

HAND MADE IN  MILANO ITALY.



## РОЖКОВЫЕ КОФЕМАШИНЫ BUONDI, RUCCINO

Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89  
Иваново (4932)77-34-06  
Ижевск (3412)26-03-58  
Иркутск (395)279-98-46

Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Липецк (4742)52-20-81  
Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12

Новокузнецк (3843)20-46-81  
Новосибирск (383)227-86-73  
Омск (3812)21-46-40  
Орел (4862)44-53-42  
Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
Пермь (342)205-81-47  
Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Симферополь (3652)67-13-56

Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сургут (3462)77-98-35  
Тверь (4822)63-31-35  
Томск (3822)98-41-53  
Тула (4872)74-02-29  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Ярославль (4852)69-52-93

Киргизия (996)312-96-26-47

Казахстан (7273)495-231

Таджикистан (992)427-82-92-69

Единый адрес для всех регионов: [pvz@nt-rt.ru](mailto:pvz@nt-rt.ru) || <https://lapavoni.nt-rt.ru/>

## 1 – INTRODUCTION

This instruction manual is an integral component of your coffee machine. Please read it with care and keep it readily available for future needs, for the entire lifetime of the machine. Should your manual be lost or damaged you may request a new one from an authorized SERVICE CENTER.

The manual contains instructions as to the proper use of the machine and its cleaning and maintenance. It also provides important information on operations requiring special care and the associated risks.

The manual is completely up to date as of its printing; the manufacturer reserves the right to make any necessary technical modifications to the product and to update the manual without being under any obligation to revise or replace previous versions of the manual.

LA PAVONI S.p.A. declines any responsibility for direct or indirect damages to persons or property occurring as a consequence of:

- failure to adhere to any of the provisions of the safety regulations in force;
- improper installation;
- improper power supply;
- improper use;
- use different from that specified in this manual;
- lack of proper maintenance;
- unauthorized modifications or repairs;
- the use of non original or non model-specific spare parts;
- complete or partial failure to follow the operating instructions;
- exceptional events.

## 2 – MACHINE FUNCTION

This machine is designed for the home preparation of espresso coffee using coffee blends, for the production of hot water or steam, and the preparation of hot milk.

The espresso is prepared by forcing water heated to the proper temperature through ground coffee.

The user must carefully read and understand the operating instructions in this manual for proper operation of the machine.



### 3 – MACHINE PURPOSES

These machines can supply:

- drinks made up of coffee
- hot water and watery vapour for preparation and heating of hot milk drinks
- drinks made up of milk and coffee

### 4 – SAFETY INSTRUCTIONS



The user must adhere to all safety regulations in force in the country where the machine is used, as well as to the instructions provided in this manual and to the dictates of common sense.

Environmental conditions are important in guaranteeing proper function and long life of the machine. The allowable temperature range is 5°C to 35°C (40°F to 95°F) and the machine must not be placed where it will be exposed to jets of water or outdoors where it will be exposed to atmospheric agents (sun, rain, etc.).

After removing the machine from its box, make sure it is intact that is it has not suffered any damage.

The packaging must be disposed at a proper waste handling facility and must never be left where children, animals or unauthorized persons may have access to it.



Place the machine in a safe location on a solid support, far from heat sources and well out of the reach of children.



Before plugging in or unplugging the machine, make sure that the ON/OFF switch is in the OFF position.

Unplug the machine when not in use or before any cleaning operations without pulling the power cord.



Do not use the machine if it shows anomalous operation or if the main cable or plug show signs of damage; replace the power cord or have the machine checked at an authorized SERVICE CENTRE.

**Burn risk: Do not touch hot surfaces (coffee group, cupwarmer, filter-holder, steam supply nozzle).**



**Burn risk: Do not remove the filter-holder while coffee is being made.**



**Burn risk: Never place hands under the coffee group or steam supply nozzle; the superheated water or steam may cause severe burns.**



**Burn risk: Do not remove the filter-holder immediately after brewing coffee, wait several seconds to ensure that all residual pressure has been released.**



Make sure there is water in the tank before switching on the coffee machine to avoid damaging the heating element.

To avoid damaging the machine, use only manufacturer recommended accessories or replacement parts.



This appliance must not be used by persons (children included) with reduced physical, sensorial or mental capacities or with lack of experience and knowledge unless they have been properly instructed or under view of a responsible person for their security.



Children must always be under superintendence and must not play with the appliance.



In case of malfunction do not attempt to repair the machine. Turn it off and contact the nearest authorized SERVICE CENTER for any necessary repairs using original spare parts.



Never use the machine if the power cord is damaged. Let an authorized SERVICE CENTRE replace the damaged plug and power cord.



Any unauthorized repairs or use of non-original replacement parts will void the warranty and relieve the manufacturer of all responsibility.



Do not use the machine outdoors.

Do not use the machine for any uses other than those for which it was designed.



To avoid fire, electric shock or injury, do not immerse the machine, the main cable or any other electrical components in water.



In case of fire, use a carbon dioxide (CO<sub>2</sub>) fire extinguisher. Do not use water or steam extinguishers.



Before performing any cleaning or maintenance on the machine, turn off the ON/OFF switch, unplug the power cord by pulling on the plug, and wait for the machine to cool.



Clean the machine with a soft cloth moistened with water. Do not use detergents, alcohol, solvents or abrasives to clean the machine.

## 5 – IMPROPER USE

**Any improper use of the machine will void the warranty and relieve the manufacturer of any and all responsibility for damage to persons or property.**

Improper use includes:

- any use other than that specified in the instruction manual;
- any operation, adjustment or repair to the machine that differs from the instructions included in this manual;
- any use following unauthorized modifications to components or safety devices;
- use of the machine outdoors.

## 6 – RESIDUAL RISKS

**The user cannot be entirely protected against risks from jets of steam or hot water. Maximum caution must be exercised when using the machine to avoid being scalded or burned.**

The manufacturer declines any responsibility for damages to persons, animals or property deriving from repairs, adjustments, modifications or any other operations carried out on the machine by unqualified or unauthorized persons.

## 7 – IMPORTANT PRECAUTIONS

Place the machine in a safe location on a solid and dry support, far from heat sources and well out of the reach of children.

Control always level of water in the tank; reduced water level while the machine is in use, causes the arrest of the pump or its irreversible damaging.

The machine, when on, apart from heating water, it produces steam, which remains compressed inside the boiler; for safety reasons take it out of the reach of children, do not touch hot surfaces such as coffee group, cupwarmer, filter-holder, steam supply nozzle to avoid sever burns.

Never remove filter-holder and never place hands under the coffee group or steam supply nozzle while distributing to avoid sever burns.

Dripping of water from filterholder is normal after distributing of coffee.

If the machine is not frequently used, turn off the ON/OFF switch and unplug the power cord by pulling on the plug.

Attention: do not switch on the pump without water.

## **8 - CLEANING OF THE EXTERNAL CHASSIS**

Clean the outside of the machine with a soft damp cloth and then dry it.

Never use alcohol, solvents, abrasives or detergents as they may harm the surfaces.

Never immerse the machine in water, even partially.

## **9 - DECALCIFICATION**

The machine will need to be decalcified periodically depending on how often it is used and the hardness of the water.

Use only products that are specific to this purpose that can be found also at the authorized SERVICE CENTRES.

Dissolve the decalcifying agent completely in a container of water (1,5 L), then pour the solution into the water tank (1).

Place a suitable container under the coffee group (5) and under the turbo steam nozzle (6).



Turn on the coffee/hot water switch (14) and let the solution flow through the coffee group (5) for 15 seconds.

Then turn off the coffee/hot water switch.

Turn on the steam switch (15) and the coffee/hot water switch (14) and slowly open the steam knob (anticlockwise) (4) and let water flow through the steam nozzle (6) for several seconds.

Then turn off the steam switch and the coffee/hot water switch.

Wait 20 minutes and repeat the above steps until the solution in the water tank has reached the minimum water level.

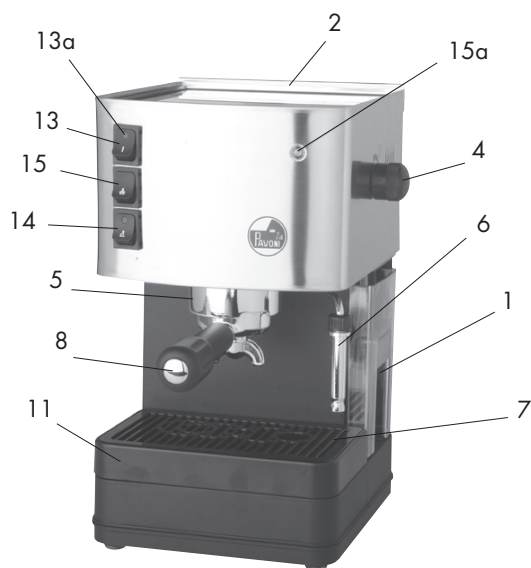
Remove the water tank (1), rinse it thoroughly, refill it with clean water and put it back into the machine.

## **10 - ACCESSORIES**

Single cup filter/ pods filter  
One-cup and two-cup filters  
Coffee press  
Filterholder  
Cappuccino Automatic frother  
User's Manual

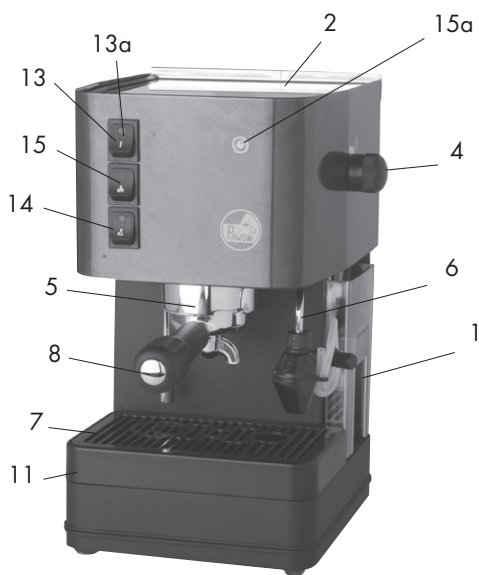
### 10.1 - COMPONENTS

#### SERIE BD - BDL

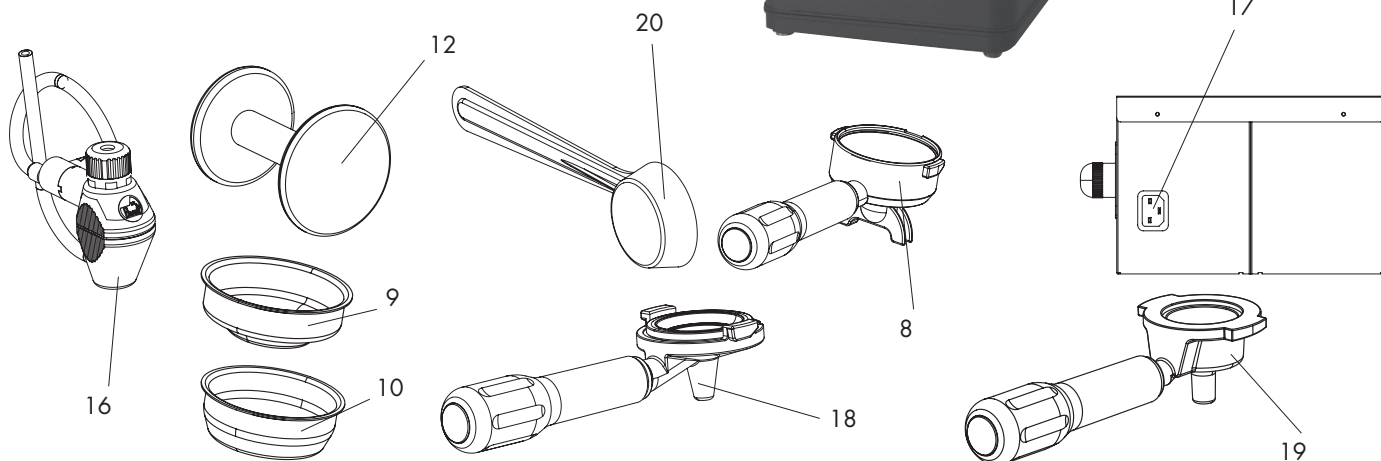
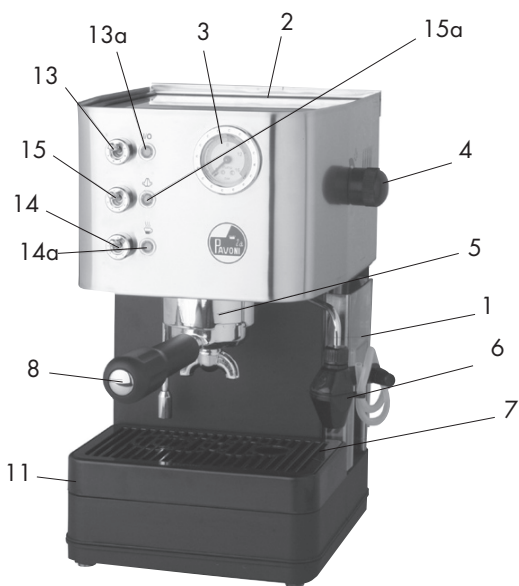


1. Cold water tank
2. Cupwarmer
3. Gauge
4. Steam/hot water knob
5. Coffee group
6. Steam/hot water supply nozzle
7. Removable cup grid
8. Filter holder
9. Single cup filter/pods filter
10. Two cup filter
11. Removable water drainage tray
12. Coffee tamper
13. On/off lever
- 13a. Lamp: machine on
14. Coffee/hot water lever
- 14a. Warning light: coffee switch
15. Steam switch
- 15a. Warning light : coffee machine ready
16. Cappuccino Automatic
17. Connector plug
18. E.S.E. pods filterholder (optional)
19. Capsules filterholder (optional)
20. Coffee measure

#### SERIE PC



#### SERIE PCL





## 11 – USER INSTRUCTIONS

### 11.1 - STARTING THE MACHINE:

- a) Fill the tank (1) with cold water.
- b) Switch the machine on by pushing the on/off lever (13) on the position “I”. The lamp (13.a) comes on to confirm the power supply.
- c) Insert the filter holder in the coffee group.
- d) Open the steam/hot water knob (4).  
Place the water/coffee water lever (14) and the steam lever (15) on the position “I”  
Should water comes out of the turbo steam supply nozzle (6), push the hot water/coffee lever (14) and the steam lever (15) on the position “0” and close the knob (4).
- e) Please, check the tank water (1) level so to prevent from repeating these operations and from emptying water circuit. In case it happens, repeat all the above mentioned operations by all means..
- f) After doing these operations, wait that the machine builds up the operating temperature to make coffee, lamp (15a) on.

N.B.: the light which shows the correct temperature (15a), will continue to go out and to light up automatically during the heating period. After the lighting of the machine, for the first coffee, wait about 6 minutes for the ideal heating, while for the following, the machine will be always ready.

### 11.2 - MAKING ESPRESSO:

Make sure to follow the instructions as per 11.1 “ starting of the machine.

To make a good cup of espresso you need good quality coffee, properly roasted and ground.

The pump espresso coffee machine requires finely ground coffee. If the coffee is too coarsely ground the coffee will be light and without the froth that marks a good cup of espresso. If the coffee is ground too finely the espresso will be dark and strong and have little froth.

We recommend grinding the coffee beans with a traditional grinder (not a grinder that uses a blade) immediately before you make the coffee since the coffee quickly loses its aroma after it is ground.

A prewarmed cup helps keep the espresso at the right temperature. We recommend placing the cups on the cupwarmer (2) before use.

- a) Make sure there is enough water in the tank (10).
- b) Depending on the number of cups of coffee you wish to make, place the one-cup filter (9) or the two-cup filter (10) into the filter-holder (8) and insert the filterholder into the coffee group (5) with a left-to-right turning motion until it locks in order to preheat it.
- c) Turn on the ON/OFF switch (lever switch/switch) (13). The ON light (13a) will come on to show that the machine is operating.
- d) Wait the machine reaches the temperature in order to supply a coffee, (15a) warning light lighted.
- e) Remove the filter-holder (8), fill the filter with one or two measures of ground coffee (one measure per cup) (Photo 4), level and press the coffee firmly but not excessively with the coffee press (12).

f) Clean any remaining coffee from the edge of the filter with your hand and insert the filter-holder (8) into the coffee group (5), turning it to the right to lock it.

g) Place one or two prewarmed cups on the cup rest grid (7) under the filterholder.

h) Turn on the coffee/hot water switch (14). Espresso coffee will begin to flow out of the spout of the filter-holder (8). When the desired amount of coffee is in the cup, turn off the switch (14) to stop the coffee but do not remove the portafilter.



Warning: the coffee emerges from the spout of the portafilter at a temperature of 75-85°C. Exercise caution to avoid burns.

Remove the cups from the cup rest and serve immediately.

The machine is equipped with an automatic anti-drip valve (only PC and PCL models) to eliminate most of the residual coffee that might drip from the coffee head. Nevertheless, some dripping from the wet grounds in the portafilter is normal.

When you turn on the coffee switch (14) the pump pressure gauge (3) will quickly move into the green area of the scale and then return to zero when you stop making coffee.

To prepare other cups of coffee, slowly remove the filter-holder from the coffee group by turning it to the left until it dislodges. Exercise care because the filter-holder will still be hot and some hot water will remain in the coffee grounds. Some water will drip from the coffee group after the filter-holder is removed due to residual water pressure in the system.

Remove the grounds from the filter and repeat the procedure as described above.



Important: when the steam switch (15) is turned on the coffee function is deactivated (only PC and PCL models).

### 11.3 - USEFUL TIPS:

- a) It is not necessary to wash the filters (9 and 10) after every single use. Make sure that the holes are not obstructed.
- b) For a better result, we suggest warming the cups on the cupwarmer (2) which works by machine on only.

### 11.4 - STEAM:

Steam can be used for frothing the milk to obtain cappuccinos or to warm up beverages.



Attention! Burn risk: at the beginning there might be hot water sprinkling. The hot water tube might reach high temperatures: do not touch it with hands.

### **Version the turbo cappuccino maker**

1. Prepare your espresso in big mugs as already specified.
  2. Once the machine is ready to make the coffee, position the steam nozzle on the tray (7), open the hot water/steam knob (4) for a few seconds so that the few drops of water inside the nozzle come out; after a few second you will get only steam.
  3. Close the hot water/steam knob (4).
  4. Set the steam lever (15) on the position "I".
  5. After 15-20 seconds, when the led for the correct temperature (15a) goes on, place the mug, filled in for its half with cold milk, under the steam turbo cappuccino maker (6).
- IMPORTANT In order to obtain a better cappuccino, make sure that the milk and the mug are cold.
6. Turn slowly the steam knob (4) clockwise to make the steam come out.
- IMPORTANT More you open the knob, higher will be the steam pressure.
- N.B do not release steam for more than 60 seconds
7. Move the mug with circular movements and make sure that the tip of the steam nozzle is slightly immersed in the milk once the foam will start to grow. Do not make the milk boil.
- Once the milk has been properly frothed, turn the knob anticlockwise to stop the steam and remove the mug. Push the steam lever (15) on the position "O".
8. Pout the frothed milk on the coffee. Decorate with cacao, cinnamon, Muscat nuts and then serve.
  9. Place an empty cup on the tray without putting the filter holder under the brewing group. Set the coffee lever (14) on the position "I" and fill the cup with water. Once the cup is full, push the coffee lever (14) on the position "O".

Now you can make another coffee.



Attention: for the correct machine operating, please do not release steam longer than 60 seconds.

#### 11.4.1 - MAKING CAPPUCCINO WITH THE AUTOMATIC CAPPUCCINO MAKER:

1. make sure the steam/hot water knob (4) is closed.
2. loosen (anticlockwise) the upper locking ring (A) of the turbo steam nozzle (6) (Photo 1)
3. slide the turbo steam nozzle (6) down and off the steam pipe.
4. slide the Automatic Cappuccino maker (16) onto the steam pipe up to the stop and tighten the locking ring (clockwise).

After having made espresso in a cappuccino cup and carried out all the normal steps to bring the machine to the proper temperature for steam production, proceed as follows:

1. briefly open and close two or three times the steam/hot water knob (4) until only steam comes out of the Automatic Cappuccino maker (16).
2. fill a tall, narrow container halfway with cold milk.
3. put the rubber uptake tube (B) (Photo 2) of the Automatic Cappuccino maker (16) into the milk.
4. place the cup with the espresso under the spout of the Automatic Cappuccino maker (16) and open the steam knob (4) (anticlockwise) to begin producing thick, hot, frothy milk. When the cup is full, close the steam knob (4) (clockwise).

You can adjust the consistency of the froth as desired with the adjusting knob (C) (photo 2) of the Automatic Cappuccino maker (16). Turn clockwise for a denser froth and anticlockwise for a lighter froth (Photo 2). When you are done making cappuccinos you must clean milk residues from the Automatic Cappuccino maker.

Important to ensure that the machine functions properly, do not produce steam for more than 60 seconds.

#### 11.5 - HOT WATER:

- a) Make sure to follow the instructions as per 11.1 "starting of the machine".
- b) Open the knob (4) and push the coffee/ hot water lever (14) and the steam lever (15) on the position "I"; the turbo steam lever (6) pour out immediately.
- c) Fill the cup with the desired water and push the coffee/ hot water lever (14) and the steam lever (15) on the position "0" and close the knob (4).
- d) After filling the cup, make sure that there is still water in the tank (1).



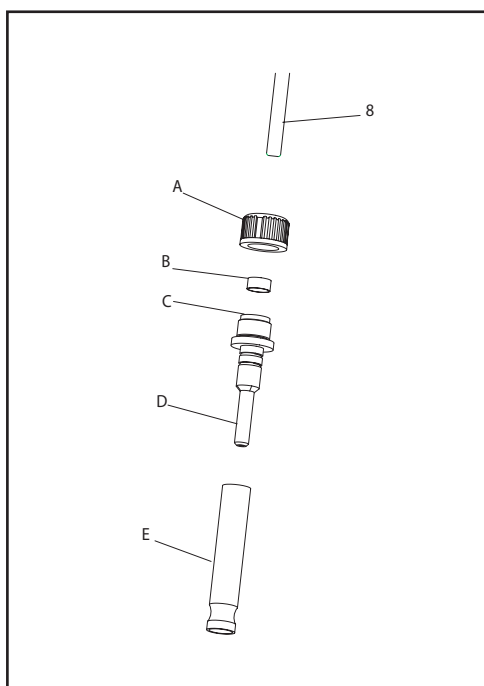
**Attention: water temperature is around 90-95°, be careful not to burn yourself.**

## 12 – ROUTINE MAINTENANCE AND PRECAUTIONS

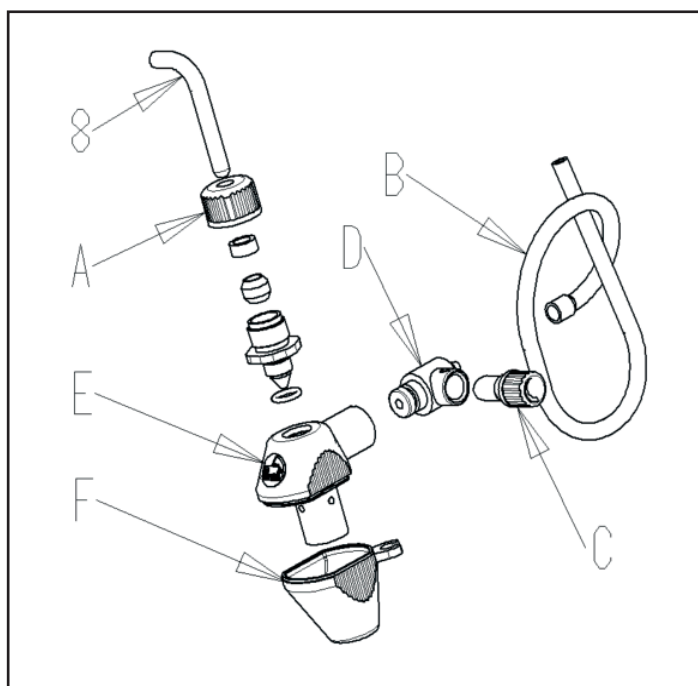
- a) It is recommended to clean the tank periodically by pulling it out carefully by its proper handle and by putting the water tubes into it again being careful not to bend them.
- b) Clean up the steam tube and the frothing spout regularly. The spout can be removed by pulling it down.
- c) Use a normal damp cloth to clean both the spout and the pipe.
- d) Do not leave the machine outdoor.
- e) Do not immerse the machine in water.
- f) Use the machine only under adult control and keep away from children.



Attention: damages due to the emptiness of the machine water circuit voids warranty; it recommended to read the instruction booklet carefully and to control the tank (1) water level regularly.



Picture 1



Picture 2

### 12.1 - CLEANING OF THE TURBO STEAM NOZZLE:

Always clean properly with a wet cloth the end of the turbo steam nozzle (6) after use to avoid its obstruction and altering of the beverages flavour. Once every now and then clean it more specifically (picture 1):

- Remove the spout cover (E) pulling it downwards.
- Unscrew the threaded nut (A) turning it anticlockwise until the steam nozzle comes out (8).

- Clean the injector (D) in warm water to get rid of possible milk rests and clean with a needle the hole of the steam nozzle

After cleaning please assemble it as follows:

- Insert the threaded nut (A), the gummy rings (B) and (C) on the steam nozzle (8), insert the injector (D) and screw the threaded nut (A) clockwise in order to fix the injector.
- Insert the nozzle cover (E) pushing it upwards.

## 12.2 - CLEANING OF THE AUTOMATIC CAPPUCCINO MAKER:

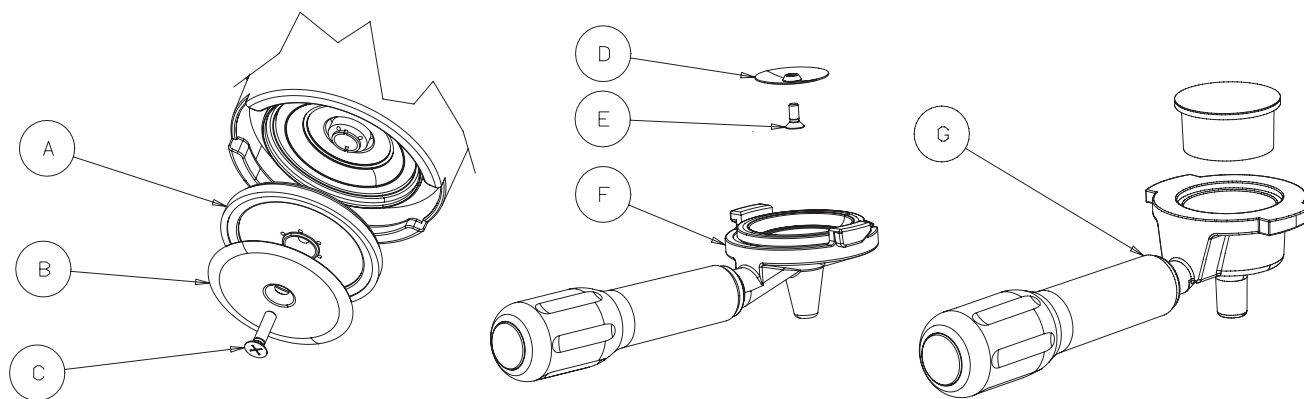
Apart from cleaning it every time it has been used, please clean it every now and again more accurately (picture 2):

- Remove the silicone tube (B) from the suction tap (D).
- Unscrew the threaded nut (A) turning it anticlockwise until the steam nozzle comes out (8).
- Remove the part (F) pressing on its milled sides from the main frothing unit (E).
- Remove the suction tap (D) from the main frothing unit (E).
- Remove the regulation knob (C) from the suction tap (D).

Rinse everything thoroughly with warm water to remove possible milk rests and reassemble the automatic cappuccino maker again.

## 13 – ESPRESSO COFFEE MACHINE FOR PODS USE WITH E.S.E. SYSTEM (OPTIONAL)

The machine suitable for ground coffee use can be modified for E.S.E. pods following this procedure.



- Take away the adapter disc (a) and the shower of the grounded coffee (B), unscrewing the screw (C).
- Place the shower for pod (D) and stop it with the screw (C).
- Use the filterholder (F) with E.S.E. pods (42 mm diameter) actually in the market.

## 14 – ESPRESSO COFFEE MACHINE FOR FAP CAPSULE ONLY

When the machine is suitable for capsule use, the same will be normally equipped with a suitable filterholder (G) which will be used with the specific capsules.

The filterholder are normally custom-made products, so it is not possible to use capsules of different brands from those originally recommended.

### **15 – TECHNICAL DATA**

Power supply: 230-240V 50Hz ; 120V 60Hz

Power: 850W

Warming time: about 6 minutes

Pressure pump: 15 bar

Tank capacity: 1,2 litres

Dimensions (HxLxD): 370 x 213 x 235 mm

Weight: 6,5 kg

**16 – TROUBLESHOOTING**

PROBLEM	CAUSE	SOLUTION
The machine does not work and the ON light does not turn on	<ol style="list-style-type: none"> <li>1. No electricity</li> <li>2. The main cable is not properly plugged in</li> <li>3. The main cables damaged</li> </ol>	<ol style="list-style-type: none"> <li>1. Restore electrical power</li> <li>2. Plug the main cable in correctly</li> <li>3. Contact the nearest SERVICE CENTER for a replacement cable</li> </ol>
The ON light is on but the water does not heat	<ol style="list-style-type: none"> <li>1. Thermostat malfunction, or the manual reset thermostat is active</li> <li>2. Heating element malfunction</li> </ol>	<ol style="list-style-type: none"> <li>1. Contact the nearest SERVICE CENTER</li> <li>2. Contact the nearest SERVICE CENTER</li> </ol>
No coffee produced during the coffee cycle	<ol style="list-style-type: none"> <li>1. Too little water in tank</li> <li>2. Coffee too finely ground</li> <li>3. Too much coffee in the filter</li> <li>4. Coffee too firmly pressed</li> <li>5. Steam switch on</li> <li>6. The lines are not primed</li> <li>7. Shower plate obstructed</li> </ol>	<ol style="list-style-type: none"> <li>1. Fill tank</li> <li>2. Use a coarser grind</li> <li>3. Put less coffee in the filter</li> <li>4. Press the coffee more gently</li> <li>5. Turn off the steam switch</li> <li>6. See section 11.1 – Starting the machine</li> <li>7. Clean or replace shower plate</li> </ol>
Loud pump operation	<ol style="list-style-type: none"> <li>1. Too little water in tank</li> <li>2. Pump not primed</li> </ol>	<ol style="list-style-type: none"> <li>1. Fill tank</li> <li>2. See section 11.1 – Starting the machine</li> </ol>
Coffee produced too quickly	<ol style="list-style-type: none"> <li>1. Coffee too coarsely ground</li> <li>2. Too little coffee in the filter</li> <li>3. Coffee not pressed enough</li> <li>4. Coffee old or unsuitable</li> </ol>	<ol style="list-style-type: none"> <li>1. Use a finer grind</li> <li>2. Put more coffee in the filter</li> <li>3. Press coffee more firmly</li> <li>4. Use different coffee</li> </ol>
Coffee is produced in drips	<ol style="list-style-type: none"> <li>1. Coffee too finely ground</li> <li>2. Too much coffee in the filter</li> <li>3. Coffee too firmly pressed</li> </ol>	<ol style="list-style-type: none"> <li>1. Use a coarser grind</li> <li>2. Put less coffee in the filter</li> <li>3. Press the coffee more gently</li> </ol>
Coffee leaks between the coffee group and the filter-holder	<ol style="list-style-type: none"> <li>1. Filter-holder not properly inserted</li> <li>2. Too much coffee in the filter</li> <li>3. Edge of the filter-holder not clean</li> <li>4. The douche seal is worn or damaged</li> </ol>	<ol style="list-style-type: none"> <li>1. Insert the filter-holder correctly</li> <li>2. Put less coffee in the filter</li> <li>3. Clean the edge of the filter-holder</li> <li>4. Contact the nearest SERVICE CENTER</li> </ol>



## English

Coffee is produced without froth	<ol style="list-style-type: none"><li>1. Coffee not suitable for machine</li><li>2. Improper grind</li><li>3. Too little coffee in filter</li></ol>	<ol style="list-style-type: none"><li>1. Use different coffee</li><li>2. Adjust coffee grind</li><li>3. Put more coffee in the filter</li></ol>
Coffee too cold	<ol style="list-style-type: none"><li>1. The machine had not reached the proper temperature</li><li>2. Filter-holder not preheated</li><li>3. Cups not preheated</li><li>4. Pressure switch malfunction.</li></ol>	<ol style="list-style-type: none"><li>1. See section 11.1 – 11.2</li><li>2. Filter-holder must be heated together with the water – see section 11.1</li><li>3. Properly heat the cups</li><li>4. Contact the nearest SERVICE CENTER</li></ol>
Coffee is too hot	<ol style="list-style-type: none"><li>1. Pressure switch malfunction.</li></ol>	<ol style="list-style-type: none"><li>1. Contact the nearest SERVICE CENTER</li></ol>
The machine does not produce steam	<ol style="list-style-type: none"><li>1. The lines are not primed</li><li>2. Obstructed outlet hole at end of steam pipe</li><li>3. Too little water in tank</li><li>4. Turbo steam nozzle improperly positioned</li></ol>	<ol style="list-style-type: none"><li>1. See section 11.4 – steam production</li><li>2. Clean the outlet hole with a needle</li><li>3. See section 11.1</li><li>4. Reposition turbo steam nozzle</li></ol>

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