

**OWNER'S MANUAL**  
Model No. CC30Plus

# **Cappuccino Crazy® Plus Espresso Maker**



**salton®**

*Get a taste of the good life with Salton.*

# Important Safeguards

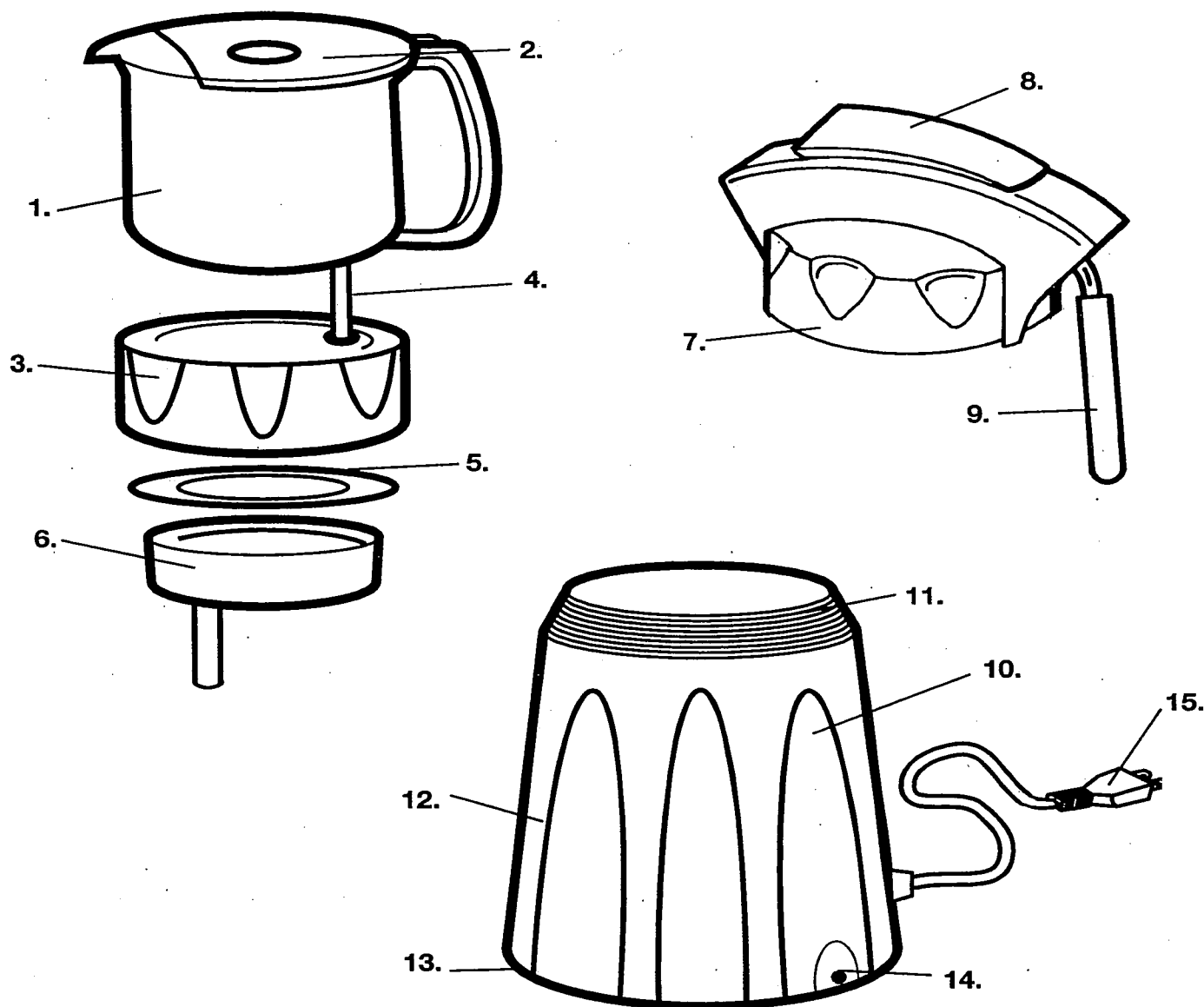
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. 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. Return the appliance to the Salton/MAXIM Housewares, Inc. for examination, repair or adjustment. See warranty.
7. The use of accessory attachments not recommended by Salton/MAXIM 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 stylus 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 NOZZLE WITH BARE HANDS!**
18. Extreme caution must be used when moving an appliance containing hot liquids.
19. The carafe is designed for use this appliance only. It must never be used on a range top or microwave. 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 cleaners, steel wool pads or other abrasive material.

## Save These Instructions

# Getting to Know Your Cappuccino Crazy® Plus Espresso Maker

Before using your CC30 Plus for the first time, you should become familiar with all of the parts. Read all of the instructions and cautions carefully.



**Espresso Attachment:**

- 1. Carafe with handle
- 2. Carafe lid
- 3. Upper casing
- 4. Brass jet
- 5. Filter gasket
- 6. Filter basket w/ tube

**Frother Attachment:**

- 7. Upper Casing
- 8. Operational push-button
- 9. Steam jet

**Base:**

- 10. Maximum water level indicator (inside)
- 11. Safety valve exit holes
- 12. Lower casing
- 13. Heating element
- 14. Pilot light
- 15. Polarized plug

# Facts You Should Know

1. Cappuccino can be made from any roast or brewing method of coffee. Cappuccino Crazy® Plus 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® Plus 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. Now you can make espresso with the unique filter system.

## Instructions For Making Espresso Coffee

1. Unscrew the upper casing of the Cappuccino Crazy® Plus and remove the coffee filter inside.
2. Fill the container inside the heater with water to the maximum water level indicated.
3. Insert the filter basket into the container. Make sure the gasket is in place. (See figure 5 on page 2.) Fill the filter basket with the desired amount of fine ground coffee. Do not tamp coffee. To make a full 4 oz. of espresso, fill the filter basket to the top.
4. Screw the upper casing back onto the heater securely. **DO NOT OVERTIGHTEN** so as to avoid difficulty unscrewing for future use.
5. Place the carafe with lid in place, on the upper casing.
6. Lower the carafe lid. **Do not operate the unit without carafe in proper position and carafe lid in closed position.**
7. Insert the polarized plug into a 120V AC wall outlet. The pilot light will illuminate.
8. In approximately three minutes, the espresso coffee will start to release from the jet into the carafe. When coffee has stopped flowing, the process is completed and the coffee is ready to serve.
8. To serve, unplug the unit and remove the carafe straight upwards to avoid breaking the glass tube in the carafe, from the upper casing and pour into desired heat resistant container.

## To Make Froth for Cappuccino

1. After making espresso, unplug the unit and allow to cool for a few minutes before removing the upper casing again.
2. After a few minutes, remove the upper casing.

## To Make Froth *(continued)*

**IMPORTANT:** Be careful when removing the upper casing. The brass jet and the coffee filter and basket may still be hot.

3. Carefully remove the filter basket using mitts or gloves, so as not to burn yourself. Discard old grounds.
4. Refill lower casing with water to the maximum level indicated.
5. Attach the upper casing of the Cappuccino Crazy® Plus frothing attachment. Do not overtighten so as to avoid difficulty unscrewing for future use.
6. Plug the polarized plug into a 120V AC wall outlet. The pilot light will illuminate.
7. Wait until the pilot light goes off. This indicates the unit is ready for use.
8. 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.**

9. 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.**

10. After preparing each beverage, press the button and release some steam to clean the jet. This step is independent of Step 7 and serves a different purpose. It removes any milk which may remain inside the tip of the frothing jet.
11. 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.
9. All attachments can be cleaned in warm, soapy water.

# Safety

The unit is equipped with three safety devices:

1. Thermostat
2. Safety Valve
3. Thermofuse

## Polarized Plug

If 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.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or 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.

## 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.

## Recipes (continued)

**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® Plus 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® Plus 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® Plus 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® Plus.

**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® Plus 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.

# ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. This 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 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 Salton/MAXIM Housewares, Inc., 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.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. 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.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. 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 CUSTOMER SERVICE stating that you are a consumer with a problem.

**In-Warranty Service:** For an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$6.00 for return shipping and handling.

Salton/MAXIM 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.

Return the appliance to: ATTN: Repair Department  
Salton/MAXIM Housewares, Inc.  
550 Business Center Drive  
Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products, visit our website:  
<http://www.homecreations.com>