Overview

Models

Available in four versions:

- ③ S1 Brass/copper
- ③ S1C Chrome
- ③ S1CO Chrome with Brass
- ③ S1CB Chrome only machine with carry case. Includes an additional chrome boiler cover with Morano blue glass ball.

Specifications

Weight	10 kg
Boiler capacity	1.8 litres
Height	50 cm
Base Diameter	26 cm

Features

- ③ Traditional lever extraction method
- ③ Durable and hard wearing construction
- ③ Easy to clean and operate
- ③ Silent coffee extraction
- ③ Powerful steam wand for creamy cappuccinos and smooth lattes

Micro casa a leva
espresso coffee machine

Instruction manual
with guarantee card

Boiler cover, handle (eagle or Morano blue ball) and brass bolt

Boiler plug/
safety release valve

Pump lever

Plastic drip tray

Brass or chrome drip tray cover

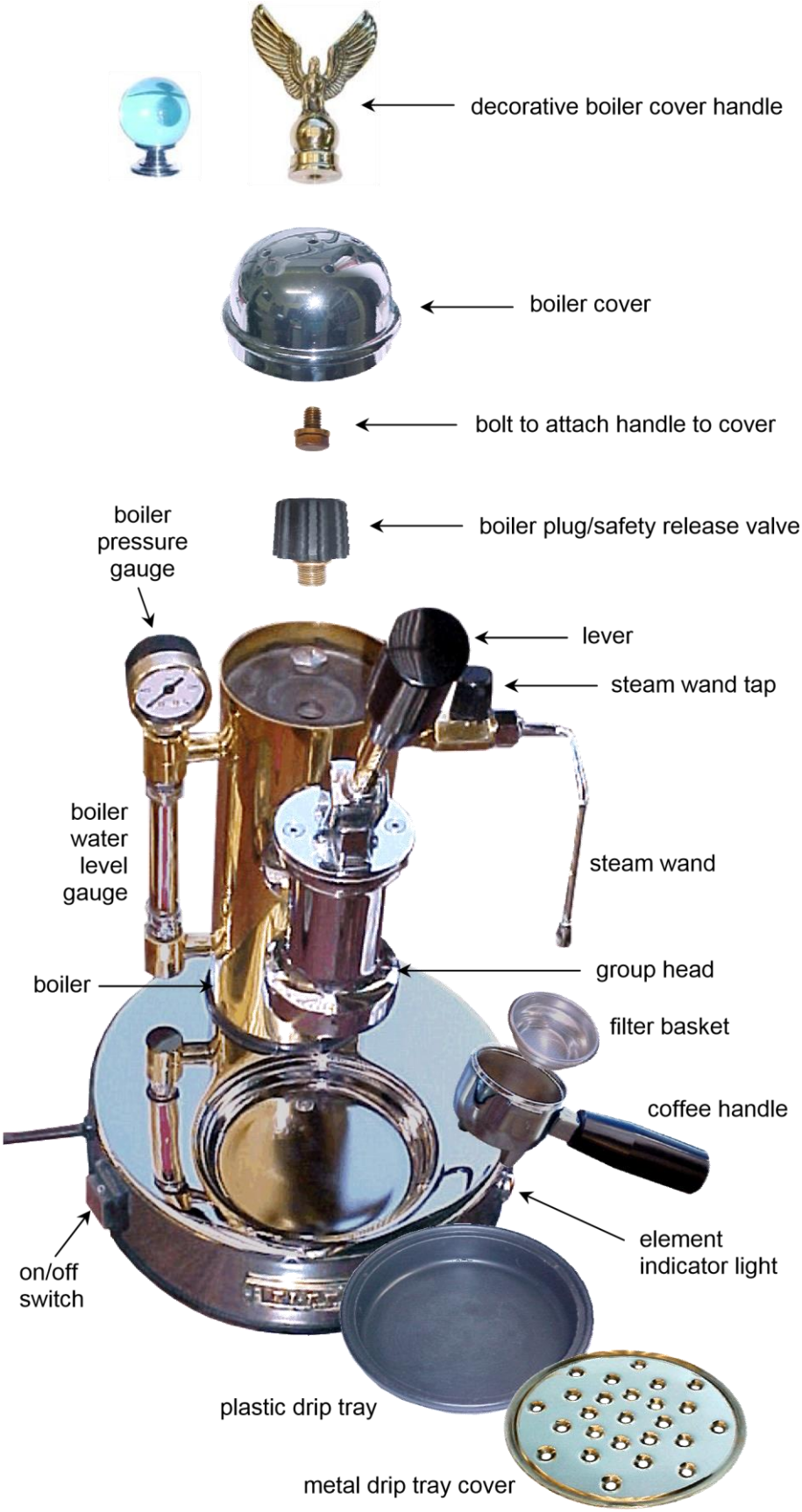
Dosing spoon

Tamper

Coffee handle

Single and double filter baskets

Leva parts


decorative boiler cover handle
boiler cover
bolt to attach handle to cover
boiler plug/safety release valve
boiler pressure gauge
lever
steam wand tap
boiler water level gauge
steam wand
group head
boiler
filter basket
coffee handle
element indicator light
on/off switch
plastic drip tray
metal drip tray cover

Assembly

1. Place plastic drip tray into position.
2. Place chrome / brass drip tray cover into plastic drip tray.
3. Attach lever handle securely.

Screw pump lever clockwise into pump and hand tighten.

4. Place filter basket into coffee handle.
5. Attach coffee handle to group head.
6. Attach eagle to boiler cover with metal bolt.

Operating instructions

1. Fill boiler with fresh, cold water until boiler level sight glass is nearly full. (For best results use filtered or bottled water.) 2. Screw the boiler plug/safety valve on securely (turn clockwise).

3. Place boiler cover into position.
4. Ensure the steam wand tap is in the off position.

Steam tap in position the OFF

5. Connect the electrical plug to a suitable 240V power outlet.
6. Switch on power outlet, then switch on the machine at its on/off switch. A red lamp in the switch should glow, indicating power to the machine is on.

   The heating element indicator light will turn on and a soft boiling sound will be heard as the water heats. The element indicator light will go out when the boiler pressure reaches the green band of the pressure gauge (1– 1.25 bars of pressure). This takes around 12 minutes. **The machine is now ready to make coffee.**

Making coffee

Hot surfaces – some parts of this machine will become hot enough to cause burns, in particular the boiler and group head casings. The steam wand and boiler lid can also become too hot to touch. As well, if the machine is left on for extended periods (not recommended), the base can become uncomfortably hot.

Boiler water level – it's essential to ensure the boiler is never allowed to run dry, as the heating element will burn out.

The main requirements for making good coffee are:

- ③ coffee beans freshly ground to the correct density
- ③ filter basket filled with grounds to correct level, and evenly tamped
- ③ correct temperature of the water passing through the grounds ③ cups, coffee handle and machine correctly heated.

Procedure

1. *Ensure machine is warmed up*, in particular the group head, coffee handle and filter basket. This can be done by placing the handle (fitted with a filter basket) into the group head, and pulling the pump lever down so water flows for about five seconds. ***Note:***

If there is no coffee in the handle, releasing the pump lever after pulling it down can cause the lever to *return forcefully* to the upright position, possibly causing injury. *Hold the lever so it rises slowly*.

2. Remove the heated handle/basket from the machine and:

③ *To make a single cup* — with the single cup filter basket fitted to the handle, add one **level** espresso dosing spoon of coffee grounds to the basket, and tamp down firmly. The tamped grounds should be approximately 4mm from the top of the basket.

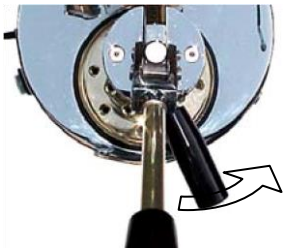
③ *To make a double cup* — with the double cup filter basket fitted to the handle, add a **level** espresso dosing spoon of coffee grounds to the filter basket and tamp down firmly. Add another level dosing spoon of coffee grounds and tamp firmly. The tamped grounds should be around 4mm from the top of the basket, as below.

The tamped coffee grounds should be around 4mm from the top of the filter basket.

If too high, the handle won't fit into the group head.

3. Wipe off excess coffee grounds from the rim of the filter basket.

4. *Fit the coffee handle securely into group head* – to ensure it does not release during coffee extraction. Make sure the coffee handle is properly locked into position by moving it to the *right* to give a tight fit. Otherwise the handle can twist and release during coffee extraction.



Make sure the coffee handle is securely fitted

5. Place coffee cup(s) onto drip tray.

6. Place one hand on the base of the machine to secure it.

7. Hold the lever with the other hand, keeping your elbow above the lever.

8. Push the lever down in a single motion while standing over the machine and keeping your elbow above the lever at all times. *You'll hear and feel water entering the group head chamber.*

Hold machine base and always keep elbow above pump lever

9. Hold the lever in this position until coffee begins to drip through.

10. Release the lever which will slowly return to the upright position.

11. For more coffee, pull the lever down once more. Wait for coffee to drip and release lever. The second extraction of coffee will flow more quickly.

Lever in fully lowered position. Hold until coffee starts dripping.

12. When the lever is *fully* raised, remove the coffee handle by slowly and carefully pulling it horizontally to the left until a pressure releasing hiss is heard. Allow the pressure to slowly release to avoid splattering the coffee grounds.

13. Dump the used coffee cake into dumping box or by tapping the coffee handle on a non-metal surface.

14. Rinse the handle/basket and return to the group head.

Notes:

- ③ It normally takes 25–30 seconds to extract a shot of coffee.
- ③ Around 30ml of coffee is extracted per cycle of the pump lever.

Frothing or heating milk

You can froth or heat milk while coffee is being extracted. To do this:

1. Purge the steam wand of condensation by releasing steam into a container.

2. Fill a stainless steel jug with the required amount of milk. Avoid filling jug much more than half way.

3. Immerse the tip of the steam wand into the centre of the jug, just below the surface of the milk.

4. Turn on the steam tap until you hear a soft “psst-psst” sound, which indicates the milk is being frothed. As the milk level rises, lower the jug to ensure the wand stays just under the surface of the milk to maintain the “psst-psst” sound.

5. When the milk is sufficiently frothed, lower the steam wand into the milk to heat it. Move the wand around the milk to ensure even heating. *Do not boil the milk!*

   Correct temperature can be judged by holding your hand against the jug. When the temperature is too hot to the touch, wait four seconds or so, then turn off the steam.

6. Remove the jug and immediately release a small amount of steam into a container to flush any milk deposits from the tip of the wand. Otherwise, the milk will dry, possibly blocking the wand and causing a health hazard. Also wipe the steam wand with a clean damp cloth to remove any milk before it dries.

Refilling the boiler

1. When the boiler level is less than a quarter full, turn off the machine. Then open the steam tap and allow ***all*** the boiler steam to release into a jug or suitable container.

Turn steam tap on (as

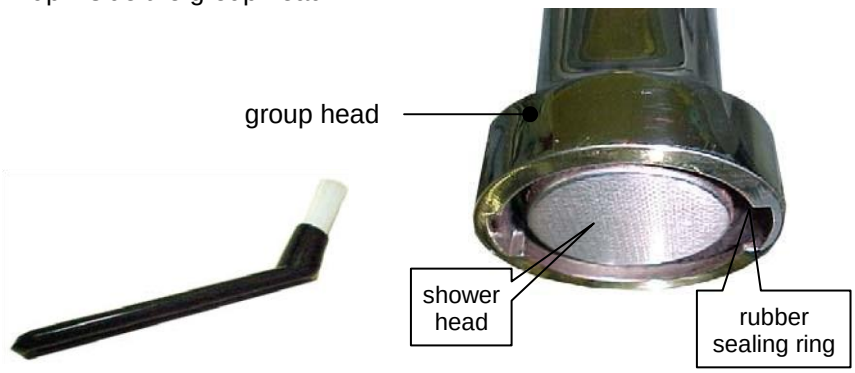
shown) and release boiler pressure until gauge shows 0

2. Remove the boiler cover. Use a cloth, as the cover will be hot.
3. Carefully undo the boiler plug (it could be hot!), and refill the boiler. Replace the boiler plug and boiler cover and turn on the machine. It should be ready to make coffee in around five minutes.

Maintenance and cleaning

Daily

1. Use a clean sponge, cloth or brush to clean the shower head and up inside the group head.



Looking into the group head.
Clean all parts, including the rubber sealing ring and the surface of the shower head.

2. Place a cup onto drip tray and push the pump lever down to flush a small amount of water through the group head.
3. Place a small jug of cold water under the steam wand and release steam to remove any milk deposits from the wand.
4. Wipe the surface of the wand with a soft damp cloth, including all grooves or places where milk could build up.
5. Remove filter baskets from coffee handle and wash in warm soapy water. Rinse them thoroughly under hot running water.
6. Remove the metal drip tray cover and plastic drip tray and wash them in warm soapy water.
7. Use a clean, wet paper towel or soft cloth to remove marks from the surface of the machine (while warm) and polish with a clean, dry soft paper towel or soft cloth.

Do not use any alcohol, solvents or abrasive creams or cloths on the surface of the machine.

Weekly

③ *With commercial espresso machine cleaning chemical*

1. Put three teaspoons of cleaning chemical into half a litre of very hot water.
2. Place coffee baskets and handle into the solution to soak for 20 to 30 minutes. Ensure that the bakelite part of the handle is not immersed in the solution.
3. Rinse and wash all parts with warm soapy water.
4. Rinse thoroughly in hot water.

Background information

Operating principles

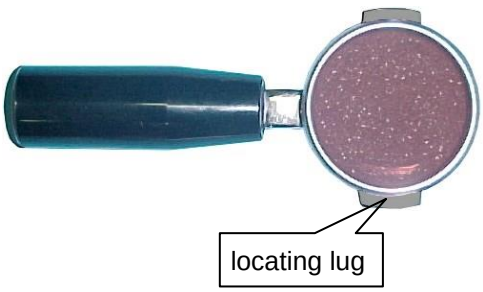
The beauty of the Elektra Micro casa a leva is that it uses a traditional spring-loaded piston to produce the eight bars of pressure needed to pump hot water through the coffee grounds. The water in the boiler is heated to give a boiler pressure of around one bar of pressure. The boiler pressure is governed by a pressure release valve (called a *pressure-stat*) that allows maximum pressure to be reached regardless of the boiler water level.

The spring-loaded piston is compressed by pulling a lever down. This allows the pressurised boiler water to enter the group head chamber. When the lever is released, the spring causes the piston to return to the upright position, forcing water through the coffee grounds to extract a true flavoursome espresso.

This machine allows the user to extract coffee and froth/heat milk at the same time.

The group head

The coffee handle fits into the group head, with water flowing through a “shower screen”, as below. If the basket is too full, the grounds will press against the shower screen, stopping the handle from being fitted to the group head.



Coffee handle and group head.
Water passes through the shower screen to give an even flow of water through the coffee grounds.

The coffee handle has two lugs either side that locate into two slots in the group head. The handle is fitted by aligning the lugs and slots, then pushing the handle up so it can be twisted to the right.

When the coffee handle is fitted into the group head, a rubber ring inside the group head seals against the top of the filter basket. It's therefore important to make sure the top of the filter basket is *clean and free of coffee grounds*. Otherwise leakage can occur, and in some cases the rubber seal can become dislodged due to a build-up of coffee grounds behind the seal.

Precautions

- *Place machine on a suitable surface* – which should be firm and low enough to allow easy operation of the pump lever. When you are pulling it down, your elbow should be above the lever at all times to give best control.

- *The boiler plug/safety release valve* – which should be firmly screwed into the top of the boiler before the machine is switched on. This device incorporates a pressure release valve (pressure stat) to regulate the boiler pressure. It should only be tightened by hand, as over-tightening can damage the valve. Turn the plug clockwise to tighten.

The boiler plug, safety release valve.
Turn clockwise to tighten.

- When refilling the boiler, make sure all pressure has been released before removing the boiler plug.

- Other precautions are shown elsewhere, indicated with an exclamation symbol.

Precaution symbol