De'Longhi ECOV311.BG

De'Longhi Icona Vintage ECOV 311.BG Espresso Machine User Manual

Model: ECOV311.BG

1. Introduction

Welcome to the user manual for your new De'Longhi Icona Vintage ECOV 311.BG Manual Espresso and Cappuccino Machine. This appliance is designed to bring the authentic Italian espresso experience into your home, allowing you to prepare delicious espresso, cappuccino, and other coffee beverages using either ground coffee or E.S.E. (Easy Serving Espresso) pods. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use. Keep this manual for future reference.

2. Important Safety Instructions

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, 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 injury to persons.
- 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.
- Scalding may occur if the cover is removed during the brewing cycles.

3. Product Overview

Familiarize yourself with the components of your De'Longhi Icona Vintage ECOV 311.BG espresso machine.



Figure 3.1: Front view of the De'Longhi Icona Vintage ECOV 311.BG espresso machine, showing the control panel, portafilter, and drip tray.

- **Control Panel:** Power button, coffee button, steam button.
- **Cup Warmer:** Located on top of the machine.
- **Water Tank:** Removable tank at the back.

- **Steam Wand/Cappuccino System:** For frothing milk.
- **Portafilter:** Holds ground coffee or E.S.E. pods.
- **Drip Tray:** Removable for easy cleaning.

4. Setup

4.1 Unpacking and Initial Cleaning

1. Remove all packaging materials from the appliance.
2. Wash the water tank, portafilter, and drip tray with warm water and mild detergent. Rinse thoroughly.
3. Wipe the exterior of the machine with a damp cloth.

4.2 Filling the Water Tank

The water tank is located at the back of the machine and is easily removable for filling.





Figure 4.1: Removing the water tank for filling.

1. Lift the water tank from its housing.
2. Fill the tank with fresh, cold drinking water up to the MAX level indicator.
3. Place the water tank back into its position, ensuring it is seated correctly.

4.3 First Use / Priming the Circuit

Before making coffee for the first time, or if the machine has not been used for a long period, you must prime the circuit.

1. Ensure the water tank is filled.
2. Place a container under the steam wand.
3. Turn the steam knob to the open position.
4. Press the power button to turn on the machine. The indicator lights will flash.
5. Once the machine reaches operating temperature (indicator lights stop flashing), press the steam button.
6. Allow water to flow through the steam wand until a steady stream is produced.
7. Turn the steam knob to the closed position and press the steam button again to stop. The machine is now primed.

5. Operating Instructions

5.1 Making Espresso with Ground Coffee



Figure 5.1: The De'Longhi Icona Vintage ECOV 311.BG preparing espresso and a milk-based drink.

1. Ensure the machine is on and ready (indicator lights solid).
2. Insert the appropriate filter into the portafilter (single or double shot).
3. Add finely ground espresso coffee to the filter. For a single shot, use approximately 7g; for a double, use 14g.
4. Lightly tamp the coffee grounds with a tamper, ensuring an even and level surface.
5. Clean any excess coffee from the rim of the portafilter.
6. Insert the portafilter into the group head and turn it firmly to the right until it locks into place.
7. Place one or two cups under the spouts.
8. Press the coffee button. Coffee will begin to dispense.
9. Press the coffee button again to stop the flow when the desired amount of espresso is reached.
10. Carefully remove the portafilter and discard the used coffee grounds.

5.2 Making Espresso with E.S.E. Pods

1. Ensure the machine is on and ready.
2. Insert the E.S.E. pod filter into the portafilter.
3. Place one E.S.E. pod into the filter, ensuring it is centered.
4. Insert the portafilter into the group head and lock it into place.
5. Place a cup under the spout.
6. Press the coffee button to start brewing and again to stop.
7. Remove the portafilter and discard the used pod.

5.3 Frothing Milk for Cappuccino and Latte



Figure 5.2: Frothing milk using the steam wand.

1. Fill a stainless steel frothing pitcher with cold milk (preferably whole milk) up to one-third full.
2. Press the steam button. The indicator light will flash until the machine reaches steam temperature.

3. Once the steam light is solid, place the tip of the steam wand just below the surface of the milk.
4. Slowly turn the steam knob to release steam. Move the pitcher up and down gently to incorporate air and create foam.
5. Once the milk has doubled in volume and reached the desired temperature (around 60-70°C), turn the steam knob off and press the steam button to stop.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.
7. Tap the pitcher on the counter to remove large bubbles and swirl the milk to create a smooth, glossy texture.
8. Pour the frothed milk over your freshly brewed espresso.

6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine.

6.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Portafilter and Filters:** After each use, remove the portafilter, discard coffee grounds/pods, and rinse the portafilter and filter baskets under running water.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk to prevent milk residue from hardening. Periodically, remove the nozzle and clean it thoroughly.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

6.2 Descaling

Mineral deposits from water can build up inside the machine, affecting performance and taste. Descale your machine regularly, depending on water hardness and frequency of use (e.g., every 2-3 months). Use a suitable descaling solution recommended for espresso machines. Follow the instructions provided with the descaling product.

7. Troubleshooting

Problem	Possible Cause	Solution
No coffee dispenses.	No water in tank; clogged filter; machine not primed.	Fill water tank; clean filter; prime the machine as per Section 4.3.
Coffee is too weak or watery.	Coffee too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee quantity; tamp more firmly.
Coffee flows out too slowly or drips.	Coffee too fine; too much coffee; over-tamping; machine needs descaling.	Use coarser grind; reduce coffee quantity; tamp less firmly; descale the machine.
No steam from wand.	Steam wand clogged; machine not at steam temperature.	Clean steam wand nozzle; wait for steam indicator light to become solid.
Machine leaks water.	Water tank not seated correctly; drip tray full.	Ensure water tank is properly inserted; empty and clean drip tray.

8. Specifications

Brand: De'Longhi

Model: ECOV311.BG

Color: Beige

Product Dimensions: 11.42 x 10.24 x 12.4 cm (4.49 x 4.03 x 4.88 inches)

Weight: 4.1 kg (9.04 lbs)

Water Tank Volume: 1.4 Liters

Voltage: 220V

Special Features: Manual milk frother, Automatic shut-off (after 9 minutes)

9. Warranty and Support

For information regarding warranty coverage and customer support, please refer to the warranty card included with your product or visit the official De'Longhi website. Keep your proof of purchase for warranty claims.

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