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La Pavoni PUB 1M-B

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

Model: PUB 1M-B

INTRODUCTION

Welcome to the user manual for your La Pavoni PUB 1M-B 1 Group Commercial Espresso/Cappuccino Machine. This manual provides essential information for the safe and efficient operation, installation, and maintenance of your new espresso machine. Designed for commercial use, this machine is built to deliver high-quality espresso and cappuccino consistently. Please read this manual thoroughly before operating the machine and retain it for future reference.



Figure 1: La Pavoni PUB 1M-B Commercial Espresso Machine. This image displays the La Pavoni PUB 1M-B commercial espresso machine, featuring a stainless steel body with black side panels. Visible components include the portafilter, steam wand, hot water tap, and control knobs. The top surface shows a cup warming tray with several espresso cups.

SAFETY INSTRUCTIONS

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the machine.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Ensure the power supply matches the voltage specified on the machine's rating label (110V).
- Keep hands and cords away from hot surfaces. The machine generates high temperatures and steam.
- 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.
- Use only manufacturer-recommended accessories.
- This appliance is intended for commercial use only.

SETUP

1. Unpacking

Carefully remove the machine from its packaging. Inspect for any shipping damage. Retain packaging materials for future transport or service needs.

2. Placement

- Place the machine on a stable, level, heat-resistant surface capable of supporting its weight (approximately 125 pounds).
- Ensure adequate ventilation around the machine.
- Dimensions: 21"D x 15"W x 21"H. Allow extra space for operation and maintenance.

3. Water Connection

The La Pavoni PUB 1M-B requires a direct water line hookup.

1. Connect the provided water inlet hose to the machine's water inlet port and to a cold water supply line with a shut-off valve.
2. It is highly recommended to install the included 8-liter water softener to prevent scale buildup and ensure optimal machine performance and longevity.
3. Ensure all connections are secure and leak-free.

4. Electrical Connection

- Plug the machine into a grounded 110V electrical outlet. The machine operates at 1500 watts.
- Do not use extension cords or adapters.

5. Initial Start-up

1. Turn on the water supply to the machine.
2. Turn on the main power switch (usually located on the front or side panel). The boiler will begin to fill and heat up.
3. Allow the machine to reach operating temperature and pressure, indicated by the pressure gauge. This may take 15-20 minutes.
4. Purge the steam wand and hot water tap briefly to remove any air from the lines.

OPERATING INSTRUCTIONS

1. Controls Overview

- **Manual Rocker Switch:** Activates coffee delivery for the single group.

- **Steam Wand:** Used for steaming and frothing milk.
- **Hot Water Tap:** Dispenses hot water for americanos or tea.

2. Making Espresso

1. Ensure the machine is at operating temperature and pressure.
2. Grind fresh coffee beans to an espresso-fine consistency.
3. Dose the portafilter with the appropriate amount of ground coffee (e.g., 7-8 grams for a single shot, 14-16 grams for a double shot).
4. Tamp the coffee evenly with firm pressure.
5. Insert the portafilter into the group head and lock it securely.
6. Place your espresso cup(s) under the portafilter spouts.
7. Activate the manual rocker switch to begin extraction. Monitor the flow and color of the espresso.
8. Deactivate the rocker switch once the desired volume is reached (typically 25-30 seconds for a double shot).
9. Remove the portafilter, discard the spent coffee grounds, and rinse the portafilter.

3. Steaming Milk

1. Fill a stainless steel pitcher with cold milk, typically to just below the spout.
2. Purge the steam wand briefly to release any condensed water.
3. Submerge the tip of the steam wand just below the surface of the milk.
4. Open the steam valve fully.
5. Lower the pitcher slightly to introduce air for frothing, then submerge the wand deeper to heat the milk to desired temperature (around 140-150°F / 60-65°C).
6. Close the steam valve, remove the pitcher, and immediately wipe the steam wand with a damp cloth. Purge again to clear any milk residue.

4. Hot Water Dispensing

Place a cup under the hot water tap and open the hot water valve to dispense. Close the valve when finished.

MAINTENANCE

1. Daily Cleaning

- **Group Head:** Backflush the group head with a blind filter and espresso machine cleaner.
- **Portafilters:** Remove and clean portafilters and baskets thoroughly.
- **Steam Wand:** Wipe immediately after each use and purge.
- **Drip Tray & Grids:** Empty and clean daily.
- **Exterior:** Wipe down stainless steel and black panels with a damp cloth.

2. Descaling

Regular descaling is crucial, especially if the water softener is not maintained or if hard water is used. Consult a qualified technician for descaling procedures or refer to specific descaling instructions for commercial espresso machines. Frequency depends on water hardness and usage.

3. Regular Checks

- Inspect group head gaskets and shower screens for wear and tear. Replace as needed.
- Monitor water pressure and boiler pressure gauges for normal operation.
- Ensure the water softener is functioning correctly and regenerate/replace as per its instructions.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No power	Machine unplugged, circuit breaker tripped, power switch off.	Check power cord, reset breaker, turn on power switch.
No water flow	Water supply off, clogged water line, pump issue.	Check water supply valve, inspect water lines, contact service technician.
Weak espresso extraction	Coffee too coarse, insufficient tamping, low pump pressure.	Adjust grinder, tamp more firmly, check pressure gauge.
No steam	Boiler not heated, steam wand clogged.	Allow machine to heat up, clean steam wand.
Leaking from group head	Worn group gasket, portafilter not seated correctly.	Replace group gasket, ensure portafilter is locked in tightly.

For issues not listed here or if problems persist, please contact a qualified service technician.

SPECIFICATIONS

- **Model:** La Pavoni PUB 1M-B
- **Type:** 1 Group Commercial Espresso/Cappuccino Machine
- **Dimensions (D x W x H):** 21" x 15" x 21"
- **Weight:** Approximately 125 pounds
- **Voltage:** 110V
- **Wattage:** 1500W
- **Boiler Capacity:** 6.5 liters
- **Coffee Group:** Single, press-forge brass, chrome plated
- **Coffee Delivery:** Manual rocker switch
- **Features:** One steam wand, one hot water tap, direct water line hookup
- **Included:** 8-liter water softener
- **Exterior Finish:** Stainless Steel with Black panels
- **Origin:** Made in Italy

WARRANTY AND SUPPORT







For warranty information and technical support, please refer to the documentation provided at the time of purchase or contact your authorized La Pavoni dealer or service center. Ensure you have your machine's model number (PUB 1M-B) and serial number ready when contacting support.

Manufacturer: La Pavoni

UPC: 725182900268



Related Documents - PUB 1M-B

	<p>La Pavoni Professional Espresso Machine User Manual</p> <p>Comprehensive instructions for operating, maintaining, and troubleshooting the La Pavoni Professional espresso machine, including first-time operation, coffee preparation, steam delivery, and technical specifications.</p>
	<p>De'Longhi Magnifica Cappuccino ECAM 23.260.B: Quick Start Guide and Operating Instructions</p> <p>A comprehensive guide to setting up, operating, and maintaining your De'Longhi Magnifica Cappuccino ECAM 23.260.B espresso machine, covering brewing, cleaning, and troubleshooting.</p>
	<p>La Pavoni Professional Coffee Grinder Guide</p> <p>A comprehensive guide to the La Pavoni professional coffee grinder, covering its features, settings, and optimal usage for perfect espresso.</p>
	<p>De'Longhi Magnifica S ECAM22.110.B User Manual</p> <p>Comprehensive user manual for the De'Longhi Magnifica S ECAM22.110.B automatic bean-to-cup coffee, espresso, and cappuccino maker. This guide provides detailed instructions on setup, operation, cleaning, and troubleshooting.</p>
	<p>De'Longhi ECAM350.50.B Coffee Machine Quick Start Guide</p> <p>A concise guide to setting up and operating the De'Longhi ECAM350.50.B coffee machine, covering initial use, coffee preparation, and milk-based drink creation.</p>
	<p>De'Longhi La Specialista Touch EC9455M Quick Start Guide</p> <p>A concise guide to setting up and using the De'Longhi La Specialista Touch EC9455M espresso machine, covering unboxing, language selection, espresso making, milk frothing, cleaning, and descaling.</p>



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[La Pavoni, Fiamma, and Nemox Coffee & Gelato Equipment Catalog](#)

Comprehensive catalog showcasing La Pavoni's extensive range of lever, manual, and commercial espresso machines, coffee grinders, and accessories. Also features Fiamma commercial espresso machines and Nemox professional gelato, ice cream, and sorbet machines.

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