

Capresso

Model #452

CoffeeTEAM™ Plus

10-cup

Digital Coffee Maker/
Burr Grinder
Combination

-
- Operating Instructions
 - Warranty
 - Mail-in or Fax-in Product Registration

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Appliance with glass container:
 - A. The carafe is designed for use with this appliance. It must never be used on a range top.
 - B. Do not set a hot container on a wet or cold surface.

- C. Do not use a cracked container or a container having a loose or weakened handle.
- D. Do not clean container with cleaners, steel wool pads, or other abrasive materials.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- B. Longer extension cords are available and may be used if care is exercised in their use.
- C. If an extension cord is used,
 - 1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - 2) the longer cord shall be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

CAUTION:

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container. Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

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WHO IS CAPRESSO

With more than 20 years experience in coffee equipment for household use, and after establishing a well-known European Appliance Company in the U.S., I founded CAPRESSO in 1994. My goal is to provide coffee makers and espresso/cappuccino machines for the customer who wants a better product. Safety, reliability, performance and convenience are the cornerstones of the CAPRESSO quality. Our products are now available through selected kitchen and coffee specialty retailers who can give you expert advice and will treat you as a valued customer. I hope you will enjoy your new CAPRESSO product and will recommend it to your friends.

Michael Kramm, President

ATTENTION: Traces of Coffee

In order to ensure proper functioning, your Capresso CoffeeTEAM Plus has been calibrated and tested with coffee beans. As a result, some traces of coffee may remain in your machine.

1. WELCOME TO THE CoffeeTEAM Plus

Thank you for choosing this unique CAPRESSO product. **Your new CoffeeTEAM Plus works differently than individual coffee makers and grinders. Please read through this book before using your machine. Thank you.**

These operating instructions contain all the information necessary for the correct use, operation, and maintenance of the machine. Understanding and complying with the directions contained in these operating instructions are essential to ensure that the machine is utilized without risk and to ensure safety during operation and maintenance. These operating instructions, however, cannot cover all possible ways in which this machine may be used. Should you require further information or should particular problems occur that are not covered in this manual, please contact your local dealer or

call our TOLL FREE number: 1-800-767-3554 9 AM to 4 PM Eastern Standard Time, Monday through Friday.

If you call at any other time, please leave a message with your telephone number and an approximate time to call you back.

2. IMPORTANT INFORMATION ABOUT COFFEE BEANS AND THE BUILT-IN BURR GRINDER

2a. Storing Coffee Beans in the Freezer?

Coffee Stores do not store coffee beans in the freezer or refriger-

ator! Coffee beans will stay fresh for several weeks as long as you keep them in a dry, dark place. (It's the ground coffee which will lose aroma rapidly!) If you still feel better keeping the beans in the freezer or refrigerator, please keep the following in mind: When you fill the bean container of your CoffeeTEAM Plus with beans that come directly out of the freezer/refrigerator, the beans begin to thaw. A little bit of the moisture will coat the grinder and the feeder channel. When the grinding process starts, some of the grinds will stick to that moisture. **Over time, more and more ground coffee can build up in the feeder channel and can eventually block the feeder channel.** This process will be accelerated, especially when you fill frozen beans into the bean container at night and have the timer set to grind the next morning. In order to avoid waking up to weak or no coffee the next morning, we highly recommend checking the feeder channel at least once or twice a week (see page 17, chapter 10e).

2b. Finer Or Coarser Grind?

The four grind settings of your CoffeeTEAM Plus are calibrated for grinding drip coffee. Choose the coarser settings for darker, oilier beans. Choose the finer settings for lighter, European roasts. Generally, the coarser setting will yield a bit more ground coffee per time period than the finer setting. The light, dry, European roasts will grind faster than the dark, oily roasts.

2c. Dark Beans v. Light Beans

Your CoffeeTEAM Plus burr grinder is calibrated to work with all different kinds of roasts. When using dark, oily beans, we recommend checking the feeder channel at least once a week for possible build-up of ground coffee (see page 17, chapter 10e).

2d. Sugar Coated Beans, Syrups, Liquid/Powdered Flavorings

Do not use sugar coated beans in the grinder!

Do not add any syrups or other coatings to your beans before grinding!

2e. Other Flavored Beans

Please test as follows before continuously using this kind of bean:

- Keep beans out of the freezer/refrigerator for four hours before filling them into the bean container.
- Set the grinder to 8 cups. Grind two or three batches in the coarsest setting. (Don't waste this coffee; use the ground coffee later for brewing without using the grinder. See chapter 8c).
- Open the feeder channel. If the remaining ground coffee lies loosely in the channel (see page 17, chapter 10f), you can use that type of coffee. When using flavored beans, we recommend cleaning the feeder channel once a week.

Attention: If the ground coffee is lumped together, we do not recommend using this type of flavored coffee in the grinder.

Caution: Flavored/coated beans might pit the bean container.

2f. Stones And Beans

Every coffee specialty store will tell you that occasionally small stones can be found in between coffee beans. Very small stones will be processed through the burr grinder without any harm (the stone will end up in your filter – not in your brewed coffee). However, larger stones can block the burr grinder permanently. Here is how you can avoid damage to the grinder:

- Shake your bean bag thoroughly so that a stone will fall to the bottom of the bag.
- Before emptying the bottom half of the bag of beans into the

bean container, check to see whether there are any particles that look like stones, and remove them.

3. PLEASE, NEVER... (or you will void your warranty protection):

- Never fill instant coffee into the bean container; it can damage the functioning of the grinder and the machine.
- Never fill sugar-coated coffee beans into the bean container.
- Never fill anything other than coffee beans into the bean container (no chocolate, no nuts, no spices, nothing other than coffee beans!). (exception: see page 19, chapter 11).
- Never fill anything but fresh, cold clean water into the water container (exception: see page 19, chapter 11).
- Never remove or attempt to disassemble the bean container.
- Never fill water or any other liquid into the bean container.
- Never unplug your CoffeeTEAM Plus in the middle of a grinding/brewing cycle.
- Never open the water container lid during the brewing process.
- Never do anything with the machine which is not described in this instruction book. In case of doubt, please call toll-free: 1-800-767-3554.
- Never grind into the filter holder unless it is empty of previously used coffee grounds.
- Never operate the machine when the feeder channel cover is removed.
- Never move the filter holder underneath the grinder without the filter holder insert and the GoldTone filter (or paper filter) in place.

USER COMPONENTS

- A Bean Container Lid
- B Bean Container
- C Fineness Selector Dots (not shown)
- D Screw for Feeder Channel Cover
- E Feeder Channel Cover
- F Feeder Channel
- G Operating Panel and Display
- G1 Grind Amount Indicator
- G2 Clock/Timer
- G3 Strength Indicator
- G4 On/Off Button
- G5 On/Off Signal Light (red)
- G6 "Auto" Button
- G7 "Auto" Signal Light (yellow)
- G8 h-button to set hours
- G9 m-button to set minutes
- G10 "prog"-button to program and confirm settings for later grinding/brewing
- G11 "2-10" button = to set coffee amount to be ground; changes bold number in the Grind Amount Indicator
- G12 strength button: to set coffee strength; saucer in the Strength Indicator jumps from cup to cup.
- H Heating Plate
- I Water Container Lid
- J Hot Water Guard (see page 11)
- K Water Filtration Container
- L Cover Lid
- M Filter Holder Insert
- N Drip Stop
- O Filter Holder
- P Glass Carafe with snap-on lid

Operating Panel and Display Fig. 2

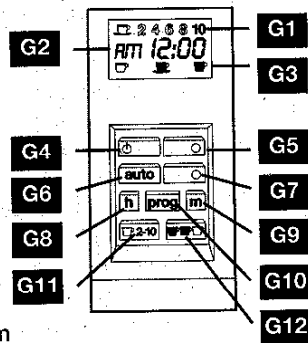
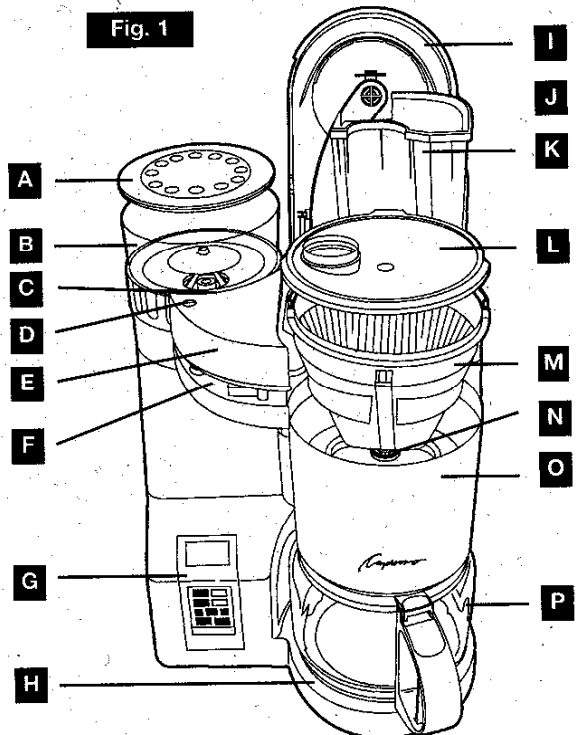


Fig. 1



4. EQUIPMENT

The CoffeeTEAM Plus (#452) comes with:

- a. this instruction book (includes warranty and Capresso product registration)
 - b. an order form for parts and accessories
 - c. one measuring scoop
 - d. one glass carafe with lid
 - e. one GoldTone filter, size 4
 - f. one cover lid for the filter holder insert
 - g. filter holder insert
 - h. water filtration container with detachable bottom
 - i. charcoal water filter cartridge
- If any of these parts are missing, please call HELP CALL toll-free 1-800-767-3554.

5. Capresso Plus Service™

HELP CALL: 1-800-767-3554 (Monday - Friday 9 AM to 4 PM, Eastern Standard Time)

Email address: contact@capresso.com

Fax: 201-767-9684

Website: www.capresso.com

We want you to be completely satisfied with your CoffeeTEAM Plus. If you need any assistance, call the above number. Call any time you want. If you get a voice mail message, don't hang up; **leave your phone number and say "model #452" and tell us an approximate time to call you back.** You can also email or fax us at any time.

Our unique CAPRESSO "CoffeeTEAM Plus" Plus Service offers you the following within the first 12 months (within the United States of America):

- Free repair or replacement if your Capresso CoffeeTEAM Plus malfunctions, including shipping both ways and convenient UPS call tag pick-up (UPS will come to your home to pick up, so you don't have to go to the UPS station or post office).

- If you need faster service, we can ship via UPS 2nd day air (\$15 surcharge).

6. FEATURES AND BENEFITS OF THE CoffeeTEAM Plus

Coffee Maker Features

- After grinding, CoffeeTEAM Plus automatically returns the filter holder and starts the brewing process.
- Cold water filtration system removes up to 82% chlorine and improves the taste of the coffee.
- Drip-stop function lets you pull out carafe and serve a cup or two before brewing is finished.
- 900 watt heating system delivers 200° to 205° F contact/brew temperature and 180° F in carafe after brewing.
- LCD display with AM/PM clock and 24-hour programming lets you program the CoffeeTEAM Plus to make coffee at any time.
- Auto shut-off keeps coffee hot for two hours, then turns machine off for additional safety.
- Machine can be used with or without the grinder to accommodate pre-ground coffee.
- GoldTone filter included.
- 10-cup (50 oz.) capacity.

Burr Grinder Features

- Heavy duty, commercial mill with burr/cone grinder delivers slow, precise and no-heat grinding to preserve natural coffee bean aroma.
- Built-in safety device prevents grinding if filter holder is not in grinding position.
- Grinds directly into filter holder.
- 150g bean container holds beans for 20 to 30 cups of coffee.
- Set to grind for 2, 4, 6, 8 or 10 cups. (Indicator in LCD display.)
- Fine tune for mild, regular or strong coffee. (Cup/saucer indicator in LCD display.)
- Turn the bean container from left to right to change the grind settings from finer to coarser in four steps.

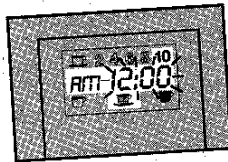
7. PREPARING THE MACHINE

7.1 Before First Use

- a. After unpacking your CoffeeTEAM Plus, clean all the loose parts with warm water and make yourself familiar with the different functions.
- b. After reading these instructions, let some water run through the coffee maker to clean all internal parts.

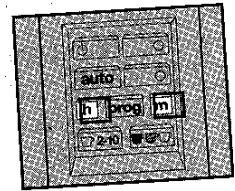
7.2 The Display

When you plug in the coffee maker, the LCD displays AM and a flashing "12:00." The "Grind Amount Indicator" (G1) shows the number "10" bold and the numbers 2, 4, 6, 8 outlined. The "Strength Indicator" (G3) shows three cups, one outlined on the left (stands for mild), one shaded in the middle (stands for regular), and one black on the right (stands for strong). The saucer sits under the middle cup (regular). This is the factory setting.



7.3 Setting The Time

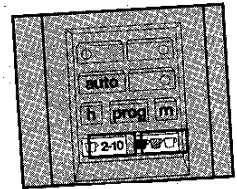
- a. Push and hold the "h"-button (G8) to set the hour.
- b. Push and hold the "m"-button (G9) to set the minutes. Now the time is set. To change the actual time, repeat above steps.



7.4 Setting The Grinder For Regular Use

The following setting is for regular use only.

- a. Push and hold the "2-10" button (G11). The bold number in the Grind Amount Indicator (G1) will change. When the desired number is bold, release the button.
- b. Push and hold the "cup" button (G12). The saucer will jump from cup to cup. When the saucer sits under the desired cup, release the button.
- c. To change any of these settings, repeat above steps.

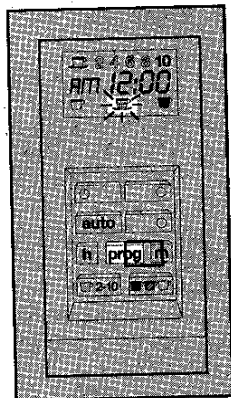


7.5 Programming The Timer And Grinder For Later Use

You can program your CoffeeTEAM Plus to grind and

brew coffee at any time of the day. To do so, first make sure that the clock displays the correct time (see chapter 7.3). Then continue as follows:

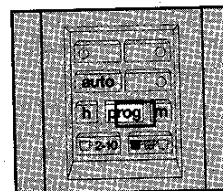
- a. Push the "prog" button (G10) until you see the cup saucer blinking. Release the "prog" button. The first time you set the programmed time, the display reads "AM 12:00" and shows the number "10" in bold. The blinking saucer always indicates that you are in the program mode.
- b. Push and hold the "h"-button (G8) to program the hour at which you would like to make coffee later. Push and hold the "m"-button (G9) to program the minutes at which you would like to make coffee later. Now the time to make coffee later is programmed.
- c. Push and hold the "2-10" button (G11) until the desired number is displayed in bold. Release this button. Then push and hold the "cup" button (G12) until the saucer sits under the desired cup. Release this button.



- d. **VERY IMPORTANT:** After you have completed the above steps, you must push the "prog" (G10) button again to confirm the setting. If you don't, the display will jump back to the regular time (after 30 seconds have elapsed) and will not memorize your settings.
- e. If you wish to check the programmed settings, push the "prog" button (G10). The display will show you the future time and the future grinder settings. Push the "prog" button again and the display will revert to the current time and current grinder settings.

Note: The settings for the grinder can be different in the program mode and in the regular (current) mode.

** To grind and brew coffee at the programmed time, see page 15, chapter 9.



Attention: Flashing LCD Display

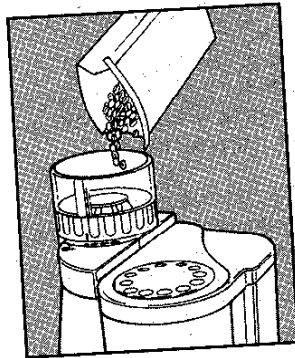
If you unplug the machine for more than 30 seconds and then plug it in again, the LCD display will flash again. If you did not unplug the machine and the LCD display flashes, it indicates that the electrical power was interrupted for more than 30 seconds. You have to set the clock and the timer and grinder settings again as described in chapter 7.3 and 7.4, page 8.

- f. If you unplug the machine for less than 30 seconds all information will be maintained (time, grinder settings, etc.).

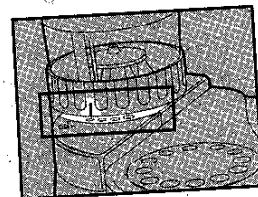
7a. Filling the Beans

Fill the bean container (B) with beans. Make sure that the water container lid is closed to prevent beans from spilling into the water container.

Caution: Check beans for foreign objects (see page 5, chapter 2f). The bean container will hold approximately 6 oz. (1/3 lb.) of beans (good for 20 to 30 cups of coffee). Select the fineness setting



(C) by turning the bean container until the line matches up with one of the four dots in front of the bean container. For first time use, we recommend the coarsest setting – the largest dot.



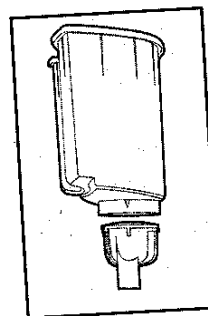
7b. Water Filtration System

Your CoffeeTEAM Plus comes with a cold water filtration kit. This kit contains:

- one charcoal cartridge, and
- a filtration container with a detachable bottom.

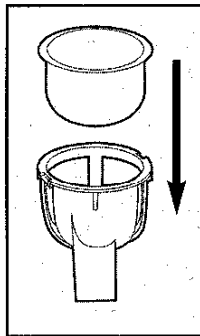
You can use your coffee maker with or without the water filtration system.

Note: If you use distilled, spring or bottled water or if your water has little or no chlorine you might not find a difference in taste in your coffee when using the water filtration system. However, most tap water is treated with chlorine. The water filter cartridge removes up to 82% of the chlorine found in your tap water.



Initial Preparation:

- Unscrew the bottom of the filtration container (K) and place the cartridge (flat side upwards) inside. Replace the bottom of the filtration container.
- Place the filtration container into the water container.
- Fill two to three cups of water into the filtration container and let sit for two to three minutes. This will initially activate the charcoal filter.
- For best results always fill the water through the filtration container. This will ensure that all the water gets properly filtered.



When to replace the cartridge:

Once the cartridge has been in contact with water for the first time, it should be replaced either:

- after 60 uses, or
- after 6 weeks **whichever comes first.**

(Example: If you use your coffee maker twice a day, replace the cartridge every month; if you use your coffee maker once a day,

replace the cartridge after 6 weeks.)

Caution: If you use the cartridge for more than 6 weeks, harmful bacteria build-up may occur!

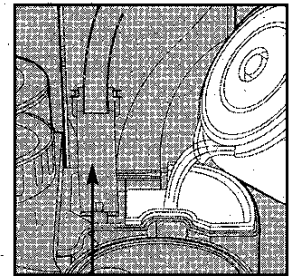
Replacement cartridges are available through your local CAPRESSO dealer or by using the enclosed order form.

7c. Filling The Water Container

Open the water container lid (I) and pour the desired amount of fresh, cold water through the filtration container (K). Using the cup graduation on the glass carafe, always pour approximately one cup of water more into the water container to compensate for water lost during the brewing process.

Maximum amount of cold water: approximately 1/4 inch above the 10-cup marking on the glass carafe.

When you have filled the water container, **set the glass carafe aside (do not set it on the heating plate (H) yet!).**

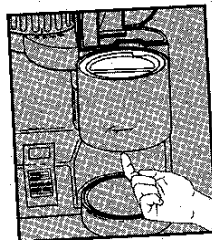
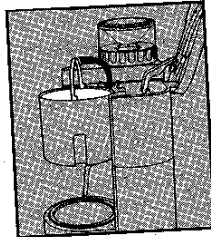
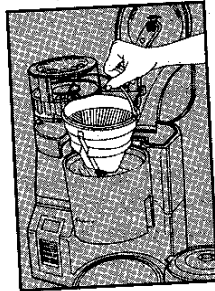


Hot Water Guard
see page 21, question 10

7d. Filter Holder Insert

Caution: If the filter holder insert (M) is not completely locked into the filter holder (O), the drip stop (N) on the bottom of the filter holder insert might not open during brewing. This can cause hot coffee to overflow and can result in serious injuries and damages. Here is how to properly lock the filter holder insert into the filter holder:

- Open the water container lid.
- Remove the cover lid.
- Remove the glass carafe from the heating plate and then lower the filter holder insert (M) with the tab of the filter holder insert pointing towards the water container. Push the handle of the filter holder insert down towards the water container and make sure it sits completely flush with the rim of the filter holder (O).
- Push with your finger against the drip stop (N). If the filter holder insert is in the proper position, it will stay inside the filter holder and not move upwards.



CAUTION: Messy / Dangerous!

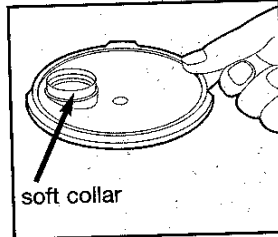
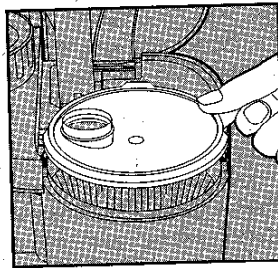
If you forget to place the filter holder insert (M) in the filter holder (O) and you slide the filter holder underneath the grinder, it will start grinding and spread the ground coffee on your counter. It will then return the filter holder underneath the water container lid and the brewing process **will start, spreading hot water all over the place. In this case, immediately unplug the machine and wait until the water pumping stops!** ALWAYS MOVE THE FILTER HOLDER WITH THE FILTER HOLDER INSERT and A FILTER (GoldTone or paper), UNDERNEATH THE GRINDER!

7e. Cover Lid

The cover lid (L) minimizes static coffee particles clinging to the outside of the filter holder.

- Open the water container lid (I).
- Make sure that the filter holder insert and the GoldTone filter (or your filter paper) are inserted in the filter holder (O).

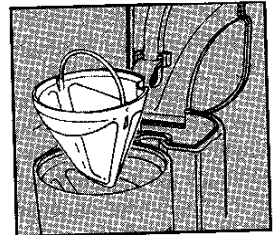
- Place the cover lid on top of the filter holder insert (M) so that the large hole is on the left side. Make sure that the front rim fits snugly into the groove created by the filter holder insert and the outside filter holder.
- Close the water container lid. Now you can swing the filter holder underneath the grinder.
- **Cleaning:** Wipe the lid clean after each use. **Do not clean in dishwasher!**
- The lid has two parts: a soft, removable collar and a hard disk. If you accidentally remove the soft collar, just replace it in its original position (with the high rim pointing upwards).



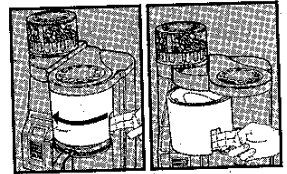
8. GRINDING AND BREWING COFFEE NOW

- Select cup and strength setting (see page 8, chapter 7.4).
- Fill beans into the bean container (see page 10, chapter 7a).
- Fill water into the machine (see page 11, chapter 7c).

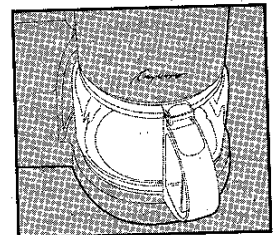
- Make sure the filter holder insert, GoldTone filter (or paper filter) and cover lid are in place (see page 12, chapter 7d and 7e).



- Swing the filter holder to the left until it locks itself underneath the grinder.

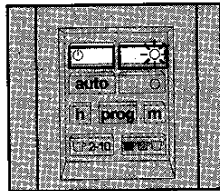


- Place the glass carafe on the heating plate (H). **Note:** Keep the carafe handle pointed straight outward during the brewing process. If the handle points to the right and the pouring spout of the carafe sits underneath the feeder channel, moisture from the freshly brewed coffee could flow upwards into the feeder channel.



- Push the on/off button (G4) until the red light (G5) turns on.

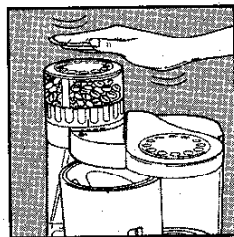
The grinder will start grinding and the coffee will fall into the filter. After the grinding is finished, the filter holder will automatically swing back and underneath the water container lid and the brewing process will begin.



- After brewing is finished, the machine will keep the coffee hot for two hours. Then the machine will turn off automatically (red indicator light turns off). If you want to keep the coffee hot longer, simply press the on/off button (G4) again for an additional two hours of warmkeeping.
- If coffee beans should get stuck during grinding, lightly tap the bean container lid.

CAUTION: As long as the grinder is in operation, do not open the bean container lid and do not insert your finger or any other object into the grinder.

FIRST TIME GRINDING: First use of the grinder will yield a bit less



ground coffee (which is used to fill the feeder channel). All further grinding will yield the correct amount of ground coffee.

CAUTION: Do not open the water container lid during the brewing process. Hot water could spill out, causing serious injuries.

CAUTION: Before pouring water into the water container again, turn the coffee maker off and let it cool down for two minutes.

8a: Drip Stop / Stop-And-Serve

- While the coffee is brewing you can remove the carafe to pour a cup or two. The drip stop in the filter holder will close automatically. Replace the carafe within 20 seconds. Then the flow of coffee continues.
- **CAUTION: If coffee drips onto the heating plate after removal of the carafe immediately replace the carafe and let all the coffee flow through the**

The drip stop might malfunction when coffee grounds block the closure of the drip stop. This happens when the mesh of the GoldTone filter is clogged up causing coffee grounds to overflow. If you use filter paper, check to make sure you are using the correct size (size 4), and check to see whether there was a hole in the bottom of the filter paper.

To clean the drip stop, see page 17, chapter 10c.

8b. Using Different Beans At Different Times

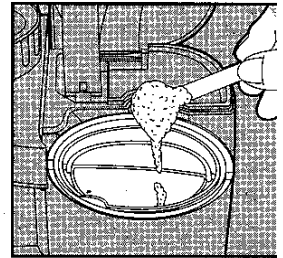
Some people like to drink different types of coffee at different times. In this case, only fill the amount of coffee into the bean container that you need in order to grind for your next pot of coffee. For example, if you want to grind for 8 cups of coffee, fill eight level scoops of coffee into the bean container.

8c. Using The Coffee Maker Without The Grinder

You can use your CoffeeTEAM

Plus like a regular drip coffee maker (without using the grinder). In this case, do not move the filter holder underneath the grinder.

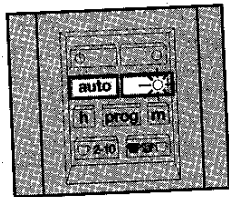
- Open the water container lid (I).
- Fill the desired amount of fresh, cold water into the water container.
- Remove the cover lid (L) from the filter holder.
- Fill the desired amount of ground coffee into the GoldTone filter (or paper filter).
- Close the water container lid.
- Make sure that the carafe (with the lid) sits underneath the filter holder on the heating plate (H).
- Push the on/off button (G4) until the red light turns on. The brewing process starts immediately.



9. GRINDING AND BREWING COFFEE LATER

- Program the timer and grinder setting as described in chapter 7.5, page 8.
- Fill beans into the bean container (see page 10, chapter 7a).

- Fill water into the machine (see page 11, chapter 7c).
- Make sure the filter holder insert, GoldTone filter (or paper filter) and cover lid are in place.
- **Caution:** Before you swing the filter holder underneath the grinder, make sure there are no grounds left over in the filter holder insert from previous grinding.
- Swing the filter holder to the left until it locks itself underneath the grinder.
- Now push the "auto" button (G6). The yellow light (G7) will turn on and the programmed grinder setting will be displayed. At the programmed time, the yellow light will turn off, the red light will turn on, and the grinding / brewing process will start.



10. CLEANING YOUR CoffeeTEAM Plus

CAUTION: Always unplug machine before cleaning and let cool down for two minutes. Never use scouring agents. Never

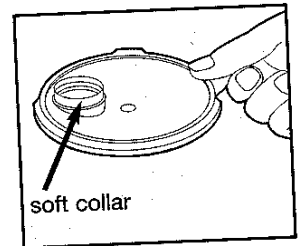
immerse the machine in any liquid. Never clean machine under running water.

Dishwasher safe (upper rack):

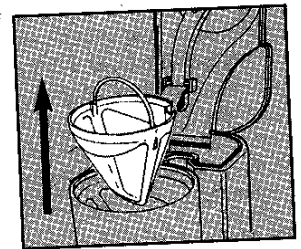
Glass carafe (remove snap-on lid before placing in dishwasher) and GoldTone filter.

Special Cleaning Tips:

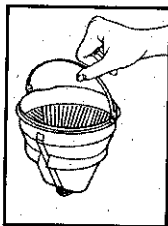
10a. Cover Lid (L): Wipe the cover lid clean after each use. **Do not clean in the dishwasher.** If the soft collar becomes separated from the hard disk, simply replace it with the high rim pointing upwards.



10b. GoldTone Filter: Clean after brewing. Do not let used coffee sit for hours in the filter. Coffee oils will clog the mesh, causing the coffee to overflow the next time you brew coffee.



10c. Filter Holder Insert (M)/Drip Stop (N): Clean the filter holder insert and the drip stop under running water. Check to make sure that the drip stop closes completely under running water also.



10d. Bean Container (A): When the bean container is empty, use a dry cloth to wipe off any oil deposits. Never pour any liquid into the bean container. Never try to disassemble the bean container.

10e. Burr Grinder/Burrs: As long as your coffee beans are processed through the mill without any problems, there is no need to clean the burrs. Over time, very dark beans might leave an oily film on the burrs. To remove this oily film, use toasted white bread and proceed as follows:

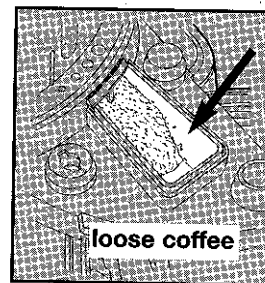
- Make sure the bean container is empty.
- Set the fineness selector to the coarsest setting (largest dot).
- Set the cup selector to grind for 10 cups.
- Swing the filter holder (with the GoldTone filter or a paper filter)

- underneath the grinder.
- Remove the lid of the bean container.
- Turn the machine on (red light will turn on).
- While the grinder is on, feed 2 slices of hard, well-toasted, dry white bread into the bean container (not burnt). The bread should be broken up into pieces approx. the size of coffee beans. Make sure that all the toasted bread is processed through the grinder.
- To remove any toast left in the feeder channel, grind coffee beans for two cups (cup selector at "2").

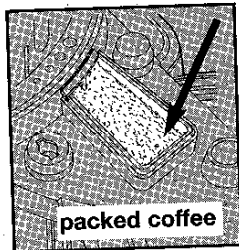
10f. Cleaning The Feeder Channel

Periodically check the feeder channel for oil and coffee build-up. As long as you only see some ground coffee sitting loosely in the feeder channel, there is no need to do anything.

The feeder channel should be cleaned in any of the following situations:

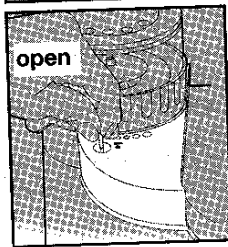
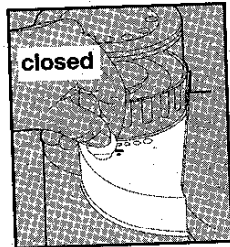


- moisture or heavy oil build-up has caused the ground coffee to block the feeder channel, or
- you do not plan on using the grinder for more than a week.

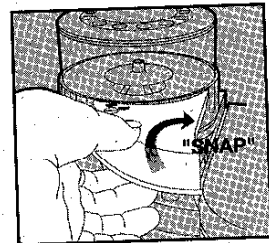


For cleaning, please follow this sequence:

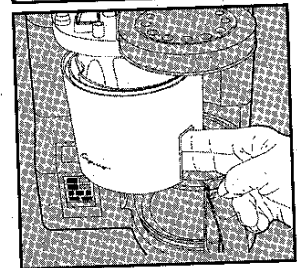
- Lift the water container lid and remove the cover lid. Make sure the GoldTone filter or a paper filter is inserted in the filter holder insert.
- With a coin, turn the screw on top of the feeder channel a quarter turn counter clockwise to the 12 o'clock position.



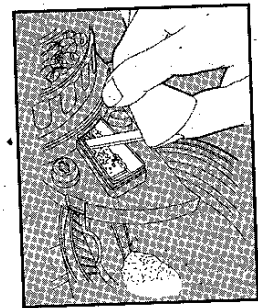
- Firmly lift the feeder channel cover upwards and to the right as shown, and set aside.
Note: The feeder channel cover will make a "snapping" sound when it is lifted from the machine.



- Move the filter holder underneath the grinder until it locks.

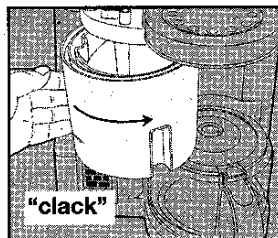


- Use the handle of the scoop to scrape out blocked coffee or leftover toast into the filter holder.

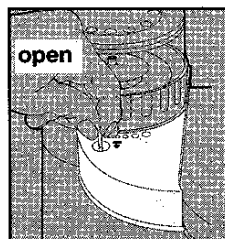


- Wipe the inside clean with a dry cloth.

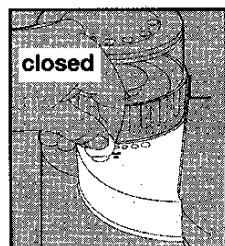
g. Push the filter holder back underneath the water container lid.



h. Wipe the inside of the feeder channel cover with a dry cloth (do not immerse in water).



i. Replace the feeder channel cover and turn the screw a quarter turn clockwise to the 3 o'clock position.



j. Empty the GoldTone filter or paper filter.

11. DECALCIFYING

For prolonged use of your appliance it is necessary to decalcify regularly. Calcium (limestone) found in drinking water will leave deposits in the machine. We highly recommend that you decalcify your coffee maker at least every four months.

ATTENTION: Before decalcifying, remove the GoldTone filter, the water filtration container and the charcoal filter. Do not place the GoldTone filter or filter paper in the filter holder insert.

When to Decalcify:

A slowdown in brewing indicates calcium deposits are present in the coffee maker.

How to Decalcify:

With DURGOL:

Capresso and many European companies recommend "DURGOL," a liquid decalcifying agent. Durgol removes any calcium deposits up to 20 times faster than vinegar, without creating any unpleasant odors.

- Fill three cups of water into the glass carafe. Add one cup of DURGOL. Pour this mixture into the water container. Turn the machine on and operate. After all the water is brewed into the glass carafe, turn the machine off and let it cool down for five minutes. Then repeat with a full pot of fresh, cold water.

With Vinegar:

- Fill the water container with approximately 40 oz. (8-cups) of water and 6 tablespoons of citric acid or white vinegar and operate the appliance twice.
- After decalcifying, let the appliance run twice with plain water. This will rinse away any remaining vinegar.
- Rinse the carafe with lukewarm water and clean the filter holder and the water chamber in a warm water and mild liquid soap solution.

You can also use any of the decalcifying agents available for drip coffee makers from your local coffee store or supermarket. Follow their enclosed instructions.

Note: Decalcifiers are acids and therefore must be handled properly. Please check the information on the packaging of the decalcifying agents before using.

12. FAQ (Technical Questions)

Q1. I accidentally locked the filter holder underneath the grinder. Can I manually push the filter holder back underneath the water container lid without breaking the mechanism?

A. Yes.

Q2. There is no coffee coming out of the grinder. It seems as though the coffee is completely clogged inside the grinder. What do I do?

A. Please follow the steps outlined in chapter 10f, page#.

Q3. Can the grinder run without beans in the container?

A. Yes.

Q4. Why do some buttons work with delay?

A. If you touch or push the wrong button accidentally, it will not immediately change the settings. You have to hold down each button for one second to activate/change the function (except for turning the coffee maker off).

Q5. Can I have different grinding settings for the current and the programmed mode?

A. Yes! See chapters 7.2 to 7.5, page 8).

Q6. How long does the machine keep the grinding and brewing settings?

A. All settings are maintained as long as the machine is plugged in. The programmed setting is activated only when you push the auto button (G6) and the yellow auto light (G7) turns on.

Q7. How do I know if the display shows the current or the programmed setting?

A. In the program mode, the saucer blinks. Push the prog button (G10) to revert to the current setting. As long as you are in the program mode you cannot turn on the coffee maker. Three different display modes are possible:

1. Current time and grinder settings.

2. Programmed setting: Immediately after you push the prog button (G10), it shows the programmed timer and grinder settings.

3. Auto setting: After you push the auto button (G6), the display shows the current time but the programmed grinder settings.

Q8. Can I change any settings while the grinder is running?

A. No. The red and yellow lights have to be off to change the grinder settings.

Q9. What happens if the filter holder does not return underneath the water container lid after grinding?

A. After the grinding process is completed, the swing-back mechanism will try twice to return the filter holder (within 5 seconds). If it does not swing back sufficiently, the machine will automatically turn itself off to prevent the coffee maker from brewing. Please call us.

Q10. What happens if the water container lid is open during the brewing process?

A. The hot water will splash in spurts against the hot water guard (J, see page 6) and will be guided back into the water container.

Q11. Beans spilled into the water container. What do I do?

A. Unplug the machine, remove the carafe, empty the bean container (as well as you can), remove the filter holder insert and GoldTone filter, open the water container lid and turn the machine upside down over a sink.

Q12. When I unplug the machine, the display turns off. About 30 seconds later the red and yellow lights turn on and then fade. Why?

A. A condenser will keep the information for 30 seconds after unplugging. Then this condenser has to be discharged. During the discharge, the two lights illuminate and then fade.

Q13. What happens in the auto setting (yellow light is on) if I forget to push the filter holder underneath the grinder?

A. You will get hot water. At the pre-programmed time, the yellow light will turn off and the red light will turn on. If the filter holder is still underneath the water container lid, the machine assumes you want to brew coffee only. Since there is no coffee in the filter holder, you will get hot water only in the carafe.

13. FAQ (Coffee Questions)

Q1. How much coffee should I use?

A. The grinder grinds approximately between 4 seconds (setting "2, mild") and 30 seconds (setting "10, strong"). The maximum

amount of coffee will be ground in the setting "10, strong" with the fineness selector in the coarsest position. This is equivalent to 12 level portions with the enclosed measuring scoop.

EXAMPLE: for 10 cups of coffee: Fill the water container with the maximum amount of water (see chapter 7). Set the grind amount indicator (G1) to 10, the strength indicator (G3) to mild, and the fineness selector (C) to fine.

- **IF THE COFFEE IS TOO STRONG:** change the grind amount indicator to 8, the strength indicator to medium, and continue to use the same amount of water.
- **IF THE COFFEE IS NOT STRONG ENOUGH:** leave the grind amount indicator at 10, change the strength indicator to strong, and set the fineness selector in the coarsest position (largest dot). If the coffee is still not strong enough, use a little less water.

Q2. I want a full pot of coffee at 8:00 AM. What time should I program the grinder to start?

A. Set the timer 15 minutes earlier (in this case at 7:45 AM).

Q3. I am using flavored coffee beans. If I want to change to unflavored coffee, how do I eliminate the flavor taste?

A. Empty the bean container and fill with the new beans. Then grind in setting "4, regular." That pushes out the remaining flavored coffee completely and fills the feeder channel with the new coffee.

Q4. Can I grind espresso beans for my espresso machine?

A. Before final assembly we manually calibrate each pair of burr grinders (testing with beans!) to prevent clogging while grinding, regardless which type of bean you use. The actual grinding, however, is designed to work well with drip coffee brewing. As a result, the grind might not be suitable for your espresso machine.

14. LIMITED WARRANTY

This warranty covers your CAPRESSO machine, model #452. This warranty is in effect for one year from the date of the first consumer purchase and is limited to the United States of America. **This warranty covers all defects in materials or workmanship (parts and labor) including UPS ground transportation for both ways, if necessary.**

The warranty does not cover:

- Any machine not distributed by CAPRESSO within the United States.
- Any machine not purchased from an Authorized CAPRESSO Dealer.
- Commercial use of the machine.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company or association.
- Any glass parts, including the glass carafe.
- Charcoal filters.

Other limitations and exclusions:

Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for CAPRESSO any other liability in connection with the sale of the machine. CAPRESSO expressly disclaims liability for incidental and conse-

quential damages caused by the machine. The terms "incidental damages" refers to the loss of the original purchasers time, loss of the use of the machine or other costs relating to the care and custody of the machine. The term "consequential damages" refers to the cost of repairing or replacing other property which is damaged when this machine does not work properly. The remedies provided under this warranty are exclusive and in lieu of all others.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



Capresso, Inc.
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Closter, NJ 07624

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Fax: 201-767-9684
email: contact@capresso.com
Website: www.capresso.com

Product Registration

Register to win 10 lbs of 100% Arabica Coffee Beans.

(drawings are in May and November).

Please complete this registration after you have used your machine for a few days. Your information will help us to better serve you in the future.

Thank you for buying from CAPRESSO.

Please print clearly

Last Name _____

First Name _____ Male Female

Address _____

City _____ State _____ Zip _____

Purchased from: Specialty store Mail order Received as gift

Name of store _____

Purchase Date _____ Purchase Price \$ _____

Reasons for buying this product:

- Concept/Features Saw it on TV Print advertising
 Store recommendation Recommended by a friend

Did you ever use another coffee maker/grinder combination before?:

- No Yes, which brand _____

What other regular coffee maker did you use before?:

- None Mr. Coffee Braun Krups

Other: _____

Where do you use this coffee maker: At home In an office

What kind of beans are you using?: Regular Dark, oily

Would you like more information about our products?: Yes No

Your annual household income:

- Under \$50,000 \$50,000 - \$100,000 \$100,000 - \$250,000 \$250,000 +

Your age group: Under 25 25-40 41-45 46-55 56-65 65 +

Any suggestions on how we can improve this product?

Would you recommend this product to your friends?: Yes No

Mail to CAPRESSO Inc., P.O. Box 775, CLOSTER, NJ 07624

OR FAX to: (201) 767-9684.