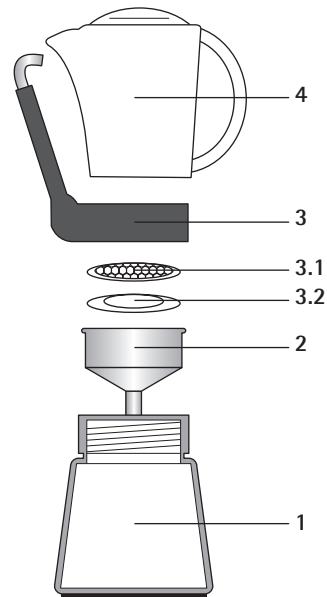


aerolatte[®]

caffè porcellana



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Green Lane Products Ltd

Unit 1 The Corn Works Station Road Radlett Herts WD6 8JY UK

www.aerolatte.com

caffè porcellana

Stove top espresso maker

Instructions for use

1. Unscrew the top of the *caffè porcellana* (3) from the base (1) and remove the filter funnel (2).
2. Fill (1) with water to below the safety valve. Do not overfill and be absolutely sure not to cover the safety valve.
3. Fill the funnel (2) to half full with fresh good quality, finely ground coffee. Do not tamp down or compress the coffee in the filter. Do not attempt to use instant coffee.
4. Make certain that the fine filter (3.1) and the gasket (3.2) are correctly fitted. There should be no need to ever remove these. Now screw the top section (3) firmly to the base (1). A tight fit is important to avoid steam leaking out during the brewing process.
5. Place the ceramic pot (4) under the spout and the *caffè porcellana* onto the stove.
6. Heat gently. The gentler the heat, the better the espresso. If using a gas flame, do not allow the flame to lap round the outside of the *caffè porcellana*.

7. When all the coffee has passed into the ceramic pot, remove the *caffè porcellana* from the heat. Remove the pot and take to table to pour your traditional espresso coffee.

When cool, unscrew the top (3) of the *caffè porcellana*, remove the filter funnel (2) and dispose of the coffee grounds (used coffee grounds make good compost by the way!). Wash with soap and water and dry thoroughly. Only the jug (4) of the *caffè porcellana* can be washed in a dishwasher. Always ensure the base (1) dries upside down to drain completely. There is no need to dismantle the top (3) of the *caffè porcellana*.

To turn your espresso into a great cappuccino, why not use the *aerolatte* original steam free milk frother?