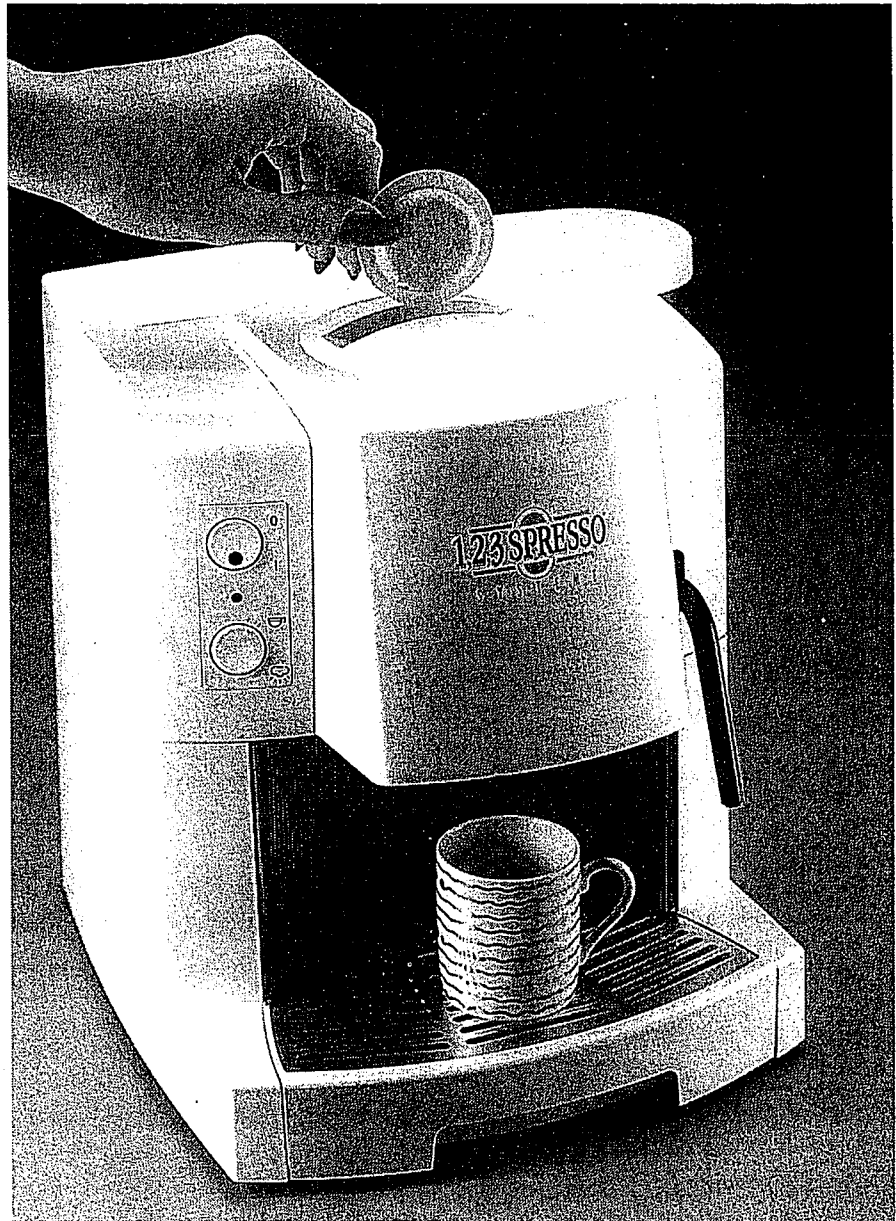


# 'Spresso 123!®

STATE OF THE ART ESPRESSO • CAPPUCCINO MAKER

OWNER'S MANUAL      Model No. PE123



**salton®**

# IMPORTANT SAFEGUARDS

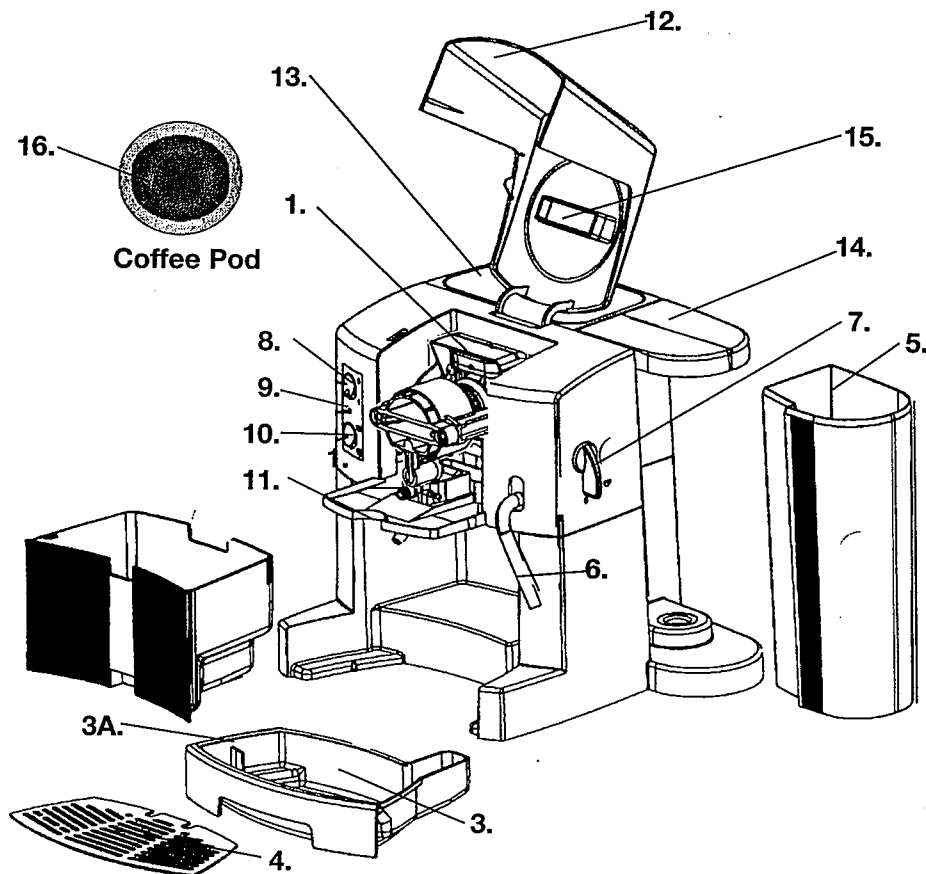
When using electrical appliances, basic safety precautions should always be followed:

1. Read all instructions carefully.
2. This machine should not be operated before the Water Tank is filled.
3. Do not touch hot surfaces or parts (such as the Infusion System [#1], Steam Nozzle [#6] and Cup Warmer [#13]).
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
5. Close supervision is necessary when any electrical appliance is used by or near children. Do not leave appliance unattended.
6. Turn the machine "OFF" and unplug from outlet when espresso/cappuccino maker is not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
7. 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 Salton/Maxim Housewares, Inc. for examination, repair or adjustment.
8. Do not operate appliance if Overflow Tray and Grill are not in place.
9. The use of accessory attachments not recommended by Salton/Maxim Housewares, Inc. may result in fire, electric shock, or injury to persons.
10. Do not use outdoors.
11. Keep power cord away from heated parts. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Prior to connecting or disconnecting plug from wall outlet, turn all controls to "OFF."
14. Do not use the appliance for other than intended use.

**SAVE THESE INSTRUCTIONS**  
**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

# Getting to Know Your 'Spresso 123!® Espresso-Cappuccino Maker

Before using your 'Spresso 123!® Cappuccino Maker for the first time, you must become familiar with all of the parts. Read all instructions and cautions carefully.



- |                                     |                             |
|-------------------------------------|-----------------------------|
| 1. Infusion System                  | 8. ON/OFF Switch with Light |
| 2. Used Pod Container               | 9. Green "GO" Light         |
| 3. Water Overflow Tray              | 10. Temperature Switch      |
| 3A. Red Flag / Overflow Indicator   | 11. Coffee Spout            |
| 4. Cup Rest Grill                   | 12. Hood                    |
| 5. Detachable Water Tank            | 13. Cup Warmer              |
| 6. Steam Nozzle                     | 14. Water Tank Lid          |
| 6A. Frothing Attachment (not shown) | 15. Coffee Pod Slot         |
| 7. Function Selector                | 16. Coffee Pod              |

# Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other): To reduce the risk of electric shock, this plug is intended to fit into 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.

## 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 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 unintentionally.

# Overview

Welcome to the 21st century method of espresso, the technology of the future — The 'Spresso 123!®

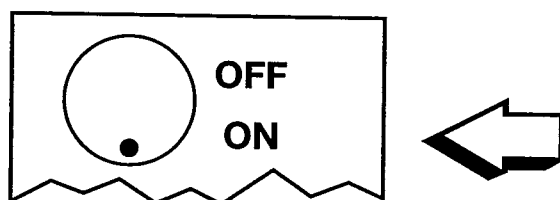
Your new 'Spresso 123!® is so quick to brew, so easy to prepare, there's no guesswork. Now you can brew true Italian espresso, lattés, mochas, and cappuccino with no clumsy handles or filter baskets, no wet, messy coffee grounds to dispose of. *Just pure coffee enjoyment.*

The secret of great espresso is to start with superb coffee. Your 'Spresso 123!® includes a supply of single-use pods. Each pod brews one shot of pure, dark-roasted Arabica. This coffee has been custom-roasted by Malongo Rambouts, a century-old European coffee roaster known for outstanding coffees...

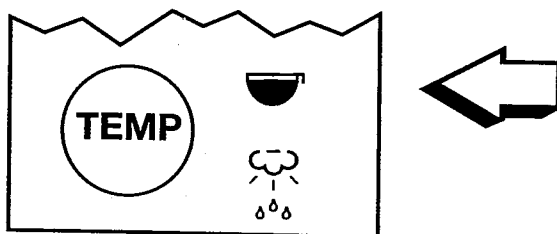
## Instructions For Use

Your machine was hand tested before shipping to ensure that it functioned correctly. Before using for the first time, run the machine once without coffee to rinse it out. To do so:


1. Plug the machine into a 120V outlet.
2. Fill the Water Tank with fresh water 1/2 to 3/4 full.
3. Replace the Water Tank to its original position, making sure it is properly seated on the machine.
4. Close the Lid on the top of the Water Tank.
5. Place a heat resistant container or cup underneath the Coffee Spout, on the Cup Grill.
6. Switch the machine to the "ON" position.

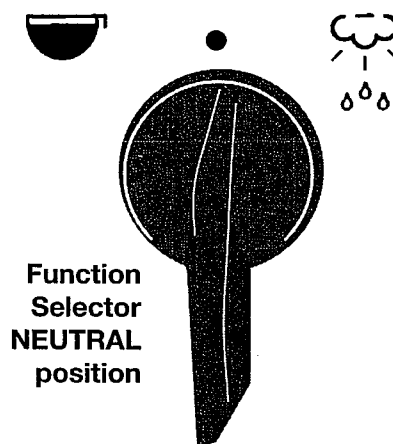
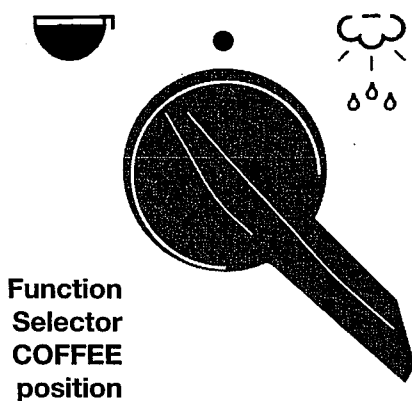
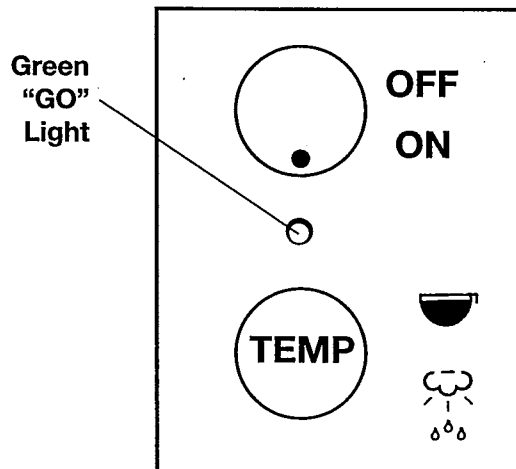


Press the Temperature Switch to the coffee cup icon.



## Instructions For Use *(continued)*

7. When the Green "GO" Light illuminates, turn the Function Selector (on the side) to the coffee cup icon.  This starts the water flowing.



- Let up to 8 oz. of hot water drain into the container you placed on the Cup Grill.
  - Then turn the Function Selector back to the ● "NEUTRAL" Position. **CAUTION: YOU MUST STOP THE WATER FLOW BY TURNING THE FUNCTION SELECTOR TO "NEUTRAL." THE WATER FLOW DOES NOT STOP AUTOMATICALLY.**
  - Hot water will stop flowing from the Coffee Spout.
8. Use common sense, care and caution to dispose of the hot water which you just purged from 'Spresso 123!®
9. The Espresso Maker has now been internally rinsed and is ready to brew.

**NOTE: There may be some run-off water in the Water Overflow Tray. This is normal.**

# Filtering Water

The quality of water you use directly affects the taste of your coffee. *The better the water, the better the coffee.* With 'Spresso 123!® you can use household tap, or spring water.

**Never use carbonated water.**


We've included a "universal" Water Filter Holder. The Holder accepts commonly available cylinder-type Filters, allowing you to use the brand of your personal preference.

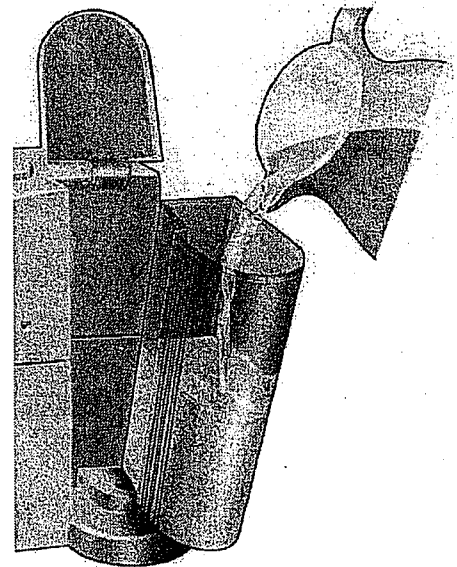
To use the Filter Holder, place it on top of the empty water tank. It fits comfortably into the top of the tank. Add your Filter. **Always** follow the Filter manufacturer's directions for use, especially when using a fresh filter!

When you have prepared the Filter, and placed it into the Holder on the Water Tank Lid, you may add water.

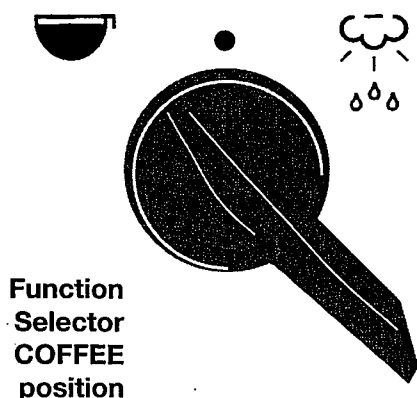
Again, following the filter manufacturer's directions. ***Make sure that water has actually flowed into the tank before you start brewing.*** Filter flow rates vary from brand to brand, so always check first.

## Brewing Espresso

1. Plug the machine into a 120V outlet.
2. Before brewing espresso, make sure the Water Tank is filled with fresh water.
3. Replace the Water Tank to its original position, making sure it is properly seated on the machine.
4. Close the Lid on the top of the Water Tank.
5. Place a heat resistant cup underneath the Coffee Spout, on the Cup Grill.
6. Switch the machine to the "ON" position to heat and press the Temperature Switch to the coffee cup icon. 



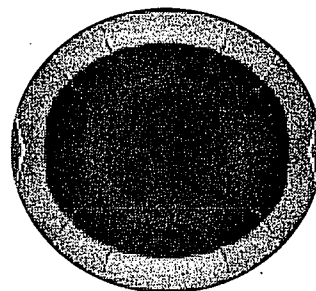
## Brewing Espresso (continued)



7. When the Green “GO” Light illuminates, flip the Function Selector (on the side of the machine) to the coffee cup icon.

**MAKE SURE THE GREEN “GO” LIGHT IS ILLUMINATED BEFORE PLACING COFFEE POD INTO THE MACHINE.**

8. Place one Pod into the Coffee Pod Slot. The Pod will drop down automatically into the machine and the infusion process begins.
9. Almost immediately, freshly brewed espresso pours directly into your cup.



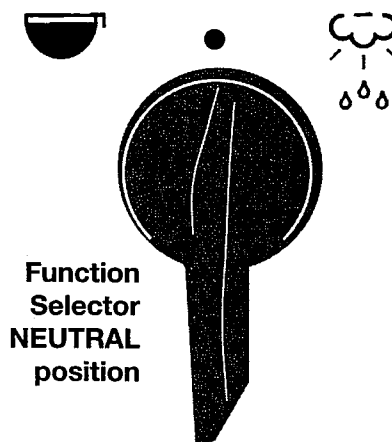
**NOTE: If you prefer a strong, robust cup of coffee, brew one-ounce shots. If you prefer milder coffee, use more water to suit your taste.**

Let the coffee brew for approximately 10 -15 seconds.

10. Turn the Function Selector to the ● “NEUTRAL” Position.

**IMPORTANT! You can brew espresso shots one after another. Always wait for the Green “GO” Light. That’s the signal to brew.**

11. When brewing is completed, the Coffee Pod will fall into the Used Pod Container and ‘Spresso 123!® will automatically set up to brew the next coffee.



**CAUTION: YOU MUST STOP THE WATER FLOW BY TURNING THE FUNCTION SELECTOR TO “NEUTRAL.” THE WATER FLOW DOES NOT STOP AUTOMATICALLY.**



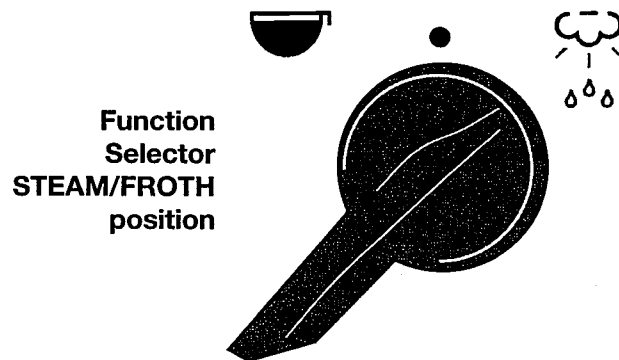
# Prepare Cappuccino, Lattés, Mochas, Macchiatos and More!

The steam function can be used to make hot milk for Cafe Latté or to make froth for cappuccino.

1. Place your cup of espresso on the 'Spresso 123!® handy cup warmer. This will help keep the coffee warm.
2. Press the ON/OFF Switch to the "ON" position.
3. To prepare steam for froth, turn the Temperature Switch to the Steam/Frothing ☁ Position.
4. The Frothing Attachment fits snugly over the Steam Nozzle. Always turn pressure relief hole so that it is backwards, facing the machine. Swivel the frothing tube outward, away from the machine and towards you.

Adjust the Steam Nozzle so that it fits down into a heat proof cup or handled frothing pitcher filled with cold milk.

5. Fill the frothing pitcher 1/3 to 1/2 with cold milk.
6. When the machine has heated to the correct temperature and is ready to froth milk, the Green "GO" Light will illuminate.



7. Turn the Function Selector from ● "NEUTRAL" to the "STEAM/FROTH" ☁ Position.
8. The machine will automatically begin to release steam.

## Cappuccino/Coffee Drinks *(continued)*

9. ***When making froth for cappuccino***, hold the Frothing Attachment just below the surface of the cold milk. Do not touch the bottom of the pitcher. This allows the steam to mix with air to create rich, creamy froth. Swivel the pitcher to create more foam. Foam should be dense with small, closely packed bubbles for rich taste and long-lasting foam.

***NOTE: When heating milk or cocoa, the Steam Nozzle must be fully immersed.***

10. Wipe the Frothing Jet with a clean, damp cloth.

11. To complete your cup of cappuccino, take the cup of espresso from the Cup Warmer and spoon the froth on top of the coffee.

*For a final touch*, sprinkle cinnamon, nutmeg, chocolate shavings, cocoa powder, etc. on top of the froth.



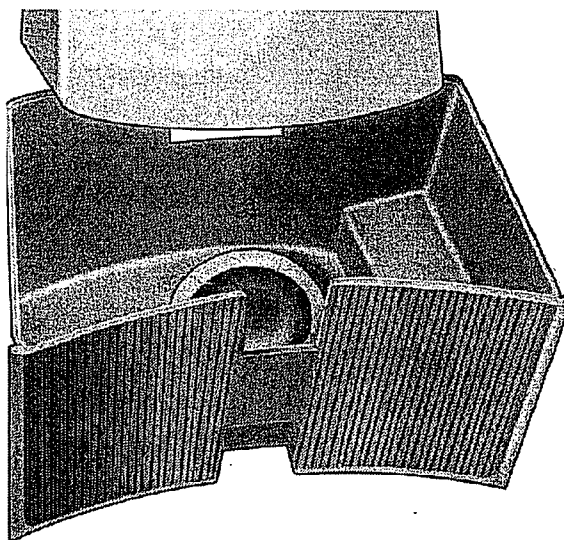
***See Espresso Recipes in the back of this manual.***

# Use and Care Instructions

Before cleaning or removing parts, unplug the machine and allow to cool completely.

***Hint: When the Overflow Tray is full, the red flag will pop up to alert you when it needs to be emptied. Make sure the machine is fully cooled. Simply pull tray straight out and pour out into your sink until it is empty.***

***Used Pod Container***



***DISPOSE OF USED COFFEE PODS AFTER EVERY DAY'S USE. The Used Pod Container slides out easily so you can dispose of the used pods in your garden (they're biodegradable) or in a waste receptacle.***

1. The Detachable Water Tank, Water Overflow Tray and Cup Rest Grill can be washed in hot, soapy water. Use a soft cloth or sponge to avoid scratching the surfaces.
2. Wipe down the external parts with a soft cloth or sponge. Do not use harsh abrasive cleansers or brushes as they may scratch the surface.
3. Occasionally the Infusion System will need to be brushed out. Lift Hood and gently brush coffee grounds out from the housing. A soft toddler's toothbrush is ideal for this purpose.

## Use and Care Instructions *(continued)*

4. If it is necessary to wash the infusion system [#1], please use the following steps:
  - a. Open the Hood [#12].
  - b. Unlock the Infusion System [#1] by turning the lock counter-clockwise.
  - c. Pull the Infusion System out gently.
  - d. Rinse the Infusion System with water.
  - e. Re-assemble the Infusion System gently.
  - f. Turn the lock clockwise.
  - g. Close the Hood [#12].

***NOTE: This unit will not work correctly if the Hood is not closed properly.***

## For Best Results

- Be sure to refrigerate your coffee pods to retain the robust flavor and rich aroma.
- The quality of water you use directly affects the taste of your coffee. *The better the water, the better the coffee.* Always use fresh, water.
- Clean the internals of the machine periodically to ensure the freshest tasting espresso.
- Always use fresh, cold skim milk or 2% when frothing for cappuccino. (Never use whole milk, cream, or half-and-half.) This will result in wonderful froth.
- Chill your frothing pitcher in the refrigerator before making froth.
- Make sure the frothing pitcher is metal or ceramic, ***never glass.***
- Clean the Steam Nozzle and Frothing Attachment after each use with a damp cloth or sponge.
- To flavor cappuccino either with mocha or with flavored syrups such as vanilla or almond, add them directly to the brewed coffee — ***NEVER TO THE COFFEE MACHINE.*** Add syrup to the coffee before adding froth.
- ***ORDER MORE PODS TODAY! Call 1-800-233-9054.***

# **Trouble Shooting**

## ***THE COFFEE IS NOT HOT ENOUGH***

Pre-heat the cups, wait until the Green "GO" Control Light goes on. This indicates the machine is hot enough for proper brewing.

## ***NO COFFEE WILL COME OUT***

Check the water level and make sure the valve under the Water Reservoir is open by pressing the top of the Reservoir.

## ***THE MACHINE WON'T TURN ON***

Check to make sure the Hood is completely closed and that the unit is plugged in.

## ***THE PUMP MAKES A LOT OF NOISE***

Check the level of the water.

## ***TO PURCHASE ADDITIONAL PODS & REPLACEMENT PARTS:***

***Call 1-800-233-9054 Monday - Friday 9am - 5pm CST***

***or,***

***Order via the Internet: [www.salton-maxim.com](http://www.salton-maxim.com)***

# **Espresso Recipes**

## **Café Galliano**

Place 1 tablespoon of galliano liqueur into demitasse cup. Fill with espresso. Garnish with a twist of lemon peel.

## **Iced Espresso**

Brew a large quantity of espresso and freeze it into ice cubes. Make another large quantity of espresso and chill it. In very tall glasses, place several espresso cubes and a scoop of coffee ice cream. Pour in chilled espresso. Dust with nutmeg.

## **Irish Coffee**

A standard size coffee mug should be used. Fill mug 2/3 full with espresso. To each cup, add 2 tablespoons of Irish Whiskey. Generously top with whipped cream.

## **Espresso Rum**

Place 1 tablespoon of rum into demitasse cup. Fill with espresso, top with whipped cream and stir with a cinnamon stick.

## **Café Chocolate**

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

## **Café Tia Maria**

Place 1 tablespoon of Tia Maria liqueur into demitasse cup. Fill with espresso, garnish with hot frothy milk.

## **Café Anisette**

Place 1 tablespoon anisette liqueur into demitasse cup. Fill with espresso, garnish with a twist of lemon peel.

## Café Grand Mariner

Place 1 tablespoon of Grand Marnier into a demitasse cup. Fill with espresso, garnish with whipped cream and sprinkle with orange peel.

## Café Cognac

Place 1 tablespoon cognac into demitasse cup. Fill with espresso and add 1 tablespoon of heavy cream.

## Espresso Alexander

In a standard-sized cup, combine 1 tablespoon Creme de Cacao and 1 tablespoon brandy. Add 2 tablespoons heavy cream and fill with espresso. Garnish with a heaping dollop of whipped cream and chocolate shavings.

## Café Espanol

Rub lemon around the rim of a tall, long-stemmed glass to moisten, then dip into a dish filled with sugar. Using an alcohol burner or sterno, rotate glass over flame so the sugar caramelizes. Place spoon in glass to prevent cracking. Add 1 tablespoon of brandy and 1 tablespoon of Kahlua liqueur. Pour in espresso, stopping about 1-1/2" from top. Add whipped cream to top of glass. Serve on dessert plate with spoon.

## Café Israel

Same as above, but substitute tablespoons of Sabra liqueur for Kahlua.

### IMPORTANT NOTICE

*If any parts are missing or defective,  
**DO NOT** return this product.*

*Please call our Customer Service Department for assistance.*

**800-233-9054** Monday - Friday 9am - 5pm CST

*Thank You*

# ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. 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 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 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 or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, 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.

**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 Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. 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 CUSTOMER SERVICE stating that you are a consumer with a problem.

**In-Warranty Service (USA)** for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

**In-Warranty Service (Canada)** for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (U.S.) for return shipping and handling.

Salton/MAXIM 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.

Return the appliance to:

ATTN: Repair Department, Salton/Maxim Housewares, Inc.  
550 Business Center Drive, Mt. Prospect, Illinois 60056

## For more information on Salton/MAXIM products:

visit our website: URL <http://www.salton-maxim.com> or  
E-mail us at SALTON 550 @ aol.com

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