

the little guy instructions



THE LITTLE GUY

the little guy...
ritual is back!

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what's in the little guy's box?

Run through the equipment included in the box at purchase, to ensure your set is complete and in good condition.

- the little guy's body
- Group handle
- Supermarket basket
- Professional espresso basket
- Tamper
- Coffee jug
- Silicon mat
- Instruction manual

proof of purchase

Always keep a copy of the sales receipt showing the date of purchase of your **little guy**. Proof of purchase will assure you of your warranty.

Before you use your **little guy**, please complete the following and attach the sales receipt for your personal records.

Serial Number: _____

Date Purchased: _____

Store or Outlet Name: _____

Or register online at
<https://lovethelittleguy.com/pages/warranty-registration>

safety instructions

When using stovetop espresso machines, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch any steel parts of the machine once placed on a hot stovetop because the machine will also be hot. Only touch the black heat-proof handles.
- After use, turn off heat and release all steam in the machine by turning the steam knob until it can open no further. When no steam can either be heard or seen leaving the steam arm the group handle may be removed. Removing the group handle before this will result in steam expelling from the dispersion plate and sprayed coffee grounds.
- Do not move the stovetop espresso machine while in use or while hot.
- Do not heat machine on a flame bigger than the circumference of the base. Doing so may cause heat damage, particularly to the coffee jug handle.

- Do not steam milk in jug for longer than it is comfortable for you to hold the jug.
- Do not drink directly from the hot coffee or milk jugs.
- Never use machine on an open or camp fire.

Stovetop requirements

Suitable for use on:

- Ceramic stovetops
- Electric stovetops
- Gas stovetops

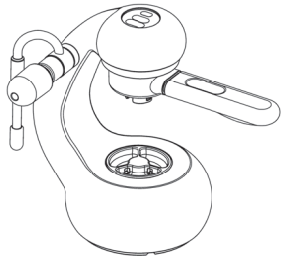
WARNING: choose a flame or hob smaller than the circumference of **the little guy's** base to avoid burning the coffee and/or damaging **the little guy**.

NOT suitable for induction stovetops except **the little guy** induction top (sold separately).

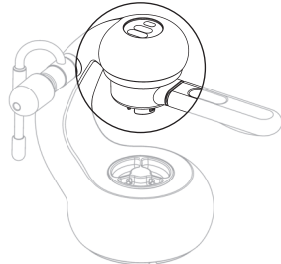
NOT suitable for camp fires or open fires of any kind.

your little guy

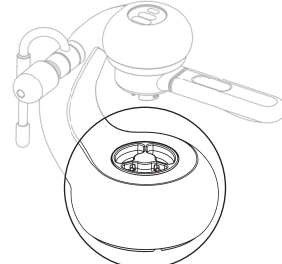
The little guy's body



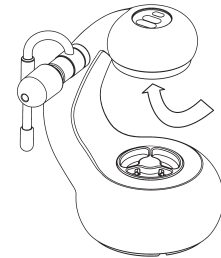
The little guy's head



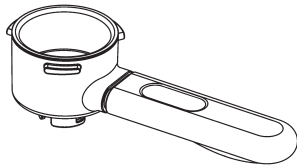
The little guy's base



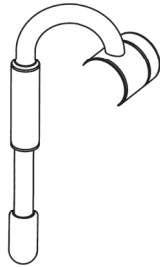
Dispersion plate



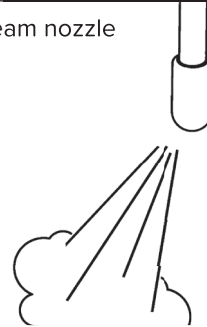
Group handle



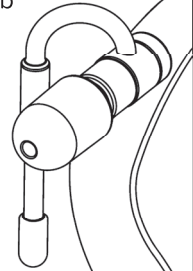
Steam arm



Steam nozzle



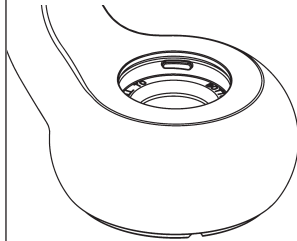
Steam knob



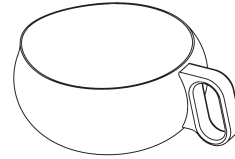
Boiler cap



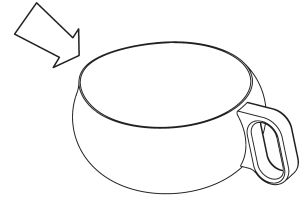
Boiler mouth



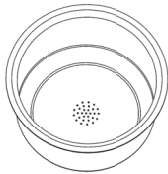
Coffee jug



Coffee jug lip



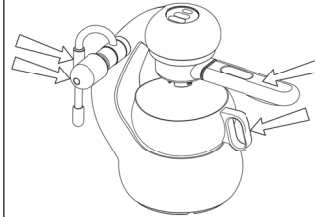
Supermarket basket



Professional espresso basket



Black heat-proof insulated handles



Tamper



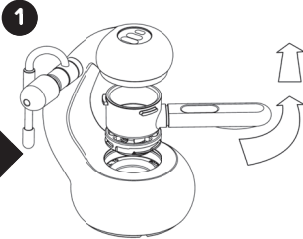
Silicon mat



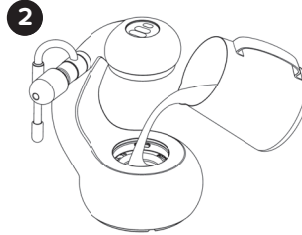
quick guide to operation

IMPORTANT:
PLEASE watch the
instruction video

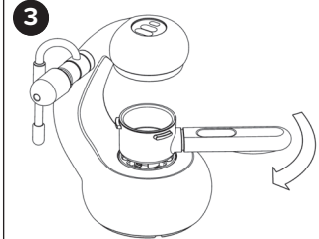
Before using the little
guy, watch the online
videos at
lovethelittleguy.com



1 Use group handle to
unlock boiler cap



2 Fill boiler with cold water
(every time you brew)

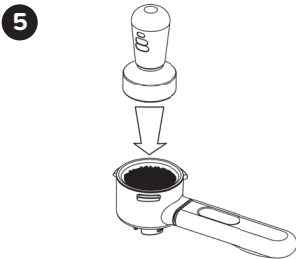


3 Replace the cap and
turn to locked position

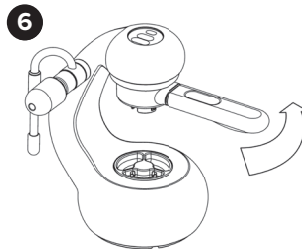
4

IMPORTANT:
Always use
espresso
ground coffee

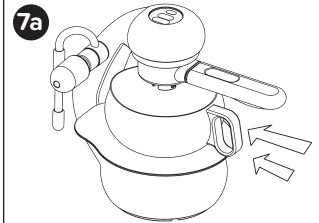
Choose the correct
basket (see page 09)



5 Add ground coffee to basket and
tamp firmly, top up and tamp again

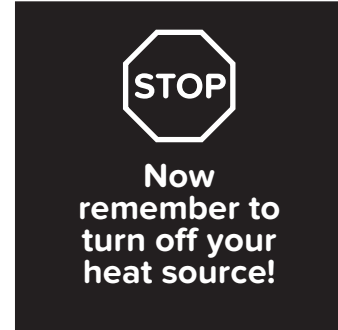
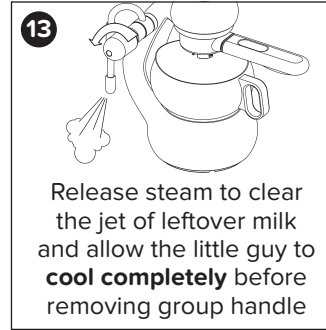
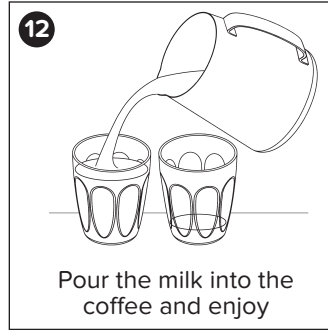
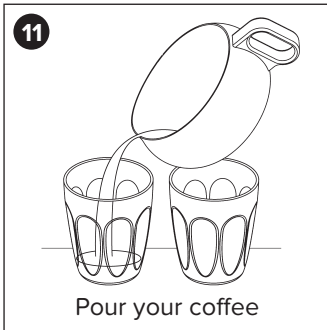
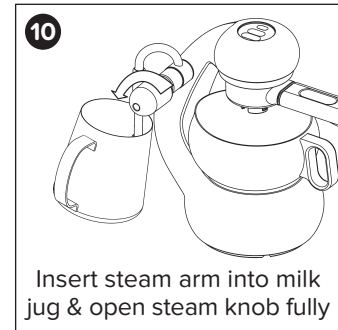
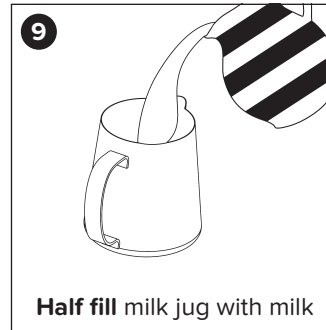
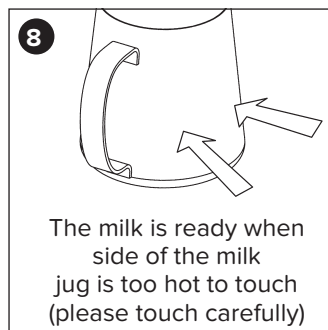
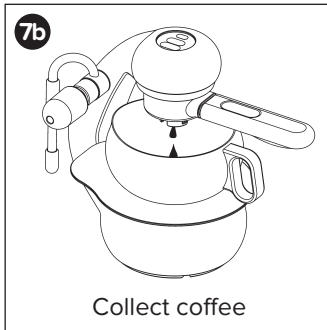


6 Lock the group handle
into place



7a Place mat, then coffee jug
on the little guy, then place
on heat source

Note: if using **the little
guy induction top***, then
the mat is not required.
(*sold separately)



For more information and **TOP TIPS** check out our enclosed **getting started** fold out chart

before your first coffee

- Read the operating instructions thoroughly over the next few pages.
- Take time to run the machine once or twice with coffee grounds in the basket to eliminate any manufacturing associated flavours. Do not drink the coffee produced.
- Run steam through steam arm after each cycle.

making espresso

- Use the group handle to open boiler cap by lowering group handle into boiler cap. Lock into place and twist group handle to anti-clockwise to remove boiler cap.
- Fill the boiler with cold tap water to the level indicated on boiler's rim. Use the group handle to lock the boiler cap back into place by twisting to the left until you can twist no further. To avoid void over tightening you may consider locking the boiler cap into place by twisting with your fingers clockwise until it clicks. If it is too tight to do this then lubricate the seal with cooking oil
- Choose the appropriate basket. Use the **supermarket basket** (the basket with the least holes in the base) for coffee labelled 'suitable for espresso machines' that is bought from the supermarket. Use the **professional espresso basket** (the basket with the most holes in the base) only for very finely ground espresso-style coffee (from a café or from your own burr grinder). Insert basket into group handle.
- Add ground coffee to the basket until it sits above the rim, tap the group handle to get rid of air, scrape of any excess coffee above the basket rim and tamp. Top up the basket with more coffee, tap, scrape and tamp a second time. The flat surface of the coffee should now be about 1mm below the rim of the basket.
- Wipe the rim of the basket clean.
- Lock the group handle into **the little guy's** head by turning the handle anticlockwise, until it twists no further.
- Ensure the steam knob is closed completely by turning the knob clockwise until it twists no further.
- Place **the little guy** onto stove top, place silicon mat over boiler cap and sit coffee jug on mat.
- Heat on medium to high heat. If using a gas stovetop, ensure the flame does not exceed half the circumference of **the little guy's** base. Very high heat may result in burnt, bitter coffee and damage to the coffee jug handle. **The little guy** will take about 8 minutes to heat and begin extracting coffee. Coffee extraction should last for about 2 to 3 minutes and make approximately 40 to 50 millilitres of espresso (enough for 2 coffees). When the coffee drops become froth the espresso is ready to serve.
- Froth the milk around 2 minutes after extraction starts (for instructions, turn the page). When using the supermarket basket, wait 30 seconds after the extraction is complete before commencing to froth milk. This will maximise steam pressure.
- If no milk is required, turn off heat source and pour the coffee evenly between the two latte glasses. The machine may continue to drip for a short while so replace the coffee jug onto the silicon mat to catch last drips.
- Release excess steam by opening the steam knob all the way. Only remove the group handle when no more steam can be heard or seen coming from the steam arm.
- Only move **the little guy** when cooled.

frothing milk

- Half-fill milk jug with very cold milk.
- After completing espresso making, turn steam knob anticlockwise for one or two seconds to release any liquid in the steam arm. Turn off steam knob.
- Position milk jug under steam arm nozzle, to one side of the jug. Immerse only the tip of the nozzle a little way below the surface of the milk, allowing the nozzle to draw in air to the milk. Placing the nozzle too deep will only heat the milk, rather than frothing it.
- Open steam knob by turning anticlockwise half a turn. You will hear the milk and suction action squeal and splutter.
- 'Pull' milk up by gradually lowering the milk and milk jug away from the steam nozzle; stretching the milk and increasing the milk in volume. As the temperature of the milk rises, lower the nozzle further into the milk. A whirlpool may form and you will see larger bubbles get smaller and finer in texture.
- When milk jug is hot to touch, turn off steam knob while the nozzle is still submerged in the milk. Lower and remove milk jug from the steam arm. Tap the jug's base lightly on bench top and swirl before pouring immediately on top of espresso.
- Release excess steam by opening the steam knob all the way. Only remove the group handle when no more steam can be heard or seen coming from the steam arm.
- Only move **the little guy** when cooled.

multiple coffees

- Ensure heat source is off and excess steam has been released.
- Wait until **the little guy** has cooled a little – for best results wait 20 minutes to restart.
- You may also cool the little guy in water or with a damp cloth to accelerate the process.
- Repeat as per instructions on page 09.
- Use oven mitts or a thick tea towel when handling the warm machine to refill with water in between multiple batches.

NOTE: Use care handling the little guy when warm.

tips for making coffee and frothing milk

- Coffee tastes best when beans are freshly roasted and freshly ground. Invest in a burr grinder or a small coffee grinder and grind your beans as needed, to espresso-style (very fine) grind. Or ask your favourite café to grind your coffee and buy a little at a time to ensure good fresh flavour. Don't grind in bulk!
- Finish tamping coffee grounds in basket with a quarter twist to 'polish' the surface of the coffee to ensure an even extraction of coffee. The more even and flat the surface of the tamped coffee, the more even the flow of water through the grind will be. If the coffee drips or runs very quickly through the grounds and tastes weak, try tamping harder, using a slightly finer grind or using the supermarket basket. If the coffee takes a long time to drip through the grounds and tastes very strong, or burnt, tamp a little lighter, try using a slightly coarser grind, or use the professional espresso basket. Experiment with tamping pressure and the consistency of the grind to ensure an extraction of about 90 seconds.
- To froth the milk successfully there needs to be an adequate build-up of steam. Using finely ground coffee and tamping the coffee well will help to ensure good steam pressure. Steam build up will be optimum at the end of extraction.
- Boiled milk will not froth. For best results use really cold milk. Position the steam arm nozzle just below the milk's surface. Do not sink it into the bottom of the milk jug: this will only heat the milk without frothing it.

troubleshooting

- **When the little guy has been heating for longer than 12 minutes and coffee is not extracting, you will need to start over again:**

- > Check the heat is adequate (higher than the lowest setting). If the heat appears adequate, turn off heat, open steam knob and allow **the little guy** to cool before checking there is sufficient water in the boiler (enough to come up to the level indicated on the boiler mouth).
- > Check the basket. Your coffee grind may be too fine for use in the supermarket basket and you should be using the professional espresso basket.

- **If there is adequate steam but the milk won't froth:**

- > Check you are following the milk-frothing instructions and particularly that the steam arm nozzle is just below the milk's surface.
- > Check the milk is cold before you begin to froth. Finally, be aware that at times milk naturally contains more or less protein which can affect its ability to froth. Try sourcing specialist 'frothing milk' that has regulated protein levels for consistent frothing.

- **When coffee tastes bitter or burnt:**

- > Check the heat-insulating silicon mat has been placed between the coffee jug and the boiler: this keeps the coffee jug from getting so hot that it burns the extracted coffee.
- > Try grinding the coffee a bit more coarsely and not tamping as hard.

- > Check the heat setting is not too high. A very hot ceramic/ electric/gas setting can burn the coffee grind during extraction. Bitter coffee may also be an indication that you need to leave more time between cycles of coffee so that **the little guy** can cool slightly.
- > If coffee still tastes burnt or bitter, check your bean blend and possibly switch from a dark or Italian-style roast to a lighter roast.

- **When coffee tastes sour or has no crema:**

- > Not all coffee bought pre-ground (from the supermarket), is fine enough for optimal espresso coffee. Even if the coffee you have bought is labelled 'suitable for espresso machines', it may be too coarse. Try buying another brand or buying very finely ground coffee from your local café.
- > Make sure you are filling the basket, tapping the contents well to eliminate air pockets and tamping down very firmly.
- > Make sure your coffee is fresh.

troubleshooting cont.

- If there's not enough steam to froth:

- > Start frothing the milk a bit later after the coffee starts extracting. Repeat the coffee-making process to produce more steam, checking the points below. Make sure the coffee you are using is ground finely enough.
- > If the coffee is passing through the grind quickly and/or has little crema, or flavour, the grind is too coarse and there will not be enough pressure in the machine to build up steam for frothing milk.
- > Check the grind is being tamped firmly enough. The surface of the coffee should be flat and firm in the basket. Loose grounds will have a similar effect to a coarse grind.
- > Finally, check the basket in use. If the coffee seems to be passing too quickly through the grind even though you have checked the grind size and tamp, use the supermarket basket rather than the professional espresso basket (even if your grind is labelled 'suitable for espresso machines').
- > Next time you make coffee ensure you have filled the boiler to the indicated level.

- If the little guy seems to be leaking:

- > Inside **the little guy's** body is a separate, high pressure boiler, the chances of water leakage are very small. The most likely cause of water dripping from under the **the little guy** is water getting inside the body from around the filler cap area. This could be due to a slight spill while filling the boiler or by water splashing inside during cleaning. The body is not sealed so any water inside will either drip from the outlet at the base plate, or between the seams of the boiler body. The area will also dry when **the little guy** is next used. **The little guy** is made of stainless steel so there is no risk of rust.

care and cleaning the little guy

- **After making espresso and when the little guy has cooled:**

- > Clean coffee jug.
- > Remove grounds from basket and rinse.
- > Remove basket and rinse out group handle.
- > Wipe the dispersion plate to remove any coffee grounds.
- > Release steam after every use to help prevent the steam arm tip from clogging.
- > Wipe down steam arm after frothing milk.
- > **DO NOT** store unclean.
- > **DO NOT** submerge **the little guy** whilst hot in water.
- > **DO NOT** use abrasive materials to scour the stainless steel as this will mark the metal.
- > **NOT SUITABLE** for dishwashers.

- **Periodic maintenance:**

- > Remove and clean the dispersion plate by removing the group handle, turning **the little guy** upside down and using an Allen key to remove the dispersion plate. Wash in mild detergent, rinse well and replace.

- > Wipe down **the little guy's** body using a mild detergent if necessary and rinse thoroughly.
- > A very mild silver or stainless steel polish may be used to polish the body of the unit but **NOT** the dispersion plate.
- > In hard water regions, check regularly for scale in the boiler, if there is a build up empty the water, replace with vinegar, let it stand overnight and scrub the boiler with a scouring pad.
- > If the steam nozzle becomes blocked use a straightened paperclip to clean the hole. If that doesn't help then unscrew the nozzle and rinse in water to wash out any coffee grounds that might be trapped inside."

- **After storage:**

Rinse boiler with water and run **the little guy** once or twice with coffee in the basket before consuming coffee.

- **Replacement parts:**

The little guy is fully serviceable. Replacement parts are available. For details visit **the little guy** website: www.lovethelittleguy.com

customer service/contact

For further information or enquiries on :

Kaffeina Group Pty Ltd

3 Dairy Drive,

Coburg North,

VIC 3058

Australia

email: service@lovethelittleguy.com

Tel +61 3 9353 6300

lovethelittleguy.com



warranty/repairs

For full warranty conditions please refer to lovethelittleguy.com/pages/warranty

OTTO IP Pty Ltd and "The Little Guy" are owned and operated by the Kaffeina Group Pty Ltd (Kaffeina).

Kaffeina Guarantees little guy products are warranted against defects caused by faulty workmanship and materials for twelve months domestic use, (three months commercial use) from date of purchase.

During this Guarantee period Kaffeina will repair or replace any defective product. However, if the product includes accessories, only the defective part or accessory will be replaced.

Kaffeina reserves the right to make minor adjustments instead of replacing the product or accessory. Packaging, instructions, recipes etc. will not be replaced unless faulty.

Subject to your statutory rights as to the merchantable quality of the product or accessory.

In the event of a product or accessory being replaced during the guarantee, the guarantee on the replacement will expire at the original date, i.e., 12 months from the original purchase date.

The following parts, faults and service repairs are not included in the Guarantee:

- The black handles and steam knob.
- The head seal and boiler filler cap seal.
- Damage or breakage to the coffee jug or handle.
- Snapping or damage to the steam arm or bending of the steam arm assembly.
- Accessories included in the little guy package - tamper and silicon mat.
- Damage to the machine through overheating or boiling dry.

If failure or fault occurs, contact our Customer Service Centre on support@lovethelittleguy.com

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Major failures cannot normally be fixed or resolved easily. In this case, you can choose one of the remedies set out below.

1. Return the product and ask for a refund;
2. Return the product and ask for an identical replacement, or one of similar value if reasonably available; or
3. Keep the product and ask for compensation for the drop in value caused by the problem.

There is a major failure to comply with a consumer guarantee when:

1. You would not have purchased the product if you had known about the problem.
2. The product is unsafe.
3. The product is significantly different from the description, sample or demonstration model you were shown.
4. The product is substantially unfit for its normal purpose and cannot easily be made fit within a reasonable time.
5. The product does not meet the specific purpose that you told the supplier about, and cannot be easily rectified within a reasonable time.

This Guarantee excludes defects caused by the product not being used in accordance with instructions, accidental damage, misuse or being tampered with by unauthorised persons, use of non-genuine parts or normal wear and tear. The replacement Guarantee also excludes breakages and consumables. For information on Australian consumer laws, please visit the Australian consumer law website at <http://www.consumerlaw.gov.au>.

International warranty conditions please refer to lovethelittleguy.com/pages/warranty

Governing law

All products and services are sold by Kaffeina under the laws of the state of Victoria, Australia which laws shall govern any claim or dispute in connection with any products. Refer lovethelittleguy.com/pages/terms-of-service for all terms of service.

Trademarks

- The name The Little Guy is a registered trademark of Kaffeina Group Pty Ltd.
- The Little Guy logo type is a registered trademark of Kaffeina Group Pty Ltd.



THE LITTLE GUY

lovethelittleguy.com

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