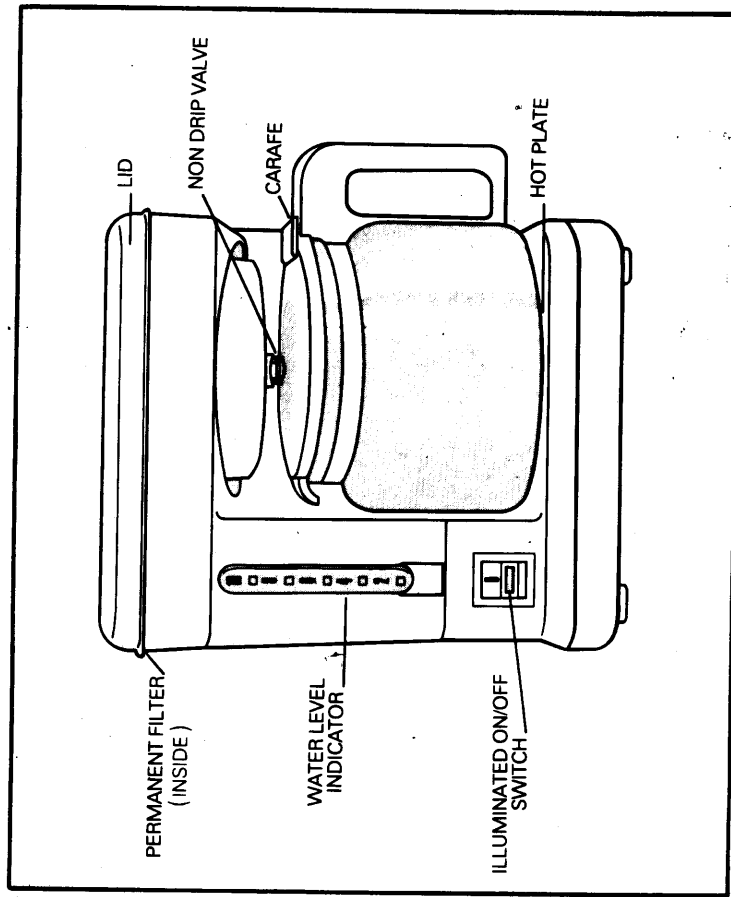


DO READ THESE INSTRUCTIONS BEFORE USING THE COMPACT COFFEE MAKER AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.

1. FAMILIARISATION



2. PREPARATION FOR USE

CONNECTION TO THE MAINS SUPPLY.

First check that the voltage marked on the product corresponds with your supply voltage.

WARNING – THIS APPLIANCE MUST BE EARTHED – TO FIT A PLUG SEE BELOW.

IMPORTANT

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

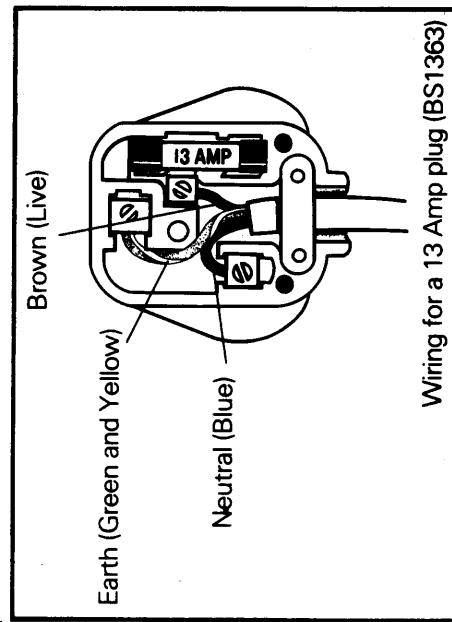
GREEN AND YELLOW – EARTH BLUE – NEUTRAL BROWN – LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The **GREEN AND YELLOW** wire is the **EARTH** and must be connected to the terminal which is marked with the letter **E** or by the earth symbol \perp or coloured **GREEN** or **GREEN AND YELLOW**.

The **BLUE** wire is the **NEUTRAL** and must be connected to the terminal which is marked with the letter **N** or coloured **BLACK**.

The **BROWN** wire is the **LIVE** and must be connected to the terminal which is marked with the letter **L** or coloured **RED**.



If a 13A (BS1363) fused plug is used, it must be fitted with a 13A fuse. If in doubt consult a qualified electrician who will be pleased to do this for you.

This product conforms to EEC Directive 82/499/EEC with respect to Radio Interference Suppression.

3. HOW TO USE

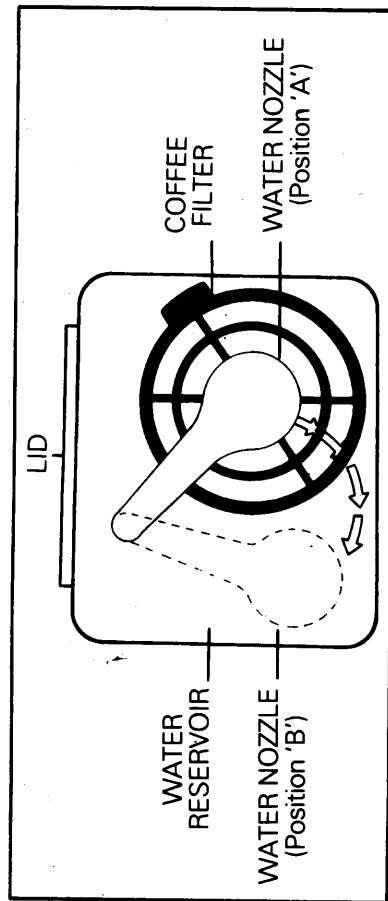
3.1 Before making coffee for the first time it will be necessary to cleanse the machine by operating the appliance with the maximum capacity of water but without using ground coffee (as 3.4).

3.2 When all the water has passed through the appliance – discard the hot water – switch off and then rinse all the accessories in warm water. This action will wash away any dust that may have gathered inside the machine during manufacture and storage.

3.4 To Prepare Filter Coffee

3.4.1 Lift the lid of the appliance to gain access to the water reservoir and the coffee filter.

3.4.2 Swing the water nozzle into position 'B' and add coffee, approx 1 rounded dessertspoon per cup, depending on taste, into the filter.



3.4.3 Replace the water nozzle back to position 'A' (ie centrally over coffee filter) and fill the reservoir to the required level (water level is shown by indicator on front of appliance) with fresh cold water.

3.4.4 Ensure the carafe is sitting in its correct position (see diagram in Sec. 1) and close the lid of the appliance.

3.4.5 Plug in the machine and switch on. The switch will light up to show that the power is on to the machine. This light will remain lit as long as the machine is left switched on.

3.4.6 Within a few minutes, the water will start to filter through the machine into the carafe. When the filtering process is complete, leave the appliance switched on and the hotplate will then keep the coffee hot. NB When you remove the carafe from the appliance a non-drip valve will automatically operate to stop any drops of coffee dripping onto the hotplate. Replacement of the carafe automatically opens the non-drip valve and allows any remaining coffee to filter through into the carafe.

3.4.7 When the coffee carafe is empty, switch off the machine and allow to cool before cleaning or making further supplies of coffee.

4. HINTS/TIPS ON USE OF COMPACT COFFEE MACHINE

- 4.1 Serve the coffee black or with warmed milk, cream or milk substitute. Brown or white sugars can be used as sweeteners for coffee. Choose either neat cubes which easily dissolve, or the coarse regular brown coffee sugar crystals. Or for a change simply add a spoonful of honey or maple syrup and stir well.
- 4.2 Do not keep filtered coffee on the hotplate for more than one hour and do not reheat it otherwise it will become bitter. Never boil filtered coffee.
- 4.3 Use the correct measurements for coffee. You will generally need one rounded dessertspoon of medium fine filter coffee for each cupful.
- 4.4 For the best results use only medium fine ground coffee in this appliance.
- 4.5 Grease or sediment on coffee making equipment can impair the taste, ensure the appliance is cleaned before use (See 3.1) and thoroughly clean carafe after each use.
- 4.6 Always use fresh drawn cold water to make coffee. Let the tap run for a few moments – particularly first thing in the morning.

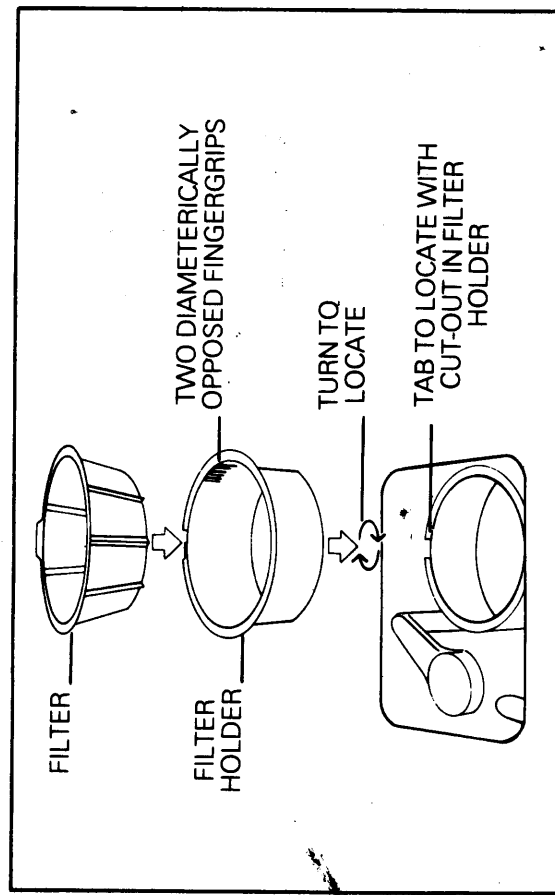
5. SAFETY IN USE

- 5.1 This appliance should be situated out of the reach of children.
- 5.2 Do not let the supply lead hang over the edge of the table or kitchen worktop, or touch hot surfaces.
- 5.3 Ensure the appliance is placed on a firm surface and close to an electrical socket outlet.
- 5.4 Always switch off the appliance and unplug from the mains socket when not in use and before cleaning.
- 5.5 Do not immerse the appliance in water.
- 5.6 Do not attempt to remove the filter whilst the appliance is in operation.
- 5.7 Before re-using the appliance, allow it to cool down before adding any more water.

6. CARE & CLEANING

BEFORE ATTEMPTING ANY CLEANING OPERATION, ENSURE THE PLUG IS REMOVED FROM THE MAINS SUPPLY SOCKET.

- 6.1 Allow the appliance to cool completely.
- 6.2 Wipe the main body with a clean damp cloth.
- 6.3 The glass carafe, filter and filter holder can be washed in warm soapy water – to remove see 6.4.
NB These items are NOT dishwasher safe.
- 6.4 To remove the filter holder, proceed as follows:
 - 6.4.1 Remove plug from mains supply socket.
 - 6.4.2 Lift lid of appliance and swing the water nozzle until it is over the reservoir (position 'B' shown in 3.4.2).
 - 6.4.3 Lift out the filter.
 - 6.4.4 Using the fingerrips inside the filter holder rotate the holder anti-clockwise and lift it away from the body of the appliance.
 - 6.4.5 Assembly is a reversal of the above procedure.



DO NOT IMMERGE THE APPLIANCE IN WATER.

DO NOT USE ANY HARSH ABRASIVE CLEANSERS.

NB Replacement filters – Nylon type No. 3692
Gold type No. 3693

7. DESCALING

To prevent a build-up of deposits in hard water areas, do ensure that the reservoir is completely empty after use. It may be necessary to periodically descale your machine.

To do this, pour a measure of half water/half vinegar into the reservoir and operate as if you were making coffee.

Repeat this a further three times but using COLD WATER ONLY to thoroughly rinse out the appliance.

Alternatively a proprietary brand of descalent suitable for coffee makers or plastic kettles can be used, following the instructions given by the manufacturer.

8. RECIPES

IRISH COFFEE

Ingredients

- 2 tbsp Irish Whiskey
- 1-2 tsp sugar
- Hot Coffee
- Double Cream

Method

1. Warm a stemmed glass or goblet by running under hot water.
2. Pour the Irish Whiskey into the warmed glass adding the sugar.
3. Fill with hot coffee to within 1 inch of the brim and stir well.
4. Slowly pour some double cream over the back of a teaspoon allowing it to float on top of the coffee.
5. Drink through the cream without stirring.

For Highland Coffee, prepare in the same manner, using Scotch Whiskey instead of Irish Whiskey.

For Calypso Coffee, prepare in the same manner using Tia Maria.

For Cherry Coffee, prepare in the same manner using Cherry Brandy. Drizzle an additional teaspoon of Cherry Brandy over the Cream, so that it is tinged pink and garnish with one or two unstemmed cherries.

For Cafe Menthe, prepare in the same manner using creme de menthe, and lightly whipped double cream. Serve with thin chocolate mint wafers.

For Mexican Coffee, prepare in the same manner, using Kahlúa and lightly whipped double cream. Serve sprinkled with finely grated chocolate.

JAMAICAN COFFEE COCKTAIL

Ingredients

- 2 ~~1~~ 2oz dark Jamaican Rum
- 6-8 fl oz. freshly made coffee, well chilled and sweetened to taste
- Ice Cubes
- Double cream, chilled and lightly whipped.
- Ground Cinnamon, grated nutmeg or chocolate

Method

1. Combine the rum and chilled coffee in a tall glass. Stir well and add ice.
2. Spoon cream over the coffee.
3. Sprinkle with Cinnamon, nutmeg or chocolate.
4. Serve with straws and a cocktail spoon.

CAFE A L'ORANGE FRAPPE

Ingredients

- 1 fl oz. freshly made and chilled coffee, sweetened to taste
- 2 tbsp Grand Marnier
- 1 tbsp double cream, chilled
- Grated orange zest and a twist of Orange peel
- Crushed Ice

Method

1. Stir the coffee, Grand Marnier and cream together until thoroughly blended.
2. Put some crushed ice into a small cocktail glass and pour the cocktail over the ice.
3. Sprinkle with some grated orange zest and garnish with a twist of orange peel.
4. Serve with short straw.

CAFE RUMBA

Ingredients

- 6 fl oz. freshly made and chilled coffee, sweetened to taste
- 1 scoop Vanilla or Coffee ice-cream
- 2 tbsp Jamaican Rum
- Ground Cinnamon, grated nutmeg or chocolate

Method

1. Pour coffee, ice-cream and Rum into an electric blender and blend until completely smooth.
2. Serve in a tall glass, sprinkled with Cinnamon, nutmeg or chocolate.

CAFE ALEXANDER

Ingredients

- 1 fl oz. freshly made coffee, well chilled and sweetened to taste
- 1 ~~1~~ 2 tsp dark cream de cacao
- 2 ~~2~~ 1/2 tsp brandy
- 1 oz. double cream, chilled
- Ground Cinnamon, grated nutmeg or chocolate
- Cracked ice

Method

1. Put some cracked ice into a cocktail shaker.
2. Add coffee, creme de cacao, brandy and cream. Shake well until frothy and strain into a cocktail glass.
3. Top with finely grated chocolate, nutmeg or cinnamon.

Coffee blends well with a range of flavours try some of the following ideas.....

1. Infuse coffee with pieces of cinnamon stick, crushed cardamon pods or cloves for a delicious hint of spiciness.
2. Add a thinly pared slice of lemon or orange zest to black coffee or add a little strained juice of an orange or lemon for just a hint of refreshing citrus flavour.
3. Grated chocolate served in iced coffee improves the flavour. Or add a swirl of whipped cream to black coffee and decorate with a flourish of chocolate curls.
4. To round off a dinner party, try a Cafe Royal.
Put a sugar lump on a spoon, pour over cognac and set alight. Pour immediately into a cup of hot coffee and stir until the sugar is dissolved.

9. AFTER SALES SERVICE

Should this product fail to operate – check that the connections to the plug are secure and the fuse is not blown.

If the product still fails to operate, remove the mains plug and carefully pack, enclosing your name and address and reason for return. If within the guarantee period please state when and where purchased and provide proof of purchase.

SEND TO: Customer Service Department
PIFCO SALTON
Failsworth
Manchester M35 0HS

GUARANTEE

This product is guaranteed for a period of one year from the date of purchase or hire purchase against mechanical and electrical defects. It is particularly important that the purchaser should carefully read the instructions provided in order to get maximum use from this product.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply, or dismantled or interfered with in any way or damaged through misuse.

Under this guarantee the Company undertakes to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights as a consumer under The Sale of Goods Act 1979 or in general against any retailer selling the product to you.

Guarantee cards are not acknowledged, but we ask that you kindly fill in details on the card and return it as soon as possible so that date of purchase can be quickly established if service within the guarantee is required.

IMPORTANT NOTICE

If a fault occurs, first check that the product is being used correctly, in accordance with the operating instructions.

The following may also save you time and inconvenience.

1. Check that the connections to the plug terminals are secure and that the fuse is not blown.
2. Keep the packaging until you are satisfied that the product is operating correctly.