

DEDICA

ARTE



— 快速入门指南 —



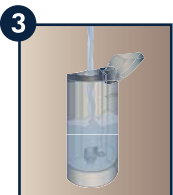
使用前的准备工作



清洗并擦干所有包括水箱在内的配件。



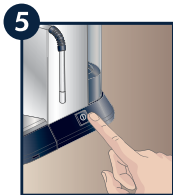
插入带咖啡杯托盘的滴水盘。



水箱中加入清水至-MAX-线。



安装水箱。



连接电源插座，并按下主电源开关。

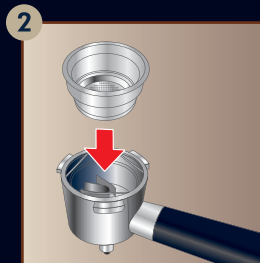


指示灯连续闪烁，表示机器正在进行自检。

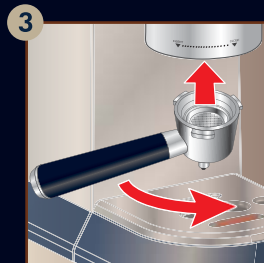
首次使用



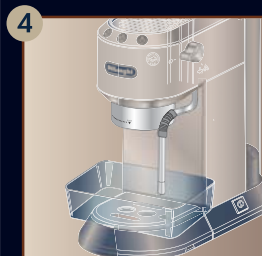
咖啡按钮闪烁，表示机器正在加热。



将咖啡过滤器装入过滤器手柄中。



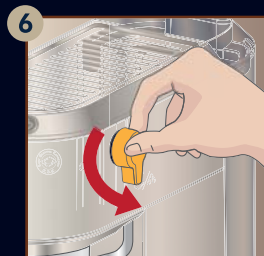
正确安装咖啡手柄，将手柄与“插入（INSERT）”字样对齐，然后将其向右旋转，直至与“关闭（CLOSE）”字样对齐。



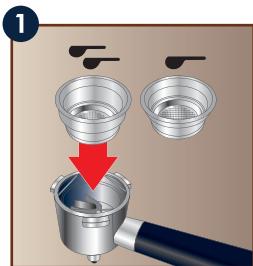
在咖啡流出口和蒸汽杆的下方放置一个最小容积为500毫升的容器。



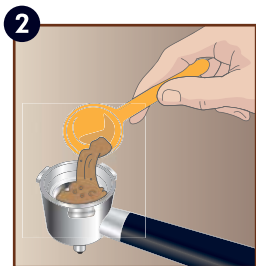
按下☕按钮：重复5次此操作。



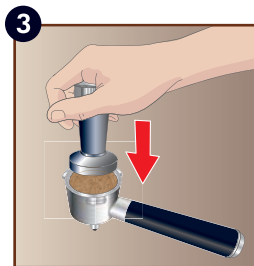
将热水/蒸汽旋钮转到☕/0位置，排空水箱；然后将旋钮转到“0”。此操作是制作奶泡前，清洗蒸汽回路。



将咖啡过滤器放入手柄。根据需要，选择是使用一杯量还是两杯量的过滤器。

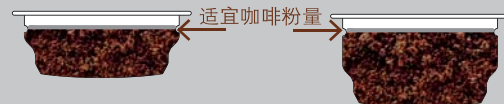


如需制作1杯意式浓缩咖啡，请在咖啡过滤器中装入一量勺的咖啡粉（大约7克）。如需制作2杯意式浓缩咖啡，请在咖啡过滤器中装入两量勺的咖啡粉（大约12克）。确保您使用的是用于制作意式浓缩咖啡的精磨咖啡粉。



使用压粉器将预磨咖啡粉均匀铺平，直至达到适宜咖啡粉量。

适宜咖啡粉量：



咖啡过滤器内部已标记出一条“向内凹”的刻度线。如果粉量高于或低于所指示的刻度，咖啡制作结果可能不会令人满意。



制作咖啡小贴士：

如果您的粉量指数已设置在适宜范围内，但咖啡出现过度萃取或萃取不足的情况，请调整咖啡研磨器的设置为更细或更粗。



制作咖啡小贴士：

在压粉时旋转压粉器能达到更光滑平整的压粉效果。



制作咖啡小贴士：

按压后残留在过滤器边缘的咖啡粉不会影响萃取和最终咖啡的品质。



清理手柄边缘残留的咖啡粉，并将过滤器手柄安装到机器。





向右旋转，将手柄固定于咖啡流出口。



将一个或多个杯子放置在手柄流出口下方。



确保咖啡按钮对应的灯亮起，然后按  或  咖啡按钮。



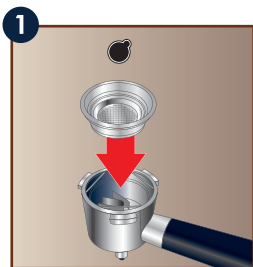
按下按钮后，机器开始制作意式浓缩咖啡，萃取完成后机器将自动停止。



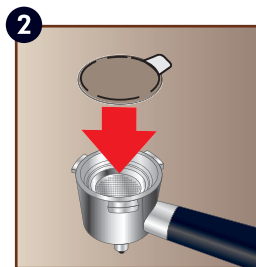
取下手柄。

请注意：

- 当机器在制作咖啡时，按一下之前按下的咖啡按钮即可随时中断制作过程。
- 制作结束后（3秒内），如果想要增加杯中的咖啡量，则需按住之前按下的咖啡按钮。制作过程会在几秒钟后自动中断。
- 为避免飞溅，机器制作咖啡时，切勿取下手柄。制作完成后，请等待片刻。



将易理包过滤器装入手柄。



放入易理包，使其尽可能处于过滤器的中心位置。请始终按照易理包包装上的说明整齐放置易理包。



在咖啡流出口处安装过滤器手柄，并将咖啡杯置于手柄流出口下方。



确保咖啡按钮对应的灯亮起，然后按下☕咖啡按钮。萃取完成后机器将自动停止。



取下手柄。

请注意：

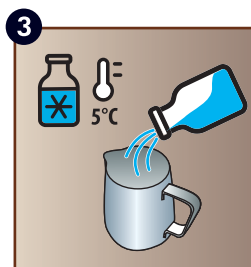
- 如果使用易理包制作咖啡，一次只能制作一杯。



如果使用的是高身玻璃杯，请取下滴水盘，并将高身玻璃杯放在托盘上。



在制作意式浓缩咖啡时，要准备一个容量足够大的咖啡杯。



奶缸中倒入新鲜的冷藏牛奶。请注意牛奶打发后的体积最多能增加到原来的三倍。



按下  按钮。对应指示灯闪烁。



对应指示灯常亮，将奶缸放置在蒸汽杆下方：将蒸汽杆浸入牛奶中，然后打开蒸汽旋钮。

制作咖啡小贴士：

- 制作卡布奇诺时的推荐奶量：100 ml。
- 为了打出绵密顺滑的奶泡，请使用冷藏牛奶（大约5°C）。
- 蒸汽准备就绪之后，制作奶泡之前，在蒸汽杆下方放置一个空容器，并打开蒸汽旋钮几秒钟，去除回路可能残存的空气。关闭蒸汽旋钮后再次打开，此时咖啡机可以正常使用。



将蒸汽杆浸入牛奶液面下方适当位置，蒸汽冲力会把空气混合进牛奶，形成细密的奶泡。



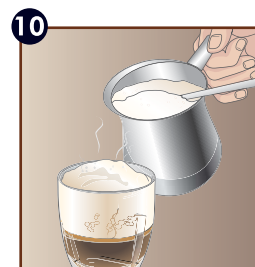
蒸汽喷嘴应始终浸入牛奶液面，但不要让太多空气进入，避免产生大气泡。



将蒸汽喷嘴插入牛奶液面下方：蒸汽在牛奶中产生涡流。



达到理想的温度和奶泡后，关闭蒸汽旋钮。待蒸汽完全停止后，取下奶缸。



把奶泡倒入咖啡之后即可享用！

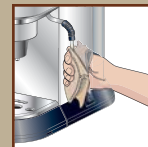
冷却循环：蒸汽停止后，机器需要冷却到萃取温度：



- 在蒸汽杆下方放置一个容器；
- 打开蒸汽旋钮，释放蒸汽和热水：☕ 指示灯闪烁；
- 当1杯咖啡和2杯咖啡指示灯闪烁时，即表示加热器已冷却：关闭蒸汽旋钮。（加热器冷却后，水泵停止运行，不再释放热水）。咖啡机现可开始正常使用。



清洁提示：
请用干净的湿布清洁蒸汽喷嘴，释放少量蒸汽以清除牛奶残留物。



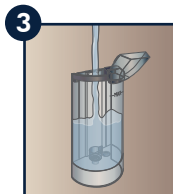
PREPARING YOUR MACHINE



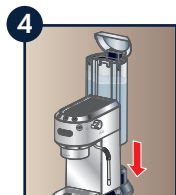
1 Wash and dry accessories; including water tank.



2 Insert the drip tray with cup tray.



3 Fill water tank.



4 Insert the tank.



5 Plug in machine and switch on the main power.

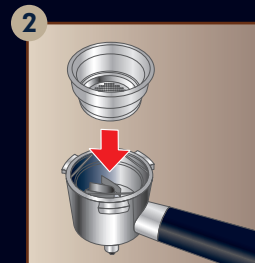


6 The machine performs a self-test signaled by the sequential flashing of lights.

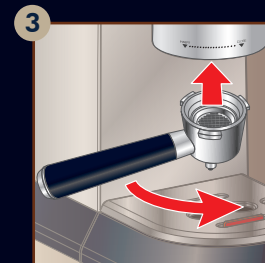
SETTING THE MACHINE FOR FIRST USE



1 The coffee buttons flash to indicate the machine is heating up.



2 Insert filter basket into portafilter.




3 Attach the portafilter to the machine aligning its handle with "INSERT", then turning it to the right until it is aligned in the "CLOSE" position.




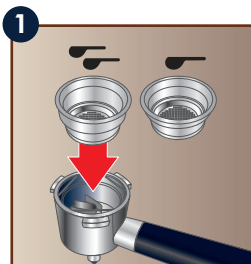
4 Place a container with a minimum capacity of 500 ml under the coffee outlet and steam wand.



5 Press the  button. Repeat this operation 5 times.



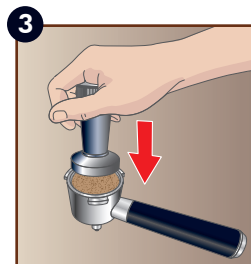
6 Turn the hot water/steam dial to the  position and deliver to empty the water tank; then turn the knob to the 0 position. This is to purge the steam circuit before frothing or steaming your milk.



Place the ground coffee filter in the portafilter. Depending on the recipe you want to prepare, choose between the single or the double filter.

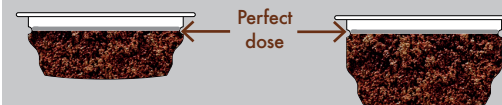


Fill the coffee filter with ground coffee. Make sure that you are using a fine grind, specific for espresso.



Distribute the pre-ground coffee evenly and press with the tamper to achieve the perfect dose.

FOCUS ON PERFECT DOSE:



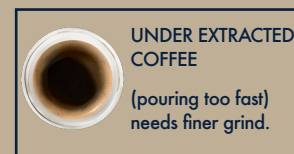
The coffee filters have a mark inside to identify the level for perfect dose.

The perfect quantity corresponds to the line in relief.



BARISTA TIP:

If your coffee is over or under extracted and the dose corresponds to the perfect dose line, adjust the grinder settings finer or coarser.



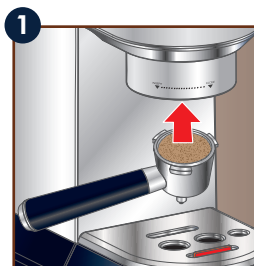
BARISTA TIP:

For polished finish of coffee, rotate the tamper when tamping the coffee dose.



BARISTA TIP:

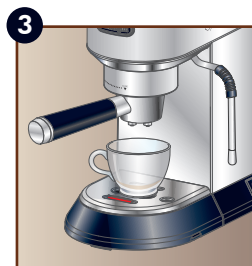
Coffee left on the edges of the filter after pressing does not in any way compromise the quality of the brewing and therefore the end result.



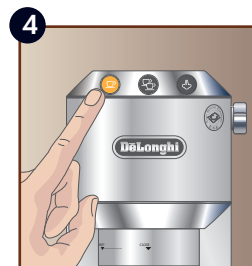
Remove any excess coffee from the rim of the portafilter and attach the portafilter to the machine.





Lock the portafilter securely in the brewing unit rotating it to the right..



Place the cup or cups under the portafilter spouts.



Make sure the lights corresponding to the coffee buttons are on, then press the  or  coffee button.



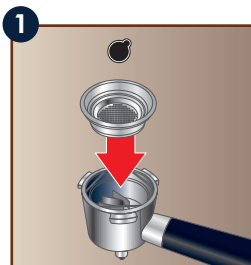
Espresso delivery will start and stop automatically once brewing is complete.



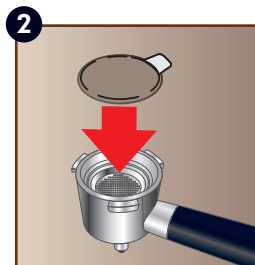
Remove the portafilter.

PLEASE NOTE:

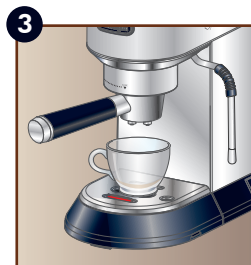
- While the machine is making coffee, delivery can be interrupted at any moment by pressing the coffee button pressed previously.
- At the end of delivery (within 3 seconds), to increase the amount of coffee in the cup, press and hold the coffee button pressed previously. Delivery is automatically interrupted after a few seconds.
- To avoid splashes, never remove the portafilter while the machine is delivering coffee. Always wait for a few seconds after delivery.



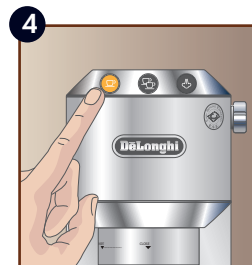
Place the filter for coffee pods in the portafilter.




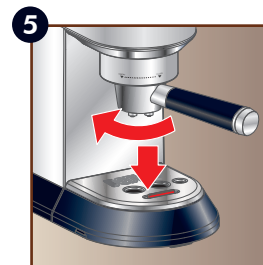
Insert the pod, centring it as far as possible on the filter. Always follow the instructions on the pod pack to position the pod on the filter correctly.



Attach the portafilter to the machine and place the cup under the portafilter spouts.



Make sure the lights corresponding to the coffee buttons are on, then press the  coffee button.



Remove the portafilter.

PLEASE NOTE:

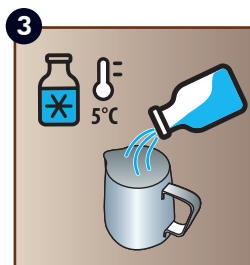
- When using pods, you can brew 1 cup of coffee only.



To use tall glasses, remove the drip tray and stand the glasses on the glasses tray.




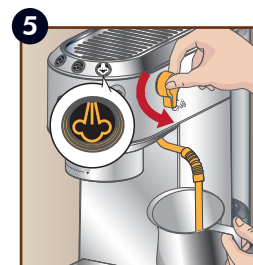
Prepare the espresso coffee, using a sufficiently large cup.



Fill the milk pitcher with fresh cold milk. Milk will up to triple in volume.



Press the  button. The light flashes.



Once the light becomes steady, place the recipient containing the milk under the steam wand: immerse the frother and open the steam dial.

TIPS FOR BEST RESULTS:

- Recommended milk quantity for cappuccino: 100 ml.
- For a denser more even froth, you must use milk at refrigerator temperature (about 5°C).
- When steam is ready, before frothing milk, position an empty container under the frother and open the dial for a few seconds to eliminate any air left in the circuit. Close the dial again and proceed.



Put the nozzle on the surface of the milk and air will catch by the mixing of milk and steam.



Keep the nozzle just on the surface, careful not to make big bubbles by letting too much air in.



Insert the steam nozzle just under the milk: this create a vortex.



Once the desired temperature is reached turn the steam knob off and wait till steam stops completely before removing jug.



Pour the milk over the espresso and enjoy!

COOLING CYCLE: After steaming, the machine needs to cool back to brewing temperature. :

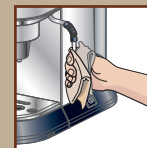


- place a container under the cappuccino maker;
 - open the steam dial to deliver steam and hot water: the ☕ light flashes;
 - when both coffee lights flash the boiler is cool: close the steam dial. (when the boiler is cool, the pump stops operating and no more water is delivered).
- The coffee maker is now ready for use.



CLEANING TIP:

Always clean the steam nozzle with a clean damp cloth and release a short burst of steam to remove milk residue.





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