

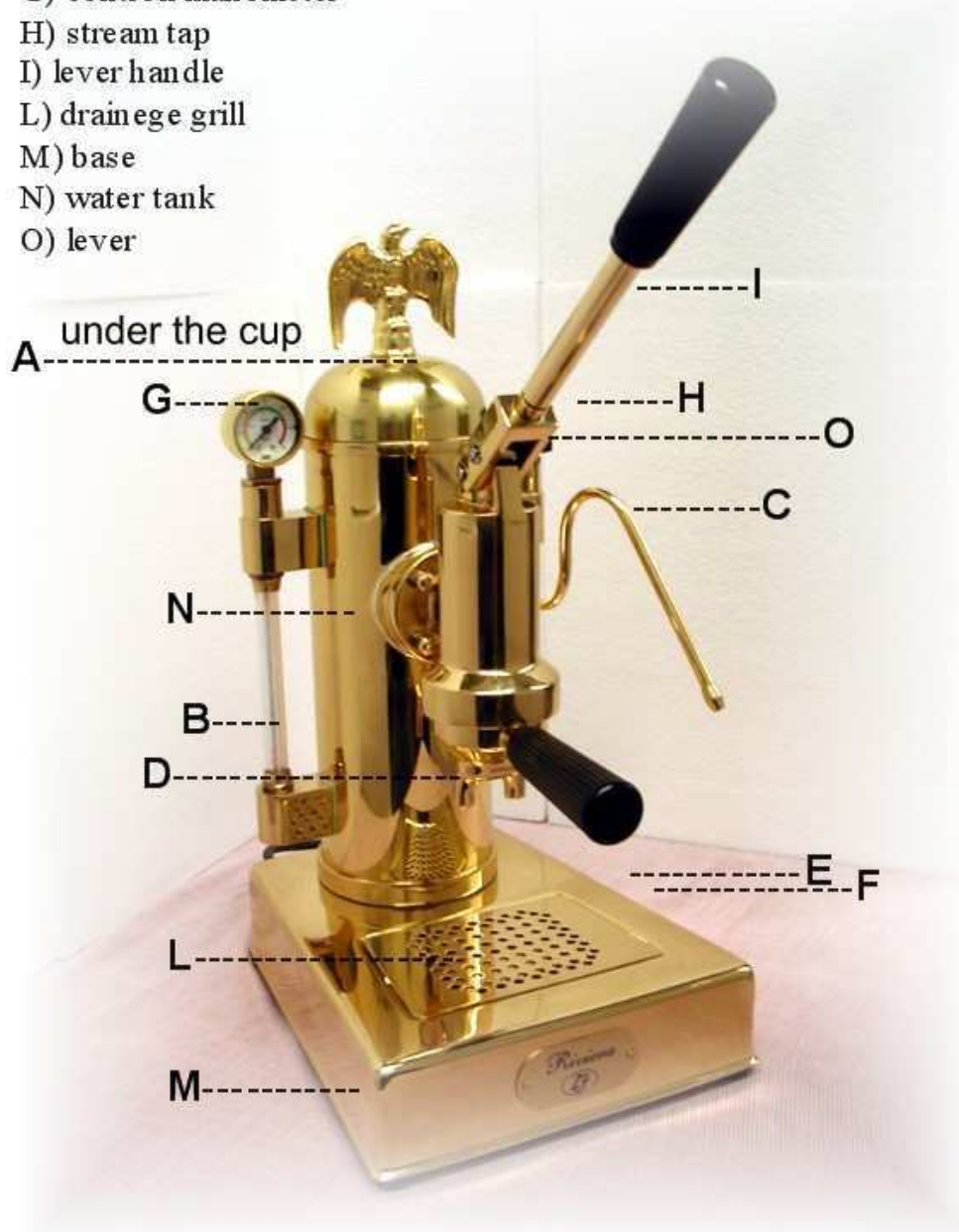
# Riviera Espresso

## Description

- A) security valve cap
- B) water level indicator
- C) steamer
- D) percolator holder
- E) bipolar switch (red)
- F) 'machine ready' switch (green)
- G) controll manometer
- H) stream tap
- I) lever handle
- L) drainage grill
- M) base
- N) water tank
- O) lever

### Accessories:

- funnel
- one cup filter
- two cups filter
- wooden coffee presser
- stainless steel batcher



## **Technical Characteristics**

Totally built with precious metals (brass, stainless steel).

It has the return of the lever automatic rifle to motivating force.

Armoured electric heater -volt 230 (volt 110 for U.S.A) -watt 1000-.

Exercise temperature 120°C.

Control manometer.

Flashing switch and pressure warning light.

Pressure switch to control the pressure and security valve.

Security thermostat.

Steam tap.

Tank's capacity: 18-24 cups.

Dimensions: width 22cm; depth 26cm; height 42cm.

Weight: 9Kg.

### **Accessories:**

1 wooden coffee presser, 1 one cup filter, 1 two cups filter, 1 batcher, 1 funnel.

## **What you need to know**

The espresso's flavor depends on the quality and type of coffee.

The flavor of a coffee bean depends on different factors, but its taste and aroma are the result of the roasting procedure. Coffee beans, that have been roasted for a long time, present a dark color and have a more intense flavor compared to the beans that have a lighter color.

You can find many types of coffee on the market. Try them with your machine and find out which ones meet your taste.

We suggest the use of a coffee grinder with grindstones (preferably conic) instead of blades. A coffee grinder with blades frees too easily the powder and produces an irregular consistency of the coffee powder. Do not forget that the coffee must be grinded for espresso machines.

It is advisable to store the coffee (grinded or beans) in hermetic sealed jars in the refrigerator. Grinded coffee absorbs smells very easily, while if the coffee beans are exposed to air, they lose their natural humidity and this gives as a result the absence of the characteristic foam.

## Suggestions for a perfect functioning of the machine

pay attention to the instructions before using the machine  
before plugging the machine into the wall socket ensure that it's the right voltage

if the machine hasn't been used for more than a week, we advise to change the water of the water tank before using it again

**the water tank can be filled only when there is no pressure in the heating tank;** in any case it's better to open the steam tap (H) before taking off the security valve cap (A)

at the end of any use of the steam tap (H), to heat milk or anything else, it's better to let out some steam in order to clean the little holes of the steamer

to clean the machine externally wait until it's cold and use clean water and a soft sponge. It's absolutely better not to use detergents, abrasives and rough or hard sponges

It's better not to leave the machine on for many hours without using it, since it would be a waste of energy

It is better to switch on the machine 15 minutes before preparing the first coffee, in order to allow the machine to heat up the brass part of the coffee distributing group and therefore obtain a coffee with the right temperature

If to the lighting of the machine you hear the noise you open the steam tap to allow the spillage of the present air in boiler closing again later immediately it

## Assembling instructions

Unpack the machine  
Fix the lever (I) screwing it to the fork (O)  
Insert the filter holder (D) in its proper place  
Insert the drainage grill (L) in its proper place on the base of the machine

### NOTA BENE

DO NOT TAMPER THE SECURITY VALVE PLACE  
IN THE CAP FOR ANY REASON

## Instructions to start the machine

Unscrew the cap (A) placed on the machine's top  
With the proper funnel and fill the water tank (N). **The quantity of water must ALWAYS be within the blue line of the water level indicator (B)**  
Screw again the cap (A) on the machine's top  
Insert the plug into the wall socket  
Switch on the red button (E); at the same time the green light (F) will switch on; both the switches are on the machine's side  
When the green light will go off, open the steam tap (H) and let out the air contained in the water tank  
When steam and water will start to come out, close the tap; the green light will switch on again  
When the green light will go off again, the machine is ready

## Instructions for the coffee preparation

Place a level measure of coffee (for one cup) and press it with the proper presser;  
Insert the filter holder (D) into its proper place (with one hand hold the lever while the other hand tightens the filter pulling it to the right);  
Pull down the lever (I)  
When the first drops of coffee will come out, press the lever by lowering it; measure the pressure in order to obtain the best out of the coffee powder;  
The quantity of coffee you will obtain is the quantity for an espresso (ristretto=very concentrated coffee). If you want to have more coffee, repeat the operation;  
To obtain a creamy coffee let the coffee come out slowly by controlling the pressure exerted on the lever.