

Russell Hobbs



CLASSIC SATIN 3-in-1 COFFEE MAKER

Model No: 3323

Instructions

Read these instructions before using your Classic Satin 3 in 1 Coffee Maker and keep them in a safe place for future reference. If you pass the appliance on to anyone else, you should also pass on the instructions.

Remove all packaging before using the product, but keep the packaging until you are satisfied that the product is operating correctly.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Take care – the espresso maker uses steam under pressure.
2. Do not attempt to remove the pressure cap while the espresso maker is operating.
3. Release all pressure after use and before attempting to remove the pressure cap.
4. The espresso maker must always be supervised while switched on.
5. This appliance is not intended for use by children or infirm persons without supervision.
6. Young children should be supervised to ensure that they do not play with the appliance.
7. The 3 in 1 Coffee Maker must not be put in water, used in a bathroom or used near any source of water. Do not use outdoors.
8. The 3 in 1 Coffee Maker must be used only by a responsible adult.
9. Do not touch hot surfaces e.g. hotplate, carafes, filter holder or steam pipe. Use the handles/knob.
10. Take great care to avoid coming into contact with steam when using the milk-frother.
11. Do not overfill the water tank or the pressure tank. If overfilled, boiling water or steam may be ejected.
12. Do not operate either the filter coffee maker or the espresso maker with insufficient water.
13. Fill only with clean, cold, fresh water, do not fill with milk or any other liquid.
14. Use the large carafe only with the filter coffee maker, use the small carafe with the espresso maker.
15. Before refilling the filter coffee maker, switch it off and let it cool down for a couple of minutes.
16. Before refilling the espresso maker, switch it off, let it cool down for a couple of minutes, then release the pressure before removing the pressure cap (see point 22 under "USING THE ESPRESSO MAKER").
17. Do not interfere with the 3 in 1 Coffee Maker while it is in operation. If you need to stop it for any reason, switch it off, unplug it and let it cool. Then, if you are using the espresso maker, release the pressure (see point 22 under "USING THE ESPRESSO MAKER").
18. Position the 3 in 1 Coffee Maker on a firm, level, heat-resistant surface, close to a power socket and out of reach of children.
19. Route the power cord so that it does not overhang the work surface, and cannot be caught inadvertently.
20. Keep the 3 in 1 Coffee Maker and the power cord away from hot surfaces, hotplates, hot hobs and burners.

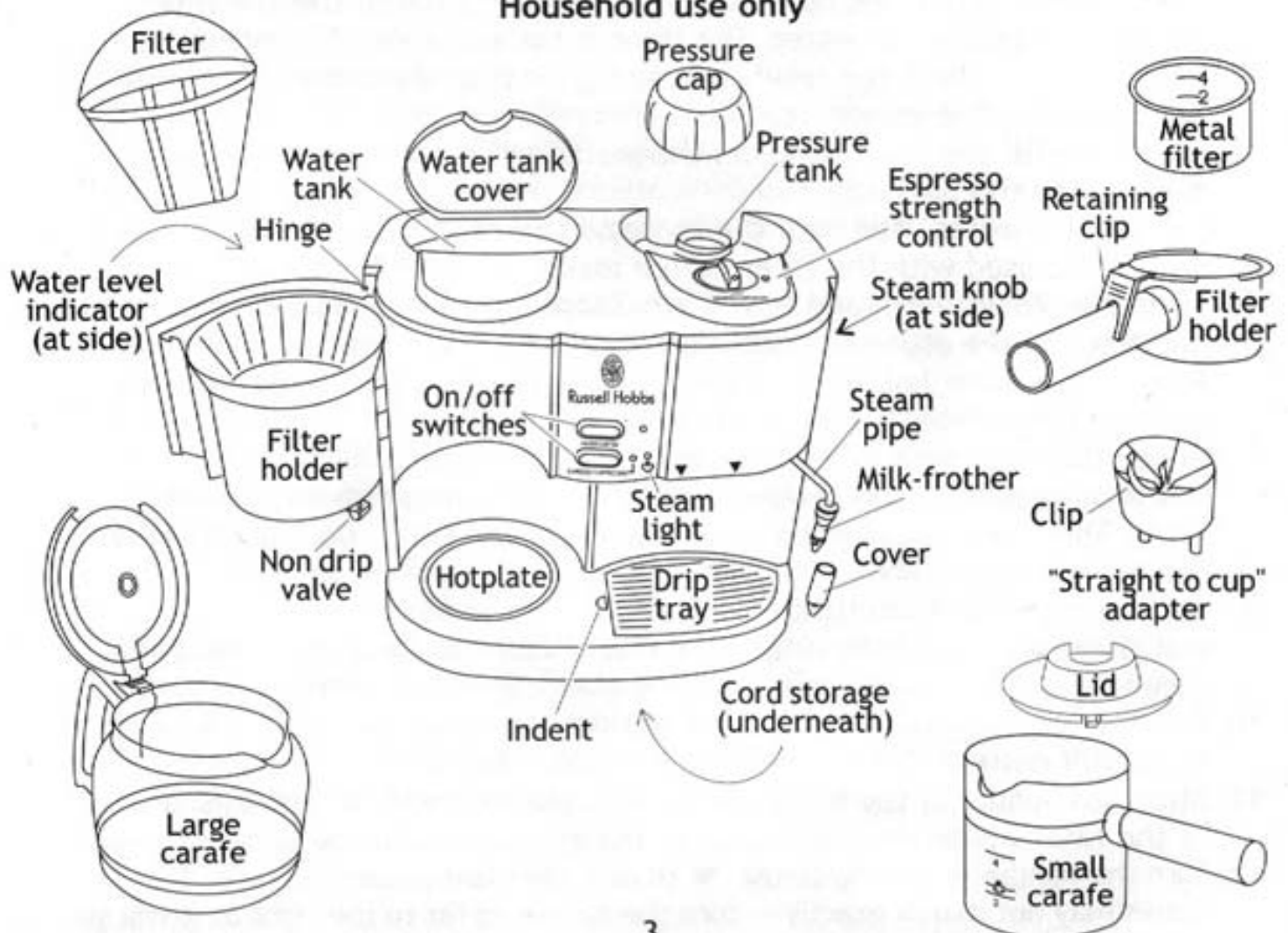


DANGER
Electric
Shock Risk

21. Coffee will remain hot after the 3 in 1 Coffee Maker is switched off. This can present a scald hazard – keep the 3 in 1 Coffee Maker, the carafes and the cord away from the edges of worktops and out of the reach of children.
22. Unplug the 3 in 1 Coffee Maker from the power socket when not in use, before moving and before cleaning. Allow to cool down before moving or cleaning. If you have been using the espresso maker, release the pressure (see point 22 under "USING THE ESPRESSO MAKER").
23. Do not use accessories or attachments other than those provided by the manufacturer.
24. Do not use the 3 in 1 Coffee Maker for any purpose other than those described in these instructions.
25. Do not operate this appliance after it malfunctions or if the power cord or plug is damaged. There are no user-serviceable parts. The appliance must be returned to our Customer Service Department for repair or replacement in order to avoid hazard.
26. Do not attempt to reposition the handles on the carafes as you risk breaking the glass.
27. Measurements are given in metric units. Imperial units given in brackets are only rough equivalents.

In the unlikely event of the normal controls failing, the safety valve incorporated in the pressure cap will open automatically and release excess pressure. If this happens, do not touch the 3 in 1 Coffee Maker. Unplug it and allow to cool down for at least one hour before attempting to release the pressure or open the pressure cap.

Household use only



BEFORE USE

Before using the 3 in 1 Coffee Maker for the first time, or if it has not been used for a long time, you should clean out any dust that may have gathered inside it.

1. Operate the espresso maker for three complete cycles with the maximum amount of water (see "USING THE ESPRESSO MAKER"), but without coffee. Between cycles, discard the water, switch the espresso maker off, allow it to cool, then release the residual steam as described in point 22 under "USING THE ESPRESSO MAKER".
2. Operate the filter coffee maker for one complete cycle with the maximum amount of water (see "USING THE FILTER COFFEE MAKER"), but without coffee. When the heating cycle has finished and all the water has passed into the carafe, discard the hot water, switch the filter coffee maker off, and allow it to cool down.
3. When new, the elements may give off a little smoke when first used. This should not be a cause for alarm. Ensure the room is well ventilated while doing this.
4. Clean the 3 in 1 Coffee maker (see "CLEANING").

USING THE ESPRESSO MAKER

Making Espresso

1. Remove the small carafe from under the filter holder. You will need to turn it until the slot in the carafe lid is aligned with the spout on the underside of the filter holder.
2. Remove the pressure cap by turning it anticlockwise.
3. Pour the required amount of water into the pressure tank. You must use at least 100ml (¼ pt), but not more than 340ml (12 fl oz). Use the small carafe to measure the water. The front is marked 2 and 4 (espresso) cups. Fill to at least the 2 cup level, but no higher than the top of the metal band securing the carafe handle.
If you overfill the pressure tank, the water will escape via the water outlet, into the drip tray.
The cup measures used with the espresso maker are considerably smaller than those used with the filter coffee maker.
4. Refit the pressure cap and turn it clockwise until it is fully tightened.
5. The front of the espresso maker is marked: ▼ ▼
Remove the filter holder by turning the handle to the leftmost ▼, then lower it from under the water outlet.
6. Check that the metal filter is inside the filter holder.
7. Put enough fine ground coffee for 2 or 4 cups of espresso into the metal filter. The levels are marked on the inside of the filter. Do not fill above the 4 cup mark.
8. Tamp the coffee down lightly with a spoon.
9. Run the spoon round the rim of the filter holder to clear it of any coffee grounds.
10. Flip the retaining clip back, out of the way, then lift the filter holder up to the water outlet.
11. Align the handle of the filter holder with the leftmost ▼. The lugs on top of the filter holder should engage in the grooves round the water outlet.
12. Turn the handle to the rightmost ▼ to lock the filter holder in place. The marks may not match exactly – turn the handle as far to the right as it will go.

13. Put the lid on the small carafe, turn it to align the slot in the lid with the spout on the underside of the filter holder, then slide the carafe between the filter holder and the drip tray.

14. Check that the steam control knob is turned fully clockwise (–) to close the steam valve.

15. Turn the Espresso strength selector to the strength you require (LIGHT – STRONG).

16. Check that the ESPRESSO/CAPPUCCINO switch is off (fully out), then plug the 3 in 1 Coffee Maker into the power socket.

On 

Off 

17. To switch on, press and release the ESPRESSO/CAPPUCCINO switch. The switch will remain in the depressed position. The light next to it will light up and will remain lit as long as the espresso maker is switched on.

18. After about 3 minutes, the water should start to boil and coffee will start to drip into the carafe.

19. The steam light will come on to tell you there is enough pressure to make steam for the milk-frother, if you need to use it (see "Making Cappuccino").

20. When the coffee stops flowing, the process is complete.

21. To switch off, press and release the ESPRESSO/CAPPUCCINO switch again. This time, the switch will remain in the un-depressed position, and the light next to it will go out.

22. Release residual steam

a) hold an empty cup up to the milk-frother, with the bottom of the milk-frother well below the rim of the cup

b) very slowly, turn the steam control knob quarter of a turn anticlockwise (+)

c) when all the steam has been released, loosen the pressure cap by turning it anticlockwise

d) turn the steam knob fully clockwise (–) to close the steam valve

Caution: To avoid the risk of scalding, keep fingers, hands, etc. clear of the escaping steam.

23. For ease of use, the steam pipe can be swung out from the body.

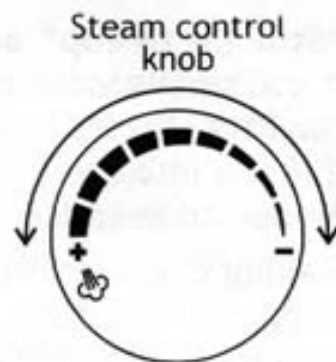
Caution: Use a cloth or oven glove to move the steam pipe, as it will be hot.

24. Unless you are going to re-use the espresso maker right away, let it cool, then clean it.

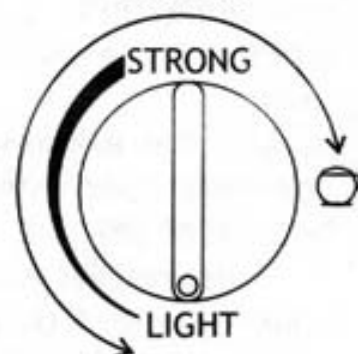
25. Espresso coffee is normally taken without milk. If you want to put milk in it, use warm or hot milk, to prevent the coffee going cold.

26. If cream is taken with the coffee, it should be poured gently over the back of a warm spoon, so that it floats on top of the coffee, rather than mixing in with it.

27. For cappuccino, use a spoon to add a layer of frothed milk to the top of each of the cups of espresso.



Espresso strength selector



"Straight to cup" adapter

If you simply want two cups of espresso, fit the "straight to cup" adapter to the filter holder, place two cups under the nozzles, and the coffee will flow directly into the cups. The clip on the adapter clips on the handle of the filter holder, to keep it in place.

Making Cappuccino


Cappuccino is made by topping cups of espresso with hot, frothy milk, often sprinkled with powdered cinnamon, nutmeg or chocolate, and garnished with a cinnamon stick.

You will need a heat-resistant half litre jug (a 1pt or $\frac{3}{4}$ pt jug will do nicely) containing up to 270ml ($\frac{1}{2}$ pt) cold, semi-skimmed milk. To allow room for the froth, the jug should not be filled to more than two thirds of its capacity with milk.

Ideally, the jug should be tall and narrow, as the milk must be deep enough to cover the open end of the milk-frother, without the milk-frother hitting the bottom of the jug.

The best results will be obtained with cold semi-skimmed milk.


Follow points 1 to 18 in the instructions for making espresso, but add a little extra water. The extra water is used to produce steam to heat and froth the milk. You must still not use more than 340ml (12 fl oz) water, including this extra water.

Use the small carafe to measure the water. If you are making 2 cups of coffee, fill the carafe to the  mark, for 4 cups, fill to the top of the metal band.


Do not try to make too much froth at one time. Too much steam will flatten the milk, rather than froth it, leaving you with nothing but hot, watery milk.

Frothing the milk

Watch the marks on the carafe. For two cups, start frothing the milk after the coffee reaches the 2 cup mark, for 4 cups, start frothing the milk when the coffee reaches the 4 cup mark.

1. Turn the coffee strength selector to . This will redirect the output of the boiler to the milk-frother.
2. Bring the jug containing the milk up to the milk-frother and hold it so that the end of the milk-frother is just under the surface of the milk. For ease of use, the steam pipe can be swung out from the body.
3. Very slowly, turn the steam control knob anticlockwise (+) to force steam down the steam pipe to the milk-frother. You should start to hear the escaping steam after about a quarter of a turn.
4. Move the jug up and down slightly, keeping the end of the milk-frother just below the surface of the milk.
5. Do not lift the end of the milk-frother out of the milk, otherwise the milk will splatter and steam will be ejected sideways.
6. When enough froth has been produced, turn the steam control knob fully clockwise (-) to cut off the steam. This will direct the output of the boiler back to the filter holder, and coffee will continue to drip into the carafe.
7. Return to point 20 in the instructions for making espresso.

Important:

- a) Turning the strength selector to  cuts off the water supply to the filter holder, and diverts it to the milk-frother. This means that if you do not use the milk-frother right away, steam pressure will start to build up. If this occurs, the steam going into the milk may make the milk splutter. If you forget completely about frothing, the safety valve in the pressure cap may operate. If this happens, or if you inadvertently let the steam pressure build up, switch off, unplug, let the machine cool down fully, release the pressure, and then start again.
- b) Remember, when you have finished, to release any residual steam as described in point 22 under "USING THE ESPRESSO MAKER".

Making hot milk

If you want to make warm/hot milk to mix with your coffee, follow the procedure for making froth, but immerse the milk-frother fully in the milk, so that the escaping steam bubbles through the milk, heating it all. Use very little steam pressure, otherwise the milk will turn out too watery.

USING THE FILTER COFFEE MAKER

1. Lift the water tank cover and pour the required amount of water into the water tank. The water level indicator (on the side of the filter coffee maker) is marked from 4 to 12 (coffee) cups. You must fill it to at least the 4 cup level, but no higher than the 12 cup level, then close the water tank cover. If you overflow the water tank, the water will escape via holes in the back of the coffee maker. These cup measures are larger than those used with the espresso maker.
2. Swing the filter holder out to gain access to the filter.
3. Put ground filter coffee into the filter. We suggest starting with 1 heaped dessert spoon for every (coffee) cup of water used. This amount may be varied according to your own taste.
4. Swing the filter holder back into the body of the coffee maker then press, to lock it in place.
5. Close the lid on the carafe and place it on the hotplate. You will feel some resistance as the non-drip valve is pushed up by the carafe lid. You must always close the lid on the carafe before putting it on the hotplate, otherwise the non-drip valve will not open, coffee will back up, and may overflow the filter holder.
6. Check that the FILTER COFFEE switch is off (fully out), then plug the 3 in 1 Coffee Maker into the power socket.
7. To switch on, press and release the FILTER COFFEE switch. The switch will remain in the depressed position. The light next to it will light up and will remain lit as long as the filter coffee maker is switched on.
8. Within a few minutes, coffee will start to drip through the filter into the carafe. After it has finished, the hotplate will keep the coffee hot as long as the coffee maker is left switched on.

When you remove the carafe from the hotplate the non-drip valve will close automatically, to stop coffee dripping on to the hotplate. Replacing the carafe will open the valve and allow any remaining coffee to filter through.

9. To prevent the filter holder from overflowing, always replace the carafe on the hotplate after pouring.
10. When the carafe is empty, switch off by pressing and releasing the FILTER COFFEE switch again. This time, the switch will remain in the un-depressed position, and the light next to it will go out.
11. Do not keep coffee on the hotplate for more than an hour and do not reheat it, otherwise it may become bitter.
12. Do not re-boil coffee. Doing so will contaminate the inside of the filter coffee maker.

CLEANING

Switch off both parts of the 3 in 1 Coffee Maker and unplug it before attempting to carry out any cleaning. Release any residual steam as described in point 22 under "USING THE ESPRESSO MAKER").

Allow to cool down sufficiently to allow the parts to be handled without discomfort.

Espresso

Flip the retaining clip forward, and place a finger on it, to hold the metal filter in place while emptying the used coffee grounds.

The pressure cap, filter holder, filter, carafe, lid, milk-frother cover, "straight to cup" adapter and drip tray should be hand washed in warm soapy water using a sponge or soft cloth. Rinse and dry thoroughly.

To lift the drip tray, insert a fingertip in the indent on its left.

Support the steam pipe with one hand and pull the milk-frother cover gently down with the other hand. To refit, reverse this procedure, push the cover on to the milk-frother.

Releasing the residual steam after use normally keeps the steam tube from becoming blocked by milk residue. If residue has built up, clear the nozzle of the milk-frother tube with a needle.

Filter coffee maker

The filter holder, filter, carafe and lid should be hand washed in warm soapy water using a sponge or soft cloth.

To remove the filter holder, swing it out from the filter coffee maker, lift the bottom slightly to release the bottom of the hinge, then move it outwards and downwards to release the top of the hinge.

To replace it, hold it at right angles to the coffee maker, engage the top of the hinge first, lower it to engage the bottom of the hinge then swing it back into place.

General

Rinse well to remove all traces of soap, then dry thoroughly before re-use or storing away.

The main body of the machine can be wiped with a soft, damp cloth.

If you need to empty the 3 in 1 Coffee maker manually, remove all removable parts (carafe, filters, filter holders, pressure cap, drip tray) and turn the coffee maker upside down, over a sink or basin. Dry thoroughly before use.

Do not immerse the body of the 3 in 1 Coffee Maker in water or any other liquid. Do not use harsh or abrasive cleaners or solvents.

Descaling

Scale build-up will cause the elements to overheat, reducing their working lives. It may cause safety cut-outs to operate prematurely, switching off before the water boils. It will also lengthen the brewing time.

To minimise scale build-up, empty after each use, do not leave water in the water tanks overnight, and descale regularly. Use a proprietary brand of descaler suitable for use in plastic-bodied products. Follow the instructions on the packet of descaler. After descaling, operate both filter coffee maker and espresso maker twice with fresh water only. Discard the water to ensure that no chemical residues are left.

The frequency of descaling will depend on the hardness of the water used. In areas of very hard water it may be necessary to use filtered water instead of ordinary tap water.

Please note: Products returned during the guarantee period with faults which are directly related to scale build-up will be subject to a repair charge.

GUARANTEE

This product is guaranteed for a period of Two years from the date of purchase or hire purchase against mechanical and electrical defects. It is particularly important that the purchaser should carefully read the instructions provided, in order to get maximum use from this product.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.

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