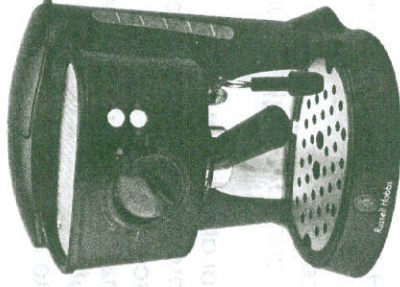




Russell Hobbs®



MODEL RH1813

15-BAR ESPRESSO/CAPPUCCINO MACHINE

INTRODUCTION

Congratulations on the purchase of a Russell Hobbs espresso/cappuccino maker RH 1813. Each unit has been manufactured to ensure safety and reliability and ease of use. Before use, please read these instructions carefully and keep them for further reference.

IMPORTANT SAFEGUARDS

When using your Russell Hobbs Espresso/Cappuccino maker, basic precautions should always be followed including the following:

- Always place the unit on a flat, level surface.
- Do not operate without water in the reservoir.
- Do not remove the filter holder during water flow or coffee flow as the unit is under pressure. Removing the filter holder during operation could lead to a scalding or injury.
- Clean the steam nozzle only when the unit has been switched off and allowed to cool down.

RUSSELL HOBBS are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance.

Listed below are precautions which are essential for the safe use of an electrical appliance.

- Read carefully and save all these instructions for future reference.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug – do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.

- Once the packaging has been removed, check the appliance is in full working order. If in doubt, do not use the appliance and contact qualified service staff.
- Packaging material (plastic bags, foam polystyrene, etc.) should not be left within reach of children as they could be potential source of danger.
- This appliance is for domestic use only. Any other use is to be considered improper and invalidates the warranty.
- Do not immerse the appliance in water or any other liquid unless recommended.
- The appliance's power-cable must not be replaced by the user, as special tools are required in order to replace it. In the event of damage to the cable, or if the cable needs replacing, contact only the nearest after-sales assistance centre authorized by the manufacturer.

- Close supervision is necessary when the appliance is being used near children or irresponsible persons.
- Never leave an appliance unattended while in use.
- Young children should only use the appliance under close supervision.
- Disconnect the plug from the power outlet if there is any problem during the coffee making process or prior to cleaning the appliance.
- Do not allow the power cord to come into contact with the hot parts of the (cup warming plate, filter holder, steam Nozzle).
- Keep hands away from hot parts of the appliance, including the cup warming plate, filter holder and steam nozzle.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surfaces.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest appointed Russell Hobbs appointed agent for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Amalgamated Appliances Service Centre for examination, repair or adjustment.

Parts Name Location

Warming plate

Gently pre-heats espresso cups.

Operating dial

Easy to operate selector dial - turn to the right to make espresso (☕) or to the left for Steam (☁).

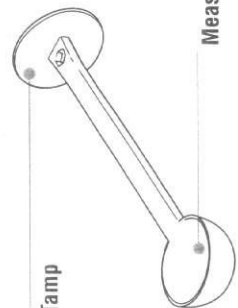
Brewing head

Filter lock

Drip tray with water level indicator

The water level indicator floats through the drip tray indicating how full the drip tray is. The indicator is red for easy identification.

Tamp



Measuring spoon

1.1L removable water reservoir

The 1.1 Litre water reservoir is removable for easy filling. Simply lift the hinged lid and remove.

Warm-up light

Neon power switch

on/off
water/steam

Steam nozzle

Froth enhancing steam attachment

Designed for ease of use, the rubber froth attachment creates thick, dense and shiny milk froth in seconds.

Filter handle

Non-slip rubber feet

Makes the unit sturdy, preventing it from slipping on the bench top.

1 cup filter

2 cup filter

CONNECTING 3-PIN PLUG

Should the need arise to change the fitted/moulded plug, follow these instructions:

Mains (AC) Operation

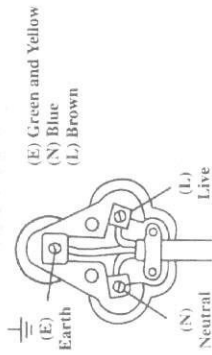
This unit is designed to operate on 230V current only. Connecting to other power sources may damage the unit.

Connect three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth Blue = Neutral

Brown = Live



BEFORE USING YOUR RUSSELL HOBBS 15 BAR ESPRESSO/CAPPUCCINO MACHINE

Before using your Russell Hobbs Bar Espresso for the first time or if you have not used it for some time, rinse the machine by running water through without coffee in the filter holder, as follows :

NOTE : Throughout these instructions the numbers you see highlighted and in brackets refer back to the diagrams below these set of instructions.

- Open the lid of the water reservoir **(1)** and fill with cold tap water **(2)**. Alternatively you can open the lid and remove the water reservoir using the handle **(3)**. Then fill with cold water **(4)**.
- Replace the water reservoir firmly into the unit **(5)** and close lid.
- Insert the power cord into a 230 – 240V AC power outlet and turn the power on. Start the unit **(6)**. The red 'Power' light and 'warm up' light will both illuminate.
- Place one of the filters in the filter handle **(7)**. Then position the filter handle on the machines brewing head.
- To ensure that the filter handle is in the correct position, turn the handle so it points to the left and place the filter handle flat against the brewing head **(8)**, then turn the handle towards the right **(9)**, as far as it can go **(10)**.

NOTE : Do not over tighten.

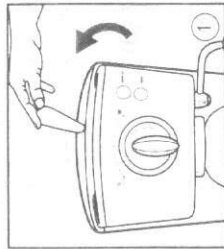
- Place a sufficiently large container under the brewing head **(10)**.
- As soon as the orange 'Warm Up' light goes off, turn the operating dial to the setting **(11)** and allow all the water in the Water reservoir to run through
- If necessary, you may need to stop the operation by turning the Operating dial to the **O** 'off' position to empty the container. Then resume the operation.

OPERATING YOUR RUSSELL HOBBS 15 B, ESPRESSO/CAPPUCCINO MACHINE

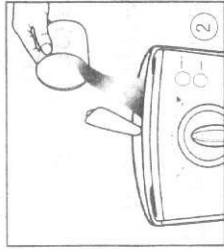
The diagrams below and on the following parts are to assist you in using your Russell Hobbs 15 Bar espresso maker. Each of the diagrams is numbered. Through this instruction manual these numbers will be referred to.

For example: Fill the water reservoir (1) (2) (3) (4) (5) with cold tap water... Each time you see these numbers please refer back to the diagrams for reference.

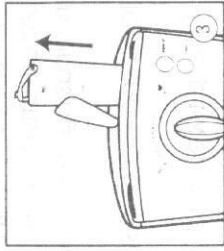
Filling the water reservoir.



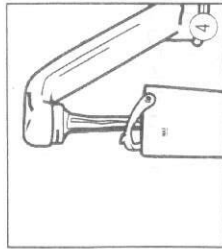
Open lid of water reservoir.



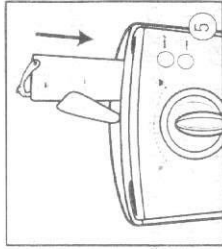
Fill in place with cold water, OR



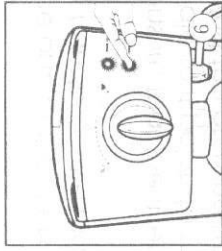
Remove water reservoir



Fill at sink with cold water.

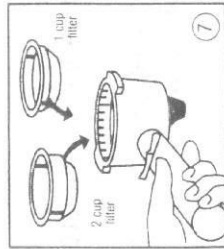


Replace the water reservoir.

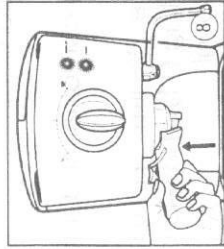


Turn on the unit.

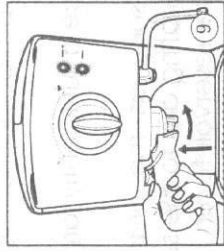
Preparing the espresso machine.



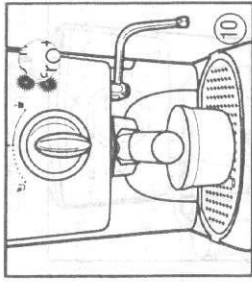
Select Filter



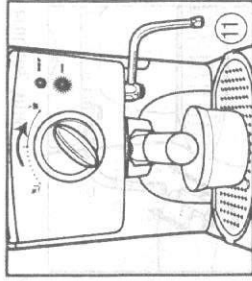
Place filter handle onto brewing head



Turn filter handle to the right

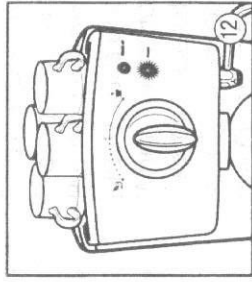


Place container under brewing head.

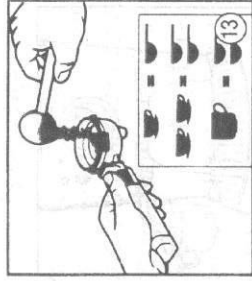


Turn operating dial to the right.

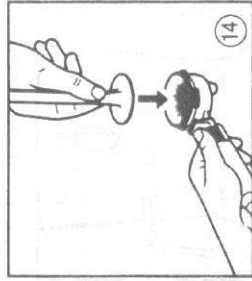
Making an Espresso



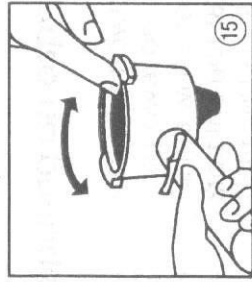
Warming espresso cups.



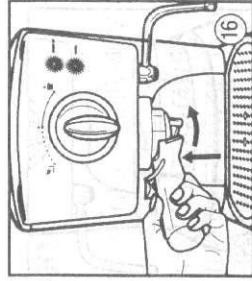
Place coffee in filter.



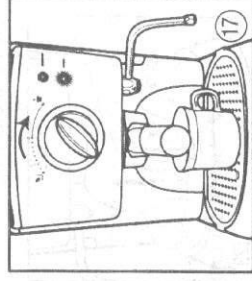
Tamp the coffee.



Wipe the edge of filter to remove any coffee grounds.

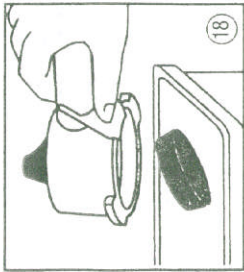


Place filter holder onto brewing head and turn handle to the right.

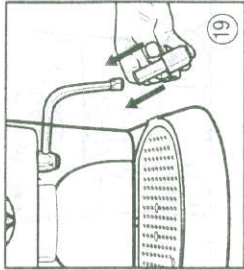


Turn the operating dial to the right to make an espresso.

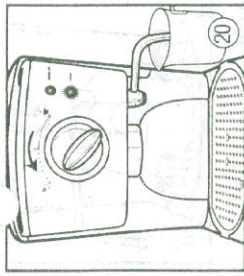
Frothing Milk



Remove used coffee grounds.

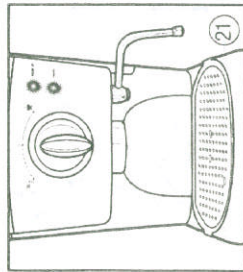


Attach the froth enhancing steam attachment to the steam nozzle.

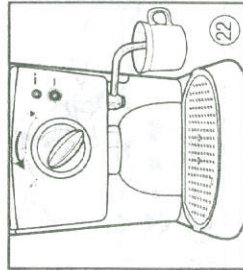


Turn the operating dial to the left to froth milk.

Hot Water Drinks

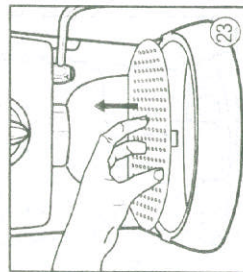


Remove the frothing attachment.

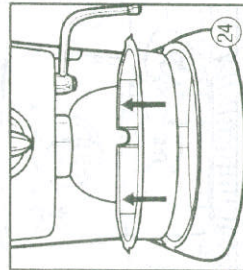


Turn the operating dial to the left to heat water.

Care and Cleaning



Remove the drip tray grid.



Lift out drip tray.

1. ESPRESSO FUNCTION

For

REMEMBER: Do not over pack the filter holder with ground coffee. Use the tamp tip tool to slightly press the ground coffee down after placing coffee in the filter cup. This will help brew hot, rich and delicious espresso with perfect crema.

For best results, it is ideal to pre-heat your cups filter handle and filter as follows :-

- Insert the power cord into a 230-240V AC power outlet and turn the power on.
- Fill the water reservoir **(1)** **(2)** **(3)****(4)** **(5)** with cold water and start the appliance **(6)**.
- Put the filter handle and an empty filter in place **(7)** **(8)** **(9)** and place cups underneath the filter handle.
- When the machine is ready, the orange 'Warm Up' light goes off, turn the operating dial to setting **(11)**.
- When the cups are full of hot water, return the operating dial to the **O** 'off' position.

NOTE : Once the appliance has been on for a while, coffee cups can be warmed by placing them upside down on the cup warming plate **(12)**.

Preparing an espresso :

- Insert the power cord into a 230-240V AC power outlet and turn The power on.
- Fill the water reservoir **(1)****(2)****(3)****(4)****(5)** with cold water.
- Start the unit **(6)**. The red 'Power' light and orange 'Warm Up' Light will both illuminate.
- Pre-heat your coffee cups by placing them upside down on the cup warming plate **(12)**.
- Select the required filter **(7)** for 1 or 2 cups of coffee and place in the filter handle.
- Using the measuring spoon supplied, place one or two measures of ground coffee into the filter **(13)**. With the other end of the measuring spoon, use the tamper to push (pack) down the grinded coffee **(14)**. Do not apply too much pressure.

Important : Be sure not to over-fill the filter with too much coffee and wipe around the edge of the filter. To remove any ground coffee **(15)**.

- Place the filter handle on the machine's brewing head. Position the handle so it points to the left, place the filter handle flat against the brewing head, then turn the handle towards the right **(16)** as far as it can go.
- Note :** Do not over tighten.
- Place 1 or 2 pre-heated cups below each of the holes in the filter holder.
 - When the Bar Espresso is at the correct temperature the orange 'Warm Up' light will go out, then turn the operating dial to the setting **(17)**. You will hear the machine making a pumping noise, this is normal.
 - Once the cup/s are filled to the desired level, turn the operating dial to the **O 'off'** position.
 - Remove the filter handle and the filter by turning the filter handle to the left.
 - To remove the used ground coffee from the filter, push the filter lock forward over the edge of the filter, turn the filter handle upside down in a bin and gently tap out the coffee **(18)**.
 - After each use of the espresso machine for best results when making consecutive cups of espresso we recommend that you flush a small amount of water through the machine. With the filter handle already removed from the brewing head, simply turn the operating dial to the cup setting and allow the water to run through until you have a consistent flow of water. This will wash out any old or used coffee granules stuck to the underside of the brewing head and also helps ensure the correct water temperature for your next cup of espresso.
 - Once the orange 'Warm Up' light goes out, your machine is ready to make the next cup.

NOTE : Do not leave the filter handle locked in position for extended periods, or when machine is not in use. This shortens the life of the brew head rubber seals.

2. STEAM FUNCTION/CAPPUCCINO FUNCTION

- The frother makes it easy to produce textured milk.
- NOTE :** We recommend you start by doing the espresso.

Once the cup is half full you must then prepare a froth milk.

- Fill the water reservoir **(1)(2)(3)(4)(5)** with cold water. Start the unit **(6)**. The red 'Power' light and orange 'Warm Up' light will both illuminate.
- Swing the steam nozzle to the side of the machine.
- Pour cold milk into a stainless steel frothing jug to no more than half full.

NOTE : For best results we recommend the use of refrigerated milk and a stainless steel jug that is well chilled. **If recommended to use full cream milk for this function.**

- When the Bar Espresso is the right temperature, the orange 'Warm Up' light will go out.
- Before inserting the steam nozzle into the milk, activate the steam function to remove any condensed water. To do this, hold an empty glass or cloth under the steam nozzle and turn the operating dial to steam setting **(20)**.
- Once only steam is coming out, quickly insert the steam nozzle into the frothing jug. Lower the jug so that the tip of the steam nozzle is just below the surface of the milk and place your hand on the side of the jug.
- **IMPORTANT :** Do not allow the tip of the nozzle to touch the bottom of the container because this could obstruct the passage of the steam.
- Move the frothing jug so that the steam nozzle is to one side, this will create a whirlwind motion to the milk. As the steam heats the milk, the milk will begin to rise. Follow the level of the milk by lowering the jug, always keeping the tip of the steam nozzle just below the surface.
- Cease steaming when the frothing jug becomes too hot to continue holding in the palm of your hand. Simply turn the operating dial to the **O 'off'** position.

Cleaning the steam nozzle and froth attachment:

You must clean the steam nozzle immediately after each use. Simply wipe the stainless steel steam nozzle clean with a damp cloth. Also briefly turn the operating dial to steam setting to clear any remaining milk out of the steam nozzle.

Caution : Steam from the nozzle is extremely hot and there is a danger of scalding.

Hot Water Drinks : You are able to heat water for hot drinks such as tea or instant soups using the steam nozzle.

NOTE : Heating liquids is done with the steam nozzle only.

- Fill the water reservoir **(1)(2)(2)(4)(5)** with cold water.
 - Start the unit **(6)**. The red 'Power' light and orange 'Warm Up' light will both illuminate.
 - Remove the froth attachment from the steam nozzle **(21)** and swing the steam nozzle to the side of the machine.
 - When the Bar Espresso is the right temperature the orange 'Warm Up' light will go out.
 - Immerse the steam nozzle in the cup or container holding the liquid to be heated and turn the operating dial to the steam setting **(22)**.
 - When the liquid is hot enough, turn the operating dial to **O 'off'** position and remove the container or cup.
- NOTE :** It is normal for the orange 'Warm Up' light to turn on and off during heating of water.

REMEMBER:

After using the steaming feature, the heating system is at its highest temperature. If you wish to prepare espresso immediately after steaming milk or water, the heating system should be cooled down to keep from "burning" your espresso. Insert an empty filter into the filter holder, insert and secure the filter holder in the machine, place a cup underneath the filter holder and turn the control dial to the brew position. When the temperature ready light illuminates, turn the control dial back to "Stand By". Your machine is not ready to brew espresso/cappuccino at the perfect temperature.

CARE AND CLEANING

The coffee making process involves extracting oils out of ground coffee to make espresso coffee. Deposits of these oils build up over time and affect the taste of the coffee and operation of the espresso machine.

Regular cleaning to remove these oils is essential for espresso machines to keep operating effectively. Flushing water, through the brewing head and the steam nozzle, is the easiest way to keep your machine clean after making each coffee and at the end of your coffee making session.

Important : Never wash your espresso machine accessories in the dishwasher.

Drip Tray :

Remove the grid and drip tray at regular intervals to empty **(22),(23)**. If the red floating level indicator appears through the grid, empty the drip tray immediately. Clean the drip tray and its grid with water and a little non-abrasive washing up liquid, rinse and dry.

Over a period of time it is normal for the inside of the drip tray to be stained by the oils in the coffee.

The brewing head, filters & filter handle :

The filter and filter handle should be washed after each use by rinsing them under warm water. Wash at regular intervals in warm soapy water using a mild detergent. To clean the brewing head, flush water through and wipe the head and around the inside rim with a damp cloth. To assist in keeping the filter and the brew head clean, at the end of each coffee making session we recommend you run the machine, with the filter in place, without coffee - using water only. Should the holes in the filters become clogged with coffee granules use a fine bristled brush to remove them.

Brew head rubber seal :

This seal is located in the brewing head and creates a seal against the filter handle when making an espresso.

DESCALING

After continued use, your espresso machine may develop a build-up of mineral deposits and oils. Thus your machine will require occasional 'descaling'.

We recommend that you descale your machine every 2-3 months, although this period will depend on the hardness of water and frequency of use of the machine.

Descaling Solution :

Use Liquid Descaler. Alternatively dissolve 2 dessertspoons of tartaric acid (crème of tartar) or citric acid in half a litre of lukewarm water.

Important : DO NOT use vinegar.

Descaling the espresso machine :

Note : Ensure that the espresso machine is turned off and the power cord is unplugged.

1. Remove the water reservoir from the machine and if necessary empty any water.
2. Remove the drip tray and place it out of the way.
3. Remove the filter holder from the machine and rinse it thoroughly under running water and set aside.
4. Place a cloth/tea towel on the bench and carefully turn the machine upside down. The machine will now be on the warming plate resting on the cloth/tea towel.
5. Using a screwdriver, unscrew the brewing filter from the brewing head.
6. Remove and set aside the brew head rubber seal and set aside in a safe place.

Important : Be careful not to lose the brew head rubber seal and screw once you have removed them from the brewing filter.

7. Remove the filter from the center hole using the tip of a fork or a skewer. Wash the filter and rubber seal in hot soapy water, rinse and dry well. Set aside in a safe place.
8. Using a small brush, scrub in and around the area of the brewing head, removing all coffee granules.
9. Remove the froth enhancing steam attachment, wash thoroughly under running water and set aside. Wipe down the steam nozzle with a small brush.

DESCALING (CONTINUED)

10. Turn the machine upright, so that it is now sitting correctly on the bench.
11. Place the water reservoir on to the machine and fill with the descaling solution.
12. Place a large container under the brewing head and another container under the steam nozzle.
13. Insert the power cord into a 230-240V AC power outlet and turn the power 'On'.
14. Turn the selector dial to the coffee symbol setting. Run through about one third of the liquid immediately.
15. Once you have run through about one third of the liquid turn the selector dial to the steam setting and allow the solution to come through the steam nozzle for 2 minutes.
16. After 2 minutes stop the machine by flicking the power switch on the machine to the 'Off' position. Now that the machine is off, turn the selector dial to the coffee symbol setting.

DESCALING (CONTINUED)

17. Leave the machine off for 10-15 minutes to allow the descaler to take affect.
18. Flick the power switch 'on' and allow half of the rest of the descaler solution to run through the brewing head, then turn the selector dial immediately to the steam setting. Steam for 3-4 minutes.
19. To finish, turn the selector dial to the coffee symbol setting and allow the remaining water in the reservoir to run through the brewing head.
20. Remove and empty the containers placed under the brewing head and steam nozzle. Once emptied, once again place one under the brewing head and the other under the steam nozzle.
21. Remove the water reservoir from the machine and rinse thoroughly under running water, ensuring that all traces of the descaling solution is removed. Fill the water reservoir with clean water and place on to the machine.
22. Run two (2) full water reservoirs through the brewing head. Re-fill the water reservoir and run the steam nozzle for 4-5 minutes.
Note : Ensure that you continue to run water through the machine until the water runs clean and clear.
23. When this is finished, remove the water reservoir and set aside. Remove the water containers and give the machine a good wipe over.
24. Turn the machine upside down. The machine should now be on the warming place resting on the cloth/tea towel once again.
25. Carefully replace the brew head rubber seal, filter and screw. Tighten well.
26. Turn the machine upright, so that it is now sitting correctly on the bench.
27. Replace the drip tray and froth enhancing steam attachment on to the steam nozzle.
28. Fill the water reservoir with water and position it on to the machine.

RECIPES

ESPRESSO (SHORT BLACK)

Espresso is a concentrated, full-bodied coffee with a stable layer of cream on top - known as 'crema'. An espresso is the foundation of all café coffee. Variations are achieved by adding different amounts of milk and froth.

- 90ml espresso glass or demitasse cup
- Single espresso (30-35ml)

LONG BLACK

A standard espresso with hot water, served in a regular coffee cup or mug. The hot water is added first so that the 'crema' is maintained.

- 190ml cup
- Hot water (to taste)
- Single or double espresso

FLAT WHITE

Another old favourite, the Flat White is an espresso with steamed milk, served in a regular coffee cup or mug. The layer of frothed milk on top should be 2mm to seal the coffee.

- 190ml cup
- Single or double espresso
- Steamed milk

CAFFE LATTE

An espresso with steamed milk, typically served in a glass. The layer of frothed milk on top should be 10mm to seal the coffee.

- 220ml glass or cup
- Single or double espresso
- Steamed milk

CAPPUCCINO

This delicious drink is an espresso with steamed milk, topped with creamy froth and a dusting of chocolate. The resulting drink is approximately two-thirds milky coffee, one-third froth.

- 190-240ml cup
- Single or double espresso
- Two-thirds milky coffee, one-third froth
- Dusted with chocolate

CAFFE MOCHA

Made in a similar way to a cappuccino but with the addition of drinking chocolate. Simply stir the chocolate into the espresso prior to adding the steamed milk and froth.

- 190-240ml cup or tall glass
- Single or double espresso
- Two teaspoons of drinking chocolate
- Two-thirds milky coffee, one-third froth

HINTS

Making good espresso and cappuccino is not difficult, however it does require practice. The following tips will help you get the best results from your machine :-

- Warm the cups before filling with coffee
 - Use a mocha coffee for best results
 - Freshly ground coffee provides the best flavour.
- To maintain flavour, fresh coffee is best stored in an airtight Container in a cool place, even in the fridge.

SERVICE

If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliances Pty Ltd Service Centre. Servicing outside the warranty period is still available however this will be chargeable.

This appliance is not user-serviceable. If it is not working properly, check that:

1. You have followed the instructions correctly.
 2. The plug and wall socket are working correctly.
- If it still does not work, consult your retailer. If your retailer fails to solve your problem, and you need to return to us, proceed as follows:
1. Pack the unit with all parts and accessories back into the original box.
 2. Enclose your proof of purchase below. If possible add your name, address and telephone number.
 3. When returning it under the warranty you will need to state how long the unit has been in use and what is not working correctly.

**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE.
IN THE EVENT OF A CLAIM UNDER WARRANTY, THIS RECEIPT MUST BE
PRODUCED.**

WARRANTY

Amalgamated Appliances (Pty) Limited ("the Supplier") warrants to the original purchaser of this product ("the Customer") that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier's normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories). Failing return of the product within 7 days, the Supplier's liability shall be limited on return to the Supplier of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omissions on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not occasioned by the Supplier's negligence (gross or otherwise) or any act or omission on its part. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorised modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any

other person to assume for it, any additional liability in connection with the sale or servicing of its products.

AMALGAMATED APPLIANCES (PTY) LTD.
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BOOYSENS
2016

29, HERONMERE ROAD
BOOYSENS, JOHANNESBURG
2016

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