

EC300

Espresso & Cappuccino Machine

Capresso

Model #123.05

- Instructions
- Warranty



1200W / 120 V~ / 60 Hz

Read this manual thoroughly before using and save it for future reference

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE!
2. DO NOT touch hot surfaces; use handles or knobs. Do not touch the warming platform as it is HOT!
3. Before using the appliance, check that the voltage of the wall outlet corresponds to rated voltage marked on the machine.
4. To protect against fire, electric shock and injury to persons, DO NOT immerse the power cord, plug or appliance in water or in any other liquid.
5. Unplug appliance from outlet when not in use and before cleaning. Allow appliance to cool down before putting on or taking off parts, and before cleaning the appliance.
6. Close adult supervision is required when this appliance is used by or near children to ensure that they do not play with the appliance.
7. 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 appliances by a person responsible for their safety.
8. DO NOT operate any appliance with a damaged power cord or plug, or operate it after the appliance malfunctions, or has been damaged in any manner. Return this appliance to the nearest Authorized Service Center for examination, repair or adjustment.
9. The use of accessory attachments other than those recommended by Capresso may result in fire, electric shock or injury to persons.
10. To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts are inside. Repair should be done by authorized service personnel only.
11. DO NOT let the power cord hang over edge of table or counter, or allow it to come into contact with hot surfaces.
12. DO NOT place this appliance on or near a hot gas stove or electric burner or in a heated oven.
13. To disconnect, turn any control to OFF position, then remove the plug from the electrical outlet. Always hold the plug and never pull on the cord.
14. DO NOT use appliance for other than intended use.
15. Place the appliance on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
16. DO NOT use outdoors.
17. Always be sure to place the water tank tightly back onto the unit with its lid closed and fill with water above the minimum fill line before turning the appliance on. Do not operate the espresso machine without water as it can damage the heating system.
18. DO NOT remove the portafilter while brewing espresso. Please make sure to turn the Control Knob to the “O” (off) position before you remove the portafilter to make more espresso. Caution should also be taken while removing the portafilter since the metal parts will be hot. Please make sure to hold it by the handle and to use the thumb guard to dispose of the grounds. See all “CAUTION” sections on the following pages for additional warnings.
19. Use extreme caution when dispensing hot steam!

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

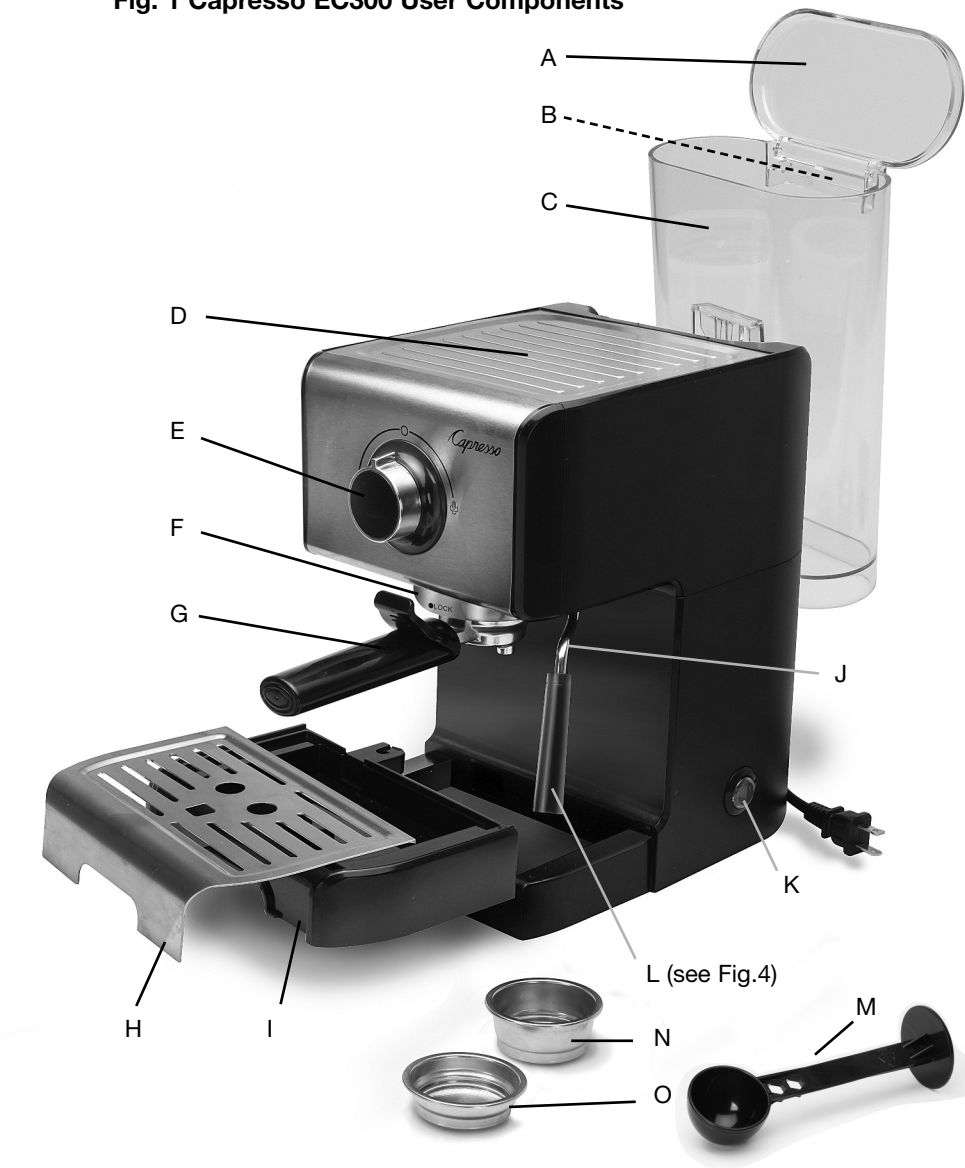
1. A short power supply cord (or detachable power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a longer detachable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

CAUTION

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

1. Do not immerse in water or try to disassemble appliance.
2. To reduce the risk of fire or electric shock, do not remove the top or base. No user serviceable parts are inside. Repair should be done by authorized service personnel only.
3. Never use warm or hot water to fill the water tank. Use cold water only!
4. Never remove the portafilter at any time during the brewing process!
5. When steaming or frothing milk, always have the portafilter and sieve locked onto the brew head.
6. Keep hands and cord away from hot parts of the appliance during operation.
7. Never clean with scouring powders or hard implements.
8. Always operate the appliance with the drip tray in place.
9. Never heat flammable liquids using steam.
10. Clean the frothing wand only when the appliance is not under pressure and the machine is OFF and completely cooled down.
11. Follow the instructions for decalcifying, chapter 8c.

Fig. 1 Capresso EC300 User Components



- A. Water Tank Lid
- B. Water Tank Handle
- C. Removable Water Tank
- D. Warming Platform
- E. Control Knob

- F. Brew Head
- G. Portafilter
- H. Drip Tray Grid
- I. Drip Tray
- J. Frothing Wand

- K. Power Button
- L. Frothing Sleeve
- M. Coffee Scoop / Tamper
- N. 2-Cup Sieve
- O. 1-Cup Sieve

Fig. 2

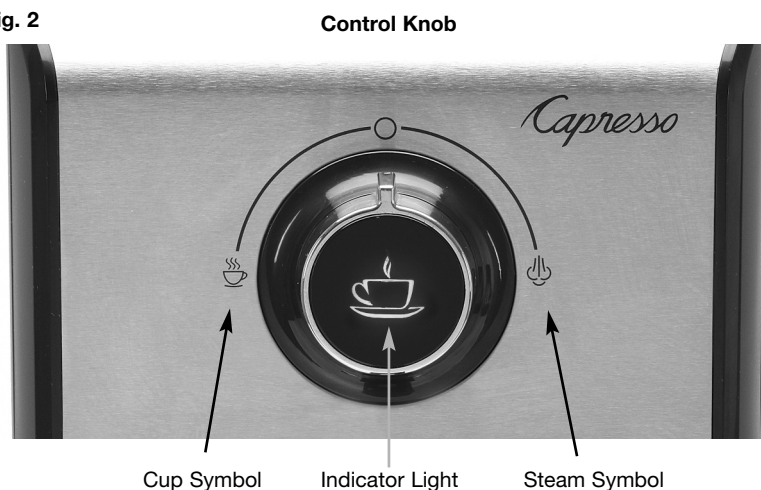


Fig. 3



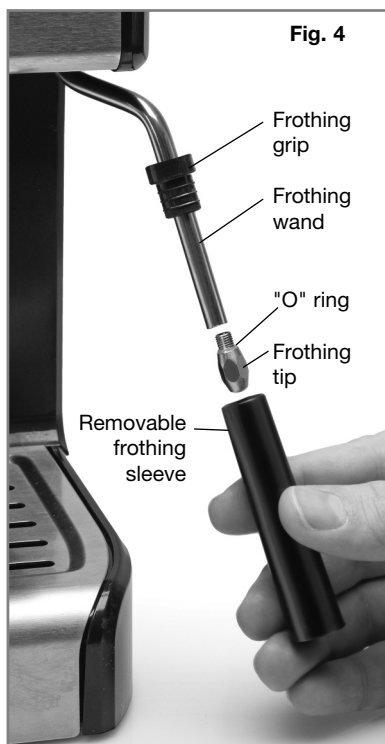
1-Cup sieve (shallow) inserted in portafilter
2-Cup sieve (deep) in foreground

Fig. 5



Thumb guard to secure sieve during cleaning

Fig. 4



Milk frother assembly

Thank you for purchasing the Capresso EC300 Espresso & Cappuccino Machine. For Warranty information, please see the end of this booklet. For accessories and parts please contact Customer Service or order on our website: www.capresso.com.

Tips for Brewing the Best Espresso

- To extract the fullest flavor from your beans, we recommend using whole coffee beans that have been freshly ground each time espresso is prepared.
- In addition to the coffee used, using fresh cold water that is free of chlorine, odors and other impurities will help ensure the perfect espresso.
- Store your espresso grounds in an airtight container, and in a cool, dry place to retain the flavor. Grounds should not be kept for long periods of time as the flavor will be reduced.
- Do not fill your portafilter and selected sieve to the brim. Using the coffee scoop included, use 1 level spoon of grounds per shot of espresso.
- If you do not use the machine for more than 5 consecutive days, rinse and drain the water tank.
- Before removing the water tank to fill or empty it, always turn the machine off.
- Always place the unit on a flat, stable, heat-resistant work surface.
- To ensure your espresso stays at optimum temperature, we recommend that you preheat your cups.
- Before brewing, the portafilter must be turned to the right as tight as possible to prevent the portafilter from loosening due to high pressure.

CAUTION - PRESSURE

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

1. Never remove the water tank or the portafilter while your machine is brewing espresso or frothing milk. The Control Knob should be in the "O" position before you remove the portafilter to make additional cups of espresso. If you need to add more water to the tank, turn the Control Knob to the "O" position and power off the machine by pressing the Power Button on the side of the machine so that the blue light is turned off.
2. If espresso does not flow from the portafilter (only drips very slowly), the sieve is blocked. Turn off the appliance and allow it to cool down. Check that the coffee is not too finely ground, chapter 5a.
3. Use caution when removing the portafilter. The metal parts may still be very hot. There may also be hot water floating on the top of the ground coffee. Hold the portafilter only by its handle and dispose of the brewed coffee grounds by using the thumb guard (Fig 5).
4. If steam is not released from the frothing wand, the frother is blocked. Turn off the appliance and allow it to cool down. Clean the frothing wand as described in chapter 8b.
5. In order for your machine to work properly time after time, clean the frothing sleeve, frothing wand, and frothing tip after each use.

1. Before First Use

After carefully unpacking your espresso machine, wash all removable parts with warm soapy water and rinse thoroughly. Familiarize yourself with the appliance and read the instruction manual. Plug the power cord into a grounded wall outlet according to the safety instructions. Turn the machine on by pressing the Power Button (Fig. 1, K) on the side of the appliance. The Power Button will light solid blue while the indicator light on the Control Knob (Fig. 1, E) will start to blink, indicating the machine is heating up. Rinse the internal components before making espresso. Fill the water tank and pump a few ounces of water through the brew head (Fig. 1, F) and the frothing wand (Fig. 1, J). Follow the procedure in chapter 4 for "Warming Internal Components & Cups" to rinse the machine before first use.

NOTE: If machine has not been used for over 1 week the internal system may be blocked with air. Rinse the internal components as described above.

2. Filling the Water Tank

Remove the water tank by lifting up on the handle. Open the lid and fill the water tank with fresh cold water between the MIN and MAX markings. Close the lid and replace the water tank by pushing down firmly, to ensure the tank is properly engaged.

3. Control Panel

3a. The Power Button on the side of the machine turns the machine on and off. When the machine is turned on, the indicator light on the Control Knob will start to blink red, signifying that the machine is warming up the heating system. The initial heat-up time is under one minute at normal room temperature. When the indicator light illuminates solid blue, the internal components are heated and ready to brew coffee. To turn the machine off, ensure the Control Knob is in the "O" position and press the Power Button on the side of the machine to turn it off.

3b. The Control Knob (Fig. 2) has three positions:

- LEFT (cup symbol) brewing coffee,
- MIDDLE (O) standby, brewing and steaming stops,
- RIGHT (steam symbol), steam production through the frother

NOTE: During brewing or steaming, the indicator light inside the Control Knob may start to blink or change color, specifying the heating system is on, maintaining the proper temperature for brewing or steaming.

NOTE: Always turn the Control Knob to the "O" position before turning off the machine.

4. Warming Internal Components & Cups

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

1. Fill the water tank with fresh cold water as described in chapter 2.

2. Make sure the Control Knob is in the "O" position.
3. Turn on the machine by pressing the Power Button located on the side of the machine. The indicator light on the Control Knob begins to blink red as the machine begins to heat.
4. Place the sieve inside the portafilter (without coffee) See Fig. 3 for proper sieve placement.
5. Make sure the thumb guard does not cover the sieve.
6. Align the portafilter to the "INSERT" on the left side of the brew head, while pushing the portafilter up. Turn the portafilter firmly to the right towards the "LOCK" on the middle of the brew head, until it feels tight.

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

7. Place one or two espresso cups underneath the portafilter. Once the indicator light illuminates solid blue, the machine is ready for coffee brewing.
8. Turn the Control Knob to the left towards the "Cup icon". Hot water will be pumped through the portafilter into the cups.
9. Turn the Control Knob back to the center towards the "O" to stop the flow of hot water.

CAUTION! Never leave the machine unattended during brewing or steaming. You always must turn the Control Knob back to the center position towards the "O" position to stop brewing.

10. Empty the cups and remove the portafilter. All parts are now pre-warmed.

TIP! Place espresso cups upside down on the warming platform on top of the machine. When the machine has been turned on for approximately 15 minutes, the warming platform will be heated and can be used to pre-warm cups instead of using hot water from the machine.

5. Preparing Espresso

5a. Selecting the Coffee Grind

This is an important step in the espresso making process as the finely ground coffee must have uniform consistency.

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

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

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

5b. Preparing the Machine for Brewing

1. Make sure the indicator light is illuminated solid blue and the Control Knob is in the "O" position.
2. Make sure there is water in the water tank and your cup(s) are pre-warmed as described in earlier chapters.
3. Make sure the drip tray (Fig. 1, I) and drip tray grid (Fig. 1, H) are placed correctly on the unit.

5c. Filling and Inserting the Portafilter

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

5d. Brewing Espresso

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

1. After you prepare the machine and ground coffee as described in the previous sections you are ready to start brewing your espresso.
2. Place 1 or 2 small cups under the portafilter. For brewing two cups at a time, you can place the cups under the portafilter ensuring each one of them is directly under one of the two spouts.
3. Once the indicator light in the center of the Control Knob illuminates solid blue, the machine is heated to the proper temperature. Rotate the Control Knob to the left towards the "Cup icon", to start brewing. The pump is audible for a short moment as the grounds are pre-infused with water. Then, after a short pause, the espresso will begin to flow into the cup(s).
4. When the cup is filled to the desired level, turn the Control Knob back to the "O" position. Keep cup(s) under the spouts for an additional few seconds to be sure all of the espresso has dripped out.

CAUTION! The machine must be turned off manually. Do not leave machine unattended while brewing. You must manually stop the brewing process. This will avoid overflow, spillage and potential hazards and damages.

NOTE: After the espresso is brewed, the machine automatically creates a bit of steam and pushes the remaining water from the pump into the drip tray. This ensures that there will be no rest-water in the heating system. After preparing a few cups of espresso, carefully pull the drip tray out of the machine, empty and replace.

5. After the machine has cooled down, carefully remove the portafilter from the brew head by holding it by the handle and pulling it towards the left. Using the thumb guard to secure the sieve in the portafilter, turn the portafilter upside down to empty (Fig. 5). Rinse the sieve and portafilter with water.
6. If you wish to brew additional espresso, repeat the process above. Add freshly ground coffee into the sieve as described in chapter 5c, "Filling and Inserting the Portafilter," lock the portafilter back underneath the brew head and follow the instructions to brew espresso again (items 2-5 from this section).
7. Once you have prepared the desired amount of espresso, make sure the Control Knob is in the "O" position and turn off the machine by pressing the Power Button on the side of the machine. Allow the machine to cool down before removing parts and accessories prior to cleaning.
8. For cleaning instructions, refer to chapter 8.

CAUTION! The metal parts of the portafilter might still be very hot. Always use caution when handling the machine and the removable parts. Make sure to use the thumb guard (Fig. 5) when discarding the grounds. Cool these parts by running under cold water.

6. Making Cappuccino

Cappuccino is the combination of one or two shots of espresso with an equal or larger amount of hot milk and milk froth. (To make latte see chapter 7).

NOTE: When frothing the sieve and portafilter should be assembled in the "LOCK" position. For best results always start with fresh, cold milk (about 34°F). Do not use a pitcher which has just been washed in warm water. We also recommend a beverage thermometer for preparing the best frothed and steamed milk. The ideal end temperature for frothed or steamed milk is between 140°F - 165°F. Any type of milk can be used when frothing. Whole milk will produce good microfoam (small bubbles) while low-fat and fat-free milk will produce large, airy bubbles in the froth. Non-dairy milks will not hold the froth as well but can be steamed and heated for lattes.

Frothing Milk

1. First prepare espresso into a large, pre-heated cup as described in chapter 5d, "Brewing Espresso".
2. Fill a small stainless steel or ceramic pitcher 1/2 full with cold milk and set aside.
3. Before frothing, it is recommended to purge the frothing wand of any hot water. Place a cup under the frothing wand (or turn the frothing wand directly into the drip tray). Once the indicator light is solid blue, turn the Control Knob to the right towards the "Steam icon". The indicator light blinks red for 5-8 seconds while the water is purged from the wand. Once the water is purged, the indicator light will turn blue, and steam is produced from the frothing wand. Turn the Control Knob back to the "O" position. The indicator light is now illuminated red indicating the machine is ready to froth/steam milk.

4. Take the cold pitcher of milk and submerge the frothing wand (with frothing sleeve assembled) about two thirds into the milk inside the pitcher. Make sure the frothing sleeve does not hit the bottom of the pitcher during frothing.
5. With the frothing wand submerged into the milk, turn the Control Knob to the right towards the "Steam icon".
6. Steam will start to exit the frothing wand releasing hot steam into the milk. During frothing, the machine's pump will make intermittent noise indicating that water is being pumped through the heating system to be converted into steam.

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

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

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

7. When the milk has doubled in volume, or, if you are using a beverage thermometer, when the milk has reached 165°F (68°C), turn the Control Knob back to the "O" position.

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

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

NOTE: After frothing, we recommended you allow the machine to cool down for at least 5 minutes before making espresso again. This allows the machine to cool down from steaming temperature to the proper espresso brewing temperature. If indicator light is red, you may turn Control Knob to the left to run water through the portafilter. This will cool down the system so espresso can be made after steaming. If multiple cappuccinos will be made, prepare all the espressos first into hot cups and then froth the milk after.

9. Follow the instructions in point 3 above to purge the frothing wand and to flush out any residual milk from the frothing wand and frothing tip. It is important to properly clean your frothing wand and frothing tip (Fig. 4) and wash the frothing sleeve after each use to ensure the frother continues to work properly. (See chapter 8b)

10. Turn the machine off by pressing the Power Button on the side of the machine. Unplug the power cord and allow the machine to cool.

CAUTION! After frothing or steaming milk, the frothing wand, frothing tip, and frothing sleeve will be **VERY HOT!** Do not contact metal parts! To avoid potential injury, always make sure that all parts have cooled down completely before handling.

7. Making Latte

Latte is the combination of one or two shots of espresso with an equal or larger amount of hot steamed milk with very little or no froth. Without the frothing sleeve, the frothing wand will steam, not froth the milk. Remove the frothing sleeve (Fig. 4) then proceed with steaming the milk as described in chapter 6. Pour hot, steamed milk over espresso. Follow steps 9 & 10 above in chapter 6, "Making Cappuccino" to clean and power down the machine.

CAUTION! After frothing or steaming milk, the frothing wand and frothing tip will be **VERY HOT!** Do not contact metal parts! To avoid potential injury, always make sure that all parts have cooled down completely before handling.

8. Cleaning and Maintaining Your Machine

8a. Daily Cleaning

1. Always make sure the Control Knob is in the "O" position and the machine is powered off by pressing the Power Button on the side of the machine so that the blue light is turned off. Unplug the cord from the outlet and allow all of the parts to cool before cleaning.
2. Remove and wash the frothing sleeve (Fig. 4) and wipe the frothing wand with a damp cloth.
3. The water tank, sieves and drip tray can be washed in a solution of hot water and mild liquid soap.

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

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

8b. Cleaning the Frothing Wand

It is recommended to purge (chapter 6, point 3) and wipe the frothing wand clean with a damp cloth each and every time immediately after frothing or steaming milk to prevent build up. Thoroughly clean the frothing wand before turning off the machine to ensure cleanliness.

1. Pull the black frothing sleeve down and off the frothing wand and clean under warm running water.
2. Fill a cup with a bit of water and immerse the frothing wand.
3. Turn the Control Knob to the right towards the "Steam icon" and let steam push into the water for a few seconds.
4. Turn the Control Knob back towards the center to the OFF position "O".
5. Use a cloth to dry the frothing wand and replace the black frothing sleeve, ensuring it is firmly pushed up onto the frothing wand.
6. If extremely clogged, the frothing tip can be unscrewed, and soaked in warm soapy water for approximately 30 minutes. Once soaking is complete, thoroughly rinse the tip under running water.

CAUTION! The frothing wand, frothing tip, and frothing sleeve may be **VERY HOT!** To avoid potential injury, always make sure that all parts have cooled down completely before handling.

NOTE: If no steam comes out of the frothing wand, hardened milk blocks its path. Turn the Control Knob back to the "O" position.

Remove the black frothing sleeve and carefully use a needle to loosen the milk residue from the opening of the frothing tip (Fig. 4) to remove any blockage, then steam again.

NOTE: In order for your machine to work properly time after time, clean the frothing wand, sleeve and tip after each use as described above.

8c. Decalcifying

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

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

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

Decalcifying the Brew Head

1. Remove the portafilter.
2. For best results unscrew the screen inside the brew head. Wipe off any coffee residue with a damp cloth.
3. Fill the water tank with the decalcifying solution.
4. Place a large bowl beneath the brew head.
5. Push the Power Button on the side of the machine and turn the Control Knob to the left towards the "Cup icon". Allow 1/3 to 1/2 of the solution to be pumped through the system and the brew head.
6. Turn the Control Knob back towards "O" position to stop the process.
7. Let the machine sit for approximately 10 minutes.

Decalcifying the frothing wand

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

Rinsing the system

12. Remove the water tank and rinse thoroughly, then fill with fresh cold water.
13. Repeat above steps (4 through 6) with fresh cold water.
14. Replace screen in the brew head and tighten the screw securely.

9. Troubleshooting

Coffee runs down the side of the portafilter.

Cause: Portafilter is not properly inserted.

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

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

Correction: Turn off the machine, remove the portafilter holder and clean the edges of the sieve.

Cause: Screen inside brew head is dirty.

Correction: Remove the screen in the brew head by removing the two screws that hold the screen in place. Clean thoroughly with warm water, dry and replace the screen. Ensure the screws are tightly fixed back on.

CAUTION! HOT.

Very little or no coffee flows through the portafilter.

Cause: No water in tank.

Correction: Fill the tank with water.

Cause: The screen inside the brew head is blocked.

Correction: Brew water through the screen without the portafilter inserted.

If no water comes through, unscrew the screen, clean and replace.

Cause: The sieve is blocked.

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

Espresso brews out only as drops.

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

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

Cause: Machine blocked by calcium deposits.

Correction: Decalcify the appliance. See chapter 8c.

Espresso brews too quickly.

Cause: Ground coffee is too coarse.

Correction: Use a finer grind.

Cause: Not enough coffee in the sieve.

Correction: Use more ground coffee.

No crema.

Cause: Coffee old or too dry.

Correction: Use fresh coffee.

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

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

Cause: Coffee too coarse.

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

Cause: Coffee blend not suited to espresso coffee.

Correction: Change brand of espresso.

No steam from the frothing wand.

Cause: Tip of frothing wand is blocked.

Correction: See chapter 8b, "Cleaning the Frothing Wand". If frothing wand is clear of dried milk deposits, but no steam comes out of the frothing wand, then decalcify the frothing wand as described in chapter 8c. If the appliance is still blocked, call Customer Service, see chapter 11.

Not enough froth when frothing milk.

Cause: Milk not fresh.

Correction: Use fresh milk.

Cause: Milk not suitable.

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

Cause: Milk was too warm from the start.

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

Cause: Not enough milk to froth.

Correction: Use more cold milk.

10. LIMITED ONE-YEAR WARRANTY

This warranty covers your Capresso machine, model #123.05 EC300 Espresso & Cappuccino Machine. The model # can be found on the bottom of the machine. This warranty is in effect for one year from the date of the first consumer purchase. This warranty covers all defects in materials or workmanship (parts and labor).

This warranty does not cover:

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

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

11. CAPRESSO CUSTOMER SERVICE:

Customer Service

1-800-767-3554

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