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You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI DC 300 IS. You'll find the answers to all your questions on the DELONGHI DC 300 IS in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual DELONGHI DC 300 IS
User guide DELONGHI DC 300 IS
Operating instructions DELONGHI DC 300 IS
Instructions for use DELONGHI DC 300 IS
Instruction manual DELONGHI DC 300 IS

ENGLISH

Read this instruction book carefully before installing and using the appliance and keep it for future reference. This is the only way to ensure optimum results and maximum safety.

DESCRIPTION OF APPLIANCE

(See drawing on page 3)

These terms are referred to in the following pages.

- A. Water tank
- B. Coffee lid
- C. Chlorine filter
- D. Boiler cap
- E. Steam boiler
- F. Steam knob
- G. Emulsifier
- H. Milk tank
- I. Coffee measure
- K. Measuring jug
- L. Anti-spray hood
- M. "ON/OFF cappuccino" switch (steam boiler)
- N. Steam temperature OK light
- Q. "ON/OFF cappuccino" light (steam boiler)
- P. Main "ON/OFF" coffee switch
- Q. Main "ON/OFF" coffee light
- R. Coffee filter
- S. Hot plate
- T. Coffee dispenser control for making "Italian Coffee" (for cappuccino)
- U. Water level indicator
- V. Carafe
- X. Cleaning rod
- Z. Filter holder

SAFETY WARNINGS

- This appliance is designed to make espresso coffee and heat beverages. Take care during use to avoid burns caused by the water or steam jets or improper use of the appliance itself.
- Never touch hot parts.
- After removing the packaging, make sure the appliance is complete and undamaged. If in doubt, do not use the appliance and contact professional personnel.
- Do not leave packaging elements (plastic bags, polystyrene foam, etc) within reach of children as they could be dangerous.
- This appliance must be used for domestic purposes only. Any other use is considered improper and thus dangerous.
- The manufacturer may not be considered liable for damage deriving from improper, incorrect or unreasonable use of the appliance.
- Never touch the appliance with damp or wet hands or feet.
- If the appliance breaks down or malfunctions, turn it off. Do not attempt to repair it. If the appliance requires repair, contact an authorised technical service centre only and ask for original spare parts to be used. Failure to respect the above could reduce the safety of the appliance.
- The power cable of this appliance must never be replaced by the user as it requires the use of special tools; if the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks. During use, avoid touching the hot surfaces of the appliance. Use the knobs or handles.

INSTALLATION

- Place the appliance on a work surface far away from water taps and basins.
- Before use, make sure the mains voltage corresponds to the voltage indicated on the appliance rating plate. Connect the appliance to an efficiently earthed mains socket with a minimum rating of 10A. The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- In the event of incompatibility between the socket and the plug on the appliance, the plug should be replaced by a suitable type by qualified personnel only. If the cable is damaged or requires replacing, contact an authorised service centre.

11



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Manual abstract:

Take care during use to avoid burns caused by the water or steam jets or improper use of the appliance itself. · Never touch hot parts. · After removing the packaging, make sure the appliance is complete and undamaged. If in doubt, do not use the appliance and contact professional personnel. · Do not leave packaging elements (plastic bags, polystyrene foam, etc) within reach of children as they could be dangerous. · This appliance must be used for domestic purposes only. Any other use is considered improper and thus dangerous. · The manufacturer may not be considered liable for damage deriving from improper, incorrect or unreasonable use of the appliance. · Never touch the appliance with damp or wet hands or feet. · If the appliance breaks down or malfunctions, turn it off.

Do not attempt to repair it. @@@@If the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks. During use, avoid touching the hot surfaces of the appliance. @@@@A. Water tank B.

Coffee lid C. Chlorine filter D. Boiler cap E. Steam boiler F. Steam knob G.

Emulsifier H. Milk tank I. Coffee measure K. Measuring jug L. Anti-spray hood M. "ON/OFF cappuccino" switch (steam boiler) N. Steam temperature OK light O. "ON/OFF cappuccino" light (steam boiler) P. Main "ON/OFF" coffee switch Q. Main "ON/OFF" coffee light R.

Coffee filter S. Hot plate T. @@Water level indicator V. Carafe X. Cleaning rod Z. Filter holder INSTALLATION · Place the appliance on a work surface far away from water taps and basins. · Before use, make sure the mains voltage corresponds to the voltage indicated on the appliance rating plate. Connect the appliance to an efficiently earthed mains socket with a minimum rating of 10A. The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains. · In the event of incompatibility between the socket and the plug on the appliance, the plug should be replaced by a suitable type by qualified personnel only.

If the cable is damaged or requires replacing, contact an authorised service centre 11 only as the operation requires special tools. · Do not install the appliance in an atmosphere where the temperature may drop to or below 0°C (if the water freezes, the appliance may be damaged). ANTI-CHLORINE

FILTER The filter eliminates the taste of chlorine from the water. @@@@1). @@2.

@@@@@@@@ · Unscrew the boiler cap (D) by rotating anticlockwise and make sure the steam knob is closed. · Fill the water measure (K) to the 170 g 6 oz line (fig. 7). · Pour the water slowly into the boiler. Be careful not to go above the MAX line (fig.

7). · Close the boiler cap by rotating clockwise firmly. With the boiler filled to this level, you can make from 15-20 cups of cappuccino. Note: for safety reasons, when the boiler is hot the cap cannot be removed as it rotates without unscrewing. If you have to remove the cap for whatever reason, wait until the boiler cools down or completely vent the steam by keeping the steam knob open (fig. 8). Important: the boiler should ideally be filled when cold using the measure provided. If the boiler must be filled when hot (for example, when the water runs out while you are making cappuccino), you are recommended to add one measure only and NOT TO FILL THE BOILER UP TO THE MAX 170 g 6 oz mark (fig. 7) otherwise the next time you use the appliance the milk will not be perfect frothed. @@Fill ONLY when the water in the boiler is completely exhausted.

@@@9) to heat the steam boiler while you are preparing the coffee. @@@@3). @@@@ · Pour the water into the tank (fig. 4). @@ · Place the jug on the hotplate (S) making sure the lid is on. @@@@5). As a general rule, use a level measure of coffee (approx. 7 gr.) for each cup required (e.g.

10 measures to obtain 10 cups). @@@@ · Close the lid and press the "coffee" switch (fig. 6). @@@@Do not exceed the small ledge immediately above the word MAX (fig. @@@@ · When the coffee is ready, pour a little (about 60 cc, 2 fl.

@@@8). · Rotate the steam knob anticlockwise for at least one turn (fig. 8). The frothed milk will run out of the milk tube. If you use small cups, fit the splash hood onto the milk tube (fig.

12) to avoid splashes of milk. · Fill the cup with the quantity of frothed milk required. Tip: To obtain perfect cappuccino, the following proportions are recommended: 1/3 of coffee to 2/3 of frothed milk. · To stop the milk running out, rotate the steam knob clockwise. IMPORTANT: to ensure successful milk frothing, always wait until the OK indicator (fig. 11) comes on before making another cappuccino. @@13 and rotate the steam knob anticlockwise.

@@@@@@@@ · Pour into the tank (fig. 4) and DO NOT place the carafe on the hot plate. @@You . . . can use either filter or moka coffee (the latter makes an excellent Italian cappuccino).

Close the coffee lid and press the coffee ON/OFF button (fig. 6). When you hear the gurgle at the end of percolation, place the cup (not plastic as it could be deformed by the heat) at the centre of the hot plate (fig. 14). Take care to avoid burns: the hot plate is extremely hot. Fill the coffee cup (about 60 cc, 2 fl. oz.)

by moving the coffee spout control from left to right (fig. 14). Prepare the cappuccino as described in the chapter "Preparing cappuccino coffee".

Important: the first time you use the appliance, to eliminate the "new" smell and above all to ensure correct functioning, perform a number of coffee cycles without coffee grounds and wash the steam boiler as follows: fill with water, remove the milk container, press the cappuccino button and after 5 minutes open the steam knob. Wait for the steam to be completely exhausted (about 15 minutes). CLEANING AND MAINTENANCE Before cleaning or maintenance, always turn the appliance off, unplug from the mains socket and leave to cool. Cleaning the milk frother The milk frother must be cleaned each time you use it.

Proceed as follows: · Remove the milk container by pressing the "PRESS" lever and at the same time pulling upwards: wash with hot water.

@@15). @@Make sure the hole indicated with the arrow B is not blocked. · Once clean, all elements must be replaced correctly. @@@@Clean with a soft damp cloth only. · Remove the drip tray, empty and wash regularly.

· NEVER immerse the appliance in water. DESCALING Over time, calcium in the water may build up and cause blockages, reducing the efficiency of the coffee machine and increasing the time required to make the coffee. Formation of scale depends on the hardness of the water and on how often the coffee machine is used. To obtain optimum performance, the appliance should be descaled regularly. The machine should therefore be descaled at least every 40 cycles.

Descaling should be carried out using the special coffee percolator descalers which are on sale in the shops.



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