

# CAPPUCCINO EXPRÈS

## ESPRESSO/CAPPUCCINO MAKER



Model: EX-182

**salton®**  
**salton**  
**salton**

# 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. Never leave the appliance unattended when in use.
4. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. 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.
7. Never use the appliance without water.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment. See Warranty.
9. The use of accessory attachments not recommended by Salton may cause hazards.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot liquids.
14. Prior to connecting or disconnecting plug from wall outlet, turn any control to Off.
15. Do not use appliance for other than intended household use.
16. Scalding may occur if the Boiler Cap or Espresso Filter Holder are removed during the brewing cycle.
17. Keep Control Knob in the 'Off' position when not being used.

**SAVE THESE INSTRUCTIONS**

## **POLARIZED PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

## **INTRODUCTION**

It was about 100 years ago when the Italians introduced the first machine that would extract the rich and robust flavour of coffee through a rapid brewing process, aptly called "espress".

Espresso Coffee is made by rapidly forcing hot water by means of steam pressure through the ground coffee, thus extracting the flavour.

Now that you are the proud owner of the SALTON Cappuccino Exprès , you can experience the taste of a delicious cup of espresso or cappuccino, time and time again, in the comfort of your own home.

The SALTON Cappuccino Exprès retains the authenticity of the traditional steam-activated brewing process, but simplifies the operation. A perfect cup of espresso is assured every time. Cappuccino is a combination of half espresso coffee and half frothy, heated (steamed) milk. Frothy milk is easily obtained using the special Frothing Nozzle on the SALTON Cappuccino Exprès.

Espresso has no match as an after-dinner drink. It complements any meal. When liqueurs are added to freshly brewed espresso, an altogether new taste is obtained.

## **FACTS YOU SHOULD KNOW**

1. The flavour of your coffee depends on the characteristics of the beans from which it is made, the type of bean, how and where it was grown, harvested and processed. Espresso is not a variety of coffee bean; it describes the brewing process. The flavour of a coffee bean is determined by many factors, but its taste and aroma are the result of the roasting process. Most coffees purchased from the supermarket shelf are roasted to a moderate degree. Their beans are light in colour and have a dry, rather than an oily surface. This is known as the American roast. Coffee beans that are roasted for a longer period of time and at higher temperatures will be much darker in colour. A darker roasted bean tends to have an oily surface and creates more caramelization of the sugar

and starches within the bean. The darker beans will produce a more flavourful cup of coffee than the lightly-roasted beans.

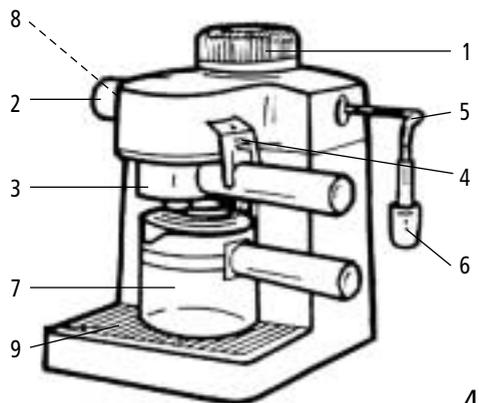
2. A fine drip grind coffee must be used. A powdery grind is too fine for the Salton Cappuccino Exprès. A powdery grind will cake in the basket and block the water from flowing through.
3. You may prefer to add chicory to obtain a unique flavour. Remember - do not use chicory separately from the roasted ground coffee. Have the chicory ground together with your roasted coffee.
4. Cappuccino is simply a combination of espresso and hot, frothy milk. Equal amounts of espresso and milk are recommended. Cappuccino is usually topped with nutmeg, cinnamon or chocolate shavings.
5. Espresso coffee should be served immediately after it is made.
6. Espresso is served in demitasse cups (2 to 2 1/2 oz.). A 4 or 6 oz. cup or glass is used for cappuccino.
7. Ideally, coffee beans should be ground immediately before using.
8. To continue to preserve the rich flavour, it is best to store your ground coffee or beans in an airtight container in the freezer of your refrigerator. Ground coffee readily picks up other food flavours.

## Know Your Salton Cappuccino Exprès

Before using your Salton Cappuccino Exprès, you should become familiar with all of its parts. Identify all parts of your Salton Cappuccino Exprès according to the drawing below so that you have no doubt when reading the instructions that follow.

### DESCRIPTION DES PIÈCES

1. Boiler Cap
2. Control Knob
3. Filter Basket and Holder
4. Filter Holder Lock
5. Steam Tube
6. Frothing Nozzle
7. Carafe with Lid
8. Indicator Light (not shown)
9. Removable Drip Tray



## BEFORE FIRST USE

Wash all removable parts in warm, soapy water, rinse thoroughly and dry. Wipe the machine with a damp cloth.

Run water only (without coffee) through your Salton Cappuccino Express. Follow the instructions below in the "Making Espresso Coffee" section numbers 1-10.

## MAKING ESPRESSO COFFEE

1. **Make sure the Control Knob is in the Off position.** Plug into a 120 volt AC outlet.
2. Unscrew the Boiler Cap by turning it counterclockwise.
3. Fill the Carafe with 2 to 4 cups of cold water using the carafe markings for reference. When making Cappuccino add extra water to the Steam Cloud level for 2 cups or to the bottom of the silver ring for 4 cups . Pour the water into the Boiler. **All water will be processed until the Boiler is empty. Therefore, pour only as much water as you intend to use.**
4. Screw the Boiler Cap securely in place by turning clockwise.
5. Place the Filter into Filter Holder and fill to the desired level with Espresso coffee. NOTE: Markings inside the Filter indicate coffee level for 2 or 4 cups. Use a fine drip grind coffee. If the coffee is too fine the flow of water through the Filter will be impeded. **Never press down on the coffee. Never fill the Filter above the 4 cup marking.**
6. Brush away excess coffee from the edge of the Filter.
7. To insert Filter/Filter Holder, push upward into the machine then turn handle to the right until locked securely into position.
8. Place the Lid on the Carafe and position under the Filter Holder.
9. Turn the Control Knob to "  ". In approximately 2 minutes Espresso coffee will start to flow into the Carafe. **Warning: Do not attempt to remove either the Boiler Cap or Filter Holder during the brewing process. Scalding may occur.**
10. When Espresso has stopped flowing, turn the Control Knob to 'Off'.
11. Remove the Carafe and pour Espresso into demitasse cups.

12. Before removing the Filter Holder or the Boiler Cap, turn the Control Knob to the first "  " to relieve the pressure in the boiler.
13. Once the steam has stopped turn the Control Knob to 'Off' and remove the Filter Holder by turning the handle to the left and lowering. Place the Filter Holder Lock over the edge of the Filter Basket and discard the coffee grounds.
14. For additional servings turn the Control Knob to 'Off', remove the Boiler Cap and refill the Boiler with water. Repeat steps 3-13.

NOTE: When making additional batches of espresso the water reservoir will be hot after the first cycle is completed. Cold water poured into the hot reservoir may cause spattering.

## MAKING CAPPUCCINO

Cappuccino is prepared by topping Espresso coffee with frothy steamed milk. Fill a narrow pitcher half full with fresh, cold milk (the colder the better). Low fat or skimmed milk works best.

1. Follow steps 1 through 9 for making Espresso.
2. As soon as the Espresso starts to flow into the Carafe, begin to froth the milk. Place the tip of the Frothing Nozzle into the pitcher, then turn the Control Knob counterclockwise slowly to the second "  " maximum position. Move the pitcher up and down, keeping the tip of the Frothing Nozzle just below the surface to produce the best froth and avoid splattering.
3. When the milk has been frothed, turn the Control Knob clockwise to "  " to finish brewing the espresso.
4. After the espresso has finished brewing, turn the Control Knob back to the first "  " for a few seconds to expel any milk remnants from the Steam Tube.
5. Remove the Carafe and pour Espresso into demitasse cups.
6. Spoon frothed milk onto the Espresso. Add hot milk to fill the cup. Sprinkle with cinnamon, nutmeg or chocolate.
7. Before removing the Filter Holder or the Boiler Cap, turn the Control Knob to the first "  " to relieve the pressure in the boiler.

8. Once the steam has stopped turn the Control Knob to 'Off' and remove the Filter Holder by turning the handle to the left and lowering. Place the Filter Holder Lock over the edge of the Filter Basket and discard the coffee grounds.

## CARE AND CLEANING

1. Unplug the appliance from the electrical outlet and allow to cool completely before cleaning.
2. Wash the Carafe and Lid, the Filter, the Filter Holder, Frothing Nozzle and Drip Tray in warm soapy water. Rinse in clear water and dry thoroughly. Never wash any components in a dishwasher.
3. If the Steam Tube becomes blocked you may pull off the Frothing Nozzle and use a pin to loosen any milk remnants from the Steam Tube. Replace the Frothing Nozzle.
4. Wipe the outside of the unit with a damp cloth. Never immerse the appliance in water or in any other liquid. Do not use abrasive cleaners.

## DESCALING

Over a period of time, minerals and calcium found in water will accumulate in your Cappuccino Express and affect its operation. The appliance should be cleaned approximately every six months, depending on water conditions. Use distilled vinegar in the following manner to remove the mineral deposits.

1. Make sure the appliance is cold and has been disconnected from the wall outlet and the Control Knob is in the Off position.
2. Unscrew the Boiler Cap.
3. Fill the Carafe with white vinegar and pour into the reservoir.
4. Close the Boiler Cap securely by turning it clockwise.
5. Place the Filter and the Filter Holder into the machine. Place the Carafe on the Drip Tray.
6. Plug into a wall outlet and turn the Control Knob to "  ".
7. Let the whole quantity of vinegar run through the machine, then turn the Control Knob to 'Off'.

8. Turn the Control Knob slowly to the first "☺" to relieve the pressure before removing the Filter Holder or the Boiler Cap.
9. Repeat the above steps using cold water to rinse away any residual vinegar. Repeat twice.

## TROUBLESHOOTING

PROBLEM	SOLUTION
1. Coffee does not flow	<ul style="list-style-type: none"> <li>• Remember to fill Reservoir with water</li> <li>• Check if Control Knob has been turned to "☺"</li> <li>• Use a coarser grind of coffee</li> <li>• Reduce the amount of coffee in the Filter Do not compact coffee in the Filter</li> </ul>
2. Coffee is too weak or flows too quickly	<ul style="list-style-type: none"> <li>• Use a finer grind of coffee</li> <li>• Increase the amount of coffee in the Filter</li> </ul>
3. Coffee flows too slowly or is too strong	<ul style="list-style-type: none"> <li>• Use coarser grind</li> <li>• Reduce the amount of coffee in the Filter</li> <li>• Follow the Descaling instructions in this booklet</li> </ul>
4. Coffee flows from the edge of the Filter Holder.	<ul style="list-style-type: none"> <li>• Wipe excess grinds from the Filter Holder</li> <li>• Make sure the Filter Holder is installed securely</li> </ul>
5. No steam from the Steam Tube	<ul style="list-style-type: none"> <li>• Remember to fill the Reservoir</li> <li>• Check if the Control Knob is in the "steam cloud" range</li> <li>• When the machine is cold, unblock the Steam Tube using a pin. Then try again.</li> </ul>
6. Steam escapes from the Boiler Cap	<ul style="list-style-type: none"> <li>• This is the normal function of the pressure regulating process</li> </ul>

## RECIPES THAT YOU'LL LOVE!

### **Café Chocolat**

Combine equal parts of espresso with hot chocolate. Top with sweetened whipped cream. Garnish generously with chocolate shavings and sprinkle with cinnamon.

### **Café Tia Maria**

Place 1 tablespoon of Tia Maria liqueur into demitasse cup, fill with espresso, garnish with hot, frothy milk.

### **Café Anisette**

Place 1 tablespoon Anisette liqueur into demitasse cup, fill with espresso, garnish with a twist of lemon peel.

### **Café Grand Marnier**

Place 1 tablespoon of Grand Marnier into a demitasse cup, fill with espresso, garnish with whipped cream and sprinkle with orange peel.

### **Café Galliano**

Place 1 tablespoon of Galliano liqueur into demitasse cup, fill with espresso, garnish with twist of lemon peel.

### **Iced Espresso**

Brew a large quantity of espresso and freeze it into ice cubes. Make another large quantity of espresso and chill it. In very tall glasses, place several espresso cubes and a scoop of coffee ice cream. Pour in chilled espresso. Dust with nutmeg.

### **Irish Coffee**

A standard size coffee mug should be used. Fill coffee mug 2/3 full with espresso. To each cup, add 2 tablespoons sugar and 2 tablespoons Irish Whisky. Generously top with whipped cream.

### **Espresso Rum**

Place 1 tablespoon of rum into demitasse cup, fill with espresso, top with whipped cream and stir with a cinnamon stick.

### **Café Cognac**

Place 1 tablespoon of cognac into a demitasse cup, fill with espresso, add 1 tablespoon of heavy cream.

### **Espresso Alexander**

In a standard-sized cup, combine 1 tablespoon creme de cacao and 1 tablespoon brandy. Add 2 tablespoons heavy cream and fill with espresso. Garnish with a heaping dollop of whipped cream and chocolate shavings.

### **Café Español**

This is best served in a tall, long-stemmed glass, but tastes wonderful in any glass. Rub lemon around rim of glass to moisten and then dip into a dish filled with sugar. Using an alcohol burner or Sterno, rotate the glass over flame so the sugar caramelises. Place spoon in glass to prevent cracking. Add 1 generous tablespoon of brandy and 1 tablespoon of Kahlua liqueur. Pour in espresso, stopping about 1 1/2 inches from top. Add whipped cream to top of glass. Serve on a dessert plate with spoon.

### **Café Israël**

Follow procedure for Café Español, substituting 2 tablespoons of Sabra liqueur for Kahlua and brandy.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

## **LIMITED WARRANTY**

SALTON warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During that period these defects will be repaired or the product will be replaced at SALTON's option without charge. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use, or improper maintenance.

## **TO RETURN FOR SERVICE**

1. Securely package and return the product PREPAID to: SALTON CANADA, 81A Brunswick, Dollard-des-Ormeaux, Quebec, H9B 2J5
2. Be sure to enclose your name, address, postal code and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

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### **SALTON CANADA**

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