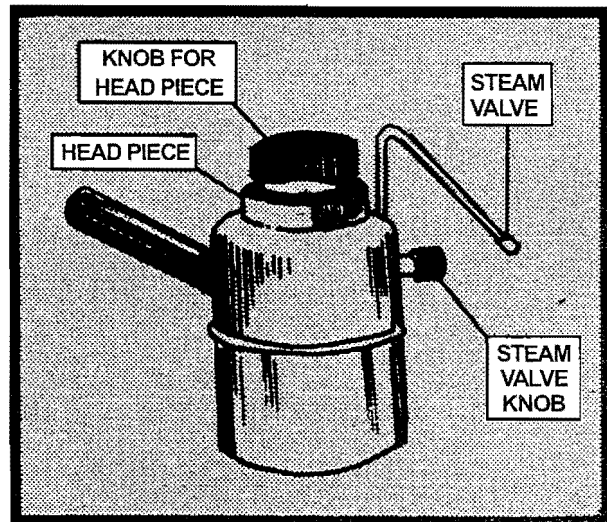


# STOVETOP STEAMER

Ultra high power steam pressure to enable anyone to froth and steam milk for cappuccino, cafe latte, and many other specialty drinks.

## HOW TO USE:

1. Unscrew knob and remove head piece.
2. Wash inside with warm soapy water, rinse well.
3. Fill inside with cold water to just below the handle bolt.
4. Replace head piece and tighten knob.
5. Place steamer on medium high heat on stovetop. Allow the machine to heat for 3-5 minutes until there is sufficient pressure in boiler.
6. Open the steam valve for a few seconds to bleed any water inside the steam tube (open steam valve by turning the small steam knob on side of machine). If the steam does not produce a steady, strong hiss, raise the heat slightly. If steam explodes from the tube at the first half turn of the knob, reduce the heat.
7. Close the steam valve, but allow a little bit of steam to continue to escape from tube. This will prevent milk from being sucked into the tube when you begin to steam the milk.
8. Fill a container or pitcher half full with cold milk. Do not overfill as the milk will double in volume.
9. Immerse the steam tube into the milk. Slowly open the steam valve until you have a strong flow of steam. Lower the pitcher or container until the tip of the steam tube is just underneath the surface of the milk. You will hear a hissing sound and see bubbles form.
10. Move the steam tube up as the froth builds. If you don't hear the hiss or it turns to a dull rumble, the steam tube is too deep.
11. Producing rich milk foam can be a bit tricky and may require practice. If you end up with hot milk and little froth, try again later with cold milk.
12. After steaming, remove the machine from the heat and turn off the heat source. Clean the steam tube of any milk. Place steam tube into water and open steam valve to release the remaining steam.



## CAUTION:

**DO NOT OPEN BLACK KNOB ON HEAD OF MACHINE UNTIL ALL PRESSURE HAS BEEN RELEASED OR MACHINE HAS COOLED.**

STONE CANON INTERNATIONAL, INC.

For CX25/P/S

This unit can be used on Gas, Electric or Induction Stove Top ranges.

When using on a gas stove take care to keep the flame from rising above the sides of the boiler. This can cause damage to the internal parts as well as cause the Bakelite handle to become **dangerously hot**.

Moderate to medium heat is recommended to correctly operate the unit; the coffee should be medium to coarse ground, **never fine**. Always make sure there is sufficient water in the boiler and do not leave the unit unattended. Should the machine not produce coffee or steam within 10-12 minutes then turn the unit off and call for service.