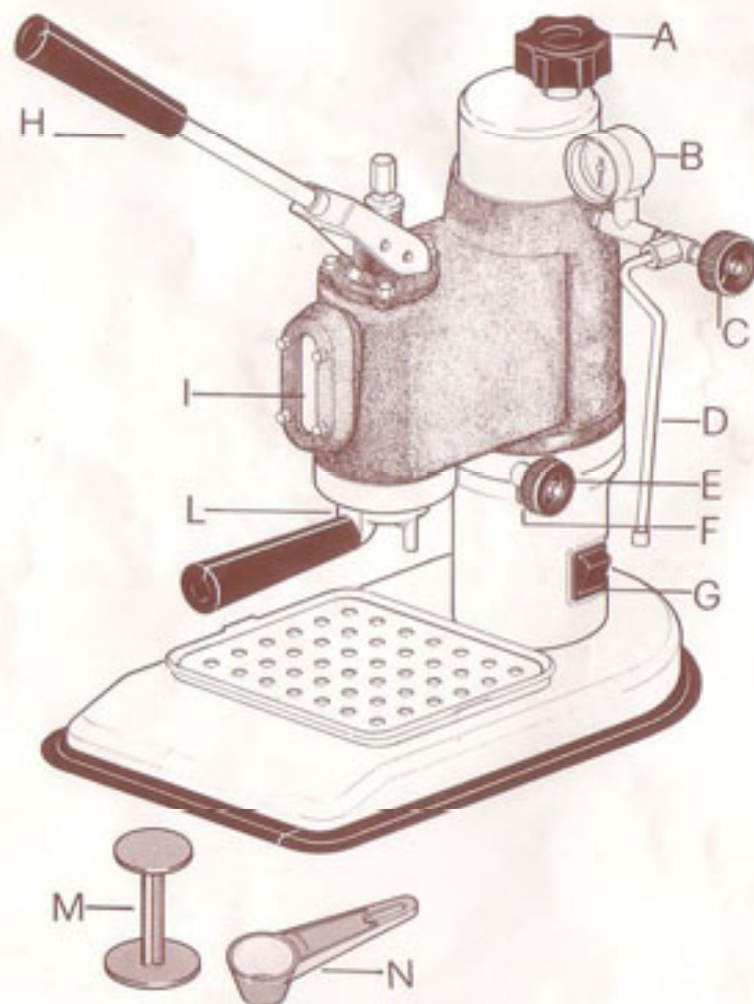


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GENERAL FEATURES

The "MicroCimbali" (chrome-plated) or the "Liberty" (brass) is a complete and strong espresso coffee machine for the household and for small communities. It works like a commercial machine, allowing to extract the full coffee aroma, to heat milk by steam for brewing creamy "cappuccino" and to draw hot water for tea, punch... exactly like at the bar.

COMPONENTS AND ACCESSORIES

- A** Boiler plug
- B** Manometer
- C** Steam tap
- D** Steam pipe
- E** Hot water tap
- F** Hot water pipe
- G** Switch
- H** Coffee output lever
- I** Level glass
- L** Filter holder
- M** Press device
- N** Measuring spoon

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CARATTERISTICHE TECNICHE

TECHNICAL FEATURES

Dimensions

— Height (to the tap)	cm. 39
— Height (to the lever)	cm. 50
— Width	cm. 28
— Depth	cm. 36

— Single-phase feeding current as indicated on the small plate placed on the base of the machine.

— Power 1300 W

— Standard ground wire plug (the manufacturers do not assume any responsibility in case of non respect of this safety rule).

— Boiler capacity: 1.2 litres, i.e. abt 20 espresso coffee cups.

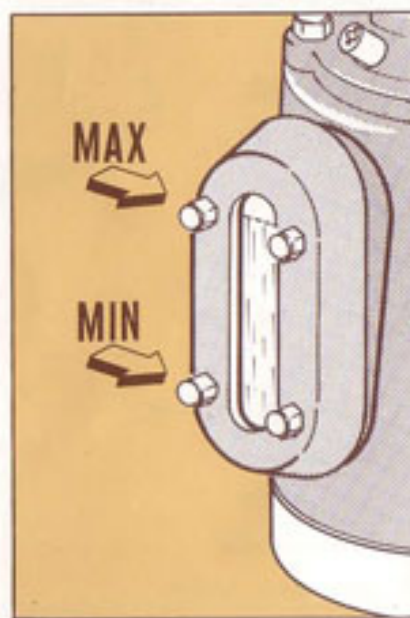
SETTING AT WORK

— Before using your "MicroCimbali" or your "Liberty", check that the voltage corresponds to that of the electrical network.

— Place one filter in the filterholder and insert it, by turning it counter-clockwise.

— Unscrew plug **A** and pour water into the boiler, by checking the level through the inspection glass **I**.

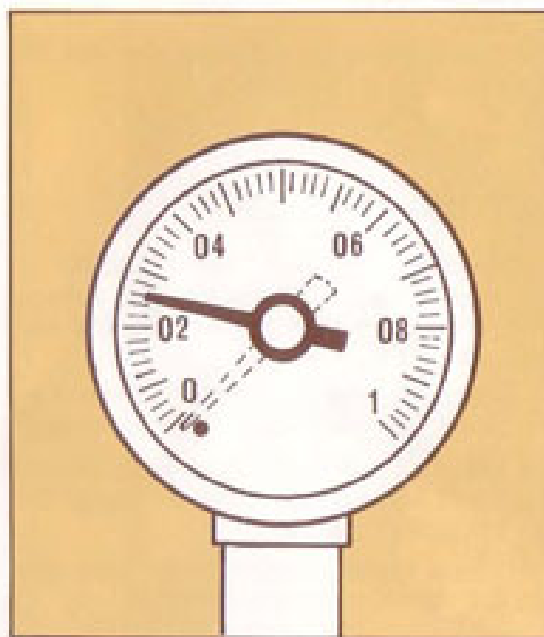
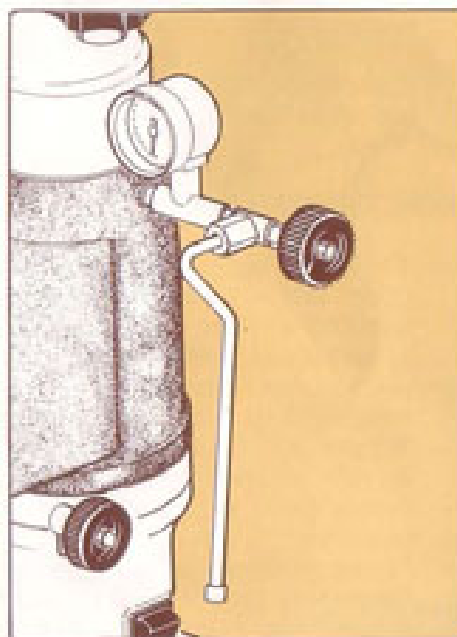
— Screw the plug again, insert plug into the socket and press switch **G**.



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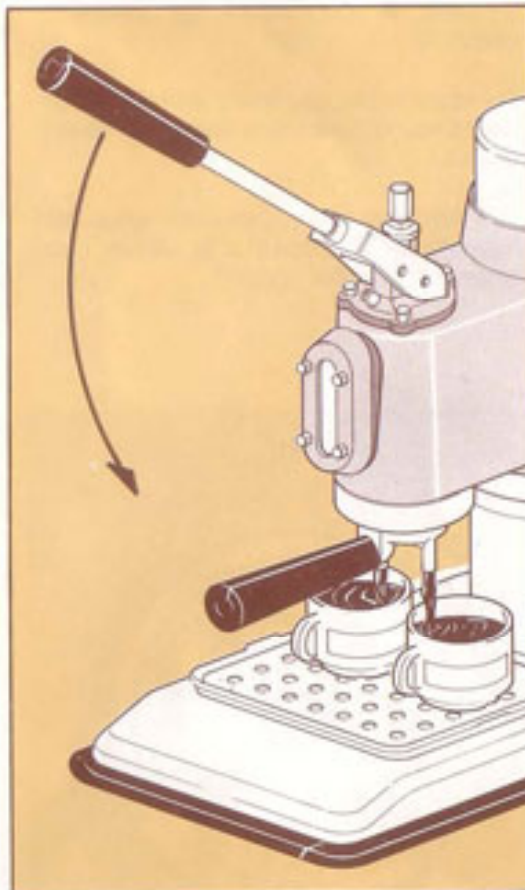
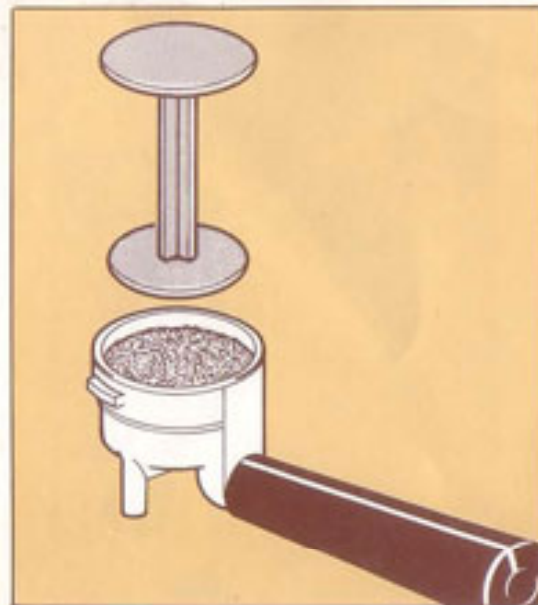
HEATING STAGE

- Electrical heating, controlled by a pressurestat, is connected by pressing switch **G**.
- To discharge air from boiler, open steam tap till pipe starts releasing steam output.
- The machine is ready to work when the manometer **B** shows a pressure between 0.2 and 0.4 kg/cm².



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COFFEE PREPARATION

- Take filterholder away by rotating it to the left and pour, with the measuring spoon, one dosage of coffee in the conical filter or two dosages in the cylindrical filter. Press coffee powder with the press device.
- Insert filterholder by rotating it to the right and place one or two cups on the basin.
- Lower level **H** and retain it this way for about 5 seconds, then let it raise without releasing it until lever is slowly rising by itself. Repeat the operation till you get the desired quantity of coffee. For next coffee brewing, take filterholder away, eliminate coffee dregs and repeat same operations. **(Before disinserting filterholder, wait until dripping from spouts has stopped).**
- Switch off the machine.

IMPORTANT ADVICES

Check frequently the water level in the boiler in order to prevent it falls below the lower level.

Replace the water after a long non-use period.

Should it be necessary to add water into the boiler while the machine is on, you must first of all switch it off by pressing switch G, then open the steam tap and wait until the manometer B shows zero.

Unscrew boiler plug A, add water and check the level through the level glass.

Use fresh coffee, finely ground as for "espresso" bar.

Should the coffee output be too quick (and as a consequence of this the coffee output lever is going up too quickly), a finer grind is required.

Should the coffee output be too slow (and the coffee output lever is going up too slowly), a coarser grind is required or check if the filter is clogged.

Before removing filterholder check that lever H is in off-position.



PREPARATION OF OTHER HOT DRINKS

Delivery of hot water

Place the pot under the pipe F and open hot water tap E.

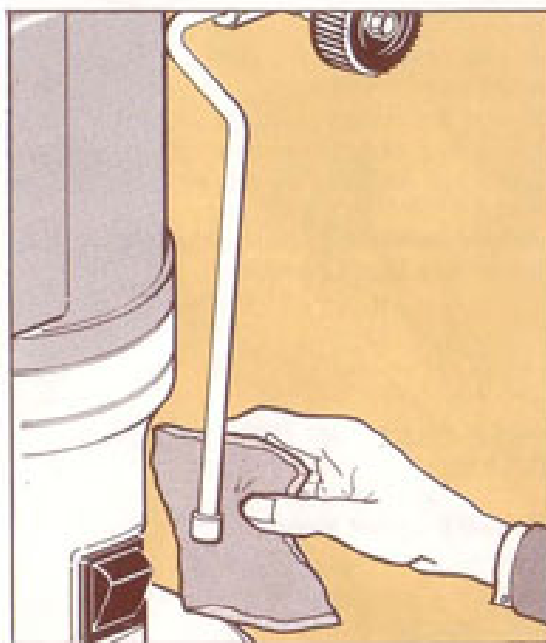


Delivery of steam

- Check that manometer always shows the right working pressure (0.2-0.4 kg./cm²).
- Open tap **C** to make sure that pipe **D** is releasing steam.
- Place the pot, immerse pipe into liquid to heat and open steam tap.

Advices of milk heating for preparing «cappuccino».

- For getting foam during milk heating, keep the end of the steam pipe on the surface by slowly moving the pot horizontally.
- To get foam more easily, it is recommended to use skimmed or long life milk. (Milk previously heated will no more make cream).



CLEANING

- The cleaning must be done with disconnected plug.
- **Filter-holder and filters:** wash under running water and check that holes are not clogged.
- **Cupstray basin and grate:** wash with running water and dry.
- **Steam pipe:** wash it with a wet cloth and check that holes are not clogged.

INCONVENIENCES AND REMEDIES

- Should no water come out from spouts when lowering the lever: discharge air remained in the boiler and wait that machine is ready for use (see "heating stage" §).
- Should no steam come out from the pipe when opening the tap: check that holes are not clogged.

IMPORTANT

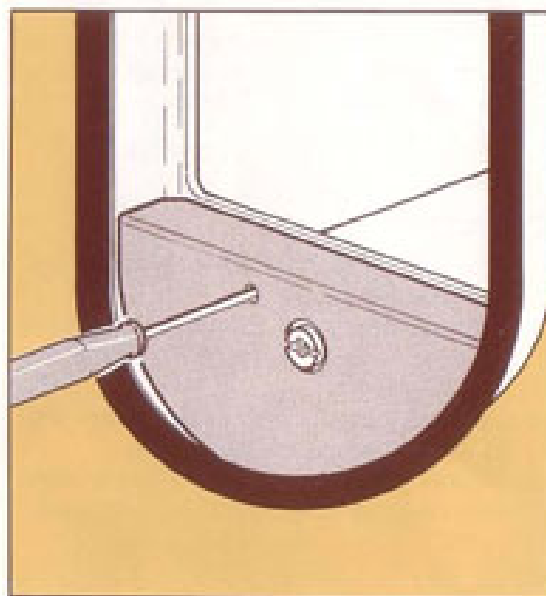
The machine is fitted with a thermic reset security device that intervenes by interrupting electrical power, should the heating element overheat.

This is always due to water lack into the boiler.

To restore the right working of the machine, proceed as follows:

- disconnect plug from the power socket.
- Wait machine cooling.
- Reset the thermic security device, by introducing and pressing a pointed item in the corresponding hole under the base of the machine.
- Hence repeat all operations to set the machine at work.

- Ripetere quindi le operazioni di messa in funzione della macchina.



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