

## **ESPRESSO COFFEE MACHINE**

*Model EXPORT*

*Model LUSSO*

### **STARTING UP THE MACHINE**

- Unscrew the boiler cap (1), located under the upper cup-stand, by turning anti-clockwise.
- Pour fresh water into the boiler (1); however the water level must not go above the top of the level glass (2), since space is required in the boiler for steam.
- Screw the boiler cap (1) clockwise, and check both cap and steam tap knob (3), water (4), are shut (turn clockwise).
- Insert the plug into the mains socket, making sure that the mains voltage is correct (see the label under the machine base).

### **SETTING UP THE MACHINE FOR USE**

- Check the water level in the boiler: it never must go below the bottom of the level glass (2).

#### ***MODEL EXPORT - LUSSO***

- Push the switch (5); the internal warning lamp will light up (the machine is now under power), in the meantime also the warning light (6) will light up.
- Wait until the warning light (6) turns off, slowly open the steam knob (3) anticlockwise, in order to release the false pressure in the boiler (due to air), then close the knob clockwise.
- The warning light comes on again; wait until it goes off. Now the machine is ready to make coffee and deliver steam. It is normal that, from time to time the warning light goes on and off, this indicates that the pressurestat, that automatically controls the boiler pressure, is working.

- When making the first coffee, after the machine is up to pressure, lower the lever and take it on start position (7) to allow the group (8) to warm up. This ensures the first cup of coffee you make is really hot.
- If the machine is left turned on without water in the boiler, while working, a thermo switch cuts off the power to the machine, to protect the heating element. In this case, the thermo switch has to be reset.

### **COFFEE PREPARATION**

- Insert the filter (9), single or double, into the filter holder (10).
- Fill the filter (9) with one (or two) measuring spoon(s) of coffee, according to the required number of coffees.
- Press the coffee with the press (11) provided, and clean the filter brim of coffee residues.
- Install the filter holder (10) into its housing under the group (8); with the other hand hold the lever (7) handle, in order to keep the machine steady, and turn the filter holder from left to right, to lock it into the group.
- Raise the lever (7) down (while holding the filter holder handle with the other and, in order to keep the machine steady), and keep it in this position for some seconds until the first drops of coffee come out. Then pull it up completely. Repeat this operation according to the desired coffee quantity.
- If a weaker coffee is wanted, raise and lower the lever as required to suit your taste.
- **WARNING:** After making a coffee, do not remove the filterholder immediately: wait some seconds, until there is no more pressure between the filter and the group shower. Such pressure may cause the rubber gasket to spring out, or a coffee residue to spray out off the filter. Remove the filter holder (10) from the group (8) slowly, turning from right to left, and under a slight pressure downwards, in order to release any residual pressure.

## STEAM DELIVERY

- First, check the water level in the boiler; carry out the procedure to bring the machine up to pressure.
- Before heating any kind of drink, carefully allow some steam to come out from the pipe (12), by opening the steam tap knob (3) anticlockwise. This removes the condensation accumulated in the boiler and in the pipe. Then open the knob further, to obtain the required steam delivery.
- In order to obtain a large amount of steam, the water in the boiler must be about half way up the level glass (2).
- Close the steam tap knob (3) clockwise.

## WARNINGS

- If the thermo switch does not work, it may happen that the pressure in the boiler overheats. For this reason the boiler is equipped with a safety valve that automatically operates at 1L cm<sup>2</sup>.
- Place the machine on a stable and dry surface. In any case, the machine is provided with an anti-skid and anti-overturning base.
- Always check the water in the level glass (2). If the machine is used with insufficient water, the element may be damaged by overheating (the machine is however fitted by a thermo switch, to protect the element).
- When switched on, in addition to heating water, the machine produces pressurized steam inside the boiler; for safety reasons, keep the machine out of children's reach.
- When the machine is hot, do not touch the boiler placed inside the case (13) nor the group (8).
- Do not open the boiler cap (1) when the machine is operating. To remove the cap and refill the boiler, push the switch (5) off, slowly open the steam top knob (3) anticlockwise, and wait until all the steam has come out of the steam pipe (12). If the steam doesn't flow out regularly, remove the filter holder (10) and to lower the lever (7), to allow steam and water contained in the boiler to flow through the group. In both cases, it is recommended to use a container to collect the steam and water.

## MAINTENANCE

- Before any cleaning or maintenance, remove the plug from the mains socket.
- Periodically clean the filter holder (10) and the filter (9), the bottom of the group (8), the drip tray (14), and the steam pipe nozzle end (12) as well.
- To remove the lime scale from the heating element and the boiler. Boil a mix of water and vinegar in the boiler.
- Do not dip the machine into the water, not even partially.
- Do not use detergents or abrasives to clean the machine. Use a wet cloth.

## TROUBLESHOOTING GUIDE

- The machine doesn't work and the warning light inside the main switch is off:
  - 1 - There is no current.
  - 2 - The plug is not correctly connected to the mains socket.
- The warning light inside the main switch is on, but the water doesn't warm up:
  - 1 - The thermo switch has to be reset, apply to a service center.
  - 2 - The heating element is disconnected or burned out.
- The machine, when under pressure, doesn't deliver steam:
  - 1 - Clean the steam pipe nozzle (12) holes, using a needle.

### **During the preparation:**

- Coffee doesn't come out:
  - 1 - No water in the boiler.
  - 2 - Coffee is ground too fine.
  - 3 - Too much coffee in the filter.
- Coffee flows out too quickly:
  - 1 - Coffee is ground too coarse.
  - 2 - Too little coffee in the filter.

- Coffee comes out drop by drop:
  - 1 - Coffee is ground too fine.
  - 2 - Too much coffee in the filter or a combination of both.
- Coffee comes out around the filter brim:
  - 1 - The filter holder is not correctly positioned in the group.
  - 2 - The filter brim is not clean.
  - 3 - The group rubber gasket is worn out.
- No cream on the coffee:
  - 1 - The coffee blend is not suitable for the machine.
  - 2 - Grind is wrong (probably too coarse).
  - 3 - Too little coffee in the filter.

### ACCESSORIES

- Drip tray with grill.
- Filter for one or two coffees.
- Measuring spoon for one coffee.
- Coffee press.
- Funnel.

### TECHNICAL DATA

#### *Model EXPORT*

Dimensions: width cm 16, height cm 38, depth cm 28.  
 Weight: Kg 8.  
 Boiler capacity: lt 0,9.  
 Boiler pressure: 1,0-1,2 Kg. P. cm<sup>2</sup>.  
 Average warm up time: 10 minutes.  
 Power supply: 230 V 50 Hz, or 120 V 60 Hz.  
 Heating element: 700 W.  
 Thermo switch with manual rearmament.  
 Pressurestat to keep boiler pressure constant.

#### *Model LUSSO*

Dimensions: width 36 cm, height 23 cm, depth 28 cm.  
 Weight: Kg 12.  
 Boiler capacity: lt 3.  
 Boiler pressure: 1,0-1,2 Kg. P. cm<sup>2</sup>.  
 Average warm up time: 10 minutes.  
 Power supply: 230 V 50 Hz, or 120 V 60 Hz.  
 Heating element: 1000 W.  
 Thermo switch protecting the heating element with manual rearmament.  
 Pressurestat to keep boiler pressure constant.

The underbase is mounted to prevent interference with the electrical components. Therefore, for any intervention or for the replacement of the power card, please apply to authorized service centers.