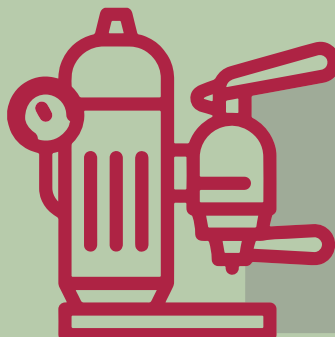


## ☞ MANUAL LEVER

This pressure preparation method uses a manual lever to create the pressure when engaged



One generates manually the pressure using the lever that results in a traditional espresso.

## How to do it?

The exact amount of coffee required depends on the brew recipe you want to use. Dose between 8 and 10 grams of dry coffee to achieve 16-20 grams of liquid in approximately 30 ml of volume.

### Dose

### Prepare

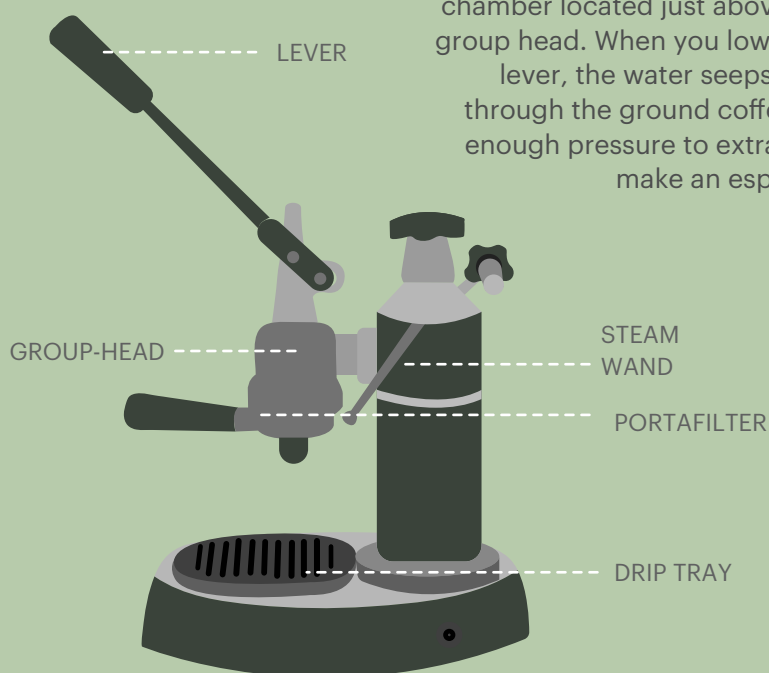
Fill the tank with water and start the machine so that the boiler begins to do its job and the water is heated. Once this is done, fill the portafilter until level with the finely ground coffee in preparation to tamp it. Place the portafilter in the group-head and place the cup directly under it.

When the lever is pulled up, the hot water rises from the boiler to a small chamber located just above the group head. When you lower the lever, the water seeps down through the ground coffee with enough pressure to extract and make an espresso.

### Infuse

Once the extraction is complete, take the cup and serve it.

### Serve



**la Pavoni**

Milano MLN

Medium Roast  
Fine Grind

