

Quick start guide

THE LITTLE GUY

IMPORTANT: PLEASE watch the instruction videos
Before using The Little Guy, watch the tutorial videos online 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

TOP TIP

Filling the boiler

The Little Guy's brewing system is completely sealed and is independent of the body. Steam and water will pass freely between the body and brewing system, occasionally exiting between the head, boiler and body. It is normal for water to pass between the body and the boiler at The Little Guy's base. **This is avoidable by filling the boiler accurately.**



4

IMPORTANT: Always use espresso ground coffee

Choose the correct basket as shown below

5

Add ground coffee to basket and tamp firmly*

6

Lock the group handle into place

Supermarket basket
i.e. store bought espresso grind



Professional espresso basket
i.e. ground for a professional espresso machine

***Instructions:** 1. Fill basket to the top, collapsing several times, level off and tamp. 2. Fill to the top again, level off, tamp again.

7 Place The Little Guy on your chosen heat source... Setting a timer is a great idea!

The Little Guy induction top

Place coffee jug directly on The Little Guy (no mat required)

The Little Guy induction top
Sold separately, this induction top has been designed specifically for The Little Guy and is highly recommended. You can also use an electric stove but third-party induction tops will not work reliably with The Little Guy.

The perfect extraction
The induction top will beep twice about the time the coffee should start dripping, showing you've dosed the basket perfectly.

+2 min Your coffee is now ready
Don't turn off the heat **yet**

On electricity or gas flame

Place mat, then coffee jug on The Little Guy

Flame within this area

Using The Little Guy on a gas flame
The best position for a gas flame is within 3cm of the centre of the boiler. The Little Guy's performance will be optimised by focusing the heat as close to the centre of the boiler as possible.

The perfect extraction
will start at approx 10 mins on a gas flame

10 min

+2 min Your coffee is now ready
Don't turn off the heat **yet**

Now for the milk...

8

Pour coffee into pre-heated cups or glasses

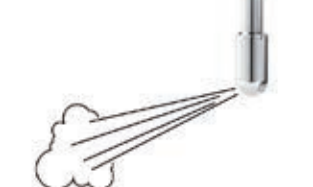
9

Half fill milk jug with milk

10

Insert steam arm into milk jug & open steam knob fully

TOP TIP How to ensure optimum pressure to texture milk



The correct heat + the correct resistance = lots of steam pressure

11

The milk is ready when side of the milk jug is too hot to touch (please touch carefully)

12

Pour the milk into the coffee and enjoy

13

Release steam to clear the jet of leftover milk then **close the steam knob**



Now remember to TURN OFF your heat source!

Allow machine to cool with the steam knob in the CLOSED position. Ensure it is COOLED completely before removing the group handle.

THE LITTLE GUY

lovethelittleguy.com

TLG-QSG-05-ENG

FRONT

Z - Fold

Z - Fold