



# LB2317 WITH FRIDGE



PLEASE READ BELOW INSTRUCTIONS PRIOR TO SWITCHING MACHINE ON

## MACHINE COMPONENTS



Ciara Coffee Machine and Fridge

The machine will only work with Lavazza BLUE coffee capsules supplied by Blue Pod. If you attempt to use any other products the machine will be damaged and cease to work.

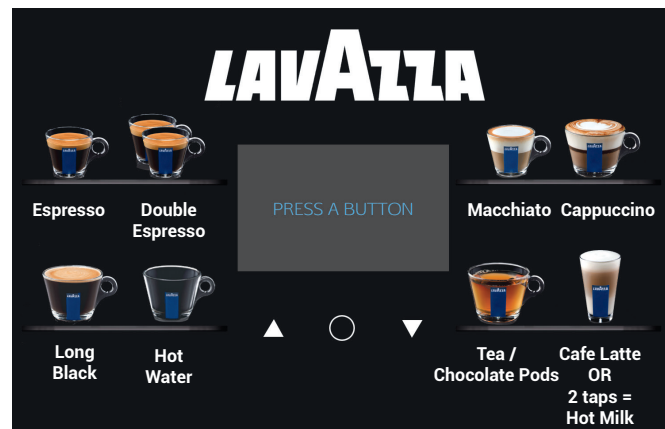
## MACHINE INSTALLATION

**\*\*IMPORTANT.** Do not power up the fridge for a full 24hrs after unpacking. It must be allowed to sit upright for this time to allow coolant to settle from transit. Failure to do this may damage the cooling system.

1. Place coffee machine and fridge on a level benchtop with adequate space around the machines. The fridge goes to the right side of the coffee machine.
2. Please ensure the fridge has sat upright for the full 24 hours to settle. Only then insert the power cords into the socket on the rear of the coffee machine and fridge and turn the adjacent power switches on. Allow some time for the fridge to chill and settle, 2-3 hours is recommended.
3. Fill the coffee machine rear water tank with cold water. It is preferable to use a jug to fill the tank. Alternatively the tank can be removed by lifting upward. Place back firmly on the machine.
4. Pour fresh cold milk into the container inside the fridge, there is no need to fill to the maximum unless the machine is used frequently, 2lt is acceptable for most situations. Finally, place the supplied clear milk hose into the left side hole of the fridge and place into the milk. The other end with a black connector goes into the right side of the coffee machine.
5. **Press any button.** The coffee machine will now boot up and become ready for use.

## HOW TO MAKE A DRINK

1. For non-milk based drinks, slide open the top silver door, drop in a capsule and close the door.



Make a selection from espresso, double espresso, long black or soluble.

2. For milk based drinks inset a capsule via the top silver door, make a selection from Macchiato, Cappuccino or Latte.

## DAILY CLEANING PROCEDURE

**As the machine functions with fresh milk, for hygiene reasons, it is imperative to clean the milk circuit every 24hrs.**

1. Place **20ml** of milk detergent in the supplied clear beaker or a suitable container. Fill with water to make 500ml of solution.
2. Remove the square milk container from the fridge, put to one side. Place the filled beaker in the fridge and make sure the clear milk hose is placed into the solution. Place the 2nd supplied beaker or suitable container under the milk outlet nozzle.
3. Double press the Latte Macchiato button, the machine will show Latte Montato and begin to suck up the detergent through the machine and out to the 2nd beaker. Repeat this until all 500ml is used.
4. Empty and wash both beakers, fill one with 500ml of clean cold drinking water and place back in the fridge and ensure the milk suction hose is placed into the water. Repeat step 2 until the water is used up and the machine is now rinsed.
5. Remove the milk frothing unit from the machine and clean all parts of milk residue.

## TROUBLE SHOOTING

1. Ice in milk container. The fridge thermostat is set too low. See the back of the fridge for the temperature adjustment dial and sticker. Turn the dial to towards the min direction by a small amount, 5mm each time. Let the fridge settle in temperature for some time then check it is above 0C and under 4C.



# coffee blends



## Cafe Crema Gusto



100% Arabica blend with a sweet and fragrant aroma composed of top-quality Brazilian and Indian coffees. This yields a sweet and velvety coffee with a persistent aftertaste and a thick, golden crema.



## Espresso Decaffeinated



Decaffeinated blend of Brazilian and Asian coffees, which thanks to the innovative Lavazza BLUE extraction system gives a full sweet taste with a chocolaty finish and a rich tasting crema



## !Tierra!



Tierra coffee from Lavazza is a sustainable coffee sourced from Honduras, Peru and Colombia. It's 100% washed Arabica coffee, medium roasted to produce floral aroma with a marked sweetness. Highly aromatic, with lightly fruity acidity.



## Ricco



A liquorish and dense blend of top quality Brazilian and Central American Arabicas with Asian robustas. You'll love the rich, full bodied, chocolaty dark roasted flavour with a persistent crema



## Delicato



100% Arabica blend with a sweet and fragrant aroma, composed of top-quality Brazilian and Indian coffees. This coffee yields a sweet, mild and aromatic regular or long espresso, with a persistent crema.



## Intenso



A blend that combines Brazilian and South American coffee with the best varieties of Indonesian robusta. This yields particularly creamy coffee, with a long tasting, balanced after taste.



## !Tierra! Intenso



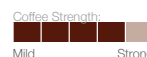
Excellent 100% Arabica coffee combines the intense flavour, fullness & body of its Brazilian origins with the fragrances & delicate aroma of washed Arabica, full-bodied, with an intense flavour & chocolaty notes



## Rotondo



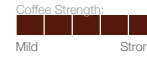
Lavazza Blue Coffee Pod Espresso Rotondo is 100% Arabica Top Quality Brazilian coffees. A rich smooth taste and velvety crema.



## Vigoroso



A dark roast of 100% arabica beans, typical of the southern Italian tradition, gives this espresso a particularly intense aftertaste with pleasant caramel notes



NEW



## Magnifico



A blend of finest quality 100% Arabica from Brazil and India. Creamy blend, particularly sweet and fragrant, with a persistent aftertaste and a full, velvety crema.



NEW



## Supremo



A blend of Arabica from Brazil, Central America & Indian Robusta. Well rounded, liquory flavour. Full-bodied, intense, with a persistent, chocolaty flavour.



NEW



## Amabile



A blend of Arabica from Brazil & Central America and Robusta from Southeast Asia provides a mellow richness and full flavour.



# tea blends

**Not in the mood for a coffee?** Try one of the new Lavazza Tea Capsules now available from Blue Pod Coffee Co. The Ciara has a drinks button specifically for Tea Lovers. There are 3 new blends available:



Ginseng



Lemon



Chamomile