

PLEASE READ BELOW INSTRUCTIONS PRIOR TO SWITCHING MACHINE ON



PLEASE NOTE:

The machine will only work with a Lavazza Blue Pod. If you attempt to use any other product the machine will be damaged and cease to work.

MACHINE DESCRIPTIONS

- 1 - Capsule Insertion Door
- 2 - Capsule Lodging
- 3 - Top Cover
- 4 - Tank Cover
- 5 - Water Tank
- 6 - Power Cable
- 7 - Capsule-collector Tray
- 8 - Coffee/Steam Disensing Lever
- 9 - Luminous General Switch
- 10 - Drip Collector Tray
- 11 - Cup-support Rack
- 12 - Green Led
- 13 - Orange Led
- 14 - Steam Spout Control Lever
- 15 - Coffe Spout
- 16 - Milk Frother
- 17 - Steam Spout
- 18 - Water Softner (optional)
- 19 - Internal Drum
- 20 - Water Lever Notch

INTRODUCTION

Thank you for choosing the Lavazza BLUE LB 1000 coffee machine.

Please note that this machine works only with "Lavazza BLUE" capsules, thus ensuring an excellent espresso coffee. Do not use other types of capsules or products as they could seriously damage the machine.

GENERAL SAFETY WARNINGS

Never touch the machine with wet hands or feet.

Never immerse the machine in water.

Never use the machine with extension cords in the bathroom or shower.

INSTALLATION

Press the luminous general switch 9 on the right hand side of the machine.

The green led 12 must light up to show that the machine is receiving power.

If the green led 12 is turned off this could be because:

- 1) the capsule insertion door 1 is open;
- 2) the capsule collector drawer 7 is full;
- 3) the capsule collector drawer 7 is incorrectly inserted.

An orange led 13 will light up to show that the machine has reached the ideal temperature for use (any led flashing after this is unimportant). At this point the machine is ready for use.

PREPARATION OF CAPPUCCINO

First of all, to avoid getting burnt, never touch the steam spout/milk frother with your hands. To position it, use the steam spout control lever 14.

IMPORTANT: when dispensing is finished, clean steam spout and milk frother using a damp cloth and release some steam out to clean out any remaining milk.

SHORTAGE OF WATER

Water level in the tank must **always be above the minimum** level 20. To refill the tank, pull the water tank out and fill it up

WHEN CAPSULE COLLECTOR DRAWER IS FULL (fig. g)

This machine has a container for collecting the capsules inside of which is a drum 19 which can hold about 14 used capsules, after which the machine stops functioning (indicated by the green led 12 going out). To restart the machine, the internal drum 19 and the drip collector tray must be emptied and then replaced, at which point the green led will light up again.

MAINTENANCE AND CLEANING (fig. a-g)

Always disconnect the plug from the power socket.

Every 2-3 days, empty the drum 19, and the drip collector tray 10 of any leftover liquids. Clean the distributor area, the cup support rack 11, and the drawer 10 using a plain cloth dampened with neutral soap and hot water. Dry carefully.

Do not clean with abrasive substances.

Never immerse the machine in water.

Remove the water tank 5 and the water softener 18 (if present) by pulling upwards, then wash both parts with care and remove all lime deposit that may have formed.

Dry and re-assemble carefully.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGES THAT OCCUR AS A RESULT OF FAILURE TO OBSERVE THE INSTRUCTIONS GIVEN ABOVE





espresso

30 - 35ml coffee with a thick golden crema on the surface



macchiato

served short or long with a dash of milk and/or a dollop of froth



long black

a full cup of espresso



cappuccino

1/3 espresso
1/3 steamed milk
1/3 froth



caffé latte

an espresso topped with steamed milk and 10ml of froth



flat white

1/3 espresso with remainder hot milk



THE ART OF MAKING A GOOD COFFEE

- Always heat 1/3 full of cold milk in the supplied jug first before making the coffee.
- Steam cold milk only to 60 degrees. Warm milk will not froth properly
- It is preferable to use pre-heated porcelain cups on the heating tray. A cold cup can drop the temp of the coffee by 10°C. The heated cup helps to retain the crema and let the aromas develop better.



¡Tierra!

¡Tierra! coffee from Lavazza is a sustainable coffee sourced from Honduras, Peru and Colombia. It's 100% washed Arabica coffee, highly aromatic, with lightly fruity acidity making it delicate and sweet. Strength - ☹☹☹☹☹



Espresso Decaffienato

Blend of Brazilian & Asian coffees, which thanks to the innovative Lavazza BLUE extraction system gives a full sweet taste with a chocolatey finish & a rich tasting crema. Strength - ☹☹☹☹☹



Decaffeinato Soave

100% Arabica blend of exquisite Brazilian coffees. Yields a mellow & sweet decaffeinated regular or long espresso, with a slightly chocolaty aftertaste & velvety crema. Strength - ☹☹☹☹☹



Intenso

A blend that combines Brazilian and South American coffee with the best varieties of Indonesian robusta. This yields particularly creamy coffee, with a long tasting, balanced after taste. Strength - ☹☹☹☹☹



Delicato

100% Arabica blend with a sweet & fragrant aroma, composed of top-quality Brazilian & Indian coffees. Yields a sweet, mild & aromatic regular or long espresso, with a persistent crema. Strength - ☹☹☹☹☹



Amabile

A blend of excellent Arabica (40%) from Brazil & Central America and Robusta (60%) from Southeast Asia. Yields a particularly round & creamy regular or long espresso, with a balanced aftertaste. Strength - ☹☹☹☹☹



Riccò

A liquorish and dense blend of top quality Brazilian and Central American Arabicas with Asian robustas. You'll love the rich, full bodied, chocolaty dark roasted flavour with a persistent crema. Strength - ☹☹☹☹☹



Caffé Crema

100% Arabica blend with a sweet and fragrant aroma composed of top-quality Brazilian and Indian coffees. Yields a sweet & velvety coffee with a persistent aftertaste and a thick, golden crema. Strength - ☹☹☹☹☹

