

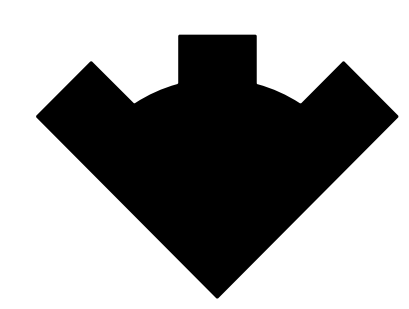
MADE IN ITALY

DILETTA

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User Manual
Alto Espresso Machine

Diletta is a Trademark of Seattle Coffee Gear LLC
Manufactured for Seattle Coffee Gear LLC
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Thank you for joining the Diletta Espresso Family!

You have made an excellent choice. Before you use your Alto for the first time, read through this manual; inside you'll find setup and first use instructions, as well as some tips and tricks for best practices and some common troubleshooting questions. If you have further questions, please reach out to Seattle Coffee Gear's customer service team at 866-372-4734 or send an email to support@seattlecoffeegear.com.

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General Information and Warnings

General Information

Keep this user manual after reading. If you have further questions, please reach out to Seattle Coffee Gear's customer service team at 866-372-4734 or send an email to support@seattlecoffeegear.com.

Seattle Coffee Gear assumes no responsibility for damage or failure in the event of:

- Use outside of intended purposes
- Alterations/customizations made to any machine component
- Use with non-original components
- Unauthorized/uncertified repairs

Use, modification, or repairs outside these criteria will void your warranty.

Warnings

- The packaging material (plastic bags, polystyrene, dust cover, cardboard, etc.) are a potential source of danger and must be kept out of reach of children.
- Before connecting the machine to power, make certain that the rating sticker matches your home electrical grid.
- The power cable must be smooth and not exposed to impact or handling by minors. It must not be placed near liquids, water or heat sources, and must not be damaged.
- The use of adapters, multiple sockets, extension cords, or power strips is not advised.
- Position the machine on a waterproof surface (laminated, stainless steel, ceramic, granite etc.) away from heat sources (ovens, stove tops, fireplaces, etc.) and in an environment where temperature does not drop below 40 °F.
- Do not expose the machine to the elements, or install it in an environment with high humidity, such as a bathroom.
- If the need for a replacement part arises, contact Seattle Coffee Gear for repair.
- The machine in its packaging is to be stored in a dry location, free from humidity and protected from the elements. The temperature must not be lower than 40 °F.

In the event of damage to objects or persons caused by the improper installation or use, the manufacturer can not be considered responsible.

Use and Safety Instructions

Intended Use

The Diletta Alto has been designed and built expressly for coffee brewing and the preparation of coffee-based drinks. This machine is intended only for personal or household use. Any use outside the above use case(s) will void your warranty. This machine is not intended for commercial or office environments.

Safety Instructions

- Ensure that your home capacity and power rating is suitable for the maximum power consumption indicated on the machine's rating sticker before connecting the machine to your electric supply.
- The use of adapters, multiple sockets, extension cords, or power strips is not advised.
- Do not use this machine if there is damage to its cord, plug, or any other part.
- This machine has been designed for the sole purpose of producing coffee, hot water, and steam for hot beverages. All other uses are inappropriate and dangerous. The manufacturer shall not be held responsible for any damage caused by inappropriate use.
- Protect your machine from electrical issues:
 1. Do not immerse the machine, cord, or plug in water or other liquids.
 2. Prevent the power cable from being stretched or pulled tight.
 3. Do not use the machine with wet hands.
 4. Do not allow children to use the machine.
 5. Do not use the machine with bare feet.
 6. Do not spill any liquid over the machine.
 7. Do not expose the machine to the sunlight, rain, snow, extreme temperatures etc.
 8. Turn off and disconnect the machine from power before performing any maintenance.
- The machine must be positioned on a horizontal surface at a suitable height away from children.
- If the machine operates in a faulty manner, is compromised in its performance, or stops working, turn the machine off and disconnect it from power. Do not try to repair it. Please contact Seattle Coffee Gear at 866-372-4734 or send an email to support@seattlecoffeegear.com.

Use and Safety Instructions

Water

The machine must be operated with soft, clean drinking water. If your local water supply has a high mineral content, use a water softener, water filtration system, or bottled water. A build-up of mineral deposits may restrict the flow of water within the machine and cause damage to components or cause personal injury. Improper water usage can result in the voiding of your warranty.

Machine Safety

- The machine's brew circuit is fitted with a mechanical spring valve to protect against overpressure. From the factory, this is set at 10 bar.
- The steam boiler is also equipped with a safety valve set at 2.3 bar and a thermal switch that stops heating in the event of failure.
- The pump is fitted with a thermal switch that resets automatically for protection against overheating.
- All electrically powered heating elements are located inside the machine.

Noise and Vibrations

Under regular use, the machine's operating characteristics measure less than 70 dB.

The machine is supplied with rubber vibration damping feet. In normal conditions the machine will not generate vibrations which could damage objects or cause injury to persons.

Machine Specifications

WIDTH	12 inches
DEPTH	19.75 inches
HEIGHT	14.5 inches
GROSS WEIGHT	29.5 KG
NET WEIGHT	27.3 KG
WATTS	Brew: 1400W Steam: 1400W
VOLTS	120V
AMPS	15A
BOILER MATERIAL	316 Stainless Steel
BOILER VOLUME	Brew 0.75L Steam 1.6L
RESERVOIR VOLUME	3 L

Overview and Controls



1. Brew Group (E61)
2. Brew Lever
3. Portafilter
4. Steam Paddle
5. Steam Wand
6. Hot Water Paddle
7. Hot Water Wand
8. Brew And Steam Pressure Gauge
9. Drip Tray
10. Cup Warmer
11. Power Switch
12. Power Indicator Light
13. Water Reservoir
14. PID Controller Screen
 - a. Brew Boiler Temperature
 - b. Steam Boiler Temperature
15. PID Controls

Included Accessories: Double Portafilter Basket, Triple Portafilter Basket, Backflushing Basket, Double Portafilter, Bottomless Portafilter, Group Brush, Tamper



Optional Accessories:
16. Flow Control Brew Pressure Gauge
17. Flow Control Paddle

Unboxing and Setup

Unboxing

1. Before continuing, check the box for damage and punctures. If significant damage is noted to outer packaging STOP and call 866-372-4734.
2. Remove foam packaging.
3. Reach around the sides of your machine until you have a firm grasp of the machine base. Do not lift from the group or valves.
4. Lift carefully and set the machine on your counter, ensuring all 4 legs make good contact.
5. Remove the outer dust bag and accessory box.
6. Save your packaging for future storage or shipping.

Initial Setup

1. Ensure the power cable is free of kinks, then plug in to the wall socket.
2. Remove water tank from the top of the machine and fill with clean, filtered water.
3. Switch on the machine with the front power switch, the indicator light will come on.
4. The machine will fill the service (steam) boiler automatically.
5. The machine will display 'lift lever 40 seconds' to fill the brew circuit. Lift the Brew Lever to begin filling.

Note: If optional flow control is installed, ensure the lever is open (all the way to the right) before filling the brew boiler.

6. After 40 seconds, the machine will display "Ok". Lower the brew lever.
7. The PID screen will now indicate heating, and the temperature of both boilers will begin to rise.
8. You can adjust your desired brew temperature using the arrow buttons on the face of the machine.

Note: By default, brew temperature is set to 200°, steam temperature is set to 257°

9. Your machine is ready to brew after the set brew and steam temperatures are reached and the group is hot to the touch; generally around 20 minutes

Unboxing and Setup

PID Settings

To enter the PID settings menu, press and hold the up arrow for 5 seconds. You can scroll through each setting by tapping the Up Arrow. Adjustments for each setting are made by tapping the Down Arrow. Settings appear in this order:

1. Temperature Unit (F or C)
2. Eco Mode Timer (Set to Off, 30, 60, 90 minute increments)
3. Standby Mode (Set to Off, 30, 60, 90 minute increments)
4. Water Alarm Buzzer (On/Off)
5. Probe Sensor Height (Factory Setting Medium; Do not change)
6. Pre-Infusion (Adjustable; 1 to 10 seconds)
7. Tank (Yes only)
8. Service Boiler (Factory On; Do not change)
9. Service Target Temp (Factory Setting 257 Degrees)

Eco Mode

The Alto Eco Mode lowers your steam boiler temperature below boiling, which significantly lowers power draw while still offering fast recovery for your next shot. Eco mode can be deactivated, or set in 30-minute increments up to 2 hours.

Coffee Brewing, Steam, And Hot Water

Coffee Brewing

1. Fill the portafilter with a dose of ground coffee matching the filter basket inserted.
2. Tamp the coffee firmly, using the included tamper, into the basket.
3. Insert the portafilter into the group, turning it counterclockwise until tight. Note that when new, the portafilter may seat before the handle is at a 90 degree angle.
4. Lift the brew lever. Your espresso will begin extracting.
5. When the desired amount of espresso has been delivered, lower the brew lever.
6. Enjoy!

Flow Control (Optional)

The optional flow control paddle allows you to adjust the flow of water into the coffee puck during your shot. Once properly dialed in, you can use this paddle to test variables like extended pre-infusion, low pressure extraction, and declining flow rate to see how they affect the flavor of your coffee.

Using Flow Control (Optional)

1. Grind, dose, and tamp your espresso puck. Lock in your portafilter.
2. Ensure your flow control paddle is closed (turned left, or clockwise).
3. Lift the brew lever to begin extraction.
4. Turn your flow control paddle to the right (counterclockwise - max 1.4 turns) to release and increase flow to the puck. To reduce the flow, turn left (clockwise).
5. Lower the brew lever to end extraction

Milk Steaming

1. Wait until the steam boiler reaches set temperature on the PID display.
2. Use the steam paddle to open the steam valve for a few seconds and purge the condensed water into the drip tray. Close the valve to stop the steam.
3. Immerse the steam wand into the milk and tap open the steam paddle. Pull the steam tip up toward the surface to texture milk, and lower back down to heat the milk. When the desired temperature and texture is reached, close the steam paddle.
4. After heating your milk, discharge a little steam from the wand into the drip tray to clear the steam tip of any milk residue.
5. Wipe down the steam wand of any residual milk.

Hot Water

1. Place your desired cup to collect water under the hot water wand.
2. Tap open the hot water paddle to deliver hot water.
3. Note: hot water is pulled directly from the steam boiler, and will be very hot.
4. When the desired amount of water is reached, close the hot water paddle.

Water Alerts, Storage, Transportation

No Water Alert

If the water in the tank drops below minimum level, the machine will flash a low-water warning light and beep 3 times. To exit from alert condition, refill the tank.

Filling Timeout

If the boiler fill programming takes longer than 300 seconds, the machine will flash the low water warning light. This also disables the boiler heating element. To clear, switch the machine off, wait 120 seconds, refill the water tank, then switch on again to restart filling.

Storage And Transportation

To Store:

1. Perform all cleaning and maintenance procedures.
2. Bring the machine up to steam temperature.
3. Switch off.
4. Empty reservoir and drip tray.
5. Place a large bowl or pitcher beneath the hot water wand.
6. Open paddle and drain water until empty.
7. Allow the machine to cool completely.
8. Ensure the portafilter is not locked into group during storage.

To Transport:

1. Do not attempt to move the machine unless it is cool and dry to touch.
2. If you saved the original packaging, great! This will be easy.
3. Make sure base foam and reinforced corner inserts are in place.
4. Reach around the sides of your machine until you have a firm grasp of the machine base. Do not lift from the group or valves.
5. Lower the machine slowly into the box.
6. Add the original top foam back to the box, ensuring a snug fit.

Don't have your original packaging? Please call Seattle Coffee Gear's Customer Service line at 866-372-4734 for more instructions.

Machine Cleaning And Maintenance

Machine Cleaning

- Do not use chemical sprays, metal or abrasive tools (such as steel wool, metal brushes, needles, etc.), or any abrasive detergents.
- We recommend a clean, damp microfiber cloth or non-abrasive sponge for most case and frame cleaning.
- For cleaning the group and portafilter, only use coffee and espresso machine-safe detergents.
- Make sure to purge and wipe down the steam wand of any residual milk after every use.

Daily Maintenance

- Clean the case panels, frame and drip tray with a clean microfiber cloth or non-abrasive sponge as needed.
- Empty drip tray and clean out any residual coffee solids.
- Empty portafilter after use and rinse with hot water before reinserting into group.

Weekly Maintenance

- While hot, scrub group gasket and screen of any residual coffee oil with the included brush.
- Insert the backflushing basket into the portafilter, place in group, and backflush.
- To backflush, lift the group lever and run the pump for 15 seconds. Lower the group lever to relieve pressure. Repeat 10-15 times.
- Soak your portafilter and baskets in hot water and/or a cleaning detergent like Cafiza to loosen coffee oils. Wipe clean.

Periodic Maintenance

- Inspect group gasket and screen for excess coffee buildup or wear.
- If needed, replace with authorized components.
- To clear excess coffee oil from gasket and screen, repeat weekly backflush routine using a dedicated cleaner like Cafiza

Descaling

With the use of filtered or bottled water, regular descaling is not required. Damage to your machine can result from improper descaling. Descaling at home is not recommended. Damage to components or clogged lines from descaling are not covered under warranty.

Troubleshooting, Tips and Tricks

Troubleshoot

- **The machine does not start**
 - a. Ensure the plug is inserted correctly.
 - b. Ensure there is power to the socket.
 - c. Check the condition of the plug and the power supply cable.
- **No coffee is delivered**
 - a. No water in the reservoir; refill with water.
 - b. The pump has overheated due to excessive use. Wait for the pump to cool down and the thermal protector to reset.
- **Inconsistent coffee delivery**
 - a. Clean the filter in the filter holder.
 - b. The coffee grounds are too fine or too coarse. Adjust your grind size, dose amount, or tamping.
- **No hot water or steam delivery**
 - a. No water in the reservoir; refill with water.
 - b. Nozzles clogged; clean the nozzles of the steam tip with a pin.
 - c. Unscrew the hot water tap head and remove any debris from the screen.

Tips and Tricks

1. Be Clean

Always start with a blank slate for your espresso. Both your portafilter and group should be clean and clear of any old grinds or residual coffee oils that may impart off-flavors or slow the flow of espresso into your cup.

2. Coffee Quality

Make sure the coffee you are using is ideal for espresso. While pre-ground coffee may work in an emergency, you'll find much better results if you use fresh-roasted coffee ground in your own home.

3. Grind Matters

Good brew pressure is difficult to achieve without a good grinder. Espresso-ground coffee should resemble the consistency of powdered sugar, and should be of uniform and consistent particle size. If your grind is too coarse, shots will flow fast and feel watery. Too fine, and shots will flow too slow or not at all.

4. Consistent Dosing

Make sure to dose the right amount of coffee into your basket every time. Your Bello+ comes with standard Italian single, double and triple baskets, made for roughly for 7-gram, 18-gram and 20-gram doses of coffee. An espresso scale and high-quality grinder is highly recommended.

5. Shot Flavor

Focus on dialing in your grind for flavor first. Don't worry if your shot time or dose differs slightly from the recommended parameters on the bag.

6. Milk Steaming

There are two main stages to milk steaming. The first is texturing: bring your steam wand tip to near the surface of your milk to incorporate air. Fine foam drinks like lattes require less air, while drinks like cappuccinos require more texturing. The second is incorporating: lower your steam wand down into the milk. This heats the milk and swirls in your layer of milk foam simultaneously.