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### Book Descriptions:

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## Book Descriptions:

# caffè treviso delonghi manual



All accessories filter holder, measuring spoon, two filters must be washed with detergent and lukewarm water, then rinsed thoroughly. Remove any excess of coffee from the filter rim. We warrant each Espresso Coffee Machine to be free from defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centers, of any defective part or parts there of other than parts damaged in transit, which shall be returned to us, transportation prepaid. The machine includes a two-cup filter, steam nozzle, drip tray, pilot lamp and illuminated lights and switches. Sold online and in select culinary supply stores, appliance stores and department stores, the appliance lets you brew your own specialty coffee drinks. While the operating instructions are generally straightforward, children should never be allowed to use or play with the appliance to reduce the possible risk of injury. The DeLonghi espresso maker lets you brew your own specialty coffee drinks at home. Fill the filter with one or two teaspoons of ground espresso in the filter, depending upon the desired amount. Press down lightly on the coffee to tamper. Close the filter holder, pushing it to the right as far as possible. Set the cup or cups on the drip tray. Fill the water reservoir with the desired amount of cold water. Wait for the coffee to brew into the cups. Wait until the coffee maker has cooled before removing the filter to discard the used coffee grounds. Wait three minutes, then slide the steam nozzle into the milk pitcher until submerged. Turn the steam control knob counterclockwise and raise and lower the milk to froth. Turn the steam knob off when finished and remove the pitcher. Use a cloth to unscrew the steam nozzle and rinse immediately to prevent milk residue from forming. She holds a Bachelor of Arts in history from San Francisco State University. [http://amexeuro.com/an3\\_Uploads/dhtmlxgrid-manual.xml](http://amexeuro.com/an3_Uploads/dhtmlxgrid-manual.xml)

- **caffè treviso delonghi manual, caffè treviso delonghi instructions, delonghi caffè treviso manual pdf, delonghi caffè treviso instruction manual, delonghi caffè treviso user manual, delonghi caffè treviso service manual, delonghi caffè treviso bar 14 f-e manual, cafeteria express delonghi caffè treviso manual, cafeteria delonghi caffè treviso manual, caffè treviso delonghi manual, caffè treviso delonghi manual pdf, caffè treviso delonghi manual download, caffè treviso delonghi manual user, caffè treviso delonghi manual instructions, delonghi caffè treviso manual.**



We havent been able to figure out how to get it to brew espresso, though we got it to steam. I assume it has something to do with the arrangement of two plastic tubes that are just flopping around, a short one and a long one. We tried putting the long one in with the water as that seemed to make the most sense. Wasnt sure if it was supposed to go down to the water. Also, how long does it take.possibly we didnt wait long enough. Anyway, any info you can give me would be wonderful.Thanks! First off, BOTH tubes go into the water tank. One is to turn the power on and start heating your water up. When you turn this button on ONE light should come on.the OTHER light indicates you are up to the require temperature and ready to go, according to if you are in espresso modea hot water tempor steaming modesteaming temp. The second button is to start pumping the espresso pumpwhen you push it, you will hear a fairly loud vibrating noise, dont worry, its supposed to be that way. The third button is to activated the water heater to heat it up to the higher steam temperature. So here we go, this is how youre supposed to do it Turn the machine on. Open up the steam nozzle and put a cup under it. Turn on the pump and let it pump until water is coming out of the steam nozzle.this fills the boiler with water Turn off the pumpjust the pump, not the whole machineand turn off the steam nozzle. Wait for the boiler indicator light to show proper temp has been reached. Now, trust me on this, put the EMPTY filter handle on the machine and turn on the pumpof course, put a cup under it Pump until your heat indicator light comes offjust an ounce or two the first time. This process brings all your componenetslike the basket and such up to proper temperature. NOW youre ready to make your espresso. Do the same thing like you just did, only this time have your grounds in the basket.<http://www.connect-senior.com/uploads/userfiles/dht-1312ba-manual.xml>



Now, if you want to steam, heres what you do AFTER youre finished making your espresso, turn off the pump again, not the machine, just the pump. Sometimes this can take 2030 seconds. NOW, IF you want to make another espresso, you HAVE to go back to step one and pump water through the steam wand this fills back up the boiler so you have water to make espresso again SHEESH. Im so sorry this sounds so complicated. I would hate to read this many directions. But believe me, its really not hard. Its an easy second nature routine after only a few times on your own. Good luck to you and your husband. Me and my wife prefer out homemade to storebought ANYTIME. Stick with it, the rewards are well worth it! Any ideas Okay I think I got it. I think that I was not waiting for it to get hot. Now that I waited for the light to come on Im getting espresso instead of just water. Guess I need to play with this more. Grinder Major, Super Jolly. Vac Pot Bodum Santos Drip Fetco, Melitta Roaster Sivetz, Diedrich There are high end machines that actually have to have water drawn off the boiler first before pulling a shot or it will be TOO hot but with this machine that should not be the case. Its not a bad idea, however, to draw one shot of plain water through an empty filter basket, then give it a quick dry with a towel and load the coffee this will ensure that the basket and portafilter assembly are as hot as possible. With my DeLonghi I got best results by using the double basket with two slightly rounded scoops of ground espresso that was then tamped with moderate firmness before pulling the shot. Try to end up with a total of about 1.5 oz to 2 oz of liquid in total from a double shot. The amount of time from when you press the button to start and press it to end the shot should be about 26 to 28 seconds. Overly long or short times will result in less desirable taste.

With a bit of practice, a decent burr grinder and good fresh beans absolutely critical to success youll be able to produce drinks better than youre ever likely to get at Starbucks. It keeps the ground coffee in there, snug. What do you call this thing. I have not been able to find any info on this rubber part. My first Delonghi BAR 14 didnt have one in the box; when I made espresso, the grounds got all over the machine where the water comes out. What a mess! I was a NOVICE and thought something was wrong with the machine also, so I exchanged it for another, same brand, same model, and THIS time, there was this rubber part in the box. I figured it fit over the coffee in the filter, and ever since then, no mess, and Ive been using it every day. I tamp it in the filter, insert into the holder, holder into the machine and press the button not the slightest amount of coffee powder has ever escaped. So Ive been using this little rubber round thingie all this time, FOR NOTHING. I mean, all it did was keep my machine cleaner. I thought it was PART of the package!! I bet that rubber thing has been messing up my crema. I mean, my espresso makes good coffee drinks, but hardly has a crema to it. This little rubber thing has a tiny hole in the center, to let the water through. NOW I will try to make a decent espresso without the rubber thing. The water should make MORE surface contact with my tamped espresso, hopefully giving up the crema!! IF this rubber thing isnt part of the machine, and Im getting the feeling that no one here on this forum uses one, then what on earth is it, and WHY was it in the box with my machine. My machine uses a commercial filter, by the way. No the pressurized one. So maybe this rubber thing goes with a pressurized filter. Did I get the wrong stuff in my box. My portafilter has the straight handle to it. Man, Im lost.! LOL I had to wipe it all down. Normally, there is not mess there at all when I use the rubber part.

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I tamped down my coffee, and it expanded and was almost overflowing the filter basket when I removed the portafilter to clean it. I guess I'm stupid, but this IS normal, right. To have all of this expansion, even when tamped. I'm going to keep using my rubber part. Until I can buy a machine with a pressure filter. I had to wipe it all down. Normally, there is not mess there at all when I use the rubber part. Posted July 31, 2006 link Well, I do clean the shower screen and the rim around that after every use, too. But it is not a big deal first a blank shot to an empty cup it removes most of the leftover grounds than a quick wipe with a damp sponge. What makes a really big difference I do get crema, and plenty of that, just like in the bars and most of the time it tastes pretty good without milk. With the usual parameters fresh beans, fine and even grind, careful tamping the Treviso can do it. I guess I'm stupid, but this IS normal, right. To have all of this expansion, even when tamped. Posted July 31, 2006 link Certainly it is normal, wet pucks always swell, regardless of the machine used. Until I can buy a machine with a pressure filter. Posted July 31, 2006 link Why would you. Pressurized portafilters are pure evil. They simulate, not make good espresso, so that using one could hold up your own advance. Boy, do I have A LOT to learn. I thought the more expensive machines used pressurized filters. I think what has me confused are all the pics on this forum of coffee, beautiful coffee, coming out of a bottomless portafilter. What type of portafilter is that. My Delonghi's portafilter just has this tiny hole on the bottom where the coffee streams out. And can you tell me also where the water comes out of the machine, can this part be removed in the Delonghi to be cleaned. Or is that only done on the much more expensive machines. I have never taken mine apart, and I'm scared to, because if I mess it up, I won't have ANY espresso. Not with a busted machine.

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But I am thinking I sure would like to clean it somehow. Thanks for ALL of your help and your great answers. I sure do appreciate it!! No SEO style postings will be tolerated. SEO related posts will result in immediate ban from CoffeeGeek. No cross posting allowed do not post your topic to more than one forum, nor repost a topic to the same forum. Who Can Read The Forum. Anyone can read posts in these discussion boards. Who Can Post New Topics. Any registered CoffeeGeek member can post new topics. Who Can Post Replies. Any registered CoffeeGeek member can post replies. Can Photos be posted. Anyone can post photos in their new topics or replies. Who can change or delete posts. Any CoffeeGeek member can edit their own posts. Only moderators can delete posts. Probationary Period If you are a new signup for CoffeeGeek, you cannot promote, endorse, criticise or otherwise post an unsolicited endorsement for any company, product or service in your first five postings. Usage of this website signifies agreement with our Terms and Conditions. 0.367119073868. The machine includes a twocup filter, steam nozzle, drip tray, pilot lamp and illuminated lights and switches. Sold online and in select culinary supply stores, appliance stores and department stores, the appliance lets you brew your own speciality coffee drinks. While the operating instructions are generally straightforward, children should never be allowed to use or play with the appliance to reduce the possible risk of injury. Fill the filter with one or two teaspoons of ground espresso in the filter, depending upon the desired amount. Press down lightly on the coffee to tamper. The DeLonghi Caffe Treviso is a pumpdriven espresso maker for home or office use. Fill the filter with one or two teaspoons of ground espresso in the filter, depending upon the desired amount. Close the filter holder, pushing it to the right as far as possible. Set the cup or cups on the drip tray.

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Fill the water reservoir with the desired amount of cold water. Wait for the coffee to brew into the cups. Wait until the coffee maker has cooled before removing the filter to discard the used coffee grounds. Wait three minutes, then slide the steam nozzle into the milk pitcher until submerged. Turn the steam control knob counterclockwise and raise and lower the milk to froth. Turn the steam knob off when finished and remove the pitcher. Use a cloth to unscrew the steam nozzle and rinse immediately to prevent milk residue from forming. Close the filter holder, pushing it to the right as far as possible. Turn the steam control knob counterclockwise and raise and lower the milk to froth. Hints of dried fruit and cocoa give way to a toasted almond. The DeLonghi brand entered the North American market in the early 80's with the first ever portable radiator; transforming the home heating industry. Building on our success, the brand has continued to make strides in developing new technologies and revolutionizing the home appliance category. After more than a century of perfecting its products, we remain committed to continuing our mission of creating exceptional products that improve the lives of the consumer through innovative technologies and unparalleled design bringing convenience and style into every customers' home; making the everyday better.

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