



Pasquini®

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ESQUADRA



Pasquini[®]

LIVIA
GRINDER
AND MORE...

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LIVIA ESPRESSO MACHINES

LIVIA TECHNICAL SPECIFICATIONS:



**CONFORMS TO UL STD 197,
UL STD 1082 AND NSF STD 4**

**ETL listed for home
& commercial usage.**

- Power 120v. 60hz
- Resistance 1200 w.
- Pump pressure 15 bar max.
- Reservoir 3.5 liter
- Boiler 1.3 Liter
- Width 11.5"
- Depth 15"
- Height min. 12.5"
- Height max. 16.5" (Lid open)
- Add 4" for base
- Weight 36 lbs.
- Ship weight 46 lbs.



LIVIA S



LIVIA AUTO



LIVIA S:

The Livia S is a Semi-Automatic espresso machine. It has been designed and built like a commercial machine so it can steam milk and brew espresso at the same time! Just pour water in the large .9 gallon removable reservoir, and switch on the machine.

LIVIA AUTO:

The Livia Auto is a fully programmable automatic espresso machine. It features a volumetric coffee dosing system that guarantees the exact amount of espresso according to your taste. The Livia Auto also includes an on-off brew cycle feature that bypasses the programmable buttons.

Livia's are built to last:

- High polished stainless steel coachwork
- Anti-rust powder coated steel frame
- All copper boiler and "Naval" brass (lead free) components
- Livia pump capable of producing 15 - 16 bar pressure
- Powerful steam jet
- Hot water for tea
- Only 7 minute heat up time
- Removable reservoir

All Livia's feature an on-board microprocessor that manages all the low water safety needs. This prevents the pump and boiler from burning out.

**MOKA
GRINDER
(WITH DOSER)
AND
MOKA "SELF"
(DOSERLESS)**



**MOKA GRINDER
"SELF"
(doserless)**



**MOKA GRINDER
CHROME
(with doser)**

The Moka Grinder is built using the same components and precision of a commercial grinder, and meets all the requirements needed for any espresso machine. The Moka features, a fully adjustable coffee doser, high temperature carbon steel grinding mills, and a built in tamper.

HEAVY DUTY BASES



Pasquini bases are intended to keep the espresso area clean and efficient. All bases (3 sizes available) are made of stainless steel, and are equipped with a steel reinforced rubber knock out bar which is used to dislodge the spent coffee. The drawers are removable for easy cleaning.

MOKA GRINDER BASE: 8"

Specifically designed for the Moka Grinder.

Size: 4"(H) x 8"(W) x 16"(D)

LIVIA BASE: 14"

Specifically designed for the Livia machine.

Size: 4"(H) x 14"(W) x 16"(D)

DOUBLE BASE: 19"

Perfect for mounting the Livia and the Moka Grinder. The double base includes two pull out drawers: One knock out drawer, and a second drawer for accessories.

Size: 4"(H) x 19"(W) x 16"(D)

PORCELAIN CUPS IMPORTED FROM ITALY



ACCESSORIES



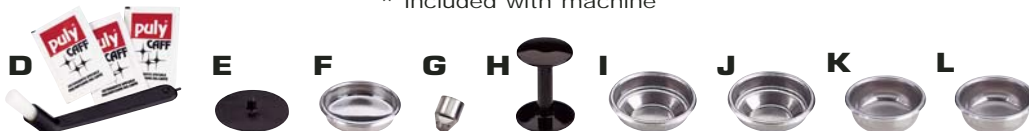
"PASQUINI" LOGO CUPS AND SAUCERS.

These are authentic Italian cups that one would find in any Italian cafe. Manufactured by the premier porcelain company in Italy. These cups are made of thick, top quality porcelain.

Available in 3 sizes: 8 oz. Caffè Latte cups, 6 oz. Cappuccino cups, 3 oz. Espresso cups.

- A.** Steaming pitchers are made in Italy of high-grade polish stainless steel (500 ml.).
- B.** 7 gram measuring spoon.*
- C.** Porta-filter with pod filter insert. (pod filter, also sold separately)
- D.** Group head cleaning kit.
- E.** Rubber back flush disc.
- F.** Stainless steel back flush disc.*
- G.** Steam tip, traditional 4 hole style or turbo tip style.*
- H.** Plastic tamper.*
- I.** Standard single cup filter, 7 - 8 grams.*
- J.** Large single cup filter, 8 - 10 grams.
- K.** Standard double cup filter, 14 - 16 grams.*
- L.** Large double cup filter, 16 - 21 grams.
- M.** Chrome draw.

* Included with machine



** Pod adaptor available.

Very Important Instructions:

READ FIRST: WARNING: HOT SURFACES.

The Livia espresso machine heats up to very high temperatures, and creates steam that can cause severe burns. Do not allow inexperienced people or children to use the machine without proper guidance.

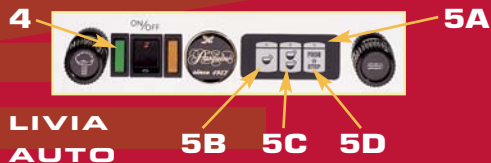
- **Please observe normal safety practices.**
- **Due to hot splashing liquids, do not operate machine barefoot or without proper clothing.**
- **Do not modify electrical plug. Electrical plug must be grounded.**
- **High voltage, unplug machine before servicing.**
- **Do not use electrical extensions or similar devices.**
- **Only qualified service persons should remove any panels.**
- **Keep original shipping box.**

The Livia is intended to dispense espresso, hot water, and steam for heating liquids only.

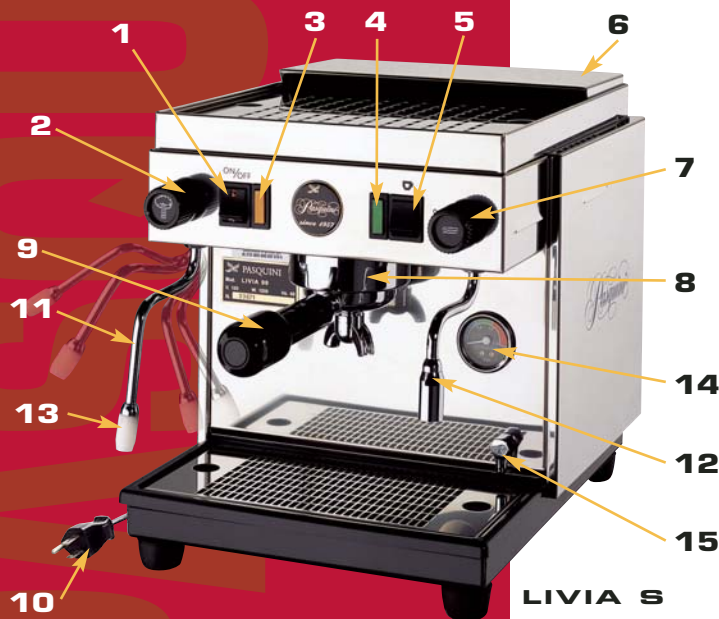
All other usages are to be considered unfit and therefore strictly forbidden.

Manufacture shall not be held responsible for damages due to misuse or uses unsuitable for espresso machines.

USE & MAINTENANCE



LIVIA
AUTO



LIVIA S

The Use & Maintenance manual is a guide on how to operate the Livia machine only. You must have experience in using espresso machines in order to obtain perfect espresso beverages, and fully enjoy the Livia. For first time users, please refer to the "Tips" Guide at www.pasquini.com. This will help guide you in the right direction.

USE & MAINTENANCE:

1. On-Off Switch
2. Steam Control Knob
3. Heating Indicator Light
4. Safety Light
5. Brew Switch (semi-auto)
- 5A. Cup Selection Pad (automatic machine only)
- 5B. One-Cup Selection
- 5C. Two-Cup Selection
- 5D. Program/Semi-auto Selection
6. Water Reservoir Lid
7. Hot Water Knob
8. Group
9. Porta-Filter
10. Power Cord
11. Steam Wand - Full Swing Level
12. Hot Water Spout
13. Defuser/Steam Tip
14. Manometer Gauge (boiler pressure)
15. Back Flush Tube

The Livia is supplied with the following Accessories:

- Measuring Spoon (7 grams)
- Single Cup Filter (7 - 8 grams)



- Double Cup Filter (14 - 16 grams)



- Plastic Tamper



- Stainless Steel Back Flush Disc



**BEFORE
INSTALLING,
LET'S TALK ABOUT
WATER FOR YOUR
ESPRESSO MACHINE**

**INSTALLATION
AND
PREPARATION
FOR DAILY
USE**

PASQUINI ESPRESSO COMPANY RECOMMENDS:

- Bottled drinking water
- Softened water
- RO (Reverse Osmosis) - Depending on the RO system, you may need to add a cup of tap water in order to have the machine function.

DO NOT USE DISTILLED, OR DE-IONIZED WATER.



1. Remove LIVIA Espresso Machine from shipping box.
2. Lift lid of **Water Reservoir (6)** and fill with water.
3. Plug **Power Cord (10)** into socket.
4. Push **Power Switch (1)** to "ON". **Yellow Heating Element Indicator (3)** will light. Water will begin to fill boiler automatically. **Green Safety Light (4)** will turn on. If the green light does not stay on, press power switch off and on again. The green safety light should always remain lit as long as the power is on.

INSTALLATION AND PREPARATION FOR DAILY USE (CONT.)



14



9



8

MOVING THE LIVIA

- When operating pressure is reached (approx. 7 minutes) the **Manometer Gauge (14)** will read in the green area, and the yellow light will turn off. The Livia is factory set to 1.1 - 1.2 bar.
- A good way of making sure to have a fully heated machine is to release some steam until the yellow light turns on again, and wait a few seconds for it to turn off.
- Preheating **Porta-Filter (9)**. A Porta-filter should be the same temperature as the group head in order to achieve the best espresso. This can be done a couple of ways:
 - Hold the Porta-filter under the group head and switch on the group allowing the hot water to flow over the entire body of the Porta-filter.
 - After making the first espresso, the porta-filter should be at the proper temperature due to the heat transferring from the **Group (8)** to the porta-filter.

NOTE: If machine is moved, it may be necessary to prime the pump.

- After moving, be sure to add water to the reservoir.
- Turn on machine, and turn on the brew switch until water comes out of the head for 5 seconds.

"MAKING ESPRESSO"



FILLING FILTER:

Filling the **Porta-Filter (A)**. The Livia can brew one or two cups of espresso at the same time by choosing the single-cup filter or the double-cup filter. The **Single-Cup Filter (B)** is made to hold half the amount of coffee as the **Double-Cup Filter (C)**. When using the double-cup filter, be sure to put the recommended two doses of coffee (approx. 14 grams).

Standard filters for the Livia:

Single-Cup Filter (B) holds 7 - 8 grams.

Double-Cup Filter (C) holds 14 - 16 grams.

After coffee is placed in filter, tamp the coffee using the supplied **Tamper (D)**. The Livia does not require a lot of tamp pressure. Tamping evenly is important. Try not to tamp at an angle. The little coffee that remains around the sides will not have a negative effect.

Do not over fill the filters. A good rule to remember is a 1/4" from the rim of the filter is the recommended level after tamp, Larger filters are available from Pasquini Espresso Company, see page 5.

NOTE: A single dose of coffee into the double-cup filter will not work!

ENGAGING PORTA-FILTER:

Engaging the **Porta-Filter (9)** is awkward at first. After a while, this movement will become faster and faster.

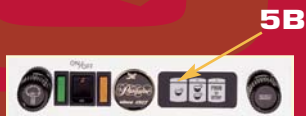
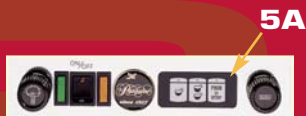
We will take you through a slow motion movement.

- Lift porta-filter straight up and place under **Group (8)**. The handle should be pointing straight back, and the filter body itself should be centered up against the group head.
- Move handle to left until the porta-filter lips fit into the slotted groves, which are under the group head. When both lips are into the head then tighten by turning back to the right until the handle stops snug into the group head.

NOTE: The porta-filter should not be at an angle when engage properly, if so, remove and try again.



BREWING ESPRESSO:



BE SURE OF WHICH MODEL YOU HAVE!!

THE LIVIA IS AVAILABLE IN TWO MODELS

1. Livia S - Semi-automatic with an on-off brew switch. (Figure 5)
2. Livia Auto - Automatic with a touch pad. (Figure 5A)

FOR LIVIA S:

- Turn on **Brew Switch (5)** until the desired amount is reached about 1.5 oz. of coffee. (See "Tips for making good espresso", to help achieve the best results on the Pasquini web site "www.pasquini.com".)

FOR LIVIA AUTO:

1. Touch the **"One-Cup" (5B)** pad for a single dose.
2. Touch the **"Two-Cup" (5C)** pad for a double dose.
3. Touch the **"Prog/Stop" (5D)** pad to override dosing and brew espresso in a **Semi-Auto Mode (5D)**. You need to touch the "prog/stop" again to stop the brew cycle once the level is reached.

See **Programming** page 16 for instructions on how to program dose settings to your own taste. (Livia Auto only)

MAKING CAPPUCCINO, CAFFE LATTE, ETC.



2



11



13

USING "TURBO TIP" STEAM DIFFUSER

If "turbo tip" is not installed, remove old Diffuser Tip and Diffuser Seal; screw on new "Turbo Tip" Steam Diffuser.

NOTE: It is possible to steam milk and brew espresso at the same time.

1. Fill pitcher about 1/3 with milk (any type).
2. Twist **Steam Control Knob (2)** counter-clockwise for 1-2 seconds to eliminate condensation, then clockwise to CLOSE before steaming.
3. Immerse **Steam Wand (11)** to the bottom of the pitcher.
4. Twist steam control Knob counter-clockwise one full turn to begin steaming milk. See Page 13, *Figure B: Heat Only Position*.
5. With free hand, touch bottom of steam pitcher until it feels lukewarm.
6. When milk is lukewarm, lower pitcher until jetting sound is heard. See page 13, *Figure A: Foaming Position*. You will start to see foam rising to the top of the pitcher.
7. As you hear jetting sound, lower pitcher to allow foam to continue to rise to the top of the pitcher.
8. To stop foaming and continue to heat, return pitcher to heat only position, covering up the hole of the **Turbo Tip (13)**. See Page 13, *Figure B: Heat Only Position*.

NOTE: Exposing the Turbo Tip side holes, even slightly, will produce a thick milk foam.

CAUTION: AS MILK BECOMES HOT, BE READY TO TURN OFF STEAM CONTROL KNOB. VERY HOT MILK WILL BOIL OVER QUICKLY AND MAY CAUSE SEVERE BURNS.

DIAGRAMS FOR USING “TURBO TIP” STEAM DIFFUSER

MAKING CAPPUCCINO, CAFFE LATTE, ETC. USING TRADITIONAL DIFFUSER



2



11

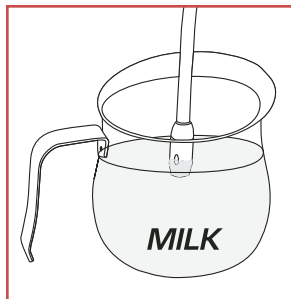


Figure A:
Foaming Position
Partially exposing the holes
of the turbo tip.

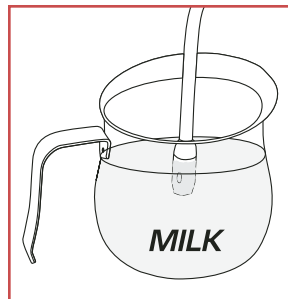


Figure B:
Heat Only Position
Turbo tip is completely
submerged.



Figure C:
Incorrect Position
This may cause
splashing or burning!

1. Fill pitcher about 1/3 with milk (any type) to taste.
2. Twist **Steam Control Knob (2)** counter-clockwise for 1-2 seconds to expel condensation then clockwise to CLOSE, before steaming.
3. Immerse **Steam Wand (11)** just below surface of milk.
4. Twist steam control knob counter-clockwise one full turn to begin steaming milk. As milk steams, foam will rise to surface.
5. When sufficient foam is reached, twist steam control knob clockwise to CLOSE.
6. Layer steamed milk on top of espresso. Shake pitcher side to side to reduce friction and ease pouring.

CLEANING THE MACHINE



8



5



5D

Your Livia may be cleaned using its own hot water, and by using a special soap made for coffee.

NORMAL DAILY CLEANING (without soap) everyday after usage.

GROUP CLEANING:

Before turning your machine "OFF" do the following:

1. Porta-filter cleaning: dump coffee out of the **Porta-Filter** ("A" see page 15).
2. Insert the **Stainless Steel Back Flush Disc** ("F" see page 15) in the porta-filter.
3. Engage porta-filter into **Group (8)** and back flush the group by turning on **Brew Switch (5)** for 5 seconds and repeat 3 times.
4. Insert **Brush** ("D" see Page 5) into group head and brush away any remaining coffee deposits.

NOTE: The rubber disc may be use only with the single cup filter in place of the stainless steel disc.

SOAP CLEANING: (once a week)

Using "**Puly Caff**" ("D" see page 15).

1. Insert the **Stainless Steel Back Flush** ("F" see page 15) into porta-filter.
2. Fill 1 teaspoon of "Puly Caff" in the porta-filter and engage into group.
3. Turn on **Brewing Cycle (5D)** for 7 seconds, and repeat until the water from the back flush tube turns into foam. Let sit for 5 minutes.

CLEANING THE MACHINE (CONT.)



4. After 5 minutes turn on brewing cycle again for 7 seconds, about 4 times: you will see the foam turn to a dark color. This is normal.
5. Remove cleaning discs, and again turn on brewing cycle for 4 seconds, until all the soap is gone, it may be necessary to rinse the Porta-filter using the water from the group head. Be sure all the soap is completely rinsed out.

STEAM JET

1. Twist **Steamer Control Knob (2)** counter-clockwise to turn "ON". Make sure the holes at the end of the steam jet are "Open".
2. Wipe excess milk off of **Steam Wand (11)** with damp cloth.
3. For stubborn milk deposits, soak steam wand overnight in pitcher of water. Remove loosened milk with wet cloth.

CAUTION: DO NOT TOUCH STEAM WAND WITH BARE HANDS.

BOTTOM DRIP PAN

Lift up and pull out to release tray. Wash with soap and warm water.



* "Puly Caff" is available from your local distributor or "www.pasquini.com".

PROGRAMMING



5D



5B



5C



THE LIVIA AUTO

1. Be sure that the grinder has been adjusted to the proper grind size.
2. Fill the 1-cup filter with ground coffee, tamp and engage.
3. Place espresso cups under the spout.
4. Press and hold the **"Prog/Stop" (5D)** button until the the light turns on, this will put the machine into program mode. You have 5 seconds to start the programming or the machine will reset itself. If this occurs, repeat step 4.
5. Press the **Single-Cup (5B)** button to start programming.
6. When the desired amount is obtained press the "prog/stop" button. The amount in the cup is now set.
7. Place double-cup filter into porta-filter, fill, tamp, and engage.
8. Follow steps 3 and 4.
9. Press **Double-Cup (5C)** button, and press the "prog/stop" to set the dosage for the double-cup setting.

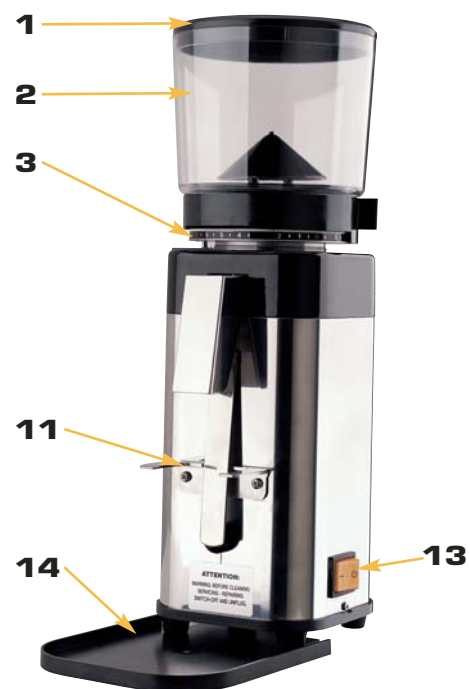
NOTE: When programming for the first time, both cup lights will light up. After each setting, the button that was set will not light up reminding you of which one was set for this programming period. The Livia will retain the settings until you change the settings through the programming mode. If the machine is not used for long periods of time or experiences electrical outages or power surges, it is possible to lose the program. If this occurs, simply re-program the settings.

TROUBLESHOOTING

TROUBLE	SYMPTOM	REMEDY
Not heating	Switch #1 light "ON" #4 Green light "OFF"	Check water in reservoir & fill.
Not making coffee	#5 switch not responding	Check water in reservoir & fill. Or check wire of reservoir.
Not heating. No coffee.	Green light "OFF" & reservoir fill	Turn machine "OFF" for 3 seconds, then turn "ON" to reset safety.
No steam, or very little steam	Coffee hot & tea water O.K.	Clogged steam tip -- unscrew & clean.
Coffee dripping, not coming out or cold coffee.	Green light "ON" pump sounds normal.	Coffee is too fine -- Adjust grinder to coarser setting.
Wet grounds	Machine sounds normal.	Coffee is too fine -- Adjust grinder to coarser setting.
Bitter coffee -- too hot, no cream on espresso.	Loud pump	Coffee is too coarse -- Adjust grinder to finer setting. Coffee not fresh. Not enough coffee in filter. Machine not hot enough.

MOKA GRINDER

USE & MAINTENANCE:



- | | | | |
|--------------------|------------------------------|------------------------|---------------------|
| 1. Hopper Lid | 5. Adjustment Guide | 8. Dispenser | 12. Dispenser Lever |
| 2. Bean Hopper | 6. Dispenser Lid | 9. Dispensing Star | 13. On-Off Switch |
| 3. Adjustment Icon | 7. Dispenser Adjustment Knob | 10. Tamper | 14. ???? |
| 4. Locking Pin | | 11. Porta-Filter Guide | |

MOKA GRINDER (CONT.)

START - UP "TRIAL RUN"

TO ACHIEVE A PERFECT GRIND FROM YOUR MACHINE, SEVERAL "TRIAL RUNS" MAY BE NECESSARY.

For a truly "Italian Style" espresso or cappuccino: Once the proper setting on the grinder has been determined, it should take a PASQUINI LIVIA 15 - 18 seconds to dispense a 1 1/2-2oz. cup of "Italian Style" espresso. It should appear to have the flow consistency of syrup as it pours into the cup. Adjust the grinder, courser or finer until you achieve the desired result.



1. Load beans into **Bean Hopper (2)**. Do not exceed 2 - 3 day supply.
2. Turn grinder **On**. Grind enough coffee to fill a double-cup porta-filter. Using measuring spoon ("B" see page 5) supplied with machine, use 2 spoonfuls. Test by making espresso coffee. Watch for the flow consistency. (See "adjustments", page 20).
3. Set the desired degree of coarseness / fineness of ground coffee by pushing down on the **Locking Pin (4)** to free the **Adjustment Ring (3)**. Turn clockwise (toward the "-") for finer grind, and counter-clockwise (toward the "+") for coarser grind. Turn towards desired setting and release the **Locking Pin (4)**, allowing adjustment ring to move into the next notch. This will lock it into the desired setting.

NOTE: The higher numbers represent a courser grind. The lower numbers represents a finer grind.

ADJUSTMENTS AND DISPENSING



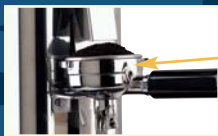
3



8



12



12A

1. COARSENESS / FINENESS ADJUSTMENT

- If the coffee flow is too fast (i.e. rippling out), the coffee is too coarse; adjust for a finer grind. **Rotate ring clockwise** (toward the "-") or a lower number. Figure A.



Figure A: Rotate Adjustment Ring Clockwise for Finer



- If the coffee flow is too slow (i.e. dripping), the coffee is too fine; adjust for a coarser grind. **Rotate ring counter-clockwise** (toward the "+") or a higher number. Figure B.



Figure B: Rotate Adjustment Ring Counter-Clockwise for Coarser



NOTES ABOUT ADJUSTMENT RING (3):

1. Always grind enough for 2 cups and taste your results.
2. After each adjustment, grind approximately 2 seconds and clear the **Dispenser (8)** of any remaining coffee from the previous test by using the dispenser lever. Once dispenser is clean, proceed with the next "trial run".

2. DISPENSING INTO PORTA-FILTER

Pull **Dispenser Lever (12)** forward completely one time to dispense 1 cup, and 2 times to dispense 2 cups.

2A. DISPENSING WITH SELF GRINDER

???Pull **Dispenser Lever (12A)** forward compl

ADJUSTMENTS (CONT.)



3. AMOUNT OF GROUND COFFEE TO BE DISPENSED

Adjust the amount of ground coffee that is dispensed into the porta-filter by rotating the **Dispenser Adjustment Knob (7)** inside the dispensing chamber:

- **Clockwise** to **Decrease** the amount dispensed, and
- **Counter-clockwise** to **Increase** the amount dispensed.

The **Dispensing Star (9)** should be completely covered to a level of approximately 1" above the star as measured from the side of the chamber.

Note: This adjustment should be necessary only one time.

4. DISPENSING

When dispensing, the proper amount in the porta-filter after tamping should leave approximately 1/4" of rim visible. Too much ground coffee in the porta-filter will prevent it from engaging into the group head of the espresso machine.

- Note:**
1. Do not dispense a single-cup dose in a double-cup porta-filter.
 2. Be sure to pack coffee with tamper before installing in machine.

5. MORE TIPS

1. Other factors which may necessitate an adjustment are the degree of humidity in the air and the type of coffee used. Some coffees have more oil content than others. Your flow results and your taste buds should tell you when an adjustment is appropriate.
2. Never put ground coffee into the bean hopper.

The manufacturer reserves the right to modify the appliances presented in this publication without notice.