远离儿童。

窒息危险。该设备可能包含小部件。在清洗和维护操作中，这些小部件可能被要求拆卸。在清洗过程中请小心处理保管，避免儿童接触。



## 烫伤危险

机器在运行时会产生蒸汽和热水。

在机器操作过程中(自动清洗、热饮、蒸汽输送、清洗)，避免接触热水或蒸汽的飞溅。

机器操作过程中，杯架可能会变得很烫，请勿触碰。

## 2. 通用说明

### 2.1 使用说明

在使用设备之前，请仔细阅读所有使用说明。如果不按照该指示使用，可能会导致设备烧伤或损坏。制造商对未正确使用该机器引起的损害概不负责。

请注意：

安全警告是所有德龙咖啡机均通用。

请将此页和说明书一起妥善保存。

如果转让该机器给其他人，请确保将说明书同时附送。

## 3. 使用前说明

### 3.1 机器的检查

在开箱验机时，确保产品完整无损，所有配件均存在。如果有明显损坏，请不要使用，并直接与德龙售后服务中心联系。

### 3.2 机器的安装

安装机器的时候，应该遵守以下安全警告：

- 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。
- 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。

### 3.3 机器的连接

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。厂商对于电源接口、接口不正规所产生的问题不负有责任。插头和插座不匹配时，请技术人员更换匹配插

座。机器上所配电线不能用其他电线替代，如电线损坏，请联系德龙售后服务或者生产商替换，以避免引起危险。

### 3.4 机器的安装

在您第一次使用咖啡机时，水回路是空的，机器操作的声音可能较大。水回路满之后声音会降低。

### 3.5 清洁和维护食品接触材料

- 第一次使用机器时，以及机器超过3-4天未使用后，请用热水清洁所有接触水和牛奶的可移除部件。
- 如果机器超过3-4天未使用，制作第一杯饮品之前，请按照产品说明书“制作热水”章节清洁水回路。
- 本机有显示或显示灯的区域，在进行清洗和维护时请小心处理，请严格按照产品说明书进行操作。

### 3.6 制作卡布基诺或含牛奶咖啡

- 机器经过测试可使用牛奶和以下几种原料为基础的奶制品：大豆、大米和杏仁。其他原料的奶制品不可使用。
- 不管使用哪种牛奶，请遵循说明书描述的标准流程操作进行清洁。
- 制造商提供的清洁方法和说明书中的描述不能保证清除一切食物过敏的可能。
- 为避免食物过敏和不耐受的情况发生，请确保您的机器没有用过您过敏或不耐受的牛奶和奶制品制作饮品。

## 4. 机器的废旧处理



本机器废弃时不能按一般的家电进行废旧处理，需将机器交给专门的分类垃圾收集中心进行处理。

## 5. 机器的描述

### 5.1 机器的描述（第1页-A）

A1. 蒸汽/热水旋钮

- A2. 咖啡流出口
- A3. 水箱
- A4. 咖啡杯架
- A5. 卡布基诺发泡器
- A6. 卡布基诺发泡器喷嘴
- A7. 卡布基诺发泡器连接管
- A8. 电源线
- A9. 咖啡杯盘
- A10. 滴水盘

## 5.2 控制面板的描述 (第1页-[B])

- B1. 开/关按钮 
- B2. 咖啡/热水按钮 
- B3. 蒸汽按钮 
- B4. 机器开启指示灯 I
- B5. 咖啡/热水温度指示灯 
- B6. 蒸汽温度指示灯 

## 5.3 配件的描述 (第1页-[C])

- C1. 过滤器手柄
- C2. 1杯咖啡过滤器(过滤器的底部标有  图标, 配备网孔过滤器 )
- C3. 2杯咖啡过滤器(过滤器的底部标有  图标, 配备网孔过滤器 )
- C4. 易理包过滤器 
- C5. 咖啡粉量勺/压粉器
- C6. 除垢剂(机器中并未配备此除垢剂, 您可以向授权的售后服务中心购买)

## 6. 水箱装水

1. 打开水箱盖(如图1), 向上提取出水箱(如图2)。
2. 然后倒入新鲜的水, 加入的水切勿超过水箱上标注的MAX(最多)线(如图3)。将水箱装回机器, 并轻轻按一下, 打开水箱底部的阀门。
3. 更简单的方法, 无需取出水箱, 直接用水壶往水箱里面倒水。



**重要!**

切勿在水箱无水或未安装水箱的情况下, 使用机器。

## 7. 设置本机

1. 按开启/关闭开关  (B1) 开启机器(如图4); 指示灯I (B4) 亮起。
2. 将咖啡过滤器放置到过滤手柄 (C1) 里(如图5)。
3. 然后将过滤器手柄安装到机器上, 但咖啡过滤器中不加咖啡粉。(如图6)
4. 在咖啡流出口和热水/蒸汽流出口的下方各放置一个容积至少为0.5升的容器(如图7)。
5. 等到  (B5) 指示灯亮起(如图8), 立刻按下  按钮(如图9), 至少等过滤器手柄出口(如图13)释放半箱水。
6. 将热水/蒸汽旋钮逆时针旋转到(如图10), 等卡布基诺发泡器释放水箱中剩余的水。
7. 关上蒸汽旋钮并且再次按  按钮。
8. 清空2个盛放的容器, 再次重复运作过程5-7。此时机器已经可以使用。

### 7.1 自动关机

当机器很长一段时间不使用时, 机器的自动关机功能可以自动地关闭机器, 所有指示灯会熄灭。(此功能仅限某些型号)

### 7.2 制作更热咖啡的小贴士

为了更好地在合适的温度制作意式浓缩咖啡, 请按如下步骤操作预热机器:

1. 按  (B1) 开启机器(如图4); 指示灯I (B4) 亮起。  
咖啡过滤器装入过滤器手柄中, 然后将过滤器手柄安装到机器上, 但咖啡过滤器中不加咖啡粉。(如图6)
2. 在过滤器手柄下方放置一个杯子, 请确保是相同的杯子制作咖啡。

3. 等到  (B5) 指示灯亮起 (如图8), 立刻按下  按钮 (如图9), 释放一些热水来预热咖啡杯直到  (B5) 指示灯熄灭, 然后重复按一下  可中断释放热水。

4. 清空杯子, 等到  (B5) 指示灯亮起再重复一遍3的操作。

(当取下过滤器手柄的时候释放一些蒸汽是很正常的)

## 8. 如何使用咖啡粉制作意式浓缩咖啡

1. 先确认可移除的网孔过滤器已正确安装; 如未正确安装, 请将网孔过滤器放置在咖啡过滤器中, 尽可能向下按压。

再请确认可移除的咖啡过滤器 (C2或C3) 已正确安装:  代表1杯咖啡;  代表2杯咖啡

2. 如需制作1杯意式浓缩咖啡, 请在咖啡过滤器中装入一量勺的咖啡粉 (大约7克) (如图11)。如需制作2杯意式浓缩咖啡, 请在咖啡过滤器中装入2勺松散的咖啡粉 (大约6+6克)。每次加少许咖啡粉, 以免咖啡粉溢出来。

### 重要:

正确的操作方法是: 在加咖啡粉之前, 请先确认咖啡过滤器中没有上次制作咖啡时留下的咖啡残留物。

3. 轻轻地倒入咖啡粉, 并用压粉器轻轻地压一下 (如图12)。制作口味纯正的意式咖啡, 压咖啡粉很重要。如果咖啡粉压得过紧, 咖啡的流出速度缓慢, 且咖啡的油脂变深。如果咖啡粉压得过松, 咖啡的流出速度很快, 且咖啡的油脂变淡。

4. 去除咖啡过滤器边缘多余的咖啡粉, 然后将过滤器手柄安装到机器上。正确的安装方式 (如图6), 将过滤器手柄向右旋转至紧以防有水溢出。

5. 在咖啡过滤器的出水口下方放置一个或两个杯子 (如图13)。建议在制作咖啡前, 使用热水来冲洗一下咖啡杯, 以达到暖杯的效果。

6. 确保  (B5) 指示灯已经亮起 (如图8), 如果没有请等待它亮起。然后按下  按钮, 当需要的杯量制作完成时, 再按一下  可停止释放咖啡。

7. 若要取下咖啡过滤器手柄, 将它从右往左旋转。



**烫伤危险:** 为了避免飞溅的热水, 在机器制作咖啡的过程中, 切勿取出过滤器手柄。

8. 清理使用过的咖啡粉, 将咖啡过滤器手柄倒置并拍打 (如图14)。

9. 若需要关闭机器, 请按  按钮。

建议: 当温度达到后, 建议在45秒内制作咖啡, 以保证口感

## 9. 如何使用易理包制作意式浓缩咖啡

1. 先将机器预热, 参照“8.2制作更热咖啡的小贴士”的步骤, 并且确保过滤器手柄已经安装。这些将帮助制作一杯更热的咖啡。

注意: 请使用有以下标识的ESE标准的咖啡。(易理包) 标准已普遍被领先的咖啡机手柄加工商认可, 可以帮助更简单更干净地制作意式浓缩咖啡。

2. 在过滤器手柄中装入易理包过滤器 (C4) 。

3. 将易理包尽量装在过滤器手柄的中心位置 (如图15)。安装易理包时请按照易理包包装上的标识进行安装。

4. 将过滤器手柄安装到机器上, 向右旋转直到安装固定。(如图6)

5. 根据上一章节的第5-7点制作咖啡。

## 10. 如何制作卡布基诺

1. 按之前章节的描述制作一杯意式浓缩咖啡, 并使用足够大的杯子。

2. 按  按钮 (如图16), 并且等  (B6) 指示灯亮起 (如图17)。

3. 同时在一个容器中倒入大约100毫升的牛奶, 每制作一。

杯卡布奇诺需要100毫升的牛奶。必须使用冰箱冷藏的牛奶 (不是热牛奶)。选择容器时, 需考虑到牛奶的容积会增加2-3倍 (如图18)。

## 注意:

建议使用冰箱冷藏的半脱脂的牛奶。

4. 然后将装有牛奶的容器放置在牛奶发泡器的下方。
5. 等待 ✓ (B6) 指示灯持续亮起, 表示锅炉已达到制作蒸汽的理想温度。
6. 打开蒸汽旋钮几秒钟, 释放残留在机器管道内的水, 然后关闭蒸汽旋钮。
7. 将牛奶发泡器浸入牛奶大约5毫米深度, 将蒸汽旋钮逆时针旋转(如图19), 机器开始出蒸汽打奶泡, 牛奶的体积开始增加并且开始变得绵密。
8. 当牛奶的体积加倍时, 将牛奶发泡器深深地浸入牛奶中, 并继续加热。当达到理想的温度(理想的温度为60℃)和奶泡量时, 顺时针旋转蒸汽旋钮, 关闭蒸汽开关, 然后按按钮  关闭蒸汽功能。
9. 将制作完的奶泡倒入先前制作的咖啡中, 此时卡布基诺制作完成, 可以直接享用了, 也可以根据个人的口味加入少量的可可粉。

## 小贴士:

- 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。
- 若要在制作牛奶后马上制作咖啡, 请先等锅炉冷却, 不然温度太高无法制作。若要快速冷却, 在过滤器手柄出口下放一个容器, 按咖啡/热水按钮释放热水直到 ✓ (B6) 指示灯熄灭。然后就可以制作咖啡了。

**建议:** 每次释放蒸汽的时间不能超过60秒, 并且不连续制作3杯以上的奶泡。

## 11. 清洁使用过的奶泡发生器

### 重要:

为了卫生, 请在每次使用后清洁牛奶发泡器。具体的操作步骤如下:

1. 旋转蒸汽旋钮, 释放几秒钟的蒸汽(按章节”如何制作卡布基诺”的第2, 6的描述进行操作)。此操作可以去除残留在卡布基诺发泡器(A5)内的牛奶残留物。然后按  (B1) 按钮关闭机器。

2. 等待几分钟直至卡布基诺发泡器冷却。将卡布基诺发泡器的管子逆时针旋转再向下拔, 取下它(如图20)。

3. 从卡布基诺发泡器上拔下卡布基诺发泡喷嘴(如图21)。

4. 检查卡布基诺发泡器上的小孔没有堵塞(如图22), 如需要用小针进行疏通。

5. 将卡布基诺发泡器喷嘴装回原处, 往上推插入到蒸汽管子中。将卡布基诺发泡器连接管(A7)装回原位, 往上推, 并顺时针旋紧。

## 12. 制作热水

1. 按  (B1) 按钮开启机器(如图4), 等待制作咖啡的指示灯 ✓ (B5) 亮起。

2. 牛奶发泡器的下方放置一个容器。

3. 当 ✓ (B5) 亮起, 先按  按钮然后将蒸汽旋钮逆时针旋转(如图19), 机器开始释放热水。

4. 如需停止释放热水, 关闭蒸汽旋钮, 再按一下  按钮。

每次释放热水的时间不能超过60秒。

## 13. 清洁

### 13.1 清洁机器

下面机器的部件必须定期清洁

— 滴水盘(A10)

— 咖啡过滤器(C2, C3和C4)

— 咖啡流出口(A2)

— 水箱(A3)

— 卡布基诺发泡器(A5, 具体参考”12. 清洁使用过的奶泡发生器”章节

### 重要!

• 不要拿化学洗涤剂, 去垢剂或者酒精去清洗咖啡机。

• 不要用金属的物件去除咖啡污渍或者残留物, 因为会在金属的机器或者塑料的机器上留下抓痕

### 危险!

这是一台电器产品, 清洗的时候千万不要将咖啡机浸入水中。

## 注意

如果机器有3-4天没有使用的话，在再次使用前，我们强烈建议您根据“8. 设置本机”章节进行一遍机器冲洗

### 13.2 清洁滴水盘

1. 从机器中移出滴水盘。
2. 移出杯架格（如图23），清空滴水盘中的水，并用一块湿布将滴水盘清洗干净，然后再组装好滴水盘。
3. 滴水盘装回机器。

### 13.3 清洁咖啡过滤器

每周清洁咖啡过滤器：

1杯或2杯咖啡过滤器

1. 往外拉出网孔过滤器，取出网孔过滤器（如图24）；
2. 用流水冲洗过滤器（如图25）；
3. 确保过滤器上的小孔没有被堵塞。如有必要，请用牙签清理。（如图25、26）；
4. 将咖啡过滤器放置在过滤器手柄中相应的过滤器的位置，尽可能向下按。

易理包过滤器

用流水冲洗过滤器。确保过滤器上的小孔没有被堵塞。如有必要，请用牙签清理（如图25、26）。

### 13.4 清洁咖啡流出口

大约每制作300杯咖啡以后，咖啡流出口就需清洁，请遵照如下规则进行操作：

1. 请确保咖啡机不烫且已经拔下电源插头。
2. 用螺丝刀将过滤网固定螺丝拧开（如图27）。
3. 取下过滤网。
4. 用一块干净的湿抹布擦拭咖啡流出口（如图28）。
5. 用热水及一把刷子彻底清洗咖啡流出口，请确保咖啡流出口不堵塞。如果需要的话，用牙签疏通。
6. 过滤网始终在流动的水下冲洗擦拭。

7. 重新装上过滤网，并确保对准了垫圈。

若没有按照上述操作清洗损坏机器，将不能获得质保服务。

## 14. 除垢

我们建议在大约每制作200杯咖啡以后，机器需要进行除垢。并且我们建议使用德龙的除垢液（C6）进行除垢。

请按如下步骤进行除垢：

1. 在水箱中倒入除垢液，倒入的除垢液请按包装上的说明进行稀释。
2. 按  (B1) 按钮。
3. 确保过滤器手柄没有安装到机器上，并在卡布基诺发泡器的下方放置一个容器。
4. 等待  (B5) 指示持续亮起
5. 按住  (B2) 按钮，让水箱释放1/4的除垢液。过一会后，请转动蒸汽旋钮，让奶泡发生器释放一些水。然后，可以按  (B2) 停止释放热水，让溶液作用5分钟左右。
6. 重复第5步3次，直到水箱被清空。
7. 为了清除咖啡机内的除垢液残留物，清洗水箱并再装满干净的水（无除垢液）。
8. 按  (B2) 按钮释放水直到水箱被清空。在中间，可以转动蒸汽旋钮，让奶泡发生器释放一些水。
9. 重复第7步和第8步。

## 15. 故障处理

下面是一些主要的可能发生的故障。

如果根据下述操作问题仍得不到解决，请联系客服中心。

问 题	可能原因	解决方法
不出咖啡	水箱没有水	水箱加水
	过滤器手柄出口堵塞	清洁过滤器手柄出口
	可拆卸的网孔过滤器堵塞	参照“13.3清洁咖啡过滤器”进行清洁
	咖啡流出口堵塞	参照“13.4章节”进行清洁
	机器内部有水垢	按“除垢”章节的描述进行除垢
咖啡从咖啡过滤器的边缘流出，而不从咖啡流出口流出	咖啡过滤器安装不正确或过滤器太脏	重新正确安装过滤器，并拧紧
	垫圈失去弹性或者太脏了	联系售后服务中心更换垫圈
	过滤器手柄上的咖啡流出口堵塞了	清洁过滤器手柄上的咖啡流出口
	可拆卸的网孔过滤器堵塞了	参照“13.3清洁咖啡过滤器”进行清洁
咖啡太冷	√ (B5) 指示灯在制作咖啡的时候没有亮起	等 √ (B5) 指示灯亮起再制作咖啡
	没有做预热	请参照“7.2制作更热咖啡的小贴士”预热
	咖啡杯没有预热	用热水预热下咖啡杯
	机器内部有除垢	按“除垢”章节的描述进行除垢
机器运作时泵噪音过大	水箱空了	水箱请装水
	水箱安装不正确，底部的阀门没有打开	将水箱轻轻地往下按紧以打开底部的阀门
	水箱的连接器里有空气	参照“12.制作热水”直到可以释放水
咖啡油脂颜色深（咖啡从咖啡流出口流出很慢）	咖啡粉挤压过紧	减轻压粉的力度
	咖啡粉用量过多	减少咖啡粉的用量
	咖啡流出口堵塞	按“清洁咖啡流出口”章节的描述清洁咖啡流出口
	咖啡过滤器堵塞	按“清洁咖啡过滤器”章节的描述清洁咖啡过滤器
	咖啡粉研磨过细	使用意式浓缩咖啡专用咖啡粉
	咖啡粉过细或受潮	使用意式浓缩咖啡专用咖啡粉，并确保咖啡粉没有受潮
	没有使用正确的咖啡粉类型	更换咖啡粉类型

问 题	可能原因	解决方法
咖啡有酸味	除垢后冲洗步骤不正确	参照“14. 除垢”进行相关步骤
制作卡布基诺的时候没有奶泡	牛奶不够冷	请使用冰箱冷藏的牛奶
	奶泡发生器太脏	参照“清洁使用过的奶泡发生器”进行清洁
	机器需要除垢	按“除垢”章节的描述进行除垢
机器自动关闭了	自动关机系统开启了	按 ① (B1) 再次开启机器
机器开机后几秒自动关机了	咖啡/热水按钮 ☐/☉ 或者蒸汽按钮 ☁ 可能在开机前被按下	咖啡/热水按钮 ☐/☉ 或者蒸汽按钮 ☁ 恢复原位后，重新开机

## 1. FUNDAMENTAL SAFETY WARNINGS

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- 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.
- Designated use: this appliance is designed and made to prepare beverages based on coffee, milk and hot water. Use drinking water only in the tank. Never use the accessories to make beverages other than those described in these instructions. Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage deriving from improper use of the appliance.
- The surface of the heating element remains hot after use and the outside of the appliance may retain the heat for several minutes depending on use.
- Clean all the components thoroughly, taking particular care with parts in contact with the milk.
- Cleaning and user maintenance shall not be made by children without supervision.
- Never clean by immersing the appliance in water.
- IMPORTANT: to prevent damage to the appliance, do not clean with alkaline detergents; use a soft cloth and, where applicable, neutral detergent.
- 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 power cord is damaged, it must be replaced by customer services only to avoid all risk.
- Appliances with removable cord: avoid splashes of water on the power cord connector or socket at the back of the appliance.
- IMPORTANT: Models with glass surfaces: do not use the appliance if the surface is cracked.
- The coffee maker must not be placed inside a cabinet or kitchen unit during use

### 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 understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are above 8 years old and supervised. Keep the appliance and power cord away from children under 8 years of age.

- The appliance 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).

This is an electrical appliance and may cause electric shock.

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!**

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

**CHOKING HAZARD.** The appliance might contain small parts. Some of those small parts might be required to get disassembled during cleaning and maintenance operations. Handle with care and keep small parts out of reach of children.

### **Danger of burns!**

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

**During operation (automatic rinsing, hot beverage delivery, steam delivery, cleaning), avoid contact with splashes of hot water or steam.**

When the appliance is in operation, the cup shelf could become very hot.

## **2. GENERAL INFORMATION**

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### **2.1 Instruction for Use**

Read all the 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:**

**These safety warnings are valid for all De'Longhi coffee machines.**

**Keep this leaflet together with the instructions accompanying the appliance.**

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

## **3. BEFORE USE**

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### **3.1 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.

### **3.2 Installing the appliance**

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

- 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 coffee maker.
- Water penetrating the appliance 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 power cord in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).

### 3.3 Connecting the appliance

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.

### 3.4 Setting up the appliance

The first time you use the machine, the water circuit is empty and the appliance could be very noisy. The noise becomes less as the circuit fills.

### 3.5 Cleaning and maintenance of materials in contact with food

- The first time you use the appliance, or if it is not used for more than 3 or 4 days, rinse all removable accessories which may come into contact with water or milk with hot water.
- If the appliance is not used for more than 3 or 4 days, before making the first beverage, rinse the water circuit as described in this Instruction for Use.
- You should carry out automatic cleaning and guided maintenance scrupulously when proposed by the appliance through the display or the lights described in the manual.

### 3.6 Making cappuccinos and milk-based coffees

- The appliance has been tested for use with cow's milk and the following products of plant origin: soya, rice and almond. No other type of milk or product of plant origin may be used.
- To clean the system, following use with any type of milk, please follow the standard procedures described in the instruction manual
- The cleaning methods provided by the manufacturer and described in the instructions do not guarantee the complete removal of allergens.
- In the case of confirmed or suspected allergies and intolerances, make sure that your machine has not been previously used with any milk or product of plant origin containing the allergens you are allergic or the substances you are intolerant to.

## 4. DISPOSING OF THE APPLIANCE



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

Read the separate safety instructions before using the appliance.

## 5. DESCRIPTION

### 5.1 Description of the appliance

(page 1 - A )

- A1. Steam/hot water dial
- A2. Boiler outlet
- A3. Water tank
- A4. Cup tray
- A5. Cappuccino maker
- A6. Cappuccino maker nozzle
- A7. Spout
- A8. Power cord
- A9. Cup tray
- A10. Drip tray

### 5.2 Description control panel

(page 1 - B )

- B1. Button **ON/OFF** 
- B2. Coffee/hot water delivery button 
- B3. Steam button 
- B4. Power light **I**
- B5. Temperature **OK** for coffee/hot water light
- B6. Temperature **OK** for steam light

### 5.3 Description of the accessories

(page 1 - C )

- C1. Filter holder
- C2. 1 coffee froth filter 
- C3. 2 coffee froth filter 
- C4. ESE pod froth filter 
- C5. Measure/presser
- C6. Descaler (\*not included, can be purchased from authorised Customer Services)

## 6. FILLING THE WATER TANK

1. Open the lid of the appliance (fig. 1), then extract 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). Put the tank back in the appliance, pressing lightly to open the valves 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.

## 7. SETTING UP THE APPLIANCE

1. Turn the appliance on by pressing the  button (B1) (fig. 4): the power light **I** (B4) comes on ;

2. Insert the required coffee filter in the filter holder (C1) (fig. 5);
3. Attach the filter holder to 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 for the **OK** light (B5) to come on (fig. 8), then immediately press the  button (fig. 9) and deliver about half the tank from the filter holder;
6. Turn the steam dial anti-clockwise (fig. 10) and deliver all the water remaining in the tank from the cappuccino maker;
7. Close the steam dial and press the  button again;
8. Empty the two containers and put back under the boiler outlet and cappuccino maker, and repeat points 5, 6 and 7.

Now the appliance is ready for use.

### 7.1 Auto-off

If the appliance is not used for a certain period of time (depending on the model), it switches off automatically (and the indicator light goes out).

### 7.2 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  button (the **I** light (B4) comes on) (fig. 4) and attach the filter holder to the appliance without adding pre-ground coffee (fig. 6);
2. Place a cup under the filter holder. Use the same cup as will be used to prepare the coffee in order to preheat it.
3. Wait until the **OK** light comes on (fig. 8) and immediately afterwards press the  button (fig. 9). Continue delivering water until the **OK** light goes off, then interrupt delivery by pressing the same button again;
4. Empty the cup, wait until the **OK** light comes on again (B5) 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).

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

1. Place the ground coffee filter (C2) or (C3) in the filter holder (C1). Use the  filter to make one coffee or the  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. 11). To make 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 ground coffee evenly and press gently down with the presser (fig. 12). 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. 13). You are recommended to warm the cups before making coffee by rinsing them with a little hot water.
6. Make sure the **OK** light is on (fig. 8) (if off, wait until it comes on), then press the  button. Once the required amount of coffee has been delivered, interrupt delivery by pressing the same button again;
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 eliminate the used coffee grounds, hold the filter holder upside down and tap (fig. 14).
9. To turn the appliance off, press the  button.

## 9. HOW TO PREPARE ESPRESSO COFFEE USING PODS

1. Preheat the appliance as described in section "7.2 TIPS FOR A HOTTER COFFEE"; making sure the filter holder is attached. This obtains a hotter coffee.

**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. Place the pod coffee filter (C4) (  ) in the filter holder;
3. Insert a 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.

## 10. HOW TO PREPARE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups.
2. Press the  button (fig. 16) and wait for the **OK** light (B3) to come on (fig. 17);
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. 18);

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

- Place the recipient containing the milk under the cappuccino maker.
- Wait until the **OK** light comes on (B3). This indicates that the boiler has reached the ideal temperature for steam production.
- Open the steam by turning the steam dial for a few seconds to eliminate any water in the circuit. Close the steam.
- Immerse the cappuccino maker in the milk for about 5 mm and turn the steam dial anticlockwise (fig. 19). The milk now starts to increase in volume and take on a creamy appearance;
- 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 rotating the steam dial clockwise and at the same time press the  button;
- Pour the frothed milk into the cups containing the 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, place a container under the boiler outlet, press the  button and deliver water until the **OK** light goes off. Press the same button again, 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.

## 11. CLEANING THE CAPPUCCINO MAKER AFTER USE

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

Proceed as follows:

- Turn the steam dial to deliver a little steam for a few seconds (points 2, 6 and 7 of the section "HOW TO PREPARE CAPPUCCINO COFFEE). This causes the cappuccino maker to discharge any milk left inside. Press the  button (B1) to turn the appliance off.
- Wait a few minutes for the cappuccino maker to cool down. Turn the cappuccino maker downwards to remove it (fig. 20);
- Remove the cappuccino maker nozzle downwards (fig. 21);
- Make sure the holes in the cappuccino maker shown in (fig. 22) are not blocked. If necessary, clean with a pin.
- Reinsert the nozzle and replace the cappuccino maker on the nozzle, turning it and pushing it upwards until it is attached.

## 12. HOT WATER

- Turn the appliance off by pressing the  button (fig. 4). Wait for the **OK** light to come on ;
- Place a recipient under the cappuccino maker.
- When the **OK** light comes on, press the  button and at the same time turn the steam dial anticlockwise (fig. 19). Water comes out of the cappuccino maker;
- To stop hot water delivery, close the dial and press the  button again.

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

## 13. CLEANING

### 13.1 Cleaning the machine

The following parts of the machine must be cleaned regularly:

- drip tray (A10)
- coffee filters (C2), (C3) and (C4);
- boiler outlet (A2);
- water tank (A3);
- cappuccino maker (A5) as described in section "11. CLEANING THE CAPPUCCINO MAKER AFTER USE";

#### **Important!**

- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

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

**Please note:** if the appliance is not used for more than 3/4 days, before using it again, we strongly recommend you perform a rinse cycle as described in section "7. SETTING UP THE APPLIANCE"

### 13.2 Cleaning the drip tray

- Remove the tray;
- Remove the cup grille (fig. 23), empty the water and clean the tray with a cloth, then reassemble the drip tray;
- Put the drip tray back in place.

### 13.3 Cleaning the coffee filters

CLEAN THE COFFEE FILTERS WEEKLY:

#### **1 and 2 cup filters**

- Extract the perforated filter by pulling the tab (fig. 24);
- Rinse the filters under running water (fig. 25);
- Make sure the holes are not blocked. If necessary, clean with a pin (fig. 25) and (fig. 26);
- Place the perforated filter in the filter housing and press as far as it will go.

#### **Pod filter**

Rinse under running water. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 25) and (fig. 26).

### 13.4 Cleaning the boiler outlet

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

- Make sure the appliance is not hot and that it is unplugged from the mains;
- Using a screwdriver, unscrew 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 in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- Rinse under running water, rubbing 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.

### 14. DESCALING

We recommend descaling the coffee maker about every 200 coffees. We recommend using commercially available De'Longhi descaler (C6). 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  button;
3. Make sure the filter holder is not attached and position a container under the boiler outlet and cappuccino maker;
4. Wait until the **OK** light comes on ;
5. Press the  button and deliver about 1/4 of the solution in the tank. At intervals, turn the steam dial to deliver water from the cappuccino maker. Then interrupt water delivery by pressing the  button 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. Press the  button and deliver water until the tank is empty. At intervals, turn the steam dial to deliver water from the cappuccino maker;
9. Repeat points 7 and 8.

### 15. TECHNICAL DATA

Mains voltage:	See rating label
Absorbed power:	"
Size LxDxH:	185x244(329)x305 mm
Pressure:	15 bars
Water tank capacity:	1.1 l
Power cord length:	1300 mm
Weight:	3.8 kg

## 16. TROUBLESHOOTING

Below is a list of some of the possible malfunctions.

If the problem cannot be resolved as described, contact Customer Services.

PROBLEM	POSSIBLE CAUSE	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 filter and removable perforated filter are blocked	Clean as described in section "13.3 CLEANING THE COFFEE FILTERS"
	The espresso boiler outlet is blocked	Clean as described in section "13. CLEANING"
	Scale in the water circuit	Descalc as described in section "14. DESCALING"
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 filter and removable perforated filter are blocked	Clean as described in section "13.3 CLEANING THE COFFEE FILTERS"
The espresso coffee is cold	The OK light is not on when you deliver coffee	Wait until the OK light comes on
	No preheating was done	Preheat as described in section "7.2 TIPS FOR A HOTTER COFFEE"
	The cups were not preheated	Pre-heat the cups with hot water
	Scale in the water circuit	Descalc as described in section "14. DESCALING"
The pump is excessively noisy	The water tank is empty	Fill the tank
	The tank is not correctly in place and the valve on the bottom 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 in section "12. HOT WATER" until water is delivered
The coffee froth is too dark (delivered from the spout too slowly)	The ground coffee is pressed down too firmly	Press the coffee down less firmly
	The quantity of ground coffee is too high	Reduce the quantity of ground coffee
	The espresso boiler outlet is blocked	Clean as described in section "13.4 CLEANING THE BOILER OUTLET"
	The filter and removable perforated filter are blocked	Clean as described in section "13.3 CLEANING THE COFFEE FILTERS"
	The ground coffee is too fine or damp	Use only ground coffee for espresso coffee makers and make sure it is not damp
	The wrong type of ground coffee is being used	Use a different type of ground coffee

The coffee has an acid taste	Inadequate rinsing after descaling	After descaling rinse the appliance as indicated in the "14. DESCALING"
No milk froth is formed when making cappuccino	Milk not cold enough	Always use milk at refrigerator temperature
	Cappuccino maker dirty	Clean as described in section "11. CLEANING THE CAPPUCCINO MAKER AFTER USE"
	Scale in the water circuit	Descale as described in section "14. DESCALING"
The appliance switches off	Auto-off has been triggered	Press the  button to turn the appliance on again



★若有任何需求请与下述地址联系:

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