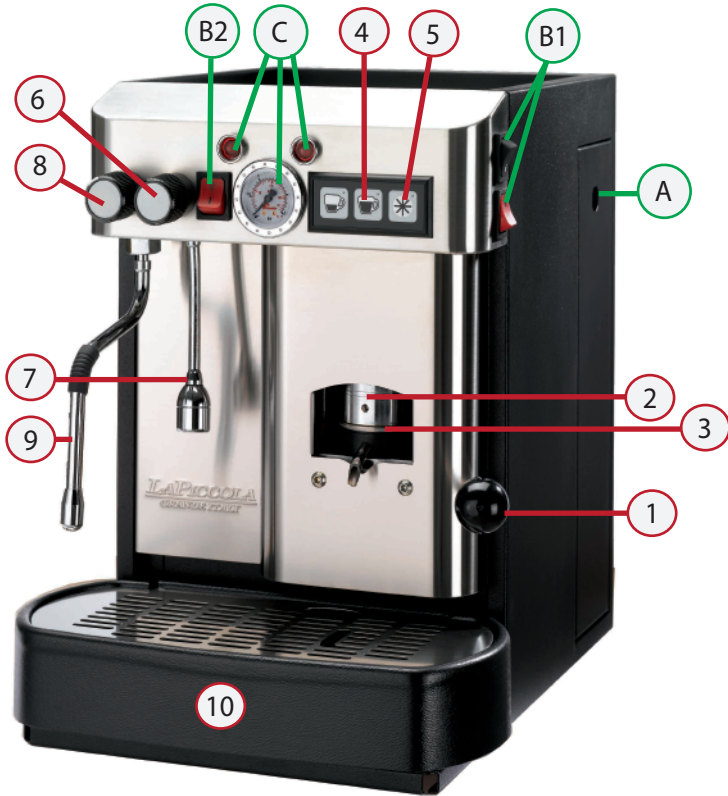


Lucaffé®

...e vivi la vita

LAPICCOLA coffee pod machine - model "Cecilia 1 group"
GRANDE ITALY



OK, Let's make a coffee

1. **Lift the handle** (1) to open the group head (2).
2. Open the Pod Packet and hold the pod by the tab, then **Place the cialde (pod)** in the centre of basket (3) under the group head holding the tab on the cialde.
3. **Lower the handle** then (1) then press it firmly down **until it locks**
4. **Extract your coffee** by pressing the centre dose button (4) or the manual button (5). If you select the manual button, press it once to start then press it again to stop at the desired extraction. For manual extraction it takes around 15 seconds to make 30 mls of coffee.
5. **For hot water** from the boiler, place your cup under the hot water spout (7) and turn on the hot water knob (6).
6. **To steam heat and froth milk** half fill a stainless steel frothing jug with cold milk. Then insert the steam wand (9) in to the milk until it is just under the surface of the milk.
7. Turn the steam knob (8) on to nearly full and steam your milk to the desired temperature, usually 60-70 C with a milk thermometer or as the jug becomes to hot to touch with the palm of your hand

Simply clean after making coffee.

Group head. Once you have made your coffee(s) and removed the cialde (pod) close and lock the group head and run water through it for 2-3 seconds using the manual button.

Steam Wand. Always wipe the milk off your steam wand after each use, then point the wand over the drip tray and turn the steam on for 2 seconds.

Drip Tray. Empty drip tray (10) when necessary and wash with soap each day.

Turn on your machine

1. Open door (A) on the side of the machine and remove the water tank and fill with water. (Preferably filtered water). N.B. When replacing the full tank make sure both hoses are fully in the water.
This does not apply to models plumbed in.
2. Turn on the switches in sequence. First the two switches at (B1) then the switch for the boiler (B2)
3. The machine will come to temperature. The two red lights (C) will go out when the machine is at temperature to use. The pressure gauge (C) will read approx 20 psi when ready. These lights will periodically go on as the machine maintains the correct temperature. The group head will take approximately 2-3 minutes to be ready to make coffee. The boiler will take around 10 minutes to boil and come to pressure to make steam.

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Restocking / Ordering / Support

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Warning

Coffee machines contain heating elements.

DO NOT touch the group head,

or the bare metal on the steam wand

or water spout
with an unprotected hand as
IT WILL BURN YOU.

Remember,

1. Always ensure the water tank is full
2. Keep you machine clean, it will love you for it.
3. If you are unsure about any operation on the machine, ask someone or phone Lucaffé for help

