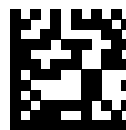


Register Now 
www.delonghi.com/register



EC230 - 235 - 260

COFFEE MAKER
Instruction for use

MACHINE À CAFÉ
Mode d'emploi

KAFFEEMASCHINE
Bedienungsanleitung

MACCHINA DA CAFFÈ
Istruzioni per l'uso



DeLonghi

EN- Read the separate safety instructions before using the appliance.

FR- Avant d'utiliser l'appareil lire attentivement le livret des consignes de sécurité.

AR - قبل استخدام الجهاز ، اقرأ دائما دليل تحذيرات السلامة.

Hints & Tips

EN

page 15

FR

page 15

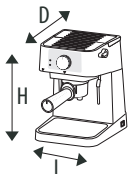
DE

Seite 16

IT

Pag. 16

~ 220-240 V 50-60 Hz 1100 W



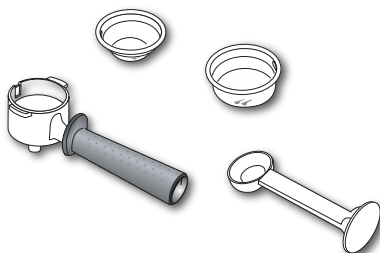
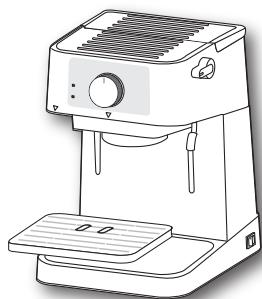
(LxHxD): 210 x 290 x 260 mm



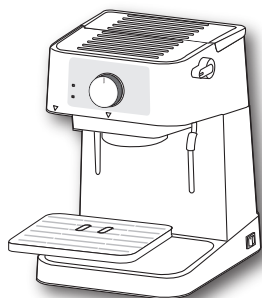
EC230/235: 3,202 Kg

EC260: 3,511 Kg

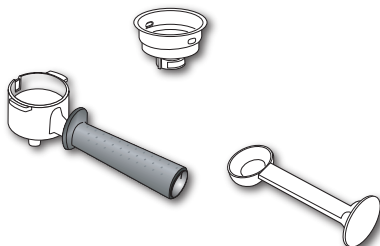
EC230



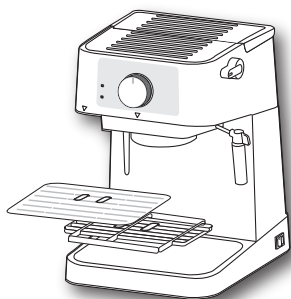
EC235



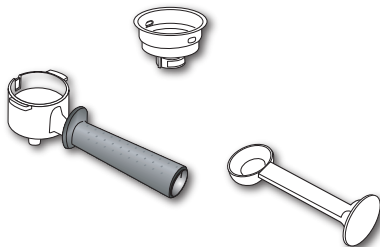
Suitable for

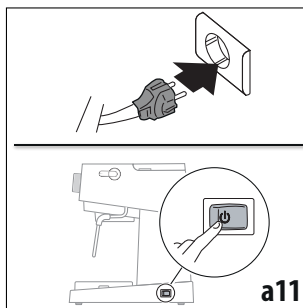
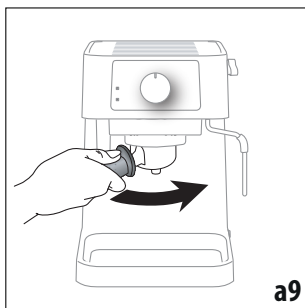
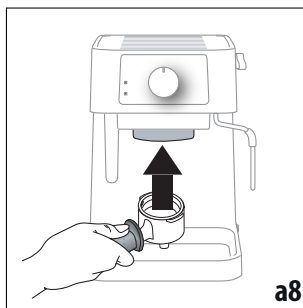
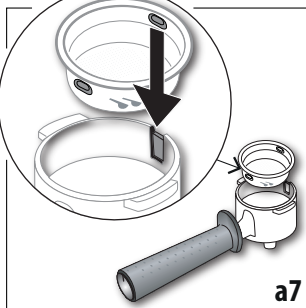
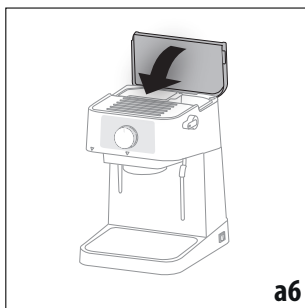
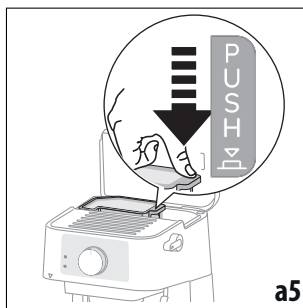
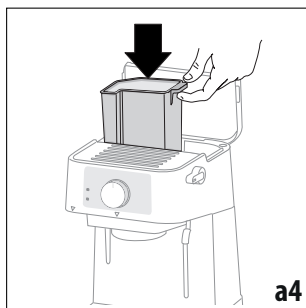
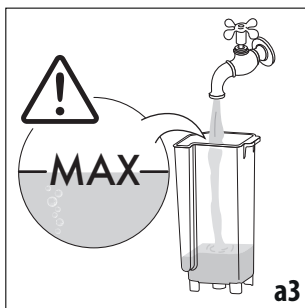
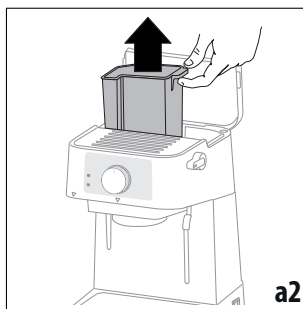
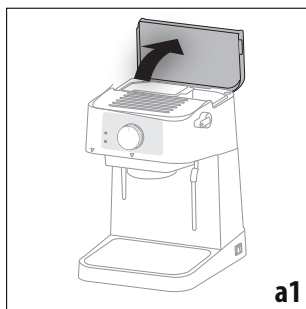


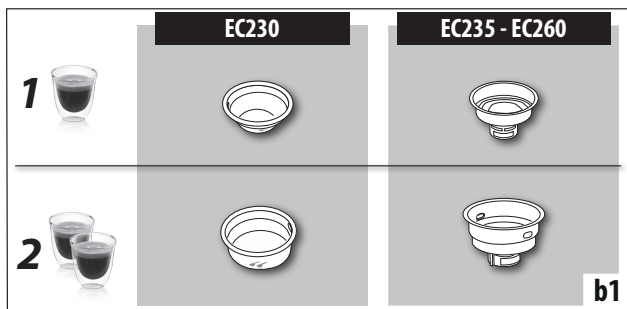
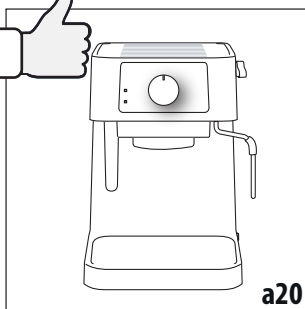
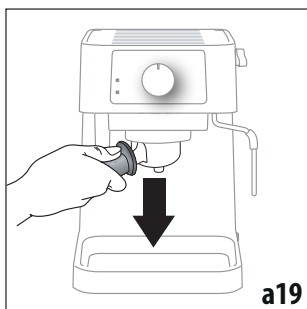
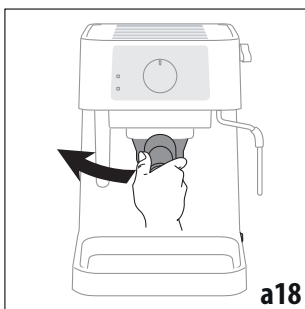
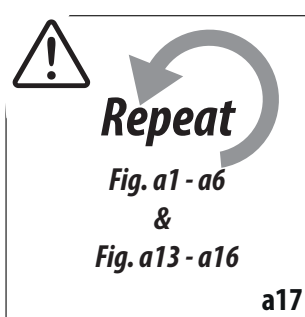
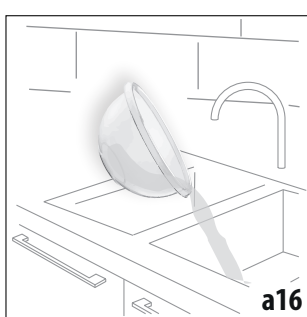
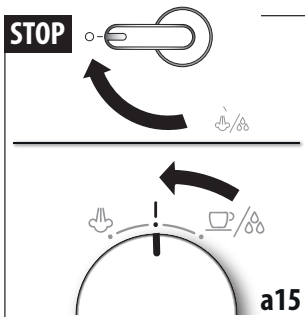
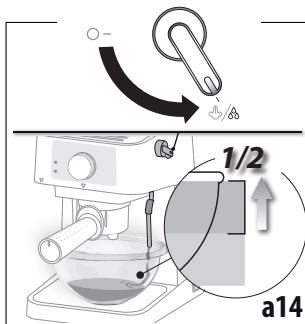
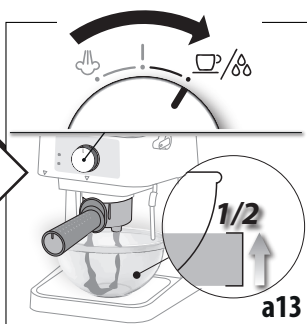
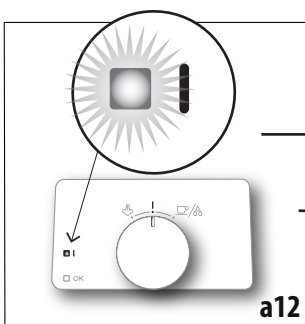
EC260

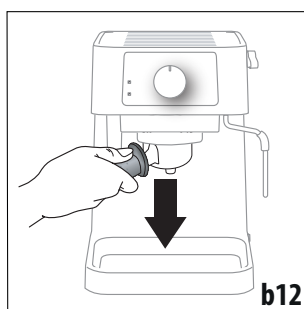
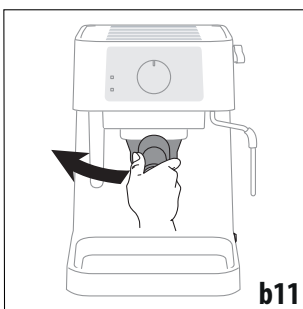
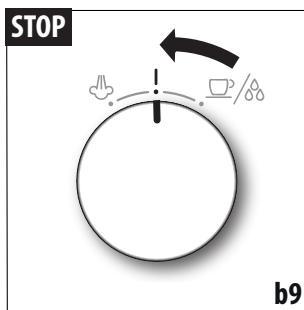
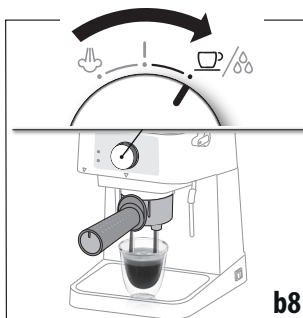
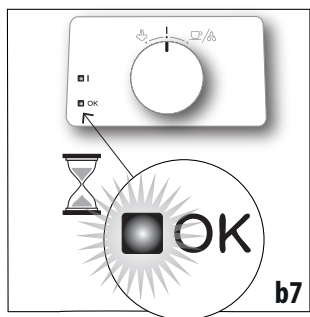
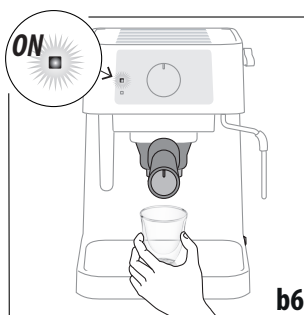
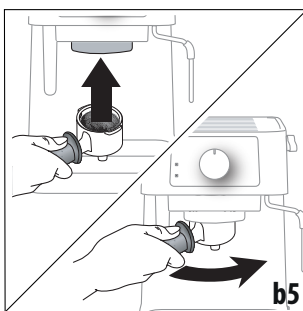
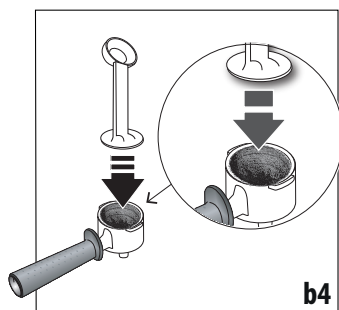
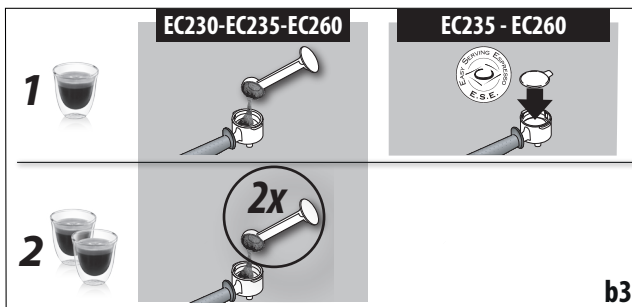
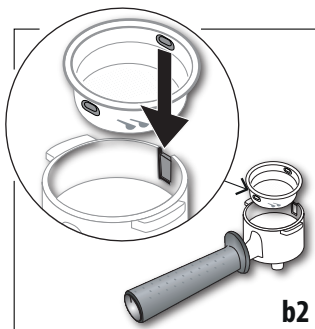


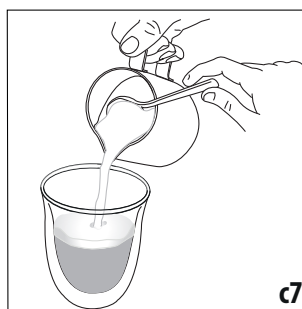
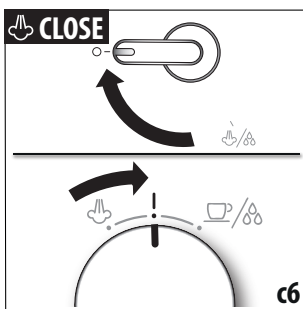
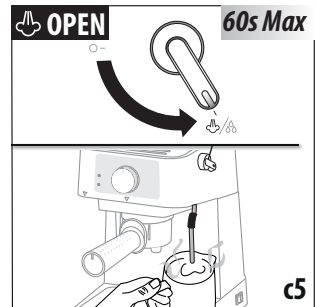
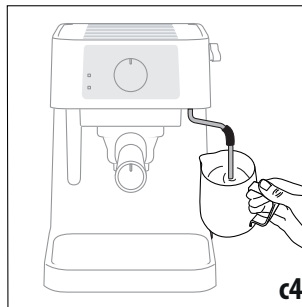
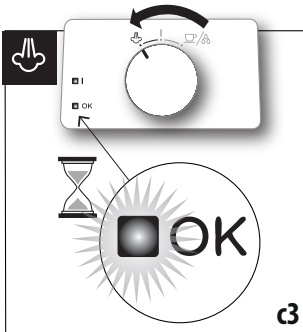
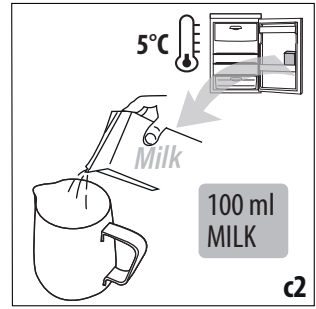
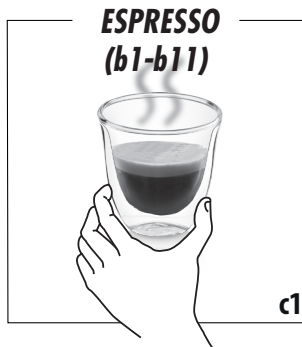
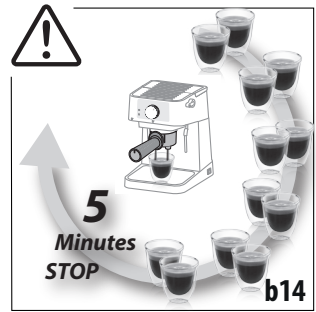
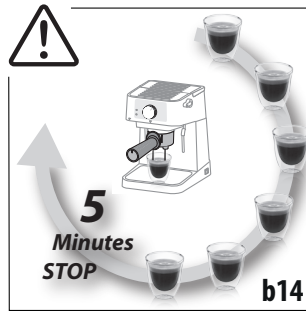
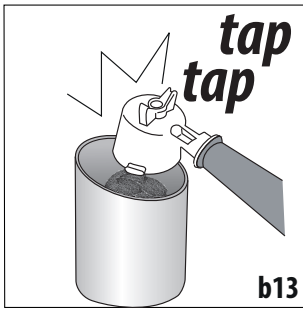
Suitable for



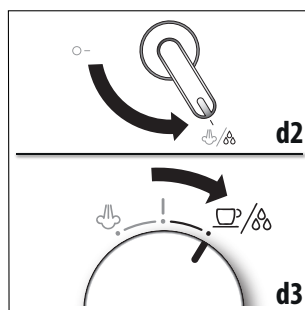
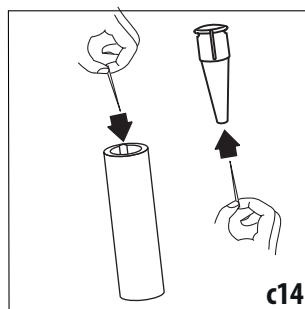
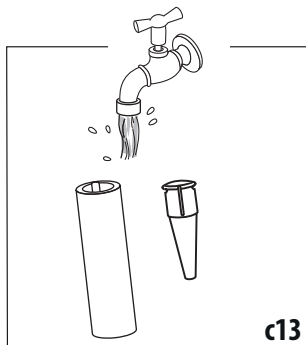
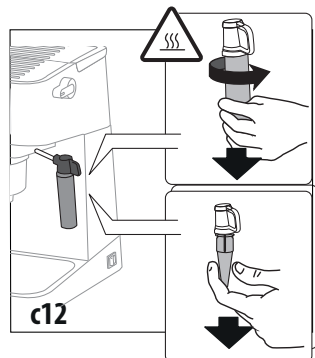
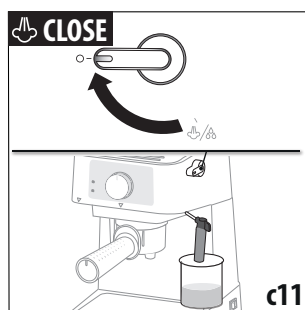
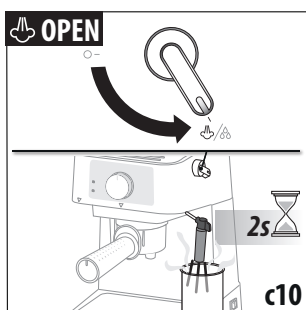
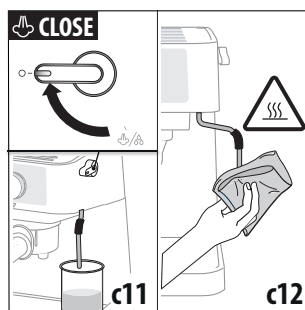
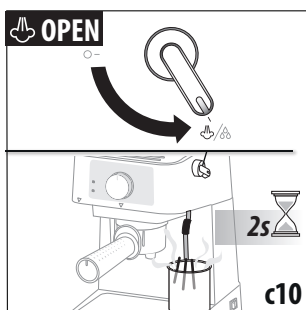


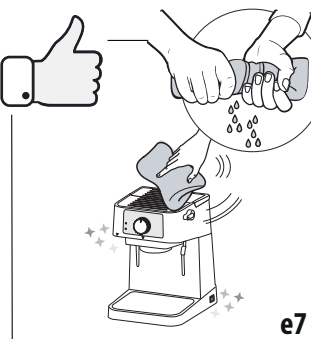
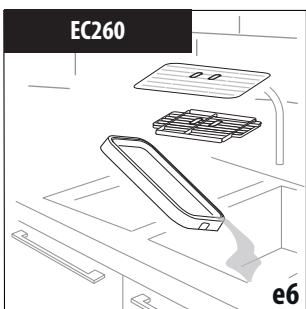
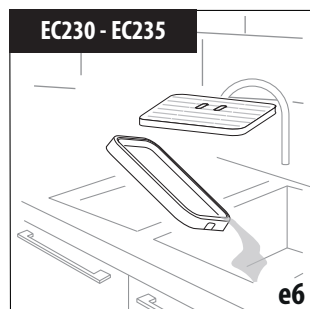
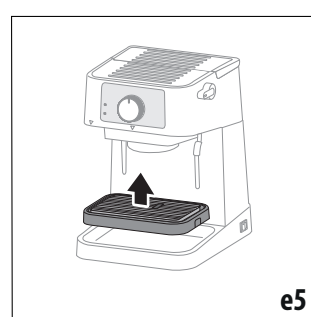
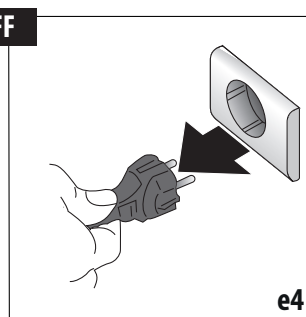
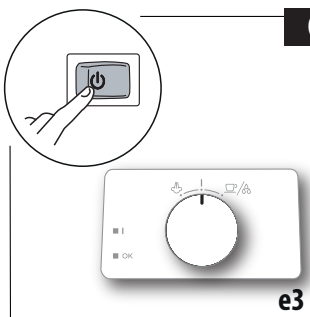
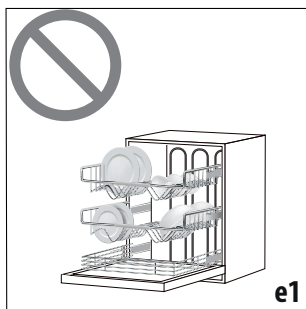
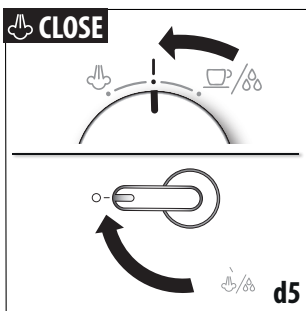


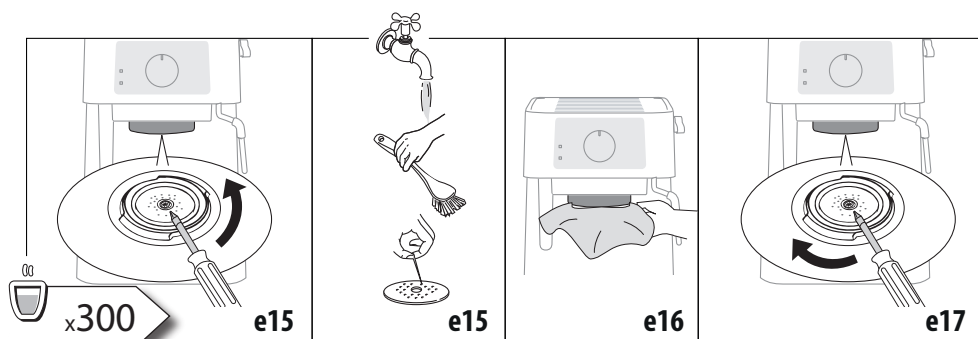
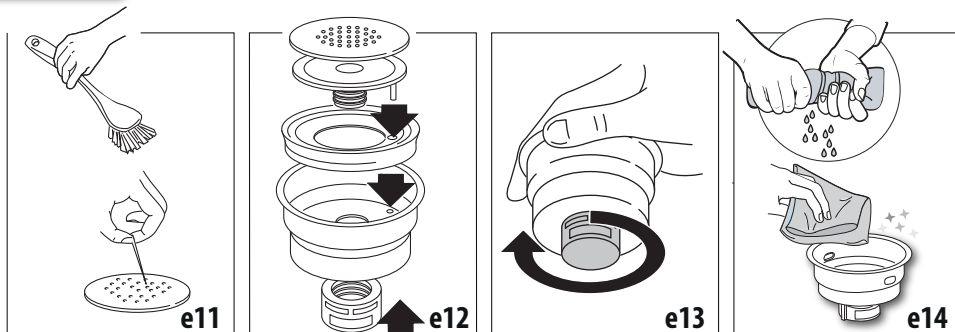
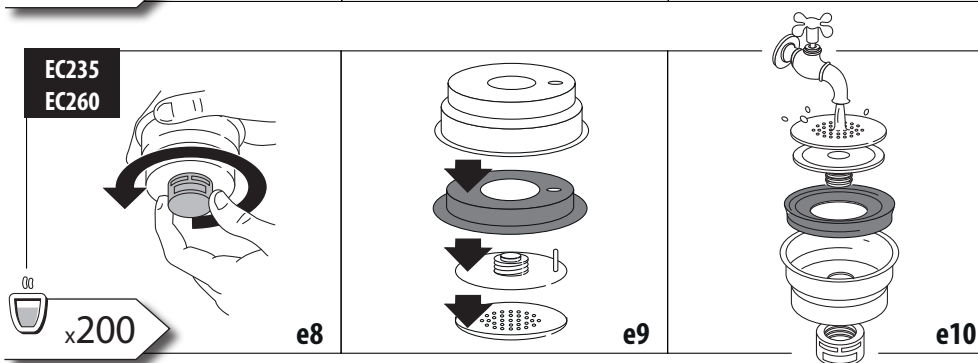
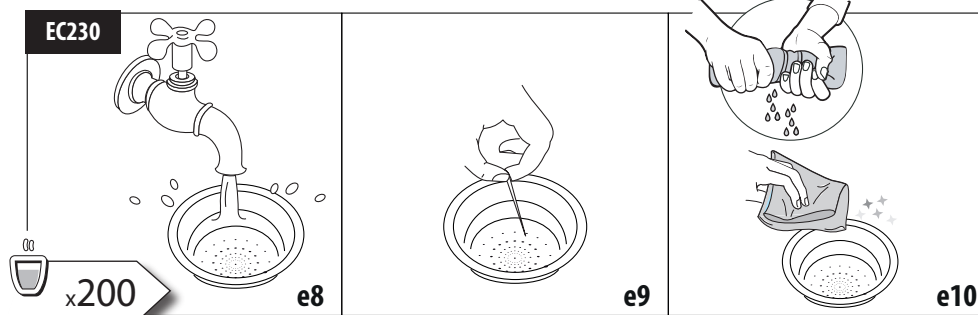




CLEANING AFTER USE ➤







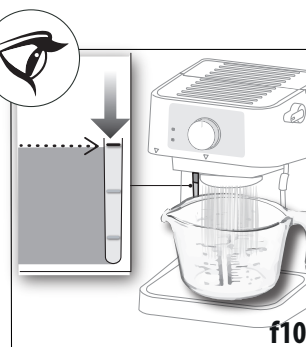
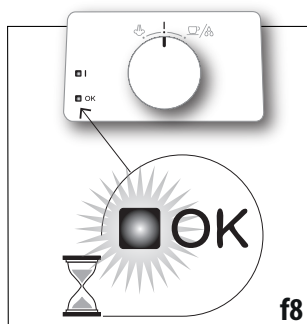
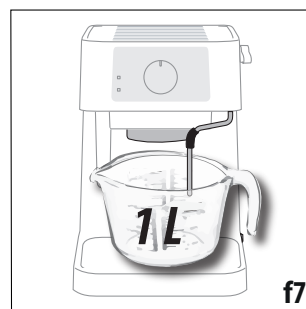
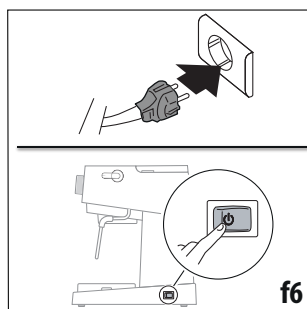
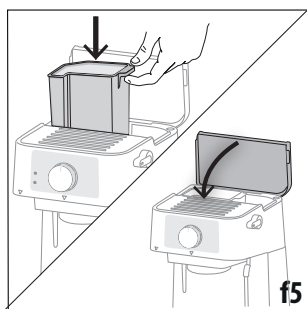
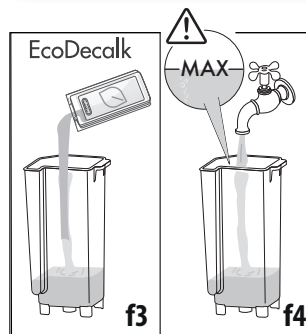
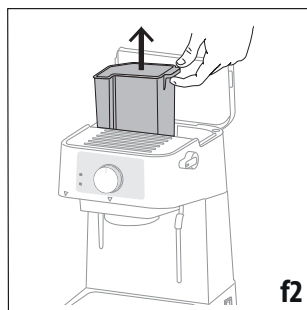
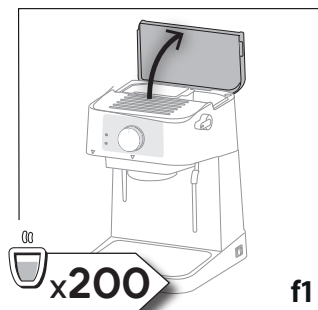
DESCALING PROGRAM

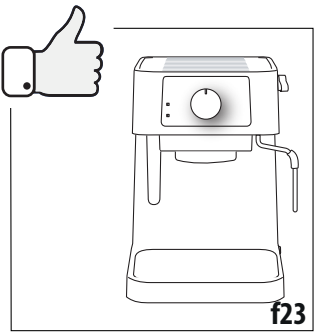
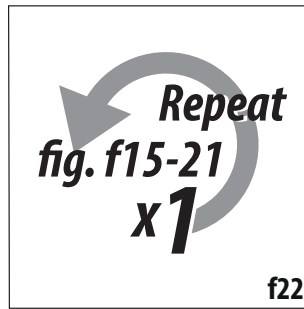
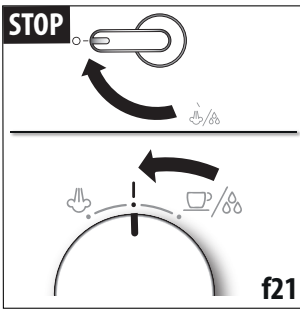
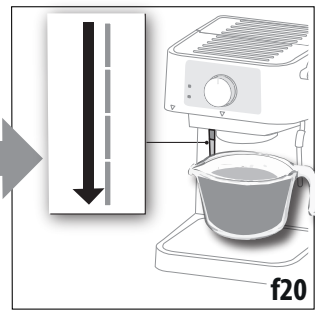
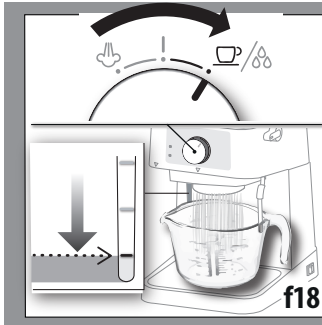
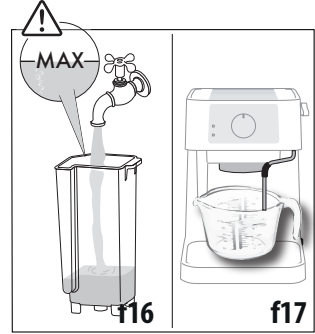
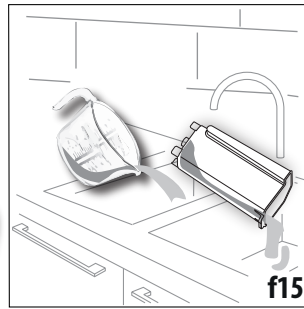
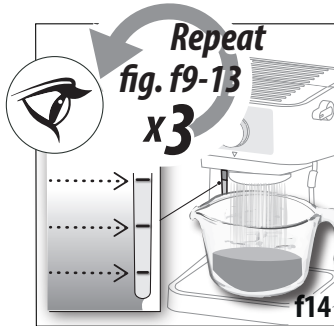
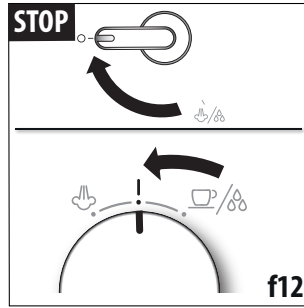


45
Minutes



DeLonghi
EcoDecalk
mini
100 ml (3.4 fl.oz.)

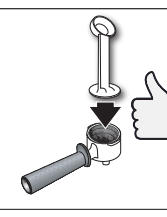
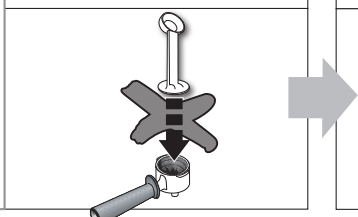
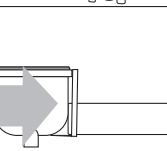
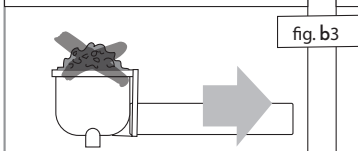
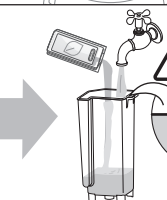
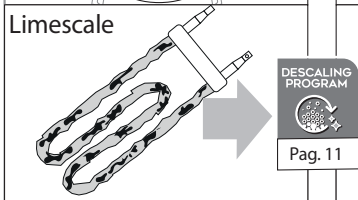
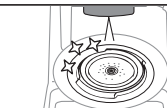
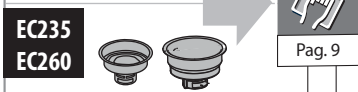
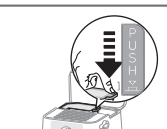
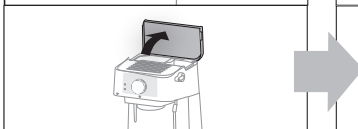
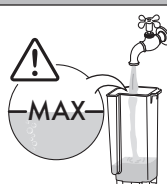
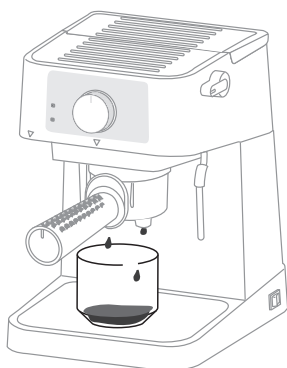


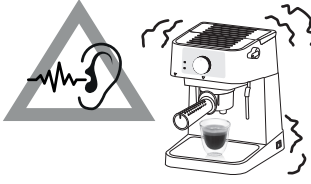
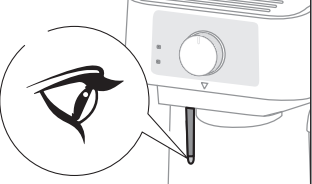
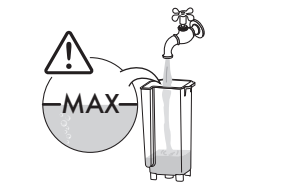
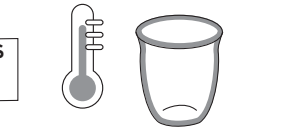
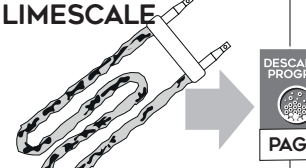
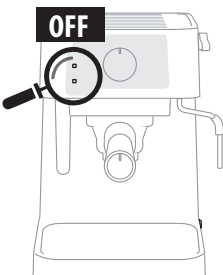
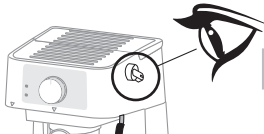
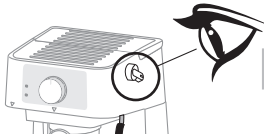
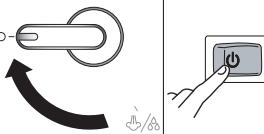
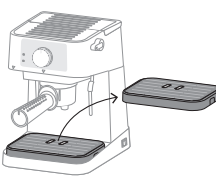
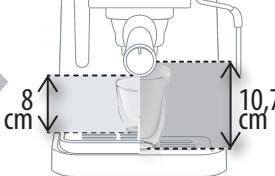


Troubleshooting



?



?	!	✓
		
		
	LIMESCALE 	
		
		
		Service 
		

ENGLISH



1. 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 and attach the filter holder to the appliance without adding pre-ground coffee.
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. Let water discharge to fill the cup.
4. Empty the cup and then repeat the same operation.

Put the cups on the cup-tray on the appliance: this will heat up when the appliance is on.

2. IF YOU USE COFFEE PODS...



Use pods conforming to the ESE standard, indicated on the pack by the corresponding symbol. Here are small suggestions to make coffee in a simple and clean way:

1. Place the pod coffee filter in the filter holder (if included with your machine).
2. Always follow the instructions on the pod pack to position the pod on the filter correctly and insert the pod, centering it as far as possible on the filter: the flaps of the pod must not be outside the filter.

3. FROTHING MILK

- For a denser more even froth, you must use milk at refrigerator temperature (about 5°C).
- The quality of the froth will vary depending on:
 - type of milk or vegetable beverage.
 - brand used.
 - ingredients and nutritional value.
- In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume

4. DESCALING: GENERAL INFORMATION

- If your machine is not provided with a dedicated indicator, make the descaling cycle every 200 coffees.
- It is important to use De'Longhi descaler only. Using unsuitable descaler and/or performing descaling incorrectly may result in faults not covered by the manufacturer's guarantee.
- Before use, read the instructions and the labelling on the descaler pack.
- Descaler could damage delicate surfaces. If the product is accidentally spilt, dry immediately.

FRANÇAIS



1. PRÉCHAUFFER LES TASSES

Pour obtenir un café expresso à la bonne température, on recommande de préchauffer la machine de la manière suivante :

1. Allumer la machine et accrocher le porte-filtre à la machine sans le remplir de café moulu.
2. Placer une tasse sous le porte-filtre. Utiliser la même tasse avec laquelle on préparera le café de manière à la préchauffer.
3. Faire couler de l'eau chaude jusqu'à ce qu'elle se remplisse.
4. Vider la tasse, attendre que la machine revienne en température et répéter à nouveau la même opération.

Poser la tasse sur la surface d'appui pour les tasses située sur la machine, qui, quand la machine est allumée, chauffe.

2. SI L'ON UTILISE DU CAFÉ EN DOSETTES...



Utiliser des dosettes qui respectent le standard ESE (vérifier que la marque correspondante figure sur l'emballage). De petites précautions vous permettront d'obtenir les meilleurs résultats :

1. Insérer dans le porte-filtre le filtre café approprié à l'utilisation des dosettes (si inclus dans votre machine).
2. Toujours suivre les instructions sur l'emballage des dosettes pour positionner correctement la dosette sur le filtre et l'insérer en la centrant le plus possible sur le filtre : s'assurer que les bords de la dosette ne sortent pas du filtre.

3. FAIRE MOUSSER LE LAIT AVEC LA VAPEUR

- Pour obtenir une mousse plus dense et homogène, utiliser du lait à la température du réfrigérateur (environ 5°C).
- La qualité de la mousse peut varier en fonction de :
 - type de lait ou boisson végétale
 - marque utilisée
 - ingrédients et valeurs nutritives.
- Dans le choix des dimensions du récipient, tenir compte que le volume du lait sera multiplié par 2 ou 3.

4. DÉTARTAGE : INDICATIONS GÉNÉRALES

- Si votre machine à café n'est pas pourvue d'un voyant de détartrage, effectuer le détartrage après la préparation d'environ 200 cafés.
- Il est conseillé d'utiliser exclusivement un détartrant De'Longhi. L'utilisation de détartrants non appropriés, ainsi que le détartrage non régulièrement effectué, peut entraîner l'apparition de défauts non couverts par la garantie du producteur.
- Avant l'utilisation, lire les instructions et l'étiquette du détartrant reportées sur l'emballage du détartrant.
- Le détartrant peut abîmer les surfaces délicates. Si le produit est renversé accidentellement, essuyer immédiatement.

DEUTSCH



1. DIE TASSEN VORWÄRMEN

Für die Zubereitung eines Espressos mit der richtigen Temperatur sollte die Kaffeemaschine wie folgt vorgeheizt werden:

1. Schalten Sie die Kaffeemaschine ein und lassen Sie den Siebträger an der Kaffeemaschine ein, ohne ihn mit Kaffeepulver zu füllen.
2. Stellen Sie eine Tasse unter den Siebträger. Benutzen Sie dieselbe Tasse, mit der Sie später den Kaffee zubereiten, damit diese vorgewärmt wird.
3. Geben Sie Heißwasser aus, bis sie voll ist.
4. Leeren Sie die Tasse aus und warten Sie, bis die Kaffeemaschine wieder aufgeheizt ist, und wiederholen Sie dann den gleichen Vorgang noch einmal.

Stellen Sie die Tassen auf die Tassenablage oben an der Kaffeemaschine, die beheizt ist, wenn die Kaffeemaschine eingeschaltet ist.

2. WENN KAFFEEPADS VERWENDET WERDEN ...



Verwenden Sie Kaffeepads, die den E.S.E.-Standard erfüllen (prüfen Sie, ob auf der Packung das entsprechende Label vorhanden ist). Mit kleinen Maßnahmen können Sie bessere Resultate erzielen:

1. Setzen Sie das passende Sieb für die Verwendung von Kaffeepads in den Siebträger ein (wenn es im Lieferumfang Ihrer Kaffeemaschine enthalten ist).
2. Beachten Sie immer die Angaben auf der Packung der Kaffeepads, um das Kaffeepad richtig in das Sieb einzusetzen und richten Sie es beim Einsetzen möglichst mittig über dem Sieb aus: vergewissern Sie sich, dass die Ränder des Kaffeepads nicht über das Sieb ragen.

3. MILCH MIT DAMPF AUFSCHÄUMEN

- Um einen üppigeren und gleichmäßigeren Schaum zu erhalten, verwenden Sie ganz oder teilweise entrahmte Milch mit Kühlschranktemperatur (etwa 5°C).
- Die Qualität des Schaums kann variieren, je nach:
 - Sorte der Milch oder des pflanzlichen Getränks
 - verwendeter Marke
 - Zutaten und Nährwerten.
- Bei der Wahl des Milchgefäßes muss bedacht werden, dass sich das Milchvolumen verdoppelt bis verdreifacht.

4. ENTKALKUNG: ALLGEMEINE ANGABEN

- Wenn Ihre Kaffeemaschine nicht über eine Entkalkungsanzeige verfügt, sollte die Entkalkung nach der Ausgabe von etwa 200 Kaffees durchgeführt werden.
- Verwenden Sie ausschließlich Entkalker von De'Longhi. Die Verwendung von ungeeigneten Entkalkern sowie die nicht regelmäßig durchgeführte Entkalkung können zum Auftreten von Defekten führen, die nicht durch die Herstellergarantie abgedeckt sind.
- Vor dem Gebrauch lesen Sie bitte die Gebrauchsanweisung und die Angaben auf dem Etikett des Entkalkers durch, die sich auf der Packung des Entkalkers befinden.
- Der Entkalker kann empfindliche Oberflächen beschädigen. Sollte das Produkt versehentlich verschüttet werden, bitte sofort wegwischen.

ITALIANO



1. PRERISCALDARE LE TAZZE

Per ottenere un caffè espresso alla giusta temperatura, si consiglia di pre-riscaldare la macchina in questo modo:

1. Accendere la macchina e agganciare il portafiltro alla macchina senza riempirlo di caffè macinato.
 2. Posizionare una tazza sotto il portafiltro. Utilizzare la stessa tazza con cui si preparerà il caffè in modo da pre-riscaldarla.
 3. Erogare acqua calda fino a riempirla.
 4. Svuotare la tazza, attendere che la macchina torni in temperatura e ripetere un'altra volta la stessa operazione.
- Appoggiare le tazze sul poggiategge posto sulla macchina, che, quando la macchina è accesa, si riscalda.

2. SE SI UTILIZZA IL CAFFÈ IN CIALDE...



Utilizzare cialde che rispettano lo standard ESE (verificare che sulla confezione ci sia il relativo marchio). Delle piccole attenzioni vi permettono di ottenere i migliori risultati:

1. Inserire nel portafiltro il filtro caffè adatto all'utilizzo delle cialde (se incluso nella vostra macchina).
2. Seguire sempre le istruzioni sulla confezione delle cialde per posizionare correttamente la cialda sul filtro e inserirla centrandola il più possibile sopra il filtro: assicurarsi che i lembi della cialda non escano dal filtro.

3. SCHIUMARE IL LATTE CON IL VAPORE

- Per ottenere una schiuma più densa e omogenea, è necessario utilizzare latte a temperatura di frigorifero (circa 5°C).
- La qualità della schiuma può variare in base a:
 - tipo di latte o bevanda vegetale
 - marca utilizzata
 - ingredienti e valori nutrizionali.
- Nella scelta delle dimensioni del recipiente tenere conto che il volume del latte aumenterà di 2 o 3 volte.

4. DECALCIFICAZIONE: INDICAZIONI GENERALI

- Se la vostra macchina da caffè non è provvista di una spia decalcificazione, effettuare la decalcificazione dopo l'erogazione di 200 caffè circa.
- Si raccomanda di utilizzare esclusivamente decalcificante De'Longhi. L'utilizzo di decalcificanti non idonei, come pure la decalcificazione non regolarmente eseguita, può comportare l'insorgenza di difetti non coperti dalla garanzia del produttore.
- Prima dell'uso, leggere le istruzioni e l'etichettatura del decalcificante, riportate sulla confezione del decalcificante stesso.
- Il decalcificante può danneggiare le superfici delicate. Se il prodotto viene rovesciato accidentalmente, asciugare immediatamente.

