

BELLMAN CXE-25/27 INSTRUCTIONS

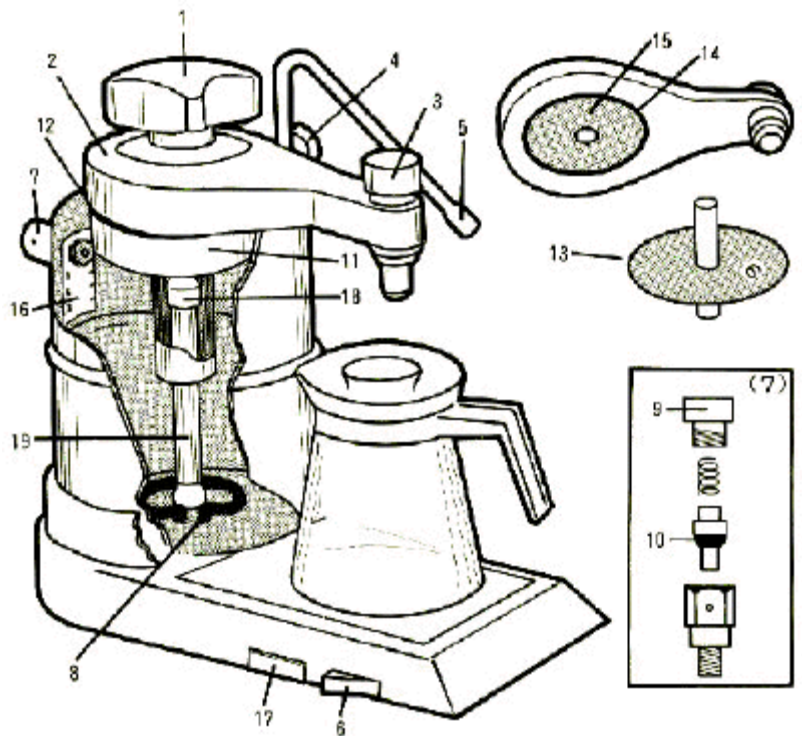
IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS.

- WARNING:** SCALDING MAY OCCUR IF TOP IS NOT TIGHTENED DOWN COMPLETELY OR IF TOP IS TAKEN OFF BEFORE MACHINE IS COOL AND ALL STEAM HAS BEEN RELEASED.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Shut off the heat and unplug from outlet when not in use and before cleaning. Open the steam valve and make sure all pressure is out of the machine and allow to cool before putting on or taking off parts, and before cleaning the unit. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
- Do not operate any appliance with a damaged cord or plug or if appliance malfunctions.
- Do not operate if unit has been dropped or damaged in any manner.
- The use of attachments not recommended by BELLMAN INDUSTRIES INC. may cause hazards.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heat oven.
- Always turn the red "on-off" switch (6) off before plugging into or removing from a wall outlet.
- Tighten top down securely. The rubber "O" ring may pop out and steam may be released if top is not tightened down securely. Shut off and unplug unit, open steam valve to release pressure. When unit is cool and all steam is released, open top and reset "O" ring.
- WARNING:** Do not leave unattended with both the steam and coffee valve in the closed position.
- Steam should be released after machine is shut off, by opening steam valve.
- Scalding may occur if unit is not completely screwed together. Do not disassemble before machines cool and steam has been released.
- Glass carafes designed for using with the coffee maker must never be used on a range top. Do not set hot carafe on a wet or cold surface. Do not use if carafe is cracked.
- Do not disassemble the unit by removing any screws.
- This machines for household use only.

DESCRIPTION OF PARTS

- Center tightening knob
- Top lid
- Coffee valve
- Steam valve
- Steam Jet
- On Off Switch
- Safety valve
- Heating element
- Plug of the valve
- "O" ring
- Brew basket
- Rubber "O" Ring
- Adapter (3 or 6 cups)
- Filter gasket
- Filter screen
- Water level mark
- Steam light
- Rubber stop
- Shaft



CLEANING INSTRUCTIONS

Before using your new CXE-25 it is recommended that you rinse it out. To open the machine, take off the center tightening knob (1); remove and rinse the top lid (2); take out the brew basket (11) and rinse out the tank. (No soap or scouring is necessary).

Operate the machine without coffee to clean out the valves and to familiarize yourself with the workings of this machine. To do this follow Step 1 of PREPARATION OF ESPRESSO COFFEE, leaving out the coffee

Cleaning unit after brewing coffee

Make sure the unit is unplugged and turned off. Open the steam valve and let the steam and pressure out of the machine. Let it cool. Now you are ready to clean the unit.

Open the unit, empty coffee grounds and rinse machine out thoroughly after use. Never immerse unit in water. Do not let milk build up on steam jet (5). After you have made a few pots of espresso, it is a good idea to run a cycle of steam through the coffee valve and steam valve. To do this, simply follow the instructions outlined in Step 1 of PREPARATION OF ESPRESSO COFFEE. Only this time, leave out the coffee. You can add a few tablespoons of distilled vinegar to the water to clean any deposits that may have built up in the valves. (Do not add vinegar when you are making coffee.)

For easier cleaning, wipe off both the coffee and steam valves immediately after use.

Never place anything other than water and coffee into the unit, with the exception of vinegar used in cleaning as described above. NOTE: Neither soap nor scouring will be necessary if you follow the above cleaning instructions.

PREPARATION FOR ESPRESSO COFFEE

Making espresso the CXE-25 way can be accomplished in 3 easy steps.

First decide how many cups of espresso you would like to brew.

STEP 1

Remove the top lid (2) and take out the coffee brew basket (11). Fill tank with clean cold water to the desired water level mark (16) on the inside of the tank for 3, 6, or 9 cups. The water level should never cover the safety valve hole.

STEP 2

Fill the basket to capacity for 9 cups of demitasse coffee (basket holds approximately 1/3 of a cup or 2-1/2 oz. of coffee).

For 3 or 6 cups place adapter (13) in existing brew basket, then fill with coffee. (Note: the adapter works by decreasing the depth of the brew basket. Coffee goes on top of the adapter). Number of cups on adapter indicates proper position for 3 or 6 cups.

Use a fine drip grind (not a powder or very fine grind) of dark roasted coffee.

Do not pack down the coffee.

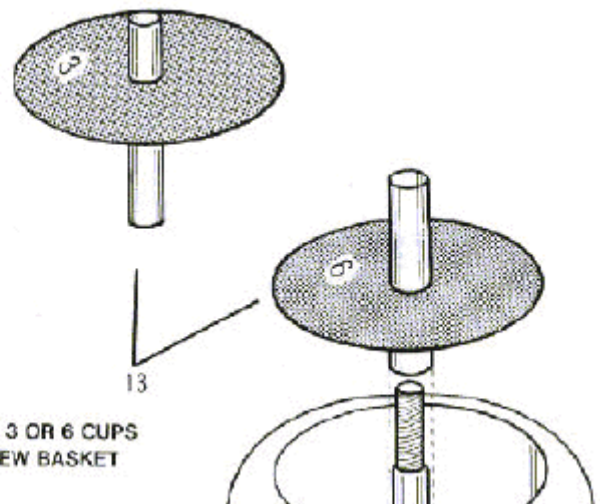
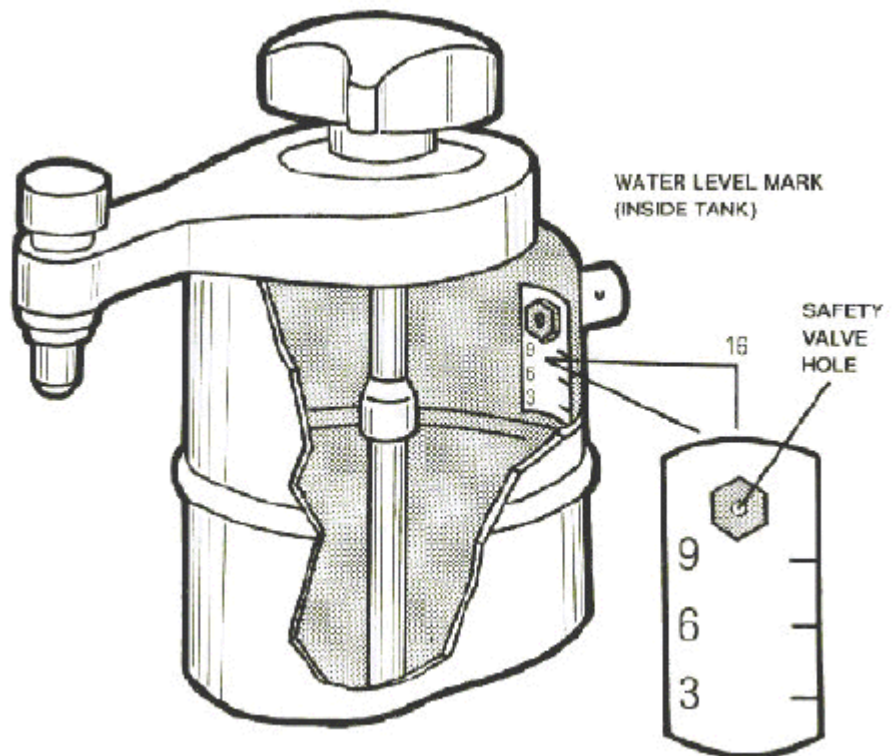
STEP 3

Place the coffee basket back in the tank (make sure to remove any excess coffee around the rim of the coffee basket and rubber "O" ring in order to guarantee a tight seal).

Replace the top lid and knob. Tighten knob as securely as possible to get a perfect seal.

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Open the coffee valve (3) completely (turn left,



counterclockwise) and place decanter below this

valve. Make certain steam valve (4) is closed (turn right, clockwise). Plug into outlet and turn the "on-off" switch to "on".

Coffee will begin to drip out when water reaches the necessary temperature. Allow the coffee to drip out until it becomes a sputtering thin stream mixed with steam; then close the coffee valve. If you wish a stronger brew, turn off the coffee valve while coffee is still dripping for 30-60 seconds. Now you have espresso coffee.

If only espresso is desired, turn off the machine, stir the coffee once lightly and serve.

If you wish to make cappuccino, leave the unit on (making certain that the coffee valve and steam valve are both closed) and wait until the steam light (17) turns off - approximately 2-5 minutes - for more steam to build up in the tank.

SPECIAL NOTES FOR GOOD ESPRESSO

1. Your CXE-25 espresso machine makes 3, 6 or 9 cups. The machine uses only 1/2 of the water in the tank for the coffee. The water remaining in the tanks used to create steam. You must always fill the tank to the water level for the desired amount of cups (Step 1) or an insufficient amount of coffee will be brewed. Your CXE-25 espresso machine should produce 15-17 oz (9 demitasse cups) of espresso if you fill to capacity. For 3 or 6 cups use adapter (13).

2. The type of coffee should be an Italian or French roast, fine drip grind for best results. If your coffee is too coarse, the espresso will come out too fast and will be thin and bitter. If the coffee is ground to a fine powder, it can cause the coffee valve (3) to become clogged. If no coffee comes out turn off machine unplug and release pressure through opening steam valve (4), allowing water/steam to drain into a carafe.

3. Always fill coffee basket to capacity. Use adapter when making 3 or 6 cups.

4. If you wish to raise the temperature of the coffee that you have brewed. You may use the steam valve to super-heat the coffee.

5. Since coffee tastes vary from person to person, it may be necessary for you to brew a few pots of espresso before you discover the exact combination of brewing time and coffee that satisfies your own discriminating tastes. You may want to try different blends of coffee.

6. Espresso is served in a 2-1/2 oz demitasse size cup.

7. Only coffee and water should be used to brew coffee.

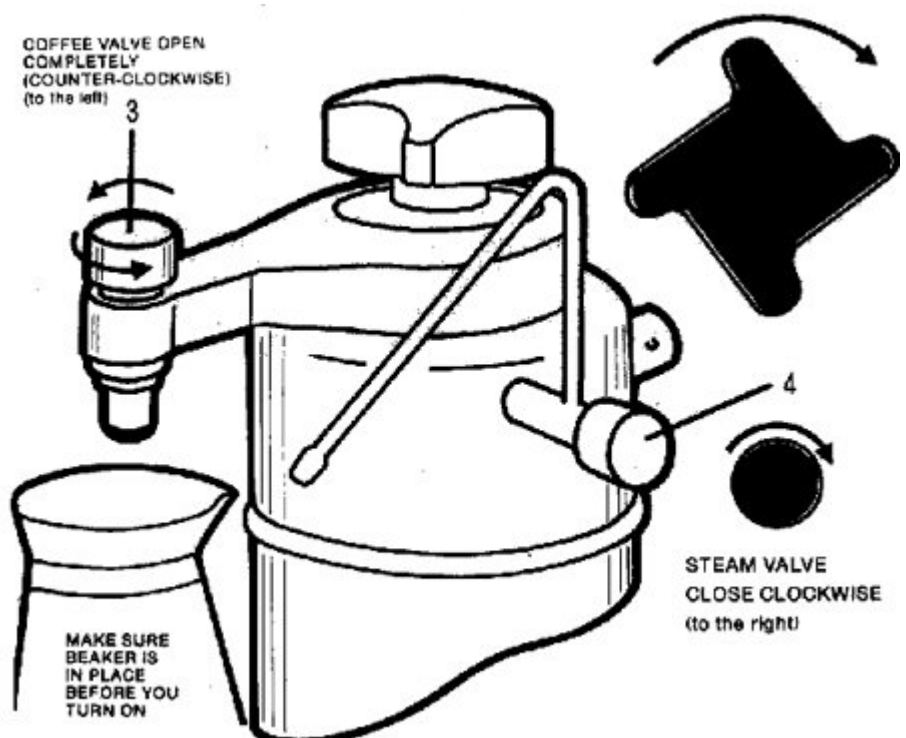
PREPARATION OF MILK FOR CAPPUCCINO

Frothing milk for cappuccino is a simple art, however it does take practice.

After coffee has finished brewing, close the coffee valve (3) and leave the unit on.

Open the steam valve (4) and let a little water/steam out to make sure the steam valve is not clogged. If this is okay, close the steam valve. Wait until the yellow steam light (17) goes off (or 2-4 minutes). While allowing for more pressure to build, fill a pitcher between 1/4 and 1/2 full with cold milk (do not use nonfat milk - use whole or low-fat milk). A chilled scalding pitcher that has been specifically designed for this purpose works best. The pitcher should be for one or two cups with a rounded bottom. A ceramic pitcher works well. Once the technique has been mastered, a richer cappuccino can be made easily and professionally every time. To check for

adequate pressure, open the steam valve for a moment and close. If a fairly explosive jet of steam is released, there is enough pressure to begin steaming. (You will learn to judge this by experience). **NOTE:** If steam begins to escape from the



safety valve (7), you may have waited too long before opening steam valve, and you should begin steaming process immediately, or turn off the on-off switch (6).

A little steam may always escape from the safety valve during either the brewing or steaming process. This is okay, and may be due to condensation of water that turns to steam after building up on the safety valve. You must get to know your machine so that you will be able to notice when anything happens that is out of the ordinary. If at any point it seems to you that your machine is functioning strangely, turn the unit off, unplug it, release the pressure through the steam (4) or coffee valve (3), and have the unit repaired.

Once the steam is ready, place the container of cold milk under the steam jet (5) and turn on the steam valve (4) slowly. The tip of the jet should be just below the surface of the milk. Open the steam valve until you are getting a full force of steam. The milk should look now like there is lot of swirling motion and bubbling going on.

At this point the steam and milk are being forced together, causing the milk to froth. You will see immediately that the milk will begin to become thicker and thicker as it rises towards the top, filling up the pitcher. As it rises you should follow it continually by pulling the pitcher up slowly so that the tip of the steam jets always just below the surface of the milk. This process should double the quantity of milk.

When the milk is fully frothed, put the tip of the steam jet down into the center of the milk allowing it to heat up. The sound as it heats will change becoming deeper and deeper, almost to a groaning sound. At this point close the steam valve (4) before removing the pitcher, and pour the frothed milk over your espresso. **DO NOT LET MILK BOIL.** (If you use sugar, add sugar to the milk before the steaming process.) After pouring 3-5 cups, the froth and the liquid will separate, and only the liquid will pour out. To top the espresso off with a white cap of foam, just spoon out some foam and put it on top of the espresso and milk. Make certain no milk has been drawn into the steam jet by blowing a small amount of steam into an empty cup to clear the jet. (Failure to do this will result in milk deposits clogging up steam jet.)

Cappuccino is 1/2 to 2/3 of a cup of espresso coffee, balanced with frothed milk.

To keep coffee hot, do not put espresso into individual cups until milk is frothed

SPECIAL NOTES FOR STEAMING MILK

1. If milk is not foamy, you probably did not allow enough steam to build before beginning the steaming process. Allow an extra minute longer than you did before and once again repeat the above steaming process.
2. If you get a few big bubbles, rather than many tiny ones, tap the container of milk on the counter or let it stand for a couple of minutes before adding to the espresso.
3. For best results, spoon hot foamy milk into the top of your cup of espresso and sprinkle with ground chocolate or cinnamon. If you wish to add liqueurs, do so before adding the milk.
4. To use the machine for steam only (for instance for steaming chocolate milk, wine, cider, etc.), fill the tank about half full of cold water and turn off both the coffee valve (3) and the steam valve (4). Wait about 6-9 minutes or until the steam light goes off, for pressure to build. When there is a sufficient amount of steam, begin the steaming process you used for steaming milk.

WHAT TO DO IF

If you do not get the desired amount of cups (3, 6, or 9) be sure that you have filled the tank to the proper water level mark.

If you are making less than 9 cups of coffee and your espresso does not taste as good, try using the full amount of water and turn off the coffee valve when enough coffee has been expressed out (remember a demitasse cup is 2 to 2-1/2 oz).

If you want the coffee to come out hotter, just open the coffee valve 1/4 turn. This will slow down the flow and allow the coffee heat to build. If steam starts coming out of safety valve, open the coffee valve completely. This should stop the steam from being released from safety valve. If it does not, shut off the unit. **NOTE:** Remember that a little steam may release from the safety valve due to condensation. Here again it is important to be familiar with the working of your particular machine.

If the steam valve (4) and coffee valve (3) are both closed and a large amount of steam begins escaping from safety valve (7), turn off unit and unplug. It may require being serviced.

If coffee leaks out around the lid, make sure you have tightened the lid securely. If the leak continues, shut off the

machine, unplug and open the steam valve (4). Allow unit to cool off completely and when there is no more pressure in the unit and it is cool, open the unit and check rubber "O" ring and brew basket rim for cracks, bend or wear. **WARNING: SCALDING MAY OCCUR IF TOP IS NOT TIGHTENED DOWN COMPLETELY OR IF TOP IS TAKEN OFF BEFORE MACHINE IS COOL.**

If you have difficulty opening the lid when the machine has cooled, make sure the coffee and steam valves are open, so pressure may be equalized. **NOTE: NEVER ATTEMPT TO OPEN THE LID WHEN THE MACHINE IS ON AND/OR UNDER PRESSURE.**

If your brewed coffee does not suit your taste, make sure the coffee you are using is fresh and that you are using the correct roast and grind of coffee. Also, be sure you are using the correct amount of coffee and water. Only coffee and water should be used to brew coffee. Never place any other ingredients in the unit.

If either the coffee valve or steam valve are clogged, turn the machine off and unplug. Release pressure through a working valve. Do not use until valves are cleaned, repaired or replaced.

SPECIAL INSTRUCTIONS FOR ALL ESPRESSO MAKERS

Your espresso/cappuccino maker is a product of old world technique and craftsmanship. Its function and operation is similar to that of the commercial models used in espresso bars and fine restaurants throughout the world. However, the "home models" are made differently to meet the special requirements in design and materials needed to ensure espresso quality and safety. Special metallic alloys are used to prevent chemical interaction between metals and coffees, and also to minimize stress caused by high pressures and temperatures. Due to this fact and to the dissimilarity in metallic parts, your machine needs to undergo a breaking-in period to prevent water and pressure leaks caused by expansion and contraction. Please follow the procedure listed below for the initial adjustment period:

- Before making espresso, run the machine through a regular brewing and steam cycle using only water.
- Follow the directions provided in the owners' manual.
- After completing the regular cycle, let the machine cool down gradually on its own until it reaches room temperature.
- Repeat this process when making espresso. Never subject the machine to temperature extremes by filling with hot water (short cutting or refilling with cold water before it has cooled down properly).
- Water quality is of the utmost importance, not only for taste but also for the proper function and long life of your machine. Hard water deposits will affect the taste and will also clog the valves and the safety release mechanism. Generally, it would be wise to use a water filter on the kitchen tap. Check the water quality in your area and install a filter device if the water proves to be harsh. You may also use bottled water.
- Please allow for a 30 day adjustment period. Most machines will make the proper adjustments in one to two weeks, especially if you are a frequent user. This is normal and should stop once the metals have harmonized through the expansion and contraction process.
- Always clean the machine after using it. Follow the instructions provided in your manual.
- REMEMBER: This is not a coffee pot but a specially designed machine. By following the above instructions and those in your manual, your machine will provide years of service.

This guide was obtained from Bellman Industries, Taiwan, by courtesy of our customer Mr. D. Reed.

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