



Using your Cecilia

Turn on your machine

1. Ensure the water tank is full.
2. Plug in & turn on at the wall.
3. Flick all switches on at the same time starting with the right hand side power switch.
4. Allow for the boiler to fill and heat up.
(You will know when it is ready as the pressure gauge will rise to 1-1.5 bars).

Making your coffee

1. Choose your Lucaffé blend and carefully open your sachet. Enjoy the smell of your fresh coffee.
2. Place the coffee cialde in the group head using the thumb tab to protect your fingers.
3. *Clamp and lock* down the group head using the lever. Be careful not to pinch the cialde in the group head
4. Extract your espresso.
5. Remove the pod immediately and discard in the bin.
6. Clamp and lock down the group head again, then run water through it for around 2-3 seconds to flush it clean.

Extracting your coffee

Approx 30ml coffee Approx 50ml coffee Manual control



The size of Espresso you would like is entirely personal taste. Please note, extracting coffee for too long i.e. longer than 25-30seconds will burn the coffee grounds and leave a bitter taste.

Steam Your Milk

1. Measure your milk.
2. Before steaming your milk. Turn on your wand until it forms steam, then turn it off.
3. Place steam wand on the surface of your milk and turn on your steam wand.
4. Create bubbles on the surface and then tilt your jug to create a whirlpool to 'Chop' the bubbles up.
(Like beating egg white).
5. Allow your thermometer to rise to approximately 50 degrees to allow the finishing temperature of the milk to reach 60 degrees. If you don't have a thermometer then the milk is hot enough when the pad of your palm can't stand the heat.
6. You should have a silky/smooth milk effect.
7. Pour milk over your Espresso. (Whilst pouring textured milk over the espresso a faster pour will add more foam and to achieve more milk pour slower.)

Remember your machine contains two separate units, a thermal block for coffee and a boiler for steaming milk. The machine is designed to be able to make coffee and steam milk simultaneously.



Cleaning/Maintenance for Your Machine

1. Always ensure the water tank is full, best to be checked first thing before turning on the machine.
2. When making your coffee, always remove the pod and flush the group head using the manual button '✱' press to turn on and press again to turn off.
3. Always wipe the steam wand after every use. Keep a clean damp cloth next to your machine so everyone gets into the habit of wiping down the steam wand.
4. Clean out the drip tray. Empty and clean/wipe out the drip tray when you close down your machine, best to do at the end of every day.

Restocking/Ordering/Support

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