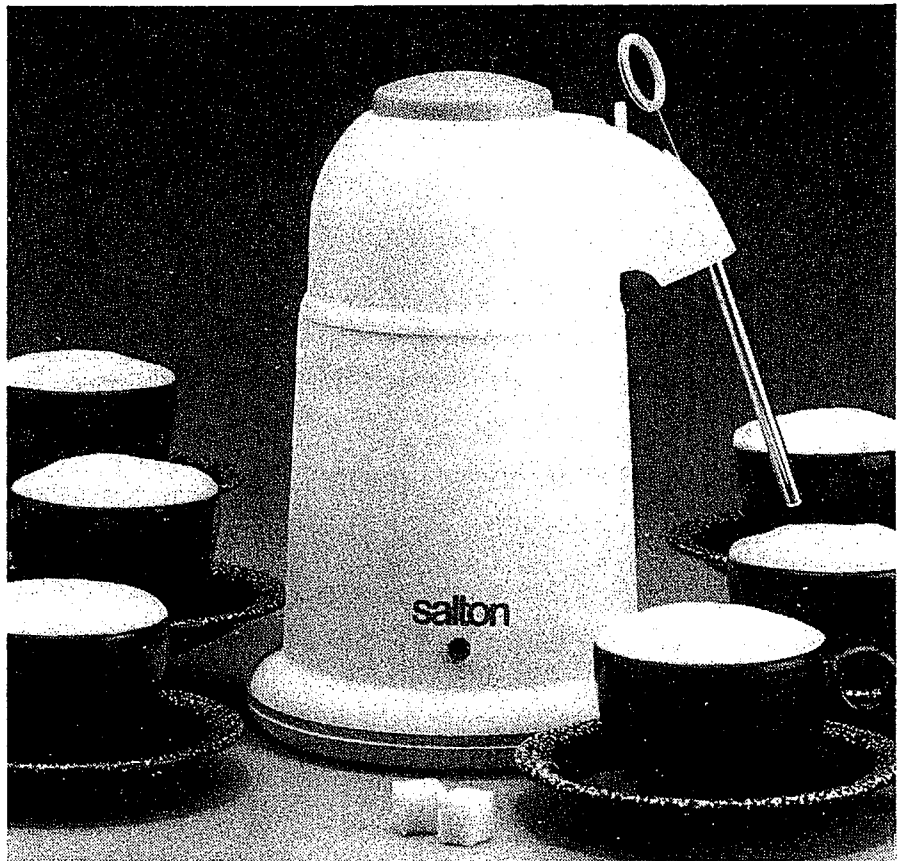


**OWNER'S MANUAL**  
**MODEL No. CC-10**

***Café Cappuccino*** <sup>TM</sup>  
**Cappuccino Maker**



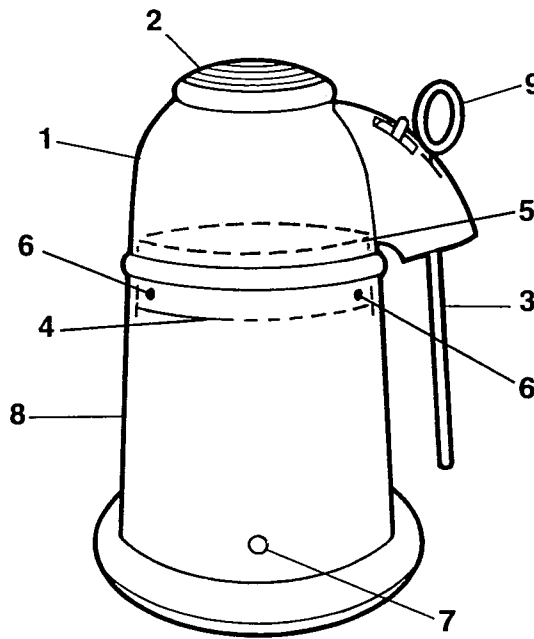
# Important Safeguards

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, electric 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 factory for examination, repair or adjustment. See warranty.
7. The use of accessory attachments not recommended by Salton may cause hazards.
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.

# Getting to Know Your Café Cappuccino

- |                                  |                            |
|----------------------------------|----------------------------|
| 1. Upper Casing                  | 6. Safety Valve Exit Holes |
| 2. Operational Push-Button       | 7. Pilot Light             |
| 3. Adjustable Steam Stylus       | 8. Lower Casing            |
| 4. Maximum Water Level Indicator | 9. Variable Pressure Rod   |
| 5. Heater                        |                            |

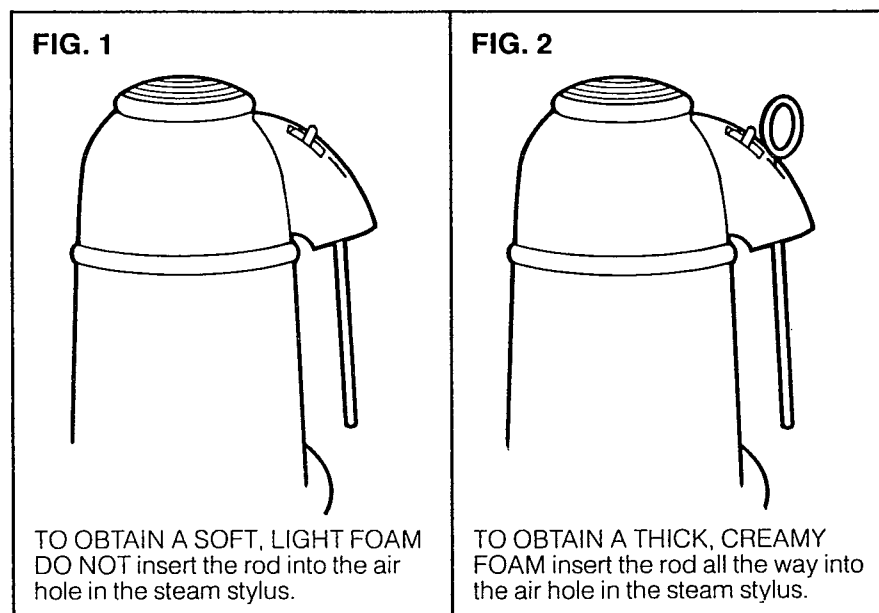


## Facts You Should Know

1. Cappuccino can be made from any roast or brewing method of coffee. Many people do not enjoy the strong bitter flavor of espresso; Café Cappuccino gives you the freedom to add the frothy, steamed milk you love to your favorite drip coffee, brewed decaf or even instant.
2. The secret is in the steam. The patented steam stylus 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. Café Cappuccino is also 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.

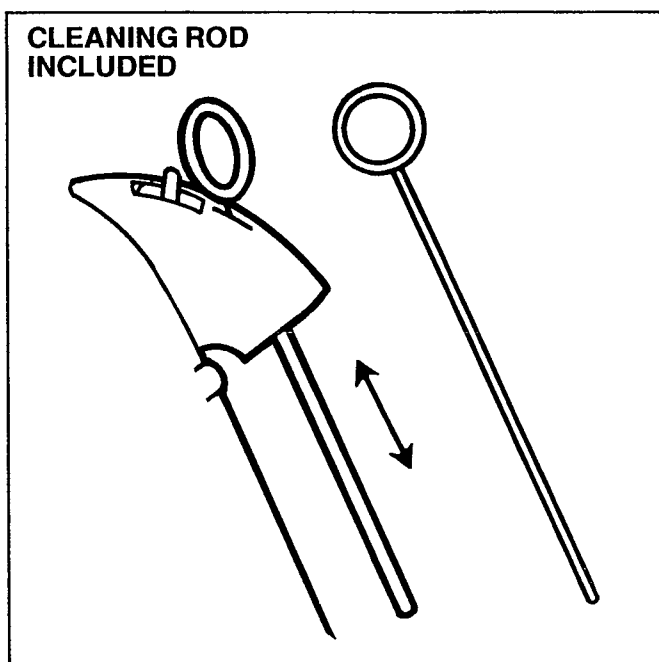
# Instructions for Use

- a** Unscrew the upper casing of Café Cappuccino.
- b** Fill the container inside the heater with water to the maximum level indicated.
- c** Screw the upper casing back onto the heater securely; **DO NOT OVERTIGHTEN** so as to avoid difficulty unscrewing the upper casing for subsequent use.
- d** Insert the plug into a socket after having checked that the voltage corresponds to that indicated on the unit. The pilot light will illuminate.
- e** Wait until the pilot light is off — this indicates the unit is ready for use.
- f** Immerse the steam stylus completely into the milk or other liquid contained in the pitcher. **NEVER IMMERSE DIRECTLY INTO A DRINKING CONTAINER.**
- g** Press the push-button to release steam from the stylus. Move the pitcher in a circular, up and down motion. The variable pressure rod can be used to adjust the pressure of the steam. See figures 1 and 2.
- h** After preparing each beverage, press the button and release some steam to clean the stylus. This step is independent of step 7 and serves a different purpose.



# 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 stylus frequently by using the rod included.
8. Clean the outside of the stylus with a damp cloth or sponge using a mild dish detergent, then wipe with a clean, damp cloth.



THE TIP OF THE CLEANING ROD SHOULD PROTRUDE FROM THE SMALL HOLE IN TUBE.

SLIDE CLEANING ROD REPEATEDLY THROUGH THE HOLE OF THE STEAM NOZZLE

# Safety

The unit is equipped with four safety devices:

- |                           |                        |
|---------------------------|------------------------|
| 1. Operational thermostat | 3. Second safety valve |
| 2. First safety valve     | 4. Thermofuse          |

## 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 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.

## Recipes

### Frothing Milk

Make sure the stylus can reach the bottom of the pitcher or container you are going to use. Fill pitcher 1/4 full with cold milk. Immerse the steam stylus into the pitcher, almost to the bottom. Press the push-button to release steam while moving the pitcher up and down (keeping the tip of the stylus below the surface) to heat the milk, then hold the stylus tip just below the surface to foam the milk.

**CAUTION:** Do not allow the tip of the stylus to rise above the surface of the milk, as the milk is very hot and may splatter.

### Hot Drinks

**Cafe Au Lait** — Half regular American style coffee and half steamed milk and froth usually served in a regular size coffee cup.

**Caffé Latte** — A single serving of coffee with hot steamed milk and milk froth (usually served in a mug).

**Caffé Mocha (mocha java)** — Caffé latte with chocolate sauce, syrup or sweetened cocoa added. Also can be topped with whipped cream and grated chocolate.

# Recipes (continued)

**Cappuccino** — A single serving of coffee, hot steamed milk and milk froth, in approximately one third equal portions (served in a regular coffee cup).

**Caffé 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.

**Cafe Chocolat** — Combine equal parts of espresso with hot chocolate. Top with sweetened whipped cream. Garnish generously with chocolate shavings and sprinkle with cinnamon.

**Cafe Tia Maria** — Place 1 tablespoon of Tia Maria liqueur into demitasse cup, fill with espresso, garnish with hot, frothy milk.

**Cafe Barbados** — *Ingredients for one serving:*

1 tsp. sugar	1 tsp. rum	
1 tsp. Tia Maria	1/2 cup freshly brewed hot coffee	1/2 cup milk

Combine sugar, Tia Maria and rum in a tall glass. Add hot coffee. Froth the milk with Café Cappuccino and pour into glass. Decorate with chocolate shavings.

**Coffee Egg Nog** — *Ingredients for one serving:*

1 tsp. sugar	1 egg, beaten	
1 shot whiskey or rum	1/2 cup freshly brewed hot coffee	1/2 cup milk

Combine sugar, rum and egg in tall glass. Add hot coffee. Froth the milk with Café Cappuccino 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 Café Cappuccino 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 Café Cappuccino.

**Hot Vanilla Shake** — *Ingredients for one serving:*

1 tsp. vanilla	1 tsp. sugar	1/2 cup milk
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In a large mug combine milk and vanilla. Froth this mixture with Café Cappuccino 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 stylus 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 pre-cooked eggs. Also, we suggest cinnamon, black pepper, basil or any other flavoring/spices to taste.

## LIMITED WARRANTY

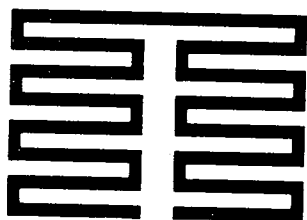
Machines distributed by Salton Housewares, Inc. are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton's option, without charge. This warranty covers normal consumer usage 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 Housewares, Inc., or to units which have been altered or modified without authorization of Salton Housewares, 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 CC-10 Café Cappuccino. 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. 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 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. Six dollars (\$6.00) Check or Money Order payable to Salton 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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