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For the CX-66 it would read:

This unit can be used on Gas or Electric Stove Top ranges.

When using on a gas stove take care to keep the flame from rising above the sides of the boiler. This can cause damage to the internal parts as well as cause the Bakelite handle to become dangerously hot.

Moderate to medium heat is recommended to correctly operate the unit, the coffee should be medium to coarse ground, never fine. Always make sure there is sufficient water in the boiler and do not leave the unit unattended. Should the machine not produce coffee or steam within 10-12 minutes then turn the unit off and call for service.

LA SORRENTINA

COFFEE MACHINE



INSTRUCTION MANUAL

***Before you use this machine: Take the 'Newness' out...*-**

First rinse out the unit with water (never put soap or detergent inside the machine). Then to remove the 'newness', and sterilise the boiler, use the Coffee Jug to fill the Machine with hot water until it reaches the bottom of the water hole. Screw the Black Knob tightly on and put the machine on a high heat on your gas or electric stovetop. Make sure the Coffee Handle, Filter Basket and Coffee Jug are all in place. When water stops pouring into the Jug turn the heat off. When the machine has cooled empty the remaining water. Rinse once more.

(This cleaning process is only necessary when the machine is new or has not been used for a long period of time.)

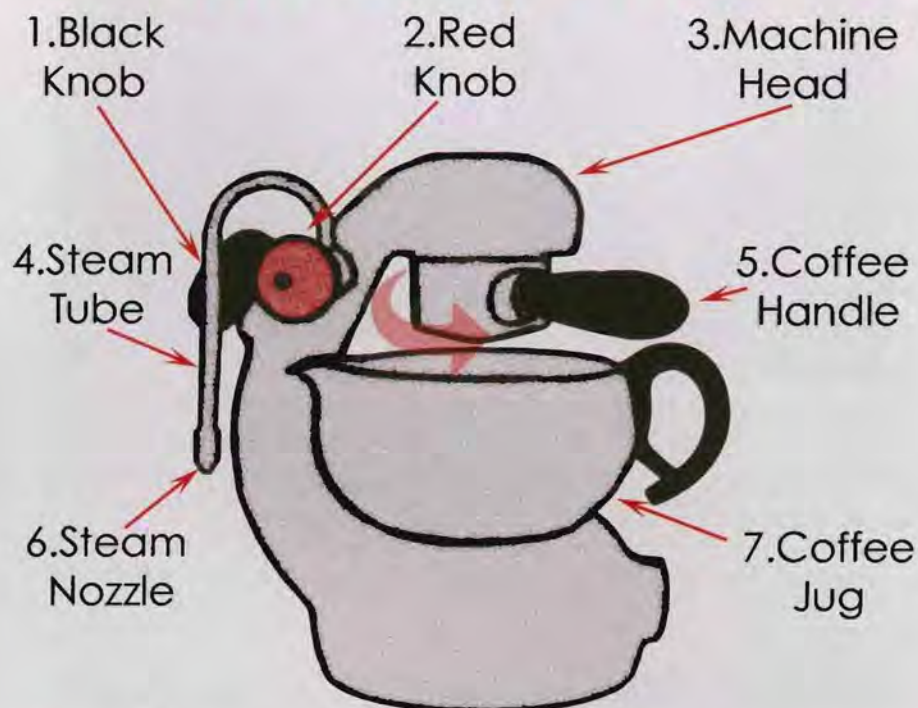
The 'Quick Guide' in this manual is for making 3 to 4 large mugs of coffee. You will make around 400ml or 15 FL OZ. of coffee. It is recommended that you begin by following this method. As you become accustomed to using the Machine you can begin experimenting with different quantities of water and coffee. Using less water creates very strong espresso style black coffee. Generally an espresso 'shot' is around 30-40ml of coffee extract (To make 2 or 3 small espresso shots only fill the jug **half full or less** at the start of the process). Some water is always left in the machine for the production of steam.

PLEASE READ INSTRUCTIONS FULLY AND CAREFULLY BEFORE OPERATION.

CAUTION: THIS COFFEE MAKER BECOMES HOT IN OPERATION AND APPROPRIATE CARE SHOULD BE TAKEN AT ALL TIMES.

Never leave the machine unattended on the stovetop! Keep these instructions in a safe place and refer to them from time to time to refresh your memory.

GET TO KNOW THE MACHINE



1 BLACK KNOB. This is where you fill the machine with water. This knob also contains the safety valve. Do not leave this knob on the Machine when not in use. Store it in the Coffee Jug.

2 RED KNOB. Use this to control the steam pressure. Clockwise to close the valve and anti-clockwise to open it.

3 MACHINE HEAD. The Coffee Handle clamps here in an anti-clockwise direction.

4 STEAM TUBE. This delivers the steam for milk frothing.

5 COFFEE HANDLE. Holds the Coffee Filter Baskets. Always use finely ground coffee. This is important for the production of steam.

6 STEAM NOZZLE. Keep this clean! If it gets blocked clean it with a pin.

7 COFFEE JUG. Use this to fill the machine with water and to catch and serve the hot coffee. Learn to use the Coffee Jug to measure the amount of water you put in the Machine. This will determine the type of coffee you make- use less than half a jug of water for espresso style coffee.

QUICK GUIDE

STEP 1

Use the Coffee Jug to fill the Machine with water. Fill the Jug to 1.5cm below the brim and slowly pour into the Machine (you will notice the lip of the Jug fits snugly into the water hole). Screw the Black Knob firmly on and ensure that the Red Knob is closed (turn clockwise until stopped).



STEP 2

Fill the larger of the two Coffee Filters with finely ground fresh coffee. Gently press the coffee down with the back of a spoon or similar to create a nice evenly packed layer to the top of the Filter Basket. Do not pack too tightly. Place the Filter in the Coffee Handle and clamp the unit into the head of the Coffee Machine (start at the left of the Machine and clamp the handle firmly to the right (anti-clockwise)).



STEP 3

Place Machine with the Coffee Jug in place onto the stovetop on a moderate/high heat. After a few minutes strong black coffee will start to pour into the Coffee Jug- at first slowly and then more quickly. How long this takes depends on the amount of water used and if you used hot water at the start. When finished the machine will make a gurgling sound. If you do not want to heat milk then turn the heat off and serve your black coffee.



STEP 4

When the coffee has finished pouring into the jug and starts to sputter- you are ready to froth your milk. When frothing the milk keep the heat on HIGH. A stainless steel jug with a handle is best. Do not fill your jug over 1/2 full, as the milk expands as you froth it! If you are not familiar



with milk frothing read the 'Frothing Operation' section following this quick guide. Your coffee is now ready to serve! Pour coffee into mugs, add milk and sugar to taste. Enjoy!

FROTHING THE MILK: HINTS & TIPS

1) Keep the heat on HIGH during the frothing process. For best result use a 500ML stainless steel jug with a handle, such jugs can be found at speciality coffee and homeware stores. Half fill the jug with milk.

2) Milk should be kept in the fridge prior to use, and be as cold as possible- this helps produce a rich, creamy froth. Homogenised or day old milk works best, and the higher the cream content- the denser the foam.

3) When frothing milk always immerse the end part of the Steam Tube Nozzle deeply into the milk before opening the Red Steam Valve. Open the valve several full turns. As the steam comes out strongly begin to gently raise and lower the jug so that the Steam Nozzle tip goes in and out of the surface of the milk. Keep the Nozzle near the surface as you move it in and out. This will produce a noticeable aerating sound as air is sucked into the milk, and will produce rich foam. At this point you can control the power of the steam by adjusting the red knob to the desired level. Don't be afraid to use high pressure. Gradually lower the jug as the level of the milk rises with froth but continue the gentle up and down movement as you go.

4) Once you have enough froth push the nozzle to near the bottom of the Jug -feel the base of the Jug with your hand to determine the temperature of the milk. When the nozzle is deep within the milk it will heat it- but not create froth. Turn off the Red steam Knob when the milk is sufficiently warm. Remember: the idea is to warm the milk- NOT to boil it.

CAUTION: Steam is very hot- Always take care when operating the steam valve!

CLEANING AFTER USE...

YES, DO IT NOW!

Cleaning your Machine is very easy! In general only those parts of the unit that are in contact with coffee or milk require cleaning. Never leave stale water and coffee inside! Cleaning immediately after use is easiest and will prolong the life of the Machine ensuring it performs perfectly for years to come. **Never use abrasive materials, harsh chemicals or a Dishwasher** for cleaning this unit or you may damage it! Dishwashers and abrasives mark the polished surfaces and Bakelite parts. Such products are NOT required.

1) Firstly: Wipe the Steam Tube with a soft damp cloth. Left over steam should be released to expel any milk from the Steam Nozzle. **TAKE CARE - steam is very hot and can scald you.**

2) After the Machine has cooled unscrew the Black Knob and empty the remaining water.

3) Using your soft cloth wipe down the Machine to remove any milk or coffee residue from the exterior surfaces.

4) Wash out the Coffee Holder, Coffee Jug and Filter Basket. The filter plate in the Machine Head can also be rinsed with water. **Do not immerse the machine in water!**

5) Storage: Empty all water from the Machine. Leave the Red Knob open and place the Filter Basket/s, Coffee Handle and Black Knob inside the Coffee Jug. **The Machine should NEVER be stored with the Black Knob attached.** Always empty the boiler completely and store the unit dry. If it is to be stored for an extended period a piece of cloth or tissue can be placed in the water-filling hole to keep out dust, etc. whilst allowing the Machine to dry completely.

Water trapped inside the Machine for extended periods can cause damage to the unit!

WHAT CAN MY MACHINE DO?

By varying the quantities of water and coffee used this Machine can produce a single 30ml 'espresso' style shot or 5 mugs of long black 'Americano' style coffee.

Short Black - this is the standard espresso 'shot', 30-40ml of intense, dark coffee. It forms the basis of the drinks listed below. To make espresso style coffee use half a Coffee Jug of water or less. Using half a Jug of water (300ml) produces 160ml of espresso - enough for four or five serves.

Latte - espresso with hot milk and a small head of dense froth, usually served in a glass.

Cappuccino - a shot of espresso with densely frothed milk poured into it and dusted with chocolate powder. Served in a coffee cup.

Macchiato - espresso with a dash of milk added. Some use a dash of foam; others a dash of milk and froth, or even just a splash of cold milk. All methods are correct! (The Italian expression means espresso 'stained' or 'marked' with milk) - usually served in a small espresso or demitasse cup.

Flat White - a perfect breakfast staple. Simple espresso with hot milk, no fancy froth. Much like the French 'café au lait'. Served in a coffee cup.

Mocha - espresso, hot chocolate and steamed milk served in a glass

Long Black / Americano - a standard espresso with hot water, served in a regular coffee cup or mug.

Iced Coffee - a standard espresso shot served with crushed ice and cold milk in a tall glass. You can also add ice cream. A black version without milk is known as a **Café Freddo**.

Hot Chocolate - after you have made coffee you can froth extra milk for fluffy hot chocolates. Leave the used coffee in the holder to keep the steam pressure up. Mix a few spoons of quality chocolate powder with a small amount of hot water (or black coffee for a Mocha) in a glass. Pour hot milk in, stir and spoon some froth on top. Serve with a marshmallow.

Coffee Extract for Baking - follow the process for making espresso shots- use the large filter basket, well packed. Only fill the Machine with 1/3 of a Coffee Jug of water and place the unit on a moderate heat. This will produce a very strong rich espresso essence that can be used to make ice creams, cakes, cocktails, etc. You can freeze this extract in ice cubes.

TROUBLESHOOTING

Insufficient Steam/Poor Milk Froth

To froth milk successfully ~ a good build of steam is required:

1) Most commonly lack of steam pressure is caused if the coffee is packed too loosely and/or the grind of the coffee is too coarse. This Machine requires finely ground coffee like that used in Espresso machines, lightly packed. If you are only getting a weak jet of steam try a finer grind of coffee and/or pack the coffee more tightly into the Coffee Filter. Experiment until you find the right method. When making smaller amounts of coffee and using the small filter it may be necessary to pack the coffee more tightly than usual to create enough steam pressure.

2) Another problem may be dried milk blocking the Steam Nozzle holes. They can be cleaned and cleared with a damp cloth and a pin or paper clip. Cleaning the Machine properly after use will avoid this problem. Always release a little steam after frothing to clear the nozzle.

3) If you produce a lot of steam but are not able to froth the milk -check your frothing action and refer to the frothing section of this manual. Remember that some milk will simply not produce good froth. Practice makes perfect- and once you have it you will never lose it.

Coffee Grind Too Fine or Tightly Packed.

If you use a coffee grind that is too fine, or that is packed too tightly, your coffee may come out slowly and have a burnt taste. If the coffee does not come out at all you have packed it much too tightly-or it is much too fine. When this happens and steam is released from the safety valve in the back of the Black Knob **TURN OFF THE HEAT** and allow the Machine to cool. Release the steam with the Red Knob and then empty the coffee basket and try again. Fresh medium/fine ground coffee gives the best results. Once you have discovered the correct grind: stick to it! Grinding your own is the best way- the coffee tastes better- and you control the consistency.

This Coffee Machine can easily produce very fine flavoured strong coffee. However like all coffee machines it takes a little practice to get the very best results. If you are not happy with your coffee - try and change the quantities and methods that you use. Experiment! The problem may be the grind consistency, the quality of the water or coffee used, how hard the ground coffee is packed into the Filter Basket or a combination of these elements. Once you have mastered the machine you will get perfect results every time!

SAFETY AND MAINTENANCE

La Sorrentina Coffee Machine is perfectly safe when used sensibly. To ensure safe operation and prolong the life of your unit please read this section carefully! **This is a Hot and Semi-Pressurised Apparatus.** Always take appropriate care when handling the machine and do not touch hot metal surfaces with bare skin. If you must make a second batch of coffee ~ the machine will be very hot immediately after use. Let it cool and take extra care. If it must be moved or used when hot use oven mitts (or similar) and only handle the machine by the Bakelite parts. This is a lovely Machine and out of respect there are some things you should **NEVER** do:

NEVER leave stale water and coffee grounds inside the machine- this can damage the unit and will make cleaning more difficult. It will ruin the flavour of your coffee as well...

NEVER immerse the machine in water or place it (or any of its parts) in a Dishwasher. This can damage the unit.

NEVER leave the Black Knob screwed tightly to the Machine when not in use. If left screwed on it will trap moisture inside. This part contains a safety release valve and periodically it should be inspected for wear or corrosion. A light coating of Olive oil can help protect this valve assembly. If there is evidence of corrosion a replacement should be purchased (see 'Spare Parts').

Replacing Filter Seal & Cleaning Top Filter Plate in Machine Head. Periodically this part should be removed to clean any coffee residue (every 6 months with moderate use). The seal will last many years. Use a small screw driver to remove the two screws and carefully pry the silicon seal and the Filter Plate out of the head with the screw driver. Clean inside and replace the Filter Plate and seal if necessary. Place the Plate in position first- then use the screwdriver to gently position the seal. Replace the screws.



Polish. The Machine has a highly polished finish- with time the surface may lose its shine. The polished surfaces can be protected with a light application of Carnuba or Bees wax. Only apply the wax to the external surfaces that do not come into contact with coffee or milk. These external surfaces can also be polished with Silver Polish to retain the mirror-like finish. Never use abrasive materials for cleaning: they will scratch and mark the finish.

Scale. With time and normal use the Machine may build up scale (lime and mineral deposits) inside the boiler. This is harmless but should periodically be cleaned (how often this is necessary depends on the quality of the water used). Pour a mixture of 50/50 White Vinegar and water into the coffee maker (commercial coffee machine cleaner can also be used). Shake well and let sit for ten minutes. Run through a full brew process (without coffee!). Repeat the process again using only water this time to rinse it out. Repeat with water if a vinegar smell is still present. To reduce or eliminate scale always use pure filtered water.

SPARE PARTS AND WARRANTY

Due to the simplicity of Giordano Robbiati's original 1947 design and the quality of the product spare parts are rarely called for and are not always stocked by retailers. However with time and use the seal gaskets and other parts may need replacing- spare parts are readily available when required from Ikon Exports, Australia. The full range of parts can be obtained at reasonable costs and shipped worldwide. Most of these parts are compatible with vintage Atomic Coffee Machines, La Sorrentina is a premium reproduction of these machines built to the exact specifications.

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