

INSTRUCTIONS FOR USE

MODEL: PROFESSIONAL

PC-16

PG-16

PB-16

First Time Operation

For first time "out of the box" operation we recommend you clean the inside of your la Pavoni machine. Follow the simple procedures below:

1. **FILL THE BOILER (9) WITH WATER UNTIL THE WATER LEVEL REACHES THE TOP OF THE SIGHT GLASS (5). FOR THIS CLEANING PROCEDURE YOU MAY ADD ANOTHER 1/2 CUP (5OZ.) OF WATER TO THE BOILER.**
2. **ADD A COFFEE DESCALER OR IF NOT AVAILABLE ADD 2 TABLESPOONS OF SODIUM CARBONATE.**
3. **CLOSE THE BOILER CAP (3) AND STEAM KNOB (4).**
4. **TURN THE MACHINE ON AND ALLOW IT TO REACH OPERATING TEMPERATURE (THE PRESSURE GAUGE (7) IN THE GREEN ZONE.) LEAVE THE MACHINE ON FOR 10 FULL MINUTES. WATER WILL EXIT FROM THE SAFETY VALVE, THIS IS NORMAL. PLACE A PAPER TOWEL OVER THE BASE OR LET THE WATER DRIP INTO THE BASIN.**
5. **AFTER 10 MINUTES PLACE A CONTAINER UNDER THE GROUP (11) AND SLOWLY RAISE THE LEVER (1).**
6. **DISCHARGE WATER UNTIL THE SIGHT GLASS SHOWS A 1/4 TANK OF WATER REMAINING.**
7. **LOWER THE LEVER (1) AND SWITCH THE POWER OFF (6). YOU MAY THEN RAISE THE LEVER (1) AGAIN AND ALLOW THE REMAINING WATER TO EXIT.**

***WHEN ALL WATER AND STEAM HAS EXITED, REPEAT STEPS
1, 3, 4, 5, 6 & -7 AGAIN TO FLUSH OUT ALL THE SOLUTION.***

There are currently many coffee descalers available on the market, such as "Urnex" coffee descaler. These are usually made of all natural citric powders. Your favorite coffee store can advise you where to purchase these cleaners, or call us at 800/927-0277 for additional information on where to purchase Urnex Coffee descaler.

This cleaning procedure should be repeated 4 to 5 times a year depending on usage.

Your machine may show moisture in the sight glass, this is normal. **ALL** la Pavoni machines are tested prior to packing and shipping to insure their reliability.

Owners of copper/brass machines should be aware that the boiler (9) is made of solid copper which is polished and then coated with lacquer. These units require **NO** maintenance. **Never use any copper cleaner or abrasives to clean.** Use a damp cloth to clean.

Since copper is a natural material it will gradually turn a darker amber color with use, this is normal. This natural "aging" process will enhance the beauty of your machine.

INSTRUCTIONS FOR USE

Please read all instructions before using your la Pavoni

Before your la Pavoni machine is plugged in you must complete steps #1 and #2 !

1. Remove the boiler cap (3) and fill the boiler (9) with water until the water level reaches the top of the sight glass (5) as pictured in **Diagram A**.
2. After filling the boiler, close both the boiler cap (3) and the steam knob (4) firmly as pictured in **Diagram B**. Both are closed by turning clockwise.
3. Plug in the power cord the lever (1) must be in the down position as pictured in **Diagram C**
4. Turn the red power switch (6) to the on position. as shown in **Diagram D**. A light will appear.

The machine is now reaching maximum pressure. This takes approximately 6 to 7 minutes. When the pressure gauge shows a reading in the green area (.7 to .8) open the steam knob for 5 seconds, then close. The needle will drop towards zero. Allow a few minutes for your machine to build up pressure again.. The thermostat will now start to cycle normally.

The art of making good , consistent espresso is just that, an art. With the la Pavoni espresso machine there is a bit of initial training and "getting to know your machine" ritual that the first time user should be aware of. The following regiment will help you obtain virtually perfect espresso every time.

COFFEE PREPARATION:

To obtain a desirable cup of espresso you should first start with the proper coffee grind. Your la Pavoni machine requires fine grind espresso coffee, since grinding techniques vary you may have to experiment with more than one type of grind until you are satisfied. The grind should have the consistency of powdered sugar. We recommend a la Pavoni grinder model PGC (chrome) or PGB (Brass). These burr grinders have 9 settings and make a fine consistent grind. They are also plated to match your machines. It is very difficult to make consistent espresso with a blade- type mill. Because they chop as oppose to grind, they produce coffee that is always a mixture of too coarse, good or too fine. These mills are not recommended, use a grinder.

While the machine is reaching maximum pressure start your coffee preparation:

- a. Choose either a one or two cup coffee filter (15) and insert the filter into the filter handle (10).
Diagram E
- b. Fill the coffee filter (15) with coffee using the enclosed measuring spoon (14). Apply one large scoop of coffee when using the smaller one cup filter. Apply two level scoops of coffee when using the larger two cup filter. **Diagram E**
- c. Use the enclosed press (13) to level off the coffee by pressing down as indicated in **Diagram F**. The coffee filter should not be filled to the top, allow 1/8" from top of filter to remain exposed.

HINT

It is important to understand the relationship and importance of grinding and tamping. You need a very fine grind that is firmly tamped. You can adjust for slightly coarse grind by tamping harder, and vice versa. Use the same amount of coffee every time, and stick with one type from one vendor until you get the hang of this. As you will notice later in these directions, the grind of your coffee will have a direct impact on the operation of the lever when "pulling" your shot of

espresso. If the coffee is too fine or packed to tight the lever will be difficult to lower. On the contrary, if the grind is too coarse, the lever will lower with no resistance at all. When the coffee is correctly packed, the lever can be lowered in a firm, but smooth motion. Insert the filter handle (10) into the group (11) by placing the filter handle in the group and turning the filter handle to the left as pictured in **Diagram G**. The handle should fit snug, but if you encounter difficulty fitting the handle into the machine, remove some coffee from the coffee filter and try again.

When the machine has reached maximum pressure the pressure gauge (7) will be in the green zone. The la Pavoni Professional is equipped with an internal thermostat which controls the temperature. When the proper temperature is reached it will be maintained automatically. Your machine is now ready to operate. Remember to follow the directions in the Instructions to Use paragraph on page 3 to properly activate the thermostat.

COFFEE DELIVERY:

Place your cup or cups under the filter handle (10).

Raise the lever as the gauge approaches the highest point of its cycle. After a few seconds, the coffee should dribble out slowly. If it gushes instantly, you need finer grind or a tighter tamp. If it doesn't dribble after 15 - 20 seconds, lower the lever about 4 inches. Raise it after the dribble starts and loosen your tamp or grind coarser next time.

Lower the lever after the bottom of the cup is covered. This should require reasonably firm pressure. If the lever offers little resistance, the coffee will bubble out and taste weak and bitter. In that case, grind finer and/or tamp harder. If you need excessive pressure, loosen up your coffee load. The la Pavoni coffee filters are calibrated to give you about 1 to 1.4 ounces of liquid when using the one cup filter and about 2.5 ounces when using the larger two cup filter. If you find that this is a limitation you should use a large filter for a single espresso . Never use two pulls of the lever for one dose of coffee

After the lever is in the down position allow sufficient time for the coffee in the filter handle to drip dry before removing the filter handle (about 30 seconds). You may allow the excess coffee to drip into the drip basin (8). Always remove the filter handle slowly from left to right. This allows any excess steam that may remain to escape.

HINT

One problem that may arise when making espresso is producing "Crema" . This problem arises when you understand the basic nemesis of crema, which is high water temperature. High temperature can cause the coffee to have a strange taste that runs from burned to bitter to "chemical", particularly with decaf. For professional models the gauge should top out a 0.7 or 0.8 on the gauge, it should never go past 1. bar, this setting will let you produce the correct espresso and give you enough steam for cappuccino. Never let your la Pavoni rest in the "on" position when not in use, this will only subject machine to undo heat and stress on the internal gaskets.

Water is also an important ingredient, if your tap water tastes like chlorine, switch to bottled water. The la Pavoni works best when the water level is in the middle to high range of the sight glass. At one inch from the bottom you should turn off your machine and add water. If you are not going to make more espresso for 30 minutes or so, turn the power off -- it will reheat fairly quickly. After you restart and the pressure is at maximum, open the steam valve for 3 - 5 seconds to bleed the system.

Great equipment and perfect technique can't overcome bad coffee! Use freshly roasted coffee; avoid canned coffee. Try different types of coffee, even if it's not specifically for espresso. Don't let ground

coffee sit for more than an hour or so. Buy only a week's worth of beans at a time, keep them in an airtight container in a cool, dark place -- not in the refrigerator or freezer. This minimizes the chance of moisture contamination to the beans. A fresh oily bean will also produce more crema. Decaf is typically made from beans of lesser quality, and great decaf espresso is extremely difficult to achieve. Experiment with different type of blends until you find one that suits your taste.

STEAM DELIVERY:

- a. Check the sight glass (5) to ensure that there is sufficient water in the boiler (9). The lever (1) must be in the down position. The steam knob (4) must be closed.
- b. Wait for the la Pavoni to build up proper pressure as indicated by the pressure gauge (7) showing a reading in the green zone.
- c. The machine is now ready to deliver steam.

Your la Pavoni machine is designed to froth milk (for cappuccino) in two ways.

MAKING CAPPUCCINO with the standard plated arm

- A. Start with cold milk, whole or 2% low fat milk work best. You may froth milk in any type of container or cup you wish: stainless steel, ceramic or glass. Fill the cup to 3/4 capacity with milk.
- B. Place the steam tube (12), into the bottom of the cup.
- C. Open the steam knob (4) 3 complete turns by turning counterclockwise. see Diagram I.
- D. Immediately lower the cup so steam delivery is even with the top of the milk level. Slowly lower the cup as froth rises, always staying even with the high point of the milk level. Approximate frothing time should be 15 to 20 seconds per 10 oz. cup.
- E. After the desired amount of froth has been made you may heat up the remaining milk by lowering and raising the cup into the steam tube.
- F. Refer to video for best instructions.

MAKING CAPPUCCINO with the Cappuccino Automatic attachment:

This attachment features the following parts:

1. Plated steam valve
2. Black aerator with tube.

To Mount:

- a. Make sure steam knob is in the closed position. Diagram J.
- b. Replace the standard steam arm by lifting the arm clockwise until it stops and remove by pulling outward. Diagram K.
- c. Replace with Cappuccino Automatic and lock into place by turning counter-clockwise until seated. Diagram L.
- d. Attach the aerator by sliding onto the arm shaft firmly. Diagram M.

To Make Cappuccino:

Make sure your la Pavoni has reached proper operating temperature. For Professional models the needle should show a reading in the green area.

Start with cold fresh milk. Whole milk works best but you may use 1% or 2% also.

- a. Place tube into a milk container. Diagram N.
- b. Hold cup under the black aerator spout.
- c. Open the steam knob 2 complete turns.

When the desired amount of milk has been dispensed, stop the flow of milk by closing the steam knob. If you desire hotter cappuccino you may heat up the milk by first closing the steam knob, then removing the Cappuccino Automatic attachment and replacing it with the standard steaming tube. Immerse the tube into the bottom of the cup, open steam knob two turns and heat to the desired temperature, or place your cup in a microwave. Milk that has come direct from the refrigerator will result in cooler cappuccino. Remove your milk from the refrigerator a few minutes before using.

To Clean: Immediately after every use ⇒ IMPORTANT ⇐

After **EVERY** use you must clean the tube and aerator. Follow these simple steps:

- a. Place the tube in a cup of clean water.
- b. Position an empty cup under the aerator.
- c. Open the steam knob and allow a few ounces of water to cycle through. Close the steam knob when finished.

CAUTION: BOTH STEAM TUBES WILL BE HOT TO THE TOUCH AFTER USE. USE EXTREME CARE WHEN REMOVING. A TOWEL IS RECOMMENDED.

HINT:

Your la Pavoni machine does not have a constant source of water. You should **never** leave your machine on when not in use.

TROUBLE SHOOTING	
MACHINE DOES NOT MAINTAIN PRESSURE	<ul style="list-style-type: none"> • Turn the machine on (6). Allow the machine to reach temperature, green zone in pressure gauge (7) • Bleed air from steam tube (12) by opening the steam knob (4). After steam has exited, close steam knob and allow the machine to reach pressure again
ON-OFF SWITCH DOES NOT LIGHT UP	<ul style="list-style-type: none"> • Power cord is not connected • The outlet has no power
MACHINE DOES NOT DELIVER STEAM	<ul style="list-style-type: none"> • Clean holes on end of the steam tube (12) • The machine is not at optimum pressure. Check reading of the pressure gauge (7)
COFFEE EXITS OUT OF SIDES OF FILTER HANDLE	<ul style="list-style-type: none"> • Filter handle (10) is not properly mounted to group (11) Clean & replace. • Too much coffee in the filters (15) • Filter gasket is worn out, service is needed
HANDLE DOES NOT FIT INTO MACHINE	<ul style="list-style-type: none"> • Too much coffee in the filter (15)
COFFEE EXITS TOO SLOWLY	<ul style="list-style-type: none"> • Coffee grinds are too fine • Coffee is packed too tightly
HANDLE IS HARD TO LOWER	<ul style="list-style-type: none"> • Coffee is packed too tightly • Too much coffee in filter (15)
COFFEE IS NOT PRODUCING CREMA	<ul style="list-style-type: none"> • Coffee grind is not fine enough • Allow lever (l) to remain raised longer. This will allow more water to enter grinds. • Lower handle with more force so extract exits more quickly. • Not enough coffee in the filter (15) • Use fresher coffee.
COFFEE NOT HOT ENOUGH	<ul style="list-style-type: none"> • Machine has not reached temperature. Pressure gauge (7) should be in the green
COFFEE SPRAYED OUT WHEN HANDLE WAS REMOVED	<ul style="list-style-type: none"> • Allow excess coffee to drain out after coffee delivery. Coffee may be ground too fine • Remove handle slowly to allow excess steam to escape
DIFFICULTY MAKING CAPPUCCINO	<ul style="list-style-type: none"> • Use whole milk or 2% low fat milk. Do not use skim milk. Milk should be cold. Pressure gauge (7) should be in green zone

NO MILK COMES THROUGH	<ul style="list-style-type: none"> • Aerator or tube are clogged with milk. Disassemble aerator. Clean, assemble and replace. Clean out steam tube holes with a straight pin.
MILK EXITS VERY SLOWLY	<ul style="list-style-type: none"> • Check that machine is at proper operating temperature
MILK EXITS FROM TOP OF AERATOR	<ul style="list-style-type: none"> • Make sure top cap of aerator is seated properly and the pin is in the down position
MILK EXITS FROM BOTTOM OF AERATOR	<ul style="list-style-type: none"> • Check that the clear tube is attached to the aerator correctly
MILK IS EXITING TOO WATERY:	<ul style="list-style-type: none"> • Check that the boiler is not overfilled with water

TECHNICAL PRECAUTIONS

1. Install the machine on a steady, dry base.
2. **DO NOT** immerse the machine or power cord in water.
3. This machine develops warm spots (base) and hot spots (boiler 9). Subsequently, it should be kept **out of the reach of children**.
4. When operating, please take note of the hot surfaces.

OPERATING PRECAUTIONS

1. **Never** operate this unit without sufficient water in the boiler (9) failure to maintain proper water level can cause damage to internal parts.
2. **Never** attempt to open the boiler cap (3) when the machine is in operation. The la Pavoni operates on a hot water/steam pressure method. Opening the boiler cap when the machine is on and under pressure will result in the sudden release of hot water. If you would like to add water to the boiler then follow these precautions:
 - a. Turn the machine off via the power switch (6)
 - b. Unplug the machine
 - c. Release the existing steam in the boiler (9) via the steam tube (12). This is accomplished by turning the steam knob (4) counterclockwise. After **ALL** the steam has finished escaping, you may slowly open boiler cap.
3. After coffee delivery, never remove the coffee handle until remaining coffee in the filter has been allowed to drip out. Wait about 45 seconds then **slowly** release the handle to allow excess steam to escape.

RE-SET FUSE:

Your espresso machine is equipped with a manual reset fuse. Should the water level in the sight glass drop below a 1/5 of a tank or if the machine is left on indefinitely, these occurrences may cause the machine to over-heat. If the on/off switch does not light up the fuse may have blown, follow the below steps to restart your machine.

1. Unplug the unit
2. Close the boiler knob tightly so water does not escape
3. Gently place the machine on its side.

Under the base of the unit you will notice a round grommet plug inserted into the bottom, directly under the boiler tank. Remove the plug and push in the protruding red switch by using a blunt instrument (the end on a pencil or pen works well) replace the grommet, add water if necessary, plug-in and restart.

MAINTENANCE

- Before any cleaning and maintenance, disconnect the power cord.
- Clean the filter handle (10), coffee filters (15), coffee press (13), measuring spoon (14) and drip basin (6) after use.
- Wipe clean the group (11) and steam tube (12) after use.
- If you live in a hard water area and get mineral build up, follow the instructions for "**FIRST TIME OPERATION.**"
- Do not use any types of abrasives or ammonia based products when cleaning your la Pavoni machine. Clean all models with a damp cloth immediately after the machine has cooled.

IMPORTANT !!!

SAVE YOUR ORIGINAL LA PAVONI BOX IN CASE SERVICE IS NEEDED IN THE FUTURE.

CAUTION !!!

NEVER OPERATE THIS MACHINE WITHOUT WATER IN THE BOILER

TECHNICAL DATA

Model: *Professional*

Size: Length 11 " - Width 7" - Height 12"

Weight: 17 lb.

Boiler capacity: 38 oz.

Steam delivery: 10 minutes

Power supply: 110 Volt /60 Hz

Heating element: 1000 Watt

Available in the following models:

PC-16: Chrome Base

PB-16: Copper Body/Brass base

PG-16: Brass Body/Brass Boiler

PARTS LIST

Drip Basin Top & Bottom

One Cup Coffee Filter

Two Cup Coffee Filter

Coffee Press

Measuring Spoon

Filter Handle

ETL SAFETY LISTED

For further information concerning the operation of your la Pavoni machine or for the name of a repair facility near you contact:

European Gift & Houseware

PO Box 111

Mt. Vernon, N. Y. 10550

PH: 1-800-927-0277