

AROMA[®]

Cappu-Latté[™] Espresso System



Instruction Manual

Model AEM-646A

Congratulations!

Your **AROMA** Cappu-Latte Espresso System will make a fine addition to your home. Now you can enjoy the great taste of gourmet espresso in the comfort of your own kitchen. This elegant, high-quality unit will provide great tasting espresso coffee in just minutes time after time.

Please read the following instructions carefully before your first use.



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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Read all instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or espresso maker in water or any other liquid.
4. Close supervision is necessary when this appliance is used by or near children. This appliance is not intended to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow to completely cool before putting on or taking off any parts and before cleaning.
6. Do not operate this appliance with a damaged cord, plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electrical burner or in a heated oven.
11. To disconnect, press the Power button, then remove plug from wall outlet.
12. Do not use appliance for anything other than its intended use.
13. Scalding may occur if the lid is removed during the brewing process.

SAVE THESE INSTRUCTIONS

Product for Household Use Only.

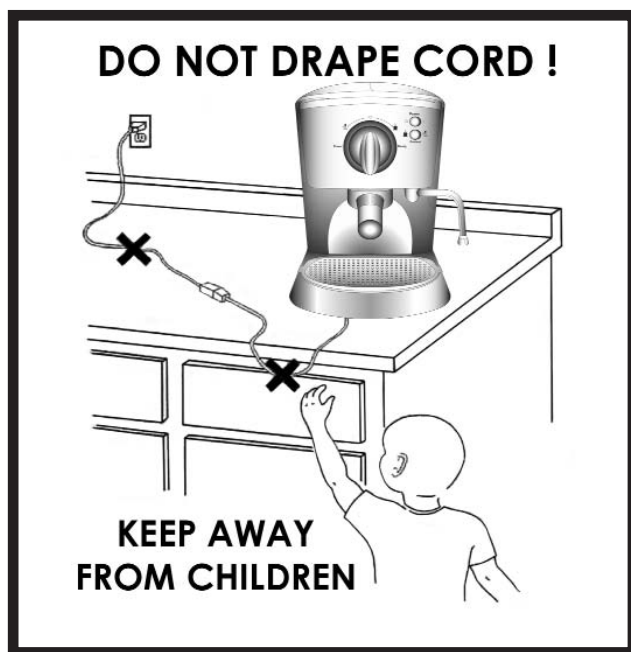
SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over counter or tabletop where it can be pulled by children or tripped over unintentionally.
 - c. If the appliance is of the grounded type, the extension cord should be a grounding-type-3-wire cord

POLARIZED PLUG

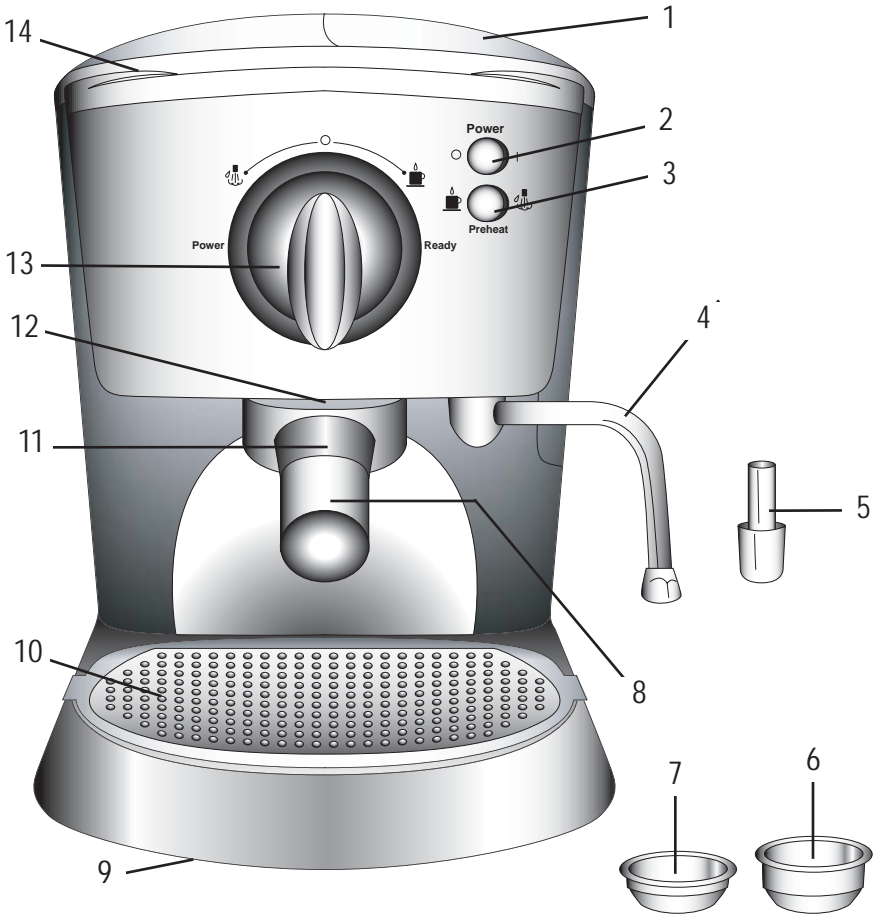
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If plug does not fully fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

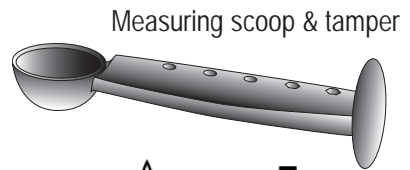


This appliance is for household use only.

PARTS IDENTIFICATION



1. Removable water reservoir
2. Power switch
3. Preheat switch
4. Steam nozzle
5. Froth attachment
6. 2-cup filter
7. 1-cup filter
8. Filter handle
9. Slip resistant rubber feet
10. Drip tray with overflow protection
11. Filter lock
12. Espresso brewing head
13. Operation dial
14. Preheating plate



PREPARING FOR USE

Before First Use:

1. Read all the instructions and important safeguards.
2. Remove all packaging materials; make sure all your items are received in good condition.
3. Lift water reservoir lid and remove the measuring spoon from the water reservoir.
4. Wash all the accessories with warm soapy water using a sponge or dishcloth.
5. Rinse thoroughly to remove soapy residue.
6. Wipe body clean with a damp cloth.

Pre-Rinsing the Cappu-Latte Espresso System:

1. Remove the water reservoir, wash thoroughly with warm soap and water, and fill it up with cold water. Return the reservoir and plug the unit into an outlet.
2. Place a filter in the filter handle and position the filter handle on the espresso brewing head. Lock the filter handle in place, but do not over tighten. Lining up the arrows on the filter handle that correspond with the arrows on the brewing head, will make locking the filter handle easier.
3. Place a large container beneath the brewing head.
4. Once the ready light illuminates the water has been heated to the correct temperature. Turn the operation dial clockwise to the espresso function and allow all the water to run through the unit.

** It may be necessary to turn the operation dial back to the "O" off position mid-cycle to empty the large container.

- Do not use abrasive cleaners or scouring pads.
- Do not immerse the espresso maker, cord or plug in water at any time.

Filling The Water Reservoir and Pre-Rinsing your Espresso Maker:



Lift up to open the lid of the water reservoir



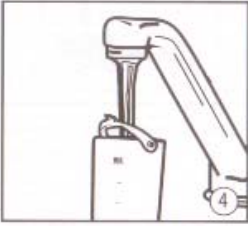
While it is in place, fill the water reservoir with cold water

Or

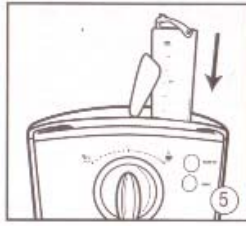


Remove water reservoir

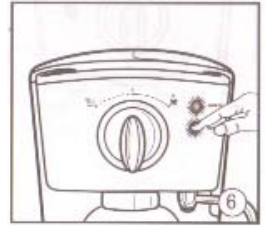
PREPARING FOR USE



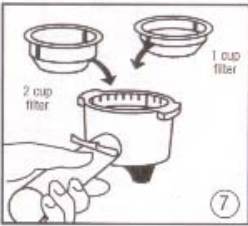
Fill with fresh cold water



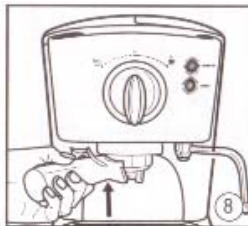
Replace the full water reservoir



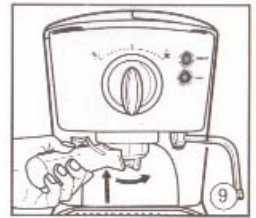
Begin preheating by shifting the Preheat switch to the espresso setting. The "Ready" light will illuminate when the water is the correct temperature



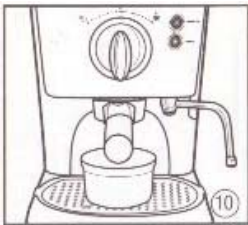
Select either the 1-cup or the 2-cup filter



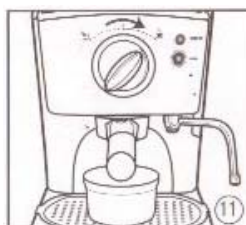
Position the filter handle on the espresso brewing head



Lock the filter handle into place by turning it to the right--use the arrows on the corresponding parts to help them easily fit



Place your large container beneath the espresso brewing head

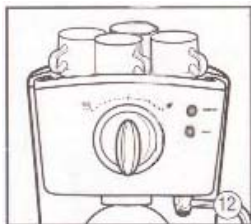


Once the ready light turns on, turn the operation dial clockwise to activate the espresso function. Make sure all the water runs through the machine.

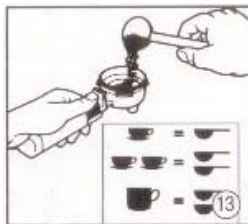
HOW TO USE

Preparing Gourmet Espresso:

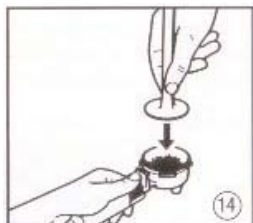
Make sure the operation dial is turned to the "O" off position and the Power switch is in the off position. Then, insert the plug into the proper outlet.



Preheat your espresso cups by placing them upside down on the preheating plate. Shift the preheat switch to the espresso setting. To begin the preheating process, shift the Power switch to the On position. The red "Power" light will illuminate.



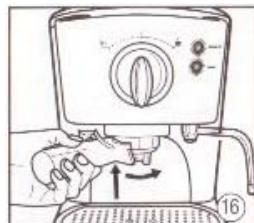
Place your choice of coffee in the coffee filter. A fine to medium grind is recommended.



Use the included tamper to pack the coffee into the filter. Do not apply too much pressure.



Remove excess coffee grounds by wiping the edge of the filter.



Insert the filter handle into the espresso machine and lock it in place by turning the filter handle to the right.



Once the "Ready" light turns on, turn the operation dial clockwise to the espresso setting to begin brewing espresso.

HOW TO USE

Important notes for preparing gourmet espresso:

1. Do not overfill the filter with coffee, and always wipe around the edges of the filter to remove excess coffee grounds. Do not tamp the coffee with excessive force. Lightly flatten the grinds with a small amount of pressure.
2. When the water has reached the ideal temperature for brewing espresso, the "Ready" light will illuminate. For best results, do not start the brewing process before this has occurred.
3. Once the brewing process has begun, the machine will begin to make a pumping noise. This is the espresso brewing process and is completely normal. Once the cup(s) are filled to the desired level, return the operation dial to the "O" off position.
4. When removing the used coffee grounds, allow the unit to completely cool before removing the filter handle. Remove the filter handle by turning it to the left until the arrows on the brewing head line up with the arrows on the filter handle. Push the filter lock towards the edge of the filter, flip upside down over a trash bin and gently tap out the used coffee.

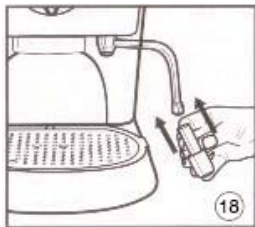
Warning:

After each use of your Cappu-Latte Espresso System, it is recommended that you flush the machine to remove and wash out any old or used coffee grinds stuck in the espresso machine, and also to help ensure the correct water temperature for the next espresso shot. With the filter handle already removed from the espresso machine, turn the operation dial clockwise to the espresso function and allow the water to run through the machine until there is a consistent flow of water.

- Do not leave the filter handle locked in position for extended periods of time or when the machine is not in use. This may damage the brewing head rubber seals.

HOW TO USE

Frothing the Milk: (Detailed directions & tips on page 12)



Slide the froth attachment onto the steam nozzle froth without the attachment if you like



Turn the operation dial counter-clockwise to the steam function to froth the milk

Hot Water Dispensing:



Fill the machine with water and shift the Preheat switch to the espresso setting. Remove the froth attachment

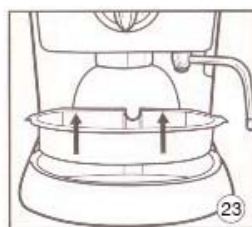


Turn the operation dial counter-clockwise to the steam function to dispense hot water

Removing & Cleaning the Drip Tray (detailed cleaning on page 11):



Carefully remove the top cover of the drip tray



Remove drip tray and wash with soap and water

ESPRESSO TIPS

Now you are ready to enjoy the wonderful process of making gourmet espresso at home. Your new Cappu-Latte Espresso System coupled with a little practice and experience will have you making coffeehouse espresso in no time at all. Here are a few suggestions to help you along the way:

- One single shot of espresso should be no more than 1.5oz of coffee.
- Before running your brewing cycle, be sure that your espresso is tamped (packed down) evenly.
- Do not use coffee grinds that are too coarse. A fine to medium grind of coffee is recommended.
- For optimum results, use cold milk and a stainless steel container when steaming. Do not overheat the milk when frothing. The perfect temperature is right when the container becomes too hot to continue to hold.
- If too much water is run through the coffee grounds, the espresso will likely come out thin and have a bitter taste.
- In the event your espresso pours too slowly from the machine, use less pressure when tamping the coffee grinds or try using a coarser blend.
- Fresher coffee beans or grounds will yield better taste. Always buy the freshest coffee available and store in an air-tight container in a cool, dry, dark place.
- Whole coffee beans will stay fresher longer than ground coffee. When grinding your own coffee, never grind more than you will use for immediate brewing. The coffee will lose its flavor quickly once it's ground.
- Proper maintenance of your espresso maker will result in better tasting espresso. Keep it cleaned and thoroughly rinsed. Run water through the brewing head and flush the steam nozzle with fresh water after each use.

Warning:

In rare instances using coffee grounds that are too small may cause the coffee flow to reduce to a slow drip, or the machine to stop working altogether. If this occurs, run fresh water through the brewing head and use a coarser coffee grind.

MILK FROTHING STEPS

The perfect cappuccino begins with milk frothed to the perfect texture. The following are some steps to help you master creating the perfect froth:

1. Begin by sliding the froth attachment onto the steam nozzle. The steam nozzle may be used without the froth attachment if preferred.
2. Fill a stainless steel container with fresh, cold milk no more than half way.

Hint: Steam an amount of milk that is appropriate for the amount of espresso you are preparing. The volume of milk will increase during the frothing process.

3. Activate the steam function before frothing the milk to remove any condensed water. To do this, swing the steam nozzle to the side of the machine, and place an empty glass or cloth under the steam nozzle and turn the operation dial counter-clockwise to activate the steam function. Operate for 3-5 seconds.
4. Insert the steam nozzle into your stainless steel container so that the head of the nozzle is just below the surface of the milk. Place your hand on the side of the container during the frothing process to feel for temperature.
5. Position your stainless steel container so that the head of the steam nozzle is near one side. This will cause the milk to circulate and give you better results as you froth. The milk in the container will rise as it is heated. Follow the level of the milk by lowering your container so that the steam nozzle head is always just below the surface.
6. After the milk has doubled its original volume the steam nozzle can be lowered further below the surface. This action will give the milk the perfect texture.
7. Once your stainless steel container becomes too hot to comfortably hold, the milk has reached the ideal temperature and the frothing process can stop. Simply turn the operation dial to the "O" off position and remove your container.
8. For best results, pour the frothed milk into your gourmet espresso as soon as possible.

CARE AND CLEANING

WARNING: NEVER WASH YOUR ESPRESSO MACHINE ACCESSORIES IN THE DISHWASHER

Regular and proper maintenance of your Cappu-Latte Espresso System will ensure a long-lasting life, and the best tasting espresso. Coffee oils and deposits build up over time and need to be flushed out and cleaned for optimum espresso taste.

Cleaning the steam nozzle and froth attachment:

Clean these parts immediately after each use to avoid damage. Wipe the stainless steel steam nozzle with a clean, damp cloth and simply place the froth attachment under warm running water until all excess milk has been removed. After this step, turn the operation dial counter-clockwise to the steam setting and clear any leftover milk out of the steam nozzle.

On a monthly basis we recommend a thorough cleaning of the steam nozzle to ensure longevity. For a thorough cleaning, insert the head of the steam nozzle into a container of water. Make sure that the water level is over the head of the steam nozzle. Run steam through the nozzle for 30 seconds and let it soak overnight. After the nozzle has soaked, remove the steam nozzle head and stick a pin up the steam nozzle. (To remove the nozzle head, use the measuring scoop as a tool. There are fittings on the scoop that fit on the steam nozzle head and act as a wrench to make removing the head simple). Remove pin, then turn the unit on and run steam through the nozzle again for 30 seconds.

Warning: Use caution when operating the steam nozzle. Steam is very hot and can scald.

Cleaning the drip tray:

Remove the drip tray and its cover after each use to empty. If the red overflow indicator appears through the cover, empty the drip tray immediately. Using non-abrasive cleaners, wash the drip tray and cover in warm, soapy water, rinse and dry. It is normal for the inside of the drip tray to be stained by coffee oils.

CARE AND CLEANING

Cleaning the espresso brewing head and filters:

Rinse the filters and filter head using warm water after each use. Every 10-15 uses, wash in warm soapy water using a mild detergent. To clean the espresso brewing head, flush water through and wipe the head and the inside rim with a damp cloth. To help ensure the longevity of the filters and filter handle, run the machine with the filters in place using only water, no coffee, at the end of each espresso making session. If the filter holes become clogged with coffee grinds, remove them by using a fine bristled brush.

Caring for the rubber seals:

The rubber seal is located on the bottom of the brewing head. It creates a seal against the filter handle when making espresso. As time passes this seal loses its elasticity and needs to be replaced. We recommend replacing this seal every 8-12 months.

Indications that the seal needs replacing include the following: the filter handle feels loose when rotated to the right or steam escapes from around the espresso brewing head during use.

For information on obtaining replacement rubber seals, please call the Aroma Customer Service Center at 1-800-276-6286.

Cleaning the espresso preheating plate and exterior:

Wipe the preheating plate and espresso maker exterior with a damp cloth and wipe dry. Do not use abrasive cleaners or metal scouring pads as they can scratch the surfaces.

CARE AND CLEANING

Descaling your Cappu-Latte Espresso System:

We recommend that you descale your Cappu-Latte Espresso System every 2-3 months depending on the hardness of your water and frequency of use. You may purchase a variety of espresso maker descaling solutions in the market or you can use distilled white vinegar. Keep in mind that vinegar might produce a lingering taste for the first few batches of espresso after the descaling process.

1. Remove the water reservoir and drip tray from the unit and set aside. Remove the filter handle and rinse it thoroughly under running water and set it aside.
2. Remove the froth attachment and fill the water reservoir with your descaling solution.
3. Use two large containers and place one beneath the brewing head, and the other beneath the steam nozzle.
4. Plug the unit in, shift the Preheat switch to the espresso setting and turn the power on. Run roughly 1/3 of the liquid through the machine.
5. Once the liquid has been run through, shift the Preheat switch to the steam setting and run the solution through the steam nozzle for approximately 2 minutes.
6. Afterwards, turn the machine off by shifting the Power switch to the off position. Shift the Preheat button back to the espresso position.

CARE AND CLEANING

Descaling your Cappu-Latte Espresso System continued:

7. Leave the machine turned off for 15 minutes to allow the descaling solution to take affect.
8. After the 15 mintues, turn the unit back on and run half of the remaining descaling solution through the machine. After the solution has passed through, activate the steam function and allow the unit to steam for 3-5 minutes.
9. Activate the espresso function again and allow the rest of the solution in the reservoir to run through the machine. Remove the containers placed under the brewing head and steam nozzle, empty and replace.
10. Thoroughly wash and rinse the water reservoir to remove all traces of the descaling solution. Once this is done, run 2 full cycles with the water reservoir completely full. Refill the water reservoir and run the steam nozzle for 5 minutes. Water run through the machine should be clean and clear after this process.
11. Return the drip tray and froth attachment to their positions.
12. You are now ready to brew gourmet espresso again.

RECIPES

Gourmet Espresso Recipes:

Hot Espresso Recipes:

Classic Espresso - The original espresso recipe. A single shot of espresso served in a preheated espresso cup. Double your pleasure with a double shot or *Espresso Doppio* served in a preheated cappuccino cup.

Espresso Con Panna - A single or double shot of espresso topped with whipped cream.

Espresso Macchiato - A single shot of espresso topped with 1-2 tbsp of frothed milk.

Espresso Romano - A single shot of espresso garnished with a fresh lemon peel.

Caffee Americano - Espresso diluted with fresh hot water to drip coffee strength.

Spicy Viennese Espresso - Mix together a double shot of espresso, 1/2 tsp of cinnamon, 4 ground cloves and 1/2 tsp of allspice. Top the mixture off with whip cream.

Classic Cappuccino - Commonly consists of 1/3 part espresso to 2/3 part frothed milk in a 5-ounce cappuccino cup, and topped off with foam from the frothed milk. If preferred, the cappuccino can be garnished with a light sprinkle of ground chocolate, cocoa powder, cinnamon, nutmeg or vanilla powder.

Caffe Latte - Referred to by the French as Cafe au Lait (Cafay-oh-lay) and the Spanish as Cafe con Leche. A double-shot of espresso (about 3 ounces) mixed with 5oz of steamed milk. Typically little or no foam is added to the top. Serve in a large, bowl-shaped heavy cup.

Mocha Cappucinno - Mix together 1/3 part espresso to 2/3 part steamed milk after dissolving chocolate syrup or cocoa with the milk to taste.

RECIPES

Gourmet Espresso Recipes Continued...

Cold Espresso Recipes:

Iced Cappuccino - Fill a 12oz glass with ice and add 5oz of milk. Mix in 2oz of espresso and enjoy. Mix the 2oz of espresso with one ounce of chocolate syrup prior to adding to the steamed milk for a delicious *Iced Mochaccino*.

Iced Espresso Latte - Serves 4. Recipe includes the following ingredients: 2 cups espresso coffee, 2 tbsp brown sugar, 1.5 cups fat free milk, 2 tbsp almond syrup (or hazlenut), ice cubes, 1 cup whipped cream and 1 tsp ground espresso beans. Combine espresso, brown sugar, milk and syrup in a pitcher, stir until ingredients are well mixed and refrigerate until cold. Fill 4 glasses with ice cubes and pour the mixture over the ice. Add whip cream to each glass and sprinkle with ground espresso beans.

Amaretto Iced Smoothie - A delicious espresso smoothie with an added kick. Take 1/2oz Amaretto, a 1/2oz Kahlua[™], 6oz chilled espresso, and 1 scoop of chocolate ice cream and mix in a blender on low until smooth. Top with whipped cream and serve immediately.

Yogurtccino - A refreshing blend for the health-conscious espresso lover. This recipe calls for 3oz chilled espresso, 3/4 cup of non-fat frozen yogurt, 1/2 cup of ice and 1.5tbs of sugar. To prepare, blend all ingredients in a blender on the low setting until smooth. Serve immediately in a tall glass.

Orange Truffle Mocha - Fill a tall glass halfway with ice. Whisk together a single shot of espresso, 1oz orange juice, 1oz caramel syrup, 1tbs cocoa powder and pour directly over the ice. Fill the rest of the glass with cold milk, stir lightly and serve.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$8.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights which may vary from state to state and does not cover areas outside the United States.

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