

Hamilton 汉美驰 Beach®



Espresso Maker 意式咖啡机

型号：40791-CN

840193104
11/10

中国大陆免费客服热线：
400-852-2655

官方网站：www.hamiltonbeach.cn

READ BEFORE USE

使用前，请阅读说明

此说明书中图片仅供参考，产品以实物为准。

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. 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.
3. Do not touch hot surfaces. Use handles or knobs. Care must be taken, as burns can occur from touching hot parts or from spilled, hot liquid.
4. To protect against fire, electric shock, and injury to persons, do not immerse cord, plug, or espresso maker in water or other liquid.
5. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from outlet when the espresso maker is not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
8. Appliance must be operated on a flat surface away from the edge of counter to prevent accidental tipping.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
13. Be certain filter holder is securely in place when brewing espresso. Scalding may occur if the filter holder is removed during the brewing cycle.
14. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
15. To disconnect appliance, turn controls to OFF and then remove plug from wall outlet.
16. **WARNING:** To reduce the risk of fire or electric shock, do not remove the top or bottom covers. No user-serviceable parts are inside. Repair should be done by authorized service personnel only.
17. Do not use appliance for other than intended use.
18. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

SAVE THESE INSTRUCTIONS!

OTHER CONSUMER SAFETY INFORMATION

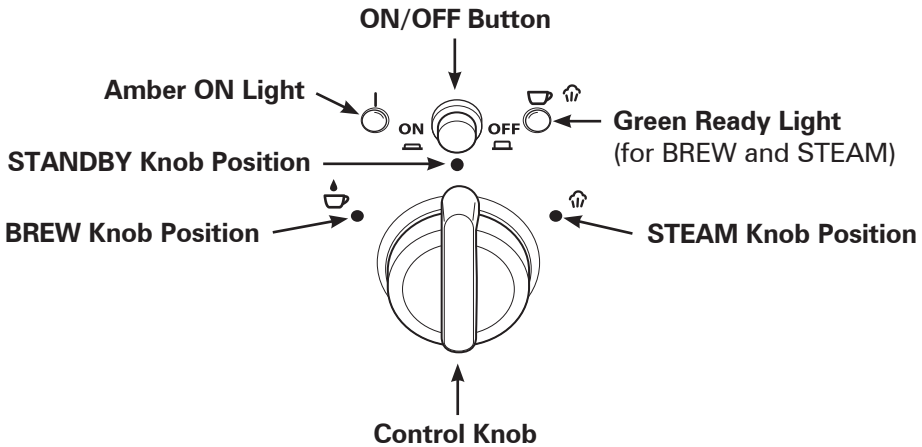
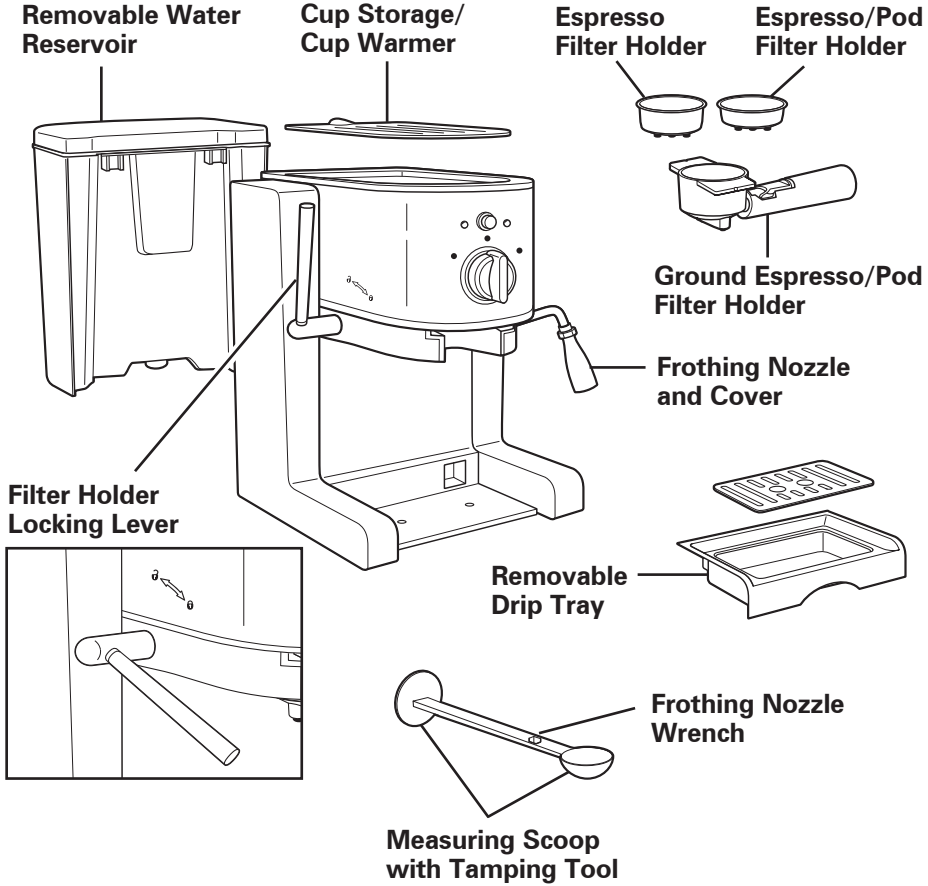
This product is intended for household use only.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating

of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

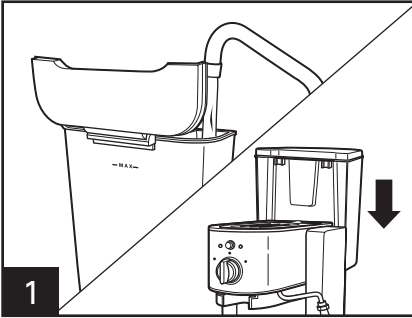
To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your espresso maker.

Parts and Features

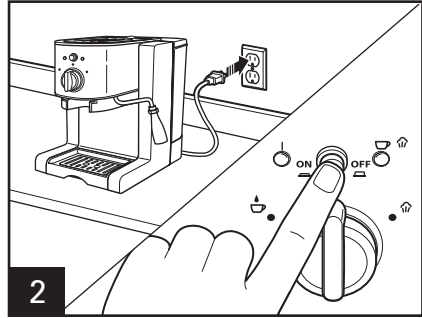


Before First Use (Priming the Pump)

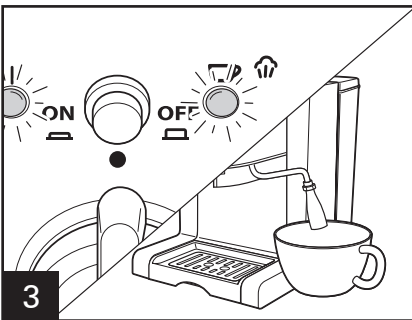
NOTICE: Wash all removable parts in warm, soapy water. No parts may be washed in a dishwasher. The water pump must be “primed” before first use to work properly. Operating without water in the reservoir can permanently damage the appliance.



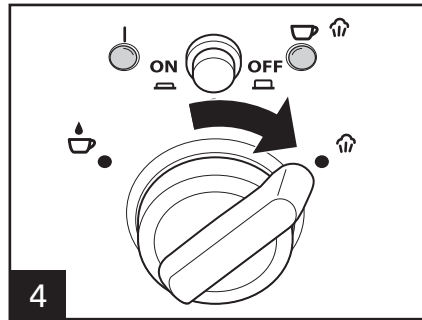
Fill the removable water reservoir to the MAX fill line with cold water and replace securely on the back of unit.



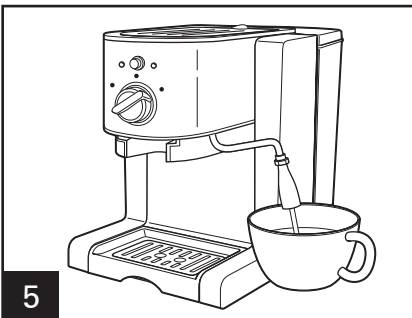
Plug in the unit and press the ON/OFF button to turn unit on. The amber ON light will illuminate.



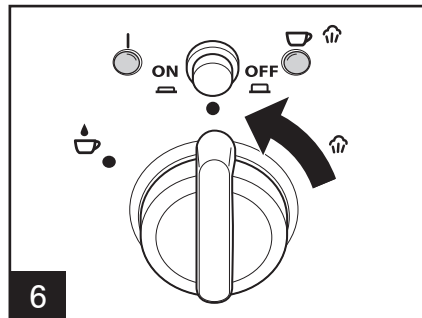
The ready light will glow green when the water is heated and unit is ready for use. Place an empty container under frothing nozzle in order to catch any drips of water from the steam nozzle.



Turn the control knob to the STEAM setting. Steam will begin to flow from the steam nozzle.

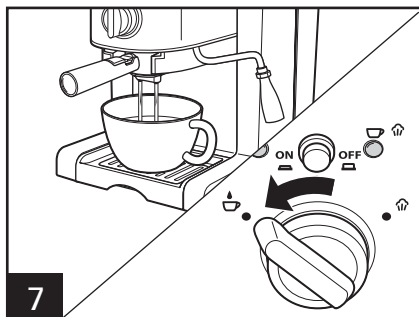


Allow steam to flow for about 2 minutes. **NOTE:** After the ready light initially glows green, the light may cycle on and off during operation.

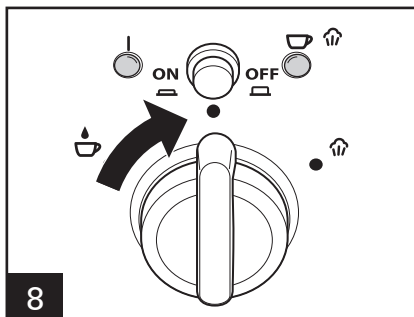


Turn the control knob back to the STANDBY position.

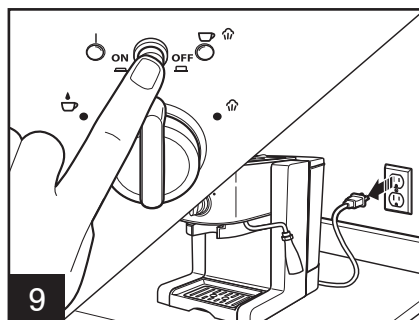
Before First Use (cont.)



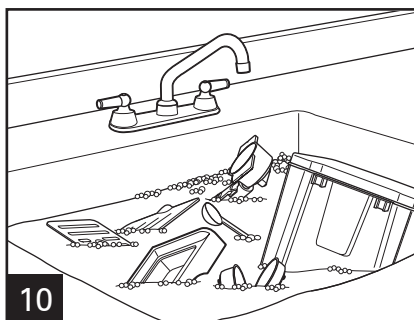
7 Place a container under brew head—it should be wide enough to catch water from both spouts. Turn the control knob to BREW ☕ and dispense any remaining water from reservoir.



8 Turn control knob back to the STANDBY position.



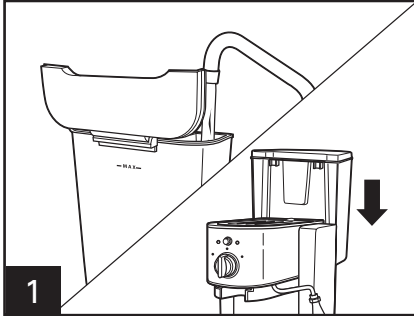
9 Press ON/OFF button to turn the unit off. The light next to the button will turn off. Unplug the unit.



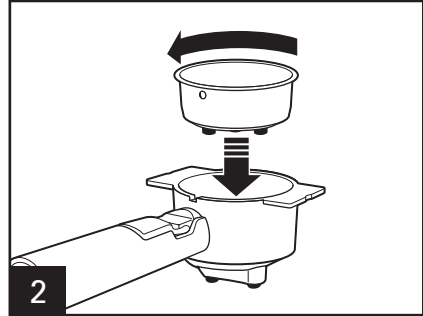
10 Wash all parts again with warm, soapy water and dry thoroughly.
WARNING! Shock Hazard. Do not immerse machine, cord, or plug in water or any other liquid. See *Cleaning* section on page 12 for full instructions.

How to Use

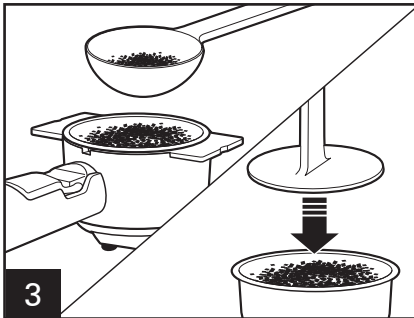
NOTE: Ensure there are no grounds on the rim of the filter holder. This prevents a proper seal from forming and may damage the machine.



Fill the removable water reservoir with desired amount of cold water and replace securely on the back of unit.

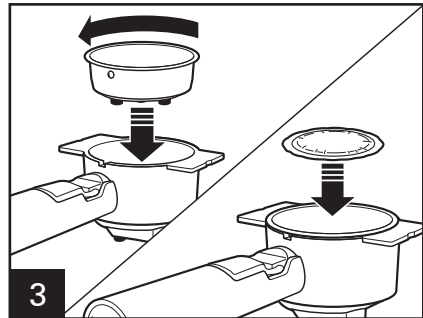


Align raised dimple on the exterior of espresso/pod filter holder with cutout notch on inside of filter holder. Rotate espresso/pod filter holder 180° to secure in base.



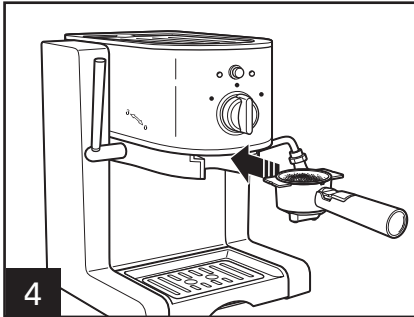
Place ground espresso holder into filter holder. Add one tablespoon of ground espresso for each cup being made. Use shallow holder for 1 cup and deep holder for 2 cups. Press grounds firmly into holder with tamping tool and ensure no grounds remain on the rim.

OR

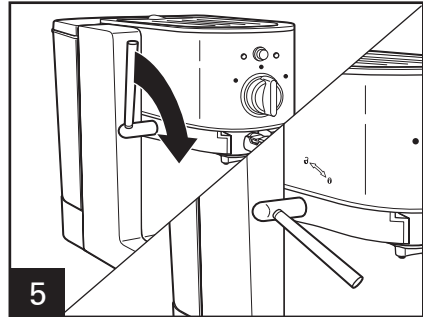


Place pod into filter holder. When using an ESE (Easy Serving Espresso) pod, always use the shallower espresso/pod filter holder. Never put two pods in either filter holder at one time.

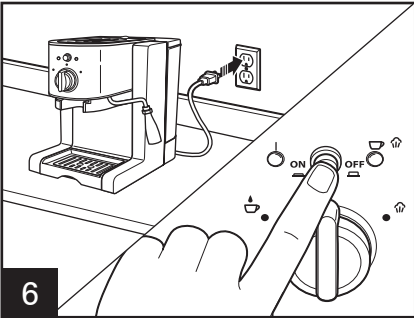
How to Use (cont.)



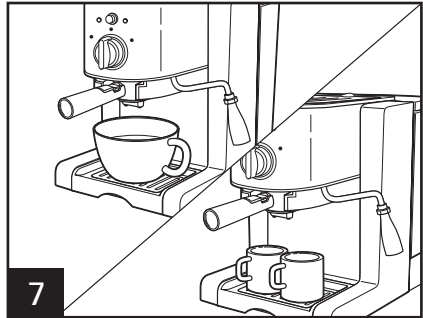
4 Holding handle securely, align locking tabs of filter holder with the brew head opening. Insert filter until it slides all the way to the back and cannot be pushed in any further.



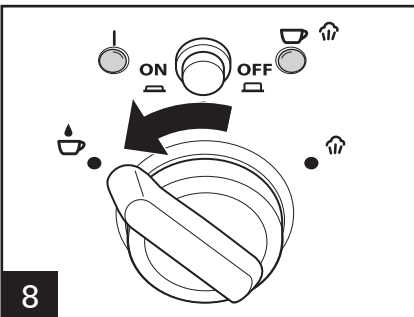
5 Pull down on the lever handle to lock the filter holder into place. The lever will be locked when it is slightly below horizontal and cannot be pushed down any further.



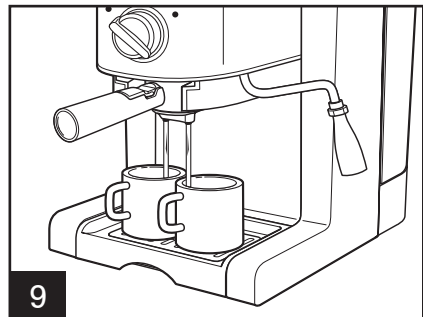
6 Plug in and press the ON/OFF button to turn unit on. The amber ON light will illuminate. The ready light will glow green when the water is heated and unit is ready for use.



7 Place one or two cups under brew head spouts. If using one cup, use one wide enough to catch espresso from both spouts.

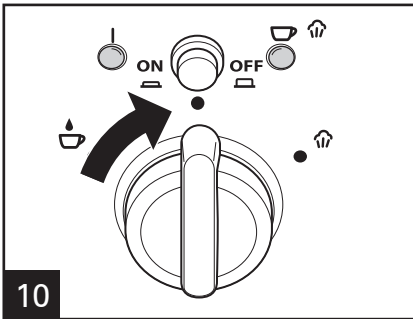


8 Turn the control knob to BREW to begin the flow of espresso.

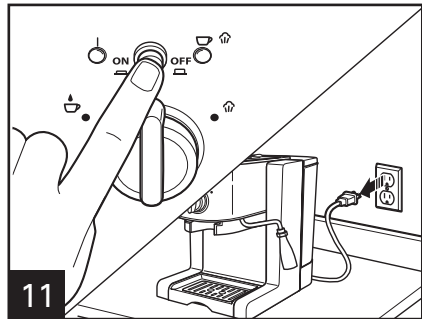


9 As espresso dispenses, it will gradually look lighter in color. Allow espresso to drip from filter holder for 15–20 seconds before removing cup(s). This will make about 1–1.5 oz. of espresso if using two cups or 2–3 oz. if using one cup.

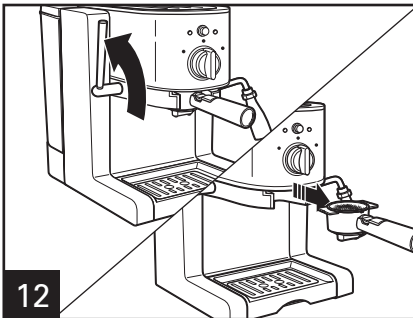
How to Use (cont.)



10 Turn control knob back to the STANDBY position.



11 Push ON/OFF button to OFF. Unplug unit from outlet.

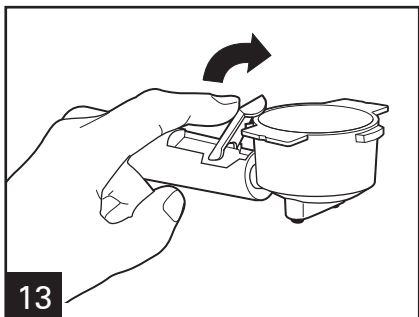


12 Wait about 1 minute before unlocking the lever and removing filter holder. This will allow any water still flowing through the pump to finish.

NOTES:

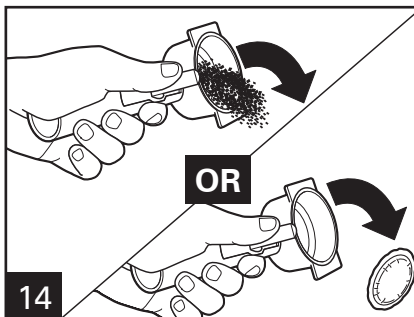
- Some water may continue to drip intermittently from brew head. This is normal and a result of product operation.
- This unit has a steam purge in the drip tray that will cycle if there is any water remaining in the heater. Some steam may escape under the drip tray—this is normal.

How to Use (cont.)

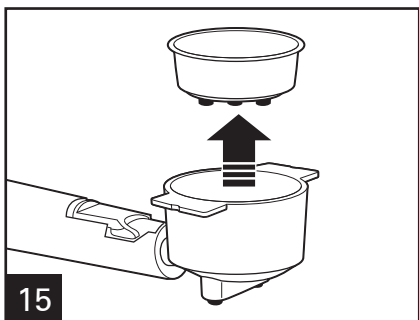


To empty espresso grounds and/or an espresso pod from the filter holder, flip the plastic lever located on the handle of the filter holder and hold the lever open.

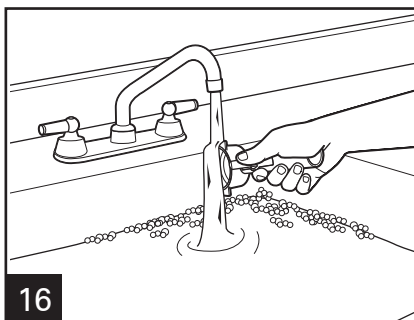
CAUTION: The metal parts of the filter holder may be hot.



Keeping thumb on handle lever, dispose of espresso grounds and/or pod filter.



Ensure filter holder is cool. Align raised dimple on espresso/pod filter holder with cutout notch in filter holder base; then remove.

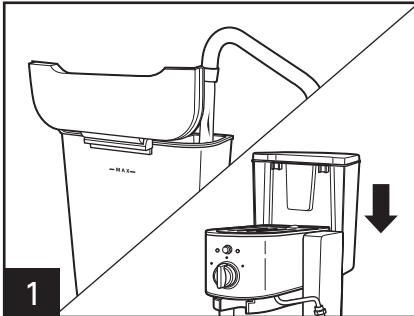


Clean filter holder and brew head after each use. See *Cleaning* instructions on page 12. **DO NOT** allow grounds to remain in filter holder; this can clog filter holder and cause unit to malfunction.

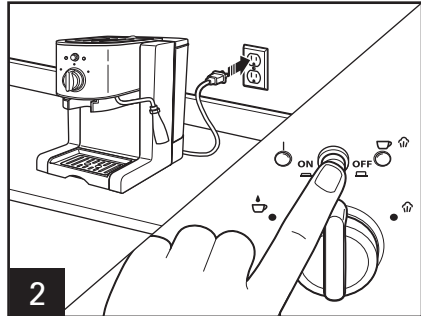
How to Steam and Froth Milk

⚠ WARNING Burn Hazard.

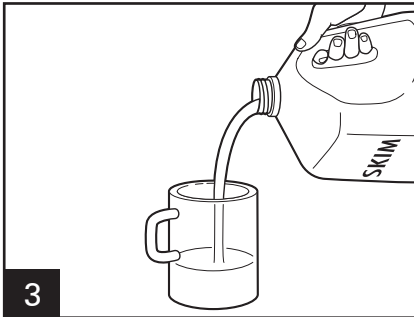
Vapor and water emitted from frothing nozzle are hot.



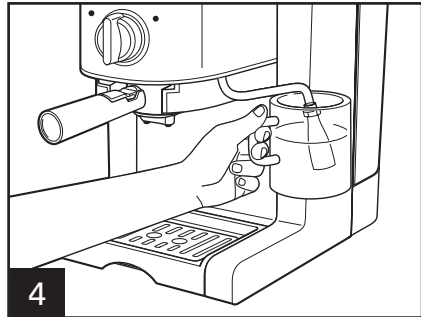
Ensure there is water in the removable water reservoir and move the frothing nozzle to the right of the unit.



Plug unit in; press ON/OFF button to begin heating water. The ready light will glow green when the water is heated and unit is ready for use.

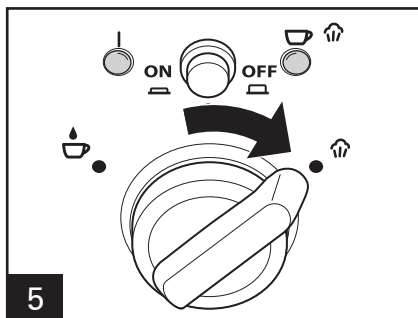



Fill a metal or ceramic cup 1/3 full with cold milk. A stainless steel cup and skim milk are recommended.

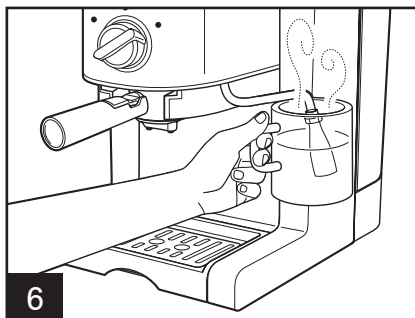


Hold cup underneath frothing nozzle, leaving about 1/4 to 1/2 inch between the nozzle and the bottom of the cup.

How to Steam and Froth Milk (cont.)

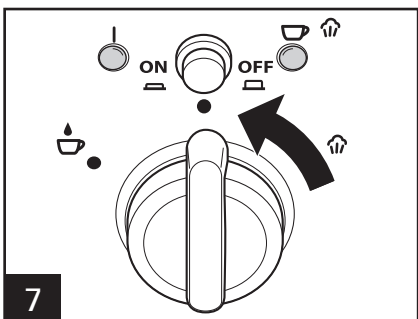


Turn the control knob to STEAM . Steam will begin to flow from the nozzle.



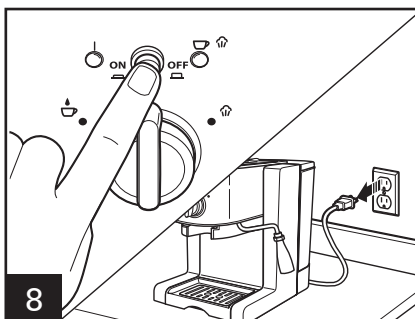
TO STEAM: Milk is steamed when the cup becomes warm to the touch.

TO FROTH: Making sure there is always milk covering the nozzle, move cup up and down until desired consistency is reached. Froth should be stiff and scoopable with a spoon.



Turn the control knob back to the STANDBY position; then remove cup from underneath frothing nozzle.

NOTE: After each time steaming and to prevent clogging nozzle, hold a cup with water under nozzle and “steam” into the cup to clean.



Push ON/OFF button to OFF. Unplug unit from outlet.

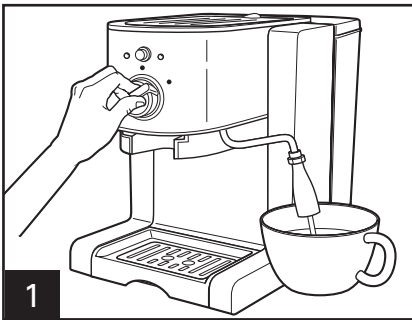
Recipes


Espresso	Brew one or two cups at a time following directions. Optional: Add sugar to taste.
Cappuccino	Mix 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk. Top with ground nutmeg, ground cinnamon, powdered chocolate, or vanilla to taste.
Latte	Mix 1/2 espresso with 1/2 steamed milk. Top with ground nutmeg, ground cinnamon, powdered chocolate, or vanilla to taste.
Iced espresso, cappuccino, or latte	Mix beverage as described above; then pour over ice.
Mocha	Mix 1 ounce thick chocolate syrup with 1/3 espresso. Fill with frothed or steamed milk.

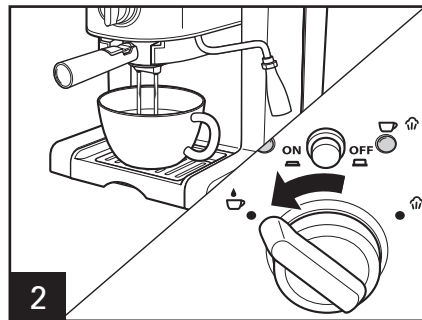
Cleaning


⚠ WARNING Electric Shock Hazard.

Disconnect power before wiping exterior of unit or brew head. Do not immerse cord, plug, or base in any liquid.

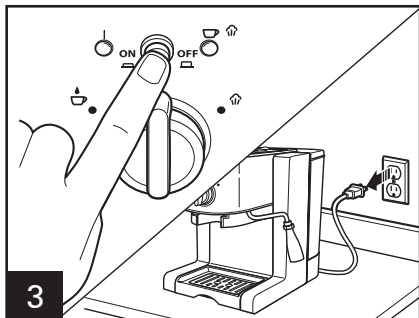


1 Make sure unit is turned on and the green ready light illuminated. Turn control knob to STEAM  position and let steam flow for about 30 seconds into a cup; then turn control knob back to the STANDBY position.

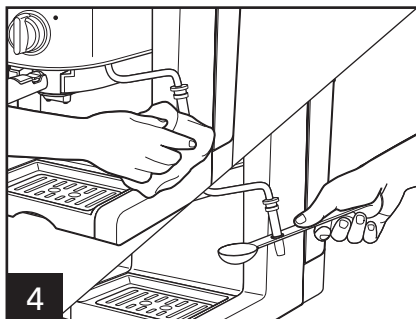


2 Place a container under brew head wide enough to catch water from both spouts. Turn control knob to BREW  and dispense at least one cup of water.

Cleaning (cont.)

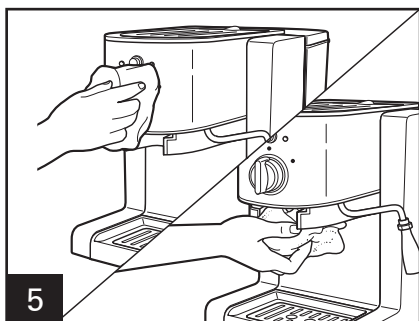


Turn control knob back to **STANDBY** position; then press **ON/OFF** button to turn unit off. Unplug the unit.

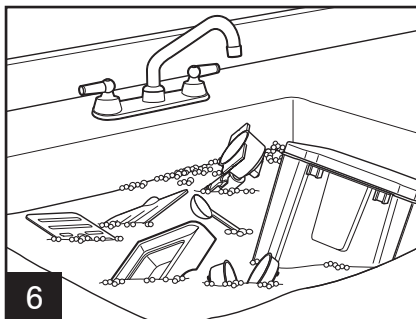


Allow unit to cool completely; then remove cover of frothing nozzle and wipe down nozzle with a cloth.

Every other use: Remove nozzle tip with wrench on tamping tool and wash in warm, soapy water.



Wipe exterior and brew head with warm water and damp cloth carefully.



Wash all parts with warm, soapy water and dry thoroughly. **DO NOT** wash any parts in a dishwasher.

Tips for Making Espresso

- For best results, use fresh-ground, dark, espresso roast coffee.
- If espresso **preground** coffee is used, store the unused portion in an airtight container and keep in a cool, dark area for up to one week.
- The grind of the coffee will affect the taste of the coffee and how the appliance works. If the grind is too coarse, water will flow too fast through the coffee and result in a weaker flavor. If the grind is too fine, the flavor may be too strong or bitter, and the grounds may clog the filter.
- For hotter espresso, preheat the filter holder, the ground espresso filter, and the pod filter by first brewing water into the cups for a few seconds and then emptying the brewed water. **CAUTION:** The filter holder, ground espresso filter, and pod filter are hot.
- Espresso beans may be ground in a **coffee grinder**. For best results, use the Melitta Coffee Grinder on the fine setting. If grinding espresso in a store or using a burr mill, then use a setting that is one to two notches coarser than the espresso setting.
- Grind your espresso so that it looks gritty, like salt or sand. It is too fine if it looks like powder and feels like flour. If the coffee is ground too fine, then the water will not flow through the coffee.
- Espresso pods make it even easier to brew a great cup of espresso and cleanup is as easy as throwing out the used pod. Pods can be purchased at many local coffee houses and specialty housewares stores. A Web search for “coffee pods” will also connect you with many coffee pod suppliers.
- Always use cold water to make coffee. Warm water or other liquids could cause damage to the appliance.
- Filtered water will make the best-tasting coffee.

Troubleshooting

Espresso will not flow out.

- Is the water reservoir empty?
- Is the water reservoir properly fitted into position?
- Make sure that the coffee grounds are not overpacked in the filter.
- Is filter holder properly fitted into the espresso maker?
- Clean the filter, filter holder, and brew head.
- Holes in filter holder may be clogged. Clear with a toothpick or straightened paper clip.

Machine is noisy when operating.

- Is the water reservoir empty?
- Is the water reservoir properly fitted into position?
- Is the filter holder properly fitted into position?

Espresso is too weak.

- Always use fresh espresso ground coffee and tamp the ground coffee down firmly.
- The longer the brew time, the weaker the espresso (1 serving = 1 to 1-1/2 ounces).
- Be sure there is sufficient ground coffee in the filter.
- Coffee grounds are too coarse.
- Try a different brand or roast of coffee.

Espresso is too strong or bitter.

- Too much ground espresso was used.
- Grounds were too fine.
- Brew longer before turning control knob back to STANDBY.
- Use the Melitta Coffee Grinder.

Difficult to froth milk.

- Always use fresh, cold milk (skim milk is recommended).
- Use a cold, stainless steel cup and move the cup slightly up and down while frothing.
- Clean the frothing nozzle.
- Trying to froth too much milk; reduce amount of milk in cup.

重要安全说明

为避免发生火灾，触电以及人身伤害，在使用家用电器时，需遵守以下基本安全防护措施：

1. 阅读所有相关说明。
2. 本电器预定用于家用及类似应用场合，例如：办公室、商铺及其它工作环境的员工厨房区；家舍；酒店、汽车旅馆和其它居住型环境的旅客使用；以及住宿早餐型环境场合。
3. 请勿直接接触任何发热表面。请使用手柄或者旋钮。特别注意：在直接接触电器高温部件或溅到高温液体的情况下，可能造成皮肤烫伤。
4. 为避免发生火灾、触电以及人身伤害，请勿将电线、插头或意式咖啡机浸入水或其他液体中。
5. 本电器可供8岁及以上儿童使用，行动不便者、精神或智商缺陷者、缺少经验和常识者使用时，须在监督或指导下使用，以确保安全。请勿将本电器用于儿童玩耍。在未受监督的情况下，儿童不可以执行清洁和用户维护工作。
6. 当电器由儿童使用或距离儿童较近时，需有成人看护。
7. 咖啡机在清洗前或在未使用时，需拔掉电源插头。拆装咖啡机部件以及清洁前，必须让咖啡机冷却。
8. 咖啡机必须放在平整桌面进行操作，远离桌子边缘，以防其意外倾翻。
9. 当电源线或电插头受损，电器出现故障或因任何其他方式出现电器损坏时，请勿使用任何电器。请拨打我们的免费售后服务电话，咨询有关电器检查、修理或调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
10. 使用非电器制造商推荐的配套附件可能会导致火灾、触电或人身伤害。
11. 请勿在户外使用。
12. 请勿将电源线搭置在桌台边缘上以及与发热表面接触，包括加热器。
13. 冲泡意式咖啡时，请确保过滤器托架已放置妥当。如果在冲泡周期中途移走过过滤器托架，则可能导致烫伤。
14. 请勿靠近或放置在燃气或电炉上，或放进加热烤箱内。
15. 断开咖啡机电源时，先将控制旋钮调至OFF（关）位置，再拔除插头。
16. **警告：**为防发生火灾或触电，请勿取下此咖啡机的底盖。此咖啡机内部无任何用户可维修的部件。仅允许授权的维修人员执行维修。
17. 请勿将电器用作其他非预期用途。
18. **小心：**为了避免由于热熔断路器的意外重置导致的危险，本电器不能在外接定时器或独立的遥控控制系统的方式下运行。

请妥善保管这些说明！

其他用户安全信息

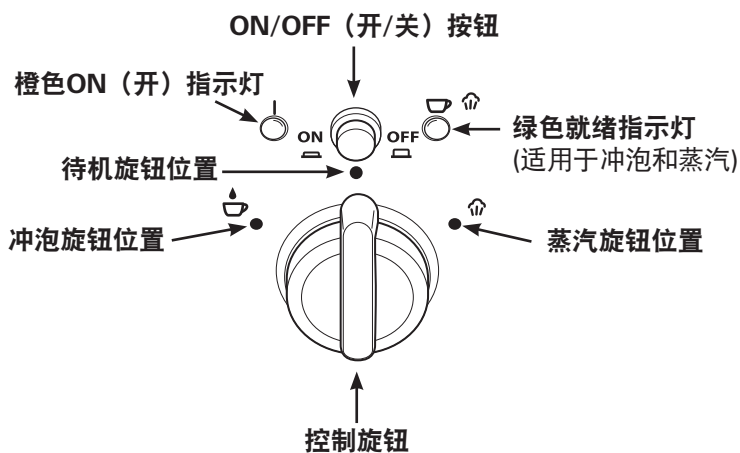
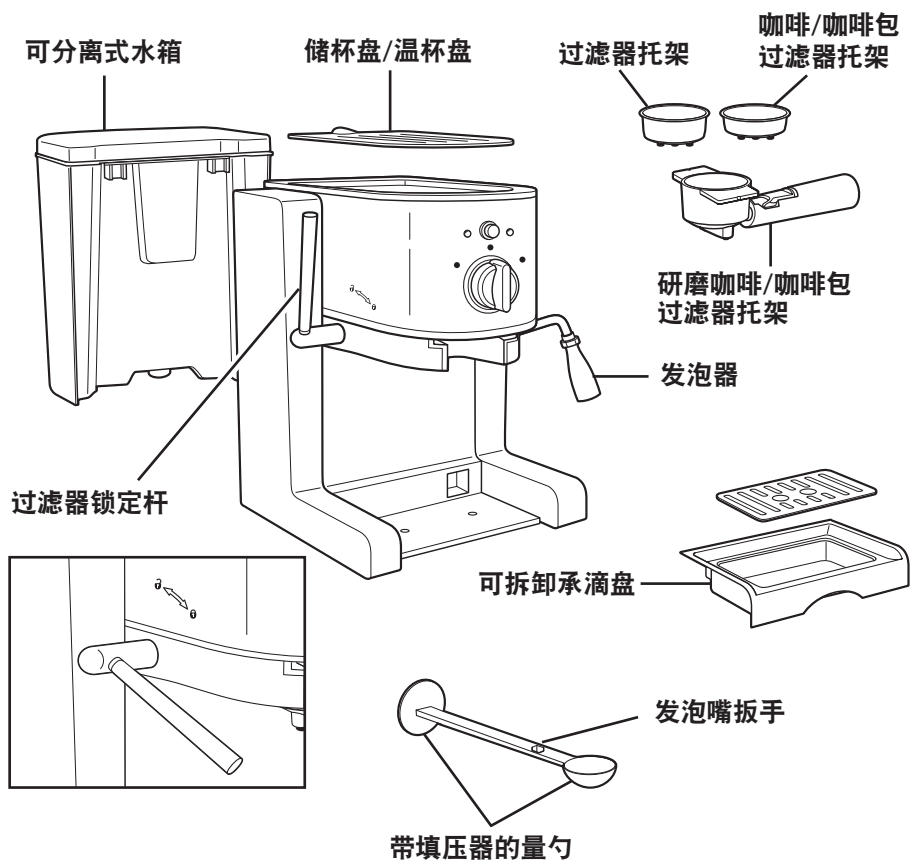
此电器建议于家庭使用。

此电器的电源线长度是经特别设计，以防电源线缠绕或绊倒他人。倘若需要更长的电源线，可使用有认证的电源延长线。电源延长线的额定电功率必须等于或大于此电器的额

定功率。电源延长线使用时需特别注意，以防将其搭设在桌面上，造成儿童扯拉或绊倒他人。

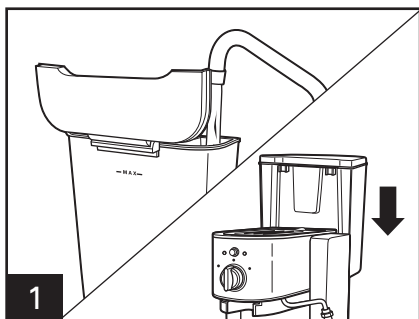
为防电路过载，请勿在此电器的同一电路上使用其他高功率电器。

部件和功能

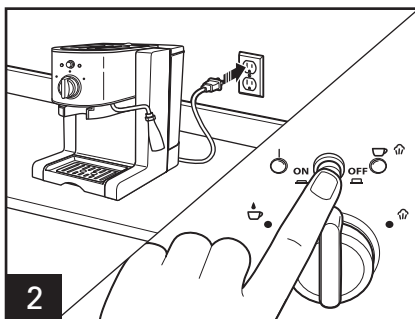


初次使用前 (启动泵)

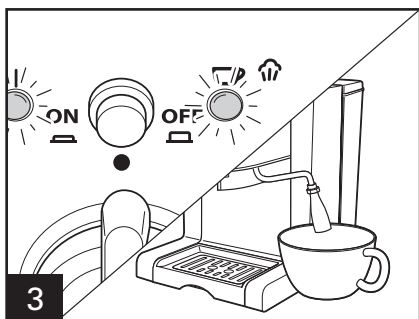
注意：用带清洁剂的温水清洗所有可拆卸部件。任何部件都不可在洗碗机中清洗。初次使用前，水泵必须先启动，以保证正常工作。水箱中无水时操作将导致电器永久损坏。



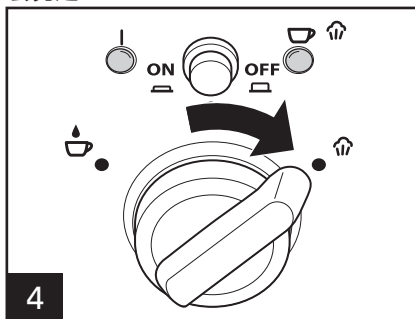
往可分离式水箱中加冷水至最高水位线，并将其稳妥放置在咖啡机背部。



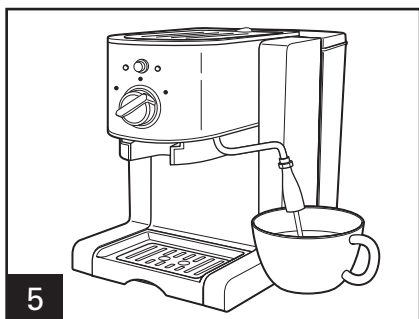
插上电源并按ON/OFF (开/关) 按钮，开启咖啡机。橙色ON (开) 指示灯将会亮起。



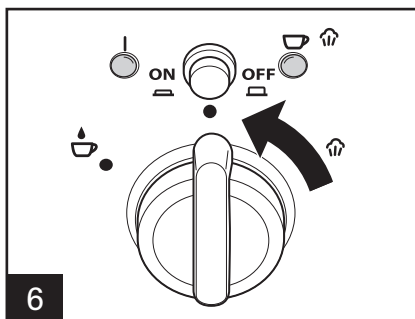
水变热且咖啡机可以使用时，就绪指示灯将变绿。将一个空容器放置在发泡器下，用于接住蒸汽嘴流出的水滴。



将控制旋钮旋至蒸汽☞设置。蒸汽将开始从蒸汽嘴喷出。

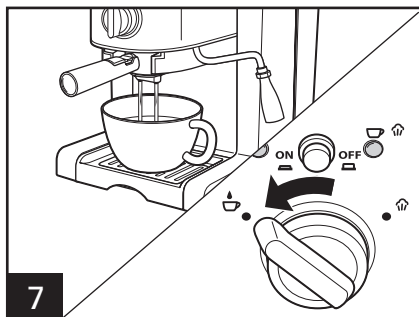


让蒸汽流出约 2 分钟。**注意：**就绪指示灯开始变绿后，在整个操作期间，绿色指示灯将会在亮起和熄灭之间循环。

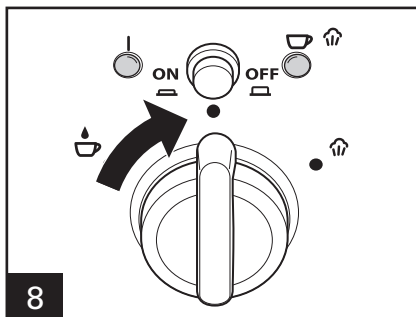


将控制旋钮旋至待机位置。

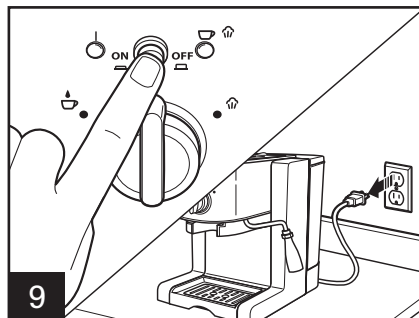
初次使用前 (续)



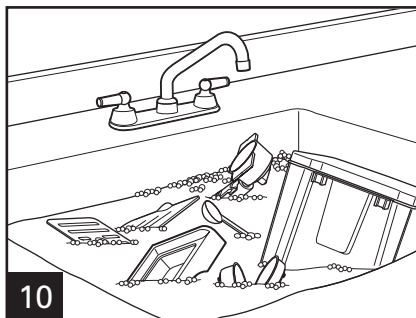
7 在冲泡头下放置一个容器—容器必须足够宽，以接住两个喷口水。将控制旋钮旋至 BREW ☕ (冲泡) 位置并放出水箱中的剩水。



8 将控制旋钮旋至待机位置。



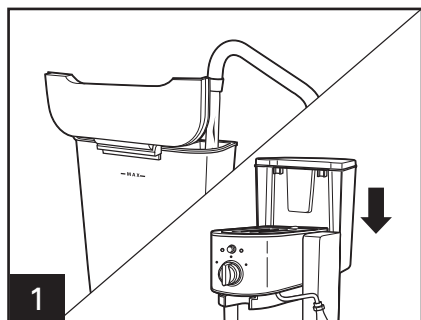
9 按ON/OFF (开/关) 按钮，关闭咖啡机。按钮旁的指示灯将熄灭。拔下插头。



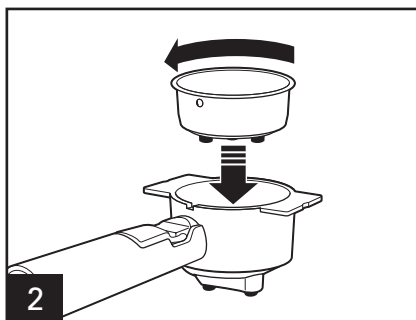
10 用带清洁剂的温水再次清洗所有部件并让其彻底干燥。**警告！触电危险。**请勿将机器、电线或插头浸入水或任何其他液体中。完整说明请参阅 26 页的清洗部分。

使用方法

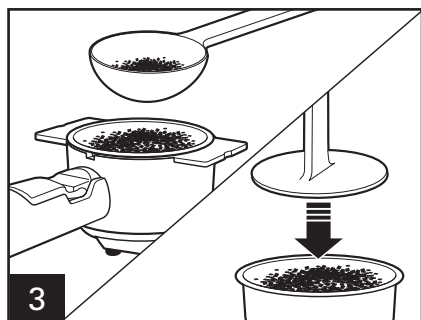
注意：请确保过滤器托架没有任何咖啡残留。以防不能形成适当的密封和损坏咖啡机。



往可分离式水箱中加入所需量冷水，并将其稳妥放置在咖啡机背部。

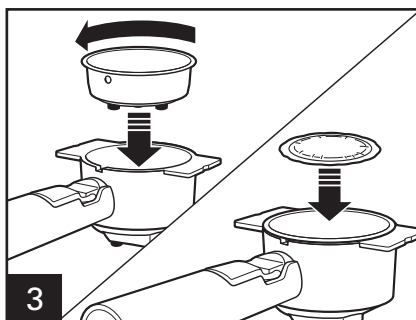


将过滤器托架外部凸耳与过滤器托架内部凹口对齐。将过滤器托架旋转180度，以与底座扣紧。



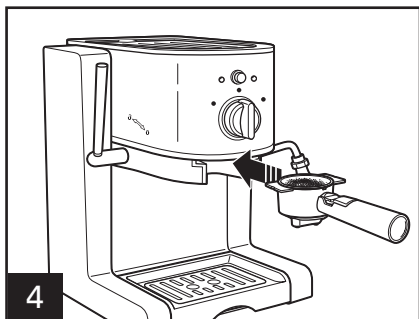
将研磨托架放入过滤器托架。每冲泡一杯咖啡，则加入一咖啡勺研磨咖啡粉。一杯咖啡粉时用浅托架，两杯咖啡粉时则用深托架。使用填压器将咖啡粉压紧，并确保托架边缘无咖啡粉残留。

或

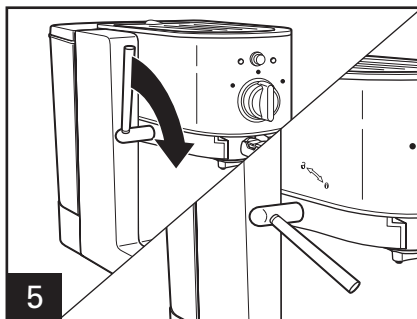


将咖啡包放入过滤器托架。使用ESE（制作简易浓缩）咖啡包时，请总是使用浅过滤器托架。一次请勿往任何一个过滤器托架中加入两个咖啡包。

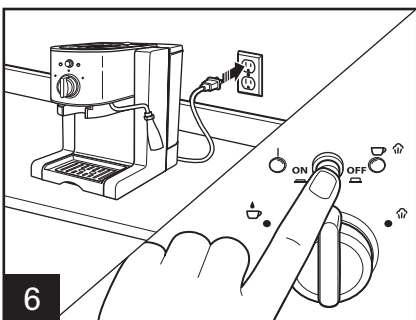
使用方法 (续)



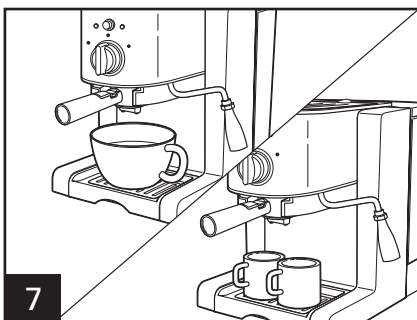
4 紧握手柄，打开冲泡头，对齐过滤器托架的锁定凸耳。插入过滤器，直至其完全滑入后部并不能再推动。



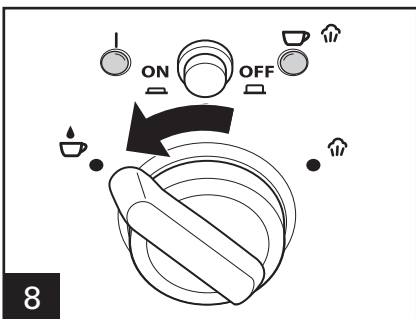
5 拉下锁紧杆，锁紧过滤器托架。锁紧杆稍低于水平位置且不能再下拉时即已锁紧。



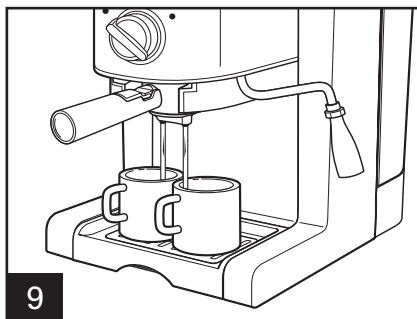
6 插上电源并按ON/OFF（开/关）按钮，开启咖啡机。橙色ON（开）指示灯亮起。水变热且咖啡机可以使用时，就绪指示灯变绿。



7 在冲泡头喷嘴下放一个或两个杯子。如果使用一个杯子，请使用杯口宽的杯子以接住两个喷口的咖啡。

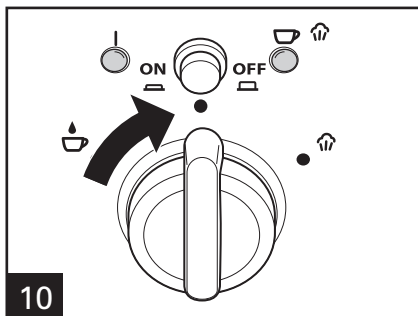


8 将控制旋钮旋至BREW ☺（冲泡）位置，开始流出咖啡。

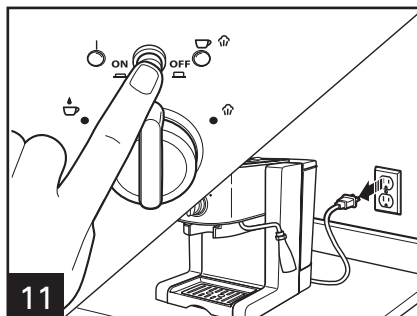


9 随着咖啡的流出，颜色渐渐变浅。移走杯子前，让咖啡从过滤器托架滴 15 至 20 秒。此时将制作出 1 至 1.5 盎司（如使用两个杯，每杯约30-45毫升）或 2 至 3 盎司（如果使用一个杯，约60-90毫升）。

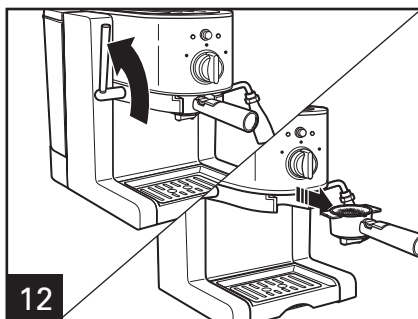
使用方法 (续)



10 将控制旋钮旋至待机位置。



11 按ON/OFF（开/关）按钮，关闭咖啡机。从插座上拔下插头。

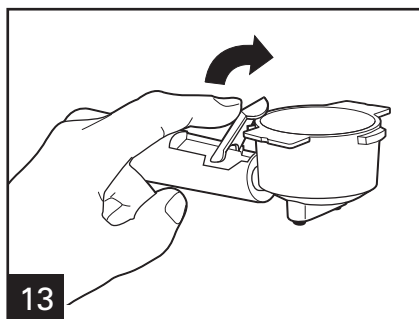


12 稍等1分钟后，再松开锁紧杆并移除过滤器托架。这将允许剩水从泵流出，以完成操作。

注意：

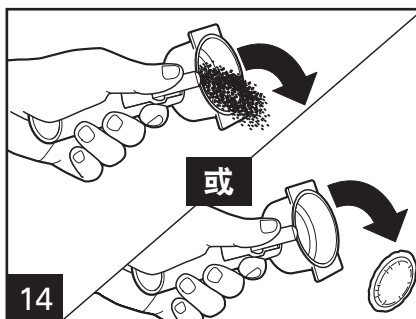
- 冲泡头可能仍有水断续流出。这属产品操作的正常结果。
- 本设备承滴盘中有蒸汽吹扫，如果加热器中有剩水，蒸汽吹扫将不断循环。部分蒸汽可能从承滴盘底下溢出-这属正常现象。

使用方法 (续)

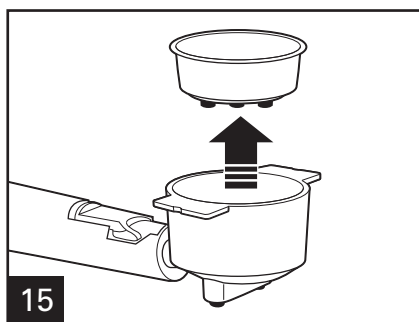


若要倒掉过滤器托架中的咖啡渣和（或）咖啡包，扳起过滤器托架手柄上的塑料控制杆并让其扣紧托架。

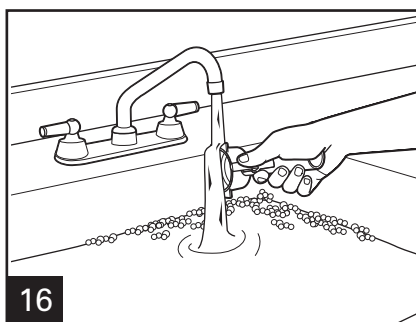
警告：过滤器托架的金属部分可能烫手。



用拇指按住手柄控制杆，清除咖啡渣和（或）咖啡包。



确保过滤器托架已冷却。将咖啡/咖啡包过滤器托架凸耳与过滤器托架底座内部凹口对齐，然后移除托架。

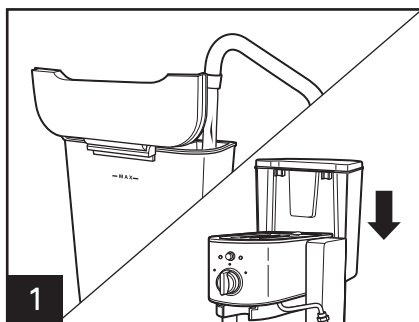


每次使用后，需清洗过滤器托架和冲泡头。参阅 26 页的清洗说明。请勿在过滤器托架中残留咖啡渣，这将阻塞过滤器托架并导致咖啡机发生故障。

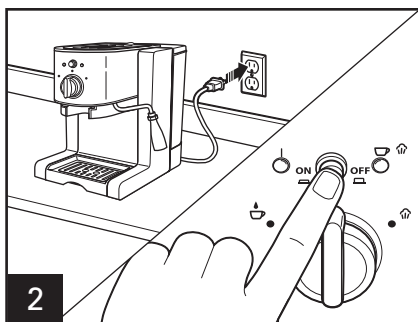
如何热牛奶和打奶泡

警告 烫伤危险。

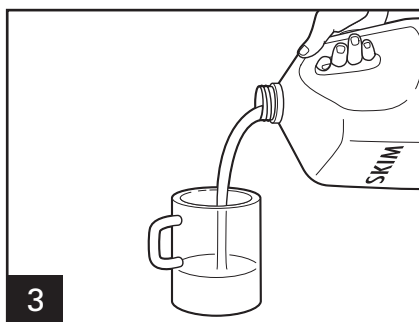
发泡嘴流出的蒸汽和水是热的。



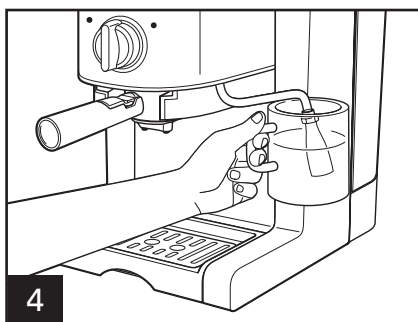
1 确保可分离式水箱中有水并将发泡嘴移到咖啡机右侧。



2 插上电源，按ON/OFF（开/关）按钮，开始加热水。水变热且咖啡机可以使用时，就绪指示灯将变绿。

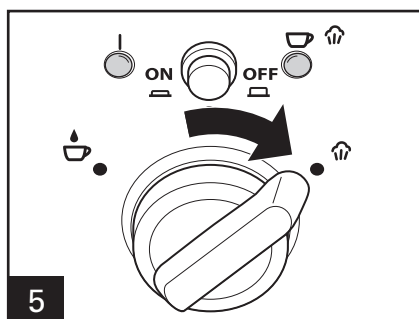


3 往金属或陶瓷杯中倒入 1/3 杯冷牛奶。建议使用不锈钢杯和脱脂牛奶。

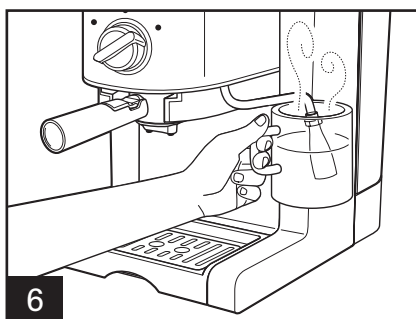


4 将杯子放在发泡嘴下面，杯底和发泡嘴之间留 1/4 至 1/2 英寸距离。

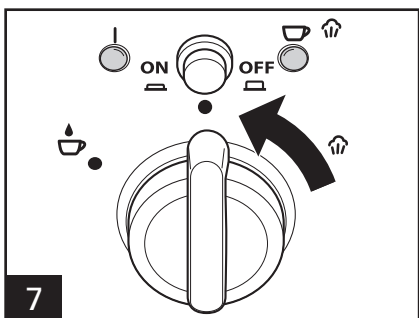
如何热牛奶和打奶泡 (续)



5 将控制旋钮旋至蒸汽 ☁️ 位置。蒸汽将开始从发泡嘴流出。

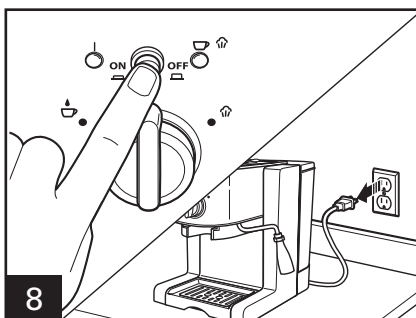


6 若要热牛奶：杯子开始变得烫手时，牛奶即已热好。若要打奶泡：确保牛奶一直覆盖发泡嘴，并将杯子上下移动直至达到理想均匀奶泡。泡沫必须结实并可用勺子舀取。



7 将控制旋钮旋至待机位置，然后从发泡嘴下移走杯子。

注意：每次使用蒸汽后，为防止阻塞发泡嘴，请将装水的杯子放在发泡嘴下面并在杯中“蒸汽”，从而清理阻塞物。



8 按ON/OFF（开/关）按钮，关闭咖啡机。从插座上拔下插头。

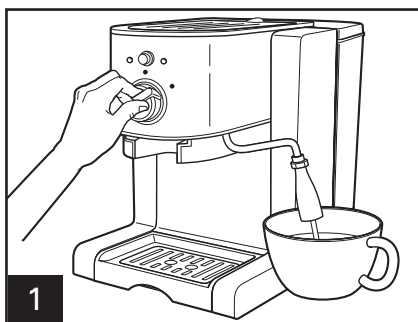
食谱


Espresso (意式咖啡)	按照说明，一次冲泡一至两杯。可选：加糖调味。
Cappuccino (卡布奇诺)	将 1/3 杯咖啡、1/3 杯热牛奶和 1/3 杯发泡牛奶混合。用豆蔻粉、肉桂粉、巧克力粉或香草调味，口感最佳。
Latte (拿铁)	将半杯咖啡与半杯热牛奶混合。用豆蔻粉、肉桂粉、巧克力粉或香草调味，口感最佳。
冰咖啡、冰卡布奇诺或冰拿铁	将上述饮品混合，然后加冰。
Mocha (摩卡)	将 1 盎司浓巧克力糖浆与 1/3 杯咖啡混合。加入发泡或热牛奶。

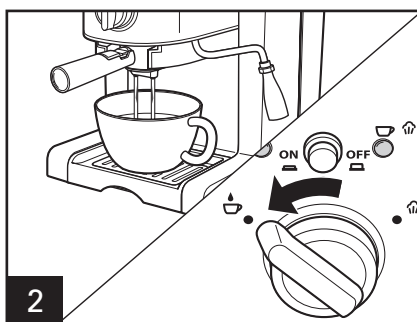
清洗


警告 触电危险。

擦拭咖啡机外部或冲泡头之前，请先断开电源。请勿将电线、插头或底座浸入任何液体中。

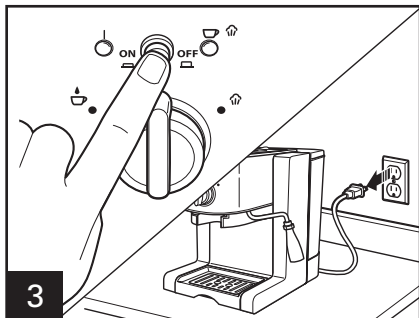


1 确保咖啡机已开启且绿色就绪指示灯亮起。将控制旋钮旋至蒸汽  位置，让蒸汽在杯中流出约 30 秒，然后将控制旋钮旋至待机位置。

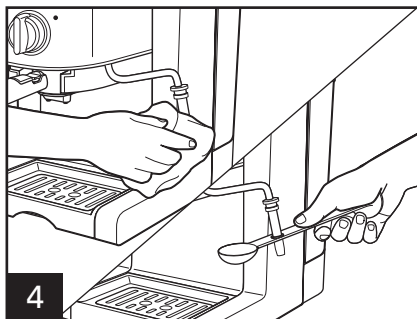


2 在冲泡头下放置一个足够宽口的容器，以接住两个喷口的水。将控制旋钮旋至 BREW  (冲泡) 位置，并让喷口流出至少 1 杯水。

清洗 (续)

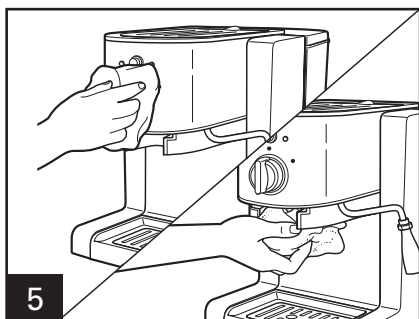


将控制旋钮旋至待机位置，再按ON/OFF（开/关）按钮，关闭咖啡机。拔下插头。

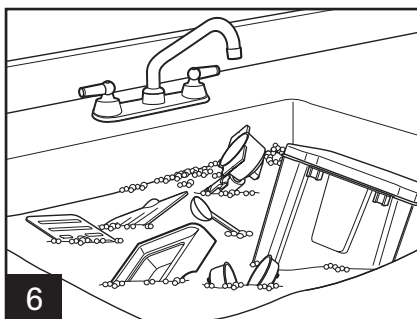


让咖啡机完全冷却，然后拆下发泡嘴嘴套并用布从上到下擦拭发泡嘴。

其他用途：用填压器上的扳手拆下发泡嘴，并用带清洁剂的温水清洗。



用温水和湿布仔细擦拭咖啡机外部和冲泡头。



用带清洁剂的温水清洗所有部件并让其彻底干燥。切勿在洗碗机中清洗任何部件。

冲泡意式咖啡小贴士

- 为达到最佳效果，请使用新鲜研磨的黑色烘焙意式咖啡。
- 如果使用已研磨意式咖啡，请将未使用部分存放在密封容器中并避光放置于凉爽位置最多一周时间。
- 咖啡研磨方式将影响咖啡口感及咖啡机的工作方式。如果研磨过粗，水很快从咖啡中流过，这会导致咖啡口味淡。如果研磨过细，咖啡口味会太重或发苦，而且咖啡渣可能会阻塞过滤器。
- 若要较热意式咖啡，则先用初次冲泡的热水预热过滤器托架、研磨咖啡过滤器和咖啡包过滤器，让水流几秒钟，然后倒掉。**警告：**过滤器托架、研磨咖啡过滤器和咖啡包过滤器是热的。
- 咖啡豆可在**咖啡研磨机**中研磨。为达到最佳效果，请使用 Hamilton Beach 咖啡研磨机并使用精细设置。如果在商店或使用磨碎机研磨，请使用比意式咖啡粗 1 至 2 槽口的设置。
- 将意式咖啡粉研磨成砂砾状，像盐或沙子。如果看似粉末，感觉像面粉则表示研磨过细。如果咖啡研磨过细，则水无法从咖啡中流过。
- 意式咖啡包使冲泡一杯口感极佳的意式咖啡变得简单，而且清洗也如同丢掉已使用的咖啡包般轻松。在很多本地咖啡屋和专用家居用品店均可购买咖啡包。网络搜索“咖啡包”也可提供许多咖啡包供应商。
- 总是使用冷水制作咖啡。温水或其他液体将导致设备损坏。
- 过滤水将冲泡出口感最佳咖啡。

故障排除

没有咖啡流出。

- 水箱中没水？
- 水箱是否正确放置到位？
- 确保过滤器中没有过多咖啡粉。
- 过滤器托架是否正确放置在意式咖啡机上？
- 清洗过滤器、过滤器托架和冲头。
- 过滤器托架上的小孔可能被阻塞。用牙签或拉直的回形针清除阻塞物。

运行咖啡机时有噪音。

- 水箱中没水？
- 水箱是否正确放置到位？
- 过滤器托架是否正确放置到位？

意式咖啡口味太淡。

- 总是使用新鲜意式研磨咖啡粉并向下压紧咖啡粉。
- 咖啡粉使用次数越多口味越淡。（1次冲泡=1至1.5盎司，约30-45毫升）
- 确保过滤器中有足够的研磨咖啡粉。
- 咖啡研磨过粗。
- 尝试其他品牌咖啡或烘焙咖啡。

意式咖啡口味太重或发苦。

- 使用太多研磨意式咖啡粉。
- 咖啡粉过细。
- 将控制旋钮旋至待机位置前，蒸煮更久时间。
- 使用 Hamilton Beach 咖啡研磨机。

不容易打奶泡。

- 总是使用新鲜冷牛奶。（建议使用脱脂牛奶）。
- 使用冷不锈钢杯并在发泡时轻轻上下晃动杯子。
- 清洁发泡嘴。
- 尝试发泡更多牛奶；减少杯中牛奶用量。

Model/型号:
40791-CN

Type/类别:
EM03

Rating/规格
220V~ 50Hz 1350W

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