

READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in electrical appliances and may cause personal injury or death. Please follow all safety instructions.

4-Cup Espresso/Cappuccino Maker

USE AND CARE GUIDE FOR
MODEL MEX2B



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons including the following:

- Read all instructions before using appliance.
- Do not touch hot surfaces. Use handles or knobs.
- When in use, the appliance is under pressure and should never be left unattended.
- To protect against electric shock, do not immerse cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used near children.
- This appliance is not for use by children.
- 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.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact Salton Consumer Service for return authorization, examination, repair or adjustment.
- The use of accessory attachments not recommended by Salton, Inc. may result in fire, electric shock or personal injury.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Prior to connecting or disconnecting plug from wall outlet, turn Power Button to Off. The On light will be dark.
- Be certain lids, filter holder and steam nozzle are securely in place before operating appliance.
- Never use the appliance without water.
- Do not use the appliance for other than intended use.
- Scalding may occur if any lids, filter holder or steam nozzle are removed during the brewing cycle. Do not unscrew or remove boiler cap while the appliance is in operation, as scalding may occur.
- Wait until brewing cycle is complete and all water and steam have been utilized.
- Keep steam control knob in closed position when not being used.

- 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 the carafe if it is cracked or has a loose or weakened handle. Do not clean carafe with cleansers, steel wool pads or other abrasive materials.
- Do not move appliance when either the water tank or the carafe contains hot liquid.
- The glass carafe, the filter holder and the steam tube become hot while the machine is in use. Always use with care.
- Do not remove the filter holder when the appliance is producing steam, hot water or coffee.
- **CAUTION:** Hot surfaces.

SAVE THESE INSTRUCTIONS

This appliance is for household use only.

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125V, and at least 13A, 1625W, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop 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). As a safety feature, to reduce the risk of electric shock, the plug is intended to fit in 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.

WARNING: To reduce the risk of fire or electric shock, **DO NOT REMOVE BOTTOM COVER!** There are no user serviceable parts inside. Repair should be done by authorized service personnel only.

ELECTRIC POWER: If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electric circuit from other operating appliances.

Melitta Fast Brew™ 4-Cup Espresso/Cappuccino Maker

Dear Customer,

Congratulations! You have purchased a Melitta® Espresso/Cappuccino Maker. We at Melitta® would like to welcome you to the wonderful experience of being able to prepare and enjoy the rich warmth of espresso and cappuccino right in your own home.

This coffee maker is a 4-cup steam espresso/cappuccino machine. It features a brew strength selector and a steam jet milk frother so that you can modify the results to suit your personal taste.

In addition, it features soft touch handles on the glass carafe and tamper, and a safety pressure cap. For your convenience, this appliance comes with a removable drip tray and cord storage.

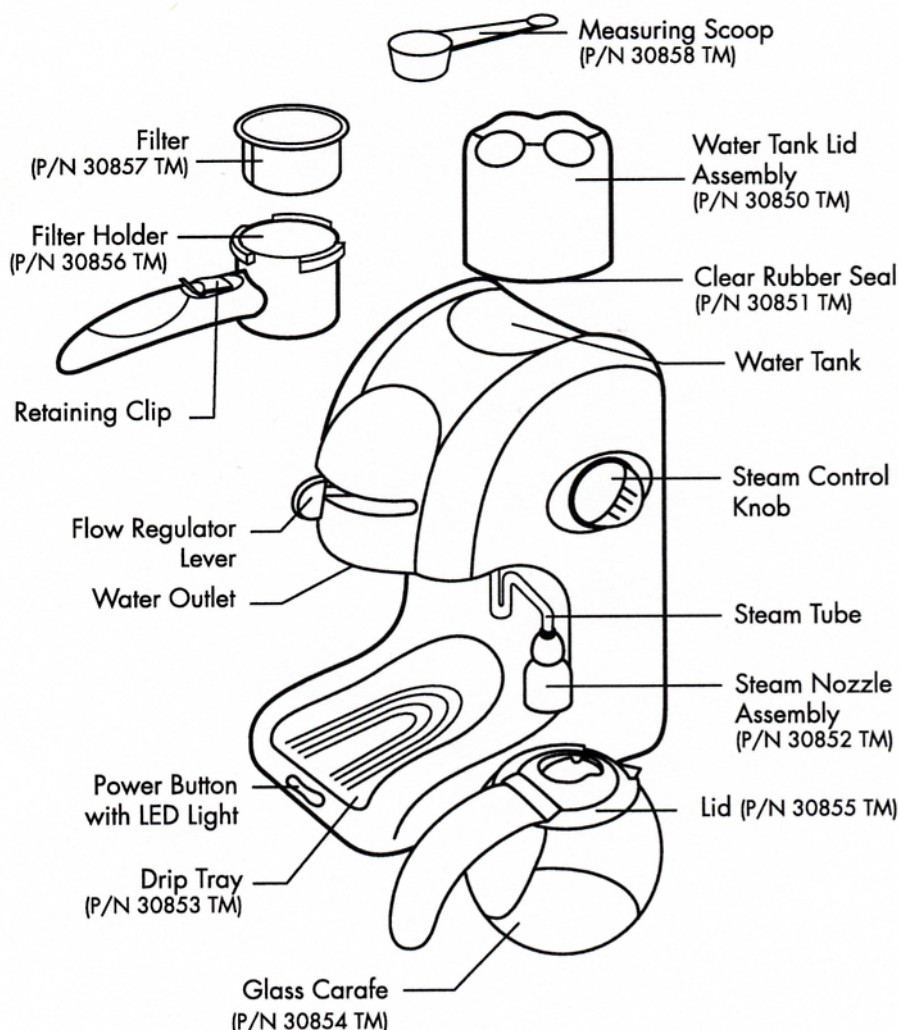
Because successful preparation is crucial to the taste of the finished product, we encourage you to read the instructions thoroughly before you attempt to use this appliance. The instructions outline the steps that will ensure your espresso or cappuccino is made properly, and with ease. That way, you can enjoy each as they were meant to be enjoyed – frequently!

We at Melitta® encourage you to “indulge a little every day” with a great cup of espresso.

Your product may vary slightly from illustration.

Parts Identification

Before using your Melitta® Espresso/Cappuccino Maker for the first time, you should become familiar with all of the parts. Read all instructions and cautions carefully.



Identify all the parts of your Melitta® Espresso/Cappuccino Maker according to the illustration, so that you are familiar with each part when it is mentioned in the instructions that follow.

Before brewing the first time, follow the instructions for “Making Perfect Espresso” but use water only. Then, repeat the process a second time. Wash all removable parts in warm, soapy water. Rinse, dry and assemble as instructed.

Making Perfect Espresso

1. Unscrew the water container lid on top of the machine by turning it counterclockwise. Lift and turn again to remove the lid.
2. Before filling the water tank, always switch the machine off and remove the plug from the outlet. To fill the water tank, use your glass carafe to measure the volume of fresh, filtered, cold water required. Do not overfill. The carafe is marked with water levels for 2 cups (minimum) and 4 cups (maximum). Care should be taken to ensure that the correct amount of water is placed in the tank, as the espresso maker always uses all the water.
3. Close the water tank lid tightly by turning it clockwise.
4. Place the washable metal filter into the filter holder and add the desired quantity of coffee to the filter using the scoop provided. Spread the coffee evenly in the filter and *lightly* press it down. Special marks on the inside of the filter show the correct coffee levels for 2 and 4 cups. Remove excess coffee from the edge of the filter.
5. Make sure the filter retaining clip is positioned along the filter handle. Position the filter holder beneath the water outlet, under the words “Remove,” to fit it onto your machine. Push it upwards and turn it to the right into the locked position.
NOTE: Push firmly to the right to lock in position. The handle should now be aligned under the word “Lock.”
6. Your espresso maker is fitted with a flow regulator which allows you to make **Light**, **Medium** or **Strong** espresso. **Medium** strength espresso is obtained by setting the flow regulator lever midway between **Light** and **Strong**. Select the desired position. Do not set it at **Cappuccino** position.
7. Check the steam control knob to make sure it is turned fully clockwise (closed).
8. Place glass carafe with lid on the drip tray directly under the spout of the filter holder. Press the power button located on the front of the machine near the base. The LED light will glow. The espresso will start to flow from the filter holder spout after

about 2 minutes. Wait until all the water from the water tank has flowed into the carafe.

9. Press the power button again to turn off. The light will go dark.
10. When the filtering process is complete, remove the glass carafe from your espresso maker and serve.
11. For safety reasons, **BEFORE** removing the water tank lid or the filter holder, you must release any steam which may be present in the water tank. **The water tank lid cannot be removed if any steam pressure is present in the water tank.** Ensure flow regulator lever is in the espresso position, on either **Light**, **Strong** or **Medium**, depending on your coffee preference. To release steam pressure in the water tank, turn the steam control knob slowly counterclockwise so that any remaining steam is released through the steam tube. Do not remove the filter holder until all steam has been released, ensuring parts are cool enough to touch. **CAUTION:** Avoid contact with any steam.
12. To discard used coffee grounds, allow to cool, then remove the filter holder by turning the handle to the left until the filter holder drops and separates from the espresso maker. Slide the filter retaining clip along the handle as far as it will go so that it holds the filter in place. Either turn the filter holder upside-down and tap out the grounds or position the filter holder and the filter upside down beneath running tap water for a few moments, then allow it to drain. Slide the retaining clip back along the handle before the next use.

Making Cappuccino Coffee

Prepare the espresso maker as described in the section “Making Perfect Espresso” but add extra water to the tank for making steam to froth your milk. Use the carafe to measure the correct volume of water needed. For 2 cups, add water until it reaches the steam symbol on the carafe. For 4 cups, add water until it reaches the upper steam symbol on the carafe.

1. Make sure that you have a heat-resistant frothing pitcher handy to hold your milk for frothing. The best results will be achieved if you use fresh, low-fat, milk at a refrigerated temperature.

2. Press the power button. The LED light will glow to show that the machine is working.
3. Move the flow regulator lever to the preferred strength of coffee. Espresso will flow into the glass carafe once brewing begins.
4. Move the flow regulator lever to **Cappuccino**. Hold your frothing pitcher of milk under the steam nozzle and open the valve by turning the steam control knob counterclockwise. Move the frothing pitcher up and down under the steam nozzle ensuring that the nozzle opening is just under the surface of the milk - this will maximize the froth.
CAUTION: Take extra care as steam is very hot and will also cause the milk to become very hot.
5. When the milk reaches desired froth consistency, close the steam control knob by turning it clockwise. Turn the flow regulator lever back to desired position. Brewing will resume.
6. Pour the coffee into a cup(s), or, spoon the frothy milk onto the coffee, then sprinkle with chocolate powder, cinnamon or nutmeg for perfect cappuccino.
7. Clear the steam tube of milk before brewing is finished, as dried milk can be difficult to remove. To do this, put a container in place to catch the excess milk and turn the steam control knob counterclockwise to the Open position.
8. Remove the steam nozzle from the steam tube by pulling it down.
CAUTION: The steam tube may be hot. Hand wash the nozzle in hot water. From time to time, use a pin to clean the hole in the end of the steam tube. Dry the steam tube and replace the steam nozzle.

Using Steam to Heat Liquids

1. Unscrew the water tank lid by turning it counterclockwise. Lift it upward and turn counterclockwise a second time to remove.
2. Fill the glass carafe with water up to the level marked 2 and then pour the water into the water tank.
3. Replace the water tank lid and set the flow regulator lever to **Cappuccino**. Also, make certain that the steam control knob is closed by turning it clockwise.

4. Press the power button to turn the machine on.
5. Pour the liquid to be heated into a large heat-resistant vessel and place it underneath the steam tube and steam nozzle.
6. Wait for approx 1½ minutes, then turn the steam control knob counterclockwise to the Open position to allow the steam to heat the liquid. If no steam appears, close the steam control knob by turning clockwise, and wait for a short period of time for steam to form.
7. When the liquid you are heating has reached the preferred temperature, switch the espresso maker off and allow all steam pressure to subside. You may now close the steam control knob by turning it clockwise.
8. Before removing the water tank lid, turn the steam control knob to the Open position to ensure that there is no residual or steam pressure in the water tank.
9. Clean the steam nozzle and steam tube as instructed.
10. Allow machine to cool completely. Empty any remaining water from the tank by removing the water container lid and inverting the machine.

WARNING: The water may be very hot.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

1. Unplug the appliance from the electrical outlet and allow to cool completely before cleaning.
2. The glass carafe with lid, filter, filter holder, steam nozzle and drip tray should be hand washed in warm, soapy water. Rinse in clear water and dry thoroughly.
3. Wipe the outside of your espresso maker with a damp cloth, and dry. Never immerse the appliance in water or any other liquid.

Descaling

Your espresso maker should be regularly descaled using a good quality, proprietary descaler recommended for espresso machines. Follow the instructions on the packet of descaler. We suggest the following intervals:

Normal water: every 6 months

Hard water: every 3 months

Very hard water: every 6 to 8 weeks

Alternatively, distilled white vinegar may be used to descale the appliance.

1. Remove the filter from its holder and position the filter holder beneath the water outlet.
2. Fill the carafe with distilled white vinegar and pour into reservoir.
3. Place the empty carafe back onto the drip tray. Ensure that the internal steam valve is closed by turning the steam control knob clockwise, and setting the flow regulator lever to the Light position.
4. Turn on your machine to start descaling, repeating the process if necessary.
5. To clean the steam tube, place a heat-resistant frothing pitcher under the steam nozzle. Carefully open the steam control knob toward the end of the cleaning process by turning the knob counterclockwise. Beware of hot escaping steam.
6. After descaling, flush your machine by operating 2 or 3 times using fresh, cold water and clean all detachable parts. You can help prevent build-up of deposits, especially in hard water areas, by leaving your machine empty between uses.

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center.

IMPORTANT NOTICE

If any parts are missing or defective,

DO NOT return this product.

Please call our Consumer Relations Department for assistance.

800-233-9054 Monday - Friday 9:00 am - 5:00 pm CST

Thank You

LIMITED ONE YEAR WARRANTY

Warranty: This Melitta® product is warranted by Salton, Inc. 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 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 unit which has been used in violation of written instructions furnished 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 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 MEX2B when you call.

In-Warranty Service (USA): For an appliance covered under the 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 \$8.00 (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 Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

Salton, Inc.
P.O. Box 6916
Columbia, MO 65205-6916
1-800-233-9054
Email: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, 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. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall Salton, Inc. 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 warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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