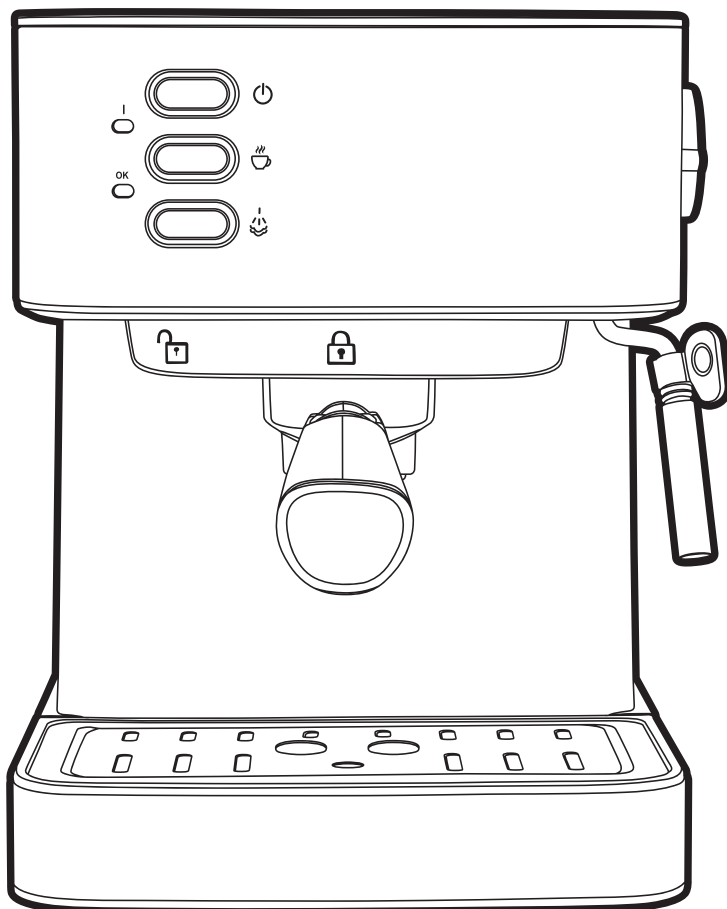


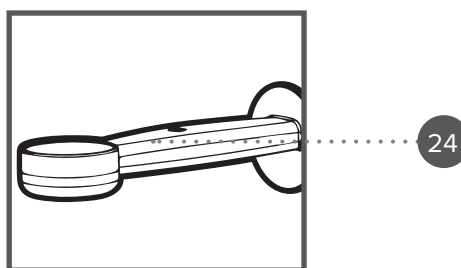
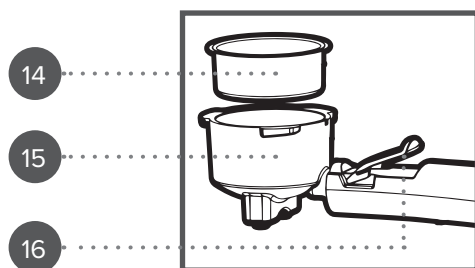
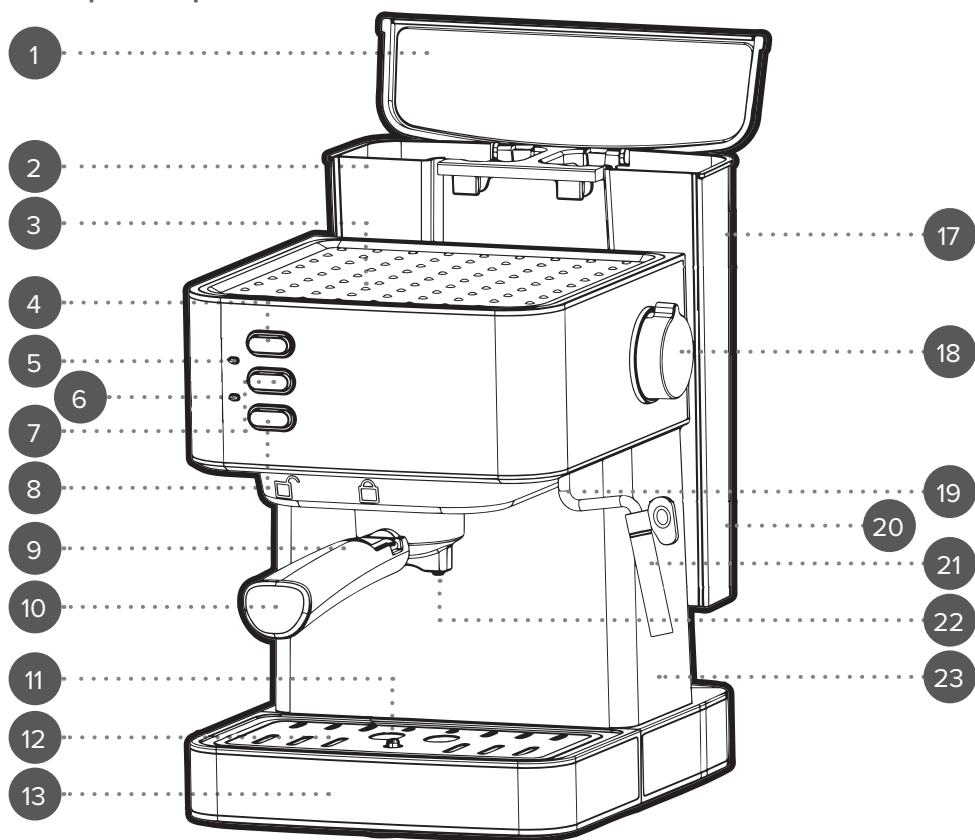
User manual

Espresso machine



To register for your extended guarantee, scan the QR code or visit guarantee.upplc.com/salter and register your product within 30 days of purchase. For any further queries, visit www.salter.com.

Description of parts



- | | | |
|--------------------------------|------------------------|------------------------|
| 1. Water tank lid | 9. Funnel handle | 17. Max. fill mark |
| 2. Water tank | 10. Handle cover | 18. Steam control dial |
| 3. Top cover | 11. Buoy | 19. Steam wand |
| 4. On/off button (⏻) | 12. Drip tray cover | 20. Min. fill mark |
| 5. Red heating indicator light | 13. Drip tray | 21. Steam wand cover |
| 6. Green ready indicator light | 14. Coffee filter | 22. Coffee outlet |
| 7. Brew coffee button (☕) | 15. Pressurised funnel | 23. Main unit |
| 8. Steam button (💨) | 16. Press clip | 24. Measuring spoon |

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of this appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.

- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance.

Care and maintenance

Before attempting any cleaning or maintenance, unplug the espresso machine from the mains power supply and allow it to cool fully.

STEP 1: Wipe the espresso machine main unit with a soft, damp cloth and allow to dry thoroughly.

Never use harsh or abrasive cleaning detergents or scourers to clean the espresso machine, as this could cause damage.

STEP 2: Wash the filter, funnel in warm, soapy water, then rinse and dry thoroughly.



NOTE: The espresso machine should be cleaned after each use.

Removing limescale

Limescale can develop over time and may affect the performance and lifespan of the espresso machine. It is recommended to descale the espresso machine regularly, at least once every 6–8 weeks, especially if used in a hard water area. Frequent descaling will improve the performance and lifespan of the espresso machine.

STEP 1: Fill the water tank to the max. fill mark with cold water.

STEP 2: Add a commercial descaling agent, adhering to the manufacturer's instructions. It is not recommended to use vinegar to descale the espresso machine.

STEP 3: Follow the instructions outlined in the section entitled '**Using the espresso machine**'. Place a cup under the filter and, without adding coffee, select 'brew coffee' button. Repeat the process until approx. 3 cups have been filled, then press the steam button. Switch off the espresso machine and leave the remaining hot water to sit for approx. 15 minutes.

STEP 4: Empty the cups. Refill the water tank to the max. fill mark with clean water. Run the espresso machine at least twice more and pour the water away once it has cooled. The espresso machine should now be descaled, clean, and ready for use. If any traces of descaling product residue remain, run more clean water through the espresso machine until it is completely clean.

Instructions for use

Before first use

Before using the espresso machine for the first time, clean the water tank and accessories following the instructions in the section entitled '**Care and maintenance**'.

STEP 1: Before connecting to the mains power supply, position the espresso machine onto a flat, stable, heat-resistant surface at a height that is comfortable for the user. Check that all accessories are in place.

STEP 2: Fill the water tank taking care not to exceed the max. fill mark following the instructions in

the section entitled '**Filling the water tank**'.

STEP 3: Run a brewing cycle without any coffee grounds using only clean water several times following the instructions in the section entitled '**Using the espresso machine**', This will remove any residue from the internal components.



NOTE: When using the espresso machine for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the espresso machine.

Filling the water tank

STEP 1: Lift the water tank to remove it from the main unit.

STEP 2: Lift open the lid to fill the water tank with cool water ensuring that the water level is above the min. fill mark and below the max. fill mark.

STEP 3: Close the lid and carefully place the water tank on the back of the main unit.



NOTE: For the best results use cool distilled water when filling the water tank

Preparing coffee

STEP 1: Remove the coffee filter from the pressurised funnel by twisting the filter in a clockwise direction until the tabs on both are aligned. Gently pull the coffee filter away from the pressurised funnel.

STEP 2: Lift the water tank out from the espresso machine main unit and fill with cold water following the instructions in the section entitled '**Filling the water tank**'. Place the water tank back into the main unit once it has been filled to the desired amount.

STEP 3: Add one measuring spoon of coffee into the coffee filter. Use the tamper to flatten the coffee. Then add another spoon of coffee into the coffee filter. Flatten using the tamper once again.

STEP 4: Replace the coffee filter into the pressurised funnel and twist in an anticlockwise clockwise direction to lock into place.

STEP 5: Align the tabs on the pressurised funnel with the tabs on the espresso machine, checking that the funnel handle is facing outwards to the left. Twist the pressurised funnel handle 90° in an anticlockwise direction to lock into place. To remove the funnel, twist 90° in a clockwise direction and pull away from the espresso machine main unit.



NOTE: Do not over fill the coffee filter. Always ensure the coffee is flattened using the tamper before attaching to the main unit.

Using the espresso machine

STEP 1: Plug in and switch on the espresso machine at the mains power supply. Press '☺' to turn the espresso machine on; the power indicator light will illuminate red to signal that the unit is in operation and the water is heating up.

STEP 2: Add the desired amount of coffee into the filter and attach to the main unit following the instructions in the section entitled '**Preparing coffee**'.

STEP 3: Place an espresso cup onto the drip plate directly under the coffee outlet.

STEP 4: The green ready indicator light will illuminate along with the red heating indicator light signalling the espresso machine is at the correct temperature to brew coffee.

STEP 5: Press '☺'. Coffee will start dispensing from the coffee outlet into the cup. The process can take several minutes depending upon the volume of water added to the water tank and the size of the cup used.

STEP 6: Once the desired amount of coffee has dripped from the coffee outlet into the espresso

cup, push '☕' to stop the brewing process. Allow approx. 1–2 minutes for all coffee to drip into the cup.

STEP 7: Remove the cup from the drip tray and serve the coffee as desired.



NOTE: Take care when handling, as the espresso cup will have become hot.



WARNING: Do not leave the espresso machine unattended during the coffee making process.

Allow the espresso machine to cool for approx. 3 minutes before using again.

Using the hot water function

If the steam control dial is opened while brewing coffee is selected, hot water will be released from the steam wand instead of steam. To stop the flow of hot water, rotate the steam control dial in a clockwise direction to the 'OFF' position.

Steaming milk

Whole milk can be steamed for serving flat whites, cappuccinos and lattes.

STEP 1: Fill the water tank following the instructions in the section entitled 'Filling the water tank'.

STEP 2: Press '☕' and wait until the green ready indicator light illuminates before steaming. This may take up to 60 seconds.

STEP 3: Place the required amount of milk into suitable heatproof container and position at the end of the steam wand. The steam wand should be submerged at least 2 cm in the milk.

STEP 4: Rotate the steam control dial in an anticlockwise direction to release steam. To release more steam, rotate it further anticlockwise.

STEP 5: Gently rotate the milk in the heatproof container in a circular motion whilst the steam wand is submerged; the milk will be steamed, making it hot and frothy.

STEP 6: Once the milk has reached the desired temperature, turn the steam control dial back to the 'OFF' position and press '☕' to turn off.

STEP 7: Carefully, remove the steam wand from the milk. The milk can now be used to make coffee. Wipe off any residue left on the steam wand once it has cooled.



NOTE: The milk may double in volume whilst steaming; make sure the container is sufficiently underfilled to allow for this.

Clean the wand immediately after use, to prevent milk scaling.

Always hold the heatproof container by its handle, as the milk becomes very hot.

Be careful not to burn the milk. Milk makes a distinctive sound when it reaches boiling point, at which point the steam dial should be turned to 'OFF'.

The coffee function and steam function cannot be used simultaneously.



CAUTION: Whilst the steam wand is being primed, some steam/water droplets may be released from the cradle holder. This will subside once the steam wand is activated.



WARNING: If both indicator lights are illuminated and flashing, the temperature may be too high. Open the steam control dial for approx. 15–20 seconds and wait for the temperature to drop.

Hints and tips

1. Adjust the espresso cup to allow the coffee to be dispensed down the wall of the espresso cup.
2. Preheat the espresso cup by running it under warm water before making your espresso.
3. Always use cold, fresh water to fill the water tank.
4. The quantity of ground coffee can be adapted to taste. For stronger espresso, use more ground coffee, for weaker espresso use less.
5. If using regular ground coffee, more is needed per cup to achieve the same strength as finer ground coffee.
6. After using packaged ground coffee, tightly reseal it and store in a cool, dry place.
7. To achieve optimum coffee taste, use whole coffee beans and finely grind them before brewing.
8. Do not reuse ground coffee that has already been used in the espresso machine, as this will greatly reduce the flavour of the coffee.
9. Reheating coffee is not recommended, as it affects the taste.

Storage

The espresso machine must be cool, clean and dry before storing in a cool, dry place.
Never wrap the cord tightly around the espresso machine; wrap it loosely to avoid causing damage.

Troubleshooting

Problem	Possible cause	Solution
The coffee filter overflows or coffee brews slowly.	Excessive amounts of ground coffee have been used. Flavoured or decaffeinated coffee has been used or coffee has been ground too finely.	Remove some of the coffee from the reusable coffee filter and clean it following the instructions in the section entitled ' Care and maintenance '. Use less ground coffee when brewing decaffeinated, flavoured, or finely ground coffee.
The coffee tastes poor.	The espresso machine dispensing holes or coffee filter are dirty. The coffee used is ground too finely or too coarsely. The coffee-to-water ratio is not balanced. The coffee is not fresh or is poor quality. The water is poor quality.	Clean the espresso machine and coffee filter following the instructions in the section entitled ' Care and maintenance '. Use medium ground coffee. Adjust the coffee-to-water ratio, to taste. Use fresh coffee or try using a different type of coffee. Fill the espresso machine from a different water source.
Coffee will not brew, and the espresso machine will not turn on.	The water tank is empty. The espresso machine is unplugged. There has been a power surge. The brew control button is compressed.	Fill the water tank. Plug in the espresso machine. Unplug the espresso machine and plug back in. Make sure the pump control button is switched off.
Water is coming out of the steam spout.	The espresso machine has not reached a high enough temperature to produce steam.	Wait until the steam indicator light illuminates green before turning the steam control dial. The steam spout may need to be turned on for approx. 20 seconds before steam is produced.

Specifications

Product code: EK6137

Operating voltage: 220–240 V ~ 50 Hz

Power: 850 W



Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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