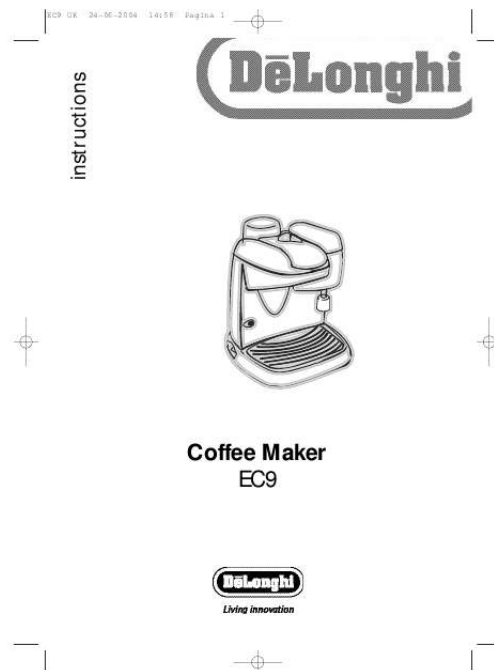




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You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI COFFEE MAKER EC9. You'll find the answers to all your questions on the DELONGHI COFFEE MAKER EC9 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual DELONGHI COFFEE MAKER EC9
User guide DELONGHI COFFEE MAKER EC9
Operating instructions DELONGHI COFFEE MAKER EC9
Instructions for use DELONGHI COFFEE MAKER EC9
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Manual abstract:

10) so that the residual steam can escape. Note: for safety reasons the cap turns freely and cannot be opened when the boiler is hot. The tank therefore cannot be refilled until all the water has been used or until the boiler cools down (to make this a quicker process, open the steam knob). 13 To detach the filter holder, turn the handle from right to left. To remove the used coffee lock the filter with the built-in lever and let the coffee fall out by knocking the over turned filter holder. fig. 8 fig. 9 Coffee made directly into cups The carafe can be used to make 2 or 4 cups of coffee. If you prefer to make 2 cups only, fit the adaptor for cups to the lower section of the filter-holder (fig. 12) and place the cups directly underneath the nozzles.

This will allow the coffee to flow directly into the cups. fig. 10 fig. 11 fig. 12 5 Coffee Maker EC9 EC9 UK 24-06-2004 14:58 Pagina 6 Making Cappuccino A cappuccino is an espresso coffee with a froth topping made by heating milk.

1 Pour the quantity of milk required to make the cappuccino coffees (about 100 ml for each cappuccino) into the milk container (E) (fig. 13). Never exceed the MAX level (corresponding to about 250 mls) marked on the tank (fig. 14) as milk may continue to drip from the milk tank tube after the cappuccino has been made. Always use fresh cold milk.

Never use hot milk. 2 When preparing four cappuccino coffees, the milk in the tank must be topped up. 3 Follow the steps 1-10 in the paragraph "Making Espresso Coffee". Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of normal coffee as it is also necessary to produce the steam to froth the milk. For best results the strength selector should be set to "MEDIUM". 4 Allow the coffee to drip into the carafe until it reaches the number 2 or 4 marked on the side of the carafe, then select "CAPPUCCINO". 5 Pour the coffee into the cups and place one cup at a time underneath the steam tube. 6 Rotate the steam knob anticlockwise for at least one turn (fig. 15). The frothed milk from the tube will flow into the cup.

Continue until half the milk has been emptied from the tank, then shut off the steam by rotating the knob clockwise. When using small cups, to avoid splashes of milk, fit the splash hood onto the milk tube (fig. 16). 7 Repeat the operation for the number of cups required until sufficient milk is in the cups. 8 After preparing the last cappuccino, before turning the appliance off, lift the intake tube in the container above the level of any milk left as shown in fig. 17 and rotate the steam knob anticlockwise. Allow the steam to discharge for a few seconds, then close the knob with the tube extracted. For hygiene reasons, this operation should always be performed to avoid stale milk remaining in the circuits of the appliance. 9 Finally, to avoid the milk solidifying, the milk container should be washed immediately as described below in the "Cleaning the milk frother" paragraph. fig.

13 fig. 14 fig. 15 fig. 16 fig. 17 Coffee Maker EC9 6 EC9 UK 24-06-2004 14:58 Pagina 7 Hints Making good espresso and cappuccino is not difficult however it does require practice.

The following tips will help you get the best results from your machine: · Warm the cups before filling with coffee. · Use an espresso coffee for best results. · Freshly ground coffee provides the best flavour. To maintain flavour, fresh coffee is best stored in an airtight container in a cool place, even in the fridge. 7 Coffee Maker EC9 EC9 UK 24-06-2004 14:58 Pagina 8 Cleaning the filter holder About every 300 coffees, clean the filter holder for ground coffee as follows: · Remove the filter · Clean the inside of the filter holder.

Never wash in a dishwasher. · Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 18). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (fig. 19). Failure to clean as described above invalidates the guarantee. fig..



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