





Read the instructions and keep them safe. Pass them on if you pass the appliance on. Remove all packaging before use.

# IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

- 1 This appliance must only be used by or under the supervision of a responsible adult. Use and store it out of reach of children.
- 2 Take care this appliance uses steam under pressure.
- 3 Don't leave the appliance unattended while plugged in.
- 4 Don't put the appliance in liquid, don't use it in a bathroom, near water, or outdoors.
- 5 Don't touch hot surfaces (e.g. filter, filter holder, steam pipe).
- 6 The scald hazard lasts long after boiling. Keep the appliance and cable away from the edges of worktops and out of reach of children.
- 7 When using the frother, keep your fingers away from the steam.
- 8 Use only clean, cold, fresh water, don't fill the reservoir with milk or any other liquid.
- 9 Sit the appliance on a stable, level, heat-resistant surface.
- 10 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 11 This appliance must not be operated by an external timer or remote control system.
- 12 Unplug the appliance when not in use, before moving and before cleaning.
- 13 Don't use accessories or attachments other than those we supply.
- 14 Don't use the appliance for any purpose other than those described in these instructions.
- 15 Don't use the appliance if it's damaged or malfunctions.
- 16 If the cable is damaged, return the appliance, to avoid hazard.

# household use only

#### BOTTLED WATER

1 If you use bottled water, check that there are no added ingredients, flavourings, etc., and use plain water, not sparkling. The carbon dioxide which gives the sparkle will adversely affect the flavour of your coffee.

# POSITIONING

- 2 Sit the appliance on a stable, level, heat-resistant surface.
- 3 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 4 Don't plug it in yet.

# WATER FILL

5 Use the slots on either side of the door at the rear of the appliance to open the door.

# using a jug

- a) pull the reservoir half way out
- b) fill it with a jug don't fill it right to the top
- c) push the reservoir back into the appliance, and close the door

#### using a tap

- a) pull the reservoir half way out
- b) lift the water tube out of the reservoir
- c) remove the reservoir from the appliance



- d) fill it from a tap don't fill above the MAX mark
- e) set the reservoir on the door, close to the rear of the appliance
- f) put the water tube into the reservoir
- g) push the reservoir fully into the appliance
- h) close the door

# PREPARATION

- 6 For one espresso cup, use the small filter, for two cups, use the big filter.
- 7 Put your cup/cups on the cup warmer.
- 8 Put the filter into the filter holder, and press it down, to lock it in place.
- 9 Hold the filter holder handle about half way round the curve between the side of the appliance and the edge of the front panel.
- 10 The lugs on top of the filter holder should engage in the lugs round the brewing head.
- 11 Move the handle to the right as far as it will go, to lock the filter holder in place.
- 12 Put a large container under the nozzles on the filter holder.
- 13 Put the plug into the power socket.
- 14 Move the switch to S.
- 15 The power light will glow, and will stay on as long as the appliance is connected to the electricity supply.
- 16 The thermostat light will glow when the appliance has heated to working temperature, it will then cycle on and off as the thermostat operates to maintain the temperature.
- 17 Wait till the thermostat light glows.
- 18 Move the switch to 🌛.
- 19 Let a cup of water drain into the container.
- 20 Move the switch to §.
- 21 Top up the reservoir, if necessary.
- 22 Everything is now warm and ready for use.

# COFFEE FILL

- 23 Turn the filter holder handle left, till it's about half way round the curve between the side of the appliance and the edge of the front panel, then lower the filter holder from the brewing head.
- 24 Don't touch the metal part it'll be hot.
- 25 Wipe the filter and filter holder with a piece of kitchen paper.
- 26 Fill the filter to the rim with coffee.
- 27 Tamp the coffee down with the tamper.
- 28 It needs to be firmly tamped down, but not compacted.
- 29 Clear any coffee grounds from the rim, otherwise it won't seat properly in the brewing head.

# LOADING

- 30 Hold the filter holder handle about half way round the curve between the side of the appliance and the edge of the front panel.
- 31 The lugs on top of the filter holder should engage in the lugs round the brewing head.

32 Move the handle to the right as far as it will go, to lock the filter holder in place.

# MAKING ESPRESSO

- 33 Put one or two cups on the drip tray cover, under the filter holder. For one cup, put it under both nozzles, for two cups, put one cup under each nozzle.
- 34 Wait till the thermostat light glows.
- 35 Move the switch to 🌛.
- 36 You'll hear the pump operating, and coffee will come out of the nozzles.
- 37 Watch the level in the cup(s).
- 38 Move the switch to  $\bigcirc$  if you've finished with the appliance, or to % to keep it warm.
- 39 This will stop the pump.
- Stop the pump just before the cups are filled to the level you want (25-30ml per shot), as the liquid trapped in the filter will still have to come out
- 40 If you're making cappuccino, go to CAPPUCCINO.

# MORE?

- 41 Turn the filter holder handle left, till it's about half way round the curve between the side of the appliance and the edge of the front panel, then lower the filter holder from the brewing head.
- 42 Tip the coffee grounds out of the filter.
- 43 Let the filter and filter holder cool, then prise the filter out of the filter holder.
- 44 Clean the filter and filter holder with fresh, clean water.
- 45 Check the water level in the reservoir, and top up as necessary.

46 Go back to point 6.

# FINISHED?

47 Move the switch to 🔿.

48 Unplug the appliance, let it cool down, then clean it (CARE AND MAINTENANCE).

# CAPPUCCINO

- 49 Cappuccino is espresso with a frothy milk top.
- 50 You'll need a mug or small jug containing cold milk, and a cup to collect drips.
- 51 To allow room for the froth, don't fill the mug more than two thirds full.
- 52 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.
- 53 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.
- 54 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.

# FROTHING

- 55 For best results, do the frothing straight after you have made your coffee, while the appliance is still hot.
- 56 Swing the frother round so it's clear of the drip tray.
- 57 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.
- caution to avoid the risk of scalding, keep fingers, etc. clear of the steam.

58 Move the switch to 🕁.

- 59 Wait till the thermostat light glows.
- 60 Move the steam control to  $\overline{\ominus}$ .
- 61 Steam will issue from the frother.
- 62 Move the jug up and down slightly, keeping the end of the frother just below the surface of the milk.
- 63 Don't lift the end of the frother out of the milk, or it'll spatter.
- 64 Carry on till you have as much froth as you need.
- 65 Move the steam control to  $\overline{\otimes}$ .
- 66 Move the switch to **\$**.
- 67 Swing the frother back over the drip tray, as it will drip.

68 To make cappuccino, spoon the froth on top of the cup(s) of espresso.

# CLEAN THE FROTHER

- 70 Clean the frother, steam pipe, and nozzle immediately after use, to prevent milk deposits going hard, and blocking the steam pipe and nozzle. It's also unhygienic.
- 71 Hold a cup under the frother, so that the end of the frother is well inside the cup.
- 72 Move the switch to  $\overline{\ominus}$ .
- 73 Wait till the thermostat light glows.
- 74 Move the steam control to  $\overline{\ominus}$ .
- 75 Let a little steam through, to remove any milk from inside the frother.
- 76 Move the steam control to  $\overline{\otimes}$ .
- 77 Move the switch to  $\bigcirc$  if you've finished with the appliance, or to % to keep it warm.

#### WARMING MILK

78 To warm milk for your coffee, follow the procedure for making froth, but immerse the frother in the milk, so the steam bubbles through the milk, warming it up. Watch the milk carefully. If you use too much steam, you'll get watery milk.

# CARE AND MAINTENANCE

- 1 Unplug the appliance and let it cool down before cleaning or storing away.
- 2 Remove the filter holder, and tip the coffee grounds out of the filter.
- 3 Let the filter and filter holder cool, then prise the filter out of the filter holder.
- 4 Lift the cover off the drip tray.
- 5 Lift the drip tray out
- 6 Hold the steam pipe with one hand, and gently pull the frother off with the other hand.
- 7 Clean the outside surfaces of the appliance with a damp cloth.
- 8 Wash the removable parts in warm soapy water, rinse well, and dry.
- 9 Replace the drip tray in the bottom of the appliance.
- 10 Replace the drip tray cover.
- 11 Hold the steam pipe with one hand, and gently push the frother over the end with the other hand.
- 12 You should push the frother on till the middle of the frother is roughly level with the top of the nut at the end of the steam pipe.
- 13 Don't wash any part of the appliance in a dishwasher.

#### DESCALING

- 14 Scale build-up will cause the element to overheat, reducing its working life. It will also lengthen the brewing time.
- 15 Descale regularly. If you notice the brewing time getting longer, shorten the time between descalings. In areas of very hard water it may be necessary to descale as often as once a month, or to use filtered water instead of ordinary tap water.
- 16 Use a proprietary brand of descaler suitable for use in plastic-bodied products. Follow the instructions on the package of descaler. When descaling has finished, empty the carafe and operate the coffee maker twice more with fresh water, but without coffee. Discard the water to ensure that no chemical residues are left in the coffee maker.
- ✤ Products returned under guarantee with faults due to scale will be subject to a repair charge.

# **ENVIRONMENTAL PROTECTION**

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

# SERVICE

If you ring Customer Service, please have the Model No. to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product). 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 – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with 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 Service, Spectrum Brands (UK) Limited, Fir Street, Failsworth, Manchester M35 0HS

email: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

#### GUARANTEE

Defects affecting product functionality appearing within two years of first retail 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.

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