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DE'LONGHI BAR41 Owner's Manual

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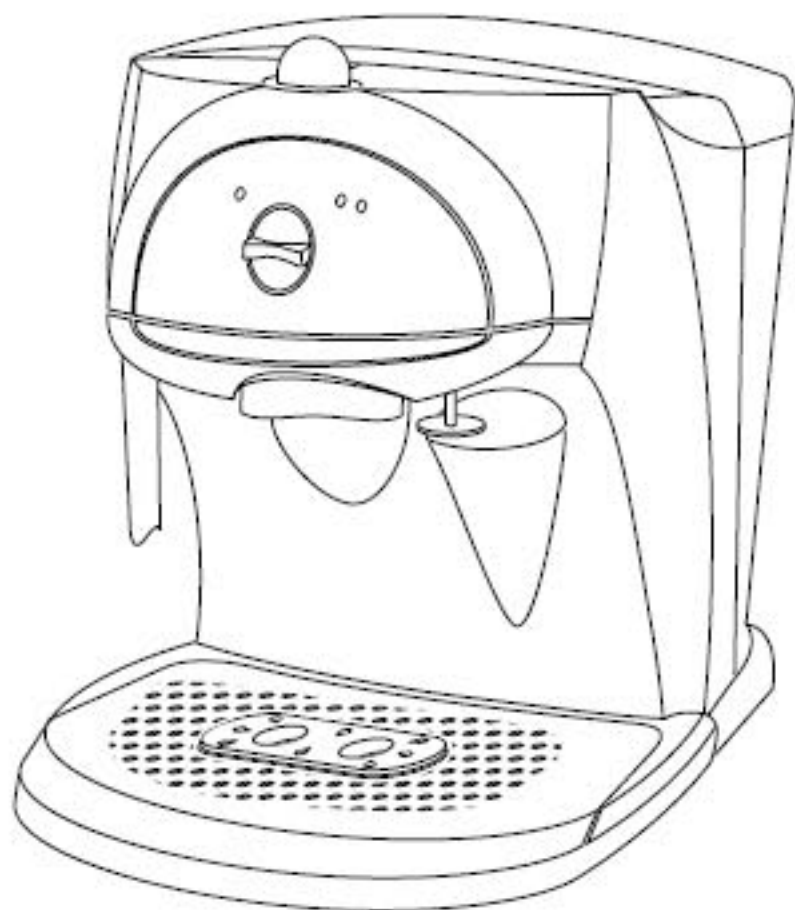


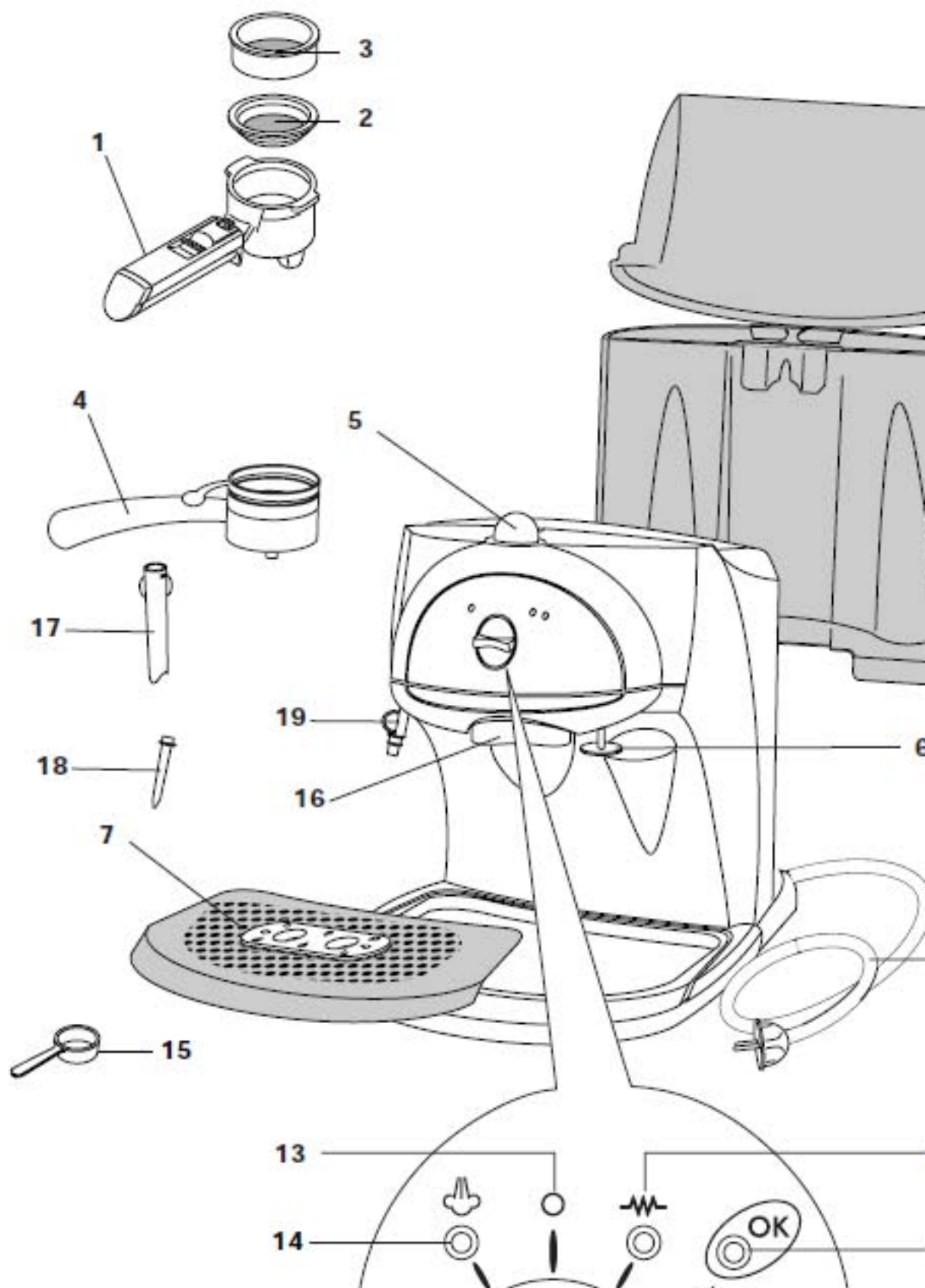
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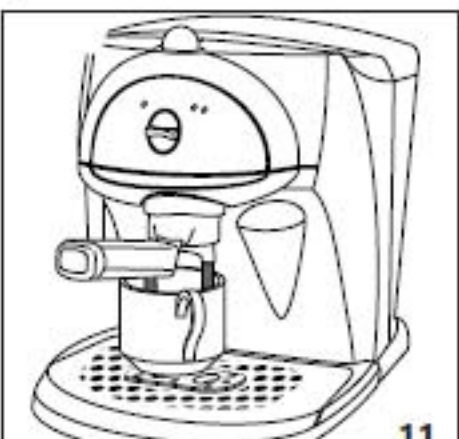
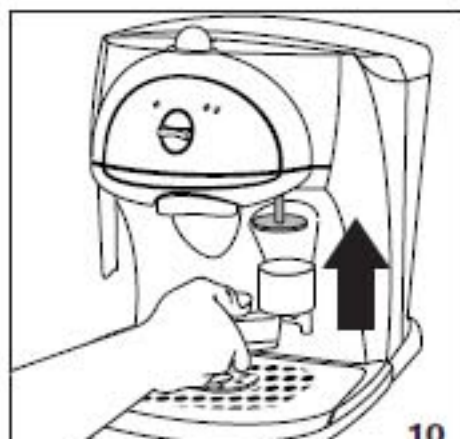
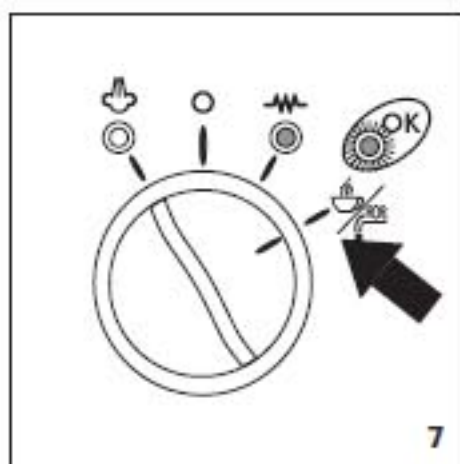
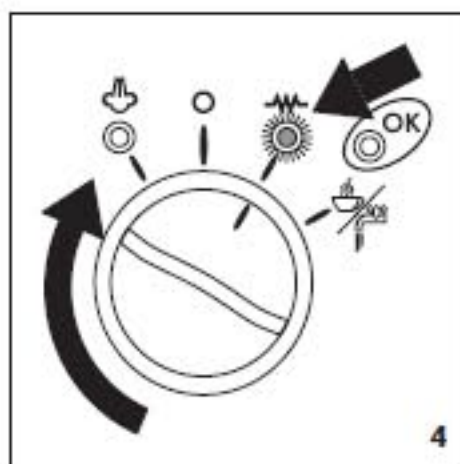
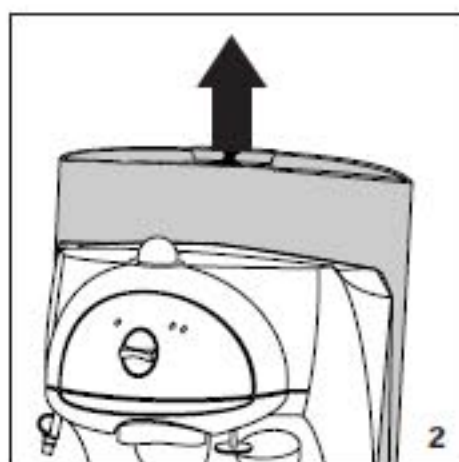
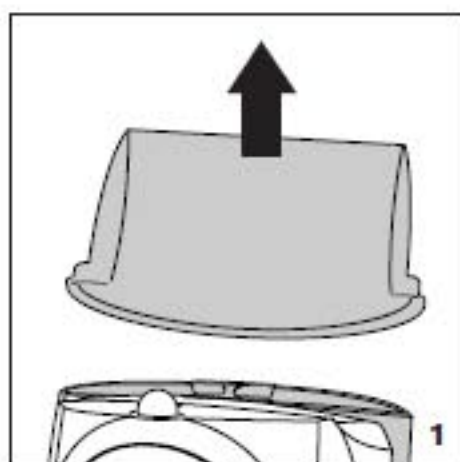
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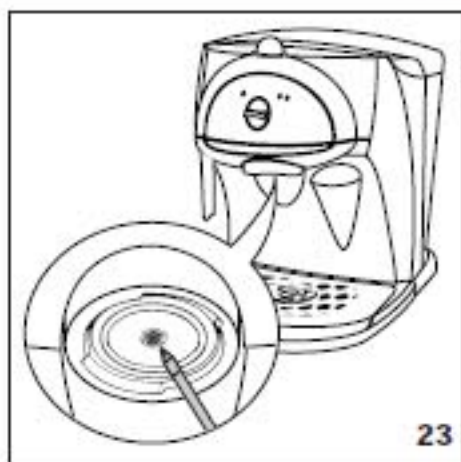
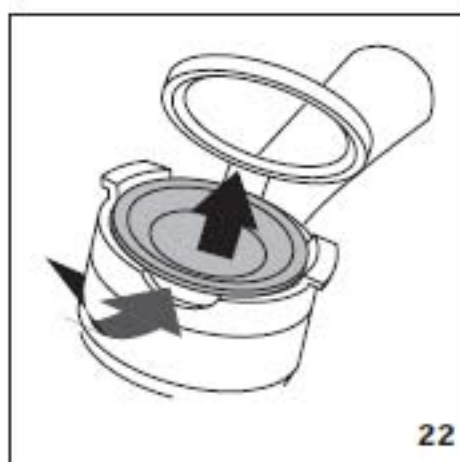
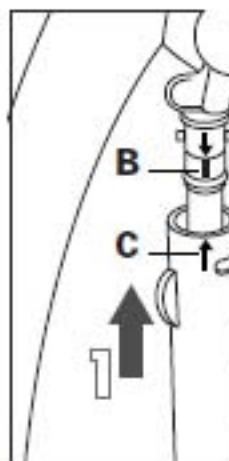
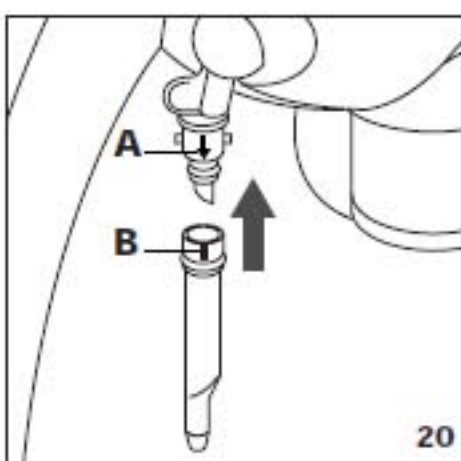
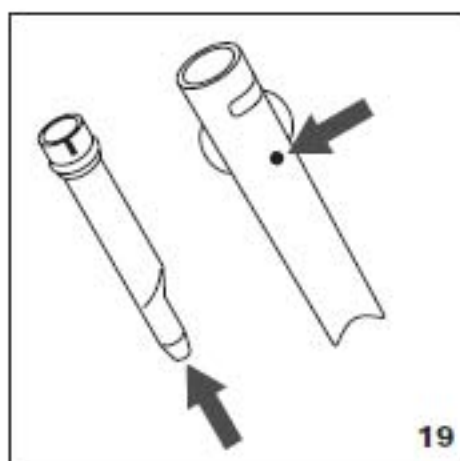
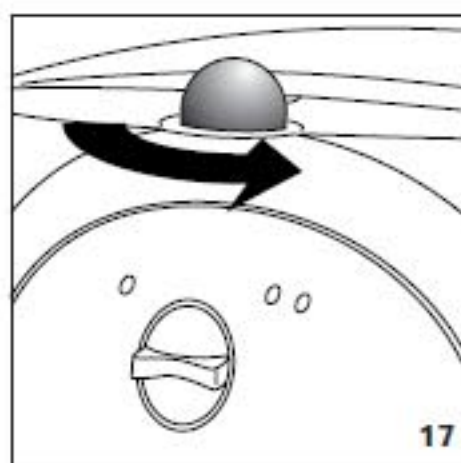
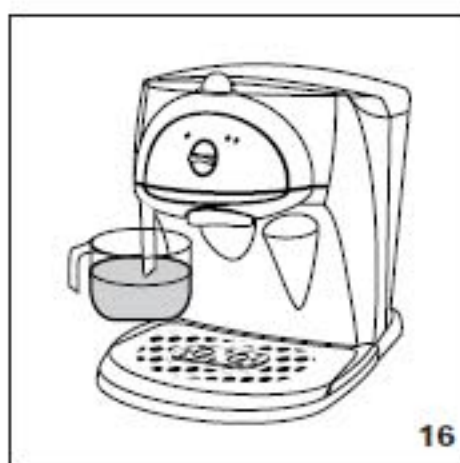
COFFEE MACHINE

Over











IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed. The following:

- Read all instructions.
- Do not touch hot surfaces. Use handles and knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord or appliance in water or other liquid.
- Never allow the appliance to be used by children or unfit persons.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before cleaning parts, and before cleaning the appliance.
- Do not operate with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the manufacturer may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Plug cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the outlet.
- Do not use the appliance for other than the intended use. This appliance is to be used for household use only. Any other use is to be considered improper and therefore, dangerous.
- DO NOT unscrew or remove boiler cap while the machine is in operation. Wait until operation is completed and all water and steam has been used up.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY




SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled in a longer cord.

Thank you for choosing this Delonghi coffee machine. To get the very best out of your new coffee machine it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.

DESCRIPTION OF THE APPLIANCE

The following terms are used throughout the instruction manual

- 1 Filter holder for ground coffee
- 2 1-cup filter
- 3 2-cup filter
- 4 Filter holder for pods (if fitted)
- 5 Steam release knob
- 6 Coffee tamper
- 7 Removable drip tray - black area inside for positioning cups
- 8 Power supply cable
- 9 'OK' light
- 10  Boiler on function
- 11 Selector knob
- 12  Espresso function
- 13 "O" OFF position
- 14  Cappuccino function (for milk frothing)
- 15 Coffee measuring spoon
- 16 Boiler outlet
- 17 Milk frother
- 18 Steam nozzle
- 19 Delivery tube
- 20 Water tank
- 21 Lid for water tank

SAFETY WARNINGS

- This machine has been built to "make coffee" and to "reheat beverages": please be careful to avoid burns

derived from improper use.

- Never touch the appliance when it is hot.

INSTALLATION

- Place the coffee maker on a flat surface, at a safe distance from taps and sinks.
- Check that the voltage corresponds to the appliance rating plate. The appliance must always be connected to a wall outlet with a maximum current at 10 A minimum. The manufacturer is not liable for damage caused by inadequate installation of the appliance.
- In the event of incompatibility between the appliance and the socket, contact a qualified professional. If the cable is damaged, contact a service centre or the manufacturer only.
- Never install the machine in a place where the water can reach a temperature less than 0°C. If the water in it freezes, the coffee maker will be damaged.
- When the machine is in operation, the power supply cable can be stored in the cable holder and pushed back into the cable supply.

USING YOUR MACHINE AT THE FIRST TIME

When you are using the machine for the first time, you should wash all the accessories (milk frother, steam nozzle etc) in warm soapy water. To get the best tasting coffee the internal boiler should be flushed through at least five times in the directions below in "How to prepare coffee", but use only water and not coffee.






HOW TO PREPARE ESPRESSO

FILLING THE WATER TANK:

To remove the water tank cover, lift the lid and pull it out.

PREHEATING THE COFFEE MACHINE

To ensure your espresso coffee is dispensed at the right temperature it is essential that the coffee unit is preheated.


- Turn the selector knob so that the indented line on the selector knob points to the boiler on function . Red light next to  will come on (fig 4).
- Attach the empty filter holder (without coffee) to the machine by positioning it under the boiler outlet with the handle towards the left (fig 5). Push upwards and at the same time turn the handle as far right as possible. It does not matter if the handle is not centrally aligned with the machine, as long as the filter holder is firmly attached to the appliance.
- Position a cup under the filter holder. Use the same cup that the coffee will be served in, so that it may be preheated.
- Wait until the orange "OK" light comes on (fig 6) and turn the selector knob to the espresso function  position (fig 7). Allow water to flow until the orange "OK" light goes out, then stop the flow of water by turning the selector knob to the boiler on function  (fig 4)
- Empty the cup, wait until the "OK" pilot light comes on again and repeat the whole operation one more time.
- For optimum preheating, the selector knob can be left in the "boiler on"  position for approximately half an hour before making any coffee.

HOW TO PREPARE ESPRESSO COFFEE:

Hints and Tips:

- It is important to use a high quality ground coffee with a fine grind in order to avoid the obstruction of the filter during the brewing.
- It is important to ensure that the filter is clean before filling with coffee.
- Tamping the coffee gives a better quality espresso. If you press too hard, the coffee comes out slowly

described in the preceding section. To make just one cup of espresso coffee use a 1-cup filter (the smaller of the two) and a 1-cup filter holder (Fig. 8) and a measuring spoon of ground coffee (15 grams). If you wish to prepare two cups of coffee, use the 2-cup filter (the larger of the two provided) and fill it with two measuring spoons of ground coffee (30 grams).

2. Distribute the ground coffee evenly in the filter holder and tamp it lightly with the pressing piston.
3. Remove any excess coffee from the filter holder and attach the filter holder to the machine. At this time push the filter holder upwards and at the same time turn the handle as far right as possible. It does not matter if the handle is not centrally aligned with the machine, as long as the filter holder is firmly attached to the appliance.
4. Place the cup or cups (cups are provided under hot water) on the black tray (fig 11). Ensure that the cups are under the dispensing holes on the front of the machine.
5. Wait until the "OK" light comes on and turn the selector knob to the espresso function  position (fig 7) until the desired quantity of coffee is dispensed (approx 1 1/2 - 2 fl oz or 45 - 60 ml).
6. To detach the filter holder from the machine, turn the handle right to left. To avoid any coffee being dispensed, the filter holder while the coffee is being dispensed.
7. To remove the used coffee from the filter holder, use the special lever that is provided and let the coffee fall into the overturned filter holder (Fig. 11).
8. To switch off the coffee machine, turn the selector knob on the appliance to the OFF position.

HOW TO PREPARE COFFEE

Note: Use pods which conform to the ESE standard: this will be indicated on the packaging by the following symbol:



The ESE standard is a system accepted by the leading coffee pod manufacturers, and allows espresso coffee to be prepared simply and without any mess.

- Attach the filter holder onto the machine, moving from left to right (fig 5).
If the waffle filter holder is used, after using the filter holder for ground coffee, it is essential to first remove any coffee grains (fig.24) that may have stuck to the hot water drip spout. If this cleaning is not done, water may exit from the sides of the waffle filter holder while the coffee is being made.
- Proceed as in points 4, 5 and 6 in the previous section on how to prepare espresso.
- To remove the pod, press the button on the filter holder and simply lift the pod out
- To turn the coffee machine off, turn the selector knob on the appliance to the Off position "O" (fig 13).

HOW TO MAKE CAPPUCCINO

1. Prepare espresso coffee, using cups that are large enough for cappuccinos (see "How to prepare espresso coffee").
2. Turn the selector knob to the ☞ position (fig. 15). The "cappuccino function" and "boiler on" red lights will come on. Wait until the orange "OK" light comes on, to indicate that the boiler has reached the ideal temperature for producing steam.
3. In the meantime, fill a container with approximately 3 fl. oz of milk for each cappuccino to be prepared. The milk must be cold from the refrigerator (not warm!). In choosing the container, bear in mind that the volume of the milk will increase by 2 or 3 times.

way into the steam nozzle with the 'B' notch, as shown, turning it in an anti-clockwise

IMPORTANT: always clean the nozzle immediately after use.

1. By turning the steam knob steam to come out for a few seconds, firmly by turning clockwise.
2. Hold the upper part tight with the other hand to unscrew the nozzle, rotating it in a clockwise direction from the nozzle (fig. 18).
3. Remove the steam nozzle by pulling the tube (fig. 19).
4. Wash the cappuccino maker thoroughly with tepid water.
5. Check that the two holes are not blocked. If necessary, clean them.
6. Re-attach the steam nozzle to the steam tube and aligning the notch, as indicated in figure 18.
7. Re-attach the cappuccino maker way into the steam nozzle with the 'B' notch, as shown, turning it in an anti-clockwise

PRODUCING HOT WATER

1. Turn on the coffee unit by turning the selector knob to the ☞ position (fig. 4).
2. Position a container under the hot water tap.
3. When the 'OK' pilot light comes on, turn the selector knob at ☞ (fig. 15); turn the steam knob in an anti-clockwise direction (fig. 17); hot water will come out of the cappuccino maker.
4. To stop the flow of hot water, turn the steam knob clockwise direction and position it at ☞.

CLEANING AND MAINTENANCE

In the event of the coffee maker remaining unused for a long period, it is not recommended that the filter holder be left attached, because the gasket of the boiler could lose its elasticity.

CLEANING THE FILTER HOLDER FOR PODS (IF SUPPLIED)

Every so often, the filter holder for pods should be cleaned, as follows:

- press the filter holder button and remove the filter, as indicated in fig. 23
- check that the pinholes of the filter are not blocked. If necessary, clean it carefully with hot water, scrubbing it with an abrasive pad.
- clean the inside of the filter holder and the rubber gasket;
- replace the filter.

Never wash the filter holder in the dishwasher.

CLEANING THE ESPRESSO BOILER OUTLET

At least once a year, it is necessary to clean the outlet of the espresso boiler in the following manner:

- check that the coffee machine is not warm and the plug is detached from the mains;
- using a screwdriver, unscrew the screw that holds the outlet of the espresso boiler (fig. 23);
- using a moist cloth, clean the area of the boiler where the outlet was positioned;
- brush the outlet with a little dish-washing liquid until all the pinholes are clean;
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.

OTHER CLEANING OPERATIONS

1. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
2. Remove the drip-trays, empty them and wash them periodically.
3. Clean the water tank.

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

DESCALING

It is advisable to clean the coffee maker every 200 cups of coffee.

A specific (store-bought) product for descaling espresso coffee machines be used. If not available, it is possible to use a solution of citric acid.

1. Fill the tank with water using the selector knob.
 2. Dissolve 2 spoonfuls (about 10g) of citric acid in the water (available from most supermarkets).
 3. Turn the selector knob to the 'CLEAN' position until the 'OK' light comes on.
 4. Check that the filter holder is removed and place a container under the outlet.
 5. Turn the selector knob to the 'ESPRESSO' position. Half of the solution in the tank will be used. Stop the flow by turning the selector knob to the 'CLEAN' position.
 6. Allow the solution to act for 15 minutes. Then start up the flow again until the tank is empty.
 7. To eliminate the remains of the solution and calcium, rinse the tank well with water and replace.
 8. Turn the selector knob to the 'ESPRESSO' position. All of the remaining solution will be used.
 9. Turn the selector knob to the 'CLEAN' position. Operations 7 and 8 one more time.
- Repairs for malfunctioning coffee maker. If calcium build-up are not covered by the descaling process described above, clean it out regularly.

PROBLEM	POSSIBLE CAUSES	
Espresso coffee no longer comes out.	<ul style="list-style-type: none"> • Lack of water in the tank. • The holes in the filter holder spouts are blocked. • The outlet of the espresso boiler is blocked. • The tank is badly inserted and the valve at the bottom is not open. 	<ul style="list-style-type: none"> • Fill the water tank. • Clean the holes in the filter holder spouts. • Clean as in the "Cleaning section" of the espresso machine manual. • Press the tank valve at the bottom.
Espresso coffee drips from the edges of the filter holder, instead of from its holes.	<ul style="list-style-type: none"> • The filter holder is badly inserted. • The gasket of the espresso boiler has lost elasticity. • The holes in the filter holder spouts are blocked. 	<ul style="list-style-type: none"> • Attach the filter holder correctly and turn it clockwise. • Have the gasket replaced or use a new one. • Clean the holes in the filter holder spouts.
The espresso coffee is cold.	<ul style="list-style-type: none"> • The 'OK' pilot light was not on when the coffee delivery switch was pressed. • The preheating was not carried out. • The cups were not preheated. 	<ul style="list-style-type: none"> • Wait until the pilot light is on. • Carry out the preheating in the "Preheating section" of the espresso machine manual. • Preheat the cups with hot water.
The pump is too noisy.	<ul style="list-style-type: none"> • The water tank is empty. • The tank is inserted wrongly and the valve at the bottom is not open. 	<ul style="list-style-type: none"> • Fill the water tank. • Press the tank valve at the bottom.
The coffee cream is light-coloured (the coffee comes out quickly from the spout).	<ul style="list-style-type: none"> • The ground coffee has not been pressed enough. • The quantity of ground coffee is scarce. • The coffee is not ground finely enough. 	<ul style="list-style-type: none"> • Tamp the coffee more. • Increase the quantity of coffee. • Only use coffee of good quality.
The coffee cream is dark (the coffee comes out slowly from the spout).	<ul style="list-style-type: none"> • The ground coffee is too tightly pressed. • The quantity of ground coffee is too much. • The espresso boiler outlet is blocked. • The coffee is too finely ground. 	<ul style="list-style-type: none"> • Press the coffee lightly. • Decrease the quantity of coffee. • Clean the espresso boiler outlet in the "Cleaning section" of the espresso machine manual. • Only use coffee of good quality.



LIMITED WARRANTY

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our warranty is limited to repair at our factory or authorized service center of any defect other than parts damaged in transit. In the event of a product's replacement or return, transportation is prepaid. The repaired or new model will be returned at the company's expense. This warranty shall apply only if the appliance is used in accordance with the instructions that accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for one year (1) from the purchase date found on your receipt and applies to the purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or modifications made outside our factory or authorized service centers, nor shall it apply to any appliance, which has been damaged by misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of any appliance out of any breach of contract or breach of this warranty are not recoverable under this warranty. The exclusion or limitation of incidental or consequential damage, so the above limitation may not apply.

How do you get service?

If repairs become necessary please contact our toll free hotline at 1-800-322-3848 or visit our website at www.delonghi.com.

The above warranty is in lieu of all other express warranties and representations. All warranties are limited to the applicable warranty period set forth above. This limitation does not apply to an extended warranty with De'Longhi. Some states do not allow limitations on how long a warranty may last, so the above exclusions may not apply to you. De'Longhi does not authorize any other person to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary by state.