



Russell Hobbs®



MODEL: RH1915
RUSSELL HOBBS ESPRESSO MACHINE

INTRODUCTION

Congratulations on the purchase of your Russell Hobbs Espresso Machine. Each unit has been manufactured to ensure safety, reliability and ease of use.

Before use, please read the instructions carefully and keep for further reference.

IMPORTANT SAFEGUARDS

When using your Russell Hobbs Espresso machine, basic precautions should always be followed, including the following:

- Always place the unit on a flat, level surface.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Do not operate without water in the reservoir.
- Do not remove the filter holder during water flow or coffee flow as the unit is under pressure. Removing the filter holder during operation could lead to a scalding or injury.
- Clean the steam nozzle only when the unit has been switched off and allowed to cool down.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug – do not pull on the cord.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Close supervision is necessary when the appliance is being used near children or irresponsible persons.
- Never leave an appliance unattended whilst in use.
- Disconnect the plug from the power outlet if there is any problem during the espresso making process or prior to cleaning the appliance.
- Do not allow the power cord to come into contact with the hot parts of the machine (cup warming plate, filter holder, steam nozzle).
- Keep hands away from hot parts of the appliance, including the cup warming plate, filter holder and steam nozzle.
- Do not use an appliance for any purpose other than its intended use.

- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surfaces.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner.
- Packaging material (plastic bags, foam polystyrene, etc.) should not be left within reach of children as they could be a potential source of danger.
- Do not immerse the appliance in water or any other liquid.
- The appliance's power-cable must not be replaced by the user, as special tools are required in order to replace it. In the event of damage to the cable, or if the cable needs replacing, contact only the nearest after-sales assistance centre authorized by the manufacturer.
- The appliance is intended for household use only. Commercial use invalids the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.

PARTS NAME AND LOCATION

Warming plate: pre-warms up to 9 espresso cups

Heating light

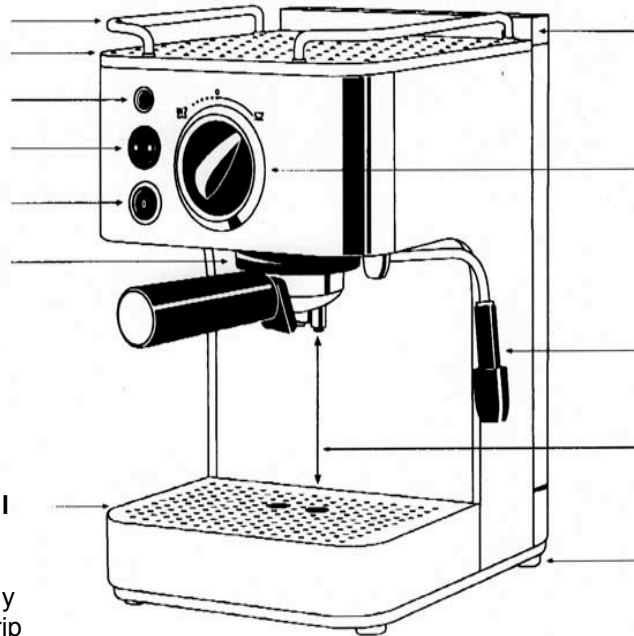
Steam/hot water selector

Power switch with light

Group head

Removable drip tray and grill

Designed with no dirt traps for small coffee granules, milk or any other spills. You can simply wipe clean all surfaces. The drip tray and grill can be completely removed for easy cleaning



1.6L water reservoir

Removable water reservoir for easy filling, simply lift it upwards.

Operating dial: Turn to the right for espresso ☕ or to the left for steam ☁ or hot water 🔥

Steam wand

Extra cup height clearance

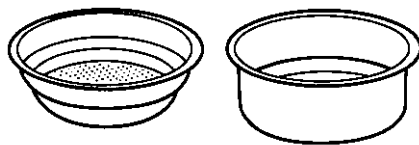
Additional clearance between the filter handle and the drip tray is designed to suit taller cups

Non-slip rubber feet

Makes the unit sturdy, preventing it from slipping or scratching the bench top

1 cup filter

2 cup filter



PREPARING YOUR RUSSELL HOBBS ESPRESSO MACHINE BEFORE USE:

NOTE: The numbers in the brackets below refers to the diagrams on the succeeding pages

1. Place the unit on a flat, level surface.
2. Ensure the drip tray and grill are in place
3. Fill the espresso machine with water. There are two ways in which this can be done:
 - a. Simply lift the lid of the water reservoir at the top of the espresso machine **(1)** and by using a jug, fill with fresh cold water or filtered water **(2)**.
 - b. Alternatively, the water reservoir can be removed and filled with fresh cold water. To do so, lift the lid and by using the reservoir as a handle, simply slide it out **(3)**. Then fill with fresh cold water or filtered water **(4)**. Replace the water reservoir firmly and close the lid **(5)**.

4. Insert the power cord into a 230-240V AC power outlet and switch the power on. Press the power switch to turn the espresso machine on **(6)**. The light located on the power button will illuminate red and the 'heating' light will illuminate orange. This is to indicate that the espresso machine is on and heating up. When the 'heating' light switches off, this indicates that the espresso machine is heated and ready to use **(7)**.

Note: Before turning on the espresso machine, ensure that the operating dial is in the 'off' position.

5. Place the glasses and cups on the warming plate **(8)**.

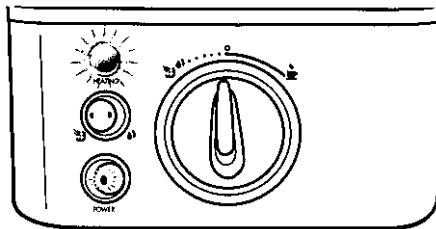
Important: For first time use or if the machine has not been used for some time, it is important that the machine is rinsed as follows

6. Fit the filter handle with either the one or two cup filter basket **(9)**. Secure the filter handle to the group head **(10) + (11)**.
7. Place a large enough container under both pouring spouts **(12)**.
8. Turn the operating dial clockwise to the ☕ espresso setting **(13)** and allow the water to run through until the water reservoir is empty.

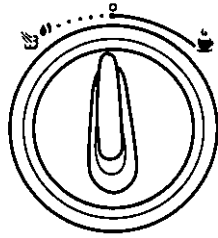
USING THE CONTROL PANELS

Power

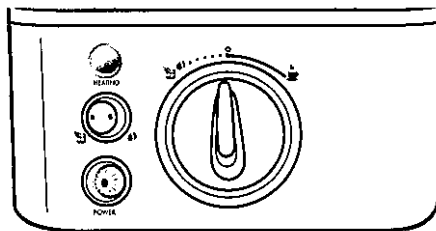
Press the 'POWER' switch to turn the espresso machine on. The light located on the power switch will illuminate red and the 'HEATING' light will illuminate orange; this is to indicate that your espresso machine is on and is heating up.



Note: Before turning on the espresso machine ensure that the operating dial is in the off position.



The espresso machine will automatically heat to the espresso temperature, 92°C - 94°C. When the espresso machine is heated and ready to use the orange 'HEATING' light will go out.

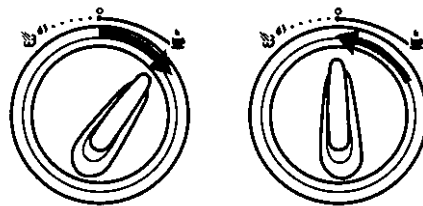




Note: Remember that if the amber/orange 'HEATING' light is on the espresso machine is adjusting the temperature of the heating system. To turn the espresso machine off, simply press the power switch.

Espresso

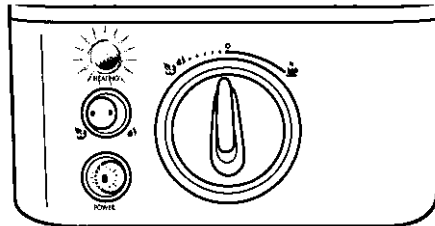
When the espresso machine is switched on and is heated to the correct temperature (and the amber 'HEATING' light is off), the espresso maker is ready to make espresso. Simply turn the operating dial clockwise to the espresso setting to start the pour and turn it back to the off position to stop.

Steam/Hot water

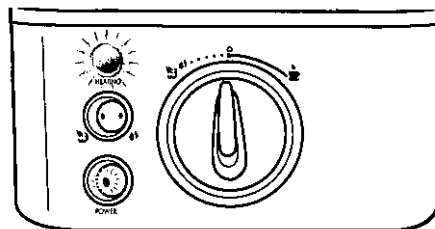


When the espresso machine is switched on and you want to use either the steam  or hot water function  you need to select the appropriate setting:

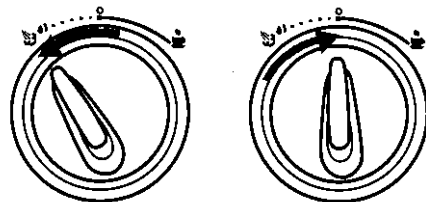
- A. Should you want the espresso machine to texture milk, you need to press the 'steam/hot water' switch to the ☁ setting. The amber 'HEATING' light will illuminate, indicating that the espresso machine is adjusting the temperature of the heating system.



- B. Should you want to use the 'hot water' function, you need to press the 'steam/hot water' switch to the ☕ setting.



When the espresso machine is at the correct temperature, the 'HEATING' light will go off. Simply turn the operating dial anticlockwise to the steam/hot water ☁☕ setting to start and turn it back to the off position to stop.

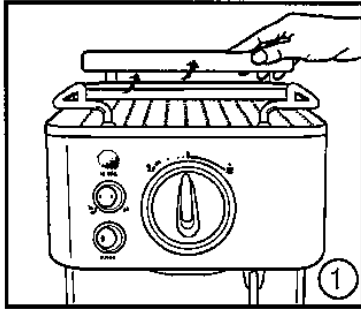


OPERATING THE ESPRESSO MACHINE

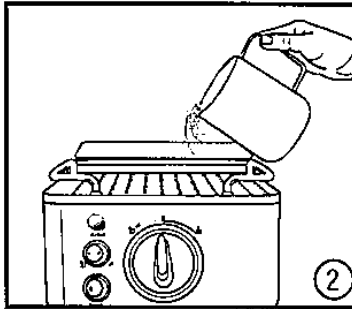
Before starting to prepare for making espresso, ensure the espresso machine is switched on, to allow the espresso machine to heat up.

Throughout the instruction manual, reference will be made to the following diagrams. The diagrams will assist you in using your Russell Hobbs Espresso Machine. Each of the diagrams is numbered.

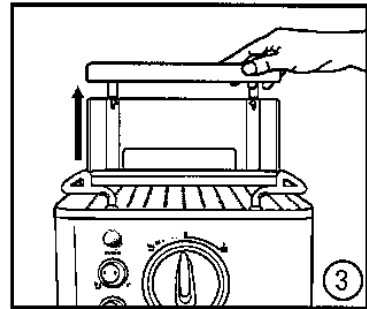
Preparing the espresso machine.



Open lid of water reservoir.

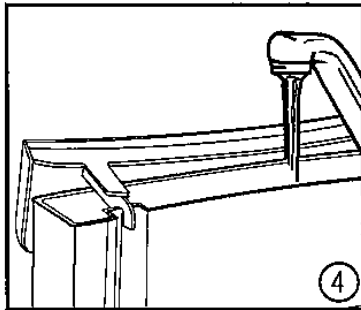


Fill in place with cold water.

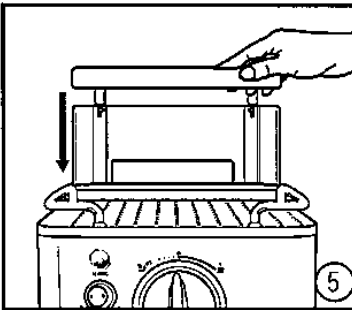


Remove water reservoir.

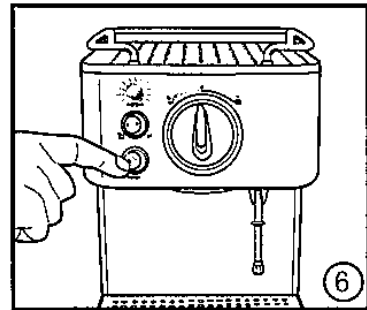
OR



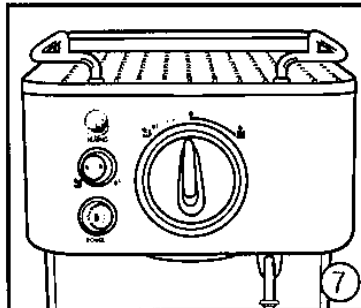
Fill at sink with cold water.



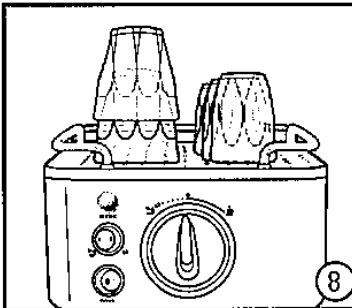
Replace the water reservoir.



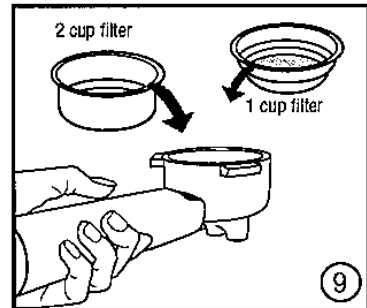
Press 'POWER' switch to turn machine on.



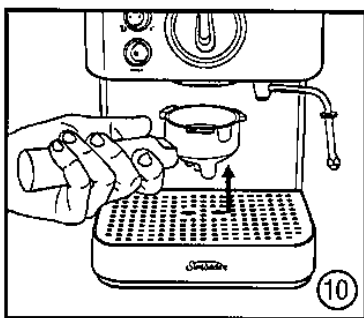
The espresso machine is ready to use.



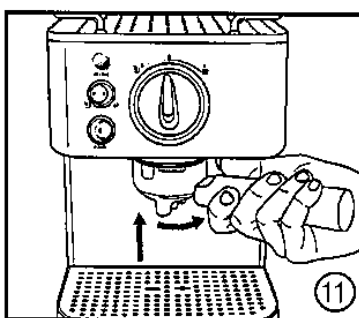
Warming the espresso cups.



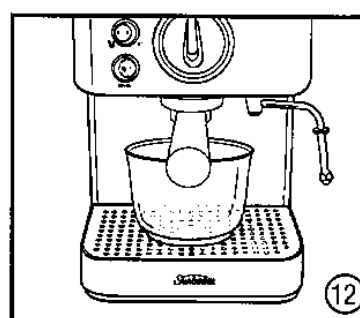
Select appropriate filter and place into handle.



Place filter handle onto group head.

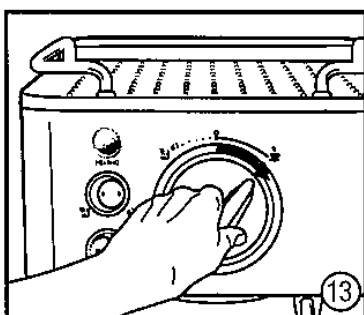


Turn filter handle to the right, as far as it will go.

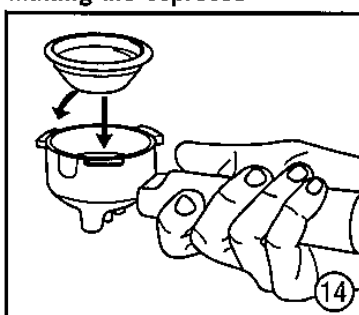


Place large container under both pouring spouts.

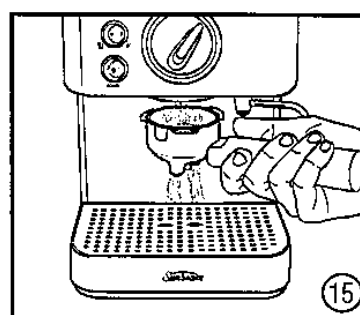
Making the espresso



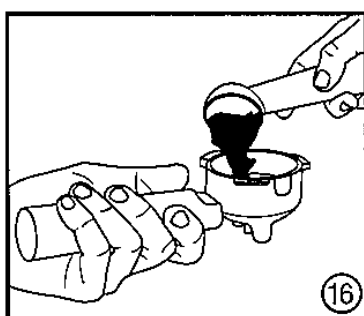
Turn the operating dial to the espresso setting and allow water to run through.



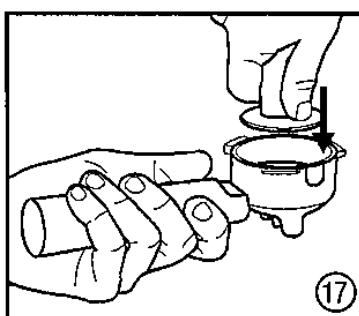
Select appropriate filter and place into handle.



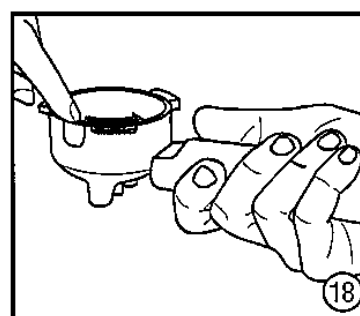
Hold filter handle and purge with water to preheat.



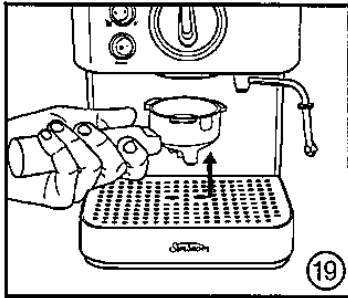
Place finely ground coffee into filter.



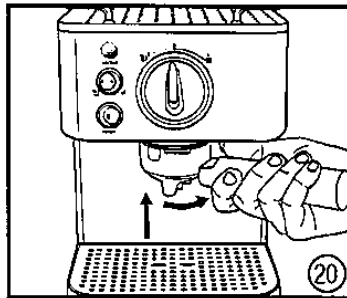
Tamp the coffee grinds.



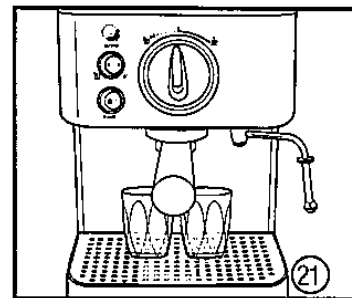
Wipe the edge of filter to remove any coffee grinds.



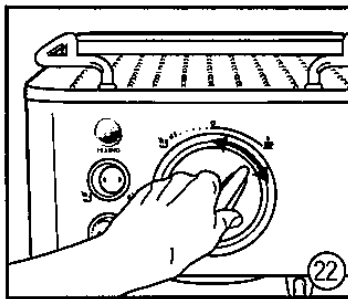
Place filter handle onto group head.



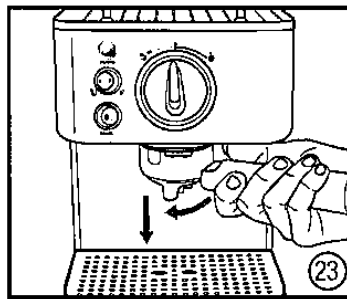
Turn filter handle to the right, as far as it will go.



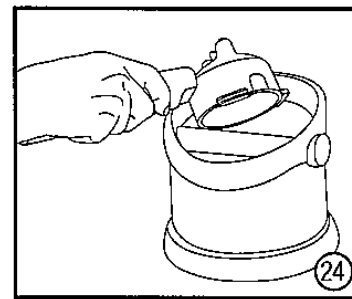
Place glasses/cups below pouring spouts.



Turn the operating dial to start and stop the espresso pour.

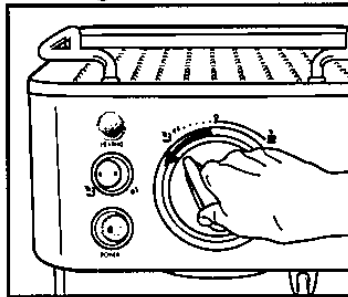



Remove filter handle by turning to the left.

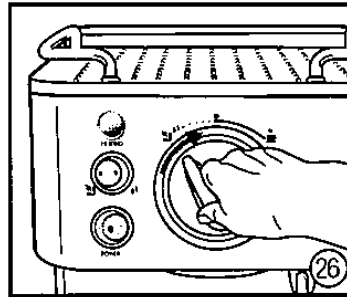


Discard the used coffee grinds.

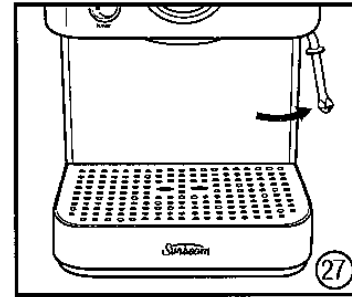
Texturing milk



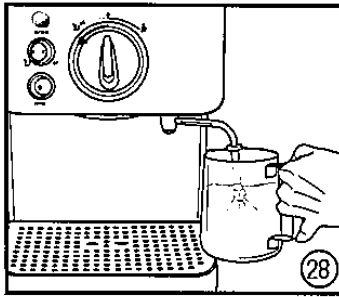
Purge the steam wand by turning dial to the  steam setting.



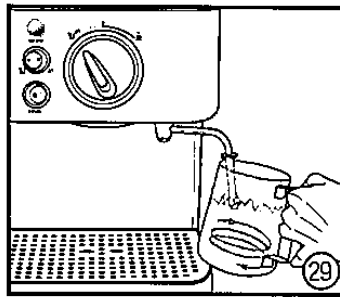
Turn off steam by turning dial to the off position.



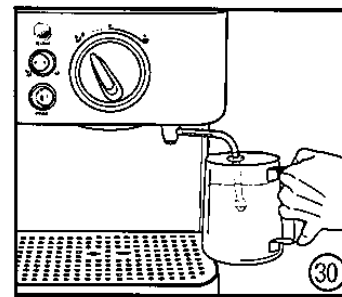
Swing steam wand to the side of espresso machine.



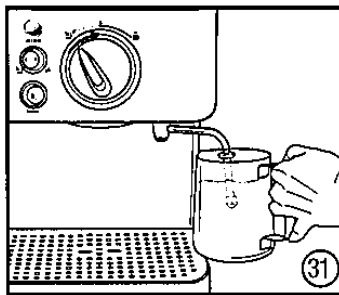
Place steam wand into milk, approx. 1cm below surface and activate the steam function.



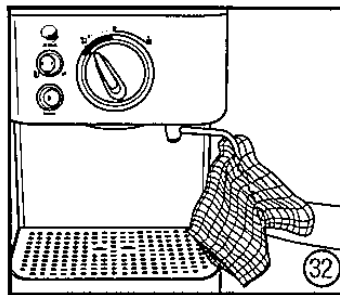
Angle jug to rest steam wand on spout and place nozzle just below surface of the milk.



Raise the jug until nozzle is in the centre of milk.

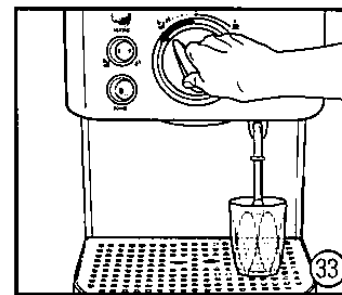


Close the steam by turning dial to the off position.

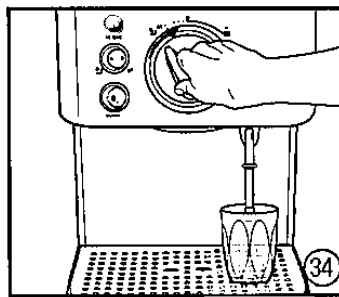


Wipe steam nozzle and wand with damp cloth and purge a small amount of steam.

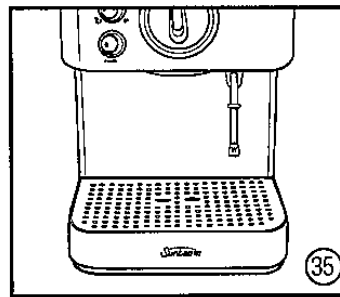
Hot water



Place cup under steam nozzle and activate the hot water function by turning dial to the steam setting.

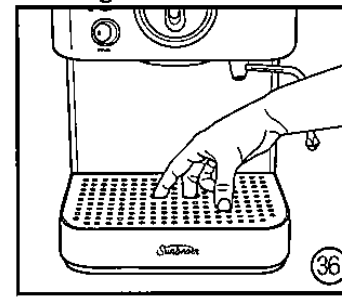


Close the hot water by turning dial to the off position.

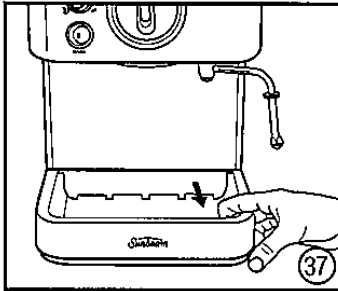


Swing the steam/hot water wand over the drip tray.

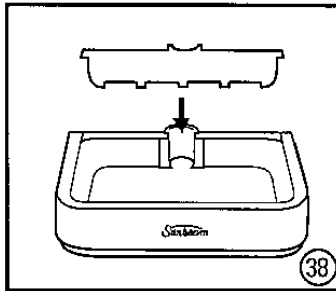
Cleaning



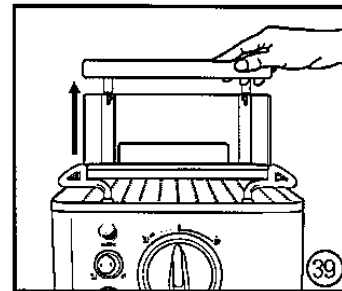
Remove the drip tray grill.



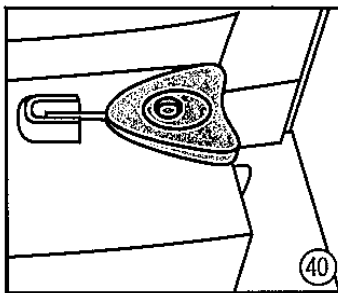
Remove drip tray.



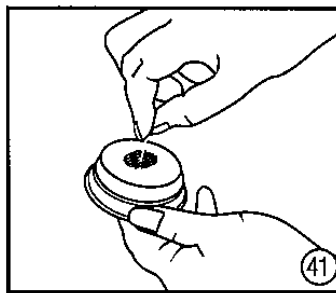
Ensure plastic lining is clipped back into position in the drip tray.



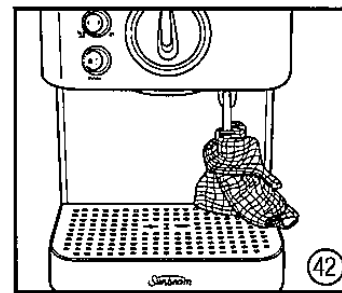
Remove water reservoir.



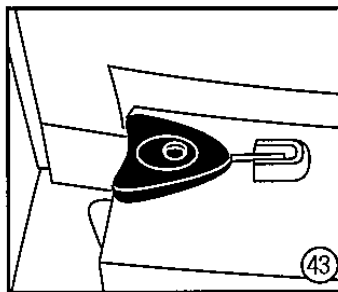
Remove the GREY cleaning pin from the base of the espresso machine where the water reservoir sits.



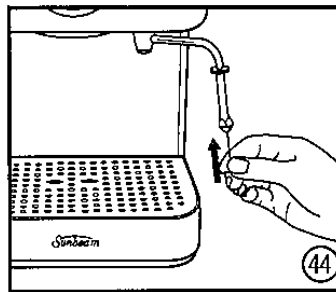
Insert the cleaning pin into the single hole in the base of the filter.



Wrap steam wand with damp cloth and turn steam on for 10 seconds.



Remove the BLACK steam nozzle cleaning pin from the base of the espresso machine, where the water reservoir sits.



Insert cleaning pin into the hole in the base of the steam wand.

THE PERFECT ESPRESSO GUIDE

Ensure the espresso machine is switched on, to allow the espresso machine to heat up.

PREHEAT GLASSES

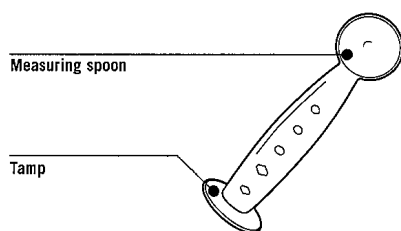
1. Preheat the glasses/cups by filling them with hot water as this will assist to preserve the cr ma of the espresso. Set the glasses/cups aside.

PREHEAT FILTER HANDLE AND FILTER BASKET

2. Select the appropriate filter basket and place it into the filter handle **(14)**.
Tip: Use the one cup filter basket for a single serve of espresso and the two cup filter basket for a double serve of espresso.
3. Take the filter handle, hold it under the group head and purge water. With the filter basket positioned under the group head turn the operating dial clockwise to the ☷ espresso setting to start the water flow and turn it back to the off position to stop **(15)**.
4. Dry the filter basket.

DOSING AND TAMPING

5. Using the measuring spoon supplied, place finely ground coffee into the filter basket **(16)**.



6. Rest the filter handle with the filter basket in position onto the bench top. Take the coffee tamp, apply firm level packing pressure **(17)**, twisting 90 degrees to polish grounds. This seals the surface of coffee cake.
7. Brush any excess coffee grounds from around the edge of the filter basket **(18)**.

Important: Be sure not to overdose the filter basket with coffee.

Tip: The coffee dosage and the degree of tamping should remain the same every time you make a coffee. The only thing that should vary is the coarseness of the

coffee grounds and this will vary depending on the bean. For example to achieve a slower espresso pour rate use a finer grind and a coarser grind for a faster espresso rate.

Tip: Ensure the coffee tamp is dry because if it is wet the coffee grinds will stick to it.

THE ESPRESSO POUR

8. Lock the filter handle onto the group head **(19) (20)**.
9. Empty the glasses/cups and place below the pouring spouts **(21)**.
Note: Check to see that the espresso machine is ready to use. Remember, if the 'HEATING' light is on, the espresso machine is adjusting the temperature of the heating system.
10. Turn the operating dial clockwise to the ☛ espresso setting to start the pour and turn it back to the off position to stop **(22)**.
11. Check the espresso pour. The ideal pour is dark and caramel with reddish reflections.
12. Serve the espresso immediately.

CARING FOR YOUR ESPRESSO MACHINE

13. Remove the filter handle from the group head **(23)**.
14. Discard the used coffee grinds from the filter basket **(24)**.
Tip: After each use of the espresso machine, it is recommended that a small amount of water is cycled through the group head as this will wash out any old or used coffee grinds stuck to the bottom of the group head. Simply turn the operating dial to the ☛ espresso setting and allow some water to run through.

REMEMBER: Do not over-pack the filter holder with ground coffee. Use the tamp tip tool to slightly press the ground coffee down after placing coffee in the filter cup. This will help brew hot, rich and delicious espresso with perfect crema.

For best results, it is ideal to pre-heat your cups filter handle and filter as follows :

- Insert the power cord into a 230-240V AC power outlet and turn the power on.

- Fill the water reservoir **(1) (2) (3)(4) (5)** with cold water and start the appliance **(6)**.
- Put the filter handle and an empty filter in place **(7) (8) (9)** and place cups underneath the filter handle.
- When the machine is ready, the orange 'Warm Up' light goes off, turn the operating dial to setting **(11)**.
- When the cups are full of hot water, return the operating dial to the **O** 'off' position .

NOTE: Once the appliance has been on for a while, coffee cups can be warmed by placing them upside down on the cup warming plate **(12)**.

Preparing an espresso:

- Insert the power cord into a 230-240V AC power outlet and turn the power on.
- Fill the water reservoir **(1)(2)(3)(4)(5)** with cold water.
- Start the unit **(6)**. The red 'Power' light and orange 'Warm Up' light will both illuminate.
- Pre-heat your coffee cups by placing them upside down on the cup warming plate **(12)**.
- Select the required filter **(7)** for 1 or 2 cups of coffee and place in the filter handle.
- Using the measuring spoon supplied place one or two measures of ground coffee into the filter **(13)**. With the other end of the measuring spoon, use the tamper to push (pack) down the ground coffee **(14)**. Do not apply too much pressure.

Important: Be sure not to over-fill the filter with too much coffee and wipe around the edge of the filter to remove any ground coffee **(15)**.

- Place the filter handle on the machine's brewing head. Position the handle so it points to the left, place the filter handle flat against the brewing head, then turn the handle towards the right **(16)** as far as it can go.

Note: Do not over tighten.

- Place 1 or 2 pre-heated cups below each of the holes in the filter holder.
- When the Bar Espresso is at the correct temperature the orange 'Warm Up' light will go out, then turn the operating dial to the setting **(17)**. You will hear the machine making a pumping noise, this is normal.
- Once the cup/s are filled to the desired level, turn the operating dial to the **O** 'off' position.
- Remove the filter handle and the filter by turning the filter handle to the left.
- To remove the used ground coffee from the filter, push the filter lock forward over the edge of the filter, turn the filter handle upside down in a bin and gently tap out the coffee **(18)**.
- After each use of the espresso machine for best results when making consecutive cups of espresso we recommend that you flush a small amount of water through the machine.

With the filter handle already removed from the brewing head, simply turn the operating dial to the cup setting and allow the water to run through.

This will wash out any old or used coffee granules stuck to the underside of the brewing head and also helps ensure the correct water temperature for your next cup of espresso.

- Once the orange 'Warm Up' light goes out, your machine is ready to make the next cup.

NOTE: Do not leave the filter handle locked in position for extended periods, or when machine is not in use. This shortens the life of the brew head rubber seals.

CARE AND CLEANING

The coffee making process involves extracting oils out of ground coffee to make espresso coffee. Deposits of these oils build up over time and affect the taste of the coffee and operation of the espresso machine.

Regular cleaning to remove these oils is essential for espresso machines to keep operating effectively. Flushing water, through the brewing head and the steam nozzle, is the easiest way to keep your machine clean after making each coffee and at the end of your coffee making session.

Important: Never wash your espresso machine accessories in the dishwasher.

Drip Tray:

Remove the grid and drip tray at regular intervals to empty **(37)**. Clean the drip tray and its grid with water and a little non-abrasive washing up liquid, rinse and dry.

Over a period of time it is normal for the inside of the drip tray to be stained by the oils in the coffee.

The brewing head, filters & filter handle :

The filter and filter handle should be washed after each use by rinsing them under warm water. Wash at regular intervals in warm soapy water using a mild detergent. To clean the brewing head, flush water through and wipe the head around the inside rim with a damp cloth. To assist in keeping the filter and the brew head clean, at the end of each coffee making session we recommend you run the machine, with the filter in place, without coffee – using water only. Should the holes in the filters become clogged with coffee granules use a fine bristled brush to remove them.

RECIPES

ESPRESSO (SHORT BLACK)

Espresso is a concentrated, full-bodied coffee with a stable layer of cream on top – known as 'crema'. An espresso is the foundation of all café coffee. Variations are achieved by adding different amounts of milk and froth.

- 90ml espresso glass or demitasse cup
- Single espresso (30-35ml)

ESPRESSO (LONG BLACK)

A standard espresso with hot water, served in a regular coffee cup or mug. The hot water is added first so that the 'crema' is maintained.

- 190ml cup
- Hot water (to taste)
- Single or double espresso

FLAT WHITE

Another old favourite, the Flat White is an espresso with steamed milk, served in a regular coffee cup or mug. The layer of frothed milk on top should be 2mm to seal the coffee.

- 190ml cup
- Single or double espresso
- Steamed milk

CAFFE LATTE

An espresso with steamed milk, typically served in a glass. The layer of frothed milk on top should be 10mm to seal the coffee.

- 220ml glass or cup
- Single or double espresso
- Steamed milk

CAPPUCCINO

This delicious drink is an espresso with steamed milk, topped with creamy froth and a dusting of chocolate. The resulting drink is approximately two-thirds milky coffee, one-third froth.

- 190-240ml cup
- Single or double espresso
- Two-thirds milky coffee, one-third froth
- Dusted with chocolate

CAFFE MOCHA

Made in a similar way to a cappuccino but with the addition of drinking chocolate. Simply stir the chocolate into the espresso prior to adding the steamed milk and froth.

- 190-240ml cup or tall glass
- Single or double espresso
- Two teaspoons of drinking chocolate
- Two-thirds milky coffee, one-third froth

HINTS:

Making good espresso and cappuccino is not difficult, however it does require practice. The following tips will help you get the best results from your machine :-

- Warm the cups before filling with coffee
- Use a mocha coffee for best results
- Freshly ground coffee provides the best flavour.
To maintain flavour, fresh coffee is best stored in an airtight container in a cool place, even in the fridge.

SERVICE

If service becomes necessary within the warranty period, the appliance should be returned to an approved Tedalex Trading Pty Ltd Service Centre. Servicing outside the warranty period is still available however this will be chargeable.

This appliance is not user-serviceable. If it is not working properly, check that:

1. You have followed the instructions correctly.
2. The plug and wall socket are working correctly.

If it still does not work, consult your retailer. If your retail fails to solve your problem and you need to return to us, proceed as follows:

1. Pack the unit with all parts and accessories back into the original box.
2. Enclose your proof of purchase below. If possible add your name, address and telephone number.
3. When returning it under the warranty you will need to state how long the unit has been in use and what is not working correctly.

CONNECTING 3-PIN PLUG

Should the need arise to change the fitted/moulded plug, follow these instructions:

Mains (AC) Operation

This unit is designed to operate on 230V current only. Connecting to other power sources may damage the unit.

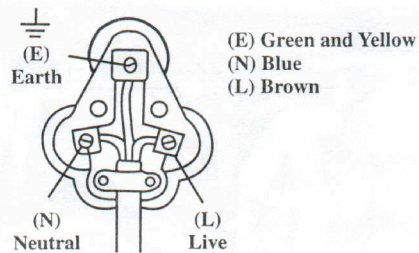
Connect three-pin plug as follows:

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

Green/Yellow = Earth

Blue = Neutral

Brown = Live



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.**

WARRANTY

1. Tedelex Trading (Pty) Limited (“Tedelex”) warrants to the original purchaser of this product (“the customer”) that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase (“warranty period”).
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product (“the supplier”) thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier’s service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

TEDELEX TRADING (PTY) LTD (JOHANNESBURG)

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