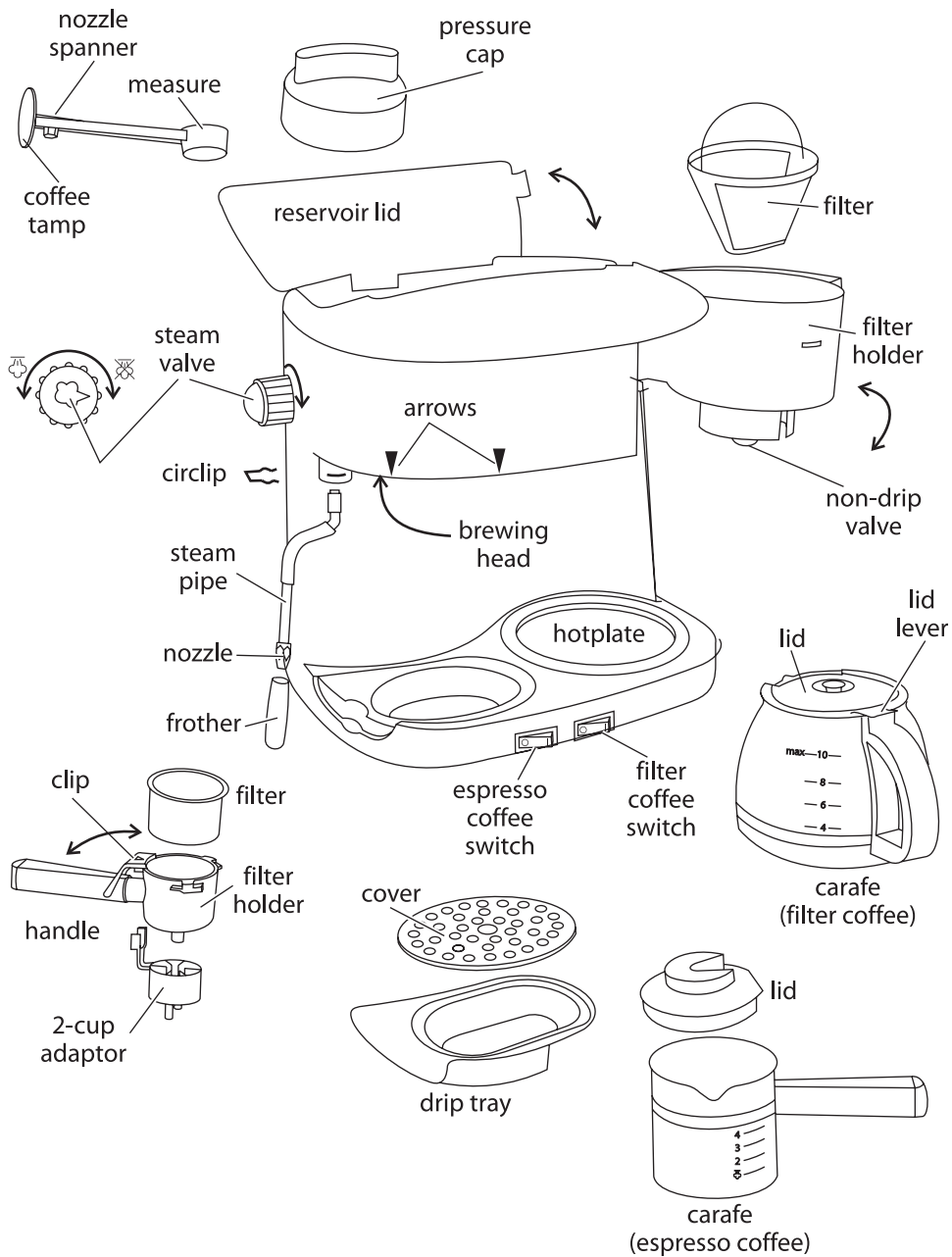




Russell Hobbs



instructions



Read the instructions and keep them safe. If you pass the appliance on, pass on the instructions too. Remove all packaging, but keep it till you know the appliance works.

important safeguards

Follow basic safety precautions, including:

- 1 This appliance must only be used by a responsible adult.
- 2 Take care – this appliance uses steam under pressure.
- 3 Don't try to remove the pressure cap until all pressure has been released.
- 4 Don't put the appliance in liquid, don't use it in a bathroom, near water, or outdoors.
- 5 Don't leave the appliance unattended while plugged in.
- 6 Don't touch hot surfaces (e.g. hotplate, steam pipe). Use the handles.
- 7 When using the frother, keep your fingers away from the steam.
- 8 Use only clean, cold, fresh water, don't fill with milk or any other liquid.
- 9 The scald hazard lasts long after boiling. Keep the appliance and cable away from the edges of worktops and out of reach of children.
- 10 Sit the appliance on a stable, level, heat-resistant surface.
- 11 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 12 This appliance must not be operated by an external timer or remote control system.
- 13 Unplug the appliance when not in use, before moving and before cleaning.
- 14 Don't fill the pressure tank with more than 240ml water.
- 15 If you overfill, it may spit boiling water or steam.
- 16 Put the carafe on the hotplate before switching the coffee maker on.
- 17 Let the appliance cool for about 10 minutes before adding water or re-using, to avoid spitting.
- 18 Don't interfere with the espresso maker while it is in use.
- 19 Don't put the carafe in a microwave oven.
- 20 Don't try to adjust the metal band round the carafe, you'll break the glass.
- 21 Keep the appliance and the cable away from hotplates, hobs or burners.
- 22 Don't use accessories or attachments other than those we supply.
- 23 Don't use the appliance for any purpose other than those described in these instructions.
- 24 Don't use the appliance if it's damaged or malfunctions.
- 25 If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, in order to avoid hazard.



safety valve

If the espresso controls fail, there is a safety valve in the pressure cap, which will open automatically, and release excess pressure. If this happens, do not touch the appliance. Unplug it, and leave it for one hour to cool down.

household use only

The easiest way to use the coffee maker is to treat it as two separate machines, a filter coffee maker, and an espresso maker, sharing a single cable.

preparation

- a) Sit the appliance on a stable, level, heat-resistant surface.
- b) Route the cable so it doesn't overhang, and can't be tripped over or caught.
- c) Check that everything is switched off. The steam valve should be turned to ☒.
- d) Don't plug it in yet.

using the filter coffee maker

before using for the first time

- 1 Fill the reservoir to **max**, and run the appliance without coffee.
- 2 Let it cool, discard the water, then use it normally.

ground coffee

- 3 If you want to buy ready-ground coffee, medium-ground filter coffee will give you the best results. The amount will vary with the type of coffee and your individual taste. We suggest starting with two rounded teaspoons of medium-ground coffee per cup.

storing coffee

- 4 Coffee is best kept in an airtight container in a cool dry place, or in the fridge. Exposure to air oxidises coffee and allows the flavour to evaporate.

milk

- 5 There's a great deal of contention on the subject of milk in coffee. Our view is that personal taste should rule, not convention. If you like milk in your coffee, use warm or hot milk, to avoid overcooling the coffee. To extract maximum flavour from the coffee, it should be cool enough not to scald or burn the mouth, but hot enough to let the flavour fill the mouth, nose and sinuses, not just the taste buds.

bottled water

- 6 If you use bottled water, check that there are no added ingredients, flavourings, etc., and use "flat" water, not "sparkling". The carbon dioxide which gives the "sparkle" will adversely affect the flavour of your coffee.

taste

- 7 Don't be tempted to reheat coffee in the appliance. You'll damage the appliance and the coffee will be undrinkable.
- 8 Clean the filter holder, filter, and carafe after each use. Residue from a previous brew will spoil your coffee.
- 9 If left for much more than an hour, chemical changes in the coffee liquor start to affect the flavour. It's best to pour it away and make a fresh pot.

filling

- 10 Use the carafe to fill the reservoir, to avoid overfilling.
- 11 Remove the carafe from the hotplate.
- 12 Press the lever at the rear of the carafe lid, above the handle, to open the carafe lid.
- 13 Lift the reservoir lid.
- 14 Fill with at least 2 cups of water, but not above the **max** mark.
- 15 Close the carafe lid.

- 16 Swing out the filter holder.
- 17 Put filter-ground coffee into the filter. The amount will vary with the type of coffee and individual taste, but we suggest 1 scoop per cup of water.
- 18 Swing back the filter holder.
- 19 Replace the carafe on the hotplate.
- 20 Close the reservoir lid.

switch on

- 21 Put the plug into the power socket (switch the socket on, if it's switchable).
- 22 Move the filter coffee switch to I (on).
- 23 The switch will light up, and will remain lit till you switch it off.
- 24 Shortly afterwards, coffee will start to drip into the carafe.
- 25 You can remove the carafe at any time. The non-drip valve will prevent coffee dripping on to the hotplate.
- 26 To prevent the filter holder overflowing, replace the carafe on the hotplate within about 20 seconds. This may not sound much, but you'll find it's more than enough time to pour a couple of cups of coffee.
- 27 When you replace the carafe on the hotplate, the non-drip valve opens, to let any remaining coffee through.

finished?

- 28 Switch off (O), unplug, and let the appliance and carafe cool down fully before cleaning, or for about 10 minutes before refilling.

using the espresso coffee maker


before using for the first time

- 1 Fill the pressure tank, and run the appliance without coffee.
- 2 Let it cool, discard the water, then use it normally.

removing the pressure cap

caution before removing the pressure cap, open the steam valve to release any pressure in the system.

water fill

- 3 Turn the steam valve anti-clockwise.
- 4 This will open the steam valve and release pressure.
- 5 Open the reservoir lid, and unscrew the pressure cap.
- 6 Fill the pressure tank with the required amount of water – the water level must be below the neck of the pressure tank (max 240ml).
- 7 Use the carafe to measure the water.
- 8 The carafe is marked for 2, 3 and 4 cups of espresso. If you're making cappuccino, you'll need a little more.
- 9 For 2 cups of cappuccino, fill the carafe to the 3 cup mark.
- 10 For 4 cups of cappuccino, fill the carafe to the bottom of the metal band round the carafe.
- 11 Replace the pressure cap, screw it tight, but don't overtighten it.
- 12 Close the reservoir lid.
- 13 Turn the steam valve clockwise to .
- 14 This will close the steam valve.

coffee fill

- 15 Fill the filter to 2 or 4 mark, for 2 or 4 cups of espresso.
- 16 Tamp the coffee down. It needs to be firmly tamped down, but not compacted.
- 17 Put the filter into the filter holder, and clear any coffee grounds from the rim, otherwise it won't seat properly in the brewing head.

loading

- 18 The clip on the filter holder handle is there to prevent the filter coming out when you empty it. Flip it back, out of the way, then lift the filter holder up to the brewing head.
- 19 Align the filter holder handle with the left arrow ▼ on the front of the appliance. The lugs on top of the filter holder should engage in the lugs round the brewing head.
- 20 Turn the handle to the right arrow ▼ on the front of the appliance, to lock the filter holder in place. The marks may not match exactly – turn the handle as far right as it'll go comfortably, without straining.
- 21 Fit the lid to the carafe, and turn it to enable you to slide the carafe under the nozzle on the bottom of the filter holder. Alternately if you are making for 2 cups you can attach the 2 cup adaptor onto the bottom of the filter holder and its handle, and place a small cup under each of the two nozzles.

switch on

- 22 Put the plug into the power socket (switch the socket on, if it's switchable).
- 23 Move the espresso coffee switch to I (on).
- 24 The light will come on, the water will start to heat, and, after about 2 minutes, coffee will start to drip into the carafe.
- 25 When the flow of coffee stops, your espresso is ready to serve.

finished?

- 26 Turn the steam valve clockwise as far as it will go (☒).
- 27 Let the appliance cool down for 10 minutes.
- 28 Put a jug containing a little cold water under the frother.
- 29 Turn the steam valve anti-clockwise (☑) to open it.
- 30 Excess pressure and steam will come out of the frother.
- 31 When the steam stops, turn the steam valve, clockwise as far as it will go (☒).
- 32 Unplug the appliance, let it cool down, then clean it (see "care and maintenance").

cappuccino

- 33 Cappuccino is espresso with a frothy milk top.
- 34 You'll need a mug or small jug containing cold milk, and a cup to collect drips.
- 35 To allow room for the froth, don't fill the mug more than two thirds full.
- 36 Ideally, the mug should be tall and narrow, as the milk must be deep enough to cover the end of the frother without it hitting the bottom of the mug.
- 37 We've found that semi-skimmed milk gives better results than whole milk. You'll need to experiment to find which type works best for you in your area.
- 38 Don't try to make too much froth at one time. Too much steam will flatten the milk, leaving you with nothing but hot, watery milk.

frothing

39 For best results, do the frothing straight after you have made your coffee, while the appliance is still hot.

40 Swing the frother round so it's clear of the drip tray.

41 Bring the mug containing the milk up to the frother and hold it so that the end of the frother is just under the surface of the milk.

caution to avoid the risk of scalding, keep fingers, etc. clear of the steam

42 Turn the steam valve anti-clockwise.

43 Steam will start to come out of the frother.

44 Move the jug up and down slightly, keeping the end of the frother just below the surface of the milk.

45 Don't lift the end of the frother out of the milk, or it'll spatter.

46 When there's enough froth, turn the steam valve clockwise as far as it will go (☒).

47 Swing the frother back over the drip tray, as it will drip.

48 To make cappuccino, spoon the froth on top of the cup(s) of espresso.

clean the frother

49 You must clean the frother, steam pipe, and nozzle immediately after use, to prevent milk deposits going hard, and blocking the steam pipe and nozzle. It's also unhygienic.

50 Hold a cup under the frother, so that the end of the frother is well inside the cup.

51 Turn the steam valve anti-clockwise.

52 Let a little steam through, to remove any milk from inside the frother.

53 Turn the steam valve clockwise as far as it will go (☒).

warming milk

54 To warm milk for your coffee, follow the procedure for making froth, but immerse the frother in the milk, so the steam bubbles through the milk, warming it up. Watch the milk carefully. If you use too much steam, you'll get watery milk.

hot water

55 If you want to use the appliance to generate hot water for tea, or any other drink, follow the procedure for making froth.

56 Turn the steam valve anti-clockwise.

57 Keep the end of the frother well inside the cup.

58 When you have enough hot water, turn the steam valve clockwise as far as it will go (☒) to close it.

recipes

Why not try some of the following suggestions for a change.

latte

Hot milk and espresso poured into a cup at the same time (so the coffee doesn't need stirring). Proportions vary from half and half to two thirds milk and one third coffee, depending on which part of the world you're in.

, don't ask for latte in Italy, you'll get plain milk – it's "caffè e latte" or "caffelatte".

café au lait

Mix equal amounts of scalded milk and drip or pressed coffee (not espresso). Scalded milk has been heated above 85°, which gives the characteristic taste.

caffè misto

Café au lait made with steamed milk instead of scalded milk, so it doesn't have the scorched milk tang.

caffè macchiato

Espresso with a little steamed milk.

latte macchiato

This should be caffè macchiato in reverse, with more milk than coffee, but it's normally made with at least 50% espresso, so it's not much different to latte.

care and maintenance

✱ Unplug the appliance and let it cool down before cleaning or storing away.

cleaning the filter coffee maker

- 1 Swing out the filter holder.
- 2 Lift the filter out of the filter holder.
- 3 Tip the contents of the filter into the bin – don't flush coffee grounds down the sink. They'll build up and cause a blockage.
- 4 Lift the filter holder out of the appliance.
- 5 Clean the carafe, lid, filter, and filter holder under a running tap.
- 6 If you wish, you may clean these parts in warm soapy water.
- 7 Rinse thoroughly afterwards, to remove all traces of soap.
- 8 Replace the filter holder in the appliance.
- 9 Replace the filter in the filter holder.
- 10 Swing back the filter holder

cleaning the espresso coffee maker

caution before removing the pressure cap, turn the steam valve anti-clockwise ~ to release any pressure in the system.

- 11 Unplug the appliance and let it cool down before cleaning or storing away.
- 12 Turn the steam valve anti-clockwise.
- 13 This will open the steam valve and release pressure.
- 14 Open the reservoir lid, and unscrew the pressure cap.
- 15 Put a hand on the appliance to steady it.
- 16 Grip the filter holder handle with the other hand, and turn it to your left, till it reaches the arrow ▼ on the left, then lower it from the brewing head.
- 17 Flip the clip on the filter holder handle forward, and keep a finger on it while you tip out the used coffee grounds. This will prevent it joining the coffee grounds in the bin.
- 18 Flip the clip back, and remove the filter.
- 19 Lift the cover off the drip tray.
- 20 Tilt the front of the drip tray up, then pull the drip tray out and empty it.
- 21 The drip tray collects drips from the carafe and cups.
- 22 To replace the drip tray, reverse the previous procedure.
- 23 To remove the frother, hold the top of the steam tube firmly, and pull the frother off.
- 24 Wipe the steam pipe with a clean damp cloth.
- 25 To replace the frother, hold the top of the steam tube firmly, push the frother on till it stops, then push it on another half centimetre, till it's held firmly in place.
- 26 To remove the steam tube/nozzle, pull out the circlip (be careful not to lose it). The nozzle may be removed from the steam tube using the spanner incorporated in the coffee measure.
- 27 A blockage in the nozzle may be removed using a needle or a straightened paper clip.
- 28 Wash the removable parts in warm soapy water, rinse well, and dry.

general

- 29 Clean the outside surfaces of the appliance with a damp cloth.
- 30 Don't put any part of the appliance in a dishwasher.
- 31 Don't put the appliance in water or any other liquid.
- 32 Don't use harsh or abrasive cleaning agents or solvents.

descaling

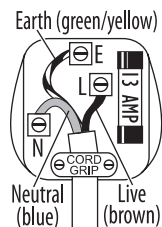
- 33 Scale build-up will cause the element to overheat, reducing its working life. It will also lengthen the brewing time.
- 34 Descale regularly. If you notice the brewing time getting longer, shorten the time between descalings. In areas of very hard water it may be necessary to descale as often as once a month, or to use filtered water instead of ordinary tap water.
- 35 Use a proprietary brand of descaler suitable for use in plastic-bodied products. Follow the instructions on the package of descaler. When descaling has finished, empty the carafe and operate the coffee maker twice more with fresh water, but without coffee. Discard the water to ensure that no chemical residues are left in the coffee maker.
- ★ Products returned under guarantee with faults due to scale will be subject to a repair charge.

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, the blue wire to N, and the brown wire to L. Fit the cord grip.

If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



spare parts

Note the Model No (on the rating label) and the parts you need, ring 0845 658 9700 or email service@saltoneurope.com for prices, then purchase using VISA or MASTERCARD.

service

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:

Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Returns (address below right). They'll give you an estimate for inspection/repair.

Customer Service

(correspondence only)

Salton Europe Ltd

Failsworth

Manchester

M35 0HS

Customer Returns

Salton Europe Ltd

Heath Mill Road

Wombourne

Wolverhampton

WV5 8AQ

Customer Service (service@saltoneurope.com)

telephone 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Documentation, packaging, and product specifications may change without notice.