

# LA PAVONI - *Napolitana*

## **IMPORTANT WARNINGS:**

1. Read all instructions.
2. Never operate your espresso machine without water in the tank. This may cause premature pump failure.
3. Do not allow the power cord to come into contact with any hot surfaces. Always unplug your unit before cleaning or performing maintenance.
4. Do not leave the machine at a room temperature below 40°F as the water in the boiler could freeze.
5. Before filling the tank with water, remember to always disconnect the appliance at the socket.
6. The appliance is for domestic and light commercial use only. Maximum output should be limited to under 30 servings per day.
7. Never leave the machine unattended within children's reach when it is functioning.
8. Some components of this machine may become hot to the touch, it should be kept out of children's reach.
9. The built-in coffee grinder is made to grind whole beans only, never place ground coffee into the hopper. Do not adjust the hopper when the grinder is in operation.
10. 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.
11. When the machine is on the coffee group (8) will become hot, use caution when inserting Filter Holder.
12. Do not use outdoors.
13. 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)
14. ***DO NOT IMMERSE THE APPLIANCE IN WATER OR OTHER LIQUIDS.***

## **SAVE THIS INSTRUCTION BOOKLET!**

*La Pavoni Napolitana model is manufactured to the highest standards using the latest in espresso machine technology. Your machine is loaded with features normally found only in larger commercial type espresso machines. You will enjoy the convenience of a large 100 oz. water reservoir, a solid stainless steel body and a powerful conical coffee bean grinder. Your Napolitana also features a Turbo-frother which takes the guess work out of making cappuccino. A rich and dense froth can be made in less than 10 seconds.*

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

## DESCRIPTION OF COMPONENTS:

1. Tank Cover
2. Power Button
3. Coffee Button
4. Steam Button
5. Filter Holder
6. Drip Tray
7. Steam Arm
8. Boiler Group
9. Water Tank
10. Steam Knob
11. Ready light
12. Grinder
13. Grinder adjusting wheel
14. Grinder hopper port
15. Pull out trays
16. Coffee Tamper



Items not shown:

One cup filter basket, two cup filter basket, measuring scoop, descaler.

## INITIAL START UP

**A- Raise** the water tank cover and fill the water tank (9) with fresh water.

**B- Check** that buttons # (2-3-4) are in the off position and that the steam knob (10) is closed.

**C- Remove** the filter holder from the boiler group and plug in the power cord.

**D- Place** an empty cup under the steam arm spout (7) and an empty cup under the boiler group(8).

**E- Press** the power button (2) the light to the left will turn on. The ready light (11) located next to the coffee button switch will also turn on.

**F- Open** the steam knob (10) located on the front panel counter-clockwise, about two full turns.

**G- Press** the coffee button (3), and wait until a few ounces of water flows into the cup located under the steam arm.

**H- Close** the steam knob (10) by turning clockwise. The water will now flow through the boiler group (8). Allow a few ounces to exit before turning the coffee button off.

**The machine is now ready for normal operation.**

**Before** your first use only, it is recommended to clean out the inside of the machine by de-scaling. A complimentary packet of descaler is enclosed.

Fill the tank ½ full with water. In a separate bowl add the descaler to warm water and allow to partly dissolve by stirring for a minute. Add the water to the water tank. Remove the filter holder, plug in the unit and turn the power button (2) to the on position. Place a large cup under the boiler group (8).

Wait for the ready light (11) to turn off then press the coffee button on.

Allow water to flow from the coffee group until the water appears clear. Turn the unit on and off as necessary in order to add fresh water.

**DO NOT RUN THE WATER TANK DRY!**

**Rinse** the tank (9) when finished. The water tank is positioned tightly into the unit to minimize vibration.

## **WARNING:**

- ~ The start-up procedure described on this page should be repeated if the unit vibrates loudly but no water exits. This could be caused by the water tank (9) accidentally running out of water during use or if the machine has been out of use for a long period of time (two weeks or more).
- ~ The de-scaling procedure should be repeated every few months, depending on use.
- ~ Never attempt to use the machine when the water tank is empty as permanent damage to the internal pump may occur.

## **INSTRUCTIONS FOR USE:**

Insert the plug into the proper outlet. Your machine operates on 1200 watts. Be aware that you should not "share" the outlet with other high wattage appliances such as a microwave. Since multiple outlets usually share the same fuse it may be necessary to experiment with different locations in the event that you blow a fuse. *Always use a grounded outlet!*

Turn the unit on by pressing the power button (2) located on the top panel, a steady light will appear next to the button. The ready light (11) will also light up, this ready light will turn off when the machine has reached the proper operating temperature and turn on when the machine is heating up (as in between making coffees or producing steam) Do not attempt to make coffee or produce steam until this ready light (11) turns off. Your power light, located to the left of the power button will stay on as long as the power button is on.

The other buttons (coffee & steam) should be in the off position. While your machine is reaching the proper operating temperature you can start to grind your coffee for your espresso.

Place your whole bean coffee into the top of the coffee grinder (12). The ideal setting for espresso is the between the 4-5 setting. Certain factors such as the type of coffee used as well as room temperature conditions may effect your coffee so it may be necessary to adjust the grinder to another setting occasionally. To adjust the grinder rotate the hopper by hand to the desired setting. To grind, place your coffee filter handle (5) with filter basket in place into the grinder hopper port (14) and gently push in to activate the motor. Remove the handle and the motor will stop automatically. Choose the one cup or larger two cup basket and fill almost to the top with coffee. When the desired amount of coffee has ground, gently shake the filter handle so the grinds settle, then pack the grinds down by positioning the handle under the coffee press (16) and gently pushing upwards.

To grind larger quantities of coffee remove the bottom pull-out drip tray (15) place a bag under the spout and push in the hopper port button. Release the button to stop the flow of coffee.

## **HOW TO MAKE ESPRESSO COFFEE:**

After preparing your coffee place your filter holder handle (5) into the boiler group (8) turning the handle from left to right. Place your cup or cups under the handle. Center your cup between both spouts when making one espresso or place your cups side by side when making two espressos. The machine will be ready to make espresso when the ready light (11) goes out. Press the coffee button to make your espresso, when the desired amount of coffee has exited stop the flow of espresso by turning the coffee button to the off position.

A proper shot of espresso should produce 2 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 15-20 seconds, if your coffee is exiting too quickly then adjust/pack firmer. If your coffee is exiting slowly then adjust/pack courser.

#### **HOW TO MAKE A CAPPUCINO:**

**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 burst of steam to escape when removing. If the handle is left off any water that drips from the group will drip into the bottom tray, this dripping is normal.

To Produce Steam; The power button (2) should be on, turn the steam button (4) to the on position, the ready light (11) will illuminate. 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 ready light (11) has gone off position the steam arm over the drip tray or an empty cup and open the steam knob (13) for a moment to release any water that may have built-up in the tube. Swivel the steam arm back out and place the steam arm into the cup about  $\frac{1}{2}$  inch below the milk surface. Open the steam knob slowly and allow the froth to rise. As the froth rises slowly lower the cup. Turn the steam knob off when the cup is full. Finish by adding your espresso coffee. *With a little practice you will be an expert in no time!*

#### **Some hints to making perfect cappuccino:**

- ~ 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 the ready light has not turned off.

***When you are finished making your cappuccino remember to turn off the steam button and clean out the steam arm.***

Position the steam wand over the drip tray and open the steam knob slowly to remove any built-up milk and steam that may have accumulated in the steam wand. *After this procedure always wait a minute before removing the coffee handle slowly in case any steam has accumulated.*

## 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 into the group. Your machine should be on and water should be in the tank. Place a cup under the handle, turn the coffee button on and allow 6 to 8 ounces of water to cycle through. This will keep the handle, filter baskets and coffee group free of coffee grinds.
2. Remove built-up coffee grinds from under the boiler group (8) using a soft brush. **Do not perform this cleaning while the machine is still hot!**
3. 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 free.

## DESCALING PROCEDURE:

1. Your machine should be descaled periodically depending on the usage. Fill the tank ½ full with water. In a separate bowl add a powdered descaler to warm water and allow to partly dissolve by stirring for a minute. Add the water to the water tank. Flush the water out of the boiler group (8) until the water appears clear out of the group. **DO NOT RUN THE WATER TANK DRY!**
  - A. Rinse the tank (9) when finished. The water tank is positioned tightly into the unit to minimize vibration.

## TROUBLESHOOTING:

### **A. The machine does not supply hot water for espresso.**

- Make sure there is water in the tank and the lines are not kinked.
- Make sure the unit is plugged in.
- Power button and light should be on.
- Wait for ready light (11) to go off.
- Unit will not be at correct operating temperature until ready light is off.

### **B. The machine does not supply steam.**

- Power button and light should be on.
- Make sure the steam button is on.
- Make sure ready light is in the off position.
- Make sure there is sufficient water in tank.
- Clean out the steam tube holes located in bottom of steam arm, they may be clogged with milk.

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

- Too much coffee packed into the filter basket.
- Clean the boiler group with a wet cloth to remove any built-up coffee grinds.
- Filter handle is not secured to the boiler group correctly.

### **D. Coffee exits too slowly.**

- Coffee exiting slowly is usually associated with a blockage.
- A blockage is caused by used coffee grinds which have accumulated in the filters or baskets, hold filter basket up to light to see if holes are blocked, if yes clean them out.

### **TROUBLESHOOTING continued:**

Make sure there is water in the tank.

Machine should be in *on* position.

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

Operate the machine **without the filter holder in place** for a moment.

Follow the How To Make Espresso directions.

Air blockage might exist in the pump, follow the Initial Start- Up directions.

If water is exiting slowly then the screen located in the coffee group might be blocked. Remove the screen by removing the screw, clean out the screen and re-install correctly.

Once this has been performed and water is exiting consistently then install the filter holder with basket and try again.

#### **E. The coffee is too watery.**

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

**Warning:** If problems cannot be corrected then please call us directly Monday - Friday at 1-800-927-0277 for the name of a service center in your area. You may also visit our website [www.europeangift.com](http://www.europeangift.com) for a list of repair facilities.

### **technical features:**

Model: Napolitana

Dimensions: L: 12" W: 10" H: 13"

Weight: 23 lbs.

Tank Capacity: 100 oz.

Steam Delivery: 5 minutes

Max. pressure: 16 bar

Power supply: 120 V - 60 Hz

Absorbed power: 1200 W

Boiler: Marine Brass with 1200W heating element.

Protections: Thermo protection 100C, thermostat, safety valve.

### **accessories:**

Measuring spoon

Filter holder with coffee filter baskets.

User's manual

EUROPEAN GIFT & HOUSEWARE

514 SOUTH 5TH. AVE.

MT. VERNON, NEW YORK 10550

PH: 1-800-927-0277

FX: 914-664-3257

[sales@europeangift.com](mailto:sales@europeangift.com)

Remember to mail in your warranty card so we can notify you in the event of a product update or recall. You can also register your product on-line. Warranty registration & replacement parts are available online at [www.europeangift.com](http://www.europeangift.com)