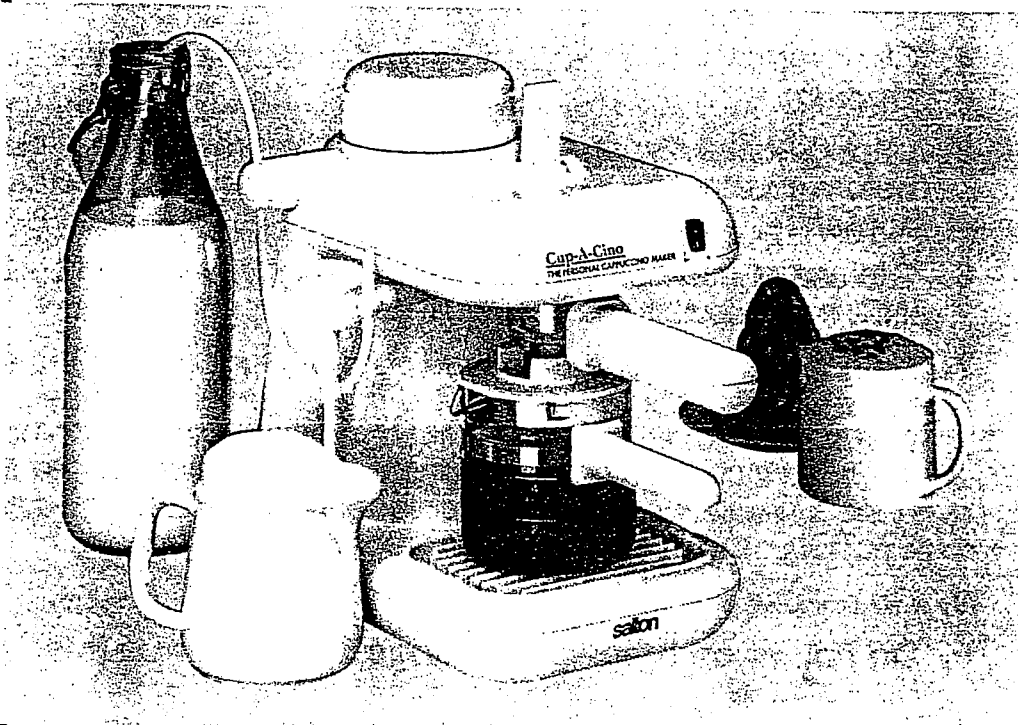


OWNER'S MANUAL

Model No. EX-11

Cup-A-Cino the personal cappuccino maker



CUP-A-CINO™ — it's better! and it's by SALTON. This smart, attractive cappuccino espresso outperforms the competition feature by feature. Cup-A-Cino™ brews from 1 to 4 cups — at once or independently.

Our Cappuccino Wizard is magical — cup after cup of hot chocolate, cappuccino, cafe latte and more are at your fingertips.

A personal size coffee maker, with superior technology that's friendly! That's Cup-A-Cino™.

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 risk of electrical shock, be sure to plug into a 3-wire grounded receptacle. 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 has 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 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 the machine is in operation. Wait until brewing cycle is completed and all water and steam has been used up.
14. 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

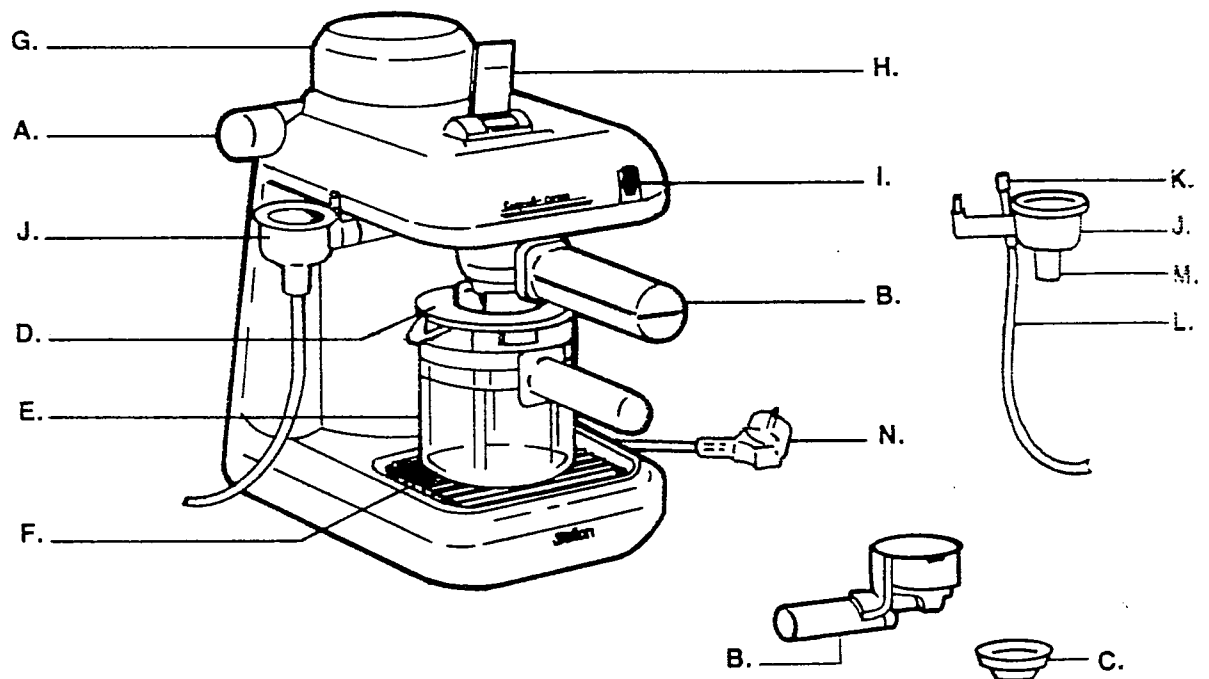
GETTING TO KNOW YOUR SALTON EX-11 "CUP-A-CINO"

THE PERSONAL CAPPUCCINO MAKER

Before attempting to use your SALTON "CUP-A-CINO", you should become familiar with all of the parts: Remove and replace the boiler cap, turn the steam control knob on and off, place and remove the filter baskets in the filter holder and assemble the filter holder into the unit as you will have to do in actual operation. Read all of the instructions and CAUTIONS carefully.

Wash the filter, filter holder, carafe and carafe cover in warm soapy water, rinse thoroughly and dry.

Identify all parts of your SALTON "CUP-A-CINO" according to the drawing below so that you have no doubts when reading the instructions that follow.



- A. STEAM CONTROL KNOB
- B. FILTER HOLDER
- C. FILTER
- D. CARAFE COVER
- E. CARAFE
- F. OVERFLOW TRAY WITH GRID
- G. BOILER CAP

- H. STEAM DIVERTER TAB
- I. ON/OFF SWITCH
- J. CAPPUCCINO WIZARD
- K. DIVERTER PIN
- L. ASPIRATOR TUBE
- M. CAPPUCCINO WIZARD SPOUT
- N. CORD AND PLUG

BEFORE USING YOUR SALTON "CUP-A-CINO" FOR THE FIRST TIME

1. Wash in soapy water...rinse and dry thoroughly all removable parts...FILTER HOLDER (B) ...FILTER (C)...CARAFE COVER (D) ...CARAFE (E).
2. Adjust the cord to the desired length (See Fig. 1) and making sure the ON/OFF SWITCH (I) is in the "OFF" position...PLUG (N) the machine into an outlet.
3. Unscrew the BOILER CAP (G) by turning it counter clockwise (See Fig. 2).
4. Fill the CARAFE (E) up to the 4 mark with cold clean water...pour the water into the boiler...(See Fig. 3) secure the BOILER CAP (G) by turning clockwise.
5. Place the FILTER (C) into the FILTER HOLDER (B)...do not put coffee into the filter...this process is to clean your machine...to place the FILTER HOLDER (B) into the machine...grasp the handle securely holding it under the left corner of the machine (See Fig. 4) raise the FILTER HOLDER (B) assembly upward into the filter holder ring...turn the handle to the right locking the filter holder into the machine...approximately to the center of the machine.
6. Place the CARAFE COVER (D) on the CARAFE (E) and insert it under the FILTER HOLDER (B).
7. Press the bottom of the ON/OFF SWITCH (I)...to the lighted "ON" position.
8. While you are waiting for the water to heat and run through the machine...place an empty heat proof container under the CAPPUCINO WIZARD SPOUT (M) and place the ASPIRATOR TUBE (L) into a glass of tap water.
9. When the water begins to empty from the boiler through the FILTER HOLDER (B) into the CARAFE (E) raise the STEAM DIVERter TAB (H) up (See Fig. 7)...raise the DIVERter PIN (K) on the CAPPUCINO WIZARD (J) up into the open position (See Fig. 6)...open the STEAM CONTROL KNOB (A) by turning it counter clockwise...half a turn...this will draw up the tap water mix it with the steam and empty it into the container you have placed below the CAPPUCINO WIZARD SPOUT (M)...when all the water has run thru the CAPPUCINO WIZARD SPOUT (J)...lower the STEAM DIVERter TAB (H) allowing the balance of the water in the boiler to run through the FILTER HOLDER (B) and into the CARAFE (E).
10. Close the STEAM CONTROL KNOB (A) by turning it clockwise until it stops...push the DIVERter PIN (K) down.
11. When all the water has been emptied from the boiler...press the top of the ON/OFF SWITCH (I) into the "OFF" position...your SALTON EX-1 is now clean and ready for use.

NOTE: This process must only be repeated if the machine has not been used for a long period of time.

Espresso coffee differs from regular coffee in that it is much richer and stronger. The beans for espresso are roasted darker and then more finely ground than for regular coffee. The quality of the espresso coffee is very important and to obtain a creamy and flavorful espresso you should use first quality coffee...correctly ground.

Because espresso is so rich, it is traditionally served in small demitasse cups about 2 - 2½ ounces.

DIRECTIONS FOR MAKING ESPRESSO IN YOUR SALTON "CUP-A-CINO"™

1. Making sure that the ON/OFF SWITCH (I) is in the "OFF" position (press the top of the switch down)...insert the PLUG (N) into an outlet. The ON/OFF SWITCH (I) light should not be on.
2. Unscrew the BOILER CAP (G) by turning it counter clockwise (See Fig. 2).
3. Fill the CARAFE (E) to the desired level with fresh...cold water. The side of the carafe is marked 2 and 4 for sufficient water to make 2 or 4 espresso size cups (approximately 2 - 2½ oz). NOTE: If you plan to steam milk for Cappuccino, now is the time to add enough water for the steaming process. For example...if you plan two servings of Cappuccino fill the carafe with enough water for 2½ cups. Two for the Espresso and ½ cup for steaming the milk. If you are making four servings...add a 5th espresso cup of water for the steaming. Pour the water into the boiler (See Fig. 3).
4. Close the BOILER CAP (G) securely by turning it clockwise.
5. Place the FILTER (C) into the FILTER HOLDER (B) and fill to the desired level with Espresso coffee. The FILTER (C) is marked on the inside for 2 or 4 cups. Shake slightly to settle the coffee...**DO NOT PACK THE COFFEE**...Wipe the rim of the FILTER (C) and the FILTER HOLDER (B) to brush away any coffee grounds. This will assure a proper seating when it is put into the machine.
6. To place the FILTER HOLDER (B) into the machine, grasp the handle securely holding it under the left front corner of the machine (See Fig. 4) raise the FILTER HOLDER (B) assembly upward into the filter holder ring...turn the handle to the right locking the filter holder into the machine...approximately to the center of the machine.

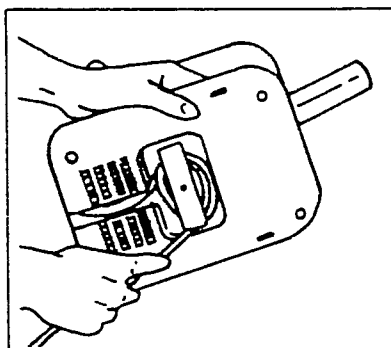


Figure 1

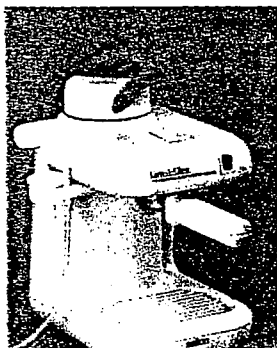


Figure 2



Figure 3

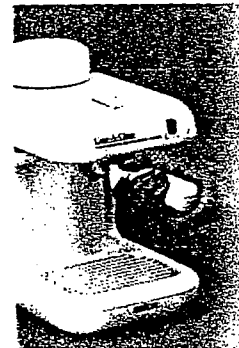


Figure 4

7. To make Espresso directly into the CARAFE (E)...place the CARAFE COVER (D) on the CARAFE (E) and place it under the FILTER HOLDER (B) making sure the opening in the CARAFE COVER (D) is directly below the nozzles...to make Espresso directly into an Espresso cup or cups place the cup(s) directly under the FILTER HOLDER (B) and below the nozzles.
8. Press the bottom of the ON/OFF SWITCH (I) to turn the machine on...the red light will come on indicating that the machine is operating. It will take approximately three minutes for water to be heated and forced from the boiler through the coffee in the filter. NOTE: The SALTON EX-11 will process all the water in the boiler until it is empty therefore you must be sure to put only as much water into the boiler as you intend to serve.
9. When all the water in the boiler has been used and your Espresso is completed...turn off the machine by pressing in on the top of the ON/OFF SWITCH (I)...the light will go out.
10. To refill the boiler for additional servings...make sure the boiler is empty by raising the DIVERTER PIN (K) on the CAPPUCCINO WIZARD (J) and opening and closing the STEAM CONTROL KNOB (A).

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 refill 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 unplug it.

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.



Figure 5

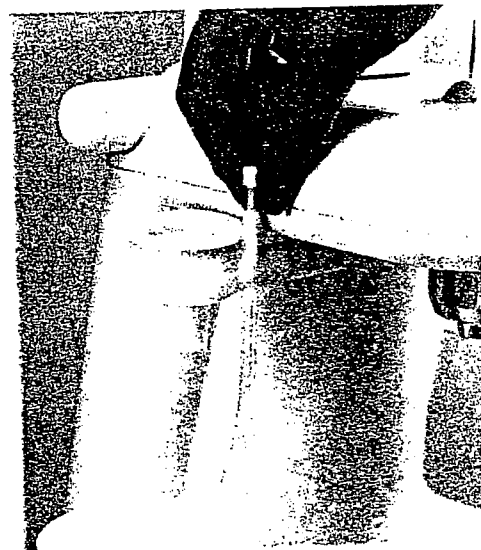


Figure 6

DIRECTIONS FOR MAKING CAPPUCCINO

Legend has it that Cappuccino takes its name from the color of the robes worn by the Capuchin monks who created this delicious coffee. Cappuccino is traditionally made by topping freshly brewed Espresso with hot, frothy milk. The proportions are usually $\frac{1}{3}$ espresso... $\frac{1}{3}$ hot milk... $\frac{1}{3}$ milk foam. It is usually served in a regular coffee cup or a Cappuccino cup.

1. Follow the directions in steps 1 through 8 for making espresso.
2. Place the empty container or cups to receive the steamed milk directly under the CAPPUCCINO WIZARD SPOUT (M).
NOTE: Milk will double in volume.
3. Place the ASPIRATOR TUBE (L) directly into the cold milk (the milk can still be in the carton or in a glass)...making sure that the tube reaches the bottom of the container (See Fig. 5).
4. Lift up the DIVERTER PIN (K) to the open position (See Fig. 6).
5. As soon as the first drops of Espresso fall into the CARAFE (E)...Raise the STEAM DIVERTER TAB (H) up (See Fig. 7).
6. Turn the STEAM CONTROL KNOB (A) counter clockwise...about half a turn...this will draw the cold milk up through the tube...combining it with the steam...the hot frothy milk will then be disbursed into the container below the CAPPUCCINO WIZARD SPOUT (M) (See Fig. 8).
7. When you have frothed the desired amount of milk...turn the STEAM CONTROL KNOB (A) clockwise until it stops...press the DIVERTER PIN (K) down...press the STEAM DIVERTER TAB (H) down allowing the Espresso to continue.
8. To complete the Cappuccino...pour the desired amount of frothed milk into your freshly brewed espresso coffee and spoon a couple of tea-spoons of the foam on the top...you may wish to sprinkle cinnamon or chocolate on top of the foam.

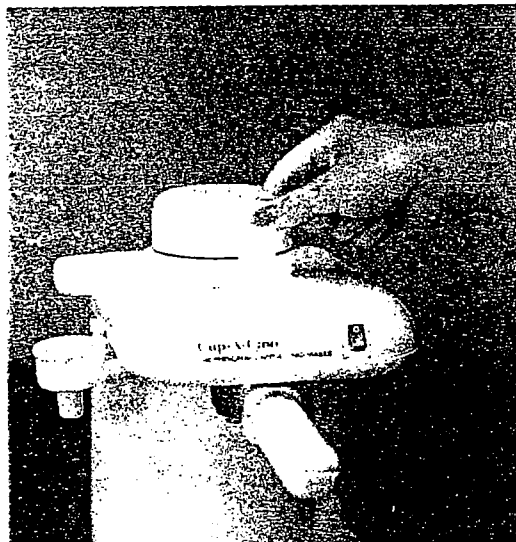


Figure 7

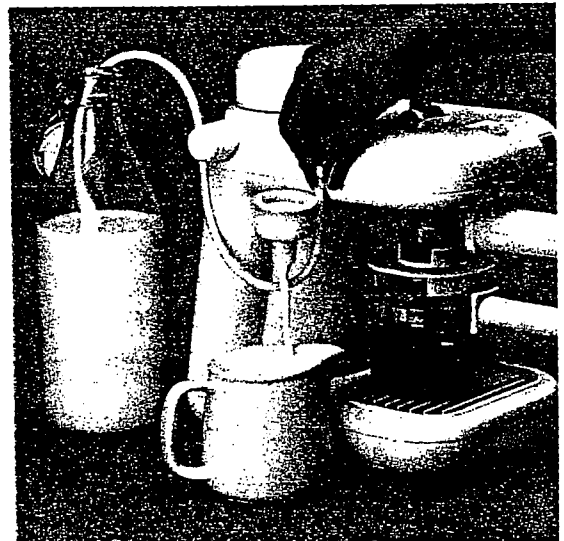


Figure 8

PLEASE NOTE: The milk can be foamed directly into the cups it will be served in...you can stop and change cups by simply turning the STEAM CONTROL KNOB (A) clockwise...to the off position while you change cups...after you have foamed the milk...and completed the espresso simply pour the espresso slowly down the side of the cup, this will allow the espresso to mix with the steamed milk and the foam to float to the top.

DO NOT ATTEMPT TO OPEN, OR DISASSEMBLE CAPPUCCINO WIZARD WHILE CUP-A-CINO IS ON OR IN USE.

NOTES ON MILK FOR CAPPUCCINO

Any type of milk can be used for Cappuccino as long as it is cold and fresh.

Skim milk will give you a very dense foam because it has less fat...whole milk gives you lighter foam that may collapse a bit after you complete the steaming, but it also gives you a richer taste as will half and half and cream.

USE OF THE CAPPUCCINO WIZARD WITHOUT MAKING ESPRESSO

From time to time you will want to use your Cappuccino Wizard without making espresso...for example...almost instant hot water for tea...soup mixes...instant hot drinks...hot milk...hot chocolate...just to name a few.

1. Making sure that the ON/OFF SWITCH (I) is in the "OFF" position (press the top of the switch down)...the light should not be on...insert the PLUG (N) into an outlet.
2. Unscrew the BOILER CAP (G) by turning it counter clockwise (See Fig. 2).
3. Fill the CARAFE (E) with fresh, cold water to 4...this will give you plenty of steam...pour the water into the boiler (See Fig. 3).
4. Close the BOILER CAP (G) securely by turning it clockwise.
5. Place the FILTER (C) into the FILTER HOLDER (B) DO NOT PUT IN ANY COFFEE...place the FILTER HOLDER (B) into the machine by grasping the handle securely and holding it under the front left corner of the machine (See Fig. 4) raise the FILTER HOLDER (B) assembly upward into the filter holder ring...turn the handle to the right locking the filter holder into the machine...approximately to the center of the machine.
6. Press the bottom of the ON/OFF SWITCH (I) to turn the machine on...the red light will come on indicating that the machine is operating. Raise the STEAM DIVERTER TAB (H) (See Fig. 7)...It will take approximately three minutes for water to be heated and steam ready for the CAPPUCCINO WIZARD.
7. Place the empty container or cup to receive the hot water...hot chocolate...etc...directly under the CAPPUCCINO WIZARD SPOUT (M).

8. Place the ASPIRATOR TUBE (L) directly into the water or cold milk...making sure that the tube reaches the bottom of the container (See Fig. 5).
9. Lift up the DIVERter PIN (K) to the open position (See Fig. 7).
10. Turn the STEAM CONTROL KNOB (A) counter clockwise about half a turn...this will draw the water or cold milk up thru the tube...combining it with the steam...the hot liquid will then be disbursed into the container below the CAPPUCCINO WIZARD SPOUT (M) (See Fig. 8).
11. When you have heated or frothed the desired amount of liquid...turn the STEAM CONTROL KNOB (A) clockwise...until it stops...press the DIVERter PIN (K) down...you may leave the machine like this...ready to use again...as long as you still have water in the boiler...if you will not need it within the hour...turn it off.

PLEASE NOTE: When making soup or other mixes...these should be placed in the container under the CAPPUCCINO WIZARD SPOUT (M)...the hot water or hot milk will then be disbursed over them...stir thoroughly before drinking.

**DO NOT ATTEMPT TO OPEN, OR DISASSEMBLE
CAPPUCCINO WIZARD WHILE CUP-A-CINO
IS ON OR IN USE.**

CLEAN YOUR CAPPUCCINO WIZARD AFTER EACH USE

1. Press the bottom of the ON/OFF SWITCH (I) to turn the machine on (if it is not already on).
2. Place an empty container under the CAPPUCCINO WIZARD SPOUT (M).
3. Make sure the DIVERter PIN (K) is in the raised position (See Fig. 6).
4. Place the ASPIRATOR TUBE (L) into a glass of water.
5. Raise the STEAM DIVERter TAB (H) up (See Fig. 7).
6. Turn the STEAM CONTROL KNOB (A) to the back of the machine and run the water thru the CAPPUCCINO WIZARD...this will clean everything easily.
7. When clean, turn the STEAM CONTROL KNOB (A) clockwise until it stops...press down the DIVERter PIN (K) and remove the ASPIRATOR TUBE (L) from the water.
8. Push down the STEAM DIVERter TAB (H)...press the top of the ON/OFF SWITCH (I) to the "OFF" position.

CARE AND CLEANING OF YOUR SALTON "CUP-A-CINO"

ALWAYS MAKE SURE THAT YOUR SALTON EX-11 IS UNPLUGGED BEFORE CLEANING.

All removable parts should be washed in warm soapy water and thoroughly rinsed in clear water, then dried. The balance of the machine should be wiped clean. Do not clean with cleansers, steel wool pads, or other abrasive material.

The DRIP TRAY (F) is removable for easy cleaning.

Never immerse the body of the EX-11 in water or any other liquid.

DO NOT WASH REMOVABLE PARTS IN DISHWASHER.

CORD STORAGE

The cord can be stored beneath the unit. To adjust the length...simply unwind only the amount needed to reach the outlet. (See Fig. 1).

SHORT CORD INSTRUCTIONS

A short power cord is provided to reduce risks 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 an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. The extension cord should be a GROUNDING TYPE 3-WIRE CORD. 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.

LIMITED WARRANTY

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.

Service and Repair

DO NOT attempt to repair your SALTON EX-11 ESPRESSO/CAPPUCCINO MACHINE. Should the machine malfunction, you should first call toll free (800) 323-9391 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. 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.

To Return for Service

1. Securely package and return the product, PREPAID to — Salton, Inc.,
Repair Department, ~~6330 W. Touhy Ave., Niles, IL 60648.~~
2. Be sure to enclose: 550, Business Drive, Mount Prospect, IL 60055
 - 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.
 - d. 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.



salton™



PROBLEM AND POSSIBLE CAUSES CHECK LIST

PROBLEM

POSSIBLE CAUSES

MACHINE IS NOISY

WHEN THE WATER IS BEING HEATED IN THE BOILER YOU WILL HEAR THE NOISE...THIS IS NORMAL

MACHINE DOES NOT WORK AND ON/OFF SWITCH LIGHT DOES NOT COME ON

NO CURRENT...UNPLUGGED

COFFEE DOES NOT COME OUT

NO WATER IN BOILER
COFFEE GROUND TOO FINE
COFFEE PACKED IN FILTER
TOO MUCH COFFEE IN FILTER

COFFEE COMES OUT FROM THE FILTER HOLDER EDGE

FILTER HOLDER NOT CORRECTLY INSERTED
TOO MUCH COFFEE IN FILTER
FILTER HOLDER EDGE NOT CLEAN

NOT ENOUGH STEAM FOR CAPPUCCINO WIZARD

NO EXTRA WATER ADDED FOR STEAMING

ESPRESSO WATERY

TOO MUCH WATER FOR THE AMOUNT OF ESPRESSO COFFEE

STEAM COMING FROM UNDER BOILER CAP

MAKE SURE THAT THE CAP IS TIGHT
THE BOILER CAP WORKS AS A SAFETY VALVE TO RELEASE STEAM

STEAM COMES OUT OF THE FILTER HOLDER WHILE MAKING ESPRESSO

THIS IS NORMAL WITH THIS KIND OF SYSTEM