

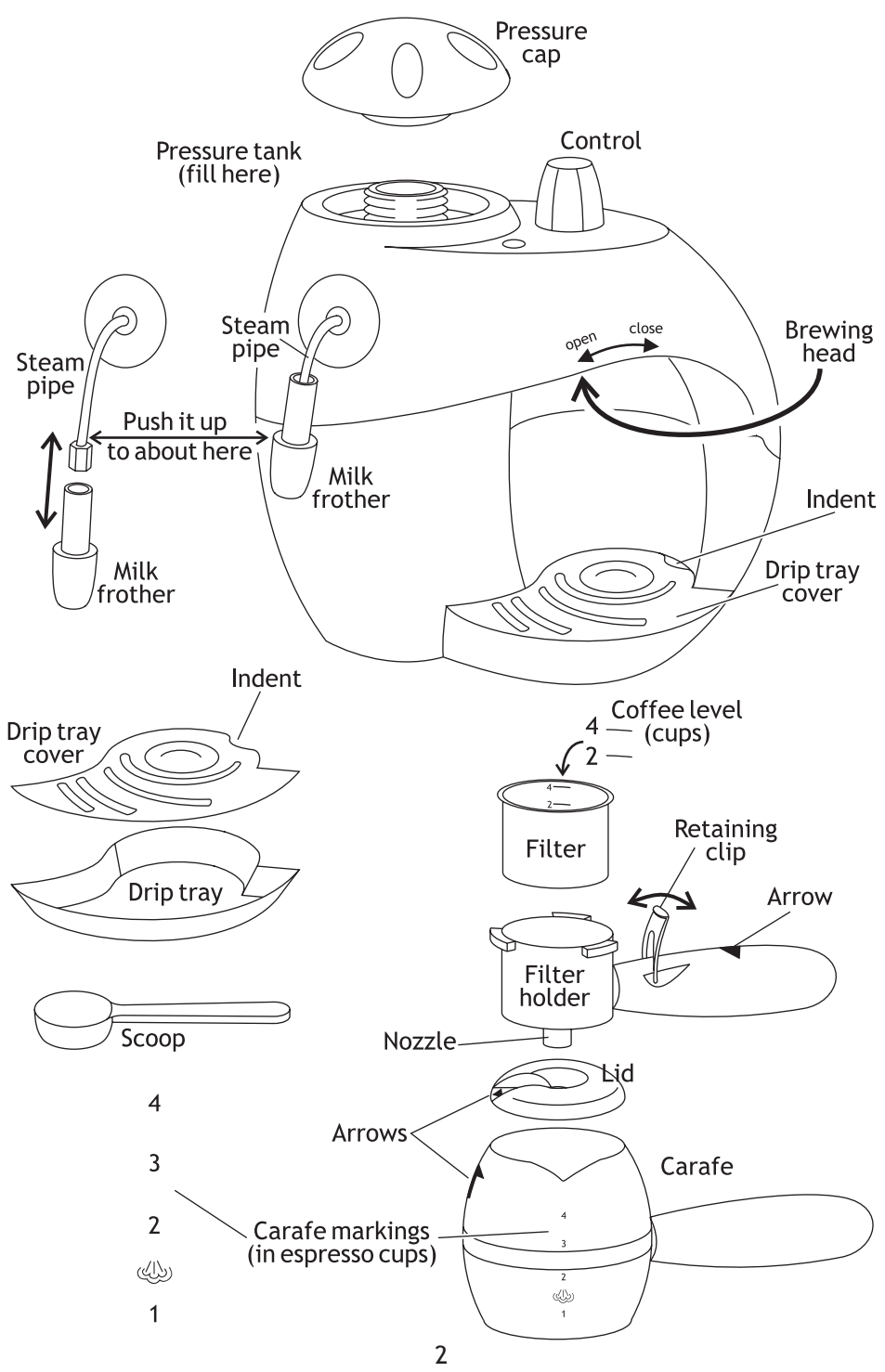
Russell Hobbs



ESPRESSO MAKER

Model No. 10444

Instructions and guarantee



Read these instructions before using your Espresso Maker and keep them in a safe place for future reference. If you pass the Espresso Maker on to anyone else, pass on the instructions too. Remove all packaging, but keep it until you're satisfied that the Espresso Maker is working.

Important safeguards

When using electrical appliances, follow basic safety precautions, including:

1. Take care – the espresso maker uses steam under pressure.
2. Don't try to remove the pressure cap while the espresso maker is working.
3. Release all pressure after use and before trying to remove the pressure cap.
4. The espresso maker must always be supervised while switched on.
5. The espresso maker must be used only by a responsible adult.
6. Don't put it in water, don't use it in a bathroom or near any source of water, and don't use it outdoors.
7. Don't touch hot surfaces (carafe, filter holder or steam pipe), use handles/knobs.
8. Take care to avoid contact with steam when using the milk frother.
9. Fill with at least 2 cups of water, but not more than one carafe-full.
10. Don't overfill. If overfilled, boiling water or steam may be ejected.
11. Use only clean, cold, fresh water, don't fill with milk or any other liquid.
12. 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 ("Releasing steam" on page 6).
13. Don't interfere with the espresso maker while it's brewing. If you need to stop it for any reason, turn off the heating, unplug it, let it cool down, then release the pressure ("Releasing steam" on page 6).
16. Position the espresso on a firm, level, heat-resistant surface, close to a power socket and out of reach of children.
17. Route the mains lead so that it doesn't overhang and can't be caught accidentally.
18. Keep the espresso maker and the mains lead away from hot surfaces, hotplates, hot hobs and burners.
20. Unplug the espresso maker when not in use, before moving and before cleaning. Let it cool down and release the pressure ("Releasing steam" on page 6) before moving or cleaning.
21. Don't use accessories or attachments other than those we provide.
22. Don't use the espresso maker for any purpose other than those described in these instructions.
23. Don't operate this appliance after it malfunctions or if the power cord or plug is damaged. There are no user-serviceable parts. If the mains lead is damaged, the coffee maker must be returned in order to avoid hazard.
24. Don't try to reposition the handle on the carafe, you'll break the glass.



Electric shock risk

Household use only

Safety valve

In the unlikely event of the normal controls failing, a safety valve in the pressure cap will open automatically and release excess pressure. If this happens, don't touch the espresso maker. Unplug it and let it cool down for at least one hour before trying to release the pressure or open the pressure cap.

Before use

Before using the espresso maker for the first time, or if it hasn't been used for a long time, clean out any dust that may have gathered inside it.

Run it through three cycles without coffee. Between cycles, discard the water, unplug, let it cool, and release the pressure ("Releasing steam" on page 6).

Using the Espresso Maker

Note: Measurements are given in metric units. Imperial units given in brackets are only rough equivalents.

Making Espresso (from cold)

1. Remove the carafe from under the filter holder. You'll need to turn it until the slot in the carafe lid is aligned with the nozzle under the filter holder.
2. Remove the pressure cap by turning it anticlockwise.

Filling

3. Pour the required amount of water into the pressure tank. You must use at least 125ml (4 fl oz), but not more than 400ml (14 fl oz).
4. It's best to use the carafe to measure the water. The front is marked from 2 to 4 (espresso) cups. Fill to at least the 2 cup level. If you use the carafe, you can't overfill the espresso maker.
5. Refit the pressure cap and turn it clockwise until it's fully tightened.
6. Remove the filter holder by turning the handle to the left arrow (open) on the front of the espresso maker, then lower it from the brewing head.
7. Check that the filter is inside the filter holder.
8. Put enough fine ground coffee for 2 or 4 cups of espresso into the filter. Levels are marked on the inside of the filter. Don't fill above the 4 mark.
9. Tamp the coffee down lightly with a spoon – don't press too hard, you'll make the coffee too strong and bitter.
10. Run the scoop round the filter holder rim to clear it of any coffee grounds.

Loading

11. Flip the retaining clip back, out of the way, then lift the filter holder up to the brewing head.
12. Align the filter holder handle with the left arrow (open) on the front of the espresso maker. The lugs on top of the filter holder should engage in the lugs round the brewing head.
13. Turn the handle to the right arrow (close) to lock the filter holder in place. The marks may not match exactly – turn the handle as far right as it'll go.
14. Put the lid on the carafe, turn it to align the arrow on the lid with the arrow on the side of the carafe, then slide the carafe between the filter holder and the drip tray.



The control

The control switches the element on and off and operates the valve. The "Heating" light indicates when the element is on.

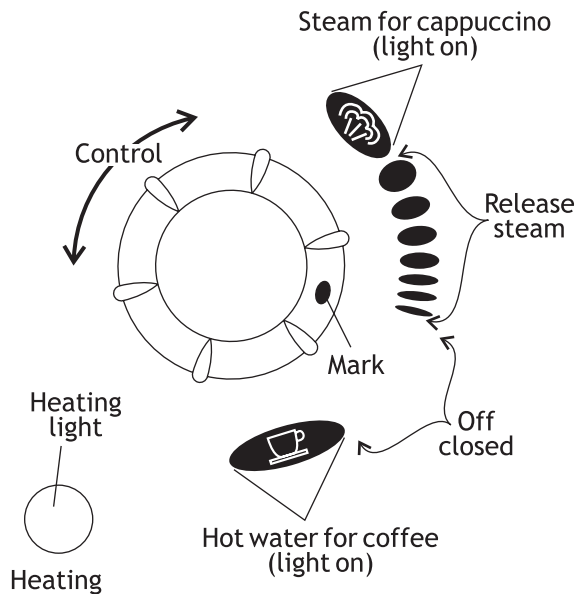
The positions are, anti-clockwise from the bottom:

Hot water for coffee: the valve directs the output from the boiler to the brewing head to make coffee, the heater is switched on.

Off closed: the valve is closed, the heater is switched off.

Release steam: the valve is gradually opened to release residual steam, the heater is switched off.

Steam for cappuccino: the valve directs the output from the boiler to the steam pipe to generate steam, the heater is switched on.



Switching on

15. Turn the control to bring the mark to the "Off closed" area.
16. Plug the espresso maker into the power socket and switch the socket on if it's switchable.
17. Turn the control fully clockwise ☕ to heat the water. The "Heating" light will come on.
18. Within a few minutes you'll see coffee liquor dripping into the carafe. If you're making Cappuccino, go to point 31 on page 6.
19. When the coffee stops flowing, the process is complete.
20. Turn the control clockwise to bring the mark to the "Off closed" area. Don't turn it as far as the "Release steam" markings yet.

Releasing steam

Before you can remove the pressure cap safely, you have to release the steam remaining in the pressure tank.

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

21. Unplug the espresso maker from the power socket (switch the socket off first if it's switchable).
22. Hold an empty mug or jug up to the milk frother, with the bottom of the milk frother well below the rim of the cup.
23. Very slowly, turn the control anti-clockwise to the "Release steam" markings. The residual steam will escape from the end of the milk frother.
24. The further round the "Release steam" markings you turn the control, the faster the steam will escape.
25. Don't turn it too far or too fast, and don't turn it past the end of the "Release steam" markings.
26. When all the steam has escaped, unscrew the pressure cap (anti-clockwise) and lift it off.
27. Unless you're going to re-use the espresso maker right away, let it cool then clean it.

Drinking espresso

28. If you're drinking it neat, try slurping rather than drinking. It's a bit noisy and not the thing to do in public, but slurping mixes air with the coffee, so the flavour fills your mouth, sinuses and nose as well as hitting your taste buds – noisy but nice!
29. You'll no doubt have heard that espresso coffee is supposed to be taken without milk. Who makes these rules? If we must have rules, then how about: if you take it with milk, use warm or hot milk to stop it going cold.
30. If you take cream with it, pour the cream gently over the back of a warm spoon, so that it floats on top of the coffee rather than mixing in with it. No doubt this is bad for you, but it tastes nice.
31. Cappuccino is made by spooning hot, frothy milk on top of cups of espresso, often sprinkled with powdered cinnamon, nutmeg or chocolate, sometimes garnished with a cinnamon stick.

Making Cappuccino

You'll need a heat-resistant half litre jug (a 1pt or flpt jug will do nicely) containing up to 270ml (flpt) cold, semi-skimmed milk. To allow room for the froth, don't fill the jug more than two thirds full.


Ideally, the jug should be tall(ish) and narrow(ish), 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.

We've found that cold skimmed or semi-skimmed milk give better results than full cream milk. You'll need to experiment with the milk supplied in your area to find which type works best for you.



Follow points 1 to 18, then jump to point 31. At point 3, add extra water (half a cup to a cup), to generate the steam to heat and froth the milk. Use the carafe to measure the water. For 2 cups of coffee, fill the carafe to between the 2 and 3 cup marks, for 4 cups, fill to just below the spout. Don't 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. The technical name for this is "yeuch!".





Frothing the milk

31. Watch the marks on the carafe. When the level reaches the number of cups you want, turn the control anti-clockwise till the "Heating" light goes out.
32. 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.
33. Turn the control anti-clockwise to . This forces steam down the steam pipe to the milk frother. You'll hear/see it burbling through the milk.
34. Move the jug up and down slightly, keeping the end of the milk frother just below the surface of the milk.
35. Don't lift the end of the milk frother out of the milk, or the milk will spatter and steam will be ejected sideways.
36. When you've got enough froth, turn the control clockwise past the "Release steam" markings to the blank area.
37. Return to point 21 to release the residual steam.

Making hot milk

If you want to make warm 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. Don't use too much steam, or you'll get watery milk.

Stiffer froth

Some people like to make the froth earlier in the process and let it stand, to stiffen it. You can go from coffee making  to froth making  as soon as the coffee reaches the  mark on the carafe. When you've made your froth, turn back to  and finish making your coffee.

Care and maintenance

Before you do anything else, unplug the espresso maker, release the residual steam, then leave it to cool down.

Flip the retaining clip forward and put a finger on it, to hold the metal filter in place while you empty it. This should stop you throwing the filter in the bin along with the coffee grounds. Alternatively, ring our Customer Service Dept, who'll be happy to sell you a new filter.

The pressure cap, filter holder, filter, carafe, lid, milk frother, drip tray and cover, should be hand washed in warm soapy water. Rinse and dry thoroughly. Rinse well to remove all traces of soap, then dry thoroughly before re-use or storing away.

Wipe the body of the espresso maker with a soft, damp cloth.



Removing the drip tray, cover, and frother

To lift the drip tray cover, insert a fingertip in the indent on its right and lift it out. You can then lift the drip tray out (try not to spill the drips).

To remove the milk frother, support the steam pipe with one hand and pull the milk frother gently down with the other hand. To refit, push the milk frother up the steam pipe until you feel resistance, then 15mm more (a bit over half an inch). The steam pipe shouldn't stick through the frother.

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

Emptying the tank

If you need to empty the pressure tank manually, unplug, let it cool, and release the pressure ("Releasing steam" on page 6). Remove all removable parts (carafe, filter holder, filter, pressure cap, drip tray, cover). Turn the espresso maker upside down over a sink or basin. Dry thoroughly before use. Don't immerse the espresso maker in water or any other liquid.

Don't use harsh or abrasive cleaners or solvents.

Descaling

Scale build-up will overheat the element, reducing its working life. It may cause the safety cut-out to operate prematurely, switching off before the water boils. It'll also lengthen the brewing time.

To minimise scale build-up, empty after each use, don't leave water in the pressure tank overnight, and descale regularly. Use a proprietary brand of descaler suitable for use in plastic-bodied products, and follow the instructions on the packet of descaler. After descaling, run it twice with fresh water (without coffee), including the frother stage (without milk). Discard the water. Frequency of descaling depends on water hardness. In areas of very hard water you may have to use filtered water instead of ordinary tap water.

If the descaler doesn't have instructions for espresso makers, use the proportions (descaler to water) for a kettle, then run the espresso maker twice with this mixture (without coffee), including the frother stage (without milk).

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


Connection to the mains supply

Check that the voltage marked on the appliance corresponds with the supply voltage.

The appliance must be earthed. It's supplied with three-core mains lead and a 13A plug complying with BS1363. To replace the fuse, use a 13A ASTA or BSI approved fuse conforming to BS1362.

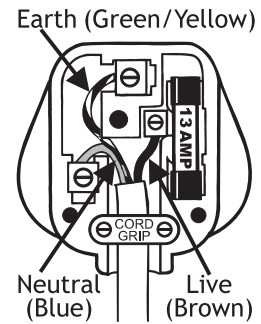
The appliance conforms to EC Directive 92/31/EEC with respect to Electromagnetic Compatibility

If the plug needs replacing

Connect the Green/Yellow wire (Earth) to the terminal marked E or . Connect the Blue wire (Neutral) to the terminal marked N. Connect the Brown wire (Live) to the terminal marked L. Secure the cord grip. If in doubt consult an electrician.

If the plug supplied is non-rewireable (moulded)

Don't use the plug without the fuse cover in place. If you need to remove the plug, cut it off and dispose of it. To avoid electric shock, don't re-use the plug or put it into a socket.



After sales service

The appliance isn't user-serviceable. If it's not working properly, check:

1. You've followed the instructions correctly.
2. The plug fuse hasn't blown.
3. The main supply fuse/circuit breaker hasn't blown/tripped.

If it still doesn't work, consult your retailer. If your retailer fails to solve your problem, and you need to return it to us, proceed as follows:

1. Pack it carefully.
2. Enclose your name, address, and daytime telephone number.
3. Tell us what's wrong with it.
4. If under guarantee, state where and when bought, and include proof of purchase (e.g. till receipt).
5. Send it to Customer Service Dept, at the address at the end of this leaflet.
6. They'll give you an estimate for inspection/repair.

Spare parts

Phone Customer Service Dept on 0161-947-3111. Tell them the Model No. (on the product's rating label), and the part(s) you need. They'll give you the price(s).

You may then:

Either order spares by phone using MASTERCARD or VISA.

Or fill in this form (or a copy), and send it, with a cheque or postal order payable to Salton Europe Ltd, to Customer Service Dept.

Your Name:

Your Address:

Post Code:

Model No.	Part(s) required	Quantity

I enclose a cheque/postal order for £ in full payment.

Guarantee

Any defect affecting the functionality of the appliance which becomes apparent within three years of its purchase will be corrected by free repair or replacement provided that it has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory rights are not affected.

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

Customer Service Department
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Leaflet No: 436-175

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