

# **Cappuccino Crazy Cappuccino Maker**

**Model CC-30**

**Instructions and Warranty**

**MAXIM®**

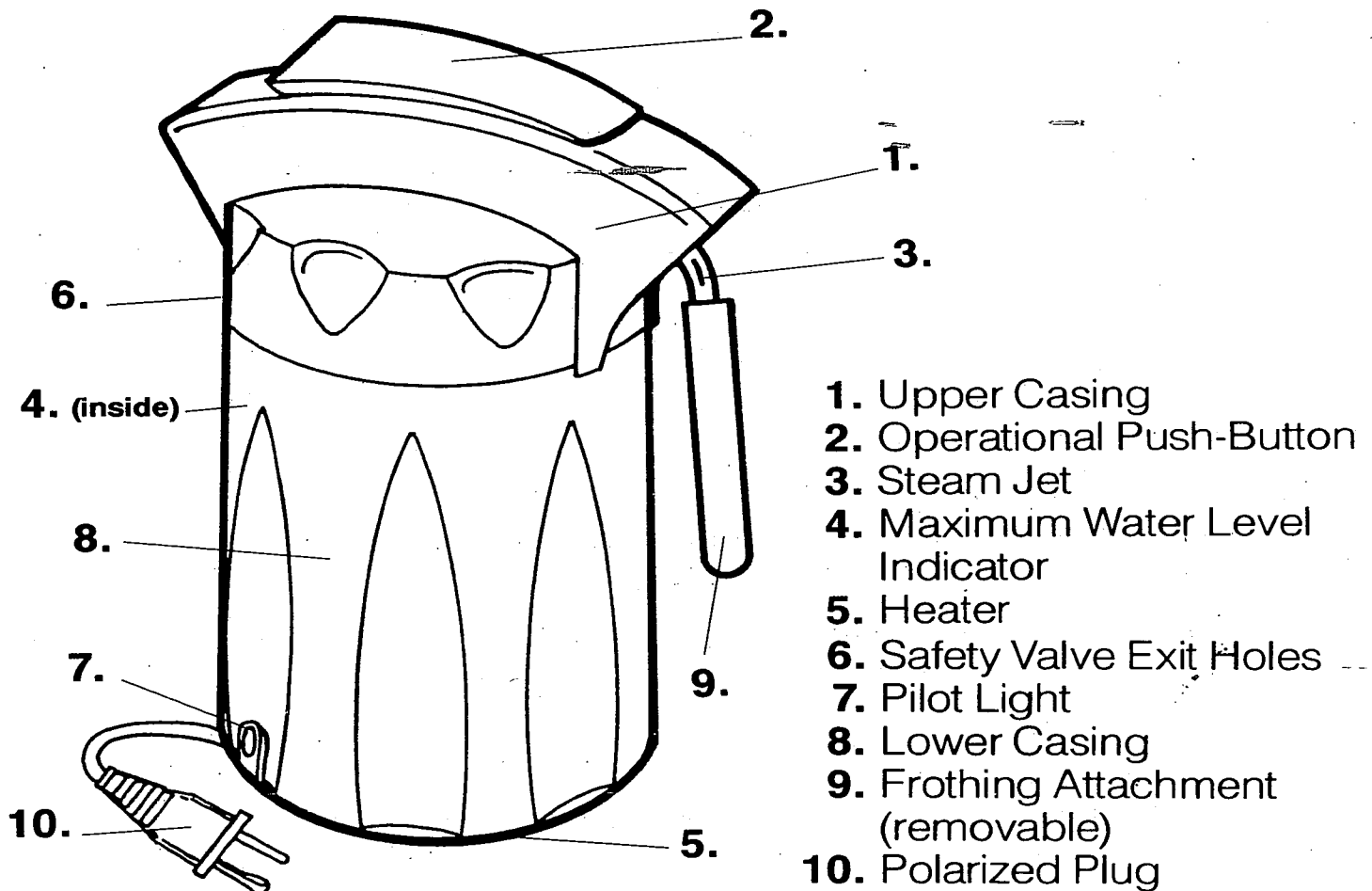
# Important Safeguards

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 Maxim may cause fire, electric shock, or 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. 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.

## Save These Instructions

# Getting to Know Your Cappuccino Crazy Frother



## 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; Cappuccino Crazy 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 jet 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. Cappuccino Crazy 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

1. Unscrew the upper casing of Cappuccino Crazy.
2. Fill the container inside the heater with water to the maximum level indicated.
3. Screw the upper casing back onto the heater securely; **DO NOT OVERTIGHTEN** so as to avoid difficulty unscrewing the upper casing for subsequent use.
4. Insert the plug into a socket after having checked that the voltage corresponds to that indicated on the unit. The pilot light will illuminate.
5. Wait until the pilot light is off — this indicates the unit is ready for use.
6. Immerse the steam jet completely into the milk or other liquid contained in the pitcher. **NEVER IMMERSE DIRECTLY INTO A DRINKING CONTAINER.**
7. Press the push-button to release steam from the jet. Move the pitcher in a circular, up and down motion.
8. After preparing each beverage, press the button and release some steam to clean the jet. This step is independent of step 7 and serves a different purpose. It removes any milk which may remain inside the tip of the frothing jet.

# 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 jet frequently by releasing steam.
8. Clean the outside of the jet with a damp cloth or sponge using a mild dish detergent, then wipe with a clean, damp cloth.

## Safety

The unit is equipped with three safety devices:

1. Thermostat
2. Safety Valve
3. 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 countertop or table top where it can be pulled on by children or tripped over.

## 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.

## Recipes

### Frothing Milk

Make sure the jet 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 jet 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 jet below the surface) to heat the milk, then hold the jet tip just below the surface to foam the milk.

**CAUTION:** Do not allow the tip of the jet 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.

**Caffe 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 Cappuccino Crazy 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 Cappuccino Crazy 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 Cappuccino Crazy 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 Cappuccino Crazy

**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 Cappuccino Crazy 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 jet 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.

