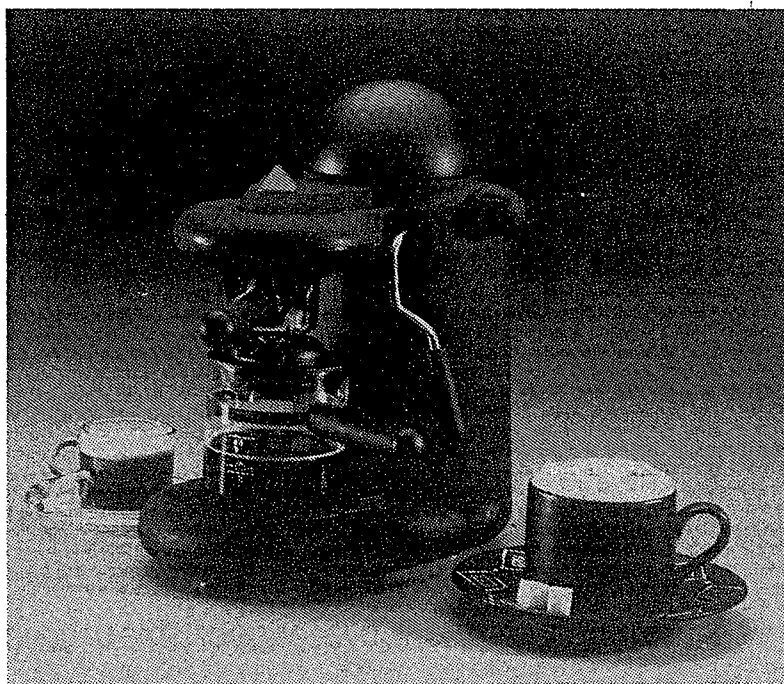


OWNER'S MANUAL
MODEL No. EX-19

Cappuccino Exprés 3

4 DEMI-CUP CAPPUCCINO ☕ 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 electrical hazards, 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 appliance to the factory for examination, repair or adjustment. See Warranty.
7. The use of accessory attachments not recommended by Salton/MAXIM Housewares, Inc. may result in fire, electric shock or personal 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. Extreme caution must be used when moving an appliance containing hot liquids.
12. Prior to connecting or disconnecting plug from wall outlet, turn any control to **"OFF"**.
13. Do not use appliance for other than intended household use.
14. Scalding may occur if the reservoir cap or filter basket holder are removed during the brewing cycle.
15. Keep steam-jet control knob in closed position when not being used.
16. A. The glass container is designed for use with this appliance. It must never be used on a range top.
B. Do not set a hot container on a wet or cold surface.
C. Do not use a cracked container or a container having a loose or weakened handle.
D. Do not clean container with cleansers, steel wool pads, or other abrasive material.

SAVE THESE INSTRUCTIONS

Introduction

It was about 100 years ago when the Italians introduced the first machine that would extract the rich and robust flavor of coffee through a rapid brewing process, aptly called "espress."

Espresso coffee is made by rapidly forcing hot water by means of steam pressure through the ground coffee, thus extracting the flavor.

Now that you are the proud owner of the SALTON **Cappuccino Exprés® 3** you can experience the taste of a delicious cup of espresso or/ cappuccino, time and time again, in the comfort of your own home.

The SALTON **Cappuccino Exprés® 3** retains the authenticity of the traditional steam-activated brewing process, but simplifies the operation. A perfect cup of espresso is assured every time. Cappuccino is a combination of half espresso coffee and half frothy, heated (steamed) milk. Frothy milk is easily obtained using the steam jet on the SALTON **Cappuccino Exprés® 3** while the espresso coffee is brewing.

Espresso has no match as an after-dinner drink. It complements any meal. When liqueurs are added to freshly-brewed espresso, an altogether new taste is obtained.

Facts You Should Know

1. The flavor of your coffee depends on the characteristics of the beans from which it is made, the type of bean, how and where it was grown, harvested and processed. Espresso is not a variety of coffee bean; it describes the brewing process.

The flavor of a coffee bean is determined by many factors, but its taste and aroma are the result of the roasting process. Most coffees purchased from the supermarket shelf are roasted to a moderate degree. Their beans are light in color and have a dry, rather than an oily surface. This is known as the American roast.

Coffee beans that are roasted for a longer period of time and at higher temperatures will be much darker in color. A darker roasted bean tends to have an oily surface and creates more caramelization of the sugar and starches within the bean. The darker beans will produce a more flavorful cup of coffee than the lightly-roasted beans.

2. There are a variety of dark roasts available from which you can choose to brew your espresso. Examples: Vienna roast, French roast, Italian roast, etc. Each of these roasts is a blend of coffee beans that are roasted at a specific temperature, producing a specific type of flavor.

If you prefer decaffeinated coffee, there are decaffeinated beans that have up to 98% of the caffeine content removed.

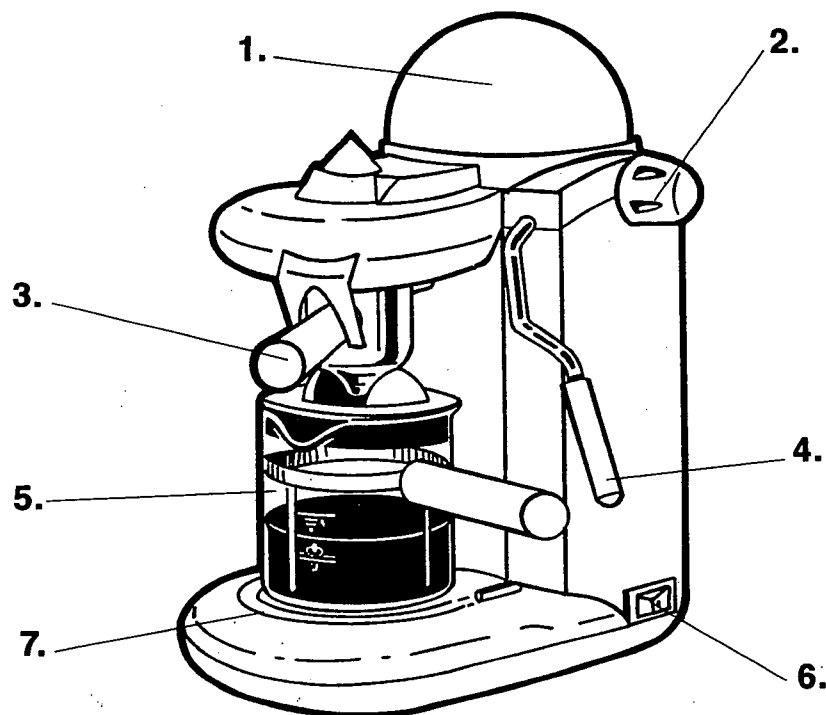
Just as there are many wines to choose from, so there are different blends of coffee. The next time you purchase coffee for your espresso maker, experiment with one of the many kinds of coffee being sold. You may just find that it tastes better than the blend you have been using.

3. **A fine drip grind coffee must be used.** A powdery grind is too fine for the **Cappuccino Exprés® 3**. A powdery grind will cake in the basket and block the water from flowing through.

4. You may prefer to add chicory to obtain a unique flavor. Remember—do not use chicory separately from the roasted ground coffee. Have the chicory ground *together* with your roasted coffee.
5. **Cappuccino is simply a combination of espresso and hot, frothy milk.** Equal amounts of espresso and milk are recommended. Cappuccino is usually topped with nutmeg, cinnamon or chocolate shavings.
6. Espresso coffee should be served *immediately* after it is made.
7. Espresso is served in demitasse cups (2 to 2½ oz.). A 4 or 6 oz. cup or glass is used for cappuccino.
8. Ideally, coffee beans should be ground immediately before using.
9. To continue to preserve the rich flavor, it's best to store your ground coffee or beans in an airtight container in the freezer of your refrigerator. Ground coffee readily picks up other food flavors.

Getting to Know Your EX-19 Cappuccino Express® 3

Before using your **Cappuccino Express® 3** for the first time, you should become familiar with all of the parts. Read all of the instructions and cautions carefully.



- | | |
|------------------------------------|------------------------------|
| 1. Reservoir Cap with Safety Valve | 5. Carafe with Lid |
| 2. Steam Jet Control Knob | 6. Illuminated ON/OFF Switch |
| 3. Filter Basket and Holder | 7. Drip Tray |
| 4. Steam Jet | |

Before making your first carafe of espresso, we suggest that you let the water run through the machine two times. This will thoroughly cleanse the unit. **(Refer to: Directions for Making Espresso Coffee, but leave out the coffee.)**

Making Espresso Coffee

Step 1: a) Make sure switch is in “OFF” position.

b) Remove water reservoir cap.

c) Fill carafe with two to four cups of cold water using the markings on the carafe for reference. Pour into water reservoir.

d) **Important:** When making cappuccino, add extra water to steam level shown on the carafe for two cups and to the bottom of the metal band for four cups.

e) Close cap tightly.

DO NOT OPEN RESERVOIR CAP DURING THE BREWING PROCESS. SCALDING MAY OCCUR IF THE CAP IS REMOVED DURING THE BREWING CYCLE.

Step 2: a) Fill filter basket with desired amount of coffee. Lines in filter basket indicate coffee level for two or four cups. Use the measuring scoop for easy filling. Do not tamp coffee. Be sure to use a fine drip grind coffee.

b) Place filter basket into filter holder.

c) Insert holder by placing handle on the left. Push it upward. Turn handle to the center until securely locked.

DO NOT REMOVE FILTER HOLDER DURING THE BREWING PROCESS — SCALDING MAY OCCUR.

d) Place cover on carafe and set it on drip tray.

e) Steam jet control knob must be in closed (clockwise) position.

Step 3: a) Push switch to “ON”. Switch is illuminated.

b) In about four minutes, the espresso will start to flow into the carafe.

Important: For cappuccino, refer immediately to the next 2 sections. For espresso, continue with next step.

c) When coffee has stopped flowing, turn switch to “OFF” position.

d) Before removing reservoir cap, open the steam jet control knob (counter-clockwise) 1/2 turn to relieve any pressure.

To Prepare Cappuccino

Step 4: Use 2 or 4 cappuccino cups or glasses. Fill each individual cup about half-way with cold milk. Follow Steps 1 through Step 3b.

Step 5: Line up milk-filled cups next to the machine. When the coffee starts to flow into the carafe, begin frothing each cup as follows:

a) Hold cup by handle and bring up to the steam jet.

b) Insert jet just under the surface of the milk.

c) Open steam control knob with free hand by turning counter-clockwise one or two turns.

d) Move cup in a circular motion and allow steam to froth the milk for several seconds.

e) After frothing, insert steam jet to bottom of cup for just 2 to 3 seconds to warm milk. Remember—cold skim milk froths more readily. Over-heating milk will break down the bubbles.

To Prepare Cappuccino *(continued)*

- f) **After removing steam jet from frothed milk, turn steam control knob to OPEN momentarily to clear the jet of milk.**
- g) When coffee stops flowing into carafe, turn switch to “**OFF**” position.
- h) Holding covered carafe, gently pour an equal amount of espresso along the side of the cup. Don't pour espresso into the middle of the cup as this will break down the froth.
- i) Top each cup of cappuccino with a dash of nutmeg, cinnamon or chocolate shavings.

Another Way to Froth Milk

Pour desired amount of milk into a small pitcher or mug — approximately 4 to 6 oz. for 4 cups of cappuccino or 3 oz. milk for two cups of cappuccino. Follow cappuccino preparation instructions to froth milk.

Serve the hot, frothy milk by spooning it on top of your cup of espresso. The froth will not readily pour from container, since it separates from the heated milk.

Suggestions and Hints

1. If you cannot generate sufficient steam pressure to froth milk, you may be using too coarse a grind of coffee. Try tamping lightly.
2. If you run out of steam and milk is not foamy, you probably did not begin frothing the milk early enough in the brewing cycle.
3. If less than the full amount of coffee flows into the carafe and you run out of steam, you probably steamed the milk too long.
4. If steam jet hole clogs, allow machine to cool, and insert a pin to unplug. Do not use a toothpick.
5. If coffee flows very slowly, you may be using too fine a grind or tamping too hard.
6. The glass carafe must never be used on a range top. Do not set hot carafe onto a wet or cold surface. Do not use carafe if cracked.
7. If you add liqueur, do so before adding milk.

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 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), as a safety feature. This plug will fit in a polarized outlet only one way. If the plug does not fully fit 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.

User Maintenance Instructions

1. Unplug the espresso/cappuccino maker from the electrical outlet and allow to cool **completely** before cleaning.
2. The coffee filter basket and holder should be emptied and rinsed thoroughly with warm water after every use. Dry thoroughly.
3. Clean the carafe and carafe lid with warm, soapy water. **Handle with extreme care, as glass will become slippery when wet.**
4. The carafe drip plate can be removed and washed in warm water.
5. Wipe the outside of your espresso/cappuccino maker with a damp cloth. **NEVER IMMERSE THE APPLIANCE IN WATER OR ANY OTHER LIQUID.**
6. Don't allow milk to clog steam jet. Clear opening with a pin.
7. This appliance is for **HOUSEHOLD USE ONLY!**

Descaling

If you live in a hard-water area, minerals and calcium found in the water will accumulate and affect the operation of the SALTON **Cappuccino Express® 3**. Approximately every six months (this can vary depending on water conditions), your SALTON **Cappuccino Express® 3** should be cleaned with distilled vinegar in the following manner in order to remove the mineral deposits, also referred to as scale.

1. Before cleaning the Espresso Maker, make sure it has been disconnected from the wall outlet and the switch is in the **"OFF"** position.
2. Fill the carafe with distilled vinegar and pour into the reservoir as you would do with water.
3. Securely fasten reservoir cap.
4. Attach empty coffee filter and basket.
5. Place carafe onto drip plate.
6. Plug into wall outlet.
7. Turn switch to **"ON"**. In a few minutes, the hot vinegar will start to flow through the coffee basket into the carafe.
8. Place steam jet into a tall glass or mug. Open steam knob during the flowing process only for a few seconds. This will clean any residue left in the tube from the milk steaming process.
9. Shut knob permitting the hot vinegar to continue to flow into carafe.
10. When all flowing has stopped, turn switch to **"OFF"** and allow to cool. Remove basket, filter, carafe and rinse with hot water.
11. Repeat above steps using cold water to rinse away any residual vinegar. Repeat twice.

No other servicing should be attempted by the user. If service is required, contact the Service Department of SALTON/MAXIM Housewares, Inc., 550 Business Center Drive, Mt. Prospect, Illinois 60056.

LIMITED WARRANTY

Products distributed by Salton/MAXIM Housewares, 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/MAXIM'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/MAXIM Housewares, Inc., or to units which have been altered or modified without authorization of Salton/MAXIM Housewares, Inc., or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. This warranty does not cover damage which results from unauthorized repairs.

Service and Repair

DO NOT attempt to repair your SALTON® EX-19 Cappuccino Exprés 3. Attempts to repair this appliance yourself may render it dangerous to use. Should the appliance malfunction, you should first call our CONSUMER SERVICE DEPARTMENT toll free at 1-800-233-9054 Mon.-Fri. between the hours of 9:00 am and 5:00 pm Central Standard Time, stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the appliance to the factory for repair. Under no circumstances should you attempt to open the housing and repair the appliance. Should you do this, your warranty will be voided.

To Return for Service

1. Securely package and return the product, PREPAID to:
Salton/MAXIM Housewares, Inc., Repair Department
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.
 - d. Eight dollars (\$8.00) Check or Money Order payable to Salton/MAXIM Housewares, Inc. for return postage and handling.
 - e. 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.

3. **Toll Free Number: 1-800-233-9054.**

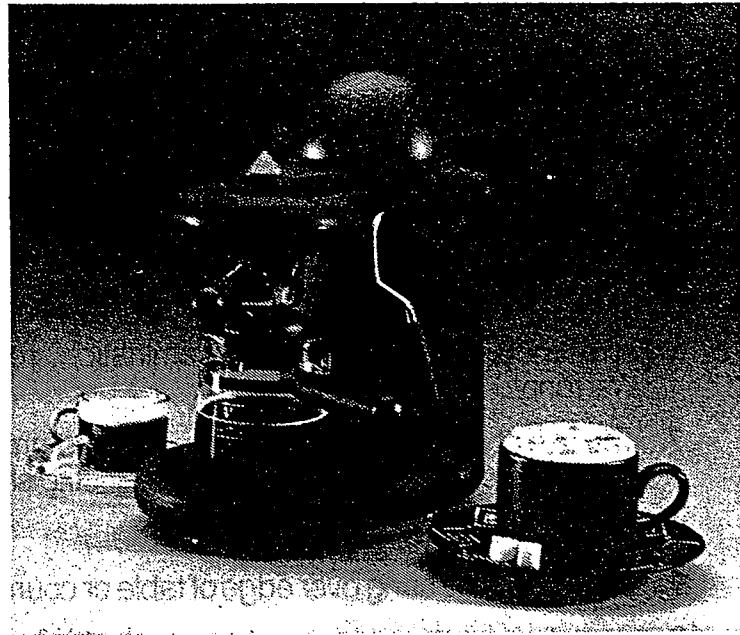


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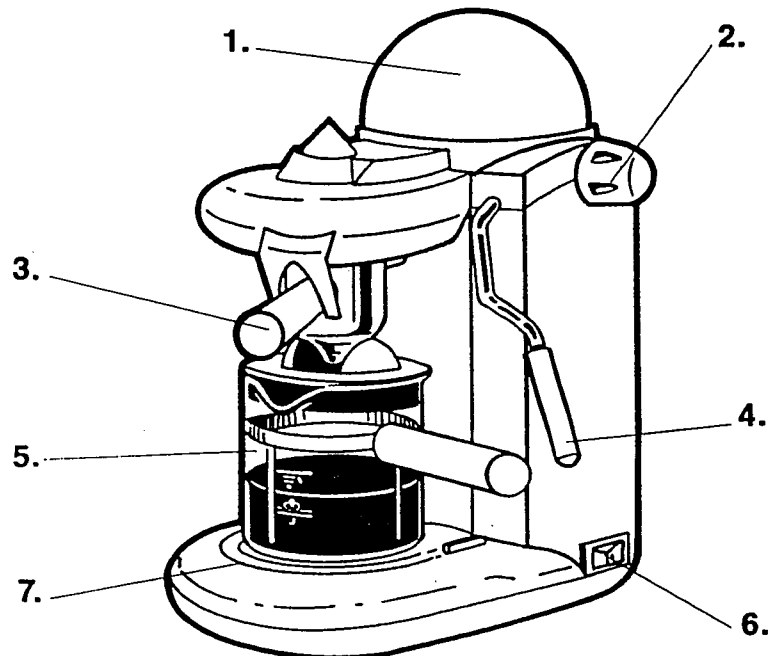
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8. Ideally, coffee beans should be ground immediately before using.
9. To continue to preserve the rich flavor, it's best to store your ground coffee or beans in an airtight container in the freezer of your refrigerator. Ground coffee readily picks up other food flavors.

Getting to Know Your EX-19 Cappuccino Exprés® 3

Before using your **Cappuccino Exprés® 3** for the first time, you should become familiar with all of the parts. Read all of the instructions and cautions carefully.



1. Reservoir Cap with Safety Valve
2. Steam Jet Control Knob
3. Filter Basket and Holder
4. Steam Jet

5. Carafe with Lid
6. Illuminated ON/OFF Switch
7. Drip Tray

Before making your first carafe of espresso, we suggest that you let the water run through the machine two times. This will thoroughly cleanse the unit. **(Refer to: Directions for Making Espresso Coffee, but leave out the coffee.)**

Making Espresso Coffee

- Step 1:** a) Make sure switch is in “OFF” position.
b) Remove water reservoir cap.
c) Fill carafe with two to four cups of cold water using the markings on the carafe for reference. Pour into water reservoir.
d) **Important:** When making cappuccino, add extra water to steam level shown on the carafe for two cups and to the bottom of the metal band for four cups.
e) Close cap tightly.

DO NOT OPEN RESERVOIR CAP DURING THE BREWING PROCESS. SCALDING MAY OCCUR IF THE CAP IS REMOVED DURING THE BREWING CYCLE.

- Step 2:** a) Fill filter basket with desired amount of coffee. Lines in filter basket indicate coffee level for two or four cups. Use the measuring scoop for easy filling. Do not tamp coffee. Be sure to use a fine drip grind coffee.
b) Place filter basket into filter holder.
c) Insert holder by placing handle on the left. Push it upward. Turn handle to the center until securely locked.

DO NOT REMOVE FILTER HOLDER DURING THE BREWING PROCESS — SCALDING MAY OCCUR.

- d) Place cover on carafe and set it on drip tray.
e) Steam jet control knob must be in closed (clockwise) position.

- Step 3:** a) Push switch to “ON”. Switch is illuminated.
b) In about four minutes, the espresso will start to flow into the carafe.
Important: For cappuccino, refer immediately to the next 2 sections. For espresso, continue with next step.
c) When coffee has stopped flowing, turn switch to “OFF” position.
d) Before removing reservoir cap, open the steam jet control knob (counter-clockwise) 1/2 turn to relieve any pressure.

To Prepare Cappuccino

- Step 4:** Use 2 or 4 cappuccino cups or glasses. Fill each individual cup about half-way with cold milk. Follow Steps 1 through Step 3b.

- Step 5:** Line up milk-filled cups next to the machine. When the coffee starts to flow into the carafe, begin frothing each cup as follows:

- a) Hold cup by handle and bring up to the steam jet.
b) Insert jet just under the surface of the milk.
c) Open steam control knob with free hand by turning counter-clockwise one or two turns.
d) Move cup in a circular motion and allow steam to froth the milk for several seconds.
e) After frothing, insert steam jet to bottom of cup for just 2 to 3 seconds to warm milk. Remember—cold skim milk froths more readily. Over-heating milk will break down the bubbles.

To Prepare Cappuccino *(continued)*

- f) **After removing steam jet from frothed milk, turn steam control knob to OPEN momentarily to clear the jet of milk.**
- g) When coffee stops flowing into carafe, turn switch to “**OFF**” position.
- h) Holding covered carafe, gently pour an equal amount of espresso along the side of the cup. Don't pour espresso into the middle of the cup as this will break down the froth.
- i) Top each cup of cappuccino with a dash of nutmeg, cinnamon or chocolate shavings.

Another Way to Froth Milk

Pour desired amount of milk into a small pitcher or mug — approximately 4 to 6 oz. for 4 cups of cappuccino or 3 oz. milk for two cups of cappuccino. Follow cappuccino preparation instructions to froth milk.

Serve the hot, frothy milk by spooning it on top of your cup of espresso. The froth will not readily pour from container, since it separates from the heated milk.

Suggestions and Hints

- 1. If you cannot generate sufficient steam pressure to froth milk, you may be using too coarse a grind of coffee. Try tamping lightly.
- 2. If you run out of steam and milk is not foamy, you probably did not begin frothing the milk early enough in the brewing cycle.
- 3. If less than the full amount of coffee flows into the carafe and you run out of steam, you probably steamed the milk too long.
- 4. If steam jet hole clogs, allow machine to cool, and insert a pin to unplug. Do not use a toothpick.
- 5. If coffee flows very slowly, you may be using too fine a grind or tamping too hard.
- 6. The glass carafe must never be used on a range top. Do not set hot carafe onto a wet or cold surface. Do not use carafe if cracked.
- 7. If you add liqueur, do so before adding milk.

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 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), as a safety feature. This plug will fit in a polarized outlet only one way. If the plug does not fully fit 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.

User Maintenance Instructions

1. Unplug the espresso/cappuccino maker from the electrical outlet and allow to cool **completely** before cleaning.
2. The coffee filter basket and holder should be emptied and rinsed thoroughly with warm water after every use. Dry thoroughly.
3. Clean the carafe and carafe lid with warm, soapy water. **Handle with extreme care, as glass will become slippery when wet.**
4. The carafe drip plate can be removed and washed in warm water.
5. Wipe the outside of your espresso/cappuccino maker with a damp cloth. **NEVER IMMERSE THE APPLIANCE IN WATER OR ANY OTHER LIQUID.**
6. Don't allow milk to clog steam jet. Clear opening with a pin.
7. This appliance is for **HOUSEHOLD USE ONLY!**

Descaling

If you live in a hard-water area, minerals and calcium found in the water will accumulate and affect the operation of the SALTON **Cappuccino Exprés® 3**. Approximately every six months (this can vary depending on water conditions), your SALTON **Cappuccino Exprés® 3** should be cleaned with distilled vinegar in the following manner in order to remove the mineral deposits, also referred to as scale.

1. Before cleaning the Espresso Maker, make sure it has been disconnected from the wall outlet and the switch is in the **"OFF"** position.
2. Fill the carafe with distilled vinegar and pour into the reservoir as you would do with water.
3. Securely fasten reservoir cap.
4. Attach empty coffee filter and basket.
5. Place carafe onto drip plate.
6. Plug into wall outlet.
7. Turn switch to **"ON"**: In a few minutes, the hot vinegar will start to flow through the coffee basket into the carafe.
8. Place steam jet into a tall glass or mug. Open steam knob during the flowing process only for a few seconds. This will clean any residue left in the tube from the milk steaming process.
9. Shut knob permitting the hot vinegar to continue to flow into carafe.
10. When all flowing has stopped, turn switch to **"OFF"** and allow to cool. Remove basket, filter, carafe and rinse with hot water.
11. Repeat above steps using cold water to rinse away any residual vinegar. Repeat twice.

No other servicing should be attempted by the user. If service is required, contact the Service Department of SALTON/MAXIM Housewares, Inc., 550 Business Center Drive, Mt. Prospect, Illinois 60056.

LIMITED WARRANTY

Products distributed by Salton/MAXIM Housewares, 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/MAXIM'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/MAXIM Housewares, Inc., or to units which have been altered or modified without authorization of Salton/MAXIM Housewares, Inc., or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. This warranty does not cover damage which results from unauthorized repairs.

Service and Repair

DO NOT attempt to repair your SALTON® EX-19 Cappuccino Exprés 3. Attempts to repair this appliance yourself may render it dangerous to use. Should the appliance malfunction, you should first call our CONSUMER SERVICE DEPARTMENT toll free at 1-800-233-9054 Mon.-Fri. between the hours of 9:00 am and 5:00 pm Central Standard Time, stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the appliance to the factory for repair. Under no circumstances should you attempt to open the housing and repair the appliance. Should you do this, your warranty will be voided.

To Return for Service

1. Securely package and return the product, PREPAID to:
Salton/MAXIM Housewares, Inc., Repair Department
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.
 - d. Eight dollars (\$8.00) Check or Money Order payable to Salton/MAXIM Housewares, Inc. for return postage and handling.
 - e. 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.

3. **Toll Free Number: 1-800-233-9054.**



salton®