

# TROUBLE SHOOTING GUIDE

Since 1905 la Pavoni has manufactured the finest in espresso cappuccino machines for the home and business. In designing the “ Club Combo “ la Pavoni has incorporated many features normally found only in larger commercial type espresso machines.

You will enjoy the convenience of a large 100 oz. water reservoir, a carbon filter to purify and reduce limescale from your water, a turbo cappuccino frother, that will allow you to froth milk easily and a crema “disc”™ that promises a “crema “ filled espresso every time.

The more you learn about the operation of your machine the longer you will enjoy the pleasure of drinking fine espresso and cappuccino. Buon appetite’ !

## IMPORTANT SAFEGUARDS

1. Read all instructions and view the video.
2. Some areas such as the coffee group and steam wand are hot to the touch. Take care not to come into contact when inserting your coffee handle or frothing milk.
3. Never immerse the cord or any part of the machine connected to the cord into water.
4. Unplug from the outlet when cleaning.
5. Do not operate if power cord or any other part of your machine has become damaged.
6. If an extension cord is necessary then make sure it is of the proper electrical rating. Refer to the back of this manual for electrical specifications.
7. Outdoor operation is not recommended.
8. Do not let the power cord hang over counters. Use the cord storage facility in the back of the machine to store additional cord.
9. Do not place on or near hot surfaces.
10. To disconnect power, first, turn the controls to the off position, then disconnect from outlet.
11. Close supervision should be maintained around children.

**Please mail in the warranty card so you are fully covered  
in case of malfunction.**

No flow of water/cannot prime machine

Check that the water reservoir is filled.

- Check water lines for kinks.
- Follow Priming instructions again.
- Coffee filter may be clogged. Hold up to light, if clogged soak for 24 hours.

Coffee is not hot enough

Warm up the group, handle & basket by installing the handle & basket into the group and running water through them without coffee inside the basket.

- Check to see that the coffee/ready light is off. Do not use coffee direct from refrigerator or freezer.

Coffee exits too slow

Coffee is ground too fine.

- Coffee is tamped too firmly.
- Check water lines for kinks.
- Replace carbon filter if old.
- Typically, a shot of espresso requires about 20 seconds.

Coffee exits too quickly/no crema

Coffee is ground too coarse.

- Adjust grinder to a finer setting.
- Tamp coffee in basket more firmly.
- Check that coffee/ready light is off.
- Check that steam switch is turned on & pulsing.

Not enough steam for cappuccino

Check that coffee/ready light is off.

- Check to see if the steam wand is clogged. If yes, remove the outside frother by sliding off and inserting a rod into the bottom of the wand to remove any dried milk.

Machine is noisy/no water out of group

Turn the coffee switch off immediately and check the water lines in the reservoir to see if they are chinked.

Grinder is jammed

Disconnect power, remove doser & clean.

4. The coffee handle should be emptied , then left off or reinserted into the group.

**Note: Never leave a coffee handle filled with coffee on the machine while frothing (steam button in down position). Steam will build up inside the handle and may release suddenly if handle is not removed slowly.**

While you are waiting for your machine to reach the proper temperature you can prepare milk for your cappuccino.

You may use any type of container to froth. Fill the container or cup  $\frac{3}{4}$  full with cold milk. Whole milk works best but 2 % is also suitable. 1% or skim milk will also froth but will breakdown quicker.

When the espresso/coffee light on the control panel has turned off the machine is ready. Position the steam wand over the drip tray or an empty cup and open the steam knob for a second. This will allow any water or moisture in the wand to be flushed out.

Immerse the steam wand into the bottom of the cup and open the steam knob slowly, there will be a lot of pressure in the beginning and it may take some practice to learn how to control it.

As the froth rises, slowly lower the cup so that the tip of the wand is immersed about  $\frac{1}{8}$  below the surface of the milk. After the desired froth has been attained, heat the mixture by raising and lowering the wand into the cup. When finished, close the steam knob and turn the steam switch off.

After making your cappuccino, remove the cup and open the knob for a few seconds to remove any milk that may have been drawn into the tube. Milk left in the tube can harden and restrict the flow of steam.

While you are waiting for the steam to build up some water may drip from the coffee group, this is normal, allow it to drip into the bottom tray or place your coffee handle (empty) into the group to catch the water.

## MAINTENANCE

**Cremadisc & Coffee handle: Because these components have coffee flowing through them they can become clogged if not cleaned. On a daily basis follow this procedure.**

1. Place an empty (no coffee) coffee handle, with creamadisc into coffee group.
2. Turn the machine on and allow to reach the proper operating temperature.
3. Run 5 to 6 oz. of water through the handle.

Carbon filter: Designed to purify water for 500 cups of espresso, then replace.

Coffee Grinder: The use of very oily beans will require that you periodically clean the dispensing port of your grinder. As shown in the video, remove the dispensing port, disconnect the power and use any long device to clean the ground coffee out of the front of the chamber. These simple maintenance procedures will allow your machine to operate at peak efficiency.

## PARTS LIST

The following parts are packed in the water reservoir located in the rear of the machine. A, B & C are installed together

- A. Coffee handle
- B. Stainless coffee basket - Use when making 1 or 2 cups of espresso
- C. Crema disc
- D Carbon Filter
- E. Coffee Doser
- F. Spare group gaskets

## INSTALLATION OF SPARE PARTS

1. Parts A,B & C are installed already.
2. Part D: Diagram B, remove plastic cartridge over water line and discard. Diagram C, install carbon filter securely. Refer to video.
3. Part E: Diagram A, install coffee doser by pressing button located on left side of the machine and sliding doser into grooves. Refer to video.

Spare gaskets should be installed by a trained technician when leaking occurs from the group with the power switch in the off position.

A

B

C

## INSTRUCTIONS FOR USE

“ Priming “ directions. **These directions do not apply to 1998 or new machines that state ‘Self-Priming’ on outer box. Proceed to Grinding Instructions.**

When the machine is first used OR you have not used your machine for a prolonged period it is necessary to circulate water into the dry pump. This is called priming.

Steps number 3,4,5 & 6 describe priming. When your machine is used daily you may skip these procedures and proceed directly to “ Making Espresso “ instructions.

Always place your machine on a dry steady base.

1. Remove the reservoir in the rear and fill to capacity with cold water.
2. Re-insert reservoir into the machine taking care not to kink the flow tubes. Refer to the video for proper installation.
3. Plug in the power cord and turn the unit on by pressing the on/off switch into the down position. It will alight, indicating power.
4. Place a cup under the steam wand.
5. Open the steam knob located above the steam wand two complete turns.
6. Press down on the “ coffee “ switch to activate.

When 2 ozs. of water discharges from the steam wand turn the coffee switch to the off position and close the steam wand completely.

Your machine is now primed. Complete priming directions are described in your video.

## GRINDING INSTRUCTIONS

Your machine is equipped with a conical burr grinder. To grind, simply place your whole beans into the hopper (**never place ground coffee into the hopper**). Select the proper grind setting by **gently depressing the switch** located on the left of the grinder hopper and rotating the grinder by hand. Turn clockwise for a finer grind or counter clockwise for a coarse grind.

Depending on the type of bean you are using, a setting of number of 4 or 5 is recommended for making espresso.

After placing your whole beans into the hopper and adjusting the grind setting, place your coffee handle (with the filter in) under the doser and gently exert pressure onto the switch, this will automatically activate the motor and start the grinder.

When the handle is filled with coffee (1/2 full for one cup or 3/4 full for 2 cups) remove the handle and the grinder will stop.

The grinder may also be started by pressing down on the grinder switch located on the control panel.

**The top hopper is not made to be removed, do not pull or force it out of the machine. Also, never adjust the grind while grinder is in use.**

## INSTRUCTIONS FOR MAKING ESPRESSO

The below instructions should be used in conjunction with the initial priming instructions on page 3 if applicable.

1. Place water in the rear reservoir and insert into machine.
2. Plug the machine into a convenient outlet.
3. Press the on/off switch located on the control panel to the on position, a green light will appear. This light will remain on throughout all the operations of your machine.

The switch marked “ espresso/coffee “ will also light up. This light above the espresso/coffee switch acts as your “ ready to use indicator “. This light will go off when the machine has reached the proper operating temperature, and light up when the machine is reaching proper temperature.

As you use your machine you will see the espresso/coffee light working in the manner described above. Only make espresso or cappuccino when the light is in the off position. Your machine will require about two minutes to reach this temperature.

You may prepare your coffee while you wait, refer to Grinding Instructions on pg. 3

Use the attached coffee press located to the right of the grinder to level off the coffee and insert the handle into the coffee group by turning from left to right. The handle should fit snug. **Helpful Hint :** Hotter espresso can be achieved by running water through an empty coffee handle a few times before placing coffee into the handle. Do this by placing your empty handle into the group, waiting for the espresso/coffee light to go off and then pressing down on the espresso switch. Allow 4 ozs. of hot water to flow into an empty cup. Repeat if necessary.

Coffee will always flow from both spouts, center your cup between the spouts when making one espresso or place your cups side by side when making two cups at a time. The light above the coffee switch should now be off, press down on the coffee switch and allow the cups to fill with espresso. Turn the switch to the off position when the cups are filled. A correct espresso is about 2 oz. of coffee per cup.

Allow the coffee handle to drip freely any excess coffee that may remain for at least 30 seconds before removing. After making coffee you should remove the handle and dispose of the used grounds as they will clog up the filter.

## INSTRUCTIONS FOR MAKING CAPPUCCINO

1. The machine should be in the on position.
2. Turn on the steam switch located on the control panel. The light above the switch will flicker on & off.
3. Wait for the coffee light to go off.

<b>SPECIFICATIONS</b>
-----------------------

**MODEL:** PA-305  
PA-305B

Volts: 110  
Hertz: 60  
Watts: 1300  
Reservoir: 100 oz.  
Height: 13"  
Length: 13"  
Depth: 10"  
Width: 23 lbs

# *Club Combo*

**DISTRIBUTED BY:**  
**European Gift & Houseware**  
**PO Box 111**  
**Mt. Vernon, N. Y. 10050**

**Instruction Booklet**  
**Model: PA-305**

## TROUBLE SHOOTING GUIDE

Since 1905 la Pavoni has manufactured the finest in espresso cappuccino machines for the home and business. In designing the “ **Crema Café** “ la Pavoni has incorporated many features normally found only in larger commercial type espresso machines.

You will enjoy the convenience of a large 48 oz. water reservoir, a carbon filter to purify and reduce limescale from your water, a turbo cappuccino frother, that will allow you to froth milk easily and a crema “disc”™ that promises a “*crema* “ filled espresso every time.

The more you learn about the operation of your machine the longer you will enjoy the pleasure of drinking fine espresso and cappuccino. Buon appetìte’ !

### IMPORTANT SAFEGUARDS

1. Read all instructions.
2. Some areas such as the coffee group and steam wand are hot to the touch. Take care not to come into contact when inserting your coffee handle or frothing milk.
3. Never immerse the cord or any part of the machine connected to the cord into water.
4. Unplug from the outlet when cleaning.
5. Do not operate if power cord or any other part of your machine has become damaged.
6. If an extension cord is necessary then make sure it is of the proper electrical rating. The back of this manual lists electrical specifications.
7. Outdoor operation is not recommended.
8. Do not let the power cord hang over counters. Use the cord storage facility in the back of the machine to store additional cord.
9. Do not place on or near hot surfaces.
10. To disconnect power, first, turn the controls to the off position, then disconnect from outlet.
11. Close supervision should be maintained around children.

**Please mail in the warranty card so you are fully covered  
in case of malfunction.**

#### **No flow of water/cannot prime machine**

Check that the water reservoir is filled.

- Check water lines for kinks.
- Coffee filter clogged. Hold up to light if clogged, soak in water overnight.

#### **Coffee is not hot enough**

Warm up the group, handle & basket by installing the handle & basket into the group and running water through them without coffee inside the basket.

- Check to see that the orange/ready light is off. Do not use coffee direct from refrigerator or freezer.

#### **Coffee exits too slow**

Coffee is ground too fine.

- Coffee is tamped too firmly.
- Check water lines for kinks.
- Replace carbon filter if old.
- Typically, a shot of espresso requires about 20 seconds.

#### **Coffee exits too quickly/no crema**

Coffee is ground too coarse.

- Adjust grinder to a finer setting.
- Tamp coffee in basket more firmly.

#### **Not enough steam for cappuccino**

Check that orange/ready light is off.

- Check that steam switch is turned on & pulsing.
- Check to see if the steam wand is clogged. If yes, remove the outside frother by sliding off and inserting a rod into the bottom of the wand to remove any dried milk.

#### **Machine is noisy/no water out of group**

Turn the coffee switch off immediately and check the water lines in the reservoir to see if they are knotted.

the wand over the drip tray and open the steam knob for a few seconds to clean out the frothing wand.

Frothing cappuccino is a skill that requires time to master.

### **IMPORTANT !**

When finished, close the steam knob and **turn the steam switch off.**

### **MAINTENANCE**

**Cremadisc & Coffee handle: Because these components have coffee flowing through them they can become clogged if not cleaned. On a daily basis follow this procedure.**

1. Place an empty (no coffee) handle, with creamadisc and filter into the coffee group.
2. Turn the machine on and allow to reach the proper operating temperature.
3. Run 8 to 10 oz. of water through the handle.

Carbon filter: This filter is designed to purify water for 500 cups of espresso, then replace. Call -1-212-925-2525 for a replacement.

These simple maintenance procedures will allow your machine to operate at peak efficiency.

Call 1-800-927-0277 if you require further information.

### **PARTS LIST**

The following parts are packed in the water reservoir located in the rear of the machine. A, B & C are installed together

- A. Coffee handle
- B. Stainless coffee basket - Use when making 1 or 2 cups of espresso
- C. Crema disc
- D. Carbon Filter
- E. Replacement gaskets  
Coffee Scoop

### **INSTALLATION OF SPARE PARTS**

1. Parts A,B & C are installed already.
2. Part D: Diagrams A& B: Installation of carbon filter. Remove the plastic cartridge over water line and discard. Install carbon filter by pressing on securely. **Must be installed on this line only ! Allow both lines to hang freely into bottom of tank.**

Spare gaskets should be installed by a trained technician when leaking occurs from the group with the power switch in the off position.

**A**

**B**

## COFFEE PREPARATION

Using the proper coffee grind is important in achieving excellent espresso coffee.

Try to use fresh coffee, or grind fresh beans. Typically, ground coffee will go stale within seven days. Whole beans will last up to 3/4 weeks depending on conditions. Investing in a good burr grinder is recommended.

When purchasing ground coffee always specify that you are using an electric, pump espresso machine. An experienced coffee shop should know the correct grind. The coffee grind should appear smallish and granular with no rocky grinds mixed in with finer grinds. Your espresso machine will be the final judge. After correctly following the directions, if you achieve espresso that is tan in color then the grind is too coarse. If the espresso is dark brown, your grind is too fine. Adjust accordingly.

## INSTRUCTIONS FOR MAKING ESPRESSO

1. Place cool water in the rear reservoir and insert into machine taking care not to ink the lines when reinstalling the reservoir into the rear of the machine, this will restrict the flow of water and can cause pump failure. Follow installation instructions on page 2
2. Plug the machine into a convenient outlet. The use of extension cords is not recommended.
3. Press the on/off switch located on the control panel to the on position, both the red and orange lights will alight. The red light will remain on throughout all the operations of your machine. The orange switch acts as your "ready to use indicator" This light will go off when the machine has reached the proper operating temperature and light up when the machine is reaching the proper temperature.
4. As you use your machine you will see the orange light working in the manner described above. Only make espresso or cappuccino when the light is in the off position. Your machine will require about two minutes to reach this temperature.

You may prepare your coffee while you wait. Use the enclosed coffee scoop to load ground coffee into the basket. Fill the basket a little more than 1/2 full when making one espresso, fill the basket 3/4 full when making two espresso coffees side by side. Use the attached coffee

press to level off the coffee and insert the handle into the coffee group by turning from left to right. The handle should fit snug. **Helpful Hint :** Hotter espresso can be achieved by running water through an empty coffee handle a few times before placing coffee into the handle. Do this by placing your empty handle into the group, waiting for the espresso/coffee light to go off and then pressing down on the espresso switch.

Allow 4 ozs. of hot water to flow into an empty cup. Repeat if necessary.

Coffee will always flow from both spouts, center your cup between the spouts when making one espresso or place your cups side by side when making two cups at a time. The orange light should now be off, press down on the espresso switch and allow the cups to fill with espresso. Turn the switch to the off position when the cups are filled. A correct espresso is about 2 oz. of coffee per cup. Add fresh coffee to make another espresso.

Allow the coffee handle to drip freely any excess coffee that may remain for at least 30 seconds before removing. After making coffee you should remove the handle and dispose of the used grounds as they will clog up the filter. Remove handle slowly in case excess steam is present.

## INSTRUCTIONS FOR MAKING CAPPUCCINO

1. The machine should be in the on position.
2. Turn on the steam button located at the bottom of the control panel. The green light located below the switch will flicker on & off.
3. Wait for the orange light to go off indicating that the machine to ready.

The coffee handle should be emptied, then either left off or reinserted into the group during this frothing procedure.

**Note: Never leave a coffee handle filled with coffee on the machine while frothing (steam button in down position). Steam will build up inside the handle and may release suddenly if handle is not removed slowly.**

While you are waiting for your machine to reach the proper temperature you can prepare milk for your cappuccino.

You may use any type of container to froth. Fill the container or cup 3/4 full with cold milk. Whole milk works best but 2% is also suitable. 1% or skim milk will also froth but will breakdown quicker. When the orange light on the control panel has turned off the machine is ready. Position the steam wand over the drip tray or an empty cup and open the steam knob for a second. This will allow any water or moisture in the wand to be flushed out. Immerse the steam wand into the bottom of the cup and open the steam knob slowly, there will be a lot of pressure in the beginning and it may take some practice to learn how to control it. Raise the steam pressure by turning the knob towards you. As the froth rises, slowly lower the cup so that the tip of the wand is immersed about 1/8 below the surface of the milk,

keep the wand centered and your hand still. Be patient and allow the froth to rise. Resist up and down motions with the cup as this will only heat the milk, not froth it, after the desired froth has been attained, you may heat the mixture by raising and lowering the wand into the cup. When finished frothing, remove the cup, position

4

**European Gift & Houseware**

**PO Box 111**

**Mt. Vernon, N. Y. 10050**

## SPECIFICATIONS

**MODEL:** PA-307  
PA-307B

Volts: 110  
Hertz: 60  
Watts: 1070  
Reservoir: 48 oz.  
Height: 12"  
Length: 8"  
Depth: 9"  
Weight: 11 lbs. net -12 lbs gross

# *Crema Café*

**DISTRIBUTED BY:**



## **Instruction Booklet**

**Model: PA-307 (White)**  
**PA-305-B (Black)**