

La Pavoni

Crema Café – Fresco

1335 Black

1335-S **Silver**

IMPORTANT WARNINGS

- Never operate your espresso machine without water in the tank. This may cause premature pump failure.
- Do not allow the power cord to come into contact with any hot surfaces. Always unplug before performing a cleaning or maintenance.
- Do not leave the machine at a room temperature below 40°F as the water in the boiler could freeze.
- Before filling the tank with water, remember to always disconnect the appliance at the socket.
- The appliance is for domestic use only. Maximum output should be limited to under 20 servings per day.
- Some components of this machine may become hot to the touch, it should be kept out of childrens reach.
- If you notice that the power cord is showing cracks or abnormal wear, please cease operation and contact a repair facility for examination or repair.
- Before cleaning the appliance always unplug and allow it to cool down. Clean exclusively with a non-abrasive cloth that has been slightly dampened with water, adding a few drops of mild, non-abrasive detergent (never use solvents that damage plastic)

DO NOT IMMERSE THE APPLIANCE IN WATER OR OTHER LIQUIDS.

- This appliance is in conformity with directive 89/336 EEC relevant to electromagnetic compatibility.

La Pavoni Crema Cafe model **FRESCO** is manufactured to the highest standards using the latest in espresso machine technology. Your machine is equipped with a *Cremadisc* which is located under the coffee basket in the coffee handle. This *Cremadisc* uses valve technology, during espresso operation the valve stays closed until the pump reaches optimum pressure at which time it opens allowing the coffee to cycle through the *Cremadisc* resulting in a guaranteed hot and creamy espresso every time.

Your **FRESCO** features a *Turbo-frother* which takes the guess work out of making cappuccino. A rich, dense froth can be made in less than 10 seconds. Finally, the **FRESCO** machine is a fully self-priming unit. Whether it is used daily or once a month, your machine is ready to use within two minutes of start-up.

Please take a moment to read this manual so you can fully enjoy the experience of your new espresso machine. Enjoy !

DESCRIPTION OF COMPONENTS

A - Machine body

B	-	Cup-warming tray
C	-	Tank cover
D	-	Removable Water tank
E	-	Turbo-Frother steam wand for water and steam supply
F	-	Tray for coffee ground and water
G	-	Grill
H	-	Coffee Filter Handle
I	-	CREMA-DISC
L	-	Coffee Filter Basket
K	-	Measuring scoop

INSTRUCTIONS FOR USE

Position the machine on a dry flat surface out of reach of children, make sure that the suction cups stick well to the surface. Fig 1; Grasp the water tank and gently lift up. Fill the tank with cold water taking care to insert it correctly back into the machine, press down firmly to assure that it is seated correctly. Plug into a nearby *grounded* outlet. Your machine requires 950 watts of power, be careful not to gang other appliance onto the same outlet. fig 2; Press the power button (R) and the coffee button (S) on and wait until water flows from the coffee group. Water should flow out within 10 seconds. If water does not flow out position the steam wand over the drip tray and with the power (R) and coffee button (S) in the on position open the steam button (O) located on the top of the control panel by pressing down, allow water to exit from the steam tube. When ½ cup has exited, release the steam button and water should now be flowing from the group. Allow a few ounces to flow out and close the coffee button.

THE MACHINE WILL BE READY TO MAKE THE COFFEE WHEN THE COFFEE LIGHT (M) GOES OUT.

A preheating time of 2 to 3 minutes is suggested with the filter handle inserted into the group. This will insure a nice, hot first cup of coffee. This will also heat up the warming tray located on the top of the machine. Please your cups here for future use.

MAKING ESPRESSO

The water tank should be filled and the power light (R) should be on.

(fig. 3) Make sure the filter handle, crema disc and coffee basket are mounted correctly. Measure out the coffee into the filter, measure out two scoops when making two espressos and use one scoop for one coffee. (fig. 4) Insert the filter handle into the group and close by turning from left to right, do not force the handle. If the handle does not seat correctly remove and check that the coffee in the handle is not overflowing. Wait for the coffee light (M) to go off and position your cups under the handle (fig. 5) Coffee will always flow from both spouts so center your cup between the spouts when making one espresso or position side by side when making two espressos. Once the coffee light (M) has gone off press down on the coffee button (S) and allow the coffee to exit. After the desired coffee has exited stop the flow by turning the coffee button off. Your coffee handle is designed to produce 2.5 ozs of espresso per shot. After making your espresso always allow 20 –30 seconds for all the liquid and steam to flow out before removing the coffee handle

HELPFUL HINTS FOR MAKING GOOD ESPRESSO:

A stronger or weaker espresso depends on the type of coffee used as well as the degree of tamping used. The flow of coffee into the cup will determine if adjustments are necessary. Generally a shot of coffee should take about 15 seconds, if your coffee is exiting too quickly then adjust/pack firmer. If your coffee is exiting slowly then adjust/pack coarser.

HOW TO MAKE A CAPPUCCINO:

IMPORTANT: If you have made espresso prior to making your cappuccino it is important that you remove the coffee handle and throw away the used coffee grinds. You may then install the handle back into the group or leave off completely. Failure to remove the used coffee can cause a build-up of steam in the handle when making cappuccino and result in a sudden burst of steam to escape when removing the handle. If the handle is left off any water that drips from the group will drip into the bottom tray, this dripping is normal.

Some hints to making perfect cappuccino are:

Don't use milk directly from the refrigerator. Remove milk from refrigerator a few minutes before using. You may use whole, 2 %, 1 %, soy or skim milk. Skim and 1% will not hold up a froth as long as the others. If your cappuccino is not hot enough leave the steam wand in a little longer. Do not make cappuccino if coffee/ready light is not off (M).

To produce steam: The on/off switch (R) should be on, turn the steam-on switch (Q) to the on position the light above the button (P) will start to flash and continue to flash until the button is turned off. You will notice that the coffee light (M) has come on. This light acts as your ready indicator, *when it turns off the machine has reached proper temperature.* This will take about one minute, in the meantime you can prepare your milk. Take your favorite cup and fill a little less than $\frac{3}{4}$ with milk. When the coffee/ready light has gone off position the steam wand over the drip tray or an empty cup (fig. 6) and open the steam button (O) for a moment to release any water that may have built-up in the tube. Swivel the steam wand back out and place the steam wand about half way into your cup (fig.7) Open the steam button (fig. O) by pressing down and allow the froth to rise. As the froth rises slowly lower the cup. Release the steam button when the cup is full. Finish by adding your espresso coffee. With a little practice you will be an expert in no time !

After making your cappuccino it is important to clean out the steam tube. Position the steam wand over the drip tray and open the steam button to remove any built-up milk and steam that may have accumulated in the steam wand. *After this procedure turn off the steam- on button (Q) and wait a minute before removing the coffee handle slowly in case any steam has accumulated.*

When you are finished making your cappuccino remember to turn off the steam switch, (Fig Q) the light will stop pulsing.

HOW TO PRODUCE HOT WATER:

Water should be in the tank with the On-off switch (R) on. Wait for the coffee light (M) to go off, Place your cup underneath the steam wand and turn on the coffee button. (.S) open the steam button (O) Water will exit from the wand. Turn the coffee button (S) to the off position when finished, then release the steam switch.

CLEANING:

Regular maintenance of the following components will insure that your espresso machine is operating at peak performance.

AT THE END OF EVERY DAYS FINAL USE:

1. After emptying your coffee filter basket place the coffee handle back into the group. Your machine should be on and water should be in the tank. Place a cup under the handle, turn on the coffee switch (S) and allow 6 to 8 ounces of water to cycle through. This will keep the handle, cremadisc and coffee group free of coffee grinds.

2. Fig.11 - Remove built-up coffee grinds from under the coffee group using a soft brush, or blunt tool. **Do not perform this cleaning when the machine is still hot !**
3. Fig. 10 - Clean the coffee filter basket with a brush or soak and wash in hot water. Hold the basket up to light when finished to make sure all holes are clear.
4. Fig. 14 Remove the steam wand and rinse under warm water.

AT THE END OF THE MONTH:

1. Your machine should be descaled monthly. A powdered coffee descaler should be placed into an empty filter basket and installed onto the machine. Your machine should be on and water should be filled completely in the tank. Place a cup under the coffee handle, turn the coffee button on and allow 2 to 3 cups of water to cycle through until the water appears clear. A teaspoon of descaler is all that is required. This will keep the handle, cremadisc and coffee group free of coffee grinds.
2. Remove the rubber frother by sliding off and clean the opening of the steam wand with a sharp object such as a toothpick.

TROUBLESHOOTING:

A) The machine does not supply hot water for espresso.

Make sure the unit is plugged in.

Power switch (R) and light should be on.

Wait for coffee light (M) to go off.

Unit will not be at correct operating temperature until coffee light (M) is off.

B) The machine does not supply steam.

Power switch and light should be on.

Make sure the steam-on button (P) is on and flashing.

Make sure coffee light (M) is in the off position.

Make sure there is sufficient water in tank.

Clean out the steam tube by removing the rubber wand and cleaning out the opening located in bottom of tube.

C) Coffee overflows from the edges of the filter ring when making espresso.

Too much coffee packed into the filter basket.

Clean out coffee group. (fig.11)

Handle not secured correctly

Group gaskey worn, time to replace

D) Coffee exits too slowly.

Make sure there is water in the tank and that the machine is in the *on* (R) position. Determine if the blockage is in the coffee handle or the coffee group. Operating the machine without the coffee handle in place will narrow the problem to the group or the coffee handle. Start by removing the coffee handle. Air blockage might exist in the pump, position the steam wand over the drip tray, turn the coffee switch to the on position and press down on the steam button (O) allow a few ounces of water to flow out of the steam wand. Release the steam button, water should now exit out of the group, allow a few ounces to exit and close the coffee button. If water is exiting slowly then the screen located in the coffee group might be blocked. Remove the screen by removing the screw (fig. 12) clean out the screen

(fig.13) and re-install correctly. Once this has been performed and water is exiting consistently then install the filter handle and try again. If the flow of water is still restricted continue reading.

Coffee is ground and/or packed too tightly in coffee handle. Grind coffee coarser.

Check that the *Cremadisc* is not clogged. Clean *Cremadisc* by removing gasket, separating the top & bottom discs and cleaning out the holes in side and top valve. (fig. 8 & fig. 9)

Check that the filter basket is clean. Hold up to a light and examine.

E) The coffee is too watery.

The coffee is ground too coarse. Adjust grinder to finer setting and/or tamp coffee firmer into coffee filter.

If any of the above problems continue please call us directly at 1-800-927-0277 ext 110 Monday through Friday 9:00 AM to 5:30 PM or you may e-mail us at lapavoni@erols.com