

# the little guy instructions



THE LITTLE GUY

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
- 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 **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: \_\_\_\_\_

## safety instructions

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

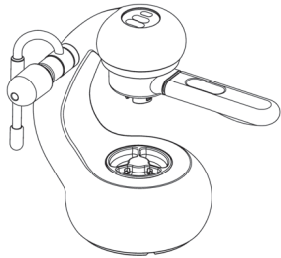
**WARNING:** choose a flame or hob smaller than the circumference of **the little guy's** base to avoid burning the coffee and/or damaging **the little guy**.

**NOT** suitable for induction stovetops except **the little guy** induction top (sold separately).

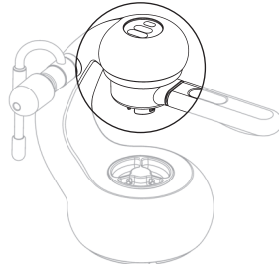
**NOT** suitable for camp fires or open fires of any kind.

# your little guy

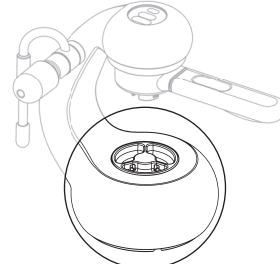
The little guy's body



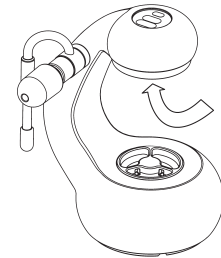
The little guy's head



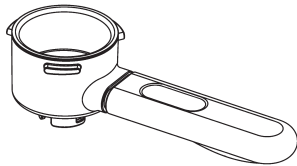
The little guy's base



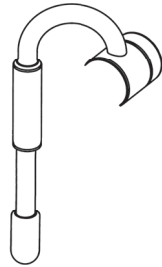
Dispersion plate



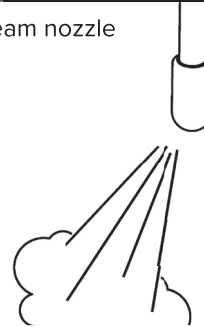
Group handle



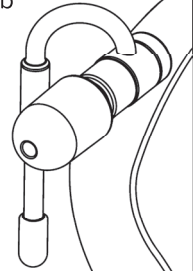
Steam arm



Steam nozzle



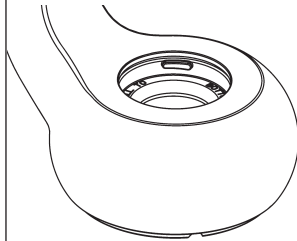
Steam knob



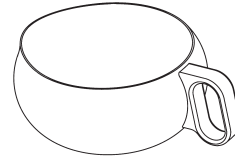
Boiler cap



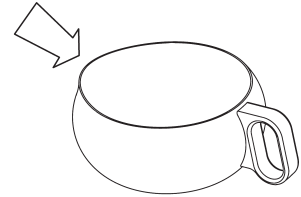
Boiler mouth



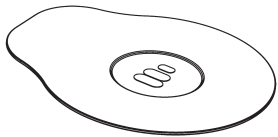
Coffee jug



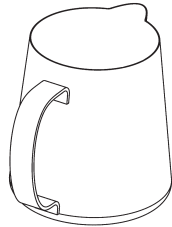
Coffee jug lip



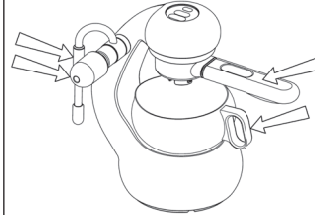
Silicon mat



Milk jug



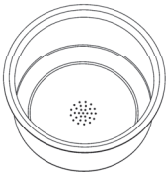
Black heat-proof insulated handles



Tamper



Supermarket basket



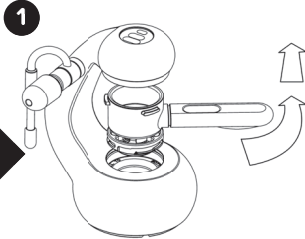
Professional espresso basket



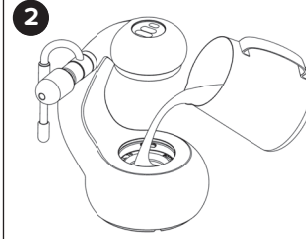
## quick guide to operation

**IMPORTANT:**  
**PLEASE** watch the  
**instruction video**

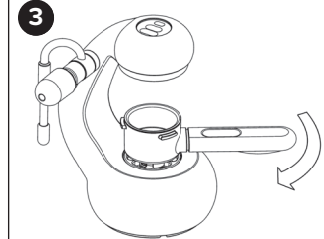
Before using the little  
guy, watch the enclosed  
DVD, or online at  
[lovethelittleguy.com](http://lovethelittleguy.com)



1  
Use group handle to  
unlock boiler cap



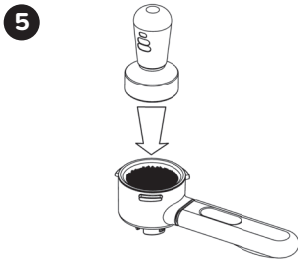
2  
Fill boiler with cold water  
(every time you brew)



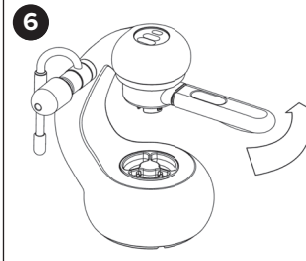
3  
Replace the cap and  
turn to locked position

**4**  
**IMPORTANT:**  
Always use  
**espresso**  
**ground coffee**

Choose the correct  
basket (see page 09)



5  
Add ground coffee to  
basket and tamp firmly

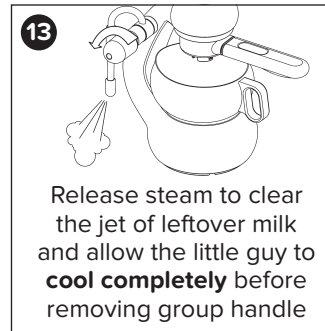
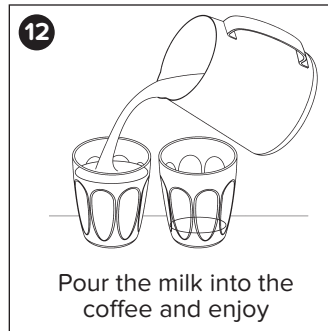
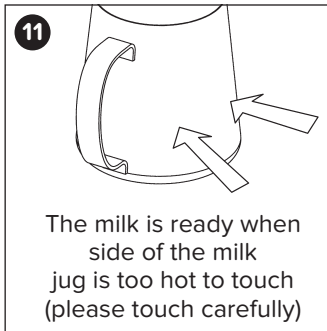
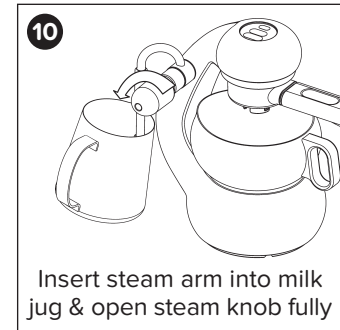
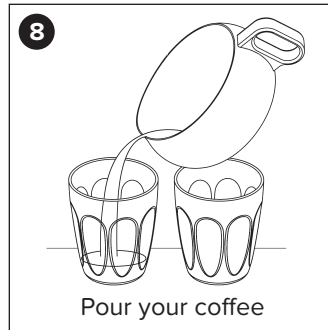
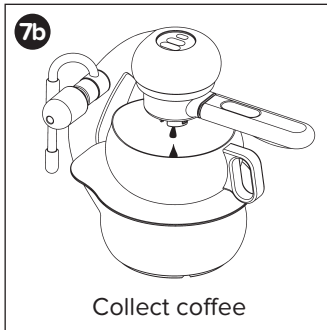


6  
Lock the group handle  
into place



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)



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.

## 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 **professional 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 **the little guy'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 **the little guy'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 **the little guy** 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 **the little guy's** base. Very high heat may result in burnt, bitter coffee and damage to the coffee jug handle. **The little guy** 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 the 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 **the little guy** 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 **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.
- Repeat as per instructions on page 09.
- 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 the little guy 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 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.

# troubleshooting

- **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 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 **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.

## 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 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.

## care and cleaning the little guy

- **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.lovethelittleguy.com](http://www.lovethelittleguy.com)

## customer service/contact

For further information or enquiries on **the little guy** stovetop espresso machine, visit our website [www.lovethelittleguy.com](http://www.lovethelittleguy.com) 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



## warranty/repairs

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 silicon 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 **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.lovethelittleguy.com](http://www.lovethelittleguy.com). 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.



**THE LITTLE GUY**

[lovethelittleguy.com](http://lovethelittleguy.com)