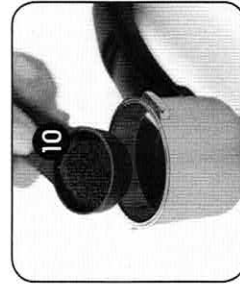
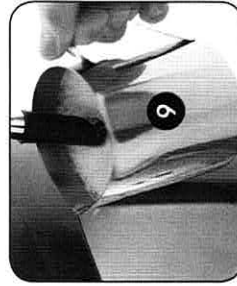
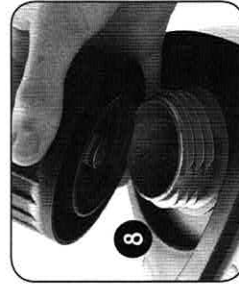
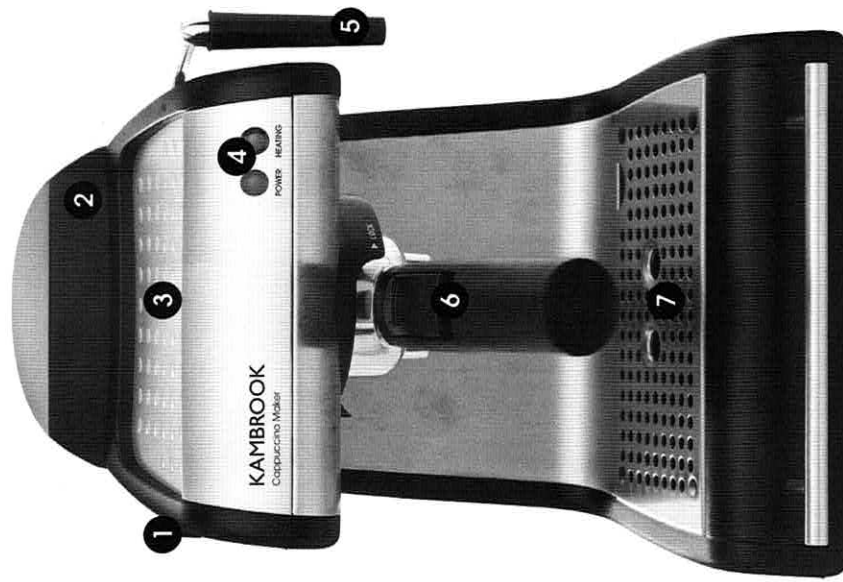


Your Easy Step Cappuccino Maker

1. 3 position brew/steam selector control
 2. Water tank cap with pressure indicator button
 3. Cup warming plate
 4. 'POWER' and 'HEATING' lights with removable cappuccino froth enhancer
 6. Filter holder and 2 stainless steel filters (1-2 cup filter and 2-4 cup filter)
 7. Removable drip tray
 8. Water tank with hinged cover
 9. Stainless steel frothing jug
 10. Coffee measuring spoon
- Not Shown**
- Cleaning tool



Operating Instructions

Before Using Your Easy Step Cappuccino Maker

Wash the filter holder, stainless filters and frothing jug in mild detergent and water. Rinse and dry thoroughly.

It is recommended to carry out a complete brewing operation with cold water but without any coffee before making your first espresso or cappuccino (see Brewing Coffee). By doing so, any residual dust left inside the Easy Step Cappuccino Maker will be removed.

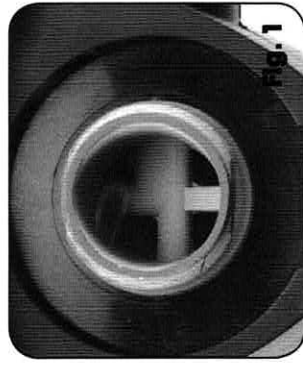
Pre-warming Cups

For optimal coffee temperature, use the cup warming plate on top of the appliance to pre-warm the cups. The cup-warming plate will be heating whenever the appliance is switched on at the power outlet.

How to Make an Espresso

Filling the water tank

- Switch the power off at the power outlet and remove the plug.
- Ensure the Brew/Stream selector control is in the 'STANDBY' position.
- The 'STANDBY' position is located on the centre of sector control.
- Ensure the Pressure Indicator Button on the Water Tank Cap has dropped down and is flush with the top of the cap.



- Unscrew the water tank cap and pour cold water into the tank. Fill to 5mm below the visible water pipes (Fig 1). Do not fill to the top of the tank or there will not be enough area to generate steam.
- Screw the water tank cap back on top of the water tank, making sure it is secured firmly before operating the appliance.

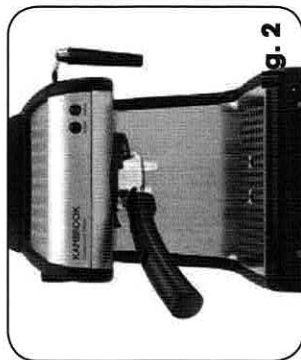
NOTE: Do not use warm or hot water to fill the water tank.



WARNING: Do not pour water into the water tank while the selector control is in the brew or steam position.

Preparing the Coffee

- Remove the filter holder by rotating 45 degrees to the left (Fig 2).



- Place the 2 or 4 cup filter into the filter holder and use the measuring spoon to fill the filter with ground espresso coffee to the required cup level marking inside the filter (use the smaller filter for 1 or 2 cups and the larger filter for 2 or 4 cups). Do not fill above the 2 or 4 cup mark.
- Distribute the ground coffee evenly and press it lightly with the measuring spoon (Fig 3 and 4). Too much coffee can block the flow of water.
- Clean any excess ground coffee from the rim of the filter holder to ensure a proper fit under the brew head.
- Place the filter retainer clip in the release position by pulling the clip back towards your hand.
- Place the filter holder underneath the brew head so that the handle is positioned to the left of centre. Lift the filter holder until it contacts the brew head and rotate to the right.

Brewing the Coffee

The twin nozzle filter holder allows you to make either one or two espresso coffees at a time.

- Make sure the drip tray is in place. Place empty coffee cups on the drip tray under the filter holder.
- Make sure the Brew/Steam Selector Control is in the 'STANDBY' position.
- Plug the power cord into a 230V or 240V power outlet and switch on.
- The red 'POWER' light will illuminate when the appliance has been switched on at the power outlet and the cup warming plate will start heating.
- Rotate the Selector Control to the 'BREW' position. The orange 'HEATING' light will illuminate to let you know the water is heating. Coffee will begin to flow into the cups in approximately five minutes.
- The Pressure Indicator Button on the Water Tank Cap will rise when sufficient steam pressure is achieved.
- When sufficient coffee has flowed into the cups, turn the Selector Control back to the 'STANDBY' position. This will stop the flow of coffee.
- If you are not continuing to using the steam function, switch off at the power outlet, unplug the power cord, remove all pressure and allow the appliance to cool.
- Do not remove the water tank cap or filter holder until the steam pressure in the appliance has been released. The Pressure Indicator Button should drop down and be flush with the top of the water tank cap.

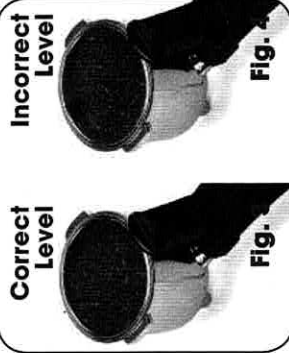
NOTE: The steam pressure in the machine must be released each time BEFORE re-filling with fresh cold water.

How to Froth Milk for a Cappuccino or Latte

A cappuccino is an espresso topped with steamed and frothed milk ($\frac{1}{3}$ espresso, $\frac{1}{3}$ steamed milk, $\frac{1}{3}$ frothed milk), traditionally served in a ceramic cup at 60°C-70°C.

A latte is an espresso topped with steamed and frothed milk ($\frac{1}{2}$ espresso, topped with steamed milk and about 1cm of frothed milk), traditionally served in a glass wrapped with a serviette.

- The first step in making a cappuccino/latte is to make a short espresso (Follow steps in 'How to make an Espresso').
- Fill the frothing jug $\frac{1}{4}$ full with cold milk (skim milk is the easiest to froth).
- Hold the frothing jug below the froth enhancer. Immerse the froth enhancer 10mm into the milk and rotate the Selector Control to the 'STEAM' position. Gently move the frothing jug in a circular motion around the froth enhancer.
- When the milk begins to increase in volume, immerse the froth enhancer deeper into the milk to further heat the milk. Do not allow the milk to boil.
- Turn the Selector Control to the 'STANDBY' position to stop the steaming function before removing the jug.
- Add the steamed milk to each cup of freshly brewed espresso coffee and spoon on the frothed milk.



WARNING: The metal parts of the filter holder might still be very hot.

Cool down these parts by running under cold water.

To avoid possible burns from hot steam and water, never open the water tank cap while there is pressure in the water tank. Remove all pressure first.

Never let coffee or water level in a cup reach the pouring nozzle of the filter holder.


- Switch the power 'OFF' at the power outlet, unplug the power cord, remove all steam pressure and allow the appliance to cool.
- Do not remove the water tank cap or the filter holder until the steam pressure in the appliance has been released. The Pressure Indicator Button should drop down and be flush with the top of the water tank cap.




WARNING: To avoid splattering of hot milk, do not lift the steaming nozzle above the surface of the milk while frothing.

Ensure the selector control is in the 'STANDBY' position before removing the frothing jug.

How to Release the Steam Pressure

- Switch the power off at the power outlet and unplug the power cord.
- Place the frothing jug under the steam nozzle.
- Turn the selector control to the 'STEAM' position  and allow all steam and residual water to completely drain off into the jug until all flow and sound ceases. The steam pressure is now removed.

- Turn the selector control to the 'BREW' position  to ensure steam pressure is removed, then turn back to the 'STANDBY' position.
- The Pressure Indicator Button should drop down and be flush with the top of the water tank cap. (See Fig.5)

Pressure Indicator Down



Fig. 5

- After the steam pressure has been released, remove the filter holder from the brew head. Using the filter retainer clip to secure the filter in the filter holder, turn the filter holder upside down to empty used coffee (used coffee grounds should be thrown away with domestic waste and not down the sink which may block drains). Rinse the filter and filter holder with water and allow to dry.



WARNING: The metal parts of the filter holder might still be very hot. Cool down these parts by running under cold water.

To avoid possible burns from hot steam and water, never remove the water tank cap or the filter holder while there is steam pressure in the water tank. Remove all steam pressure first.

Never let coffee or water level in a cup reach the pouring nozzle of the filter holder.