Ecclesiology theology pdf

I'm not robot!

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EspecificacionesDepósito de agua extraíble: 0.6 lPeso: 2.7 kgDimensiones (AxAxL): 16.6 x 25.2 x 29.1 cmGarantía (años): 2Piccolo es una cafetera del sistema Dolce Gusto compacta y ergonómica, es pura sencillez y le ofrece todo lo que necesita para preparar bebidas calientes o frías:Cafés: Expresso, Espresso intenso, Espresso barista, Espresso
descafeinado, Lungo, Lungo descafeinado, Grande intenso, Café con leche, Cortado, Cortado descafeinado, Cappuccino, Latte macchiato,...Tés: Marrakesh style tea, Nestea limón, Nestea melocotón, Tea latte...Varios: Chococino caramel, Nesquik,...CADA MAQUINA INCLUYE 6 CAPSULAS DE REGALOPara su tranquilidad, recuerde que si
tiene algún problema durante los 2 años de garantía DIGITAL GM Utrera se encargará de gestionar la solución. DIGITAL GM es un DISTRIBUIDOR OFICIAL de cafeteras, Batidoras, Sandwicheras, Grills, Tablas de Asar, Hornillas, Picahielos, Licuadoras, Cortafiambres...
Vista rápida 99,00 € -CAPACIDAD: 48 litros -POTENCIA: 2200w -AIRE (Convección): SÍ -COLOR: negro -TEMPORIZADOR: 60 minutos -Resistencia superior en M 99,00 € DISPONIBLE Vista rápida 219,00 € Construido totalmente en acero inoxidable 18/10 Placa de acero laminado de 5mm de grosorCon peto soldado perimetral de 36mm evita
salpicadurasTratamiento superficial antiadherente y muy resistenteRecolector de aceite trasero, extraíble para su limpiezaEl calentamiento por resistencias blindadasTermostato de seguridad con rearme manualTemperatura... 219,00 € DISPONIBLE Vista rápida 49,90 € POTENCIA: 1000W VARILLA: INOX 2 NIVELES DE POTENCIA (21
VELOCIDADES y turbo) VASO: 600ml. CALIDAD DE MARCA (Recomendado por DIGITAL GM) 49,90 € DISPONIBLE Vista rápida 35,00 € POTENCIA: 1000W VARILLA: INOX REGULADOR DE VELOCIDAD VASO MEZCLA CON TAPA GENIAL RELACION CALIDAD/PRECIO (Recomendado por DIGITAL GM) 35,00 € AGOTADO ACTUALMENTE.
Contáctenos. Vista rápida 89,00 € Ofertón POTENCIA: 2000W VASO: 2 LITROS CUCHILLAS: 6 METALICAS COGIDA META
CALENTAR ADMITE CAFE MOLIDO O CÁPSULAS MEDIDAS: 20x29,70x26,5 cm (ancho x alto x fondo) 119,00 € AGOTADO ACTUALMENTE. Contáctenos. Vista rápida 24,00 € Adecuada para preparar varias tazas de café de una sola vez. El café se mantiene caliente hasta el momento de servir. CAPACIDAD: 10-12 TAZAS (1.25 LITRO) POTENCIA:
800W PARA CAFE MOLIDO 24,00 € DISPONIBLE Vista rápida 59,00 € PRESIÓN: 19 BARES CAPACIDAD: 1 LITRO MÚLTIPLES TIPOS DE CAFÉS Y DESCAFEINADOS DE ALTISIMA CALIDAD. 59,00 € AGOTADO ACTUALMENTE. Contáctenos. Vista rápida 3,90 € Ofertón Caja Pack de 16 cápsulas de varios tipos. Cafés: Expresso, Espresso
intenso, Espresso barista, Espresso descafeinado, Lungo, Lungo descafeinado, Cartucho de Gas Butano Comercial para aparatos de cartucho de válvula acorde con
la normativa europea. Cartucho para la Cocina portátil a gas, válido para cocinas Butsir Ms-1000, MS-1000 PRO, Multigas, estufa portátil, quemadores, sopletes y resto de cocinas del mercado que utilizen este sistema.... 1,90 € DISPONIBLE Los clientes que compraron este producto también han comprado: 1 2 3 Siguiente Mostrando 1 - 12 de 28
itemsPage 3 PEQUEÑO DOMÉSTICO Tostadores, Exprimidores, Batidoras, Cafeteras, Ollas y sartenes, Secadores, Cortapelos, Depiladoras, Afeitadoras, Basculas, Planchas... Con su larga trayectoria Nescafé es líder en el mercado de bebidas y máquinas de café. Esta marca se destaca por hacer de tu café una obra de arte, pero sobre todo exquisito
Su gran variedad en cuanto a máquinas y sabores la convierten en tu compañera ideal para cualquier ocasión, sea en la oficina, en tu hogar o simplemente compartir un momento delicioso. Una opción para cada gusto Arrancar cada mañana de una forma diferente es posible. Con las cápsulas podés elegir entre una amplia gama de variedades de café y
otras bebidas, como chocolate caliente. Tap water (normal household potable water) is perfectly OK as long as it is free of odors that might alter the taste of the beverage. Bottled water is also OK.Do not use refrigerated or warm water as this might impact the temperature of the beverage. Use always fresh water and replace the water if system has
not been used for more than 2 days. For cold beverages, use water at ambient temperature, never refrigerated water, and place two or more ice cubes (20g per ice cube) in the cup. To be noticed that water hardness is the first reason of machine calcification and so it is recommended to descale the machine frequently (every 3months or less according
to water hardness). Could I leave the used capsule in the machine or should I immediately discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and discard it? Once beverage preparation is complete and the power button stopped blinking red (about 5s), remove and the power blinking red (about 5s) and the power blinking red (about 5s) and the power blinking red (about 5s) are preparation in the power blinking red (about 5s) are preparation in the power blinking red (about 5s).
system works only with water. The usage of any other liquid, like milk, can be harmful for your machine. How could I make my beverage hotter? The extraction of the Dolce Gusto coffee is made at an optimal temperature, so that it gives a perfect coffee. It cannot be extracted any hotter, as this would cause the coffee grounds to have a burnt taste. If
the consumers want a hotter coffee, they have several possibilities: Preheat the cup. Ensure that you always wait until the machine stops blinking during preheat of thermoblock before starting a preparation.
decrease of beverage temperature was noticed recently). Normal temperature in cup: • Capsules with roast and ground coffee: above 70 °C • Capsules with soluble products: above 65 °C Can I use the Cold function to prepare hot drinks? No, your preparation will never be hot. In addition, this will not work, as the range of hot beverages is not designed
for cold dissolution and cold consumption. It could result in a "blocked capsule". Can I use the Hot function to prepare cold drinks? Cold beverages have been developed to give the best experience for consumers when prepare these cold beverages with the Hot function. How to use
my machine in full safety? To ensure your full safety during the use of your machine, follow the "recommendations for safe use" in the manual that came with your machine afely: Never open the locking handle during the preparation of a drink! At the end of the preparation, the ON/OFF
button flashes red for about 5 seconds. Do not open the handle during this time! • Never move the selector lever while the locking handle is open! • Do not touch the capsule after the preparation of the drink! Hot surfaces can cause burns! How do I use my machine for the first time? If you just bought your machine and you use it for the first time, read
the manual to help you with the first steps. You can find all machine user manuals online on this website. To help you, here are a few lines the steps for optimal use: 1. Fill the water tank of the machine. Turn on your machine and wait until the LED is "green". 4. It is necessary to purge the machine.
before its first use. To do this, select on the head of the maximum amount of water position (blue button). Your machine is then ready for use. 5. Fill up your
water tank.6. Add a capsule in the capsule in the capsule holder.7. Choose the appropriate water level (the amount of water tank.9. Then wait until the LED is "green" to remove your capsule safely.10. Throw your capsule away. How long do I need to wait before preparing
another drink? You just need to make sure the indicator light is green in order to prepare another drink. Maintenance and cleaning What is the best way to descale or clean my espresso machine? Follow the instructions in your personal instruction manual for descaling your machine as techniques vary according to the model you own. We recommend
using the descaling product provided by the manufacturer. For a daily average usage of 4 cups and if the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend descaling your machine at least every 3 months. If you live in an area where the water is hard, we recommend the water is hard, we recommend the water is hard.
with water and/or cleaning products recommended by the device manufacturer. This can prevent clogging in the water outlet and hygiene issues. How often should I descale my machine? The frequency that you should descale the machine will depend on the water hardness and how frequently you use the machine. Over time, limescale slows the flow
of water through your machine and can reduce the effectiveness of the heating element making your beverage less warm. For medium hardness water, descaling every 3/4 months gets rid of limescale build up, keeping waterflow fast and beverage temperature within expectations. On some models (Jovia, Oblo, Drop, Stelia, Movenza, Eclipse, Piccolo
produced since end 2014) there is a descaling reminder. Each time the consumer touches the Hot or Cold button, it is considered as an extractions by a orange lighting of the ON/OFF button. Machine still works but we recommend to descale it. It is
strongly recommended to descale in the following three cases: • If you find a lower flow of water when preparing drinks. • If the Water seems colder than usual. • If the ON/OFF button turns orange continuously. What does descaling do to my machine? Over time, limescale slows waterflow, can reduce the effectiveness of heating the water used to
make your drinks and can finally clog the needle used to pierce the capsule and to deliver the water. For my automatic machine, the user manual states that when you descale the machine, you
only use the Hot button. Then rinse with both Hot and Cold. Don't we also need to descale the cold water pipe? For Melody 3 FS, Circolo FS and Genio 1st generation the whole descaled. It is different for other automatic machines where
both buttons need to be pressed. My capsule holder is much dirtier after Chococino and Nesquik preparation than after coffee. Why? Chococino and Nesquik capsules contains chocolate, milk and sugar. It may leave more sticky residues than coffee. Why? Chococino and Nesquik preparation than after coffee and the coffee after the coffe
vinegar? NO. Avoid white vinegar that can damage your machine and cause leakage. To prolong the life of your machine, it is recommended to use the descaling kit suitable for coffee machines. How often should I clean my machine? We recommended to use the descaling kit suitable for coffee machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage. To prolong the life of your machine and cause leakage.
the great coffee experience you deserve. For tips on daily cleaning and more, consult the user manual. Can I put some piece of my machine in the dishwasher? Only the capsule holder can be washed in the dishwasher. The drip tray and the water tank must be washed manually. For my manual machine, the user manual states that when you descale
the machine you only use the Hot button. Then rinse with both Hot and Cold. Don't we also need to descale the cold water pipe? Ideally both channels (Hot/Cold) could be descaled and this is the procedure applied for automatic machines. However limescale build-up is not likely to happen in Cold circuit and it is very important that the majority of the
descaling solution goes through the Hot channel. In order to ensure an efficient descaling of Hot channel (that is the most use), we recommend to pass the entire solution in the connector collecting both Hot and Cold tubes, it is recommended to rinse
Cold channel as well. Technical support What if there is water or coffee under the appliance? Make sure that the drip-tray has not overflowed and empty if necessary. Verify that the drip-tray is correctly positioned. The coffee flows very slowly during operation of my Dolce Gusto machine. What should I do? Clean the flow head of your machine using a
small pin. Consult the user manual and follow the instructions for cleaning. What if the water flow. When you select a small or large cup, the pump makes a lot of noise but no drops come out. - Remove the capsule if there is one. - Fill
the tank to the maximum with hot water (60°C).- Turn on the machine and select the large cup.- Take out and reposition the tank every 3 seconds. There should be air bubbles escaping from the tank every 3 seconds. There should be air bubbles escaping from the tank every 3 seconds.
authorized service center. What should I do if my appliance is not working? After following the instructions in the user manual for starting the appliance, make sure that your electrical socket is working by plugging another appliance, make sure that your electrical socket is working by plugging another appliance in the user manual for starting the appliance. If it still does not work, do not try to dismantle or repair the appliance yourself, instead, take it to an approved repair.
centre What should I do if the power cord of my appliance is damaged? Do not use your appliance is damaged? Do not use your appliance is damaged? When the power button is orange instead of green, it means that the descaling warning has been triggered. This feature is available on models
produced since 2014. Each time the consumer touches the Hot or Cold button, it is considered as an extractions by a orange lighting of the ON/OFF button. Machine still works but we recommend to descale it. Switch off the machine, press the power
button for 5s until the power button starts blinking and the descaling mode is activated. Machine can be descaled according to the user manual available in the machine is switched off without doing the descaling, the power button will turn back to green and the counter
is reset. After 300 new extractions, power button will again turn to orange. Why the needle is removable and how can I remove it? If the machine becomes scaly and the needle is likely clogged. On new models, the needle can actually
be removed and the main purpose is to allow consumers to clean the needle specially when it is clogged or the flow starts to decrease. This cleaning must be followed by a full descaling of the machine can be switched-on but the pump does not start when selecting the
Hot/Cold button (no noise), there is nothing that you can do and the machine must be repaired. If you hear the pump but there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 2-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 2-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 2-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 2-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 2-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 3-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 3-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 3-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 3-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule holder. 3-Check that there is no flow, follow the different steps: 1-Remove the capsule from capsule from
times and then fix it, flow should start. If not, the needle is probably clogged. The needle must be cleaned with the machine must be cleaned with the machine must be sent to
a repair centre. Why does the capsule holder leak on the side? The reason why the capsule holder leaks on the side is probably due to the fact that the connection between the needle and the water tube is not perfectly tight any more. The machine need to be repaired. Why do I sometimes get different foam levels/amount of beverage even though I
always press on the same number of bars? The amount of beverage depends on the size of the cup, the position of the drip tray, and sometimes the milk and coffee powders which are natural products that might show a small seasonality effect. Water or liquid is leaking outside the machine during beverage preparation. It is important to assess where
this leakage is coming from (water tank, capsule holder or underneath the machine). You can check whether it is from the water tank by pouring the water tank by pouring the water tank with water tank by pouring the water tank by pouring the water tank by pouring the water tank with water tank by pouring the water tank by pouring the water tank by pouring the water tank with water tank by pouring the water tank by pouring the water tank by pouring the water tank with water tank by pouring the water tank by pouring tan
contact our consumer services center. I can't take out my capsule holder, what should I do? Before taking out the capsule holder, make sure the selection lever is in the middle position and locking handle is lifted up.If the locking handle is lifted up.If the locking handle is up but capsule holder can't be removed, that means that the needle plate is probably not held in place properly
and is in a wrong position. Please contact our consumer services center. If the locking handle can't be lifted up at end of extraction, please do not force it. The capsule holder and throw away the capsule. if it does not work, please contact
our consumer services center. During beverage preparation, coffee/milk is splashing out of the cup support to the cup support to the cup support to the cup. Adjust the cup support to the cup support to the cup support to the cup. The duality of the final beverage is not impacted and
can be consumed. Before preparing the next cup, clean and dry the capsule holder, particularly the beverage outlet opening. Once I finish beverage preparation and stop the machine, there is still continuous dripping of product into the cup or the
drip tray (once the cup is removed). The dripping lasts longer for coffee capsules than for creamer capsules. To stop dripping, remove and discard the used capsule from the machine, some water/product drops are coming out from the top of the injector capsule. It is
likely that you have removed the holder from the machine too soon or has extracted a lower volume than recommended, causing this backflow. Always wait for the light to stop blinking before opening the machine. Some drops of product are dripping out of the capsule holder from the machine too soon or has extracted a lower volume than recommended, causing this backflow.
drops out of the capsule during removal from the machine and discarding. In order to minimize the risk of dripping on counter surfaces, a dedicated bin is provided with each machine purchase (except for Piccolo) and should be kept near the machine. Water/product is dripping out of the capsule after I discarded it in the bin. Once the beverage is
delivered to the desired strength/volume, any remaining water (and some product traces) remains in the capsule in order to not dilute the taste of the beverage. Some of this remaining liquid might drip out of the capsule in the bin. The specially designed bin provided with the machine (except for Piccolo) allows for easy separation of liquid and solid
waste (refer to the manual). Clean the bin regularly. During beverage preparation, the flow is too fast or too slow. Some products (e.g. coffee capsules) in order to achieve the desired cup quality. If flow is slower than normal, unblock the needle and descale the machine following the
User Manual instructions. What do the different LEDs in the machine mean? • When you start your machine and during the rise in water temperature, the on/off button flashes red for about 50 seconds. • When you start your machine is ready, the on/off button flashes red for about 50 seconds.
seconds. Do not remove the capsule holder during this time! • Eco Mode: after 5 minutes of non-use, the machine switches off automatically. • If the on/off button flashes red/green, it means that machine switches off automatically. • If the on/off button flashes red/green, it means that machine switches off automatically. • If the on/off button flashes red/green, it means that machine switches off automatically. • If the on/off button flashes red/green, it means that machine switches off automatically. • If the on/off button flashes red/green, it means that machine switches off automatically. • If the on/off button flashes red/green, it means that machine switches off automatically.
the on/off button turns orange/yellow continuously (descaling warning), you should descale the machine. For more details about the LEDs on your machine in countries with different voltages? No, you can only use safely machines from countries with the same voltage. In the case the
voltage is higher than the one where the machine won't work or the fuses will burn. In case the voltage is lower than it's possible that the machine won't work. Various topics What makes an authentic Espresso Coffee? The sign of a true Espresso is the frost which is created by pressure within the machine whilst the coffee is being
made. The pressure is measured in bars (from 1.5 to 19) so the higher the bar pressure the richer and thicker the froth. How does an espresso can be distinguished by its rich aroma and the creamy foam on the surface of the cup. This requires a
pressure of 15 bar (achieved only by espresso machines), water heated to 90-92°C and finely ground and measured coffee (7 g per cup). Where can I dispose of my appliance at the end of its life span? Your appliance contains valuable materials which can be recovered or recycled. Leave it at a local civic waste collection point. I've just opened my new
device and I think there is a part missing. What should I do? If you believe that one part is missing, please call Consumer Services Center and we will help you find a suitable solution. Where can I buy accessories, consumables or spare parts for my appliance? Please go to the "Accessories" section of the website to easily find whatever you need for
your product. What are the warranty conditions of my appliance? Find more detailed information in the Warranty section of the website. I've heard that the hot water will only be in contact with the stainless steel but not with the aluminum? I'm
worried, as the aluminum in the water is bad for health. The aluminum in the thermoblock is not in contact with water, it is only there for heat transfer purposes. The machine is not supposed to be used as a water boiler. Without capsule the flow is
higher, the heat transfer is lower and the temperature will probably not reach the expectation of consumers. Are there any other safety precautions I should take? I have small children and I am concerned about their safety precautions I should take? I have small children and I am concerned about their safety precautions I should take? I have small children and I am concerned about their safety.
maximum of beverages a machine can make per day? There is no limit in the number of coffees a machine can make in a day, but consumers need to be careful not to make too many coffees in a row, because if they are continuously extracting beverages it might lead to an over-heating of specific elements of the machine resulting in error mode
triggering. What we can advise is that consumers can make 5-6 coffees in a row, but then they need to wait for a moment (1-2 minutes should be enough) before resuming extracting. Can I change the color of the red wire which can't be changed. It
ensures the safety of consumers that is so important to the brand of Modern Art Café: NESCAFÉ Dolce Gusto®. What is the difference between a manual machine, you are the one controling the amount of water suitable for your drink. The machine does not
stop by itself and stops when you move the selection lever back to the middle position. In the case of an automatic machine, you choose in advance the amount of water that will be delivered. The machine will stop by itself automatically. How does the system work? The NESCAFÉ Dolce Gusto machine heats water, which is passed at high pressure - a
maximum of 15 bars - through a capsule of high quality roast and ground or soluble products (milk, chocolate, etc...) depending on the capsules are designed to deliver an even distribution of water and pressure over the coffee to ensure that flavour
is maximized. This system uses pressure similar to that of professional machines operate at no more than two bars, the NESCAFÉ Dolce Gusto system can operate up to 15 bars. Does the machine have a shelf life? No, the machine
is not a perishable item and can be used as long as it works properly. Is the plastic hose used inside PE (Polyethylene)? Nescafé Dolce Gusto machines are carefully developed and manufactured in order to ensure the safety of our consumers and the delivery of the best in-cup beverage experience. The choice of component
materials is carefully selected based on safety, durability, cleanliness and cost effectiveness. Before release for sale, all our machines are passed through stringent tests to ensure that the machine meets all safety requirements for food contact materials in all selling markets. We can therefore assure you that any Nescafé Dolce Gusto beverage
prepared with a Nescafé Dolce Gusto Machine, is compliant, safe for consumption and aligned with the preferences expressed by our consumer studies. What is the grade of the stainless used in the machine, 304? 316? Nescafé Dolce Gusto machines are carefully developed and manufactured in order to ensure the
safety of our consumers and the delivery of the best in-cup beverage experience. The choice of component materials is carefully selected based on safety, durability, cleanliness and cost effectiveness. Before release for sale, all our machines are passed through stringent tests to ensure that the machine meets all safety requirements for food contact
materials in all selling markets. We can therefore assure you that any Nescafé Dolce Gusto beverage, prepared with a Nescafé Dolce Gusto Machine, is compliant, safe for consumption and aligned with the preferences expressed by our consumers during our consumer research studies.
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