



DILETTA

User Manual

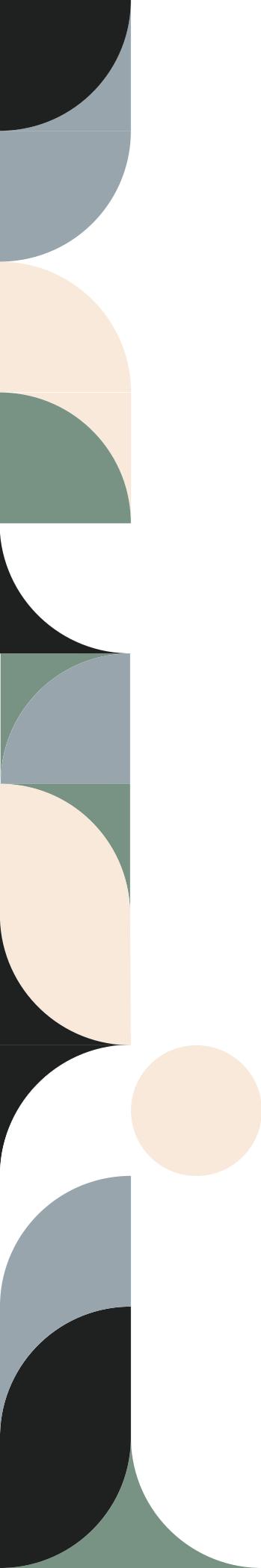
Mio Espresso Machine

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 Mio 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

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@seateccoffeegear.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.

Use and Safety Instructions

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 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.

Intended Use

The Diletta Mio 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 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 or if the machine does not work properly.
- 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 cleaning.
- 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.

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.
- Both pumps are fitted with thermal switches that resets automatically for protection against overheating.
- All electrically powered heating elements are located inside the machine paneling.

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 10.75 inches

Depth 13 inches; 17 inches w/ portafilter

Height 15 inches

Gross Weight 44 pounds

Net Weight 35 pounds

Watts 1600W

Volts 120V

Amps 15A

Boiler Material Brass

Boiler Volume 400 mL

Reservoir Volume 2 L

Machine Overview



- | | | |
|-------------------------|------------------------------|-------------------------|
| 1. Cup Warmer | 6. Heat Indicator Light | 11. Brew Pressure Gauge |
| 2. Steam Circuit Switch | 7. Steam Button | 12. Drip Tray |
| 3. Power Button | 8. Steam Circuit Light | 13. Steam Wand |
| 4. PID Controller | 9. Adjustable Pressure Valve | |
| 5. Brew Button | 10. Portafilter | |

Accessories



- 1. 58mm Tamper
- 2. Double Basket
- 3. Group Brush

- 4. Single Basket
- 5. Blind Basket
- 6. 2-Hole Steam Tip

- 7. Scoop

Unboxing & Setup

Unboxing

1. Before continuing, check box for damage and punctures. If significant damage is noted to outer packaging STOP and call Seattle Coffee Gear's Customer Service at 866-372-4734.
2. Remove top foam packaging; set aside.
3. Reach around the sides of your machine until you have a firm grasp of the machine base. Do not attempt to lift machine by cup rail.
4. Lift carefully; set machine on countertop ensuring all 4 legs make good contact.
5. Remove the outer dust bag and accessory box; set aside.
6. Save packaging.

Initial Setup

1. Check power cable and connector for kinks, then plug in to rear of machine, then into wall socket.
2. Locate the water tank on the side of the machine; remove.
3. Rinse water tank, and fill with filtered water. Then replace.
4. Locate the power button, indicated with the  symbol. Turn the machine on. PID will power on and display '1st'. (Note, this step will only happen on first setup. Subsequent uses will skip directly to step 6.)
5. Locate the brew button, indicated with the cup symbol. Press the button and allow pump to run for 45 seconds, press the brew button again to turn off pump.
6. Your brew boiler heating light will turn on. The boiler will heat quickly, however we recommend a minimum of 15 minutes to heat up before use.
7. If milk steaming is desired, select the switch on the side of the machine to the on '1' position. The steam circuit light will illuminate while it comes up to temperature.

Coffee Brewing

1. Remove the filter holder from the group seat, turning it clockwise.
2. Fill the portafilter with one or two doses of freshly ground coffee (according to the filter inserted).
3. Press the coffee firmly with the included tamper.
4. Replace the portafilter holder into the group, turning counter-clockwise.
5. Place the cups under the corresponding spouts under the portafilter holder.
6. Press the coffee brew button to start the brew process. The PID display will begin counting up.
7. When the desired amount of coffee has been delivered, press the coffee button again to end the brew process.

Milk Steaming

1. If you have not activated the steam circuit, select the switch on the side of the machine to the on '1' position. The steam circuit heating light will illuminate while it comes up to temperature.
2. Wait until the heating light switches off before beginning steaming.
3. Immerse the steam wand into your milk and press the steam button. Pull steam tip back toward the surface to texture milk, and sink back down to heat the milk. When the desired temperature and texture is reached, press the steam button again to end steaming.
4. After heating your milk, purge the steam wand by briefly turning on the steam to clear the tip and assembly of residual milk.
5. Wipe down the steam wand of any residual milk.

Storage And Transportation

To Store:

1. Perform all cleaning and maintenance procedures.
2. Switch off.
3. Empty reservoir and drip tray.
4. Allow machine to cool completely.
5. Ensure portafilter is not locked into group during storage.

To Transport:

1. Do not attempt to move 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. Cover machine in its dust bag, then lower slowly into the box.
5. 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

- Do not use water 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 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 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 of any residual coffee oil with the included brush.
- Insert the blind basket into the portafilter, place in group, and backflush.
- To backflush, engage the brew button and run the pump for 15 seconds. Press the brew button again to stop the pump and to relieve pressure. Repeat 5-6 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 diffuser screen for excess coffee buildup or wear.
- 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.

PID Controller Settings

The Diletta Mio uses a PID to accurately manage the temperature of its brew boiler. Brew temperature can be adjusted using the display on the face of the machine.

To Adjust Temperature

1. While the machine is on, press the down arrow ‘▼’ PID display will read PRG for ‘program’
2. Press the up arrow ‘▲’ to display the current set temperature.
3. Adjust the Mio’s set temperature to desired temperature using either/both the up and down arrows.
4. Once you have selected your brew temperature, wait 5 seconds. The PID display will flash, and begin adjusting to the new set temperature.
5. We recommend keeping the set brew temperature between 195° F and 205° F.

Eco Mode Settings

The Diletta Mio also offers a programmable Eco mode to lower the machine’s electrical usage when not in use. The Eco Mode can be adjusted in 10-minute increments, from fully off, up to 240 minutes (4 hours). When eco mode is engaged, the PID display will read ‘ECO’ and power will not be supplied to either boiler or steam circuit heating elements. Eco mode can be exited by pressing any button on the machine.

To Set Eco Mode

1. While the machine is on, press the down arrow ‘▼’ twice. PID display will read ‘ECO’.
2. Press the up arrow ‘▲’ to display the current idle time setting
3. Adjust the Mio’s Eco Timer to desired idle time using either/both the up and down arrows.
4. Once you have selected your idle timer, wait 5 seconds. The PID display will flash, and return to the temperature readout.
5. We recommend setting the idle timer at 60 minutes.

The Mio's PID can also be used to adjust temperature scale (F° or C°), Boiler temperature offset, and individual PID values.

WARNING

It is NOT recommended to change these values from default, as incorrect settings can negatively impact the function of your machine, or render it inoperable. If you must access this menu (i.e. to adjust from Celsius to Fahrenheit) Follow these steps below:

1. Make sure the machine is turned off.
2. Depress both Up '▲' and Down '▼' Arrows while turning on the machine.
3. F.03 will appear on the display. Release buttons.
4. Press the down arrow '▼' to scroll through settings, and the up arrow '▲' to select the current setting to change.
5. Pause and wait for 5 seconds for the display to flash to save your current selection.
6. When finished, turn machine off, then back on to exit menu and save all settings

Default Values

Settings	PID Display	F° Setting	C° Settings
Temperature Scale	F.03	F	C
Tank Alarm	A	0	0
First Boiler Fill	1st	0	0
Proportional 'P' Value	p.	0.5	0.5
Integral 'I' Value	i.	0.0	0.0
Derivative 'D' Value	d.	3.0	3.0
Boiler Value	b.	6	6
Boiler Offset	F.04	10	5.5

Troubleshooting

The machine does not start

1. Ensure the plug is inserted correctly at case and wall socket connectors.
2. Ensure there is power to the socket.
3. Check the condition of the plug and the power supply cable.

The machine powers on but won't heat

1. If the PID screen reads '1st', your machine will not heat until the brew boiler is filled.
2. Press the brew button and run for 15 seconds, ensuring that there is water flowing from the group into the drip tray.

No coffee is delivered

1. No water in the reservoir; refill with water.
2. The pump has overheated due to excessive use. Wait for the pump to cool down and the thermal protector to reset.

Inconsistent coffee delivery

1. Clean the filter in the filter holder.
2. The coffee grounds are too fine or too coarse. Adjust your grind size, dose amount, or tamping.

No steam delivery

1. No water in the reservoir; refill with water.
2. Nozzles clogged; clean the nozzles of the steam tip with a pin.

Machine reads temperature in Celsius

1. Fahrenheit or Celsius temperature readings can be found in the PID settings section

I think I may have changed my machine's default PID settings and it is no longer brewing like before

1. Default PID values can be found in the PID Control section of the manual.

Tips And Tricks

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 into your cup.

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.

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.

Consistent Dosing

Make sure to dose the right amount of coffee into your basket every time. Your Mio comes with standard Italian single and double baskets, made for roughly 7-gram and 14-gram doses of coffee. An espresso scale and high-quality grinder is highly recommended.

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.

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: sink your steam wand down into the milk. This heats the milk and swirls in your layer of milk foam simultaneously.