



## Turn on your machine

1. Find a good quality bottled water, a 500 ml bottle is the best size. Place the hose on the back of the machine in to the water and make sure it stays under water when making coffee.
2. Push button (A) on the side of the machine to turn on the machine. The light on the top behind button (B) will then go on. It will take approximately one minute for the machine to come to temperature. It is ready when the light goes out. This light will periodically go on and off as the machine maintains the precise extraction temperature.

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Restocking / Ordering / Support

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## OK, Let's make a coffee

1. **Lift the handle** (1) to open the group head (2).
2. Open the Pod Packet and hold the pod by the tab, then **Place the pod** in the centre of basket (3) under the group head holding the pod by the tab.
3. **Lower the handle** (1) then press it firmly down **until it locks**.
4. **Extract your coffee** by pressing the coffee on button (B), let this run until you have 30ml of espresso then press it again to shut it off. Extraction will take around 15 - 20 seconds.

## Simply clean after making coffee.

**Group head.** Once you have made your coffee(s) and removed the coffee pod, close and lock the group head and run water through it for 2-3 seconds.

**Drip Tray.** Empty drip tray (4) when necessary and wash with detergent.

## Warning

Coffee machines contain heating elements.

**DO NOT touch the group head, with an unprotected hand as IT WILL BURN YOU.**



Remember,

1. Always ensure the water hose is fully in the water.
2. Keep your machine clean, it will love you for it.
3. If you are unsure about any operation on the machine, ask someone or phone Lucaffé for help.