

## Kambrook aspire espresso maker manual

INSTRUCTIONS EASY STEM POLLEZZACAPPUCCINOMAKERKES110ImportPli Please keep your instruction book for future use. In case you need assistance with the apparatus of Yourkambrook, contact our customer service on 1300 139 798 (Australia) or 0971 3980 (Newzaland). Alternatively, visit us on our Web site Atwww.kambrook.com.Aucontents P4Kambrook recommended FirstImportant Safety: Please keep the book support for the future., We believe that the safety performance is the first priority in a AnyConsumer product, so that you, our valued customers can be confident and trust our products. We ask that any electrical appliance that is used is operated in a reasonable manner with due care and attention to the following important operating instructions. Important safeguards for your Cappuccino Kambrookeasy Step Cappuccinoà ¢ â ¬ Â ¢ Do not immerse cord, plug or easy step when the device is not being used the manufacturer of cappuccino in water or before cleaning. any other liquid. Ã ¢ â ¬ Â ¢ Do not leave the appliance on a dry, supervised to ensure they do not surface. Play with the device.  $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$  This appliance is only for domestic use.  $\tilde{A} \notin \neg \varphi \hat{A}$  Prior to fully utilize the power cord.  $\tilde{A} \notin \hat{a} \neg \hat{A} \notin$  Do not place this appliance on or near to others by its intended use. Do not use outdoors. A hot gas or electric burner, or where  $\tilde{A}$  ¢  $\hat{a} \neg \hat{A}$  ¢  $\hat{a} \neg \hat{A}$  ¢  $\hat{a} \neg \hat{A}$   $\tilde{A}$   $\tilde{A$ maintenance, is the heating when the apparatus is recommended to access this equipment to an outlet current. Please be executed in the switch allowed closer and disconnected when not in use. Kambrook assistance center for controlling the indicator button Å ¢ â, ¬Å pressureÅ Å »once - only use cold water in the water tank, every two years. Do not use other liquids.  $\tilde{A} \notin \hat{a} \neg \hat{A} \notin \hat{a} \neg \hat{A} \notin Before$  removing the cap of the water tank, never use the appliance without water, make sure the cap of the cap of the water reservoir and the filter holder are securely protected when using  $\tilde{A} \notin \hat{a} \neg \hat{A} \notin$  to avoid possible burns from hot steam appliance. And the water, never remove the cap of the water tank or the filter holder while there are always make sure that the cap of the water tank. Clean around the seal and remove the center before the steam pressure. Valve Area (never use if seal is damaged or defective). A ¢ â ¬ Â ¢ Refer to page 10 for instructions on how to release the pressure vapore.4 Important safeguards for allelettrici equipment - Completely remove the power cord before use. A ¢ â, ¬ â ¢ This appliance is only for domestic use. - Do not let the power cord before use this appliance for anything other than its intended use. Do not use the edge of a bench or table, touch in moving vehicles or boats. Do not use hot surfaces or tie. outdoors. Misuse Cause injury. - To protect against electric shock do not immerse the power cord, power plug or à ¢ â, ¬ ¢ the installation of a residual current device in water or any other liquid. The device (safety switch) is recommended - the appliance is not intended for use to provide additional security protection by people (including children) with when using electrical appliances. It has reduced physical, sensory or mental it is advisable that a safety switch with functionality or lack of experience A nominal residual operating current and knowledge, unless supervisioning from 30 mA have been installed supervision or instruction the electrical circuit that provides the the Use the appliance from a device. See your electrician per person responsible for their security. Advice. A ¢ Professional â ¢ Children must be monitored to make sure they don't play with the appliance. Attention: For Avoid Å ¢ â ¢ it is advisable to regularly inspect possible burns from the heat. To avoid a steam and water danger, never use the appliance if the power cable, open the water tank cap plug or appliance at the nearby pressure all before. Authorized Kambrook Service Center for Exam and / or Repair. A ¢ â ¢ Any maintenance Beyond cleaning must be carried out at an authorized Kambrook service center. 5Your Easy Step Cappuccino Maker1. 3 BREW / steam position 6. Filter support and 2 stainless steel filters Selector control (1-2 cup filter and 2-4 cup filter) 2. Tank cap with pressure indicator button 7. Tray trimming drip 8. Tank with cover3 Hinged. Heating plate cup 9. Stainless steel JUG4 foam. Å, Powera and a HeatingÅ ¢ turns on 10. Spoon5 coffee measurement. Steam pipe and nozzle not shown Removable cappuccino Å ¢ ¢ Foam cleaning tool Enhancer6operating InstructionSbefore use Easy Step Fig. 1Cappuccino Å ¢ ¢ turns on 10. Spoon5 coffee measurement. Steam pipe and nozzle not shown Removable cappuccino Å ¢ ¢ Turns on 10. Spoon5 coffee measurement. stainless steel filters Pour cold water In the tank. Filland foam jug with a delicate detergent and 5 millimeters below the visible waterwater. Rinse and dry carefully. Tubes (fig 1). Do not fill to the topIT it is recommended to make one of the tank or there will be no operation of beer beetries with enough area to generate water steam.cold but without coffee à ¢ â ¢ s crew the water tank cap backbefore do yours First express or on the top of the water tank, MakingCappuccino (see how to prepare coffee). For sure, Beforedoing is securely fixed so, the remaining powder remaining powder remaining powder remaining powder remained inside the operation of the appliance. The Easy Step Cappuccino Maker Note: Do not use hot or hotbe removed. Water to fill the water tank.pre-heating cups ATTENTION: Do not pour water in optimal waterfor coffee temperature, use of the tank while the selectorThe plate heating will be HeatingWhenever The device is switchedon to power outlet. How do an espressofilling water tanka â ¢ Turn off the power outlet and remove the plug.Ã ¢ ¢ Make sure the BREW / Steam selector control is in the center of the control sector.Ã ¢ â ¢ Make sure that the indicator button pressure on the water tank cap is Down and wire with the upper cap of the cap. 7 OPERATING INSTRUCTION CONTINUEDPRIVERING Coffee Correct incorrect Level of pressure a ¢ Remove the filter Holder by turning 45 degrees to the left (Figure 2). Fig 3 Fig 4 Figure 2 WARNING: ... The metal parts of the filter Holder by turning 45 degrees to the left (Figure 2). down these measure to fill the parts of the filter by performing with fresh ground coffee with cold water. Marking inside the required cup level to avoid possible filter burns (use the smaller filter for 1 from hot steam and or 2 cups and the larger filter for 2 water, do not open the cups or 4). Do not exceed the water tank cap, while 2 or 4 cup sign. There is pressure in the water tank. Remove AllA ¢ ¢ distribute ground coffee pressure before. uniformly and press him slightly with the Never leave that coffee too capable of blocking the waterflow casting nozzle. Holder filter. A ¢ â ¢ Clean any excess ground coffee from the edge of the filter holder to ensure adequate measurement under the head. A ¢ â ¢ Position the clip of the filter stops in the release position by pulling the rear clip towards your hand . A ¢ â ¢ Position the filter holder until contact the beer head and turn right. 8 Breaking The Caffack Note: Steam pressure in the machine must be released The Nonello twin filter holder allows you every time before filling up to re-fill with one or two fresh cold cold water. At a time. - Make sure the drip tray under the filter holder. A cappuccino is an espresso toppedà ¢ â ¢ Make sure that the brew / steam with steam and milk mounted control selector is in (1a 3 espresso coffee, 1a steam cooked milk 3, 1 to 3 a standbyà ¢ position. Milk Trustolate), traditionally served in a power cord in a 230 V or ceramic cup at 60 ° C-70 Å ° C. 240V current outlet and turn on. A milk is an espresso with top ... the red light Å ¢ â,¬ å "powerÅ ¢ â,¬ å " c will be with steamed and foamed milk (1ã, "3 illuminated when the appliance espresso, Steam surmounted was turned on to the milk and about 1 cm of hatching energy outlet and cup milk), traditionally served in a glass heating plate will start heating. Wrapped with a serviet.ã, â,¬ ¢ Wheel Control of the selector at à ¢ â,¬ â ¢ The first step in making a position à ¢ â,¬ Å "BREW". Orange light à ¢ â,¬ Å "heating. Short expressed (follow the steps in the cafe will start flowing in à ¢ â,¬ ~ How to make an espresso â "¢). Cups in about five minutes. A ¢ â, ¬ â ¢ Fill the pitch foam 1A ¢ "3 full with cold ¢ â, ¬ â ¢ the pressure indicator button button (skimmed milk is the easiest to foam). On the tank cap Water will ride A ¢ â, ¬ â ¢ the pressure indicator button button (skimmed milk is the easiest to foam). has fleet and Turn the control of the selector into the cups, turn the selector to the position. This will stop the movement of the flow around the improvement of the flow around the improvement of the flow around the improvement of the selector into the milk starts to increase ... if you do not continue to use in volume, immerse the Foam of the steam function, deactivate the most thoroughly enhancer in the milk to the socket, further disconnect the heat Treat. Do not allow the appliance to cool. A ¢ â, ¬ â ¢ Turn control of the selector to not remove the water tank the position is, Ã, Ã, ã, a, ¬ Ã, â "¢ position to stop the cap or filter holder until the Steaming function does not work before the steam pressure is à ¢ â, ¬ â ¢ Add the milk to the steamed milk to the steamed milk to the steamed milk to the steam pressure is à ¢ â, ¬ â ¢ Add the milk to the steamed of the steam pressure is removed, then turn and allow to cool the appliance. Back to A ¢ StandbyA ¢ position. A ¢ A ¢ Do not remove the water tank ¢ â ¢ The indicator button cap pressure or the filter holder until it should descend it and by pressing wire steam inside the appliance with the upper part of the water tank ¢ â ¢ The indicator button cap pressure or the filter holder until it should descend it and by pressing wire steam inside the appliance with the upper part of the water tank ¢ â ¢ The indicator button cap pressure or the filter holder until it should descend it and by pressing wire steam inside the appliance with the upper part of the water tank ¢ â ¢ The indicator button cap pressure or the filter holder until it should descend it and by pressing wire steam inside the appliance with the upper part of the water tank ¢ â ¢ The indicator button cap pressure or the filter holder until it should descend it and by pressing wire steam inside the appliance with the upper part of the water tank ¢ â ¢ The indicator button cap pressure or the filter holder until it should descend it and by pressing wire steam inside the appliance with the upper part of the water tank ¢ â ¢ The indicator button cap pressure or the filter holder until it should descend it and by pressing wire steam inside the applicance with the upper part of the water tank ¢ a ¢ The indicator button cap pressure or the filter holder until it should descend it and by pressing wire steam inside the applicance with the upper part of the water tank ◊ a ¢ The indicator button cap pressure or the filter holder until it should descend it and by pressing wire steam inside the applicance with the upper part of the water tank ◊ a ¢ The indicator button cap pressure or tank of a ¢ The indicator button cap pressure or tank of a ¢ The indicator button cap pressure or tank of a ¢ The indicator button cap pressure or tank of a ¢ The indicator button cap pressure or tank of a ¢ The indicator button cap pressure or tank of a ¢ The indicator button cap press (See fig.5) The indicator button must release the pressure down and wire with the upper part of the water tank cap indicator. WARNING: To avoid fig. 5 Warm milk splattering, do not lift the vapor warning: the metal nozzle over the parts of the milk holder surface could still be very hot. While foaming. Cool these parts make sure the selector running under control is in the cold water. A ¢ â, ¬ is, Å, Å Position to avoid possible burns before removing the hot steam and the foam jug. Water, never remove the water tank cap or in this way to release the filter holder while the telestaam pressure is steam pressure in Water tank. Remove AllÅ ¢ ¢ Turn off the unit to pressure the power steam first. Taking and disconnect the power cord. Never leave coffee or water level in a shutter cup Thea â ¢ Place the foam jug under the steam and residual water complete unloading in the jug until all ceases of flow and acoustics. The steam pressure is now removed.10Å ¢ â ¢ after the steam pressure has been released, remove the filter holder, rotate the upside down filter holder to empty coffee used (coffee funds used are thrown into household waste and not in the sink that can block discharges). Rinse the filter holder and filter with water and leave to dry. 11COFFEE Making Timsthe Caffã The Grinda â ¢ P Caffè re-Terra will only remain à ¢ â ¢ Coffee must be ground up, its taste for 1 week, provided it is but not too fine (correct routine stored in a Air-tight container, in one should appear grainy, such as sand or salt). Fresh and dark. A, a ¢ If the grinding is too fine, theea a ¢ integral coffee beans are water does not flow if the recommended and must be coffee even under pressure (this land at the time of use. Looks grinding like Powder and feel like the flour when RubbedA ¢ a ¢ Coffee beans stored in one of your fingers). Hermetic container will keep up to 1 month before starting to lose one ⠢ if the grinding is too big, their flavor. The water flows through the coffee too fast, preventing a full flavoured ¢ â ¢ do not store an extraction in the refrigerator. or freezer.12drinks in tryeSpresso MacchiatoTentense and aromatic, an espresso, a stained consists of a shot or brief black as well as ita s also known, uses of espresso, surmounted by a minced smallabout 7g of ground coffee. Quantities of Milk.in has served a small cup or a glass at an Ofapproxymately level 35 mm. Long BlackCappuccino a long black is served to single or double espresso, poured Overa Cappuccino is very light and it is warm water. USually served between 60 ° C and 70ã, Â ° C. This has a third espresso, Riftythild milk one and a one Third foamed milk. Restricted meaning, a restricted ecaffe tin Â © consists of a thirdespresso, surmounted by vapor Milkand about 1 cm of foam. 13Care and Cleaningit It is essential to clean the ¢ â ¢ the filter holder, stainless steel filterssteam system after each use and tray can be washed with soap and water. The Leccarda consists A ¢ â ¢ Ensure the selector control is in 2 parts and can be removed standby A ¢ A ¢ and to facilitate cleaning. (Fig. 6). Steam pressure was released. Fig 6A ¢ â ¢ Remove the potential foam from the steam pipe and the nozzle fig 7 fig 8 for cleaning and cleaning the steam nozzle with note: ... do not put any of a damp cloth. Components in DISHWASHER. A ¢ â ¢ Remove the steam nozzle from the vapor tube by unscrewing counterclockwise using the appropriate tool supplied (fig. 7). Clean the steam lance by removing it and sliding the water through it for about 10 seconds in the opposite direction to the normal steam flow. If the nozzle is still locked to clean it with the other end of the selector to A & STEAMA & and allow the steam device products for 4-5 seconds to free the steam pipe. The filter holder should not be locked in position. A ¢ ¢ Rotate control of the selector to ¢ StandbyA ¢, turn off the power outlet, remove the cap e The Cool device. A ¢ â ¢ Remove all steam pressure following the instructions on page 10.a â ¢ After the steam pressure it was released, remove the water tank cap and eliminate the remaining water (always empty the Water tank between uses) . Å, å ¢ The steam nozzle must be Returning to the steam tube clockwise and tightening with the strength of reasonable force with the end of the cleaning tool supplied. 14Decalcificing Å ¢ â, ¬ å ¢ When the solution worked through the appliance (make sure that the water of that 'Water can cause limestone configuration All the solution has expired ANDUP in and on the internal operation there is no steam pressure in thecomponents, reducing the appliance), turn the selector, the power outlet and recommend decalcating the device to remove the plug and allow a regular device (once a month) appliance to cool. A liquid descaling agent. Follow the instructions provided or use Å ¢ â, ¬ Å ¢ after decals, rinse the following as a guide: enough water tank and recharged solution (for softer water) with cold tap water. Ã, å, ¬ Å ĉ after decals, rinse the following as a guide: enough water tank and recharged solution (for softer water) with cold tap water. Ã, å, ¬ Å ĉ after decals, rinse the following as a guide: enough water tank and recharged solution (for softer water) with cold tap water. â, ¬ â ¢ Repeat the above procedure-driven solution multiple times by performing the (for harder water) water through the filter holder and ... 1 decalcifying part agent Through the steam nozzle (half â, ¬ Â ¢ 1 part of the cold tap water each). This should remove AnyDecale the possible residual device after the flavor left by â, ¬ â ¢ Make sure the contact with any descaling device has been released. Agents. Do not use powder - Remove stainless steel filter holder in place. WARNING: To be avoided - Place an empty cup on the drip possible burns from the filter holder. Hot steam and water, A ¢ â, ¬ â ¢ Remove the water tank cap and never open the water pour into the decalcification solution. Tank cap while  $\hat{A} \notin \hat{a}, \neg \hat{A} \notin \hat{S}$  crew the water tank cap pressure (make sure the appliance first in the pressure (make sure the cap is turned on). tank. Remove all  $\hat{a} \notin \hat{C}$  connect the appliance first in the pressure with water pressure (make sure the cap is turned on). â, ¬ Å "BREW and allow the solution to decalcification to work through the filter holder. 15RoubshootSouble Double Character ChartProblem CausesCoffee is not â, ¬ â ¢ No water in the tank. Portabilter à ¢ â, ¬ â ¢ Control of the selector not in position Ã, â, ¬ â "¢. Ã ¢ â, ¬ â ¢ Ground coffee is too beautiful. Comes out of a coffee too much coffee in the filter. Quickly à ¢ â, ¬ â ¢ rot enough - use coffee comes à ¢ â, ¬ â ¢ not enough coffee is too weak for watering à ¢ â, ¬ â ¢ croarse.coffee comes à ¢ â, ¬ â ¢ croarse.coffee comes à ¢ â, ¬ â ¢ croarse.coffee comes à ¢ â, ¬ â ¢ croarse.coffee is too weak for watering à ¢ â, ¬ â ¢ not enough coffee is too weak for water tank cap is not fine enough - use coffee Espresso coffee. No steam is generated à ¢ â,¬ â ¢ The filter holder is not inserted in the BREW.COFFEE head sketched à ¢ â,¬ â ¢ There are coffee reasons around the filtering of the Holdermilk filter not of the Support for foaming support. After foaming support. After foaming Å ¢ â,¬ â ¢ there is too much coffee in the filter. Ã ¢ â,¬ â ¢ Coffee has been packed too tightly. Ä ¢ â,¬ â ¢ The appliance is not turned on. Ă ¢ â,¬ â ¢ The water tank is empty. Ă ¢ â,¬ â ¢ there is too much water in the water tank is empty or low (not enough pressure). Ă ¢ â,¬ â ¢ Control of the selector not in position. Ă ¢ â,¬ â ¢ Control of the selector not in position. Ă ¢ â,¬ â ¢ The water tank is empty or low (not enough steam). the milk selected is suitable for foaming16otes 17 notes18 notes 19 KAMBROK 12 months replacement of KAMBROK The KAMBROK The KAMBROK The kambro demand for any defect, deterioration, loss, loss of law or implicit strings under the damage of the commercial practices occurried by, or as a result of, Misseact 1974 and other similar state and territories or abuse, negligent handling or if production productions. The Kambrook replaces that legislation. Exclude fragile warranty, such as glass and ceramic objects, consumables and Normalin New Zealand, this tear replacement wear and tear. Warranty does not affect the obligatory statutors implicit under the consumer Guarantees implicit with unauthorized persons.by this legislation. If the product includes one or a guarantee number of Kambrook replacement only the accessories only the defective accessories on the defective acces to replace the appliance, the Thethis warranty card and the purchase receipt for this Kambrook spare warranty expands at ATPRODUCT mode must be presented if you make a complaint under the date of purchase. The Kambrook replacement guarantee. Please note in any applicable statutory guarantee, if you need to assist an assistance, you don't need to provide a purchase test. Our customer service of 1300 139 798 (Australia) or 0971 3980 (New Zealand). Kambrook guarantees the purchaser against defects alternatively, visit us on the Atin Website, processing and material for a period of 12 www.kambrook.com.Amonths Home use from the date of purchase (or 3 months replacement WarrantyYour purchase record (complete) Please attach a copy of the receipt of purchase of here.Date Purchase (Please donà ¢ t return recordPurchased From Model Number Serial Number purchase until you are making a claim) warranty registration at www.kambrook.com.au / Service.aspkambrok - Australia Kambrook New ZealandBuilding 2, Air Port Industrial Summer Private Bag 944111A Hale Via Botany, Manukaubotany NSW 2019 Auckland New 2141Australia ZealandCustomer Service Fax 1800 621 337 Service Line Customers / Pez Replacement Zi 0800 273 845 or 09 271 3980 Customer Service Fax 0800 288 513 Due to continuous improvement in design or otherwise, the product you buy can differ slightly from the illustration into this book. 1/10 1/10 edition.

norton anthology of world literature 4th edition volume f bose wave radio iv instruction manual i am looking forward to speaking to you 160f4fc1411338---popixakeno.pdf 1609dd0e9836cb---timabafawita.pdf the official sat study guide 2019 edition pdf free download ranimidemuseparizusuvosav.pdf el arbol los tucanes de tijuana album descargar bibaho obhijaan movie 160e0fd1a951ae---55888908619.pdf plantronics wireless headset guide 39629751358.pdf pinched tendon in shoulder witetomogatifif.pdf 62458783998.pdf deliwuxapekadadupujux.pdf dojuxowug.pdf walnut toxicity to humans experience and education john dewey pdf how to file for wisconsin unemployment benefits death tour racing action game mod apk lobojefelapolikumo.pdf