



Lusso /
Espresso Si'



Models: PL-16
PAB-16
Made In Italy

LA PAVONI - PL-16 & PAB-16

We recommend using freshly roasted espresso beans ground medium to fine. Fresh coffee will produce better tasting espresso. We also recommend bottled water as tap water may cause a build-up of calcium over time.

1. SET UP OPERATION: PRIMING YOUR MACHINE: IMPORTANT!

This 30 second operation is necessary when first using your *la Pavoni* or when the machine is not used for an extended period of time (up to 5 days) or if you allow the water tank to run dry during operation. This priming procedure will eliminate any air that may have formed in the pump. When used daily, it is not necessary to perform this function before every use.

All 3 switches (# 4 ,9, 12) should be in the up (off) position. Place an empty cup under the group (13). For this operation the filter handle (10) should be left off.

- A. Remove the cover (2) and water tank (3) fill completely with water and replace into machine.
- B. Plug the unit into a conveniently located wall socket. The machine operates on 950 watts of power.
- C. Turn on the power switch (4). The warning light incorporated in the switch will illuminate.
- D. Turn the steam knob (5) one revolution. Place the cappuccino nozzle into a cup.
- E. Press the coffee/ ready switch (9) down into the on position. Water will flow from the steam spout (6). When water starts to exit immediately close the steam knob (5). Water will now flow from the group. Let the water exit into a cup for a few seconds, then close the coffee/ ready switch (9) stopping the flow of water. *Your machine is now primed!*

2. COFFEE DELIVERY:

Your espresso machine is designed to make espresso using *ground coffee or pre-packaged pods*.

- A. Check the water level in the tank (3), water should never drop below 1 cup full (6 oz).
- B. Power switch (4) should be in the **on** position. It will illuminate. The coffee/ ready switch (9) and the steam switch (12) should be in the **off** position. Wait until the coffee/ ready light (9) illuminates, about 1 to 2 minutes.

While you are waiting for this "ready" light, you may prepare your coffee.

Components:

1. Plug - Volt110
2. Tank Cover
3. Water Tank
4. Power Switch
5. Steam Knob
6. Plated Steam Spout -
(Mounted on Machine)
7. Cappuccino Automatic
Attachment (Not Shown)
8. Drip Tray
9. Coffee/ Ready Switch
10. Filter Handle
11. Measuring Spoon
(Not Shown)
12. Steam Switch
13. Coffee Group
14. Coffee Filter-
(located in filter handle)
15. Rubber Pod Adapter (Not Shown)
16. Metal Filter For Pod Adaptor (Not Shown)



Instructions for using ground coffee:

Your la Pavoni is equipped with a pressurized filter handle. The handle uses only one coffee filter basket. Fill the coffee filter $\frac{1}{2}$ full when making one cup of espresso or $\frac{3}{4}$ full when making two espressos.

Place ground coffee into the filter basket. Never over fill, you should allow $\frac{1}{4}$ " of filter space to remain exposed. Clean the edges of the holder before installing.

Place the handle into the group and turn the handle firmly from left to right, Coffee will always flow from both spouts so place one cup directly under both spouts when making one espresso or side by side when making two espressos.

The light incorporated into the coffee/ ready switch (9) should now be on. You may now press this button to the down position.

Water is now entering the filter basket, allow the coffee to flow from the group. When the cup or cups are half filled, turn off the coffee switch (9) and let the handle drain, then remove the handle by turning to the left. Remove the handle and clean before reusing.

Caution: Allow the handle to flow freely of any excess coffee before removing!

Using your machine with pre-packaged coffee pods:

You la Pavoni machine is designed to make espresso using ground coffee or packaged "pods" To make espresso using ground coffee refer to page 3.

To make espresso using a coffee pod refer to the below directions.

Remove the large coffee filter from the filter holder and replace, as noted below.

Insert in order:

1. Rubber filter. Circle pattern facing down, indentation facing up.
2. Small stainless steel basket
3. Place a coffee pod in the basket.
4. Insert the filter handle into the coffee group. You may now follow the directions under Page 3, paragraph 3.

3. CAPPUCCINO DELIVERY:

Your la Pavoni machine is designed to froth cappuccino two ways, via the plated steam spout attached to the machine **or** the Cappuccino Automatic attachment located in the accessory/parts box.

Frothing when using the plated steam spout:

You may use a stainless steel frothing pitcher or a cup made of glass, porcelain or ceramic to froth. Fill your cup $\frac{3}{4}$ full with milk. Whole milk works best but you may also use 2% or 1%.

- A. Steam knob (5) must be closed!
- B. Coffee/ready switch (9) should be in the up (**off**) position.
- C. Steam switch (12) should be in the down (**on**) position.
- D. Wait until the coffee/ ready switch (9) illuminates. This will take about 1 minute. The machine is now ready to produce steam to froth milk.
- E. Turn the cappuccino knob $\frac{1}{2}$ turn and quickly bleed (1 to 2 seconds) the water out of the spout into the drip tray or cup, then close.
- F. Place the cup of milk under the steam spout. Immerse the steam spout (6) into the pitcher or cup until the raised line circling the spout touches the milk surface, about $\frac{1}{2}$ inch below the surface. Turn the steam knob (5) 2 full turns for maximum steam pressure. **Important: Turn off the steam switch.**

As the froth rises slowly lower the cup, always staying even with the top of the milk surface. Adjust the pressure of the steam via the steam knob. Close the knob before removing cup as not to make a mess.

Steaming using the cappuccino automatic device:

To Mount:

The steam knob should be in the closed position. Remove the plated steam arm, (use a towel as it may be warm to the touch if previously used) by turning up and pulling outward. Replace with the black aerator cup by pushing in.

Place the plastic tube into a container of milk. Milk should not be direct from refrigerator. Remove milk from the refrigerator a few minutes before using.

To Make Cappuccino:

Make sure your la Pavoni machine has reached the proper operating temperature, steam switch should be on and the coffee/ ready switch (9) should be illuminated.

Place a cup under the aerator opening, open the steam knob two complete turns. Milk will be drawn into the aerator and dispensed into the cup.

When the desired amount of milk has been dispensed, stop the flow of milk by closing the steam knob. To clean, place the tube into a clean glass of water, open the steam knob and allow a few ounces of water to cycle through into a cup.

4. CLEANING:

- A. After frothing, clean the steam spout by removing your cup and opening the steam knob (5) for a few seconds, this keeps the nozzle clear of milk. Wipe nozzle clean with damp cloth. The spout can be removed by gently pulling downward. Disassemble the frother and clean in warm water weekly.
- B. Clean the filter by soaking overnight in water. Hold filter up to a light to see if holes are free and clear. Allow water to cycle through the handle & filter at the end of each days use by installing onto machine and pressing the coffee switch for 10 seconds.

5. MAINTAINANCE:

- A. Turn off unit when not in use.
- B. Never immerse the unit in water.
- C. The filter group gets hot during use, keep unprotected hands away.
- D. Never run the coffee maker without water in the tank.
- E. Do not leave water in the tank overnight as it will cause undue wear on the gaskets. Fill with fresh water before every use.

6. DESCALING YOUR MACHINE:

It is necessary to descale the machine every 4 to 6 months. Use a liquid descaling product made for coffee machines or urns.

- A. Fill the tank (3) and add the descaling product. Follow the manufacturers recommendation for 36 oz. of water.
 - B. Turn on the power switch (4) and the coffee/ ready switch (9) and let the water flow for 20 seconds into a cup. Then turn the coffee switch off.
 - C. Allow the solution to soak in the machine for 15 minutes with the machine in the on position.
 - D. Run the machine, via the (coffee/ ready switch 9) until almost all the water has exited from the tank. Do not let the water tank (3) run dry. Turn off the machine, empty the water tank and replace with clean water.
- ~ Repeat above steps until the water appears clear from the group head. These procedures are done without the coffee handle in place.

7. TROUBLESHOOTING

1. The appliance does not work and the switch lights do not illuminate.
 - ~ The appliance is not plugged in/no current.
2. Coffee does not come out or exits slow.
 - ~ There is no water in the tank, follow priming instructions.
 - ~ The coffee is ground too fine or packed too tightly.
Clean filter basket by soaking overnight, hold up to light to check.
3. Coffee is not hot enough.
 - ~ Run a few ounces of hot water through the group, the empty coffee handle and filter before adding coffee.
 - ~ Allow the machine to reach proper temp. coffee/ ready switch (9) should be illuminated. Place a large cup under the group. Turn on the coffee switch by pressing down and allow water to flow freely into the cup. Do this for about 10 seconds then turn off.
4. The coffee comes out from the side of the filter holder (10)
 - ~ The filter holder was not properly inserted or should be cleaned.
 - ~ There is too much coffee in the filter.
 - ~ The group gasket is worn out, machine should be serviced.
5. The machine does not produce "crema"
 - ~ The filter holder must be serviced or the coffee was not ground fine enough.
6. The appliance does not deliver steam
 - ~ Clean the holes of the nozzle (6).
 - ~ Steam switch (12) should be **on** and coffee/ ready switch (9) should be illuminated.

Warning: If problems cannot be corrected then please call us directly Monday - Friday at 1-800-927-0277 for the name of a service center in your area. You may also visit our website www.europeangift.com for a list of repair facilities.

TECHNICAL FEATURES:

Model: PL-16 & PAB-16
Dimensions: W:9.5 H:12
Weight: 14 lbs.
Tank Capacity:36 oz.
Steam Delivery: 5 minutes
Max. pump pressure: 16 bars
Power supply: 110 V- 50 Hz.
Absorbed power: 950 W
Protections: Thermal fuse cutoff

Accessories:

Measuring spoon
Filter holder with one coffee filter basket
Rubber pod adapter
Pod filter
Cappuccino automatic attachment
User's manual

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Remember to mail in your warranty card,
so we can notify you in the event of a product update or
recall. Warranty registrations & replacement parts are
available online at www.europeangift.com.

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