

KAMBROOK

GET MORE THAN YOU PAY FOR™

Instant *Café* **INSTANT COFFEE
CAPPUCCINO MAKER**



KES300

Issue 01/08

KAMBROOK SAFETY

Welcome to Kambrook and your new Instant Café Cappuccino Maker.

At Kambrook, we believe that safe performance of our products is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances.

We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

IMPORTANT SAFEGUARDS FOR YOU KAMBROOK INSTANT CAFÉ CAPPUCCINO MAKER

- Carefully read all instructions before operating the Instant Café Cappuccino Maker and retain for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Instant Café Cappuccino Maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the power plug of the Instant Café Cappuccino Maker.
- Do not place the Instant Café Cappuccino Maker near the edge of a table, counter or bench top during operation. Ensure that the surface is level, clean and free of water.
- Do not place on or near a hot gas or electric burner, or where it could touch a heated oven.
- Keep Instant Café Cappuccino Maker clear of walls, curtains and other heat or steam sensitive materials. Minimum 200mm distance.
- Do not use on metal surfaces, for example, a sink drain board.
- Do not operate the Instant Café Cappuccino Maker on an inclined surface.
- Do not move the Instant Café Cappuccino Maker whilst it is operating. Always ensure the Instant Café Cappuccino Maker is switched off at the power outlet and the power plug is removed from the power outlet before attempting to move the appliance, when the appliance is not in use and before storing.
- Always ensure the Instant Café Cappuccino Maker is completely cool and there is no steam pressure in the water tank before storing.

- Do not leave the Instant Café Cappuccino Maker unattended when in use.

- Always ensure the selector control dial is in the 'STANDBY' position when the Instant Café Cappuccino Maker is not in use.

- The Instant Café Cappuccino Maker is fitted with a safety device, which will automatically turn the appliance off if it is left switched on and un-used for more than two hours.

- Only use cold drinking quality water in the water tank. Do not use any other liquid.

- Never use the Instant Café Cappuccino Maker without water in the water tank.

- Ensure the water tank cap is firmly secured when using the Instant Café Cappuccino Maker.

- Always ensure the water tank cap is clean around the seal and centre valve area (never use if the seal is damaged or faulty).

- As part of regular maintenance, it is recommended that the Instant Café Cappuccino Maker is taken to the nearest authorised Kambrook Service Centre for checking of the 'Pressure Indicator Button' once every two years.

- Never open the water tank cap when the Instant Café Cappuccino Maker is switched on.

- Before removing the water tank cap ensure the Instant Café Cappuccino Maker is cool and the pressure indicator button has dropped down and is flush with the top of the water tank cap.

- Never remove the water tank cap whilst there is steam pressure in the water tank. If it is necessary to open the water tank cap when the Instant Café Cappuccino Maker is hot and the pressure indicator button is up, turn the appliance off and carefully follow the instructions for the 'Steam Release Procedure', page XX.

⚠ WARNING: To avoid possible burns from the hot steam and water, never remove the water tank cap whilst there is steam pressure in the water tank and the pressure indicator button is up.

- The Instant Café Cappuccino Maker uses milk to make hot beverages. It is important to clean the Instant Café Cappuccino Maker after each use. Any residual milk left inside the appliance will harden and clog the machine. Refer to 'Maintaining Your

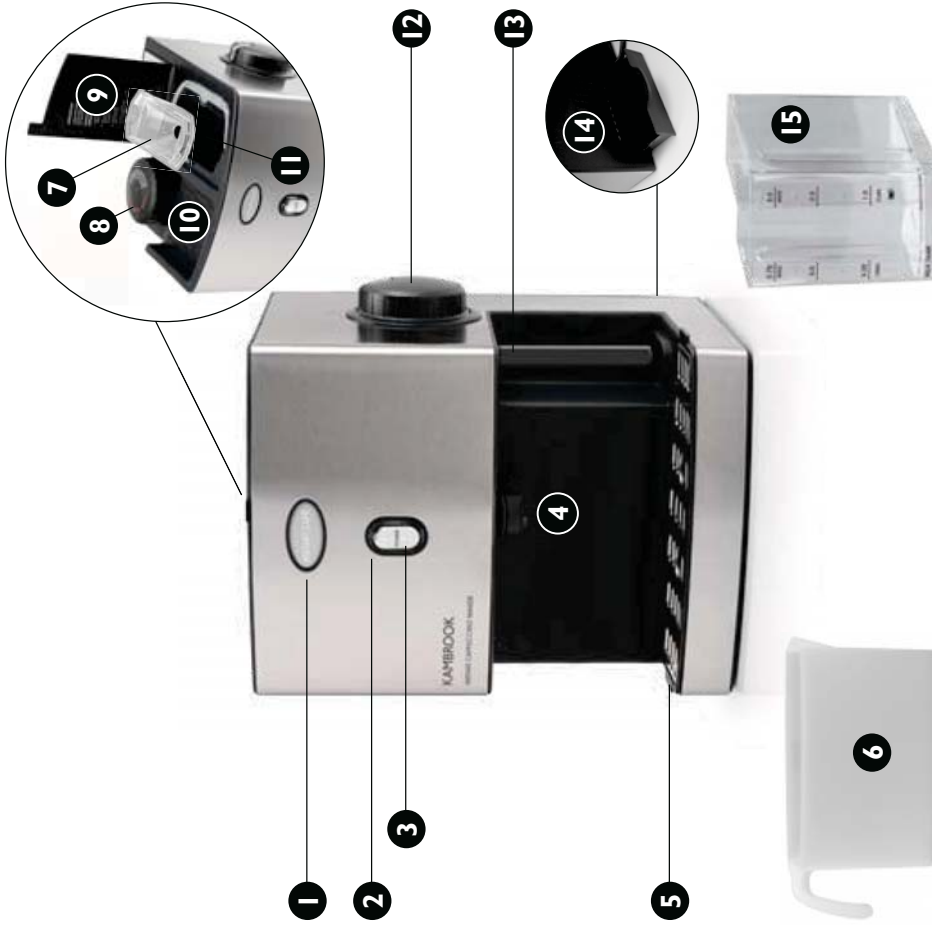
Kambrook Instant Café Cappuccino Maker' section, page XX.

⚠ WARNING: Residue from milk can build up and clog the internal tubes of the Instant Café Cappuccino Maker. Appliance must be thoroughly cleaned after each use to remove milk residue and prevent damage to internal mechanisms.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the cord before use.
- Do not let the cord hang over the edge of a table or counter; touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the cord, plug or appliance in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is intended for domestic household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug and appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair. Please call 1300 139 798 for service centre details.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

FEATURES OF YOUR KAMBROOK INSTANT CAFÉ CAPPUCCINO MAKER



1. 'INSTANT CAFÉ' light (illuminates blue when appliance is switched on)
2. 'POWER' button
3. Ready light (surrounds POWER button, illuminates red when appliance is pre-heated and ready to use)
4. Cappuccino dispensing spout
5. Removable drip tray and cover
6. Cleaning jug
7. Coffee dispenser and orange sliding cover
8. Water tank cap with pressure indicator button
9. Instant coffee chamber lid
10. Cup storage plate
11. Instant coffee chamber
12. Selector control dial with PRESS locking button
13. Cleaning tray (at rear, photo???)
14. Milk pipe
15. Removable 0.75 litre/3 cup milk tank

OPERATING YOUR KAMBROOK INSTANT CAFÉ CAPPUCCINO MAKER

BEFORE FIRST USE

Remove and safely discard all packaging and promotional material from the Instant Café Cappuccino Maker.

It is recommended to carry out an initial cleaning cycle to ensure any dust or residue from the manufacturing process is removed.

1. Wash the coffee dispenser and sliding cover, cleaning tray, cappuccino dispensing spout, drip tray, drip tray cover, milk tank and cleaning jug in hot soapy water. Rinse and dry thoroughly. Re-assemble the Instant Café Cappuccino Maker.

2. Remove the water tank cap. Measure 300ml of clean cold water into the cleaning jug. Use the cleaning jug to pour water into the water tank. Replace and tighten the water tank cap.



Fig. A



Fig. B

3. Ensure the selector control dial is in the 'STANDBY' position.



Fig. C

4. Fill the milk tank with clean cold water to the 0.5 litre/2 cup mark. Slide milk tank over the drip tray into the designated position on the right side of the Instant Café Cappuccino Maker. Ensure the milk tank is correctly aligned and sits flush against the housing.



Fig. D

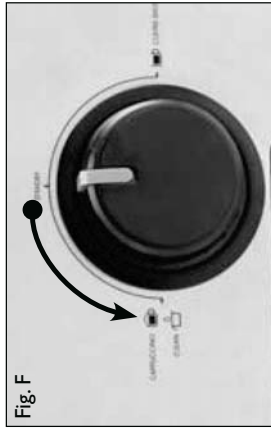
5. Place the cleaning jug on the drip tray under the cappuccino dispensing spout.



Fig. E

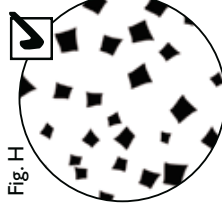
6. Plug the power cord into a 230/240 volt power outlet and switch on. The blue 'INSTANT CAFÉ' light will illuminate. After approximately five minutes the red ready light surrounding the 'POWER' button will illuminate indicating that the Instant Café Cappuccino Maker is pre-heated and ready for use. When Instant Café Cappuccino Maker is pre-heated there will be steam pressure in the water tank and the pressure indicator button will be up.

7. Turn the selector control dial to the 'CLEAN' position. This action will lower the milk pipe into the milk tank and enable the water to begin flushing through the internal piping, be heated and pour out through the cappuccino dispensing spout into the cleaning jug.



3. Using a teaspoon add the desired amount of freeze dried instant coffee granules to the coffee dispenser. For ease of use it is recommended to only add the required amount of coffee. Do not add more than 10 teaspoonfuls of coffee at a time. Close the coffee chamber lid.

⚠ WARNING: Only freeze dried instant coffee granules are suitable for use in the Instant Café Cappuccino Maker. Instant coffee powder, ground coffee beans, hot chocolate and other hot beverage starters are not suitable for use and may cause damage to the internal mechanisms to the appliance. See 'Making Other Hot Beverages' for tips and suggestions.



4. Remove milk tank and fill with milk to the desired level (number of cups/mugs). Do not exceed the MAX 0.75 litre/3 cup mark. Slide milk tank over the drip tray into the designated position on the right side of the Instant Café Cappuccino Maker. Ensure the milk tank is correctly aligned and sits flush against the housing.

5. Ensure the red ready light surrounding the 'POWER' button is illuminated.

6. Place a cup or mug on the drip tray positioned under the cappuccino dispensing spout.



7. Hold in the PRESS locking button and turn the selector control dial to the 'COFFEE SHOT' position and then back to the 'STANDBY' position. This action measures approximately one teaspoon of instant coffee granules into the internals of the Instant Café Cappuccino Maker, allowing it to soon be dissolved in hot milk. Repeat this step to increase the strength of the coffee – two 'COFFEE SHOT' turns equals approximately two teaspoons, three 'COFFEE SHOT' turns equals approximately three teaspoons.

⚠ WARNING: Do not use more than three 'COFFEE SHOT' turns per cappuccino. More than three teaspoons of instant coffee granules may clog the machine and cause damage to internal mechanisms.

8. Turn the selector control dial to the 'CAPPUCCINO' position. This action will enable the milk pipe into the milk tank and the milk to begin flushing through the internal piping. The coffee granules are dissolved with the milk which is heated and aerated then poured out through the cappuccino dispensing spout into the cup or mug.

9. When the cup or mug is almost full turn the selector control dial back to the 'STANDBY' position. This action will raise the milk pipe and cease the flow of milk through the internal piping. A small amount of cappuccino will continue to pour through the spout before stopping.

SERVING SUGGESTION: Lightly dust finished cappuccino with cocoa powder.

NOTE: The red ready light will turn on and off as the machine heats itself back to optimal temperature. It is perfectly normal for this to happen whilst making a cappuccino.

10. If wishing to make another coffee repeat steps 6-9. The milk tank can be removed and re-filled if necessary. If the water tank needs to be refilled, allow the appliance to cool completely so the pressure indicator button is flush with the top of the water tank cap. Alternatively, turn the appliance off and carefully follow the instructions for the 'Steam Release Procedure', page X.

⚠ WARNING: To avoid possible burns from the hot steam and water, never remove the water tank cap whilst there is steam pressure in the water tank and the pressure indicator button is up.

11. When finished making all the desired number of cappuccinos it is essential to clean the Instant Café Cappuccino Maker. Refer to 'Maintaining Your Kambrook Instant Café Cappuccino Maker' section, page XX.

⚠ WARNING: Residue from milk can build up and clog the internal tubes of the Instant Café Cappuccino Maker. Appliance must be thoroughly cleaned after each use to remove milk residue and prevent damage to internal mechanisms.

MAKING OTHER HOT BEVERAGES

Whilst the Kambrook Instant Café Cappuccino Maker is designed specifically for the use of freeze dried instant granules ONLY, other hot milky beverages can be made by adding the steamed hot milk to a beverage flavour base. These beverage flavour bases should NEVER be put into the coffee dispenser; doing so may cause damage to the Instant Café Cappuccino Maker.

⚠ WARNING: Only freeze dried instant coffee granules are suitable for use in the Instant Café Cappuccino Maker. Instant coffee powder, ground coffee beans, hot chocolate and other hot beverage starters are not suitable for use and may cause damage to the internal mechanisms to the appliance.

1. Fill milk tank with enough milk to make desired number of beverages. Do not exceed MAX 0.75 litre/3 cup mark.

2. Place 2-3 teaspoons (follow manufacturers directions) of beverage flavour base in a cup or mug.

3. Remove coffee dispenser from the instant coffee chamber. It is not necessary to turn the selector control dial to 'COFFEE SHOT' when making other beverages.

4. Turn the selector control dial to the 'CAPPUCCINO' position. Hot frothy milk will pour into the cup/mug from the cappuccino dispensing spout. When the cup or mug is almost full turn the selector control dial back to the 'STANDBY' position.
5. Stir drink well to dissolve beverage flavour base in hot milk.
6. When finished making all the desired number of beverages it is essential to clean the Instant Café Cappuccino Maker. Refer to 'Maintaining Your Kambrook Instant Café Cappuccino Maker' section, page XX.

Hot chocolate

Follow manufacturer's directions regarding amount of hot chocolate powder for each cup/mug. Serve with marshmallow or dust with cocoa.

Café mocha

Two parts hot chocolate powder to one part instant coffee granules per each cup/mug. Dust with cocoa or chocolate shavings.

Malted milk drink

Follow manufacturer's directions regarding amount of malt powder for each cup/mug

Chai latte

Follow manufacturer's directions regarding amount of chai latte powder for each cup/mug. Dust with ground cinnamon or nutmeg.

Black coffee

Follow all instructions for making cappuccino, however fill milk tank with clean cold water instead of milk.

STEAM RELEASE PROCEDURE

In order to safely open the water tank cap it is essential to first conduct the steam release procedure.

Never open the water tank cap when the Instant Café Cappuccino Maker is switched on.

1. Turn off the Instant Café Cappuccino Maker by pressing the POWER button. Switch the appliance off at the power outlet and remove the power plug from the power outlet.
2. Remove the milk tank or any cups/mugs from the drip tray. Place the cleaning jug on the drip tray under the cappuccino dispensing spout.

3. Turn the selector control dial to the 'CLEAN' position. A large amount of pressurised steam will be released from the cappuccino dispensing spout; this will continue for approximately one minute until all steam has been evacuated from within the water tank. It is important to wait until steam release has completely stopped to ensure there is no pressurised steam remaining in the water tank. The pressure indicator button should drop down and be flush with the top of the water tank cap.

Fig. J



Fig. K

4. A very small amount of steam may still be left in the water tank. Using an oven mitt or tea towel, very slowly and carefully remove the water tank cap letting any steam escape before removing completely.
5. Once all the steam has been released and the water tank cap has been removed turn the selector control dial back to the 'STANDBY' position.

⚠ WARNING: Never open the water tank cap when the Instant Café Cappuccino Maker is switched on.

⚠ WARNING: To avoid possible burns from the hot steam and water, never remove the water tank cap whilst there is steam pressure in the water tank and the pressure indicator button is up.

MAINTAINING YOUR KAMBROOK INSTANT CAFÉ CAPPUCCINO MAKER

CLEANING

The Instant Café Cappuccino Maker must be cleaned after every use.

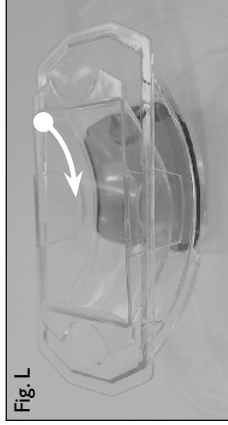
As the Instant Café Cappuccino Maker uses milk if it is not thoroughly cleaned any residual milk left in inside the appliance will harden and clog the machine.

Leftover instant coffee granules must be removed from the machine as remaining coffee may get damp and solidify.

NOTE: If the Instant Café Cappuccino Maker has not been used for a long time or it is excessively dirty it is recommended to repeat the cleaning cycle twice. Dissolve a teaspoon of bicarbonate soda in the water added to the milk tank. Flush the system with the bicarbonate solution. Repeat this exercise using clean water.

1. Ensure Instant Café Cappuccino Maker is on, pre-heated and ready to use. If not follow steps 2-6 in 'Before First Use' page X.
2. Lift the coffee chamber lid and push the orange sliding cover down to cover the opening and contain instant coffee granules within the coffee dispenser.

Fig. L



3. Lift the coffee dispenser out of the instant coffee chamber. Any leftover coffee can be returned to jar/container for later use.

Fig. M



4. A small amount of instant coffee granules may still be visible in the coffee chamber. Hold in the PRESS locking button and turn the selector control dial to the 'COFFEE SHOT' position and then back to the 'STANDBY' position. Repeat this a second time. This action will let the leftover instant coffee granules into the internals of the Instant Café Cappuccino Maker, allowing it to soon be dissolved in hot water and flushed out.
5. Fill the milk tank with clean cold water to the 0.5 litre/2 cup mark. Slide milk tank over the drip tray into the designated position on the right side of the Instant Café Cappuccino Maker. Ensure the milk tank is correctly aligned and sits flush against the housing.

6. Place the cleaning jug on the drip tray under the cappuccino dispensing spout.
7. Turn the selector control dial to the 'CLEAN' position. This action will lower the milk pipe into the milk tank and enable the water to begin flushing through the internal piping. Hot water along with any remaining coffee and milk residue will pour out through the cappuccino dispensing spout into the cleaning jug.
8. When all of the water has flushed through and the milk tank is empty, turn the selector control dial back to the 'STANDBY' position. A small amount of water will continue be dispensed.
9. Carefully remove and empty the dirty water from the cleaning jug, remembering it will be hot.

10. Turn off the Instant Café Cappuccino Maker and follow steps for the 'Steam Release Procedure', page XX.

11. To clean the exterior of the milk pipe turn the selector control dial to the 'CLEAN' position. This action will lower the milk pipe enabling it to be wiped clean with a damp cloth.

12. To remove and clean the cappuccino dispensing spout firmly hold the spout and pull towards you. Wash in a warm soapy water, rinse and dry. Push the spout back into the cappuccino dispensing pipe, making sure that the outlet is pointing downwards.

13. Empty drip tray and cleaning tray.

14. Wash the coffee dispenser and sliding cover, cleaning tray, drip tray, drip tray cover, milk tank and cleaning jug in hot soapy water. Rinse and dry thoroughly. Re-assemble the Instant Café Cappuccino Maker.

STORAGE

Always ensure there is no steam pressure in the water tank before storing. The pressure indicator button should have dropped down and be flush with the top of the water tank cap. Conduct the 'Steam Release Procedure' if necessary, page XX.

Always ensure the selector control dial is in the 'STANDBY' position when the Instant Café Cappuccino Maker is not in use.

The Instant Café Cappuccino Maker should be completely cool, thoroughly clean and dry before storing.

Always ensure the Instant Café Cappuccino Maker off at the power outlet and the power plug is removed from the power outlet before attempting to move the appliance, when the appliance is not in use and before storing.

TROUBLE SHOOTING

Problem	Causes
Blue 'INSTANT CAFÉ' light does not illuminate.	<ul style="list-style-type: none"> Instant Café Cappuccino Maker is not plugged in or switched on at power outlet. POWER button was not pressed.
Red ready light surrounding the 'POWER' button does not illuminate.	<ul style="list-style-type: none"> Instant Café Cappuccino Maker has not reached optimal temperature yet. Wait, appliance takes approximately five minutes to pre-heat. Instant Café Cappuccino Maker does not have power supply.
The red ready light surrounding the 'POWER' button keeps turning on and off.	<ul style="list-style-type: none"> This is normal. The Instant Café Cappuccino Maker is fitted with a thermostat to maintain optimal temperature. The light will switch off during heating cycles then back on when it has reached the optimal temperature for making cappuccino.
The Instant Café Cappuccino Maker switches itself off.	<ul style="list-style-type: none"> The Instant Café Cappuccino Maker is fitted with a safety device, which will automatically turn the appliance off if it is left switched on and un-used for more than two hours.
Cappuccino is very weak and has very little or no coffee in it when made.	<ul style="list-style-type: none"> Check there is instant coffee granules in the coffee dispenser. Make sure selector control dial is turned fully to the 'COFFEE SHOT' position and back to the 'STANDBY' position before making cappuccino. If Instant Café Cappuccino Maker appears clogged, it is recommended to contact an authorized Kambrook Service Centre to perform internal cleaning and maintenance.
The Instant Café Cappuccino Maker stops during dispensing cappuccino.	<ul style="list-style-type: none"> The milk tank is empty. Turn selector control dial to 'STANDBY' position and refill the tank. The water tank is empty. Turn the Instant Café Cappuccino Maker off and conduct the steam release procedure, page XX. Remove the water tank cap and add 300ml of clean cold water. Tightly replace water tank cap. Turn Instant Café Cappuccino Maker back on and allow to pre-heat before continuing to dispense cappuccinos. Power has failed. Check power supply.
The cappuccino is not very warm.	<ul style="list-style-type: none"> Ensure the Instant Café Cappuccino Maker has reached optimal temperature before making each cup. The red ready light surrounding the 'POWER' button should be illuminated before beginning to make each cappuccino.
The Instant Café Instant Café Cappuccino Maker makes a loud noise and creates a lot of steam during dispensing cappuccino.	<ul style="list-style-type: none"> The milk tank is empty. Turn selector control dial to 'STANDBY' position and refill the tank.
There are dark pieces of skin in the cappuccino.	<ul style="list-style-type: none"> The Instant Café Cappuccino Maker needs to be cleaned. Following cleaning instructions on page XX. Dissolve a teaspoon of bicarbonate soda in the water added to the milk tank. Flush the system with the bicarbonate solution. Repeat this exercise using clean water.
The Instant Café Instant Café Cappuccino Maker was not cleaned properly after last use.	<ul style="list-style-type: none"> Following cleaning instructions on page XX. Dissolve a teaspoon of bicarbonate soda in the water added to the milk tank. Flush the system with the bicarbonate solution. Repeat this exercise using clean water.

Problem	Causes
Instant coffee granules were left in the coffee dispenser and have solidified within the internal mechanisms of the Instant Café Cappuccino Maker.	<ul style="list-style-type: none"> If Instant Café Cappuccino Maker appears clogged, it is recommended to contact an authorized Kambrook Service Centre to perform internal cleaning and maintenance.
The Instant Café Instant Café Cappuccino Maker makes excessive noise when the selector control dial is turned to 'CAPPUCCINO' or 'CLEAN'.	<ul style="list-style-type: none"> There may have been some air bubbles within the Instant Café Instant Café Cappuccino Maker's internal piping. This occurs occasionally. The air bubbles inside the Instant Café Cappuccino Maker will be eliminated within a few seconds and cappuccino will dispense as normal.
Cappuccino continues to dispense for a few seconds after the selector control dial has been turned back to 'STANDBY'.	<ul style="list-style-type: none"> This is normal. A small amount of cappuccino will continue to be dispensed as the Instant Café Cappuccino Maker finishes its cycle. Please make allowance for this and turn the selector control dial to 'STANDBY' before the cup/mug is full.
Milk drips from the milk pipe after the selector control dial has been turned back to 'STANDBY'.	<ul style="list-style-type: none"> This is the residual milk left in the milk pipe that had not yet been drawn into the Instant Café Cappuccino Maker's internal piping when the cycle was ceased.
Steam escapes from the water tank cap	<ul style="list-style-type: none"> Ensure the water tank cap is fully tightened. Always ensure the water tank cap is clean around the seal and centre valve area.



KAMBROOK 12 MONTH REPLACEMENT WARRANTY

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook guarantee.

Kambrook reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. In the event of Kambrook choosing to replace the appliance, the guarantee will expire at the original date, i.e. 12 months from the original date of purchase.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practises Act 1974 and State and Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the Customer Service Line; 1300 139 798.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand; 0800 273 845.

If claiming this guarantee the product must be returned freight prepaid.

KAMBROOK 12 MONTH REPLACEMENT WARRANTY

YOUR PURCHASE RECORD (Please complete)

Attach a copy of the purchase receipt here.

DATE OF PURCHASE

MODEL NUMBER

SERIAL NUMBER

PURCHASED FROM

(Please don't return purchase record until you are making a claim)

Register your warranty at www.kambrook.com.au/service.asp



Kambrook - Australia

Building 2, Port Air Industrial Estate 1A Hale Street, Botany NSW 2019, Australia
Customer Service Line 1300 139 798
Customer Service Fax 1800 621337

Kambrook - New Zealand

Private Bag 94411, Greenmount, Auckland, New Zealand
Customer Service Line/Spare Parts 09 271 3980
Customer Service Fax 0800 288 513

Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustration in this book. Issue 1/08