

Capresso

Stainless Steel Espresso & Cappuccino Machine

Model #119

- **Instructions**
- **Warranty**



1250 W / 120 V~ / 60 Hz

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:

1. READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.
2. DO NOT touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, DO NOT immerse the power cord, plug or appliance in water or in any other liquid.
4. Close adult supervision is required when this appliance is used by or near children.
5. Turn the Steam Control Knob and Brewing Control Knob to the OFF position, press the power switch to the OFF position and unplug unit from the electrical outlet when not in use and before cleaning. Allow the appliance to cool before putting on or taking off parts and before cleaning it.
6. DO NOT operate any appliance with a damaged power cord or plug, or operate it after the appliance malfunctions, or has been damaged in any manner. Return this appliance to the nearest Authorized Service Center for examination, repair or adjustment.
7. The use of accessory attachments other than those recommended by Capresso may result in fire, electric shock or injury to persons.
8. To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts are inside. Repair should be done by authorized service personnel only.
9. DO NOT use outdoors.
10. DO NOT let the power cord hang over edge of table or counter, or allow it to come into contact with hot surfaces.
11. DO NOT place this appliance on or near a hot gas stove or electric burner or in a heated oven.
12. To disconnect, turn any control to OFF position, then remove the plug from the electrical outlet.
13. DO NOT use appliance for other than intended use.
14. Place the appliance on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
15. Always be sure to place the water tank tightly back onto the unit with its lid closed and fill with water above the minimum fill line before turning the appliance on.
16. DO NOT remove the portafilter while brewing espresso. Please make sure to turn the Brewing Control Knob to the OFF position before you remove the portafilter to make more espresso. Caution should also be taken while removing the portafilter since the metal parts will be hot. Please make sure to hold it by the handle and to use the thumb guard to dispose of the grounds. See all "CAUTION" sections on the following pages for additional warnings.
17. Use extreme caution when dispensing hot steam!
18. Scalding may occur if the lid is removed during the brewing cycles.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

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

CAUTION!

This appliance is for HOUSEHOLD USE ONLY! Any servicing other than cleaning and user maintenance should be performed by an authorized service agent.

1. Do not immerse in water or try to disassemble appliance.
2. Never use warm or hot water to fill the water tank. Use cold water only!
3. Never remove the portafilter at any time during the brewing process!
4. When steaming or frothing milk, always have the portafilter and sieve locked onto the brew head.
5. Keep hands and cord away from hot parts of the appliance during operation.
6. Never clean with scouring powders or hard implements.
7. Always operate the appliance with the drip tray and cup platform in place.
8. Never heat inflammable liquids using steam.
9. Clean the frothing wand only when the appliance is not under pressure and the ON/OFF switch is in the 'OFF' position.
10. Follow the instructions for Decalcifying, chapter 10c.

Capresso Espresso & Cappuccino Maker User Components

Fig.1



Back View

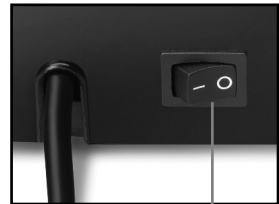


o.
2-cup
sieve

p.
1-cup
sieve



q.
Measuring scoop
with tamper



r.
Power
Cord

s.
On/Off
button

- a. Cup warming platform
- b. Brewing Control Knob
- c. POWER indicator
- d. Thumb guard
- e. Portafilter
- f. Removable cup platform
- g. Removable drip tray
- h. Frothing sleeve
- i. Frothing wand
- j. Brew head

- k. READY indicator
- l. Steam Control Knob
- m. Removable water tank
- n. Water tank lid
- o. 2-cup sieve
- p. 1-cup sieve
- q. Measuring scoop with tamper
- r. Power cord
- s. ON/OFF button



Fig. 2

1-cup sieve assembled and
2-cup sieve in foreground



Fig. 3

Removable frothing sleeve



Fig. 4

Thumb guard to secure
sieve during cleaning

1. Introduction

Thank you for purchasing the Capresso Stainless Steel Espresso & Cappuccino Machine. For Warranty information, please see the end of this booklet. For accessories and parts please contact Customer Service or order on our website: www.capresso.com

Experts consider brewing coffee under high pressure to be the ideal process to extract maximum flavor and aroma. The difference between espresso and conventional coffee is that espresso requires a shorter brewing time. This is also the reason that espresso contains approximately 30% less caffeine than conventional filter coffee. If possible, use thick-sided, pre-heated espresso/cappuccino cups which stay hot longer. Add the sugar before pouring espresso into the cup or simply shake some sugar briefly into the cup, stirring just once or twice, otherwise too much flavor escapes. The Capresso Stainless Steel Espresso & Cappuccino Machine produces perfect espresso – coffee with a thick, foamy layer on top called "crema." The "crema" traps the fine aromatics and the light gaseous flavors that register on the palate.

The "crema" keeps flavor locked in that would otherwise escape. The high pressure and short brewing time prevent the extraction of bitter oils and release less caffeine than other brewing methods. Whether you are brewing a small 1 oz. shot of espresso or a larger cup of pressure brewed coffee, your Capresso Stainless Steel Espresso & Cappuccino Machine will produce the absolute freshest and most aromatic cup of "crema" coffee possible. Not only will your machine make perfect espresso, but in seconds the easy to use frothing system can add frothed milk to your espresso and turn it into a delicious cappuccino.

CAUTION - PRESSURE

In order to avoid possible burns to body parts and/or other injury from hot steam and water or damages to the unit:

1. Never remove the water tank or the portafilter while your machine is brewing espresso or frothing. The Brewing Control Knob and Steam Control Knob should be in the OFF position before you remove the portafilter to make additional cups of espresso. If you need to add more water to the tank, turn both the Brewing Control Knob and Steam Control Knob to the OFF position and power off the unit by pressing the ON/OFF switch to the "0" position on the back of the unit.
2. If espresso does not flow from the portafilter (only drips very slowly), the sieve is blocked. Turn off the appliance and allow it to cool down. Check that the coffee is not too finely ground, chapter 6a.
3. Use caution when removing the portafilter. The metal parts may still be very hot. There may also be hot water floating on the top of the ground coffee. Hold the portafilter only by its handle and dispose of the brewed coffee grounds by using the thumb guard (Fig 4).
4. If steam is not released from the frothing wand, the frother is blocked. Turn off the appliance and allow it to cool down. Clean the frothing wand as described in chapter 10.
5. In order for your unit to work properly time after time, clean the frothing sleeve and frothing wand after each use.

NOTE: During brewing or steaming, the green READY indicator light may turn off, specifying the heating system is active and maintaining the proper temperature for brewing or steaming.

2. Before First Use

After carefully unpacking your Capresso Stainless Steel Espresso & Cappuccino Machine, wash all removable parts with warm soapy water and rinse thoroughly. Familiarize yourself with the appliance and read the instruction manual. Plug the power cord into a grounded wall outlet according to the safety instructions. Rinse the internal components before making espresso. Fill the water tank and pump a few ounces of water through the brew head (Fig.1, j) and the frothing wand (Fig.1, i). Follow the procedure in chapter 5 for "Warming Internal Components & Cups" to rinse the machine before first use.

3. Filling the Water Tank

Remove the water tank lid (Fig. 1, n) and pull the water tank (Fig. 1, m) up. Fill the water tank with fresh cold water between the MIN and MAX markings. Place the water tank back onto the machine, pushing down firmly to engage the base valve. Make sure the black hook on the back of the machine is inserted and locked onto the water tank. Place the water tank lid back onto the water tank.

4. Control Panel

4a. The black ON/OFF switch on the back of the machine turns the machine on and off. When the machine is switched ON the POWER indicator light on the front of the machine will illuminate red, signifying that the machine is warming up the heating system. The initial heat-up time is under one minute at normal

room temperature. When the green READY indicator light illuminates, the internal components are heated and ready to brew. To turn the machine off, ensure Brewing Control Knob and Steam Control Knob are in the OFF position and press the ON/OFF switch on the back of the machine to the OFF position.

4b. The Brewing Control Knob controls the flow of water through the espresso. Turn the knob clockwise towards the "**Cup icon**" to begin the brewing process and espresso will start to flow.

NOTE: Always turn the Brewing Control Knob to the OFF position before turning off the machine

4c. The Steam Control Knob controls the output of steam from the frothing wand. Turn the knob clockwise to increase steam production and control the rate of steam.

NOTE: Always turn the Steam Control Knob to the OFF position before turning off the machine.

NOTE: During brewing or steaming, the green READY indicator light may turn off, specifying the heating system is active and maintaining the proper temperature for brewing or steaming.

5. Warming Internal Components & Cups

Before making espresso, it is important to pre-warm all the internal components in the appliance and the cups. This short procedure will add 10° to 15° F to the first cup of espresso.

1. Make sure the Brewing Control Knob is in the OFF position.
2. Switch ON the machine by pressing the ON/OFF button on the back of the machine to the ON position. The red POWER indicator light illuminates.
3. Fill the water tank with fresh, cold water as described in chapter 3.
4. Place the sieve inside the portafilter (without coffee) and ensure it is level (Fig. 2)
5. Make sure the thumb guard does not cover the sieve.
6. Align the portafilter to the "**Unlock icon**" on the left side of the brew head, while pushing the portafilter up. Turn the portafilter firmly to the right towards the "**Lock icon**" on the middle of the brew head, until it feels tight.

NOTE: In the beginning it might not be possible to turn the portafilter all the way to the "**Lock icon**" position. Just make sure the portafilter is firmly placed. Over time the portafilter can be moved closer to the "**Lock icon**" position.

7. Place one or two espresso cups underneath the portafilter. At this time the green READY light illuminates.
8. Turn the Brewing Control Knob clockwise towards the "**Cup icon**". Hot water will be pumped through the filter into the cups.
9. Turn the Brewing Control Knob counterclockwise towards the "**OFF icon**" "**0**" to stop the flow of hot water.

CAUTION! Never leave the machine unattended during brewing or steaming. You always must turn the Brewing Control Knob counterclockwise towards the "**OFF icon**" "**0**" to stop brewing.

10. Empty the cups and remove the portafilter.

All parts are now pre-warmed

TIP! Place espresso cups upside down on the warming plate on top of the machine. As long as the machine is on, the internal heater will keep the top plate warm.

6. Preparing Quality Espresso/Cappuccino at Home

6a. Selecting the Type and Grind of Coffee

The Coffee

For best results, the coffee should be as fresh as possible. Any type of coffee roast can be prepared as espresso, even though dark roasts are the most common used for brewing espresso. Whole coffee beans are recommended to be ground just before use in a burr grinder. Whole coffee beans stored in an airtight container will keep up to 1 week before they begin to lose their flavor.

The Grind

This is an important step in the espresso making process and takes practice. The coffee must be finely ground and have uniform consistency.

- The correct grind should look like salt.
- If the grind is too fine, the water will not flow through the coffee and cause too much pressure to build up in the machine. These grinds look like powder and feel like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too quickly, preventing a full-flavored extraction.

Tip! Be sure to use a quality burr grinder for uniform consistency. Blade coffee grinders are not recommended for espresso brewing because the grind is not as consistent.

- If you are experiencing problems with taste (bitter, sour, under extracted, etc.) adjust the grind size of the coffee and/or switch the brand or roast of whole bean coffee.

6b. Preparing the Machine for Brewing

1. Make sure the main power switch is off "**0**" and the Brewing Control Knob and Steam Control Knob are in the OFF position.
2. Fill the water tank with fresh, cold water. You may either use a pitcher to fill up the tank or remove the tank from the unit and then fill it up under the faucet. If you have removed it from the unit to fill up with water, please make sure to put it back tightly in its place. Fill the water tank with the desired amount of water ensuring it ranges within the MIN and MAX fill markings on the tank. Never use warm or hot water to fill the water tank.
3. Place the water tank lid back onto the tank.
4. Place the drip tray (Fig 1, g) in the unit. Make sure the removable cup platform (Fig. 1, f) is placed on top of the drip tray.

6c. Filling and Inserting the Portafilter

1. Select from the two filters that come with your machine depending on the amount of cups you wish to prepare (1 or 2 cups).
2. Place the sieve in the portafilter and ensure it sits level (Fig. 2)
3. Fill the selected filter with fresh, finely ground coffee. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the brew head.
4. Tamp or compress coffee using the flat side of the coffee scoop/tamper (Fig. 1, q). Do not overfill the filter. This might cause clogging or overflow.
5. Position portafilter underneath the brew head and align the portafilter to the "**Unlock icon**" while pushing the portafilter up. Turn the portafilter firmly to the right towards the "**Lock icon**" until it feels tight.

7. Brewing Espresso

NOTE: If you are planning to make cappuccino, please refer to the next section "Making Cappuccino" after reading "Brewing Espresso."

1. After you prepare the unit and ground coffee as described in the previous sections you are ready to start brewing your espresso.
2. Place 1 or 2 small cups under the portafilter. For brewing up to two cups at a time, you can place the cups under the portafilter ensuring each one of them is directly under one of the two spouts located under the portafilter.
3. Plug the power cord into an electrical outlet and then switch the unit on by pressing the ON/OFF button on the back of the appliance to the ON position "I". The POWER indicator light (Fig.1, c) will become solid red while the unit is on.
4. Once the READY light illuminates green, the machine is heated to the proper temperature. Rotate the Brewing Control Knob clockwise towards the "Cup icon", to the brewing position. This will initiate the brewing process and espresso will begin to flow in seconds.
5. When the cup is filled to the desired level, turn the Brewing Control Knob counterclockwise to the OFF "0" position. Keep cup(s) under the spouts for an additional few seconds to be sure all of the espresso has dripped out.
CAUTION! Do not leave unit unattended while brewing. You must manually stop the brewing process. The unit must be turned off manually. This will avoid overflow, spillage and potential hazards and damages.
6. Once you have prepared the desired amount of espresso, switch the power button to the OFF position "0" and unplug the unit. Allow the unit to cool down before removing parts and accessories prior to cleaning.
CAUTION! The metal parts of the portafilter might still be very hot. Make sure to use the thumb guard (Fig.1, d) when discarding the grounds. Cool these parts by running under cold water.
7. After the unit has cooled down, remove the portafilter from the brew head. Using the thumb guard to secure the filter in the portafilter, turn the portafilter upside down to empty. Rinse the filter and portafilter with water.
8. If you wish to brew additional espresso, repeat the process. Carefully remove the portafilter by holding it with the handle, making sure to use the thumb guard to hold the sieve and dispose of the grounds. While pushing the thumb guard towards the sieve, run the portafilter under cold running water then dry the sieve and portafilter well. Add freshly ground coffee into the filter as described in chapter 6a, "Filling and Inserting the Portafilter," lock the portafilter back underneath the brew head and follow the instructions to brew espresso again (items 2 and 4-6 from this section).
9. For cleaning instructions, refer to chapter 10.

8. Making Cappuccino

Cappuccino is the combination of one or two shots of espresso with an equal or larger amount of hot milk and milk froth. (To make latte see chapter 9).

NOTE: When frothing, the sieve and portafilter should be assembled in the "LOCK" position.

For best results always start with fresh, cold milk (about 34°F). Do not use a pitcher which has just been washed in warm water. We also recommend a beverage thermometer for preparing the best frothed and steamed milk. The

ideal end temperature for frothed or steamed milk is between 140°F-160°F. Any type of milk can be used when frothing. Whole milk will produce good microfoam (small bubbles) while low-fat and fat-free milk with produce large, airy bubbles in the froth. Non-dairy milks will not hold the froth as well but can be steamed and heated for lattes.

Steaming Milk

1. First prepare espresso into a large, pre-heated cup as described in chapter 7, "Brewing Espresso".
2. Fill a small stainless steel or ceramic pitcher 1/2 full with cold milk and set aside.
3. Before frothing, it is recommended to purge the frothing wand of any hot water. Place a cup under the frothing wand (or turn the frothing wand directly into the drip tray). Turn the Steam Control Knob clockwise to the "**Steam icon**" for 3-5 seconds or until the water turns to steam and then counterclockwise back to the OFF position. This will ensure that no hot water gets added to the milk, only hot steam.
4. Take the cold pitcher of milk and hold the pitcher under the frothing wand (with frothing sleeve assembled) so that the opening of the frothing wand is just slightly immersed in the milk.
5. With the frothing wand submerged slightly under the surface of the milk, turn the Steam Control Knob clockwise to the "**Steam icon**".
6. Steam will start to exit the frothing wand. Tilt the frothing pitcher at a 45 degree angle while keeping the wand close to the surface of the milk. Try to create a cyclone with the milk so it spins rapidly for about 30-40 seconds.
7. When the milk has doubled in volume, or, if you are using a beverage thermometer, when the milk has reached 100°F (38°C), insert the frothing wand deeper into the milk to further heat the milk. Do not heat milk above 165°F (68°C).

CAUTION! To avoid splattering of hot milk, do not let the opening of the frothing wand go above the surface of the milk. Keep the frothing wand submerged in the milk during the entire frothing process.

8. After frothing is complete, turn the Steam Control Knob counterclockwise, back to the OFF position.

CAUTION! Never remove the frothing wand from the milk while the Steam Control Knob is still in the steam position. Always turn the Steam Control Knob to the OFF position before removing the frothing wand from the milk or it could cause hot milk to splatter.

NOTE: Carefully clean the frothing wand and frothing sleeve with a wet cloth immediately after steaming to avoid milk build up. Take care to avoid contact with hot parts.

9. Tap the pitcher on the counter to settle the milk and force any air bubbles to the top. Right before pouring, roll the milk gently around the pitcher to incorporate the foam and the milk. The milk should have a shiny, smooth surface that is free of any large bubbles.
10. Pour the frothed milk into the prepared espresso, now the cappuccino is ready. Sweeten to taste and add any ingredients you desire such as flavored syrups, extracts or cocoa powder/spices.

NOTE: After frothing, we recommended you allow the machine to cool down for at least 5 minutes before making espresso again. This allows the

machine to cool down from steaming temperature to the proper espresso brewing temperature. If multiple cappuccinos will be made, prepare all the espressos first into hot cups and then froth the milk after.

11. Follow the instructions in point 3 above to purge the frothing wand and to flush out any residual milk from the frothing wand. It is important to properly clean your frothing wand and wash the frothing sleeve after each use to ensure it continues to work properly. (See chapter 10b)
12. Unplug the power cord and allow the machine to cool.

9. Making Latte

Latte is the combination of one or two shots of espresso with an equal or larger amount of hot steamed milk without or very little froth.

NOTE: When frothing, the sieve and portafilter should be assembled in the "LOCK" position.

Steaming Milk

For best results always start with fresh, cold milk (about 34°F). The ideal temperature for steamed milk is between 140°F-160°F.

1. Remove the black frothing sleeve that is assembled on the frothing wand.
2. Follow steps 1-5 above in chapter 8.
3. Submerge the frothing wand about half way down the pitcher and slowly move the pitcher around and heat the milk to the desired temperature.

TIP! Milk will start to scorch around 176°F so we suggest to stop frothing before the temperature reaches 170°F.

4. When the desired temperature is reached, turn the Steam Control Knob to the OFF position.

CAUTION! Never remove the frothing wand from the milk while the Steam Control Knob is still in the steam position. Always turn the Steam Control Knob to the OFF position before removing the frothing wand from the milk or it could cause hot milk to splatter.

NOTE: Carefully clean the frothing wand with a wet cloth immediately after steaming to avoid milk build up. Take care to avoid contact with hot parts.

5. Pour the steamed milk into the prepared espresso, now the latte is ready. Sweeten to taste and add any ingredients you desire such as flavored syrups, extracts or cocoa powder/spices.

NOTE: After steaming, we recommended you allow the machine to cool down for at least 5 minutes before making espresso again. This allows the machine to cool down from steaming temperature to the proper espresso brewing temperature. If multiple lattes will be made, prepare all the espressos first into hot cups and then steam the milk after.

6. Follow steps 11 & 12 above in chapter 8, Making Cappuccino to clean and power down the machine.

10. Cleaning and Maintaining Your Espresso/ Cappuccino Maker

10a. Daily Cleaning

1. Always make sure both the Brewing Control Knob and Steam Control Knob are in the OFF positions, the power is turned to the OFF position on the back of the machine, unplug the Stainless Steel Espresso/Cappuccino Maker and allow all of the parts to cool before cleaning.

2. Remove and wash the frothing sleeve (Fig.1, h) and wipe frothing wand (Fig.1, i) with a damp cloth (Fig. 3). Use a needle or toothpick to clean the opening of the frothing wand to remove any blockage.
3. The water tank, filters and drip tray can be washed in a solution of hot water and mild liquid soap or placed in the top rack of your dishwasher (avoid washing the portafilter and stainless steel drip tray grid in your dishwasher).

CAUTION! Do not immerse appliance in water in any other liquid or place in the dishwasher.

NOTE: Never use abrasive cleansers, steel wool pads or other abrasive materials to clean the machine.

10b. Cleaning the Frothing Wand

It is recommended to purge (chapter 8, point 3) and wipe the frothing wand clean with a damp cloth each and every time immediately after frothing or steaming milk to prevent build up. Thoroughly clean the frothing wand before turning off the machine to ensure cleanliness.

1. Pull the black frothing sleeve down and off the frothing wand and clean under warm running water.
2. Fill a cup with a bit of water and immerse the frothing wand.
3. Turn the Steam Control Knob clockwise to the "**Steam icon**" and let steam push into the water for a few seconds.
4. Turn the Steam Control Knob back to the OFF position by turning counterclockwise towards "**0**".
5. Use a cloth to dry the frothing wand and replace the black frothing sleeve, ensuring it is firmly pushed up onto the frothing wand.

CAUTION! The frothing wand may be hot!

NOTE: If no steam comes out of the frothing wand, hardened milk blocks its path. Turn the Steam Control Knob to the OFF position towards "**0**".

Remove the black frothing sleeve and carefully use a needle to loosen the milk residue. Then steam again.

NOTE:

- During brewing or steaming, the green READY indicator light may turn off, specifically the heating system is active and maintaining the proper temperature for brewing or steaming. Both lights will turn solid when the machine is ready to start another espresso or to be turned off.
- In order for your unit to work properly time after time, clean the frothing sleeve and wand after each use as described above.

10c. Descaling

When making espresso, always use cold clean water. Using spring water or filtered water will slow down calcium build up. We recommend decalcifying the machine after 100-200 uses or at least every 2-3 months.

- When using commercial decalcifying agents it is important to follow their instructions. You can also use Capresso Cleaning Solution, available at www.capresso.com. Dissolve 1 packet of Capresso Cleaning Solution with 30 oz. of water and add to the water tank.

NOTE: Do not use vinegar as this will considerably shorten the life of the seal inside the brew head.

Decalcifying the Brew Head

1. Remove the portafilter.
2. For best results unscrew the screen inside the brew head. Wipe off any coffee residue with a damp cloth.
3. Fill the water tank with the decalcifying solution.
4. Place a large bowl beneath the brew head.
5. Push the ON/OFF button on the back of the machine and turn the Brewing Control Knob clockwise to the brewing position towards the "**Cup icon**". Allow 1/3 to 1/2 of the solution to be pumped through the system and the brew head.
NOTE: There is no need to wait for the READY light to illuminate.
6. Turn the Brewing Control Knob counterclockwise to the OFF position to stop the process.
7. Let the machine sit for approximately 10 minutes.

Decalcifying the frother

8. Remove the black frothing sleeve.
9. Fill a pitcher with 6 to 8 oz. of cold water and immerse the frothing wand into the cold water.
10. Turn the Steam Control Knob on the side of the machine clockwise to the "**Steam icon**" and let the steam pass through for about 30 seconds. Repeat this process three or four times.
11. Now process the remaining decalcifying solution through the brew head as described above.

Cleaning the system

12. Remove the water tank and rinse thoroughly, then fill with fresh cold water.
13. Repeat above steps (4 through 7) with fresh cold water.
14. Replace screen in the brew head and tighten the screw securely.

11. Troubleshooting

Coffee runs down the side of the portafilter.

Cause: Portafilter is not properly inserted.

Correction: Turn the handle of the portafilter further to the right.

Cause: Edge of sieve is not free of ground coffee.

Correction: Switch off the appliance, remove the portafilter holder and clean the edges of the sieve.

Cause: Screen inside brew head is dirty.

Correction: Remove the screen in the brew head by removing the center screw (a dime can be used to remove the screw), clean thoroughly with warm water, dry and replace the screen. Ensure the center screw is tightly fixed back on. CAUTION! HOT.

Cause: Sealing ring lost its elasticity.

Correction: Sealing ring must be replaced. Contact Customer Service to order.

Loud pump noise.

Cause: No water in tank.

Correction: Fill the tank with water.

Cause: Water tank not in correct position.

Correction: Raise water tank and put into the correct position.

Very little or no coffee flows through the portafilter.

Cause: No water in tank.

Correction: Fill the tank with water.

Cause: The screen inside the brew head is blocked.

Correction: Brew water through the screen without the portafilter inserted. If no water comes through, unscrew the screen and clean and replace.

Cause: The sieve is blocked.

Correction: Clean the sieve, insert into the portafilter and pump water through without coffee. If no water comes through the sieve call Customer Service to order a replacement sieve.

Espresso brews out only as drops.

Cause: Coffee grounds are too fine or packed down too firmly.

Correction: Do not tamp coffee grounds so firmly. Use a coarser grind of coffee.

Cause: Machine blocked by calcium deposits.

Correction: Decalcify the appliance. See chapter 10c.

Espresso brews too quickly.

Cause: Ground coffee is too coarse.

Correction: Use a finer grind. See chapter 6a.

Cause: Not enough coffee in the sieve.

Correction: Use more ground coffee.

No crema.

Cause: Coffee old or too dry.

Correction: Use fresh coffee.

Cause: Coffee not pushed down firmly enough. Water pushes through the coffee too fast.

Correction: Tamp coffee grounds more firmly. Use a finer grind.

Cause: Coffee too coarse.

Correction: Use a conical burr grinder to obtain a finer and more consistent grind.

Cause: Coffee blend not suited to espresso coffee.

Correction: Change brand of espresso.

Espresso not hot enough.

Cause: Cold cups.

Correction: Pre-warm cups and system, see chapter 5.

No steam from the frothing wand.

Cause: Tip of frothing wand is blocked.

Correction: See chapter 10b. If no steam comes out of the frothing wand, then decalcify the frothing wand. If the appliance is still blocked, call Customer Service, see chapter 13.

Not enough froth when frothing milk.

Cause: Milk not fresh.

Correction: Use fresh milk.

Cause: Milk not suitable.

Correction: Use lower fat content dairy milk. Non-dairy milk won't froth as well.

Cause: Milk was too warm from the start.

Correction: Use milk straight from the refrigerator (34F).

Cause: Not enough milk to froth.

Correction: Use more cold milk.

Water tank drips when removed.

Cause: Valve in base may be stuck.

Correction: Use finger to push valve back into place while holding the tank over a sink.

Uneven cup filling.

Cause: Outlet in portafilter blocked.

Correction: Clean portafilter.

Espresso tastes bitter.

Cause: Appliance has not been rinsed properly after decalcifying.

Correction: Pump 20 to 30 oz of fresh water through the appliance (see chapter 10c, Descaling).

Cause: Adjust the grind size.

Correction: Try a coarser grind.

12. LIMITED ONE-YEAR WARRANTY

This warranty covers your Capresso machine, model #119 Stainless Steel Espresso & Cappuccino Machine. The model # can be found on the bottom of the machine. This warranty is in effect for one year from the date of the first consumer purchase. This warranty covers all defects in materials or workmanship (parts and labor).

This warranty does not cover:

- Any machine not purchased from an Authorized JURA Dealer.
- Commercial use of machine.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company, or association.

Other limitations and exclusions: Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for JURA any other liability in connection with the sale of the machine. JURA expressly disclaims liability for incidental and consequential damages caused by the machine. The term "incidental damages" refers to the loss of the original purchasers time, loss of the use of the machine or other costs relating to the care and custody of the machine. The term "consequential damages" refers to the cost of repairing or replacing other property which is damaged when this machine does not work properly. The remedies provided under this warranty are exclusive and in lieu of all others. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

13. CAPRESSO CUSTOMER SERVICE:

Product Registration

Please go to our website www.capresso.com to register your product. Your information will help us to better serve you.

Customer Service

1-800-767-3554

Mon-Thu 8AM – 9PM • Fri 8AM – 8PM • Sat 9AM – 5PM

Eastern Time Zone

contact@capresso.com

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