



Ph | 1800 800 255
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LB 4100 - CLARA



PLEASE READ BELOW INSTRUCTIONS PRIOR TO SWITCHING MACHINE ON

SAFETY & CLEANING INSTRUCTIONS

To ensure consistent and high quality to your customer, the following procedure **must be carried out DAILY**. For periods of high or sustained usage, it should be carried out **MORE frequently**.

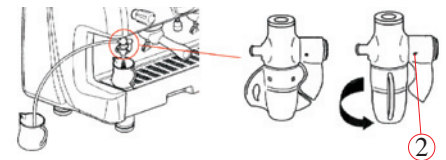
STEP 1 Place the milk suction tube into a container of approx 1/2 litre of water and suitable cleaning detergent. Ensure it is mixed as directed by its manufacturer.

STEP 2 Open the steam supply knob and wait for the entire solution to be drawn through automatic milk attachment. Close steam knob.

STEP 3 Place the milk suction tube into a container of approx 1/2 litre of fresh clean tap water

STEP 4 Open steam supply knob again and wait for the entire supply of water to be drawn through the milk frother in order to rinse any detergent residue. Close the steam supply

STEP 5 Finally, inspect the air intake hole (2) for milk residue. If necessary, clear gently with a pin



STEP 6 If the cappuccinatore attachment becomes blocked or inoperable, remove entirely from the machine by unscrewing carefully. Care **MUST** be taken due to the hot components.

STEP 7 Remove any milk residue, in particular the inside the top of the attachment where it connects to the coffee machine then reassemble. Take care not to strip the thread in the cappuccinatore.

CAPPUCCINOTORE STEAMING

- The milk used for the Cappuccinotore must be kept in a fridge at a temperature no higher than 4°C and do not leave it outside the fridge for more than 30 minutes.
- During the day if the cappuccinotore is not being used for more than a hour then run steam through the nozzle for 30 seconds then reverse the process and run steam through the tube for 30 seconds. You can reverse the steam by twisting the arm on the steamer.

GENERAL CLEANING

- The non-removable components and the machine must be cleaned only with cold or lukewarm water, using non abrasive sponges and wet cloths.
- All the parts requiring cleaning are easily accessible and do not require the use of tools.
- Remove the drip tray and wash. Re-insert making sure it is correctly seated.
- Backwashing the brew groups – This should be done at least once a week depending on volume.

BACK WASH INSTRUCTIONS

- Fill the spare blind handle* supplied with the machine with half a teaspoon of coffee cleaner.
- Insert the handle into the side of the machine you wish to wash, making sure it is firmly in place.
- Press the 'short black' button to start washing and wait for cycle to complete.
- Repeat this washing operation without coffee cleaner 3 more times

*The handle which does not have a coffee delivery spout.





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THE ART OF MAKING A GOOD COFFEE

WHEN USING THE CAPPUCCINATORE

- Use the cappuccinatore to froth the milk directly into the cup or jug
Check that the temp is 60 degrees.
- If you are steaming into a jug with the cappuccinatore then stir the milk before pouring.

IF USING THE MANUAL STEAMING ARM

- Always heat the milk first before making the coffee.
- Fill the supplied jug up to a maximum 1/3 full of cold milk.
- Always steam cold milk only as warm milk will not froth properly.
- Heat milk to 60 degrees – Check by using the thermometer supplied.

		8 ounce/ 240ml	12 ounce/ 360ml
	ESPRESSO a thick golden crema on the surface	40ml coffee Single Pod (SP)	NA
	LONG MACHIATO long with a dash of milk and/or a dollop of froth	120ml coffee Double Pod (DP)	NA
	LONG BLACK a full cup of black	160 ml Hot water topped with 35ml espresso (SP)	220 ml Hot water topped with 70ml espresso (DP)
	CAPPUCCINO 1/3 espresso 1/3 steamed milk 1/3 froth	Single Pod	Double Pod
	CAFFÉ LATTE 1/3 espresso topped with steamed milk and 10ml of froth	Single Pod	Double Pod
	FLAT WHITE 1/3 espresso with remainder hot milk	Single Pod	Double Pod



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