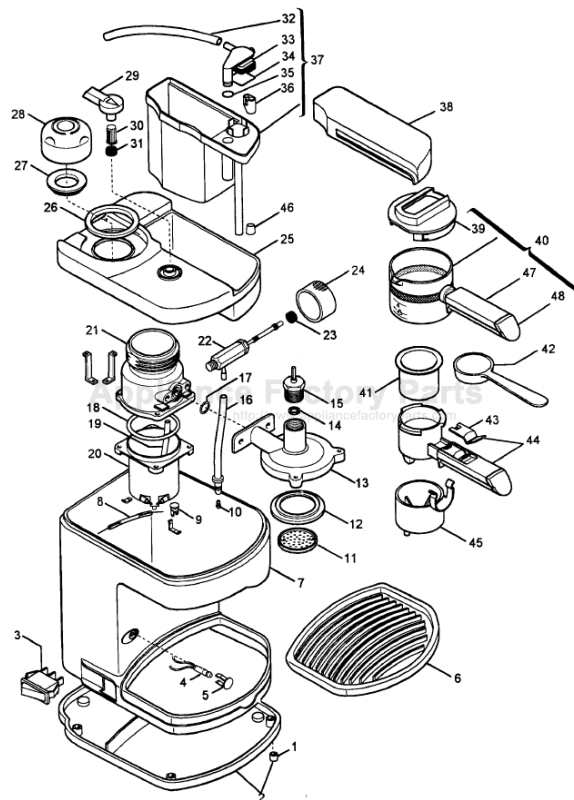


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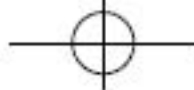
DE'LONGHI BAR81U Owner's Manual

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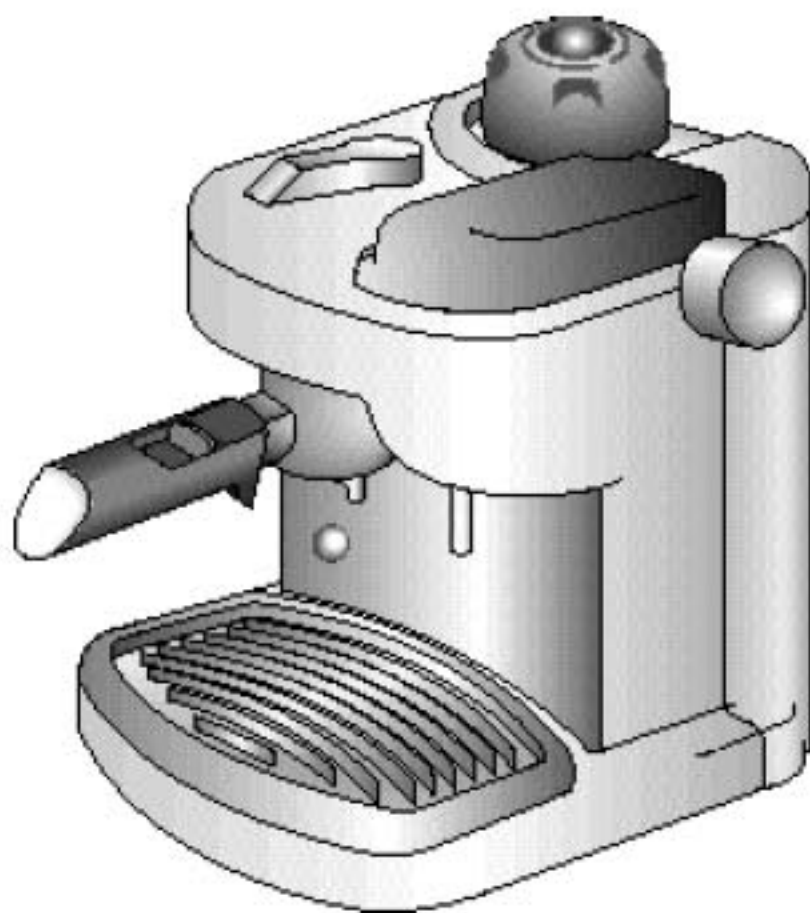
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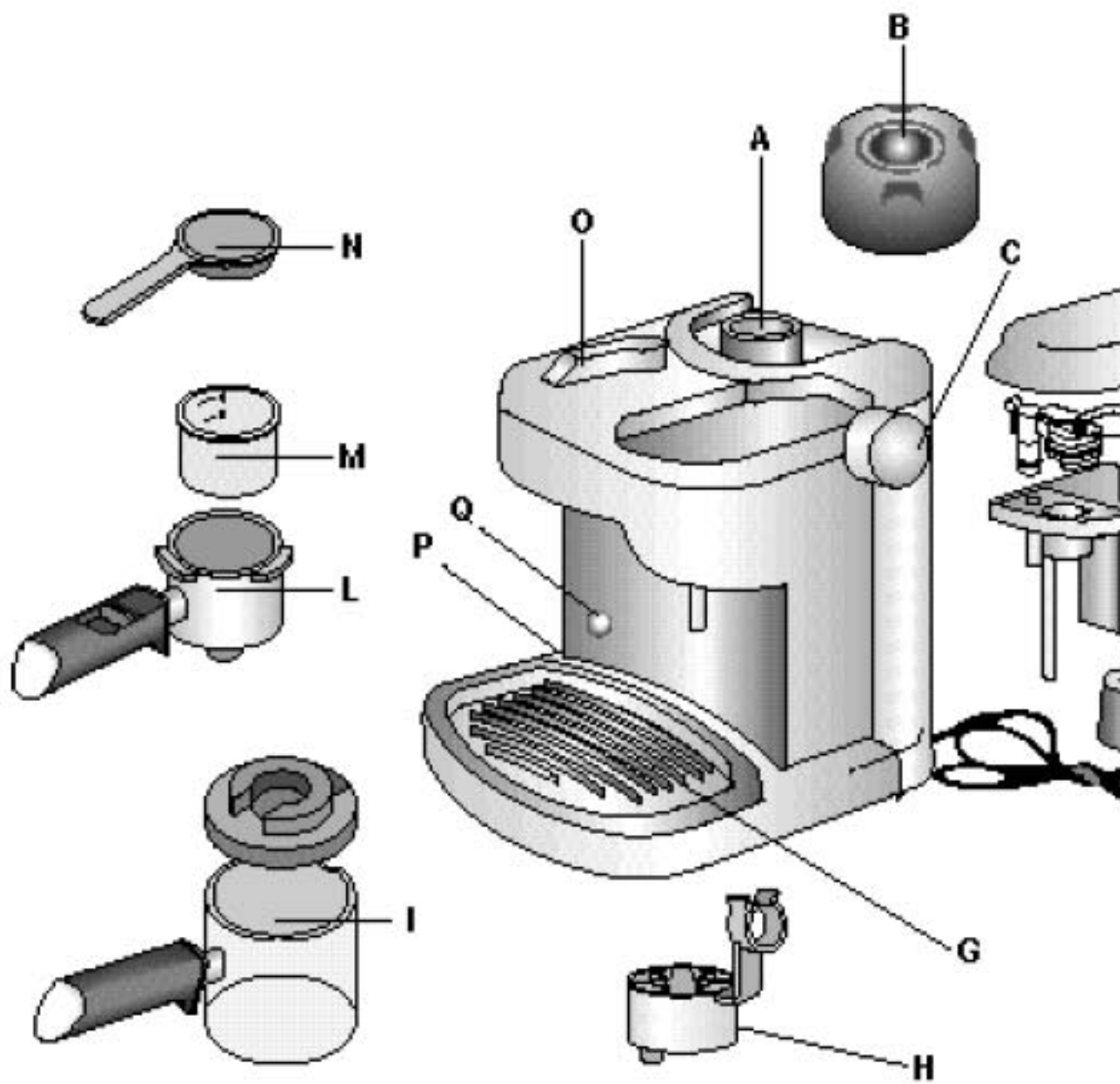
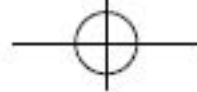


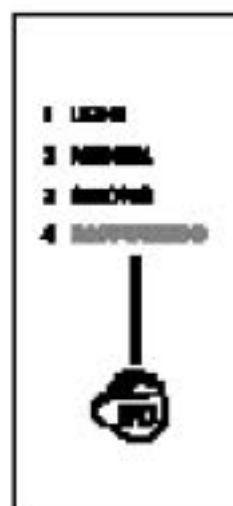
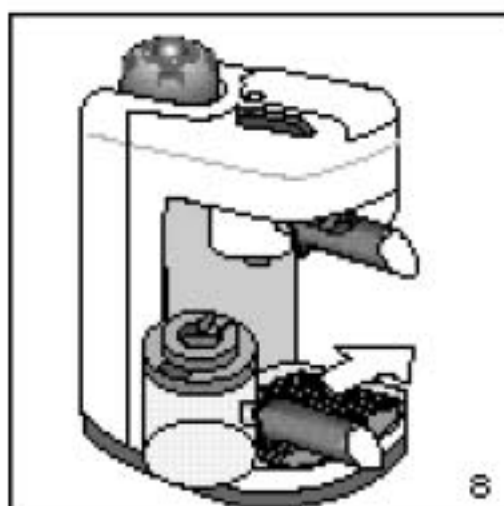
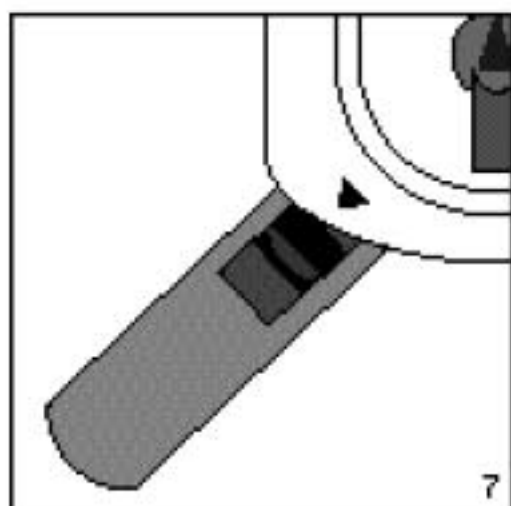
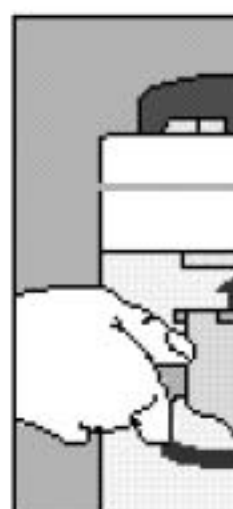
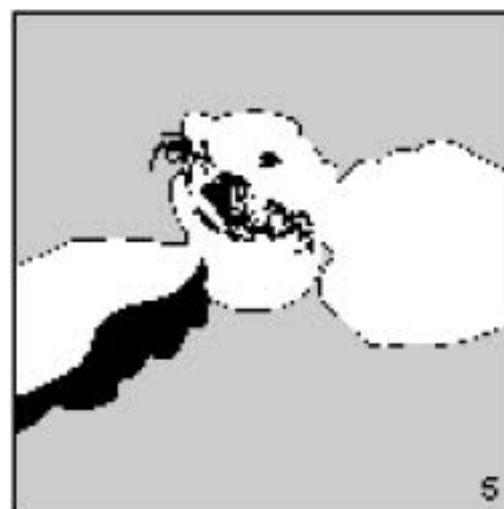
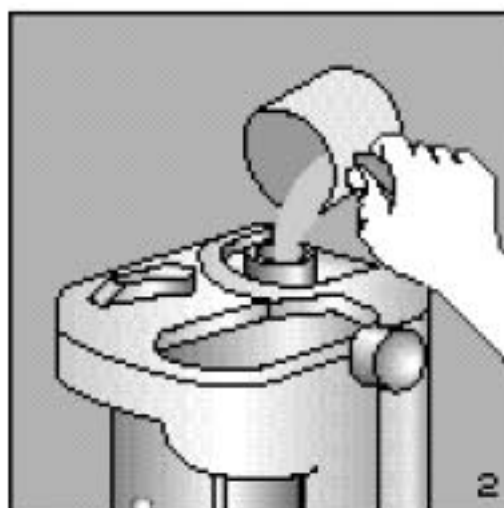
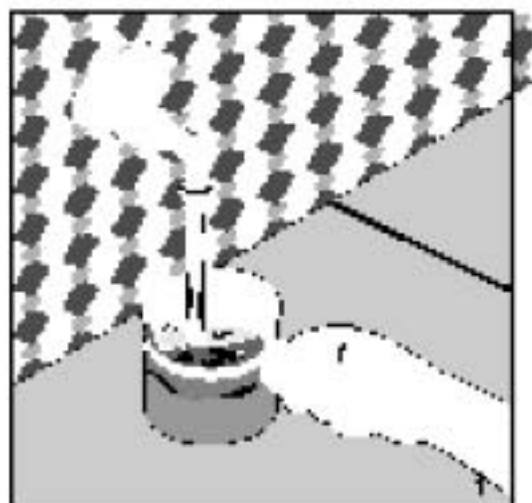
COFFEE MACHINE



Own

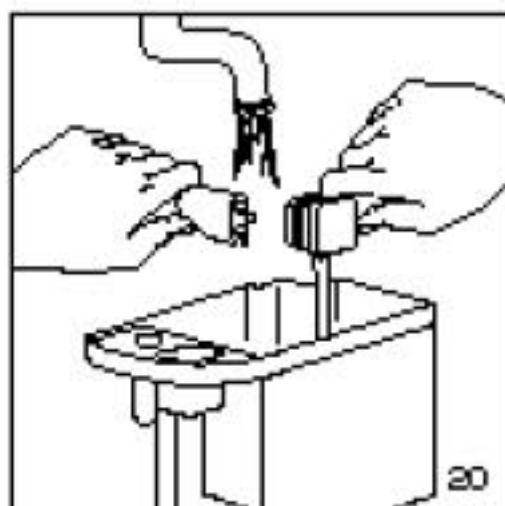
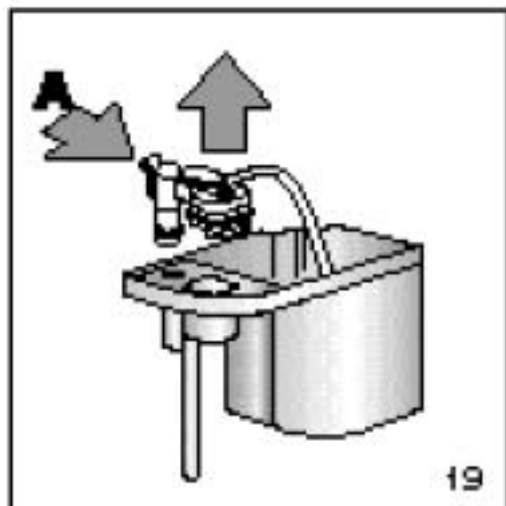
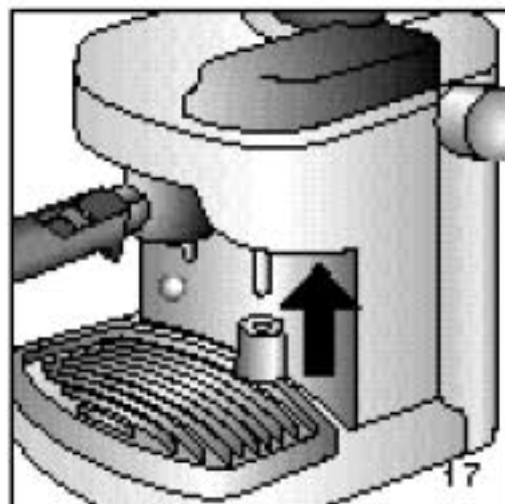
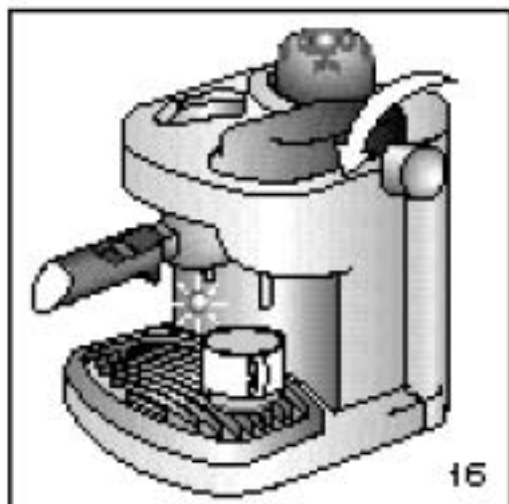
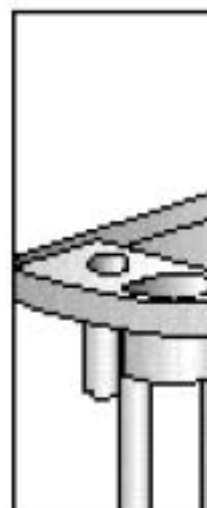
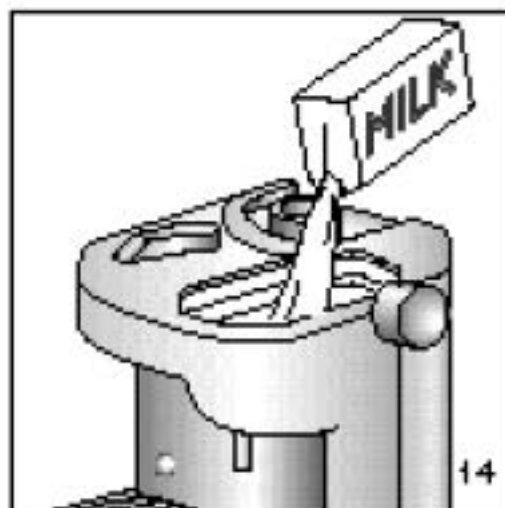
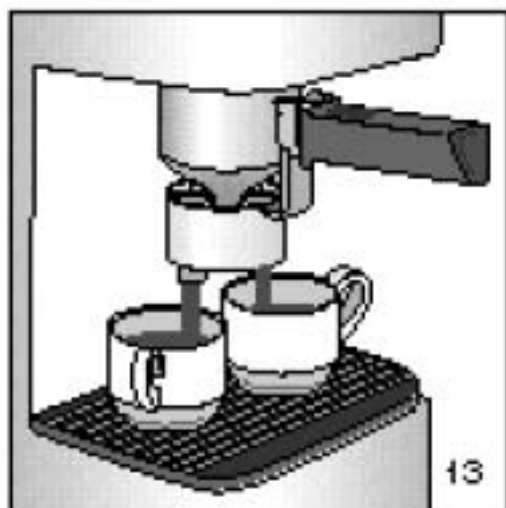






- 1 LINEA
- 2 NIBBOLA
- 3 ANCHORE
- 4 RAPPRESO







IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

- 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, plug, water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before fitting parts, and before cleaning the appliance.
- Do not operate with a damaged cord or plug, or after the appliance malfunctions, or damaged in any manner. Return the appliance to the nearest authorized service facility for repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the appliance 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.
- To disconnect the appliance, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance for other than the intended use.
- This appliance is for household use only.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled in or damaged by a longer cord.
- Longer, detachable power supply cords or extension cords are available and may be used in their use.
- If an extension cord is used, the marked electrical rating should be at least as great as that of the appliance. The longer cord should be arranged so that it will not drape over the counter where it can be pulled on by children or tripped over.
- Your product is equipped with a polarized alternating current line plug (a plug having one flat blade the other). This plug will fit into the power outlet only one way. This is a safety feature. To insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, a qualified electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

ONLY FOR UNITED STATES



APPLIANCE DESCRIPTION

(See drawing on page 3)

The following terminology and letters of reference will be used continuously in the following pages:

- A. Boiler
- B. Cap
- C. Steam knob
- D. Milk tank lid
- E. Milk tank
- F. Supply cable
- G. Drip tank
- H. Cup adaptor
- I. Carafe with lid
- L. Filter holder
- M. Filter
- N. Measuring spoon
- O. Selector for STRONG, MEDIUM or LIGHT coffee and CAPPUCCINO
- P. Switch light
- Q. "OK steam ready" pilot light
- R. Emulsifier
- S. Antisplash hood.

PREPARING THE COFFEE

1. Unscrew the boiler cap (B), turning it in an anti-clockwise direction.
2. Using the carafe (I) supplied (fig. 1), pour the water in the boiler (fig. 2) respecting the quantities shown in the table at the end of the text. Do not exceed the quantities shown or the appliance will cease to work properly. The filling of the boiler must be carried out with the switch light (P) off.
3. Close the boiler cap carefully by turning it in a clockwise direction.
4. Insert the filter in the filter holder (fig. 3).
5. Using the measuring spoon (N), pour the coffee into the filter, respecting the amounts shown in the table at the end of the text, and spread it evenly (fig. 4). Use medium-ground coffee because coffee

right. It is of no importance if the filter holder is not centred in relation to the boiler; it is, however, important for it to be situated firmly in its housing.

8. The carafe with lid must be placed under the filter holder in such a way that the filter holder is inside the opening of the carafe lid (fig. 8).
9. Set the selector (O) to the type of coffee: "1 LIGHT" for a weak coffee, "2 MEDIUM" for normal coffee, "3 STRONG" for strong coffee (fig. 9).
10. Check that the steam knob (C) is in the "ON" position and press the switch light. The coffee will start to come out (fig. 10).
11. It takes approx. 3 minutes for the coffee to come out. After it has been brewed, press the switch light. **WARNING:** In order to avoid the risk of scalding, you must always eliminate the remaining steam from the boiler by turning the steam knob (C) to the "OFF" position (fig. 11). **NOTE:** For safety reasons, it is not recommended to open the boiler cap when the coffee is being brewed. If the cap turns without unscrewing, stop immediately. If, for any reason, it is always necessary to release the steam from the boiler using the steam knob (C) as described immediately above.
12. In order to eliminate the coffee residue from the filter holder, turn it upside down and shake it repeatedly so that the grounds fall out. Alternatively, rinse the filter holder with water. **WARNING:** To eliminate the coffee residue from the boiler, cycle a few times without using coffee.

ADAPTOR ASSEMBLY

The adaptor (H) must be used even if the appliance is not required to be made directly in the





even after it has completed the frothing stage. Fresh milk must be used which has not been boiled and above all which is not warm.

2. Prepare the coffee as described in the paragraph headed "PREPARING THE COFFEE" from point 1 to point 10, using, however, only the amount of water needed to obtain 2 cups of cappuccino as prescribed in the table at the end of the text. Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of normal coffee as it also necessary to produce the steam to emulsify the milk. The coffee selector (O) must be set to the position "2 MEDIUM".

3. Allow the coffee to trickle into the carafe until it reaches the level 2 marked.

WARNING: It is the level of the darker coffee which lies a little below the lighter-coloured cream rather than the level of the cream itself which has to match with line 2. This operation must be carried out with great care: if the level of the coffee should exceed line 2, there will no longer be enough steam left at the end to froth the milk.

Pour the coffee equally into two cups.

4. Set the coffee selector to "4 CAPPUCCINO":
5. Position the cups containing the coffee one at a time under the milk tank pipe and wait for the "OK steam ready" pilot light to come on (Q, fig. 16). The antisplash hood (S) should be inserted on the milk tank pipe (fig. 17) to avoid the milk from splashing if small cups are used.
6. Turn the steam knob in an anti-clockwise direction; the frothy milk will begin to come out of the pipe. In order to achieve good frothing and to avoid milk from splashing the steam knob needs to be turned fully round at least once. Continue the process until half the milk tank has been emptied before shutting off the steam by turning the knob in a clockwise direction.
7. Also fill the 2nd cup by repeating the previous process until the whole milk tank has been emp-

time in order to empty the boiler of any residual water or steam which could prevent the appliance from working properly when it was next used. This operation is necessary to clean all the holes in the emulsifier and the internal circuits of any residual

CLEANING AND MAINTENANCE

Before carrying out any cleaning or maintenance work, disconnect the appliance from the power supply by pulling out the power plug.

Cleaning the Milk Frother

Remember to clean the milk frother after every use.

- Remove the milk tank by pulling the red lever while at the same time pulling the red emulsifier (R) down and wash the tank with warm water.
- Remove the emulsifier (R) by pulling the red lever (A) while at the same time pulling the red emulsifier (R) down (fig. 19). Remove the rubber mixer (M) and wash and clean with warm water. Check that the hole marked with a red dot is not blocked (fig. 21). Once they have been cleaned all the pieces must be reassembled with attention that the rubber mixer (M) is pushed down and the red emulsifier (R) is pushed up until you hear clic. If the appliance is not cleaned in this way every time it is used the frothing will not be proper and the milk may drip from the milk tank.

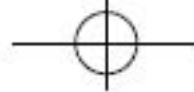
Other Cleaning

- The carafe, filter holder and filter should be cleaned regularly, too.
- Neither solvents nor abrasive cleaners should be used for the cleaning of the appliance components. A damp cloth is sufficient.
- The machine must NEVER be cleaned with water.

DESCALING

If the water in your area is hard, the appliance will contain limestone which it contains will accumulate over the passing of time. The limestone deposits can prevent the appliance from working properly.

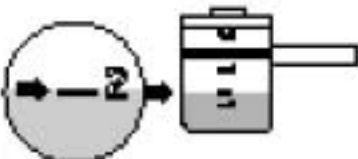
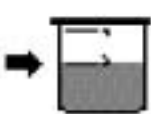

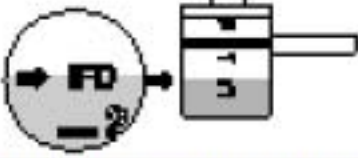
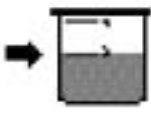

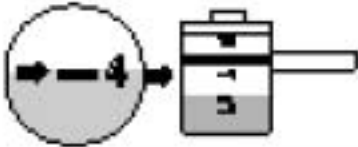
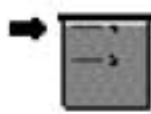





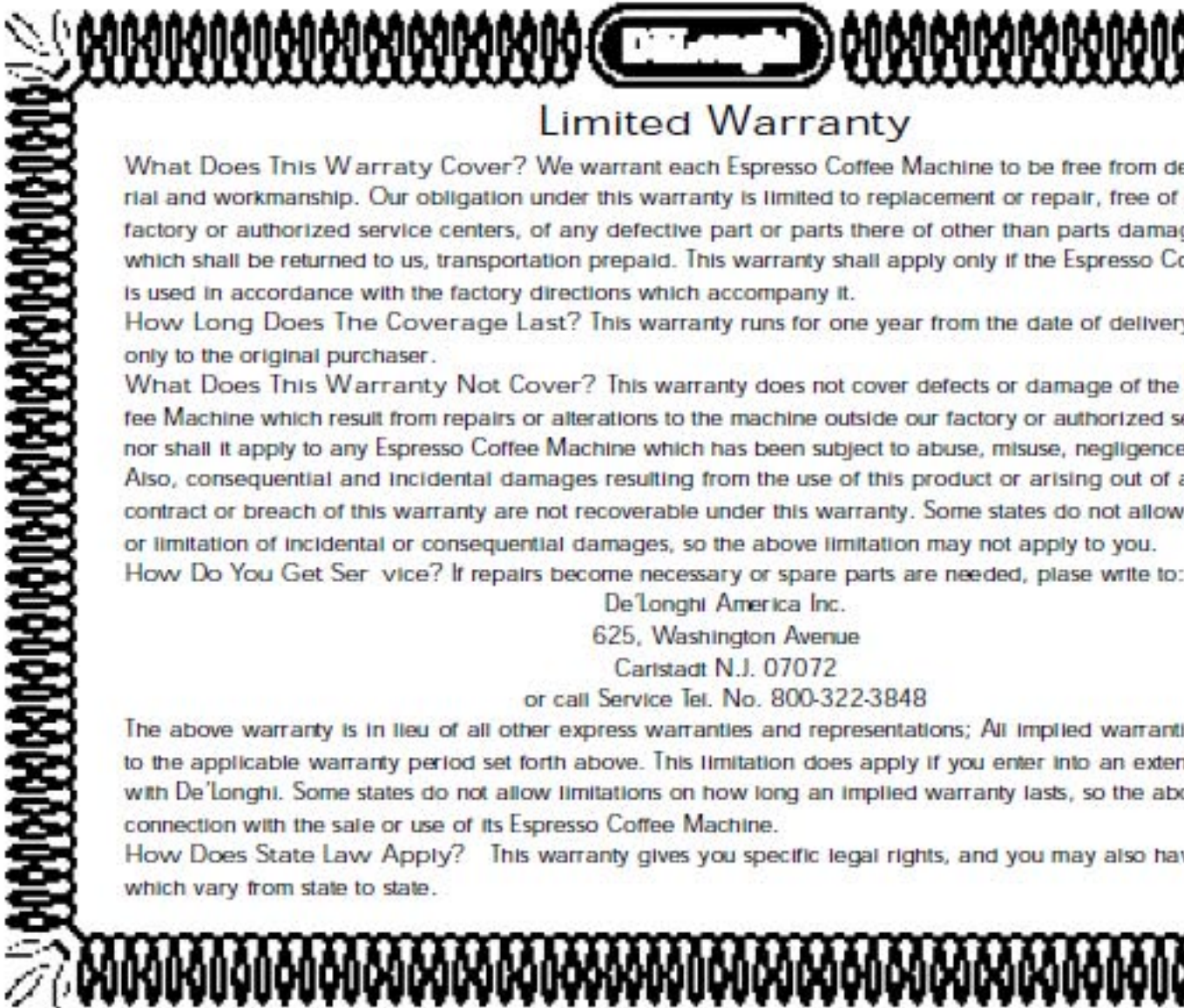
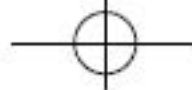
4. Position the carafe under the filter holder;
5. Turn the machine on and set the coffee selector to the "1 LIGHT" position;
6. After a few minutes, the hot vinegar will flow through the filter holder into the carafe;
7. Place a glass or a cup under the milk pipe. Turn the steam knob in an anti-clockwise direction for a few moments.
8. When the process has been completed, turn off the appliance and let it cool down. Remove the carafe and detach the filter holder. Rinse them with hot water.
9. Repeat this process at least twice with cold water in order to remove any traces of vinegar.

SERVICE AND REPAIR

If the appliance should break down or not work properly, contact your nearest authorized service centre. Repairs carried out by unauthorized staff will invalidate the guarantee.

To make	Amount of water in the carafe	Amount of coffee in the filter	Amount of coffee in the carafe
2 coffees	The level of water must correspond to the line marked 2 on the carafe 		
2 cappuccinos	The level of water must correspond to the line marked 1FD on the carafe 		The level of water must correspond to the line marked 1FD on the carafe 
4 coffees	The level of water must correspond to the line marked 4 on the carafe 		





Limited Warranty

What Does This Warranty Cover? We warrant each Espresso Coffee Machine to be free from material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge, at our factory or authorized service centers, of any defective part or parts there of other than parts damaged in transit, which shall be returned to us, transportation prepaid. This warranty shall apply only if the Espresso Coffee Machine is used in accordance with the factory directions which accompany it.

How Long Does The Coverage Last? This warranty runs for one year from the date of delivery, and is valid only to the original purchaser.

What Does This Warranty Not Cover? This warranty does not cover defects or damage of the Espresso Coffee Machine which result from repairs or alterations to the machine outside our factory or authorized service centers, nor shall it apply to any Espresso Coffee Machine which has been subject to abuse, misuse, negligence or accident. Also, consequential and incidental damages resulting from the use of this product or arising out of a contract or breach of this warranty are not recoverable under this warranty. Some states do not allow for the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

How Do You Get Service? If repairs become necessary or spare parts are needed, please write to:

De'Longhi America Inc.
625, Washington Avenue
Carlstadt N.J. 07072
or call Service Tel. No. 800-322-3848

The above warranty is in lieu of all other express warranties and representations; All implied warranties are limited to the applicable warranty period set forth above. This limitation does apply if you enter into an extension of warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty is in connection with the sale or use of its Espresso Coffee Machine.

How Does State Law Apply? This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

