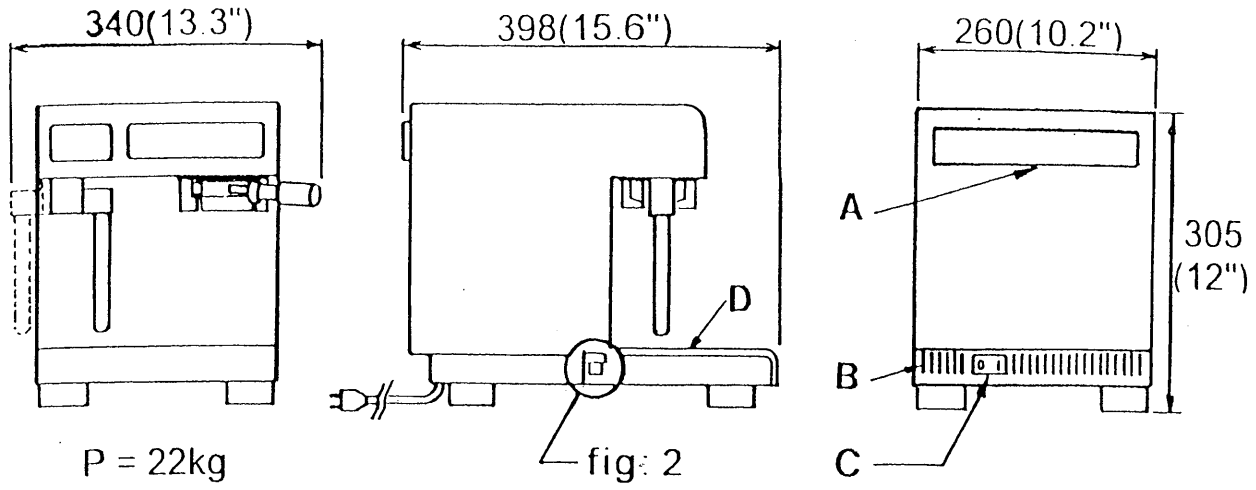
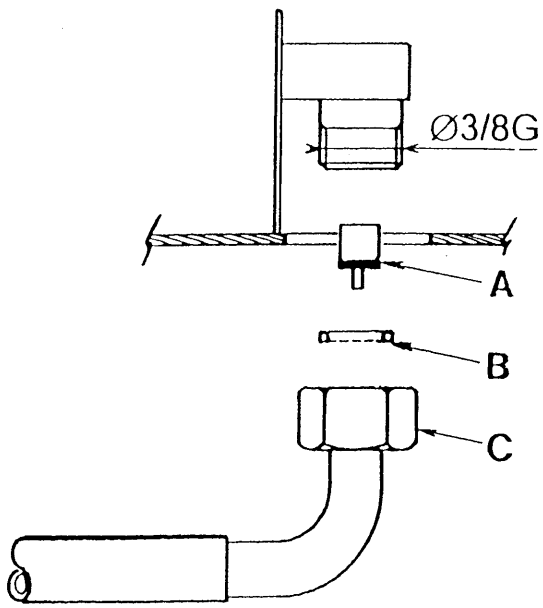




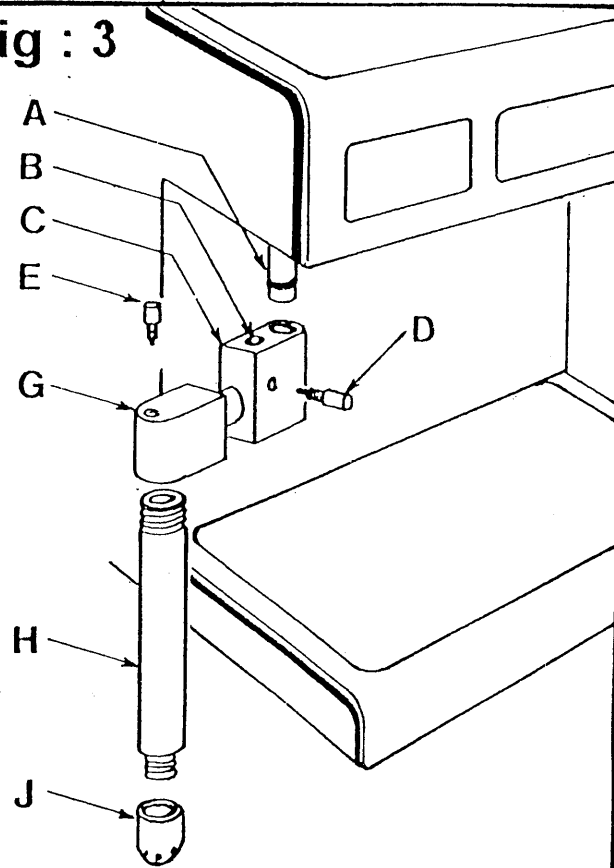
**Fig : 1**



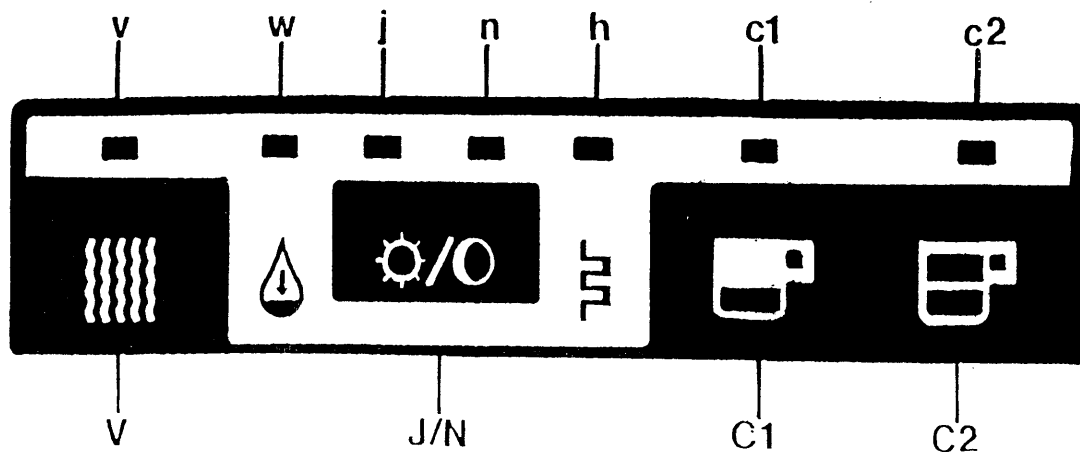
**Fig : 2**



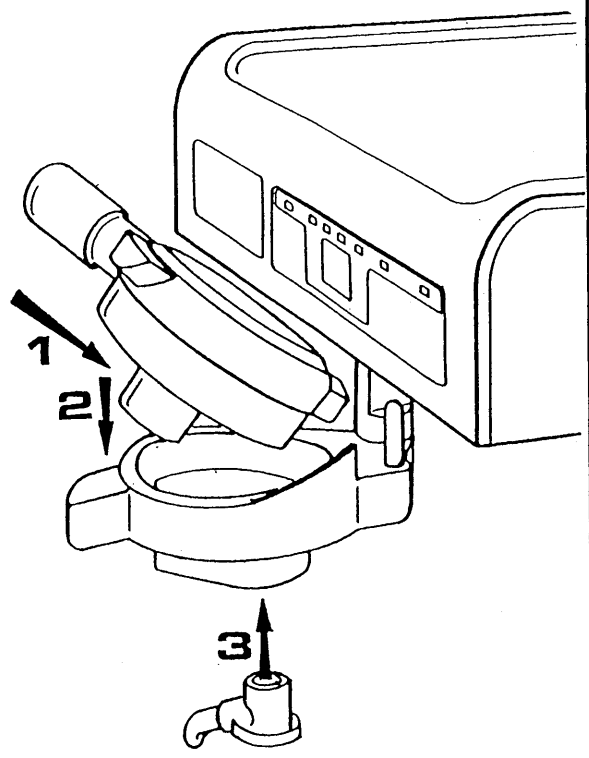
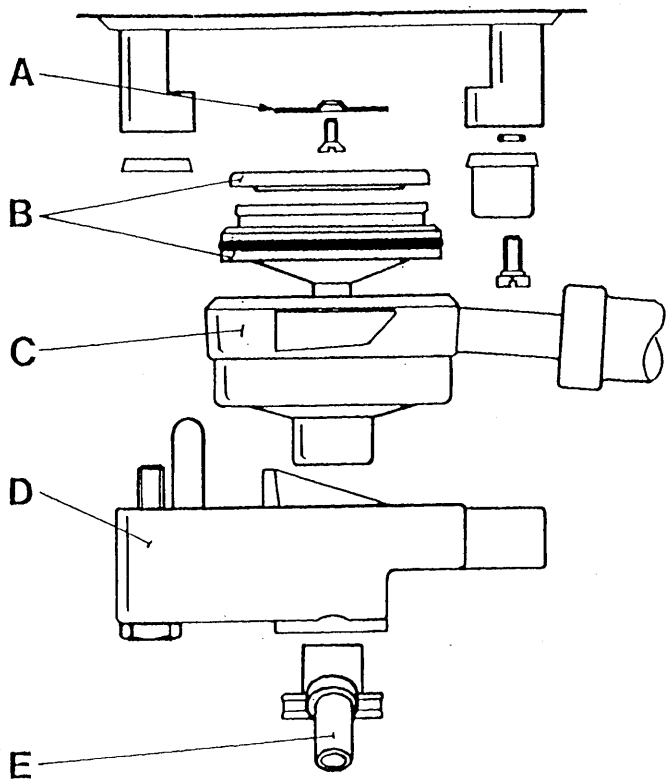
**Fig : 3**



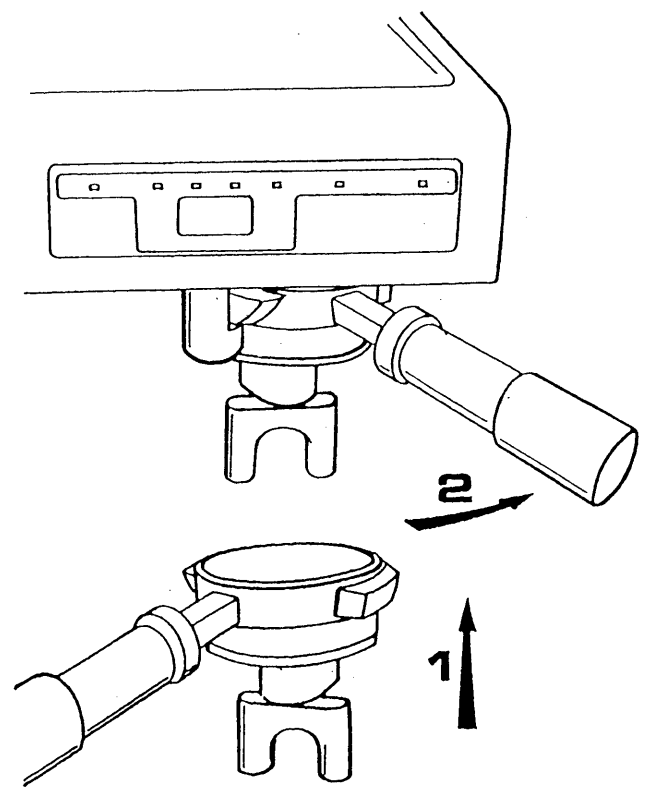
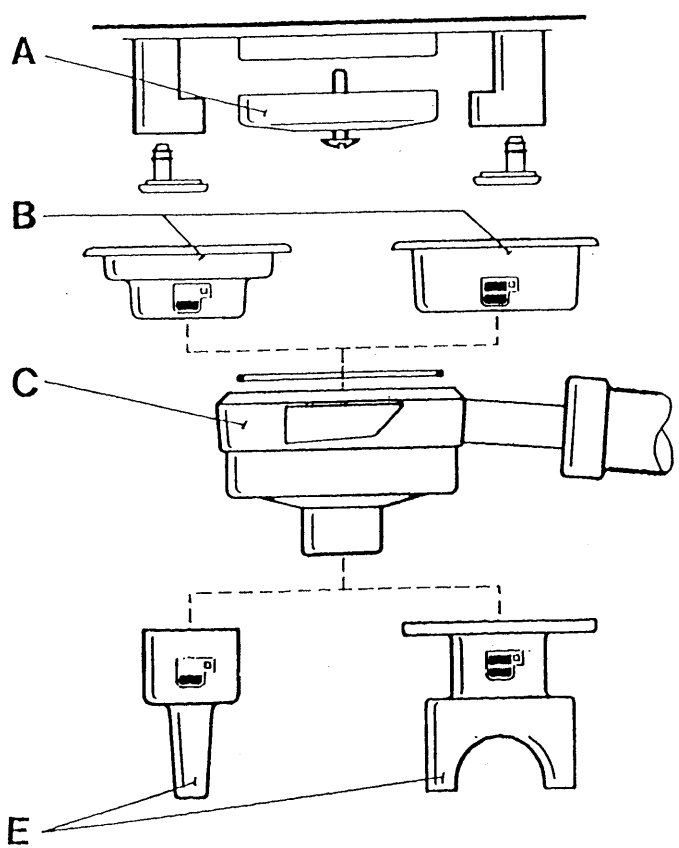
**Fig : 4**



**Fig : 5**



**Fig : 6**



**English, page 1 to 4 :**

Thank you for choosing the PONY Espresso machine.

Its strong construction, on the same level as the best professional coffee machines, requires to wait a little moment whilst heating takes place, but it allows to get a high thermic stability.

In order to well operate the machine and before using it, it is recommended to read carefully all the instructions.

Because of possible improvements, any differences may be occurred between the machine and the description you have in this document.

**Français, page 5 à 8 :**

Nous vous remercions d'avoir bien voulu porter votre choix sur la PONY Espresso.

Sa construction massive, à l'égal des meilleures machines à café professionnelles, nécessite l'attente d'un délai de première mise en chauffe mais vous assurera une remarquable stabilité thermique.

Afin d'obtenir un fonctionnement correct de la machine et avant de l'utiliser, il est recommandé de lire les instructions contenues dans ce manuel.

Par souci d'amélioration, des modifications peuvent être apportées aux caractéristiques de l'appareil. Il peut en résulter quelque décalage entre la machine et la description du présent document.

## INSTRUCTIONS FOR USE

# 1. IMPORTANT SAFEGUARDS

- Read carefully all the instructions.
- Do not touch hot surfaces such as cup warmer tray and infusion areas.
- Do not spray the steam jet directly towards or on oneself. Likewise beware of hot water.
- Before connecting or disconnecting the machine, ensure the switch (Rep. C, Fig. 1) is on position "0".
- Allow the machine to cool, by switching off (and removing plug) before carrying out any cleaning or maintenance work.
- To avoid injury, shock or fire, cable & plug must be kept dry at all times.
- Do not let cord hang over edge of table or counter, or be exposed to heat.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- If children are present, special care must be taken.
- Do not use non-recommended accessories or spare parts, to avoid risk of fire, injury or shock.
- Do not use the machine for any purpose other than that for which it is designed.
- Do not use the machine outdoors, unless under complete cover.

# SAVE THESE INSTRUCTIONS.

## 2. INSTALLATION

### 2.1 Siting

The machine must be sited on a flat even surface. The position must be ventilated and protected against the humidity produced by the steam outlet of the machine. A free space of 5cm (2 inches) must be left all round the unit. The vent holes A and B situated at the rear (Fig. 1) must not be obstructed.

### 2.2 Water connection

The machine must be connected to a mains cold drinking water source, with a pressure between 2 and 5 bars (30-72 PSI). There is an optional set available for use with no pressure water supply (tank).

The use of conditioned water is recommended (TH between 10°F and 15°F). As water flavour may be contaminated by chlorine, the use of an active carbon filter is recommended.

A safety stop-cock must be within easy reach. Local regulations may prescribe such fittings as a disconnection-joint for example, so check.

The placing of the water supply connector is on fig. 2. The fitting of flow restrictor (A) and filter (B) is mandatory, and the connector (C) is not provided but must be gently tightened (about ¼ turn).

After connection, test for leaks.

### 2.3 Electric connections

The machine is designed to be connected by plug. Because of differing standards, the plug may not be supplied, and must be provided by the installer.

#### **Earth connection is mandatory.**

The electrical supply must be protected and rated according to prevailing local standards, bearing in mind the following data :

| Model    | Volt      | Hz | kW        | Rated / Wires   |
|----------|-----------|----|-----------|-----------------|
| Pony 100 | 110 V     | 60 | 1,35      | 2 + T/Nema 5.15 |
| Pony 200 | 200 V     | 50 | 1,35      | 2 + T / 15A     |
| Pony 200 | 220 V     | 60 | 1,65      | 2 + T / 15A     |
| Pony 200 | 220-240 V | 50 | 1,65-1,95 | 2 + T / 16A     |

The machine is not to be operated at any other voltage than described on the data rate; always check before switching on.

### 2.4 Assembling the accessories

The loose fittings accessories are supplied in a separate box. Follow Fig. 3 and 5 for their assembly and the following instructions :

– steam outlet "cappuccino" (Fig. 3)

Ensure that ball (B) is present, then slide until part (C) is in line with (A). Then fit (G), with no gap between (C) and (G). Without screwing, place the retaining screw (D). Then gently tighten remaining parts. Ensure the complete assembly is tight.

– Filter-holder (Fig. 5 or 6)

The assembly and fitting to the machine is carried out by following fig. 5 or 6. The filter (B) must be pressed into position in the holder (C).

### 3. OPERATION

#### 3.1 Start-up

- Before starting up the machine, it must be checked that all water and electrical supplies are in accordance with the previous page.
- Open the water supply stop-cock and check for leak
- Switch on position "1" (Rep. C Fig. 1).

All filling and heating now take place automatically.

The control lights "v", "c1" and "c2" (Fig. 4) will blink together until temperature is reached. The machine can be used once these lights stay illuminated normally.

A short burst of steam will occur whilst heating takes place.

#### 3.2 Control panel (Fig. 4)

- control lights Steam "v", Coffee 1 "c1" and Coffee 2 "c2"
  - .when lit: the corresponding touch panel can be operated
  - .when not lit: the corresponding touch panel can not be operated
  - .when slowly blinking: low temperature
  - .normally blinking: coffee or steam being operated
  - .when blinking fast: indicates fault in coffee or steam circuits.
- Water control light : "w"
  - .when lit: the water level is correct
  - .when slowly blinking: filling taking place
  - .when blinking fast: water "low" warning
- control lights On "j" and Standby "n"

The control lit shows the respective function.
- control light Heating "h"
  - .when lit: heating taking place, coffee or steam
  - .when unlit: heating stopped, temperature reached
  - .when blinking: warning see "Faults"
- touch panel Steam "V", Coffee 1 "C1" and Coffee 2 "C2"

Control pads for coffee and steam cycles.  
The volumes provided are programmable (see "Programming"). The cycle in operation can be stopped manually by pressing the same touch-pad.  
**Steam and coffee cannot be used at the same time.**

#### 3.3 Operation : On or Standby

The choice "On" or "Standby" is made by pressing "J/N" successively.

- "Standby" position: red control light "n" lit. This position will save energy when the machine is not in use, for example the night.  
Coffee and steam cycles are not available.
- "On" position: green control light "j" lit. This position must be used to operate the machine.

#### 3.4 Preparing the coffee

**Attention : If the filter-holder (Rep C fig. 5 & 6) is removed during the infusion cycle, there is a risk of injury through scalding.**

- After each use, as an hygiene measure, it is advised to take the waste coffee off, and to insert the filter-holder into the unit to maintain it on good temperature.
- After each infusion, a small quantity of water is ejected into the drip tray (Rep. D, Fig. 1). You should empty the drip tray after 30 infusions.
- Dependent on choice of equipment, the machine can be used for pre-ground or coffee-pods, refer to relative paragraph hereafter:

##### • Machine for use with coffee pods (Fig. 5)

The filter-holder (C) should be fitted into its support (Rep. D) as shown on fig. 5.

Twist to the left and insert one pod on the filter (B).

(See "top/bottom" on pod)

Then twist to the right, until held firmly.

Place a cup below the delivery spouts (Rep. E).

For a short coffee, press "C1" (Fig. 4);

For a long coffee, press "C2" (Fig. 4)

(to adjust volumes, see "Programming").

Coffee infusion can be stopped at any time by re-pressing either C1 or C2.

Wait for infusion cycle to finish, then twist the filter-holder to the left to place a new pod. The waste pod is automatically ejected into the box provided, it will hold 12 pods.

#### **FLUSHING INSTRUCTIONS**

The unit is to be flushed prior to putting it into service, or after 24 hours of inactivity.

Dispense to the drain : - through each coffee head and water nozzle 0,5 litre of water

- through each steam nozzle some steam for 1 minute

"BEFORE PREPARING ANY BEVERAGE"

- Machine designed for use with pre-ground coffee (Fig. 6)

Use the appropriate one or two cup filter.  
Place one or two portions of coffee into the holder and press down well with the tamper provided.  
Engage the filter-holder on the machine, with the handle pointing to the left, holding the assembly flat to the unit (Rep. A). Turn the handle to the right until firmly held.

Place cups below the delivery spouts.

For 1 cup, press "C1" (Fig. 4)

For 2 cups, press "C2" (Fig. 4)

(for volume adjustment, see "Programming").

To stop coffee infusion at any time, re-press C1 or C2.

Wait until infusion stops before turning the handle to the left, to jettison the waste coffee.

To obtain a good result, it is necessary to use a suitable grind of coffee, which will take 30 to 35 seconds to infuse two 5-7cl cups, with between 6 and 7 grammes per cup required.

- If the infusion time is less, use a finer grind.
- If the infusion time is more, use a coarser grind.

### 3.5 Operating the steam

#### **Attention : danger of scalding from steam jet.**

The steam jet assembly (Fig. 3) is articulated so as to give easy access of the tube (H) into the liquid to be heated. If the container is deep, then the tube can be used away from the machine side.

Put the end of the tube in the liquid to be heated, then press the steam control button (Rep. V, Fig. 4).

The supply is stopped automatically after the programmed time has elapsed (see "Programming").

The cycle can be stopped at any time by re-pressing the steam button.

#### - Making a "cappuccino"

Use a thin container, of good height, half filled with cold low fat milk.

Never boil the milk.

After each operation, wipe the steam tube with a damp cloth, then briefly operate the steam to get rid of any condensation left in the tube.

**Never leave the steam tube immersed in a liquid, when the machine is not in use.**

### 3.6 Programming (Fig. 4)

The following pads can be programmed :

Steam "V" : between 1 second and 3 minutes operation

Coffee "C1" and "C2" : total volume between 2 cl and 30 cl.

Programming is done by following these instructions :

1. Machine in "On" mode with the heating control light Rep. "h" unlit.
2. Hold down touch pad "On/Standby", and after 3 secs the two will blink alternatively.
3. Press touch pads "V", "C1" or "C2", as needed to programme. If no pad is touched, after 10 secs the programming mode self-cancels.
4. When the desired time/volume is reached, re-press the touch pad of the programming element to stop and memorise.
5. Start a 2) above to programme each operation.

## 4. DAILY MAINTENANCE

**Attention** : Do not use pressure sprays or hoses to clean the machine. Likewise, the machine must never be immersed in a liquid.

Even when the machine is not in use, it is normal that a small quantity of water flows into the waste drawer (30 cl per 24 hours). Then, if the machine is unused during more than 48 hours, it is advised to turn off water supply and to switch on position "0".

The different parts must be cleaned as follows :

#### 4.1 Coffee infusion assembly (Fig. 5 and 6)

- **Attention** : risk of scalding, see paragraphs 3.4
- Infuse 2 or 3 cycles but without coffee to clean the whole unit.

Place the blanking rubber (accessory kit supplied) in the filter-holder base. Engage the holder onto the machine and carry out 2 or 3 dummy infusions.

Use touch pad C2 (Fig. 4) for this operation, then re-press when "c1" and "c2" begin to blink.

This operation can be carried out using detergents specially selected for cleaning the infusion units of coffee machines.

- Remove the filter-holder "C", the filter assembly "B" and the spout "E" (Fig. 5 & 6).  
Rinse these items carefully to remove all traces of coffee oils.
- Reassemble all parts carefully.

## 6. BREAKDOWNS

### 4.2 Waste drawer and grill

Both must be carefully rinsed to remove all traces of coffee oils. The drawer can be rinsed with hot water (60°C maximum) with household dishwash liquid. The grill can be washed in a dishwasher.

### 4.3 Steam jet assembly (Fig. 3)

Attention : risk of scalding

After each daily operation, we advise to unscrew the end (Rep. J) and the tube (Rep. H) so that they can be cleaned.

Once a week, we advise to take apart all the parts in fig. 3 and to clean as follows :

- Switch (Rep. C, Fig. 1) to the position "0".
- Always keep the parts in a container, so as not to misplace them.
- Unscrew the end "J" and tube "H".
- Unscrew the screw "E".
- Unscrew and remove the screw "D", and separate the parts "C" and "G".
- Wash and rinse carefully. Never use abrasives of harsh materials, nor any powder likely to block the perforations.
- If the smaller holes of parts "J" and "G" need unblocking, use only the point of screw "D".
- Reassemble all parts in reverse order.

### 4.4 Body work

Before cleaning body work, switch to "0" (Rep. C, Fig. 1).

Use only a soft cloth and non-abrasive cleaning liquid, for all metal and plastic parts.

### 4.5 Water tank (optional)

If your machine has this option, the tank must be cleaned daily, using only food-grade products.

Wipe the water intake tube with a soft cloth.

Water in the tank must be changed daily. (Preferably use a water of low mineral salt content)

## 5. PROLONGED STOPPAGE + REMOVAL

It is necessary to empty the machine before a long stoppage or before a frost exposition (winter, air travel, etc...). Call service dealer.

This document can cover only the most simple faults.

Only specially trained engineers should be used to take the machine apart. Call your nearest dealer.

### 6.1 If the control lights do not come on

- unplugged, switch on "0", check fuse/switch
- internal problem : contact service dealer.

### 6.2 Incorrect volume infused into cup

- re-programme : see paragraph 3.6
- internal problem : stop infusion manually by re-pressing C1 or C2, then contact service dealer.

### 6.3 Control lights "c1" or "c2" blink unusually during infusion (ie slowly or alternatively)

- filter "B" or spray plate "A"(Fig. 5 & 6) blocked : need cleaning
- grind too fine or too compacted : change as directed
- water supply out : turn on tap or refill tank
- blocked filter (Rep B, Fig 2) : clean or change
- internal problem : call service dealer (If the water supply is in order, it is still possible to make coffee manually, pressing C2 to start-stop).

### 6.4 Water light "w" alone blinks

- no water : Turn on tap or refill tank
- blocked filter (Rep B, Fig 2) : clean or change
- internal problem : "Reset" by pressing On/Standby twice. If this does not clear, call service dealer.

### 6.5 Heating control light alone blinks

- internal problem : "Reset" by pressing On/Standby twice. If this does not clear, call service dealer.

### 6.6 Heating and water lights blink together

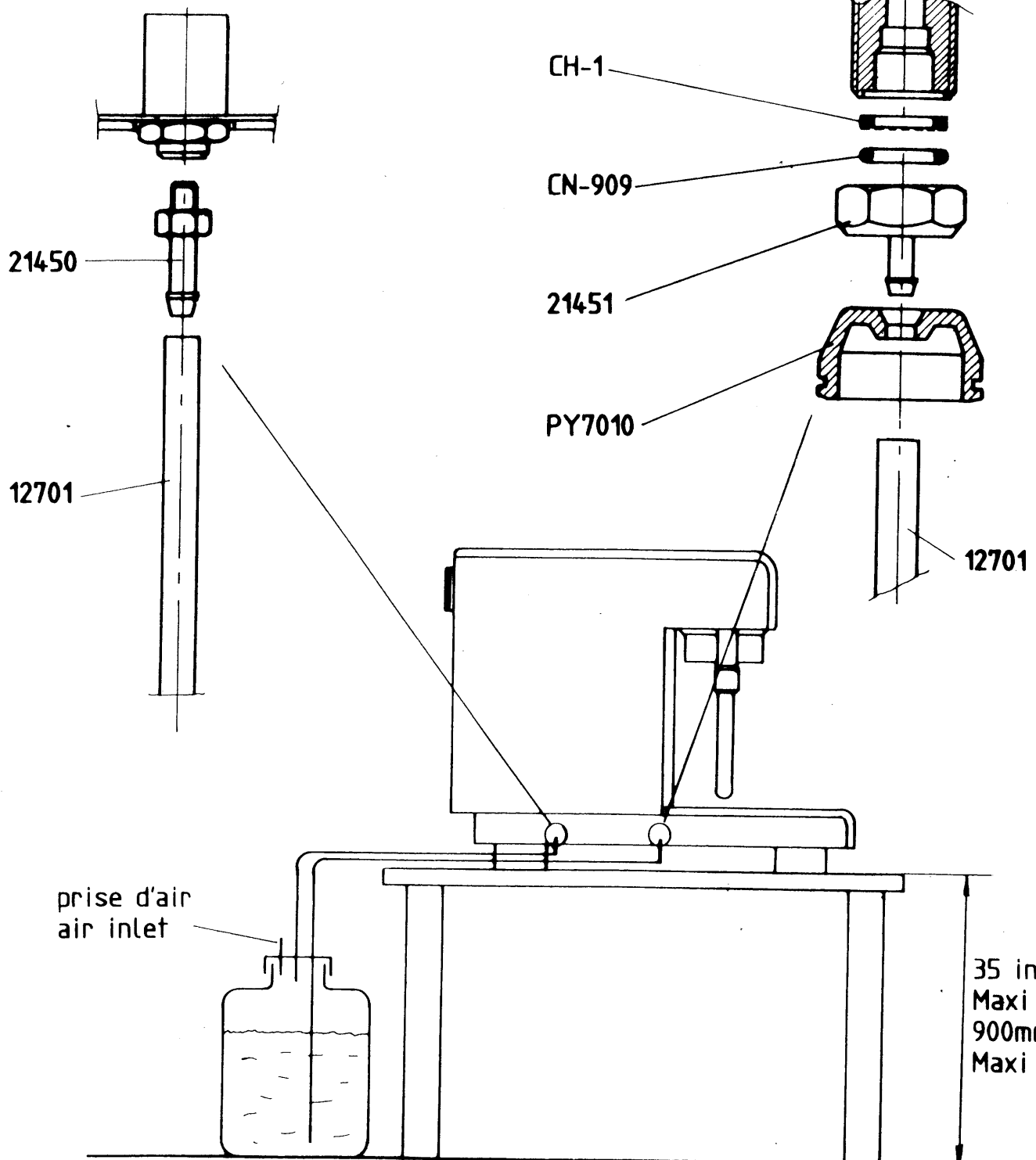
- steam tube nozzle blocked : allow machine to cool and clean following the instructions of § 4.3
- internal problem : call service dealer.

### 6.7 Water and heating lights blink alternatively

- Steam leak : check. If necessary, turn off water supply, switch off at mains, and call service dealer
- False alarm : "Reset" by pressing twice on On/Standby button.



**OPTION**



prise d'air  
air inlet

35 inch  
Maxi  
900mm  
Maxi

|        |                          |                         |
|--------|--------------------------|-------------------------|
| 12701  | TUBE SILICONE 4x6        | SILICON PIPE 4x6        |
| 21450  | RACCORD M6 TETINE        | FITTING M6 WITH RIBBING |
| 21451  | RACCORD 3/8F TETINE      | FITTING 3/8 4-6         |
| CH-1   | JOINT FILTRE 3/8         | WASHER-FILTER-3/8       |
| CN-909 | JOINT TORIQUE 2,62x11,91 | GASKET 2,62x11,91       |
| PY7010 | CAPUCHON ENTRÉE D'EAU    | HOOD FOR WATER INLET    |

01-96

MACHINE AVEC RESERVOIR  
MACHINE WITH TANK

## INSTALLATION OF TANK OPTION

The machine in its standard version is delivered to be directly connected to the water network. None inside part is involved in this operation. The following instructions refer to the drawings below.

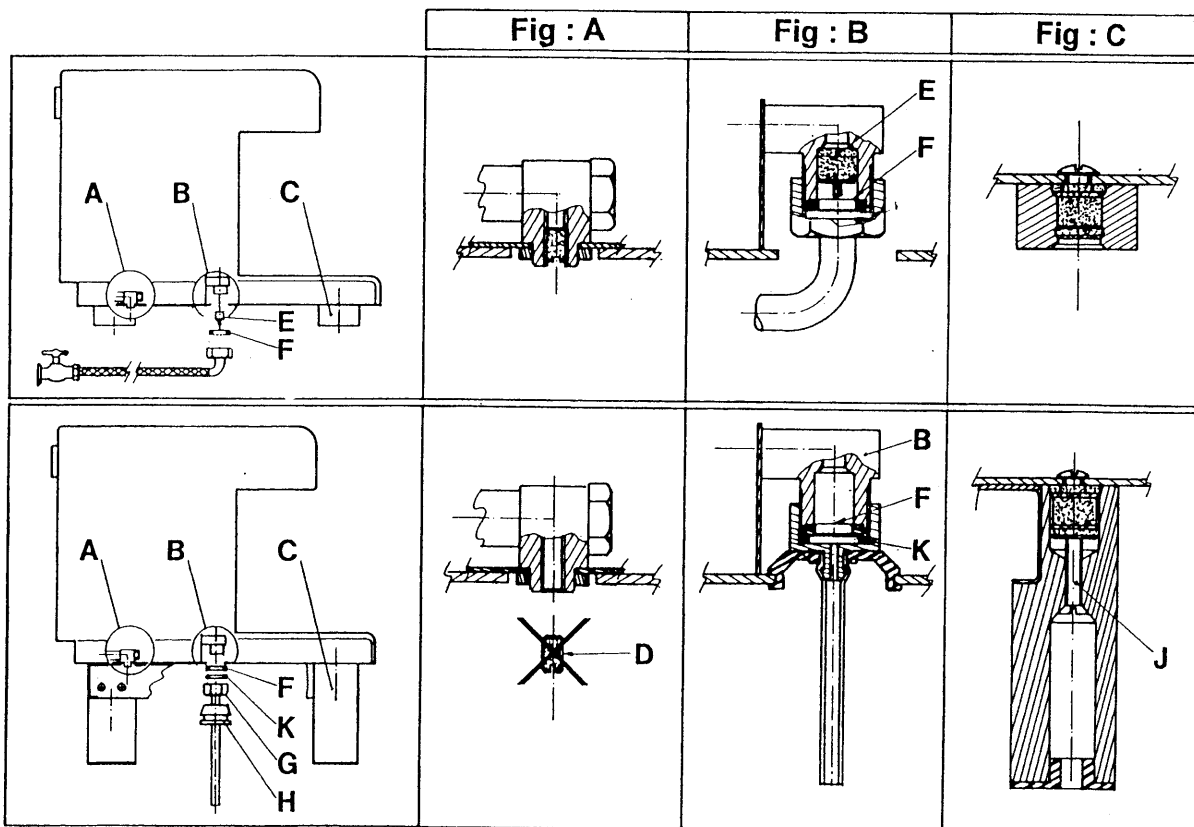
1. Remove: the plug D located in A, the flow regulator E (green part) located in B and the rubber legs C.
2. Install the frame of the tank support under the machine. Tighten the 4 screws J.
3. Check the internal cleanliness of the fitting B and place the filter F. Screw the fitting G with the gasket K and its flexible tube and the rubber hood H. End the assembling pushing the rubber hood upwards and ensure in this way the upholding of the flexible tube.
4. Push the tank to the stop after having filled it. Your machine is ready to work with its tank.

**"The unit never be operated in pour over configuration without the rubber hood H"**

## INSTALLATION DU KIT RESERVOIR

La machine standard est prévue pour raccordement au réseau d'eau. L'adaptation du kit réservoir s'effectue sans intervention interne à la machine. Les instructions suivantes se réfèrent aux dessins ci-dessous.

1. Retirer : la vis bouchon D située en A, le régulateur de débit E (vert) situé en B et les pieds caoutchouc C.
2. Placer le châssis du réservoir sous la machine. Serrer les 4 vis J.
3. Vérifier la propreté interne du raccord B et placer le filtre F. Visser le raccord G muni du joint K et de son tube souple et de la calotte d'étanchéité H. Finir le montage en poussant la calotte vers le haut et assurer ainsi le maintien du tube souple.
4. Faire glisser le réservoir plein d'eau jusqu'en butée. Votre machine est prête à fonctionner avec son réservoir.



## **INSTALLATION OF THE GROUND COFFEE KIT**

(The machine is delivered with the coffee cartridge equipment)

1. Remove the screw (A) in order to take off the plastic filter-holder support (F).
2. Remove the screw (B) and the parts (C).  
Remove the diffusion screen (D).
3. Screw back the brass packer (G) with its diffusion screen (H)
4. Insert the black rubber endings (I) to seal the threadings.
5. Filter-holder
  - \* Take the internal parts (E) from the filter-holder.
  - \* Put into the filter-holder the spring ring (K)
  - \* Fix the plastic coffee spout (M) on the filter-holder with the suitable angular position by means of the screw (N).
  - \* Insert the coffee filter (1 cup or 2 cups) in the filter-holder.

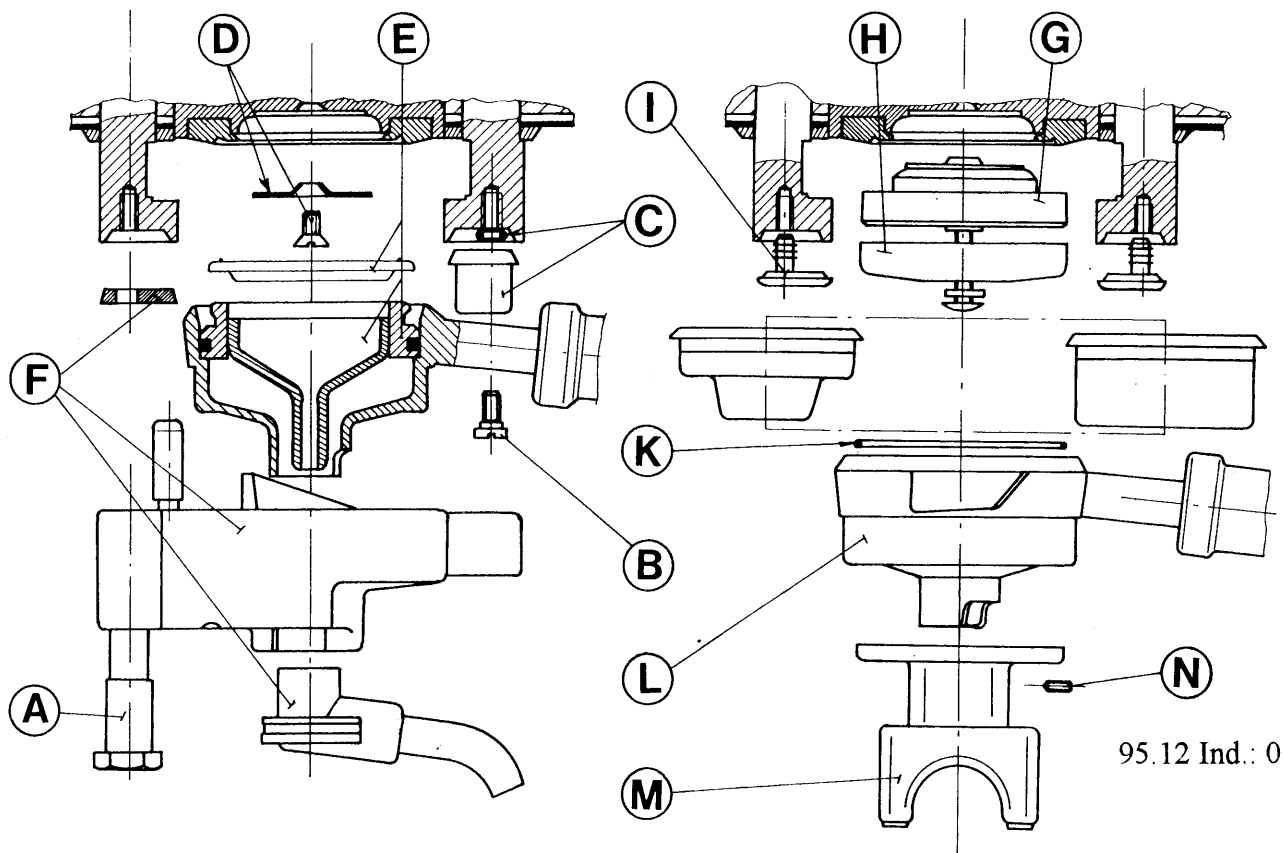
**YOUR MACHINE IS READY TO WORK WITH ITS GROUND COFFEE KIT.**

## **INSTALLATION DU KIT CAFÉ MOULU**

(La machine est livrée avec l'équipement cartouche de café)

1. Retirer la vis (A) afin de sortir le support plastique du porte-filtre (F).
2. Retirer la vis (B) et les pièces (C).  
Retirer la douchette (D) et sa vis.
3. Monter le tassoir (G) et le filtre (H) sur le groupe par l'intermédiaire de la vis.
4. Insérer les jointeurs caoutchouc (I) dans les baïonnettes.
5. Porte-filtre
  - \* Retirer les pièces internes (E) du porte-filtre.
  - \* Placer le ressort (K) dans le porte-filtre.
  - \* Fixer le bec 2 tasses (M) sur le porte-filtre en réglant le positionnement angulaire et le serrer avec la vis (N).
  - \* Placer le filtre (1 ou 2 tasses) dans le porte-filtre.

**VOTRE MACHINE EST PRÊTE A FONCTIONNER AVEC SON KIT CAFÉ MOULU**



# INSTALLATION ET UTILISATION DU DISPOSITIF D'EMULSION DE LAIT LC

## CAPPUCCINATORE COMPLET REF. PY1006

### **Installation**

- 1) Retirer une partie de la sortie vapeur en desserrant la vis horizontale (D) (Fig. 3)
- 2) Positionner l'axe réf. PY4029 avec le trou taraudé vers le haut sans oublier les joints
- 3) Revisser la vis (D)
- 4) Vérifier que l'assemblage des différentes pièces plastiques et joints soit conforme au schéma ci-contre.
- 5) Emboîter et positionner l'ensemble sur l'extrémité de l'axe
- 6) Bloquer le tout avec la vis 26179 (ne pas oublier le joint TC80)

### **Utilisation**

- 1) Plonger le tube silicone dans le lait
- 2) Sélectionner C pour obtenir du "cappuccino"  
L pour obtenir du "latte" (lait chaud sans mousse)
- 3) Ouvrir la vapeur.

### **Réglage de la température du lait**

Il est possible de modifier la température de sortie du lait en agissant sur la vis de réglage du débit d'aspiration, située directement sur le tube silicone.

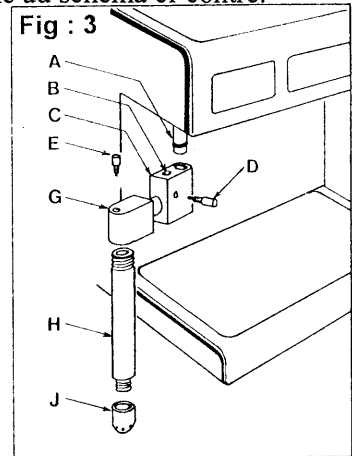
- Visser pour augmenter la température
- Dévisser pour diminuer la température

**ATTENTION** : Un débit trop faible peut nuire au bon fonctionnement de l'appareil. Dans ce cas, il est nécessaire de redévisser légèrement la vis.

### **Nettoyage quotidien**

- Démontez l'appareil entièrement pour nettoyer chaque pièce séparément au moins une fois par jour.
- Si vous n'utilisez pas l'appareil pendant plus d'1 heure, il est conseillé de faire un rinçage en utilisant de l'eau à la place du lait.

**Bon cappuccino !**



# INSTALLATION AND UTILIZATION OF THE AUTOFROTHER LC

## WHOLE CAPPUCCINATORE REF. PY1006

### **Installation**

- 1) Remove a part of the steam outlet by unscrewing the horizontal screw (D) (Fig. 3)
- 2) Place the axle ref. PY4029 with the tapped hole upwards without forgetting the gaskets
- 3) Screw back the screw (D)
- 4) Check that the assembling of the different plastic parts and gaskets is conformable to the annexed diagram
- 5) Interlock and place the whole on the end of the axle
- 6) Block the whole with the 26179 screw (don't forget the TC80 gasket).

### **Utilization**

- 1) Immerse the silicone tube in the milk
- 2) Select C to get a "cappuccino"  
L to get a "latte" (hot milk without foam)
- 3) Open the steam.

### **"Hot milk" temperature adjustment**

It is possible to modify the milk temperature at the outlet of the spout by acting on the setting screw of the sucking flow, which is located directly on the silicone tube.

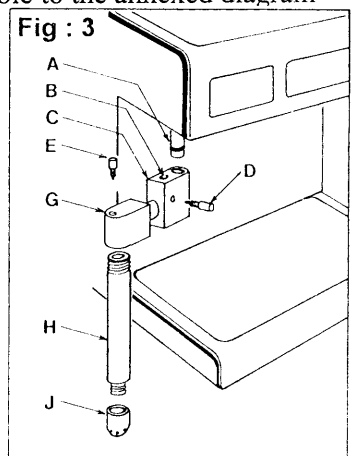
- Screw to increase the temperature
- Unscrew to decrease the temperature

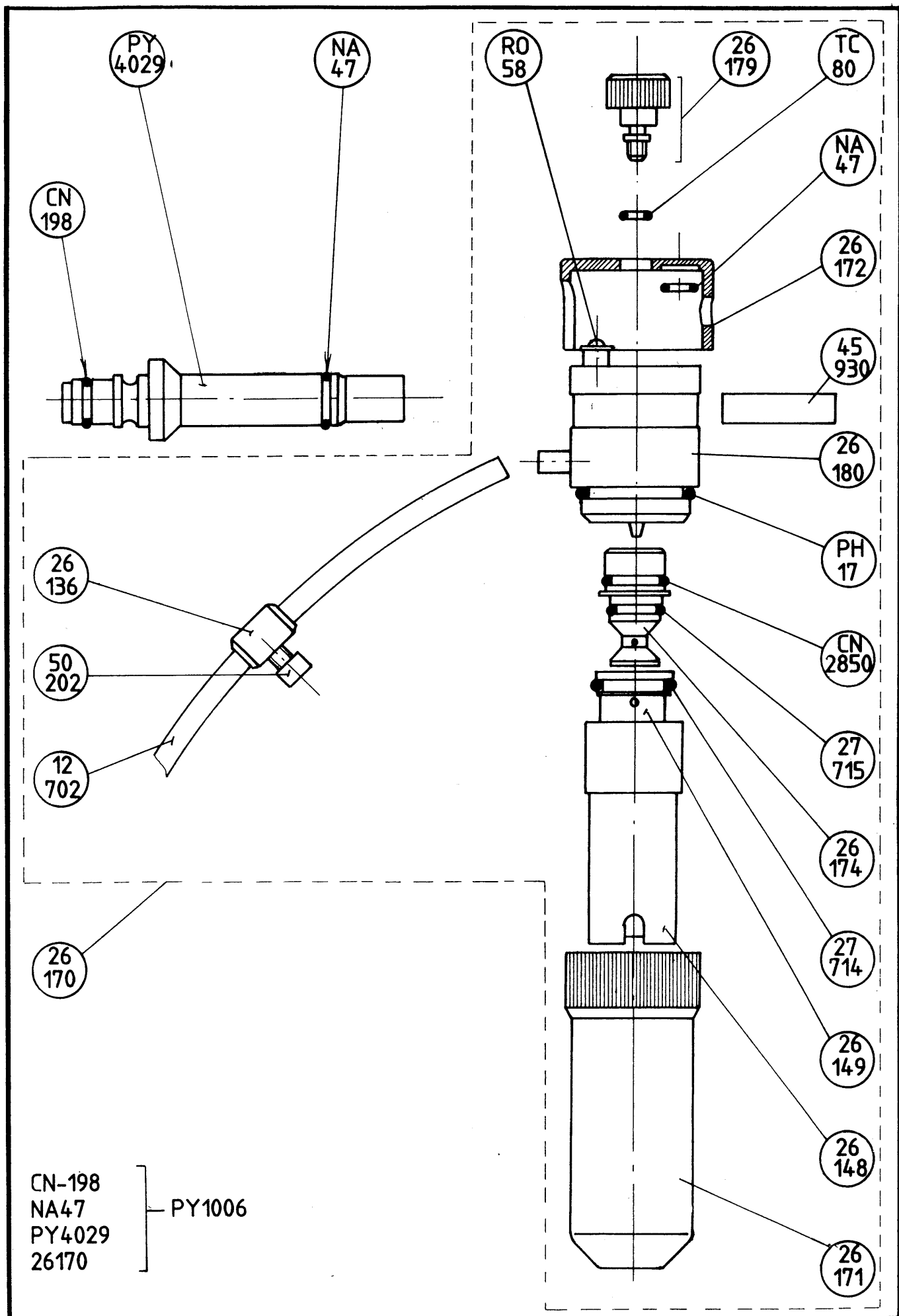
**CAUTION** : A too much low sucking flow can be prejudicial to the good working of the device. In this case, it is necessary to unscrew again lightly the screw.

### **Daily cleaning**

- Dismantle completely the device to clean each part separately once per day at least.
- If you don't use the device during more than 1 hour, it is advised to give a rinse by using water instead of milk.

**Good cappuccino !**





CN-198  
 NA47  
 PY4029  
 26170

} PY1006

07-97

SORTIE CAPPUCCINATORE LC  
 AUTOFROTHER LC PY1006

**UNIC**

# **INSTALLATION ET UTILISATION DU DISPOSITIF D'EMULSION DE LAIT**

CAPPUCCINATORE COMPLET REF. PY1015

## ***Installation***

- Retirer la sortie vapeur en desserrant la vis horizontale réf. PY4033 comme indiqué sur la notice.
- Remplacer l'axe vertical réf. PY4030 par le tube réf. PY6010 qui est fixé grâce à la vis 26116 et la rondelle 51750 (ne pas oublier les deux joints réf. PA-96 ainsi que la colle d'étanchéité sur le filetage de la vis).
- Visser le gicleur 26147 sur le raccord d'adaptation sans oublier le joint torique réf. PH78.
- Emboîter les différentes pièces plastiques comme indiqué sur le schéma, sans oublier de verrouiller le tout avec le ressort 26146.

## ***Utilisation***

1. Plonger le tube silicone 12702 dans le lait.
2. Ouvrir la vapeur.

## ***Réglage de la température du lait***

Il est possible de modifier la température de sortie du lait en agissant sur la vis de réglage du débit d'aspiration, située directement sur le tube silicone.

- Visser pour augmenter la température
- Dévisser pour diminuer la température

**ATTENTION** : Un débit trop faible peut nuire au bon fonctionnement de l'appareil. Dans ce cas, il est nécessaire de redévisser légèrement la vis.

## ***Nettoyage quotidien***

- Démontez l'appareil entièrement pour nettoyer chaque pièce séparément au moins une fois par jour.
- Si vous n'utilisez pas l'appareil pendant plus d'1 heure, il est conseillé de faire un rinçage en utilisant de l'eau à la place du lait.

***Bon cappuccino !***

# **INSTALLATION AND UTILIZATION OF THE MILK FROTHING DEVICE**

WHOLE CAPPUCCINATORE REF. PY1015

## ***Installation***

- Remove the steam outlet by loosening the horizontal screw ref. PY4033 as indicated in the manual.
- Replace the vertical axle ref. PY4030 with the tube ref. PY6010 which is fixed by the screw 26116 and the washer 51750 (do not forget the two gaskets ref. PA-96 and the glue on the threading of the screw to ensure tightness)
- Screw the gicler 26147 on the fitting without forgetting to put the gasket ref. PH78.
- Interlock the different plastic parts as mentioned on the diagram, without forgetting to lock the whole with the 26146 spring.

## ***Utilization***

1. Immerse the silicone tube 12702 in the milk.
2. Open the steam.

## ***"Hot milk" temperature adjustment***

It's possible to modify the milk temperature at the outlet of the spout by acting on the setting screw of the sucking flow, which is located directly on the silicone tube.

- Screw to increase the temperature
- Unscrew to decrease the temperature

**CAUTION** : A too much low sucking flow can be prejudicial to the good working of the device. In this case, it is necessary to unscrew again lightly the screw.

## ***Daily cleaning***

- Dismantle completely the device to clean each part separately once per day at least.
- If you don't use the device during more than 1 hour, it is advised to give a rinse by using water instead of milk

***Good cappuccino !***

PY6010

51750

PH-78

PA-96

26126

26116

26146

26147

27715

26102

26149

PA-96

26148

12702

CAPPUCCINATORE COMPLET: PY1015

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