

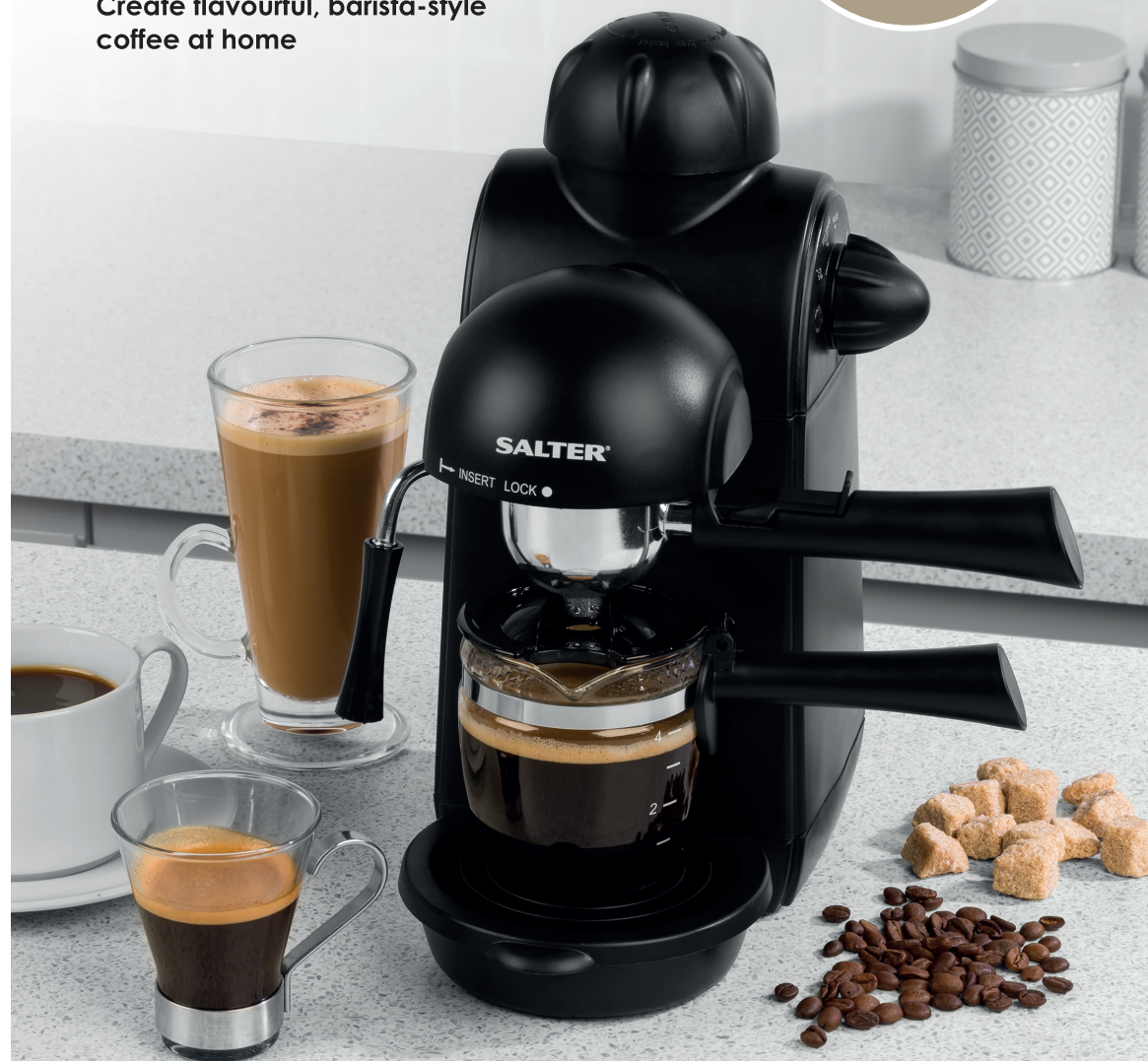
SALTER®

SINCE 1760

Espressimo

Create flavourful, barista-style
coffee at home

QUICK
AND EASY
AUTHENTIC
BARISTA-STYLE
COFFEE



Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use, and clean this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

This appliance contains no user serviceable parts. If the supply cord, plug or any part of the appliance is malfunctioning, or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the appliance away from other heat emitting appliances.

Do not immerse this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not move the appliance when it is in use.

Do not fill the appliance above its max. fill mark. Overfilling the appliance may cause boiling water to be ejected. Use of an extension cord with the appliance is not recommended. This appliance should not be operated by means of an external timer or separate remote control system. This appliance is intended for domestic use only. It should not be used for commercial purposes.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Warning: Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance. Keep the appliance away from flammable materials.

Never open the water reservoir or remove the funnel before pressure has been released.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the Espresso from the mains power supply and allow it to cool fully. Always detach the power cord before cleaning.

STEP 1: Wipe the Espresso housing with a soft, damp cloth and allow to dry thoroughly.

STEP 2: Wash the accessories in warm, soapy water, then rinse and dry thoroughly. Make sure that water does not come into contact with any electrical components.

Never use harsh or abrasive cleaning detergents or scourers to clean the Espresso or its accessories, as this could damage the surface.

Note: The Espresso should be cleaned after each use.

Removing Limescale

Limescale can develop over time and may affect the performance and lifespan of the Espresso.

If the Espresso switches off before it has finished making espresso, or a white deposit is noticed on the inside of the Espresso, it needs to be descaled. It is recommended to descale the Espresso regularly, at least once every three months, especially if the Espresso is used in a hard water area. Frequent descaling will improve the performance and lifespan of the Espresso.

STEP 1: Fill the Espresso to the max. fill mark with cold water.

STEP 2: Add a commercial descaling agent to the Espresso, adhering to the manufacturer's instructions. It is not recommended to use vinegar to descale the Espresso.

STEP 3: Follow the instructions in the section titled 'Using the Espresso' for making 2 cups of espresso, but without adding coffee. If desired, also use the steam spout for approx. 30 seconds. Leave the remaining hot water to sit for approx. 20 minutes, and then vent any remaining pressure.

STEP 4: Empty the Espresso and refill to the max. fill mark with clean water. Repeat the above steps and pour the water away once it has cooled. The Espresso should now be descaled, clean and ready for use. If any traces of descaling product residue remains, run more clean water through the coffee maker until it is completely clean.

Description of Parts



- | | |
|----------------------------|------------------------|
| 1. Espresso housing | 9. Funnel |
| 2. Water reservoir | 10. Funnel hooks |
| 3. Water reservoir lid | 11. Funnel handle |
| 4. Indicator light | 12. Filter clip |
| 5. Activation dial | 13. Carafe |
| 6. Drip tray | 14. Carafe cover |
| 7. Coffee spoon | 15. Steam spout |
| 8. Removable coffee filter | 16. Steam spout sleeve |

Instructions for Use

Before First Use

STEP 1: Before connecting to the mains power supply, wipe the exterior housing with a damp cloth and dry thoroughly.

STEP 2: Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

Note: When using the Espresso for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Espresso.

Using the Espresso

Never remove the water tank lid or remove the funnel before venting pressure.

STEP 1: Before connecting to the mains power supply, position the Espresso onto a flat, stable, heat-resistant surface at a comfortable height. Check that all of the accessories are in place.


STEP 2: Remove the water reservoir lid by turning in an anticlockwise direction and lifting it off of the water reservoir. Use the carafe to measure, and then pour water into the water reservoir. Do not overfill.


STEP 3: Place the lid back onto the water reservoir and secure by turning in a clockwise direction.

STEP 4: Place the removable coffee filter into the funnel. Add the desired amount of finely ground or regular ground coffee to the funnel. One level spoonful should make one cup of coffee. Press the coffee down tightly with the flat side of the coffee spoon.

STEP 5: Align the funnel hooks with the gaps in the Espresso housing before reinserting the funnel. Align the funnel handle with the 'insert' mark, and then lift the funnel upwards until it slots into place. Twist the funnel in a clockwise direction until it is securely sealed, aligning the handle with the 'lock' mark.

STEP 6: Place the carafe onto the drip tray, aligning the holes on the funnel and carafe.

STEP 7: Plug in and switch on the Espresso at the mains power supply. Twist the activation dial to ; the indicator light will illuminate to signal operation.

STEP 8: After the desired amount of espresso has been brewed, or when the carafe needs to be removed, turn the activation dial to 'PAUSE'. Turn the activation dial back to  to resume extracting espresso, if required.

STEP 9: Before removing the carafe from the drip tray, wait for the Espresso to cool fully; take care when handling.

STEP 10: After 2 minutes, turn the activation dial to 'RELEASE OFF'. This will vent any remaining pressure in the water reservoir. After venting, remove the funnel and empty the removable coffee filter.

Note: The amount of water in the final coffee will be slightly less than what was initially placed into the carafe. In order to prevent coffee from tasting bitter, do not over-extract it; experiment for best results.

Caution: Do not dry boil. Wait for the Espresso to cool down before adding more water to the water reservoir.


Warning: Do not put hands near the funnel or steam spout when venting pressure. Steam can cause very serious burns.

Steaming Milk

Milk can be steamed for serving flat whites, cappuccinos and lattes.

STEP 1: Pour at least 100 ml of water into the water reservoir.

STEP 2: Place the required amount of milk into a heatproof container with a handle, and then place the end of the steam spout sleeve into the milk.

STEP 3: Turn the activation dial to , leaving the steam spout submerged in the milk. After approx. 2 minutes, steam will be released from the spout.

STEP 4: Gently move the steam spout up and down; the milk will be steamed, making it hot and frothy.

STEP 5: Once the milk has reached the desired temperature, turn the activation dial back to 'PAUSE'.

STEP 6: When all of the steam has been released from the steam spout, carefully remove it from the milk; the milk can now be used to make coffee. After approx. 2 minutes, the remaining pressure can be vented by turning the activation dial to 'RELEASE OFF'. Clean any residual milk after cooling.

Note: The milk may double in volume whilst steaming; make sure that the heatproof container is sufficiently underfilled to allow for this.

Shortly after steaming, clean the steam spout taking care not to touch hot surfaces directly.

Always hold the heatproof container by its handle, as the milk becomes very hot.

Be careful not to burn the milk. Milk makes a distinctive sound when it reaches boiling point, at which point the activation dial should be turned to 'PAUSE'.

Hints and Tips

1. Always use fresh, cold water to fill the water reservoir.
2. The quantity of ground coffee can be adapted to suit taste. For stronger coffee, increase the amount of coffee, or use less for weaker coffee.
3. If using regular ground coffee, more is needed per cup to achieve the same strength as finer ground coffee.
4. After using packaged ground coffee, tightly reseal it and store the unused ground coffee in a cool, dry place.
5. To achieve optimum coffee taste, use whole coffee beans and finely grind them before brewing.
6. Do not reuse ground coffee beans that have already been used in the Espresso, as this will greatly reduce the flavour of the coffee.
7. Reheating coffee is not recommended, as it interferes with the taste.
8. Extra water can be added to the water reservoir for the purposes of steaming milk, if not used for extracting espresso.

Troubleshooting

Problem	Solution
Water leaks from the water reservoir lid or above the carafe.	The carafe is not correctly aligned. Check that the opening of the carafe properly aligns with the bottom of the funnel. The water level is too high. Do not fill to above the max. fill mark.
Water leaks from the bottom of the Espresso.	The drip tray is full. When it is cool, remove and empty the drip tray.
Water leaks from the side of the coffee filter/funnel.	There is coffee on the side of the coffee filter, preventing the funnel from sealing properly. Clean the excess coffee from the coffee filter edge.

There is a sour taste to the coffee.	<p>Check that the Espresso is correctly cleaned before first use. Follow the instructions in the section titled 'Before First Use'.</p> <p>The coffee is stale. Fresh coffee must always be stored in an airtight container and used within a few days.</p>
Milk is not frothing properly.	Skimmed milk does not froth well; whole or semi-skimmed milk is best for frothing.

Storage

Check that the Espresso is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the Espresso, wrap it loosely to avoid causing damage.

Specifications

Product code: EK3131

Operating voltage: 220–240 V ~ 50/60 Hz

Power: 730–870 W

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\equiv)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

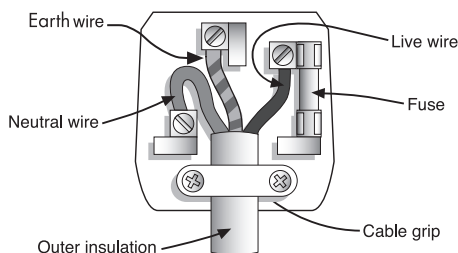
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \equiv .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\equiv).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.saltercookshop.com**.

Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



*To be eligible for the extended guarantee, go to **www.saltercookshop.com** and register your product within 30 days of purchase.



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Manufactured by:

UP Global Sourcing UK Ltd.,
Victoria Street,
Manchester OL9 0DD. UK.

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