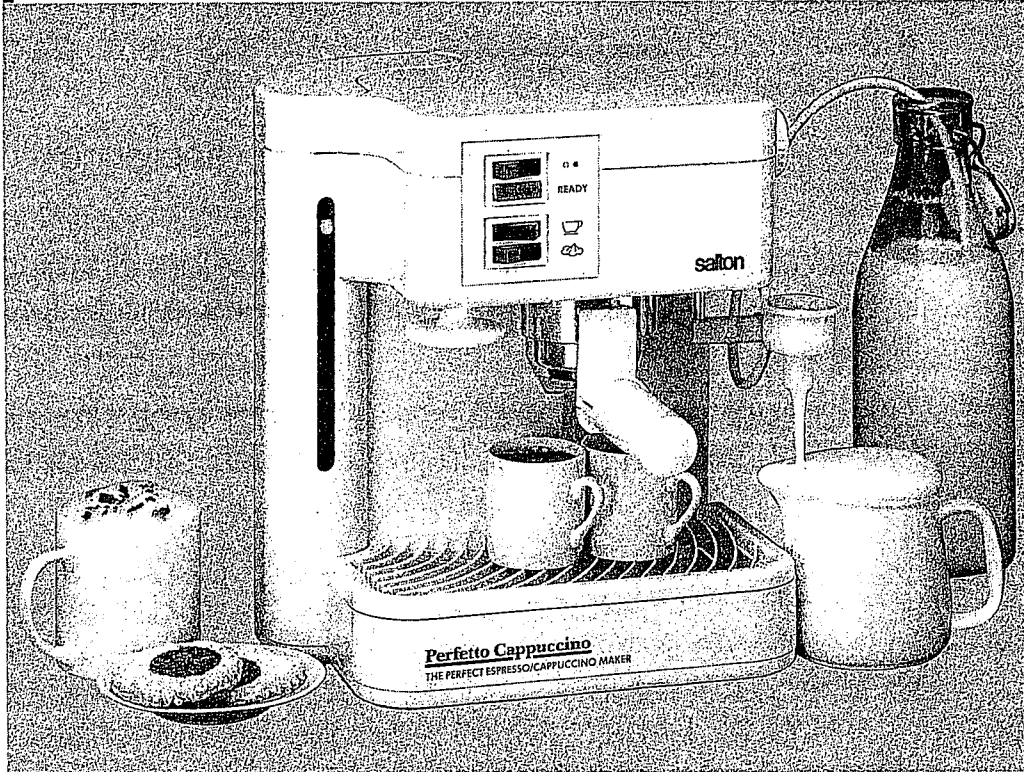


OWNER'S MANUAL

Model No. PE-11

Perfetto Cappuccino the perfect cappuccino maker



Perfetto Cappuccino — the best cappuccino maker you can buy. With our exclusive Cappuccino Wizard™ feature — you can make cup after cup of hot, frothy cappuccino and Perfetto Cappuccino won't run out of steam!

Truly a machine for the coffee lover —
Perfetto Cappuccino.

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:

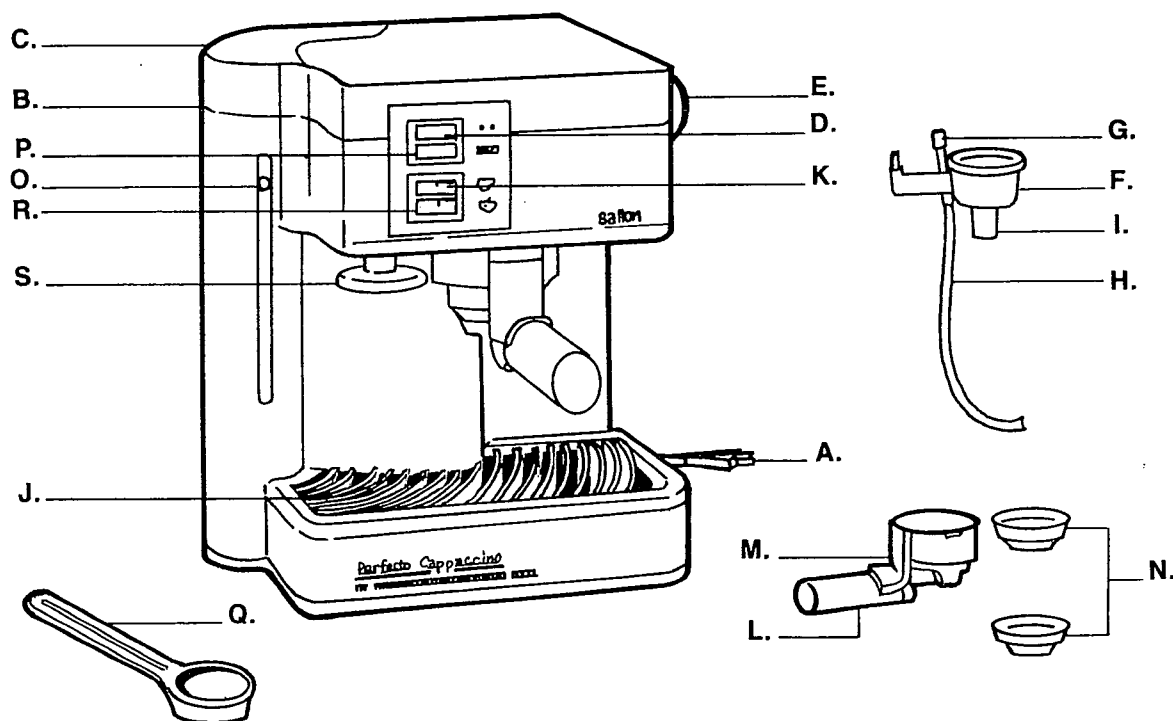
- 1.** Read all instructions.
- 2.** Do not touch hot surfaces. Use handles or knobs.
- 3.** To protect against risk of electrical shock, be sure to plug into a 3-wire grounded receptacle. Do not put cord, plug or appliance in water or other liquid.
- 4.** Close supervision is necessary when any appliance 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 electrical 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. This appliance is for household use only.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR SALTON PE-11 ESPRESSO/CAPPUCCINO MAKER

Before attempting to use your SALTON PE-11, you should become familiar with all of the parts: Remove and replace the water tank, 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.

Identify all parts of your SALTON PE-11 according to the drawing below so that you have no doubts when reading the instructions that follow.

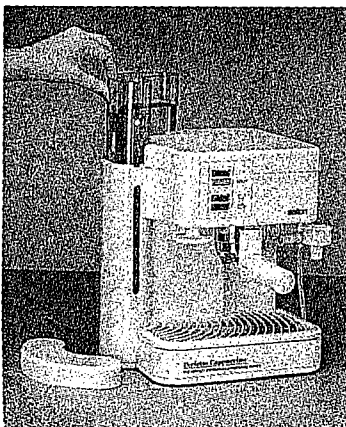


- A. ADJUSTABLE CORD - PLUG
- B. WATER TANK
- C. WATER TANK COVER
- D. ON/OFF SWITCH
- E. STEAM REGULATOR /HOT WATER
- F. CAPPUCCINO WIZARD™
- G. DIVERTER PIN
- H. ASPIRATOR TUBE
- I. CAPPUCCINO WIZARD™ SPOUT
- J. DRIP TRAY AND GRID (REMOVABLE)

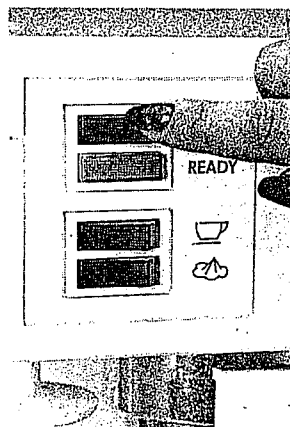
- K. COFFEE SWITCH
- L. FILTER HOLDER
- M. FILTER LOCK
- N. FILTERS (1 CUP AND 2 CUP)
- O. WATER LEVEL INDICATOR
- P. "READY" LIGHT
- Q. COFFEE MEASURING SPOON
- R. STEAM SWITCH
- S. COFFEE PRESSER

BEFORE USING YOUR MACHINE FOR THE FIRST TIME

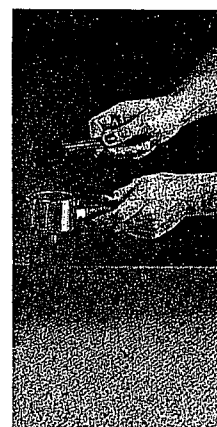
1. Wash, rinse and dry thoroughly all removable parts...WATER TANK (B)...WATER TANK COVER (C)...FILTER HOLDER (L)...FILTERS (N)...COFFEE MEASURING SPOON (Q)...reassemble the parts of the machine.
2. Adjust the cord to the desired length and PLUG (A) the machine into an outlet.
3. Remove the WATER TANK (B) (see pic. #1)...fill the WATER TANK with cold clean water and replace it...the valve on the bottom will automatically open...secure the WATER TANK COVER (C).
4. Press the right side of the ON/OFF SWITCH (D) to the lighted "ON" position (see pic. #2) ...PLEASE NOTE YOUR SALTON PE-11 IS NOISY WHEN IT IS WORKING...nothing is wrong with the machine. The sounds you hear are the normal workings of your PE-11.
5. Place an empty cup underneath the CAPPUCCINO WIZARD™ SPOUT (I)...pull the DIVERTER PIN (G) on the CAPPUCCINO WIZARD™ up...opening the valve...open the STEAM REGULATOR (E) by turning the knob counterclockwise...towards you.
6. Press the right hand side of the COFFEE SWITCH (K) to the "ON" lighted position and let water flow thru the CAPPUCCINO WIZARD™ SPOUT (I).
7. After 5 - 10 seconds...close the STEAM REGULATOR KNOB (E) by turning it clockwise (to the back of the machine) until it stops...push the DIVERTER PIN (G) DOWN...water will now flow from the FILTER HOLDER (L).



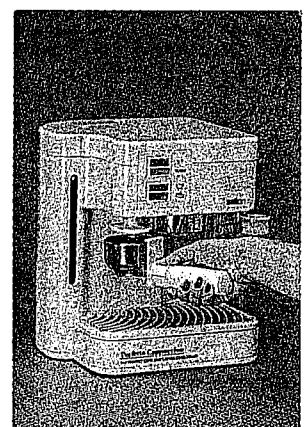
Picture 1.



Picture 2.



Picture 3.



Picture 4.

PLEASE NOTE:

THIS PROCEDURE MUST BE REPEATED EVERY TIME THE WATER TANK IS COMPLETELY EMPTIED AND REFILLED.

YOUR SALTON PE-11 ESPRESSO/CAPPUCCINO MACHINE IS NOW READY FOR USE.

Seasoning your SALTON PE-11 ESPRESSO CAPPUCCINO MACHINE - Just like a fine piece of cookware, your PE-11 will season as it is used. It will produce the best espresso after about twelve uses.

Espresso coffee differs from regular coffee in that it is a much richer and stronger brew. 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.

The sign of a properly brewed espresso is a golden brown, creamy foam that floats on top of the coffee. This is called the cream of the espresso or the "crema." Properly used, your SALTON PE-11 will produce an espresso that is dark, aromatic and delicious with a beautiful "crema" on top.

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

PREPARING ESPRESSO COFFEE

1. Make sure your SALTON PE-11 is plugged in...press the ON/OFF SWITCH (D) to the "ON" lighted position.
2. Check to make sure the water tank is filled with cold, fresh water by checking the WATER LEVEL INDICATOR (O). If not...add more water...REMEMBER, if the tank has been emptied completely, it will be necessary to repeat the process described in the section BEFORE USING YOUR MACHINE FOR THE FIRST TIME (page 3).
3. Depending on the amount of espresso you wish to make...select the filter for 1 or 2 cups...grasping the FILTER HOLDER (L) in your hand, press down on the FILTER LOCK (M) with your thumb up allowing the FILTER LOCK (M) to hold the FILTER (N) in place.
4. Using the COFFEE MEASURING SPOON (Q)...spoon the desired amount of espresso coffee into the FILTER (N) ...1 level spoonful for the 1 cup filter and 2 for the 2 cup filter (see pic. #3).

5. Press the coffee into the FILTER (N) by inserting the coffee filled FILTER HOLDER (L) under the COFFEE PRESSER (S) and pushing up firmly (see pic. #4)...after doing this, remove any loose coffee from the rim of the FILTER HOLDER (L).
6. Insert the filled and pressed FILTER HOLDER (L) into the machine in the following manner...securely holding the FILTER HOLDER (L) in your hand, press down on the FILTER LOCK (M) with your thumb...insert the holder under the center of the machine with the handle to the left of the center and slightly under the COFFEE PRESSER (S) press up until it is seated into the recess and turn to the right until the handle stops...almost in the center of the machine.
7. Place your cup or cups under the filter holder so that they line up under the two nozzles on the bottom of the FILTER HOLDER (L).
8. When the "READY" LIGHT (P) lights up...press the COFFEE SWITCH (K) to the "ON" lighted position... After a few seconds the "READY" LIGHT (P) will go out (this is normal)...when the desired amount of espresso has been expressed into the cup(s) press the COFFEE SWITCH (K) to the "OFF" position...the light will go out.

WHEN USING YOUR PE-11 CONTINUOUSLY, IT IS BEST TO LEAVE THE MACHINE ON.

9. Remove the espresso cups...serve to taste with sugar, a small strip of lemon peel...etc.
10. To remove the FILTER HOLDER (L)...grasp the handle of the filter holder and turn to the left.

CAUTION

When you remove the FILTER HOLDER there may still be hot water floating on the top of the used grounds in the filter...remove the FILTER HOLDER CAREFULLY and with a steady hand as the water might spill and the metal parts of the FILTER HOLDER and the FILTER are hot!

The FILTER LOCK (M) will securely hold the FILTER in place while you empty out the used grounds...to release the FILTER LOCK (M) press down with your thumb.

TO MAKE ADDITIONAL CUPS OF ESPRESSO:

Rinse filter basket and repeat steps 2 - 8.

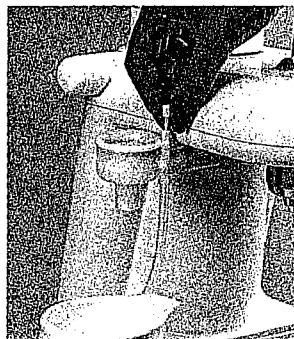
DIRECTIONS FOR MAKING CAPPUCCINO

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. Check the WATER LEVEL INDICATOR (O) to make sure you have enough water in the tank...make sure the ON/OFF SWITCH is in the "ON" lighted position.
2. Place the empty container to receive the frothy milk directly under the CAPPUCCINO WIZARD™ SPOUT (I).
3. Place the ASPIRATOR TUBE (H) 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 pic. #5).
4. Lift up the DIVERTER PIN (G) to the open position (see pic. #6).
5. Press the STEAM SWITCH (R) to the "ON" lighted position...wait for the "READY" LIGHT to come on...
6. Turn the STEAM REGULATOR (E) counterclockwise about half a turn...this will draw the cold milk up thru the tube...combining it with the steam...the hot frothy milk will then be disbursed into the container below the CAPPUCCINO WIZARD™ SPOUT (I) (see pic. #7).
7. When you have frothed the desired amount of milk...turn the STEAM REGULATOR (E) clockwise until it stops...press the DIVERTER PIN (G) down.
8. To make the Cappuccino...pour the desired amount of frothed milk into your freshly brewed espresso coffee, and spoon a couple of teaspoons of foam on the top...you may wish to sprinkle cinnamon or chocolate on top of the foam.



Picture 5.



Picture 6.



Picture 7.

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.

HOT WATER FOR TEA, SOUP, ETC.

To get hot water almost instantly for making hot soups, chocolate, tea, etc...simply follow steps 1-7 in the directions for making Cappuccino except use tap water instead of milk...place your soup mix...chocolate...tea bag, etc. directly into the container you place below the CAPPUCCINO WIZARD™ SPOUT (I)...the hot water will come down into the container and when you have the amount you need, all you have to do is stir. You can also stir in the instant soup, etc. after the hot water is emptied into your container.

CLEAN YOUR CAPPUCCINO WIZARD™ AFTER EACH USE

1. Place an empty container under the CAPPUCCINO WIZARD™ SPOUT (I).
2. Make sure the DIVERter PIN (G) is in the raised position.
3. Place the ASPIRATOR TUBE (H) into a glass of water.
4. Turn the STEAM REGULATOR (E) counterclockwise and run the water thru the CAPPUCCINO WIZARD...this will clean everything easily.
5. When clean, turn the STEAM REGULATOR (E) clockwise until it stops...press down the DIVERter PIN (G) and remove the ASPIRATOR TUBE (H) from the water.

CARE AND CLEANING OF YOUR SALTON PE-11

ALWAYS MAKE SURE THAT YOUR SALTON PE-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 cleaners, steel wool pads, or other abrasive material.

Both the DRIP TRAY (J) and the grid that covers it are removable for easy cleaning.

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

DO NOT WASH REMOVABLE PARTS IN DISHWASHER.

DECALCIFYING

In areas with hard water, we recommend that you decalcify your SALTON PE-11 about every 6-8 months if you use it constantly, or if less often, once a year should be sufficient.

Using a decalcifying product for coffee machines (prepared according to their directions) or distilled white vinegar (2 tablespoons in 1 pint of tepid water)...fill the water tank with either solution...remove the FILTER HOLDER (L) and set aside...place a container under the recess for the FILTER HOLDER...switch the ON/OFF SWITCH (D) to the "ON" lighted position...press the COFFEE SWITCH (K) and let about 1/3 of the solution run through the machine and into the container...switch off the ON/OFF SWITCH (D) and let the machine sit for 15 minutes...switch the ON/OFF SWITCH (D) on again and let the remaining solution run through the machine.

After decalcifying...remove the tank and rinse thoroughly...refill with cold clean water...repeat the process again to make sure all the solution is removed and no "taste" remains.

CORD STORAGE

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

SHORT CORD INSTRUCTIONS

A short power cord is provided to reduce the 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.

PROBLEM AND POSSIBLE CAUSES CHECK LIST

PROBLEM

POSSIBLE CAUSES

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

NO CURRENT
UNPLUGGED

COFFEE DOES NOT COME OUT

NO WATER IN TANK
COFFEE GROUND MUCH
TOO FINE
TOO MUCH COFFEE
IN FILTER

COFFEE COMES OUT TOO
QUICKLY

COFFEE GROUND
TOO COARSE
NOT ENOUGH COFFEE
IN FILTER
COFFEE NOT PRESSED
FIRMLY INTO FILTER

COFFEE COMES OUT TOO
THICK OR TOO SLOWLY

COFFEE GROUND
TOO FINE
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
FILTER HOLDER
NOT PUSHED IN
FAR ENOUGH

NO CREAM ON COFFEE

COFFEE NOT SUITABLE
OR NOT FRESH
COFFEE GRIND NEEDS TO
BE ADJUSTED
NOT ENOUGH COFFEE
IN FILTER

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 PE-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., **SALTON HOUSEWARES**
2. Be sure to enclose:

Kensington Business Center

 - a. Your name, address and phone number **550 Business Center Drive**
 - b. The date of purchase (or receipt as a gift), **Mc. Prospect, IL 60056**
 - 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.



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