the little guy
instructions
the little guy...
ritual is back!
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what’s in the little guy’s box?

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

- The Little Guy’s body
- Group handle
- Supermarket basket
- Professional espresso basket
- Boiler cap
- Tamper
- Coffee jug
- Silicone 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 Little Guy. Proof of purchase will assure you of your warranty.

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

Serial Number: ____________________________
Date Purchased: __________________________
Store or Outlet Name: ______________________
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 The Little Guy’s base to avoid burning the coffee and/or damaging The Little Guy.

**NOT** suitable for induction stovetops except The Little Guy induction top (sold separately).

**NOT** suitable for camp fires or open fires of any kind.
your little guy

The Little Guy’s body

The Little Guy’s head

The Little Guy’s base

Dispersion plate

Group handle

Steam arm

Steam nozzle

Steam knob
quick guide to operation

**IMPORTANT:**
**PLEASE watch the instruction video**
Before using The Little Guy, watch the enclosed DVD, or online at www.thelittleguy.info

1. Use group handle to unlock boiler cap
2. Fill boiler with cold water (every time you brew)
3. Replace the cap and turn to locked position

4. **IMPORTANT:**
Always use espresso ground coffee
Choose the correct basket (see page 09)

5. Add ground coffee to basket and tamp firmly
6. Lock the group handle into place

7a. Place mat, then coffee jug on The Little Guy, then place on heat source

Note: if using The Little Guy induction top*, then the mat is not required.
(*sold separately)
Collect coffee

Pour your coffee

Half fill milk jug with milk

Insert steam arm into milk jug & open steam knob fully

The milk is ready when side of the milk jug is too hot to touch (please touch carefully)

Pour the milk into the coffee and enjoy

Release steam to clear the jet of leftover milk and allow The Little Guy to cool completely before removing group handle

For more information and TOP TIPS check out our enclosed getting started fold out chart
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.
Place The Little Guy onto the induction stove top, or your electric stove element. Please note we do not recommend gas hobs being used with The Little Guy, due to nature of heat dispersion.

If you are using an electric element, instead of The Little Guy induction top, place silicon mat over boiler cap and sit coffee jug on mat.

Engage the induction top by pressing the power sensor and The Little Guy (logo) sensor. On an electric stove, set the temperature to a 75% setting. If using a gas stovetop, ensure the flame is well inside the circumference of the boiler base. A gas flame being too wide may result in burnt, bitter coffee, low steam pressure for texturing milk and damage to the coffee jug handle. The Little Guy will take about 8 minutes to heat and begin extracting coffee. Coffee extraction should last for about 180 seconds and make approximately 60 millilitres of espresso (enough for 2 coffees). When the caramel coloured crema on the espresso changes colour and/or texture the espresso is ready to serve (at approximately 60ml).

It’s now time to texture and heat the milk (for instructions, turn to page 10).

If no milk is required, turn off heat source, and pour the coffee evenly between the cups. It’s important the steam wand is purged for 5 seconds, regardless of milk being textured or not. The machine may continue to drip for a short while, so replace the coffee jug on top of the boiler lid to catch last drips.

Once the steam wand has been purged for five seconds, the steam knob should be returned to the closed position. This will assist the seal, ensuring the steam wand does not drip at the closed position during future usage.

Should you be requiring another cycle of coffee making, it’s important to test for any remaining steam pressure in the system. This can be done easily by opening the steam know to check for any remaining steam coming from the steam wand. Only remove the group handle when no more steam can be heard or seen coming from the steam arm.

Only move The Little Guy when cooled.
texturing and heating 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 texturing the milk.
- Open steam knob by turning anticlockwise. You will hear the milk and suction action ‘scratching’ the surface of the milk.
- After only a second or two scratching the milk’s surface, lift the milk jug slightly, keeping the nozzle as close to the surface as possible, without scratching. Creating a ‘whirlpool is critical for texturing the milk. Find the position of the nozzle in the jug that has the milk turning in a whirlpool while the nozzle remains just below the surface (without breaching the surface) 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 the milk jug from the steam arm. Tap the jug’s base lightly on bench top and swirl before pouring immediately on top of espresso.

- Using a wet dishcloth wipe the steam nozzle clean of remaining milk. Purge the steam wand by turning the steam knob to the open position for approximately 5 seconds, then turn the steam knob back to the closed position for cooling. Only remove the group handle when no more steam can be heard or seen coming from the steam arm.
- Only move The Little Guy when cooled.
multiple coffees

- Ensure heat source is off and excess steam has been released. Wait until **The Little Guy** has cooled a little – for best results wait 20 minutes to restart.

- For information on fast cooling for a consecutive brew, please email customer service at support@thelittleguy.info

- Repeat as per instructions on page 09.

- **Only touch the black nylon handles** when handling the warm machine to refill with water in between multiple batches.

**NOTE:** Use care handling The Little Guy when warm.
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 professional 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.

tips for making coffee and frothing milk
• When The Little Guy 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 The Little Guy 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 professional 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 silicone 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 The Little Guy 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.
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 professional 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.

If The Little Guy seems to be leaking:

> Inside The Little Guy’s body is a separate, high pressure boiler, the chances of water leakage are very small. The most likely cause of water dripping from under the The Little Guy is water getting inside the body from around the filler cap area. This could be due to a slight spill while filling the boiler or by water splashing inside during cleaning. The body is not sealed so any water inside will either drip from the outlet at the base plate, or between the seams of the boiler body. The area will also dry when The Little Guy is next used. The Little Guy is made of stainless steel so there is no risk of rust.
After making espresso and when The Little Guy 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 The Little Guy 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 The Little Guy upside down and using the Allen key included in The Little Guy’s box to remove the dispersion plate. Wash in mild detergent, rinse well and replace.

> Wipe down The Little Guy’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 The Little Guy 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 The Little Guy once or twice with coffee in the basket before consuming coffee.

Replacement parts:

The Little Guy is fully serviceable. Replacement parts are available. For details visit The Little Guy website: www.thelittleguy.info
customer service/contact

For further information or enquiries on The Little Guy stovetop espresso machine, visit our website www.thelittleguy.info, call us on +61 2 9698 1526, or write to:

Otto espresso Pty Ltd
P.O. Box 450
Strawberry Hills NSW 2012
Australia

Otto espresso Pty Ltd
ACN: 126 199 675
The Little Guy has been crafted from high quality materials and has undergone a rigorous testing process at the completion of manufacturing. The Little Guy should arrive in good condition and proper working order.

All Little Guy stovetop espresso machines that are purchased from Otto espresso Pty Ltd or from an authorised Little Guy 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 Little Guy stovetop espresso machine 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 Little Guy espresso maker or the cost of such repair or replacement provided that you notify Otto espresso Pty Ltd 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 Little Guy package - latte glasses, tamper, milk jug and silicone mat.

All of the above parts and components are replaceable. Otto espresso Pty Ltd will replace parts and service The Little Guy outside the terms of the warranty at a quoted fee.

INVALIDATION OF THE WARRANTY;

The Little Guy 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 Little Guy 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 Pty Ltd or its authorised repairers.

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 The Little Guy 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 Little Guy stovetop espresso machine 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 Little Guy stovetop espresso machine.

Otto espresso Pty Ltd 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 Little Guy website at www.thelittleguy.info. The website provides the contact details for The Little Guy authorised service centres. The website also outlines contact details for The Little Guy customer service centre.

For service under warranty please ensure that:
1. You provide proof of purchase.
2. The Little Guy stovetop espresso machine is suitably packaged for delivery to the service centre.
3. You have included all components of The Little Guy from the original purchase.
4. You have paid in full for shipping and insurance of The Little Guy to the service centre.

* If The Little Guy 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.