

THE SECRET OF A REAL ITALIAN COFFEE

 **la Pavoni**®
Dal 1905 macchine per caffè



LA PAVONI

TRAINING BOOK

 la Pavoni

May 2021



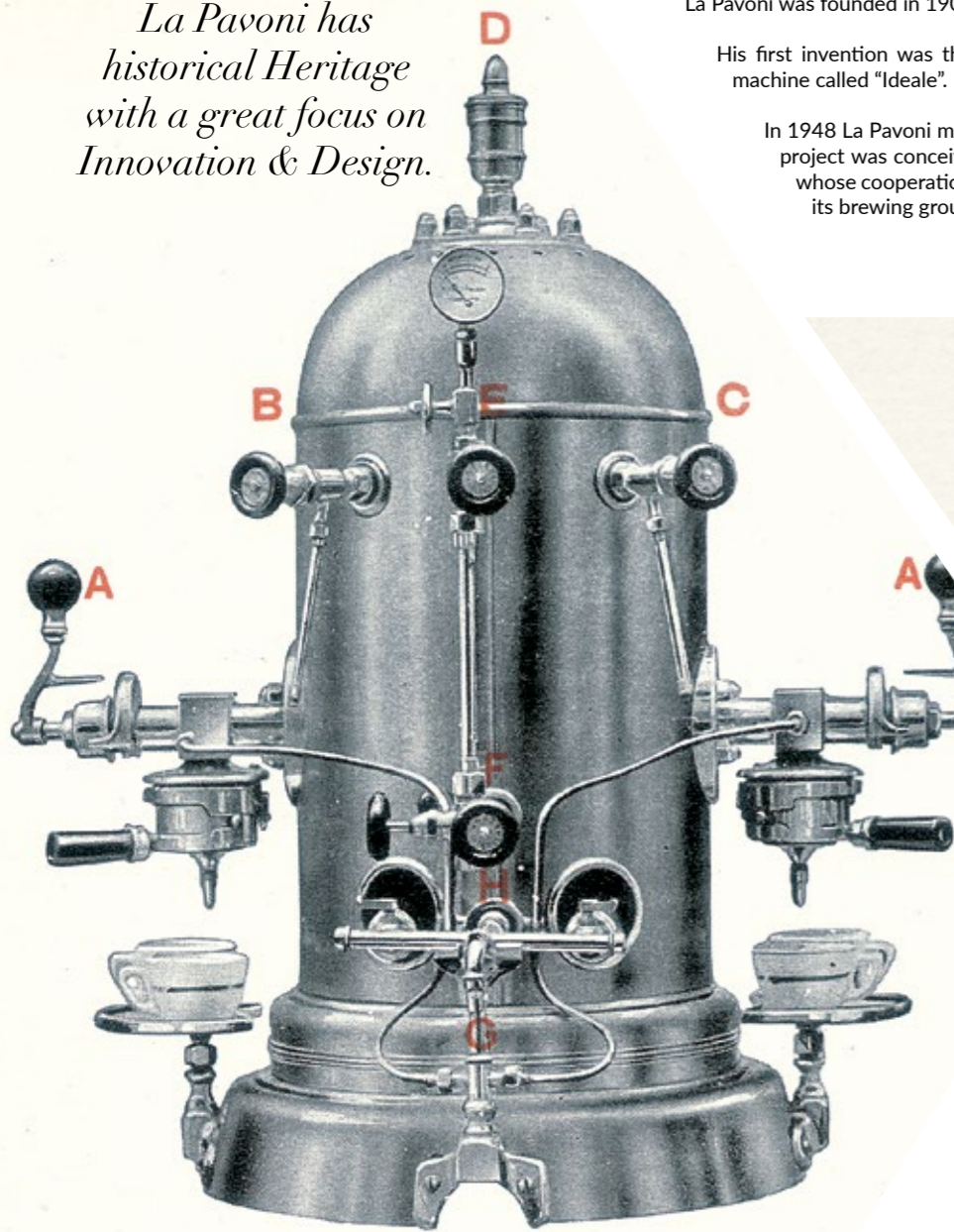
HAND MADE IN  MILANO ITALY.



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HISTORICAL HERITAGE

La Pavoni has historical Heritage with a great focus on Innovation & Design.

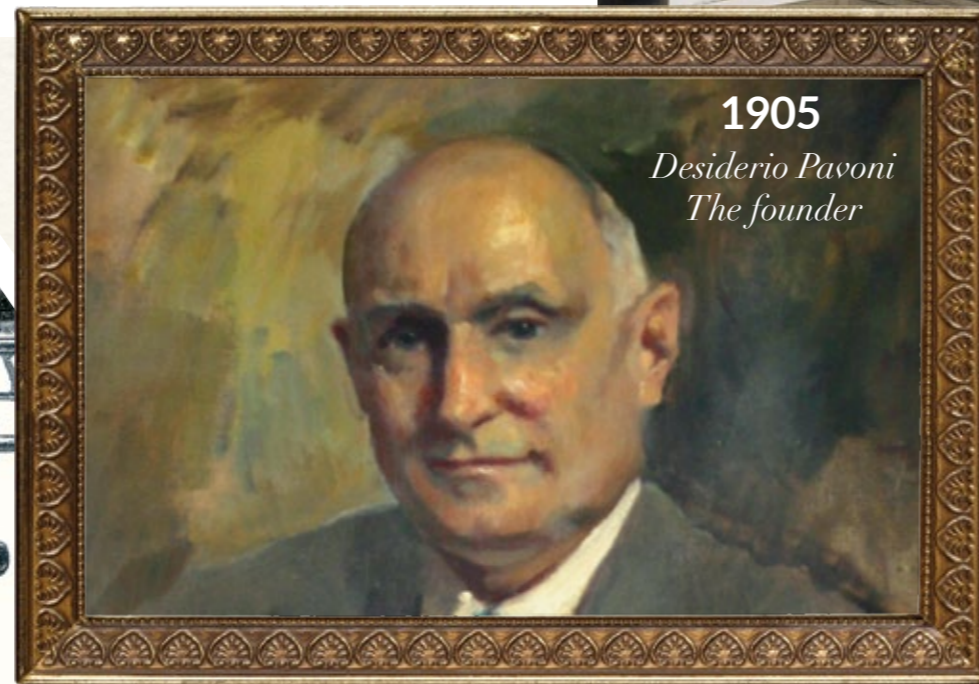


- A) Robinets pour faire le café.
- B) Robinet de prise pour vapeur sèche.
- C) Robinet de prise d'eau chaude.
- D) Soupape de sûreté.
- E) Robinet de niveau supérieur.
- F) Robinet de niveau.
- G) Raccord pour l'al gaz.
- H) Raccord pour de l'eau.

La Pavoni was founded in 1905 by Desiderio Pavoni in a little workshop in Milan.

His first invention was the filter holder, which led to the first espresso coffee machine called "Ideale".

In 1948 La Pavoni manufactured its first machine with horizontal boilers. This project was conceived by Gio Ponti, Antonio Fornaroli and Alberto Rosselli, whose cooperation gave birth to model 47 called LA CORNUTA because of its brewing groups standing out from the cylindrical boiler body.












1956 saw the creation of the DIAMANTE CONCORSO series. This was a project developed by Bruno Munari and Enzo Mari, where the body has a modular design with geometrical parts, enabling commercial machines to be built with more than one group while also experimenting with colour matching.

In the same year, developing an idea by a Milanese artisan, the first LA PAVONI electrical machine for domestic use was created. This machine, called the EUROPICCOLA, could brew espresso coffee and hot drinks like those served in coffee bars.

The 1974 release of the La Pavoni Professional lever machine further merged the lines between function and art, going on display in the Museum of Modern Art in New York.



1905	1936	1939	1948	1951
 IDEALE	 ISTANTANEA	 "Multiespresso" coffee maker	 LA CORNUTA Beginning of collaboration with Giò Ponti	 DIAMANTE Beginning of collaboration with Bruno Munari ed Enzo Mari

 BRASILIA Alberto Rosselli Angelo Tito Anselmiz	 EUROPICCOLA Domestic coffee machine	 PROFESSIONAL Displayed at MOMA in New York	 FROM THE '80S Beginning of collaboration with Carlo Galizzi	 CELLINI Product and service innovation award	 BAR SERIES designed by Carlo Galizzi
			 1991 Beginning of collaboration with Cini Boeri	 2002	 2002

PARTNERSHIP



1948
Cornuta

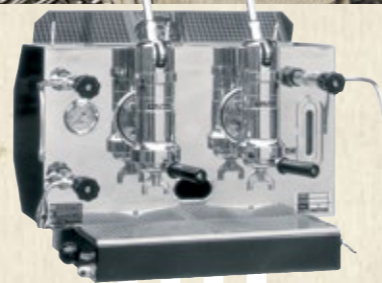
Giò Ponti
Antonio Fornaroli
Alberto Rosselli

The D.P 47 model, nicknamed "la Cornuta", with chrome-plated, shiny cylinder and curved arms harmonically shaped, was an innovation in itself.



1956
Diamante
Bruno Munari
Enzo Mari

The winning project of Domus/Casabella competition, was the professional machine called DIAMANTE. The framework in pre-painted metal sheets, which can be combined together in various numbers and colours.



1961
Brasilia

Alberto Rosselli
Angelo Tito Anselmi

A horizontal and modular structure made it easy to adapt to different space requirements.



1990
Opera
Cini Boeri

In 1991 Cini Boeri designed OPERA, a steam-pressure coffee maker in stainless steel. It was made by two separate parts: a spherical dispenser screwed on a small boiler.



From the '80's to date

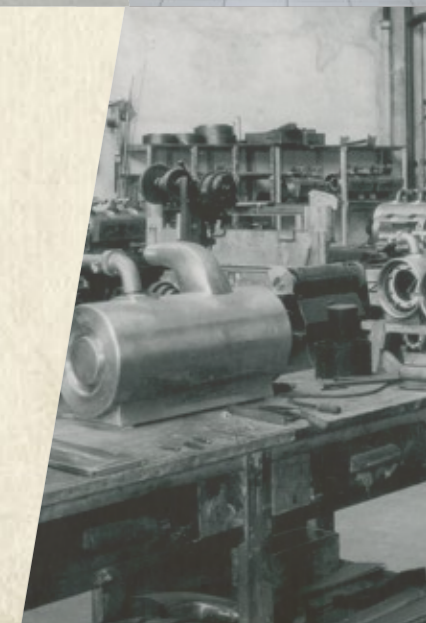
Alberto Rosselli
Angelo Tito Anselmi

A horizontal and modular structure made it easy to adapt to different space requirements.

MADE IN MILAN



"Since its foundation, La Pavoni HQ and Production have always been based in Milan."



LA PAVONI DESIGN COMPETITION DIAMANTE CONCORSO

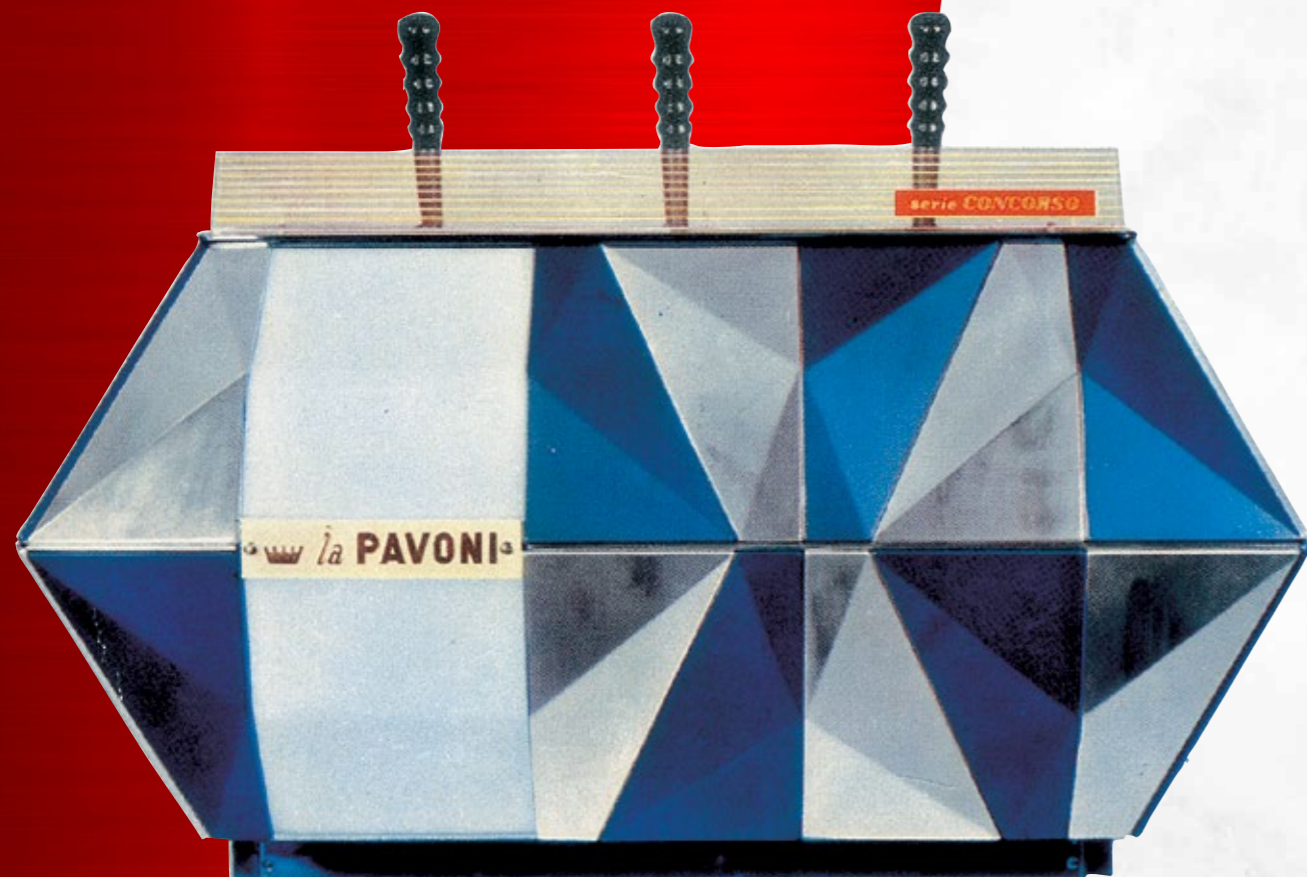
1956 saw the creation of the DIAMANTE CONCORSO series.

This was a project developed by Bruno Munari and Enzo Mari, where the body has a particular design; the modular geometrical parts, enable the building of machines with more than one group, emphasizing the colour matching.

The winning project by Munari and Mari was the professional machine called Diamante. A leading role for this machine was played by the framework in pre-painted sheet metal, formed by geometrical and modular elements which, once combined together, by varying the number and colour, created machines in different lengths and the most varied colour combinations. This machine was not only appreciated by the competition expert designer jury, but above all by the customers, as proved by the many photographs displaying it on different premises throughout Europe.

“The Pavoni Concorso range was born from a Competition announced to all Italian engineers, architects and design engineers”

"LA PAVONI."
FABBRICA



NOTES

LA PAVONI LEVER MACHINES

LPLEXP01AU
EXPO 2015

HANDMADE IN MILAN

Since 1905 La Pavoni's passion has been creating innovative, high-quality coffee machines made by hand in Milan. Know-how, creativity and style spring from this Italian identity and characterise the company's commitment to designing timeless machines that produce the finest café-quality coffee. La Pavoni reflects the defining characteristics of Italian design - elegance, originality and premium performance.

PREMIUM COMPONENTS

La Pavoni coffee machines are made by hand in Milan demonstrating a dedication to perfecting coffee for over a century. Crafted with brass components, stainless steel base and a refined chrome finish, La Pavoni machines are premium appliances built to endure the rigours of producing coffee of the highest standard.

STEAM WAND

The flexible and durable stainless steel wand can be adjusted, allowing easy access to create silky milk froth in any milk jug.

BOILER GAUGE

When it comes to brewing great espresso there are many variables that can affect the quality of extraction. The boiler gauge monitors pressure to create the optimal conditions for the best coffee extraction, allowing for a perfectly brewed coffee everytime.

REMOVABLE DRIP TRAY

The drip tray is removable for accommodating larger coffee cups and for easy cleaning and maintenance.



GETTING STARTED

A BOILER GAUGE

The boiler is at temperature and ready to use when the gauge reaches between 0.8 and 1 bar of pressure. Be sure to keep the lever in the lowered position during heat up until the boiler comes to temperature.

B WATER TANK

Fill from top of the boiler by removing the boiler cap. Fill water in line with the etched marking on the outside of the boiler.

C LEVER

Be sure to keep the lever in the lowered position until the boiler comes to temperature and you are ready to make an extraction.

STRUCTURE

- 1 Lever
- 2 Boiler Pressure Gauge
- 3 Steam knob
- 4 Steam Wand
- 5 Water Level Indicator
- 6 Brewing Unit
- 7 Portafilter
- 8 Heating Indication Light
- 9 Dip Tray

WARNING

Do not open boiler cap while the boiler is hot. The unit will get very hot. When turned on, operate using the wooden touch points only.



LA PAVONI LEVER MACHINES

The "Cappuccino Automatic" will automatically and easily draw milk directly from the carton and deliver to your cup via the Steam Jet system. The Steam Jet can create hot frothed milk as well as warm water for tea or other hot drinks.

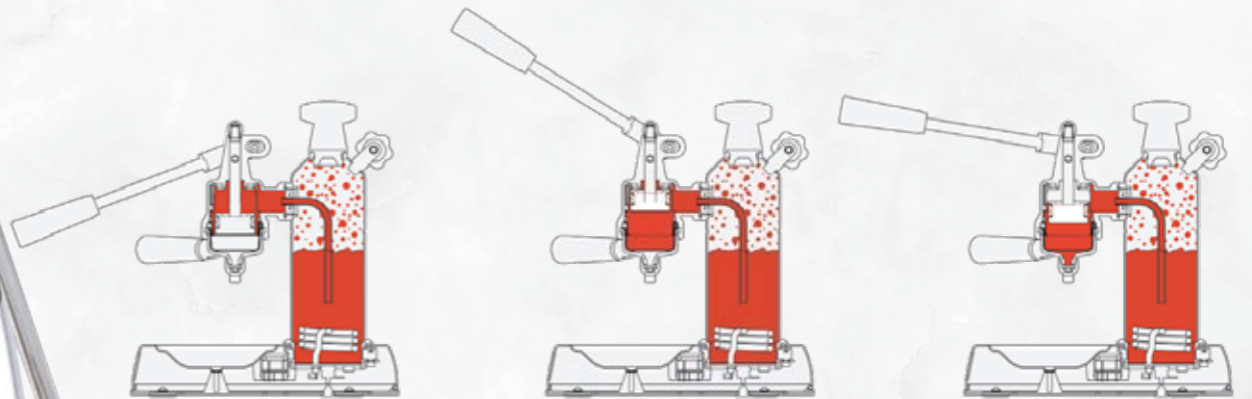


DID YOU KNOW?

The La Pavoni Europiccola featured in the 1973 James Bond film 'Live and Let Die'. Bond, played by Roger Moore, makes Q a cappuccino on his Europiccola while they discuss the mission.

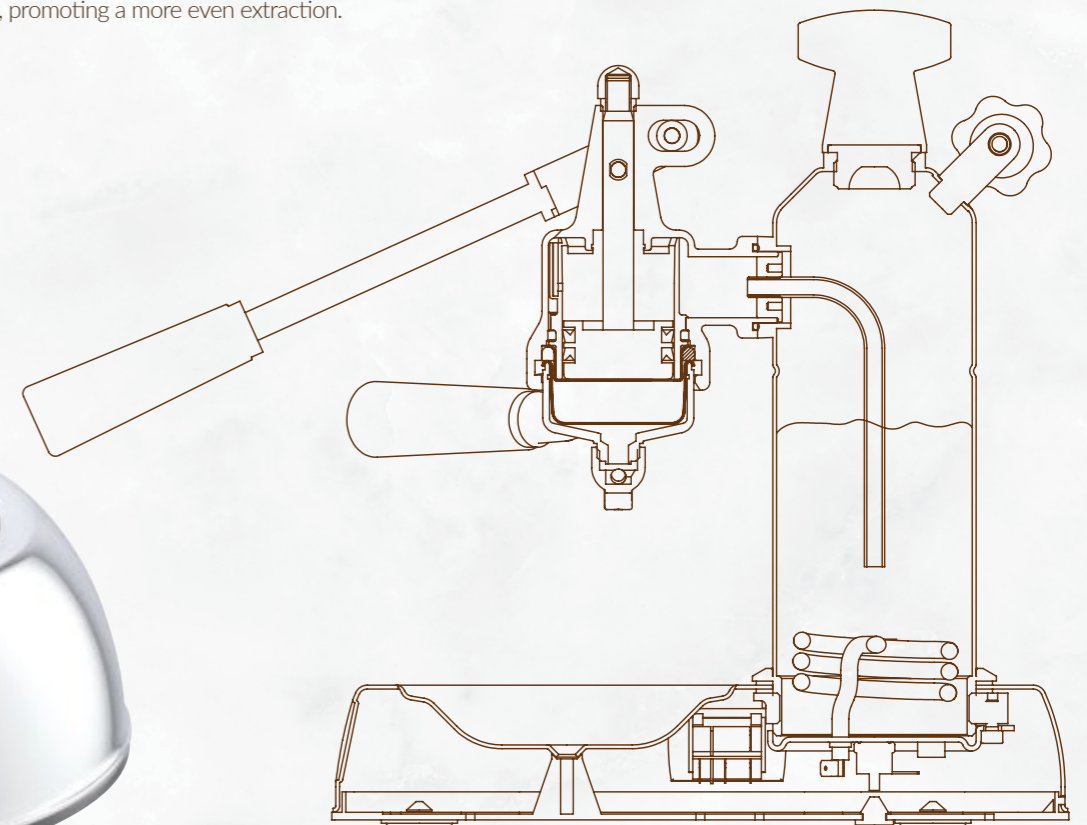


*la pavoni means
espresso worldwide*



THE HYDRAULIC PRE-INFUSION SYSTEM

Lever machines allow you full control over pre-infusion. Lifting the lever allows water to enter the brewing group from the boiler. By keeping the lever raised, the water will dampen the coffee grounds under a low pressure, promoting a more even extraction.



LA PAVONI LEVER MACHINES THE FULL RANGE

FEATURES

Dimensions	200mmW x 290mmD x 350mmH
Aesthetic Line	Expo
Finish	Chromed brass filter holder + group head Stainless steel body Wooden handles Gold chromed highlights
Weight	9 kg
Pre-infusion	Manual
Coffee brewing function	Manual lever
Steam function	Yes
Heating system	Boiler
Water tank capacity	1.6L
Water level indicator	Yes
Boiler pressure gauge	Yes
Professional filter holder	Standard
Cappuccino Automatic	Yes
Steam wand	3 hole nozzle - Ø 1.2mm
Power	220-240V, 50/60Hz 950W 10A Connection
Warranty	Two years parts and labour

ACCESSORIES

- 1 x 1 cup filter basket
- 1 x 2 cup filter basket
- 1 x Tamper
- 1 x Measuring spoon
- 1 x Professional filter holder
- 1 x Cappuccino automatic
- 1 x Eagle cap ornament



*la pavoni
special edition lever*



ESPERTO
ABILE
LPLESA01AU



EXPO
2015
LPLEXP01AU



STRADIVARI
PROFESSIONAL
LUSSO
LPLSPL01AU



PROFESSIONAL
LUSSO MANINI IN
LEGNO
LPLPLH01AU



PROFESSIONAL
LUSSO
LPLPLQ01AU



EUROPICCOLA
LUSSO
LPLELQ01AU

LA PAVONI SEMI-PROFESSIONAL

LPSGEV03AU
BOTTICELLI DUAL BOILER

ROBUST COMPONENTS

La Pavoni coffee machines are made by hand in Milan demonstrating a dedication to perfecting coffee for over a century. Crafted with a refined brass finish and a stainless steel body, La Pavoni machines are premium appliances built to endure the rigours of producing coffee of the highest standard.

DUAL BOILER

La Pavoni's dual boiler machine conveniently allows you the ability to brew and steam at the same time. Not only does it save time but it makes a better milk-based drink as your espresso and milk froth remains rich and aromatic when it comes time to serving.

PID (LED DISPLAY)

A perfect brewing temperature is essential in creating the perfect espresso. This feature ensures consistent monitoring and control of temperature, resulting in the best extraction of flavour possible for freshly ground coffee.

PRESSURE GAUGE

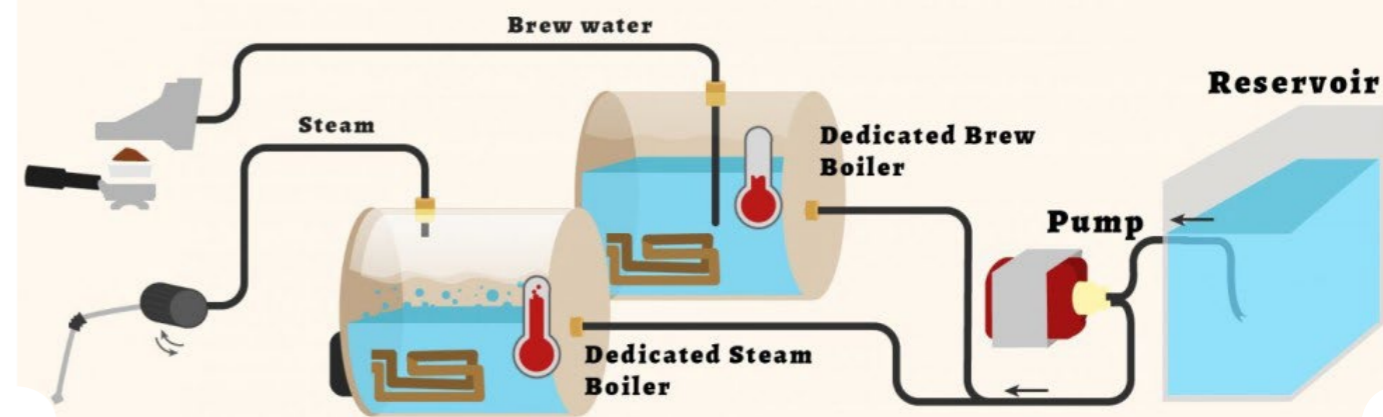
Generating the correct amount of pressure is integral to consistently extracting the perfect, espresso. The built in pressure gauge gives precise feedback within the extraction chamber, helping you create the perfect extraction for delicious café quality coffee at home.

INSULATED STEAM WAND AND HOT WATER OUTLET

The insulated steam wand is safe to touch and easy to clean. Both the steam wand and the hot water outlet swivel, allowing you to adjust for comfort while texturing milk.



Basic operation of a **Double Boiler** espresso machine



LA PAVONI SEMI-PROFESSIONAL



The La Pavoni semi-professional range delivers commercial technology and the finest materials in a domestic footprint that will compliment any kitchen.

GETTING STARTED

A FILL WITH WATER

Access the water tank by removing the panel at the top of the machine behind the cup warming tray.

B TURN ON

Turn on using the switch on the front face of the machine
 - Dual Boiler models will have 2 switches.
 - Heat Exchanger models will have one switch.

C HEAT UP

Keep an eye on the boiler pressure. When the boiler pressure reaches the green zone, the boiler has reached optimum temperature for use. This will take approximately 5 mins.

If PID is available, the LCD display will display the exact boiler temperature.

D EXTRACTING COFFEE

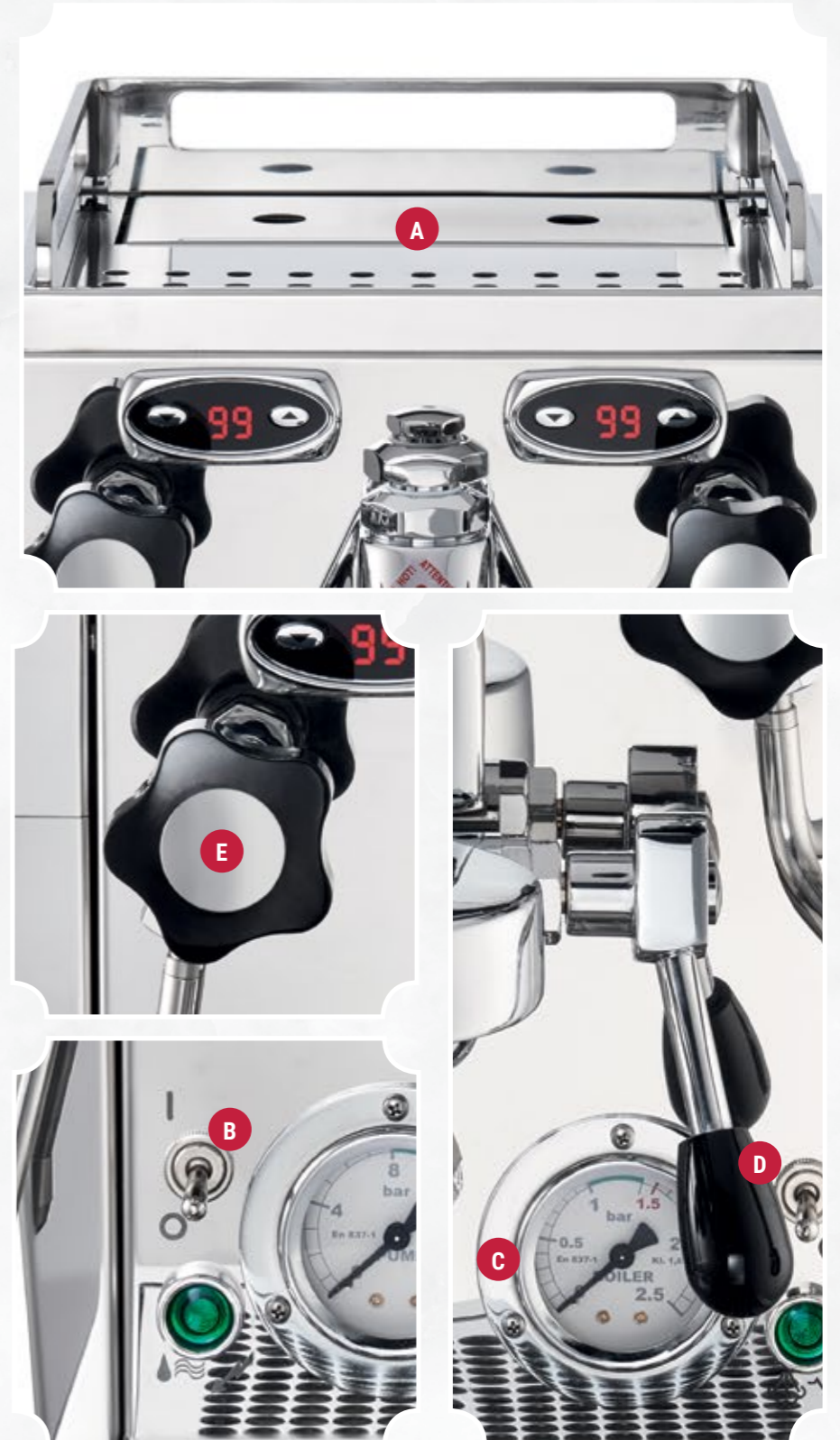
To extract coffee, simply lift the lever all the way up.
 To stop extraction, lower lever all the way down.

STRUCTURE

- 1 Passive cup warmer
- 2 Stainless steel body
- 3 PID thermostat
- 4 Brewing unit pressure gauge
- 5 Brewing unit
- 6 Water outlet
- 7 Steam wand
- 8 Pump pressure gauge
- 9 Removable drip Tray

WARNING: HOT

Elements of this machine can get extremely hot. Be careful to operate using only the black touch points when hot.



LA PAVONI SEMI-PROFESSIONAL

LPSCCC01AU
CELLINI CLASSIC

HANDMADE IN MILAN

Since 1905 La Pavoni's passion has been creating innovative, high-quality coffee machines made by hand in Milan. Know-how, creativity and style spring from this Italian identity and characterise the company's commitment to designing timeless machines that produce the finest café-quality coffee. La Pavoni reflects the defining characteristics of Italian design - elegance, originality and premium performance.

HEAT EXCHANGER

The La Pavoni heat exchanger machine allows you to brew and steam at the same time. Not only does this feature save time but it ensures superior milk-based coffees with high pressure steam on demand.

BRASS COMPONENTS / S.S BODY

La Pavoni coffee machines are made by hand in Milan demonstrating a dedication to perfecting coffee for over a century. Crafted with a refined brass finish and a stainless steel body, La Pavoni machines are premium appliances built to endure the rigours of producing coffee of the highest standard.

PRESSURE GAUGE

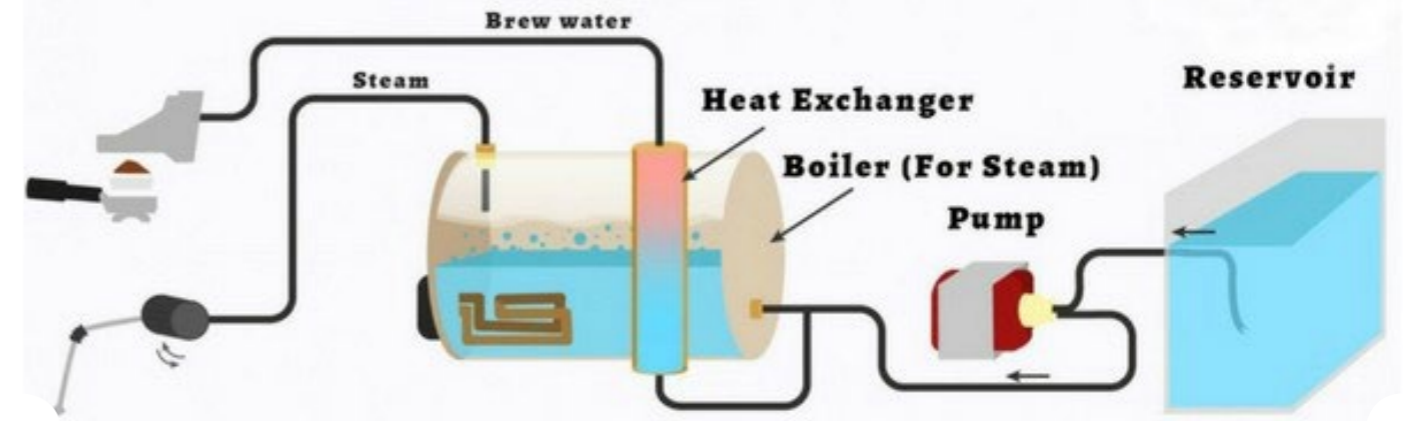
Generating the correct amount of pressure is integral to consistently extracting the perfect, espresso. The built in pressure gauge gives precise feedback within the extraction chamber, helping you create the perfect extraction for delicious café quality coffee at home.

INSULATED STEAM WAND AND HOT WATER OUTLET

The insulated steam wand is safe to touch and easy to clean. Both the steam wand and the hot water outlet swivel, allowing you to adjust for comfort while texturing milk.



Basic operation of a Heat Exchange (HX) espresso machine





cellini



botticelli

FEATURES

Dimensions	330mmW x 430mmD x 395mmH
Aesthetic Line	Cellini
Finish	Polished stainless steel Chromed brass group head and portafilter
Weight	30 kg
Internal components	Includes - brass, copper
Pressure release valve	Yes
Heating system	Heat exchanger boiler
Boiler capacity	1.8L
Water tank capacity	3L
Boiler gauge	Yes
Extraction pressure gauge	Yes
Professional filter holder	Single spouted / Double spouted
Steam wand	1 x Insulated
Hot water outlet	1 x Insulated
Pump	15 bar (ULKA Vibrating Pump)
Cup warming tray	Yes
Power	220-240V, 50/60Hz 1400W 10A Connection
Warranty	Two years parts and labour

ACCESSORIES

1 x 1 cup filter basket	1 x Measuring spoon
1 x 2 cup filter basket	1 x Cleaning brush
1 x Cieco filter basket	1 x Professional filter holder
1 x Tamper	

FULL RANGE



CELLINI
EVOLUZIONE
LPSCOV01AU



CELLINI
CLASSIC
LPSCCC01AU

FEATURES

Dimensions	330mmW x 425mmD x 425mmH
Aesthetic Line	Botticelli
Finish	Polished stainless steel Chromed brass group head and portafilter
Weight	30 kg
Internal components	Includes - brass, copper
Pressure release valve	Yes
Pump pressure gauge	Yes
Heating system	Dual boiler
Boiler capacity	1.8L
Water tank capacity	3L
Boiler pressure gauge	Yes
Extraction pressure gauge	Yes
LED display	Steam temperature & coffee temperature
Professional filter holder	Single spouted / Double spouted
Steam wand	x 1 Insulated
Hot water outlet	x 1 Insulated
Pump	20 bar (Commercial Rotary Pump)
Cup warming tray	Yes
Power	220-240V, 50/60Hz 1520W 10A Connection
Warranty	Two years parts and labour

ACCESSORIES

1 x 1 cup filter basket	1 x Measuring spoon
1 x 2 cup filter basket	1 x Cleaning brush
1 x Cieco filter basket	1 x Professional filter holder
1 x Tamper	

FULL RANGE



BOTTICELLI
SPECIALTY
LPSGEG03AU



EVOLUZIONE
DUAL BOILER
LPSGEV03AU



BOTTICELLI
EVOLUZIONE PID
LPSGEV02AU

LA PAVONI COFFEE GRINDER

kube

KUBE MILL
LPGKBM01AU

FEATURES

- 300g Bean hopper
- Stainless Steel Conical Burr
- Adjustable grind size
- Portafilter centering support
- Pressure button start
- 100W
- Chromed Stainless Steel Housing



jolly

JOLLY
DOSATO LUSSO
LPGJDL01AU

FEATURES

- 250g Bean Hopper
- 250g Coffee Dosing mechanism
- Stainless Steel Flat Bur Grinder
- Adjustable grind size
- Adjustable portafilter centering support
- 95W
- Housing in plastic and chromed steel



THE SECRET OF A REAL ITALIAN ESPRESSO COFFEE



la pavoni



WHAT MAKES A GOOD COFFEE?

IT STARTS WITH GREAT COFFEE BEANS

Like all fresh ingredients, coffee will lose its flavour and aromatics over time. Oxidisation is a major factor, so store your coffee beans in an airtight container to prolong the longevity and aromatics of your favourite beans.

BARISTA TIP

Grinding coffee increases its surface area which dramatically increases oxidation. Protect your coffee by grinding it as needed to maximise flavours in the cup.

BARISTA TIP

Baristas know that coffee is at its best between 5 & 30 days from roasting. When buying coffee, check the 'roasted on' date on the bag to be sure it is within the optimum range.

ADDING MILK

Texturing milk creates tiny bubbles in the milk called micro foam. Micro foam helps to spread the coffee flavours evenly across your tongue, while also creating that creamy texture and mouth feel.

BARISTA TIP

Milk textures best when it's cold. Make sure to use milk straight from the fridge.

BARISTA TIP

Milk is best served at 60 - 65 Deg. C. Any higher and the milk can start to taste burnt. High temperatures can also begin to collapse micro foam, compromising the creamy mouth feel and making it more difficult for latte art.



GETTING IT RIGHT

GRINDING

It is important to grind very fine for espresso. Use the tips below to help dial in your grind size correctly.

PERFECT EXTRACTION

Coffee flows like warm honey from the portafilter with a light brown coloring.

As your coffee ages, you may need to make small adjustments to your grind size to maintain this type of extraction.

OVER EXTRACTED

You will notice the coffee extracting like a very dark syrup and there will be only a very small amount of espresso extracted into the cup.

This means your grind size is too fine and the water is having trouble pushing through the coffee puck. You can fix this by making your grind size more coarse. Use finer grind size

UNDER EXTRACTED

You will notice the coffee gushing quickly from the portafilter and the colour will blond rapidly to a pale yellow. This will result in a lot of liquid in the cup, much more than you would want for espresso.

This means your grind size is too coarse and the water is flowing through the coffee puck too quickly. You can correct this by making your grind size more fine.

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espresso worldwide*

SYDNEY HEAD OFFICE	02 8667 4888
DIAMOND SERVICE	02 8667 4833
SPARE PARTS	02 8667 4875
NEWCASTLE	02 4960 9266
MELBOURNE	03 9094 1999
WAGGA WAGGA	02 6922 8600
SOUTH AUSTRALIA	08 8346 1888
QUEENSLAND	07 3266 0444
WESTERN AUSTRALIA	08 9389 8000
TASMANIA	03 6334 8166

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