



Silvia Operating Instructions

The following instructions will provide you with enough information to understand the way your espresso machine operates.

BASIC INFORMATION

The Silvia has four switches that are activated when they are in the up position and have small lights on them that indicated when they are on. There is one large orange indicator light just to the right of the main power switch. There are two plastic tubes that go into the reservoir, the one that is cut off on the angle is the intake hose and the other comes from a pressure relief/regulating valve and will divert water back into the reservoir. There is a three-way valve that will divert water into the drip tray when the brew switch is turned off.

CONTROLS

Main power switch with indicator light.

The main power switch is in the center by its self. The orange indicator light to the right of the main power switch is illuminated whenever the heating element in the boiler is on. The orange indicator light will turn off whenever the boiler has heated to operating temperature.

Brew Switch

The top left switch operates the pump and is also known as the brew switch. Use this switch to start and stop pump and therefore the brewing process.

Hot Water Switch

The middle switch on the left turns the pump on and is used to pump hot water out of the steam wand. With this switch turned on open the steam knob and pump hot water into your cup. When you are done pumping the hot water close the steam knob and turn off the switch. When this switch is activated no water will come from the brew group.

Steam Switch

The bottom left switch is the steam switch. When you turn on this switch the heating element in the boiler will be activated and bring the boiler up to steam temperature. When this switch is turned on or whenever the boiler is heating up the orange indicator light to the right of the main power switch will be on until the boiler has heated up to the proper temperature

BASIC START UP INSTRUCTIONS

1. Preparing the machine

Fill the water reservoir, put the double shot filter basket into the portafilter and put the portafilter into the machine. Now it is time to prime the boiler. This means filling the boiler with water and removing all the air from the boiler. Place a cup under the steam wand, turn on the main power switch(middle switch), turn on the hot water switch(middle left) and open the steam knob. After about 30 seconds you will get a steady steam of water coming out of the steam wand. Now close the steam knob and turn off the hot water switch. Now turn on the brew switch(top left) and run a few ounces of water through the portafilter. The boiler is now primed. It is always good to do a quick prime every time you turn on the espresso machine to

make sure the boiler is filled with water see. It will only take a few seconds and could prevent damaging the boiler

2. Preparing and heating up the machine.

After you prime the machine wait until the indicator light to the right of the main power switch goes out indicating that the boiler is up to brew temperature. To make sure all the brewing components are properly preheated turn on the brew switch (top left) again and run about 6 ounces of water through the portafilter(no coffee) or until the indicator light comes. It is beneficial to repeat this process at least once or twice because the hotter the brewing components are the better the quality of the espresso.

3. Brewing

When the espresso machine has heated up it is time to brew your espresso. Put two level scoops of coffee(14 grams) into the two shot filter basket, tamp with around 30 pounds of pressure(only tamp once), clean off the top of the filter basket, place the portafilter back into the machine and turn on the brew switch. When you have your desired amount of coffee in your cup turn off the brew switch, remove the portafilter from the machine and knock out the used coffee. It is best to clean out the old coffee as soon as you are done brewing. The quality of you espresso will depend on your technique, the quality of your coffee and how fine or course the coffee is ground. Here are a few basic guidelines to help you out. Your goal is to get two ounces of water through the coffee into your cup in approximately 20 seconds with a tamp pressure of 30 pounds. If the coffee comes through to fast grind your coffee a little finer, if it comes through to slow grind you coffee a little courser. See our Buyer assistance page for additional information on brewing techniques at http://www.wholelatteluv.com/forms/buyers_assist_ritual.

4. Steaming

When you want to steam or froth your milk turn on the steam switch(lower left), you will notice that the orange indicator light next to the power switch will go on. When the indicator light goes off you area ready to steam. . If the boiler has already been preheated before you turn on the steam switch you should be able to start steaming in approximately 20 to 30 seconds and not have to wait for the indicator light to turn off.

When you are ready to steam put a spare cup under the steam wand and open the steam knob just long enough to purge out any excess water left in the steam wand, just a short blast.

Remove the spare cup, put your pitcher with milk under the wand with the wand inserted to just off the bottom of the pitcher. Open the steam knob to steam the milk. Be careful the Silvia has a lot of steam pressure and can splash the milk if the knob is opened before the wand is below the surface of the milk. After the knob is open you can lower the pitcher to suck air in with the steam for some initial frothing or insert the wand close the bottom for steaming. Steam or froth you milk to no higher than 160 degrees F.

When you are done steaming your milk wipe off the steam wand with a damp cloth and open the steam knob for quick burst to clean out the steam wand.

If you would like to brew espresso after you are done steaming you will have to cool the boiler down from steaming temperature to brewing temperature or you will burn the coffee. To do this turn off the steam switch (lower left), put a spare pitcher under the steam wand, turn on the hot water button (middle left) and open the steam wand. Be careful, hot water and steam will blow out through the steam wand, let the water run until the boiler is below brewing temperature and the orange indicator light turns on.

Now close the steam knob and turn off the hot water switch. This is a good time to fill the portafilter with coffee while the boiler heats back up to proper brewing temperature. When the indicator light goes out you are now ready to brew again.