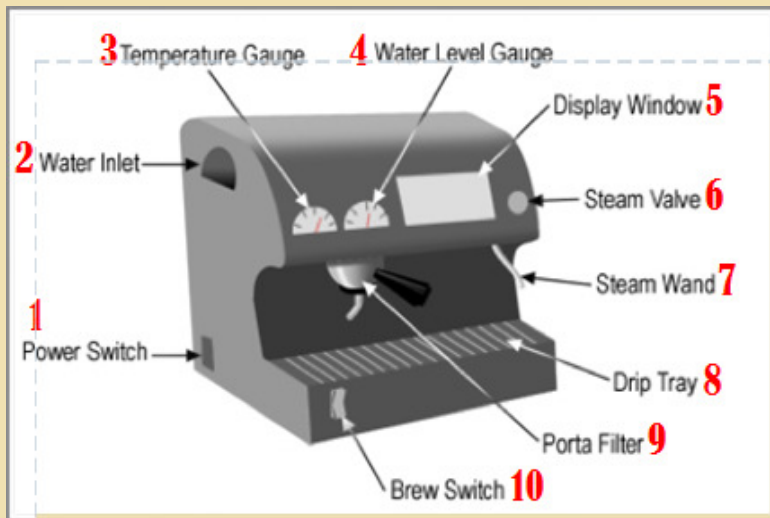


Buona Fortuna Espresso Machine

Quick Reference Guide

Welcome to Buona Fortuna! The Buona Fortuna Espresso Machine is a pump-driven, stainless steel espresso maker. It makes *espresso* by passing hot water (190 degrees F) over finely ground coffee at high pressure (132 psi). The water is automatically heated then pumped through a filter to remove impurities. The machine also uses steam to make steamed or frothed milk.



#	Name	Description
1	Power Switch	Turns machine on and off
2	Water Inlet	Opening where fresh water is added
3	Temperature Gauge	Temperature of water
4	Water Gauge Level	Amount of water in reservoir
5	Display Window	Shows when machine is ready to brew
6	Steam Valve	Controls flow of hot steam to steam wand
7	Steam Wand	Expels hot steam for steaming or frothing milk
8	Drip Tray	Collects spilled espresso
9	Porta Filter	Holds ground coffee
10	Brew Switch	Begins brewing cycle



All Drinks Are **HOT!**
Machine Is **HOT**



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Begin each day by preparing the machine:

Check Water Reservoir Gauge to make sure water is above the red line. If not, pour water through Water Inlet until full. Turn machine on. Clean Drip Tray by sliding it towards you and emptying it in the sink. Replace tray. Check that Porta Filter is clean by holding the filter handle and turning it counter clockwise 1in. Clean. Replace.

To Make Espresso:

1. Add 7 grams (1/14 Tbsp.) of finely ground coffee to Porta Filter. Pack firmly. Replace filter.
2. Place cup below Porta Filter and press Brew Switch.
3. Machine will brew for 30 seconds.
4. Throw out used coffee grounds in Porta Filter when done brewing.

To Make Cappuccino:

1. Brew espresso.
2. Add to 16 oz. cup.
3. Brew steamed milk with foam.
4. Fill rest of cup with 1/2 steamed milk and 1/2 foam.

To Make Café Latte:

1. Brew espresso.
2. Add espresso to 16 oz. cup.
3. Brew steamed milk with foam.
4. Fill rest to cup with 3/4 steamed milk and 1/4 foam.

End each day by cleaning the machine:

Turn machine off. Allow machine to cool until the Temperature Gauge reads "COOL". Clean Porta Filter by rinsing with cold water. Make sure no coffee grinds are left in filter. Clean Drip Tray in sink and wipe it clean. Wipe down machine with a soft cloth, being careful not to burn yourself.

To Make Steamed Milk:

1. Pour milk into small pitcher.
2. Place pitcher under Steam Wand.
3. Open the steam valve by turning the knob right (clockwise).
4. Move the pitcher until the Steam Wand touches the top of the milk.
5. The milk will foam, lower pitcher slowly when done.
6. Turn the valve left to close (counter clockwise).



To Make Café Mocha:

1. Brew espresso.
2. Add espresso to 16 oz. cup.
3. Pour 2 Tbsp. chocolate syrup on top of espresso.
4. Brew steamed milk with foam.
5. Fill rest of cup with steamed milk.



**All Drinks Are HOT!
Machine Is HOT**

