

OTTO's instructions

OTTO...ritual is back!

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what's in OTTO's box?

Run through the equipment included in the box at purchase, to ensure your set is complete and in good condition.

- **OTTO's** body
- Group handle
- Supermarket basket
- Espresso basket
- Boiler cap
- Tamper
- Coffee jug
- Silicon mat
- Milk jug
- Allen key
- 2 x latte glasses
- Instruction manual and DVD

proof of purchase

Always keep a copy of the sales receipt showing the date of purchase of your Otto. Proof of purchase will assure you of your warranty.

Before you use your Otto, please complete the following and attach the sales receipt for your personal records.

Serial Number: _____

Date Purchased: _____

Store or Outlet Name: _____

stovetop espresso machine safety

When using stovetop espresso machines, basic safety precautions should always be followed, including the following:

- **Read** all instructions.
- **Do not touch** any steel parts of the machine once placed on a hot stovetop because the machine will also be hot. Only touch the black heat-proof handles.
- **Turn off** heat and **release all steam** in the machine by turning the steam knob until it can open no further. When no steam can either be heard or seen leaving the steam arm the group handle may be removed. Removing the group handle before this will result in steam expelling from the dispersion plate and sprayed coffee grounds.
- **Do not** move the stovetop espresso machine while in use or while hot.
- **Do not** heat machine on a flame bigger than the circumference of the base. Doing so may cause heat damage, particularly to the coffee jug handle.

- **Do not** steam milk in jug for longer than it is comfortable for you to hold the jug.
- **Do not** drink directly from the hot coffee or milk jugs.
- **Never** use machine on an open or camp fire.

Stovetop requirements

Suitable for use on:

- Ceramic stovetops
- Electric stovetops
- Gas stovetops

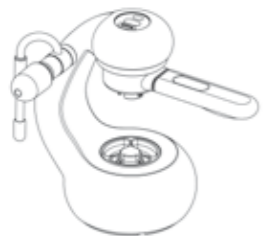
WARNING: choose a flame or hob smaller than the circumference of OTTO's base to avoid burning the coffee and/or damaging OTTO.

NOT suitable for induction stovetops

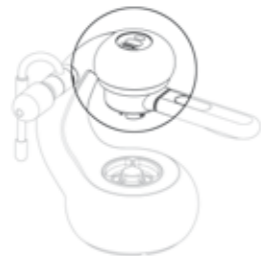
NOT suitable for camp fires or open fires of any kind

your OTTO

OTTO's body



OTTO's head



OTTO's base



Dispersion plate



Group handle



Steam arm



Steam nozzle



Steam knob



Boiler cap



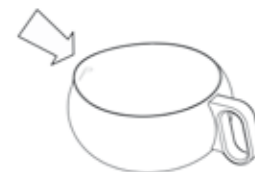
Boiler mouth



Coffee jug



Coffee jug lip



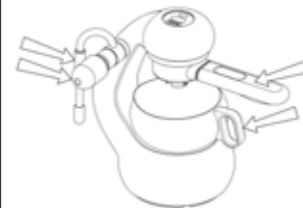
Silicon mat



Milk jug



Black heat-proof insulated handles



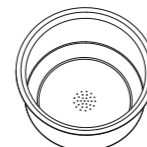
Tamper



Espresso basket



Supermarket basket



quick guide to operation

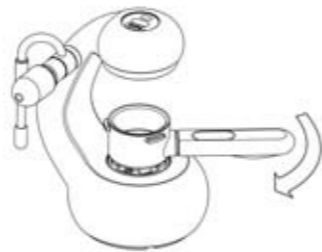
1 Use group handle to unlock boiler cap.



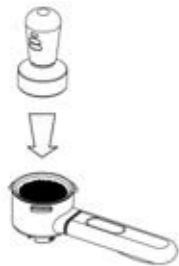
2A Fill boiler with cold water.



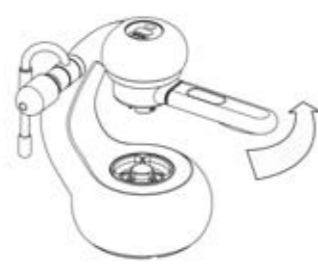
2B Replace cap. Turn to locked position.



3 Add ground coffee to basket and tamp firmly.



4 Lock group handle into place.



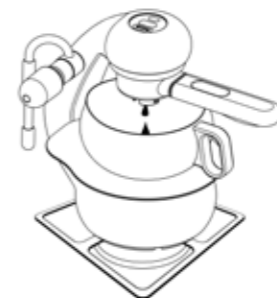
5 Place mat, then coffee jug, on **OTTO**.



6 Place **OTTO** on stovetop to heat.



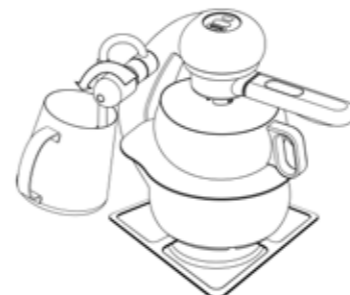
7 Collect coffee.



8A Half fill milk jug with milk.



8B Steam milk.



9 Pour coffee and milk



10 Release excess steam and allow **OTTO** to cool before removing group handle



before your first coffee

- Read the operating instructions thoroughly over the next few pages.
- Take time to run the machine once or twice with coffee grounds in the basket to eliminate any manufacturing associated flavours. Do not drink the coffee produced.
- Run steam through steam arm after each cycle.

making espresso

- **Use the group handle to open boiler cap** by lowering group handle into boiler cap. Lock into place and twist group handle to the right to remove boiler cap.
- **Fill the boiler** with cold tap water to the level indicated on boiler's rim. Use the group handle to lock the boiler cap back into place by twisting to the left until you can twist no further.
- **Choose the appropriate basket.** Use the supermarket basket (the basket with the least holes in the base) for coffee labelled 'suitable for espresso machines' that is bought from the supermarket. Use the espresso basket (the basket with the most holes in the base) only for very finely ground espresso-style coffee (from a café or from your own burr grinder). Insert basket into group handle.
- **Add ground coffee to the basket and tamp.** Add 4 heaped teaspoons of coffee (about 20 grams) to the basket. Even out the heaped coffee by tapping the group handle. Using OTTO's tamper, firmly press coffee down. When using the supermarket basket with pre-ground coffee be sure to tamp down very firmly. The flat surface of the coffee should now be about 5 millimetres from the rim of the basket.
- **Wipe the rim of the basket clean.**
- **Lock the group handle** into **OTTO's** head by turning the handle anticlockwise, until it twists no further.
- **Ensure the steam knob is closed** completely by turning the knob clockwise until it twists no further.
- **Place OTTO onto stove top, place silicon mat over boiler cap and sit coffee jug on mat.**
- **Heat** on medium to high heat. If using a gas stovetop, ensure the flame does not exceed the circumference of **OTTO's** base. Very high heat may result in burnt, bitter coffee and damage to the coffee jug handle. **OTTO** will take about 12 minutes to heat and begin extracting coffee. Coffee extraction should last for about 90 seconds and make approximately 60 millilitres of espresso (enough for 2 coffees). When the coffee drops become froth the espresso is ready to serve.
- **Froth milk now** (for instructions, turn the page). When using the supermarket basket, wait 30 seconds after the extraction is complete before commencing to froth milk. This will maximise steam pressure.
- **If no milk is required, turn off heat source** and pour the coffee evenly between the two latte glasses. The machine may continue to drip for a short while so replace the coffee jug onto the silicon mat to catch last drips.
- **Release excess steam** by opening the steam knob all the way. Only remove the group handle when no more steam can be heard or seen coming from the steam arm.
- **Only move OTTO when cooled.**

frothing milk

- Half-fill milk jug with very cold milk.
- After completing espresso making, turn steam knob anticlockwise for one or two seconds to release any liquid in the steam arm. Turn off steam knob.
- Position milk jug under steam arm nozzle, to one side of the jug. Immerse only the tip of the nozzle a little way below the surface of the milk, allowing the nozzle to draw in air to the milk. Placing the nozzle too deep will only heat the milk, rather than frothing it.
- Open steam knob by turning anticlockwise several times. You will hear the milk and suction action squeal and splutter.
- 'Pull' milk up by gradually lowering the milk and milk jug away from the steam nozzle; stretching the milk and increasing the milk in volume. As the temperature of the milk rises, lower the nozzle further into the milk. A whirlpool may form and you will see larger bubbles get smaller and finer in texture.
- When milk jug is hot to touch, turn off steam knob while the nozzle is still submerged in the milk. Lower and remove milk jug from the steam arm. Tap the jug's base lightly on bench top and swirl before pouring immediately on top of espresso.
- Release excess steam by opening the steam knob all the way. Only remove the group handle when no more steam can be heard or seen coming from the steam arm.
- Only move **OTTO** when cooled.

multiple coffees

- Ensure heat source is off and excess steam has been released.
- Wait until **OTTO** has cooled a little – for best results wait 10 minutes to restart.
- Repeat as per instructions on page 9.
- Use oven mitts or a thick tea towel when handling the warm machine to refill with water in between multiple batches.

NOTE: Use care handling **OTTO** when warm

tips for making coffee and frothing milk

- Coffee tastes best when beans are freshly roasted and freshly ground. Invest in a burr grinder or a small coffee grinder and **grind your beans as needed**, to espresso-style (very fine) grind. Or ask your favourite café to grind your coffee and buy a little at a time to ensure good fresh flavour. Don't grind in bulk!
- Finish tamping coffee grounds in basket with a quarter twist to 'polish' the surface of the coffee to **ensure an even extraction of coffee**. The more even and flat the surface of the tamped coffee, the more even the flow of water through the grind will be. If the coffee drips or runs very quickly through the grounds and tastes weak try tamping harder, using a slightly finer grind or using the supermarket basket. If the coffee takes a long time to drip through the grounds and tastes very strong, or burnt, tamp a little lighter, try using a slightly coarser grind, or use the espresso basket. Experiment with tamping pressure and the consistency of the grind to ensure an extraction of about 90 seconds.
- To froth the milk successfully there needs to be **an adequate build-up of steam**. Using finely ground coffee and tamping the coffee well will help to ensure good steam pressure. Steam build up will be optimum at the end of extraction.
- **Boiled milk will not froth**. For best results use really cold milk. Position the steam arm nozzle just below the milk's surface. Do not sink it into the bottom of the milk jug: this will only heat the milk without frothing it.

troubleshooting

- **When OTTO has been heating for longer than 12 minutes and coffee is not extracting, you will need to start over again:**
 - Check the heat is adequate (higher than the lowest setting). If the heat appears adequate, turn off heat, open steam knob and allow **OTTO** to cool before checking there is sufficient water in the boiler (enough to come up to the level indicated on the boiler mouth).
 - Check the basket. Your coffee grind may be too fine for use in the supermarket basket and you should be using the espresso basket.
- If there is adequate steam but the **milk won't froth**:
 - Check you are following the milk-frothing instructions and particularly that the steam arm nozzle is just below the milk's surface.
 - Check the milk is cold before you begin to froth. Finally, be aware that at times milk naturally contains more or less protein which can affect its ability to froth. Try sourcing specialist 'frothing milk' that has regulated protein levels for consistent frothing.
- **When coffee tastes bitter or burnt:**
 - Check the heat-insulating silicon mat has been placed between the coffee jug and the boiler: this keeps the coffee jug from getting so hot that it burns the extracted coffee.
 - Check the heat setting is not too high. A very hot ceramic/electric/gas setting can burn the coffee grind during extraction. Bitter coffee may also be an indication that you need to leave more time between cycles of coffee so that **OTTO** can cool slightly.
 - If coffee still tastes burnt or bitter, check your bean blend and possibly switch from a dark or Italian-style roast to a lighter roast.
- **When coffee tastes sour or has no crema:**
 - Not all coffee bought pre-ground (from the supermarket), is fine enough for optimal espresso coffee. Even if the coffee you have bought is labelled 'suitable for espresso machines' it may be too coarse. Try buying another brand or buying very finely ground coffee from your local café.
 - Make sure you are filling the basket, tapping the contents well to eliminate air pockets and tamping down very firmly.
 - Make sure your coffee is fresh.

troubleshooting cont.

● If there's not enough steam to froth:

- Ensure you have begun to froth the milk after coffee has finished extracting. Repeat the coffee-making process to produce more steam, checking the points below. Make sure the coffee you are using is ground finely enough.
- If the coffee is passing through the grind quickly and/or has little crema, or flavour, the grind is too coarse and there will not be enough pressure in the machine to build up steam for frothing milk.
- Check the grind is being tamped firmly enough. The surface of the coffee should be flat and firm in the basket. Loose grounds will have a similar effect to a coarse grind.

- Finally, check the basket in use. If the coffee seems to be passing too quickly through the grind even though you have checked the grind size and tamp, use the supermarket basket rather than the espresso basket (even if your grind is labelled 'suitable for espresso machines').
- Next time you make coffee ensure you have filled the boiler to the indicated level.

care and cleaning OTTO

● After making espresso and when OTTO has cooled:

- Clean coffee jug.
- Remove grounds from basket and rinse.
- Remove basket and rinse out group handle.
- Wipe the dispersion plate to remove any coffee grounds.
- Release steam after every use to help prevent the steam arm tip from clogging.
- Wipe down steam arm after frothing milk.
- DO NOT store unclean.
- DO NOT submerge OTTO whilst hot in water.
- DO NOT use abrasive materials to scour the stainless steel as this will mark the metal.
- **NOT SUITABLE for dishwashers.**

● Periodic maintenance:

- Remove and clean the dispersion plate by removing the group handle, turning OTTO upside down and using the Allen key included in OTTO's box to remove the dispersion plate. Wash in mild detergent, rinse well and replace.

- Wipe down OTTO's body using a mild detergent if necessary and rinse thoroughly.
- A very mild silver or stainless steel polish may be used to polish the body of the unit but NOT the dispersion plate.
- In hard water regions run OTTO for one cycle using coffee grounds and white vinegar in place of water every six months.
- If the steam nozzle becomes blocked unscrew by hand, soak in white vinegar overnight and flush with warm water.

● After storage:

Rinse boiler with water and run OTTO once or twice with coffee in the basket before consuming coffee.

● Replacement parts:

OTTO is fully serviceable. Replacement parts are available. For details visit the OTTO website: www.ottoespresso.com

contact details for further information

For further information or enquiries on Otto,
visit our website www.ottoespresso.com
or write to

Otto espresso Pty Ltd
PO Box 458
Paddington NSW 2021
Australia

OTTO espresso Pty Ltd
ACN: 126 199 675



OTTO has been crafted from high quality materials and has undergone a rigorous testing process at the completion of manufacturing. **OTTO** should arrive in good condition and proper working order.

All **OTTO** espresso makers that are purchased from Otto Espresso Pty Ltd or from an authorised **OTTO** dealer are covered by the 1-year warranty on parts and labour set out below:

Subject to the exclusions below Otto Espresso Pty Ltd warrants the **OTTO** espresso maker against any defects in materials or workmanship for a period of 1 year from date of first purchase. Purchaser must provide proof of purchase. Any claim under this warranty is limited to the repair or replacement of the **OTTO** espresso maker or the cost of such repair or replacement provided that you notify Otto Espresso of any defect or fault as soon as you become aware of that fault or defect. Your statutory rights are unaffected.

The following parts and service repairs are not included in the warranty:

- The black handles and steam knob.
- The head seal.
- Damage or breakage to the coffee jug or handle.
- Snapping or damage to the steam arm or bending of the steam arm assembly.
- Accessories included in the **OTTO** package - latte glasses, tamper, milk jug and silicon mat.

All of the above parts and components are replaceable. Otto Espresso will replace parts and service **OTTO** outside the terms of the warranty at a quoted fee.

Invalidation of the warranty;

OTTO has been designed and manufactured for domestic household use only. Non-domestic household use will void the warranty.

Otto Espresso Pty Ltd does not offer warranty on second hand products.

Warranty is only given for use of the **OTTO** in accordance with the enclosed instructions manual.

Warranty does not cover defects caused by accident, improper operation, pest (or other similar) infestation, lack of reasonable care, unauthorized modification, loss of parts, tampering or attempted repair by a person other than Otto Espresso or its authorised repairers.

warranty

DISCLAIMER

To the extent permitted by law or statute Otto Espresso Pty Ltd excludes all liability for:

1. Any injury damage or loss resulting from failure to operate the **OTTO** espresso maker in accordance with the instruction manual or from other improper use; and
2. Any indirect or consequential loss or damage howsoever caused.

Governing Law

The Otto espresso maker is sold under the laws of the state of New South Wales, Australia which laws shall govern any claim or dispute in connection with the **OTTO** espresso maker.

OTTO will consider reasonable requests to resolve a claim through alternative dispute resolution procedures such as mediation. In the absence of any dispute resolution procedure that may be agreed between the purchaser and Otto Espresso Pty Ltd as an alternative to litigation, the purchaser consents to the exclusive jurisdiction of the courts exercising authority in New South Wales.

To obtain service under warranty please visit the Otto website at www.ottoespresso.com. The website provides the contact details for Otto authorised service centres. The website also outlines contact details for the Otto customer service centre.

For service under warranty please ensure that:

1. You provide proof of purchase.
2. **OTTO** coffee maker is suitably packaged for delivery to the service centre.
3. You have included all components of **OTTO** from the original purchase.
4. You have paid in full for shipping and insurance of **OTTO** to the service centre.

* If **OTTO** is found to be in proper working order by the authorised service centre, you may be charged an administrative fee and delivery and handling costs for returning the product to you.

