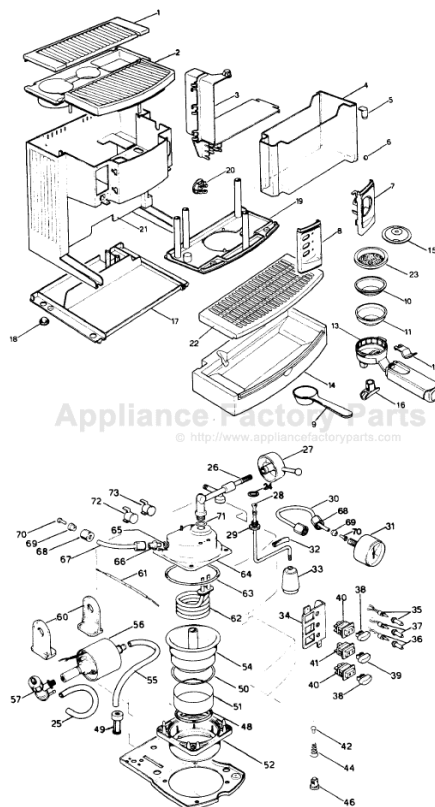


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DE'LONGHI BARM39F Owner's Manual

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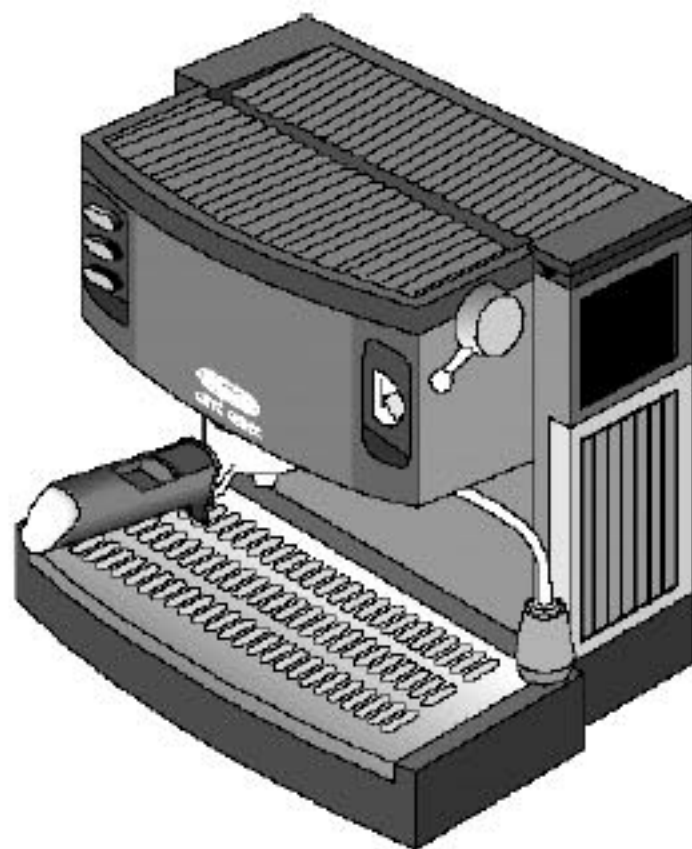
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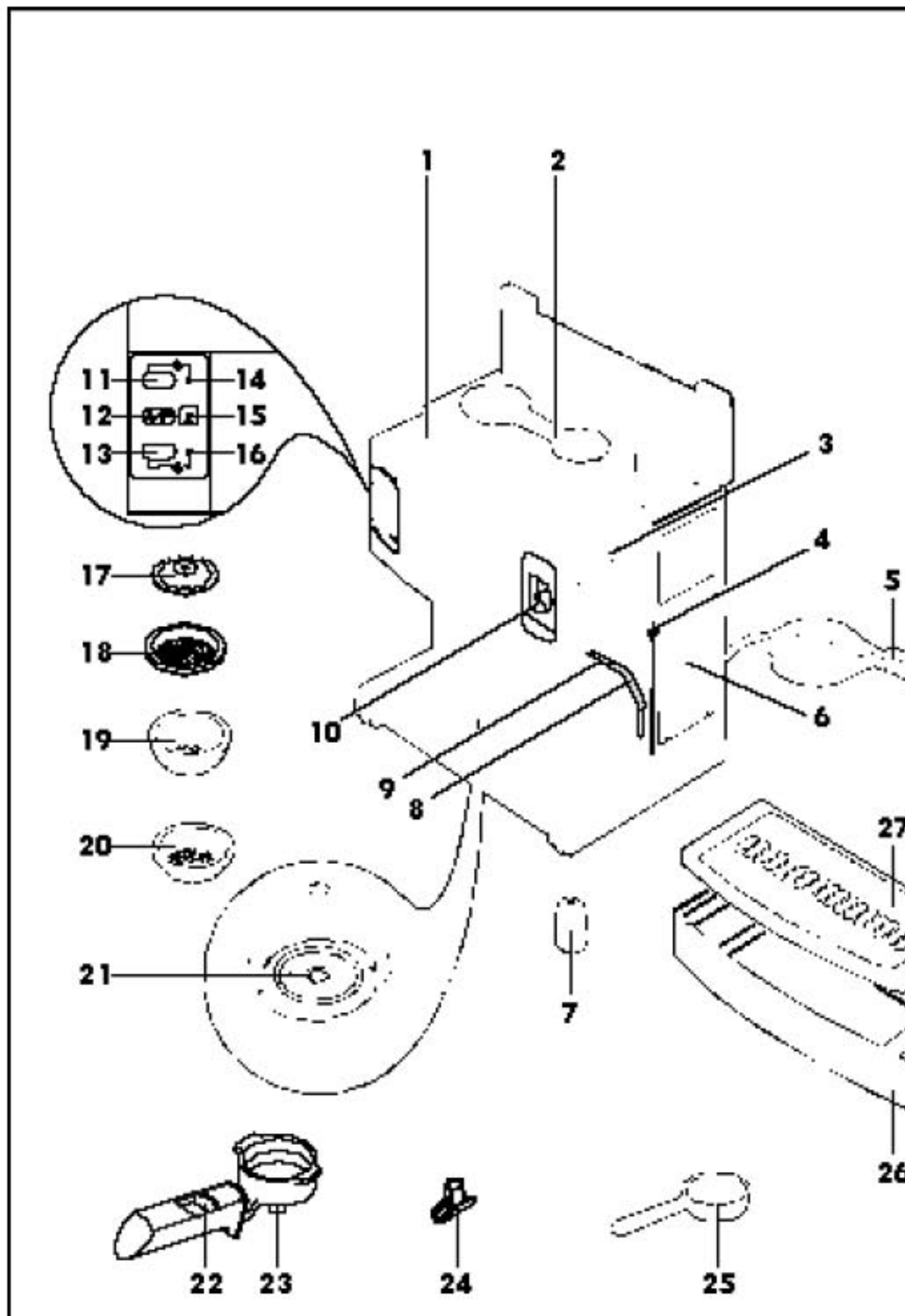
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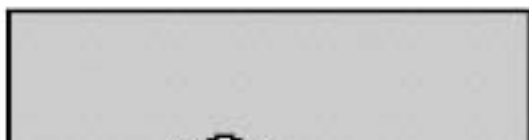
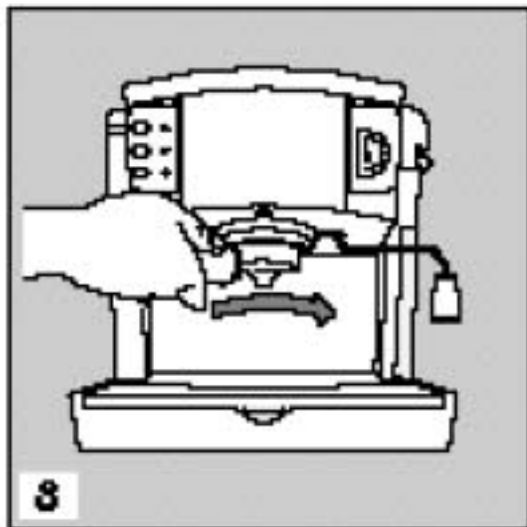
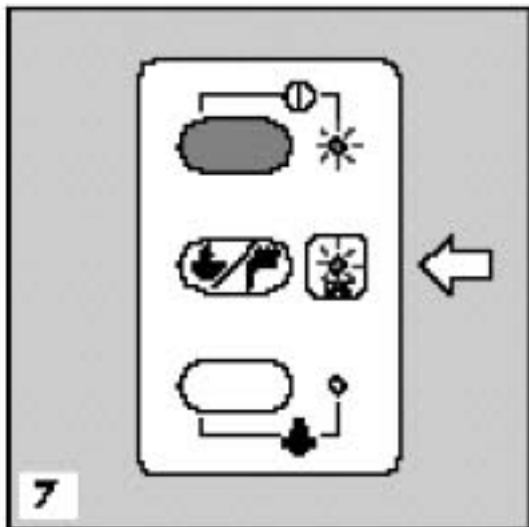
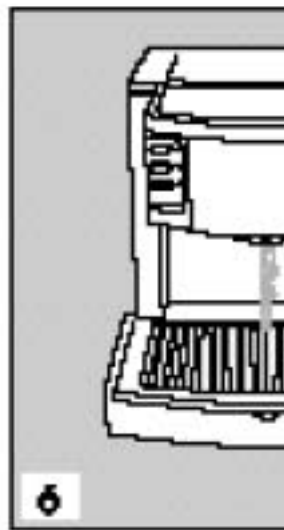
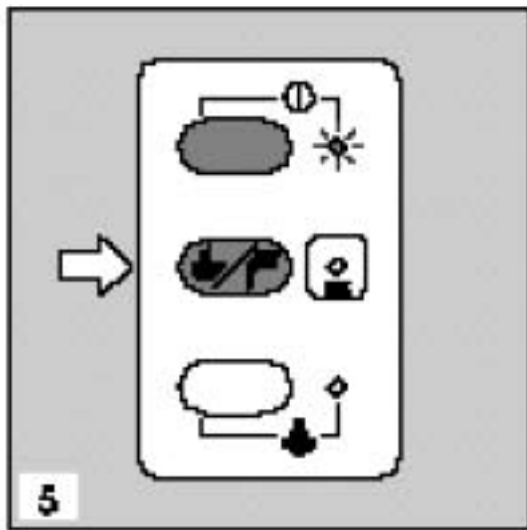
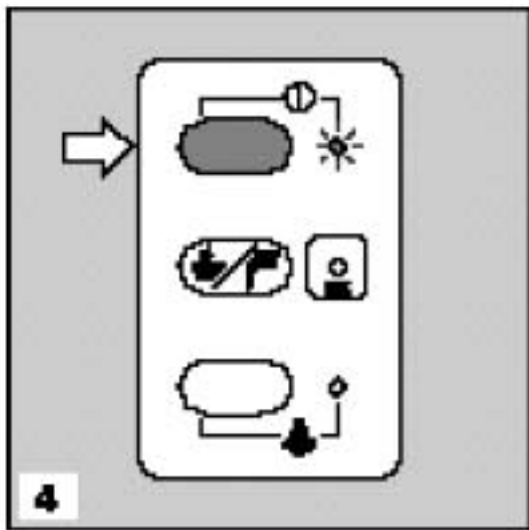
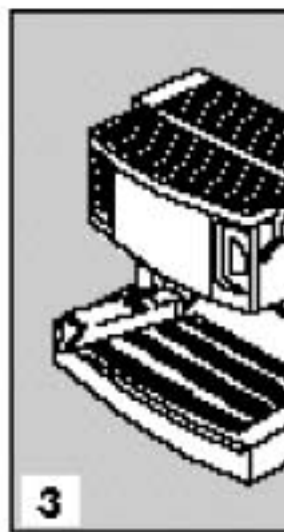
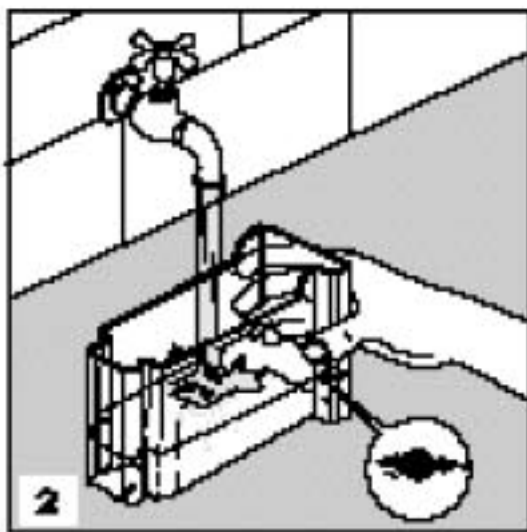
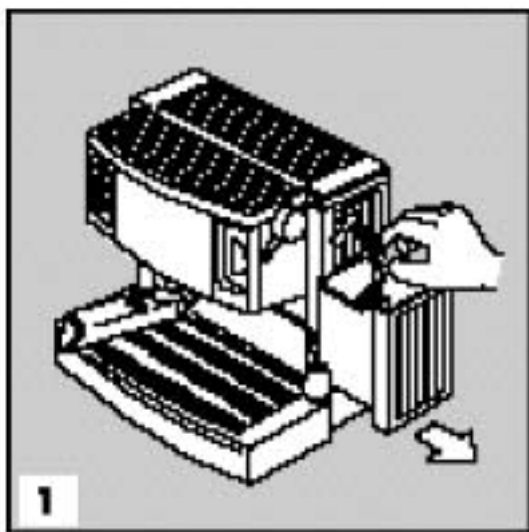
COFFEE MACHINE

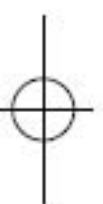
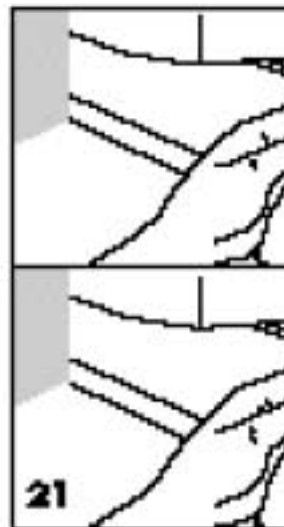
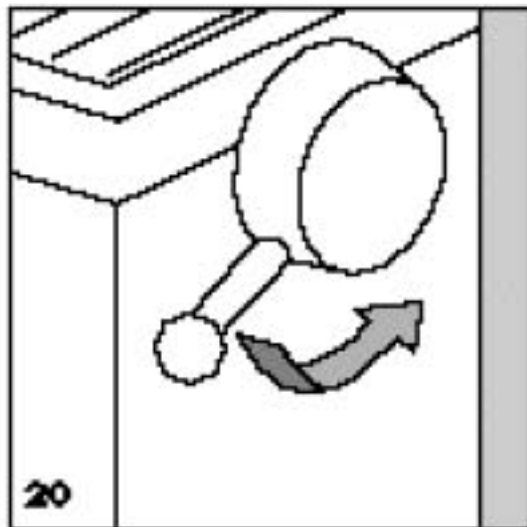
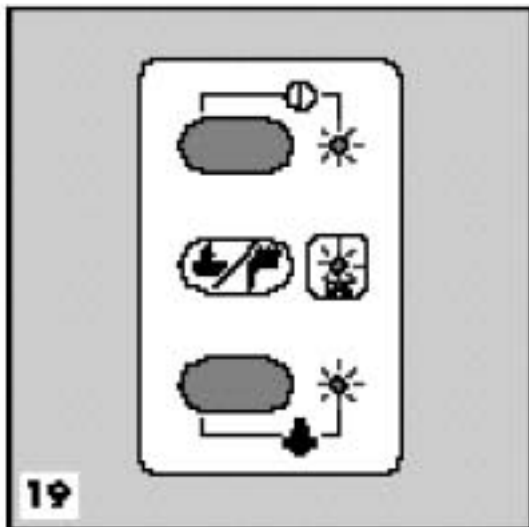
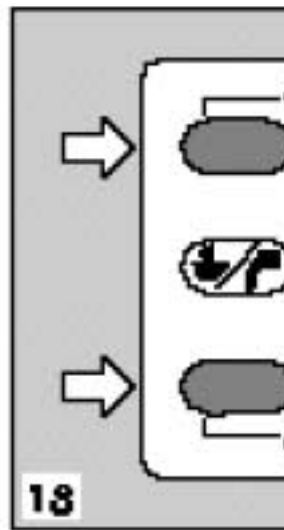
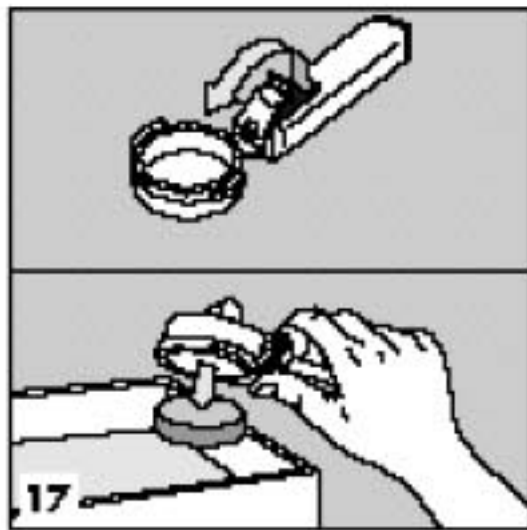
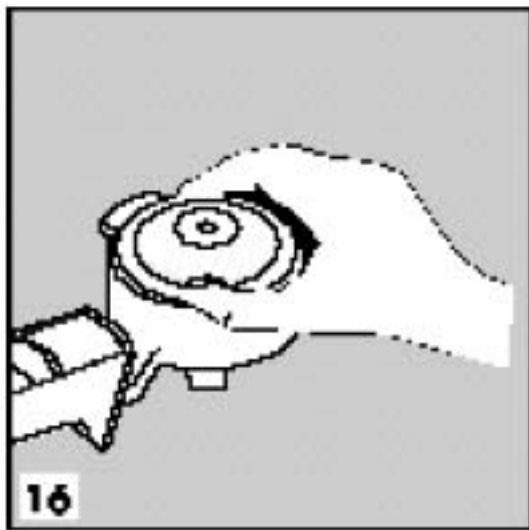
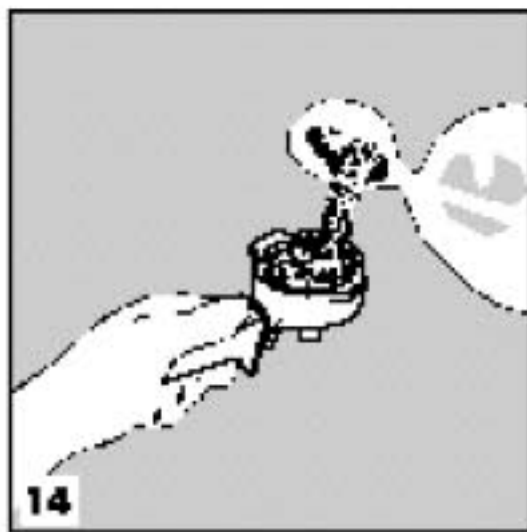
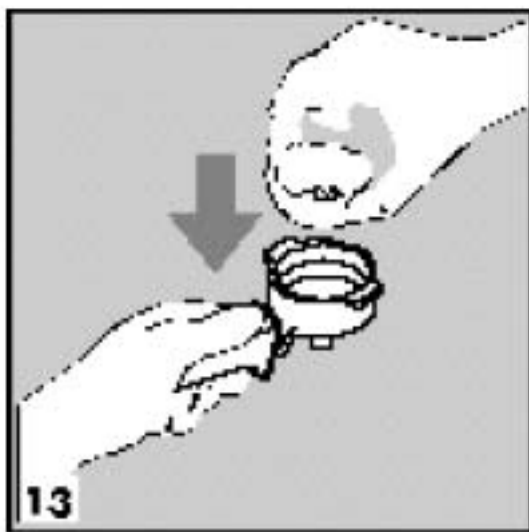



OWNER'S IN











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 if 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn to "off", then remove plug from wall outlet.
- Do not use the appliance for other than the intended use.
- 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.

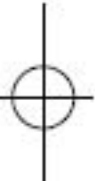
SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled in or tripped by a longer cord.
- Longer, detachable power supply cords or extension cords are available and may be used with care when exercised in their use.
- If an extension cord is used, the marked electrical rating should be at least as great as the rated rating of the appliance. If the appliance is provided with 3- wire, grounding type cord, the extension cord should be a GROUNDING TYPE 3 - WIRE CORD. The longer cord should be arranged so that it does not drape over the counter-top or table top 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 wider than the other). This plug will fit into the power outlet only one way. This is a safety feature to prevent the plug from being inserted into the outlet the wrong way. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still not fit, call your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be done by a qualified service technician.



DESCRIPTION OF THE APPLIANCE

- 1 Cup warmer
- 2 Compartment for accessories
- 3 Steam outlet lever
- 4 Level indicator
- 5 Power cord
- 6 Water tank
- 7 "Cappuccino" nozzle (if fitted)
- 8 Anti-scalding guard
- 9 Steam outlet tube
- 10 Pressure gauge (if fitted)
- 11 ON/OFF switch
- 12 Coffee dispenser switch
- 13 Steam switch
- 14 ON/OFF indicator light
- 15 Coffee-ready indicator light
- 16 Steam-ready indicator light
- 17 Automatic coffee press
- 18 Filter for "serving illycaffè"* or coffee pods
- 19 2-cup filter
- 20 1-cup filter
- 21 Boiler outlet
- 22 Filter lock
- 23 Filter holder
- 24 2-cup adaptor
- 25 Measuring/pressing spoon
- 26 Drip tray
- 27 Grid for cups

- * Serving Illycaffè : a single serving (7 grams) of 100 % "arabic" coffee, pressurized to preserve the flavours. Specially ground, measured out, tamped down and packed between two layers of special filter paper.

'serving illycaffè' brand coffee pods may also be used for easier and faster coffee making. These not only give the correct measure of coffee, they also make cleaning easier. Other types of pod may not give such good results.

USING THE COFFEE-MAKER FOR THE

Filling the tank

Remove the reservoir by pulling it out at the same time lifting the tubes (fig. 1). Rinse the reservoir and fill with fresh water up to the upper mark (fig. 2). Inspection of the water level is facilitated by a ball-shaped float inside the reservoir in its housing, ensuring that the tubes are immersed in the water (fig. 3). A simpler way of filling the reservoir is to pour it out just enough to be able to pour it directly from a jug.

Remember to clean the reservoir regularly.

Pre-washing

- Plug in at the power socket, read and follow the safety instructions.
- Press the ON/OFF switch (11). The ON/OFF pilot lamp will switch on (14) (fig. 4).
- Press the delivery switch (12). The coffee dispenser switch will switch on (fig. 5).
- Wait until water begins to flow from the boiler nozzle (fig. 6), then press the steam switch (13) again.
- After about 2 minutes, the coffee-ready indicator light (15) will light (fig. 7).
- Press the delivery button again to stop the water to flow from the boiler nozzle.
- After 15/20 seconds, press the steam switch (13) again to interrupt the flow of water from the nozzle (12).
- Wait until the water in the boiler reaches the correct temperature. When the steam-ready indicator lights, repeat the previous operation.

To ensure perfect pre-washing, repeat the procedure at least five or six times. The machine is now ready for use.

Features

To fit the filter-holder, place it under the nozzle (fig. 8). Then push the filter-holder upwards and at the same time rotate it to the right as far as it will go.

A handy compartment in the lower part of the machine is provided for the



MAKING ESPRESSO COFFEE

Helpful hints

- Always use fresh water and keep the tank clean.
- Before dispensing the coffee, always wait for the OK light to come on: this indicates that the water in the boiler has reached the ideal temperature for coffee-making.
- In order to obtain a perfect cup of coffee, avoid the use of plastic or paper cups.
- Before making coffee, warm the cups, filter holder and filters.

The accessories can be heated with hot tap water or in the following way:

- Turn on the machine by pressing the ON/OFF switch (11) (fig. 4).
- Insert the 1- or 2-cup filter, or the 'illycaffè' pods filter (as required) in the filter holder and, without adding coffee, attach the filter holder to the machine as explained above. Place a coffee cup beneath the filter holder.
- Wait for the OK light to come on (fig. 7).
- Press the delivery switch again, then remove and drain the filter-holder, the filter and the cups.

It is important that you use coffee ground especially for home espresso machines.

Arabica coffee is recommended as it has a low level of caffeine; it is also sweet, has low acidity and is easy to digest.

The ideal amount of coffee is 6.5 g for one cup, and about 13 g for two cups (1 or 2 measures).

The optimum dispensing time is about 20 seconds. Your machine is equipped with an 'anti-cooling' adaptor (24) allowing you to dispense the coffee into two cups. To attach this to the filter holder, just align the guide on the adaptor with the pin on the filter holder, push the adaptor up and turn it (see fig.11).

Using the pressure gauge (if fitted)

Sector 1: Pressure too low

Sector 2: Pressure correct

Sector 3: Pressure too high

Also, regulation of the pressure will allow you to obtain a cup of coffee to suit your taste. Check the position of the pressure gauge when the coffee is being delivered: if the indicator is in the upper part of sector 2:

- your coffee will be weak



If the indicator is in the lower part of sector 2:

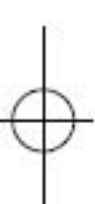
- your coffee will be strong



By varying the delivery time, you can vary the strength and the concentration of the coffee you obtain, depending on the position of the indicator.

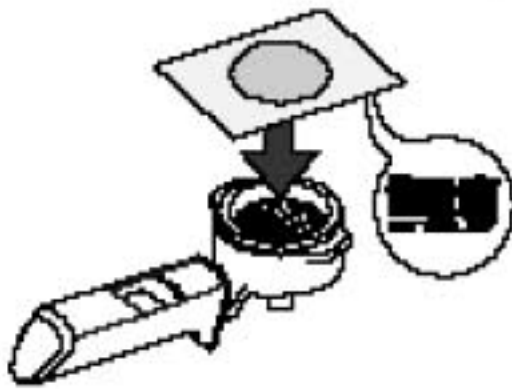
Procedure

- Switch on the machine by pressing the ON/OFF switch (fig. 4) and wait for the "OK" pilot lamp lights (fig. 7). This indicates that the machine is ready for the selected function (in this case, coffee-making). A few drops of water may be dispensed from the boiler nozzle. This is perfectly normal.
- Insert the 1- or 2-cup filter, or the 'illycaffè' pods filter (as required) in the filter holder.
- Heat the filter holder and filter holder, empty, to the machine and press the dispenser switch for a few seconds.



shown in fig. 15. Then attach the filter holder (with the automatic press on top of the grounds) as explained above. Remove any excess coffee from the rim of the filter.

If you use 'illycaffè' coffee pods in your espresso machine, use the special filter; insert the coffee pod ensuring the name 'illycaffè' is facing down and the long side of the pod is parallel to the handle (see illustration).



Coffee pods must be stored, handled and placed in the filter holder with care to avoid any deformation.

- Fit the filter cup as described above (fig. 8).
- Place the pre-heated cup or cups on the drip tray, under the filter cup spouts. When the light comes on, press the dispensing switch and only release when the desired amount of coffee has been dispensed (about 20 seconds).
- To release the filter cup, wait for a few seconds then turn the handle from right to left.
- To remove used coffee, keep the filter closed with the special lever built in to the handle; take off the automatic coffee press, grasping it by the special indents (take care not to scald yourself) (fig.16) and remove the coffee by tapping the overturned filter holder (fig.17). Remove the used pod by lifting one corner. If the pod remains stuck to the upper part of the machine, loosen it by pushing the coffee dispenser button for a few seconds.

- If the machine is not to be used for a long

Operating instructions

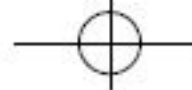
- Switch the machine on by pressing the ON/OFF switch and the steam pilot lamp (fig. 18). The ON/OFF and steam pilot lamp will light up.
- After a few minutes, the OK lamp (fig. 19) lights to indicate that the machine has reached the correct temperature for the selected function (in this case, the general function).
- Immerse the steam nozzle in a container of water heated and turn the steam lever downwards (fig. 20). Adjust the position of the level to regulate the quantity of steam delivered by the steam lever.
- When the liquid is hot, completely close the steam lever and press the steam pilot lamp (the steam pilot lamp will switch off).
- Attention! When using the steam nozzle, a few drops of water may escape from the nozzle: this is completely normal. Care should be taken to avoid scalding.
- Clean the steam nozzle immediately after use as dried milk can be extremely difficult to remove (fig. 21).

Att.: For a few moments, the steam and coffee may be mixed together with a little water. To obtain drier steam, hold the steam lever open for a few seconds.

After using the machine to produce steam, the boiler must be re-primed by pressing the delivery switch, allowing water to flow from the boiler for a few seconds. This also returns the machine back to the optimum temperature for making coffee.

HOW TO MAKE A GOOD CUP OF COFFEE

- Use a metal container, preferably of small diameter. Only fill it 1/3 of the way up



- If your coffee machine is equipped with a cappuccino nozzle, immerse the nozzle into the milk down to the mark on the nozzle (fig. 22).
- N.B.: Immediately after use, unscrew and rinse the cappuccino nozzle to remove any milk deposit (fig. 23).
- From time to time, use a pin to clean the holes in the cappuccino nozzle (fig. 24).

PRODUCING HOT WATER

(to prepare tea, consommé, etc.)

- Switch the machine on by pressing the "ON/OFF" switch (fig. 4).
- Wait until the "OK" pilot lamp lights (fig. 7).
- Place a cup or glass under the steam nozzle.
- Press the delivery switch and, at the same time, open the steam outlet lever.
- Hot water will flow from the nozzle. As soon as the desired quantity of hot water has been obtained, close the lever and press the delivery switch again.
- If more than 1 litre of water is used, wait at least 5 minutes before drawing hot water again.

CLEANING AND MAINTENANCE

- Before carrying out any cleaning of exterior parts, switch the machine off and unplug from the socket and leave the machine to dry.
- Do not use solvents, detergents or abrasives to clean the machine. A soft damp cloth is sufficient.
- Clean the filter-holder, filters and water reservoir regularly.
- Never wash components or a coffee machine in a dishwasher.

DESCALING

It is advisable to de-scale the appliance every 6 to 8 months, depending on the hardness of the water and the frequency of use. De-scaling should be done with a commercial descaling solution.

- Fill the tank with water, and de-scale as per the manufacturer's directions.
- Operate the machine as though making coffee until the tank has been emptied.
- Repeat the operation with water only, rinsing until there is no longer any descaling solution.

Descaling with other substances may be hazardous to your health.




Limited Warranty

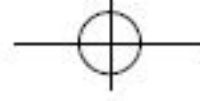
What Does This Warranty Cover? We warrant each Espresso Coffee Machine to be free from defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge, at our factory or authorized service centers, of any defective part or parts there of other than parts damaged by accident, 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 applies only to the original purchaser.

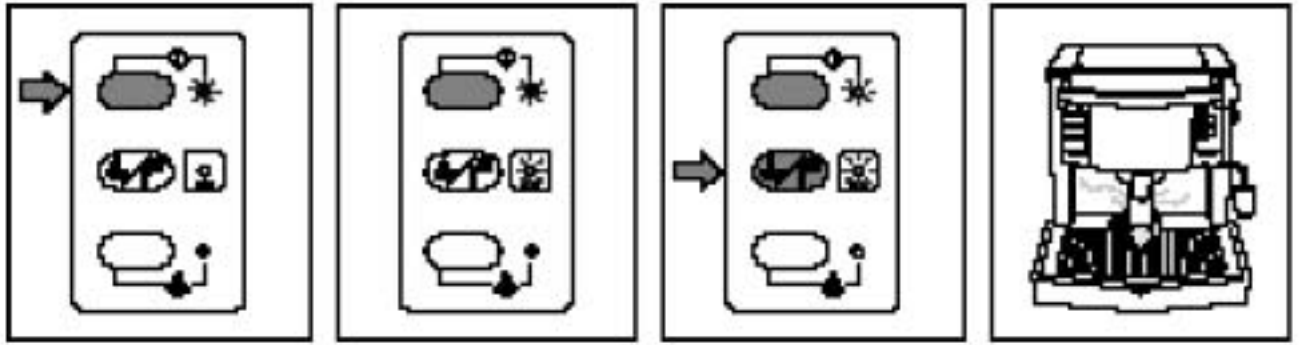
What Does This Warranty Not Cover? This warranty does not cover defects or damage of the Espresso Coffee Machine which result from repairs or alterations to the machine outside our factory or authorized service centers, nor shall it apply to any Espresso Coffee Machine which has been subject to abuse,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

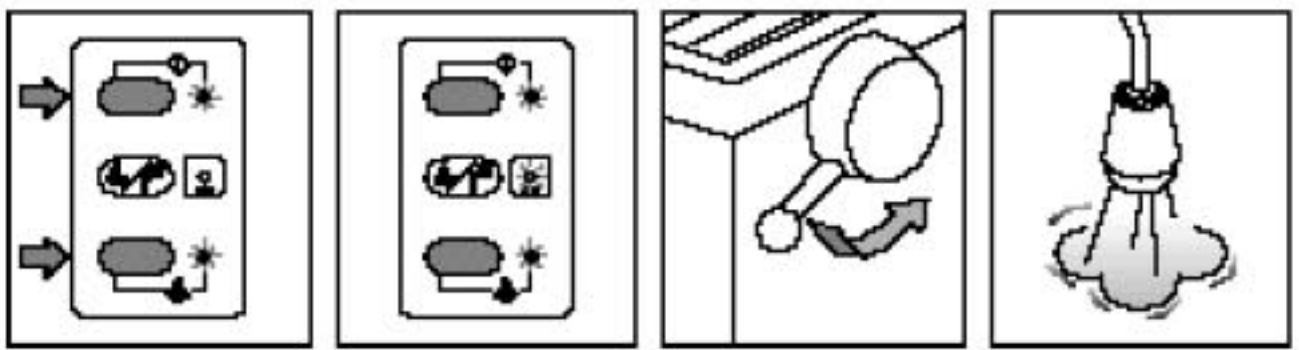
De'Longhi America Inc.
625, Washington Avenue
Carlstadt N.J. 07072



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T O M A K E S T E



T O M A K E H O T W A

