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## Модель 40792. Кофемашина для приготовления эспрессо и капучино.



### FEATURES

- 15 bar Italian pressure pump for excellent extraction and rich crema
- Patented Slide & Lock™ filter holder makes setup easy
- Removable water reservoir and drip tray
- Swiveling steam wand for steaming and frothing milk
- Works with espresso pods or ground espresso
- Selector dial for espresso and steam functions
- Cup warmer
- Indicator lights

Dimensions (inches): 11.6 H x 9.6 W x 12 D

### FAQS

#### How do you make espresso?

1. Fill the water removable water reservoir to the MAX line with cold water. Return it securely to the back of your espresso maker.
2. Select either your single or double shot filter and lock it into your portafilter. Align the raised dimples to lock it in place.
3. Using the scoop provided, add in 1 tablespoon (15ml) of ground espresso for the single server or 2 tablespoons (30ml) for the double into your portafilter. Using the back of your scoop as a tamper, press the espresso grounds. TEST KITCHEN TIP: When tamping down your ground espresso, don't sit the portafilter directly on the counter. Rest the lip of it on the edge of the counter so you don't apply pressure to the bottom screws on the portafilter.
4. Slide your portafilter into place at the front of your espresso machine. Push it all the way in until it can't go any further.

5. Pull down on the lever at the side to lock your portafilter into place.
6. Put your cup under the portafilter spouts.
7. Turn the knob to BREW and watch as your cup(s) fill with hot and delicious espresso. As the espresso brews, it will gradually look lighter in color. Press the knob back to off when you've brewed the desired amount.

### **How much espresso is in each shot?**

We recommend letting your espresso machine to run for 15-20 seconds before removing your cup. If you are using the single-serving filter, this will give you 1-1.5oz of espresso. If you are using the double-serving filter, it will give you 2-3oz.

### **How do you clean the portafilter?**

Our portafilter was designed to be easy to clean. Flip the lever on the handle up and use your thumb to hold it in place.

Dump the contents of your filter into the garbage or compost.

After making sure your portafilter and filter are cool to the touch, twist the filter out of the portafilter.

Wash your portafilter and filter in warm soapy water and allow it to dry.

### **Is this espresso machine dishwasher safe?**

No. While the outside of the machine is easy to clean with a warm damp cloth, you'll want to hand wash all the removable parts in warm soapy water. Putting the removable parts in the dishwasher can change their color and make them unsafe to use.

### **Does this espresso maker fit under a countertop?**

Most likely, yes. Despite being very powerful, this espresso maker has a surprisingly small profile and is lighter weight than most other machines. The dimensions in inches are 11.6 H x 9.6 W x 12 D.

### **How long does it take to fill a cup?**

If the water from the reservoir is heated, it should take less than 5 seconds for the espresso to start pouring. A full demitasse will take between 15-20 seconds.

### **Does this espresso machine automatically stop itself?**

No, it doesn't. You will need to turn it off when the desired amount of espresso is in your cup.

### **What size is the tamper?**

It is a lightweight plastic 50mm tamper. The portafilter will work with any 50mm tamper.

### **What size cup will fit under the portafilter spout?**

A teacup and average size mug will comfortably fit under the spout. A travel mug will be too large. When the portafilter is locked in place, there will be about 4 ½ inches from the drip tray to the spout.

### **Does this espresso maker come with a milk cup for steaming?**

No, it doesn't. You should purchase your milk cup separately. We recommend a metal or ceramic cup.

### **Are the parts BPA-free?**

Yes, all the plastic that comes in contact with food is BPA-free.

## **DETAILS**

To make a delicious espresso, cappuccino or latte at home you only need a few things — your favorite espresso beans ground to perfection, cold milk and an affordable and expertly engineered espresso machine. Our Espresso & Cappuccino Maker not only makes a rich and

flavorful cup of espresso, it has features to make the process easier in every way, from brewing to frothing to cleaning.

### **Brewing Espresso is Easy**

If you've ever tried to make espresso in a home or professional machine, you've undoubtedly experienced blindly feeling for the spot to lock the portafilter into place. We've solved that problem with our patented Slide & Lock™ technology which allows you to slip the portafilter in and lock it by swiftly pulling a lever. This also cuts down on overflows and messes since you'll know it's always securely set.

### **Small Profile, Powerful Performance**

This espresso machine takes up very little counter space while still delivering 15 bars of pressure. This amount of pressure is ideal for quickly steaming and frothing milk and creating a cup of espresso with a deliciously rich crema.

### **Froth & Warm Milk**

For whipping up a cappuccino or latte, use the frothing nozzle on the right-hand side of your espresso maker. One great feature of the frothing mechanism is that it will froth continuously as long as it is in the on position and has water in the reservoir, letting you make as much warmed or frothy milk as you like. The nozzle can also be moved out and up into a comfortable position for your hand for expert frothing and warming. You'll need a metal or ceramic cup (sold separately) to heat your milk in. **Test Kitchen Tip:** *Always use cold milk when steaming or frothing milk for best results.*

### **Smart Design**

You'll also receive two filters to go into your portafilter which are easy to remove for quick cleaning. To dump out the grounds, the portafilter has a built-in lever that you flip into place with the flick of your thumb. Keep your demitasses or favorite coffee mugs warm and ready by placing them on the cup warmer on top of your espresso machine.

### **Quick & Easy Cleaning**

Cleaning our Espresso & Cappuccino Maker is easy, too. The scoop and tamper tool that comes with your espresso maker has a convenient wrench built into its body to remove the nozzle from your milk frother. Not only is the water reservoir removable, but so is the tray holder for easy cleaning. You can quickly dump excess grounds and water and then give each removable part a clean in warm soapy water. Dry your parts, put them back into place and you're ready to start brewing again.

### **Test Kitchen Tips for Making Espresso**

- For the best results, always use fresh-ground, dark, espresso roast coffee
- Espresso beans may be ground in a coffee grinder. For best results, use a coffee grinder on a 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.
- The grind of the coffee will affect the taste of the coffee and how your espresso maker works. If the grind is too coarse, water will flow quickly 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.
- 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 espresso.
- If you decide to use espresso preground coffee, store the unused portion in an airtight container and keep in a cool, dark area. For best results, your preground espresso should be stored for up to a week.
- 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

brew water. Just remember to be careful — the metal parts of the filter holder will be hot.

- 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, specialty housewares stores or online.
- Always use cold water to make coffee. Warm water or other liquids could damage your espresso maker.

## Модель 40715. Кофемашина для приготовления эспрессо.



### FEATURES

- Café-quality results
- Works with easy serving espresso pods or ground espresso
- No-fuss milk frother for cappuccino
- Powerful 15-bar Italian pump
- Simple push-button operation
- Easy-fill removable water reservoir

Dimensions (inches): 13 H x 12.31 W x 8.2 D

### DETAILS

You can't visit your favorite European café every weekend. But when the aroma of this espresso maker's rich, café-quality espresso reaches your nose, you just might be able to pretend. It makes excellent cappuccino, too.

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