

salton®

INSTRUCTIONS AND WARRANTY



MODEL NO. SEM10

SALTON CAPPUCCINO MAKER

INTRODUCTION

Congratulations on purchasing our Salton Cappuccino Maker. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

This appliance has been designed to provide you with delicious espresso/cappuccino quickly and conveniently. Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee. This beverage is popular as it is a far richer and more full-bodied brew than regular coffee. Because of its richness, espresso is usually served in 50ml Portions, in espresso cups. Many coffee drinkers also enjoy cappuccino, a drink made of about one third espresso, one third hot milk, and one third foam. This unit can prepare either beverage to perfection.

Preparing espresso or cappuccino is very different from brewing regular drip coffee in that **this machine operates pressure and requires special attention**. To ensure your safety and the long life of this appliance, please read all instructions, cautions, notes, and attentions carefully before using the unit.

IMPORTANT SAFEGUARDS

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

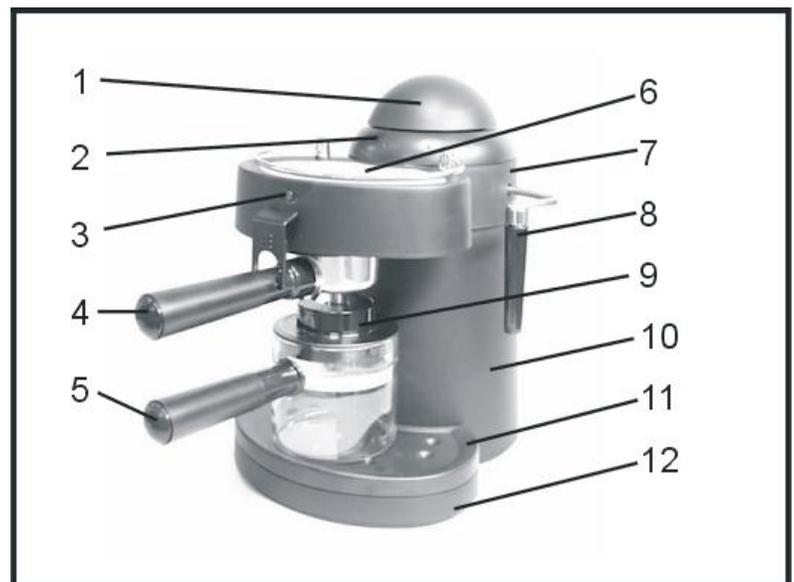
1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.

6. Close supervision is required when any appliance is used near or by children or invalids.
7. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
8. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
9. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.
10. Never immerse the unit in water or any other liquid for cleaning purposes.
11. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
12. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
13. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
14. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
15. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
16. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
17. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
18. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
19. DO NOT carry the appliance by the power cord.
20. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.

21. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
22. Ensure that the switch is in the "Off" position after each use.
23. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
24. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.
25. The external surfaces of this unit get hot. Please only touch the handles or knobs during use and when plugged in.
26. CAUTION: The unit is under pressure when in use. DO NOT remove the boiler cap until pressure is completely relieved. See the section on CAUTION: PRESSURE.

PARTS DIAGRAM

1. Water tank boiler cap
2. Steam selector control knob
3. Indicator light
4. Filter holder set (with cup inside)
5. Carafe set
6. Warm plate
7. Brew head
8. Frothing tube
9. Carafe lid
10. Boiler
11. Reservoir plate
12. Base



CAUTION: PRESSURE

CAUTION: The unit is under pressure when in use. DO NOT remove the boiler cap until pressure is completely relieved.

TO ENSURE ALL PRESSURE IN THE UNIT IS RELIEVED:

1. Turn the selector knob on the side to “Off” and unplug the unit from the power source.
2. Remove the filter holder and dispose of coffee grounds.
3. Re-install the filter holder and the empty carafe.
4. Turn the steam selector control knob to the “cup” position and allow all pressure and residual water to completely drain off the carafe. Once all flow and sound ceases the pressure is removed.

OPERATING INSTRUCTIONS

BEFORE USING YOUR CAPPUCCINO MAKER FOR THE FIRST TIME:

- Wash the carafe, reservoir plate, stainless steel cup and filter holder in warm water with a mild detergent. Rinse the cup and filter well. Wipe down the frothing tube with clean warm water.
- Rinse the inside of the machine by following the instructions for brewing espresso, using water only and no ground coffee .

TO BREW ESPRESSO:

- Unwind the desired length of electrical cord from the base of the unit. Place the reservoir plate on the base.
- Ensure the selector knob is on the “Off” position. Remove the water tank boiler cap. Carefully measure out 120ml of water for 2 servings. You can also use the glass carafe to measure the water. Pour the water into the water tank. Do not fill the water tank to full, as the unit will not be able to create steam.
- Replace the water tank boiler cap. Ensure that it is on tight.
- Grip the filter handle and slide it to the left until it is in line with the arrow. The filter holder will now release. Place the steel cup in the filter holder.

- Fill the filter cup with finely ground coffee to the 2 cup marking. Clean any excess coffee grinds from the rim of the filter holder. Note: Do not press down the coffee, as the unit will not operate correctly if the coffee is compressed.
- Place the filter retainer clip down against the handle of the unit. Place the filter holder underneath the brew head to that the handle is in line with the arrow. Lift the filter holder until it is secure, and turn to the right until the arrow on the filter retainer clip is in line with the power indicator light.



- Place the cover on the glass carafe so that the lid opening faces the spout. Set the carafe on the drip tray so that the filter holder spout slides into the lid opening.
- Plug the power cord into the power source, and turn it on.
- Rotate the selector control knob to the “cup” position. The power indicator light will go on to indicate that the unit is operational.
- The unit will take about 5 minutes to heat the water and create steam. Espresso will flow into the carafe once the unit is ready.
- Once espresso stops flowing from the unit, turn the control knob back to the “Off” position and unplug the unit from the power source. **Do not remove the boiler cap.**
- Serve the espresso as desired.
- Once the machine has cooled down and all pressure has been relieved, remove the filter holder from the brew head. Be very careful when handling the filter holder and filter cup, as they will still be hot. Secure the filter cup using the filter retainer clip and discard the used ground coffee. Rinse the filter cup and holder with clean water.

TO MAKE CAPPUCCINO:

Cappuccino is espresso topped with steamed and frothed milk. Learning to froth milk takes practice and patience. Do not be discouraged should the milk not be perfect the first time you try to froth it. With a little practice, you can make café style cappuccino.

- Follow the above process to make espresso, except add an extra 60ml of water to the water tank before making the espresso. Should you use the carafe to measure the water, fill it to half way between the 2 and 4 cup markings.
- Fill a small stainless steel or ceramic jug one third full with cold milk, or a mixture of half water and half milk. Skim milk or 2% fat milk are the easiest to froth. Do not use warm milk, as it does not froth effectively.
- Rotate the selector control knob to the “cup” marking. Wait for the espresso to start flowing. Once the espresso has reached the frothing mark, turn the selector control knob to the “Off” position.
- Hold the jug with the milk in it below the frothing tube. Do not insert the tube into the milk yet. Rotate the selector control knob slowly to the “froth” position. Gently move the jug in a circular motion around the steam nozzle.
- The milk will now froth until it has doubled in volume. Now insert the tube into the milk to heat the milk. Once the milk has heated, turn the control knob back to the “Off” position. Do not lift the tube out of the milk until the control knob is on the “Off” position, as this will cause the milk to splatter and spill.
- Place the jug to one side to allow the froth to settle, and turn the control knob back to the “cup” position to allow the unit to finish making the espresso.

NOTE: It is best to froth the milk half way through the espresso making process, as this is when the unit has made the optimal amount of steam.

- Once the unit has finished making the espresso, place a damp cloth underneath the steaming tube and turn the control knob to the “froth” position to clean out any residual milk from the tube. Do this each time after frothing to ensure the tube stays clean.
- Pour the espresso into a large cup. Pour the steamed milk into the cup and use a spoon to place the froth over the coffee. Individual tastes vary, so you will have to decide how much milk and froth to add according to your personal tastes.
- Add sugar or other flavourings as desired. Enjoy your cappuccino.

SOME COFFEE FLAVOUR IDEAS TO TRY:

<p>San Francisco Cappuccino espresso, hot steamed chocolate, brandy, topped with whipped cream and cinnamon</p>	<p>Café Tia Maria espresso, Tia Maria liqueur topped with frothed milk</p>
<p>Café Irish espresso, Irish whiskey, topped with whipped cream</p>	<p>Café Grand Mariner espresso, Grand Mariner liqueur, topped with whipped cream and grated orange peel</p>
<p>Café Tuaca espresso, tuaca liqueur, topped with whipped cream</p>	<p>Mexican Café espresso, Kahlua, tequila, topped with frothed milk or cream</p>
<p>Café Vienna espresso, brandy, topped with whipped cream</p>	<p>Café Romano espresso, brandy and lemon twist</p>

PROBLEM SOLVING:

Problem	Causes
Coffee does not come out	There is no water in the tank; The coffee grind is too fine; There is too much coffee in the filter cup; The boiler cap is not secure, steam is escaping; The machine is not plugged in or is not turned on.
Coffee comes out too quickly	The coffee grind is too coarse; There is not enough coffee in the filter cup.
Coffee comes out around the edge of the filter holder	The filter holder is not inserted in the brew head properly; There are coffee grounds around the filter basket rim. There is too much coffee in the filter cup. The coffee has been packed too tightly.
No steam is generated	The water tank is empty. There is too much water in the tank, no room for steam; The machine is not plugged in or is not turned on.
Coffee is splattering out of spout	The water tank is empty or low, not enough pressure.
Milk is not foamy after frothing	The unit ran out of steam.

CLEANING AND MAINTENANCE

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the speed control is set to “Off”.
- Gently pull the steaming tube down to remove it. Wash the tube well. Should the nozzle of the steaming tube still require cleaning, it can be removed by turning the

nozzle in a counter-clockwise direction. To replace the nozzle, turn it in a clockwise direction. Tighten it using the holes in the measuring spoon. Always make sure that the nozzle is firmly tightened. Replace the steaming tube over the nozzle.

- The carafe, carafe lid, filter basket, filter cup and reservoir plate can be washed with warm soapy water, or placed on the TOP shelf of a dishwasher.
- Once the unit has cooled completely and all pressure from the unit is relieved, remove the boiler cap and pour out any remaining water from the water tank. Replace the boiler cap on the unit. Always empty the unit of all water between uses.
- The body of the appliance should be cleaned with a damp cloth.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- Do not immerse the mixer in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry a clean, dry, soft cloth.

DESCALING:

The unit will need to be descaled on a regular basis. You will know it is time to descale the unit when the brewing time increases. There will also be a build-up of white deposits on the surface of the brewing head. Ensure the unit is not plugged into a power source. Fill the water tank with white household vinegar and close the boiler cap. Allow the unit to stand overnight. Remove the boiler cap slowly and discard the vinegar. Rinse the water tank thoroughly with clean water at least twice.

TO CLEAN RESIDUE FROM THE FROTHING NOZZLE:

Follow the cycle to make espresso, but do not put any ground coffee into the filter cap, and use white household vinegar instead of water. Half way through the cycle, slowly turn the selector control knob to frothing. Allow the unit to steam for about 5 seconds and then turn the selector control knob to the “cup” position and allow the rest of the vinegar to pump out. Allow the unit to cool. Repeat the above process twice using clean tap water to rinse the unit of vinegar, allowing the unit to cool between rinses.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are clean and dry before storing.
- Do not store the filter holder in the brew head. This will damage the unit over time.
- Wind the power cord into the base of the unit. Store the unit in its box or in a clean, dry place.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliance (Pty) Ltd service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

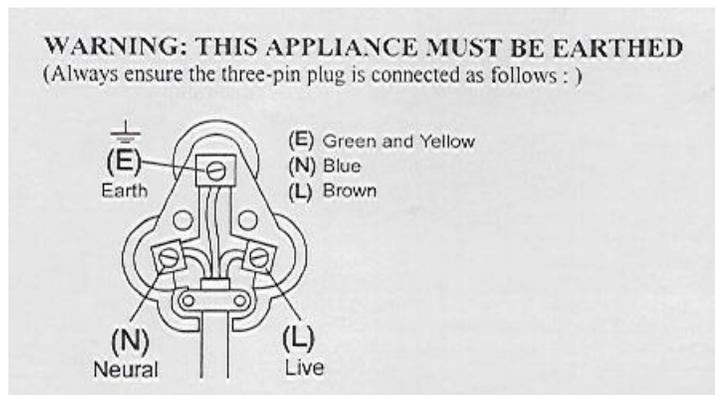
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

This unit is designed to operate on 230V-240V current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE
PRODUCED.**

WARRANTY

1. Tedelex Trading (Pty) Limited ("Tedelex") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

TEDELEX TRADING (PTY) LTD (JOHANNESBURG)

JOHANNESBURG
CAPE TOWN
DURBAN

TEL NO. (011) 490-9000
TEL NO. (021) 552-5161
TEL NO. (031) 792-6000

www.amap.co.za