

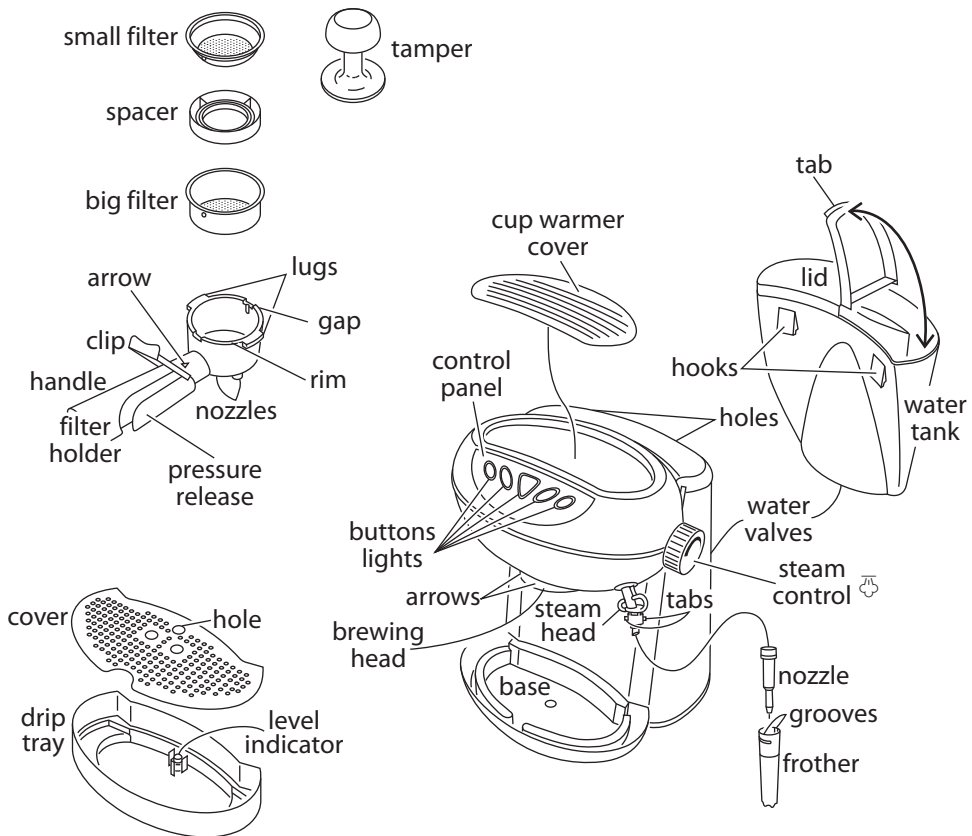
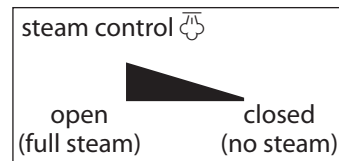
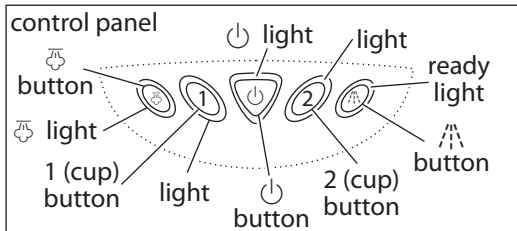


Russell Hobbs

Smart in the kitchen...



pump espresso maker
instructions and guarantee



count the parts

Use the illustration above, to check you have all the parts. Parts may be stored under the drip tray cover, so take a look before you use the machine, then replace the cover. Parts may be packed separately, so check the packaging before you dispose of it.

Read the instructions and keep them safe. Pass them on if you pass the machine on. Remove all packaging, but keep it till you're satisfied the machine is working.

important safeguards

Follow basic safety precautions, including:

- 1 Take care – the machine uses steam under pressure.
- 2 Don't put the machine in any liquid, don't use it in a bathroom, near a source of water, or outdoors.
- 3 The machine must only be used by a responsible adult.
- 4 Don't leave the machine unattended while it's on.
- 5 Don't touch hot surfaces, use the handles.
- 6 When using the frother, keep your fingers away from the steam.
- 7 Use only clean, cold, fresh water, don't fill the water tank with any other liquid.
- 8 Sit the machine on a stable, level, heat-resistant, water-resistant surface.
- 9 Don't connect this coffee maker to an external timer or remote control system.
- 10 Route the cable so it doesn't overhang and can't be caught accidentally or tripped over.
- 11 Keep the machine and cable away from hotplates, hobs and burners.
- 12 Unplug when not in use, before moving or cleaning. Let it cool down before cleaning and storing away.
- 13 Don't use accessories or attachments other than those we provide.
- 14 Don't use the machine for any purpose other than those described in these instructions.
- 15 Don't use the machine if it's damaged or malfunctions. If the cable is damaged, return the machine in order to avoid hazard.



household use only

before using for the first time

Fill the water tank and run the machine without coffee. Discard the water and clean the machine. See “/ button”, next page.

bottled water

Check it has no added ingredients or flavourings. Use flat water, not sparkling. The carbon dioxide which gives the sparkle will adversely affect the flavour of your coffee.

taste

Don't be tempted to pass old coffee through the machine. You'll damage the machine and the coffee will be undrinkable.

Clean the filter, spacer, and filter holder, after each use, any taint from a previous brewing will spoil your coffee.

milk

If you take milk, use warm milk, to avoid overcooling the coffee. For maximum flavour, coffee should be cool enough not to scald or burn, but hot enough for the flavour to fill the mouth, sinuses and nose.


position






- 1 Sit the machine on a stable, heat-resistant, water-resistant surface, near a wall socket and out of reach of children.
- 2 Don't plug it in yet.

water fill

- 3 Lift the water tank straight up and off the machine.
- 4 Use the tab on the lid to pull the hinged side of the lid up, then fill the water tank with fresh, cold, tap water.
- 5 Fill up to the **max** mark, but don't fill past the **max** mark.
- 6 Push the hinged side of the lid down, to close it.
- 7 Slide the water tank down on to the machine so the valve in the bottom of the tank mates with the valve in the machine, and the hooks on the water tank slides into the holes at the top of the machine.
- 8 Press the water tank down to make sure the water valves are properly fitted.
- 9 Alternatively, leave the water tank where it is, and fill it with a jug.




button

Use the  button to clean the internal parts (pipes, valves) of the machine, and to fill the boiler with water. Do this before using the machine for the first time, or if the machine hasn't been used for over a month.

- 10 Put a container that can hold 600ml of water, under the brewing head.
- 11 Turn the steam control  fully clockwise to close it.
- 12 Plug in the machine, and switch the socket on, if it's switchable.
- 13 Don't press the  button - the light around the  button should be off.
- 14 Press the  button, the ready light will come on, you'll hear the pump working, and after a few seconds, water will flow from the brewing head into the container.
- 15 Wait till the water stops dripping from the brewing head, then pour away the water in the container.
- 16 If no water flows from the brewing head after 20 seconds, swing the frother out (away from the machine), put a container 150-170mm (5 $\frac{7}{8}$ - 6 $\frac{3}{4}$ inches) high under the frother. Slowly turn the steam control  fully anti-clockwise, pause for a count of two – to release any pressure, then turn the steam control fully clockwise to close it, then repeat steps 13 to 14.

priming

To remove air pockets, the machine must be primed by forcing hot water and steam through the system. Prime before use, after replacing the water tank, after refilling, if the tank has run dry, or if it's been unused for over an hour.

- 17 Put a heat-proof container (200ml) under the brewing head to catch the water.
- 18 Swing the frother out (away from the machine). Put a heat-proof container 150-170mm (5 $\frac{7}{8}$ - 6 $\frac{3}{4}$ inches) high, under it to catch the hot water/steam.
- 19 Turn the steam control  fully clockwise to close it.
- 20 Check that the drip tray (with its cover) is sat in the base of the machine.
- 21 Plug in the machine, and switch the socket on, if it's switchable.
- 22 Press the  button. The  light will come on, the ready light will flash.

- 23 Wait till the ready light stops flashing (stays on), then slowly turn the steam control ☞ fully anticlockwise, pause for a count of two, then slowly turn it fully clockwise.
- 24 Wait till the ready light stops flashing, then press the **2** button. The light round the **2** button will come on, and hot water will flow from the brewing head, then stop.
- The machine has now been primed, and is ready to make coffee. Pour away the water in the containers.

coffee fill

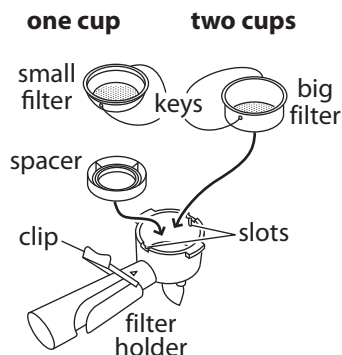
- 25 Decide how much coffee you want – for 1 cup (about 50ml/1.5-2 floz), use the small filter, for 2 cups (about 100ml/3-4 floz), use the big filter.
- 26 Use one scoop of coffee with the small filter.
- 27 Use two scoops of coffee with the big filter.
- 28 Put the coffee into the filter, then tamp the coffee down with the tamper. It needs to be firmly tamped down, but not compacted.

for one cup of coffee:

- Put the spacer into the filter holder.
- Put the small filter into filter holder, so the keys on the small filter fit into the slots in the filter holder.
- Clear any coffee grounds from the rim, otherwise it won't seat properly in the brewing head.

for two cups of coffee:

- Put the big filter into the filter holder, so the keys on the big filter fit into the slots in the filter holder.
- Clear any coffee grounds from the rim, otherwise it won't seat properly in the brewing head.



loading

- 29 The clip on the filter holder handle is there to prevent the filter coming out when you empty it. Flip it back, out of the way, then lift the filter holder up to the brewing head.
- 30 Align the arrow on the filter holder handle with the left arrow on the front of the machine. The lugs on top of the filter holder should engage in the lugs round the brewing head.
- 31 Turn the handle to the right arrow on the front of the machine, to lock the filter holder in place. The marks may not match exactly – turn the handle as far right as it'll go comfortably, without straining.

switch on

- 32 Turn the steam control ☞ clockwise to close it.
- 33 Plug the machine in.
- 34 Press the ⏻ button. The ⏻ light will come on and the ready light will flash.
- 35 The ready light will stay on when the water has reached brewing temperature. The thermostat will then cycle on and off to maintain the temperature.
- nb** Buttons ☞, **1** and **2**, only work after the machine reaches brewing temperature.

espresso

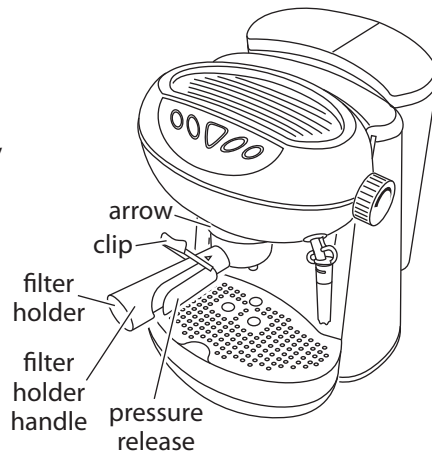
- 36 If you're making one cup of coffee, put a cup under filter holder, so it's below both nozzles. If you're making two cups, put each cup under a nozzle.
- 37 When the ready light stops flashing (stays on), press the **1** or **2** button, to select how many cups of coffee you want (the **1** button = 1 cup, the **2** button = 2 cups).
- 38 The light round the button will come on, and hot coffee will flow from the filter holder. Wait till the coffee stops dripping from the filter holder, before removing your cup(s).
- 39 If you're making cappuccino, go to "cappuccino", next page.

more?

- 40 Check the water tank and top up as necessary. The valve will prevent water spilling from the bottom of the tank
- 41 Check the drip tray. If the level indicator pops through the hole in the cover, it needs emptying.



caution metal parts will be very hot, some plastic parts will be almost as hot, so take care, and follow the instructions.

- 42 Squeeze the pressure release on the filter holder, to release any pressure/water trapped between the brewing head and the filter holder.
- 43 The lid will be fairly cool, so put a hand on it, to steady the machine.
- 44 Grip the filter holder handle with the other hand, and turn it to your left, till it reaches the arrow on the left, then lower it from the brewing head.
- 45 Flip the clip on the filter holder handle forward, and keep a finger on it while you tip out the used coffee grounds. This'll prevent it joining the coffee grounds in the bin.



- 46 If you forget, and throw the filter out with the coffee, ring customer service department. They'll be delighted to sell you a replacement.
- 47 Flip the clip back, to release the filter. If the filter is stuck in the filter holder, put a coin or the tip of an old spoon into the gap and give it a turn, to release it.
- 48 Rinse the filter, spacer, and filter holder under the cold tap, and dry them.
- 49 Go back to "coffee fill", and fill the filter with coffee.

finished?

- 50 Press the  button, the  light will go out, then unplug the machine.
- 51 Leave the machine to cool down, then clean. See "care and maintenance".

drinking espresso

If you're drinking it neat, try slurping rather than drinking. It's a bit noisy, and not the thing to do in public, but it mixes air with the coffee, so the flavour fills your mouth, sinuses and nose as well as hitting your taste buds – noisy but nice!

cream

If you take cream, pour the cream gently over the back of a warm spoon, so it floats on top of the coffee rather than mixing with it. This is bad for you, but it tastes rather nice.

cappuccino

If you spoon hot, frothy milk on top of your espresso, it's not espresso any more, it's cappuccino. If you then sprinkle it with powdered cinnamon, nutmeg or chocolate, and/or garnish it with a cinnamon stick, it's cappuccino with cinnamon, nutmeg or chocolate and/or a cinnamon stick.

here's how

You'll need a mug (or small jug) containing cold milk, and a cup to collect the initial run-off.

To allow room for the froth, don't fill the mug more than two thirds full.

Ideally, the mug should be tall and narrow, as the milk must be deep enough to cover the end of the frother without it hitting the bottom of the mug.

We've found that semi-skimmed milk gives better results than whole milk. You'll need to experiment to find which type works best for you in your area.

Don't try to make too much froth at one time. Too much steam will flatten the milk, leaving you with nothing but hot, watery milk (not nice).

frothing

- 1 Put the run-off cup or heat-resistant container under the brewing head.
- 2 Press the ☞ button, and wait till the ☞ light stops flashing (stays on).
- 3 Hold the run-off cup under the frother, so the frother is well inside it.
- 4 Turn the steam control ☞ fully anti-clockwise, so water runs into the cup.
- 5 As soon as the water turns to steam, turn the steam control ☞ fully clockwise.
- 6 Bring the mug containing the milk up to the frother and hold it so that the end of the frother is just under the surface of the milk.
- 7 Turn the steam control ☞ anti-clockwise to direct steam to the frother.
- 8 Move the jug up and down slightly, keeping the end of the frother just below the surface of the milk.
- 9 Don't lift the end of the frother out of the milk, or it'll spatter.
- 10 When there's enough froth, turn the steam control ☞ clockwise to close it, then press the ☞ button.
- 11 You'll hear the pump come on for a few seconds, then stop.
- 12 Excess water from the steam process will drip from the brewing head, and into the run-off cup, or heat-resistant container.
- 13 Spoon the froth on top of your espresso, and enjoy your hot cappuccino.
- 14 While everything is still hot and wet, replace the run-off cup under the frother and blow a little steam to remove any milk from inside the frother. Wipe the outside with a damp cloth.

pump noise

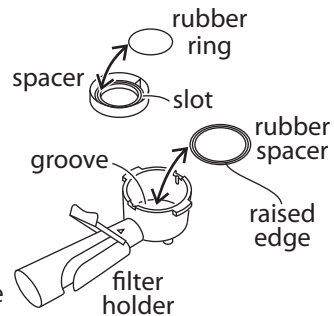
Occasionally, you may hear the pump working, then stop. Don't worry about it, its probably a bit bored.

warming milk

To warm milk for your coffee, follow the procedure for making froth, but immerse the frother in the milk, so the steam bubbles up through the milk, warming it. Keep the steam control towards the bottom end of the scale. If you use too much steam, you'll get watery milk.

care and maintenance

- 1 Unplug the machine and let it cool.
- 2 Squeeze the pressure release on the filter holder, to release any pressure/water trapped between the brewing head and the filter holder.
- 2 Grip the filter holder handle, and turn it to your left, till it reaches the arrow on the left, then lower it from the brewing head.
- 3 Flip the clip on the filter holder handle forward, and keep a finger on it while you tip out the used coffee grounds. This'll prevent it joining the coffee grounds in the bin.
- 4 Pull the clip back and remove the filter, and spacer.
- 5 Use a pin or needle to remove the rubber ring from the spacer.
- 6 Remove the rubber spacer from the filter holder.
- 7 Remove the cup warmer cover, wash it in warm soapy water, rinse and dry.
- 8 Lift the drip tray off the machine.
- 9 Lift the cover off the drip tray, then pour the contents of the drip tray down the sink.
- 10 Wipe the drip tray, cover, and the body of the machine with a damp cloth.
- 11 Wash the filter, filter holder and spacer, rinse and dry.
- 12 To reassemble, put the rubber ring inside the slot, in the spacer.
- 13 Turn the rubber spacer so the raised edge is facing upwards, then put it in the groove, inside the filter holder.
- 14 Put the spacer into the filter holder, then put a filter into the filter holder.
- 15 Put the filter holder under the brewing head, align with the left arrow, lift up and turn it to your right, till it reaches the arrow on the right.
- 16 Sit the cover on the drip tray, then lower the drip tray into the base.
- 17 To remove the frother, hold the steam head firmly, turn the frother anti-clockwise till it stops, then pull it off the steam head.
- 18 Pull the nozzle off the steam head.
- 19 Wash the frother and nozzle in warm soapy water, rinse thoroughly, and dry.
- 20 If deposits have formed on the end of the nozzle, remove them with a pin.
- 21 To replace, hold the steam head and push the nozzle on to it till it stops. Turn the frother so the grooves align with the tabs, push it on to the steam head and turn clockwise a quarter of a turn till it stops



Don't wash any part in a dishwasher.

Don't put the machine in any liquid.

Don't use harsh or abrasive cleaners or solvents.

descale regularly — even in soft water areas

Limescale may be white, coloured, even rusty-looking, but it's normally visible.

Phosphate scale isn't generally visible, but it's there, even in soft water areas.

All scale causes overheating, and reduces the coffee maker's life.

So, even with soft water, descale regularly, to help keep your coffee maker in working order.

Use a descaler suitable for plastic products (all filter coffee makers have plastic parts).

Follow the instructions on the descaler, then fill the water tank, and run the machine without coffee, to ensure no residues are left.



notes

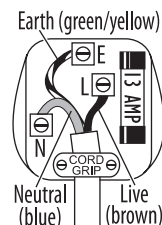


notes

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



spare parts

Note the Model No (on the rating label) and the parts, ring 0845 658 9700 for prices, or email service@saltoneurope.com, then purchase using VISA or MASTERCARD.

service

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:

Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Returns (address below right). They'll give you an estimate for inspection/repair.

Customer Service

(correspondence only)
Salton Europe Ltd
Failsworth
Manchester
M35 0HS UK

Customer Returns

Salton Europe Ltd
Heath Mill Road
Wombourne
Wolverhampton
WV5 8AQ

Customer Service (service@saltoneurope.com)
telephone 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.

online sales

Go to **www.eSaltoneurope.com** for our full product range, and online sales.