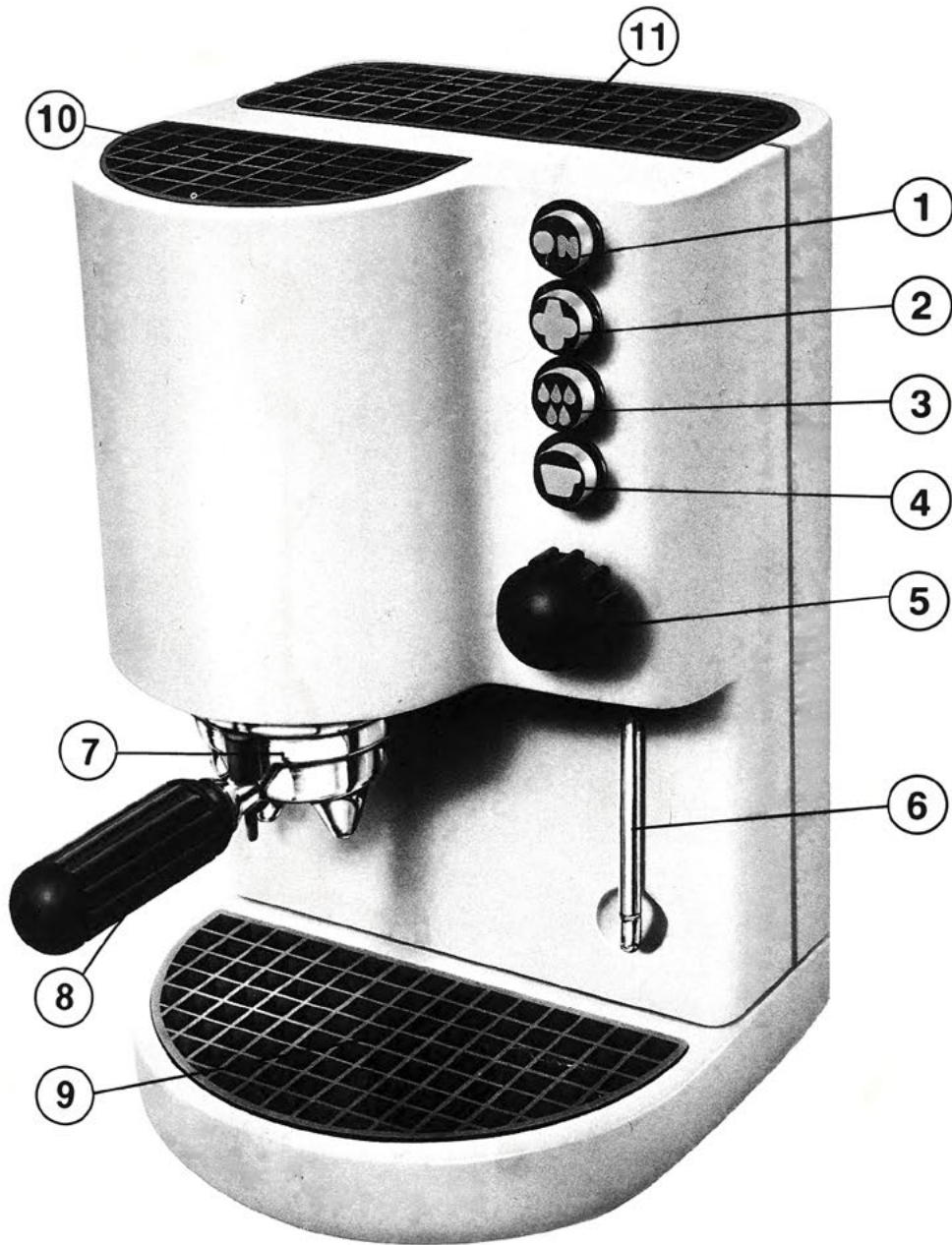


Instructions manual for
cappuccino-espreso coffee maker
and coffee grinder

FAEMA
CONTESSA

 **FAEMA**
CORPORATION OF AMERICA



Key

- 1 ON-button
- 2 Steam button
- 3 Water button
- 4 Espresso button
- 5 Steam knob
- 6 Steam tube
- 7 Brew receptacle
- 8 Brew filter assembly
- 9 Cup holder/Overflow tray
- 10 Cup warmer
- 11 Cover for water reservoir

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Basic instructions

- Remove the plastic cover from water reservoir (11), remove water-reservoir from its seating and rinse it with clean water.
- Replace the water-reservoir and fill it to 1 inch from the top with clean cold water.
- Insert the two flexible feed tubes into the water.
- Plug in the machine to a three prong 110 volt/60 hz. electrical outlet or use 3-prong adapter with a ground wire.

THE MACHINE MUST NOT BE OPERATED WITHOUT WATER IN THE WATER-RESERVOIR.

Before first use or after Faema-Contessa has not been used for an extended period of time

- Fill the water reservoir to 1 inch from the top with clean cold water and insert the flexible feed tubes into the water.
- Turn to open the steam knob (5)
- Pull out the steam tube (6) from its seating.
- Place a large cup under the cap of the steam tube (6)
- Push in the ON-button (1)
- Push in the water button (3)
- As soon as water starts spraying from the steam-tube (6) your machine is ready for immediate use.
- Push the water button (3) to the "out" position and turn the steam knob (5) to close.

Steps to be followed in making espresso

- Push in the ON-button (1) (it will light up); simultaneously the steam button (2) will light.
- When the light of the steam button (2) goes off, you are ready to brew espresso.
- Remove the brew filter assembly (8) from the brew receptacle (7) by holding the handle and turning in to the left until the brew filter assembly (8) can be removed.
- If you are making 1 cup of espresso, insert the 1 cup (smaller) brew filter into the brew filter assembly (8) until it is firmly in place. Use the same procedure for inserting the 2 cup brew filter.
- Using the espresso coffee measuring spoon, place one level spoon full of espresso-blend ground coffee in the one cup brew filter. Place twice the amount in the two cup filter (the bigger one).
- Using the espresso tamping tool provided with your FAEMA-Contessa, press the espresso firmly. You may vary the strength of the espresso by varying the firmness with which the espresso is tamped into the brew filter.
- Reinsert the brew filter assembly (8) into the brew receptacle (7) by aligning the male and female flanges of the filter assembly (8) and the brew receptacle (7).

- Turn the brew filter assembly (8) to the right until it is firmly in place in the brew receptacle (7). If the brew filter assembly (8) does not seat firmly into the brew receptacle (7), water leaks from the brew receptacle (7) when the Espresso button (4) is pushed. Remove all coffee grounds on the edge of the brew filter assembly (8) and reinsert in into the brew receptacle (7) again. The espresso coffee should not rise above approximately one-quarter inch from the top of the brew filter.
- Place a cup beneath each brewing spout of the brew filter assembly (8) (with the bigger brew filter) or 1 cup beneath both spouts if you are making only 1 cup with the smaller brew filter.
- Push in the Espresso button (4) until the desired amount of espresso is brewed into the cup(s), then push the Espresso button (4) to release it so that it is in the "out" position. A light will go on in the Espresso button (4) when it is in the "in" position. This brewing process should not take more than twenty seconds. If water does not come out from the brew filter assembly (8), this may be caused by too fine a grind of espresso coffee which has been pressed too firmly.
- To brew additional cups of espresso, remove the brew filter assembly (8), dump out the old espresso grounds and replace with new espresso coffee and repeat the brewing process for espresso.

Hints on how to prepare the finest espresso

- To get a fine cup of coffee it is essential that the machine is really hot. We suggest you to wait a few minutes after the steam button (2) has gone off before brewing the coffee.
- We also suggest you run some hot water through the brew filter assembly (8) (without ground coffee) by pushing the espresso button (4).
- Espresso and cappuccino cups may be pre-heated on the cup warmer (10) before use.
- It is also important that the coffee be properly ground:
If it is too coarsely ground, the water will run through it too fast and the resulting coffee will be weak and watery.
If, on the other hand, the coffee has been ground too fine, the water can hardly seep through and the resulting coffee will be very strong indeed.
- If you use the coffee-grinder and measurer, you will be able to obtain:
a full-bodied aroma (the coffee can be ground fresh each time).
a more economical coffee (at the touch of a lever, you can fill the filter with exactly the amount of coffee you need).
perfectly ground coffee.
FAEMA manufactures a coffee-grinder having the aforesaid features and in exactly the same color as the machine you have bought. They therefore match each other perfectly.

Hot water

(for tea, herbal tea, infusions and soups)

- Push in the ON-button (1) (it will light up), simultaneously the steam button (2) lights.
- When the light of the steam button goes off, you are ready to get hot water.
- Pull the steam tube (6) from its seating, insert it into a pitcher, turn to open the steam knob (5).
- Push in the water button (3) (it will light up); water flows out of the steam tube (6).
- When you have got all the hot water you need, turn the knob (5) to close and press the water button (3) which will then go out.
- Clean the tube (6) with a damp sponge and return it to its seating.

Steps to steaming milk (cappuccino) or heating up drinks

- Push in the ON-button (1) (it will light up), simultaneously the steam button (2) lights.
- When the light of the steam button goes off, push in the steam button (2). Few seconds after you can proceed to make use of the steam.
- Pull the steam tube (6) from its seating, turn to open the steam knob (5) and expell the water contained in the steam tube into a cup.
- When just steam comes out of the steam tube, plunge it into the liquid (milk) to heat.
- Once you have finished using the steam, turn the steam knob (5) to close, push the steam button (2) for the out position, use a damp sponge to clean the steam tube (6) and then return it to its seating.
- **ONCE YOU HAVE FINISHED USING THE STEAM, BEFORE MAKING COFFEE, FOR 20 SECONDS PRESS THE WATER BUTTON (3), AVOIDING TO OPEN THE STEAM KNOB (5).**

Hints on how to prepare the finest cappuccino

Before you begin, you will need the following:

- In addition to the materials needed to make espresso, you will also need either whole or skim milk and a small 1 or 2 cup capacity steaming pitcher (any narrow ceramic or stainless steel container will work well, a cup will do, but is not recommended). The milk must be cold before it is steamed.
- Following the instructions for making espresso described above, make one or two normal sized cups of espresso.
- Cappuccino normally consists of one-half espresso and one-half steamed milk.
- Pour the desired amount of milk, approximately 2 ounces per cup of cappuccino, into the steaming pitcher.
- After inserting the steam tube (6) into the milk, turn the steam knob (5) to the left.
- Continue steaming the milk until a thick light froth develops on top of the milk and the milk approximately doubles in volume. This procedure may take from 20 to 40 seconds, depending on the amount of froth desired on the milk. This process is intended to froth the milk to increase its volume and introduce bubbles into the milk, the milk is very hot but not boiled. After the milk is steamed and the desired froth is achieved, turn off the steam knob (5).

- Your FAEMA Contessa has been specially designed to froth either whole or skim milk. Frothing the milk will take some practice to do it perfectly so that the milk is hot and there is a thick froth on top. Best results are usually obtained by using a cold pitcher and cold milk. Hold the pitcher so that the steam tube (6) is just below the surface of the milk rather than at the bottom of the pitcher. As the froth begins to develop, adjust the steam knob (5) so that it continues to froth the milk but does not cause the froth to overflow the pitcher.
- You may also wish to place whipped cream, cinnamon or chocolate on your cappuccino after it is made. Selected recipes for cappuccino follow with the ingredients required for each recipe.

Recipes

CAFE AMARETTO

- 1 oz. Amaretto
- 2 1/2 oz. espresso
- whipped cream

Pour the amaretto over the espresso. Top it with whipped cream and dust with powdered cinnamon.

CAFE ANISETTE

- 1 oz. anisette
- 2 1/2 oz. espresso

Pour the anisette over the espresso and add sugar to taste.

CAFE AU LAIT

- 2 oz. espresso
- 2 oz. milk

Add sugar to taste. A good companion to a croissant.

LONG CAFE

- 5 oz. espresso
- 1 oz. milk

Make the espresso with the same method described above except the Espresso button (4) will be depressed longer so that 5 rather than 2 to 3 oz. of espresso are brewed. Other grinds of coffee than a pure espresso grind may be used for making a Long Cafe. Steam the milk until it is hot. Do not produce a thick froth. Add the hot milk to the Long Cafe. Add sugar to taste.

Cleaning information

PERSONAL ESPRESSO

- 1 oz. of liqueur of your choice
 - 2 1/2 oz. espresso
- Pour liquor over the espresso. Add sugar to taste.

CAFE JAMAICA

- 1 oz. dark rum
 - 2 1/2 oz. espresso
 - whipped cream
- Pour rum over the espresso. Top it with whipped cream and dust with cinnamon.

IRISH CAFE

- 1 oz. Irish whiskey
 - 2 1/2 oz. espresso
 - Whipped cream
- Pour Irish whiskey over the espresso. Top it with whipped cream. Add sugar to taste.

CAFE CHOCOLATE

- 3 chocolate bars (to be melted in half glass of milk)
 - 2 oz. espresso
 - 3 spoons of fresh cream
 - pinch of cinnamon
 - Add sugar to taste.
- Mix the ingredients and store it in the fridge.

LO-CAL CAPPUCCINO

- 2 oz. espresso
 - 1 oz. skim milk
- Steam the milk
Pour the steamed milk over the espresso.
Dust with cinnamon. Sweeten it to your taste.

- Before cleaning, make sure that the machine is unplugged and that it has cooled completely.
- The brew filter, brew filter assembly (8), cup holder and overflow tray (9) may all be removed from the machine and rinsed under warm water.
- The entire exterior of the machine may be wiped down with a damp sponge or cloth. Do not use abrasive cleansers.
- Do not immerse the machine in water or pour water over the machine.
- The steam tube (6) can be cleaned with a wet sponge or cloth wiping off the residue of milk.
- The water reservoir should be rinsed thoroughly each time it is refilled or after the machine has not been used for an extended period of time.
- It is important to regularly empty out the overflow tray located under the cupholder grille (9).

Maintenance

Water always contains, in a lesser or greater concentration, a certain amount of calcium which could, in the long run, completely obstruct the machine's outlets (by becoming deposited on the internal mechanism). You will find a packet of FAEMA decalcifier is supplied with the machine.

If you use the following instructions every two months, you will be able to avoid the above mentioned problem.

Instructions for the use of the Faema decalcifier

1. Fill the water reservoir with water to 2/3 capacity and pour in the contents of the packet; allow these to dissolve completely by stirring with the machine feed tube (the longer one).
2. Switch on the machine. Pushing espresso button (4), allow the amount of water equivalent to a cup of cappuccino to run out through the brew receptacle (7). If this brew receptacle is obstructed by calcium residue, allow the same quantity of water to run out through the steam tube (6) (open steam knob (5), push water button (3)).

3. Interrupt the supply of hot water and allow the machine to rest for 15 minutes (leaving it, however, switched on). Then repeat the operation, supplying the above-mentioned quantity of water, this time, however, through the brew receptacle (7). If the latter is still obstructed by calcium residue, allow the water to run out through the steam tube (6).

4. If the brew receptacle (7) continues to remain blocked, repeat the above-described operation two or three times at intervals of 15 minutes until the brew receptacle (7) has been completely freed.

5. As a rule, the solution is sufficient for the successful removal of calcium residue.

6. When operations are complete (i.e., when the brew receptacle (7) has been freed), remove water reservoir (11) and empty it of the remaining solution. Fill up the water reservoir with pure water and press the espresso button (4), allowing almost all the above-said water to run out. In this way, the internal mechanisms can be cleaned hygienically. The operation of decalcifying should be repeated every two months. This will ensure that the machine continues to function correctly.

NON-HARMFUL PRODUCT

Why use a coffee grinder?

It is well known that the secret of how to obtain a fine espresso consists in using ideally ground coffee: if it is too coarsely ground, the coffee will be weak and watery; if, on the other hand, it is too finely ground, the coffee will be very strong. The ultimate in espresso aroma is at the moment grinding. Since you can set the coffee grinder as coarse or as fine as you like, anyone using the Faema coffee grinder can make really creamy and aromatic coffee with his own Con-tessa.

Use of the coffee grinder for the very first time

- Insert the power plug into the three prong 110 V/60 HZ electrical outlet.
- Turn the coffee bean container (D) counter-clockwise until the two internal grind-stones are touching.
- Turn the container (D) back clockwise through about 3-4 clicks.
- Press the ON button (A), letting the motor run for a few moments; if the motor appears to be stuck, free the grind-stones once again by rotating the container (D) clockwise through a few clicks.
- Put some coffee beans into the container (D), press the ON button (A), insert the brew filter assembly (8) into the bracket (I), pull the lever (B) (twice for a cup) to fill the brew filter with coffee and then make a trial cup of coffee using your machine.

Grinding fineness adjustment tests

- If the espresso pours rapidly out of the brew filter assembly (8), it means that it was too coarsely ground. In this case, turn the container (D) counter-clockwise, checking that a smaller number appears in the window gauge (E).
- If the espresso drips too slowly out of the brew filter assembly (8), it was too finely ground: in this case, turn the container (D) clockwise, checking that a higher number appears in the window gauge (E).
- If the espresso runs out of the brew filter assembly (8) at a regular speed, it means that the espresso is ideally ground: check the number shown in the window gauge (E) and always set the grinder to the same number when using that kind of coffee.

Using the coffee grinder after the first time

- Remove lid (C) and pour coffee beans into the container (D).
- Press ON button (A) making sure that the ground coffee container (G) has filled up.
- Insert the brew filter assembly (8) into its bracket (I).
- Pull the coffee release lever (B) twice if you are only going to make one cup of espresso (1-measure filter) and four times if you are going to make two cups of coffee (2-cups filter).
- Remove the brew filter assembly (8) from its bracket (I) and press down the ground coffee using the special tamping attachment (H).
- Insert the brew filter assembly (8) in its seating in the coffee machine and brew the espresso.

Technical features

CAPPUCCINO AND ESPRESSO MAKER

- Electrical Power Supply 110 v; 60 HZ
- Maximum Input 1080 W
- Water Reservoir Capacity 0,58 U.S. Gallon
- Boiler Capacity 0,08 U.S. Gallon
- Duration of Steam Production 5 minutes
- Time needed to start working 4 minutes
- Amount of coffee that can be produced without having to fill up the tank 40 demi-cups
- dimensions: width 9,45 inches
 length 10,4 inches
 height 14,75 inches

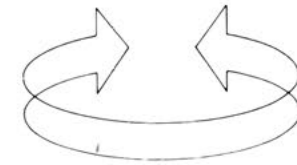
COFFEE GRINDER

- Electrical Power Supply 110 v; 60 HZ
- Single-Phase Motor 130 W
- Coffee Delivery 0,096 oz Every Pull
- Capacity of coffee-bean container 4,2 oz
- Capacity ground coffee container in luran for foods 3,2 oz
- dimensions: width 9,48 inches
 length 8,26 inches
 height 12,2 inches

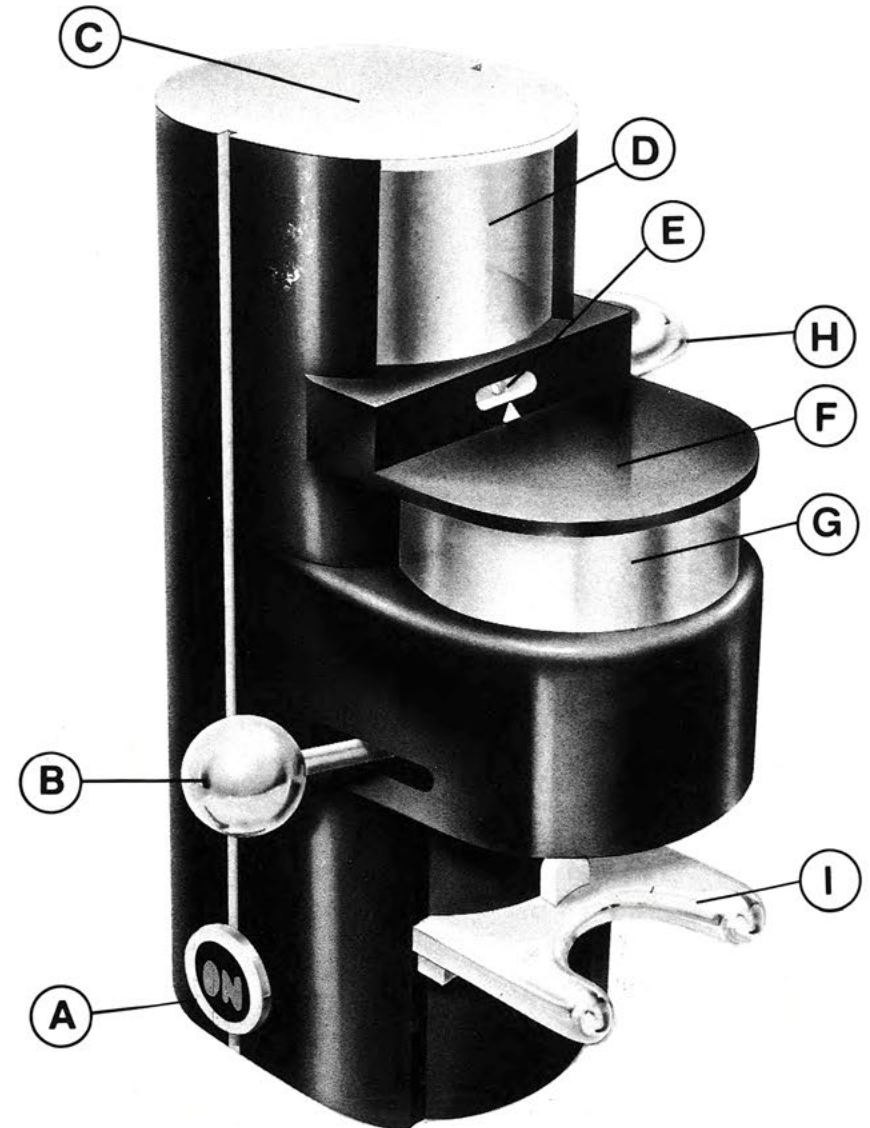
Key

- A "On" Button
- B Coffee Lever
- C Coffee Bean Container Lid
- D Coffee Bean Container
- E Window gauge for fineness of ground coffee (from 0 to 9).
- F Ground Coffee Container Lid
- G Ground Coffee Container
- H Ground Coffee Tamping Attachment
- I Bracket for insertion of brew filter assembly (8)

coarsely
ground
coffee



finely
ground
coffee





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