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De'Longhi ba330fc2-1975-45f1-a506-193da196e00f

De'Longhi Bar Pump Espresso Machine and Espresso Glasses Bundle User Manual

Model: ba330fc2-1975-45f1-a506-193da196e00f

Introduction

This manual provides comprehensive instructions for the safe and efficient operation and maintenance of your De'Longhi Bar Pump Espresso Machine and accompanying Espresso Glasses. Please read this manual thoroughly before using the product for the first time and keep it for future reference.

Important Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Do not immerse the machine, power cord, or plug in water or other liquids.
- Ensure the voltage rating on the machine matches your local power supply.
- Keep the appliance and its cord out of reach of children.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Avoid contact with hot surfaces. Use handles or knobs.
- Do not use outdoors.

Package Contents

Verify that all items are present and in good condition upon opening the package.

- De'Longhi Bar Pump Espresso Machine
- Set of 2 De'Longhi Double Walled Thermo Espresso Glasses

- Instruction Manual (this document)



Image: The complete De'Longhi Bar Pump Espresso Machine and Espresso Glasses Bundle as packaged.

Product Overview

Espresso Machine Components



Image: Front view of the De'Longhi Bar Pump Espresso Machine, showing the control panel, portafilter, steam wand, and drip tray, with two espresso shots and a latte in glasses.

- **Control Panel:** Buttons for power, espresso brewing, and steam function.
- **Water Tank:** Removable tank for easy refilling.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For frothing milk for cappuccinos and lattes.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.



Image: A hand demonstrating the removal of the water tank from the top of the espresso machine for refilling or cleaning.



Image: The De'Longhi Espresso Machine with a tall glass positioned under the portafilter, illustrating the clearance for various cup sizes.

Espresso Glasses Overview



Image: The retail packaging for the De'Longhi Double Walled Thermo Espresso Glasses alongside the two clear glasses themselves.

- **Double-Walled Design:** Provides insulation to keep beverages hot or cold longer and prevents condensation.
- **Borosilicate Glass:** Durable and resistant to thermal shock.
- **Capacity:** Each glass has a capacity of 60 mL (2 fl. oz.), ideal for espresso shots.



Image: A close-up view of two De'Longhi Double Walled Thermo Espresso Glasses, highlighting their clear, insulated design.



Image: A top-down perspective of a single De'Longhi Double Walled Thermo Espresso Glass, showing the rim and the inner wall.

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and drip tray with warm water and mild detergent.

Rinse thoroughly. The espresso glasses are dishwasher safe.

3. **Positioning:** Place the espresso machine on a stable, flat surface away from heat sources and water. Ensure adequate ventilation around the unit.
4. **Fill Water Tank:** Remove the water tank and fill it with fresh, cold water up to the MAX level indicator. Replace the tank securely.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.
6. **Priming the System:** Before brewing, it is essential to prime the pump. Turn the machine ON. Place a container under the steam wand and open the steam knob to allow water to flow through until a steady stream is achieved. Close the steam knob. This removes air from the system.

Operating Instructions

Making Espresso

1. Ensure the water tank is filled.
2. Turn the machine ON and wait for the "Ready" indicator light to illuminate, indicating the machine has reached optimal brewing temperature.
3. Add finely ground espresso coffee to the filter basket in the portafilter. Tamp the coffee evenly.
4. Attach the portafilter securely to the brewing head.
5. Place one or two espresso glasses on the drip tray under the portafilter spouts.
6. Press the espresso brew button. The machine will dispense espresso. Press the button again to stop the flow when the desired volume is reached.
7. Carefully remove the portafilter and discard the used coffee grounds.

Frothing Milk for Cappuccinos and Lattes

1. Fill a milk frothing pitcher with cold milk (dairy or non-dairy).
2. Turn the steam function ON and wait for the steam indicator light to illuminate.
3. Position the steam wand just below the surface of the milk.
4. Open the steam knob to release steam. Move the pitcher up and down to incorporate air and create froth.
5. Once the milk is frothed to your desired consistency and temperature, close the steam knob and turn off the steam function.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine and glasses.

- **Daily Cleaning:**
  - Empty and rinse the drip tray after each use.
  - Clean the portafilter and filter basket.
  - Wipe down the exterior of the machine with a damp cloth.
  - Rinse the water tank.
- **Steam Wand Cleaning:** After each use, purge the steam wand briefly and wipe it with a damp cloth to remove milk

residue.

- **Descaling:** Depending on water hardness and frequency of use, the machine will require descaling. Refer to the descaling section in the full manual (if provided separately) or use a commercially available descaling solution following its instructions.
- **Espresso Glasses:** The double-walled thermo espresso glasses are dishwasher safe for easy cleaning.

Troubleshooting

Problem	Possible Cause	Solution
No water flow from brewing head.	Water tank empty; pump not primed; machine clogged.	Fill water tank; prime the pump; descale the machine.
Espresso brews too slowly or not at all.	Coffee ground too fine; coffee tamped too hard; filter basket clogged.	Use coarser grind; tamp less firmly; clean filter basket.
Espresso brews too quickly.	Coffee ground too coarse; not enough coffee; coffee not tamped enough.	Use finer grind; add more coffee; tamp more firmly.
Steam wand not producing steam.	Not heated to steam temperature; wand clogged.	Wait for steam indicator; clean steam wand nozzle.

Specifications

Feature	Detail
Brand	De'Longhi
Model Number	ba330fc2-1975-45f1-a506-193da196e00f
Product Dimensions (Espresso Machine)	9.9"D x 12.4"W x 9.9"H
Color	Stainless Steel
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Filter Type	Reusable
Operation Mode	Fully Automatic
Espresso Glasses Capacity	60 mL (2 fl. oz.) each
Espresso Glasses Material	Borosilicate Glass

Warranty and Support

For warranty information and technical support, please refer to the official De'Longhi website or contact their customer service directly. Keep your proof of purchase for warranty claims.
Visit the De'Longhi Store: De'Longhi Official Store

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