



PONY ESPRESSO - MODEL T
INSTRUCTION MANUAL

IMPORTANT SAFEGUARDS

- Read all important safeguards and instructions in this manual.
- Do not touch hot surfaces such as the cup warmer tray, infusion unit, steam outlet or hot water outlet.
- Do not spray the steam or hot water jets directly toward yourself when using the machine.
- Before connecting or disconnecting the machine, make sure the switch is on position "0."
- Allow the machine to cool before carrying out any cleaning or maintenance work.
- To avoid injury, shock or fire, electric cord and plug must be kept dry at all times.
- Do not let cord hang over edge of table or counter or be exposed to heat.
- Do not operate any appliance with a damaged cord or plug.
- Do not operate if the machine has malfunctioned or been damaged in any manner. Return machine to authorized service facility for examination, repair or adjustment.
- Take special care if children are present.
- Do not use non-recommended accessories or spare parts to avoid risk of fire, injury or shock.
- Do not use the machine for any purpose other than that for which it is designed.
- Do not use the machine outdoors, unless under complete cover.

PLEASE SAVE THESE INSTRUCTIONS.

INSTALLATION

- The machine must be placed on a flat, even surface with at least 2 inches of clear space surrounding all sides of the machine for proper ventilation.
- A grounded connection is mandatory. Do not operate the machine at any other voltage than listed on the nameplate.



OPERATION

WARNING TO AVOID SCALDING: NEVER REMOVE THE FILTER-HOLDER BEFORE THE END OF THE INFUSION CYCLE. BEFORE STARTING THE MACHINE, READ ALL "IMPORTANT SAFEGUARDS" IN THE BEGINNING OF THIS BROCHURE. CHECK THAT ALL ELECTRICAL CONNECTIONS ARE THOSE SPECIFIED IN INSTALLATION INSTRUCTIONS. STEAM PIPE IS EXTREMELY HOT WHEN IN OPERATION; HANDLE WITH RUBBER SLEEVE ONLY.

MAKING ESPRESSO

1. Fill the water tank (**Figure 1**). The tank must hold between four and ten cups of water in order for the machine to function properly. Make sure that the three plastic tubes are inserted in the tank.
2. Turn the switch on the back of the machine (**Figure 2**) to position "1" to heat the water. When the heating control light goes off, the machine is ready for use. It is normal for the heating control light to blink periodically after the initial heating.
3. Turn the filter-holder to the left (**Figure 3**) and insert one pod, lettering facing downward, in the filter (**Figure 4**).
4. Turn the filter-holder to the right until held firmly.
5. Place a heated cup below the delivery spout.
6. Turn the control knob to the right (**Figure 5**) to start the infusion.
7. Turn the control knob back to its initial position when the cup is filled to a desirable level, normally 1oz.





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8. Wait for infusion cycle to finish, then turn the filter-holder to the left until it drops downward. Continue turning to the left to eject the used pod into the waste receptacle (**Figure 6**). The filter-holder must be returned to the starting position to keep it hot.
9. If the machine will not be used again soon, rinse the coffee infusion assembly by turning the control knob to the right again for 3-4 seconds.

STEAMING AND FROTHING MILK

1. Fill steaming pitcher one-third full with cold milk (**Figure 7**). Low-fat milk (1-2%) is recommended for best frothing.
2. Turn the steam knob to the left briefly (3-4 seconds) to release condensation from the steam pipe.
3. Immerse the steam wand in the milk about 1/2 inch below the surface (**Figure 8**).
4. Turn the steam knob to the left (**Figure 9**) to open the steam valve. It may take a few seconds for the steam to begin pulsing.
5. As foam rises, slowly lower the pitcher (**Figure 10**), being careful to keep the tip below the milk surface.
6. When milk has doubled in volume, turn the steam knob to its initial position to stop.
7. After removing the pitcher, wipe off the steam wand (**Figure 11**) and turn on steam for 2-3 seconds to flush milk from the wand.

TO MAKE CAPPUCCINO: Brew espresso directly into cup. Pour steamed milk over espresso and spoon froth to rim of cup (**Figure 12**). Cup will contain approximately 1/3 each espresso, milk and froth.

CLEANING AND MAINTENANCE

WARNING TO AVOID MACHINE DAMAGE: DO NOT IMMERSE THE MACHINE IN WATER OR OTHER LIQUIDS. DO NOT USE PRESSURE SPRAYS OR HOSES TO CLEAN THE MACHINE OR IT MAY BE PERMANENTLY DAMAGED.

THE MACHINE MUST BE CLEANED WEEKLY AS FOLLOWS:

STEAMING PIPE

- The steaming pipe is coated with teflon and can be easily cleaned with warm water and a damp cloth (**Figure 13**). If necessary, soak the pipe in hot water for five minutes and then wipe clean.

WARNING: DO NOT USE ABRASIVES ON THE PIPE OR THE COATING WILL BE DAMAGED.

- If the holes in the steam pipe become clogged, use a safety pin to clear them.

WASTE RECEPTACLE AND DRIP TRAY

- Both must be carefully rinsed to remove all traces of coffee oils. The waste receptacle and drip tray assembly can be washed with hot water and household dishwashing liquid or coffee cleaning powder (**Figure 14**).

WARNING: DO NOT PLACE PLASTIC ITEMS IN THE DISHWASHER. HAND WASH ONLY.

MACHINE

- Before cleaning the machine itself, put the switch on position “0.”
- Use only a soft cloth and non-abrasive cleaning liquid on metal and plastic parts.

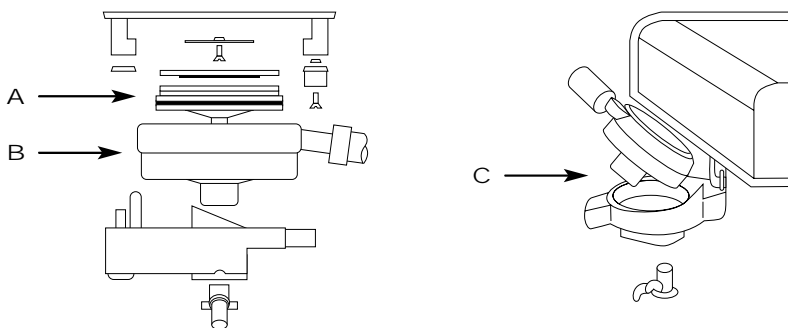


WATER TANK

- The tank must be cleaned weekly using household dishwashing liquid (**Figure 15**).
- Wipe the silicone tubes with a soft cloth.
- Water in the tank must be changed daily. It is preferable to use good quality drinking water with a low mineral content but not demineralized or distilled water.

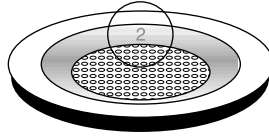
COFFEE INFUSION ASSEMBLY

- Turn the filter-holder (B) to the left and place the blind filter (the small black rubber disk) on the filter.
- Place a cleaning tablet or 1/2 teaspoon of cleaning powder onto the blind filter and turn the filter-holder to the right until held firmly.
- Turn the control knob to the right for 10 seconds and then return to original position. Repeat this 3-4 times or until the water discharging into the drip tray is clear.
- Remove the blind filter and run a cycle of fresh water through filter-holder to rinse.
- Remove the filter-holder and disassemble (A,B). Soak the components in a mixture of 1 cleaning tablet or 1/2 teaspoon of cleaning powder and 20oz. of water for 10-15 minutes.
- Rinse the filter-holder components and reassemble on the machine (C).



USE OF FILTER SCREENS

The Pony T machine includes three filter screens for different coffee strengths. The filters are identified by an engraved number (1, 2 or 3) on the inside curved radius (see illustration below).



The filters have small (#1), medium (#2) and large (#3) filtration patterns. The smaller the filtration pattern, the more slowly the water flows through the coffee and the stronger the coffee will be. The reverse is true for the larger pattern; the water will flow through more quickly and result in a weaker coffee. The filters can also be referenced to small, medium and large cup sizes (volumes). The machine is fitted with the medium (#2) filter for the best balance of flavor. The table below outlines the recommended use of each filter:

FILTER	ESPRESSO VOLUME	EXTRACTION TIME
#1	20-30 ml - (0.7-1 oz)	20-30 Seconds
#2	25-35 ml - (0.85-1.2 oz)	20-30 Seconds
#3	35-45 ml - (1.2-1.5 oz)	20-30 Seconds

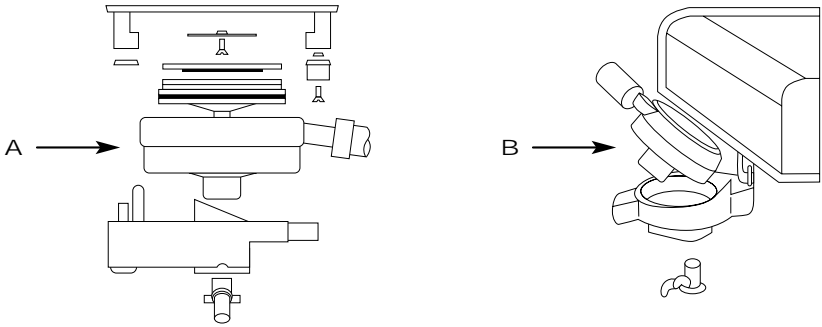
The #2 filter using illy pods is recommended for a 30-35 ml extraction in 25 seconds for best results. Actual results will vary according to water conditions and type of E.S.E. pods used. A good quality drinking water is recommended – do not use distilled water.

TROUBLESHOOTING

SYMPTOM OR PROBLEM	POSSIBLE SOLUTIONS
Coffee does not flow from spout when control knob is turned to the right.	<ul style="list-style-type: none">• The coffee control will not activate if the steamer is in use.• Check the low water level safety light on the front panel – if the light is blinking, refill the water tank.• Be sure that the silicon pump tubes are submerged in the water tank.• Siphon the pump by turning the control knob to the left until water flows from the hot water spout.
Coffee flows too quickly or too slowly from the spout.	<ul style="list-style-type: none">• See instructions for use of filter screens.• Clean the infusion assembly following the instructions in the cleaning section.
Steam does not release when the knob is turned to the left.	<ul style="list-style-type: none">• The steamer will not activate if a coffee cycle is running.• Check the low water level safety light on the front panel – if the light is blinking, refill the water tank.• Be sure that the silicon pump tubes are submerged in the water tank.• Siphon the pump by turning the control knob to the left until water flows from the hot water spout.• Clean the holes of the steam spout with a safety pin.
Hot water does not flow from the hot water outlet when the control knob is turned to the left.	<ul style="list-style-type: none">• The hot water control will not activate if the steamer is in use.• Check the low water level safety light on the front panel – if the light is blinking, refill the water tank.• Be sure that the silicon pump tubes are submerged in the water tank.
Water drips from around the filter holder when making espresso.	<ul style="list-style-type: none">• Replace the head gasket. See Instructions.

REPLACING THE HEAD GASKET

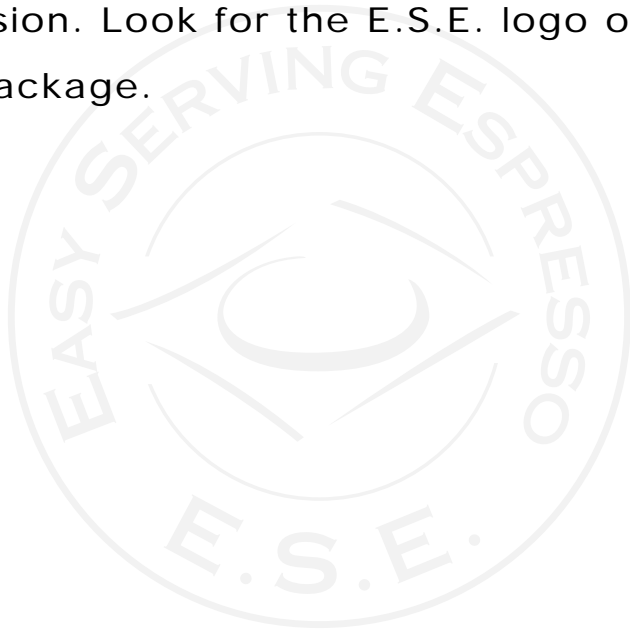
1. Remove the filter holder (A) from the swivel assembly.



2. Move the swivel assembly to the left and, using a flat blade knife or screwdriver, pry the gasket downward from the group.
3. Wipe the gasket area with a damp cloth and insert the new gasket upward into the groove. Be sure to seat evenly.
4. Reinstall the filter holder into the swivel assembly (B) and turn the handle firmly to the right to seat the gasket.

EASY SERVING ESPRESSO (E.S.E.)

For perfect espresso every time, we recommend using a high quality Easy Serving Espresso (E.S.E.) system such as illy E.S.E. servings pods. These pods contain a single serving of coffee ground, measured and tamped with perfect precision. Look for the E.S.E. logo on the package.



WARRANTY

We recommend that you complete and return the enclosed warranty registration card immediately to facilitate any service claims.

Your Pony Espresso Model T is warranted to you by illy caffè North America, Inc. for one (1) year from the date of purchase against defects in materials and workmanship. Within the warranty period, illy will repair or replace, at its option, any defective part or parts at no cost to the purchaser for parts or labor. This warranty does not apply in instances of misuse, abuse, accident, improper installation or improper maintenance. The warranty does not cover commercial use of the machine.

MACHINE SERVICE

If you are experiencing a problem with your machine, please call Customer Service at **1-877-ILLY-DIR** Monday - Friday, 9 a.m. to 7 p.m. E.S.T. You will be provided with technical support over the phone, and, if necessary, be instructed to send your machine in for service. Please have the machine serial number available so we can determine if it is under warranty. If the warranty period has expired, you will be provided with an estimate for any anticipated part or service fees.

If you are asked to send your machine in for service, please be sure to include a note stating the return authorization number (provided by Customer Service) along with the nature of the problem, the date of purchase, your name, phone number and complete mailing address.

FOR MORE INFORMATION OR SERVICE, CALL 1-877-ILLY-DIR