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You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI EC 155. You'll find the answers to all your questions on the DELONGHI EC 155 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual DELONGHI EC 155
User guide DELONGHI EC 155
Operating instructions DELONGHI EC 155
Instructions for use DELONGHI EC 155
Instruction manual DELONGHI EC 155

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Leggere con attenzione questo libretto istruzioni prima di installare ed usare l'apparecchio. Solo così potrete ottenere i migliori risultati e la massima sicurezza d'uso.

DESCRIZIONE DELL'APPARECCHIO (vedi figura a pag. 3)

La seguente terminologia sarà continuamente usata nelle pagine successive.

- 1 Filter holder for ground coffee
- 2 Large filter for 2 cups ground coffee
- 3 Small filter for 1 cup ground coffee or pods
- 4 Steam knob
- 5 Presser
- 6 Cup tray
- 7 Power cable
- 8 Temperature OK light (coffee/hot water or steam)
- 9 light (appliance on)
- 10 Function selector knob
- 11 position to run off coffee/hot water
- 12 Off position
- 13 Steam position
- 14 Coffee measuring spoon
- 15 Boiler outlet
- 16 Steam/hot water tube
- 17 Cappuccino maker
- 18 Water tank
- 19 Water tank lid

SAFETY WARNINGS

- This appliance is designed to "make espresso coffee" and "heat drinks". Use with care to avoid scalds from the water and steam jets or through incorrect use.
 - This appliance is intended for domestic use only. Any other use is considered improper and thus dangerous.
 - The manufacturer cannot be held responsible for any damage caused through incorrect, wrong or unreasonable use.
 - When using the appliance, do not touch the hot surfaces. Use the knobs or handles only.
 - Do not touch the appliance with wet or damp hands or feet.
 - Do not allow children or unfit persons to use the appliance unsupervised.
 - Never allow children to play with the appliance.
 - In the event of malfunction or faulty operation, switch off and unplug from the mains.
- If it requires repair, contact an authorised service centre only and ask for original spare parts to be used.
- Failure to respect the above could reduce the safety of the appliance.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

INSTALLATION

- After removing the packaging, make sure the product is complete and undamaged. If in doubt, do not use the appliance and contact a qualified professional.
 - The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children as they are a safety hazard.
 - Place the appliance on a work surface far away from water taps, basins and sources of heat.
 - After positioning the appliance on the work top, leave a space of at least 5 cm between the surfaces of the appliance and the side and rear walls and at least 20 cm above the coffee maker.
 - Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).
 - Check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate.
- Connect the appliance to an efficiently earthed socket with a minimum current rating of 10 A only. The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified professional.
 - The power cable on this appliance must not be replaced by the user as this operation requires the use of special tools. If the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks.

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Manual abstract:

Solo così potrete ottenere i migliori risultati e la massima sicurezza d'uso. DESCRIZIONE DELL'APPARECCHIO (vedi figura a pag. 3) La seguente terminologia sarà continuamente usata nelle pagine successive. 1 Filter holder for ground coffee 2 Large filter for 2 cups ground coffee 3 Small filter for 1 cup ground coffee or pods 4 Steam knob 5 Presser 6 Cup tray 7 Power cable 8 Temperature OK light (coffee/hot water or steam) 9 light (appliance on) 10 Function selector knob 11 position to run off coffee/hot water 12 Off position 13 Steam position 14 Coffee measuring spoon 15 Boiler outlet 16 Steam/hot water tube 17 Cappuccino maker 18 Water tank 19 Water tank lid **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.** At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. **INSTALLATION** After removing the packaging, make sure the product is complete and undamaged. If in doubt, do not use the appliance and contact a qualified professional.

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11 HOW TO MAKE ESPRESSO COFFEE FILLING THE WATER TANK 1. Open the water tank lid (fig. 1) and then take out the tank by pulling upwards (fig. 2). 2. Fill the tank with fresh clean water taking care not to exceed the MAX level (fig. 3). Replace the tank, pressing lightly to open the valve located on the bottom of the tank. 3. More simply, the tank can also be filled without removing it, pouring the water directly from a jug.

IMPORTANT: It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge. **NB:** Never use the appliance without water in the tank and always remember to top up when the level drops to a couple of centimetres from the bottom. **PREHEATING THE COFFEE UNIT** To obtain espresso coffee at the right temperature, the coffee machine must be preheated. Turn the selector knob to the position (fig. 4) at least 15 to 30 minutes before making the coffee, making sure the filter holder is attached to the appliance (check that the steam knob is closed). To attach the filter holder, position it under the boiler outlet with the handle towards the left (see fig. 5), push it upwards and at the same time rotate the handle towards the right. Rotate firmly. Wait for half an hour, then make the coffee as described in the following chapter.

Alternatively, preheating can be achieved more rapidly proceeding as follows: 1. Turn the appliance on by rotating the selector knob to the position (fig. 4) and attach the filter holder to the appliance without adding ground coffee. 2. Place a cup under the filter holder. Use the same cup as will be used to prepare the coffee in order to preheat it. 3. Wait for the OK indicator light to come on (fig. 6), then immediately rotate the selector knob to the position (fig. @6).

4. Empty the cup. @8. @9. @10. @11. @12. 6.

Make sure the OK light (fig. @7) until the required quantity is obtained. To interrupt, place the selector back in the position (fig. 4). 7.

To remove the filter holder, rotate the handle from right to left. @13. @14. @8. 3.

Insert a pod, centring it as far as possible on the filter (fig. 18). Always follow the instructions on the pod pack to position the pod on the filter correctly.

4. Attach the filter holder to the appliance. Always rotate as far as it will go (fig. 5). 5. Proceed as in points 5, 6 and 7 in the previous paragraph. **HOW TO MAKE CAPPUCCINO COFFEE 1.**

Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups. 2. Rotate the selector knob to the position (fig. 16) and wait until the OK light comes on (fig. 6). This indicates that the boiler has reached the ideal temperature for steam production. 3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.

NB: YOU ARE RECOMMENDED TO USE SEMISKIMMED MILK AT REFRIGERATOR TEMPERATURE. 4. Place the recipient containing the milk under the cappuccino maker (fig. 17). 5. Immerse the cappuccino maker in the milk for about 5 mm and rotate the steam knob anticlockwise (fig. 18) (rotating the knob more or less varies the quantity of steam discharged by the cappuccino maker). The milk now starts to increase in volume and take on a creamy appearance. 6. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk (fig. 19).

When the required temperature is reached (the ideal is 60°C), interrupt steam delivery by rotating the steam knob clockwise and placing the selector in the "O" position (fig.



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14). 7. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder. NB: to make coffee again after the milk has been frothed, cool down the boiler first or the coffee will be burnt. To cool, place a container under the boiler outlet, turn the selector to the "coffee" position and run off the water until the OK light goes out. Turn the selector back to the position and make the coffee as described above. **IMPORTANT:** always clean the cappuccino maker after use.

Proceed as follows: 1. Discharge a little steam for a few seconds by rotating the steam knob (fig. 18). 2. Wait several minutes for the steam tube to cool down. Unscrew the cappuccino maker by rotating clockwise (fig. 20) and wash thoroughly with warm water. 3. Make sure the three holes in the cappuccino maker shown in fig. 21, are not blocked.

If necessary, clean with a pin. 4. Clean the steam tube, taking care to avoid burns. 5. Screw the cappuccino maker back in place.

HOT WATER PRODUCTION 1. Turn the appliance on by rotating the selector knob to the position (fig. 4). 2. Place a recipient under the cappuccino maker. 3. When the OK indicator light comes on, turn the selector knob to the position (fig. 7) and at the same time, rotate the steam knob anticlockwise (fig. 18): Hot water is delivered from the cappuccino maker. 4. To interrupt delivery of hot water, rotate the steam knob clockwise and position the selector knob to "O" 13
CLEANING AND MAINTENANCE OF THE FILTER About every 200 coffees or when the coffee drips out of the filter holder or not at all, clean the ground coffee filter holder as follows: · Remove the filter from the filter holder. · Clean the inside of the filter holder. Never wash in a dishwasher. · Remove the filter cap (fig. 22) by unscrewing in the direction indicated by the arrow on the cap.

· Remove the frother from the container by pushing it from the cap end. · Remove the gasket · Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 22); Preheat the cups. · Refill the tank. @@ · There is not enough ground coffee. @@ · Increase the quantity of ground coffee. · Use ground coffee for espresso coffee machines only. · Change the type of ground coffee. · Press the coffee down less firmly (fig. 6).

· Reduce the quantity of ground coffee. @@@@ · Use ground coffee for espresso coffee machines only. · Use only ground coffee for espresso coffee machines. Make sure it is not damp. · Change the type of ground coffee.

The coffee froth is too dark (delivered from the spout too slowly) · The ground coffee is pressed down too firmly. · There is too much ground coffee. · The espresso boiler outlet is blocked. · The filter is blocked · The ground coffee is too fine. · The coffee is damp or ground too fine.

· Incorrect type of ground coffee. No milk froth is formed when making cappuccino · Milk not cold enough. · Cappuccino maker dirty. · Always use semi-skimmed milk at refrigerator temperature. · Thoroughly clean the holes in the cappuccino maker in particular those indicated in figure 19. 15 .



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