

**cook's essentials®**

**HIGH PERFORMANCE KITCHENWARE**



**CAPPUCCINO CRAZY®  
MILK FROTHER**

**MODEL CECC30**

**OWNER'S MANUAL & RECIPE GUIDE**

# 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 fire, electrical shock and personal injury, do not immerse cord, plugs or the 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 return authorization, examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause fire, electric shock, or injury.
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 the appliance, remove plug from wall outlet.
12. Do not use the appliance for other than intended household use.
13. Always pour water from a container to fill the unit. Avoid filling the heater from the tap.
14. Never fill above the indicated maximum water level.
15. Before using unit, make sure the heater is filled with water.
16. The steam jet must never be pointed at a person in order to avoid burns. Never shake or turn over unit while in use.
17. During use of this appliance the steam nozzle gets extremely hot. **NEVER TOUCH THE STEAM JET WITH BARE HANDS!**
18. Extreme caution must be used when moving an appliance containing hot liquids.

**FOR HOUSEHOLD USE ONLY**  
**SAVE THESE INSTRUCTIONS**

# 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.

Longer extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

## 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 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.

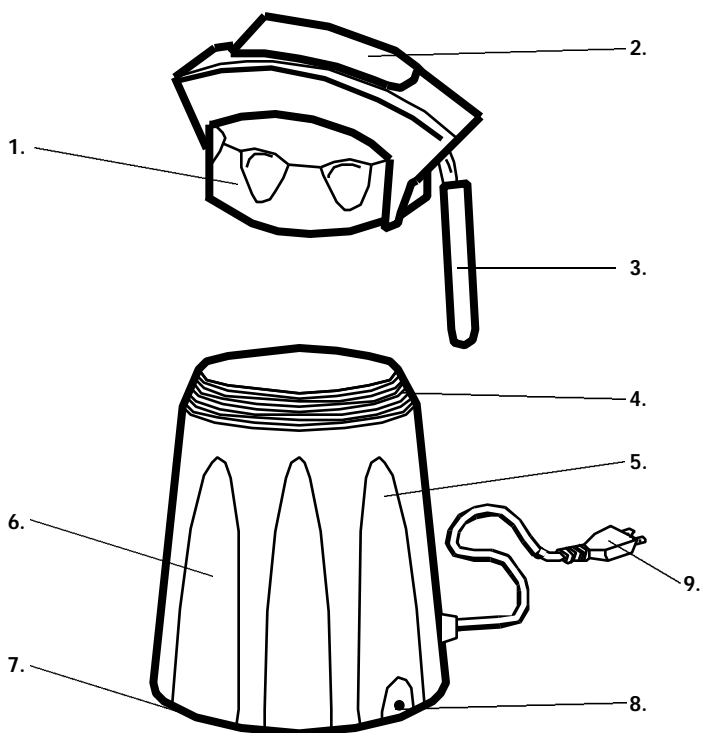
## SAFETY

The unit is equipped with three safety devices:

1. Thermostat
2. Safety Valve
3. Thermofuse

# GETTING TO KNOW YOUR COOK'S ESSENTIALS® CECC30 CAPPUCCINO CRAZY® MILK FROTHER

Before using your CECC30 for the first time, you should become familiar with all of the parts. Read all of the instructions and cautions carefully.



- 1. Upper casing\*
- 2. Operational push-button
- 3. Steam jet (Frothing attachment - P/N 30277)
- 4. Safety valve exit holes
- 5. Maximum water level indicator (inside)
- 6. Lower casing
- 7. Heating element
- 8. Pilot light
- 9. Polarized plug
- \*(Gasket for upper casing P/N 30279)

# FACTS YOU SHOULD KNOW

1. Cappuccino can be made from any roast or brewing method of coffee. Your Cook's Essentials® Cappuccino Crazy® gives you the freedom to add the frothy, steamed milk you love to espresso, your favorite drip coffee, brewed decaf or even instant.
2. The secret is in the steam. The patented steam jet allows high or low steam penetration so that you have options when frothing milk or preparing various beverages.

For instance, you can make delicious, fluffy scrambled eggs cooked with no butter, oils or fats!

3. Cappuccino Crazy® is versatile. It enables you to froth milk for a variety of cappuccino beverages and hot chocolate, as well as reheat soups, tea, coffee and other liquids.

# TO MAKE FROTH FOR CAPPUCCINO

1. Remove the upper casing.
2. Fill lower casing with water to the maximum level indicated.
3. Attach the upper casing of the Cappuccino Crazy® frothing attachment. Do not overtighten so as to avoid difficulty unscrewing for future use.
4. Plug the polarized plug into a 120V AC wall outlet. The pilot light will illuminate.
5. Wait until the pilot light goes off. This indicates the unit is ready for use.
6. Immerse the steam jet completely into the milk or other liquid contained in a small pitcher or heat resistant cup. Never immerse directly into drinking container.
7. Press the push-button to release steam from the jet. Move the pitcher in a circular, up and down motion.

***CAUTION: TO AVOID SCALDING, DO NOT ALLOW THE TIP OF THE JET TO RISE ABOVE THE SURFACE OF THE MILK, AS THE MILK IS VERY HOT AND MAY SPLATTER.***

8. After preparing each beverage, press the button and release some steam to clean the jet. This removes any milk which may remain inside the tip of the frothing jet.
9. Allow unit to cool completely before disassembling.

# DISASSEMBLY AND CLEANING OF APPLIANCE

1. Unplug from wall socket when not in use and before carrying out any operation of disassembly or cleaning.
2. Any cleaning or disassembly must only be done when the appliance is cold.
3. Never unscrew the upper casing when the appliance is in use or hot, whether to check water level or for cleaning.
4. Before any operation of disassembly or cleaning, press push-button firmly until ALL THE STEAM HAS BEEN RELEASED.
5. Never immerse the appliance in water while cleaning.
6. We suggest wiping the inside of the heater with a small sponge after the water has been totally used up.
7. Clean the steam jet frequently by releasing steam.
8. Clean the outside of the jet with a damp cloth or sponge using a mild dish detergent, then wipe with a clean, damp cloth.

# RECIPES

## Hot Drinks

### Café Au Lait

Half regular American style coffee and half steamed milk and froth usually served in a regular size coffee cup.

### Café Latte

A single serving of coffee with hot steamed milk and milk froth (usually served in a mug).

### Café Mocha (mocha java)

Café latte with chocolate sauce, syrup or sweetened cocoa added. Also can be topped with whipped cream and grated chocolate.

### Cappuccino

A single serving of coffee, hot steamed milk and milk froth, in approximately one third equal portions (served in a regular coffee cup).

### Café Macchiato

A single serving of coffee with milk froth only and no steamed milk.

### Latte Macchiato

A mug of steamed milk with 1 oz. of coffee poured on top.



## 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 Barbados

*Ingredients for one serving:*

1/2 cup freshly brewed hot coffee  
1 tsp. sugar  
1 tsp. rum  
1 tsp. Tia Maria  
1/2 cup milk

Combine sugar, Tia Maria and rum in a tall glass. Add hot coffee. Froth the milk with Cappuccino Crazy<sup>®</sup> and pour into glass. Decorate with chocolate shavings.

## Coffee Egg Nog

*Ingredients for one serving:*

1/2 cup freshly brewed hot coffee  
1 tsp. sugar  
1 egg, beaten  
1 shot whiskey or rum  
1/2 cup milk

Combine sugar, rum and egg in tall glass. Add hot coffee. Froth the milk with Cappuccino Crazy<sup>®</sup> and pour into glass. Decorate with chocolate shavings.

## Jamaican Coffee

*Ingredients for one serving:*

1/2 cup freshly brewed hot coffee  
1 tsp. chocolate liqueur  
2 tsp. rum  
1/2 cup milk

Pour hot coffee, rum and chocolate liqueur into a coffee glass. Froth the milk with Cappuccino Crazy<sup>®</sup> and pour into coffee glass. Decorate with chocolate or coconut shavings.

## Hot Chocolate

Place a quantity of chocolate powder, as indicated on the package into a cup. Heat milk in a pitcher, inserting the variable pressure rod completely into the air hole. Pour the hot milk into the cup containing the chocolate powder, and mix. Then heat the drink again with Cappuccino Crazy.<sup>®</sup>

## Hot Vanilla Shake

*Ingredients for one serving:*

1 tsp. vanilla  
1 tsp sugar  
1/2 cup milk

In a large mug combine milk and vanilla. Froth this mixture with Cappuccino Crazy<sup>®</sup> to top of cup. Add sugar and a few shakes of cinnamon if desired.

# Eggs Espresso

Prepare eggs as you would if you were making scrambled eggs (lightly beat with a fork or whisk to mix yoke and white parts, adding a little milk or water according to your preference). Make sure the container you use allows the jet to fully reach the bottom. We recommend a stainless steel pitcher for eggs. Then follow directions for frothing milk — use an up and down and circular motion to ensure even and complete cooking of eggs.

***THERE IS NO NEED TO USE BUTTER, OILS OR FATS.***

***Variations:*** You may add grated or diced cheese, ham or vegetables to the precooked eggs. Also, we suggest cinnamon, black pepper, basil or any other flavoring/spices to taste.

# LIMITED ONE YEAR WARRANTY

**Warranty:** This Cook's Essentials® product is warranted by the manufacturer to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This manufacturer's warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year manufacturer's warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number CECC30 when you call.

**In-Warranty Service (USA):** For an appliance covered under the manufacturer's warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054 .

**Out-of Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$ 6.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

**To return the appliance, ship to:** **To contact us, please write to, call, or email:**

ATTN: Repair Department  
708 South Missouri Street  
Macon, MO 63552

Repair Department  
P.O. Box 7366  
Columbia, MO 65205-7366  
1-800-233-9054

**Limitation of Remedies:** No representative or person is authorized to assume for the manufacturer any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall the manufacturer be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This manufacturer's warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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P/N 60747