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DE'LONGHI BAR42E Owner's Manual

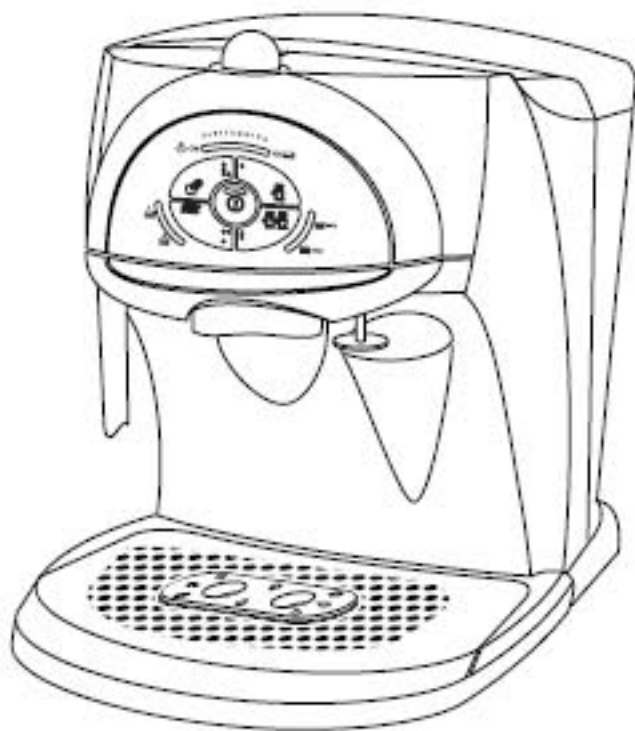
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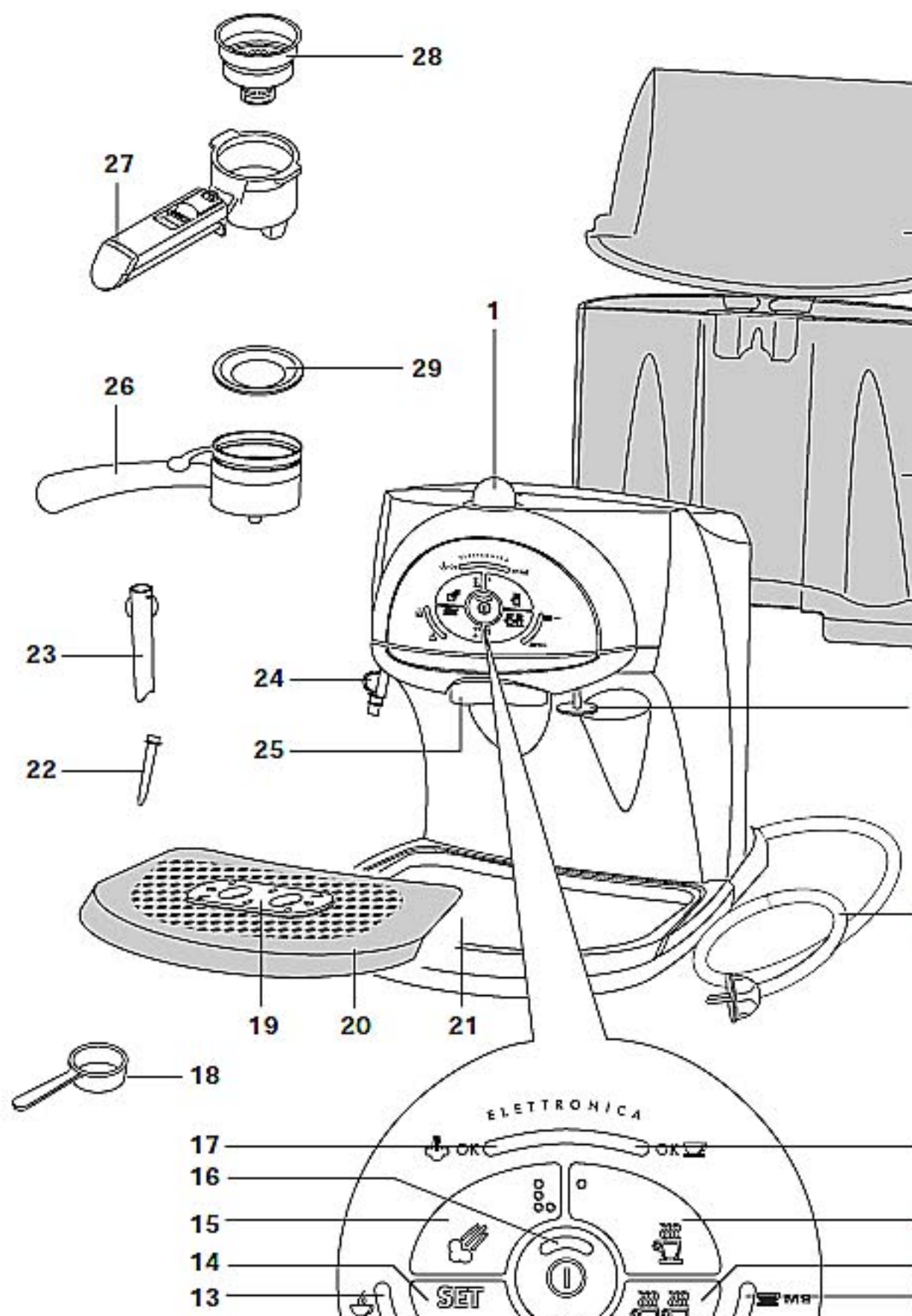
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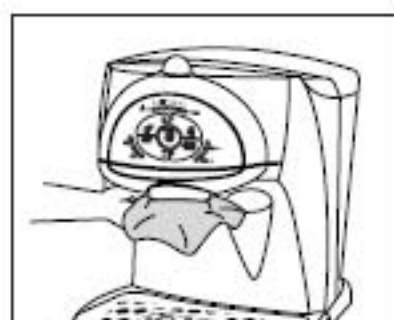
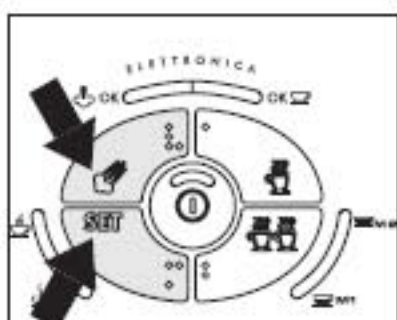
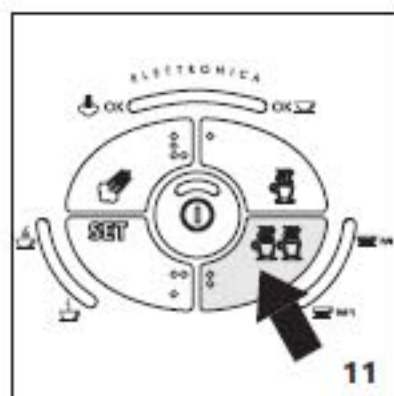
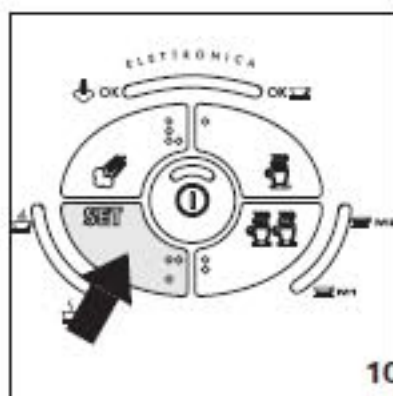
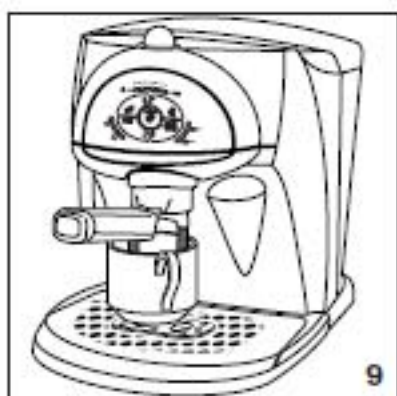
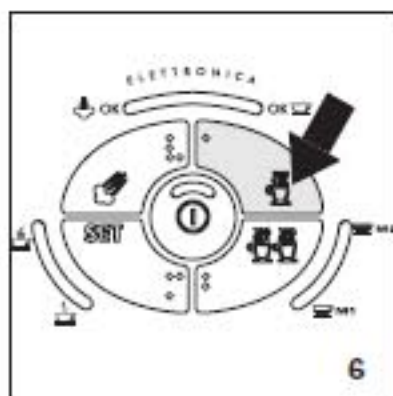
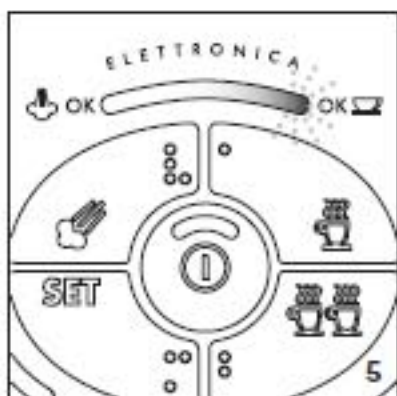
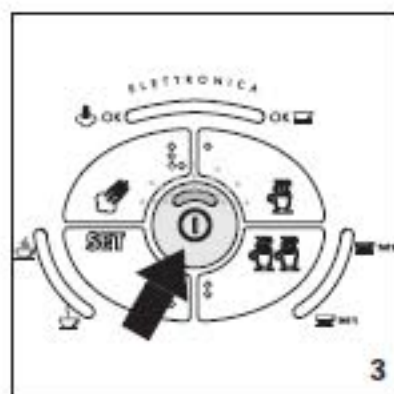
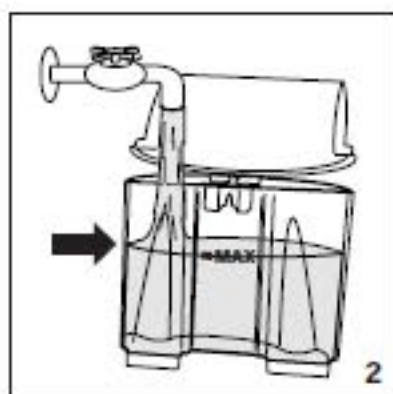
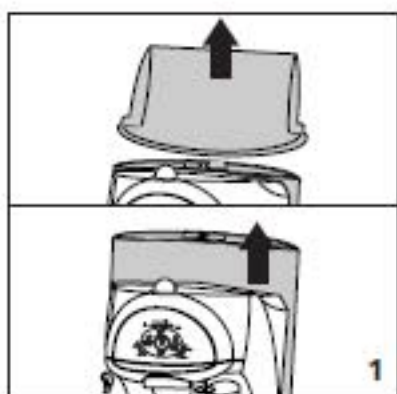
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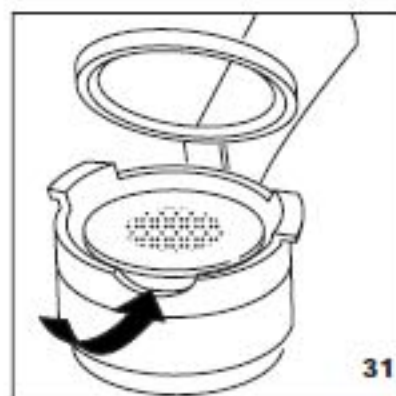
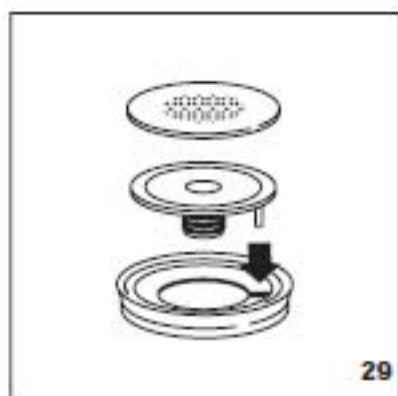
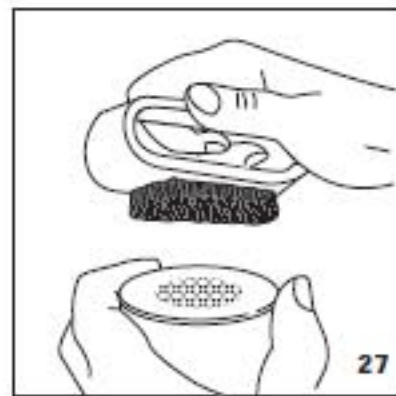
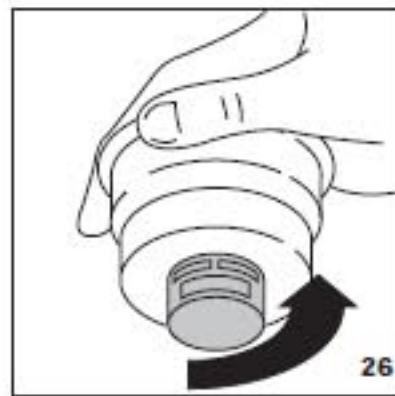
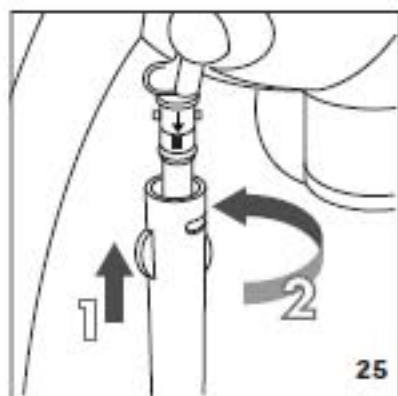
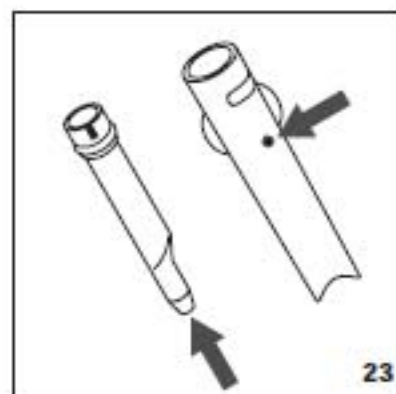
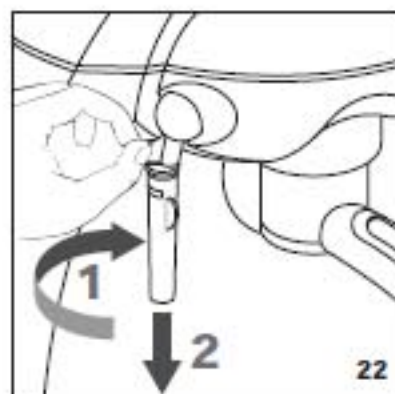
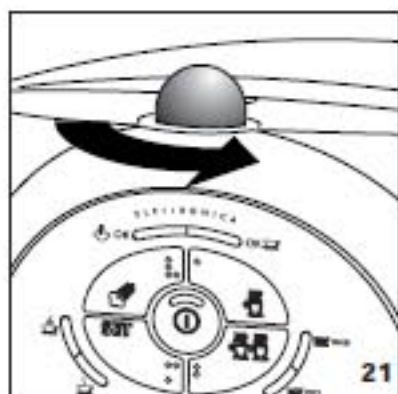
IMPORTANT INSTRUCTIONS
SAVE THESE INSTRUCTIONS



COFFEE MAKER









IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including 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 use the 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 or taking off parts, and before cleaning the appliance.
- Do not operate with a damaged cord or plug, or after the appliance has been damaged in any manner. Return the appliance to the nearest service center or facility 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 any hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated area.
- Plug cord into the wall outlet. To disconnect, turn any control to the "off" position and pull the plug from wall outlet.
- Do not use the appliance for other than the intended use. This appliance is for domestic 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. The brewing cycle 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 tripped over a longer cord.

Thank you for choosing this 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 Steam release knob
- 2 Lid for water tank
- 3 Water tank
- 4 Coffee tamper
- 5 Power supply cable
- 6 Coffee OK light 
- 7 1 cup button 
- 8 2 cups button 
- 9 M1  pre-set quantity of coffee light
- 10 M2  pre-set quantity of coffee light
- 11 On/Off button 
- 12 Coffee hot light 
- 13 Coffee very hot light 
- 14 SET button
- 15 Steam button 
- 16 On/Off light
- 17 Steam ready light 
- 18 Coffee measuring spoon
- 19 Water level in drip tray indicator
- 20 Drip tray indicator
- 21 Drip tray
- 22 Steam nozzle
- 23 Milk frother
- 24 Delivery tube
- 25 Boiler outlet
- 26 Filter holder for pods (if fitted)
- 27 Filter holder for coffee powder
- 28 Filter for coffee powder with creamer
- 29 Filter for pods (if fitted)

- Packaging materials (plastic etc.) should not be left within this could be a potential source of fire.
- This appliance is to be utilized for coffee making only. Any other use is to be considered dangerous.
- The manufacturer takes no responsibility for damage derived from improper use.
- Never touch the appliance when it is hot.
- The appliance is not intended for use by children or infirm persons without supervision.
- Young children should be supervised when they do not play with the appliance.
- In case of breakdown or malfunction, stop the appliance immediately and contact a Service Centre for repairs, please contact a Service Centre authorized by the manufacturer and request replacement parts only. The use of non-approved parts may compromise the safety of the appliance.
- The power supply cable of this appliance should not be replaced by the user, because it may require the use of special tools. If the cable is damaged, or in case it needs to be replaced, contact a Service Centre authorized by the manufacturer.
- When the appliance is not in use, disconnect the plug from the power outlet.
- As with any electrical appliance, please read the instructions aim to cover all possible situations. Exercise caution and care when operating your appliance, especially in the vicinity of young children.

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 be connected to a well-earthed power outlet with a minimum. The manufacturer is not responsible for damage caused by inadequate earthing.

FILLING THE WATER TANK:

To remove the water tank simply pull upwards (fig. 2) and fill the tank at the sink. Do not exceed the MAX level on the water tank (fig. 3). The tank may also be filled without removing it, simply by pouring water into it directly from a jug.

Replace the tank by connecting the valve at the bottom of the tank with the hole in the base on the machine.

Note: Do not operate the appliance without water in the tank and always remember to fill the tank when the water level goes below the MIN level.

PREHEATING THE COFFEE MACHINE

To obtain espresso coffee at the right temperature, the coffee maker must be preheated. Push the ON/OFF button (fig. 3) at least half an hour before making the coffee, making sure the filter holder is attached to the appliance (check that the steam release knob is closed). To attach the filter holder, place it under the boiler outlet with the handle towards the left (fig. 7). Push upwards and at the same time turn the handle as far to the right as possible. To avoid leaks of water, rotate firmly. After half an hour, make coffee following the instructions of the next paragraph.

Alternatively, for a faster operation, proceed as follows:

1. Turn the machine on by pressing the ON/OFF button (fig. 3). Attach the empty filter holder (**without coffee**) to the machine
2. Position a cup under the filter holder. Use the same cup that the coffee will be served in, so that it may be preheated.
3. Wait until the "OK" light comes on or 3 minutes (fig. 5), press the 1-cup button (fig. 6) and allow water to flow.
4. Empty the cup. (It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

HOW TO PREPARE ESPRESSO COFFEE USING THE FILTER HOLDER FOR GROUND COFFEE

is free from ground coffee from

3. Distribute the ground coffee lightly with the pressing pad

NOTE: Pressing the coffee is very important to prepare a food coffee. However, if you press too hard, coffee will come out with a dark colour. If you press too fast and cream will

4. Remove any excess coffee from the filter holder and attach the filter

Rotate firmly (fig. 4) to avoid

5. Place the cup or cups (cup rinsing under hot water) and the removable drip tray (fig. 9)

6. Select quantity \equiv M1 (around 50cc) by pressing the SET button. The M2 light will indicate the quantity. Follow the instructions in the paragraph "HOW TO PREPARE COFFEE IN DIFFERENT QUANTITIES M1 AND M2".

7. Wait until the "OK" light (fig. 5) comes on. Wait until it stops flashing and press the button \equiv (Fig. 6) or the 2 C

The machine will carry out coffee preparation followed by a pause, and then coffee infusion: this will bring out the coffee. The machine will automatically stop upon reaching the selected quantity.

8. To detach the filter holder, turn it to the left.

9. To remove the used coffee, lift the special lever that is built into the machine. The coffee will fall out by knocking the filter holder (fig. 12).

NOTE: The delivery of the coffee is completed by pressing the 1 cup button \equiv . When delivery is complete, move the lever to the right. After five seconds from when delivery is complete, the machine will stop. To avoid any splashing, do not

HOW TO SET THE COFFEE TEMPERATURE

The machine allows the coffee temperature to be set: hot coffee ☕ or alternatively very hot coffee ☕.

To set the temperature, press the SET button and the ☞ button together for 5 seconds (Fig. 13). The ☕ or ☕ light will turn on to indicate the selected temperature.

AUTO-OFF FUNCTION

The machine will switch off automatically one hour after the last operation (coffee or cappuccino). To deactivate the auto-off function, press the SET and ON/OFF buttons together for around 5 seconds. To re-activate the function, repeat the operation.

HOW TO PREPARE COFFEE USING THE FILTER HOLDER FOR PODS (if fitted)

1. Press the filter holder button and insert the pod into the filter (fig. 14). Follow the instructions on the pod's box to pur correctly the pod on the filter.

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.

2. Attach the filter holder onto the machine, moving from left to right

Note: to ensure effective closure and avoid leaks of water from the rim of the filter holder, you are recommended to grease the bottom of the lateral tabs from time to time with butter or oil (as shown in fig. 33).

IMPORTANT: Should the coffee holder for pods be used after one for ground coffee, it's necessary to clear the ground coffee remained in the espresso boiler outlet (fig.15). This cleaning operation is necessary in order to avoid water leakage from the coffee holder for pods while coffee is being prepared.

The pre-set quantities refer to the amount of coffee prepared using the filter holder for ground coffee. The amount of coffee prepared using the filter holder for pods is different from the amount of ground coffee, slightly more coffee is made using the pods

These quantities can be changed as follows:

1. Follow the instructions described in chapter "HOW TO PREPARE COFFEE USING THE FILTER HOLDER".
2. Press the SET button to select M1 or M2, that you wish to change. Press the SET button together for 5 seconds.
3. To change the set quantity, press the SET button and the 1 cup button together for at least 5 seconds (fig.16). While to change the quantity to 2 cups, press the SET button and the 2 cups button together for at least 5 seconds. The light will flash to indicate the operation is in progress, and you can make the coffee.
4. As soon as the coffee is prepared in the required quantity, press the SET button to set the value (fig. 10).

HOW TO MAKE CAPPUCCINO


1. Prepare espresso coffee, using the amount of coffee enough for cappuccinos
2. Press the ☞ button (fig. 18); the light will start to flash.
3. When the ☞ light stops flashing, the machine has reached the production of steam.
4. In the meantime, fill a container with 100 gr. of milk for each cappuccino (The milk must be cold from the refrigerator, not warm!). In choosing the container, the volume of the milk will increase.


NOTE: We suggest you use the milk from the refrigerator temperature.

5. Position the container with the milk under the steam

released from the drip tray; this is due to a special device that eliminates the residual steam in the boiler, releasing it into the tray.

8. Pour the frothed milk into the cups containing the espresso coffee. Your cappuccino is now ready. Add sugar to taste and, if desired, sprinkle a little powdered chocolate on top of the froth.

NOTE: After having finished preparing cappuccinos, coffee cannot be made while the OK light  is flashing, for safety reasons.

To reduce this delay time, the machine can be cooled down quickly, as follows: open the steam knob and release the water from the milk frother (Fig. 20) until the coffee OK  light stops flashing.

Note: to prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.

IMPORTANT: always clean the milk frother and steam nozzle immediately after use. Proceed as follows:

1. By turning the steam knob (fig. 21), allow a little steam to come out for a few seconds.
2. Hold the upper part tight with one hand and use your other hand to unscrew the cappuccino maker, rotating it in a clockwise direction, and remove it from the nozzle (fig. 22).
3. Remove the steam nozzle by sliding it off the delivery tube.
4. Wash the cappuccino maker and steam nozzle thoroughly with warm water.
5. Make sure the two holes indicated with an arrow in fig. 23 are not blocked. If necessary, clean with a pin.
6. Replace the steam nozzle by inserting it into the steam delivery tube and rotating firmly (fig. 24).
7. Replace the milk frother by inserting it and rotating anticlockwise (fig. 25).

PRODUCING HOT WATER

1. Turn the machine on by pressing the on/off button (fig. 3).

CLEANING AND MAINTENANCE CLEANING THE FILTER HOLDER

About every 300 coffees, clean the filter holder and ground coffee as follows:

- Remove the filter with the frother.
- Clean the inside of the filter holder with a brush or dishwasher.
- Unscrew the cap of the frother in the direction indicated by the arrow.
- Remove the frother from the cap.
- Remove the gasket.
- Rinse all components and dry them thoroughly in hot water using a brush. Make sure the holes in the metal are not blocked. If necessary, clean with a pin.
- Replace the filter and gasket with the one shown in figure 29. Farewell to the old gasket. Make sure to insert the pin in the hole in the gasket indicated by the arrow.
- Replace the assembly into the support (fig. 30), making sure the pin is in the support (see arrow in figure 30).
- Finally, screw on the cap.

Failure to clean as described voids the guarantee.

CLEANING THE FILTER HOLDER (IF NOT SUPPLIED)

About every 300 coffees, clean the filter holder and pods as follows:

- Push the filter holder button, and the frother if fitted. Clean the filter holder. Never wash in a dishwasher.
- Clean the filter thoroughly with a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- Replace the filter.

Failure to clean as described voids the guarantee.

CLEANING THE ESPRESSO BOILER OUTLET

At least twice a year, the espresso boiler outlet must be cleaned as follows:

- 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. 32);
- clean the boiler with a damp cloth (fig. 15);
- clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.

Failure to clean as described above invalidates the guarantee.


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

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

DESCALING

The coffee maker is fitted with on/off light flashes, the machine as follows:

1. Pour one litre of water and the bottle of scale-remover in the tank. If the scale-remover subsequent descaling operation can be purchased from case, carefully follow the instructions the bottle when carrying out the procedure. Alternatively, dissolve citric acid (around 30 grams), add half a litre of water and pour into the water tank.
2. Check that the filter holder is in the container underneath the outlet.
3. Turn the machine on and wait until the stop flashing and remain on.
4. Press the 2 cups button to reinitiate the latter operation at least once.
5. Turn the machine off immediately after the solution to act for at least 1 hour.
6. Turn the machine on and reinitiate the operation.
7. Open the steam knob and allow the steam to escape from the tank.
8. To eliminate the remaining scale residues, rinse the tank well with water and return it to its position.
9. Press the 2 cups  button and open the steam knob until the tank is empty.
10. Finally, switch off the scale alarm by pressing the ON/OFF button for 3 seconds. After switching off the machine, the scale alarm will no longer sound.

Repairs for malfunctioning caused by scale build-up are not covered by the warranty. The process described above is not ca

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 creamer is dirty • 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 wa • Clean the • Clean as i section. • The tank is the valve o • Press the t the valve o
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 and turn it • Have the e replaced o • Clean the
The espresso coffee is cold.	<ul style="list-style-type: none"> • The cups were not preheated. 	<ul style="list-style-type: none"> • Preheat the
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 tan • Press the t the valve o
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 coffee is not ground finely enough. • The quantity of ground coffee is scarce. 	<ul style="list-style-type: none"> • Tamper the more. • Only use c for espress • Increase th
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 o • Decrease t coffee. • Clean the "Cleaning section. • Only use



Limited Warranty

What Does This Warranty Cover? We warrant each Espresso Coffee Machine for defects in material and workmanship. Our obligation under this warranty is limited to repair, free of charge at our factory or authorized service centers, of any defective part of other than parts damaged in transit, which shall be returned to us, transportation provided. We advise that any shipping cost for replacement items will be charged to the consumer. This warranty shall apply only if the Espresso Coffee Machine is used in accordance with the factory instructions that accompany it.

How Long Does The Coverage Last? This warranty runs for one year from the date of purchase and applies only to the original purchaser.

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

De'Longhi America Inc.

Park 80 West Plaza One, 4th floor

Saddle Brook NJ 07663

or call Service Tel. No 1-800-322-3848

or visit our internet site:

www.delonghiusa.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 lasts, so the above exclusions connection with the sale or use of its Espresso Coffee Machine.



GARANTIE

Nous garantissons que tous les APPAREILS ELECTRIQUES DE' LONGHI sont exempts de tout défaut de matériaux et de manufacture. Notre obligation sous cette garantie est limitée au remplacement ou à la réparation gratuite dans notre usine de toutes les pièces défectueuses autre que les pièces endommagées durant le transport. Les pièces nous seront retournées - transport pré-payé - en dedans d'un an après la date de l'achat par l'acheteur - utilisateur. Les frais du transport seront chargés au client. Cette garantie ne sera applicable que si l'appareil a été utilisé selon les instructions du fabricant qui accompagnent l'appareil, et sur courant alternatif (AC). Cette garantie exclut toutes les autres garanties et représentations, exprimées ou implicites, ainsi que toute obligation ou responsabilité de notre part. Nous n'autorisons aucune personne ou compagnie à assumer pour nous une quelconque responsabilité en relation avec la vente ou l'utilisation de nos appareils.

Cette garantie ne s'appliquera ni aux appareils qui seront réparés ou