

SIGNOR SALTON  
MODEL EX-3  
ELECTRIC CAPPUCCINO ESPRESSO MAKER

Elegant. Easy. Compact Way to Specialty  
Coffee All Day

Gleaming cast aluminium body  
Stainless steel filter  
Perfect for 2-4 cups of espresso or cappuccino  
Foams milk for cappuccino without additional water

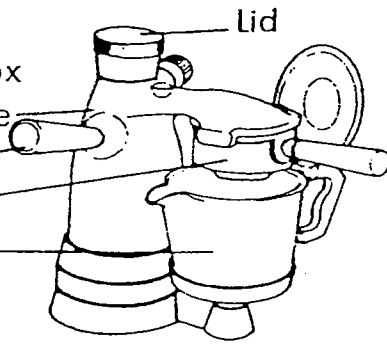
## IMPORTANT SAFEGUARDS

When using this electrical appliance, the following basic safety precautions should always be applied. This appliance is for household use.

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire electric shock, and personal injury, do not immerse cord, plug, or appliance in water or other liquid. Only the carafe, and the stainless steel coffee basket may be immersed in water..
4. Do not place on or near a hot gas or electric burner, or in a heated oven.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use, before disassembling or cleaning, and as soon as espresso is made or cappuccino is foamed, allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate this appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return it to Salton, Inc. for examination repair or adjustment.
8. The use of accessory attachments not recommended by Salton, Inc. may result in fire, electric shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces. If an extension cord is required, be sure it is rated a minimum of 7 amps at 120 V.
11. Do not use for other than intended household use.
12. Always tighten boiler lid and secure brew basket before plugging in. To assure snug fit, clear rim of the brew basket of coffee grounds. Never clean the machine while it is hot.
13. Scalding may occur if the boiler lid is removed during the brewing cycles. Before removing, make sure appliance is cool and disconnected from wall outlet.
14. If coffee is to be kept hot on oven range or Hot-tray warmer, use coffee pitcher part of Signor Salton only.
15. Be sure that boiler handle is assembled and fastened properly. (See following instructions).

**SAVE THESE INSTRUCTIONS**

## SIGNOR SALTON™

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1. Carefully remove all contents from the box
    - a) Espresso Machine
    - b) Boiler Handle
    - c) Brew Basket
    - d) Coffee Carafe
  2. Attach boiler handle securely to boiler, turning it tightly into a threaded hole.
  3. Unscrew the boiler lid. If you desire the following:
    - \* 1 single small demitasse of espresso, pour about 7 ounces of water into the boiler.
    - \* 2-3 small demitasse cups of espresso, fill the unit's flip-top coffee carafe with water, about 12 ounces, and pour into the boiler.
    - \* 4 demitasse cups of espresso, fill the boiler with water, about 14 ounces of water.
  4. Screw boiler lid securely closed.
  5. Remove the brew basket. Use standard coffee measuring spoon (2 level tablespoons each) to fill basket.
    - \* For 2-3 cups, use 2-3 level measures of espresso coffee.
    - \* For 1 cup, use 1 measure or 1 1/2 to taste.
    - \* For 4 cups, fill brew basket almost to rim.
  6. Replace brew basket snugly, turning fully to the right.
  7. Place open coffee carafe under basket.
  8. Close steam valve at top of steam nozzle by turning clockwise.
  9. Plug in your Signor Salton. Steam will be forced from the boiler through the grounds in the brew basket. Espresso will pour automatically into the open carafe in about 6-8 minutes.
  10. Unplug your unit when the Espresso has poured into the carafe. (Unless you are making cappuccino see page 4 on foaming milk). Add sugar, lemon twist to taste and enjoy!

### About Cappuccino:

Cappuccino is rich dark roasted coffee or espresso topped with hot frothy milk and served in cappuccino or regular coffee cups (about 2 ounces of coffee topped by 2 ounces of milk, with the milk sometimes steamed and foamed to double its original volume). Ground cinnamon, nutmeg, or chocolate can be sprinkled atop the foam, or liqueur such as Cointreau or Amaretto added to coffee before the milk.

#### Directions for Cappuccino:

1. Follow steps 1-9 in espresso directions. Pour 2 ounces of milk into a narrow coffee cup with a total capacity of 8 ounces. Holding by the handle, put steam nozzle into the milk and open the steam valve-immersed just below the surface of the milk. When the noise level is reduced, close the steam valve and remove the cup.
2. Top espresso with the foaming milk or add espresso to foamed milk in cappuccino cup by pouring gently down side of cup. Top with grated chocolate or cinnamon, etc. and enjoy!

## CLEANING AND CARE

1. The brew basket with a stainless steel permanent filter should be emptied after each use. The brew basket may be rinsed after each use with running water.
2. Wipe the coffee carafe drip plate with a damp cloth.
3. The coffee carafe may be rinsed after each use, or placed in the dishwasher upside down with lid open.
4. When cleaning the steam nozzle after steaming the milk, open jet briefly again over an empty cup to blow out any milk caught in the nozzle. Wipe the outside of the steam nozzle, with a damp cloth.
5. A short power supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use. The marked electrical rating of the extension cord should be as great as the marked electrical rating of the coffee maker. Arrange the extension cord so that it does not drape over a counter top or table top where it may be pulled on by children or where it can be tripped over unintentionally.

## COFFEE HOUSE RECIPES AT HOME

### Irish Coffee

Into warmed table wine glass, put 2 lumps of sugar, 2 tablespoons Irish whiskey, fill with espresso, stir and top with whipped cream. One serving.

### Caffee Borgia

Combine equal quantities of hot espresso and hot chocolate, pour into cups, top with sweetened whipped cream and grated orange peel.

### Cafe Royale

Fill demitasse cup about 3/4 full with hot espresso. Add dash of cognac. Variations: instead of cognac, add white creme de menthe, anisette, Cointreau, bourbon, or rum.

### Cafe Chantilly

To espresso, add 1/2 ounce cognac, top with teaspoon whipped cream.

### Cafe Chokolaccino

Top cappuccino in taller cup with mound of whipped cream and shaved chocolate.

### Cafe Diable

In a chafing dish, place 6 small lumps of sugar, 2 broken cinnamon sticks, 6 whole cloves, and the peel of a 1/2 lemon and stir to dissolve the sugar. When hot, ignite brandy. When the flame dies down, add 4 cups of freshly made espresso. Pour into demitasse cups and serve as a dessert.

### Espresso Belgian

Beat 2 egg whites until stiff. In a separate bowl beat 1/2 pint heavy sweet cream until it peaks. Add 3 heaping tablespoons confetioners' sugar and 1/4 teaspoon Vanilla, continue beating until stiff. Gently fold whipped cream mixture - fill with espresso.

## LIMITED WARRANTY

Your Salton® product is covered by the following warranty. If, within one year from date of purchase, this Salton product fails to function because of defects in materials or workmanship, Salton Inc. will, at its option, repair or replace the unit without charge (within the United States), provided the owner does the following:

1. returns the product (securely packed) prepaid to:  
SALTON HOUSEWARES  
Kensington Business Center  
550 Business Center Drive  
Mt. Prospect, IL 60056
2. takes the necessary precaution of insuring parcel;
3. sends with the returned product the date of purchase or receipt as a gift and the reason for the return.

This warranty does not cover damage to the product from accident, misuse, use on frequency or voltage other than that marked on the product, abuse, including tampering, damage in transit, or use for commercial purposes.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To insure prompt action if you return your appliance "In-Warranty" service, be sure to include your proof of date of purchase.

From the Makers of the famous Salton® Hotray®  
Food Warmers, Yogurt Makers, Coffee Mills  
Frozen Dessert Makers and Cafe Salton

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Mt. Prospect, IL 60056

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