

Pasquini[®]

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for
Delivery

ATTN: **SERVICE DEPARTMENT**

PASQUINI ESPRESSO CO.
1501 West Olympic Boulevard
Los Angeles, California 90015

To order, call or write to:

Pasquini[®]

1501 West Olympic Boulevard
Los Angeles, California 90015
tel 213-739-0480 • fax 213-385-8774
email: pasquini@pacifcent.net

Distributed By



Pasquini[®]



LIVIETTA²
USE & MAINTENANCE

Dear Espresso Enthusiast,

Congratulations on your purchase of the Livietta T2 Espresso Machine! You now own the finest home Espresso/Cappuccino machine in its class. Our Livietta T2 machine is built using advanced electrical and manufacturing techniques. This compact unit will provide long lasting service comparable to the best commercial machines.

To fully enjoy your Espresso/Cappuccino machine, please take a few minutes to review this guide.

Sincerely,

Ambrose Pasquini

Ambrose Pasquini

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SAFETY USAGE & SAFEGUARDS

Please Read Before Using Your New Livietta

Important Safeguards:

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. Do not immerse cord, plugs, or body of machine in water.
4. Close supervision is necessary when any appliance is used near children.
5. Do not operate the appliance with a damaged cord or plug.
Return the appliance to the nearest authorized service facility for examination and repair.
6. The use of accessory attachments not supplied by the appliance manufacturer may cause injuries.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. To disconnect, turn the control to "Off" and remove the plug from the wall outlet.
9. Do not use appliance for other than intended use.
10. Save these instructions.
11. Save shipping box.





LIVIETTA 72 CALL OUT

- | | |
|---|------------------------|
| 1. Power Switch - On/Off | 7. Brewing Group |
| 2. Steam Switch | 8. Portafilter |
| 3. Brew Ready Light | 9. Power Cord |
| 4. Steam Ready Light | 10. Steam Jet |
| 5. Pump Switch
- push to brew coffee | 11. Defuser |
| 6. Removable Water
Reservoir | 12. Drain Basin & Tray |

ACCESSORIES

- Measuring Spoon



- Black Rubber Cleaning Disc



- Pressor



- Optional "Pod Adapter" available. (see page 9)
- Optional "Auto Foamer" available. (ask for details)

- Double Cup Filter



- Single Cup Filter



- Pitcher



INSTALLATION AND PREPARATION FOR DAILY USE

1. Remove **LIVIETTA 72 ESPRESSO MACHINE** from shipping box.
2. Plug **Power Cord (9)** into electrical socket. Only plug into a grounded 3 prong 120VAC outlet.
3. Lift lid of **Water Reservoir (6)** and fill with water (calcium free).
4. Push **Power Switch (1)** to "ON". Indicator (3) Light will luminate when ready to brew (approximately 2 1/2 minutes).
5. **Indicator (4)** light will luminate when ready to steam.
6. Push **Steam Switch (2)** for steam.
NOTE: a couple of seconds delay is normal before steam comes out.
7. Heat **Portafilter (8)** before filling with coffee for first usage of the day by doing the following:
 - a. Engage empty **Portafilter** with either **Double Cup Filter** or **Single Cup Filter** into **Group (7)**.
 - b. Switch "ON" **Pump Switch (5)** allowing hot water to flow through **Portafilter** for approximately 10 seconds, then switch "OFF".
8. If the machine is moved, it may be necessary to prime immediately after switching machine "ON". Prime machine by pushing **Pump Switch (5)** "ON" until water flows from **Brewing Group (7)**, then "OFF".



FILLING FILTER

1. Select desired filter - **Single Cup Filter** for making one cup of espresso, or **Double Cup Filter** for making two cups of espresso - and place in **Portafilter (8)**.
2. Use **Measuring Spoon** to dose desired amount of espresso into selected filter.
 - **Single Cup Filter** requires one level spoonful of ground espresso.
 - **Double Cup Filter** requires two level spoonful of ground espresso.

NOTE: DO NOT use single dose in Double Cup Filter.
3. After coffee is placed in filter, pack firmly with Pressor.

ENGAGING PORTAFILTER

1. First lift **Portafilter** by handle up to **Brewing Group (7)** and turn slightly LEFT until **Portafilter** engages **Brewing Group**. Then turn handle to RIGHT until snug.

NOTE: DO NOT over tighten.

BREWING ESPRESSO

1. Turn **Pump Switch (5)** to "ON" Position until desired volume of level of espresso in the cup is reached, then "OFF" to stop flow. The correct espresso is approximately a 1-1 1/2 oz. pour.

MAKING CAPPUCCINO, CAFFE LATTE, ETC. USING TRADITIONAL DIFFUSER

1. Fill **Pitcher** about 1/3 with milk (any type) to taste.
2. Always purge steam jet before steaming any liquids. Turn on steam for 2-3 seconds to do this.
3. Immerse **Steam Jet (10)** just below surface of milk.
4. Switch "ON" **Steam Switch (2)** to start steaming.
5. It takes about 2 min. to steam 8 oz. of milk to 160°F.

NOTE: DO NOT oversteam!

For foam: Lower the surface of milk just below the steam exit point. This will allow air to mix into milk creating a foam build up.

NOTE: Lowering the milk pitcher too much will create too many bubbles in your foam.

6. Layer steamed milk on top of espresso. (shake pitcher side to side to reduce friction and ease pouring.)

NOTE: Getting the right froth takes practice. The desired results are a Micro Foam.



CLEANING THE MACHINE

Before turning your machine "OFF" do the following:

1. PORTAFILTER / GROUP
 - a. Back Flushing - Remove used coffee "puck" from **Portafilter (8)**. Activate **Pump Switch (5)** for approximately 5 seconds using Single Cup Filter in Portafilter. Repeat 2-3 times. "Puly Caff"* group cleaner may be used to clean out **Portafilter** and **Brewing Group (7)**. See instructions on package.
 - b. Wash **Portafilter** with hot water from **Brewing Group**.
2. STEAM JET
 - a. Turn on steam jet - Make sure the holes at end of **Steam Jet (10)** are free of dried milk solids.
 - b. Wipe excess milk off of **Steam Jet** with damp cloth.
 - c. Switch Off.
 - d. For stubborn milk deposits, soak **Steam Jet** overnight in pitcher of water. Remove loosened milk with wet cloth.
3. BOTTOM DRIP PAN
 - a. Pull out to release tray. Wash with soap and warm water.
4. WATER RESERVOIR
 - a. Water reservoir may be pulled out for cleaning.

* "Puly Caff" is available online at www.pasquini.com.



POD ADAPTER INSTALLATION / REMOVAL

To transform the machine for pod operation, proceed as follows:

1. Unscrew **Screw (31B)** and remove **Filter (30)** - see Figure 1.
2. Remove **Adaptor Disc (29)** - see Figure 1.
3. Assemble **Filter (32)** and fix it with the **Screw (31)** - see Figure 2.
4. Use the specific **Pod-Filter Holder (33)** - see Figure 2.

Figure 1.
Ground Coffee Set-UP

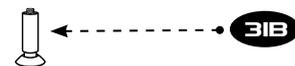
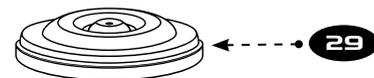
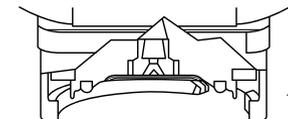
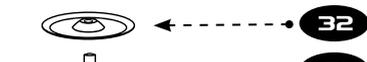
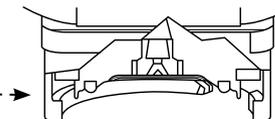


Figure 2.
Pod Set-UP



* "Pod-Filter Holder" is available online at www.pasquini.com.



MENU

ESPRESSO - Freshly brewed, rich and creamy, brewed “Espressly” for you.

- “**Ristretto**” - short, strong, classic Italian. (1-1 1/2 oz. coffee)

- “**Lungo**” - longer & weaker. (2-2 1/2 oz. coffee)

DOUBLE ESPRESSO - Two espressos in a single cup.

MACCHIATO - Espresso (Ristretto) topped with a spot of steamed milk.

CAPPUCCINO - Short espresso topped with slightly foamy hot steamed milk.

ESPRESSO CON PANNA - Espresso topped with whipped cream.

CAFE LATTE OR **CAFE AU LAIT** - Short espresso with slightly foamed hot steamed milk.

CAPPUCCINO MOCHA - Cappuccino brewed on top of a teaspoon of cocoa powder.

CIOCOLATTA CALDA - (hot chocolate) Rich powdered chocolate steamed in fresh milk.

ICED CAPPUCCINO - Cappuccino over tall glass of ice.
(Pour cold milk into glass of ice, add sugar to hot espresso and combine.)

AFFOGATÓ (AH-FO-GA-TÓ) - Vanilla ice cream drenched with hot, creamy espresso. An Italian dessert favorite!

CORRETTO - Espresso with a shot (to taste) of liquor-Sambuca, Grappa, Anisette, etc.



TROUBLE SHOOTING

PROBLEM	CAUSE	RESOLUTION	ACTION
• No lights on	Electrical	Check breaker	Plug in
• No steam	Clogged tip No water in reservoir Steam pump clogged	Clean tip Fill reservoir Repair	Inspect Inspect Bring in for service
• No green light	Armed cut off switch	Press re-set button	Bring in for service
• No coffee flow	No water in reservoir Coffee too fine Pump not primed	Fill reservoir Coarser grind needed Prime pump	Inspect Adjust grinder Turn on brewer switch for 10 seconds
• Cold coffee	Safety cut off armed	Re-set safety	Bring in for service
• Coffee leaking from portafilter	Worn gasket head Too much coffee grinds in filter Dirty Group Head	Replace Use less coffee grounds See cleaning section	Bring in for service Inspect Inspect

For immediate service 9am - 5pm PST please call 1-800-724-6225 within California.

Outside of California please call: 1-213-739-0480.

All repairs must be done by qualified technicians.



TIPS ON MAKING GREAT COFFEE

- Heat is very important. The Livietta T2 head surface heats to 98°C (208°F) The water is about 92°C (198°F)
 - Be sure you are working with a hot filter handle.
 - Handle will become the same temperature as the head if engaged long enough after machine is heated.
 - Run hot water from the group head onto the filter holder if needed.
 - “Warning” surface of head and filter should be very hot to the touch; one should not be able to hold it for more than a second. This is also a sign that all is well.
- Grinder: This is the single most important point that will define a great espresso.
 - Properly Ground coffee is made using a grinder for espresso machines!
 - Grind coffee just before brewing, to avoid loss of aroma.
 - Grinders are adjusted by looking at the espresso being brewed.
- Coffee Flow: Too Fast!
 - Under extraction is caused by coffee ground too course, one may see the espresso flow too fast from the spout. Set grinder Finer!
 - Another cause is too little coffee in the filter. The minimum amount should be 7 grams per cup.
 - The results are light colored Crema that rapidly disappears, and taste light.
- Coffee Flow: Too slow!
 - Over extraction results in a strong and bitter taste. The Crema color is dark, almost dark brown chestnut.
 - Adjust grinder Courser.

The perfect espresso presents a reddish color crema with veins running through it. This is known as “Tiger Striped”.

PASQUINI ESPRESSO WARRANTY

Pasquini Espresso Company equipment must meet rigid factory specifications and standards. Utilizing only the finest materials and superior workmanship in the manufacturing of our equipment, Pasquini takes pride in offering our customer Warranty.

Pasquini Espresso equipment is warranted against all manufacturing defects in materials and workmanship for a period of one (1) full year from the date of purchase. Within this period of time, Pasquini Espresso Company will at no charge, repair or replace necessary parts and labor on a carry-in basis to an authorized repair facility or to Pasquini Espresso Co. unless otherwise specified:

- Damage to the equipment or it’s parts arising out of abuse, misuse, negligence or causes beyond the control of Pasquini Espresso Company are not covered under this warranty. In addition, Pasquini Espresso Company may terminate this warranty in the event the equipment is modified, damaged, altered or serviced by those not employed by Pasquini Espresso Company or it’s authorized service representatives, or if parts, accessories or components not authorized by Pasquini Espresso Company are fitted to the equipment.
- Damage due to calcium deposits is not covered under this warranty.
- Plastic components are not covered under this warranty unless otherwise specified upon inspection by Pasquini Espresso Company.
- Glass components are not covered under this warranty.
- Unless other wise specified, shipping charges (to and from) are the sole responsibility of the customer.
- Parts subject to normal wear & tear, such as: Under cup seal, steam, and hot water valve seals or any other rubber seal. Unless due to the sole discretion by Pasquini Espresso Company who has found that part to be defective.

1501 West Olympic Boulevard, Los Angeles, California 90015
Please visit us at www.pasquini.com.



NAME _____

ADDRESS _____

CITY, STATE, ZIP _____

PHONE _____

PURCHASE FROM _____

PURCHASE DATE _____

SERIAL NO.		
ESPRESSO MACHINES:		
<input type="checkbox"/> LIVIA S No. _____	<input type="checkbox"/> LIVIA AUTO No. _____	<input type="checkbox"/> LIVIETTA T2 No. _____
GRINDER:		
<input type="checkbox"/> PASQUINI K2 No. _____	<input type="checkbox"/> MOKA CHROME No. _____	<input type="checkbox"/> PASQUINI LUX No. _____

*Please mail in this warranty card or register online at www.pasquini.com to receive your free gift.

TYPE OF PURCHASE

- BOUGHT FOR PERSONAL USE RECEIVED AS GIFT
 OFFICE USE

HOW DID YOU DISCOVER PASQUINI?

- MAGAZINE / NEWSPAPER AD CATALOG
 DEPARTMENT STORE SPECIALTY SHOP INTERNET
 FRIEND OR RELATIVE OTHER _____

AGE/SEX

- MALE FEMALE
 UNDER 25 26~34 35~50 50+

PROFESSION

INCOME

- 30~50,000 50~75,000
 75~100,000 100,000 ABOVE

PUBLICATIONS AND MAGAZINES READ:

FAVORITE COFFEE DRINK:

- ESPRESSO / DOUBLE CAFFE LATTE / CAFE AU LAIT
 CAPPUCCINO OTHER _____