

De'Longhi BCO320

De'Longhi BCO320 Combi Espresso and Coffee Machine User Manual

Model: BCO320

INTRODUCTION

Thank you for choosing the De'Longhi BCO320 Combi Espresso and Coffee Machine. This appliance is designed to provide both espresso and filter coffee, along with a manual cappuccino system, offering versatility for your coffee preparation needs. Please read this manual carefully before using the appliance to ensure proper operation, maintenance, and safety. This machine operates on 220-240 Volts and is equipped with a European cord. It is not intended for use in regions with 110-120 Volt electrical systems without a suitable voltage converter.

SAFETY INSTRUCTIONS

- Always ensure the appliance is connected to a properly grounded electrical outlet with the correct voltage (220-240V).
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Unplug the machine from the outlet when not in use and before cleaning.
- Keep hands and cords away from hot surfaces and steam. The steam wand and hot plates can cause burns.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Keep the appliance out of reach of children.
- Never open the boiler cap when the machine is operating or under pressure.

PRODUCT OVERVIEW

The De'Longhi BCO320 is a versatile coffee machine combining an espresso maker and a filter coffee maker. It features a manual cappuccino system for frothing milk and a practical cup storage area.

COMBI COFFEE MAKER



Figure 1: De'Longhi BCO320 Combi Coffee Maker. This image shows the overall design of the black De'Longhi BCO320 machine, featuring both the espresso and filter coffee sections, control buttons, and carafes.

Key Components:

- **Espresso Section:** Includes a portafilter, espresso boiler, and steam wand.
- **Filter Coffee Section:** Features a water reservoir, filter basket, and glass carafe.
- **Control Panel:** Separate ON/OFF switches for espresso and filter coffee, and a steam knob.
- **Cup Storage:** A heated area on top of the machine to keep cups warm.
- **Drip Tray:** Removable for easy cleaning.

SETUP

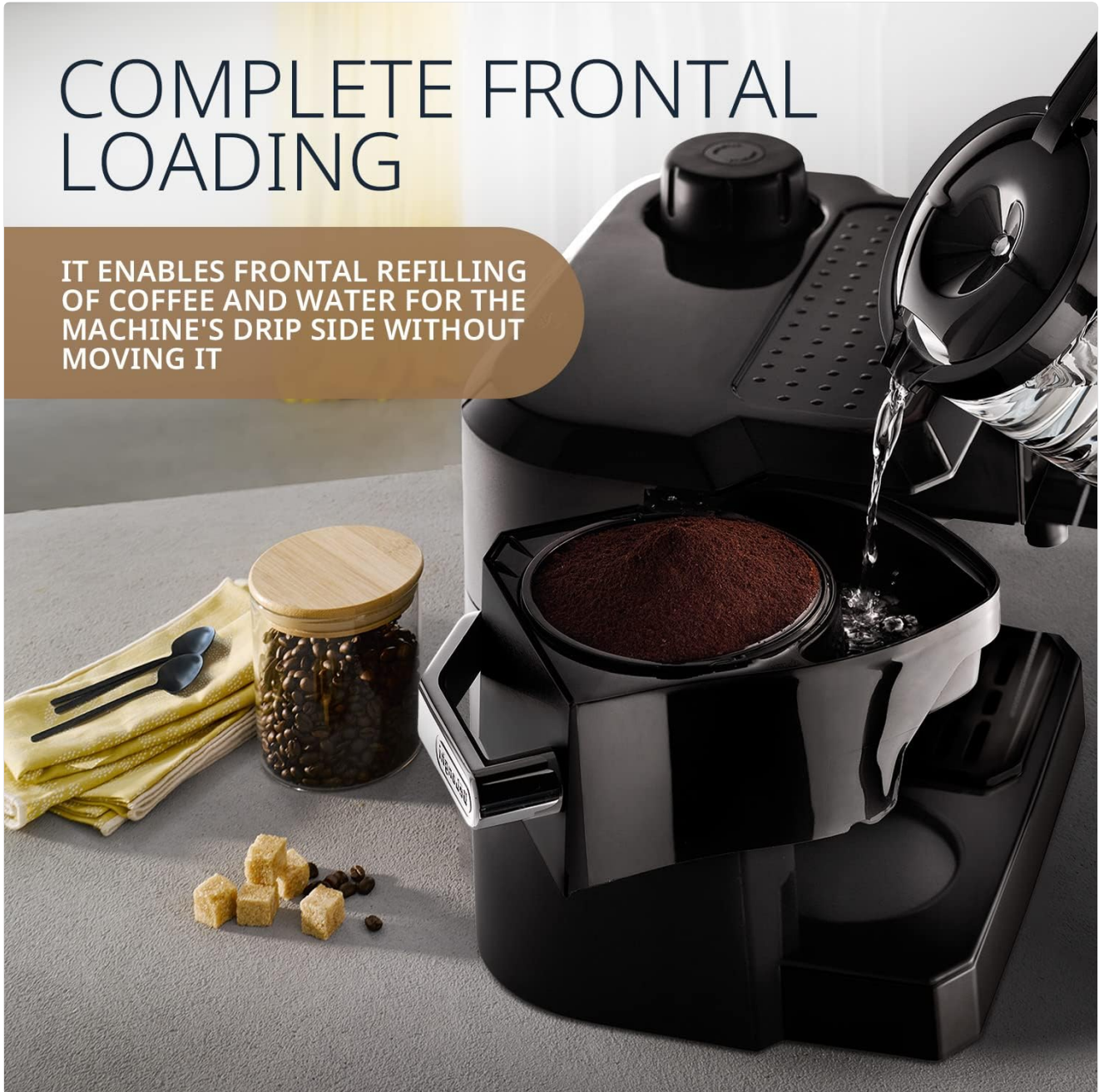
Initial Cleaning:

1. Remove all packaging materials and labels from the appliance.

2. Wash the glass carafes, filter baskets, portafilter, and drip tray with warm soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

First Use (Priming the Machine):

1. Fill the espresso water tank and the filter coffee water tank with fresh, cold water up to the MAX level.
2. Place the empty glass carafes on their respective heating plates.
3. Plug the machine into a 220-240V electrical outlet.
4. Turn on both the espresso and filter coffee sections. Allow water to run through both systems without coffee to rinse internal components. Repeat this process 2-3 times.
5. Turn off the machine and discard the water. The machine is now ready for use.



COMPLETE FRONTAL LOADING

IT ENABLES FRONTAL REFILLING
OF COFFEE AND WATER FOR THE
MACHINE'S DRIP SIDE WITHOUT
MOVING IT

Figure 2: Complete Frontal Loading System. This image illustrates the convenience of refilling coffee grounds and water for the drip coffee side from the front, eliminating the need to move the machine.

OPERATING INSTRUCTIONS

Preparing Espresso:

1. Fill the espresso water tank with fresh, cold water.
2. Add ground espresso coffee to the portafilter. Tamp lightly.
3. Attach the portafilter to the espresso group head.
4. Place one or two espresso cups on the drip tray or on the cup warmer.
5. Turn on the espresso section. Wait for the indicator light to show the machine is ready.
6. Press the coffee button to start brewing. Stop brewing once the desired amount of espresso is dispensed.

ESPRESSO COFFEE

PREPARE 4 CUPS OF EXQUISITE
ESPRESSO INSTANTLY



Figure 3: Espresso Coffee Preparation. This image shows the espresso side of the machine in use, with two cups of freshly brewed espresso, highlighting its capability to prepare multiple servings.

Preparing Cappuccino (Manual System):

1. Brew your espresso as described above.
2. Fill a pitcher with cold milk (preferably skim or semi-skimmed) to about one-third full.
3. Turn the steam knob to activate the steam function. Wait for the steam indicator light to illuminate.

4. Immerse the steam wand tip just below the surface of the milk. Turn the steam knob fully open.
5. Move the pitcher up and down gently to create foam. Once desired foam is achieved, immerse the wand deeper to heat the milk.
6. Turn off the steam knob and remove the pitcher. Wipe the steam wand immediately with a damp cloth.
7. Pour the frothed milk over your espresso.



Figure 4: Cappuccino System. This image demonstrates the manual cappuccino system, showing the steam wand frothing milk in a pitcher, with a finished cappuccino in the background.

Preparing Filter Coffee:

1. Open the filter coffee lid and fill the water reservoir with fresh, cold water up to the desired level (max 10 cups).
2. Place a paper filter (size No. 4) into the filter basket, or use the reusable filter provided.
3. Add ground filter coffee to the filter basket.
4. Close the lid and ensure the glass carafe is correctly placed on the heating plate.
5. Turn on the filter coffee section. The brewing process will begin automatically.
6. Once brewing is complete, the machine will keep the coffee warm on the heating plate.

FILTER COFFEE

10 CUPS OF AROMATIC COFFEE CHARCOAL FILTER FOR FILTRATION HEAT RESISTANT GLASS JUG WITH WATER LEVEL MARKING



Figure 5: Filter Coffee Brewing. This image displays the filter coffee side of the machine, showing a full cup of filter coffee and a latte, illustrating the machine's dual functionality.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your coffee machine. **Note:** The item is not dishwasher safe.

Daily Cleaning:

- After each use, remove and empty the portafilter. Rinse it under running water.
- Empty and rinse the glass carafes.
- Wipe the steam wand immediately after frothing milk to prevent milk residue from drying.
- Empty and clean the drip tray.
- Wipe the exterior of the machine with a soft, damp cloth.

Descaling:

Mineral deposits from water can build up over time, affecting machine performance. Descale your machine regularly (e.g., every 2-3 months, or more frequently with hard water) using a commercial descaling solution suitable for coffee machines. Follow the descaling solution manufacturer's instructions carefully.

TROUBLESHOOTING

If you encounter issues with your De'Longhi BCO320, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	No water in tank, clogged filter, machine needs descaling, coffee too finely ground/over-tamped.	Fill water tank, clean filter, descale machine, use coarser grind/lighter tamp.
Water leaks from machine	Portafilter not properly attached, seals worn, machine needs descaling.	Ensure portafilter is securely locked, check and replace seals if necessary, descale machine.
No steam / Weak steam	Steam wand clogged, machine not hot enough, machine needs descaling.	Clean steam wand, wait for steam indicator light, descale machine.
Coffee is not hot enough	Cups not pre-heated, machine not fully heated.	Pre-heat cups on the cup warmer, allow machine to fully heat up before brewing.

If the problem persists after attempting these solutions, please contact De'Longhi customer support.

SPECIFICATIONS

Feature	Specification
Model Name	BCO320
Brand	De'Longhi
Coffee Maker Type	Combi Espresso Machine
Capacity	2 Liters (total water capacity)
Color	Black
Material	Plastic
Operation Mode	Manual
Wattage	1700 watts
Voltage	240 Volts
Human Interface Input	Buttons
Filter Type	Reusable
Item Weight	4800 Grams

Feature	Specification
Dishwasher Safe	No
Included Components	Manual

WARRANTY AND SUPPORT

Specific warranty details for the De'Longhi BCO320 Combi Espresso and Coffee Machine are typically provided with the product packaging or can be found on the official De'Longhi website for your region. Please retain your proof of purchase for warranty claims.

For technical assistance, spare parts, or further information, please visit the official De'Longhi support website or contact their customer service department in your country.