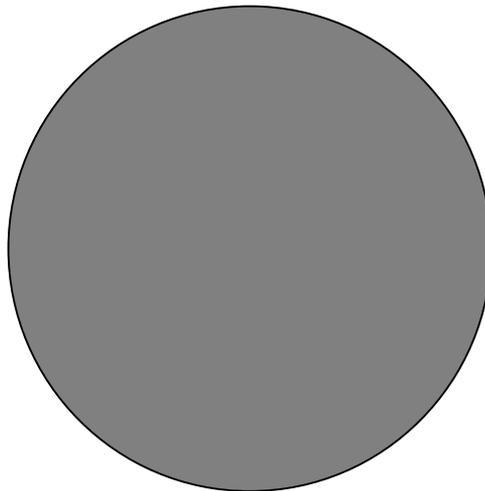




**istruzioni per l'uso operating instructions mode d'emploi
gebrauchsanweisung instrucciones de uso**



 La Pavoni

Dal 1905 macchine per caffè



Dal 1905 macchine per caffè



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DICHIARAZIONE DI CONFORMITA' CE – EC DECLARATION OF CONFORMITY
DECLARATION DE CONFORMITE CE - EG – KONFORMITÄTSEKTLÄRUNG –
DECLARACIÓ DE CONFORMIDAD CE

La Pavoni S.p.A.

Dichiara sotto la propria responsabilità che il prodotto: **Macchina per caffè per uso domestico**
Declares that the following product: **Espresso coffee machines for domestic use**
Déclare que les produits suivants: **Machines à café espresso pour usage domestique**
Erklärt, dass die folgenden Produkte: **Hausalt Espresso Kaffeemaschinen**
Declara bajo nuestra responsabilidad que el producto: **Máquina para café de uso doméstico**

Modello – Model – Modèle
Modell - Modelo

CELLINI

al quale è riferita questa Dichiarazione, secondo quanto prescritto dalle direttive specifiche:
object of this declaration, in accordance with the provisions of the specific directives:
à laquelle se réfère cette déclaration, selon les prescriptions des directives spécifiques :
auf das sich diese Erklärung bezieht, Entsprechend der Vorschriften der spezifischen Richtlinien:
al cual se refiere esta Declaración, de acuerdo con lo prescrito por las específicas directivas:

98/37/CE - 73/23/CE, 93/68/CE – 89/336/CE, 92/31/CE, 93/68/CE

è conforme alle seguenti norme :
complies with the following norms:
conforme aux normes suivantes:
in Übereinstimmung mit den folgenden Normen :
es conforme a las siguientes normas:

EN 292-1 ; EN 292-2 ; EN 60335-1 ; IEC 335-2-75 + A1 : 98
EN 55014-1 : 1993 + A1 : 1997 ; EN 55014-2 : 1997
EN 61000-3-2 : 1995 + A13 : 1997 EN 61000-3-3 : 1995

Descrizione attrezzatura a pressione – Pressure device description – Description de l'appareillage sous pression –
Beschreibung der unter Druckstehenden Geräte – Descripción de los equipos de presión

Pressione Max Pressure Pression - Druck Presión	Fluido Fluid – Fluide Flüssig - Fluido	Serbatoio Capacità lt. – Capacity lt. – Capacité lt. – Fähigkeit lt. Potencia lt
14 bar	Acqua/Vapore Water/Steam Eau/Vapeur Wasser/Dampf Agua/Vapor	1,25

S.Giuliano Milanese, 02/09/2003

La Pavoni S.p.A.
Il Procuratore
Dr. Eugenio Pennè

La presente dichiarazione perde la sua validità se la macchina viene modificata senza la nostra espressa autorizzazione
Any modifications to the machine without the express authorization of Pavoni S.p.A. will render null and void the present declaration
La Présente déclaration perd sa validité dès lors que la machine est modifiée sans notre expresse autorisation
Die vorliegende Erklärung verliert Ihre Gültigkeit, wenn die Maschine ohne unsere ausdrückliche Genehmigung verändert wird
La presente declaración pierde su validez si la máquina es modificada sin nuestra expresa autorización.

Italiano

Gentile cliente,

La ringraziamo per aver acquistato un nostro prodotto, costruito secondo le ultime innovazioni tecnologiche. Seguendo scrupolosamente le semplici operazioni riguardanti l'uso corretto del nostro prodotto in conformità alle prescrizioni essenziali di sicurezza indicate nel presente manuale, potrà ottenere il massimo delle prestazioni e verificare la notevole affidabilità di questo prodotto nel corso degli anni. Qualora dovesse riscontrare anomalie nel funzionamento potrà sempre contare sulla rete dei Centri di Assistenza che fin d'ora sono a Sua disposizione.

English

Dear Customer,

We thank you for choosing one of our products, made using the most up-to-date technology. By carefully following the simple operating instructions in this manual, which ensure compliance with basic safety regulations, you will obtain the best performance and enjoy the remarkable reliability of this product over the years. Our network of Service Centers is at your full disposal should you require any assistance with the product.

Français

Cher client,

nous Vous remercions pour l'achat d'un de nos produits, construit selon les dernières innovations technologiques. En suivant attentivement les indications contenues dans le manuel sur l'utilisation correcte de notre produit, en conformité avec les prescriptions essentielles de sécurité, Vous pourrez attendre les grandes performances et vérifier la remarquable fiabilité de ce produit au cours des années. En cas d'anomalies de fonctionnement, vous pourrez toujours vous adresser à nos

Services Après-Ventes qui sont dès maintenant à Votre disposition

Deutsch

Sehr geehrte Kundin, Sehr geehrter Kunde,

Wir danken Ihnen, da Sie ein unseres produkt gekauft haben nach den letzten technologischer Neuerungen geplant und hergestellt. Wir bitten Sie, aufmerksam die im Handbuch enthaltenen Hinweise bezüglich der richtigen Verwendung unseres Produktes in Übereinstimmung mit den wesentlichen Sicherheitsvorschriften zu lesen. Wenn Sie diese Bedienungsanleitung sorgfältig durchlesen und beachten, dann werden Sie und Ihre Gäste mit diesem Gerät viel Freude haben. Noch etwas ist wichtig zu wissen: Sollten einmal, entgegen allen Erwartungen, irgendwelche Störungen auftreten, dann ist unser Kundendienst für Sie da, auch lange nach dem Kauf Ihrer Maschinen.

Español

Estimado cliente,

le agradecemos ante todo el haber comprado un producto nuestro, construido en base a las últimas novedades tecnológicas.

Siguiendo escrupulosamente las simples operaciones respecto al debido uso de nuestro producto y en conformidad a las prescripciones indispensables de seguridad indicadas en el presente manual del usuario, Usted podrá disfrutar de máximas prestaciones constatando con el pasar de los años la gran confiabilidad de todos nuestros productos.

De cualquier manera y en el caso de encontrar un mal funcionamiento, Usted podrá contar con una red de Centros de Asistencia que desde ya están a Su disposición.

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1 – INTRODUCTION

This instruction manual is an integral component of your Cellini coffee machine. Please read it with care and keep it readily available for future needs, for the entire lifetime of the machine.

Should your manual be lost or damaged you may request a new one from an authorized SERVICE CENTER.

The manual contains instructions as to the proper use of the machine and its cleaning and maintenance. It also provides important information on operations requiring special care and the associated risks.

The manual is completely up to date as of its printing; the manufacturer reserves the right to make any necessary technical modifications to the product and to update the manual without being under any obligation to revise or replace previous versions of the manual.

LA PAVONI S.p.A. declines any responsibility for direct or indirect damages to persons or property occurring as a consequence of:

- failure to adhere to any of the provisions of the safety regulations in force;
- improper installation;
- improper power supply;
- improper use;
- use different from that specified in this manual;
- lack of proper maintenance;
- unauthorized modifications or repairs;
- the use of non original or non model-specific spare parts;
- complete or partial failure to follow the operating instructions;
- exceptional events

2 – MACHINE FUNCTION

This machine is designed for the home preparation of espresso coffee using coffee blends, for the production of hot water or steam, and the preparation of hot milk.

The espresso is prepared by forcing water heated to the proper temperature through ground coffee.



The user must carefully read and understand the operating instructions in this manual for proper operation of the machine.

2.1 – MACHINE USE

The CELLINI coffee maker is able to prepare:

- beverages deriving from ground coffee;
- hot water and steam for heating milk or preparing hot beverages;
- beverages based on coffee and milk.

3 – SAFETY INSTRUCTIONS

The user must adhere to all safety regulations in force in the country where the machine is used, as well as to the instructions provided in this manual and to the dictates of common sense.



Environmental conditions are important in guaranteeing proper function and long life of the machine. The allowable temperature range is 5°C to 35°C (40°F to 95°F) and the machine must not be placed where it will be exposed to jets of water or outdoors where it will be exposed to atmospheric agents (sun, rain, etc.).

After removing the machine from its box, check to make sure it is intact as has not suffered any damage.

The packaging must be disposed of at a proper waste handling facility and must never be left where children, animals or unauthorized persons may have access to it.

Before operating the machine, make sure the voltage in your country corresponds to that specified on the specifications plate on the base of the machine.



Place the machine in a safe location on a solid support, far from heat sources and well out of the reach of children.



Before using the machine, make sure that the cold water in the water tank is at or above the minimum level marking and that the steam knob is closed.



Before plugging in or unplugging the machine, make sure that the ON/OFF switch is in the OFF position.

Unplug the machine when not in use or before any cleaning operations. Pull on the plug to unplug the cord, do not pull on the cord itself.



Do not use the machine if it shows anomalous operation or if the main cable or





plug show signs of damage; replace the power cord or have the machine checked at an authorized SERVICE CENTRE.



Burn risk: Do not touch hot surfaces (coffee group, cupwarmer, filter-holder, steam supply nozzle).



Burn risk: Do not remove the filter-holder while coffee is being made.



Burn risk: Never place hands under the coffee group or steam supply nozzle; the superheated water or steam may cause severe burns.



Burn risk: Do not remove the filter-holder immediately after brewing coffee, wait several seconds to ensure that all residual pressure has been released.



Make sure there is water in the tank before switching on the coffee machine to avoid damaging the heating element.



To avoid damaging the machine, use only manufacturer recommended accessories or replacement parts.



In case of malfunction do not attempt to repair the machine. Turn it off and contact the nearest authorized SERVICE CENTER for any necessary repairs.



Any unauthorized repairs or use of non-original replacement parts **will void the warranty** and relieve the manufacturer of all responsibility.

Do not use the machine outdoors.

Do not use the machine for any uses other than those for which it was designed.



To avoid fire, electric shock or injury, do not immerse the machine, the main cable or any other electrical components in water.

In case of fire, use a carbon dioxide (CO₂) fire extinguisher. Do not use water or steam extinguishers.



Before performing any cleaning or maintenance on the machine, turn off the ON/OFF switch, unplug the power cord by pulling on the plug, and wait for the machine to cool.



Clean the machine with a soft cloth moistened with water. Do not use detergents, alcohol, solvents or abrasives to clean the machine.

3.1 – IMPROPER USE

Any improper use of the machine will void the warranty and relieve the manufacturer of any and all responsibility for damage to persons or property.



Improper use includes:

- any use other than that specified in the instruction manual;
- any operation, adjustment or repair to the machine that differs from the instructions included in this manual;
- any use following unauthorized modifications to components or safety devices;
- use of the machine outdoors.

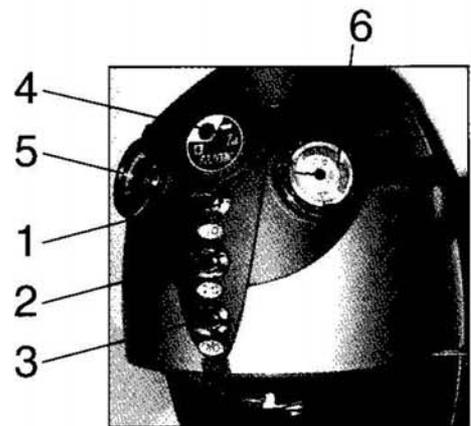
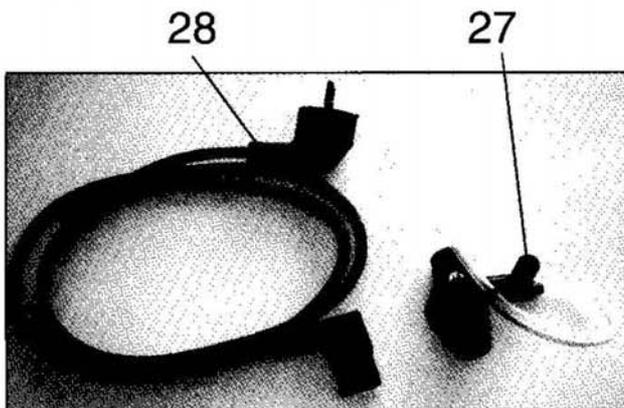
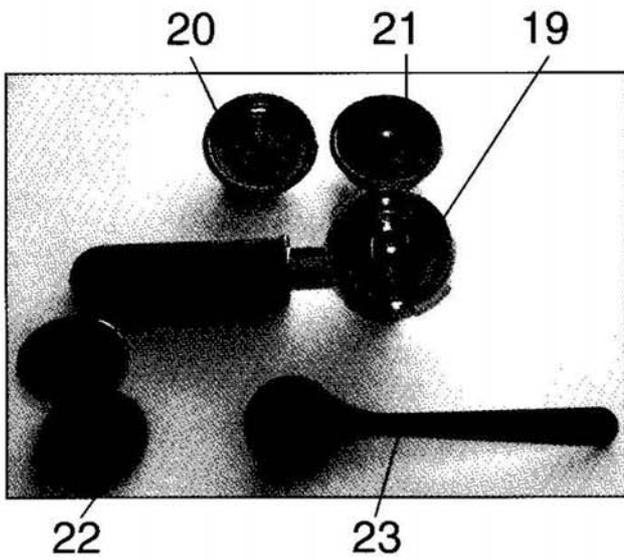
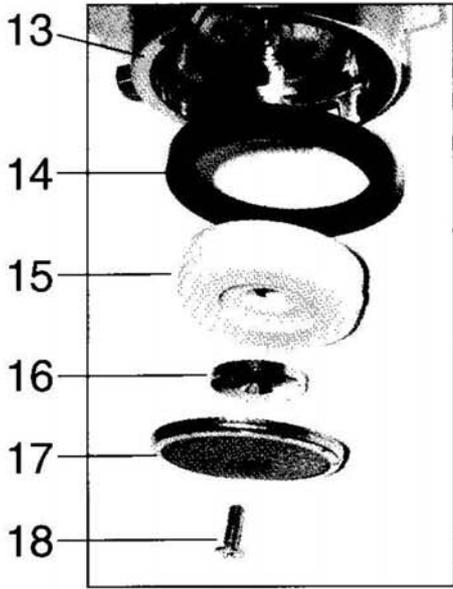
3.2 – RESIDUAL RISKS

The user cannot be entirely protected against risks from jets of steam or hot water. Maximum caution must be exercised when using the machine to avoid being scalded or burned.



The manufacturer declines any responsibility for damages to persons, animals or property deriving from repairs, adjustments, modifications or any other operations carried out on the machine by unqualified or unauthorized persons.

4 - TECHNICAL DIAGRAM AND SPECIFICATIONS



1. ON/OFF switch
2. Steam switch
3. Coffee/hot water switch
4. ON light
5. Pump pressure guage
6. Temperature guage
7. Steam/hot water knob
8. Steam pipe
9. Steam nozzle (interchangeable)
10. Water tank (extractable)
11. Water fill funnel cover
12. Cupwarmer plate
13. Coffee group
14. Douce seal
15. Shower flange
16. Spray nozzle
17. Shower plate
18. Fixing screw
19. Filter-holder
20. One-cup filter
21. Two-cup filter
22. Coffee press
23. Coffee measure spoon
24. Drip tray
25. Decompression tube
26. Cup rest grid
27. Automatic Cappuccino maker
28. Extractable main cable

Dimensions:	height	mm.	385
	width	mm.	235
	depth	mm.	330
Weight:	Kg.		9,3
Water tank capacity	litres:		1,25
Maximum pressure	pump:		14 Bar
Absorbed power:			1350 Watt
Average preheating time:			5 minutes
Power supply:			120V 60Hz 230/240V 50Hz
Main cable:			1500 mm
Thermostats:			service type for coffee and steam
Protections:			safety thermostat safety valve

5 – POWER SUPPLY



Warning! Before operating the machine, make sure that the voltage at the outlet corresponds to that specified on the plate on the base of the machine.

6 – FIRST USE OR REUSE



Warning: follow the instructions below the first time you use the machine and each time it is used after an extended period of disuse.

Check that the water tank (10) is correctly positioned in its seat and that the rubber water uptake tube is inside the tank.

Remove the cover (11) to the filling funnel and pour cold water from a suitable container into the tank (10) through the filling funnel at the back of the cupwarmer (12) (Photo 1).



photo 1



photo 2

Do not fill the tank beyond the maximum fill level, visible at the left front of the tank (10).

Replace the cover (11).

Make sure the switches 1-2-3 are in the OFF position.



Insert the main cable (28), included with the machine, into the jack at the back of the machine and plug the other end into a grounded outlet, making sure that the cord is not twisted and does not hang from the counter.

Turn on the ON/OFF switch (lever switch/switch)(1), the ON light (4) will come on.

Place an empty receptacle under the coffee group (13) without inserting the portafilter and turn on the coffee/hot water switch (lever switch/switch) (3).

The pump will start and after a few seconds water will begin to issue from the coffee group (13). Let the water flow into the receptacle without overflowing and then turn off the coffee/hot water switch (3).



Warning: water is produced at a temperature of 90° C. Exercise extreme care to avoid being scalded.



The machine is now ready for use. The needle on the temperature gauge (6) will be in the green zone of the scale to indicate that the machine is ready for normal use (about 5 minutes).



The water tank (10) may also be filled as follows (Photo 2):



- Remove the filter-holder (19) from the coffee group (13) by moving the handle from right to left.
- Remove the drip tray (24) and the cup rest grid (26) from the machine by sliding it upwards.
- Remove the water tank (10) by sliding it forwards.
- Fill the tank with cold water up to the maximum water level marking on the left side of the tank.
- Replace the water tank in its seat, making sure that the rubber water uptake tube is inside the tank.
- Replace the filter-holder on the coffee group.

If no water issues from the coffee group (13) proceed as follows:



- Place a receptacle under the turbo steam nozzle (9).
- Open the steam knob (7) (anticlockwise) and turn on the steam switch (2) and the coffee/hot water switch (3) to activate the pump.

After a few seconds water will begin to come out of the turbo steam nozzle (9). After approximately one cup of water has come out, close the steam knob (7) (clockwise) and turn off the coffee/hot water switch (3) and the steam switch (2).



The machine will now be ready for normal use.



Important: when you start the machine for the first time or after an extended period of disuse, and at no other time, we recommend using a solution of two teaspoons of sodium bicarbonate ***completely dissolved*** in a full tank (10) of water to clean the lines of any impurities. Afterwards, thoroughly rinse the water tank (10) and repeat the startup operations to eliminate any bicarbonate residues.



Important: it takes about 5 minutes for the machine to reach the ideal operating temperature. The needle on the temperature gauge (6) (Photo 3) will gradually move into the green area of the scale and will stop when it reaches the ideal temperature. The machine is now ready for use.

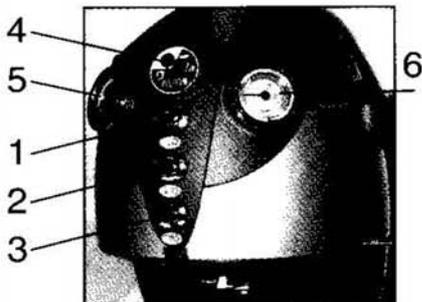


photo 3

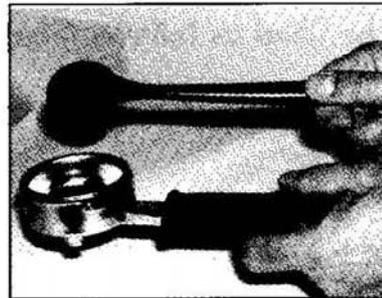


photo 4

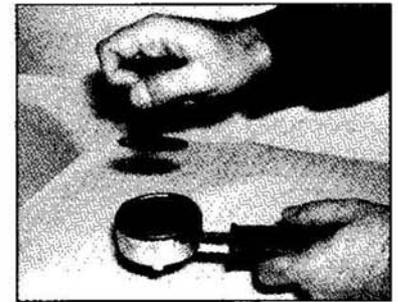


photo 5



Warning: never use the machine without water in the tank. Such use may damage the pump and will void the warranty.

7 - MAKING ESPRESSO

To make a good cup of espresso you need good quality coffee, properly roasted and ground.



The pump espresso coffee machine requires finely ground coffee. If the coffee is too coarsely ground the coffee will be light and without the froth that marks a good cup of espresso. If the coffee is ground too finely the espresso will be dark and strong and have little froth.



We recommend grinding the coffee beans with a traditional grinder (not a grinder that uses a blade) **immediately before you make the coffee** since the coffee quickly loses its aroma after it is ground.



A prewarmed cup helps keep the espresso at the right temperature. We recommend placing the cups on the cupwarmer (12) before use.

Make sure there is enough water in the tank (10).

Depending on the number of cups of coffee you wish to make, place the one-cup filter (20) or the two-cup filter (21) into the filter-holder (19) and insert the portafilter into the coffee group (13) with a left-to-right turning motion until it locks in order to preheat it.

Turn on the ON/OFF switch (lever switch/switch) (1). The ON light (4) will come on to show that the machine is operating.

Wait for the needle on the temperature gauge (6) (Photo 3) to reach the ideal temperature (green area of the scale). This will take approximately 5 minutes.



Remove the filter-holder (19), fill the filter with one or two measures of ground coffee (one measure per cup) (Photo 4), level and press the coffee firmly but not excessively with the coffee press (22) (Photo 5).

Clean any remaining coffee from the edge of the filter with your hand and insert the filter-holder (19) into the coffee group (13), turning it to the right to lock it.



Place one or two prewarmed cups on the cup rest grid (26) under the portafilter.

Turn on the coffee/hot water switch (3). Espresso coffee will begin to flow out of the spout of the filter-holder (19). When the desired amount of coffee is in the cup, turn off the switch (3) to stop the coffee but do not remove the portafilter.



Warning: the coffee emerges from the spout of the portafilter at a temperature of 75-85°C. Exercise caution to avoid burns.



Remove the cups from the cup rest and serve immediately.

The machine is equipped with an automatic anti-drip valve to eliminate most of the residual coffee that might drip from the coffee head. Nevertheless, some dripping from the wet grounds in the portafilter is normal.

When you turn on the coffee switch (3) the pump pressure gauge (5) will quickly move into the green area of the scale and then return to zero when you stop making coffee (Photo 3).



To prepare other cups of coffee, slowly remove the filter-holder from the coffee group by turning it to the left until it dislodges. Exercise care because the filter-holder will still be hot and some hot water will remain in the coffee grounds. Some water will drip from the coffee group after the filter-holder is removed due to residual water pressure in the system.



Remove the grounds from the filter and repeat the procedure as described above.



Important: when the steam switch (2) is turned on the coffee function is deactivated.

8 – MAKING ESPRESSO WITH PODS

Each coffee wafer contains the perfect amount of coffee for a cup of espresso.

Proceed as follows to prepare espresso using pods:

- Place the one-cup filter (20) in the filter-holder (19)
- Place the pod into the filter with care so as not to damage its paper envelope
- Insert the filter-holder (19) and pod into the coffee group (13) and turn it from left to right until it locks
- Place a cup under the filter-holder and turn on the coffee/hot water switch (lever switch/switch) (3). Espresso will begin to flow from the spout on the filter-holder. When the desired amount of coffee is in the cup, turn off the switch (3) to stop the coffee, but do not remove the filter-holder.



9 – MAKING HOT WATER



Make sure that the water in the tank (10) is above the minimum marking.



Warning: hot water comes out at a temperature of 90°C. Exercise extreme care to avoid being scalded or burned.

Turn on the ON/OFF switch (1). The ON light (4) will come on to indicate that the machine is operating.



Wait approximately 5 minutes for the needle of the temperature gauge (6) to reach the ideal operating temperature in the green portion of the scale.

Place a container under the turbo steam nozzle (9) and turn on the steam switch (lever switch/switch) (2) to deactivate the coffee function and prevent water from coming out of the filter-holder.

Turn on the coffee/hot water switch (3) and slowly turn the steam/hot water knob (7) anticlockwise to start the flow of hot water.



Once you have obtained the desired quantity of hot water, close the steam knob (7) (clockwise) to stop the water and turn off switches (2) and (3).

Warning: to ensure that the machine functions properly, do produce hot water for more than 60 seconds.



9.1- RESUMPTION OF COFFEE MAKING

To resume making espresso after using the hot water/steam function, the machine must be brought back to the proper operating temperature, to prevent the espresso from having a burned flavor. Without inserting the filter-holder (19), place an empty cup on the cup rest grid (26) under the coffee group (13). Turn on the coffee/hot water switch (3) and let enough water come out to fill the cup. Then turn off the switch (3).



You may now make a cup of coffee as described in section 7.

10 – STEAM PRODUCTION

Warning: the user is not protected from direct exposure to the steam jet. Exercise caution during use to avoid being scalded.



Make sure there is sufficient water in the tank (10) and carry out all the normal steps to prepare the machine for use.



Turn on the steam switch (2), the needle on the temperature gauge (6) will move into the blue zone on the scale indicating that the machine has reached the proper temperature for generating steam.



Pull the steam pipe (8) slightly away from the machine to make it easier to place a container under it. Before heating the beverage, carefully open the steam knob (7) (anticlockwise) and let some steam escape from the turbo steam nozzle (9) to purge any condensation that may have accumulated in the circuit.



Place the container containing the beverage you want to heat under the turbo steam nozzle (9). Open the steam knob farther for the desired amount of steam. When the beverage is hot, close the steam knob (clockwise) and turn off the steam



switch (2) (to ensure that the machine functions properly, do produce steam for more than 60 seconds).



Important: if the steam switch (2) is on, the coffee function is deactivated.



To immediately resume making coffee, follow the instructions in point 9.1.

11 – MAKING CAPPUCCINO

11.1 – MAKING CAPPUCCINO WITH THE TURBO STEAM NOZZLE

The turbo steam nozzle makes real Italian-style cappuccinos with a maximum of ease.



After having made espresso in a cappuccino cup and carried out all the normal steps to bring the machine to the proper temperature for steam production, proceed as follows:



- briefly open and close two or three times the steam/hot water knob (7) until only steams comes out of the turbo steam nozzle (9).

- fill a tall, narrow container halfway with cold milk.



- submerge the turbo steam nozzle (9) into the milk almost all the way to the bottom and slowly open the steam knob (7) (anticlockwise). Open the steam knob completely to heat the milk almost to the boiling point.

- with the steam knob open, move the milk container up and down for a few seconds so that the steam nozzle reaches the surface of the milk and a froth is created. Then close the steam knob (clockwise) and turn off the steam switch (2).

Add the frothed milk to the espresso in the cup.



Warning: do not place hands under the turbo steam nozzle. Risk of burns.



Important: to ensure that the machine functions properly, do produce steam for more than 60 seconds.



After you are finished making cappuccinos you must clean the milk residues off the outside and the hole at the end of the turbo steam nozzle (9) with a damp cloth.



To immediately resume making coffee, follow the instructions in point 9.1.

11.2 – MAKING CAPPUCCINO WITH THE AUTOMATIC CAPPUCCINO MAKER

Before turning on the machine, replace the turbo steam nozzle (9) with the Automatic Cappuccino maker (27) as follows:

- make sure the steam/hot water knob (7) is closed.
- loosen (anticlockwise) the upper locking ring (A) of the turbo steam nozzle (9) (Photo 6). 
- slide the turbo steam nozzle (9) down and off the steam pipe (8).
- slide the Automatic Cappuccino maker (27) onto the steam pipe (8) up to the stop and tighten the locking ring (clockwise).

After having made espresso in a cappuccino cup and carried out all the normal steps to bring the machine to the proper temperature for steam production, proceed as follows:

- briefly open and close two or three times the steam/hot water knob (7) until only steams comes out of the Automatic Cappuccino maker (27). 
- fill a tall, narrow container halfway with cold milk.
- put the rubber uptake tube (B) (Photo 7) of the Automatic Cappuccino maker (27) into the milk.
- place the cup with the espresso under the spout of the Automatic Cappuccino maker (27) and open the steam knob (7) (anticlockwise) to begin producing thick, hot, frothy milk. When the cup is full, close the steam knob (7) (clockwise) and turn off the steam switch (2). 

You can adjust the consistency of the froth as desired with the adjusting knob (C) of the Automatic Cappuccino maker (27). Turn clockwise for a denser froth and anticlockwise for a lighter froth (Photo 7). 

Warning: never place hands under the Automatic Cappuccino maker while in use. Danger of burns. 

Important: to ensure that the machine functions properly, do produce steam for more than 60 seconds. 

When you are done making cappuccinos you must clean milk residues from the Automatic Cappuccino maker. 

- fill a glass with water and place it next to the machine where you can submerge the uptake tube (B)



- proceed as usual for the preparation of a cappuccino collecting the cleaning water in a suitable receptacle.

To replace the turbo steam nozzle (9) on the steam pipe (8) carry out the steps at the beginning of this section in reverse order.



To immediately resume making coffee, follow the instructions in point 9.1.

12 – MAKING OTHER HOT BEVERAGES



Before heating beverages carefully let a bit of steam out of the turbo steam nozzle (9) by opening the steam knob (7) (anticlockwise), to purge any condensation that may have accumulated in the lines.

12.1 – TEA,CAMOMILE-TEA

Place a sufficient amount of water into a container.



Make sure there is sufficient water in the tank (10) and carry out all the normal steps to prepare the machine for use.

Turn on the steam switch (2), the needle of the temperature gauge (6) will move into the blue area of the scale to indicate that the correct temperature has been reached for producing steam.

Pull the steam pipe (8) slightly away from the machine to make it easier to place a container under it, and place the container containing the water you want to heat under the turbo steam nozzle (9).



Submerge the turbo steam nozzle (9) into the water, open the steam knob (7) (anticlockwise) to produce steam and boil the water.

Close the steam knob (clockwise) and turn off the steam switch (2).

You may now add your favorite beverage.



To immediately resume making coffee, follow the instructions in point 9.1.

12.2 –HOT CHOCOLATE

After having carried out all the steps to prepare the machine for steam production and turned on the steam switch (2), proceed as follows:



- pour the contents of a packet of hot chocolate mix for one cup of cocoa into a container and add a cup of milk bit by bit, mixing well
- submerge the turbo steam nozzle (9) all the way to the bottom of the container
- slowly open the steam knob (7) (anticlockwise) and bring the cocoa mixture to a boil. Steam longer for thicker cocoa.



When the cocoa has reached the desired consistency, close the steam knob (2) (clockwise) and turn off the steam switch.

Warning: the steam comes out at a temperature near 100°C, never place hands under the turbo steam nozzle and always exercise care to avoid being scalded.



To immediately resume making coffee, follow the instructions in point 9.1.



13 – IMPORTANT PRECAUTIONS

Place the machine on a dry and solid base, far from heat sources and well out of the reach of children.



Always check the water level in the tank. Using the machine with insufficient water in the tank will cause the pump to stop and the pump may be irreversibly damaged.



When the machine is on it heats water and also produces steam, which remains compressed inside the boiler. To avoid burns, never leave the machine where children can reach it and never touch hot parts such as the coffee group, the filter-holder, the steam pipe, or the cupwarmer.



When the machine is in use, to avoid being scalded do not remove the filter-holder, never place hands under the coffee group or under the steam nozzle.



After a cup of coffee has been made it is normal that there will be some dripping from the filter holder, we suggest to check frequently the water quantity deposited inside the drip tray in order to avoid the water overflowing.



If the machine is not used regularly, turn it off during disuse by turning off the ON/OFF switch and unplugging the machine from the power outlet by pulling on the plug (not the cord).



If the machine is not used for a long period, carry out the steps in section 6 before restarting, making sure you let a large quantity of water flow through the coffee group (13) to flush out any residual water from the boiler before making coffee.



Warning: never activate the pump without water.



14 – CLEANING AND MAINTENANCE



Before carrying out any cleaning or maintenance operations, unplug the machine from the power outlet by pulling on the plug (not the cable).



Regularly clean the filter-holder (19), and the coffee filters (20 and 21) with warm water, removing any coffee deposits.



Periodically remove the shower plate (17) and the spray nozzle (16) from the coffee group (13) by unscrewing the fixing screw and clean them.



After having made some cups of coffee, remove the drip tray (24) and cup rest grid (26) and wash them in warm water to remove all coffee residues; do not use abrasives. To dry with great care the housing the drip tray.



14.1 – EXTERNAL CLEANING

Clean the outside of the machine with a soft damp cloth and then dry it.



Never use alcohol, solvents, abrasives or detergents as they may harm the surfaces.



Never immerse the machine in water, even partially.



14.2 – CLEANING THE TURBO STEAM NOZZLE

The steam nozzle (9) should be cleaned with a damp cloth after every use to prevent altering the flavor of other beverages and blockage of the steam outlet hole.



In addition to the regular cleaning above, you should carefully clean the inside of the turbo steam nozzle on a periodic basis (*Photo 6*).



- slide the sheath (**E**) down off the turbo steam nozzle
- unscrew the locking ring (**A**) (anticlockwise), until it detaches from the steam pipe (**8**)
- clean milk residues from the injector (**D**) using warm water and carefully clean any hardened residues out the steam hole using a needle.

After cleaning, reassemble as follows:

- slide the locking ring (**A**) the gasket seat (**B**) and the gasket (**C**) onto the steam pipe (**8**). Slide the injector (**D**) onto the steam pipe (**8**) up to the stop. Tighten the locking ring (**A**) (clockwise) all the way to the end of the threads
- push the sheath (**E**) up onto the injector.

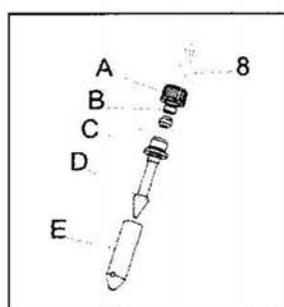


photo 6

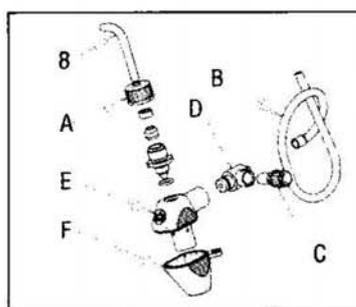


photo 7

14.3 – CLEANING THE AUTOMATIC CAPPUCCINO MAKER

In addition to the regular cleaning above, you should carefully clean the inside of the Automatic Cappuccino maker on a periodic basis (*Photo 7*).



- remove the rubber tube (**B**) from the uptake tap (**D**)
- unscrew the locking ring (**A**) (anticlockwise), until it detaches from the steam pipe (**8**)
- remove the diffuser (**F**) from the frother body (**E**) by pressing on the knurled areas
- slide the milk uptake tap (**D**) from the frother body (**E**)
- remove the regulation knob (**C**) from the uptake tap (**D**).

Wash all parts thoroughly in warm running water to eliminate all milk residues and reassemble the Automatic Cappuccino maker following the above steps in reverse order.



15 – DECALCIFICATION



The machine will need to be decalcified periodically depending on how often it is used and the hardness of the water. Use only products that are specific to this purpose.

Dissolve the decalcifying agent completely in a container of water, then pour the solution into the water tank (10).

To unscrew the screw that holds the shower plate (17) and the spray nozzle (16) to the shower flange (15). Remove these parts and clean them of any encrustations.

Place a suitable container under the coffee group (13) and under the turbo steam nozzle (9).



Turn on the coffee/hot water switch (3) and let the solution flow through the coffee group (13) for 15 seconds. Then turn off the coffee/hot water switch.



Turn on the steam switch (2) and the coffee/hot water switch (3) and slowly open the steam knob (7) (anticlockwise) and let water flow through the turbo steam nozzle (9) for several seconds. Then turn off the steam switch and the coffee/hot water switch.

Wait 20 minutes and repeat the above steps until the solution in the water tank has reached the minimum water level.

Remove the water tank (10), rinse it thoroughly, refill it with clean water and put it back into the machine.

Remount the spray nozzle (16) and the shower plate (17) in the shower flange and tighten the screw. Run abundant water through the coffee group (13) and the turbo steam nozzle (9) to flush out all residual decalcifying solution.

Turn off the coffee/hot water switch (3).

16 – ACCESSORIES

- One-cup and two-cup filters
- Coffee measurer spoon
- Coffee press
- Main cable
- Automatic Cappuccino maker
- User's Manual

17 – MODELS

- Cellini
- Cellini de Luxe



18 – TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The machine does not work and the ON light does not turn on.	<ol style="list-style-type: none"> 1. No electricity 2. The main cable is not properly plugged in 3. The main cables damaged 	<ol style="list-style-type: none"> 1. Restore electrical power 2. Plug the main cable in correctly 3. Contact the nearest SERVICE CENTER for a replacement cable.
The ON light is on but the water does not heat.	<ol style="list-style-type: none"> 1. Thermostat malfunction, or the manual reset thermostat is active 2. Heating element malfunction 	<ol style="list-style-type: none"> 1. Contact the nearest SERVICE CENTER. 2. Contact the nearest SERVICE CENTER.
No coffee produced during the coffee cycle	<ol style="list-style-type: none"> 1. Too little water in tank 2. Coffee too finely ground 3. Too much coffee in the filter 4. Coffee too firmly pressed 5. Steam switch on 6. The lines are not primed 7. Shower plate obstructed 	<ol style="list-style-type: none"> 1. Fill tank 2. Use a coarser grind 3. Put less coffee in the filter 4. Press the coffee more gently 5. Turn off the steam switch 6. See section 6 – Starting the machine 7. Clean or replace shower plate
Loud pump operation	<ol style="list-style-type: none"> 1. Too little water in tank 2. Pump not primed 	<ol style="list-style-type: none"> 1. Fill tank 2. See section 6 – Starting the machine
Coffee produced too quickly	<ol style="list-style-type: none"> 1. Coffee too coarsely ground 2. Too little coffee in the filter 3. Coffee not pressed enough 4. Coffee old or unsuitable 	<ol style="list-style-type: none"> 1. Use a finer grind 2. Put more coffee in the filter 3. Press coffee more firmly 4. Use different coffee
Coffee is produced in drips	<ol style="list-style-type: none"> 1. Coffee too finely ground 2. Too much coffee in the filter 3. Coffee too firmly pressed 	<ol style="list-style-type: none"> 1. Use a coarser grind 2. Put less coffee in the filter 3. Press the coffee more gently

PROBLEM	CAUSE	SOLUTION
Coffee leaks between the coffee group and the filter-holder	<ol style="list-style-type: none"> 1. Filter-holder not properly inserted 2. Too much coffee in the filter 3. Edge of the filter-holder not clean 4. The douche seal is worn or damaged 	<ol style="list-style-type: none"> 1. Insert the filter-holder correctly 2. Put less coffee in the filter 3. Clean the edge of the filter-holder 4. Contact the nearest SERVICE CENTER
Coffee is produced without froth	<ol style="list-style-type: none"> 1. Coffee not suitable for machine 2. Improper grind 3. Too little coffee in filter 	<ol style="list-style-type: none"> 1. Use different coffee 2. Adjust coffee grind 3. Put more coffee in the filter
Coffee too cold	<ol style="list-style-type: none"> 1. The machine had not reached the proper temperature 2. Filter-holder not preheated 3. Cups not preheated 4. Pressure switch malfunction. 	<ol style="list-style-type: none"> 1. See section 7 2. Filter-holder must be heated together with the water 3. Properly heat the cups 4. Contact the nearest SERVICE CENTER
Coffee is too hot	<ol style="list-style-type: none"> 1. Pressure switch malfunction. 	<ol style="list-style-type: none"> 1. Contact the nearest SERVICE CENTER
The machine does not produce steam	<ol style="list-style-type: none"> 1. The lines are not primed 2. Obstructed outlet hole at end of steam pipe 3. Too little water in tank 4. Turbo steam nozzle improperly positioned 	<ol style="list-style-type: none"> 1. See section 10 – steam production 2. Clean the outlet hole with a needle 3. Fill tank 4. Reposition turbo steam nozzle

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