



# LB2317 WITH FLASK



PLEASE READ BELOW INSTRUCTIONS PRIOR TO SWITCHING MACHINE ON

## MACHINE COMPONENTS



Ciara Coffee Machine and Flask

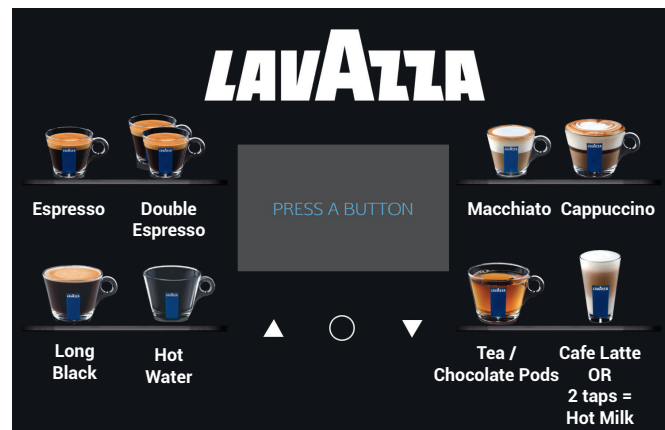
**The machine will only work with Lavazza BLUE coffee capsules supplied by Blue Pod. If you attempt to use any other products the machine will be damaged and cease to work.**

## MACHINE INSTALLATION

1. Place on a level benchtop with adequate space around the machine.
2. Fill the rear water tank with cold water. It is preferable to use a jug to fill the tank. Alternatively the tank can be removed by lifting upward. Place back firmly on the machine.
3. Fill the double walled insulated metal milk flask with fresh cold milk. Place it in a fridge until needed, it is best to remove the lid and place loosely on top while in the fridge to enable the milk to chill faster.
4. Insert the power cord into the socket on the rear of the machine and turn the adjacent power switch on.
5. **Press any button.** The machine will now power up and become ready for use.

## MAKING A DRINK

1. For non-milk based drinks, slide open the top silver door, drop in a capsule, foil facing back, and close the door.
2. Make a selection from espresso, double espresso, long black or soluble (tea).
3. For milk based drinks, place the milk flask to the right of the coffee machine, connect the supplied clear milk hose from the flask to the machine, the black end connects to the coffee machine.
4. Insert a capsule via the top silver door. Make a selection from Macchiato, Cappuccino or Latte. When the drink is finished, you may leave the milk flask with the machine for up to 2 hours or preferably replace again in a fridge to ensure that the milk is kept cold.



## DAILY CLEANING PROCEDURE

**As the machine functions with fresh milk, for hygiene reasons, it is imperative to clean the milk circuit every 24hrs.**

1. Place **20ml** of milk detergent in the supplied clear beaker or a suitable container. Fill with water to make 500ml of solution. Place the clear milk hose into the beaker and connect the black connector to the coffee machine. Place the 2nd supplied beaker or suitable container under the milk outlet nozzle.
2. Double press the Latte Macchiato button, the machine will show Latte Montato and begin to suck up the detergent through the machine and out to the 2nd beaker. Repeat this until all 500ml is used.
3. Empty and wash both beakers, fill one with 500ml of clean cold drinking water and place the milk suction hose into it. Repeat step 2 until the water is used up and the machine is now rinsed.
4. Remove the milk frothing unit from the machine and clean all parts of milk residue.

## TROUBLE SHOOTING

1. **Empty The Capsule Drawer** – with the machine ON, remove the drip tray/used capsule drawer. Empty and clean, refit **ONLY** when prompted.
2. **No Capsule** - Open the top silver door and insert capsule close the door and make a selection.
3. **No Water** – refill the tank as in above section, Machine Installation.



## coffee blends



### Cafe Crema Gusto



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



### Espresso Decaffeinated



Decaffeinated blend of Brazilian and Asian coffees, which thanks to the innovative Lavazza BLUE extraction system gives a full sweet taste with a chocolatey finish and a rich tasting crema



### !Tierra!



Tierra coffee from Lavazza is a sustainable coffee sourced from Honduras, Peru and Colombia. It's 100% washed Arabica coffee, medium roasted to produce floral aroma with a marked sweetness. Highly aromatic, with lightly fruity acidity.



### Delicato



100% Arabica blend with a sweet and fragrant aroma, composed of top-quality Brazilian and Indian coffees. This coffee yields a sweet, mild and aromatic regular or long espresso, with a persistent crema.



### Ricco



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



### 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.



### !Tierra! Intenso



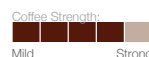
Excellent 100% Arabica coffee combines the intense flavour, fullness & body of its Brazilian origins with the fragrances & delicate aroma of washed Arabica, full-bodied, with an intense flavour & chocolaty notes



### Rotondo



Lavazza Blue Coffee Pod Espresso Rotondo is 100% Arabica Top Quality Brazilian coffees. A rich smooth taste and velvety crema.



### Vigoroso



A dark roast of 100% arabica beans, typical of the southern Italian tradition, gives this espresso a particularly intense aftertaste with pleasant caramel notes



NEW



### Magnifico



A blend of finest quality 100% Arabica from Brazil and India. Creamy blend, particularly sweet and fragrant, with a persistent aftertaste and a full, velvety crema.



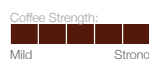
NEW



### Supremo



A blend of Arabica from Brazil, Central America & Indian Robusta. Well rounded, liquory flavour. Full-bodied, intense, with a persistent, chocolaty flavour.



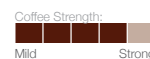
NEW



### Amabile



A blend of Arabica from Brazil & Central America and Robusta from Southeast Asia provides a mellow richness and full flavour.



## tea blends

**Not in the mood for a coffee?** Try one of the new Lavazza Tea Capsules now available from Blue Pod Coffee Co. The Ciara has a drinks button specifically for Tea Lovers. There are 3 new blends available:



Ginseng



Lemon



Chamomile