

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273.

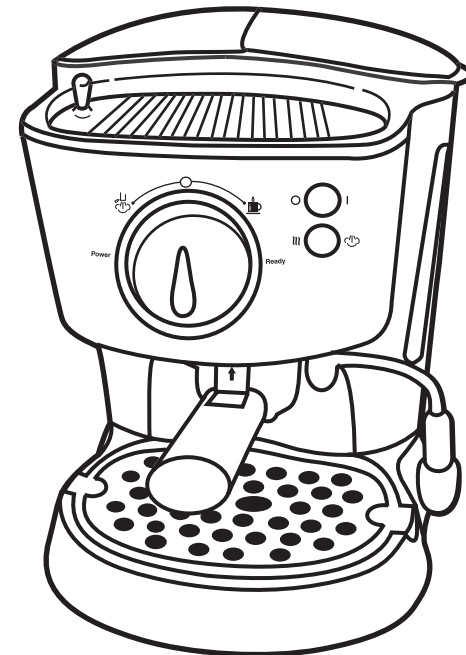
Please read operating instructions
before using this product.
Please keep original box and packing
materials in the event that
service is required.

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Wolfgang Puck
Bistro
collection

Espresso/ Cappuccino Maker



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse this appliance, the cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. To disconnect, turn switch to the OFF position, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Use extreme caution when dispensing hot steam.
14. This appliance is for HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

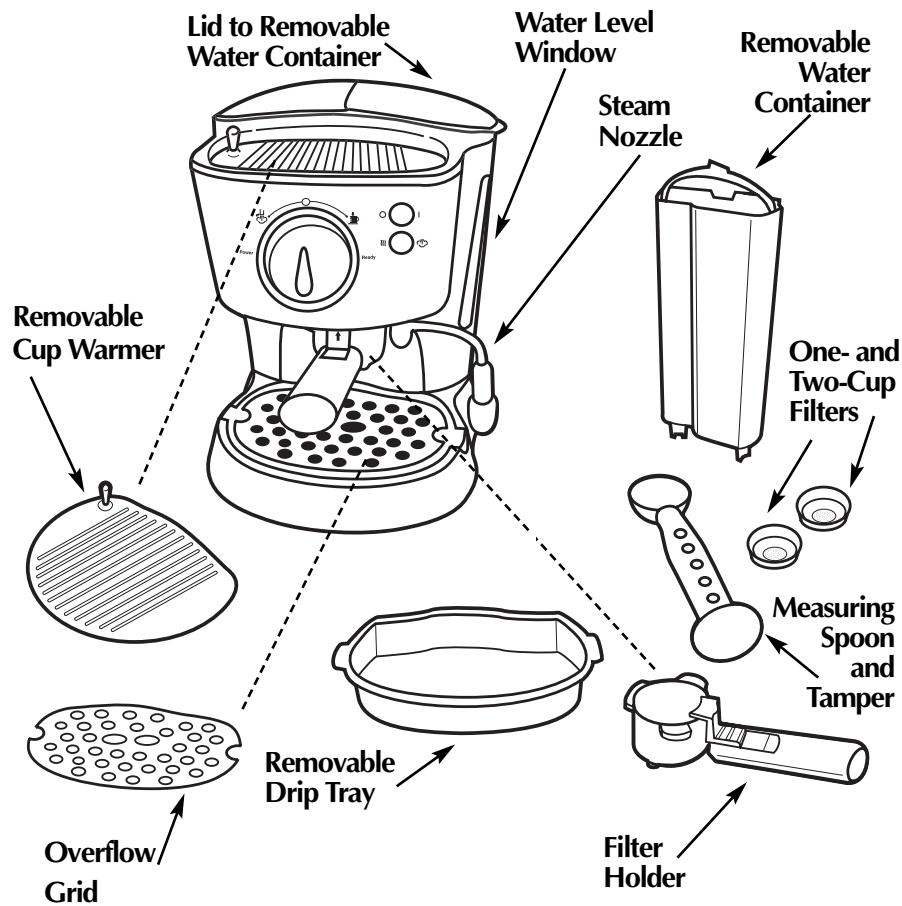
This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug must fit into a polarized outlet only one way. If plug does not fully fit into the outlet, reverse the plug. If does not fit, contact a qualified electrician.

Do not attempt to defeat this safety feature.

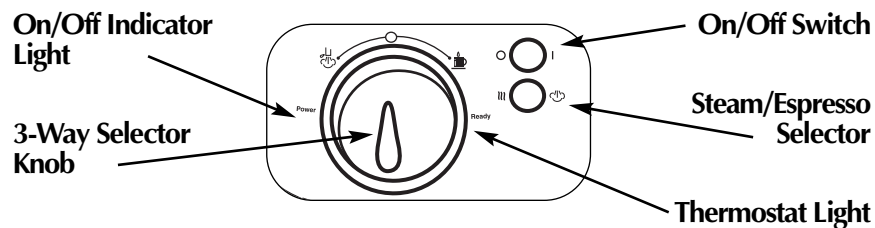
A short cord is provided to reduce the hazard resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

Know Your Espresso Maker



Control Panel



Before Your First Use

Read all instructions. Carefully unpack espresso maker and remove all packaging materials. Place your espresso maker on a level surface such as a countertop or table.

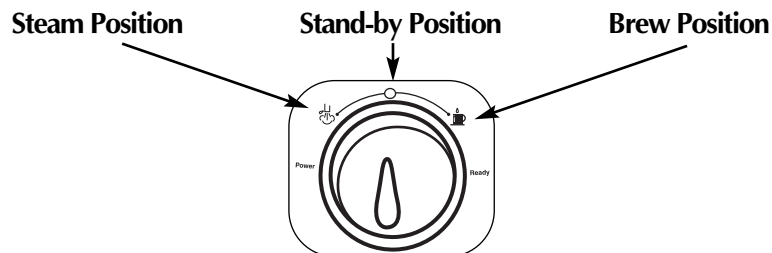
Wipe the exterior surfaces with a clean, damp cloth or sponge and dry with another cloth. Wash all accessories in hot, sudsy water. Rinse and dry thoroughly. **Caution:** Do not immerse the cord in water or any other liquid.

We recommend preparing several cups of water (without any coffee) to rinse the system thoroughly and remove any dust or small particles. Follow the steps below before initial use and after a long period of non-use.

1. Be sure that the selector knob is in the vertical, or stand-by, position. Plug the cord into a 120 volt, AC outlet. Press the On/Off switch to turn on the machine. Both lights will illuminate. Preheat 3 minutes before initial use.
2. Remove the water container and the filter holder. Fill the water container with fresh, cold water and insert into the machine. When inserted correctly, push the water container slightly down to open the valve. **The water container lid will close properly only if the container is properly inserted and the valve is opened.**
3. Insert one of the filters without coffee into the filter holder. When inserting the filter holder, the handle points approximately 45 degrees to the left. When properly aligned, pull the filter holder to the right. The filter holder is inserted properly when the handle points to the front of the machine or slightly to the right.
Caution: If you do not insert a filter into the filter holder, it is not possible to tighten the filter holder. The filter holder could then come out of the machine while hot water runs through it.
4. Place a large cup underneath the filter holder. When the thermostat light goes out, turn the selector knob to the right and the steam/espresso button to the espresso position. Hot water will run through the filter holder into the cup. The pump will make noise. Stay with the machine as long as water runs through it. When the cup is full, turn the selector knob to the vertical, or stand-by, position. This will stop the pump. Empty and replace the cup and repeat process until the water container is empty.
Caution: When the water container is empty and the pump is running, the noise will increase considerably. Do not let the pump run with an empty water container. This can damage the pump permanently.

Making Espresso

1. Be sure that the selector knob is in the vertical, or stand-by, position. Plug the cord into a 120 volt, AC outlet. Press the On/Off switch to turn on the machine. Both lights will illuminate. Press the Steam/Espresso button to the Espresso position. Preheat 3 minutes before use.
2. Remove the water container and the filter holder. Fill the water container with fresh, cold water and insert into the machine. Push the water container slightly down to open the valve. **The water container lid will close properly only if the container is properly inserted and the valve is opened.**
3. Insert one of the filters into the filter holder. Use the measuring spoon to fill the filter with ground coffee (one flat spoon per cup). Tamp the coffee down very slightly with tamper and clear any excess coffee grounds from the rim of the filter holder to assure proper fit of the filter holder into the machine. **Level the coffee; do not tightly pack it.** When inserting the filter holder, the handle points approximately 45 degrees to the left. When properly aligned, pull the filter holder to the right. The filter holder is inserted properly when the handle points to the front of the machine or slightly to the right.
Caution: If you do not insert a filter into the filter holder, it is not possible to tighten the filter holder. The filter holder could then come out of the machine while hot water runs through it.
4. Place one or two warm espresso cups underneath the two spouts of the filter holder. When the temperature light goes out, first **make sure the Steam/Espresso button is in the espresso position.** Then, turn the selector knob to the right brew position. If the ground coffee has the right fineness and is tamped correctly, it should take approximately 30 seconds to get dark espresso with crema on it.
5. Turn the selector knob to the vertical, or stand-by, position and remove the cup(s). Release the filter holder by turning it to the left.
Caution: When removing the filter holder there can still be hot water floating on top of the filter. Therefore, hold the filter holder steady as the metal parts are hot.
Push the thumbguard of the filter holder over the filter and knock out the coffee grounds. Rinse filter holder and filter under cold water to cool off any hot parts.
6. Repeat process for additional cups of espresso.



Detail of Selector Knob

Tips For Great Espresso

- Espresso coffee is stronger than normal coffee and is made in small espresso cups. Very hot water passes under pressure through the ground coffee to obtain strong, black coffee.
- *Crema*, the bittersweet golden foam that tops an espresso, is the sign of a perfectly brewed cup of espresso.
- Espresso cups are also called demitasse cups and usually hold 2 to 2 1/2 ounces.
- Always warm your espresso cups before use by using the built-in cup warmer. Place the cups on the warmer (located on top of the espresso maker) while the unit is preheating.
- Great espresso is only achieved by using great espresso coffee, which has been well roasted and correctly ground. If ground espresso coffee is not available to you, use a coffee grinder to grind beans to the correct fineness.
- Espresso coffee should not be ground too fine but should contain small granules. If the grounds feel like flour, it is too fine; it should feel more like salt. Coffee ground too fine will block the filter and prevent water from passing through. Conversely, water will flow too fast through coffee that is too coarse and the full body of the coffee won't be extracted.
- If you are having your coffee ground at a retailer, specify that you would like it ground slightly more coarse than normal fineness for espresso.
- Use filtered or bottled water, if desired.

Using the Steam Nozzle

As long as your espresso maker is turned on and the filled water container is properly inserted, you can use the steam feature. There is no need to prepare espresso before using the steam feature (for example, if you want to use steamed milk in a hot cocoa drink). As soon as the temperature light goes out, first make sure the Steam/Espresso button is in the steam position. Then, turn the selector knob to the left steam position.

From now on, you will hear a knocking sound. The pump releases small drops of water into the heating system very quickly. The droplets are immediately transformed into steam. As the knocking begins, a few drops of water might come out of the nozzle (place a sponge or empty cup underneath the steam nozzle to catch these water drops). After that, it will be all steam.

Frothing Milk

Frothing milk is a process that heats milk to create a head of froth, or foam. Frothed milk is used with espresso to make cappuccino. **Before frothing, make sure the rubber steam nozzle cover is firmly snapped up into place.**

Pour 3 or 4 ounces of cold milk or half and half into a small pitcher. The pitcher should fit underneath the steam nozzle.

As soon as the temperature light goes out, make sure the Steam/Espresso button is in the steam position. Turn the selector knob to the left, steam position. Hold the pitcher under the steam nozzle. After the first ten to twelve knocks, the steam nozzle will start to produce froth. Hold the pitcher steady and move the pitcher down slightly when the froth begins to rise, keeping the black rubber piece just below the surface. Once you have enough foam, turn the selector knob back into the vertical, stand-by, position. Keep the nozzle immersed for one to two seconds, then remove. The bottom of the pitcher will be very warm.

Important: Clean the steam nozzle each time you have immersed it in milk. Otherwise, the inside of the nozzle will become clogged and milk deposits on the outside will harden and become difficult to remove. Let the steam escape into a wet cloth for one or two seconds. Any milk residues will then be cleaned out.

Attention: Immediately after using the steam nozzle, the heating system is at its highest temperature since steaming or frothing requires a higher temperature than making espresso. **If you want to prepare more espresso after using the steam nozzle, allow the heating system to cool down first** or your espresso will have a “burnt” taste. Insert an empty filter into the filter holder; insert and secure the filter holder in the machine; place a cup underneath the machine; and turn the selector knob to the right to release some hot water. When the temperature light turns on again, turn the selector knob back to the vertical, stand-by position. The machine is now at the perfect temperature to make espresso.

Frothing Tips

- For best results, use a chilled, 10- to 20-ounce metal pitcher and store it in the refrigerator or freezer to keep it chilled.
- Very cold milk froths the best.
- Lowfat milk will froth more easily.
- Do not overheat the milk or this will destroy the froth. The bottom of the pitcher will have steamed milk; not all of the milk will be froth.

Making Cappuccino

Cappuccino is made by using a large (5-ounce) preheated cup. Cappuccino is espresso coffee topped with steamed milk and froth.

When preparing cappuccino we recommend having all the ingredients at hand. For best results, use very cold low fat or nonfat milk in a chilled frothing pitcher. Fill the pitcher only 1/3 to 1/2 full. Prepare espresso coffee first and let cups sit underneath the filter holder. Then froth milk immediately, using a frothing pitcher. Hold back the froth with a spoon and pour the steamed milk into the hot espresso. Top with froth. (The amount of steamed milk and froth should be about equal.) If desired, sprinkle with powdered cocoa or another flavoring.

Making Latté

Latté is made by using large, 9-ounce cups or glasses with handles. Prepare espresso coffee first and pour one serving into each latté cup. Then froth milk immediately, using a frothing pitcher. Hold back the froth with a spoon and pour the steamed milk into the hot espresso. Fill the cup mostly with steamed milk. Top with a thin layer of froth. If desired, sprinkle with powdered cocoa or another flavoring.

Nothing completes a meal like a great cup of espresso with a delectable dessert. Enjoy these dessert recipes!

WOLFGANG'S FAVORITE CHOCOLATE CAKE

Makes one 10-inch cake

INGREDIENTS

8 ounces bittersweet chocolate, cut into small pieces
4 ounces unsalted butter, cut into small pieces
5 large eggs, separated
Pinch of salt
2/3 cup sugar

METHOD

1. Preheat oven to 325°. Butter, flour and line the base of a 10-inch round cake pan with parchment.
2. Combine chocolate and butter in a bain marie or in a bowl over simmering water.
3. Whisk together the egg yolks and all but 3 tablespoons of the sugar. Stir melted chocolate into egg yolks until thoroughly combined.
4. With an electric mixer, on medium speed, beat egg whites and salt until soft peaks form. Gradually beat in the remaining sugar and continue to whip until egg whites are stiff but not dry.
5. Carefully fold chocolate mixture into egg whites. Pour into prepared pan.
6. Bake for about 45 minutes. Turn out onto a rack immediately. As the cake cools, the center will sink and crack - do not worry.

PRESENTATION

Dust the cake with powdered sugar and serve with unsweetened whipped cream.

Heavenly Chocolate Mousse

Serves 8

INGREDIENTS

4 egg yolks
3/4 cup sugar
5 ounces bittersweet chocolate
5 ounces unsweetened chocolate
1/2 cup heavy cream
8 large egg whites
2 teaspoons lemon juice

METHOD

1. In a large bowl whisk egg yolks together with 1/4 cup sugar.
2. Melt chocolate over a bain-marie or in a heat-proof bowl over simmering water.
3. In small saucepan, bring cream to a boil and stir it into the melted chocolate.
4. Stir the chocolate mixture into the egg yolks and sugar. Set aside.
5. In a mixer with wire whisk, beat egg whites and lemon juice until they reach soft peaks. Add remaining 1/2 cup sugar and continue to beat until whites are stiff and very shiny.
6. Stir one third of the whites into the chocolate mixture to lighten it. Fold in the remaining beaten egg whites, a third at a time.
7. Pour into individual serving glasses or bowls and chill at least six hours or overnight.

Note: If the chocolate and egg yolk mixture should tighten, place the mixture back over the bain-marie, and vigorously whisk in 3 or 4 tablespoons of the beaten egg whites. The chocolate will smooth out so you can continue with the recipe.

Raw Egg Warning: The American Egg Board states: "There have been warnings against consuming raw or lightly cooked eggs on the grounds that the egg may be contaminated with Salmonella, a bacteria responsible for a type of food poisoning ... Healthy people need to remember that there is a very small risk and treat eggs and other raw animal foods accordingly. Use only properly refrigerated, clean, sound-shelled, fresh, grade AA or A eggs. Avoid mixing yolks and whites with their shell."

PRESENTATION

Serve in individual glass dishes topped with whipped cream and shaved chocolate.

Strawberry Shortcake

Serves 6-8

INGREDIENTS

Shortcake:

- 2 3/4 cups pastry or cake flour
- 1/4 cup sugar plus additional to sprinkle on top
- 1 tablespoon plus 1 teaspoon baking powder
- 1 teaspoon salt
- 10 tablespoons chilled unsalted butter, cut into 2 tablespoon-pieces
- 1 cup heavy cream plus additional to brush on top

Filling:

- 2 pints fresh strawberries, stemmed
- 2 tablespoons sugar
- 2 teaspoons lemon juice
- 2 teaspoons kirsch
- 1/2 teaspoon orange zest
- Vanilla ice cream
- 1/2 cup sweetened whipped cream

METHOD

1. Prepare the shortcake: Preheat the oven to 375°. Line a baking tray with parchment paper.
2. In a food processor fitted with the steel blade, combine the flour, 1/4 cup sugar, baking powder, and salt with a few on/off turns. Add the chilled butter and process just until combined. With the motor running, pour the cream through the feed tube, stopping just before the dough forms a ball.
3. Turn out the dough onto a lightly floured surface and gently knead, forming a smooth ball. Do not overwork. Roll out the dough to a round 3/4 inch thick. Using a 3-inch cookie cutter, cut out 8 circles. (Knead the scraps together and reroll as required.)
4. Arrange the 8 circles on the prepared baking tray, brush the tops with cream and sprinkle lightly with sugar. Bake 30-35 minutes, or until the cakes are golden and firm to the touch. Cool on a wire rack.
5. Meanwhile, rinse and drain the strawberries. Cut each berry into thick slices and toss with the sugar in a large mixing bowl. Add the lemon juice, kirsch, and orange zest, and gently mix. Set aside.
6. When ready to serve, split each shortcake in half and warm slightly.

PRESENTATION

For each serving, place the bottom half of the shortcake on a dessert plate. Spoon about 1 cup of ice cream on the cake, arrange a scant cup of strawberries over and around the ice cream, and top with the remaining half of the cake. Add a dollop of sweetened whipped cream on the side of the plate and serve immediately.

Care & Cleaning

After using, unplug the power cord from the outlet. Before cleaning, allow the unit to cool completely.

Remove the overflow grid and drip tray. Wash in warm, sudsy water. **Do not clean in dishwasher.**

The filters and filter holder should be cleaned under warm running water after each use to remove coffee oils and coffee particles and to prevent the filter from becoming clogged.

If the inside of the filter ring is partially or totally covered with ground coffee, clean it by letting water run through (see page 5). If it is still clogged and dirty, remove the stainless steel mesh inside the filter ring. Use a screwdriver to loosen the screw. The large rubber gasket will come out with the mesh. Clean both pieces with warm, soapy water. Rinse and dry. Ensure that the gasket is fully seated in the mesh before replacing. If the machine is not in use, we recommend removing the filter holder. This will prolong the life of the large rubber gasket inside the filter ring.

After frothing milk, clean the outside of the steam nozzle with a damp cloth after each use. If the steam nozzle is clogged, use a needle to remove any milk deposits that have collected on the inside of the nozzle. After cleaning, make sure the rubber nozzle cover is properly snapped up in place.

Decalcifying

Occasionally decalcify your espresso maker with a commercial decalcifying agent or a vinegar solution (two tablespoons vinegar in one pint of lukewarm water). Pour the solution into the water container. Remove the stainless steel mesh. Do not insert the filter holder. Place a large container underneath the filter ring. Turn the machine on; turn the selector knob to the right position; and the steam/espresso selector to the espresso position. When 1/3 of the solution has passed through the machine, leave the selector knob in the right-most position and turn the machine off. Some of the solution will remain in the heating system to decalcify any remaining deposits. Turn the machine on again after 10 to 15 minutes. Let the remaining solution run through the machine. To avoid any bad taste, run one to two containers of plain cold water through the machine. When finished, insert the stainless filter mesh.

Troubleshooting

Problem: Coffee leaks from the filter holder

Causes: Filter holder not correctly inserted.
Filter holder not pushed in far enough.
Internal gasket is dirty (clean gasket).
Gasket has lost its elasticity (replace gasket).
Coffee grounds not cleaned off of the edge of filter holder.

Problem: Pump makes loud noise.

Causes: No water in water container.
Water container not correctly inserted.
Coffee too old or too dry; pump cannot build up pressure.

Problem: No coffee comes out.

Causes: No water in water container.
Mesh inside the filter ring is clogged. (Remove and clean.)
Residue buildup (decalcify espresso maker).
Water container not correctly inserted.
Filter clogged up because coffee mixture is too fine or pressed down too hard.
Too many grounds in filter basket.

Problem: Coffee flows through too quickly.

Causes: Coffee mixture ground too coarsely.
Too little coffee used.
Coffee not pressed down in filter.

Problem: Coffee does not have crema, or creamy froth, on top.

Causes: Coffee too old or too dry; pump cannot build up pressure.
Coffee mixture not suitable for espresso.
Too little coffee in the filter or not pressed down.
Coffee mixture ground too coarsely.

Problem: Not enough froth when foaming milk.

Causes: Steam nozzle is clogged.
Old milk or previously heated milk is used.

Problem: Espresso coffee too cold.

Causes: Coffee flows through too quickly (see above for causes).
Coffee mixture ground too coarsely.
Coffee not pressed down in filter.
Use preheated demitasse cups.

LIMITED WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- * Damages from improper installation.
- * Defects other than manufacturing defects.
- * Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- * Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.