

## La Pavoni PUB 1M-R

# La Pavoni PUB 1M-R Commercial 1-Group Manual Espresso/Cappuccino Machine User Manual

Model: PUB 1M-R

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## 1. INTRODUCTION

This manual provides instructions for the installation, operation, and maintenance of your La Pavoni PUB 1M-R Commercial 1-Group Manual Espresso/Cappuccino Machine. This machine is designed for commercial use, featuring a single coffee group, a steam wand, and a hot water tap. Please read this manual thoroughly before operating the machine to ensure safe and efficient use.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the reservoir lid is removed during the brewing cycles.

### 3. COMPONENTS OVERVIEW

Familiarize yourself with the main components of your La Pavoni PUB 1M-R espresso machine.



Figure 1: Front view of the La Pavoni PUB 1M-R Commercial 1-Group Manual Espresso/Cappuccino Machine in Red. Key features visible include the single coffee group, steam wand, and hot water tap.

- **Coffee Group:** Press-forged brass, chrome-plated, for espresso extraction.
- **Portafilters:** Single and double portafilters included for different serving sizes.
- **Steam Wand:** For frothing milk for cappuccinos and lattes.
- **Hot Water Tap:** Dispenses hot water for Americanos or tea.
- **Boiler:** 6.5-liter capacity for steam and hot water generation.
- **Pressure Gauge:** Displays boiler pressure.
- **Water Level Indicator:** Shows the water level in the boiler.
- **Drip Tray:** Collects excess liquids.
- **Rocker Switch:** Manual control for coffee delivery.

### 4. SETUP

#### 4.1 Unpacking

1. Carefully remove the machine and all accessories from the packaging.
2. Retain packaging materials for future transport or storage.
3. Inspect the machine for any signs of damage. Contact your supplier immediately if damage is found.

## 4.2 Placement

Place the machine on a stable, level surface capable of supporting its weight (approximately 80 pounds). Ensure adequate clearance around the machine for ventilation and access.

- **Dimensions:** 21 inches (Depth) x 15 inches (Width) x 22 inches (Height).
- Avoid placing near heat sources or in direct sunlight.

## 4.3 Water Line Connection

This machine requires a direct water line hookup. An 8-liter water softener is included and must be installed to prevent scale buildup.

1. Connect the water softener to your cold water supply line.
2. Connect the output of the water softener to the machine's water inlet.
3. Ensure all connections are secure and leak-free.
4. Open the water supply valve slowly to fill the boiler. The machine features automatic water fill.

## 4.4 Power Connection

Connect the power cord to a grounded electrical outlet. Ensure the outlet meets the machine's power requirements.

- **Voltage:** 110V
- **Wattage:** 1500W

# 5. OPERATING INSTRUCTIONS

## 5.1 Initial Startup and Heating

1. Ensure the machine is properly connected to water and power.
2. Turn on the main power switch. The machine will begin to heat the boiler.
3. Monitor the pressure gauge. The machine is ready for use when the pressure reaches the optimal operating range (typically 0.8 - 1.2 bar). This may take 15-20 minutes.
4. Purge the steam wand and hot water tap briefly to remove any condensation or cold water.

## 5.2 Making Espresso

1. **Grind Coffee:** Grind fresh coffee beans to an espresso-fine consistency.
2. **Dose and Tamp:** Fill the portafilter basket with the desired amount of ground coffee (e.g., 7g for single, 14g for double) and tamp evenly with firm pressure.
3. **Insert Portafilter:** Lock the portafilter into the coffee group.
4. **Start Extraction:** Activate the manual rocker switch to begin coffee delivery.
5. **Monitor Shot:** Observe the espresso flow. Stop the extraction by deactivating the rocker switch once the desired volume is reached (typically 25-30ml per shot in 25-30 seconds).
6. **Remove Portafilter:** Carefully remove the portafilter and discard the spent coffee grounds.

## 5.3 Using the Steam Wand

1. **Purge:** Open the steam valve briefly to release any condensed water. Close the valve.
2. **Position Wand:** Immerse the tip of the steam wand just below the surface of cold milk in a stainless steel pitcher.
3. **Steam Milk:** Open the steam valve fully. Keep the wand tip near the surface to incorporate air for frothing, then

lower it to heat the milk.

4. **Monitor Temperature:** Heat milk to desired temperature (typically 140-150°F / 60-65°C).
5. **Close Valve:** Turn off the steam valve.
6. **Clean Wand:** Immediately wipe the steam wand with a damp cloth and purge briefly to clear any milk residue.

## 5.4 Using the Hot Water Tap

1. Place a cup under the hot water tap.
2. Open the hot water valve to dispense hot water.
3. Close the valve when the desired amount of water is dispensed.

## 6. MAINTENANCE

### 6.1 Daily Cleaning

- **Portafilters and Baskets:** Remove and rinse after each use. Clean thoroughly at the end of the day with espresso machine cleaner.
- **Coffee Group:** Backflush the group head using a blind filter and espresso machine cleaner. Follow cleaner instructions.
- **Steam Wand:** Wipe immediately after each use. Purge to clear milk residue.
- **Drip Tray and Grate:** Empty and clean daily.
- **Exterior:** Wipe down the stainless steel and red panels with a damp cloth. Do not use abrasive cleaners.

### 6.2 Descaling

Regular descaling is crucial, even with a water softener, to maintain machine performance and longevity. The frequency depends on water hardness and usage. Consult your water softener's instructions for regeneration.

- Use a commercial descaling solution specifically designed for espresso machines.
- Follow the descaling solution manufacturer's instructions carefully.
- Ensure the machine is thoroughly rinsed after descaling to remove all chemical residues.

### 6.3 Boiler Maintenance

The 6.5-liter boiler is designed for commercial output. Regular inspection for leaks and proper functioning of the automatic water fill system is recommended.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No power	Machine unplugged; circuit breaker tripped; power switch off.	Check power cord connection; reset circuit breaker; ensure power switch is ON.
No water flow from group head	Water supply off; clogged group head; boiler not filled.	Check water supply valve; clean group head; allow boiler to fill automatically.
Weak steam from wand	Steam wand clogged; insufficient boiler pressure.	Clean steam wand tip; allow machine to reach full operating pressure.
Espresso extracts too fast/slow	Grind size incorrect; tamping pressure incorrect.	Adjust grind finer (too fast) or coarser (too slow); adjust tamping pressure.

Problem	Possible Cause	Solution
Machine leaking	Loose connection; damaged gasket.	Check all water line connections; inspect and replace gaskets if necessary. Contact service if leak persists.

For issues not listed here, or if troubleshooting steps do not resolve the problem, please contact customer support.

## 8. SPECIFICATIONS

<b>Model Name</b>	PUB 1M-R (1 Group Commercial Espresso/Cappuccino Machine)
<b>Brand</b>	La Pavoni
<b>Dimensions (L x W x H)</b>	21 x 15 x 22 inches
<b>Item Weight</b>	80 pounds
<b>Voltage</b>	110V
<b>Wattage</b>	1500W
<b>Boiler Capacity</b>	6.5 Liters
<b>Coffee Group</b>	1 (Manual Rocker Switch)
<b>Steam Wand</b>	1
<b>Hot Water Tap</b>	1
<b>Water Input Type</b>	Direct Water Line Hookup (Automatic Water Fill)
<b>Included Accessories</b>	8 Lit. Water Softener, Single/Double Portafilters
<b>Manufacturer</b>	European Gift and Houseware
<b>Made In</b>	Italy

## 9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided at the time of purchase or contact your authorized La Pavoni dealer. Keep your proof of purchase for warranty claims.

For technical assistance or service inquiries, please contact La Pavoni customer support or an authorized service center.