

Avanti®

RELIABILITY □
PERFORMANCE



**CAPRI / TRIESTE / ALBA /
AMALFI**

BASIC INSTRUCTIONS AVANTI **ESPRESSO MACHINE**

*****IMPORTANT SECURITY ADVISORY*****:

- Never immerse the machine under water.
- The filter holder, the infuser group and the steam rod of the machine become very hot. Handle with caution.
- Always use the machine on a rigid and stable surface.

a) First use : Before letting the machine heat, it is important to prime it to avoid burning the heating element. Here's how to do it...

- 1- First of all, make sure that the water tank is well filled.
- 2- Place a container of at least 250 mL under the steam rod.
- 3- Then, plug in the machine and turn on the general switch to turn it on.

- 4- **Immediately after turning on the machine**, open the steam valve and activate the pump by turning on the "coffee" switch (or "hot water" if applicable).
- 5- When you see a jet of water escaping from the steam tube, you can turn off the pump and turn off the steam tap.

b) Prepare the espresso : You are now ready to use your espresso machine. Here's how to do it...

- 1- Let the machine preheat for at least 10 to 15 minutes with the filter holder inserted (without coffee).
- 2- Once the machine is warm, remove the filter holder and insert the appropriate amount of ground coffee into the filter (one shaved spoon for the single filter or two shaved spoons for the double filter).
- 3- Firmly squeeze the coffee and insert the filter holder into the machine. Once the filter holder is inserted, you have a maximum of 15 seconds to activate the flow (otherwise the coffee will be burned).
- 4- Place your cups under the filter holder and operate the pump by pressing the "coffee " button.
- 5- If your grind is adequate, the coffee should flow like a drizzle of olive oil (syrupy texture). Let the

coffee between 20 and 25 seconds before interrupting the extraction. ****Important: Running the pump for more than 30 seconds may damage it.****

- 6- Once the extraction is complete, turn off the pump, remove the cups and empty the used coffee from the filter holder.
- 7- Finally, replace the filter holder on the machine.

c) Prepare foamed milk: If you want to make a cappuccino or a latte, you must add foamed milk to your espresso. Here's how to do it...

- 1- Start by turning on the steam interrupter. The preheating time for steam is about 1 minute.
- 2- Meanwhile, pour cold milk into your milk carrier container (between one-third and one-half of its capacity).
- 3- Once the green indicator light comes on to let you know the steam is ready, you can immerse the steam rod under the surface of the milk.
- 4- Then completely open the steam faucet .
- 5- Let the emulsifier froth the milk without moving the container. If you hear a very high-pitched or shrill noise, lower the container a little to make sure the steam rod does not touch the bottom of the milk lift.

- 6- Once the milk is hot (usually when the container becomes difficult for your hand to tolerate), you can turn off the steam tap and remove the steam rod from the milk.
- 7- Finally, turn off the steam switch and purge the system to avoid burning the heating element

d) Purge the system: It is very important to purge the system every time we finish our milk foam. *****Neglecting this step could damage your machine*****. Here's how to do it...

- 1- **Immediately after grinding your milk**, place a container of at least 250 mL under the steam rod .
- 2- Open the steam valve and activate the pump by turning on the "coffee" switch (or "hot water" if applicable).
- 3- Initially, the excess steam will be evacuated (for about 5 seconds). When you see a jet of water escaping from the steam tube, you can turn off the pump and turn off the steam valve .
- 4- Finally, clean the steam rod and remove the emulsifier (black plastic cylinder) to rinse it well.

5- You can now prepare other pressors or
turn off your machine if you're done.

e) Daily Cleaning: The following components must be cleaned daily...

- Inside the filter holder (filters)
- Recovery tray
- Steam rod and emulsifier

f) Protect against limescale : In order to ensure the durability of your machine, it is important to avoid the accumulation of limescale in its kettle. Here are 3 ways to protect it...

Option 1- Use demineralized water (distilled or reverse osmosis) to make coffee. Using this type of water, there is no need to install a water softener or descale the machine.

Option 2- Install a water softener in the machine. You can get a "**Bilt Oscar 90**" softener to filter your water (spring or tap) and change it annually.

Option 3- Descale the machine monthly. You can get a "**Puly Cleaner Baby**" descaler and descale the machine once a month.

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