

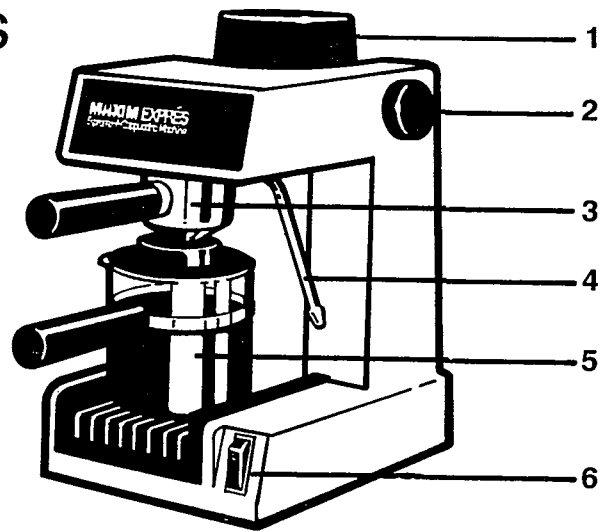


MAXIM EXPRES®
Espresso/Cappuccino
Maker
Model EX-152
Instructions and Warranty

MAXIM®

Description of parts

- 1—Reservoir cap with safety valve
- 2—Steam jet control knob
- 3—Filter basket and holder
- 4—Steam jet
- 5—Carafe with lid
- 6—Illuminated ON-OFF switch



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 electrical hazards 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 appliance to the factory for examination, repair or adjustment. See Warranty.
7. The use of accessory attachments not recommended by MAXIM 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. Extreme caution must be used when moving an appliance containing hot liquids.
12. Prior to connecting or disconnecting plug from wall outlet, turn any control to "off".
13. Do not use appliance for other than intended household use.
14. Scalding may occur if the reservoir cap or filter basket holder are removed during the brewing cycle.
15. Keep steam-jet control knob in closed position when not being used.
16. A. The glass container is designed for use with this appliance. It must never be used on a range top.
B. Do not set a hot container on a wet or cold surface.
C. Do not use a cracked container or a container having a loose or weakened handle.
D. Do not clean container with cleansers, steel wool pads, or other abrasive material.

2 **SAVE THESE INSTRUCTIONS**

Introduction

It was about 100 years ago when the Italians introduced the first machine that would extract the rich and robust flavor of coffee through a rapid brewing process, aptly called "espresso".

Espresso coffee is made by rapidly forcing hot water by means of steam pressure through the ground coffee, thus extracting the flavor.

Now that you are the proud owner of the MAXIM Exprés®, you can experience the taste of a delicious cup of espresso or cappuccino, time and time again, in the comfort of your own home.

The MAXIM Exprés® retains the authenticity of the traditional steam-activated brewing process, but simplifies the operation. A perfect cup of espresso is assured every time. Cappuccino is a combination of half espresso coffee and half frothy, heated (steamed) milk. Frothy milk is easily obtained using the steam jet on the MAXIM Exprés® while the espresso coffee is brewing.

Espresso has no match as an after-dinner drink. It complements any meal. When liqueurs are added to freshly-brewed espresso, an altogether new taste is obtained.

Included in this booklet are some delightful recipes that will whet your appetite.

Facts you should know

1. The flavor of your coffee depends on the characteristics of the beans from which it is made, the type of bean, how and where it was grown, harvested and processed. Espresso is not a variety of coffee bean; it describes the brewing process.

The flavor of a coffee bean is determined by many factors, but its taste and aroma are the result of the roasting process. Most coffees purchased from the supermarket shelf are roasted to a moderate degree. Their beans are light in color and have a dry, rather than an oily surface. This is known as the American roast.

Coffee beans that are roasted for a longer period of time and at higher temperatures will be much darker in color. A darker roasted bean tends to have an oily surface and creates more caramelization of the sugar and starches within the bean. The darker beans will produce a more flavorful cup of coffee than the lightly-roasted beans.

2. There are a variety of dark roasts available from which you can choose to brew your espresso. Examples: Vienna roast, French roast, Italian roast, etc. Each of these roasts is a blend of coffee beans that are roasted at a specific temperature, producing a specific type of flavor.

If you prefer decaffeinated coffee, there are decaffeinated beans that have up to 98% of the caffeine content removed.

Just as there are many wines to choose from, so there are different blends of coffee. The next time you purchase coffee for your espresso maker, experiment with one of the many kinds of coffee being sold. You may just find that it tastes better than the blend you have been using.

3. **A fine drip grind coffee must be used.** A powdery grind is too fine for the MAXIM Exprés®. A powdery grind will cake in the basket and block the water from flowing through.

4. You may prefer to add chicory to obtain a unique flavor. Remember—do not use chicory separately from the roasted ground coffee. Have the chicory ground *together* with your roasted coffee.
5. Cappuccino is simply a combination of espresso and hot, frothy milk. Equal amounts of espresso and milk are recommended. Cappuccino is usually topped with nutmeg, cinnamon or chocolate shavings.
6. Espresso coffee should be served *immediately* after it is made.
7. Espresso is served in demitasse cups (2 to 2½ oz.). A 4 or 6 oz. cup or glass is used for cappuccino.
8. Ideally, coffee beans should be ground immediately before using.
9. To continue to preserve the rich flavor, it's best to store your ground coffee or beans in an airtight container in the freezer of your refrigerator. Ground coffee readily picks up other food flavors.

Preparation for use

Before using your MAXIM Exprés® for the first time, it is suggested that you let water only run through two times. This will thoroughly cleanse the unit. Refer to: **Making espresso coffee**, but leave out coffee.

Making espresso coffee

- Step 1: a) Make sure switch is in OFF position.
- b) Remove water reservoir cap.
 - c) Fill carafe with two to four cups of cold water using the markings on the carafe for reference. Pour into water reservoir.

- d) *Important:* When making cappuccino, add extra water to steam level shown on the carafe for two cups and to the bottom of the metal band for four cups.
- e) Close cap tightly.
DO NOT OPEN RESERVOIR CAP DURING THE BREWING PROCESS. SCALDING MAY OCCUR IF THE CAP IS REMOVED DURING THE BREWING CYCLE.

- Step 2: a) Fill filter basket with desired amount of coffee. Lines in filter basket indicate coffee level for two or four cups. Use the measuring scoop for easy filling. Do not tamp coffee. Be sure to use a fine drip grind coffee.
- b) Place filter basket into filter holder.
 - c) Insert holder by placing handle directly below "on/off" switch. Push it upward so it will be aligned with matching slots. Turn handle to the right until securely locked.
DO NOT REMOVE FILTER HOLDER DURING THE BREWING PROCESS—SCALDING MAY OCCUR.
 - d) Place cover on carafe and set it on drip tray.
 - e) Steam jet control knob must be in closed (clockwise) position.

- Step 3: a) Push switch to ON. Switch is illuminated.
- b) In about four minutes, the espresso will start to flow into the carafe.
- Important:* For cappuccino, refer immediately to next 2 sections. For espresso, continue with next step.
- c) When coffee has stopped flowing, turn switch to OFF position.
- d) Before removing reservoir cap, open the steam jet control knob (counter-clockwise) $\frac{1}{2}$ turn to relieve any pressure.

- f) After removing steam jet from frothed milk, turn steam control knob to OPEN momentarily to clear the jet of milk.
- g) When coffee has stopped flowing into carafe turn switch to OFF position.
- h) Holding covered carafe, gently pour an equal amount of espresso along the side of the cup. Don't pour espresso into the middle of the cup as this will break down the froth.
- i) Top each cup of cappuccino with a dash of nutmeg, cinnamon or chocolate shavings.

To Prepare cappuccino:

Step 4: Use 2 or 4 cappuccino cups or glasses. Fill each individual cup about half-way with cold milk. Follow Step 1 through Step 3b.

Step 5: Line up milk-filled cups next to Espresso Maker. When the coffee starts to flow into the carafe, begin frothing each cup as follows:

- a) Hold cup by handle and bring up to the steam jet.
- b) Insert jet just under the surface of the milk.
- c) Open steam control knob with free hand by turning counter-clockwise one or two turns.
- d) Move cup in a circular motion and allow steam to froth the milk for several seconds.
- e) After frothing, insert steam jet to bottom of cup for just 2 to 3 seconds to warm milk. Remember—cold skim milk froths more readily. Overheating milk will break down the bubbles.

Another way to froth milk

Pour desired amount of milk into a small pitcher or mug—approximately 4 to 6 oz. for 4 cups of cappuccino or 3 oz. milk for two cups of cappuccino. Follow cappuccino preparation instructions to froth milk.

Serve the hot, frothy milk by spooning it on top of your cup of espresso. The froth will not readily pour from container, since it separates from the heated milk.

Suggestions and hints

1. If you cannot generate sufficient steam pressure to froth milk, you may be using too coarse a grind of coffee. Try tamping lightly.
2. If you run out of steam and milk is not foamy, you probably did not begin frothing the milk early enough in the brewing cycle.
3. If less than the full amount of coffee flows into the carafe and you run out of steam, you probably steamed the milk too long.

4. If steam jet hole clogs, allow machine to cool, and insert a pin to unplug. Do not use a toothpick.
5. If coffee flows very slowly, you may be using too fine a grind or tamping too hard.
6. The glass carafe must never be used on a range top. Do not set hot carafe onto a wet or cold surface. Do not use carafe if cracked.
7. If you add liqueur, do so before adding milk.
8. The 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.

If an extension cord is used: (a) The electrical rating of the extension cord should be at least that of the appliance. (b) 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.

How to care for your MAXIM Exprés®

1. The stainless steel coffee filter basket holder should be emptied and rinsed after each use.
2. Thoroughly clean carafe after each use. Handle carefully—it's glass!
3. The carafe drip plate can be removed and washed in warm water.
4. From time to time, wipe the MAXIM Exprés® with a damp cloth. *Do not immerse appliance in water.*
5. Don't allow milk to clog steam jet. Clear opening with a pin.

Descaling

If you live in a hard-water area, minerals and calcium found in the water will accumulate and affect the operation of the MAXIM Exprés®. Approximately every six months (this can vary depending on water conditions), your MAXIM Exprés® should be cleaned with distilled vinegar in the following manner in order to remove the mineral deposits, also referred to as scale.

1. Before cleaning the Espresso Maker, make sure it has been disconnected from the wall outlet and the switch is in the OFF position.
2. Fill the carafe with distilled vinegar and pour into the reservoir as you would do with water.
3. Securely fasten reservoir cap.
4. Attach empty coffee filter and basket.
5. Place carafe onto drip plate.
6. Plug into wall outlet.
7. Turn switch to ON. In a few minutes, the hot vinegar will start to flow through the coffee basket into the carafe.
8. Place steam jet into a tall glass or mug. Open steam knob during the flowing process only for a few seconds. This will clean any residue left in the tube from the milk steaming process.
9. Shut knob permitting the hot vinegar to continue to flow into carafe.
10. When all flowing has stopped, turn switch to OFF and allow to cool. Remove basket, filter, carafe and rinse with hot water.
11. Repeat above steps using cold water to rinse away any residual vinegar. Repeat twice.

No other servicing should be attempted by the user. If service is required, contact the Service Department of The MAXIM Company, 164 Delancy Street, Newark, NJ 07105.

Recipes that you'll love!

Café Chocolat

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 Grand Marnier

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

Café Anisette

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

Café Galliano

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

Café Cognac

Place 1 tablespoon of cognac into a demitasse cup, fill with espresso, add 1 tablespoon of heavy cream.

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 sized coffee mug should be used. Fill coffee mug $\frac{2}{3}$ full with espresso. To each cup, add 2 tablespoons sugar and 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.

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 Español

This is best served in a tall, long-stemmed glass, but tastes wonderful in any glass.

Rub lemon around rim of glass to moisten and then dip into a dish filled with sugar. Using an alcohol burner or Sterno, rotate the glass over flame so the sugar caramelizes. Place spoon in glass to prevent cracking. Add 1 generous tablespoon of brandy and 1 tablespoon of Kahlua liqueur. Pour in espresso, stopping about $1\frac{1}{2}$ inches from top. Add whipped cream to top of glass. Serve on a dessert plate with spoon.

Café Israel

Follow procedure for Cafe Español, substituting 2 tablespoons of Sabra liqueur for Kahlua and brandy.

Limited One Year Warranty

The MAXIM Company warrants all merchandise to be free from defects in material and workmanship for a period of one year.

Should any defect be discovered within one year of date of purchase, The MAXIM Company agrees to repair or replace the defective part or product at no charge other than handling and return freight charges, provided said part or product is returned with all shipping charges prepaid to SALTON-MAXIM Housewares, 550 Business Center Dr., Mt. Prospect, IL 60056, accompanied by proof of purchase and a letter detailing the nature of the defect. The Customer Service Department of The MAXIM Company should be contacted by mail prior to any action in the event it is possible to correct the defect without returning the unit.

This warranty does not apply to any unit that has been tampered with, nor to damages incurred through negligence in use, faulty packing, or mishandling in transit by any common carrier.

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

Replacement parts

Part No.	Description	Cost
1-2107	Carafe with lid	\$12.00
1-2108	Filter basket	\$ 6.00
1-2109	Basket holder	\$ 6.00

Please enclose check or money-order when ordering replacement parts from factory. Add \$2.00 per item for postage and handling. No C.O.D.'s. New Jersey and New York residents add appropriate sales tax. Allow 2-3 weeks for delivery.

MAXIM®

550 Business Center Drive, Mt. Prospect, IL 60056 1-800-233-9054.