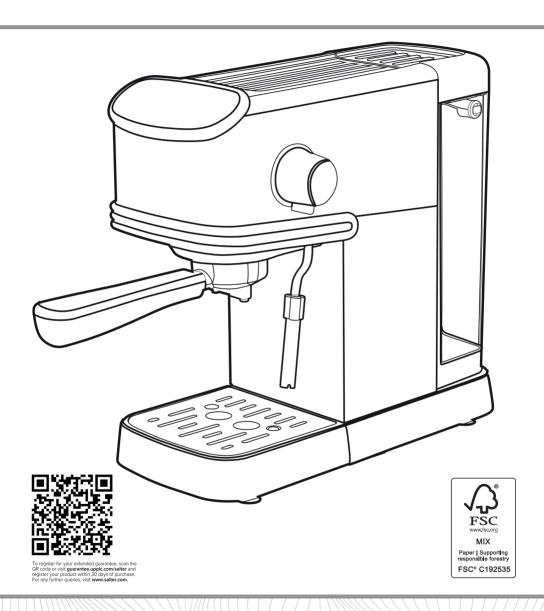
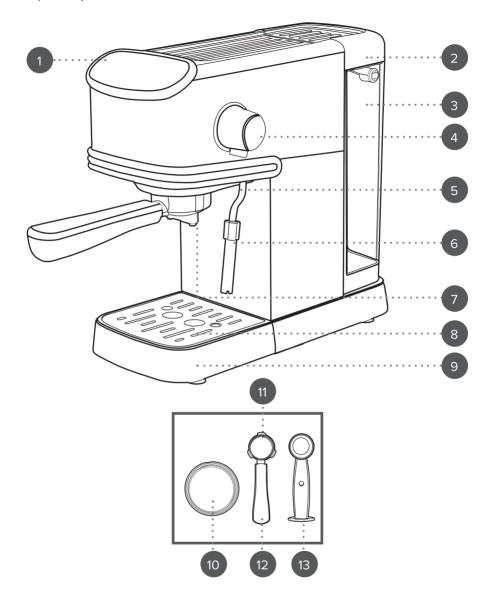
User manual

Retro espresso machine



SALTER

Description of parts



- 1. Digital control panel
- 2. Water tank lid
- 3. Water tank
- 4. Steam control dial
- 5. Frothing wand handle
- 6. Frothing wand

- 7. Coffee outlet
- 8. Drip tray cover
- 9. Drip tray
- 10. Single cup filter
- 11. Double cup filter
- 12. Filter holder
- 13. Coffee measuring spoon/tamper

Please retain instructions 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.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, 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 out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become
 hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of this appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.

- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance.

Dos and don'ts

DO:

Switch off the appliance and disconnect it from the mains power supply before changing or fitting attachments.

DON'T:

Use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

Use the appliance if the water level is less than the minimum fill mark.

Use attachments if they are loose, damaged or broken.

Care and maintenance

Before attempting any cleaning or maintenance, switch off and unplug the espresso machine from the mains power supply and allow it to cool fully.

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

Never use harsh or abrasive cleaning detergents or scourers to clean the espresso machine as this could cause damage.

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



NOTE: The espresso machine should be cleaned after each use.

Removing limescale

Limescale can develop over time and may affect the performance and lifespan of the espresso machine. It is recommended to descale the espresso machine regularly, at least once every three months, especially if used in a hard water area. Frequent descaling will improve the performance and lifespan of the espresso machine.

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

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

STEP 3: Simultaneously hold '**SINGLE CUP**' and '**DOUBLE CUP**' for 3 seconds to start the descaling process.

STEP 4: Follow the instructions outlined in the section entitled '**Using the espresso machine**'. Place a cup under the coffee outlet and, without adding coffee, select '**DOUBLE CUP**'. Repeat the process until approx. 3 cups have been filled.

STEP 5: Empty the cups and place under the frothing wand. Refill the water tank to the max. fill mark with clean, cold water then turn the steam control dial anticlockwise so water flows out of the frothing wand.

STEP 6: Run the espresso machine at least twice more and pour the water away once it has cooled. The espresso machine should now be descaled, clean and ready for use. If any traces of descaling product residue remain, run more clean water through the espresso machine until it is completely clean.



NOTE: After approx. 5 seconds, the **'SINGLE CUP'** and **'DOUBLE CUP'** symbols will stop flashing. Whilst it is not advisable, the espresso machine can be used without being descaled. However, if not descaled when suggested, **'SINGLE CUP'** and **'DOUBLE CUP'** will flash when the machine is in standby mode until it has been descaled. The **'SINGLE CUP'** and **'DOUBLE CUP'** symbols will flash alternately when the espresso machine needs descaling.

Instructions for use Before first use

Clean the water tank and accessories following the instructions in the section entitled 'Care and maintenance'. STEP 1: Before connecting to the mains power supply, position the espresso machine onto a flat, stable, heat-resistant surface at a height that is comfortable for the user. Check that all accessories are in place.

STEP 2: Fill the water tank taking care not to exceed the max. fill mark.

STEP 3: Follow the instructions outlined in the section entitled 'Using the espresso machine'. Place an empty container (e.g., a milk frothing jug) under the frothing wand and select 'STEAM'. Allow the steam function to run for approx. 30 seconds.

STEP 4: Lock the filter holder into position by turning in an anticlockwise direction. Place a cup beneath the coffee outlet and select '**DOUBLE CUP**'. Discard the water.



NOTE: When using the espresso machine for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the espresso machine.

Filling the water tank

STEP 1: Lift the water tank to remove it from the espresso machine.

STEP 2: Open the water tank lid and fill the water tank with cool water, ensuring that the water is above the min. fill mark and below the max. fill mark.

STEP 3: Close the water tank lid and carefully attach the water tank to the back of the espresso machine.



NOTE: For best results, use cool distilled water in the water tank.

Using the espresso machine

STEP 1: Position the espresso machine onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

STEP 2: Plug in and switch on the espresso machine at the mains power supply.

STEP 3: Turn the steam control dial to the '**OFF**' position and press '**POWER**' to turn on the espresso machine. All icons will illuminate and the lights at the top of the digital control panel will begin to cycle to show that the espresso machine is preheating.

STEP 4: Once the lights at the top of the digital control panel stop cycling, the espresso machine is ready for use.



NOTE: To put the espresso machine in standby mode, press '**POWER**' at any time.If '**SINGLE CUP**', '**DOUBLE CUP**', '**STEAM**' and '**HOT WATER**' flash quickly after preheating is complete, rotate the steam control dial in a clockwise direction to close it.

Making one cup of espresso

STEP 1: Preheat the espresso machine following the instructions in the section entitled 'Using the espresso machine'.

STEP 2: Insert the single cup filter into the filter holder. Fully align the raised dot on the single cup filter with the filter holder slot and twist the filter to lock it in place.

STEP 3: Using the coffee measuring spoon, measure out approx. 7 g of ground coffee and place into the single cup filter. Press the coffee down lightly with the tamper end of the coffee measuring spoon to compact it.

STEP 4: Lock the filter holder into position by turning in an anticlockwise direction.

STEP 5: Place an espresso cup beneath the coffee outlet and press 'SINGLE CUP'. 'SINGLE CUP' will illuminate and espresso will pour from the coffee outlet into the espresso cup. Once the brewing cycle is complete, the espresso machine will beep and all icons will illuminate.

STEP 6: Allow the coffee to stop dripping from the coffee outlet before removing the espresso cup.



WARNING: Do not leave the espresso machine unattended during the coffee making process.

Making two cups of espresso

STEP 1: Preheat the espresso machine following the instructions in the section entitled 'Using the espresso machine'.

STEP 2: Insert the double cup filter into the filter holder. Fully align the raised dot on the double cup filter with the filter holder slot and twist the filter to lock it in place.

STEP 3: Using the coffee measuring spoon, measure out approx. 14 g of ground coffee and place into the double cup filter. Press the coffee down lightly with the tamper end of the coffee measuring spoon to compact it. **STEP 4:** Lock the filter holder into position by turning in an anticlockwise direction.

STEP 5: Place one large espresso cup or two espresso cups beneath the coffee outlet and press '**DOUBLE CUP**'. '**DOUBLE CUP**' will illuminate, and espresso will pour from the coffee outlet into the espresso cup(s). Once the brewing cycle is complete, the espresso machine will beep and all icons will illuminate.

STEP 6: Allow the coffee to stop dripping from the coffee outlet before removing the espresso cup(s).



WARNING: Do not leave the espresso machine unattended during the coffee making process.

Using the frothing wand

STEP 1: Preheat the espresso machine following the instructions in the section entitled 'Using the espresso machine'.

STEP 2: Turn the steam control dial to the '**OFF**' position and press '**STEAM**'; '**STEAM**' will start to flash. Once the required temperature is reached, '**STEAM**' will stop flashing and remain illuminated.

STEP 3: While the espresso machine is preheating, fill a suitable container (e.g., a milk frothing jug) with at least 100 ml of whole milk and place under the frothing wand. Never immerse the frothing wand handle.

STEP 4: Rotate the steam control dial in an anticlockwise direction to open it and release steam.

STEP 5: Once the milk reaches the correct temperature and froth consistency, rotate the steam control dial in a clockwise direction to close it.



NOTE: Clean the frothing wand immediately after use to prevent milk scaling.

Using the hot water function

STEP 1: Preheat the espresso machine following the instructions in the section entitled 'Using the espresso machine'. **STEP 2:** Turn the steam control dial to the 'OFF' position and press 'HOT WATER'. 'HOT WATER' will illuminate immediately.

STEP 3: Place a suitable container under the frothing wand.

STEP 4: Rotate the steam control dial in an anticlockwise direction to allow hot water to begin pouring from the frothing wand.

STEP 5: Once enough hot water has been poured, rotate the steam control dial in a clockwise direction to stop pouring and press 'HOT WATER'.

Automatic shut-off

If the espresso machine has not been operated for approx. 25 minutes, it will automatically go into standby mode. To restart the espresso machine, press '**POWER**'.

Hints and tips

- 1. Adjust the espresso cup to allow the coffee to be dispensed down the wall of the espresso cup.
- 2. Preheat the espresso cup by running it under warm water before making an espresso.
- 3. Always use cold, fresh water to fill the water tank.
- **4.** The quantity of ground coffee can be adapted to taste. For stronger espresso, use more ground coffee, for weaker espresso use less.
- **5.** After using packaged ground coffee, tightly reseal it and store in a cool, dry place.
- 6. To achieve optimum coffee taste, use whole coffee beans and finely grind them before brewing.
- 7. Do not reuse ground coffee that has already been used in the espresso machine, as this will greatly reduce the flavour of the coffee.
- **8.** Reheating coffee is not recommended, as it affects the taste.

Troubleshooting

Problem	Cause	Solution
Water is not coming out of the espresso machine.	Water tank is empty.	Add water to the water tank.
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.
Steam function not working.	Frothing wand is clogged.	Clean the frothing wand.
	Water tank is empty.	Add water to the water tank.
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.
Espresso spills out around the edge of the filter holder.	Too much coffee.	Turn off the espresso machine and wait for it to cool down. Clean the filter and filter holder.
	Coffee residue in the sealing ring.	
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.
Espresso pours out too slowly or not at all.	Ground coffee is too fine.	Use medium ground coffee.
	Filter holes are blocked	Turn off the espresso machine and wait for it to cool down. Clean the filter and filter holder.
	Water tank is not inserted.	Insert the water tank.
Water leaks out the bottom of the espresso machine.	The drip tray is overflowing	Empty the drip tray.
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.
Espresso machine not working.	The power cord is not plugged in correctly.	Plug in and switch on the espresso machine at the mains power supply
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.
Steam cannot froth milk.	'STEAM' not illuminated.	Wait for 'STEAM' to remain illuminated.
	Milk container is too big.	Use a tall, narrow cup or a milk frothing jug to froth milk.
	Used skimmed milk.	Use whole milk.

Storage

The espresso machine must be cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the espresso machine; wrap it loosely to avoid causing damage.

Specifications

Product code: EK6185

Operating voltage: 220-240 V ~ 50-60 Hz

Power: 1250-1450 W



Disposal of Waste Batteries and Electrical and Electronic Equipment

X

This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence

potential negative consequences for further neath and to the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal. For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

Manufactured by:
Ultimate Products UK Ltd.,
Victoria Street, Manchester OL9 ODD. **UK**.
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin DO2 X658. **RO**I.

MADE IN CHINA.

©Salter trademark. All rights reserved. CD270324/MD000000/V1