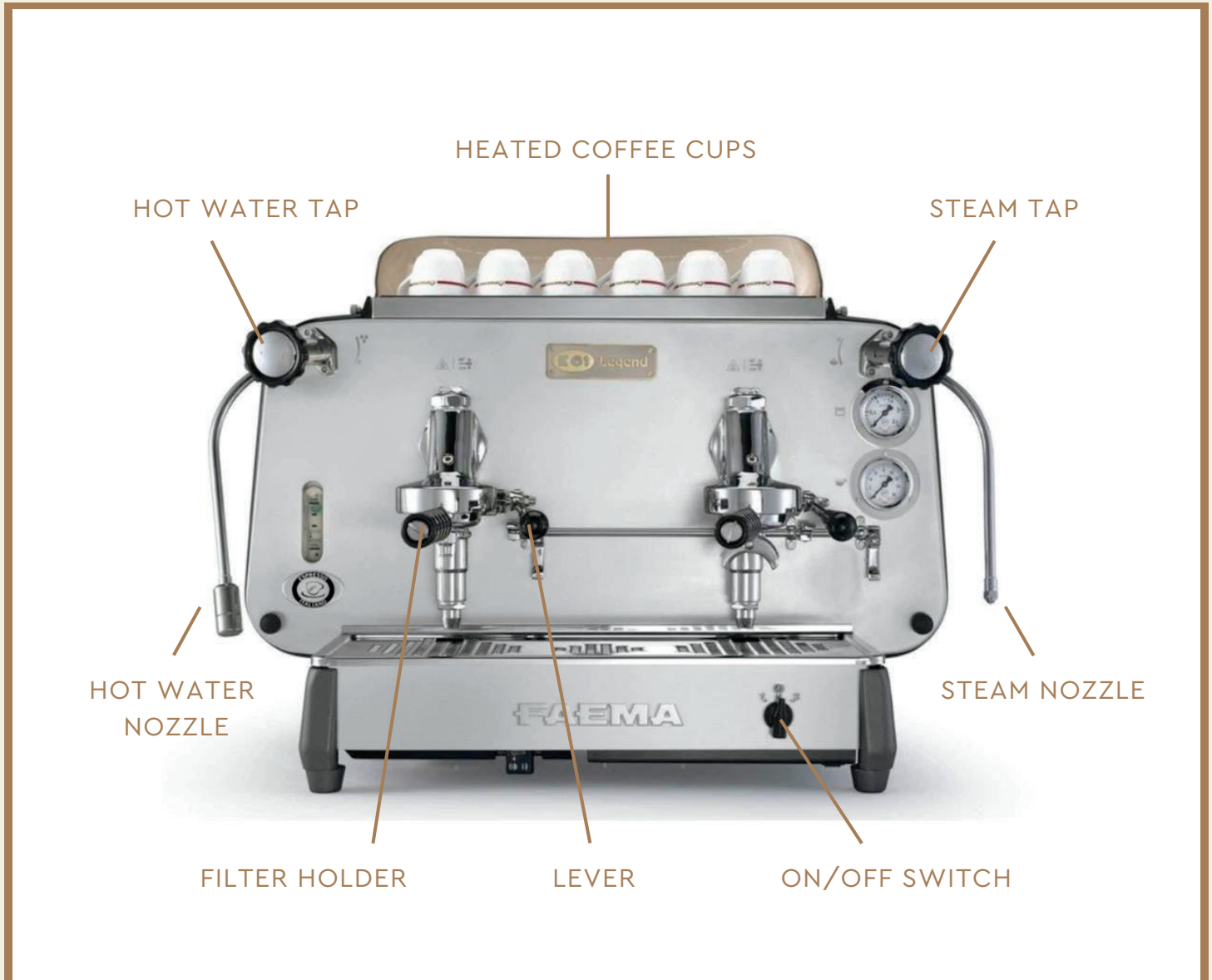


ESPRESSO
MACHINE
MANUAL

FROM THE *cafe* TO THE *cabin*

UNDERSTANDING THE
THE BASICS



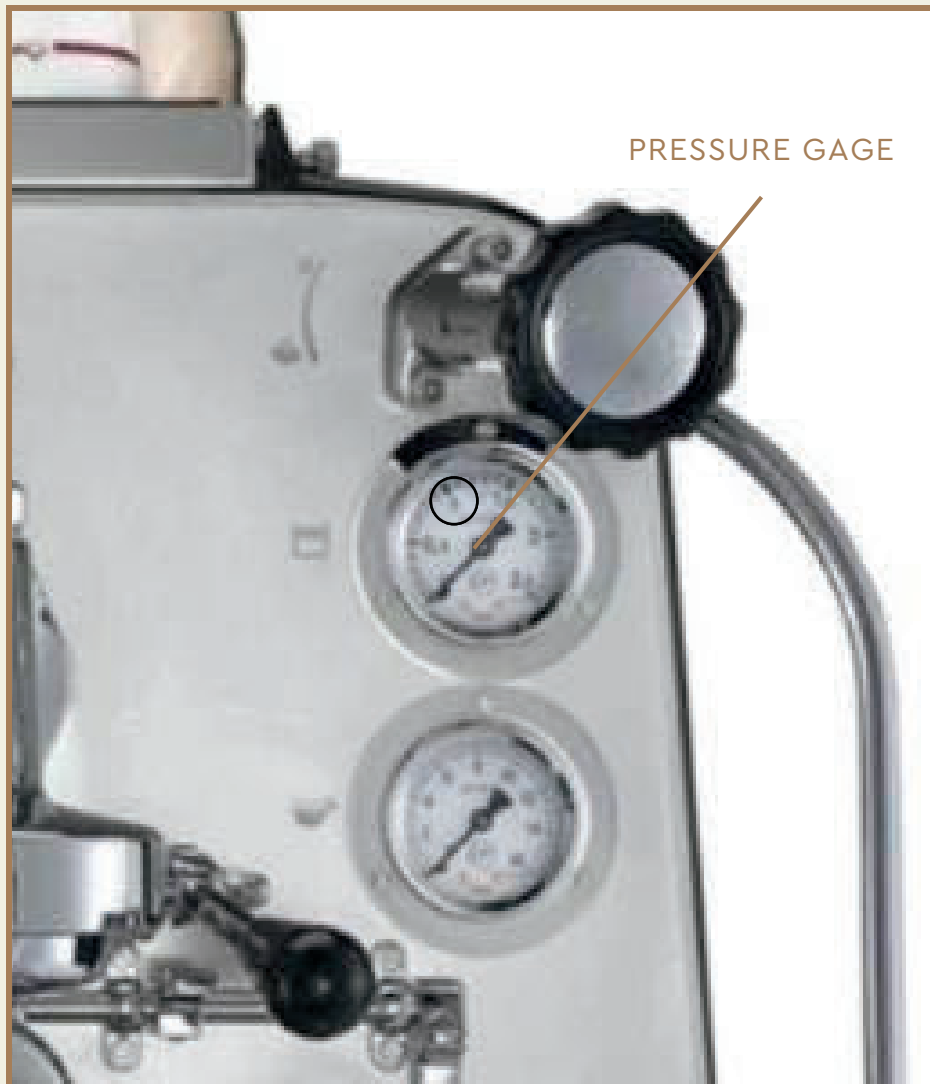
TURNING ON THE MACHINE



1. Turn the main ON/OFF switch to position 2.
2. "Heating" now begins.
3. It will take approximately 15 minutes for the machine to heat the water and be ready to use.
4. At the end of the day, turn the machine OFF by turning the main ON/OFF switch to position 0.

TURNING ON THE MACHINE

NEXT:



While awaiting for the machine to be ready for use, insert the filter baskets in the groups. Do not cover the cup warmer with cloths to prevent over-heating of the machine. When the pressure gauge is set to "1", the machine is ready to be used.

TURNING ON THE MACHINE

NEXT:



1. Unhook the filter-holder from the group.
2. When emptying old grounds, make sure not to lose the metal filter in the garbage.
3. Fill the single filter with 1.5 Tablespoons (1 1/2 small scoop) of ground coffee and the double filter with 2.5 Tablespoons (1 large scoop + 1/2 small).
4. Level out with the tamper.
5. Insert the filter-holder into the group ensuring it that the gasket provides a good seal.
6. Place the cups (or cup) under the dispensing spouts.
7. Raise the lever of the group to a vertical position.

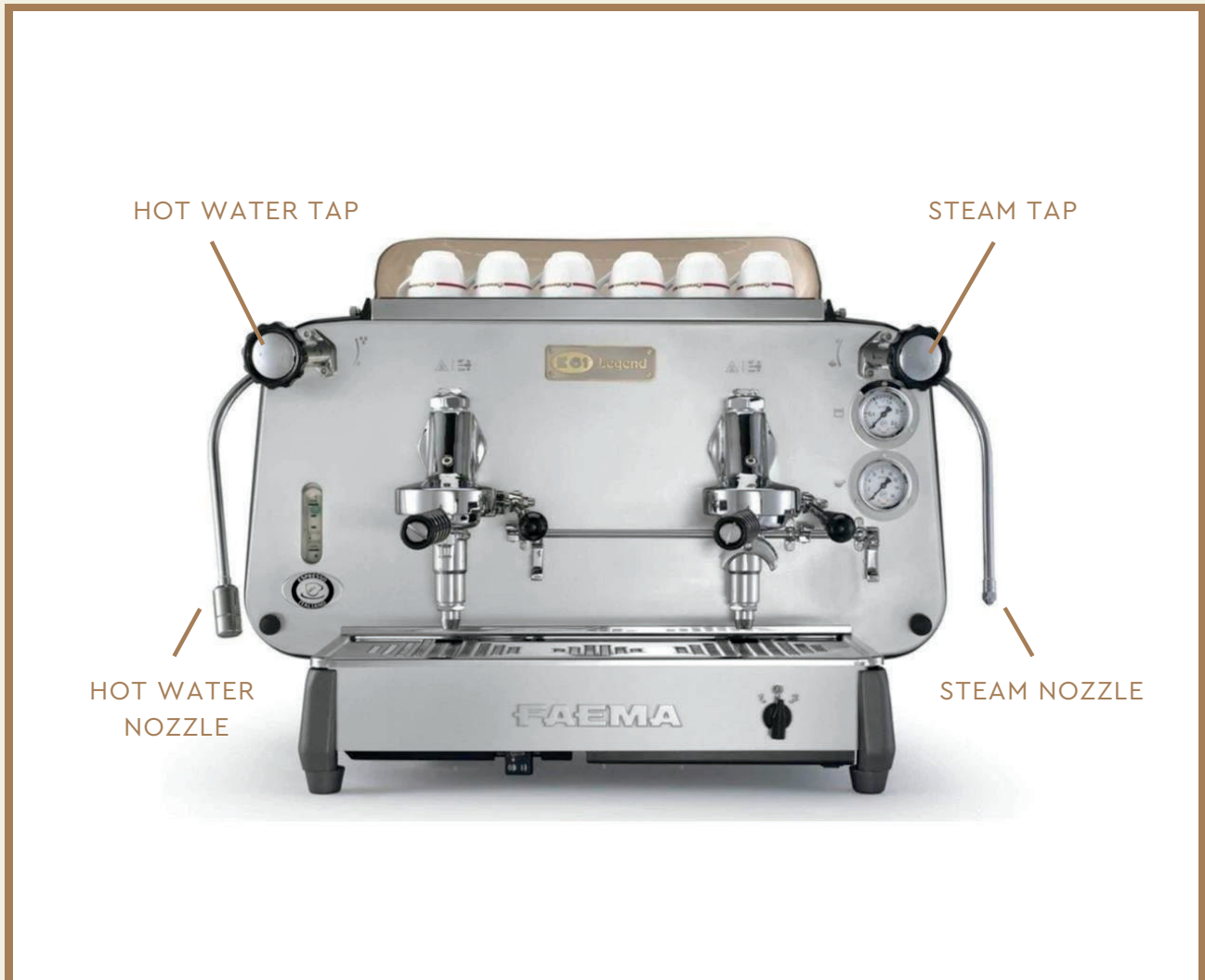
TURNING ON THE MACHINE

NEXT:



From this moment, no coffee will be issued for 5-6 seconds. This is the time required for the pressure to reach pump delivery head value. Infusion occurs at this time, i.e. the preliminary "cooking" of the coffee. Dispensing commences at the end of the infusion, during which the coffee flows out continuously. Once the required quantity of coffee has been obtained, dispensing is stopped by replacing the lever in the horizontal position.

HOW TO USE STEAM DISPENSER

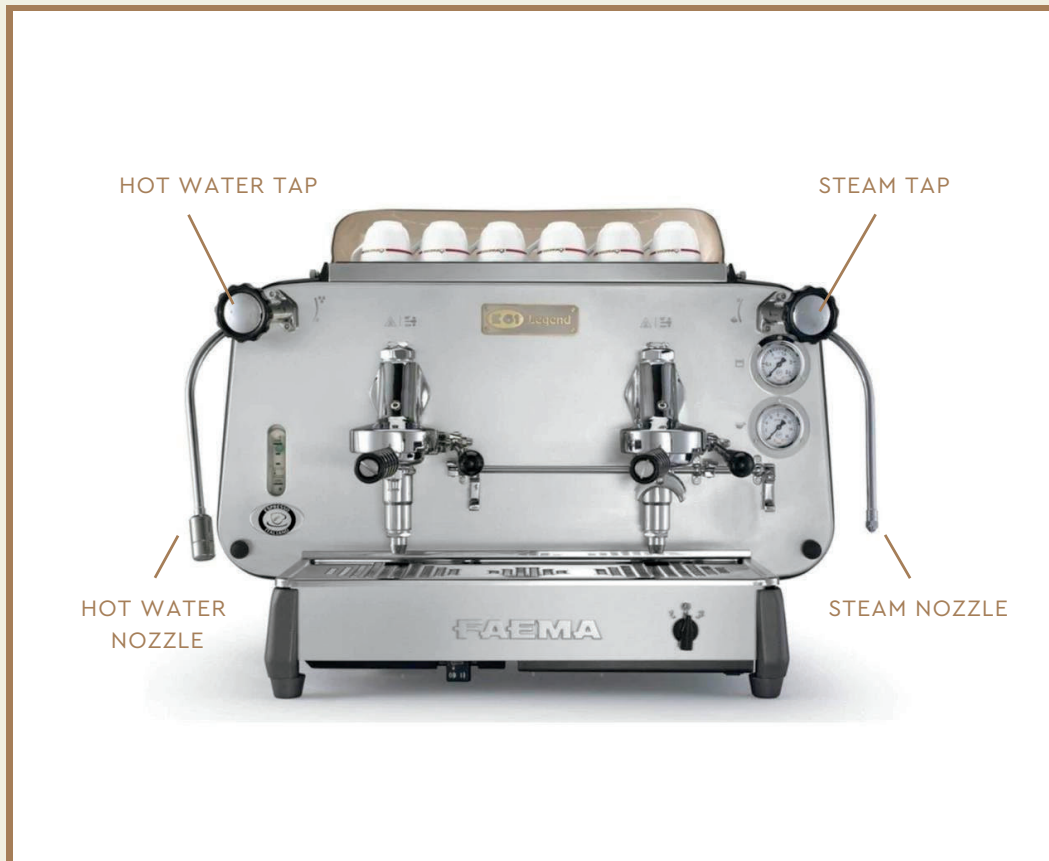


1. Put the frothing pitcher with the beverage you wish to heat under the right steam nozzle.
2. Completely immerse the steam nozzle in the beverage.
3. Gradually open up the steam tap (turn counter clockwise) , allow the beverage to heat to the desired temperature, stop the flow of steam by turning knob the other way (towards "0").

DISPENSING HOT WATER

1. Place your cup below the hot water nozzle and open the tap (counterclockwise).

HEATING FROTHY MILK FOR A CAPPUCCINO



1. Use the frothing pitcher and fill it up to about the half-way mark. Then plunge the steam nozzle into the milk. Gradually open up the steam tap and heat the milk for a few seconds.
2. When the required amount of froth has been made and the temperature is sufficiently high, stop the flow of steam by turning knob the other way (towards "0").
3. When the steam nozzle is no longer required, clean it thoroughly with a clean cloth.

NOTE: At the conclusion of each steam dispensing phase, clean the inside of the steam nozzle as follows: Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

AND REMEMBER: When emptying old grounds, make sure not to lose the metal filter in the garbage.



WOOD
HOUSE
MUSKOKA