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› La Pavoni Mini Cellini Espresso Machine Instruction Manual

## La Pavoni LPSMCS01US

# La Pavoni Mini Cellini Espresso Machine Instruction Manual

Model: LPSMCS01US

## INTRODUCTION

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Thank you for choosing the La Pavoni Mini Cellini Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new espresso machine. Please read all instructions carefully before first use and retain this manual for future reference.



Image: Front view of the La Pavoni Mini Cellini Espresso Machine, showcasing its stainless steel finish and controls.

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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 household use.
- Scalding may occur if the water reservoir lid is removed during the brewing cycle.
- This appliance is for household use only.

## SETUP AND FIRST USE

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### 1. Unpacking

Carefully remove all packaging materials and the espresso machine from the box. Inspect the machine for any damage. Keep packaging for future transport if needed.

### 2. Initial Cleaning

- Wipe the exterior of the machine with a damp cloth.
- Wash the water tank, portafilter, filter baskets, and drip tray with warm soapy water. Rinse thoroughly and dry.

### 3. Filling the Water Tank

- Ensure the machine is unplugged.
- Remove the removable water tank.
- Fill the tank with fresh, cold, filtered water up to the MAX line. The boiler capacity is 0.8 liters.
- Place the water tank back into its position, ensuring it is seated correctly.

### 4. Priming the Machine

- Plug the machine into a grounded electrical outlet (120V).
- Turn on the machine using the power button. The temperature light indicator will illuminate.
- Once the machine reaches operating temperature (light turns off or indicates readiness), place a cup under the brew group.
- Activate the brew switch to allow water to flow through the group head for about 30 seconds. This primes the pump and fills the boiler. Repeat if necessary until a steady stream of water flows.
- Turn off the brew switch.

## OPERATING INSTRUCTIONS

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### 1. Making Espresso

1. Ensure the machine is on and has reached operating temperature.
2. Select the appropriate filter basket (1 cup or 2 cups) and place it into the portafilter.
3. Grind fresh coffee beans to a fine espresso grind.
4. Fill the filter basket with ground coffee. Tamp the coffee evenly with a tamper.
5. Wipe any excess coffee from the rim of the portafilter.
6. Insert the portafilter into the brew group and lock it into place by turning it to the right.

7. Place one or two pre-warmed espresso cups under the portafilter spouts.
8. Activate the brew switch. Espresso will begin to flow.
9. Once the desired volume of espresso is reached (typically 25-30ml per shot), deactivate the brew switch.
10. Carefully remove the portafilter, discard the used coffee grounds, and rinse the portafilter.

## 2. Using the Steam Wand for Milk Frothing

The La Pavoni Mini Cellini features a cool-touch steam wand for frothing milk for cappuccinos and lattes.

1. Ensure the machine is on and has reached operating temperature.
2. Turn the steam knob to activate the steam function. Wait for the machine to build steam pressure (the steam light may indicate readiness).
3. Purge the steam wand by opening the steam valve briefly into an empty container to release any condensed water. Close the valve.
4. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to the bottom of the spout.
5. Immerse the tip of the steam wand just below the surface of the milk.
6. Open the steam valve fully. Position the pitcher to create a swirling motion in the milk, incorporating air for frothing.
7. Once the milk has reached the desired temperature and texture, close the steam valve.
8. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
9. Purge the steam wand again briefly to clear any internal milk residue.

## MAINTENANCE AND CLEANING

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### Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse thoroughly under hot water.
- **Drip Tray:** Empty and rinse the drip tray daily.
- **Steam Wand:** Wipe immediately after each use with a damp cloth. Purge briefly to clear internal residue.
- **Exterior:** Wipe the stainless steel exterior with a soft, damp cloth. Do not use abrasive cleaners.

### Weekly Cleaning

- **Brew Group:** Use a brew group brush to clean any coffee grounds from the shower screen and gasket.
- **Backflushing (if applicable):** If your machine supports backflushing, use the blind filter basket and an espresso machine cleaning tablet according to the cleaner's instructions.

### Descaling

Descaling is essential to remove mineral buildup and maintain machine performance. The frequency depends on your water hardness and usage, typically every 2-3 months.

1. Empty the water tank.
2. Prepare a descaling solution according to the descaler manufacturer's instructions.
3. Pour the solution into the water tank.
4. Place a large container under the brew group and steam wand.
5. Turn on the machine and allow it to heat up.
6. Run about half of the solution through the brew group.
7. Open the steam valve and run the remaining solution through the steam wand.

8. Turn off the machine and let it sit for 15-20 minutes.
9. Rinse the water tank thoroughly and fill it with fresh water.
10. Run several tanks of fresh water through both the brew group and steam wand to rinse out any descaling solution.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on	Not plugged in; power outlet fault; machine fault.	Check power cord connection; test outlet with another appliance; contact customer support.
No water flow from brew group	Water tank empty; machine not primed; pump malfunction; clogged filter.	Fill water tank; prime the machine; clean filter basket; contact customer support.
Espresso flows too fast/slow	Coffee grind too coarse/fine; incorrect tamping pressure.	Adjust grind size; adjust tamping pressure.
No steam from wand	Steam wand clogged; machine not at steam temperature; steam valve closed.	Clean steam wand tip; wait for machine to heat up; open steam valve.
Water leaking from machine	Water tank not seated correctly; gasket issue; internal leak.	Reseat water tank; inspect and replace gasket if worn; contact customer support.

## TECHNICAL SPECIFICATIONS



Image: Dimensions of the La Pavoni Mini Cellini Espresso Machine, showing a depth of 16.93 inches, width of 9.45 inches, and height of 14.57 inches.

**Brand:** La Pavoni

**Model Name:** Mini Cellini

**Model Number:** LPSMCS01US

**Coffee Maker Type:** Espresso Machine

**Operation Mode:** Semi-Automatic

**Capacity:** 0.8 Liters (Boiler)

**Boiler Type:** Single Boiler

**Boiler Material:** Stainless Steel

**Pump Pressure:** 15 bar

**Wattage:** 1400 watts

**Voltage:** 120V

**Product Dimensions (D x W x H):** 16.93" x 9.45" x 14.57"

**Item Weight:** 44 Pounds

**Material:** Stainless Steel

**Exterior Finish:** Metallic

**Color:** Silver

**Human Interface Input:** Buttons

**Coffee Input Type:** Ground

**Filter Type:** Reusable

**Included Components:** Filters (1 cup, 2 cups, Blind)

**Special Feature:** Compact Home Espresso Maker, Cool-touch Steam Wand

**Recommended Uses:** Home Espresso maker, Cappuccino, Espresso, Latte

## WARRANTY AND SUPPORT

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### Warranty Information

For detailed warranty information, please refer to the warranty card included with your product or visit the official La Pavoni website. Keep your proof of purchase for warranty claims.

### Customer Support

If you encounter any issues not covered in this manual or require further assistance, please contact La Pavoni customer support. Contact details can typically be found on the manufacturer's website or in the product packaging. You may also visit the [Amazon Customer Service](#) page for general support inquiries related to your purchase.