

The Atomic

ESPRESSO & CAPPUCCINO COFFEE MACHINE

The Atomic machine is designed to make either espresso (Italian black coffee) or cappuccino (Italian coffee with steamed milk).

To operate this machine, follow these instructions:

1. Unscrew and remove the round black knob at the back of the machine. Fill with number of demitasse cups of water desired. Replace black knob.
2. Measure into filter one teaspoon of Italian Roast coffee for each demitasse cup desired. (There are two filters with perforated bottoms: one for up to 6 demitasse cups and one for 8 demitasses.)
3. Place filter in container with long black handle. Insert container in machine and turn it to the right to lock.
4. Remove brass rod from lower part of container.
5. Place pitcher under container.
6. Make sure that maroon plastic knob (ball) next to steam spout (pipe) is tightly closed to the right.
7. Place machine on gas burner over high flame.
8. When coffee has ceased to drip into pitcher, reduce flame and insert brass rod in the hole from which it was removed as far as possible and turn it left or right until it stops. This is to prevent the escape of steam through the filter when the steam spout is used.
9. To make steamed milk (or any other liquid desired), leave flame under machine, wait about 20 seconds, then immerse spout (pipe) in liquid to be heated. (A pitcher or container with handle can be used.) Release steam by turning the maroon knob next to the spout (pipe) and keep spout in pitcher until milk or liquid is hot and foaming.
10. Turn off flame. Serve about 1/4 cup of black coffee adding steamed milk to taste.
11. Suggest to rinse cups with boiling water just before serving so that coffee or cappuccino will be good and hot.
12. A third filter, without hole, is provided to be used instead of filter with holes in case one wishes to obtain steam liquid only without making coffee. This is just for the purpose of steaming liquids.