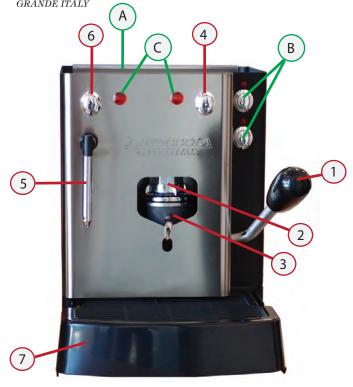


 $\underline{\mathit{LAPICCOLA}}$  coffee pod machine - model "Sara"



# Turn on your machine

- 1. Open your water filter bag. Give it a good rinse in a bowl of water, it may initially turn the water a brownish colour, if so then rinse again until clear.
- Open the lid (A) on the top 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 and the filter bag is immersed in the water.
- 3. Turn on the switches on the right hand side of the machine B
- 4. The machine will take about 2 minutes come to tempreature. The two red lights will go out when the machine is at tempreature to use. These lights will periodically go on as the machine maintains the correct tempreature.

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## OK, Let's make a coffee

- 1. **Lift the handle** 1 to open the goup head 2.
- 2. Open the Pod Packet and hold the pod by the tab, then **Place the pod** in the centre of basket 3 under the group head holding the pod by the tab.
- 3. Lower the handle 1 then press it firmly down until it locks.
- 4. Extract your coffee by pressing the coffee on button 4, let this run until you have 30ml of espresso then press it again to shut it off.

  Extraction will take around 15 20 seconds.
- 5. **To steam / heat and froth milk** one third fill a 400ml or 600ml stainless steel frothing jug with cold milk. Then insert the steam wand 5 in to the milk until it is just under the surface of the milk.
- 6. Press the steam button 6 once to activate the steam. Then steam your milk to the desired tempreature, usually 60-70 with a milk thermometer or as the jug becoms 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 coffee pod, close and lock the group head and run water through it for 2-3 seconds.

**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. Your can further clean the steam wand by turning it anti-clockwise 90degrees and sliding it off. The stainless steel cover then slides off the black steam arm.

**Drip Tray**. Empty drip tray 7 when necessary and wash with detergent.

### Warning

Coffee machines contain heating elements.

DO NOT touch the group head, or the bare metal on the steam wand 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 Lucaffe for help.