

# Russell Hobbs

## INSTRUCTIONS AND WARRANTY



**MODEL NO. RH1916**

**RUSSELL HOBBS NERO ESPRESSO COFFEE MAKER**

Congratulations on purchasing our Russell Hobbs Nero Espresso Coffee Maker. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

## **FEATURES OF THE RUSSELL HOBBS NERO ESPRESSO COFFEE MAKER**

- Barmen style coffee maker
- Make espresso, cappuccino, lattes, hot milk, custom coffee and more!
- Suitable for ground coffee
- With steam control to adjust intensity of foam for ideal serving preference
- Illuminated control buttons
- Optimal delivery system and preset brewing temperature for preparation of beautiful coffee with a thick, creamy and smooth crema
- Brewing temperature: >76°C will not burn the coffee during brewing
- Your choice of single or double shot espresso
- Up to 2 cups per brew
- Compatible with short, medium or tall cups up to 40mm tall
- Removable 1.2L water tank, drip tray and steam nozzle for ease of use and cleaning
- Fast pre-brewing cycle for optimal flavour extraction
- Cup warming plate preheats your cups for best results
- Includes porta-filter, single shot crema filter, double shot crema filter as well as measuring scoop/tamper tool
- 20 bar pressure – 850W
- Features an Italian ULKA pump
- Die-cast aluminium alloy boiler
- With built-in overheat and pressure protection technology
- 1 year warranty
- For domestic use only

## IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. This appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer or a qualified person must replace it in order to avoid an electrical hazard.
9. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
10. To reduce the risk of electric shock, do not immerse or expose the unit, plug or the power cord to water or any other liquid. Do not use it with wet hands.
11. Never immerse the unit in water or any other liquid for cleaning purposes.
12. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always the unit to cool and unplug it when not in use, before cleaning or when adding or removing parts.
13. Insert and use only original parts.
14. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
15. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
16. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.

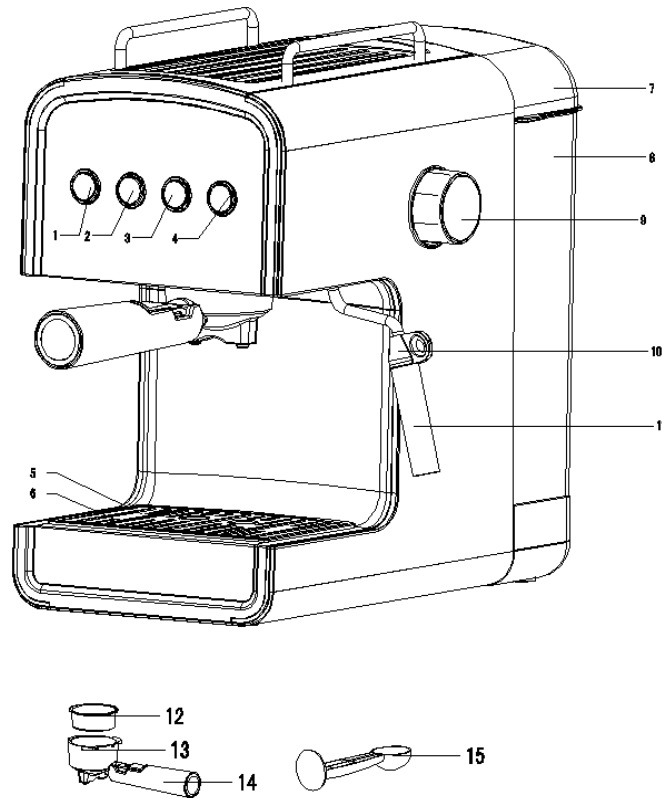
17. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
18. Keep the appliance and cord away from direct radiant heat from the sun, from damp, from sharp edges and other dangers.
19. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
20. Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
21. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, the appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
22. This appliance is intended for brewing only ground coffee.
23. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
24. This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses;
  - By clients in hotels, motels and other residential type environments;
  - Bed and breakfast type environments.
25. Do not operate this appliance by means of an external timer or separate remote control system.
26. Caution should be taken while removing the porta-filter after brewing since the metal parts will be hot. There may also be hot water floating on the top of the filter. Hold it only by its handle and dispose of the brewed coffee grounds by using the filter retention clip.
27. CAUTION: Never open the lid of the water tank during the brewing process.
28. Always be sure to properly close the water tank and ensure to fill with water at or above the minimum level marking before turning the appliance ON.
29. Do not remove the water tank until the unit is turned OFF.
30. Caution should be taken when moving any appliance containing or in contact with hot liquids.
31. Do not remove the porta-filter at any time during the brewing process.
32. If coffee does not drip from the porta-filter during operation, the filter is blocked. Turn the appliance OFF "0" and allow it to cool down. The blockage may be caused by the coffee being too finely ground. Refer to the "PROBLEM SOLVING" section.
33. DO NOT carry any appliance by the power cord.
34. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.

35. Do not place the unit on a hot surface.
36. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
37. Pump Espresso coffee makers use high pressures to produce hot coffee and steam. It is absolutely necessary to keep the brew head and steam wand clean and free from debris or blockages for health and safety purposes.
38. Do not touch any hot surfaces, use handles or knobs.
39. Ensure that the machine is turned OFF after each use.
40. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
41. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned precautions and instructions, could affect the safe operation of this machine.

**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, never remove the water tank or the porta-filter while your coffee maker is brewing coffee or frothing. If you need to add more water to the water tank, please ensure to switch the unit OFF and unplug it by the mains power supply.

## PARTS DIAGRAM



1. Single espresso button
2. Double espresso/ two cup button
3. ON/ OFF button
4. Steam activation button
5. Drip tray
6. Cup holder
7. Water reservoir/ water tank cover
8. Water reservoir/ water tank
9. Steam control dial
10. Steam/ frothing wand assembly
11. Steam/ frothing wand heat-resistant sleeve
12. Stainless steel crema filter/s
13. Crema filter holder
14. Porta-filter
15. Measuring scoop/ tamper tool

## **INTRODUCTION TO COFFEE**

### **ESPRESSO**

A unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular drip coffee because of its richness. Espresso is usually served in 44 to 59ml (1.5 to 2 oz.) portions, in demitasse cups.

### **CAPPUCCINO**

A drink made with about 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk.

### **LATTE**

A drink made with about 1/4 espresso and 3/4 steamed milk.

Please read ALL of the instructions, cautions, notes and warnings included in this instruction manual carefully before you begin to use the coffee maker. When this appliance is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the long life of the Russell Hobbs Nero Espresso Coffee Maker and its reliable/ consistent operation. Save these instructions and refer to them often for cleaning and care tips.

## **CORRECT USE OF GROUND COFFEE FOR ESPRESSO MAKERS**

Please do not use sugar roasted ground coffee or sugar roasted coffee beans as these will clog the filter and damage the appliance. If sugar roasted coffee is accidentally used, stop using the coffee maker and take it in to the closest Home of Living Brands Service Center for maintenance. We recommend descaling the machine periodically to keep it in good working condition. Contact any of our nationwide Service Centers should you want to learn more about this process.

## SELECTING THE RIGHT CUP

Before preparing your beverage, please make sure to select the right cup size according to the following Barista ratio's table:

Espresso	Single (☕)	60 ml (2 oz)
	Double (☕)	119 ml (4 oz)
Cappuccino	Single (☕)	178 ml (6 oz)
	Double (☕)	355 ml (12 oz)
Latte	Single (☕)	296 ml (10 oz)
	Double (☕)	474 ml (16 oz)

## SELECTING THE RIGHT COFFEE

### THE COFFEE

The coffee should be freshly ground and dark roasted. If not, this will affect the outcome and taste of your coffee. You may want to try a French or Italian roast ground for espresso – experiment and find a regional coffee that you love. Pre-ground coffee will only retain its flavour for 7 – 8 days, provided it is stored in an airtight container and in a cool, dark area. Do not store in a refrigerator or freezer. Whole beans are recommended to be ground just before use. Coffee beans stored in an airtight container will keep its flavour for up to 4 weeks.

### THE GRIND

This is a vital step in the espresso making process if you are grinding your own coffee and takes practice. The coffee must be of a fine grind. The correct grind should look like salt.

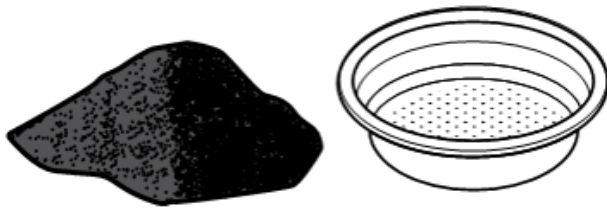


If the grind is too fine, the water will not flow through the coffee even under pressure. These grinds look like powder and feel like flour when rubbed between fingers.

If the grind is too coarse, the water flows through the coffee too fast, preventing a full-flavoured extraction. Be sure to use a quality grinder for uniform consistency.

## CHOOSING THE CORRECT CREMA FILTER

- FOR A SINGLE SHOT– use the shorter crema filter for a single shot of espresso.



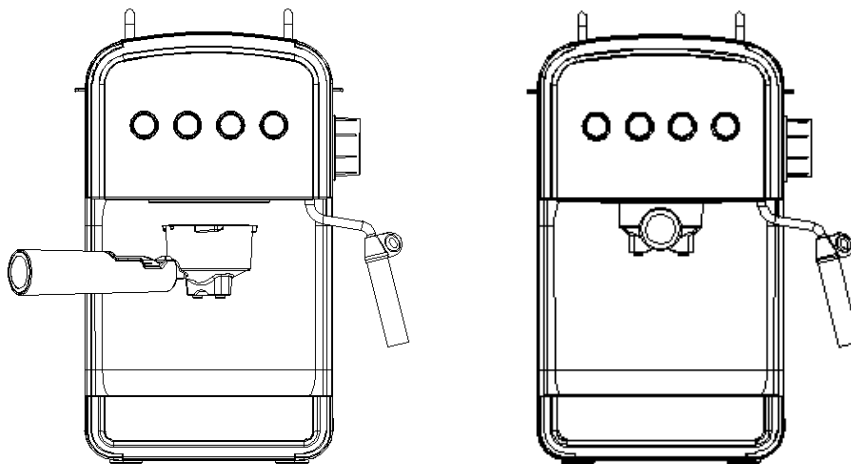
- FOR A DOUBLE SHOT OR TWO SINGLE SHOTS - use the taller crema filter.



## BEFORE THE FIRST USE

1. Before using your appliance for the first time, take the coffee maker out of the box and take off any protective wrappings. **REMEMBER: DO NOT LEAVE PROTECTIVE PACKAGING LYING AROUND, AS IT COULD BE DANGEROUS AROUND INFANTS.**
2. Place the appliance on a dry, level surface.
3. Please refer to the “PARTS DIAGRAM” section to familiarize yourself with the coffee maker and identify all the parts.
4. Ensure that the appliance is turned OFF and unplugged from the power mains supply.

5. Wash the water tank, the porta-filter, the two crema filters and measuring spoon in a mixture of mild detergent and water. Rinse each component thoroughly and buff dry with a clean cloth.
  6. Before first use, we recommend that you prime the coffee maker and clean out the internal components of the coffee maker to ensure all manufacturing dust and residues are removed.
- NOTE: In order for your appliance to work properly time after time, it must be cleaned after every use. To prime and clean your coffee maker, please follow the steps below:
- a. Place a crema filter into the filter holder of the porta-filter. Position the porta-filter underneath the brew head and attach it to the brew head. Turn the port-filter from left to right so that it locks into position as illustrated below:



- b. Place an empty coffee cup on to the cup holder.
- c. When the water tank is already attached to the coffee maker: open the water tank cover and pour water into the water tank. Note: Never use warm or hot water to fill the water tank.  
Tip: The appliance is supplied with a removable water tank for easy cleaning. You can remove it from the appliance for ease of filling and place it back onto the appliance. Ensure that the water level does not exceed the “MAX” level marking on the water tank. Place the water tank cover back onto the water tank before continuing further.
- d. Plug the appliance into a power mains supply.
- e. Press the ‘COFFEE I/O’ button once. Turn the steam dial towards the back if the indicator light is not illuminated.
- f. Whilst holding a cup beneath the steam wand, turn the steam dial toward yourself. The pump will start to operate and water will come out.

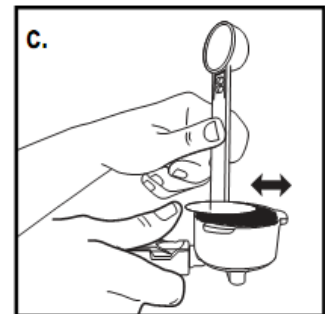
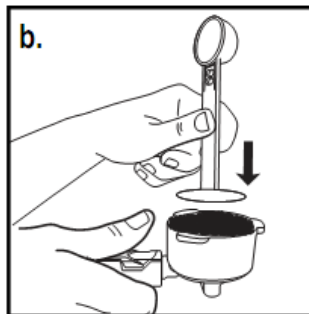
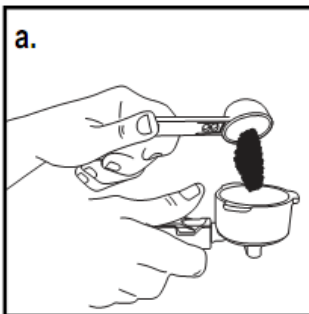
- g. Now turn the steam dial towards the back. Note: There may be noise while the pump is in operation - it is normal)
- h. The button indicator light will flash while the coffee maker is preheating. It takes approximately 2 (two) minutes to preheat. Once the machine has finished preheating, the indicator light will stop flashing and indicator lights should turn a solid colour.
- i. Press the SINGLE ESPRESSO button to start rinsing water through the internals of the machine and into the coffee cup.
- j. Your appliance is now ready for use.

## IMPORTANTANCE OF PRIMING THE COFFEE MAKER

To make a cup of good hot coffee, we recommend that you pre-heat/ prime the appliance before making coffee, including the cup, so that the coffee flavour is not influenced by the cold parts of the coffee maker or a cold cup.

## FILLING WITH COFFEE

1. Place the selected crema filter into the metal part of the porta-filter handle.
2. Fill the crema filter with fresh, fine ground espresso coffee (do not overfill).
3. Tamp/ firmly compress the ground coffee with the flat side of the tamp tool so that it is compressed and appears flat even inside the crema filter.
4. Clean any excess coffee from the rim to ensure that the porta-filter will fit properly when attached to the brew head.





## SELECT THE DESIRED FUNCTION

### PREPARING ESPRESSO

1. Press the SINGLE ESPRESSO button once to brew one single shot.  
OR press the DOUBLE ESPRESSO button twice to brew a double shot.
2. The coffee maker will start brewing the espresso according to your selection. The coffee maker will turn to standby mode automatically once the cycle has been completed. Your delicious espresso is ready to be enjoyed.

### FROTHING MILK OR PREPARING CAPPUCCINO

1. Using a large enough cup, follow steps 1 and 2 in “PREPARING ESPRESSO”
2. Make sure that the steam dial is positioned towards the back.
3. Press the  (steam) button once. The button indicator light will flash while the coffee maker is preheating. It takes approximately 2 (two) minutes to preheat.
4. Fill a jug with about 100ml's of milk for each cappuccino to be prepared. We recommend using whole milk at refrigerator temperature (not hot!). Note: When choosing the size of the jug, it is recommended that the diameter is not less than 70±5mm and that the height of the jug is tall enough. Bear in mind that milk increases 2 (two) times in volume during frothing.
5. Once the machine has finished preheating, the indicator light will stop flashing. Turn the steam control dial slowly in an anti-clockwise direction. Steam will come out from the steam wand. Note: Never turn the steam control dial too quickly, as the steam will accumulate rapidly in a short time which may increase the potential of the risk of explosion.
6. Insert the steam wand about 2 (two) centimetres into the milk. Froth milk by moving the jug up and down. Once the desired consistency is reached, turn the steam dial towards the back then press the  (steam) button again. The indicator light will turn off and the machine will stop operating.
7. Pour the frothed milk into the espresso previously prepared.
8. Your cappuccino is now ready to enjoy!
9. Unplug the machine from the main power source.

Note: we recommend that you allow the coffee maker to cool down for at least for 5 (five) minutes before making coffee again.

NOTE: Wipe the steam wand and heat resistant cover immediately after the cycle has completed to keep your appliance in a clean and hygienic condition. Be very careful when doing this and ensure that it is only done once the cycle has completed and the coffee cup removed, as the steam may scald you.

TIP: Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

## **MAKING HOT WATER**



Pre-heat your coffee cup using this function. This is ideal to ensure that the temperature and taste of the coffee is not affected by dispensing coffee into a cold cup.

1. Make sure that the steam dial is positioned towards the back.
2. Press the 'COFFEE I/O' button once. The button indicator light will flash while the coffee maker is preheating. It takes approximately 2 (two) minutes to preheat.
3. Whilst holding a cup beneath the steam wand, turn the steam dial toward yourself. The pump will start to operate and water will come out.
4. Once the machine has finished preheating, the indicator light will stop flashing. Turn the steam control dial slowly in an anti-clockwise direction. Water will come out from the steam wand.
5. Once the desired amount of water is reached, turn the steam dial towards the back then press the 'COFFEE I/O' button again. The indicator light will turn off and the machine will stop operating.
6. Unplug the machine from the main power source.

NOTE: Be very careful when doing this as the steam may scald you if not done carefully.

## **PRODUCING STEAM TO HEAT LIQUIDS**

The steam wand (without the frothing device) can be used to make hot beverages like hot chocolate, water or tea.

1. Make sure that the steam dial is positioned towards the back.
2. Press the  (steam) button once. The button indicator light will flash while the coffee maker is preheating. It takes approximately 2 (two) minutes to preheat.
3. Whilst holding the liquids beneath the steam wand, turn the steam dial toward yourself. The pump will start to operate and steam will come out.
4. Once the required temperature is reached - turn the steam dial towards the back then press the  (steam) button again. The indicator light will off and the machine will stop operation.
5. Unplug the machine from the main power source.

## **CLEANING AND MAINTENANCE**

- This appliance is for household use only and is not user-serviceable. Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the power button is set to OFF.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Dry with a clean, dry, soft cloth.
- Don't immerse the appliance in water or any other liquid.

## **CLEANING THE BREW HEAD, THE PORTA-FILTER AND FILTER**

1. Switch the power button to the OFF position "0" and unplug the power cord from the electrical outlet.
2. Some of the metal parts may still be hot. Do not touch them with your hands until they have cooled.

3. Remove the porta-filter and discard the coffee grounds. Wash both the porta-filter and crema filter with warm soapy water, rinsing them well. Do not wash the porta-filter or crema filters in the dishwasher.
4. Wipe the lower part of the brew head in the coffee maker with a damp cloth or paper towel to remove any coffee grounds/ residues that may be left over.
5. Place the porta-filter (without any crema filter) back into the brew head of the coffee maker.
6. Place an empty large cup underneath the porta-filter.
7. Press the SINGLE ESPRESSO button once and let the unit brew with water only until it stops automatically.

## **CLEANING THE WATER TANK**

Discard the remaining water by removing the water tank and turning it upside down over the sink. It is recommended to empty the water tank between uses. Wash the water tank with soapy water, rinse it well and wipe it dry. Do not wash the water tank in the dishwasher.

## **CLEANING THE APPLIANCE**

1. Wipe the housing of the coffee maker with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
2. Do not store the porta-filter in the brew head. This can adversely affect the seal between the brew head and the porta-filter while brewing espresso.
3. Clean the drip tray and removable cup holder regularly.
4. CAUTION: Do not immerse the appliance in water.

## **DESCALING**

Mineral deposits building up in the coffee maker will have an adverse effect in the operation of the appliance. Your appliance must be descaled when you begin to notice an increase in the time required to brew espresso or when there is excessive steaming. You may also notice a build-up of white

deposits on the surface of the brew head. The frequency of cleaning depends upon the hardness of the water used. The following table will provide you with a guideline for suggested cleaning intervals.

### **SUGGESTED CLEANING INTERVALS**

<b>Type of Water</b>	<b>Cleaning Frequency</b>
Soft Water (Filtered Water)	Every 80 Brew Cycles
Hard Water (Tap Water)	Every 40 Brew Cycles

#### **TO DESCALE THE WATER TANK:**

1. Fill the water tank with fresh, undiluted white household vinegar.
2. Allow the coffee maker to sit overnight with the vinegar solution in the water tank.
3. Discard the vinegar by removing the tank and turning it upside down over the sink.
4. Rinse the water tank thoroughly with tap water by filling the tank half full with water and then pouring the water back out into the sink, repeating this step twice.

#### **TO DESCALE THE INTERNAL PARTS OF THE COFFEE MAKER:**

1. Make sure that you descale the inside of the water tank first by following the “Descaling” steps above.
2. Place a crema filter into the filter holder of the port-filter. Position the porta-filter underneath the brew head and attach it to the brew head.
3. Place an empty coffee cup on to the cup holder.
4. Now fill the water tank with white vinegar above the minimum level.
5. Plug the appliance into a power mains supply.
6. Press the ON/OFF button once. Turn the steam dial towards the back if the indicator light is not illuminated.
7. Whilst holding a cup beneath the steam wand, turn the steam dial toward yourself. The pump will start to operate and vinegar will come out.



8. Now turn the steam dial towards the back. Note: There may be noise while the pump is in operation - it is normal)
9. The button indicator light will flash while the coffee maker is preheating. It takes approximately 2 (two) minutes to preheat. Once the machine has finished preheating, the indicator light will stop flashing and all indicator lights should turn a solid colour.
10. Press the SINGLE ESPRESSO button to start rinsing vinegar through the internals of the machine and into the coffee cup.
11. Repeat steps 1 – 10 as necessary using only tap water to rinse any remaining traces of vinegar out of the coffee maker.

## **STORING THE APPLIANCE**

- Ensure that the unit is switched to the OFF position. Unplug the coffee maker from the power outlet.
- Remove the porta-filter from the appliance.
- Clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

## **SERVICING THE APPLIANCE**

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Home of Living Brands (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

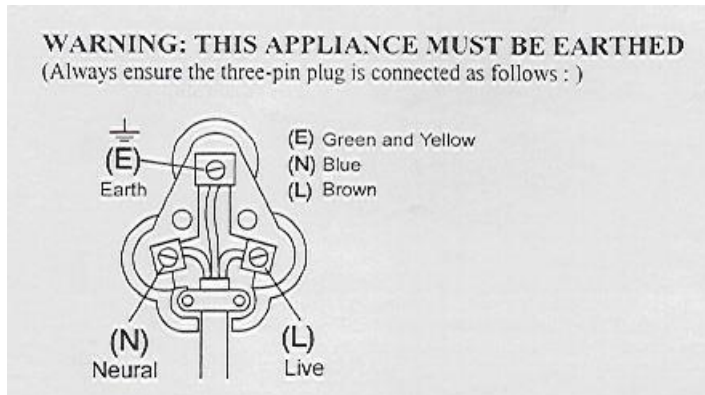
## CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

**This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:**

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow	= Earth
Blue	= Neutral
Brown	= Live



## TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Coffee does not dispense from the porta-filter.	<ol style="list-style-type: none"> <li>1. No water in water tank.</li> <li>2. The coffee grind is too fine.</li> <li>3. There is too much ground coffee in the filter.</li> <li>4. The appliance was not turned ON or plugged in to the wall socket.</li> <li>5. Coffee has been tamped/ compressed too much.</li> </ol>	<ol style="list-style-type: none"> <li>1. Add water.</li> <li>2. Replace the ground coffee with medium ground coffee.</li> <li>3. Fill the filter with less coffee.</li> <li>4. Plug the coffee maker into the electrical outlet and turn it ON.</li> <li>5. Refill the filter with ground coffee but do not tamp too much.</li> </ol>
Coffee comes out around the edge of the porta-filter.	<ol style="list-style-type: none"> <li>1. The porta-filter was not rotated to full lock position.</li> <li>2. There may be coffee grounds/ grounds residue around the rim of the filter.</li> <li>3. There may be too much coffee in the filter.</li> </ol>	<ol style="list-style-type: none"> <li>1. Rotate the filter holder to the full lock position.</li> <li>2. Wipe off the rim ensuring it is residue and coffee grounds-free.</li> <li>3. Fill the filter with less coffee grounds.</li> </ol>
Milk is not foamy after frothing.	<ol style="list-style-type: none"> <li>1. The coffee maker ran out of steam.</li> </ol>	<ol style="list-style-type: none"> <li>1. Ensure there is enough water in the water tank.</li> </ol>

	<ol style="list-style-type: none"> <li>2. The milk is not cold enough.</li> <li>3. The steam wand is blocked.</li> <li>4. Preheating/ priming has not yet finished.</li> <li>5. The steam ready indicator light is not illuminated.</li> </ol>	<ol style="list-style-type: none"> <li>2. Chill milk prior to making cappuccino.</li> <li>3. Follow the instructions to clean the steam wand.</li> <li>4. Please wait a few moments and try again.</li> <li>5. Only after the steam ready indicator light is illuminated, can the steam can be used to froth. Please wait a few moments.</li> </ol>
Coffee comes out too quickly.	<ol style="list-style-type: none"> <li>1. The ground coffee is too coarse.</li> <li>2. There is not enough coffee in filter.</li> </ol>	<ol style="list-style-type: none"> <li>1. Use a finer grind.</li> <li>2. Use more ground coffee.</li> </ol>
The coffee comes out too weak.	<ol style="list-style-type: none"> <li>1. You may be using a small crema filter for double shot of espresso.</li> <li>2. The ground coffee is too coarse.</li> </ol>	<ol style="list-style-type: none"> <li>1. Use the taller/ large crema filter for double shot of espresso.</li> <li>2. Use a finer coffee grind.</li> </ol>
The hot water & steam indicator light is illuminated. The other indicator lights are off.	The steam control dial is not closed.	Close the steam control dial.

## RECIPES TO GET YOU STARTED

### “Iced” Latte

Double shot of espresso  
90ml fruit flavoured syrup  
Cold Milk  
Ice

Begin by filling up a 355ml (12-ounce) glass with ice. Then add the espresso, syrup and cold milk.

# This is a great alternative to hot drinks for summer time.

### Café Brevia

Double shot espresso  
90ml half and half, steamed  
90ml half and half, frothed

The Café Brevia looks like a Cappuccino but it uses half and half.

#Remember it takes practice to get a good froth with half and half but it is achievable.

### Café Macchiato

Double shot espresso  
Dollop of frothed milk

With this drink the ratio of espresso to milk is usually 80:20. The best way to serve this coffee drink is in a demitasse cup because it is just one shot of espresso with a small amount of frothed milk added to the top.

## **Café Latte**

Double shot espresso  
118-148ml steamed milk

A café latte has no frothed milk, just velvety smooth steamed milk. Flavours can be added to vary the taste.

# In the summer, you may want to add raspberry syrup, while caramel or hazelnut flavours may be a nice addition for a cup of latte on a wintery day.

## **Café Mocha**

Double shot espresso  
177ml steamed milk  
15ml chocolate syrup  
Whipped cream (optional)  
Chocolate sprinkles (optional)

This drink will please your sweet tooth and you can adjust the amount of syrup depending on your preference. Add the syrup, espresso and steamed milk to a cup, then top it off with a little whipped cream and chocolate sprinkles.

**IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.**

## **W A R R A N T Y**

1. Home of Living Brands (Pty) Limited warrants to the original purchaser of this product (“the customer”) that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase (“warranty period”).
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product (“the supplier”) thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

### **HOME OF LIVING BRANDS (PTY) LTD**

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