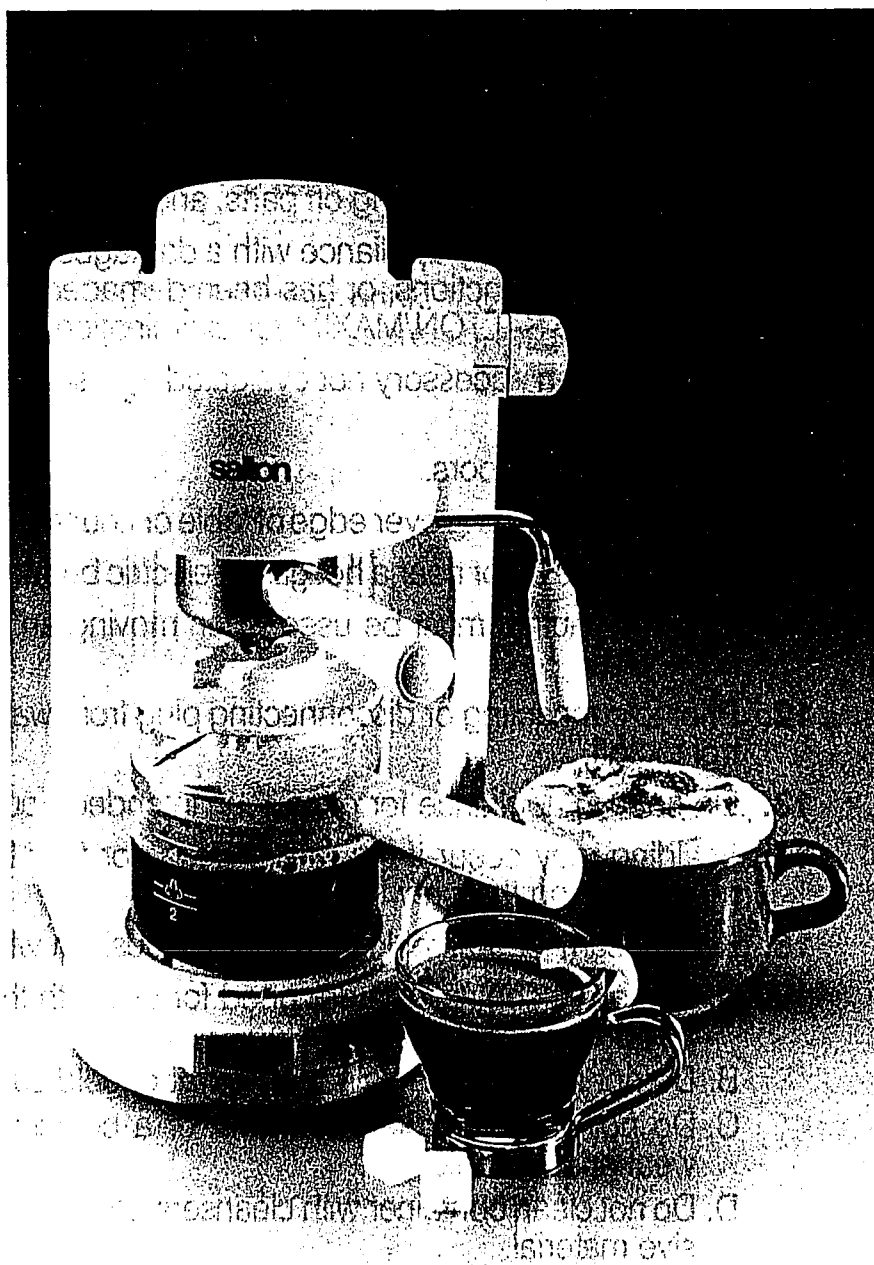


**OWNER'S MANUAL**  
**MODEL No. EX-99**

# **Cappuccino Exprés®**

**ESPRESSO ☕ CAPPUCCINO MAKER**



**salton®**

*Get a taste of the good life with Salton.*

# Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons 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 place 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 SALTON/MAXIM for examination, repair or adjustment.
7. The use of an accessory not evaluated for use with this appliance may cause injuries.
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.

**SAVE THESE INSTRUCTIONS**  
**FOR HOUSEHOLD USE ONLY**

## 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 Salton® Cappuccino 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 Salton® Cappuccino 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 Salton® Cappuccino 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.

## 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.

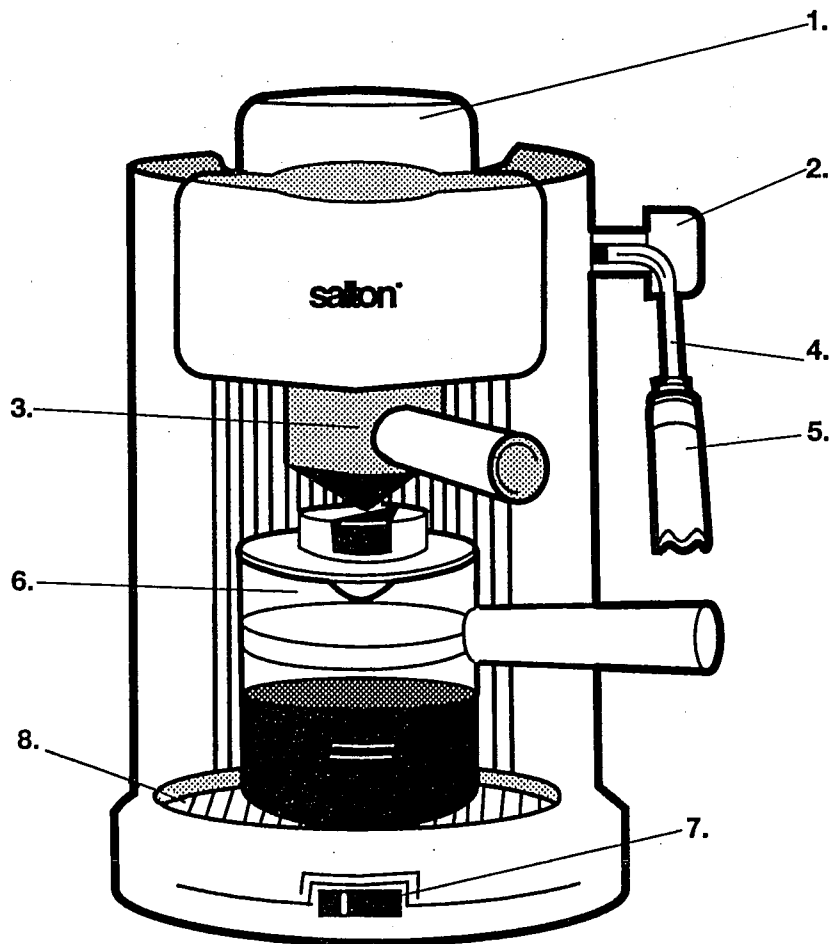
Just as there are many wines to choose from, so there are different blends of coffee. The next time you purchase coffee for your espresso maker, experiment with one of the many kinds of coffee being sold. You may just find that it tastes better than the blend you have been using.

3. **A fine drip grind coffee must be used.** A powdery grind is too fine for the Salton® Cappuccino 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.

# Getting to Know Your Salton EX-99 Cappuccino Exprés®

Before using your Cappuccino Exprés® for the first time you should become familiar with all of the parts. Read all of the instructions and cautions carefully.

## Description of Parts



- 1. Reservoir cap with safety valve
- 2. Steam jet control knob
- 3. Filter basket and holder
- 4. Steam jet

- 5. Frothing attachment
- 6. Carafe with lid
- 7. Illuminated ON-OFF switch
- 8. Drip tray

## Preparation for Use

**Before making your first carafe of espresso**, we suggest that you let the water run through the machine two times. This will thoroughly cleanse the unit. **(Refer to: Directions for Making Espresso Coffee, but leave out the coffee.)**

## Directions for 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 over the left side of the 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 the 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) 1/2 turn to relieve any pressure.

## 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 the machine. 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. Over-heating milk will break down the bubbles.
- 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.

## 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.

## User Maintenance Instructions

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 Salton® Cappuccino Exprés® with a damp cloth. *Do not immerse appliance in water or other liquid.*
5. Don't allow milk to clog steam jet. Clear opening with a pin.
6. This appliance is for household use only.

## Descaling

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



## Descaling (continued)

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 Salton/MAXIM Housewares, Inc. 550 Business Center Drive, Mt. Prospect, Illinois 60056.

## Short Cord Instructions

A short power-supply cord (or detachable 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 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.

## 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.

# ***Recipes that you'll love!***

## ***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 1-1/2 inches from top. Add whipped to top of glass. Serve on a dessert plate with spoon.

## ***Café Israel***

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

## ***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 Anisette***

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

### ***Café Grand Marnier***

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

### ***Café Galliano***

Place 1 tablespoon of Galliano liqueur into demitasse cup, fill with espresso, garnish with 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 sized coffee mug should be used. Fill coffee mug 2/3 full with espresso. To each cup, add 2 tablespoons sugar and 2 tablespoons 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 Cognac***

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

# 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 CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem.

**In-Warranty Service:** 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)

**Out-of Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$8.00 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