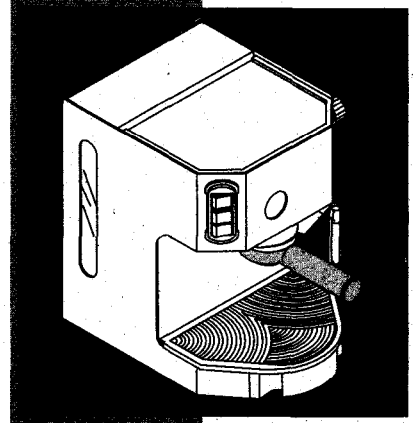
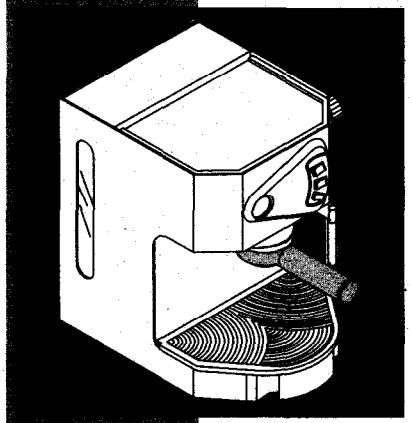
MODELLO EP - EPL





chine per caffé

Congratulazioni!

Gentile Cliente, Lei oggi ha fatto un'ottima scelta.
Le auguriamo molta soddisfazione con la Sua nuova macchina per caffè che Le farà gustare a fondo il piacere dell'espresso.

Congratulations!

Dear customer, today you have made a good choice. We hope you will be fully satisfied with your new coffee machine. It will allow you to taste the very best espresso coffee.

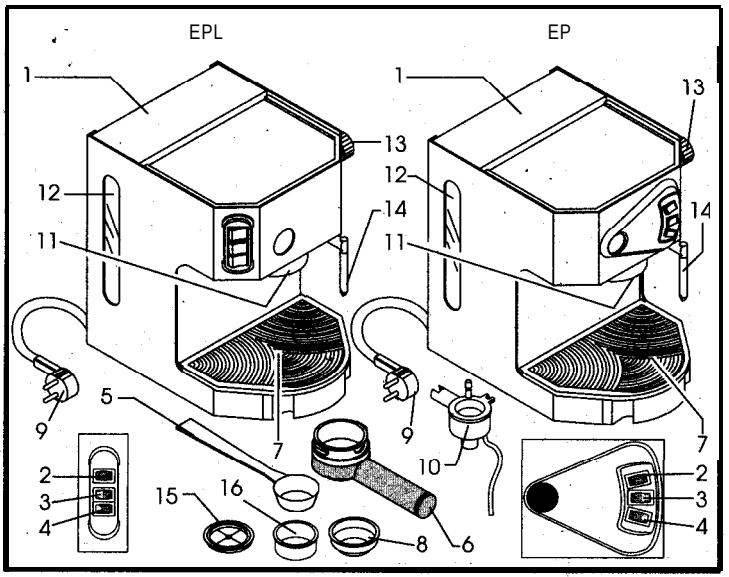
Herzlichen Glückwunsch!

Lieber Kunde, heute haben Sie einem gutem Kauf gemacht. Wir. wünschen lhnen viel Freude und bestet Espressogenuß mit lhrer neuen Kaffeemaschine.

Felicitations!

Cher client, aujourd'hui vous avez fait un choix gagnant. Nous vous souhaitons de goûter pour longtemps un café espresso excellent, avec votre nouvelle machine à café.

la Pavoni



1 Coperchio Serbatoio.	1 Tank cover
2 Interruttore Generale.	2 Main switch
3 Interruttore Caffè.	3 Coffee switch
4 Interruttore Vapore.	4 Steam switch
5 Misurino per Dose Caffè.	5 Measuring spoon for one coffee
6 Portafiltro Press. Meccanico	6 Pressurized filter holder (mech.)
7 Vasca di Recupero.	7 Drip tray
6 Filtro per Cialde.	6 'Filter for coffee capsules
9 Cavo Alimentazione.	9 Power cable
10 Cappuccino Automatic.'	10 Cappuccino Automatic device
11 Gruppo Caldaia.	11 Boiler group
12 Serbatoio Acqua	12 Water tank
13 Pomello Acqua Calda-Vapore.	13 Hot water/steam knob
14 Turbo cappuccino.	14 Turbo Cappuccino
15 Guarnizione per cialde	15 Insert for coffee capsules
16 Filtro caffè	16 Coffee filter
1 Wassertankdeckel	1 Couvercle reservoir
2 Ein-/Au&chatter	2 Interrupteur general
3 Schalter für Kaffee	3 Interrupteur cafe
4 Schalter für Dampf	4 Interrupteur vapeur
5 Meßlöffel	6 Mesure pour une dose de cafe
6 Druckregulierter Siebträger	6 Porte-filtre pressurisé
7 Abtropfschale mit Abtropfgitter	7 Cuvette recueille-gouttes
6 Sieb 1 / 2 Tassen /Sieb für Pods	6 Fittre à capsules
9 Netzkabel	9 Cable d'alimentation
10 Cappuccino Automatic	10 Cappuccino Automatic
11 Brühkopf	11 Groupe chaudiere
12 Wassertank	12 Reservoir de l'eau
13 Heißwasser-/Dampf-Drehknopf	13 Bouton de réglage eau chaude/vapeur
14 Turbo Cappuccinodüse	14 Turbo Cappuccino
15 Siebeinlage für Pods	15 Joint pour capsules
16 Kaffeefilter	16 Filtre cafe

ATTENZIONE

Per **garantire un buon funzionamento, ed evitare danni a persone o cose ripottiamo alcune semplici norme di sicurezza, Vi preghiamo di osservarle scrupolosamente:**

- **Leggere attentamente e consirvare queste istruzloni d'uso.**
- Non toccare le superfici calde.
- Per evitare incendi, scosse elettriche e danni personali non immegere nell'acqua l'apparecchio, il cavo alimentazione o altri componenti elettrici.
- Collocare l'apparecchio in un luogo sicuro, lontano'da fonti di calore e dalla portata dei bambini.
- Prima di scollegare l'apparecchio assicurarsi che gli interruttori siano in posizione spenta.
- Disinserire la spina dalla presa di corrente quando l'apparecchio non viene usato o prima di procedere alla sua pulizia.
- Non usare l'apparecchio se non funzionacqrrettamente, o se cavi e spina sono stati danneggiati.
- Non usare l'apparecchio in ambienti esterni.
- Non usare l'apparecchio per altro uso che non sia quello per il quale è stato costruito.
- Verificare, prima dell'uso, che la quantità d'acqua nel serbatoio sia sufficiente e che il pomello regolazione acqua calda sia chiuso.
- Per evitare danni non usare accessori non omologati dal costruttore.
- Non togliere il portafiltro durante l'erogazione del caffè.
- Rispettate le awertenze di decalcificazione.
- La caffettiera **"EP - EPL" è** un apparecchio ad uso domestico e non professionale, comportarsi di conseguenza.
- Prima della **MESSA IN FUNZIONE** assicurarsi che la tensione di alimentazione specificata nella targhetta dati posta sotto l'apparecchio sia quella in uso nel Paese
- In case-di incendio utilizzare estintori ad anidride carbonica (CO,). Non utilizzare acqua 0 estintori a polvere.

WARNING

To ensure your machine works well and to avoid any damage to you or your property, some simple safety precautions are listed below. It is recommended that you follow them carefully:

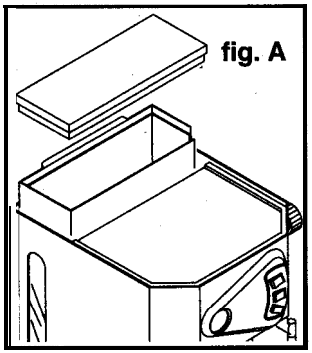
- **Read this manual carefully and keep it ready for future use.**
- Do not **touch hot surfaces.**
- **In order to avoid fire, electric** shocks or personal injury, do not dip the machine, the power cord and other electrical components into water.
- Install the machine in a safe place, well away from any direct heat source and out of children's reach.
- Before disconnecting the machine from the mains, make sure that all switches are off.
- When the machine is not in use, or before cleaning it, unplug the machine.
- Do not operate the machine when it is not working correctly, or when the power cable/plug is damaged.
- Do not use the machine outdoors.
- Do not use the machine for other uses than it is intended for.
- Before operating, make sure that the water level in the tank is adequate and the hot water/steam knob is closed.
- In order to avoid any damage, only use manufacturer's parts.
- Do not remove the filter holder while coffee is being made.
- Observe the descaling suggestions.
- The coffee machine "EP - EPL" is intended for domestic use only and not for professional use.
- Before FIRST USE, make sure that the mains voltage matches the voltage shown on the data plate under the machine.
- In the case of a fire, use a carbon dioxide (CO,) based extinguisher. Do not use water or powder extinguishers.

TECHNICAL FEATURES

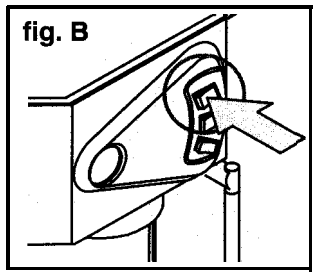
Model	EP	EPL
Dimensions (mm)	W 220 - H 295 - D 265	W 220 - H 295 - D 265
Weight (kg)	5,2	5,3
Tank capacity	2,7 l	
Steam delivery	5 minutes	
Power cord	L = 160 cm ca.	
Max. pressure	15 bar	
Power supply	230V-50Hz. / 120V-60Hz	
Absorbed power	950 Watt	
Thermostats	Service type for coffee and steam temperature; safety thermostat	
Boiler	Stainless steel, with 900 W heating element	
Protections	Thermoprotection 1 00°C, thermostat, safety valve	
Accessories	**Measuring** spoon, pressurized filter holder (mechanical), Cappuccino Automatic, Turbo Cappuccino, User's manual, filter for coffee capsules, filter for coffee, gasket for coffee capsules.	

STARTING UP

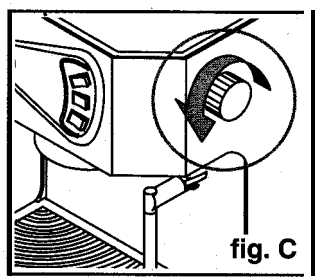
- Take off the cover **(1)** and remove the tank (12) from the machine; fill the tank with fresh water and reinsert it into the machine **(Fig. A).**
- **Immerge** the **pipes** into the tank and place them in the proper place up on the right, put the cover (1) back on the tank (**12**).
- Check the switches (2-3-4) are off.
- Plug the power cable (9) into the mains.


fig. A

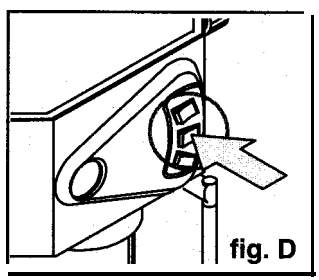
- Push the main switch (2). The warning light in the switch turns on, to indicate that the machine is under voltage **(Fig. B)**.



- Turn the hot water/steam knob (13) anti-clockwise, about one turn **(Fig. C)**.
- Place a container under the **Turbo Cappuccino (14).**
- Push the coffee switch **(3)**, and wait until the water flows evenly (Fig. D).



- Move the knob (13) back to its starting position, turning clockwise. The water will now flow through the boiler group **(11)**.
- Turn off the coffee switch (3). Now the machine is ready for normal operation.
- Before first use only, it is recommended to add two spoonfuls of bicarbonate to the water, in order to clean the circuit of possible impurities.
- Rinse the tank (12) and repeat the STARTING UP procedure, in order to clean off the bicarbonate residues.

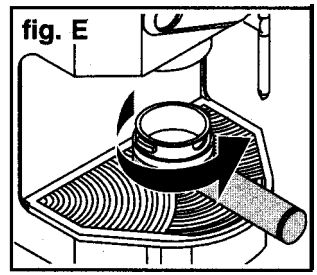


WARNING

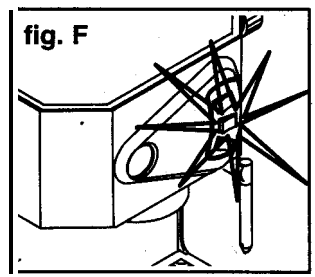
- The procedure set out on this page should be repeated every time the tank (12) runs out of water, or after the machine has been out of use for a long period.
- Never use the machine when the water tank is empty.

COFFEE PREPARATION

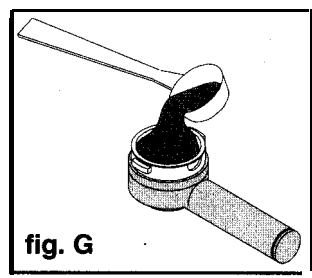
- The special pressurized filter holder ensures the preparation of a good and creamy genuine espresso coffee.



- Insert the filter holder (6) under the boiler group (11) and turn it from left to right until it locks, in order to pre-heat it. Leave the filter holder handle (Fig. E).
- The handle will now automatically turn slightly back to the left. This little movement ensures the perfect operation of the filter holder, for a long time.
- Check the water level in the tank (12) is enough for the amount of coffee wanted.

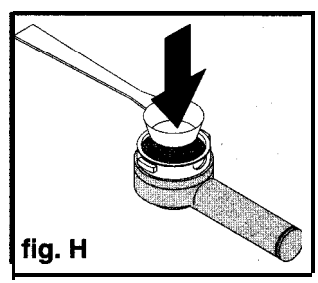


- Push the main switch (2).
- Wait until the warning light in the coffee switch (3) turns on (Fig. F).
- Now the machine has reached the right temperature to pump water.
- Remove the filter holder from the boiler group **(11)** and insert the big filter for coffee (16) into the filter holder (6).
- Fill the filter **(16)** with one or two measuring spoons of ground coffee according to the number of coffees to be prepared **(fig. G).**



about 1 measure = 1 coffee
about 2 measures = 2 coffees

- The quantity and pressing of the coffee powder directly affect the quality and flavour of the espresso.
- Slightly press the coffee with the measuring spoon **(5),** then clean the filter holder brim of any coffee residues (Fig. H).
- Install the filter holder (6) in the boiler group **(11),** as described above.

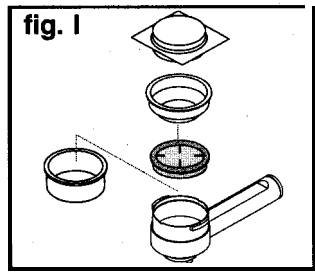


- Put two pre-heated cups under the filter holder.
- Push the coffee switch (3). When the required amount of coffee has run into the cups, turn the coffee switch off.
- After having made coffee, remove the filter holder and empty the coffee grounds. Then, rinse the filter holder under running water

PREPARATION WITH COFFEE CAPSULES

The pressurized filter holder may also be used to prepare the espresso with coffee capsules, as follows:

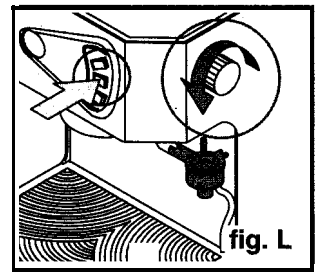
- Remove the filter from the filter holder (6).
- Place the insert for coffee capsules **(15)** into the filter holder, the face with four fins on the top (Fig. I).
- Install the small filter for coffee capsules (6) into the filter holder (6). In order to obtain a good hot coffee from the first cup, it is recommended to pre-heat the filter holder, filter and cups.



- Insert the filter holder (6) under the boiler group (11) and turn it from left to right until it locks, in order to pre-heat it. Leave the filter holder handle **(Fig. E).**
- The handle will now automatically turn slightly back to the left. This little movement ensures the perfect operation of the filter holder, for a long time.
- Check the water level in the tank (12) is enough for the amount of coffee wanted. Push the main switch (2).
- Wait until the warning light in the coffee switch (3) turns on.
- Now the machine has reached the right temperature to prepare the espresso with coffee capsules.
- Remove the filter holder from the boiler group (**11**), swinging it to the left.
- Put a coffee capsule into the special filter. Handle the capsule with care, to avoid damaging it.
- Insert the filter holder (6) into the boiler group (11) and turn it from left to right until it locks.
- Put a cup under the filter holder. Push the coffee switch (3).
- When the required amount of coffee has run into the cup, turn the coffee switch (3) off.
- Once the preparation is over, remove the filter holder and discard the coffee capsule. Then, rinse the filterholder under running water.

HOT WATER DELIVERY

- Check the warning light in the switch (3) to be on.
- Put a jug under the Cappuccino Automatic device (10).
- Turn the hot water/steam knob (13) anti-clockwise **(Fig. L).**
- Push the coffee switch (3) and wait until the water is delivered.

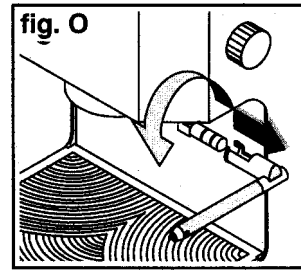


- Once you have the required amount of hot water, turn off the coffee switch (**3**), and close the hot water/steam knob (**13**), turning clockwise.

CAPPUCCINO PREPARATION

The special **Turbo Cappuccino** makes a typical Italian cappuccino. Thanks to its special design, it can be positioned as convenient.

- Check the warning light in the switch (3) to be on.
- Push the steam switch (4): its warning light turns on, while the one in the coffee switch (3) turns off **(Fig. M).**
- After 30 seconds average, the warning light in the coffee switch (3) turns on again: now the machine is ready for **Turbo Cappuccino (14)** operation.
- Pour some 100 ml of milk into a narrow jug, not higher than 10 cm and dip the Turbo Cappuccino nozzle into the liquid to be heated, 3-4 cm deep; open the knob (13) to get the required amount of steam.



- When the heating is achieved, or the milk is frothed to 2 to 3 times the original depth, close the knob (13) and turn off the steam switch (4).
- In order to clean the **Turbo Cappuccino and** to recharge the circuit, swing the nozzle over the drip tray (7) and, after opening the knob (**13**), push the coffee switch (3).

Wait until water comes out from the Turbo Cappuccino. Turn off the coffee switch (3) and close the knob (13). After each preparation, remove the Turbo Cappuccino outer chromed brass body and clean it, using hot water.

DESCALING

- It is recommended to descale the machine decalcification depending on frequency of use and water hardness, however do so every three months at least, using a specific descaler product available from household appliance shops or chemists.

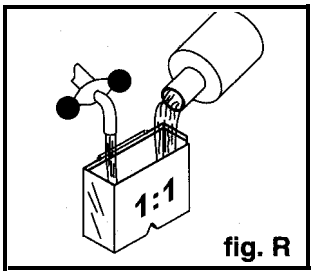
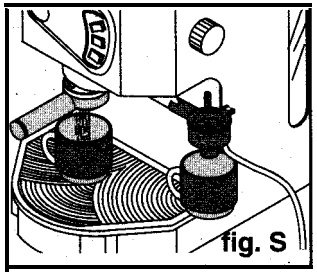
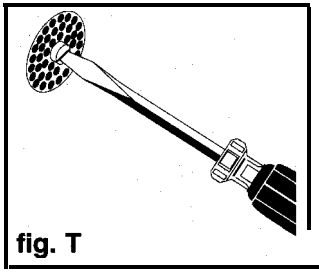


fig. R

- Pour a solution of water and descaler product into the water tank (12) (Fig. R).
- Insert the filter holder (6) (without coffee inder the boiler group (11).
- Switch on the machine.
- Put a container under the Cappuccino Automatic (10) or the Turbo Cappuccino (14) and another one under the filter holder.
- Push the coffee switch (3) and let water to flow from the boiler group (11) for 10-15 seconds (Fig. S).
- Turn the knob (13) anti-clockwise, and let water to flow from the Cappuc**cino Automatic (10)** or the **Turbo Cappuccino (14),** for 10-15 seconds (Fig. S).
- Turn off the coffee switch (3).
- Let the solution work for about 15 minutes.
- Repeat this procedure until the water in the tank goes down to the minimum level.
- Remove and rinse the tank, fill it with fresh water and reinstall it in the machine.


fig. S

- Push the coffee switch (3) and let water to flow freely from the boiler group and from the Cappuccino Automatic device (10) or the Turbo **Cappuccino (14),** inordertoflushouttheresidues of descaler solution.
- Turn off the coffee switch (3).
- ***Warning:*** in case of heavy scaling, using a screwdriver to unscrew the mounting screw of the filter plate in the boiler group **(11),** and clean off any scaling (Fig. T).


fig. T

TROUBLESHOOTING

A The machine doesn't work and the warning light in the main switch (2) is off;
1) There is no current.
2) The plug (9) is not correctly connected to the mains socket.
3) The safety thermostat should be reset.

B The warning light in the main switch is on, but the water doesn't warm up:
1) The heating element in the boiler (11) is disconnected or burnt out.
2) The service thermostats are defective.

C Coffee **doesn't come out from the filter holder:**
1) No water in the tank.
2) Coffee is ground too fine.
3) Too much coffee in the filter holder.
4) Coffee is pressed down too much.
5) Steam switch (4) is on.
6) Circuit has not been recharged (see **SETTING UP).**
7) Boiler group **(11)** is scaled up.

D Coffee comes out drop by drop:
1) Coffee is ground too fine.
2) Coffee is pressed down too much.

E Coffee flows out too quickly and has no cream:
1) Coffee is ground too coarse.
2) Coffee is not pressed down enough.
3) Too little coffee in the filter holder.
4) Coffee blend is stale or not suitable for the machine.

F Coffee **comes out by the filter brim:**
1) Filter holder is not correctly positioned.
2) Too much coffee in the filter holder.
3) Filter brim is not clean.
4) Group rubber gasket is worn out.

G Coffee **comes out cold:**
1) Machine is not at the **correct temperature.**
2) Filter holder has not been pre-heated.
3) Cups have not been pre-heated.

H Big noise from the pump:
1) No water in the tank.

Warning: if any fault affecting the heating element or the thermostats, or faults not listed above occurs, please contact the nearest service center.

Moreover, the Manufacturer reminds you that any attempt to repair or to carry out unauthorized maintenance, or such work carried out by unauthorized personnel voids the machine guarantee and excludes any liability of the Manufacturer for any damage to persons or property.