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## Hamilton beach espresso maker 40729 manual

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I will add these comments to those previously written:\* Crema varies with coffee beans; Symley fresh beans give more cream and have more (but subtle) flavors. I don't have the best starbucks bean cream. Peets is great, and so is Nicholas. Even generic beans (\$5/lb when sold at a local store) work OK. Remember, these espresso machines extract more flavor from coffee beans (from perk or drip machines); that's the nature of the pressure process (vs temperature).\* For an excellent double shot (actually, 4 oz), I fill the fresh basis filter to the level (not piling) with whole beans, grind them for 8 seconds in a cheap spice grinder and ram them (not too hard, not too soft). The rammed pitches come almost to the line #2 line in the filter. I start the pump 30 seconds after the liquid starts coming out of the nozzel. The machine was corner and heating only about 5-10 minutes before that.\* I used Starbucks pods. It takes two (at 15 seconds pumping by) to make a double shot. It tastes good (but not so like when I use fresh soil.) Pod Pod faster, but more expensive, than using the terrain. You need to be careful to press the capsule in the filter so that all the water passes through, not the eye, capsule. Keep in place that this machine comes with two different stainless steel filters; one for the ground and smaller for pre-packaged pods.\* These machines use \*\*\*\*PRESSURE\*\*\*\* not the temperature to extract flavor. This results in a smoother taste, but not burns. If you want your espresso law-suit to be hot, nuke it afterwards.\* The included plastic loop is too weak to pressure the unauthorised pressure I found works best; Get tougher (I got aluminum from a local kitchen store.) If you do not bump hard enough, the soil floats and coats the nostzel from which high-pressure water emerges. If you grind and ram just right, the courts used will keep their hockey puck shape when you shake them out of the filter.\* Coffee cups don't fit under the spout. It's not like this machine will make enough espresso in one batch to get close to filling a standard 10 oz cup. I just want to have a strong beer from a man's cup ;-) I had to resort to using shorter, dainty, cups of coffee from a fine Chinese set. (Don't tell my friends.) \* If you're an analytical type, check out The Complexity of Coffee in Scientific American June 2002, Vol 286 Edition 6 p86. It contains good information that you can use to perfect your beer.\* Use a little of that buzzing café to clean the machine after each use, and it will take a long time. There was a recall (on an earlier version of 40714) because some people did not clean milk from the foam, resulting in burned when the cap of old dried dry milk suddenly erupted. Use common sense, keep this puppy clean and they will make a cup after a cup of excellent beer.\* A sparkling stick is not the easiest to use, due to the ridiculous angle, short length and low height above the counter. I had to look for a pitcher from a stainless stainless flow of the right size; 10 oz to the top. Disclaimer: I don't use much foam so that doesn't detract from my rating of this machine.\* After years of use, deposits of hard water accumulate on the nozzle just above where the coffee grounds are located. I noticed that the water splashes, instead of dripping, from here (during cleaning). There is no need to run special cleaners through the machine; I successfully remove deposits by rubbing my foot with a hand towel after each use. It became part of the espresso-making ritual.\* I got burned on other items when I choked cheapest, but not on this one. It has some drawbacks, but for a price I can easily overlook them. It kept my picky self satisfied! Click Here to see more reviews about: Hamilton Beach 40729 Espresso/Cappuccino Maker with Pod HolderMaking café quality coffee drinks is quick and easy with this Italian-style espresso machine, which has 1100 watts of power and a 15-bar pump. The volume works with espresso or pre-measured pods and offers easy operation with buttons. Its 2 cups removable water tank is easy to fill, and the adjustable steam/sparkling dial allows you to quickly steam milk for cappuccino and lattes. For added convenience, the appliance provides a cup heating plate, on/off switch, power indicator light, thermostat indicator indicator indicator, pressure safety valve and removable drip tray for easy cleaning. Accessories include a measuring scoop/unauthorized device, two stainless steel filters, a instructional video and laminated recipe cards. The espresso machine measures 9 by 7-1/2 by 11-3/4 inches and carries a one-year warranty. Click here for more information about Hamilton Beach 40729 Espresso/Cappuccino Maker with Pod Holder © 1996-2014, Amazon.com, Inc. or its branches 840112600 Important precautions..... 2 Pieces and Features ..... 3 Using espresso machine..... 4 For steaming and foaming milk ..... 7 Recipes..... 7 Cleaning..... 8 Problem Solving..... 8 Customer Service..... 10 In the U.S.: 1-800-851-8900 In Canada: 1-800-267-2826 Espresso and Cappuccino Plus coffee maker™ Thank you for buying the Cappuccino Plus™TM coffee maker at Hamilton Beach. You made a great choice! All our products are made with the highest quality performance characteristics and characteristics. We hope you enjoy it! 840112600 Fv00.qxd 7/16/03 2:44 PM Page 1 2 PRECAUTIONS IMPORTANT INSTRUCTIONS FOR DOS NOTE! Basic safety precautions should always be taken when using electro-swim devices to reduce the risk of fire, electric shock and/or personal injury, including: 1. Read all instructions. 2. Do not touch hot surfaces. handles or buttons. You should be very careful as you could burn by touching hot parts or spilling hot liquid. 3. To protect yourself from electric shock, do not immerse the power cord, plug or coffee maker into water or any other liquid. 4. Watch children carefully when using or near the appliance. 5. Disconnect the appliance from the socket when you are not using the espresso machine or before cleaning. Turn off and allow to cool down before removing or re-establishing parts or cleaning the unit. 6. When the device is running, it should always be on a flat surface away from the edge of the counter to avoid contact who could overthrow him. 7. Do not operate the appliance with a cable or damaged plug, or when the appliance is not working properly, has fallen or in any way damaged consumer safety information. Dial our customer support number at no cost for exam, repair, or customization information. 8. Use of accessories not recommended by Hamilton Beach/Proctor-Silex, Inc. fire, electric shock or personal injury. 9. Do not use outdoors. 10. Do not allow the cable to hang on the edge of the table or counter or come into contact with the hot surface, including the stove. 11. Make sure the filter holder is in place when cooking espresso. 12. Do not place the appliance on or near an electric or hot gas burner or in a preheated oven. 13. Always plug the cable into the wall socket before turning on any setting. To unplug the device, turn the settings to OFF and remove the plug from the wall socket. 14. WARNING: To reduce the risk of fire or electric shock, do not remove the lid underneath. There are no parts that can be repaired. All repairs should only be killed by a licensed technician. 15. Use this device only for the purposes for which it is designed. This device is designed only for home use. This device has a polarized plug. This type of plug has a wider blade than the other. The plug can be inserted into the electrical outlet only in the direction. It is a safety feature designed to reduce the risk of electric shock. If the plug cannot be inserted into the socket, try flipping the plug. If this still fails, contact a qualified electrician to replace the outdated socket. Do not attempt to circumvent the security objective of the polarized plug by modifying it in any way. The length of the cable used with this device has been selected to reduce the risk of tangling or tripping over a longer cable. If a longer cable is required, an approved extension cable can be used. The caliber of the ral-rainbow must be equal to or greater than the caliber of the coffee maker. The extension cord should be installed with the rap to prevent it from falling on the counter or table where children may accidentally shoot or trip. To avoid overloading the electrical circuit, do not use another high-voltage device on the same circuit as the coffee maker. 840112600 Fv00.qxd 14:44 Parts of Page 2 and Features 3 1. Dosing spoon storage and filling 2. Tilting tray cup 3. Foam cover 4. Throw the picker 5. Steam control 6. Espresso button 7. Button on/off 8. Even button 9. Removable water tank 10. Infusion head 11. Filter holder 12. Ground espresso filter 13. Under filter 14. Spoon and stuff 15. Red temperature/ ready witness 16. Green Witness MARCHE/ARR 17. Green Steam Witness NOTE: The espresso/pump coffee maker works differently from the steam model. A video sequence has been provided to help explain how the pump machine was used. 840112600 Fv00.qxd 7/16/03 2:44 PM Page 3 4 Using espresso machine 1. Wash all removable parts with lukewarm soapy water. Do not wash these parts in the dishwasher. 2. Make sure that all three buttons are in the off (stop) position upwards and that the steam control is in a closed/stop position. Rotate the steam control clockwise to close it. 3. Connect the machine. 4. Fill the tank with cold water. 5. Press the ON/OFF button (walking/stopping). The walking/stopping green light is on and the temperature/red credit light is on indicating that the water is heating up. The temperature / ready light goes out when the water heats up. 6. Place a shallow container under the beak. Make sure the tank is wide enough to catch water from both spills. 7. After the temperature/ready light is pressed, press the espresso button to start the cooking cycle. Press the espresso button to stop the water for a few seconds before the tank is charging. This delay is necessary to avoid overflowing the tank. NOTE: The first time the machine is used, it will take a little longer to pump the water. 8. Empty the container and put it back in place to perform another cycle while the water in the reser- see it on min. NEVER work until reser-see is empty. WARNING: Pumping until the water runs out will permanently damage the machine. After each infusion, the temperature /dishes light will light up in a few seconds of reheating for the next cup. 9. Place an empty container under the foam nozzle. Make sure that the foam nozzle is completely inside the tank and that the steam button is off (stop). Turn the steam control counterclockwise from 3/4 to 1 full turn. Press the espresso button to pump water through the soft nozzle for 10 seconds. 10. After cleaning, reser- see it completely. Dry all parts. 11. Press the ON/OFF (walk/stop) button once to turn off the device. Before first use 840112600 Fv00.qxd 7/16/03 2:44 PM Page 4 5 - For best results, use freshly ground black espresso roasted coffee. If you are using a pre-ground espresso, store the unused portion in an airtight container and place in a cool, dark place for up to a week. Grinding coffee will affect its taste and the operation of the machine. If the grinding is too large, the water will pass too quickly and give a less pronounced taste. If the grinding is too fine, the taste can be too strong or bitter, and grinding can clog the filter. For a warmer espresso, heat the filter holder, minced espresso filter and pod filter by pouring the water into the cups for a few seconds first and then emptying them. WARNING: The filter holder, minced espresso filter and pod filter are hot. Espresso beans can be grinded in a coffee grinder. For best results, use Hamilton Beach Custom Grind™ espresso setting. If you grind espresso in a shop or mill, use one or two notches larger than the espresso setting. Grind espresso coffee to have a grainy salt or sand look. If it is too thin, it looks like powder and has the texture of flour. If the grind is too fine, the water will not pass through the coffee. Espresso coffee capsules make it even easier to cook a delicious cup of espresso, and cleaning is as simple as throwing away a serving capsule. Pods are sold in many local cafes and in special stores in household goods. The search for coffee capsules online will connect you with many coffee capsule suppliers. If you have time to heat the cappuccino machine 5 to 10 minutes before cooking, you can reverse 1 to 2 cups on a tray to heat the cup. The tray will gently heat the cups and keep your drink warmer after cooking. Always use cold water for coffee. Hot water or other liquids may damage the unit. Tips for preparing a good espresso Prepare to make espresso 1. Make sure that all three buttons are in the off position (stop) and that the steam control is in a closed/OFF position. 2. Connect the machine. 3. Remove the tank and pour in the desired cold water. 4. Return the container Make sure it's fully inserted. 5. Press the ON/OFF button once (walking/stopping). The green light for walking/stopping lights up, and the temperature/red light of the sublet is al-lume indicating that the water is heating up. The temperature / ready light goes out when the water reaches the cooking temperature. 840112600 Fv00.qxd 7/16/03 2:44 PM Page 5 6 1. Insert the minced espresso filter into the filter holder. (To use espresso beans, place the pod filter in the filter holder, and then place the capsule in the pod filter. Go to step 3.) When using pods, use only

one capsule for one cup at a time. Coffee capsule manufacturers vary and you should try different brands in your espresso machine. 2. Add a low measure for each cup of espresso. (Prepare up to two cups at a time). Use jam-positive dis-positive to firmly cram the coffee with 1 and 2 servings so that it is well packed and uniform on top. Make sure there's no coffee on the edge of the filter. The cooking process requires good sealing. 3. Insert the filter holder into the espresso machine so that the handle is on the left side of the appliance. 4. Turn the filter door to the right until it is completely locked. The filter holder should be securely secured, but not too tight. 5. Place the cup under the beak of the filter holder. Use only one cup for one serving. When using one cup, make sure it is wide enough to receive espresso from both beaks. For two servings, place two stacks side by side under the beak. 6. As soon as the red heating light comes on, press the Espresso button to start the cooking cycle. Make sure the steam and even light buttons are turned off. The color of the espresso will gradually fade during cooking. One cup of espresso represents 1 to 1 1/2 ounces of coffee. Press the espresso button again to stop the coffee extraction process. KEEP AT THE BEGINNING: The red heating light will be illuminated for a few seconds when the machine warms up for the next cooking cycle. When cooking several types, periodically check the water tank and fill it with a new veil if necessary. 7. Wait 10 seconds before removing the filter holder. WARNING: To reduce the risk of burns on your hands and fingers: - Do not remove the filter holder when the espresso button is. Do not remove the immediate filter holder after surgery due to possible residual pressure. Remove with caution, as water may remain in the filter. The filter and filter holder are hot. 8. Clear the terrain and rinse the filter. 9. Follow steps 1 through 6 for another infusion. 10. To turn off the device, press the ON/OFF button once (walk/stop). Preparation of espresso 840112600 Fv00.qxd 7/16/03 14:44 Page 6 7 For the preparation of cappuccinos, lattes and other beverages. 1. Check the tank for water and that the foam nozzle is facing the left side of the machine. 2. Turn the steam control on the lowest set (clockwise until it stops completely). Make sure the espresso button is turned off and the On/Off button is on/off. 3. Press the steam button once. The green steam light will al-lumera and the temperature/red credit light will light up. When the temperature / ready light goes out, the water is hot enough for the milk to mate or foam. 4. Fill a metal or ceramic cup in a third with cold milk. Skimmed milk and stainless steel cups are recommended. To steam and heat the milk: Insert the nozzle into the cup, leaving 1/4 to 1/2 inch between the nozzle and the bottom of the cup. Milk is ready when the cup becomes warm to the touch. Foaming milk: It is recommended to use a cold cup. Insert the nozzle into the cup to cover only 1/2 to 1/3 of the nozzle. Turn the steam control counterclockwise from 3/4 to 1 full turn. Keep the cup under the foam nozzle until the desired consistency is achieved. The foam should be firm and stick to the spoon when serving. WARNING: To reduce the risk of injury: - Be careful when distributing hot steam. Precautions should be taken after each use as the foam nozzle, filter holder, ground e-spresso filter or pod filter and cooking head will be hot. 5. Turn the steam control to OFF (clockwise). Remove the cup under the nozzle. 6. Always clean the foam nozzle after each use to prevent deposits. For instructions on net toys, see below. 7. Press the even button once to spark the steam. Press the ON/OFF button to turn off the device. HAVE A CHANCE: During this operation, a small amount of water or steam may come out of the filter or foam holder; this is normal and is due to evaporation to achieve the right temperature necessary for the preparation of creamy cappuccino. WARNING: Steam and water emitted by the foam nozzle are hot. Steam milk and foam Espresso Recipes Cappuccino Latte Espresso, cappuccino or ice latte Moka Prepare one or two cups at a time following the instructions. Option: Add sugar to taste. Mix 1/3 espresso, 1/3 of steamed milk and 1/3 foam milk. Sprinkle with ground nutmeg, ground cinnamon, chocolate powder or vanilla to taste. Mix 1/2 espresso with 1/2 steamed milk. Sprinkle with ground nutmeg, ground cinnamon, chocolate powder or vanilla to taste. Stir as above, then pour over the ice. Mix 1 ounce of thick chocolate syrup with 1/3 espresso. Fill with foamy or boiled milk. 840112600 Fv00.qxd 7/16/03 2:44 PM Page 7 8 Cleaning To clean the espresso machine for the first time see the instructions in the Before first use section of page 4. After each use, clean the espresso machine. NOTE: Do not place removable parts in the dishwasher. 1. Turn on the steam control and release the steam into an empty cup; this will clean all the remnants of milk in the hole from the steam sor-tie. HAVE NATE: If you do not make regular net toys, it may be necessary to use a pin to unzip the steam socket openings. 2. Wash the foaming lid, dosing spoon, filter holder and wire in hot soapy water, then dry. KEEP IN MIND: To remove the sparkling nozzle cover, gently pull to the end of the nozzle. 3. Wipe the outside of the foam nozzle with a damp cloth or sponge to remove milk residues. 4. Pull the tabs aside to remove the exhaust. Separate the grille from the dropper. Wash both pieces in hot soapy-neuse water. 5. Remove and empty the remaining water in the water tank. Wipe the body of the espresso machine with a damp cloth. 6. Wipe the head of beer with a damp cloth to remove leftover ground espresso. WARNING: Do not touch the head of beer immediately after cooking; It's going to be hot. PROBLEM TROUBLESHOOTING Espresso temperature is too low Coffee flow is too slow Pouring coffee from the filter holder, side or top Things to check - Make sure the temperature/ready light is off - Heat the filter holder by passing hot water in it - Heat the cup by rinsing with hot water or using a cup reheating tray - Use ground coffee at room temperature - make sure the water tank is not empty - Do not pack the coffee too tightly - make sure the filter holder is Attached to an espresso machine - Clean the edge of the filter to remove coffee residue before inserting the filter holder into the coffee maker - Clean the cooking head, filter and filter holder 840112600 Fv00.qxd 7/16/03 14:44 2:44 PM Page 8 9 Problem troubleshooting Espresso does not come out On the appliance there is a lot of noise when doing The taste of espresso is too weak The taste of espresso is too strong or too bitter Milk foam difficulties Things to check - Is the water tank empty? Is the water tank securely secured in place? Make sure that the ground coffee is not too packed into the filter - Is the filter holder properly installed in the espresso machine? Clean filter, filter holder and cooking head - Is the water tank empty? Is the water tank securely secured in place? Is the filter holder in place? Always use fresh espresso ground coffee - Pack well ground coffee - The longer the cooking time, the less strong the espresso (1 serving - 1 to 1/2 ounces) - Make sure there is enough ground coffee in the filter - Coffee is too coarse - Try another brand or coffee roast - make sure the steam button is at the station. If the steam button stays on it, the water may be too hot. Turn the steam control counterclockwise to release steam into a molding cup or jug and let the unit cool. Then repeat the steps of preparing espresso - Too much ground coffee was used - Ground coffee was too thin - Pour longer before turning off the espresso button - Try another brand or roasted coffee - Use custom grind coffee grinder™ Hamilton Beach - Always use cold milk (recommended skim milk) foam nozzle - Lift and lower the cup during foaming - make sure the steam button is pressed and the light temperature / Ready off 840112600 Fv00.qxd 7/ 16/ 03 2:44 PM Page 9 10 Customer service If you have a question about your espresso machine , dial our free customer support number. Before you call, write down the model, type, and serial numbers and enter this information below. These numbers are at the base of your espresso machine. This information will help us answer your questions much faster. MODEL: TYPE: SERIES: Website: www.hamiltonbeach.com 7/03 840112600 HAMILTON BEACH PROCTOR-SILEX,INC. 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