

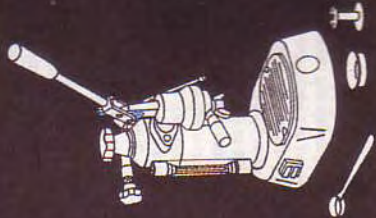
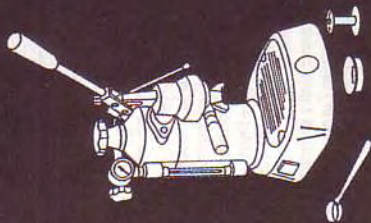
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ISTRUZIONI D'USO

EUROPICCOLA - PROFESSIONAL



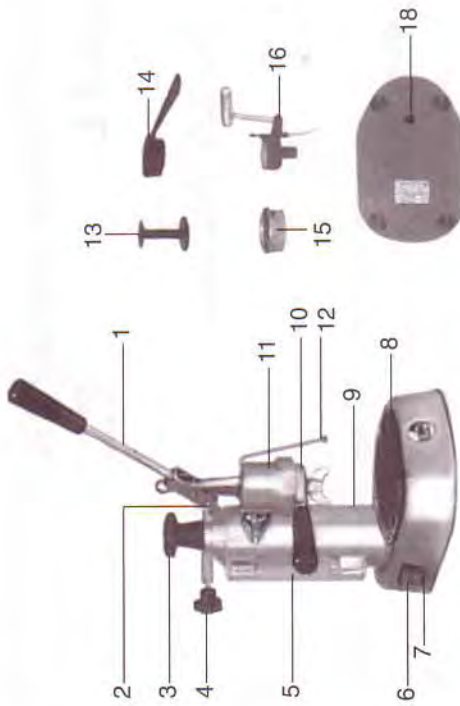
Dal 1905 macchine per caffè

La Pavoni

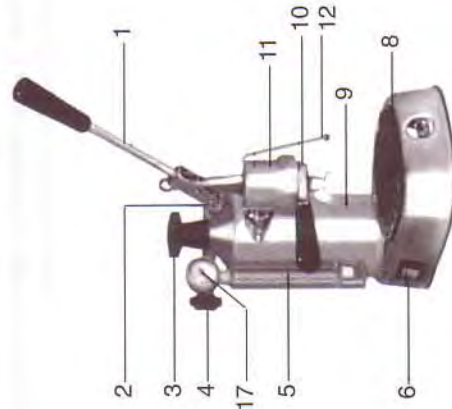
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ESPRESSO COFFEE MACHINE MODEL EUROPICCOLA MODEL PROFESSIONAL

In order to obtain a good espresso coffee, it is important to use a top quality coffee, correctly roasted and ground. If, when the machine is under pressure and the lever (1) is held in the upright position, the coffee comes out drop by drop, then the grind is correct; then, your coffee machine is exploited at its very best.



PROFESSIONAL



1. Lever
2. Safety Valve
3. Boiler Cap
4. Steam Tap Knob
5. Water level glass
6. On/off Switch
7. Warning Light
8. Drip Tray and Grid
9. Boiler
10. Filter Holder
11. Group
12. Steam Pipe
13. Coffee Press
14. Measuring Spoon for one Coffee
15. Filter
16. Cappuccino Automatic
17. Pressure Gauge
18. Under-base cap

STARTING UP THE MACHINE

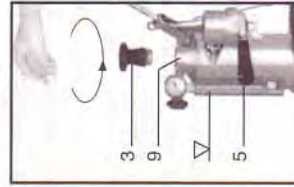
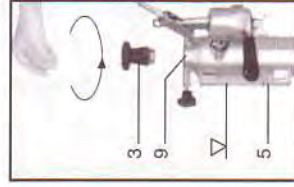


photo A

- Unscrew the boiler cap (3), by turning anti-clockwise, photo A.
- Push down the lever (1) completely, photo C.
- Pour fresh water into the boiler (9), according to the required quantity of coffee (the boiler capacity is 8 cups of espresso coffee for the Model Europiccola, and 16 cups for the Model Professional); however, the water level must not go above the top of the level glass (5), photo A, since space is required in the boiler for steam.

- Screw the boiler cap (3) clockwise, and check both cap and steam tap knob (4) are shut (turn clockwise), photo B.



photo B

- Insert the filter holder (10) into the group (11) and turn the filter holder from right to left to lock it into the group, photo H.

- Insert the plug into the mains socket, making sure that the mains voltage is correct (see the label under the machine base), photo C.

- When using the machine for the very first time, we recommend you put some water with two little spoons of sodium bicarbonate into the boiler (9). When the machine reaches pressure, put a container under the group (11) and slowly raise the lever (1), in order to drain the boiler completely. Repeat this procedure at least twice. Then, switch off the machine, open the steam knob (4) anticlockwise, and wait until no more steam comes out of the steam pipe (12); open the boiler cap (13) anticlockwise and tip up the machine to empty the boiler completely.



photo C

SETTING UP THE MACHINE FOR USE



photo D

- Check the water level in the boiler: it must never go below the bottom of the level glass (5).

Model Europiccola

- Push the switch (6); the internal warning lamp will light up (the machine is now under power), in the meantime also the warning light (7) will light up, photo D.
- Wait until the warning light (7) turns off; slowly open the steam knob (4) anticlockwise, in order to release the false pressure in the boiler (due to air), then close the knob clockwise. The warning light comes on again: wait until it goes off. Now the machine is ready to make coffee and deliver steam. It is normal that, from time to time the warning light goes on and off, this indicates that the pressurestat that automatically controls the boiler pressure is working.

Model Professional

- Push the switch (6); the internal warning lamp indicating that the machine is under power will turn on, photo D.
- When the pressure gauge (17) hand is in the green zone, slowly open the steam knob (4) anticlockwise, in order to release the false pressure in the boiler (due to air), then close the knob clockwise, and wait until the gauge pointer is back in the green zone. Now the machine is up to pressure and is ready to make coffee and deliver steam. The pressure is automatically controlled by the pressurestat which controls the heating element.

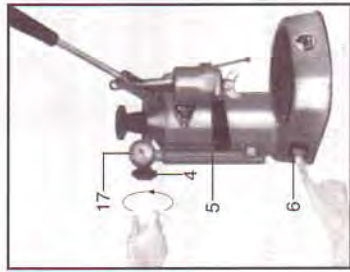


photo D



photo E

- When making the first coffee, after the machine is up to pressure, raise the lever (1) a half-stroke and then pull it down; repeat this operation two or three times to allow the group (11), the filter holder (10) and the filter (15) to warm up. This ensures the first cup of coffee you make is really hot, photo E.
- If the machine is left turned on without water in the boiler, while working, a safety thermostat will cut off the power to the machine. In this case, the thermostat has to be reset (see paragraph trouble shooting guide).

COFFEE PREPARATION



photo F

- Insert the filter (15), single or double, into the filter holder (10), photo F.

- Fill the filter (15) with one (or two) measuring spoon(s) of coffee, according to the required number of coffees, photo F.

- Press the coffee with the press (13) provided, and clean the filter brim of coffee residues, photo G.



photo G

- Install the filter holder (10) into its housing under the group (11); with the other hand hold the lever (1) handle, in order to keep the machine steady, and turn the filter holder from right to left to lock it into the group, photo H.

- Raise the lever (1) upright (while holding the filter holder handle with the other hand, in order to keep the machine steady), and keep it in this position for some seconds until the first drops of coffee come out. Then pull it down completely. Repeat this operation according to the desired coffee quantity, photo I.

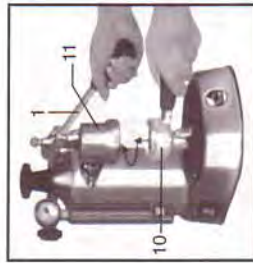


photo H

- In order to obtain an even coffee flow, the force applied to the lever must be proportional to the resistance encountered along its stroke.

- If a weaker coffee is wanted, raise and lower the lever as required to suit your taste.

- When you have finished making coffee, leave the lever (1) in its lower position (rest position), to prevent water remaining in the boiler flowing out of the group (11). Then switch off the machine.

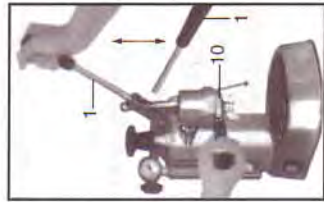


photo I

- **Warning:** after making a coffee, do not remove the filter holder immediately: wait some seconds, until there is no more pressure between the filter and the group shower. Such pressure may cause the rubber gasket to spring out, or a coffee residue to spray out off the filter. Remove the filter holder (10) from the group (11) slowly, turning from left to right, and under a slight pressure downwards, in order to release any residual pressure.

STEAM DELIVERY



photo L

- First, check the water level in the boiler; carry out the procedure to bring the machine up to pressure. Make sure that the lever (1) is in the lower position (rest position). Keep it there.
- Before heating any kind of hot drink, carefully allow some steam to come out from the pipe (12), by opening the steam tap knob (4) anticlockwise. This removes the condensation accumulated in the boiler and in the pipe. Then open the knob further, to obtain the required steam delivery, photo L.
- In order to obtain a large amount of steam, the water in the boiler must be about half way up the level glass (5).
- Close the steam tap knob (4) clockwise.

CAPPUCCINO PREPARATION

It is possible to froth milk using instead of the traditional steam pipe the Cappuccino Automatic (16) (not supplied with the black base models). The replacement must be made before setting up the machine.

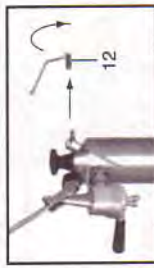


photo M



photo N

- The operations to be performed are the following:
 - Make sure that the steam tap knob (4) is closed, photo B.
 - Turn the steam pipe (12) clockwise, up to the stop, and slip the pipe off its seat, by pulling to the right, photo M.
 - Insert the Cappuccino Automatic device (16) into the seat, by pushing it to the left, photo N.
 - Turn the Cappuccino Automatic device (16) anticlockwise, up to the stop, photo O.
- To mount the steam tube (12) again, follow this procedure in reverse.
- Insert the suction pipe (B) into the milk container placed besides the machine, photo P.
- Put a cup with the previously prepared coffee under the Cappuccino Automatic spout and open the steam tap knob (4) anticlockwise: hot, frothy milk is automatically dispensed.
- The gudgeon pin (D), photos P and Q, adjusts the milk froth: pull it upwards to obtain a frothier milk.

To stop dispensing, close the steam tap knob (4) clockwise. After each preparation, it is necessary to clean the Cappuccino Automatic of any milk residues:

- Place a glass of water besides the machine, and dip the suction pipe (B) into it.
- Proceed as for normal cappuccino preparation, allowing the dirty water to flow into an appropriate container.

Cappuccino preparation can also be done using the steam pipe (12).

- To obtain frothy milk for cappuccino, put the milk into a high, narrow jug, half-filled. Dip the steam pipe (12) down to the bottom, slowly open the steam tap knob (4) anticlockwise, and warm the milk up near to boiling.
- Raise and lower the jug alternatively, with the tap open, making the pipe nozzle just touch the milk surface, for some seconds, until a good froth is achieved. To make the cappuccino, just add the hot frothy milk into a suitable cup containing the previously prepared coffee.



photo P

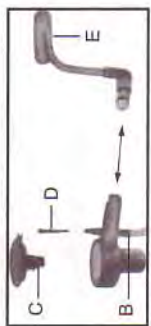


photo Q

CAPPUCCINO AUTOMATIC MAINTENANCE

In addition to the immediate cleaning after each use, from time to time it is recommended to clean the Cappuccino Automatic more completely. Slip the Cappuccino Automatic off its seat (E), remove the cover (C), the suction pipe (B), the gudgeon pin (D), and wash all the components in running water, photo Q. After the cleaning, reassemble all the components.

WARNINGS

- Place the machine on a stable and dry surface.
- Always check the water level in the level glass (5). If the machine is used with insufficient water, the element may be damaged by overheating (the machine is however fitted by a safety thermostat).
- When switched on, in addition to heating water, the machine produces pressurized steam inside the boiler; for safety reasons, keep the machine out of children's reach.
- When the machine is hot, do not touch the boiler (9) nor the group (11).
- Do not open the boiler cap (3) when the machine is operating or under pressure.
- To remove the cap and refill the boiler, push the switch (6) off, slowly open the steam tap knob (4) anticlockwise, and wait until all the steam has come out of the steam pipe (12). If the steam doesn't flow out regularly, remove the filter holder (10) and slowly raise the lever (1), to allow steam and water contained in the boiler to flow through the group. In both cases, it is recommended to use a container to collect the steam and water.

