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1 2 3 4 5 6 7 8 9 10 11 12 Table Contents 13 GB Leggere Con attenzione questo libretto istruzioni prima di installare ed usare l'apparecchio. Solo goat rub i migliori risultati e la massima sicurezza d'uso. DERISION DELL'APPARECCHIO (vedi figure pag. 3) La seguente terminology sarò continuamente usata nelle pagine sequential. 1 Filter holder for ground coffee 2 Large filter for 2 cups of ground coffee 3 Small filter for 1 cup ground coffee or pods 4 Steam pen 5 Presser 6 Cup tray 7 Power cable 8 Temperature OK light (coffee / hot water or steam) 9 light (device on) 10 Function selector handle Position to run from coffee/hot water 11 12 Off position 13 Steam position 14 Coffee measuring spoon 15 boiler socket 16 Steam/hot water tube 17 Cappuccino Maker 18 Water Tank 19 Water Tank Cover Water - This appliance is designed to make espresso coffee and heat drinks. Use with caution to avoid scalding water and steam jets or by misuse. This device is only for domestic use. Any other use is considered inappropriate and therefore dangerous. The manufacturer is not liable for any damage caused by improper, improper or unreasonable use. If you use the device, do not touch the hot surfaces. Use only pens or pens. Do not touch the device with wet or wet hands or feet. Do not allow children or unsuitable persons to use the device unattended. Never let children play with the device. If it malfunctions or malfunctions, turn off and disconnect from the system. If repairs are required, contact only the authorized service center and ask for the original spare parts. Failure to do so can reduce the safety of the device. 11 IMPORTANT INFORMATION FOR THE CORRECT REMOVAL OF THE PRODUCT IN ACCORDANCE WITH THE EU DIRECTIVE 2002/96/EC. At the end of the working day, the product should not be disposed of as urban waste. It must be delivered to a special local body of a differentiated waste collection centre or to a dealer, providing this service. Recycling household appliances separately avoids possible adverse environmental and health effects arising from improper disposal, and allows the restoration of composite materials to generate significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product marked crossed out of the wheeled landfill. INSTALLATION - Once the packaging has been removed, make sure the product is completed and not damaged. If in doubt, do not use the device and contact a qualified professional. Packaging items (plastic bags, polystyrene foam, etc.) should remain out of children's reach as they security threat. Place the appliance on the work surface away from taps, swimming pools and heat sources. After positioning the device Work on top, leave a space of at least 5 cm between the surfaces of the appliance and the side and back walls and at least 20 cm above the coffee maker. Never install the device in conditions where the temperature can reach 0 degrees Celsius or lower (the device may be damaged if the water freezes). Check whether the power voltage corresponds to the value specified on the rating plate of the device. Connect the device to an effectively grounded socket with a minimum current rating of 10 A only. The manufacturer cannot be held responsible for possible incidents caused by the inability to properly ground the main elements. If the plug installed on the device does not correspond to the socket, the socket is replaced by a suitable type of qualified specialist. The power cable on this device should not be replaced by a user, as this operation requires the use of special tools. If the cable is damaged or needs to be replaced, please contact the authorized service center only to avoid all risks. 11 Spruce Eats / Cheyenne Elwell We purchased the DeLonghi EC 155 Espresso Machine Guide so our reviewer can put it to the test in his kitchen. Keep reading for our full product review. For a long time, buying an espresso machine at home meant a huge investment. However, times have changed and today, there are many inexpensive options on the market. One of them is the DeLonghi Guide to Espresso Machine. To see how well it works in making espresso, how easy to use and customize, and how involved cleaning, we experimented with it by making a lot of espresso, latte and cappuccino. Spruce Eats / Cheyenne Elwell Our first impression of the DeLonghi Espresso Machine Guide was its simple look. The craft itself is mostly black with stainless steel accents and not many details. There are only two handles- one at the front to control the espresso and the pair and one on top to control the amount of steam released. The famous extras included in this coffee scoop machine, one small and one large filter filter for the filter holder, cappuccino foam for steamed milk, and attached forge to pack the coffee grounds down. What we liked most about this design was a hidden place next to the water tank where we were able to store a filter we didn't use. We found it very convenient not to lose these small pieces. We thought the foam cappuccino worked well for lattes and cappuccinos. The car itself is very small. At 7 x 8.5 x 10.5 inches, it's great for storing or placing in a corner or kitchen counter. However, while its compact size is convenient, it does hinder overall performance. For example, a coffee fake is attached to the machine, making it difficult to tamp the ground coffee with the right amount of pressure for a good espresso. We also that there was little room under We could only put a small cup of espresso in this space, not a full-time. When making a cappuccino or latte, a regular mug would be ideal so we could've churning our milk first into a mug and then set it under a portafilter to catch an espresso. But because there is no space, there is an extra step of getting an extra cup for the espresso shot and then dumping it in a cup of ripe milk. Spruce Eats / Cheyenne Elwell Installation for this machine is a bit involved and unnecessarily complicated because the included instructions are not super clear. For example, at some point the manual mentions that 15-minute heating is necessary, but right after that, he says to wait 30 minutes. We had to read the instructions several times before using it to figure out this machine. Like most espresso machines, the DeLonghi Guide Espresso Machine requires cleaning all its parts and running through it before making any espresso. After the clean-up process was complete, the machine was ready to make an espresso. This requires finely ground coffee beans or light espresso pods. We used freshly ground coffee beans. First, we put a small filter in the filter holder (a large filter for two shots is also included). We then added our ground coffee beans (about 7 grams for a small filter and 21 grams for a large filter) to the filter and used a fake attachment on the machine to pack the area into a small washer. Setting up for this machine is a bit involved and unnecessarily tricky because the instructions included are not super clear. We attached the filter holder to the machine and locked it in a position, turning it from left to right. We put a small cup under the filter holder to catch the espresso shot. After checking that THE OK light was on, we turned the front handle to the coffee/hot water delivery position and let it work until our desired amount of espresso was received. We turned the button into position 0 to turn it off when we did. To use a foam cappuccino, we first filled a cup of cold milk (about 100 grams per cappuccino). We then turned the front handle into a steam position and waited for the green OK light to turn on. The machine is now ready for steaming or foam milk. We put our cup of milk under the foam and put it in the milk about 5 millimeters deep. Slowly, we rotated the top steam handle from left to right to control how much steam was released. When the milk was doubled in volume, we loaded the foam deeper and continued to heat the milk until it was at the desired temperature. We turned the front handle back to 0 when we finished. Spruce Eats/Cheyenne Elwell to take a picture of an espresso with the DeLonghi Guide espresso machine is pretty simple, but it takes some time and energy. How do we It takes a heated time of 15 minutes before use, which we found to be quite long just to make one shot of espresso. There is a way to skip this process, according to the guide, but it is a bit cumbersome, so we did not find it very useful. As for the espresso this machine delivers, it's pretty average. Counterfeiting has a lot to do with the end result. The espresso grounds should be firmly packed and perfectly even in a filter that is difficult to achieve with the included forge. Because it is attached to the machine, it required us to place the filter holder under the fake and click up to get the tight packaging. This is thus fading to put a lot of pressure on the territory. The espresso grounds should be firmly packed and perfectly even in a filter that is difficult to achieve with the included forge. There's also the question of what it's a manual machine. This means that the machine does not stop automatically when the espresso is finished. The water will keep dosing until the user moves the front handle to position 0. So we had to figure out how much water and espresso to get into our cup, which can be difficult to estimate when first using any new espresso machine. There is no recommendation in the manual, so experiments are needed. After several attempts, we found out how much water and espresso to pass and we were able to make a decent espresso shot. We have rarely been able to achieve a good cream on top, which is a reddish-brown and fragrant foam that sits on top of an espresso. One positive is that we thought cappuccino foam worked well for lattes and cappuccinos. This gives the milk a good micro foam and we were able to adjust it to our preferred volume level using the steam handle on top. Spruce Eats / Cheyenne Elwell For regular care, there are certain parts of the DeLonghi Guide to Espresso Machines that need to be cleaned regularly. We found that the cleaning was not too involved and seemed quite manageable compared to other espresso machines. After finishing the espresso shot, remove the filter holder and reset the used coffee grounds. To prevent the filter from getting out of the filter holder with the base emptying, there is a lever on the handle that pushes up to keep the filter in place. Cappuccino foam, too, should be washed after use, but we found that you have to wait a few minutes for the steam tube to cool down, as it can get very hot. Once it's cool, unscrew the cappuccino foam and thoroughly wash with warm water. There are three holes in the foam that cannot be blocked. The guide suggests using a pin to clean if necessary. Then take a damp cloth and clean from the steam tube as well. Screw foam cover back on the tube. The guide recommends doing a deep cleaning of the filter holder after after or so espresso, and cleaning the boiler socket every 300 espresso. This includes unscrewing the boiler socket where the filter holder is attached. In addition, the machine must be descaled every 200 espressos. Descaling is the process of cleaning mineral buildup that accumulates over time on the heating element. Spruce Eats/Cheyenne Elwell DeLonghi Guide Espresso Machine sells for about \$100, which is one of the most cost effective espresso machines out there. For those who want to experiment with making espresso drinks at home, this is a great place to start because there is little investment. Spruce Eats/Cheyenne Elwell Mr. Coffee Cafe Barista, which we also tested, is another inexpensive espresso machine on the market, retailing for about \$250. Like the DeLonghi Guide to Espresso Machine, it can make a single or double shot of espresso and foam milk. The DeLonghi machine, however, is handmade, while Mr. Coffee's Barista Cafe is semi-automatic. This means that it can essentially make espresso drinks on its own, without much help from the user. He churches the milk, pours it into the cup, and then adds an espresso shot to the cup. The DeLonghi Espresso Guide Machine is more ideal for those who are more interested in learning the art of espresso and therefore can figure out how to make a good espresso with manual adjustments. Mr. Coffee Cafe Barista is best suited for those who are just interested in making quick and easy at-home espresso drinks. There really isn't much to it for pressing a few buttons. The final verdict is buy it if you're new to espresso making. For a person just learning the art of espresso, the DeLonghi EC 155 Espresso Machine Guide will do the job of creating decent drinks for small investments. However, for a coffee connoisseur, there are better machines out there. Over there. delonghi ec155 manual pdf. delonghi ec155 instruction manual. delonghi ec155 service manual. delonghi ec155 repair manual. manual cafetera delonghi ec155

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