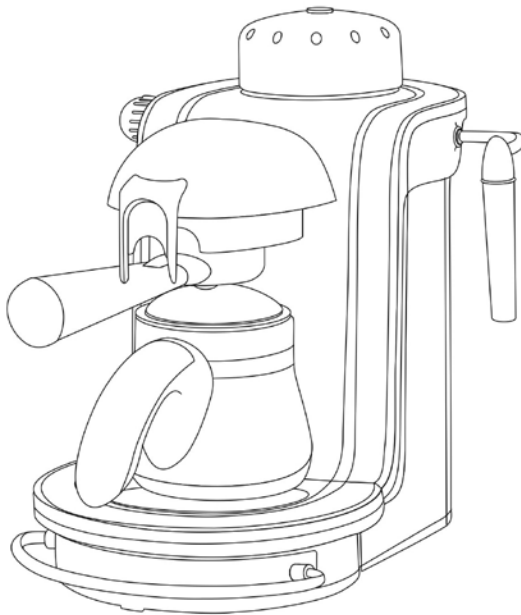




# ESPRESSO/CAPPUCCINO MACHINE



**Item Stock Number**

169067

UPC: 681131690676

**For Customer Assistance, call Customer Service at  
1-877-207-0923 (US) or 1-877-556-0973 (Canada)**

169067 • 681131690676

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- **READ ALL INSTRUCTIONS BEFORE USING THE MACHINE.**
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or machine in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Turn control switch to OFF and unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Call our toll-free customer service number for information on examination, repair or adjustment.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
- To disconnect, turn control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
- Always be sure water tank boiler cap is tightened securely before turning machine on.
- DO NOT remove boiler cap until pressure is completely relieved. See section **"CAUTION PRESSURE"**.
- **WARNING** To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- Do not immerse appliance in water.

## SAVE THESE INSTRUCTIONS!

## CONSUMER SAFETY INFORMATION

*This appliance is intended for household use only.*

### Special Cord Set Instructions

- a) A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used
  - 1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
  - 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
  - 3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
- d) This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### CAUTION: PRESSURE

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

To remove all pressure, proceed as follows:

- 1. Turn the selector knob to the "O" position and unplug the appliance.
- 2. Remove the filter holder and dispose of coffee grounds.
- 3. Re-install the filter holder and the empty carafe.
- 4. Turn the steam selector control knob to the "cup" position and allow all pressure and residual water to completely drain off into the carafe until all flow and sound ceases. The pressure is now removed.

# PRODUCT FEATURES AND DIAGRAM PARTS



## Parts

1. Water tank boiler cap
2. Steam selector control knob
3. Indicator light
4. Filter holder set
5. Carafe
6. Frothing tube
7. Boiler
8. Reservoir plate
9. Drip tray

## Features

- Auto self-priming operation to produce constant pressure
- 3-way select switch knob with brewing, frothing and stop functions
- Fixed steam pipe for frothing milk and heating up beverages
- Removable drip tray for easy clean up

## COFFEE MAKER MODEL

Model No.	Rated voltage	Rated power	Capacity
169067	120V, 60Hz	750W	240cc / 1.014 cups

# OPERATING INSTRUCTIONS

Congratulations! You are the owner of a GE espresso/cappuccino maker. This unique appliance has been designed to provide you with delicious espresso/cappuccino quickly and conveniently. Espresso is a flavorful coffee beverage utilizing a unique method of brewing. Popular in Europe, it is a far richer and more full-bodied brew than regular coffee. Because of its richness, espresso is usually served in 1-1/2 to 2 oz. portions, in demitasse cups.

Cappuccino is a drink made of about one third espresso, one third hot milk, and one third foam.

Preparing espresso or cappuccino is very different from brewing regular drip coffee in that **this machine operates under steam pressure and requires special attention.** To ensure your safety and the long life of this appliance, please read all instructions, cautions, notes, and attentions.

## Before Using Your Espresso Maker

Please refer to page 3 for diagram of parts.

1. Wash the stainless cup and filter holder in a mixture of mild detergent and water. Rinse each thoroughly.
2. To rinse the inside of the machine, follow steps for brewing espresso, using water only.

## *The Coffee*

The coffee should be a freshly ground, dark roasted variety. You may want to try a French or Italian roast. Pre-ground coffee will only retain its flavor for 7-8 days, provided it is stored in an airtight container, in a cool, dark area. Do not store in a refrigerator or freezer.

Whole beans are recommended, to be ground just before use. Coffee beans stored in an airtight container will keep up to 4 weeks before they begin to lose their flavor.

# OPERATING INSTRUCTIONS

## *The Grind*

This is a vital step in the espresso making process and takes practice. The coffee must be ground fine, but not too fine

- The correct grind should look gritty, like salt or sand.
- If the grind is too fine, the water will not flow through the coffee even under pressure. Grounds that are too fine look like powder and feel like flour when rubbed between the fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full flavored extraction.

Be sure to use a quality grinder or mill for uniform consistency of your espresso grind.

## **How To Brew Espresso**

Please refer to page 3 for diagram of parts. First unwind the electrical cord from the bottom of your machine.

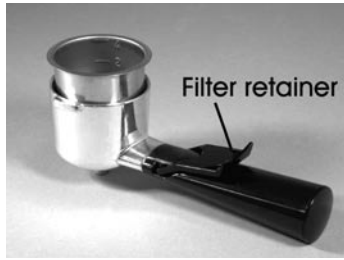
### **Filling the water tank...**

1. Turn the selector control knob to the center "O" or OFF position.
2. Fill the carafe with cold water to the desired number of servings. Never use warm or hot water to fill the water container. **Note:** If you are making cappuccino, refer to page 7 for the proper water measurements.
3. Remove the water tank boiler cap and pour the water into the water tank. Do not fill to the top of the tank or there will not be enough area to generate steam.  
**CAUTION:** Do not pour water into the tank while the machine is on or hot. Check to make sure power switch is off. Do not pour more than 5 ounces of water into the tank.
4. Screw the boiler cap back on top of the water tank. **Make sure it is on tight.**

### **Preparing the Coffee...**

1. Remove the filter holder by grabbing the filter handle and sliding 1/4 to the left. The filter holder will now release.
2. Place the filter basket in the filter holder. **See figure 1.**

# OPERATING INSTRUCTIONS



(FIGURE 1)

3. Scoop fresh fine ground espresso into the filter basket to the appropriate number of servings. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the brew head.

## **ATTENTION:**

- a. Do not pack coffee.
  - b. Do not overfill the filter basket. This might cause clogging or over flow.
4. Place the filter retainer clip in the release position, by pulling the clip back toward you hand. Place the filter holder underneath the brew head so that the handle is positioned to the left of center. Lift the filter holder into place and slide handle to center. See figure 2.



Handle position for inserting filter assembly  
(FIGURE 2)

# OPERATING INSTRUCTIONS

## Brewing Espresso...

1. Make sure the reservoir plate on the drip tray is in place. Place the cover on the glass carafe so the lid opening faces the spout, and set it on the reservoir plate.
2. Make sure the steam selector control knob is in the "O", OFF position.
3. Plug the power cord into a 120v electrical outlet.
4. Rotate the selector control knob to the "cup" position. The light will illuminate to let you know the machine is on. **See figure 3.**



(FIGURE 3)

5. Espresso will begin to flow into the espresso cup in about five minutes.
6. When the espresso has stopped flowing into the carafe, turn the power off by moving the control knob back at the "O" position. Unplug the power cord and allow the machine to cool. **Do not remove boiler cap until the pressure in the machine has been released. See section "CAUTION PRESSURE".**
7. After the machine has cooled down and all pressure has been relieved, remove the filter holder. Using the filter retainer clip to secure the filter basket in the filter holder, turn the filter holder upside down to empty. Rinse the filter basket and holder with water.  
**CAUTION:** The metal parts of the filter holder might still be very hot. Make sure to use the filter retainer clip when discarding the grounds. Cool down these parts by running under cold water.
8. See instructions for cleaning.

## How to Make Cappuccino

Cappuccino is espresso topped with steamed and frothed milk. Frothing milk for cappuccino takes practice. Do not discouraged if it is not perfect the first time. It may take a few times before you perfect this process.

For best results, we recommend frothing the milk in a separate pitcher and pouring the milk into your coffee. The milk and pitcher should be cold. Do not use a pitcher which has just been washed in warm water.



# OPERATING INSTRUCTIONS

1. The first step in making cappuccino is to make espresso. Therefore, pour in sufficient water for the required quantity of espresso, plus enough water for the production of steam. Example: For 2 servings, fill water to the midpoint between the 2 and 4 cup markings.
2. Follow steps 1-4 on "Brewing Espresso".
3. Fill a small stainless steel or ceramic pitcher 1/3 full with cold milk or half and half and set next to the machine. Skim milk or 2% will be the easiest to froth.
4. Rotate the selector control knob to the "cup" marking. The espresso will begin to flow in about 5 minutes. As soon as the espresso reaches the steaming position mark on the glass carafe, turn the steam selector control knob to the OFF position. At that time the boiler has created enough pressure and steam to start frothing the milk. Frothing the milk before finishing the espresso prevents you from running out of the steam. This can happen if you froth towards the end of the brewing process.

**To Steam:** Hold the pitcher below the frothing tube. Rotate the selector control knob downward **slowly** to the "steam" position. Gently move the pitcher in a circular motion around the steam nozzle.



(FIGURE 4)

**To Froth:** When the milk has doubled in volume, insert the steam nozzle down into the milk to further heat the milk. To avoid splattering of hot milk, do not lift the steam nozzle above the surface of the milk until the steam selector control knob is closed. This is done by rotating the selector control knob back to the "O" OFF position. After the milk is frothed, set the pitcher aside to allow the frothed milk to settle. Turn the steam selector control knob back to the "cup" position to finish making espresso. When the espresso has stopped flowing into the carafe, turn the control knob to the "O" OFF position. Pour the espresso into a cup which has the capacity of at least 5 ounces. Then add the steamed milk to the espresso and spoon on the frothed milk.

The proportion between espresso and milk is to taste; normally 1 part espresso and 2 parts milk plus the froth.

5. Unplug the power cord and allow the machine to cool. **Do not remove the boiler cap until the pressure in the machine has been released. See section "CAUTION PRESSURE".**

6. Continue to follow steps 7-8 on "Brewing Espresso".

# CLEANING

1. Unplug the appliance power cord.
2. Clean the steam nozzle **immediately** after foaming milk by allowing the appliance to produce steam for another 1-2 seconds, which will clear the nozzle. Remove the plastic cover by pulling it free. The metal steam nozzle underneath can be unscrewed in a counter-clockwise direction. Wipe nozzle with a damp cloth. Clean the nozzle with a needle if it is still blocked. The nozzle must be screwed on again in a clockwise direction. Tighten using reasonable force.
3. The carafe, carafe lid, filter basket, reservoir plate and drip tray can be washed with soapy water or placed on the top rack only of your dishwasher.

**CAUTION:** Do not immerse machine in water. Do not remove boiler cap while machine is under pressure. See section **CAUTION PRESSURE**.

4. After the pressure has been released, remove boiler cap. Discard the remaining water through the top opening of the water tank. Screw the boiler cap back in place.
5. Always empty the water tank of any water between uses.
6. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads as they will scratch the finish.
7. Do not store the filter holder on the machine. This can adversely affect the fit while brewing espresso.

## Deliming

Mineral deposit build-up in the espresso maker will affect the operation of the machine. Your espresso maker must be delimed when you begin to notice an increase in the time to brew espresso, or when there is additional steaming. Also, you will notice a build up of white deposits on the surface of the brew head. The frequency of cleaning depends upon the hardness of the water used.

The following table gives the suggested cleaning intervals.

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### SUGGESTED CLEANING INTERVAL

Type of water	Cleaning Frequency
Soft Water	every 80 brew cycles
Hard Water	every 40 brew cycles

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# CLEANING

Your espresso maker may be delimed using white household vinegar. Clean the water tank first, following steps 1-5;

1. Make sure the steam selector control knob is in the center OFF position and that the plug is disconnected from the electrical outlet.
2. If the machine is cool and the pressure has been released (see section **CAUTION PRESSURE**), remove the boiler cap and pour 8 ounces of undiluted white household vinegar into the water tank.
3. Screw on the boiler cap and allow machine to sit overnight with the vinegar solution in the water tank.
4. SLOWLY remove the boiler cap and discard vinegar through the top opening of the espresso maker.
5. Rinse the water tank thoroughly with tap water, repeating this step twice.

## To wash internal parts:

1. Make sure you clean the inside of the water tank first.
2. Make sure control is in the off position, the plug is disconnected from the electrical outlet, the machine is cool and all pressure in the machine has been released (see section **CAUTION PRESSURE**). Remove the pressure cap and pour 8 ounces of fresh white household vinegar into the water tank.
3. Screw the boiler cap back on top of the water tank. Make sure the cap is on tight.
4. Insert the filter holder into the brew head and place the glass carafe with lid on the reservoir plate.
5. Plug the machine into the electrical outlet and turn the power switch on.
6. Place a cup with cold water under the steam nozzle. Turn the selector control knob to the "cup" position. When vinegar begins to flow into the carafe, insert the nozzle into the water and open the steam nozzle slowly by turning the selector control knob to the "steam" position. After a few seconds close the steam nozzle by turning the knob back up to the "cup" position. This will clean any residue left in the nozzle from frothing milk.
7. When all the vinegar has been pumped into the carafe and the flow has stopped, turn the control knob to "O" and allow the machine to cool.
8. Repeat steps 1-7 using only tap water to rinse any remaining traces of vinegar out of the machine. Repeat this process twice, allowing the machine to cool and pressure to be released before repeating.

# PROBLEMS AND CAUSES

Problem	Causes
Coffee does not come out	<ul style="list-style-type: none"> <li>• No water in tank.</li> <li>• Coffee grind is too fine.</li> <li>• Too much coffee in the filter.</li> <li>• Boiler cap is not secure, steam is escaping.</li> <li>• Machine was not turned on, or plugged in.</li> </ul>
Coffee comes out too quickly	<ul style="list-style-type: none"> <li>• Coffee grind is too coarse.</li> <li>• Not enough coffee in filter basket.</li> </ul>
Coffee comes out around the edge of the filter holder	<ul style="list-style-type: none"> <li>• Filter holder is not inserted in the brew head properly.</li> <li>• There are coffee grounds around the filter basket rim.</li> <li>• There is too much coffee in the filter basket.</li> <li>• Coffee has been packed too tightly.</li> </ul>
No steam is generated	<ul style="list-style-type: none"> <li>• The water tank is empty.</li> <li>• There is too much water in the tank, no room for steam.</li> <li>• Machine is not turned on.</li> </ul>
Coffee is splattering out of spout	<ul style="list-style-type: none"> <li>• The water tank is empty or low, not enough pressure.</li> </ul>
Milk is not foamy after frothing	<ul style="list-style-type: none"> <li>• Ran out of steam.</li> </ul>

# CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.

**Model:** \_\_\_\_\_ **Type:** \_\_\_\_\_ **Series:** \_\_\_\_\_

Customer Assistance Number 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada)

Keep these numbers for future reference!

For more information, please visit us at [www.walmart.com](http://www.walmart.com)

## TWO-YEAR LIMITED WARRANTY

### What does your warranty cover?

- Any defect in material or workmanship.

### For how long after the original purchase?

- Two years.

### What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

### What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

### How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

### What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and you follow the warranty claim procedure as noted.



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