



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI BAR 51/NERO. You'll find the answers to all your questions on the DELONGHI BAR 51/NERO in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual DELONGHI BAR 51/NERO
User guide DELONGHI BAR 51/NERO
Operating instructions DELONGHI BAR 51/NERO
Instructions for use DELONGHI BAR 51/NERO
Instruction manual DELONGHI BAR 51/NERO

ESPRESSO/CAPPUCCINO MACHINE
MACHINE A CAFE
CAFETERA ELÉCTRICA



Owner's instructions
Mode d'emploi
Instrucciones para el uso



[You're reading an excerpt. Click here to read official DELONGHI BAR 51/NERO user guide](http://yourpdfguides.com/dref/3390048)
<http://yourpdfguides.com/dref/3390048>

Manual abstract:

Use handles and knobs. @@@@ - Unplug from the outlet when not in use and before cleaning. @@ - 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 facility for examination, 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. · Plug cord into the wall outlet. To disconnect, turn any control 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 brewing cycle is completed and all water and steam has been used up. · Appliances with Glass Containers: A. The container is designed for use with this appliance. It must never be used on a range top. B. Do not set a hot container on a wet or cold surface. C. Do not use a cracked container or a container having a loose or weakened handle.

D. Do not clean container with cleansers, steel wool pads, or other abrasive material. SAVE THESE INSTRUCTIONS THIS PRODUCT IS FOR HOUSEOLD USE ONLY SHORT CORD INSTRUCTIONS A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer, detachable power supply cords or extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. If the appliance is provided with 3- wire, grounding type cord, the extension should be a GROUNDING TYPE 3 - WIRE CORD. The longer cord should be arranged so that it will 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 blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature.

If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug. - 6 Read this instructions manual carefully before installing and using the device. Only by doing so will you be able to obtain the best results and the maximum safety of use. DESCRIPTION OF THE DEVICE The terminology below will be used throughout the pages that follow. 1. Filter holder for ground coffee 2. Filter holder for prefilled espresso pods (if fitted) 3. Steam boiler cap 4.

Lid of milk tank 5. Frother 6. Mixer 7. Milk tank 8. Coffee measuring spoon 9.

Anti-spray cover 10. Espresso delivery switch 11. Espresso on/off switch () 12. Steam boiler 'ON' pilot light 13. 'OK' pilot light for cappuccino coffee 14. Steam boiler on/off switch () 15. Pilot light - espresso boiler on 16. 'OK' pilot light for espresso coffee 17. Tube-brush 18. Tamper 19. Espresso boiler outlet 20. Removable water level window in tank for espresso coffee 21. Water tank for espresso coffee 22. Lid of water tank for espresso coffee 23. Steam boiler 24.

Steam knob 25. Drip-tray (milk) 26. Drip-tray (espresso) 27. Shelf for cups 28. Water measuring container for steam boiler 29. Absortion water sponge 30. 1-cup filter 31. 2-cup filter the lack of grounding of the unit. · In the event of incompatibility between the outlet and the plug of the coffee maker, have the plug replaced by a qualified electrician. · Never install the machine in an environment that can reach a temperature less than or equal to 0°C (if the water in it freezes, the coffee maker may be damaged).

HOW TO MAKE ESPRESSO COFFEE FILLING THE WATER TANK Lift the lid and take out the water tank (fig. 1). Fill the tank with fresh, clean water (fig. 2). Place the tank back in its position, pressing it lightly so as to open the valve located on the bottom of the tank itself.

It is recommended that the tank be filled when the machine is cold. In the event of it being necessary to fill it when the machine is warm, it is most likely that while the tank is out, some water will collect in its seat. It is necessary to dry this water using the sponge, which is to be found on the bottom of the tank itself (fig. 3). More simply, the tank can be filled without extracting it, by pouring water directly into it from a carafe.

NOTE: never operate the coffee maker without water in the tank. The quantity of water contained in the tank may be checked by looking into the tank through the window. This allows you to add water when necessary. PREHEATING THE COFFEE UNIT In order to obtain coffee at the right temperature, it is suggest to preheat the machine. The best way to accomplish this is by pressing the ESPRESSO switch (fig. 4) at least half an hour before making the coffee. During this time, it is necessary to leave the filter holder attached to the machine. To attach the filter holder, position it under the boiler outlet with the handle towards the left (see fig. 5); push upwards and at the same time rotate the handle towards the right; always rotate as far as it will go. After a half hour, the coffee can then be made as described in the next section.

Alternatively, it is possible to carry out the preheating quickly by following these steps: 1. Turn on the machine by pressing the switch (fig. 4). ESPRESSO INSTALLATION · Place the coffee maker on a work surface at a safe distance from taps and sinks. · Check that the mains voltage corresponds to the voltage indicated on the coffee maker's information plaque. Only connect the device to an outlet that has a minimum delivery of 10 A and is fitted with the required ground. The manufacturer will not be held responsible for any accidents that may occur due to 2. Place a cup under the boiler outlet and make sure that the filter holder is attached to the machine. Use the same cup in wich the coffee will be served in, so that it may be preheated. 3.

Wait until the "ESPRESSO OK" pilot light turns on 7 (fig. 6) and immediately afterwards press the coffee delivery switch (fig. 7). Let the water exit until the "ESPRESSO OK" light goes off; then stop the delivery by pressing the coffee delivery switch again. 4.

Empty the cup, wait until the "OK" pilot light comes on again and repeat the whole operation one more time. Use the following directions to prepare the coffee: HOW TO PREPARE ESPRESSO COFFEE WITH THE FILTER HOLDER FOR GROUND COFFEE 1. After carrying out the preheating of the machine as described in the preceding section, in order to make just one cup of espresso coffee, insert the 1-cup filter (the smaller of the two provided) into the filter holder (Fig.



[You're reading an excerpt. Click here to read official DELONGHI BAR 51/NERO user guide](http://yourpdfguides.com/dref/3390048)
<http://yourpdfguides.com/dref/3390048>

8) and fill it with one level measuring spoon of ground coffee about 7 grams (Fig.9).

If you wish to prepare two cups of espresso coffee, use the 2-cup filter (the larger of the two provided) and fill it with two less-than-level measuring spoons of ground coffee (about 6+6 grams). 2. Distribute the ground coffee uniformly and press it lightly with the tamper (Fig. 10). 3. Remove any excess coffee from the filter holder rim and hook the filter holder onto the machine, as always, rotating it as far as it will go (fig. 5). 4. Place the cup or cups (better if preheated by rinsing them under hot water) under the spouts of the filter holder (fig. 11).

5. Make sure that the ESPRESSO OK pilot light (fig. @@@@) stops the flow, press the coffee delivery switch again. @@6. To detach the filter holder, turn the handle from right to left. @@@@12). 8. To turn off the coffee maker, press the ESPRESSO switch (fig. @@@@24). @@@@5).

4. Proceed as in points 4, 5 and 6 of the preceding paragraph. @@6. To turn off the coffee maker, press the ESPRESSO switch (fig. 4).

@@@@13). · Slowly pour the water into the boiler (fig. @@@@). · Close the boiler cap by turning it in a clockwise direction.

@@@@@@@@@@@@@@@@15) so as to allow the steam boiler to preheat. @@Don't forget to use sufficiently large cups.

· Pour the milk into the milk tank (fig. 16). The milk must be neither boiled nor warm. NOTE: We suggest you use semi-skimmed milk at refrigerated temperature. When the tank has been filled up to the MAX line, you can make 2 or 3 cappuccinos. Never fill the tank over the little notch that is located just above the MAX sign (fig. 16); if the tank is too full, the milk may continue to drip from the tube after the cappuccino has been made. · Before starting delivery of the milk, always wait until the 'CAPPUCCINO OK' pilot light (fig. 17) comes on. This light indicates that the ideal temperature has been reached for foaming the milk.

TIP: if starting with a cold boiler, in order 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. **DECALCIFICATION** It is advisable to clean the calcium from the machine every 200 cups of coffee. It is recommended that specific (store-bought) products for decalcification of espresso coffee machines be used. If such products are not available, it is possible to proceed as follows: 1. Fill the tank with water using 1 liter of water; 2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water (citric acid may be found in a pharmacy); 3. Press the ESPRESSO switch and wait until the 'OK' pilot light comes on; 4. Check that the filter holder is not attached and place a container under the outlet of the machine; 5. Press the coffee delivery switch and allow half the water in the tank to flow out.

Then stop the flow by pressing the switch again; 6. Allow the solution to act for about 15 minutes, then start up the flow again until the tank is completely empty; 7. To eliminate the remains of the solution and of the calcium, rinse the tank well, fill it with clean water and replace it in its seat. Press the coffee delivery switch; 8. Wait until the tank is empty; 9.

Press the switch again and repeat operations 7 and 8 one more time. Repairs for malfunctioning caused by problems of calcium build-up are not covered by the guarantee if the decalcification described above is not carried out regularly. **OTHER CLEANING OPERATIONS** 1. Do not use solvents or detergents in cleaning the coffee maker. It is enough to use a soft, moist cloth.

2. Extract the drip-trays, empty them and wash them periodically. 3. Clean the water tank for espresso coffee. 4. Never immerse the coffee maker in water, not even when cleaning it. It is an electrical appliance. 10 **PROBLEM** Espresso coffee no longer comes out. **PROBABLE CAUSES** · Lack of water in the tank. · The holes in the filter holder spouts are plugged.

· The outlet of the espresso boiler is plugged. · The tank is badly inserted and the valve at its bottom is not open. **SOLUTION** · Fill the water tank. · Clean the holes in the filter holder. · Clean as indicated in the "Cleaning the espresso boiler outlet" section. · Press the tank lightly so as to open the valve at its bottom. · Hook the filter holder on correctly and turn it all the way. · Have the espresso boiler gasket replaced at an authorized service center · Clean the holes in the spouts. · Wait until the ESPRESSO OK pilot light comes on. · Carry out the preheating as indicated in the "Preheating the coffee unit" section.

· Preheat the cups by rinsing them in hot water. · Fill the tank. · Press the tank lightly so as to open the valve at its bottom. Espresso coffee drips from the edges of the filter holder, instead of from its holes. · The filter holder is badly inserted. · The gasket of the espresso boiler has lost elasticity. · The holes in the filter holder spouts are plugged. The espresso coffee is cold. · 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. The pump is too noisy. · The water tank is empty. · The tank is inserted incorrectly and the valve at its bottom is not open. The espresso crema is lightcoloured (the coffee comes out quickly from the spout). · The ground coffee has not been pressed enough against tamper. · The quantity of ground coffee is scarce. · The coffee is not ground finely enough. · The ground coffee is too tightly pressed against tamper. · The quantity of ground coffee is too much.

· The espresso boiler outlet is plugged. · The coffee is too finely ground. · Press the ground coffee down more. · Increase the quantity of coffee. @@ · Press the coffee less. · Decrease the quantity of ground coffee. · Clean the outlet as described in the "Cleaning the espresso boiler outlet" section. @@@@ The milk continues to come out from the milk tank even if the steam knob is closed. · The cappuccino maker is dirty. 11 **GARANTIE LIMITEE** Qu'est-ce qui est couvert par la garantie? Nous garantissons que chaque appareil est exempt de vices de matériaux et de fabrication.

Notre obligation, dans le cadre de cette garantie, est limitée à la réparation, à notre usine ou dans un centre de réparation agréé, de toutes les pièces défectueuses ou leurs composants. En cas de remplacement ou retour d'un produit, il doit être retourné tout port payé.



[You're reading an excerpt. Click here to read official DELONGHI](http://yourpdfguides.com/dref/3390048)

[BAR 51/NERO user guide](http://yourpdfguides.com/dref/3390048)

<http://yourpdfguides.com/dref/3390048>

Le modèle neuf ou réparé sera retourné aux frais de la société. Cette garantie ne s'applique que dans les cas où l'appareil est utilisé conformément aux instructions de l'usine qui l'accompagnent et sur un circuit électrique à courant alternatif (c.a.

). Combien de temps dure la garantie? Cette garantie dure une (1) année à partir de la date d'achat indiquée sur votre reçu et s'applique uniquement à l'acheteur initial pour l'utilisation. Qu'est ce qui n'est pas couvert par cette garantie? Cette garantie ne couvre ni les défauts ou dégâts résultant de réparations ou altérations apportées à l'appareil en dehors de notre usine ou des centres de réparation agréés ni les appareils qui ont été soumis à un mauvais traitement, une mauvaise utilisation, une négligence ou des accidents. En outre, les dommages-intérêts directs ou indirects résultant de l'utilisation de ce produit ou de la rupture d'un contrat ou du non-respect de cette garantie ne sont pas recouvrables dans le cadre de cette garantie. Certains états ou provinces n'autorisent pas l'exclusion ou la limitation des dommages-intérêts directs ou indirects.

Par conséquent, la limitation ci-dessus peut ne pas s'appliquer à vous. Comment faire réparer l'appareil? Si des réparations s'avèrent nécessaires, veuillez appeler, sans frais, notre ligne téléphonique au 1-888335-6644 ou visiter notre site Web à www.delonghi.com. La garantie ci-dessus remplace toutes les autres garanties et représentations explicites. Toutes les garanties implicites sont limitées à la période de garantie applicable établie ci-dessus. Cette limitation ne s'applique pas si vous concluez un contrat d'extension de garantie avec De'Longhi. Certains états ou provinces n'autorisent pas les limitations sur la durée des garanties implicites. Par conséquent, les exclusions cidessus peuvent ne pas s'appliquer à vous. De'Longhi n'autorise aucune personne ni société à assumer des responsabilités en association avec la vente ou l'utilisation de ses appareils.

Comment s'appliquent les lois de l'état ou de la province? Cette garantie vous donne des droits juridiques précis et vous pouvez également avoir d'autres droits qui peuvent varier d'un état à un autre ou d'une province à une autre. 12 .



[You're reading an excerpt. Click here to read official DELONGHI BAR 51/NERO user guide](http://yourpdfguides.com/dref/3390048)
<http://yourpdfguides.com/dref/3390048>