



Café Cappuccino™

STEAM ESPRESSO MAKER



Model MEX6B

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of an accessory not evaluated for use with this appliance may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, turn the Power Switch to the "O" (OFF) position, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Be certain Lids are securely in place before operating appliance.
14. Scalding may occur if the Lids are removed during the brewing cycle.
15. The Carafe is designed for use with this appliance. It must never be used on a range top.
16. Do not set a hot Carafe on a wet or cold surface.
17. Do not use a cracked Carafe or a Carafe having a loose or weakened handle.
18. Do not clean Carafe with cleansers, steel wool pads, or other abrasive material.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. All users of this appliance must read and understand these Use & Care instructions before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Use water only in this appliance! Do not put any other liquids or food products in this appliance. Do not mix or add anything to the water placed in this appliance, except as instructed in the USER MAINTENANCE INSTRUCTIONS to clean the appliance.
4. DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
5. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a surface that is resistant to heat.
6. If this appliance begins to malfunction during use, turn the Power Switch to the "O" (OFF) position, then immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
7. If this appliance falls or accidentally becomes immersed in water or any other liquid, unplug it immediately. Do not reach into the water! Do not use this appliance after it has fallen into or has become immersed in water. Contact Consumer Service for examination and repair.
8. Do not leave this appliance unattended during use.
9. The appliance must be left to cool down sufficiently before adding more water to avoid splattering.
10. Always use fresh, cool water in your appliance. Warm water or other liquids, except as listed in the DESCALING section, may cause damage to the appliance.
11. DO NOT put Carafe into a microwave.
12. Keep the Power Switch in the "O" (OFF) position when not being used.
13. Do not unscrew or remove Boiler Cap while the appliance is in operation as scalding may occur. Wait until brewing cycle is completed and all water and steam has been used up.

CAUTION: Relieve pressure through Frother before removing Boiler Cap or Filter Holder.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.

Electric Power

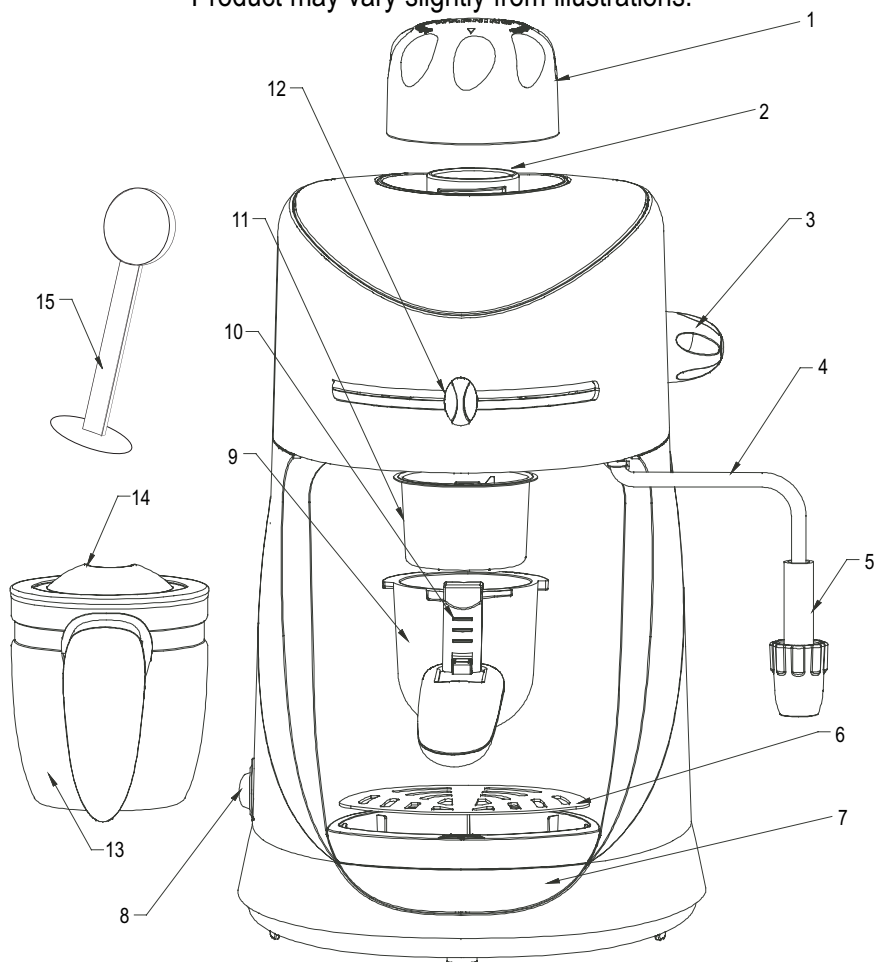
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

WARNING

TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BOTTOM COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

Getting To Know Your Steam Espresso Maker

Product may vary slightly from illustrations.



- | | |
|-----------------------------------|--|
| 1. Boiler Cap (P/N 31419) | 9. Filter Holder (P/N 31416) |
| 2. Water Tank Opening | 10. Filter Basket Clip |
| 3. Steam Control Knob | 11. Filter Basket |
| 4. Frother | 12. Function Control |
| 5. Froth Booster Tip (P/N 31420) | 13. Glass Carafe (P/N 31418) |
| 6. Grid for Drip Tray (P/N 31421) | 14. Carafe Lid (P/N 31417) |
| 7. Drip Tray (P/N 31422) | 15. Measuring Scoop/Tamper (P/N 31423) |
| 8. Power Switch | |

OPERATING INSTRUCTIONS

Before brewing the first time: Follow the instructions described below in the “Brewing Espresso” section, using water only. Then repeat the process a second time. Wash all removable parts in warm, soapy water. Rinse, dry and assemble as instructed.

Brewing Espresso

1. Before filling the Water Tank, make sure the Power Switch is in the “O” (OFF) position and the unit is unplugged from the electrical outlet.
2. Make sure that the Steam Control Knob is turned all the way clockwise so no steam escapes the Frother.
3. Remove the Boiler Cap by turning it counterclockwise while lifting.
4. To fill the water tank, use the Carafe and pour fresh cool water into the Water Tank Opening until the water level reaches the Maximum Fill Tab (see FIGURE 1). **DO NOT OVERFILL.**
5. Replace the Boiler Cap by aligning the cap arrow with the “▽” (OPEN) symbol; then turn the Boiler Cap clockwise until the cap arrow reaches the “▲” (CLOSE) symbol (see FIGURE 2).

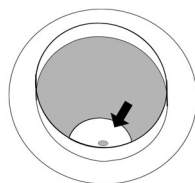
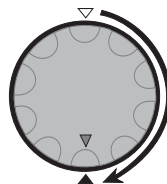


FIGURE 1:
Maximum Fill Tab



NOTE: Be sure to allow the Boiler Cap to drop into place midway between the “▽” (OPEN) and “▲” (CLOSE) symbols.

6. Add the desired amount of espresso grounds into the Filter Basket using the Measuring Scoop provided. Refer to the markings on the inside of the Filter Basket for the correct levels to make 2 or 4 demitasse cups of espresso.

Once the espresso grounds are filled to the desired marking, use the Tamper side of the Measuring Scoop to lightly tamp the grounds then remove any excess grounds from the edge of the Filter Basket. **DO NOT add more espresso grounds to the Filter Basket after tamping.**

IMPORTANT: Only use MEDIUM to FINE espresso grounds.

- Place the Filter Basket into the Filter Holder (see FIGURE 3). Make sure that the Filter Basket Clip is open and resting back along the Filter Holder handle.



- Position the Filter Holder beneath the water outlet so that the handle is aligned with the “UNLOCK” symbol. Lift the Filter Holder upwards so that it evenly fits into the water outlet; then slide the handle to the right until it is positioned securely beneath the “LOCK” symbol.
- Place the Carafe Lid onto the Carafe; then slide the Carafe onto the Drip Tray so that the fill-hole in the Carafe Lid is positioned directly beneath the Filter Holder spout.
- Plug the Espresso Maker into a 120V AC electrical outlet and flip the Power Switch to the “I” (ON) position. The Power Switch will illuminate indicating that the unit is on.
- To begin brewing, slide the Function Control to the desired “☕” (BREW) setting -- adjust along the Brew Strength Scale according to taste. As the water begins to heat, espresso will start to flow through the Filter Holder spout.

NOTE: Pressure building inside the machine may be heard during the brewing process. This is not uncommon.

WARNING: DO NOT open the Boiler Cap or remove the Filter Holder during the brewing process -- scalding may occur.

WARNING: Never operate the Espresso Maker without water in the Water Tank.

If making cappuccino/latte/coffee drinks requiring the use of the Frother, skip ahead to the “Frothing Milk” section and proceed as instructed...

- WATCH AS THE CARAFE IS BEING FILLED.** Once the level of espresso reaches the desired cup marking on the Carafe, slide the Function Control to the “☕” (STEAM) position.

WARNING: The Espresso Maker WILL NOT shut off automatically. DO NOT leave the unit unattended during use to prevent overflowing.

13. When finished using the Espresso Maker, flip the Power Switch to the “O” (OFF) position – the power light will turn off.

NOTE: Unplug the Espresso Maker after each use.

14. Remove the Carafe from the Drip Tray and serve.
15. **FOR SAFETY REASONS, BEFORE REMOVING THE BOILER CAP OR THE FILTER HOLDER, ALL STEAM WHICH MAY BE PRESENT IN THE WATER TANK MUST BE RELEASED. To release steam pressure from the water tank, be sure the Function Control is in the “☁” (STEAM) position and gradually turn the steam control Knob counterclockwise until steam starts flowing out of the Frother. Wait until steam is no longer emerging from the Frother, then tighten the Steam Control Knob by turning all the way clockwise.**

Do not remove the Filter Holder until all steam has been released, and all parts are cool enough to touch.

CAUTION: Avoid contact with escaping steam.

16. After all the steam is safely released and all parts have cooled completely, remove the Filter Holder by sliding the Filter Holder handle to the left until it is positioned beneath the “🔓” (UNLOCK) symbol then pull down.
17. Flip the Filter Basket Clip forward so that the Filter Basket remains inside the Filter Holder. While continuing to press against the Filter Basket Clip with your thumb, turn the Filter Holder upside-down and tap out the grounds (see FIGURE 4). Open the Filter Basket Clip before the next use.
18. Unplug the Espresso Maker after each use.



Frothing Milk

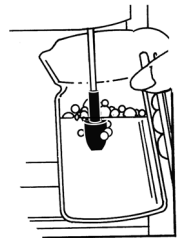
1. When frothing milk, the volume of the milk will generally double. Therefore, fill a frothing pitcher only halfway with milk to leave room for expansion.

NOTE: For best frothing results, use fresh, cold skim milk.

2. Make sure the Froth Booster Tip is properly attached to the Frother before beginning to froth milk.
3. Holding the frothing pitcher by the handle, raise it up to the Froth Booster Tip. Insert the Froth Booster Tip into the milk so that the head is just under the surface (see FIGURE 5).

IMPORTANT: Make sure the end of the Froth Booster Tip is just under the surface of the milk. Otherwise, splattering may occur.

4. Slide the Function Control to the “☁” (STEAM) position and gradually turn the Steam Control Knob counterclockwise to the desired steam strength to begin frothing.



CAUTION: Take extra care as steam is very hot and will also cause the milk to become very hot.

4. When the milk reaches the desired froth consistency, tighten the Steam Control knob by turning it all the way clockwise until no steam escapes the Frother.

NOTE: Allow the freshly frothed milk to stand a moment so that the foam completely separates from the steamed milk. The milk froth will fill the top half of the pitcher, and the bottom half will consist of steamed milk.


5. **Preparing Cappuccino:** A traditional 6 ounce cappuccino is generally defined as 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk...

Pour the steamed milk into the bottom 1/3 of each cup -- a spoon may be used to hold back the foam while pouring. Then slowly pour equal parts espresso into the steamed milk (see “Brewing Espresso” for instructions). For the remaining 1/3, spoon frothed milk on top to fill each cup. Done in this order, the espresso should settle between the milk and the foam. Powdered cocoa or cinnamon may be sprinkled on top as a garnish.

Preparing a “Latte”: A latte is prepared to the proportions of 1/3 espresso and 2/3 steamed milk (no foam). Thus it has more milk than a cappuccino, and has a milder, milkier taste. Lattes should be prepared by pouring milk and espresso into the cup simultaneously.


6. Clear the Frother of milk BEFORE turning off the Espresso Maker, as dried milk can be difficult to remove. To do this, put an empty container in place under the Frother to catch the excess milk and gradually turn the Steam Control Knob counterclockwise to release the steam. Let steam escape for 5-10 seconds; then tighten the Steam Control Knob by turning all the way clockwise until no steam escapes the Frother.

CAUTION: Avoid contact with any steam.

7. **FOR SAFETY REASONS, BEFORE REMOVING THE BOILER CAP OR THE FILTER HOLDER, ALL STEAM WHICH MAY BE PRESENT IN THE WATER TANK MUST BE RELEASED.** To release steam pressure from the water tank, be sure the Function Control is in the “” (STEAM) position and gradually turn the steam control Knob counterclockwise until steam starts flowing out of the Frother. Wait until steam is no longer emerging from the Frother, then tighten the Steam Control Knob by turning all the way clockwise.

Do not remove the Filter Holder until all steam has been released, and all parts are cool enough to touch.

CAUTION: Avoid contact with escaping steam.

8. After all the steam is safely released and all parts have cooled completely, remove the Filter Holder by sliding the Filter Holder handle to the left until it is positioned beneath the “” (UNLOCK) symbol then pull down.
9. Flip the Filter Basket Clip forward so that the Filter Basket remains inside the Filter Holder. While continuing to press against the Filter Basket Clip with your thumb, turn the Filter Holder upside-down and tap out the grounds (see FIGURE 4). Open the Filter Basket Clip before the next use.
10. Unplug the Espresso Maker after each use.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

1. Unplug the Espresso Maker from the electrical outlet and allow it to cool completely before cleaning.

CAUTION: The Filter Basket and Filter Holder are hot after brewing. Allow the unit to cool completely before touching.

2. The Filter Holder, Filter Basket and Carafe should be emptied and rinsed thoroughly with warm water after every use. If necessary, clean the Filter Basket with a kitchen brush. A pin may be used to clear any clogged holes. Dry thoroughly.
3. **CAUTION: The Frother may be hot. Allow it to cool completely.**
Pull the Froth Booster Tip down and off of the Frother for easy cleaning. Hand wash the Froth Booster Tip in hot water. Wipe the Frother clean with a damp cloth. If necessary, a pin may be used to clear the hole in the end of the Frother. Dry the Frother and replace the Froth Booster Tip after cleaning.
4. With the Carafe and Filter Holder removed from the machine, slide the Drip Tray forward to remove from the unit. Detach the Grid from the Drip Tray and empty any liquid that has gathered in the Drip Tray. Rinse the Drip Tray and Grid in warm water, dry thoroughly, and then replace.
5. Wipe the outside of the Espresso Maker with a clean, damp cloth. Never use solvents or any detergents that may scratch or damage the surface of the machine.

WARNING: Never immerse the appliance in water or any other liquid.

Descaling

The Espresso Maker should be regularly descaled. Distilled white vinegar may be used to descale this appliance. It is suggested that this unit be descaled according to the following intervals:

- Normal water: every 6 months
- Hard water: every 3 months
- Very hard water: every 6 to 8 weeks

1. Remove the Filter Basket from the Filter Holder then “☉” LOCK the Filter Holder into place as described in the “Brewing Espresso” section.
2. Fill the Carafe with distilled white vinegar and pour it into the Water Tank.
3. Place the empty Carafe into position on the Drip Tray and proceed to brew as instructed in the “Brewing Espresso” section. The heated vinegar will flow through the machine and into the Carafe.

WARNING: DO NOT open the Boiler Cap or remove the Filter Holder during the descaling process -- scalding may occur.

4. **WATCH AS THE CARAFE IS BEING FILLED.** Once all of the vinegar has flowed into the Carafe, slide the Function Control to the “☁” (STEAM) position and flip the Power Switch to “O” (OFF).

If the Frother needs descaling: Slide the Function Control to the “☁” (STEAM) position BEFORE all of the vinegar has flowed into the Carafe. While holding a cup beneath the Frother, turn the Steam Control Knob counterclockwise to the maximum steam setting for 10 – 15 seconds. Then tighten the Steam Control Knob by turning all the way clockwise so no steam escapes the Frother. Slide the Function Control back to the “☕” (BREW) position to discard the remaining vinegar from the machine.

CAUTION: Avoid contact with escaping steam.

5. Empty the Carafe and allow the Espresso Maker to cool completely. Once the Espresso maker has cooled, the process may be repeated if necessary.
6. After descaling, flush the machine by operating 2 – 3 times using fresh, cold water and clean all detachable parts.

NOTE: To help prevent build-up of deposits, especially in hard water areas, leave the Espresso Maker empty between uses.

NOTES

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia, MO 65205-7366 USA
Phone: 1-800-233-9054
Email: consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

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