
Bellman Use & Care Instructions



MODEL CX-25 Espresso/Cappuccino Machine

GENERAL INFORMATION

This Espresso & Cappuccino Coffee maker, model CX-25, is a stovetop type intended for household use only.

This machine has a charming, classic appearance with heavy 18/8 stainless steel construction, safety valve, and heat resistant bakelite.

The Espresso & Cappuccino Coffee machine makes espresso using the steam pressure method. The espresso is prepared by forcing live steam and hot water, under the pressure of boiling water, through dark-roast coffee grounds, extracting all of their pure flavor and aroma. Since boiling destroys some of the natural elements that make espresso's flavor and aroma, espresso connoisseurs prefer using the pressurized steam-vapor method. The remaining water is used to produce steam. "Cappuccino is the name for a hot coffee consisting of approximately 1/2 to 2/3 cup espresso and 1/3 to 1/2 cup of hot, frothed milk. You may add sugar, a light sprinkling of powdered cinnamon, nutmeg, or grated orange peel, or top with cream and chocolate, according to taste.

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

9 demitasse cups equal about 15-17 oz of espresso.

You can make 3, 6 or 9 cups of espresso by using the brew basket "reducer" in this machine.

MACHINE CLEANING

A) When it is New

Before using for first time, rinse all parts thoroughly with hot water. No soap or scouring is necessary. After all parts have been rinsed, follow the directions for preparing espresso, except do not load any coffee into the brew basket. After the coffee valve has been steam-cleaned, close it and then open the steam valve for a few moments. This procedure may be repeated periodically if it appears that either of the valves have become partially blocked.

B) Regular Cleaning

- 1) Remove coffee maker from heat source.
- 2) Open the coffee and/or steam valve, releasing all the pressure, and wait until the machine is cool.
- 3) Unscrew and remove the tightening knob.

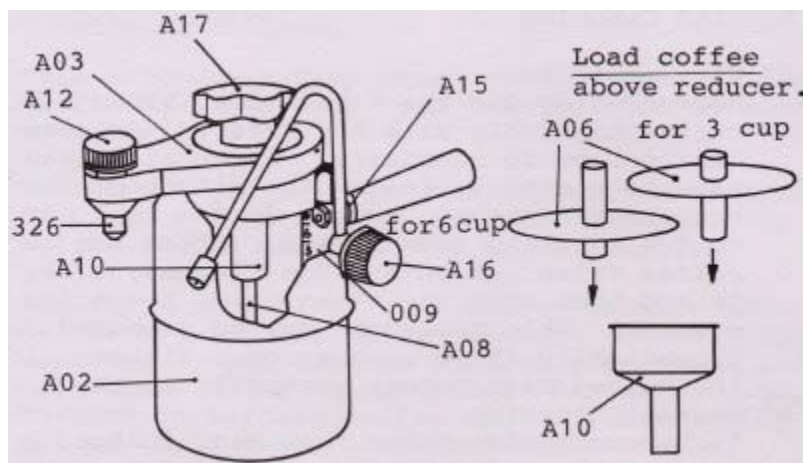
- 4) Remove and rinse the top lid.
- 5) Take out the brew basket and reducer, if used. Discard coffee grounds.
- 6) Rinse the boiler, brew basket, and reducer with hot water. No soap or scouring is necessary, and might leave a residue which could affect coffee taste.
- 7) Wipe clean with a soft, dry cloth. Do not use abrasive cleaners or scouring pads on the surfaces, since permanent scratching may result.

NOTE: For easier cleaning, clean off both the coffee and steam valves immediately after use.

HOW TO PREPARE ESPRESSO

A) Before operating, you will need to prepare:

- 1) Clean espresso maker
- 2) Finely ground espresso coffee
- 3) Espresso cups and clean carafe
- 4) Leveling spatula



B) Brewing procedure:

- 1) Unscrew and remove the tightening knob (A17).
- 2) Remove the top lid (A03).
- 3) Remove the brew basket (A10) and reducer (A06).
- 4) Rinse inside of the boiler, brew basket, and reducer, with hot water.
- 5) Fill water in the boiler up to the water level marking for the desired number of cups. The water level marking plate (009) is on the inside of the boiler (A02), attached to the safety valve (A15).

DO NOT COVER THE SAFETY VALVE HOLE WITH WATER

- 6) If you desire 9 cups, remove the reducer from the brew basket. For 6 cups, insert the reducer, short end down, into the brew basket. For 3 cups, insert the reducer short end up.
- 7) Fill the brew basket (A10) with coffee up to the rim, pack it down and level it off with a spatula or spoon.
- 8) Clean off excess coffee from the brew basket rim and silicon O-ring (gasket) in order to guarantee a tight seal.
- 9) Put the brew basket (A10) onto the main shaft (A08). Make sure the O-ring is resting against the underside of the brew basket rim and on the boiler.
- 10) Replace the top lid (A03) onto the main shaft (A08) with the coffee valve (A12) opposite the handle.
- 11) Screw down the tightening knob (A17) clockwise as tightly as possible.

- 12) Close the steam valve (A16) by turning it clockwise.
- 13) Open the coffee valve (A12) by turning it counterclockwise.
- 14) Place a carafe under the brewing spout (326).
- 15) Place machine on the stovetop, at the highest heat that can fit under the machine, without flames coming up the sides.
- 16) After 3 to 10 minutes (depending on the heat source and amount of coffee being made), the water will come to a boil and the espresso will begin to slowly drip out from the brewing spout. The stream of espresso will become stronger until it is mixed with sputtering bursts of steam.

(If you wish a stronger brew, turn off the coffee valve for 30 to 60 seconds as soon as the espresso begins to drip out, then reopen it to let the espresso stream out.)
- 17) Close the coffee valve when the stream of espresso has been replaced by sputtering, dripping steam.
- 18) If only espresso is desired, remove the carafe of coffee and turn off the heat. If cappuccino is desired, leave the heat on and allow another 3 to 5 minutes for steam to build back up.
- 19) Pour the espresso into demitasse cups for serving.

HOW TO PREPARE CAPPUCCINO

A) Before you begin, you will need to prepare:

- 1) Espresso
- 2) Cold whole milk (preferably extra rich)
- 3) Frothing pitcher
- 4) Cappuccino cups (regular coffee cups can also be used)
- 5) Carafe

B) Operating procedures:

- 1) After preparing espresso, close the coffee and steam valves.
- 2) Allow the machine to continue heating for 3 to 5 minutes until the pressure in the boiler is sufficient for you to steam the milk.
- 3) Meanwhile, fill the pitcher with milk to the desired level, but not more than one-half, since the milk volume will double with steaming.

Estimate the fill quantity through the desired serving proportions of: 1/2 to 2/3 espresso to 1/3 to 1/2 milk.
- 4) Place the pitcher under the steam tube so that the tube tip is under the surface of the milk.
- 5) Slowly open the steam valve until you get strong and steady steam.
- 6) Move the pitcher slowly from side to side, and slightly up and down. The milk will swirl and become steamy hot and frothy.
- 7) Continue until milk foam fills the pitcher, but do not allow milk to boil. (Producing rich milk foam can be a bit tricky and may require practice.)
- 8) Close the steam valve.
- 9) Remove the pitcher from the steam tube.
- 10) Remove machine from heat.
- 11) Turn off the heat source.

12) Clean the steam tube of any excess milk (which can clog the opening as it dries), by opening the steam valve with the tip facing down until all the steam has been released.

13) Pour 1/2 to 2/3 cup of espresso into each cup, adding sugar if desired. Pour in steamed milk and top off with a couple spoonfuls of milk froth.

14) Sprinkle on a dash of cinnamon, crushed chocolate, or nutmeg, and serve.

GENERAL NOTES

For espresso and cappuccino, we recommend using dark roast coffee beans, generally called Italian or French Roast, however you might test lighter roasts to learn what suits your palate the best.

If kept refrigerated, coffee will stay fresh for 2-4 weeks in an airtight glass or ceramic jar, provided it was freshly roasted when you bought it. Large quantities can be frozen in multiple small airtight glass or ceramic jars, then allowed to reach room temperature to prevent condensation before opening.

In making the best possible cup, the coffee should be fresh and ground to the correct fineness.

If you want to further enhance the flavor and aroma, grind the coffee immediately before preparing. The beans should be ground very fine, but not to a powder. Using a burr grinder will give you the most consistent results.

Grinding the coffee too coarse and large produces watery and bitter coffee. Too fine and powdery, and it can clog the coffee filter. If no coffee comes out at the right time, remove from the heat source and open the steam valve to release the pressure before opening the lid to replace the grounds.

Only coffee grounds and water should be used inside this machine. Other substances can clog the valves and leave a lasting taste in the machine.

Clean milk off the steam valve as soon as possible, to prevent it from drying and clogging the tip. After frothing, open and close the valve for a couple shots of steam to clean off any milk that got inside. If it is already clogged and this doesn't work, wait for the machine to cool, then use a pin to clear the opening.

CAUTIONS:

Be very careful when opening the steam valve after heating. The hot steam can scald you.

Only open the machine after all the steam has been released and the machine has cooled.

Never cover the hole of the safety valve when filling the machine with water.

Use the appropriate size burner on your stovetop, and keep the heat under the machine.