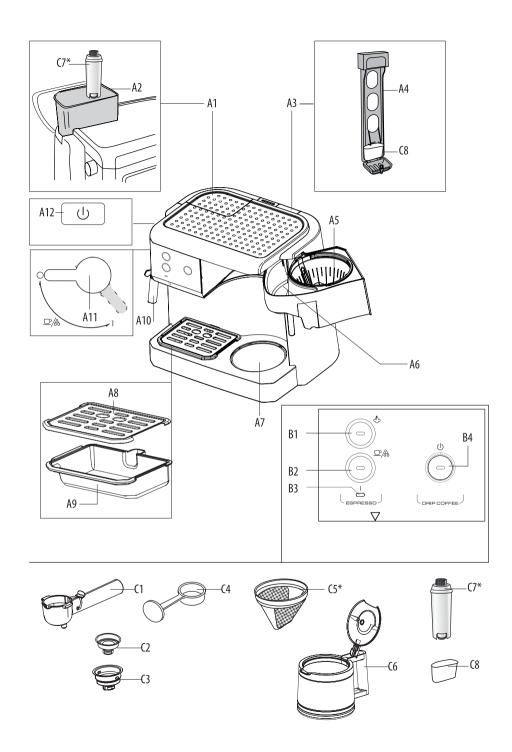
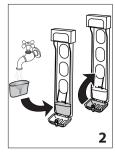


咖啡机 COFFEE MAKER

使用说明书

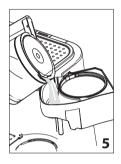












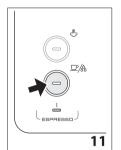












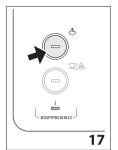








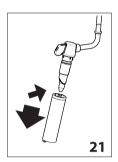










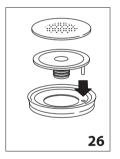
















## 目 录

1.	基本安全警告	5	6.4 自动关机 9
2.	安全警告	6	7. 制作卡布奇诺 ····· 9
	2.1 安装机器	6	
	2.2 机器连接	6	8. 制作热水 9
3.	机器描述(见第3页) · · · · · · · · · · · · · · · · · · ·	6	9. 清洁 ····· <b>1</b> 0
	3.1 机器部件描述	6	9.1 清洗和保养意式浓缩咖啡过滤器 10
	3.2 控制面板描述	7	9.2 清洁咖啡机出水口 10
	3.3 机器配件描述	7	9.3 其他清洁操作 10
	3.4 脱氯水过滤器	7	
			10. 除垢 ······ <b>1</b> 0
4.	机器设置 ·	7	10.1 意式浓缩咖啡机除垢 10
			10.2 滴滤咖啡除垢 · <b>11</b>
5.	制作滴滤咖啡	7	
	5.1 自动关机	7	11. 技术参数 · <b>1</b> ′
6.	制作意式浓缩咖啡	7	12. 废旧机器处置 <b>1</b> ·
	6.1 咖啡机预热	7	
	6.2 使用咖啡粉制作意式浓缩咖啡 ·	8	13. 常见机器故障处理 · <b>1</b> ·
	6.3 用易理包制作意式浓缩咖啡	8	

#### 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)不允许使用该机器,除非有对他们的安全负责的人密切监督并进行指导。
- 必须监督儿童,确保他们不玩弄该电器。
- 指定用途:本电器设计和制造的用途是制作咖啡、牛奶和热水类的饮品。任何其他的用途都必需 考虑是否适合以避免危险,制造商对于未正确使用该电器引起的损害概不负责。
- 机器使用后,加热元件仍有热度,且根据使用时长,机器外壳的热度也可能会持续数分钟。
- 彻底清洁所有部件,特别注意与牛奶接触的部件。
- 请勿让儿童在无人监管的情况下清洗、维修本产品。
- 在清洗的过程中, 切勿将机器浸入水中。
- 重要: 为防止损坏机器,请勿使用碱性清洁剂清洁;请使用软布,以及在适用情况下使用中性清洁剂清洁机器。
- 本电器仅限家庭使用,不适用于如下场所: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;家庭式旅馆。
- 如果机器插头或电源线损坏,必须且只能由售后服务人员进行更换,以避免发生各种危险。
- 带有可拆卸电源线的机器: 避免机器背面的电源线连接器或插座被溅水。
- 重要: 表面为玻璃材质的机器: 如果表面破裂, 请勿使用。
- 使用过程中, 切勿将咖啡机放在橱柜或厨房用具内。

## 安装和使用本机器之前, 请仔细阅 2.1 安装机器 读本说明手册, 以确保最佳使用性 和最大安全性。

#### 2.安全警告



**6除**! 不遵守该警告可能导致触由伤害。 也许会危及生命。

这是一种电器设备,因此可能导致触电。因此您 应该重视以下安全警告:

- •切勿湿的手或湿的脚接触本机。
- •切勿湿的手接触插头。
- •确保能随时接近电器使用的插座,必要时能拔 下电器插头。
- •只能从插座上直接拔下电源插头,切勿拉扯电 2.2 机器连接 源线,以免损坏电源线。
- •要完全断开电器电源,请从插座拔下电源插头。
- •如果机器发生故障,请勿试图自己检修机器。 关闭电源,从插座拔下电源插头,并与售后服务 中心联系。
- 在清洁机器前, 请先关闭机器, 然后从插座拔 下电源插头, 并待机器冷却。



、重要:不遵守该警告可能导致人身伤害或 3.机器描述(见第3页)

者损坏电器。

各种包装(塑料袋、聚苯乙烯泡沫塑料)必须远 离儿童存放。



任何组件或配件都不能用洗碗机清 洗。



烫伤危险! 不遵守该警告可能导致烫伤或 者烧伤。

本电器运作时可能会产生热水和蒸汽, 请避免接 触飞溅的水或者热蒸汽。



重要!

安装机器时,请遵循以下安全警告:

- •机器会释放出热气,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,机器上方需留出至少25厘米的空间。
- •水渗入机器会损坏机器。

切勿将机器放置在水龙头或水槽的附近。

- •机器中的水结冰会损坏机器,切勿将机器放置 在一个室温可能低于零度的房间。
- 电源线切勿放置在尖锐物体的边缘或接触热的 物体的表面(如电热板),这会损坏电源线。



重要!

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。将本机器与有效接 地线的电源正确连接, 且电源最小额定电流只能 为10安培。如果电源插座与本机插头不匹配,需 由有专业资质的技术人员更换相匹配的插座。

#### 3.1 机器部件描述

- A1. 意式浓缩咖啡水箱盖
- A2. 意式浓缩咖啡水箱
- A3. 脱氯水过滤器卡槽
- A4. 脱氯水过滤器支架
- A5. 滴滤咖啡过滤网容器
- A6. 注水口
- A7. 滴滤咖啡保温盘
- A8. 意式浓缩咖啡杯托盘
- A9. 滴水盘
- A10. 卡布奇诺发泡器
- A11. 卡布奇诺蒸汽旋钮
- A12. 意式浓缩咖啡开启/待机开关

#### 3.2 控制面板描述

- B1. 蒸汽按钮(带指示灯)
- B2. 意式浓缩咖啡/热水按钮(带指示灯)
- B3. ESPRESSO意式浓缩咖啡电源指示灯
- B4. DRIP滴滤咖啡开启/关闭按钮(带指示灯)

#### 3.3 机器配件描述

- C1. 意式浓缩咖啡过滤器手柄
- C2. 1杯咖啡/易理包过滤器
- C3. 2杯咖啡讨滤器
- C4 咖啡量勺(带压粉器)
- C5. 咖啡过滤网
- C6. 滴滤咖啡壶
- C7. 意式浓缩咖啡水箱的软水过滤器 (仅限特定型号)
- C8. 脱氯水过滤器

#### 3.4 脱氯水过滤器

此过滤器可以消除水中氯气的味道。请按如下的 步骤安装过滤器:

- •将过滤器支架往上提从卡槽中取出(如图1)。
- 从塑料袋中取出过滤器,然后在水龙头下冲洗 (如图2)。
- •往外掰开脱氯水过滤器夹,然后装入过滤器。(如图2)。
- •关闭脱氯水过滤器夹(如图2), 然后将过滤器 支架装回卡槽, 并向下压到底。
- •过滤器使用80次后需要更换或者至少每6个月更换一次。



#### 〕 小贴士:

只可购买德龙原装过滤器。

#### 4.机器设置

第一次使用时,请按以下步骤清洗所有的配件, 冲洗机器内部的管道:

•滴滤咖啡:不放咖啡粉,制作2壶咖啡(只出水)。

- •意式浓缩咖啡:第一次使用时,请清洗所有配件。
- •冲洗机器内部的管道,释放至少两箱水后可开始使用咖啡机。

#### 5.制作滴滤咖啡

- •向右旋转,打开滴滤咖啡过滤网容器(如图3)。
- •咖啡壶中倒入所需制作咖啡杯数的水,切勿超过最高MAX最高位置(如图4)。
- •然后将咖啡壶中的水倒入注水口(如图5)。
- 将咖啡过滤网(C5)(如配备),或滤纸装入过滤网容器(如图6)。
- •用咖啡量勺取适量的咖啡粉,倒入过滤网(C5)中,并将其铺平(如图7)。通常来说一量勺咖啡粉(大约7克)制作一杯咖啡(举例:如需制作10杯咖啡,那么需要10勺咖啡粉)。
- 关闭咖啡过滤网容器,盖上咖啡壶盖,并将咖啡壶放到滴滤咖啡保温盘上。

按下开启/关闭按钮(B4)。同时滴滤咖啡电源 指示灯亮起,开始制作滴滤咖啡。

•几秒钟后,滴滤咖啡开始流出来。

出咖啡时,机器释放出一部分蒸汽属于正常现象。要使制作完成的咖啡保温,请将咖啡壶放到滴滤咖啡保温盘上,同时保持机器开启状态(滴滤咖啡电源指示灯亮起):咖啡壶中的咖啡就会保持在理想的温度。

•按下开启/关闭按钮(B4)关闭机器。

#### 5.1 自动关机

如果一段时间内没有使用机器,机器会自动关闭 (指示灯熄灭)。

#### 6.制作意式浓缩咖啡

#### 6.1 咖啡机预热

为达到制作咖啡的理想温度,请按如下的方式进行咖啡机预热:

1. 按下开启/关闭按钮(如图8)开启机器。指示 灯B3亮起。

- 2. 将咖啡过滤器装到咖啡过滤器手柄中(如图9) 。确保咖啡讨滤器安装在正确的位置。在不加入 咖啡粉的情况下, 将咖啡过滤器手柄和过滤器再 装到机器上(如图10)。如需制作一杯咖啡,请使 用小的咖啡过滤器。如需制作两杯咖啡, 请使用 大的咖啡过滤器。
- 3. 在咖啡过滤器手柄的下面放置一个将用于制作 咖啡的咖啡杯预热。
- 4. 等待指示灯□&亮起,然后立即按下B2按钮(如 图11)。让水流出来,直到指示灯熄灭,然后再 按下B2按钮, 停止水流, 并目清空杯子中的水。

(拆下过滤器手柄时会有一些蒸汽溢出,这是正 常现象,蒸汽也是无害的。)

#### 6.2 使用咖啡粉制作意式浓缩咖啡

- 1. 首先按上一章节的描述预热咖啡机。如需制作 一杯咖啡, 请使用小的咖啡过滤器。如需制作两 杯咖啡,请使用大的咖啡讨滤器。
- 2. 如需制作一杯咖啡, 请在咖啡过滤器 (C2) 中 加入一量勺咖啡粉(大约7克)(如图12)。如 需要制作两杯咖啡,请在咖啡过滤器(C3)中加 入2量勺咖啡(大约6+6克)。一点点向过滤网中 加入咖啡粉,以防止咖啡粉溢出。



#### 重要:

为了保证机器的正常运作, 请在加入咖啡粉前先 确认咖啡过滤器里面没有残留的咖啡粉渣。

3. 倒入咖啡粉后铺平, 并用压粉器轻轻按压(如 图13)。

压粉力度对于制作意式浓缩咖啡的口味至关重 要。如果咖啡粉压得太紧实,咖啡的流出速度会 过慢, 且咖啡的油脂颜色很深。如果咖啡粉压得 太松,咖啡的流出速度会过快,且咖啡的油脂会 很稀薄,颜色也会很淡。

- 4. 去除过滤器边缘多余的咖啡粉,将过滤器手柄 安装到机器上,过滤器手柄旋紧(如图10),以 避免水漏出。
- 5. 在咖啡机出水口的下面放置一个或两个杯子。

- (如图14)。在制作咖啡前,建议先用热水冲洗 一下咖啡杯, 讲行暖杯。
- 6. 请确认指示灯 ♀ △ 己亮起(或等待指示灯亮 起), 然后按下按钮 □ (如图11) 释放所需的 咖啡量。如需停止出咖啡。
- 7. 再次按下 □ 急 按钮即可。
- 8. 从右往左旋转过滤器手柄,将其取下。



#### 烫伤危险

为了避免飞溅, 在机器出咖啡时切勿取下过滤器 手柄。

- 9. 在清除咖啡渣时,用手柄中的杠杆锁定过滤 器, 然后翻转过滤器手柄后轻轻敲打, 倒出咖 啡渣(如图15)。
- 10. 按下左侧的开启/关闭按钮,关闭机器。



## 【i】<sub>小贴士:</sub>

建议制作意式浓缩咖啡的时间不要超过60秒。

#### 6.3 用易理包制作意式浓缩咖啡

1. 按"预热咖啡机"章节的描述,预热咖啡机, 并确保过滤器手柄安装到机器上。这样可以保证 咖啡的温度。



使用符合ESE标准的易理包,符合标准的易理包 在包装上会标示以下标记符号。



ESE标准是被易理包生产商所接受的认 证体系,并使制作意式浓缩咖啡变得更 加干净、简单。

- 2. 将1杯咖啡/易理包讨滤器装入讨滤器手柄, 并 确保插入到正确的卡槽位置(如图9)。
- 3. 装放易理包, 并尽可能地沿过滤器的中心位置 (如图16)。请按照易理包包装盒上的指示正确 放置易理包的位置。
- 4. 将过滤器手柄安装到机器上,并将其旋紧(如 图10)。
- 5. 按上一章节第5、6、7步进行操作。

#### 6.4 自动关机

如果一段时间内没有使用机器,机器会自动关闭 (指示灯熄灭)。

#### 7.制作卡布奇诺

- 1. 请使用一个足够大的杯子,按之前章节的描述 制作意式浓缩咖啡。
- 2. 按下按钮 ♣(如图 17)。
- 3. 同时准备好100毫升左右的牛奶用于制作卡布 奇诺。在选择容器的时候请注意,牛奶制作奶泡 后,体积会增加到原来的2-3倍。



#### 小贴士:

建议使用脱脂或半脱脂的,冰箱冷藏的牛奶(大约5℃)。

- 4. 将装有牛奶的容器放置在卡布奇诺发泡器下 方。
- 5. 等待指示灯 ♣ (如图17) 亮起。指示灯亮起表示锅炉已达到制作蒸汽的条件。当锅炉加热时,有少许的蒸汽和水滴落到滴水盘中属于正常现象。
- 6. 向前拉出卡布奇诺发泡器,并将其向左旋转(如图18)。在操作的过程中,请勿接触咖啡机出水口,避免烫伤。然后再将装有牛奶的容器放置在卡布奇诺发泡器下方。
- 7. 将卡布奇诺发泡器的喷嘴浸入到牛奶表面下方几毫米处(如图19)。然后旋转蒸汽旋钮转至 口念 "I"的位置(如图20)。此时牛奶泡沫的体积开始增大,牛奶表面变得绵密:
- 8. 当奶泡的体积增加一倍时,将卡布奇诺发泡器 向下浸得更深一些,继续加热牛奶。当达到理想 的温度(理想温度为60℃)时,旋转蒸汽旋钮至 "O"的位置,然后按下Љ 按钮,停止释放蒸汽。 9. 将泡沫牛奶倒入制作好的咖啡中,卡布奇诺制 作完成。可根据个人的口味加入适量的糖。如有 需要,也可在牛奶泡沫的上面撒上一点点可可 粉。



#### 小贴士:

有意式浓缩咖啡,然后再一起制作牛奶泡沫。 如果制作完牛奶泡沫后,还需要制作意式浓缩咖啡,请等待锅炉冷却,否则制作出的意式浓缩咖啡会过热。如需冷却锅炉,请在咖啡机出水口的下面放置一个容器,按下按钮 Q (如图11),将里面的水释放出来,直到I指示灯熄灭。然后按下按钮,再按之前章节描述制作意式浓缩咖啡。 建议释放蒸汽的时间不要超过60秒,且连续制作牛奶泡沫不要超过3次。

•如需制作1杯以上的卡布奇诺,请预先制作好所



#### 注意!

在每次使用后,请务必清洗卡布奇诺发泡器 请按如下方式进行清洗:

- 1. 旋转蒸汽旋钮,释放少量的蒸汽,(如图20) (详见前一章节的第2和5步)。这可以使残留在卡 布奇诺发泡器中的牛奶流出,然后按下开启/关 闭(A12)按钮关闭机器。
- 2. 等待卡布奇诺发泡器冷却后,用一只手紧紧地握住卡布奇诺发泡器上部的管子,另一只手逆时针旋转卡布奇诺发泡器,并向下旋松(如图21)。
- 4. 用温水清洗卡布奇诺发泡器和蒸汽连接喷嘴。
- 5. 检查如图22箭头所示的2个小孔是否堵塞。如 有必要,可用牙签进行清洁。
- 6. 将蒸汽连接喷嘴向上插入到蒸汽管子上。
- 7. 将卡布奇诺发泡器往上推, 顺时针方向拧紧。

#### 8.制作热水

- 1. 按下开启/关闭按钮开启机器(如图8)。指示灯亮起。
- 1. 等待 ♀ 魚 指示灯亮起。
- 2. 在卡布奇诺发泡器下方放置一个容器。
- 3. 当 □ 億 指示灯亮起,按下按钮 □ 億 (如图11),

然后旋转蒸汽旋钮至 ♀ "I"的位置(如图20)。 热水就会从卡布奇诺发泡器中流出。

4. 按下 ♀ 按钮, 然后旋转蒸汽旋钮至 "O"的位置, 停止释放热水。

建议释放热水的最长时间不超过60秒钟。

#### 9.清洁



#### **危险!**

- •在清洗的过程中,切勿将机器浸入水中。这是一台电器。
- •在对机器的表面进行清洁之前,请先关闭机器,拔下电源插头,并待机器冷却。

#### 9.1 清洗和保养意式浓缩咖啡过滤器

每制作300杯咖啡或出咖啡时咖啡一滴一滴流出,或咖啡流不出来时,请按如下的方式清洁咖啡过滤器及咖啡过滤器手柄:

- 将咖啡过滤器从过滤器手柄上取下。
- •握住咖啡过滤器的顶盖(如图23),按过滤器 顶盖所示的方向旋开咖啡过滤器。
- •从塑料部件上向上推动起泡器,将其取下。
- •取出垫圈。
- 冲洗所有配件,在热水里用刷子清洗金属过滤网(如图24)。检查过滤网上的小孔是否堵塞。如有必要,可用牙签进行清洁(如图25)。
- ・将过滤网和垫圈装到塑料圆盘上(如图26)。按图26上的箭头所示将塑料圆盘上的针插入到垫圈上的小孔内。
- ・将过滤器重新装到过滤器容器上(如图27),并确保塑料圆盘上的针插入到过滤器容器上的小孔内(如图27箭头所示)。
- •最后旋紧过滤器顶盖。

如不按上述步骤进行清洁,由此产生的机器故障,不在保修范围内。

#### 9.2 清洁咖啡机出水口

每制作300杯咖啡,需按如下方式清洗咖啡机出

水口・

- •确保咖啡机是冷却的,目未接通电源。
- •用螺丝刀将咖啡机出水口上的螺丝松开(如图 28)。
- •取下咖啡机过滤网。
- •用一块湿布清洗锅炉(如图28)。
- •用刷子在热水中清洗咖啡机过滤网,确保网孔没有堵塞。如有必要,可用大头针清洁咖啡机过滤网(如图25)。
- •在水龙头下冲洗咖啡机过滤网,并用刷子刷干净。
- 将过滤网正确地安装到咖啡机上,确保安装到 正确的位置。

如不按上述步骤进行清洁,由此产生的机器故 障,不在保修范围内。

#### 9.3 其他清洁操作

- 1. 切勿使用有溶解性或具有研磨性的洗涤剂清洗 机器。用一块柔软的湿布进行清洗即可。
- 2. 定期清洗咖啡过滤器,过滤网、滴水盘和水箱。

如需清空滴水盘,取下咖啡杯托盘,清空滴水盘 中的水,然后用一块湿布擦洗滴水盘:然后再将 滴水盘装回机器。



#### 危险!

在清洗的过程中切勿将机器浸入水中,这是一台 电器设备。

#### 10.除垢

#### 10.1 意式浓缩咖啡机除垢

每制作200杯意式浓缩咖啡后,机器需要进行除 垢。请用德龙推荐的除垢液进行除垢。

按以下步骤进行:

1. 取下水软化过滤器(如配备),根据包装上的指示稀释除垢液,然后再将稀释后的除垢液倒入水箱中。

- 2. 按下开启/关闭按钮(如图8)开启机器。等待 机器的正常工作。建议每制作40次滴滤咖啡后进 T指示灯亮起。
- 3. 确保过滤器手柄没有安装到机器上,并在卡布 奇诺发泡器的下面放置一个容器。
- 4. 按下 □ 為 按钮, 释放水箱中1/4的除垢液。旋 转蒸汽旋钮,释放一些水。然后按下 □ 魚 按钮, 停止释放热水, 让除垢液静置大约5分钟让其发 3,将咖啡壶放置到滴滤咖啡保温盘上。 挥作用。
- 5. 重复步骤4操作3遍,直到水箱中的除垢液清空 为止。
- 6. 为了清除残留除垢液,彻底地清洗水箱,往水 6. 开启机器,直到水箱中的水全部清空。 箱中装满干净的水(不含除垢液)。
- 7. 按下□ 檢 按钮(如图11), 然后将水释放出来, 直到清空水箱中的水。
- 8. 再次重复步骤6和7。

如不按上述步骤进行除垢,由此产生的机器故 障,不在保修范围内。

#### 10.2 滴滤咖啡除垢

随着时间的推移,水中钙质的堆积有可能会影响

行除垢。建议用德龙滴滤咖啡机专用的除垢产品 讲行除垢。

- 1. 根据除垢液包装上的指示, 在咖啡壶中稀释除 垢液。
- 2. 取下脱氯水过滤器并往水箱中倒入除垢液。
- 4. 按下(1)(B4)按钮,释放出一杯水量,然后关 闭机器。
- 5. 静置15分钟, 然后重复步骤4和5。
- 7. 用清水冲洗机器至少3次(使用3箱水)。

#### 11. 技术参数

参考铭牌。

#### 12. 废旧机器处置

切勿将机器作为生活垃圾进行废旧处理, 可以将机器送交给专门的垃圾分类处理 中心或同收站处理。



#### 13. 常见机器故障处理

下表中汇总了使用中常见的问题。

按以下的描述,如果问题还不能解决,请与授权的服务中心联系。

亮 灯	可能的原因	处理办法
意式浓缩咖啡不再出	水箱缺水	往水箱中加水
咖啡	咖啡过滤器手柄网孔堵塞	清洁咖啡过滤器手柄的网孔
	咖啡机出水口堵塞	按"9.2 清洁咖啡机出水口"章
		节描述进行清洗
	咖啡机过滤器堵塞	按"9.1清洗和保养意式浓缩咖
		啡过滤器"章节描述进行清洗
	水回路中有水垢	按"10.1意式浓缩咖啡机除垢"
		章节描述进行除垢
	水箱安装不正确,底部的 阀门没有打开	轻轻按下水箱,打开底部阀门
咖啡从咖啡过滤器手 柄的边缘流出,而不是 从咖啡机出水口流出	咖啡过滤器手柄安装不正 确	正确安装咖啡过滤器手柄,并尽可能将其旋紧

亮 灯	可能的原因	处理办法
	咖啡过滤器的垫圈损坏	请与售后服务中心联系更换咖啡 机过滤器垫圈
	咖啡过滤器手柄的出水口 堵塞	清洗咖啡过滤器网孔
泵发出很大噪音	水箱缺水	往水箱中加水
	水箱安装不正确,底部的 阀门没有打开	轻轻按下水箱,打开底部阀门
制作出的意式浓缩咖啡是冷的	在制作咖啡时,I指示灯未 亮	等待I指示灯亮起
	没有进行咖啡机预热	按 "6.1咖啡机预热"章节描述 进行咖啡机预热
	咖啡杯没有进行暖杯	用热水对咖啡杯进行暖杯
	水回路需要除垢	按"10.1意式浓缩咖啡机除垢" 章节描述进行除垢
咖啡的油脂过少,且	咖啡粉没有压紧	加大按压咖啡粉的力度(如图13)
颜色过淡(咖啡从咖	咖啡粉太少	增加咖啡粉量
啡机出水口流出的速	咖啡粉研磨得太粗糙	使用意式浓缩咖啡机适用的咖啡粉
度太快)	所使用的咖啡粉种类不对	更换咖啡粉种类
咖啡的油脂过厚,且	咖啡粉按压过紧	减轻按下咖啡粉的力度
颜色过深(咖啡从咖	咖啡粉太多	减少咖啡粉量
啡机出水口流出的速 度太慢)	咖啡机出水口堵塞	按"9.2 清洁咖啡机出水口"章 节描述进行清洁
	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,并确保咖啡粉没有受潮
	所使用的咖啡粉种类不对	更换咖啡粉种类
过滤器手柄无法安装 到机器上	过滤器中咖啡粉过多	使用机器配备的量勺,并确保使用 正确的过滤器进行咖啡制作准备
制作卡布奇诺时,牛	牛奶不够冰	务必使用冰箱冷藏的牛奶
奶不起泡	卡布奇诺发泡器脏了	仔细地清洗卡布奇诺发泡器的小 孔,如图22。
咖啡带酸味	除垢后没有彻底地进行冲 洗	按"10.1意式浓缩咖啡机除垢"或"10.2滴滤咖啡机除垢"章节描述清洗咖啡机
滴滤咖啡流出时间过长	滴滤咖啡机需要进行除垢	按"10.2滴滤咖啡机除垢"章节 描述,进行咖啡机除垢

#### 1. 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.
- Designated use: this appliance is designed and made to prepare beverages based on coffee, milk and hot water. 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).

# Read the manual thoroughly before installing and using the appliance. This will ensure best results and maximum safety.

#### 2. SAFETYWARNINGS

# <u>f</u> Danger! Failure to observe the warning may result in life threatening injury by electric shock.

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

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



None of the components or accessories is dishwasher safe.

# 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.

#### 2.1 Installing the appliance

!\ Important!

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

### 2.2 Connecting the appliance

!\ Important!

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 socket with a minimum current rating of 10A only and installed in compliance with current standards.

If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified electrician.

#### 3. DESCRIPTION (PAGE 3)

#### 3.1 Description of the appliance

- A1. Espresso coffee water tank lid
- A2. Espresso coffee water tank
- A3. Chlorine filter extraction handle
- A4. Chlorine filter holder
- A5. Filter holder for drip coffee
- A6. Water fill compartment
- A7. Drip coffee warming plate
- A8. Espresso coffee cup tray
- A9. Drip tray
- A10. Cappuccino maker
- A11. Steam dial for cappuccino
- A12. Espresso coffee ON/Standby switch

#### 3.2 Description control panel

- B1. Steam button with light
- B2. Express coffee/hot water button with light
- B3. "Espresso" ON light
- B4 Drip coffee ON/OFF button with light

#### 3.3 Description of the accessories

- C1. Espresso coffee filter holder
- C2. One-cup or one-pod espresso coffee filter
- C3. Two-cup espresso coffee filter
- C4. Coffee measure with presser
- C5. Permanent filter (\*certain models only)
- C6. Jug for drip coffee
- C7. Water softener filter for espresso coffee water tank (\*certain models only)
- C8. Chlorine filter

#### 3.4 Chlorine filter

The filter eliminates the taste of chlorine from the water. To install, proceed as follows:

- Extract the filter holder from its housing by pulling it upwards (fig. 1).
- Remove the chlorine filter from the plastic bag and rinse in tap water (fig. 2).
- Open the filter holder and carefully position the filter as shown in fig. 2.
- Close the filter holder (fig. 2) and replace in its housing.
  Press down as far as it will go.
- The chlorine filter must be replaced every 80 cycles and always after six months of operation.

## i Please note:

Buy De'Longhi original filters only.

#### 4. SETTING UP THE APPLIANCE

The first time you use the machine, all accessories and the internal circuits must be washed through as follows:

- DRIP COFFEE: Deliver two jugs of coffee without using ground coffee.
- ESPRESSO COFFEE: The first time you use the appliance, wash all accessories and rinse the internal circuits by proceeding as though you were making coffee until you have used at least two tanks of water.

#### 5. MAKING DRIP COFFEE

- Open the filter holder by rotating it towards the right (fig.
  3).
- Fill the jug with fresh clean water up to the level indicated for the number of cups of coffee you want to make, taking care not to exceed the MAX level (fig. 4).
- Then pour the water into the coffee maker tank (fig. 5).
- Position the permanent filter (if present) or the paper filter in the filter holder (fig. 6).
- Place the ground coffee in the filter using the measure provided and distribute it evenly (fig. 7). As a general rule, use one level measure of coffee (about 7 grams) for each cup you want to make (for example, 10 measures for 10 cups).
- Close the filter holder, close the jug with the lid and place it on the warming plate.
- Press the ON/OFF button (B4). The light on the button indicates that the coffee maker is operating.
- After a few moments, the coffee starts percolating.

It is normal for the appliance to give off steam during operation. Once brewed, to keep the coffee warm, place the jug on the warming plate and leave the appliance turned on (with the light on the "ON/OFF" button on). The coffee in the jug will be kept at the right temperature.

To turn the appliance off, press the ON/OFF button.

#### 5.1 Auto power off

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

#### MAKING ESPRESSO COFFEE

#### 6.1 Preheating the coffee unit

To obtain espresso coffee at the right temperature, the coffee machine must be preheated:

Press the ON/OFF button (fig. 8) to switch on the appliance.
 The indicator light B3 comes on.

- 2. Place the filter in the filter holder (fig. 9). Make sure the projection on the filter is inserted correctly in the corresponding slot. Place the filter holder and filter in the appliance (fig. 10), without adding coffee. Use the smaller filter to make one coffee or the larger filter to make two coffees.
- 3. Place a cup under the filter holder. Use the same cup as will be used to prepare the coffee in order to preheat it.
- ately press button B2 (fig. 11). Deliver water until the light goes off, then stop delivery by pressing the same button and empty the cup.

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

#### 6.2 How to make espresso coffee using ground

- 1. After preheating the appliance as described in the previous paragraph, use the smaller filter to make one coffee or the larger filter to make two coffees.
- 2. To make just one cup of coffee, add only a level measure of coffee (about 7 grams) to the filter (fig. 12). To make two cups of coffee, add two level measures of coffee (about 6+6 grams) to the filter (C3). Fill the filter a little at a time to prevent the ground coffee from overflowing.

## /!\ Important:

to ensure correct operation, before placing the ground coffee in the filter holder, clean the filter of ground coffee residues left from the previous brewing.

- 3. Distribute the ground coffee evenly and press gently down with the coffee press (fig. 13).
  - Pressing down the ground coffee is extremely important to obtain a really 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 edge of the filter holder then place the filter holder in the coffee machine. Turn the filter holder firmly (fig. 10) to prevent water leaks.
- 5. Position the cup or cups, preferably pre-heated by rinsing with hot water, under the spouts of the filter holder (fig. 14).
- 6. Make sure that the indicator light □ ½ is on (or wait for it to come on), then press the button □⁄ (fig. 11) to dispense the desired quantity of coffee. To interrupt, press the button again.
- To remove the filter holder, turn the handle from right to left.

#### ∠<u>™</u> Danger of burns

To avoid splashes, never remove the filter holder while the appliance is delivering coffee.

- To eliminate the used coffee grounds, hold the filter in place by means of the lever incorporated in the grip and remove the coffee by turning the filter holder upside down and striking it (fig. 15).
- To turn the machine off, press the ON/OFF button on the left side

#### How to prepare espresso coffee using pods 6.3

1. Preheat the appliance as described in the section "PRE-HEATING THE COFFEE UNIT", making sure the filter holder is attached. This obtains a hotter coffee.

## i Please note:

Use pods conforming to the ESE standard, indicated on the pack by the following mark:



The ESE standard is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly.

- Fit the small 1 dose or capsule filter in the filter holder, making sure that the boss on the filter engages correctly in its seat as shown in fig. 9.
- Position the capsule as centrally as possible over the filter (fig. 16). Always follow the instructions on the pod pack to position the pod on the filter correctly.
- Fit the filter holder in the machine and turn all the way to lock it in place (fig. 10).
- Proceed as in points 5, 6 and 7 in the previous section.

#### 6.4 Auto power 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. **HOW TO PREPARE CAPPUCCINO**

- Prepare the espresso coffees as described in the previous sections, using sufficiently large cups.
- 2. Press the button ♦ (fig. 17).
- In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.



## i Please note:

You are recommended to use skimmed or semi-skimmed milk at refrigerator temperature (about 5°C).

- Place the recipient containing the milk under the cappuccino maker.
- 5. Wait for the indicator light (fig. 17) to come on. The light comes on to indicate that the boiler has reached the ideal temperature for steam production. When the boiler is heating up, it is normal for a small quantity of water and steam to be delivered into the drip tray.
- Extend the cappuccino maker by pulling it forwards and turning it to the left (fig. 18). During this operation, avoid touching the boiler outlet as it is hot. Then place the recipient containing the milk under the cappuccino maker.
- 7. Dip the cappuccino maker a few millimetres into the milk (fig. 19). Turn the steam knob to ②/ ON (fig. 20). 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 rotating the steam dial to the OFF position and pressing 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;

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

## !\ Caution!

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

Proceed as follows:

- Deliver a little steam for a few seconds (points 2 and 5 of the previous section) by turning the steam dial (fig. 20). This causes the cappuccino maker to discharge any milk left inside. Turn the appliance off by pressing the ON/OFF button again.
- Hold the pipe of the cappuccino maker steady with one hand while using the other hand to unscrew the cappuccino maker anti-clockwise (fig. 21).

- Remove the cappuccino maker nozzle by pulling it downwards.
- Wash the cappuccino maker and connection nozzle thoroughly with warm water.
- Make sure that the two holes shown by the arrows in fig. 22 are not blocked. If necessary, clean with a pin.
- Put the connection nozzle back, pushing it upwards to insert it in the tube.
- 7. Replace the cappuccino maker by pushing it upwards and rotating it clockwise.

#### 8. HOT WATER

- Switch the machine on by pressing the ON/STANDBY button (fig. 8). The light comes on.
- Wait until the □ A light comes on.
- 2. Place a recipient under the cappuccino maker.
- When the indicator light comes on, press the button (fig. 11) and simultaneously turn the steam knob to (fig. 20). Hot water comes out of the cappuccino maker:
- 4. To interrupt hot water delivery, press the 🗁 🎊 button again and turn the steam dial to OFF.

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

#### 9. CLEANING

## Danger!

- Never immerse the coffee maker in water. It is an electrical appliance!
- Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

# 9.1 Espresso coffee filter cleaning and maintenance

About every 300 coffees or when the coffee is delivered from the filter holder a drop at a time or not at all, clean the ground coffee filters and filter holder as follows:

- · Remove the filter from the filter holder.
- Unscrew the filter cap (fig. 23) in the direction shown by the arrow on the cap.
- Remove the frother from the container by pushing it from the plastic part.
- · Remove the gasket.
- Rinse all the components and thoroughly clean the metal filter in hot water, rubbing with a brush (fig. 24). Make sure that the holes in the metal filter are not blocked. If necessary, clean them with a pin (fig. 25).

- Fit the filter and seal back on the plastic disc as shown in fig. 26. Take care to engage the pin in the plastic disc in the hole in the seal shown by the arrow in fig. 26.
- Fit the assembly obtained in this way back in the steel filter container (fig. 27), ensuring that the pin engages in the hole in the support (see the arrow in fig. 27).
- Finally, screw on the cap..

Failure to clean as described above invalidates the guarantee.

#### 9.2 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:
- Use a screwdriver to unscrew the screw securing the filter of the espresso boiler outlet (fig. 28):
- Remove the boiler outlet;
- Clean with a soft cloth (fig. 28);
- Clean the outlet filter thoroughly in hot water using a brush. Make sure that the holes are not blocked. If necessary, clean them with a pin (fig. 25).
- Rinse with running water and brush.
- Replace the outlet filter, making sure it is correctly positioned on the gasket.

Failure to clean as described above invalidates the guarantee.

#### 9.3 Other cleaning operations

- 1. Do not use solvents or abrasive cleaning products. Use a soft cloth only.
- Clean the filter holder, filters, drip tray and water tank regularly.

To empty the drip tray, extract the cup tray grille, empty the water and clean the grille with a cloth: then reassemble the drip tray.



Never immerse the appliance in water. It is an electrical appliance.

#### 10. DESCALING

#### 10.1 Descaling the espresso unit

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

Proceed as follows:

 Remove the water softener filter (if present) and fill the tank with the descaler solution, obtained by diluting the descaler with water following the instructions on the pack.

- Press the ON/OFF button (fig. 8) to switch on the appliance. The ON light comes on.
- 3. Make sure that the filter holder is not in place and position a container under the cappuccino maker;
- 4. 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:
- 5. Repeat point 4 another 3 times, until the tank is empty;
- To eliminate residues of descaler solution, rinse the tank well and fill it with clean water (without descaler);
- 7. Press the hutton (fig. 11) and deliver water until the tank is empty;
- 8. Repeat points 6 and 7.

Failure to clean as described above invalidates the guarantee.

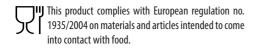
#### 10.2 Descaling the filter coffee maker

Over time, calcium in the water may cause obstructions, reducing the efficiency of the coffee maker. You are recommended to descale the coffee maker about every 40 coffees. To descale, always use special commercially available descaling products for drip coffee makers.

- Dilute the product in a jug, following the instructions given on the packaging of the descaling product;
- Remove the chlorine filter and pour the solution into the tank:
- 3. Place the jug on the warming plate;
- 4. Press the button, deliver the equivalent of one cup then turn the appliance off;
- Leave the solution to work for 15 minutes, then repeat operations 4 and 5.
- Turn the appliance on and deliver the water until the tank is completely empty.
- Rinse by operating the appliance with water only at least 3 times (3 complete tanks of water).

#### 11. TECHNICAL DATA

Mains voltage:	220-240V/50-60Hz
Absorbed power:	1750 W
Size LxDxH:	371 x 282 (or 369) x 324 mm
Pressure:	15 bar
"Espresso" boiler ":	Stainless steel
"Espresso" water tank capacity:	1.2 L
Drip coffee water tank capacity:	1.4 L
Cord length:	1200 mm
Weight:	
BC0421	6.3 kg
BC0411	6.2 kg



#### 12. DISPOSING OF THE APPLIANCE



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

#### 13. 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 espresso boiler outlet is blocked	Clean as described in the section "9.2 Cleaning the boiler outlet"
	The espresso filter is blocked	Clean as described in the section "9.1 Espresso coffee filter cleaning and maintenance"
	Scale in the water circuit	Descale as described in section "10.1 Descaling the espresso unit"
	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
The espresso coffee drips from the edges of the filter holder rather than the holes	The filter holder is inserted incorrectly	Attach the filter holder correctly and rotate as far as it will go.
	The espresso boiler gasket has lost elasticity	Have the espresso boiler gasket replaced by Customer Services
	The holes in the filter holder spouts are blocked	Clean the spout holes
The pump is excessively noisy	The water tank is empty	Fill the water tank
	The water 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
The espresso coffee is cold	The espresso OK indicator light was not on when the coffee switch was pressed	Wait until the espresso OK indicator light comes on
	The appliance was not preheated.	Preheat as described in the section "6.1 Preheating the coffee unit"
	The cups were not preheated	Preheat the cups by rinsing with hot water
	Descale the water circuit	Descale as described in section "10.1 Descaling the espresso unit"

The espresso coffee froth is light coloured (the coffee is delivered from the spout too fast)	The ground coffee is not pressed down firmly enough	Press the ground coffee down more firmly (fig. 14)
	There is not enough ground coffee	Increase the quantity of coffee
	The ground coffee is too coarse	Use only ground coffee for espresso coffee makers
	The wrong type of ground coffee is being used	Use a different type of ground coffee
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 "9.2 Cleaning the boiler outlet"
	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 filter holder cannot be attached to the appliance	Too much coffee in the filter	Use the measure supplied and make sure you are using the correct filter for the type of preparation
No milk froth is formed when making cappuccino	Milk not cold enough	Always use semi-skimmed milk at refrigerator temperature
	Cappuccino maker dirty	Thoroughly clean the holes in the cappuc- cino maker, in particular those indicated in fig. 22
The coffee has an acid taste	Inadequate rinsing after descaling	After descaling rinse the appliance as indicated in section "10.1 Descaling the espresso unit" or "10.2 Descaling the filter coffee maker"
The drip coffee takes a long time to percolate	Descale the drip coffee unit	Descale as described in section "10.2 Descaling the filter coffee maker"

# DeLonghi





#### ★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 客服热线: 400 827 1668 网址: www.delonghi.com.cn