

8. ACCESSORIES

8.1 THERMO-RESERVE

It is practically composed of a receptacle in which a considerable quantity of coffee (2,5 lt.) is produced which constitutes a reserve in case there is a great demand for such a drink (for example, breakfast, conferences, etc.).

Preparation

- Lift the cover by pulling the knob **(1)**;
- Put the quantity of ground coffee (about 130 grams) in the special filter and close it again, making the knob click **(2)** into the safety position;
- Open the water cock **(3)** making it rotate counterclockwise. Once the desired quantity has been reached (maximum capacity: 2.5 litres), close the cock;
- Once the operation has been done the residual pressure must be discharged with the help of a drain cock **(5)** placed on top of the thermo-reserve group.

Delivery

The removal of the coffee from the container is done by activating the dispenser lever **(4)** placed in the lower central part.

The coffee remaining in the container can be heated by means of a vaporizer cock **(6)** placed on the right part of it.

WARNING

*Always open the exhaust valve **(5)** before opening the cover. Non-observance of this operation causes serious damage to things, people and animals.*

8.2 CAPPUCCINO MAKER

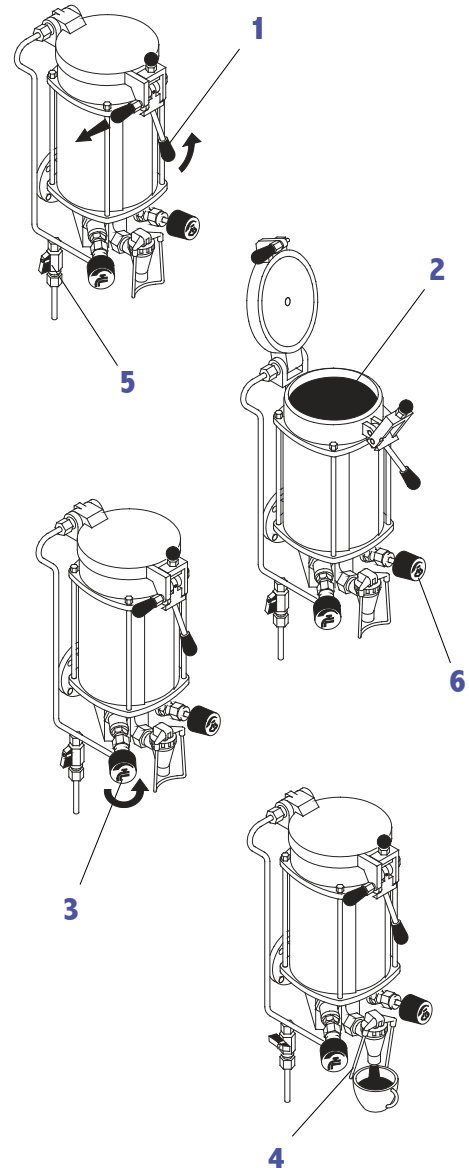
- Put the suction tube in the milk;
- place the pitcher under the spout of the cappuccino maker;
- turn the steam tap counter-clockwise. When the desired level is reached, close the steam tap;
- pour the foamed milk into the cups with the coffee.

NOTE

*To obtain warm milk without foam, lift the tab **(1)** upwards. For best results, we recommend not dispensing directly into the coffee cup, but rather into a pitcher. From there, pour the foamed milk into the coffee.*

WARNING

Be sure to keep the cappuccino maker clean at all times as described in the chapter "Cleaning".



8.3 GIANT FILTER-HOLDER

When long deliveries, use the extra-large filter holder with its capacity of 50 g of ground coffee.

8.4 SPOUT FOR THREE CUPS

To dispense 3 coffees at the same time, use the three-cup spout (requires roughly 21 g of ground coffee).

