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De'Longhi BAR14

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INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your De'Longhi BAR 14 Caffè Treviso Espresso Machine. Please read all instructions carefully before using the appliance and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then

remove plug from wall outlet.

- Do not use appliance for other than intended use.
- Use extreme caution when disposing of hot steam.

PRODUCT OVERVIEW



Image: De'Longhi BAR 14 Caffè Treviso Espresso Machine. This image displays the front view of the black and silver espresso machine, featuring control buttons, the portafilter, and the steam wand. Two stainless steel cups are positioned on the drip tray.

Main Components:

- **Water Reservoir:** Located at the back, holds up to 1 liter of water.
- **Control Panel:** Features power switch, coffee brewing button, and steam function button.
- **Portafilter:** Holds ground coffee for brewing espresso.
- **Steam Wand:** Used for frothing milk for cappuccinos and lattes.

- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Warmer:** Top surface of the machine to pre-heat cups.

SETUP AND FIRST USE

1. **Unpacking:** Remove all packaging materials and ensure all components are present.
2. **Cleaning:** Wash the water reservoir, portafilter, and drip tray with warm water and mild detergent. Rinse thoroughly.
3. **Filling the Water Reservoir:** Fill the reservoir with fresh, cold water up to the MAX level. Place it back into the machine.
4. **Initial Rinse (Priming):**
 - Place a container under the coffee spout and the steam wand.
 - Plug in the machine and turn on the main power switch.
 - Wait for the indicator light to show the machine is ready.
 - Press the coffee brewing button to dispense water through the coffee spout until water flows steadily. Turn off.
 - Turn the steam knob to release steam through the steam wand until water flows steadily. Turn off.
 - This process removes air from the system and cleans internal components.
5. **Pre-heating:** For optimal results, allow the machine to pre-heat for at least 20-30 minutes before brewing. This ensures all internal components and the portafilter reach the correct temperature.

OPERATING INSTRUCTIONS

Making Espresso:

1. Ensure the machine is pre-heated and the "ready" indicator light is on.
2. Insert the desired filter (single or double) into the portafilter.
3. Fill the filter with finely ground espresso coffee. Do not overfill.
4. Tamp the coffee firmly and evenly using the tamper. Wipe any excess coffee from the rim.
5. Attach the portafilter to the brewing head by inserting it and turning it firmly to the right until it locks.
6. Place one or two pre-heated cups under the portafilter spouts.
7. Press the coffee brewing button. Espresso will begin to flow.
8. Once the desired amount of espresso is dispensed (typically 25-30ml per shot), press the coffee brewing button again to stop the flow.
9. Carefully remove the portafilter, discard the used coffee grounds, and rinse the portafilter.

Frothing Milk (for Cappuccino/Latte):

1. After brewing espresso, press the steam function button. The indicator light will illuminate when the machine reaches steaming temperature.
2. Fill a stainless steel pitcher with cold milk (do not fill more than one-third).
3. Position the steam wand just below the surface of the milk.
4. Turn the steam knob to release steam. Move the pitcher up and down slowly to create froth.
5. Once the milk is frothed to your desired consistency and temperature (do not exceed 70°C / 160°F), turn off the steam knob.

6. Immediately clean the steam wand with a damp cloth to prevent milk residue from drying.
7. Pour the frothed milk into your espresso to create a cappuccino or latte.

MAINTENANCE AND CLEANING

Daily Cleaning:

- **Portafilter and Filters:** After each use, remove and rinse the portafilter and filter baskets under running water.
- **Drip Tray:** Empty and clean the drip tray regularly to prevent overflow and bacterial growth.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk. Periodically remove the nozzle and rinse it to clear any blockages.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the machine in water.

Descaling:

Mineral deposits from water can build up in the machine over time, affecting performance and taste. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Use a commercial descaling solution specifically designed for espresso machines, following the manufacturer's instructions.
2. Fill the water reservoir with the descaling solution and water mixture.
3. Run the solution through the coffee spout and steam wand until the reservoir is empty.
4. Rinse the reservoir thoroughly and fill with fresh water.
5. Run several cycles of fresh water through the machine to remove any residual descaling solution.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	No water in reservoir; machine not primed; clogged filter; pump malfunction.	Fill reservoir; prime the machine; clean filter; contact customer support.
Coffee flows too slowly.	Coffee ground too fine; coffee tamped too hard; clogged filter.	Use coarser grind; tamp less firmly; clean filter.
Coffee flows too quickly.	Coffee ground too coarse; not enough coffee; coffee not tamped firmly enough.	Use finer grind; use more coffee; tamp more firmly.
No steam from wand.	Wand clogged; machine not at steam temperature.	Clean steam wand nozzle; wait for steam indicator light.
Machine leaks water.	Water reservoir not seated correctly; drip tray full; seal issue.	Reseat reservoir; empty drip tray; contact customer support.

SPECIFICATIONS

- **Brand:** De'Longhi
- **Model Number:** BAR14
- **Color:** Black

- **Product Dimensions:** 21.5 x 19 x 30 cm
- **Weight:** 3 kg
- **Capacity:** 1 Liter
- **Power/Wattage:** 1100 watts
- **Voltage:** 240 Volt
- **Material:** Stainless Steel
- **Special Features:** Milk Frother
- **Type:** Espresso Machine
- **Recommended Use:** Preparation of espresso and cappuccino
- **Included Components:** Filter, Milk Frother

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or visit the official De'Longhi website. Do not attempt to repair the appliance yourself.

