



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI EC 200. You'll find the answers to all your questions on the DELONGHI EC 200 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 200**  
**User guide DELONGHI EC 200**  
**Operating instructions DELONGHI EC 200**  
**Instructions for use DELONGHI EC 200**  
**Instruction manual DELONGHI EC 200**

#### GB

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 Filter holder for ground coffee
- 2 1-cup filter
- 3 2-cup filter
- 4 Filter holder for pods (if fitted)
- 5 Steam release knob
- 6 Coffee tamper
- 7 Black areas inside for positioning cups
- 8 Power supply cable
- 9 OK light (coffee/water or steam)
- 10 OK light
- 11 Selector knob
- 12 Espresso function
- 13 "O" OFF position
- 14 Steam position
- 15 Coffee measuring spoon
- 16 Boiler outlet
- 17 Delivery tube
- 18 Cappuccino function (for milk frothing)
- 19 Water tank
- 20 Lid for water tank

#### SAFETY WARNINGS

- This machine has been built to "make coffee" and to "reheat beverages"; please be careful to avoid burns from the sprays of hot water or steam and avoid any improper use.
- When the appliance is in use, do not touch any of the machine's hot surfaces.
- After unpacking, make sure that the machine is complete and undamaged. In case of doubt, do not use the appliance and seek the advice of a qualified service professional.
- Packaging materials (plastic bags, foam polystyrene, etc.) should not be left within the reach of children as this could be a potential source of danger.
- This appliance is to be utilised for domestic use only. Any other use is to be considered improper and therefore, dangerous.
- The manufacturer takes no responsibility for damage derived from improper use.
- Never touch the appliance with wet or damp hands.

- The appliance is not intended for use by young children or infirm persons without supervision.
- Your children should be supervised to ensure that they do not play with the appliance.
- In case of breakdown or malfunctioning, turn off the appliance immediately and do not touch it. For repairs, please contact a Service Centre authorized by the manufacturer and request the use of original replacement parts only. The lack of respect for this point may compromise the safe use of the appliance.
- The power supply cable of this appliance must never be replaced by the user, because its replacement requires the use of special tools. If the cable should become damaged, or in case it needs to be replaced, please go to a Service Centre authorized by the manufacturer.

#### INSTALLATION

- Place the coffee maker on flat work surface at a safe distance from tops and sinks.
- Check that the voltage corresponds to that indicated on the appliance rating plate. The appliance must always be connected to a well-earthed socket rated at 10 A minimum. The manufacturer is not liable for damage caused by inadequate earthing of the appliance.
- In the event of incompatibility between the plug on the appliance and the socket, have the plug replaced with another of the right type by a qualified professional.
- 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).
- When the machine is in operation, any additional cable can be stored in the machine by inserting it back into the cable supply outlet.
- The power cable can be positioned to the right or left, depending on where the nearest power outlet to the appliance is located, by lodging it in the corresponding guides underneath the appliance (Fig. 1).
- When changing the position of the power cable, check that it is properly secured by the special clips underneath the appliance (Fig. 1).

#### HOW TO PREPARE ESPRESSO COFFEE

##### FILLING THE WATER TANK

To remove the water tank lid (Fig. 2) simply pull upwards (Fig. 3) and fill the tank at the sink (Fig. 4). Do not exceed the MAX level on the water tank. 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.

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**Manual abstract:**

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 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 Filter holder for ground coffee 1-cup filter 2-cup filter Filter holder for pods (if fitted) Steam release knob Coffee tamper Black area inside for positioning cups Power supply cable 'OK' light (coffee/water or steam) 'OK' light Selector knob Espresso function "O" OFF position Steam position Coffee measuring spoon Boiler outlet Delivery tube Cappuccino function (for milk frothing) Water tank Lid for water tank · The appliance is not intended for use by young children or infirm persons without supervision. · Your children should be supervised to ensure that they do not play with the appliance. · In case of breakdown or malfunctioning, turn off the appliance immediately and do not touch it. For repairs, please contact a Service Centre authorized by the manufacturer and request the use of original replacement parts only. The lack of respect for this point may compromise the safe use of the appliance. · The power supply cable of this appliance must never be replaced by the user, because its replacement requires the use of special tools. If the cable should become damaged, or in case it needs to be replaced, please go to a Service Centre authorized by the manufacturer. **INSTALLATION** · Place the coffee maker on flat work surface at a safe distance from taps and sinks.

· Check that the voltage corresponds to that indicated on the appliance rating plate. The appliance must always be connected to a well-earthed socket rated at 10 A minimum. @@@@. The power cable can be positioned to the right or left, depending on where the nearest power outlet to the appliance is located, by lodging it in the corresponding guides underneath the appliance (Fig. 1). · When changing the position of the power cable, check that it is properly secured by the special clips underneath the appliance (Fig.

1). **SAFETY WARNINGS** · This machine has been built to "make coffee" and to "reheat beverages"; please be careful to avoid burns from the sprays of hot water or steam and avoid any improper use. · When the appliance is in use, do not touch any of the machine's hot surfaces · After unpacking, make sure that the machine is complete and undamaged. In case of doubt, do not use the appliance and seek the advice of a qualified service professional. · Packaging materials (plastic bags, foam polystyrene, etc.

) should not be left within the reach of children as this could be a potential source of danger. · This appliance is to be utilised for domestic use only. Any other use is to be considered improper and therefore, dangerous. · The manufacturer takes no responsibility for damage derived from improper use. · Never touch the appliance with wet or damp hands **HOW TO PREPARE ESPRESSO COFFEE FILLING THE WATER TANK:** To remove the water tank lid ( fig.2) simply pull upwards (fig 3) and fill the tank at the sink (fig 4). Do not exceed the MAX level on the water tank. 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. **WARNING:** it is completely normal for there to be water in the compartment under the tank; as a result, this compartment should be dried using a clean sponge.

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

**PREHEATING THE COFFEE MACHINE** To ensure your espresso coffee is dispensed at the right temperature it is essential that the coffee unit is preheated. Turn the selector knob so that the indented line on the selector knob points to the boiler on function (fig.5). Attach the empty filter holder (without coffee) to the machine by positioning it under the boiler outlet with the handle towards the left (fig 6). Be sure that the steam knob is firmly closed). 1. Attach the empty filter holder (without coffee) to the machine by positioning it under the boiler outlet with the handle towards the left (fig 5). Push upwards and at the same time turn the handle as far right as possible. It does not matter if the handle is not centrally aligned with the machine, as long as the filter holder is firmly attached to the appliance. 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 orange "OK" light comes on (fig 7) and turn the selector knob to the espresso function position (fig.8) Allow water to flow until the orange "OK" light goes out, then stop the flow of water by turning the selector knob to the boiler on function (fig 5) 4. Empty the cup, wait until the "OK" pilot light comes on again and repeat the whole operation one more time.

**HOW TO PREPARE ESPRESSO 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. 9) and fill it with one level measuring spoon of ground coffee about 7 grams. 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). Note: use high quality, finely-ground coffee for espresso coffee makers.

2. Distribute the ground coffee uniformly and press it lightly with the pressing pad (Fig. 11). 3. Remove any excess coffee from around the edges of the filter (fig. 6). 12 4. Place the cup or cups (cups can be preheated by rinsing under hot water) on the black part of the removable drip tray (fig 12).

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@@@@@@@@@@@@@@@@@@@@@@@@@@@@@@@@@@@@@Proceed as follows: 1 By turning the steam knob (fig. 18), allow a little steam to come out for a few seconds. Then close firmly by turning clockwise. 2 Unscrew the milk frother by turning it clockwise (Fig. 20), and then clean it thoroughly in lukewarm water. 3 Check that the three holes in the milk frother, as shown in Fig. 21, not are blocked. If necessary, unblock them using a pin. 4. Clean the steam delivery tube, being careful to avoid being burnt.

5. Screw the milk frother back on. **PRODUCING HOT WATER** 1. urn on the coffee unit by turning the selector knob to the position (fig. 5).

2. Position a container under the cappuccino maker; 3. When the 'OK' pilot light comes on, position the selector knob at (fig. 8) and at the same time turn the steam knob in an anti-clockwise direction (fig. 19); hot water will come out from the cappuccino maker; 4.

To stop the flow of hot water, turn the steam knob in a clockwise direction and position the selector knob at "O" (fig.



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14. HOW TO MAKE CAPPUCCINO 1. Prepare espresso coffee, using cups that are large enough for cappuccinos (see "How to prepare espresso coffee"). 2. Turn the selector knob to the position (fig. 16) Wait until the orange "OK" light comes on, to indicate that the boiler has reached the ideal temperature for producing steam. 3. In the meantime, fill a container with approximately 3 fl. oz of milk for each cappuccino to be prepared.

The milk must be cold from the refrigerator (not warm!). In choosing the container, bear in mind that the volume of the milk will increase by 2 or 3 times. Semi skimmed milk gives best results. NOTE: We suggest you used semi-skimmed milk at refrigerator temperature. 4. Position the container with the milk in it under the milk frother (fig. 17). 5. Immerse the cappuccino maker nozzle about 5mm deep into the milk and turn the steam knob in an anti-clockwise direction (fig. 18) (by turning the knob to a greater or lesser extent, it is possible to vary the quantity of steam that comes out from the cappuccino maker).

At this point, the milk will begin to increase in volume and to appear frothy. 6. When the volume of the milk has doubled, fully immerse the milk frother and continue heating the milk (Fig. 19). Once the desired temperature has been reached (the ideal temperature is 60°C), stop the delivery of steam by turning the steam knob in a clockwise direction and at the same time positioning the selector knob at "O" (fig.

14). 7. 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.

CLEANING AND MAINTENANCE 1. Before performing cleaning or maintenance operations, turn the machine off, allow it to cool down and unplug it from the power outlet; section. · Press the tank lightly so as to open the valve at the bottom. Espresso coffee drips from the edges of the filter holder, instead of from its holes. · Attach the filter holder on correctly and turn it all the way. · Have the espresso boiler gasket replaced at an Service Centre · Clean the holes in the spouts. · Wait until the 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 the bottom. · Tamp the ground coffee down more. · Increase the quantity of coffee. · Change the quality of ground coffee · Decrease the quantity of ground coffee. · Press the coffee less. · Clean the outlet as described in "Cleaning the espresso boiler outlet" section. · Decrease the quantity of ground coffee. @@ Do not use damp coffee. @@@@ @. The ground coffee has not been pressed enough. · The quantity of ground coffee is scarce.

· The quantity of ground coffee is too much · Unsuitable quality of ground coffee. · The ground coffee is too tightly pressed. The coffee cream is lightcoloured (the coffee comes out quickly from the spout). The coffee cream is dark (the coffee comes out slowly from the spout). · The espresso boiler outlet is blocked · The quantity of ground coffee is too much.

· Unsuitable quality of ground coffee. · The coffee is too finely ground. The coffee has an acidic taste. · The unit was not sufficiently rinsed after the descaling process procedure. · The milk is not cold enough.

· The cappuccino maker is dirty. The milk does not froth when making a cappuccino. · Always use milk at refrigerator temperature. · Clean the holes of the cappuccino maker, especially those shown in fig. 21 15.



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