



mellerware®

TRENDS FOR LIFE

PALERMO 3-IN-1 COFFEE BAR



complies with
INTERNATIONAL
IEC60355
SAFETY SPECIFICATIONS

m
1800W

CE
2 YEAR
GUARANTEE

Model:
29002

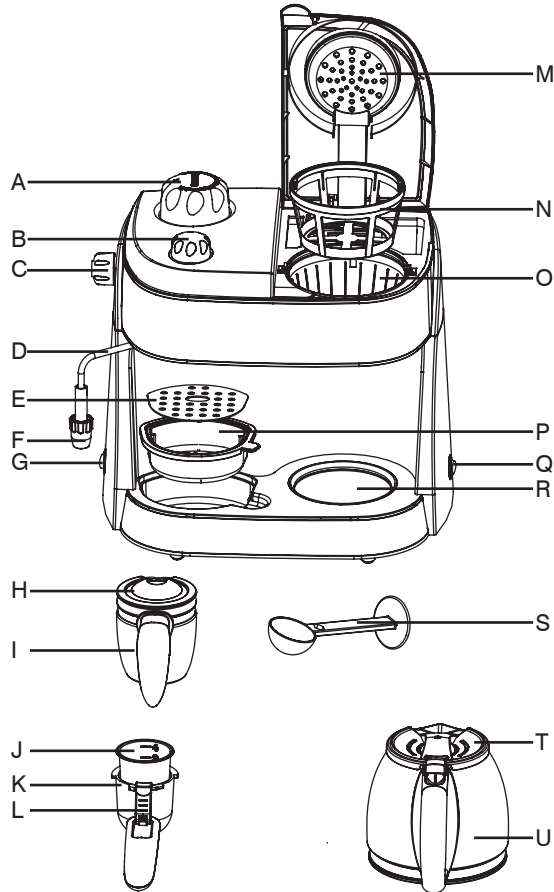
PLEASE READ ALL INSTRUCTIONS BEFORE USE

2 year guarantee



3 in 1 Coffee Bar
Palermo

Dear customer,
Many thanks for choosing to purchase the MELLERWARE Palermo 3 in 1 Coffee Bar.
Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.



Description

- | | |
|---|--|
| A Boiler unit cover (water for espresso coffee) | M Water tank cover (for drip coffee) |
| B Brew strength control knob | N Permanent nylon filter |
| C Steam control knob | O Funnel |
| D Steam pipe | P Removable drip tray |
| E Drip tray cover | Q On/Off Switch (for drip filter coffee) |
| F Steam nozzle | R Warming plate |
| G On/Off Switch (for espresso coffee) | S Measuring spoon and compressor |
| H Espresso jug cover | T Large jug Lid |
| I Small jug for espresso | U Large glass jug for drip filter coffee |
| J Filter | |
| K Filter holder | |
| L Filter lock | |

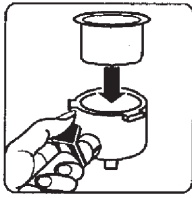


Fig. 1

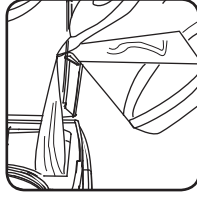


Fig. 2



Fig. 3

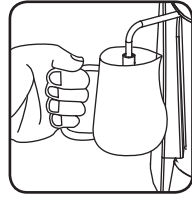


Fig. 4

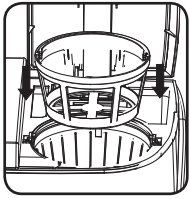


Fig. 5

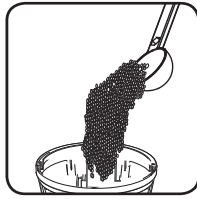


Fig. 6

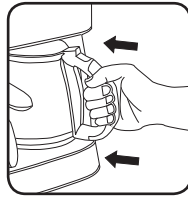


Fig. 7

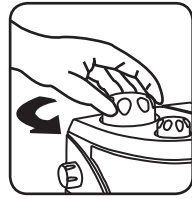


Fig. 8



Fig. 9

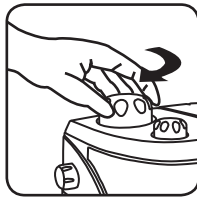


Fig. 10

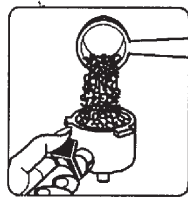


Fig. 11

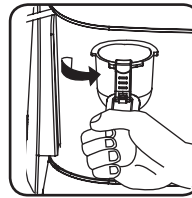


Fig. 12

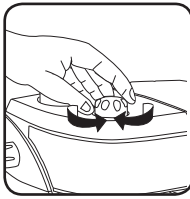


Fig. 13

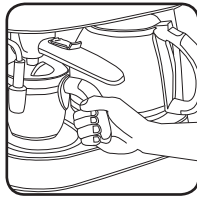


Fig. 14

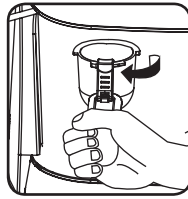


Fig. 15

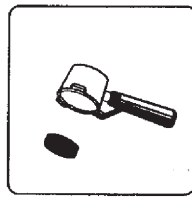


Fig. 16

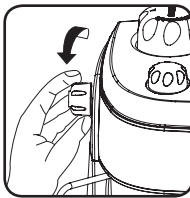


Fig. 17

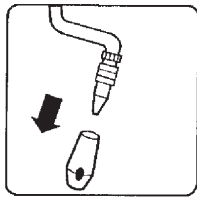


Fig. 18

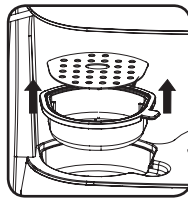


Fig. 19





PLEASE READ ALL THE INSTRUCTIONS BEFORE USING THIS PRODUCT

IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed.

1. Before using the coffee maker for the first time check that the voltage of wall socket and mains corresponds to coffee maker's rating label.
2. Close supervision is necessary when your coffee maker is being used near children.
3. Do not place the coffee maker on a hot surface or beside a fire, to avoid it being damaged.
4. Remove the plug from the wall socket before cleaning and when not in use. Allow the coffee maker to cool down completely before removing/ attaching components or before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the coffee maker to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment. Alternatively, contact us on our Customer Care Call Centre number (086 111 5006) for further assistance. Repairs made by any unauthorized person will null and void the 2 year guarantee.
6. The use of an accessory which is not recommended by us may cause injury to persons or damage to the coffee maker.
7. Place the coffee maker on flat surface or table. Do not hang its power cord over the edge of the table or counter top.
8. Ensure that the power cord does not touch any hot surfaces.
9. Some parts of the coffee maker are hot when operated, so do not touch them with your hands directly.
10. Do not immerse the coffee maker or power cord into water or any other liquids.
11. Do not touch hot surfaces. Use handles or knobs.
12. Do not use outdoors.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, turn all controls to off then remove plug from the wall socket.
15. Do not use the coffee maker for other than its intended use.
16. Do not unscrew or remove the boiler cap while the machine is in operation. Wait until brewing cycle is completed and all the water and steam has been used up. (Pressure has been released)
17. Use of the glass jugs
 - The glass jug is designed for use with this coffee maker only.
 - Do not place a hot glass jug on a wet or cold surface, it may crack/break.
 - Do not use a glass jug if it is cracked or the handle is loose or weakened.
 - Do not clean the glass jug with abrasive cleaning materials or steel wool.
18. Save this instructions booklet for future reference.

CAUTION:

1. Never use warm or hot water to fill the coffee maker. Use cold water only!
2. Never re-fill the coffee maker while it is in the on-position. Turn the coffee maker off and let it cool down for 10 minutes before refilling.
3. Before turning your coffee maker on, please make sure that the glass jug is flat on the inside of the circle on





- the heating plate.
- Keep your hands and the cord away from hot parts of the coffee maker during its operation.
 - Never clean with scouring powders or hard implements.

HOUSEHOLD USE ONLY

KNOW YOUR COFFEE MAKER

BEFORE THE FIRST USE

We recommend that you get familiar with all parts of your Coffee Maker before operating it, with the unit unplugged. Begin by inserting the metal filter into the filter holder (Fig.1), fit the filter into the brewing head, and remove and replace the boiler cap. Try the on/off buttons and steam controller, and check out all the parts of the coffee maker as well. Wash all loose parts in warm soapy water, rinse thoroughly and dry.

To ensure the first cup of coffee tastes excellent, you should rinse the coffee maker with warm water as follows:

- Add water into the tank (Fig.2) (for drip filter coffee) to the max capacity and operate the appliance per steps (1-5) of section “make drip filter coffee” (Do not use filter coffee powder for this first time use). Repeat it for several times to clean the appliance.
- Add fresh water into the boiler unit(Fig.3) (for espresso coffee) to the max capacity and operate the coffee maker per steps (1-9) of section “make espresso coffee” and section of “make cappuccino coffee”, but do not add coffee powder, repeat it several times.

CAUTION – PRESSURE

It is important to remember to NEVER

open the boiler unit cap or remove the filter holder while your coffee maker is turned “on”, or as long as there is pressure in the boiler unit.

Please follow the instructions listed below to see if the machine is still under pressure. These safety precautions should be followed while your coffee maker is in use and 10 – 15 minutes after the last use of the machine.

- Make sure the coffee maker is in the “off” position.
- Unplug the coffee maker from the wall socket.
- Hold a pitcher with cold water underneath the steam nozzle and insert the nozzle into the pitcher (Fig.4).
- Once the steam nozzle is immersed in the pitcher of water, turn the steam knob in an anti clockwise direction to open the steam nozzle. Continue this procedure until no more steam comes out of the steam nozzle.
- Turn the steam control knob to the clockwise direction to close the steam nozzle.
- Now you can remove the boiler unit cap and the filter holder. In case there is still water in the boiler unit, remove the glass jugs and drip tray, then turn the coffee maker upside down to empty any remaining water in the boiler unit.

MAKE DRIP FILTER COFFEE

- Open the tank cover (for drip filter coffee) and pour cold drinking water into water tank (Fig.2) according to the gauge. Respect the MAX level indicator. Purified drinking water provides a better taste and flavour of coffee.
- Place the permanent nylon filter into the funnel (Fig. 5) and make sure it is assembled correctly. If the funnel is not inserted correctly the tank cover can not be closed.
- Add ground coffee into the





permanent nylon filter with a measuring spoon (Fig. 6). Use one spoon (15g) of ground coffee powder per cup. You can adjust according to your taste.

4. Close the tank cover. Place the large jug on the warming plate directly under the drip filter coffee section. (Fig. 7)
5. Plug the power cord into the wall socket and press the switch to the "I" position, the switch will illuminate. The coffee maker will begin operating. You may stop the brewing by pressing the switch to the "O" position at any time. The coffee maker will continue brewing once pressing the switch to the "I" position again.

Note: at any time, you can take out the large jug to serve, but the time should not exceed 20 seconds. Otherwise, the water will overflow out of the filter.

6. The coffee will keep warm on the warming plate if you do not switch off the coffee maker. The coffee maker will automatically switch off after two hours, as a safety feature, so that it does not overheat.

STOP AND SERVE FUNCTION

This automatically stops the flow of brewed coffee through the filter if the glass jug is removed from the warming plate during the brewing cycle. You have about 20 seconds between the removal of the glass jug and it being reinserted back onto the warming plate.

The stop and serve closes off the filter so effectively that there is virtually no coffee dripping onto the warming plate. Once the glass jug is replaced, the brewing process and the flow of coffee into the glass jug can resume.

MAKE ESPRESSO COFFEE

1. Turn the boiler unit cover in an anti-clockwise direction to open the boiler unit (see Figure A), then fill it with an adequate amount of drinking water. Purified drinking water provides a better taste and flavour of coffee. (Fig. 8 & 9)

- Note:** Always switch off the power and remove the plug from the wall socket before filling it with water. Ensure that the water does not overflow out of the boiler unit.
2. Turn the boiler unit cover in a clockwise direction to tightly close it (see Figure A & 10), then turn the steam control knob in a clockwise direction to ensure that the steam control knob is tightly closed (see Figure B). If it is not closed, the boiler unit will not build up pressure and the water will flow out of the steam

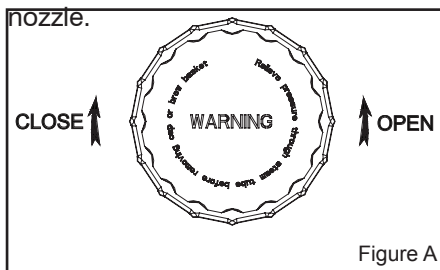


Figure A

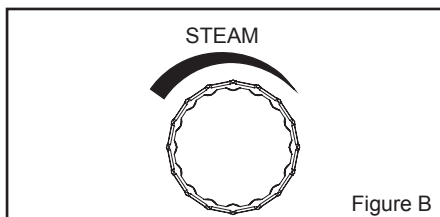


Figure B

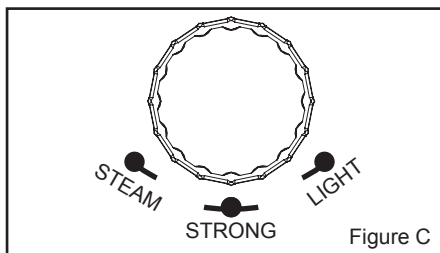


Figure C





- Place the permanent filter into the filter holder (Fig. 1) and fill it with espresso coffee powder, according to your requirement by using the measuring spoon (marked with 2 and 4 cups) (Fig. 11) and tap down the coffee powder. This compresses the coffee for stronger flavour. If there is any excessive coffee powder on the top rim, scrape it off.
- Assemble the filter holder into the espresso side of the coffee maker by aligning the handle with the “**➔**” mark. Move the handle once in position, so that it is aligned with the “**LOCK**” mark. Ensure that it is closed securely. (Fig. 12)
- To control the strength of the brew, turn the strength control knob to your desired position (“**STRONG**”, “**LIGHT**” or “**STEAM**” function) (see Figure C & 13), depending on your own taste or requirement.

Note: If the “**STEAM**” function is selected the water will not flow through the espresso section but rather convert the water to steam after a few minutes.

- Place the small jug on the removable drip tray and ensure the centre of the lid aligns with the spout of the filter holder (Fig. 14), then press the switch on the espresso side to the “**I**” position and the indicating light will be illuminated. Brewed espresso coffee will begin flowing into the small jug after approximately 3 minutes.

Note: to avoid any splashing, do not detach the filter holder while brewing coffee.

- Once the brewing has been completed, press the switch to the “**O**” position, remove the small jug from the drip tray and dispense coffee into cups. Now you can enjoy your homemade espresso coffee.
- Before removing the filter holder, always release the pressure in the boiler unit by carefully turning steam

control knob in an anti-clockwise direction. **CAREFUL!** Steam will escape from steam nozzle. Once the pressure is completely released and filter holder has cooled down, remove the filter holder by turning it anti-clockwise to the “**➔**” (Fig. 15). Be sure to close the steam control knob by turning it in the clockwise direction until securely shut.

- To clean the espresso filter turnover the filter lock, then press it with your thumb to secure the filter. Tilt the filter holder and tap it over the rubbish bin, then clear out the coffee residue (Fig. 16). Wash the filter holder and filter in fresh water and reassemble it correctly.

Note: return filter lock to original position before reattaching the filter holder.

ATTENTION: HOT SURFACE

The filter holder may be hot during operation, to remove the filter holder, turn the filter to the left, until the filter holder dislodges from the coffee maker. The metal parts might still be hot and can be cooled down by running cold water over it.

MAKE CAPPUCCINO COFFEE

Cappuccino is made by adding fresh cream or frothed milk to the cup of espresso coffee.

- First prepare espresso coffee according to the steps (1-6) above and, ensure that the steam control knob has been turned off and turn the brew strength control knob to the “**STEAM**” position (Fig.C). After turning the switch on “**I**”, wait approximately 3 minutes for the coffee maker to generate enough steam to froth the milk. Before generating steam, fill a cup (preferably a straight walled cup) with about 150 ml of milk (preferably 2% milk for the best results) for each cup of cappuccino. Lift up the cup to





ensure the steam nozzle is immersed in the milk, and then carefully turn the steam control knob in an anti-clockwise direction for it to begin frothing milk (Fig. 17). When satisfied with the frothed milk then turn off the steam control knob to stop producing steam. If there is excess water in the boiler unit, more steam can be generated or espresso can be made.

Note 1: Bear in mind that the milk generally increases in volume by 1.5 times, so make sure the height of the cup is enough.

Note 2: to get a better effect, move the cup constantly up and down. This spreads the temperature throughout the milk faster.

2. Mix espresso coffee with frothed milk and stir, add chocolate powder if necessary.
3. It is necessary to clean the steam nozzle once you have finished using the coffee maker, so that the dry milk doesn't block the steam outlet. In order to do this, grasp the nozzle with your hand and secure the pipe with your other hand. Now pull the steam nozzle off (Fig. 18). Wash it with warm water to clean off any milk residue. After cleaning, reassemble it back into its original position.

Caution: The steam nozzle will be hot after steaming, so we advise that you allow it to cool down before cleaning or touching it.

Note: to prepare more than one cappuccino, first make all the coffees and then at the end prepare the frothed milk for all the cappuccinos.

CLEANING AND MAINTENANCE:

1. Unplug the coffee maker from the wall socket and let the coffee

maker cool down completely before cleaning.

2. Clean the housing of coffee maker by wiping it with a moist cloth or sponge. Do not use alcohol or abrasive cleaning agents as it might cause damage to the coffee maker.

Note: Never immerse the housing in water for cleaning.

3. Remove the filter holder, clean the coffee residue inside, and then you can clean it and the filter with dishwashing liquid. Be sure to rinse with clear water.
4. Clean the glass jugs, permanent filter, and drip tray (Fig. 19) in warm water with some dishwashing detergent.

HOW TO DESCALE MY COFFEE MAKER

The coffee maker must be de-scaled regularly. The frequency depends on the hardness of your water and how often you use the coffee maker. Recognisable indications that de-scaling is necessary are:

- Increased noise during boiling
- Longer preparation time

If usage is frequent, de-scaling should be carried out as follows:

- With soft water, once per year
 - With medium water, once every 3 months
 - With hard water, once per month
- If in doubt regarding the water hardness in your area, you may call your local water department. For ecological and health reasons, we recommend the exclusive use of biological materials such as citric acid, which can be obtained from pharmacies.





For the section of making drip filter coffee

Note: the switch referring on the following section is the switch for drip filter coffee.

1. Fill the tank with water and descaler to the MAX level (Approximate 1.25L, the scale of water to descaler is 4:1). Please use "household descaler". You can also use citric acid instead of descaler (the one hundred parts of water and three parts of citric acid). Tip: leave the solution in the tank for 15 minutes before brewing.

Note: Descale without using coffee powder.

2. Place the large jug onto warming plate and pay attention to let the centre of large jug to align with that of brewing basket.
3. Pressing the switch to the "I" position, the indicator will be illuminated. After a while, water will drip out automatically.
4. After the coffee maker has percolated the equivalent of one cup, press the switch to the "O" position to stop the water.
5. Leave the solution to work for 15 minutes, and then repeat the steps 3-5 again.
6. Turn the appliance on by pressing the switch to the "I" position and run off the water until the water tank is completely empty.
7. Rinse by operating the coffee maker with clean water at least 3 times.

For the section of making espresso coffee

Note: the switch being referred to in the following section is the switch for the espresso coffee.

1. To make sure your coffee maker is operating efficiently, and producing the best flavour of coffee, the internal

pipings requires periodic cleaning. You should clean away the mineral deposits every 2-3 months.

2. Fill the boiler unit with water and descaler to the MAX level (Approximate 0.24L, the scale of water to descaler is 4:1). Please use "household descaler". You can also use citric acid instead of descaler (the one hundred parts of water and three parts of citric acid). Tip: leave the solution in the boiler for 15 minutes before brewing.
3. Brew the water according to the program of making espresso coffee without coffee powder in the filter.
4. Turn the brew strength control knob to "STRONG" or "LIGHT" position, then turn the switch on by pressing it to the "I" position and approximately 3 min later the water will flow out. After making 2 espresso sized cups of hot water, turn off the switch by pressing it to the "O" position.
5. Turn brew strength control knob to the "STEAM" position. Press the switch to the "I" position. Wait approximately 3 minutes to generate the steam and release the steam for approximately 2 minutes. Afterwards, turn off the switch by pressing it to the "O" position.
6. Restart the unit and repeat steps 3-5 at least 3 times, but be sure to re-fill with water.
7. Then turn the brew strength control knob to the "STRONG" or "LIGHT" position, and brew until no descaler is left.
8. Rinse the system by repeating steps 3-5 with clean water. Repeat this 3 times until no water is left in the boiler unit.
9. Repeat step 8 at least 3 times to make sure steam pipe is clean.



TROUBLE SHOOTING

Symptom	Cause	Corrections
Water leaking out of the Glass Jug	The glass jug is not situated properly	The glass jug is not situated properly
	The level of water in the tank exceeds the MAX indicator.	The level of water in the tank exceeds the MAX indicator.
Espresso coffee drops out too slowly (Not only for the coffee maker with pump)	Ground coffee too fine	Use 1# coffee powder.
The metal parts in the tank have rust.	The descaler is not of the recommended type. It may corrode the metal parts in the tank.	Use the descaler recommended by Creative Housewares (PTY) LTD
Water leaks from the bottom of coffee maker.	There is too much water in the drip tray.	Clean the edge of the filter
Acid (vinegar) taste exists in Espresso coffee.	The coffee maker was not rinsed correctly after cleaning mineral deposits.	Clean coffee maker per the content in the section "before the first use" for several times.
	The coffee maker was not rinsed correctly after cleaning mineral deposits.	Please use fresh coffee powder, or store unused coffee powder in a cool, dry place. After opening a package of coffee powder, reseal it tightly and store it in a refrigerator to maintain its freshness.
The coffee maker does not work any more.	The wall socket is not operating well, or the plug is not plugged in properly.	Plug the power cord into another wall socket correctly, if the appliance still does not work, please contact with the authorized service facility or Creative Housewares for repairing.
The steam cannot froth.	The steam pipe may be blocked	Use a pin to clear any residue from the pipe. Follow steps 5-6 under HOW TO DESCALE MY COFFEE MAKER (For the section of making espresso coffee). If the problem persists, please contact us.



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