

USER GUIDE

Magrini Viva Espresso Machine



Hot Beverage Guide 'the Perfect Serve'



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Magrini VIVA Espresso Machine

ESPRESSO

- 1 >> Remove the correct handle from the machine - single handle for one drink or double handle for two drinks



Single Handle



Double Handle

- 2 >> Remove the old coffee pod by knocking the handle against the plastic bar in the knockout box



Knockout Bar

- 3 >> Check the handle is clean
>> Select the correct coffee pod – single (7g) for single handle or double (14g) for double handle
>> Ensure the pod selected is in a sealed pack
>> Open the pack carefully making sure the pod is not torn
>> Place the correct pod into the correct handle -
>> **REMEMBER: SINGLE HANDLE, SINGLE POD - DOUBLE HANDLE, DOUBLE POD**



Single Coffee Pod



Double Coffee Pod

- 4 >> Before placing the handle into the machine press the single coffee button on and off to purge the group
>> Place the handle into the machine



Single Coffee Button



Place Handle in Machine

- 5 >> Select the cup
>> **CHECK:** No cracks or chips
>> **CHECK:** Cup is clean and dry
>> **CHECK:** Cup is warm – if not then rinse with hot water from the hot water outlet and empty out the water



Espresso Cup

- 6 >> Place the cup under the handle
>> Press the single button if single handle or double coffee button if double handle
>> When the machine stops pouring place the cup on a saucer
>> **Serve**
>> **Remember the rule of 3:**
Single handle, single pod, single button
Double handle, double pod, double button



Single Coffee Button



Finished Espresso Drink

AMERICANO

- 1 >> Remove the correct handle from the machine - single handle for one drink or double handle for two drinks



Single Handle



Double Handle

- 2 >> Remove the old coffee pod by knocking the handle against the plastic bar in the knockout box



Knockout Bar

- 3 >> Check the handle is clean
>> Select the correct coffee pod – single (7g) for single handle or double (14g) for double handle
>> Ensure the pod selected is in a sealed pack
>> Open the pack carefully making sure the pod is not torn
>> Place the correct pod into the correct handle -
>> **REMEMBER: SINGLE HANDLE, SINGLE POD - DOUBLE HANDLE, DOUBLE POD**



Single Coffee Pod



Double Coffee Pod

- 4 >> Before placing the handle into the machine press the single coffee button on and off to purge the group
>> Place the handle into the machine



Single Coffee Button



Place Handle in Machine

- 5 >> Select the cup
>> **CHECK:** No cracks or chips
>> **CHECK:** Cup is clean and dry
>> **CHECK:** Cup is warm – if not then rinse with hot water from the hot water outlet and empty out the water



Americano Cup

- 6 >> Place the cup under the hot water nozzle and press the hot water button once
>> Place the cup still with water in under the handle
>> Press the single button if single handle or double coffee button if double handle
>> If using a double handle place a cup under each spout of double handle
>> When the machine stops pouring place the cup on a saucer
>> **Serve**
>> **Remember the rule of 3:**
Single handle, single pod, single button
Double handle, double pod, double button



Hot Water Nozzle



Single Coffee Button



Finished Americano Drink

Magrini VIVA Espresso Machine

TEA

- 1 >> Select teapot
 - >> **CHECK:** No cracks or chips
 - >> **CHECK:** Pot is clean and dry



Teapot

- 2 >> Place teabag in pot



Place Teabag in Pot

- 3 >> Place teapot under hot water outlet and press hot water button twice to fill teapot - levels may vary



Press Hot Water Button twice to Fill Teapot

- 4 >> Remove teapot and replace lid



Replace Lid

- 5 >> Fill milk jug with cold milk and serve with teapot and cup



Serve Milk Jug, Teapot & Cup

Magrini VIVA Espresso Machine

LATTE using Manual Milk Arm

- 1
 - » Take the Milk jug
 - » **CHECK:** Milk jug is clean
 - » Fill with milk to no more than 1/2 full - (This will make 1-2 drinks)
 - » Attach the thermometer to the milk jug



Milk Jug



Jug & Thermometer

- 2
 - » Make sure the manual steam arm tip is pointed towards the drip tray
 - » Turn the black steam tap 1/4 turn on and off again to purge the steam arm
 - » Using the black rubber grip position steam arm as shown



Point Tip to Drip Tray & Purge Steam Arm



Steam Arm Position

- 3
 - » Put the jug under the steam arm so the tip of the steam arm is just below the surface of the milk
 - » Turn the steam arm on fully



Tip of Steam Arm Just Below Surface of Milk



Turn Steam Arm on Fully

- 4
 - » Keep the jug in the same position until the milk temperature reaches 140°
 - » Turn off the black steam tap
 - » Remove the jug from the steam arm



Keep Jug in Same Position



Turn Off Steam Tap

- 5
 - » Wipe the steam arm with the probe wipes & turn the black steam tap to purge the arm
 - » Ensure the tip of the steam arm is pointed towards the drip tray



Wipe Steam Arm



Steam Arm Over Tray

- 6
 - » Remove correct handle from machine - single handle for one drink or double handle for two drinks



Single Handle



Double Handle

- 7
 - » Remove old coffee pod by knocking handle against plastic bar in knockout box



Knockout Bar



LATTE using Manual Milk Arm

- 8
- » Check the handle is clean
 - » Select the correct coffee pod – single (7g) for single handle or double (14g) for double handle
 - » Ensure the pod selected is in a sealed pack
 - » Open the pack carefully making sure the pod is not torn
 - » Place the correct pod into the correct handle -
 - » **REMEMBER:** SINGLE HANDLE, SINGLE POD - DOUBLE HANDLE, DOUBLE POD



Single Coffee Pod



Double Coffee Pod

- 9
- » Before placing the handle into the machine press the single coffee button on and off to purge the group.
 - » Place the handle into the machine



Single Coffee Button



Place Handle in Machine

- 10
- » Select the cup
 - » **CHECK:** No cracks or chips
 - » **CHECK:** Cup is clean and dry
 - » **CHECK:** Cup is warm – if not then rinse with hot water from the hot water outlet and empty out the water



Latte Cup

- 11
- » Place the cup under the handle
 - » Press the single button if single handle or double coffee button if double handle.
 - » When the machine stops pouring place the cup on a saucer



Single Coffee Button

- 12
- » Remove the thermometer from the jug
 - » Bang the jug 3 times on a flat surface keeping the base of the jug on the surface swirl the milk until it shines
 - » Place the coffee cup on a saucer
 - » Pour the milk into the centre of the espresso, shake the jug slightly as drink is finished
 - » **Serve**

 - » **Remember the rule of 3:**
Single handle, single pod, single button
Double handle, double pod, double button



Knock Jug on Bar Top then Swirl



Pour Milk Into Centre of Espresso



Finished Latte Drink

Magrini VIVA Espresso Machine

CAPPUCCINO using Manual Milk Arm

- 1
 - » Take the Milk jug
 - » **CHECK:** Milk jug is clean
 - » Fill with milk to no more than 1/2 full - (This will make 1-2 drinks)
 - » Attach the thermometer to the milk jug



Milk Jug



Jug & Thermometer

- 2
 - » Make sure the manual steam arm tip is pointed towards the drip tray
 - » Turn the black steam tap 1/4 turn on and off again to purge the steam arm
 - » Using the black rubber grip position steam arm as shown



Point Tip to Drip Tray & Purge Steam Arm



Steam Arm Position

- 3
 - » Put the jug under the steam arm so the tip of the steam arm is just below the surface of the milk
 - » Turn the steam arm on fully



Tip of Steam Arm Just Below Surface of Milk



Turn Steam Arm on Fully

- 4
 - » Gradually lower the jug as the milk grows
 - » When the temperature reaches 140° turn off the black steam tap
 - » Remove the jug from the steam arm



Keep Jug in Same Position



Turn Off Steam Tap

- 5
 - » Wipe the steam arm with the probe wipes & turn the black steam tap to purge the arm
 - » Ensure the tip of the steam arm is pointed towards the drip tray



Wipe Steam Arm



Steam Arm Over Tray

- 6
 - » Remove the correct handle from the machine - single handle for one drink or double handle for two drinks



Single Handle



Double Handle

- 7
 - » Remove the old coffee pod by knocking the handle against the plastic bar in the knockout box



Knockout Bar



CAPPUCCINO using Manual Milk Arm

- 8
- » Check the handle is clean
 - » Select the correct coffee pod – single (7g) for single handle or double (14g) for double handle
 - » Ensure the pod selected is in a sealed pack
 - » Open the pack carefully making sure the pod is not torn
 - » Place the correct pod into the correct handle -
 - » **REMEMBER:** SINGLE HANDLE, SINGLE POD - DOUBLE HANDLE, DOUBLE POD



Single Coffee Pod



Double Coffee Pod

- 9
- » Before placing the handle into the machine press the single coffee button on and off to purge the group.
 - » Place the handle into the machine



Single Coffee Button



Place Handle in Machine

- 10
- » Select the cup
 - » **CHECK:** No cracks or chips
 - » **CHECK:** Cup is clean and dry
 - » **CHECK:** Cup is warm – if not then rinse with hot water from the hot water outlet and empty out the water



Cappuccino Cup

- 11
- » Place the cup under the handle
 - » Press the single button if single handle or double coffee button if double handle.
 - » When the machine stops pouring place the cup on a saucer



Single Coffee Button

- 12
- » Remove the thermometer from the jug
 - » Place the coffee cup on a saucer
 - » Take the milk jug and knock on bar top 3 times
 - » Swirl to mix milk and foam
 - » Pour thick milk into the centre of the espresso
 - » Dust with chocolate
 - » **Serve**



Knock Jug on Bar Top then Swirl



Pour Milk Into Centre of Espresso

- » **Remember the rule of 3:**
Single handle, single pod, single button
Double handle, double pod, double button



Finished Cappuccino Drink

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HOT CHOCOLATE using Manual Milk Arm

- 1
 - » Take the Milk jug
 - » **CHECK:** Milk jug is clean
 - » Fill with milk to no more than 1/2 full - (This will make 1-2 drinks)
 - » Attach the thermometer to the milk jug



Milk Jug



Jug & Thermometer

- 2
 - » Make sure the manual steam arm tip is pointed towards the drip tray
 - » Turn the black steam tap 1/4 turn on and off again to purge the steam arm



Point Tip to Drip Tray & Purge Steam Arm

- 3
 - » Using the black rubber grip position steam arm as shown



Steam Arm Position

- 4
 - » Put the jug under the steam arm so the tip of the steam arm is just below the surface of the milk
 - » Turn the steam arm on fully



Tip of Steam Arm Just Below Surface of Milk



Turn Steam Arm on Fully

- 5
 - » Keep the jug in the same position until the milk temperature reaches 140°
 - » Turn off the black steam tap
 - » Remove the jug from the steam arm



Keep Jug in Same Position



Turn Off Steam Tap

- 6
 - » Wipe the steam arm with the probe wipes & turn the black steam tap to purge the arm
 - » Ensure the tip of the steam arm is pointed towards the drip tray



Wipe Steam Arm



Steam Arm Over Tray

HOT CHOCOLATE using Manual Milk Arm

- 7** >> Select the cup
- >> **CHECK:** No cracks or chips
- >> **CHECK:** Cup is clean and dry
- >> **CHECK:** Cup is warm – if not then rinse with hot water from the hot water outlet and empty out the water



Latte Cup

- 8** >> Put 2 teaspoons of hot chocolate powder into cup



Mix to Make Paste

- 9** >> Place cup under hot water outlet
- >> Press hot water button on and off to dispense enough water to make a paste



Dispense Hot Water

- 10** >> Mix powder and water together



Mix to Make Paste

- 11** >> Place cup on saucer
- >> Pour milk into centre of drink and stir with teaspoon
- >> **Serve**



Stir to Mix



Finished Hot Chocolate Drink

BEST PRACTICE

- » Never wash coffee cups in the glass washer
- » Never leave the steam arms soaking in any liquid
- » Do not leave milk to dry on the steam arm
- » Wipe steam wand and clean sleeve after every use
- » Purge steam wand before and after foaming milk
- » Ensure cups are always warm, if not, warm quickly using hot water
- » Do not empty coffee pod into the bin until the next coffee is needed
- » If milk is not foaming correctly, check the following:
 - Level of milk in foaming jug is 10cm above the tip of the steam arm
 - The three holes as indicated in the cleaning instructions are clean
 - The milk being used is cold and has not already been foamed

Coffee Pods

- » Coffee Pods contain ground coffee only
- » Coffee Pods should be in date and in a sealed bag
- » Do not store coffee pods on the cup warmer

Milk

- » Milk should be used chilled from the fridge
- » Only use fresh milk that is in date

5 Point Check List

- » Purge both steam wands - you should see water/steam.
If milk residue is present then site are not purging steam wand ✓
- » Appearance of steam wand - should not see milk residue ✓
- » Use consumables checklist to ensure all parts are at machine ✓
- » Have a drink - use best serve guide ✓
- » Take filter basket out of handle - you should see metal not black ✓

