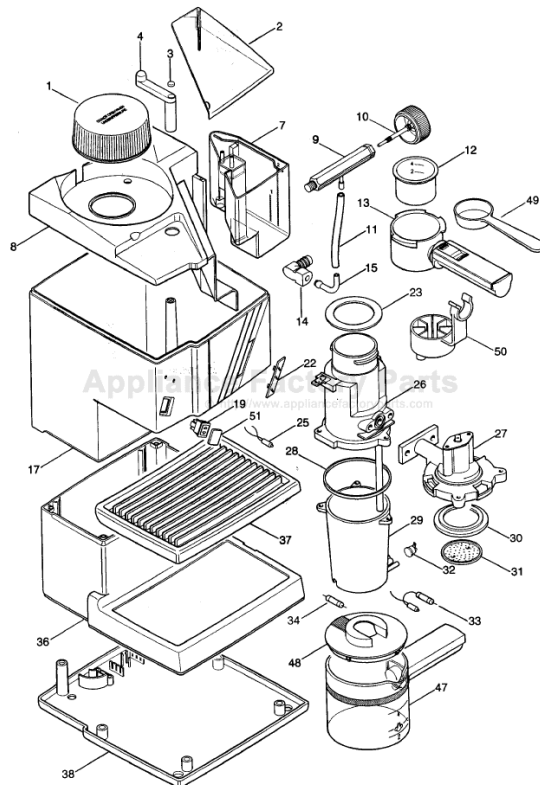


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# DE'LONGHI BAR91U Owner's Manual

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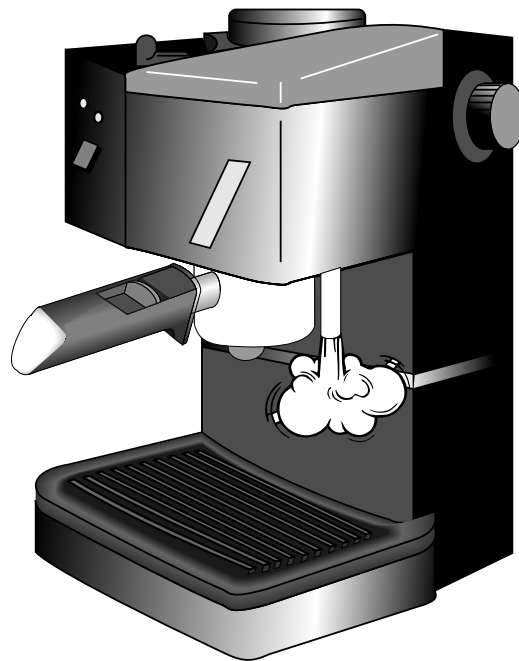


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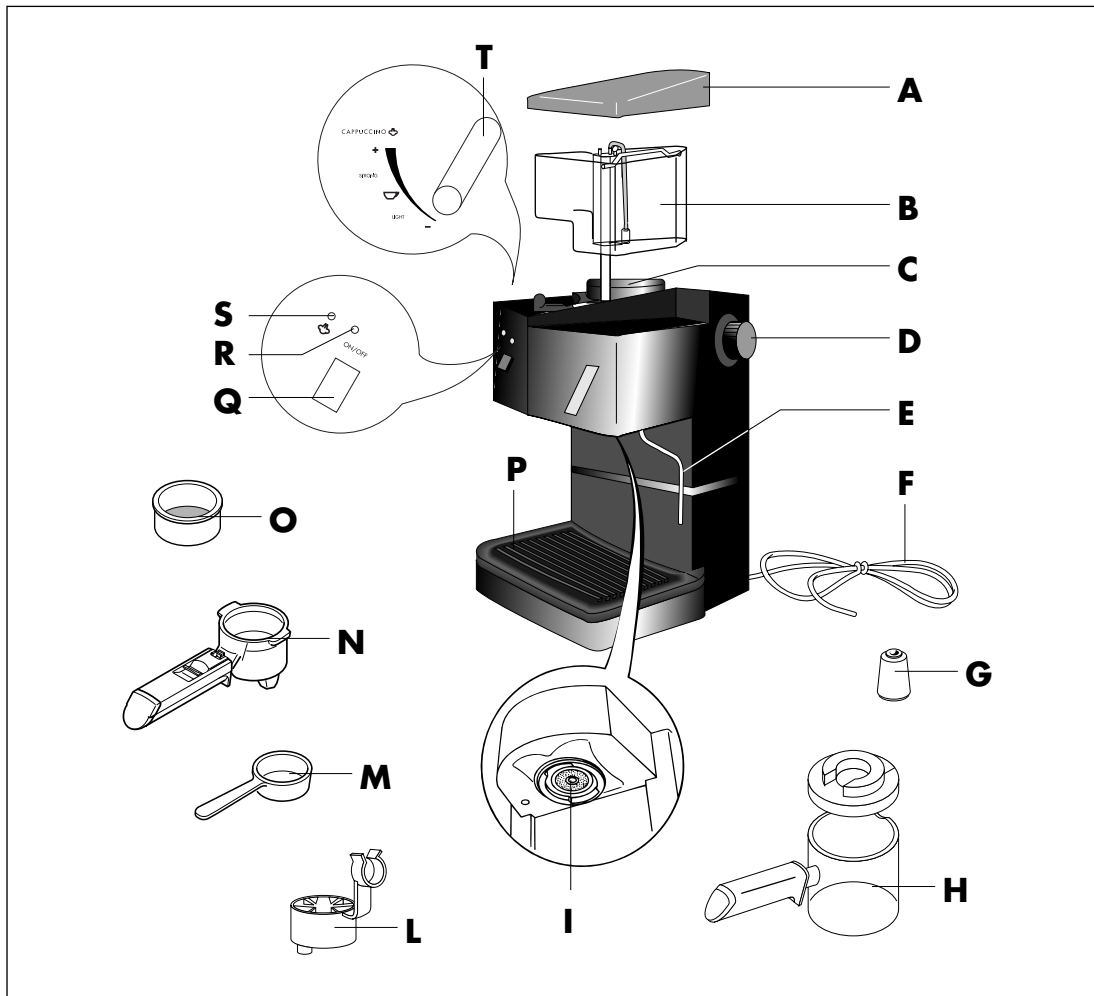
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**COFFEE/CAPPUCCINO MAKER**  
**MACHINE A CAFE/CAFE CREME**  
**KAFFEE/ESPRESSO/CAPPUCCINO - MACHINE**  
**MACCHINA DA ESPRESSO/CAPPUCCINO**  
**KOFFIE/CAPPUCCINO APPARAAT**  
**CAFETERA EXPRESO/CAPUCHINO**  
**MÁQUINA DE CAFÉ/CAPUCINO**  
*ΚΑΦΕΤΙΕΡΑ ΓΙΑ ESPRESSO/CAPPUCCINO*



Instructions for use  
Mode d'emploi  
Bedienungsanleitung  
Istruzioni per l'uso  
Gebruiksaanwijzingen  
Instrucciones para el uso  
Instruções  
*Οδηγίες Χειραζ*

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### ELECTRICAL CONNECTION (UK ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.
- WARNING:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.
- With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse.

**WARNING - THIS APPLIANCE MUST BE EARTHED**  
**IMPORTANT**

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow:	Earth
Blue:	Neutral
Brown:	Live



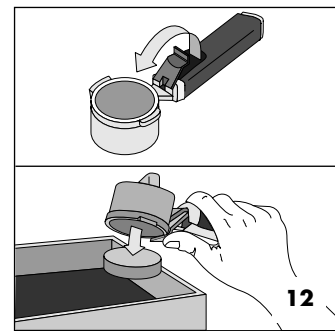
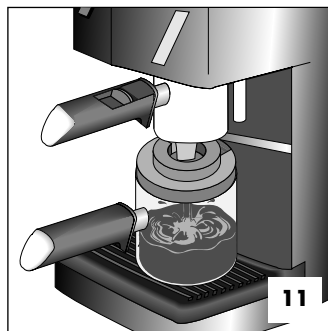
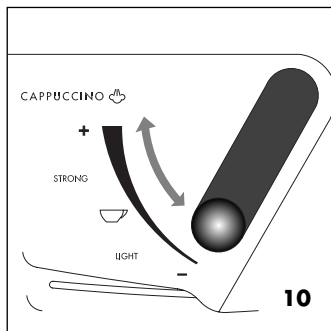
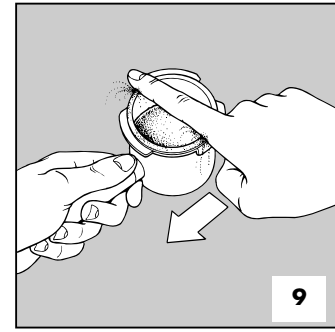
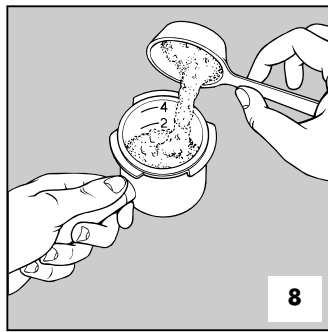
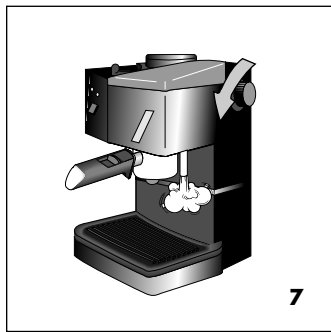
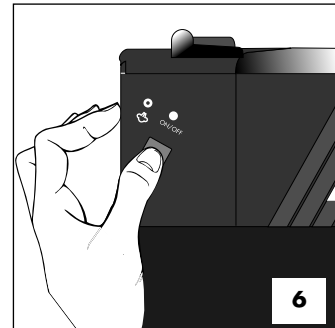
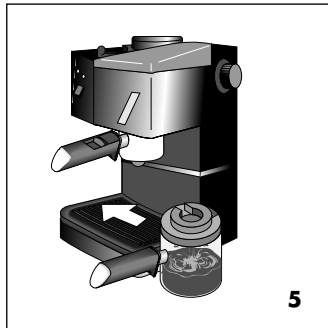
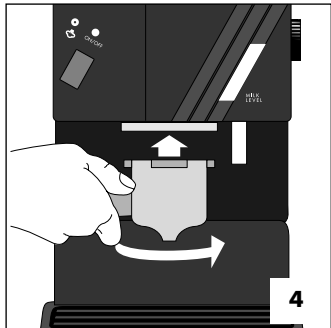
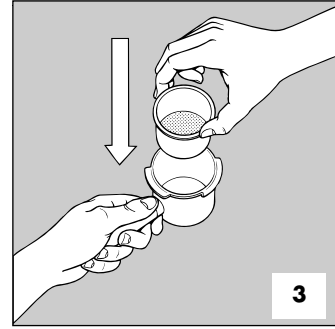
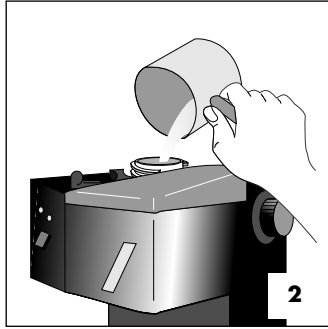
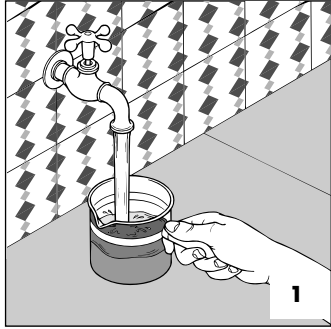
- If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

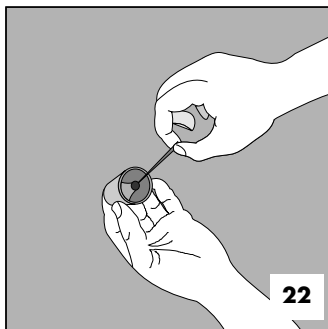
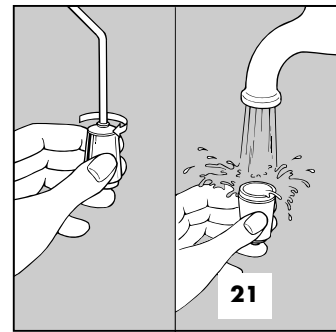
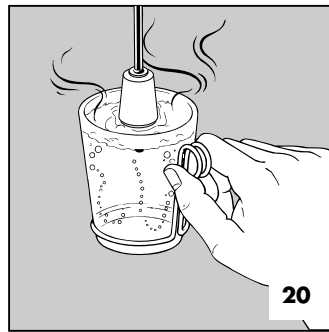
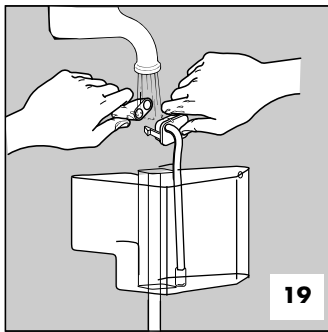
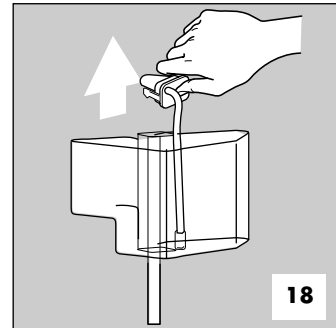
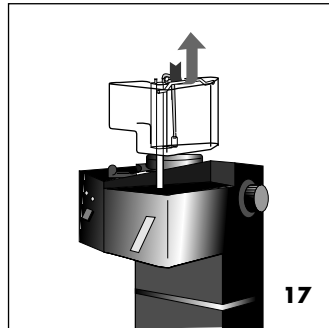
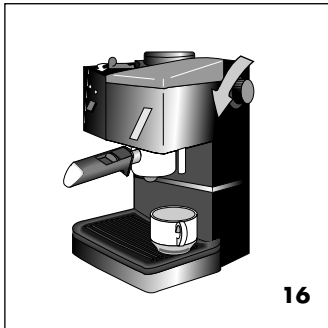
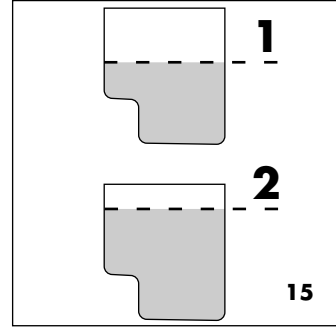
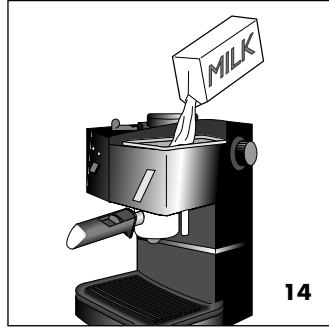
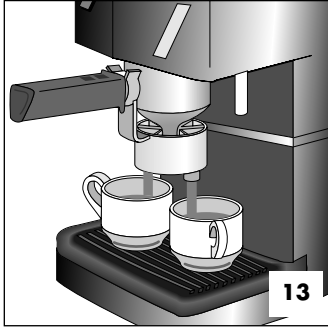
As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  $\perp$  or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.





## ENGLISH

**Read this instruction booklet carefully before installing and using the machine. In this way, you will obtain the best possible results and maximum operating safety.**

### SAFETY WARNINGS

Read the following instructions carefully!

- Before use, check that the power supply corresponds to the voltage shown on the serial number plate. Connect the appliance only to properly-earthed power outlet (minimum 10A).
- In case of incompatibility between the plug and your socket, have the socket replaced by a qualified electrician.
- The electrical safety of this appliance is only guaranteed when it is properly earthed according to current electrical safety regulations. The manufacturer declines all responsibility for any damage resulting from inadequate earthing of the appliance. If in doubt, consult a qualified electrician.
- Do not use the appliance without water.
- This appliance is designed to make coffee: be careful to avoid scalding when using the water and steam jets.
- Do not touch hot parts (steam tube if fitted; area around the filter-holder and filter ).
- Do not remove the filter-holder when the appliance is producing steam or hot water.
- Do not leave water in the machine when the room temperature is 0°C or below.
- After unpacking, check the appliance for damage. If in doubt, do not use the appliance; contact a qualified technician.
- Packaging materials (plastic bags, polystyrene foam, etc.) are a potential source of danger, and must be kept out of reach of children.
- This appliance is designed for domestic use only. Any other use of the appliance is considered improper and therefore dangerous.

- The manufacturer declines all responsibility for any damage resulting from improper, incorrect or careless use of the appliance.
- Do not touch the appliance with wet or damp hands or feet.
- Do not use the appliance in bathrooms.
- Do not allow the appliance to be used by children or irresponsible persons unless under supervision.
- Do not immerse the appliance in water.
- Before carrying out any cleaning or maintenance operations, always disconnect the appliance from the mains power supply by removing the plug.
- In case of failure or malfunction, switch off the appliance and do not attempt to effect repairs. Contact an authorized Service Centre and insist on original spare parts. Failure to observe the above points may affect the safety of the appliance.
- Installation must be carried out according to manufacturer's instructions.
- The power cable must not be replaced by the user, as this requires the use of special tools. If the power cable is damaged or needs replacing, contact an authorized Service Centre.
- Remove the plug from the mains socket when the appliance is not in use. Do not leave the appliance switched on unnecessarily. Turn off the power switch when the appliance is not in use.

This appliance conforms to EEC Directive EN 55014 regarding the suppression of radio interference.

### Description of the appliance

- A** Removable milk reservoir cap
- B** Milk reservoir with instant froth dispenser (if supplied)
- C** Removable safety cap with safety valve
- D** Steam knob
- E** Steam tube (if supplied)
- F** Power cable
- G** "Cappuccino" nozzle (if supplied)
- H** Carafe with lid
- I** Boiler outlet
- L** Adaptor for cups (if supplied)
- M** Measuring spoon
- N** Filter-holder
- O** Filter
- P** Removable drip tray
- Q** ON/OFF switch
- R** ON/OFF pilot lamp
- S** "OK" pilot lamp (if supplied)
- T** Flow regulator with selection for LIGHT or STRONG coffee

### USE OF THE MACHINE

This appliance is provided with a safety cap which prevents the cap itself from opening accidentally when the machine is operating under pressure. To unscrew this cap, you must let out all the internal pressure by rotating the steam knob and turning the flow regulator to the LIGHT setting.

#### Before use

Before using the machine for the first time, wash all accessories (filter-holder, measuring spoon, filter, carafe; "cappuccino" nozzle, adaptor and milk tank if supplied) with detergent and warm water, then rinse thoroughly. The internal circuit should then be washed as follows:

#### Filling the water tank

- Unscrew the water tank cap by turning counter-clockwise.
- Use the glass carafe (fig. 1) to fill the water tank (fig. 2). **Always switch the machine off and remove the plug from the socket before filling the water tank.**

**Do not overfill the water tank. The carafe is marked with the water levels for 2 cups (minimum) and 4 cups (maximum).**

**Important: When making cappuccino, add extra water to the steam level shown on the carafe for two**

**cups and to the bottom of the metal band for four cups (see table, page 9). Care should be taken to ensure that the correct quantity of water is placed in the tank, as the machine always uses all the water.**

- Close the water tank cap securely by turning clockwise.

#### Pre-wash

- Plug the appliance into the wall socket (remember the safety instructions).
- Fit the filter to the filter-holder (fig. 3).
- To fit the filter-holder to the machine, place the filter-holder underneath the boiler nozzle (fig. 4); push the filter-holder upwards and, at the same time, turn it to the right.

The handle of the filter-holder does not have to be straight when it is attached to the machine. What is important is that it is inserted securely.

- Place the carafe under the filter-holder. Ensure that the spout is aligned with the hole in the carafe lid (fig. 5).
- Turn the flow regulator towards the "LIGHT" position.
- Press the ON/OFF switch. The pilot lamp will light (fig. 6).
- Check that the steam knob is closed.

The water is heated in about 2 minutes, and will then begin to flow from the filter holder nozzle.

When all the water has been delivered, press the ON/OFF switch to turn the machine off.

**Before unscrewing the water tank cap, check that there is no residual pressure in the boiler.** To do this, turn the steam knob slowly so that the residual pressure is allowed to disperse (fig. 7). Do not remove the water tank cap until the steam ceases to escape from the milk tube.

To ensure perfect pre-washing, repeat this procedure several times.

The machine is now ready for use.

### MAKING ESPRESSO COFFEE

**For best results, we recommend the use of coarse-ground coffee.**

- Unscrew the water tank cap by turning it counter-clockwise.

- Pour the desired quantity of water into the water tank using the glass carafe. Follow the instructions in the paragraph "Filling the water tank" (see table, page 9).
- Close the tank cap carefully by turning it clockwise.
- Place the desired quantity of coffee in the filter (fig. 8). Spread the coffee evenly. Special marks on the inside of the filter show the appropriate levels for 2 and 4 cups of coffee.
- Remove any excess coffee from the edge of the filter (fig. 9).
- Position the filter-holder underneath the boiler nozzle. Attach to the machine by pushing it upwards and, at the same time, turning to the right (fig. 4).  
The carafe should be placed under the filter-holder in such a way that the nozzle is aligned with the hole in the lid of the carafe (fig. 5).
- Position the lever according to the type of coffee desired: "LIGHT", or "STRONG" (fig. 10).
- Press the ON/OFF switch. The pilot lamp will light.
- Check that the steam knob is closed.  
The coffee will start to flow from the filter holder nozzle after about 2 minutes (fig. 11). Wait until all the water in the water tank is delivered.
- Set the ON/OFF switch to OFF.
- **Before removing the boiler cap or the filter-holder, check that there is no residual pressure in the boiler (see "Pre-wash").**
- To remove the used coffee, hold the filter in place by means of the special lever built into the handle, turn the filter cup upside down and empty the coffee by knocking the cup against a firm surface (fig. 12).

**Warning: Metal parts may become very hot**

#### **Installing the cup adaptor (if supplied)**

The carafe can be used to brew 2 or 4 cups of coffee. If you prefer to brew 2 cups only, fit the adaptor to the lower section of the filter-holder (fig. 13) and place the cups directly underneath the nozzles. In this way, the coffee will flow directly into the cups.

## **MAKING CAPPUCCINO**

### ***Models supplied with instant froth dispenser***

- Prepare the machine as described in the paragraph "How to make a perfect espresso coffee". **Remember, if you want 2 cappuccinos, fill the carafe up to the "☺" mark. If you want 4 cappuccinos, fill to the bottom of the metal band.**
- Place the carafe under the filter-holder.
- Turn the machine ON by pressing the ON/OFF switch.
- When the desired quantity of coffee is obtained, set the flow regulator to ☺. In this way the coffee will stop flowing.
- After a few minutes the "OK" pilot lamp will light to indicate that the machine has reached the correct temperature for using the Instant Froth Dispenser.
- In the meantime, pour the amount of milk necessary for making 1 or 2 cappuccinos into the milk container (fig. 14). For 1 or 2 cappuccinos, fill to the 1 level, for 3 or 4 cappuccinos, fill to the 2 level. (See fig. 15).
- When the OK light has gone on, shift the cup containing the espresso under the Instant Froth Dispenser, and gradually turn the steam knob counterclockwise. When you have reached the desired quantity of cappuccino, turn the steam knob clockwise.  
Repeat the same procedure for a second cappuccino then switch the appliance off.  
Your cappuccino is ready. Add sugar to taste and, if you like, sprinkle with a little chocolate powder or cinnamon.
- **After making the cappuccino, the milk container must be carefully cleaned.**


**Before carrying out any cleaning or maintenance operations, check whether there is pressure in the water tank by turning the steam knob slowly counter-clockwise.**

**Never remove the milk container when the steam knob is open; this could cause burns.**

We suggest that you proceed as follows:

- By using the glass carafe pour the amount of water necessary for making 2 coffees,

into the water tank.



- Replace the cap.
- Fill the milk container half-way with water.
- Turn the machine ON and set the flow regulator to LIGHT.
- When water begins to flow from the boiler nozzle, position the flow regulator lever to  then turn the steam knob counterclockwise after having placed a receptacle underneath the milk tube (fig. 16).

This procedure will rinse out the milk container as well as all the internal parts.

Once a week, it is best to clean the unit even more thoroughly, as follows:

- Remove the milk container from the machine by pulling it upwards (fig. 17).
- To clean the mixer, pull it upwards (fig. 18). Remove the rubber joint. Wash the joint and the mixer with hot water (fig. 19).
- Once they have been cleaned, the parts should be reassembled, taking care not to damage them or fit them incorrectly.

#### **Models without instant froth dispenser**

- Prepare the machine as described in the paragraph "How to make a perfect espresso coffee". **Remember, if you want 2 cappuccinos, fill the carafe up to the "  " mark. If you want 4 cappuccinos, fill to the bottom of the metal band.**
- Place the cups under the filter-holder.
- Use a deep metal container, of small diameter if possible. Fill the container to about 1/3 so that the milk does not boil over when heated. Turn the machine on. When the coffee starts to flow, set the lever of the flow regulator to , place the milk container underneath the steam tube then immerse the tube to the level shown on the cappuccino nozzle (fig. 20).
- Open the steam knob and froth the milk.
- When the milk is frothed, close the steam knob by turning it clockwise.
- Set the lever of the flow regulator to the type of coffee desired. The brewing of the coffee will resume.
- The frothy milk can now be spooned onto your coffee.
- If you want an other cappuccino, repeat this steps for a second time.

- Your cappuccino is ready. Add sugar to taste and, if you like, sprinkle with a little chocolate powder.
- After removing the steam tube from the frothed milk, open the steam control knob for a moment in order to clear the tube of milk.
- Clean the tube immediately after use, as dried milk can be extremely difficult to remove.
- Unscrew the cappuccino nozzle by turning to the left (fig. 21).
- Clean the cappuccino nozzle carefully in hot water (fig. 21).
- Clean the steam tube and replace the cappuccino nozzle.
- From time to time, use a pin to clean the holes in the cappuccino nozzle (fig. 22).

#### **DESCALING**

If you live in a hard-water area, minerals and calcium found in the water will accumulate and affect the operation of the machine.

Approximately **every 6 months** (depending on the hardness of the water), your espresso maker should be cleaned with vinegar as follows:

- Before cleaning your Espresso maker, turn the switch to OFF and remove the plug from the wall socket.
- Fill the carafe with vinegar and pour into the water tank.
- Fit the tank cap and tighten it securely.
- Fit the filter and filter-holder (without any coffee).
- Place the carafe under the filter-holder.
- Insert the plug into the wall socket.
- Turn the switch to ON. Set the lever of the flow regulator to the position "LIGHT". After a few minutes, the hot vinegar will begin to flow through the filter-holder into the carafe.
- Place the steam tube in a glass or mug. Turn the steam knob counterclockwise for a few seconds while the vinegar flows through the filter-holder. This will clear any milk residue from the inside of the steam tube.
- Turn the steam knob clockwise (the vinegar will continue to flow into the carafe).
- When no more vinegar flows into the carafe, turn the switch to OFF and allow the machine to cool. Remove the filter-holder, the filter and the carafe and rinse with hot water.
- Repeat these steps using water in order to remove any residual vinegar. Repeat twice.

**IMPORTANT:**

**NEVER remove the filter-holder when the machine is switched on, as the boiler is under pressure.**

In order to check whether there is pressure in the water tank:

- Switch the machine off.
- Remove the plug from the wall socket.
- Turn the steam knob slowly counter-clockwise.
- If steam escapes from the milk tube, then the water tank is still under pressure.
- Place a receptacle under the milk tube.
- Open the steam knob so that the residual steam can escape.
- When all the steam has escaped from the tube, close the steam knob by turning it clockwise.

At this point, the water tank cap and the filter-holder can be removed.

**CLEANING AND MAINTENANCE**

- Before carrying out any cleaning or maintenance operations, switch the machine off, remove the plug from the socket and leave the machine to cool.
- Do not use solvents, detergents or abrasive products to clean the machine. A soft damp cloth is sufficient.
- Clean the filter-holder, filter and drip tray regularly. Remember to clean also the milk tank housing (if supplied).
- Do not wash the machine - remember that it is an electrical appliance.

**SERVICE AND REPAIR**

Do not attempt to repair your appliance. Should the appliance malfunction, contact your nearest authorized service facility. Any attempt to open the housing or to repair the machines, will void the warranty.

IF YOU WANT	USE	WATER	MILK	COFFEE
4 CUPS OF COFFEE				
4 CUPS OF CAPPUCCINO				
2 CUPS OF COFFEE	 or 			
2 CUPS OF CAPPUCCINO	 or 			

Refer to the instructions when making coffee or cappuccino.