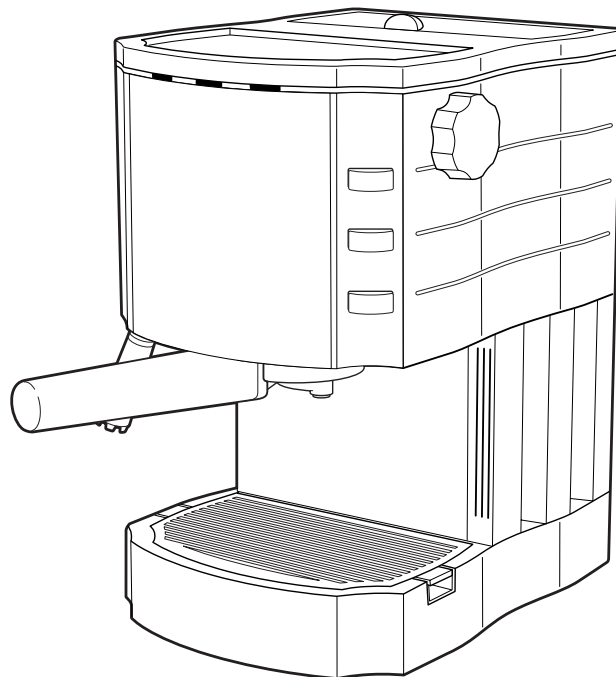


Hamilton Beach®

*Cappuccino Plus™ Espresso and
Cappuccino Maker*



Thank you for buying the
Hamilton Beach Cappuccino Plus™.
You have made an excellent choice!
All of our products are manufactured to
the highest level of quality and
performance specifications.
We hope you enjoy it!

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**In USA: 1-800-851-8900
In Canada: 1-800-267-2826**

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.
2. Do not touch hot surfaces. Use handles or knobs. Care must be taken, as burns can occur from touching hot parts or from spilled, hot liquid.
3. To protect against electric shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when the espresso maker is not in use and before cleaning. Unplug and allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Appliance must be operated on a flat surface away from the edge of counter to prevent accidental tipping.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may result in fire, electrical shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
11. Be certain filter holder is securely in place when brewing espresso.
12. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
13. Always plug cord into the wall outlet before turning on any controls. To disconnect appliance, turn controls to OFF, then remove plug from wall outlet.
14. **WARNING:** To reduce the risk of fire or electric shock, do not remove the bottom cover. No user serviceable parts are inside. Repair should be done by authorized service personnel only.
15. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This appliance is intended for household use only.

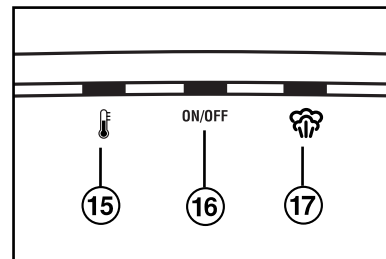
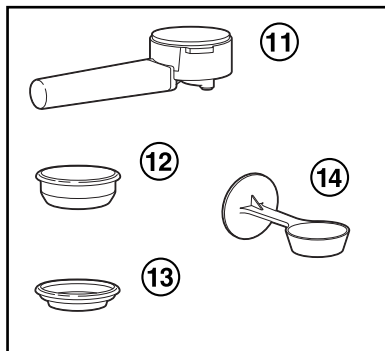
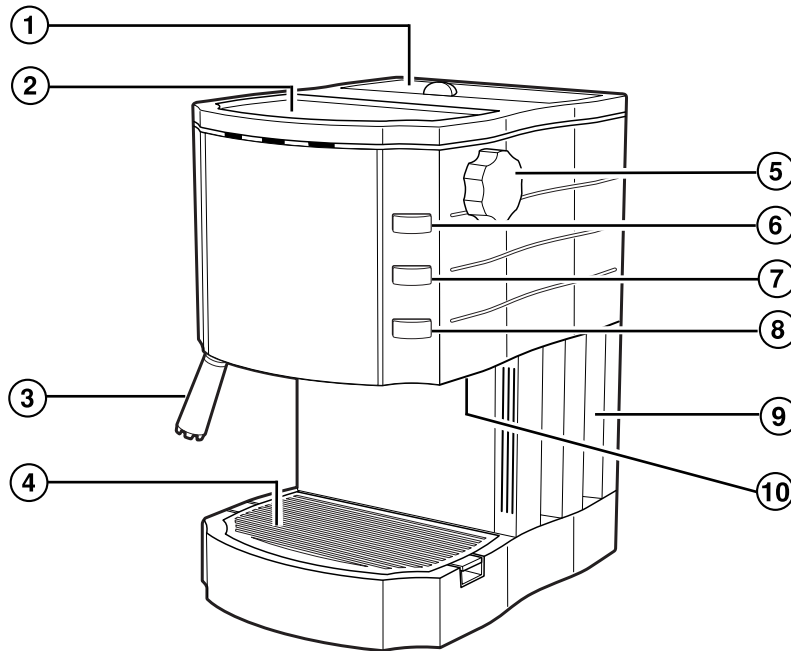
This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the espresso maker. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with your espresso maker.

Parts and Features

- | | |
|--|---------------------------------------|
| 1. Measuring Spoon with Tamping Tool Storage | 9. Removable Water Reservoir |
| 2. Cup Warming Tray | 10. Brew Head |
| 3. Frothing Nozzle Cover | 11. Filter Holder |
| 4. Drip Tray | 12. Ground Espresso Filter |
| 5. Steam Control Dial | 13. Pod Filter |
| 6. Espresso Button | 14. Measuring Spoon with Tamping Tool |
| 7. On/Off Button | 15. Red Temperature/Ready Light |
| 8. Steam Button | 16. Green ON/OFF Light |
| | 17. Green Steam Light |



NOTE: A pump-type espresso/cappuccino maker operates differently than a steam-type model. A video has been provided to help explain how to use a pump-type unit.

Using Your Espresso Maker

Before First Use

1. Wash all removable parts in warm, soapy water. Do not wash these parts in a dishwasher.
2. Make sure all three buttons are in the OFF (up) position and the steam control dial is in the closed/OFF position. Turn the steam control dial clockwise to close.
3. Plug in the unit.
4. Fill water reservoir with cold water.
5. Depress the ON/OFF button. The ON/OFF light will glow green and the Temperature/Ready light will glow red indicating the water is heating. The Temperature/Ready light will go out when the water is heated.
6. Place a shallow container under the spouts. Make sure the container is wide enough to catch the water from both spouts.
7. After the Temperature/Ready light has gone out, press the espresso button to begin the brewing cycle. Press the espresso button to turn the water off several seconds BEFORE the container is full. This extra time is necessary to avoid over-filling the container.
NOTE: The first time the unit is used it will take a little longer for the machine to pump the water.
8. Empty the container and replace to run another cycle of water until water level in the water reservoir is at "MIN": NEVER run until the reservoir is empty.
CAUTION: Pumping dry will permanently damage the appliance. After each brewing, the Temperature/Ready light will cycle on for a few seconds to reheat for the next cup.
9. Place an empty container under the frothing nozzle. Ensure that the frothing nozzle is entirely inside the container and the steam button is off. Turn the steam control dial counterclockwise $\frac{3}{4}$ to 1 full turn. Press the espresso button to pump water out of the frothing nozzle for 10 seconds.
10. After cleaning, empty any remaining water from the reservoir. Dry all parts.
11. Press ON/OFF button once to turn the unit OFF.

Tips for Making Good Espresso

- For best results, use fresh-ground, dark, espresso roast coffee.
- If espresso **preground** coffee is used, store the unused portion in an airtight container and keep in a cool, dark area for up to one week.
- The grind of the coffee will affect the taste of the coffee and how the appliance works. If the grind is too coarse, water will flow too fast through the coffee and result in a weaker flavor. If the grind is too fine, the flavor may be too strong or bitter, and the grounds may clog the filter.
- For hotter espresso, preheat the filter holder, the ground espresso filter, and the pod filter by first brewing water into the cups for a few seconds, then empty the brewed water.
CAUTION: The filter holder, ground espresso filter, and pod filter are hot.
- Espresso beans may be ground in a **coffee grinder**. For best results, use the Hamilton Beach Custom Grind™ coffee grinder on the espresso setting. If grinding espresso in a store or using a burr mill, then use a setting that is one to two notches coarser than the espresso setting.
- Grind your espresso so that it looks gritty, like salt or sand. It is too fine if it looks like powder and feels like flour. If the coffee is ground too fine, then the water will not flow through the coffee.
- Espresso pods make it even easier to brew a great cup of espresso and cleanup is as easy as throwing out the used pod. Pods can be purchased at many local coffee houses and specialty housewares stores. A web search for “coffee pods” will also connect you with many coffee pod suppliers.
- If you have time to warm the cappuccino maker for 5 to 10 minutes before brewing, you can invert 1 to 2 cups on the cup warming tray. The tray will gently warm the cups and keep your beverage warmer after brewing.
- Always use cold water to make coffee. Warm water or other liquids could cause damage to the appliance.

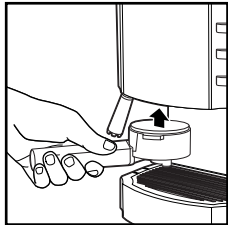
Preparing to Make Espresso

1. Make sure all three buttons are in the OFF position and the steam control dial is in the closed/OFF position.
2. Plug in unit.
3. Remove water reservoir and fill with desired amount of cold water.
4. Replace water reservoir. Make sure it is fully inserted.
5. Press the ON/OFF button once. The ON/OFF light will glow green and the Temperature/Ready light will glow red indicating the water is heating. The Temperature/Ready light will go out when the water is at brewing temperature.

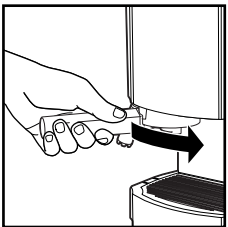
To Make Espresso

1. Insert ground espresso filter into filter holder. (To use a pre-made espresso pod filter packet, place the pod filter in the filter holder then the pre-made espresso pod in the pod filter. Proceed with Step 3.) When using pods, only one pod for one serving may be used at a time. Pod coffee packet manufacturers vary and you may want to try different brands in your espresso maker.
2. Add one level measuring scoop for each cup of espresso. (Make up to two cups at a time.) Use the tamping tool to firmly tamp down coffee grounds to the 1 or 2 serving markings so that they are flattened down and smooth on top. Ensure no grounds are on the rim of the filter. A good seal is important to the brewing process.

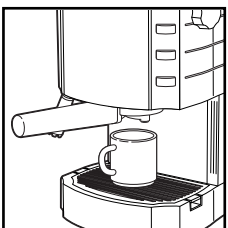
3. Insert filter holder into the espresso maker with the handle on the left of the unit.



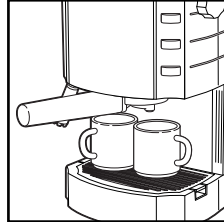
4. Turn the filter holder to the right until the filter holder is fully locked. The filter holder should feel snug, but do not overtighten.



5. Place cup under the filter holder spouts. For one serving, use one cup. When using one cup, make sure the cup is wide enough to catch the espresso from both spouts.



For two servings, place two cups under the spouts side-by-side.



6. After the red heating light has gone out, press the Espresso button to begin brewing cycle. **Make sure the steam button and steam light are OFF.** Espresso will gradually look lighter in color as it is brews. One serving of espresso is 1 to 1½ ounces of coffee. Press the espresso button again to stop expressing coffee.

NOTES:

- The red heating light will come on for a few seconds to reheat the unit for the next brew cycle.
 - When brewing multiple cycles of espresso, periodically check water reservoir and refill as necessary.
7. Wait 10 seconds before removing filter holder.
WARNING: To reduce the risk of burns to hands and fingers:
 - Do not remove the filter holder when the espresso button is on.
 - Do not remove the filter holder immediately after operation, as some pressure may still remain.
 - Remove filter holder carefully as hot water may still be in filter.
 - The filter and filter holder are hot.
 8. Empty and rinse away the used coffee grounds.
 9. Follow steps 1 through 6 to repeat brewing.
 10. To turn the unit off, press the On/Off button once.

To Steam and Froth Milk

For making cappuccinos, lattes, and other beverages.

1. Ensure that there is water in the water reservoir and that the frothing nozzle is rotated to the left of unit.
2. Turn the steam control dial to the lowest setting (clockwise until fully stopped). Ensure that the espresso button is OFF and the power (On/Off) button is ON.
3. Depress the steam button once. The steam indicator light will glow green and the Temperature/Ready light will glow red. When the Temperature/Ready light turns off, the water is hot enough to steam or froth milk.
4. Fill a metal or ceramic cup $\frac{1}{3}$ full with cold milk. Skim milk and a stainless steel cup are recommended.

To Steam/Heat Milk:

Insert the nozzle into the cup, leaving $\frac{1}{4}$ to $\frac{1}{2}$ inch of space between the nozzle and the bottom of the cup. The milk is steamed when the cup becomes warm to the touch.

To Froth Milk:

A cold cup is recommended. Insert nozzle into cup to cover only $\frac{1}{2}$ to $\frac{1}{3}$ of the nozzle. Rotate the steam

control dial counterclockwise $\frac{3}{4}$ to a full turn. Hold cup under frothing nozzle until desired consistency is reached. Froth should be stiff and stick to the spoon when scooped.

WARNING: To reduce risk of personal injury:

- Use caution when dispensing hot steam.
 - Care must be taken after each use because frothing nozzle, filter holder, ground espresso filter or pod filter, and brew head will be hot.
5. Turn the steam control dial OFF (clockwise). Remove cup from under the nozzle.
 6. Always clean the frothing nozzle after each use to prevent buildup. See "Cleaning" instructions below.
 7. Press the steam button once to turn steam off. Press ON/OFF button once to turn unit off.

NOTE: During this operation, a small quantity of water or steam may come out from the filter holder or the frothing nozzle; this is normal due to evaporation to reach the right temperature to make a creamy cappuccino.

CAUTION: Vapor and water emitted from frothing nozzle are hot.

Recipes

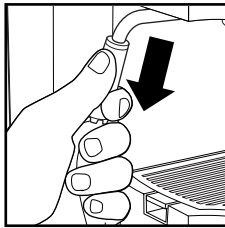
Espresso	Brew one or two cups at a time following directions. Optional: Add sugar to taste.
Cappuccino	Mix $\frac{1}{3}$ espresso, $\frac{1}{3}$ steamed milk and $\frac{1}{3}$ frothed milk. Top with ground nutmeg, ground cinnamon, powdered chocolate or vanilla to taste.
Latte	Mix $\frac{1}{2}$ espresso with $\frac{1}{2}$ steamed milk. Top with ground nutmeg, ground cinnamon, powdered chocolate or vanilla to taste.
Iced espresso, cappuccino, or latte	Mix beverage as described above, then pour over ice.
Mocha	Mix 1 ounce thick chocolate syrup with $\frac{1}{3}$ espresso. Fill with frothed or steamed milk.

Cleaning Your Espresso Maker

To clean your new espresso maker for the first time, see the instructions in the “Before First Use” section on page 4. Clean the espresso maker after each use.

NOTE: Do not place removable parts in a dishwasher.

1. Turn on steam into an empty cup to release steam and dislodge any remaining milk from the steam outlet.
NOTE: If not cleaned regularly, then it may be necessary to use a pin to clear the steam outlet.
2. Wash frothing nozzle cover, measuring spoon, filter holder, and filters in warm, soapy water then dry.
NOTE: To remove the frothing nozzle cover, gently pull nozzle tip off.
3. Wipe the exterior of the frothing nozzle with a damp cloth or sponge to remove milk residue.
4. Pull up on side tabs to remove drip tray. Separate grid and drip pan. Wash both parts in warm, soapy water.
5. Remove and empty any remaining water from the water reservoir. Wipe the body of the espresso maker with damp cloth.
6. Wipe the brew head with a damp cloth to remove excess espresso grounds.



nozzle cover, gently pull nozzle tip off.

CAUTION: Do not touch brew head immediately after brewing. Brew head will be hot.

Troubleshooting

PROBLEM	Things TO CHECK
Espresso temperature is too low	<ul style="list-style-type: none"> • Make sure that the Temperature/Ready light is off • Pre-warm the filter holder by running hot water through it • Pre-warm cup by rinsing with hot water or using cup warming tray • Use coffee grounds that are at room temperature
Espresso flow is too slow	<ul style="list-style-type: none"> • Make sure the water reservoir is not empty • Do not tamp grounds too firmly
Espresso runs out of the side or top of the filter holder	<ul style="list-style-type: none"> • Make sure that the filter holder is fitted into the espresso maker properly • Clean coffee grounds off the edge of the filter before inserting the filter holder into espresso maker • Clean the brew head, filter, and filter holder

Troubleshooting

PROBLEM	Things TO CHECK
Espresso will not flow out	<ul style="list-style-type: none"> • Is the water reservoir empty? • Is the water reservoir properly fitted into position? • Make sure that the coffee grounds are not overpacked in the filter • Is filter holder properly fitted into the espresso maker? • Clean the filter, filter holder, and brew head
Machine is very noisy when operating	<ul style="list-style-type: none"> • Is the water reservoir empty? • Is the water reservoir properly fitted into position? • Is the filter holder properly fitted into position?
Espresso flavor is too weak	<ul style="list-style-type: none"> • Always use fresh espresso ground coffee • Tamp the ground coffee down firmly • The longer the brew time, the weaker the espresso (1 serving = 1 to 1½ ounces) • Be sure there is sufficient ground coffee in the filter • Coffee grounds are too coarse • Try a different brand or roast of coffee
Espresso flavor is too strong or bitter	<ul style="list-style-type: none"> • Ensure steam button is OFF. If the steam button was left on, the water may have been too hot. Rotate steam control dial counterclockwise to release steam into a frothing cup or pitcher and allow appliance to cool. Then repeat steps in the section “To make espresso” • Too much espresso ground was used • Grounds were too fine • Brew longer before pressing espresso button to OFF • Try different a different brand or roast of coffee • Use the Hamilton Beach Custom Grind™ coffee grinder
Difficult to froth milk	<ul style="list-style-type: none"> • Always use fresh, cold milk (skim milk is recommended) • Use a cold, stainless steel cup • Clean the frothing nozzle • Move the cup slightly up and down while frothing • Make sure that the Steam button is depressed and that the Temperature/Ready light is off

Customer Service

If you have a question about your espresso maker, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your espresso maker. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products or one (1) year for Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

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