

# READ AND SAVE THESE INSTRUCTIONS

**WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

## 1·2·3 SPRESSO

STATE OF THE ART ESPRESSO • CAPPUCCINO MAKER

**OWNER'S MANUAL**  
**Model Nos. MEPE123BT, MEPE123WT**  
**MEP123BTCAN, MEPE123WTCAN**



# IMPORTANT SAFEGUARDS

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

- Read all instructions before using appliance.
- Do not touch hot surfaces or parts.
- Do not immerse cord, plug, or appliance in water or other liquid. See instructions for cleaning.
- This appliance is not for use by children.
- Close supervision is necessary when any appliance is used near children.
- Do not use appliance unattended.
- Unplug from outlet when not in use. Unplug and allow to cool before putting on or taking off parts and before cleaning.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair, or electrical or mechanical adjustment.
- Use accessory attachments only if recommended by manufacturer.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, switch OFF, then remove plug from wall outlet.
- This appliance should not be operated before the Water Tank is filled.
- Do not operate appliance if Overflow Tray and Grill are not in place.
- Allow Water Overflow Tray to cool before emptying.
- Do not use appliance except as indicated in these instructions.
- Avoid contact with hot steam.
- **WARNING:** Do not remove bottom cover. No user serviceable parts inside. Repair must be done by authorized service personnel only.

## SAVE THESE INSTRUCTIONS

**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or

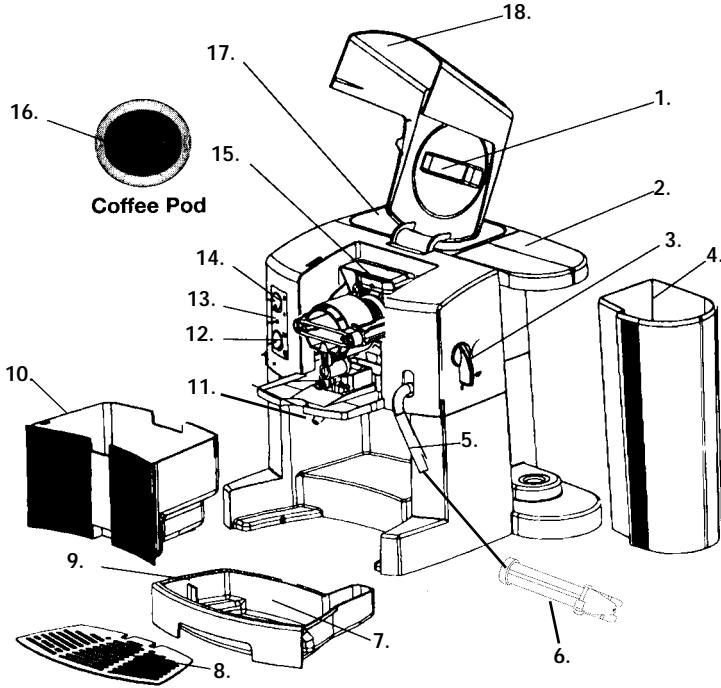
tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V., and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**POLARIZED PLUG:** This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electric shock, this plug is intended to 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.

**ELECTRIC POWER:** If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

# Getting to Know Your Melitta Espresso-Cappuccino Maker

Before using your 123 Spresso for the first time, you must become familiar with all of the parts. Read all instructions and cautions carefully.



- |   |                                |
|---|--------------------------------|
| 1. Coffee Pod Slot                                    | 9. Red Flag/Overflow Indicator |
| 2. Water Tank Lid                                     | 10. Used Pod Container         |
| 3. Function Selector                                  | 11. Coffee Spout               |
| 4. Detachable Water Tank with removable filter holder | 12. Temperature Switch         |
| 5. Steam Nozzle                                       | 13. Green "GO" Light           |
| 6. Frothing Attachment with removable tip             | 14. ON/OFF Switch with Light   |
| 7. Water Overflow Tray                                | 15. Infusion System            |
| 8. Cup Rest Grill                                     | 16. Coffee Pod                 |
|   | 17. Cup Warmer                 |
|   | 18. Hood                       |

Product may vary slightly from illustration.

# Overview

Welcome to the 21st century method of espresso, the technology of the future — The 123 Spresso.

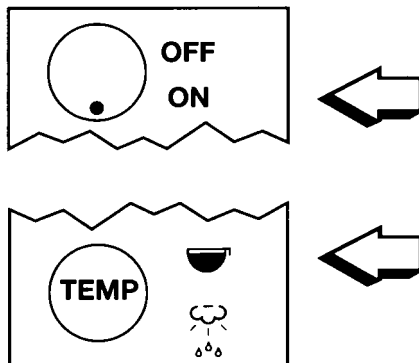
Your new 123 Spresso is so quick to brew, so easy to prepare — there's no guesswork. Now you can brew true Italian espressos, lattés, mochas, and cappuccinos with no clumsy handles or filter baskets, no wet, messy coffee grounds to dispose of. *Just pure coffee enjoyment.*

The secret of great espresso is to start with superb coffee. Your 123 Spresso includes a supply of single-use pods. Each pod brews one shot of pure, dark-roasted Arabica coffee. This coffee has been custom-roasted by Malongo Rambouts, a century-old European coffee roaster known for outstanding coffees.


## Before First Use

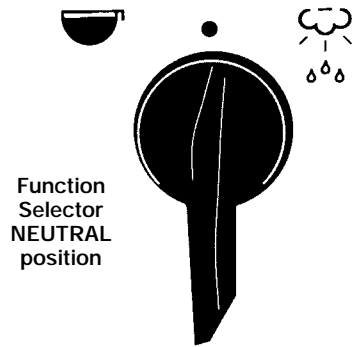
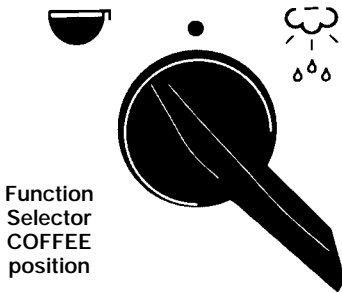
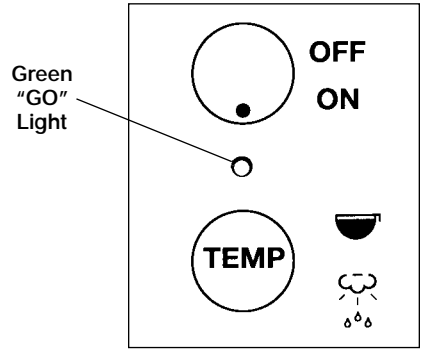
Your machine was hand tested before shipping to ensure that it functioned correctly. Before using for the first time, run the machine once without coffee to rinse it out. To do so:

1. Plug the machine into a 120V ~ 60 Hz outlet.
2. Fill the Water Tank with 16 ounces of fresh water.
3. Replace the Water Tank to its original position, making sure it is properly seated on the machine.
4. Close the Lid on the top of the Water Tank.
5. Place a heat resistant container or cup (approximately 10 ounces) under the Coffee Spout, on top of the Cup Rest Grill.
6. Switch the machine to the "ON" position and turn the Temperature Switch to the coffee cup icon.



# Before First Use *(continued)*

7. After a couple of minutes the Green "GO" Light illuminates. Turn the Function Selector (on the side) to the  "COFFEE CUP". This starts the water flowing.



- Let approximately 2 ounces of hot water drain into the heat proof container you placed on the Cup Rest Grill. There will be some run-off water in the Water Overflow Tray. This is normal.
  - Then turn the Function Selector back to the ● "NEUTRAL" position. **CAUTION: YOU MUST STOP THE WATER FLOW BY TURNING THE FUNCTION SELECTOR TO ● "NEUTRAL." THE WATER FLOW DOES NOT STOP AUTOMATICALLY.**
8. When the water stops flowing from the coffee spout, carefully dispose of hot water in the cup and the Water Overflow Tray. Your 123 Spresso is now ready to use.

# Filtering Water

The quality of water you use directly affects the taste of your coffee. *The better the water, the better the coffee.* With 123 Spresso you can use household tap water or spring water. **Never use carbonated water.**

We've included a "universal" Water Filter Holder. The Holder accepts commonly available cylinder-type filters, allowing you to use the brand of your personal preference.

To use the Filter Holder, place it on top of the empty water tank. It fits comfortably into the top of the tank. Add your filter. **Always** follow the filter manufacturer's directions for use, especially when using a fresh filter.

When you have prepared the filter and placed it into the Holder on the Water Tank Lid, you may add water.

Again, follow the filter manufacturer's directions. ***Make sure that water has actually flowed into the tank before you start brewing.*** Filter flow rates vary from brand to brand, so always check first.

## Brewing Espresso

1. Plug the machine into a 120V ~ 60 Hz outlet.
2. Before brewing espresso, make sure the Water Tank is filled with fresh water.
3. Replace the Water Tank to its original position, making sure it is properly seated on the machine.
4. Close the Lid on the top of the Water Tank.
5. Place a heat resistant cup under the Coffee Spout, on top of the Cup Rest Grill.
6. Switch the machine to the "ON" position to heat and press the Temperature Switch to the ☪ "COFFEE CUP".



# Brewing Espresso (continued)



Function Selector  
COFFEE  
position

7. When the Green “GO” Light illuminates, flip the Function Selector (on the side of the machine) to “COFFEE CUP”. ☕

**MAKE SURE THE GREEN “GO” LIGHT IS ILLUMINATED BEFORE PLACING COFFEE POD INTO THE MACHINE.**

8. Place one Pod into the Coffee Pod Slot. The Pod will drop down automatically into the machine and the infusion process begins.
9. Almost immediately, freshly brewed espresso pours directly into your cup.

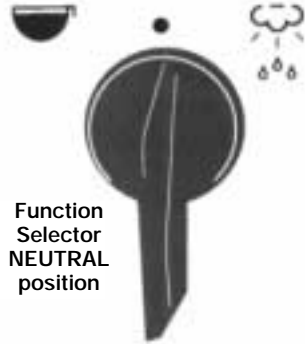


***NOTE: If you prefer a strong, robust cup of coffee, brew one ounce shots. If you prefer milder coffee, use more water to suit your taste.***

Let the coffee brew for approximately 10 - 15 seconds.

10. Turn the Function Selector to the ● “NEUTRAL” Position.

**IMPORTANT!** You can brew espresso shots one after another. Always wait for the Green “GO” Light. That’s the signal to brew.



Function Selector  
NEUTRAL  
position

11. When brewing is completed, the Coffee Pod will fall into the Used Pod Container and 123 Sprpresso will automatically set up to brew the next coffee.

**CAUTION: YOU MUST STOP THE WATER FLOW BY TURNING THE FUNCTION SELECTOR TO ● “NEUTRAL.” THE WATER FLOW DOES NOT STOP AUTOMATICALLY.**



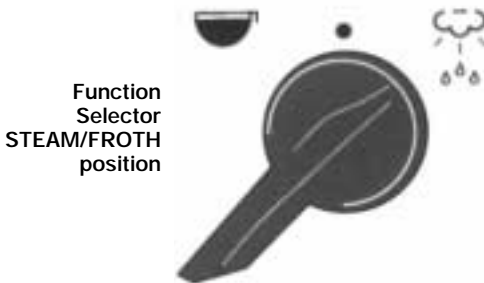
# Prepare Cappuccinos, Lattés, Mochas, Macchiatos and More!

The steam function can be used to make hot milk for cafe latté or to make froth for cappuccino.

1. Place your cup of espresso on the 123 Spresso handy Cup Warmer. This will help keep the coffee warm.
2. Press the ON/OFF Switch to the “ON” position.
3. To prepare steam for froth, turn the Temperature Switch to the ☁️ “STEAM/FROTH” Position.
4. Slide Frothing Attachment onto Steam Nozzle as far as possible. The Frothing Attachment fits snugly over the Steam Nozzle. Always turn small pressure relief hole so that it is pointed backwards, facing the machine. Swivel the frothing tube outward, away from the machine and towards you.

Adjust the Frothing Attachment so that it fits down into a heat proof cup or handled frothing pitcher with cold milk.

5. Fill the frothing pitcher 1/3 to 1/2 full with cold milk.
6. When the machine has heated to the correct temperature and is ready to froth milk, the Green “GO” Light will illuminate.



7. Turn the Function Selector from ● “NEUTRAL” to the ☁️ “STEAM/FROTH” Position.
8. The machine will automatically begin to release steam.

# Cappuccino/Coffee Drinks *(continued)*

9. *When making froth for cappuccino*, hold the Frothing Attachment below the surface of the cold milk. Do not touch the bottom of the pitcher with the Frothing Attachment. While frothing, move the pitcher in a circular motion then up and down for best results. This allows the steam to mix with air to create rich, creamy froth. Foam should be dense with small, closely packed bubbles for rich taste and long-lasting foam.
10. Wipe the Frothing Attachment with a clean, damp cloth.
11. To complete your cup of cappuccino, take the cup of espresso from the Cup Warmer, pour 1 ounce of steamed milk into espresso and spoon the froth on top of the coffee.

*For the final touch*, sprinkle cinnamon, nutmeg, chocolate shavings, cocoa powder, etc. on top of the froth.



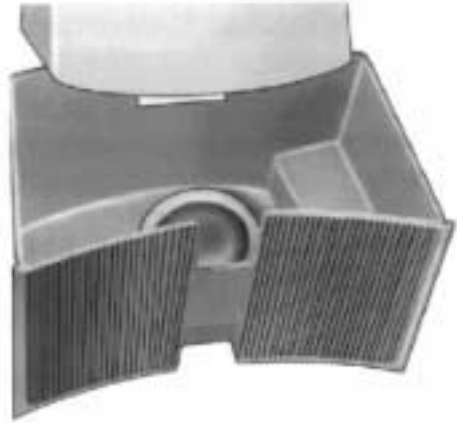
*See Espresso Terms and Espresso Recipes in the back of this manual.*

# Care and Cleaning Instructions

Before cleaning or removing parts, unplug the machine and allow to cool completely.

*Hint: When the Overflow Tray is full, the red flag will pop up to alert you it needs to be emptied. Make sure the machine is fully cooled. Simply pull tray straight out and pour out into your sink until it is empty. Clean and slide back into machine securely.*

*Used Pod Container*



***DISPOSE OF USED COFFEE PODS AFTER EVERY DAY'S USE. The Used Pod Container slides out easily so you can dispose of the used pods in your garden (they're biodegradable) or in a waste receptacle.***

1. The Detachable Water Tank, Water Overflow Tray and Cup Rest Grill can be washed in hot, soapy water. Rinse and use a soft cloth to dry.
2. Wipe down the external parts with a soft cloth or sponge. Do not use harsh abrasive cleaners or brushes as they may scratch the surface.
3. Occasionally the Infusion System will need to be brushed out. Lift Hood and gently brush coffee grounds out from the housing. A soft toddler's toothbrush is ideal for this purpose.
4. If the Steam Nozzle/Frothing Attachment is used, remove frothing attachment and separate frothing tip from frothing attachment by turning counter-clockwise. Wash in hot, soapy water. Rinse by running water over and through both pieces and dry. Replace tip back on to attachment by turning clockwise. Place Steam Nozzle in position with the small pressure relief hole turned towards the machine.

# Care and Cleaning Instructions *(continued)*

5. If Steam Nozzle seems blocked, see Purging Instructions.
6. If it is necessary to wash the Infusion System, please use the following steps:
  - a. Open the Hood.
  - b. Unlock the Infusion System by turning the lock counter-clockwise.
  - c. Pull the Infusion System out gently.
  - d. Rinse the Infusion System with water.
  - e. Re-assemble the Infusion System gently.
  - f. Turn the lock clockwise.
  - g. Close the Hood.



**NOTE: This unit will not work correctly if the Hood is not closed properly.**

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center.

## Purging Instructions

If you have made several consecutive cups and frothed/steamed milk, carefully use the following steps to purge the steam nozzle.

**CAUTION: STEAM IS HOT. AVOID CONTACT WITH HOT STEAM.**

1. Turn machine to OFF position. Plug into a 120V ~ 60 Hz outlet.
2. Empty water from the Detachable Water Tank and place back into position.
3. Slide Froth Attachment into position with pressure relief hole turned facing the machine.
4. Turn machine to ON position.
5. Turn Temperature Switch to the  "STEAM/FROTH" position.
6. Swivel the Frothing Attachment inward, toward the machine and place a dry paper towel under the Frothing Attachment.
7. When the machine has heated to the correct temperature and the Green GO Light is illuminated, turn the Function Selector from ● "NEUTRAL" to the  "STEAM/FROTH" position. Avoid contact with steam.
8. Steam will be pushed through the Steam Nozzle to help clean it. After 5 seconds, turn Function Selector to ● "NEUTRAL" position.

# For Best Results

- Be sure to refrigerate your coffee pods to retain the robust flavor and rich aroma.
- The quality of water you use directly affects the taste of your coffee. *The better the water, the better the coffee.* Always use fresh water.
- Clean the parts as described in Care and Cleaning Instructions periodically to ensure the freshest tasting espresso.
- Always use fresh, cold skim milk or 2% milk when frothing. This will result in wonderful froth. (Never use whole milk, cream, or half-and-half.)
- Chill your frothing pitcher in the refrigerator before making froth.
- Make sure the frothing pitcher is metal or ceramic, *never glass.*
- Clean the Steam Nozzle and Frothing Attachment after each use with a damp cloth or sponge.
- To flavor cappuccino either with mocha or with flavored syrups such as vanilla or almond, add them directly to the brewed coffee — **NEVER TO THE COFFEE MACHINE.** Add syrup to the coffee before adding froth.
- **ORDER MORE PODS TODAY! Call 1-800-233-9054.**

## Trouble Shooting

### ***THE COFFEE IS NOT HOT ENOUGH***

Pre-heat the cups, wait until the Green “GO” Control Light goes on. This indicates the machine is hot enough for proper brewing.

### ***NO COFFEE WILL COME OUT***

Check the water level and make sure the valve under the water reservoir is open by pressing the top of the reservoir.

### ***THE MACHINE WON'T TURN ON***

Check to make sure the Hood is completely closed and that the unit is plugged in.

### ***THE PUMP MAKES A LOT OF NOISE***

Check the level of the water.

### ***TO PURCHASE ADDITIONAL PODS & REPLACEMENT PARTS:***

***Call 1-800-233-9054 Monday - Friday 9am - 5pm CST  
or, Order via the Internet: [www.salton-maxim.com](http://www.salton-maxim.com)***

# Espresso Terms

## Espresso

Espresso is made when the heart of the coffee flavor is extracted under pressure. A single serving or “shot” is 1 to 1 1/2 ounces. This serves as the basis for other types of coffee drinks.

## Latte

Make a serving of espresso and add 2-3 ounces of steamed milk.

## Cappuccino

Make a serving of espresso, add 1 ounce of steamed milk then top with 1 ounce of frothed milk.

## Macchiato

Make a serving of espresso and top with 1 to 2 tablespoons of frothed milk.

## Mocha

Dissolve 1 tablespoon of cocoa or chocolate in 1 ounce of frothed milk and stir into one serving of espresso.

## Americano

This espresso drink is similar in taste to American drip coffee. Dilute a serving of hot espresso with hot water to preserve the espresso flavor. It does not mean over-extraction of espresso.

## Latteccino

This drink combines the consistency of a latte and a cappuccino. It is a frothier latte or a milkier cappuccino.

## Flavored Espresso

Add 1 teaspoon of flavored coffee syrup such as Irish Cream, French Vanilla or Hazelnut to a serving of espresso and adjust to taste.

# Espresso Recipes

## Café Galliano

Place 1 tablespoon of galliano liqueur into demitasse cup. Fill with espresso, Garnish with a twist of lemon peel.

## Iced Espresso

Brew a large quantity of espresso and freeze it into ice cubes. Make another large quantity of espresso and chill it. In very tall glasses, place several espresso cubes and a scoop of coffee ice cream. Pour in chilled espresso. Dust with nutmeg.

## Irish Coffee

A standard size coffee mug should be used. Fill mug 2/3 full with espresso. To each cup, add 2 tablespoons of Irish Whiskey. Generously top with whipped cream.

## Espresso Rum

Place 1 tablespoon of rum into demitasse cup. Fill with espresso, top with whipped cream and stir with a cinnamon stick.

## Café Chocolate

Combine equal parts of espresso with hot chocolate. Top with sweetened whipped cream. Garnish generously with chocolate shavings and sprinkle with cinnamon.

## Café Tia Maria

Place 1 tablespoon of Tia Maria liqueur into demitasse cup. Fill with espresso, garnish with hot frothy milk.

## Café Anisette

Place 1 tablespoon anisette liqueur into demitasse cup. Fill with espresso, garnish with a twist of lemon peel.

## Café Grand Mariner

Place 1 tablespoon of Grand Marnier into a demitasse cup. Fill with espresso, garnish with whipped cream and sprinkle with orange peel.

## NOTES



## NOTES

## IMPORTANT NOTICE

*If any parts are missing or defective,*

**DO NOT** return this product.

*Please call our Customer Service Department for assistance.*

**800-233-9054** Monday - Friday 9:00 am - 5:00 pm CST

*Thank You*

# LIMITED ONE YEAR WARRANTY

**Warranty:** This Melitta, product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to models number MEPE123BT/MEPE123BTCAN when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

**Out-of Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$ 15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

<p><b>To return the appliance, ship to:</b></p> <p>Attn: Repair Center Salton, Inc. 708 South Missouri Street Macon, MO 63552 Email: Salton@Saltonusa.com</p>	<p><b>To contact us, please write to, call, or email:</b></p> <p>Salton, Inc. P.O. Box 6916 Columbia, MO 65205-6916 1(800) 233-9054</p>
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**Limitation of Remedies:** No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products:  
Visit our website: [www.salton-maxim.com](http://www.salton-maxim.com)