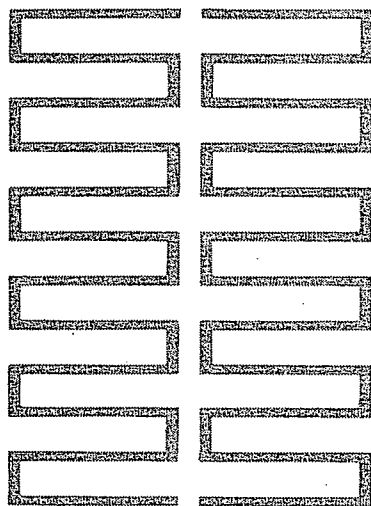


OWNER'S MANUAL

Model No. EX-10

THREE FOR ALL™

**Combination Espresso/Cappuccino,
Automatic Drip Coffee Maker**



Whether it is the perfect cup of coffee to start your morning, espresso as the finishing touch to a perfect meal or the extravagance of a rich cup of cappuccino with lunch, your Three For All™ from Salton can handle it with ultimate ease. Imagine it,—Three For All, all in one compact unit on your counter.

salton™

Get a taste of the good life from Salton.

IMPORTANT SAFEGUARDS

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

1. Read all instructions contained in this Owner's Manual carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not put cord, plug 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. The use of accessory attachments not recommended by Salton, Inc. may result in fire, electrical shock or personal injury.
7. Do not operate with a damaged cord or plug, or after the appliance has malfunctioned or been damaged in any manner. **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. Return the appliance to Salton, Inc. for examination, repair or adjustment.
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. Do not use any appliance for other than intended use. The appliance is for household use only.
12. Always be sure boiler cover is tightened securely before turning machine on. To assure a good fit, clear the rim of the filter and filter holder of coffee grounds before placing it in the machine.
13. **DO NOT** Unscrew or remove boiler cap while machine is in operation. Wait until brewing cycle is completed and all water and steam has been used up.
14. Do not remove carafe from automatic drip coffee maker warming tray while the coffee is still being brewed.
15. The carafe is designed for use with this appliance. It must never be used on a range top.
Do not set a hot carafe on a wet or cold surface.
Do not use a cracked carafe or a carafe having a loose or weakened handle.
Do not clean carafe with cleansers, steel wool pads, or other abrasive material.

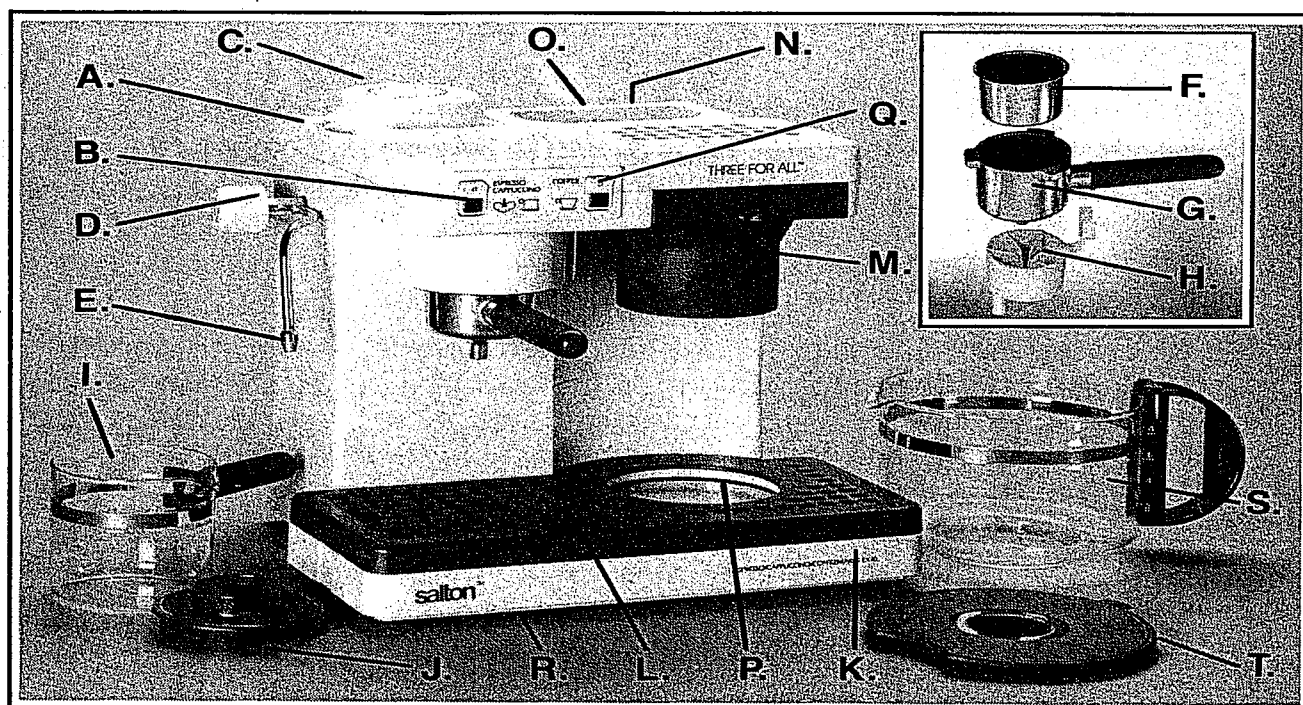
SAVE THESE INSTRUCTIONS

Getting to Know your Salton EX-10 Espresso/Cappuccino, Automatic Drip Coffee Maker.

Before attempting to use your Salton EX-10, you should become familiar with all of the parts and should try a practice run. Remove and replace the boiler cap, turn the steam control knob on and off, place and remove the filter in the filter holder and assemble the filter holder into the holder ring as you will have to do in actual operation. Read all of the instructions and CAUTIONS carefully.

Wash all removable parts in warm soapy water, rinse thoroughly and dry.

Identify all parts of your Salton EX-10 according to the photo below so that you have no doubts when reading the following instructions.

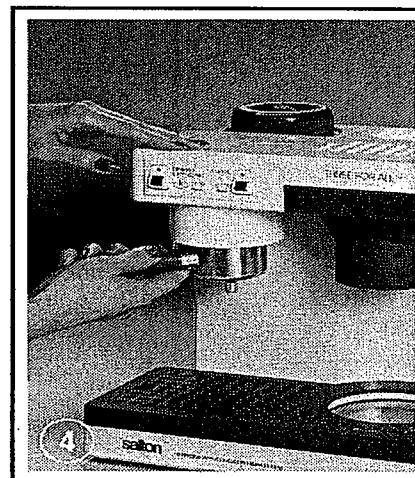
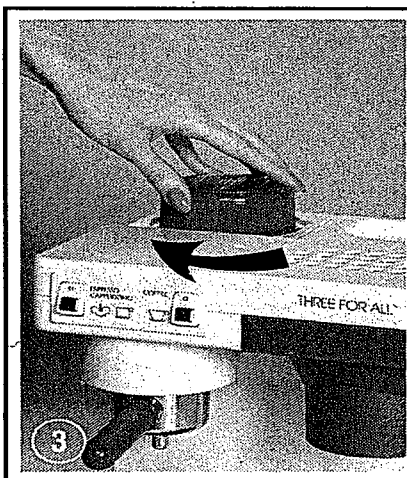
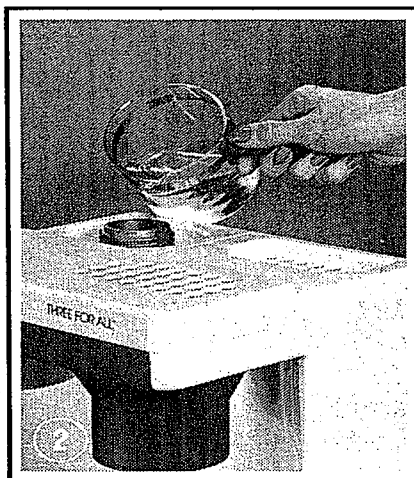


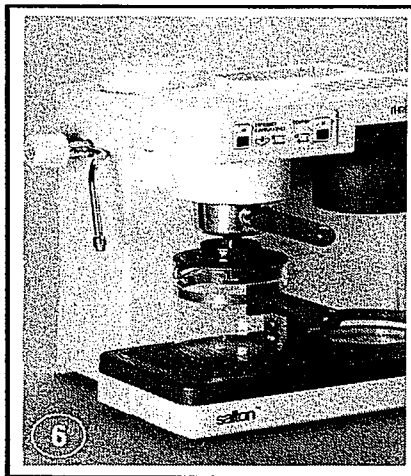
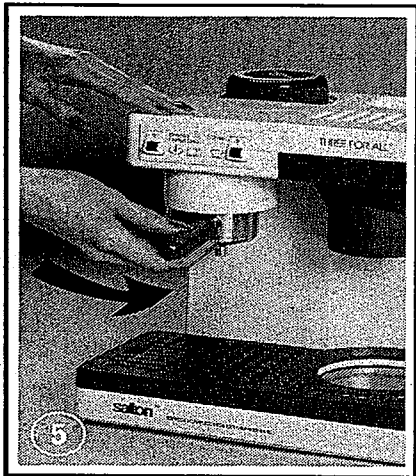
- | | |
|---|--|
| <p>A. Main body of Salton EX-10.
DO NOT attempt to open or disassemble. DO NOT immerse in water or other liquids</p> <p>B. Espresso/Cappuccino On/off switch</p> <p>C. Boiler cap</p> <p>D. Steam control knob</p> <p>E. Steam nozzle</p> <p>F. Espresso/Cappuccino Filter</p> <p>G. Espresso/Cappuccino Filter holder</p> <p>H. Adapter for use with one or two cups</p> | <p>I. Espresso/Cappuccino Carafe</p> <p>J. Espresso/Cappuccino Carafe cover</p> <p>K. Overflow tray</p> <p>L. Overflow tray grid</p> <p>M. Coffee maker filter holder</p> <p>N. Coffee Water reservoir</p> <p>O. Coffee Water reservoir cover</p> <p>P. Warming tray</p> <p>Q. Coffee maker on/off switch</p> <p>R. Cord storage</p> <p>S. Coffee Carafe</p> <p>T. Coffee Carafe Cover</p> |
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Operation

Directions For Making Espresso in the Salton EX-10

1. Plug in the machine and make sure that the switch (B) is in the OFF position (press the top of the switch inward). The light should be off.
2. Unscrew the boiler cap (C) by turning it counter clockwise (↺).
3. Fill the carafe (I) to the desired level. The side of the carafe is marked 2 and 4 for sufficient water to make 2 or 4 espresso cups. NOTE: If you plan to steam milk for Cappuccino, now is the time to add sufficient water for the steaming process. For example if you plan two servings of Cappuccino fill the carafe with enough water for 3 cups. Two for the Espresso and one for steaming the milk. If you are making four servings add a 5th espresso cup for the steaming. Pour the water into the boiler (See Fig. 2)
4. Close the boiler cap securely by screwing it clockwise (↻) (Fig. 3).
5. Place the filter (F) into the filter holder (G) and fill to the desired level with Espresso coffee. The filter is marked on the side for 2 or 4 cups. Tap lightly on the counter or table to settle and pack the coffee. Wipe the rim of the filter and filter holder to brush away any coffee grounds. This will assure a proper seating when it is put into the machine.
6. To place the filter and filter holder into the machine, grasp the handle of the filter holder and with the handle under the left front corner (See Fig. 4) raise the filter holder assembly upward into the filter holder ring, and turn the handle to the right locking the filter holder into the machine (See Fig. 5).
7. To make Espresso directly into the carafe, place the cover (I) on the carafe and place it under the filter holder making sure the opening in the carafe cover is directly below the nozzle (See Fig. 6). To make Espresso directly into a cup or two cups, fit the adapter (H) onto the bottom of the filter holder (See Fig. 7). Then place your cup below both nozzles or two cups, one under each nozzle (See Fig. 8).

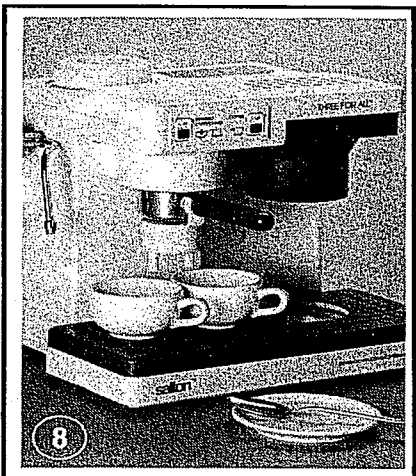




- 8.** Press the bottom of switch (B) to turn the machine on. The red light will show that it is operating. It will take approximately two minutes for water to be heated and forced from the boiler through the grounds in the filter. NOTE: The Salton EX-10 will process all the water in the boiler until it is empty therefore you must be sure to put only as much water in the boiler as you intend to serve.
- 9.** When all the water in the boiler has been used and Espresso is completed, turn off the machine by pressing in on the top of the switch (B). The light will go out.
- 10.** To refill the Boiler for additional servings, make sure the boiler is empty by opening and closing the steam control knob (D).

The boiler may be SAFELY opened ONLY AFTER ALL WATER HAS BEEN EXPENDED for Espresso or for steaming.

You may now refill the boiler and recharge the filter with fresh coffee as described in steps 2 through 8. Be sure the switch is in the OFF position and the light is out before unscrewing the boiler cover.



When you have finished with the machine, pull out the plug.

NOTE: Your Salton EX-10 has been equipped with a thermostat to protect it in the event that you accidentally leave the machine turned on. The thermostat causes the EX-10 to recycle rather than overheat.

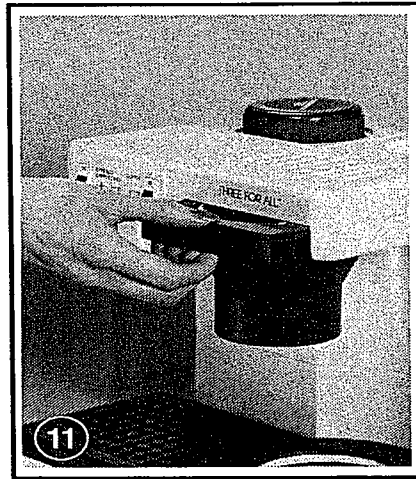
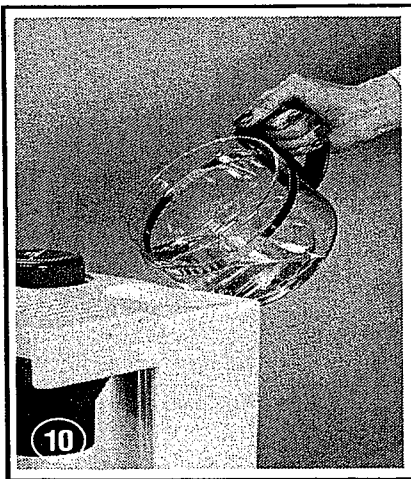
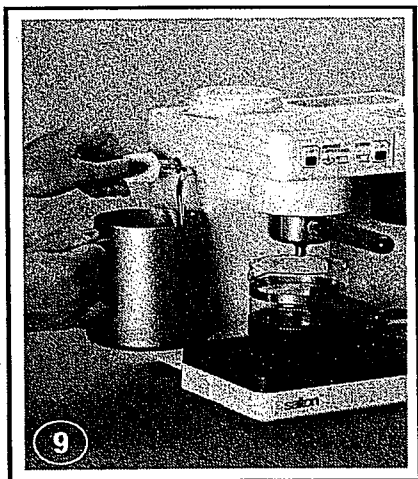
NOTE: In the event of a power failure or if you should have to shut off the machine before it has completed a full brewing cycle, unplug the machine and allow it to cool completely before attempting to open the boiler.

Directions For Making Cappuccino in the Salton EX-10

Cappuccino is made by topping Espresso with hot, frothy milk. Usual proportions are one third Espresso, and one third hot milk topped with one third milk froth. This can then be powdered with cinnamon, nutmeg or chocolate, and is often garnished with a cinnamon stick.

1. Follow the directions in steps 1 through 8 for making espresso.
2. While the water is heating, pour cold milk or half and half into individual cups (about $\frac{1}{3}$ full) or put about one ounce per serving into a small handled pitcher. Be sure that the steaming nozzle (E) can reach the bottom of the pitcher. If not, choose a smaller pitcher (See Fig. 9).
3. As soon as the first drops of coffee are expressed into the cups or carafe begin to steam the milk. Place the tip of the steam nozzle (E) almost to the bottom of the milk and open the steam valve (D) by turning the knob counter clockwise (↺). Move the cup or pitcher up and down (keeping the tip of the nozzle below the surface) to heat the milk, then hold the nozzle tip just below the surface to foam the milk. CAUTION: If you allow the tip of the steaming nozzle to rise above the surface of the milk, scalding milk may be splattered out of the pitcher.
4. Close the steam valve (D) by turning the knob clockwise (↻). Again, you are cautioned not to let the tip of the nozzle rise above the surface of the milk until the steam flow has stopped. Steam under pressure will otherwise splatter the hot milk and foam.
5. To complete the Cappuccino: If you have steamed the milk directly in the cup, pour the Espresso gently down the side of the cup. If you have steamed the milk in a pitcher, pour an equal amount of steamed milk into the Espresso then spoon on the foam. Top with cinnamon, nutmeg or chocolate.

Please ensure that coffee filter holder, when inserted on Espresso side, is turned counter-clock wise UNTIL it reaches a FULL STOP
Also Espresso coffee should NOT BE PACKED TIGHTLY in filter holder.



Cord Storage

The cord can be stored beneath the unit. To adjust the length, simply unwind only the amount needed to reach the outlet.

Short Cord Instructions:

A short power cord is provided to reduce the risks resulting from becoming entangled in or tripping over a long cord...

Longer detachable power supply cords or 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 should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over.

Care and Cleaning of your Salton EX-10

All removable parts should be washed in warm soapy water and thoroughly rinsed in clear water. The balance of the machine should be wiped clean. Never immerse the body of the EX-10 in water or any other liquid.

Clean the steam nozzle immediately after steaming milk. Open the steam control knob briefly with the nozzle over an empty cup or dish so as to blow out any milk inside the nozzle. Wipe the outside of the nozzle with a damp cloth.

Service and Repair

DO NOT attempt to repair your Salton EX-10 Combination Espresso/Cappuccino, Automatic Drip Coffee Maker. Should the machine malfunction, you should first call toll free (800) 233-9054 between the hours of 8:30 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the machine to the factory for repair. Under no circumstances should you attempt to open the housing and repair the machine. Should you do this, your warranty will be voided.

IMPORTANT INSTRUCTION ADDITION FOR THE REMOVABLE STEAM NOZZLE

The steampipe on this appliance is fitted with a removable nozzle. The nozzle should be removed and cleaned once a week to prevent build up of solidified milk. To prevent milk clogging up in the nozzle, clean the outside of the steampipe **immediately** after frothing milk with a damp cloth. Additionally, open the steam control knob briefly, with the nozzle over an empty cup, so as to blow out any milk inside the nozzle.

It is important that this operation is carried out after each occasion the product is used.

CAUTION: Hot steam – do not attempt to insert anything up the steampipe while blowing out with steam.

If blockage of the steampipe occurs, remove the nozzle as described below:

1. The appliance should be in cold or lukewarm condition.

2. Remove nozzle by means of the hexagonal opening at the end of the measuring spoon. Turn right to left to unscrew the nozzle (Fig. 1 + 2).

3. Brush nozzle in warm water.

4. Clear any obstruction in the nozzle by carefully using a fine needle (Fig. 3).

5. Refit the nozzle by hand turning from left to right until it reaches a full stop.

6. Fasten the nozzle carefully until it is tight (Fig. 4).

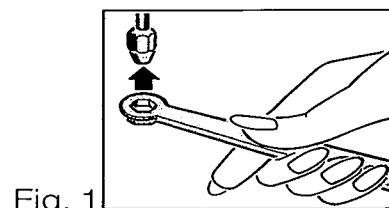


Fig. 1

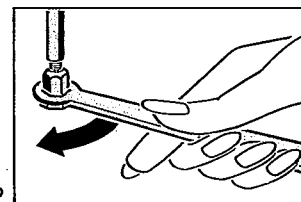


Fig. 2

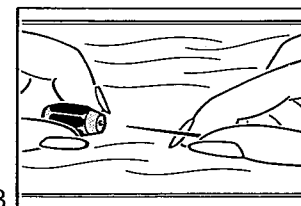


Fig. 3

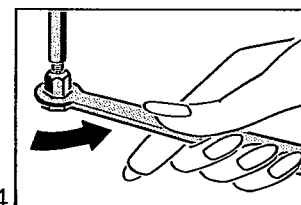


Fig. 4

CAUTION: The nozzle is tightened by a small turn only with the measuring spoon. Do not overtighten or cross the thread! This may also damage the measuring spoon.

Directions for Making Automatic Drip Coffee

- 1.** To remove the carafe (S) from the recessed warming tray (P), grasp the handle and lift up and out. Remove the cover (T) and fill the carafe with *cold* water to the desired level.
- 2.** Pour the water into the reservoir (N) either thru the holes in the cover or by removing the cover (O) and pouring directly in. (see fig. 10)
- 3.** Place the cover on the carafe, then place it on the warming tray (P).
- 4.** Remove the filter holder (M) by sliding it straight out. (see fig. 11)
- 5.** Place the paper filter into the holder making sure that the filter fits properly (we recommend Melitta No. 2).
- 6.** Measure the ground coffee into the filter and replace by sliding the filter holder straight in.
- 7.** Press the bottom of the coffee switch (Q) to turn the machine on. The red light will show that it is operating.
- 8.** The carafe sits on a warming tray (P) that will keep your coffee hot until you turn the unit off.

LIMITED WARRANTY

Espresso/Cappuccino machines distributed by Salton, Inc. are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton's option, without charge. This warranty covers normal consumer usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, commercial use or improper maintenance. 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 Salton, Inc., or to units which have been altered or modified without authorization of Salton, Inc., or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

To Return for Service

1. Securely package and return the product, PREPAID to:
Salton Housewares, Inc.
550 Business Center Drive
Mt. Prospect, IL 60056
2. Be sure to enclose:
 - a. Your name, address and phone number.
 - b. The date of purchase (or receipt as a gift).
 - c. An explanation of the malfunction or reason for return.

To insure prompt «In-Warranty» service, be sure to include proof of date of purchase.

We recommend you take the necessary precaution of insuring the parcel.

For repairs not covered by the Warranty, you will be advised of the cost of repair in advance and, subject to your approval to proceed, repairs will be completed and invoiced to you.

Get a taste of the good life from Salton.

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