

# MINI EXPRESSO MAKER INSTRUCTIONS & RECIPES

The Mini-Expresso Maker works on the pressure principle. It is essential that these instructions are carefully followed:

1) Prior to using your new Mini-Expresso Maker, wash all parts in hot soapy water.

**FOR FIRST TIME USE!** Follow general instructions but **DO NOT ADD COFFEE**. This will allow any metal filings, debris or tastes to be flushed from the unit.

2) Fill the base with clean water up to the bottom of the safety valve.

3) Fill the filter funnel with freshly ground coffee. **DO NOT** pack the grounds down. Insert filter funnel into base. The funnel has been designed as a correct measure, however, less coffee may be used for a weaker brew. **DO NOT** use instant coffee!

4) Screw the top section firmly on the base and place on stove top at low heat.

5) Place cup under brass stem and within minutes your Expresso-Maker will deliver a flavorful cup of European-style brew.

## CLEANING & MAINTENANCE

The Mini-Expresso Maker is dishwasher safe, however we recommend washing the unit in hot soapy water. **DO NOT** use abrasive detergents or scouring pads, they will dull the polished exterior surface. In areas where the water is hard, deposits or stains may form; these may be removed by using a mixture of vinegar and water. Always dry all parts thoroughly and store your Mini-Expresso Maker disassembled in a dry location.

## IMPORTANT

Before using your Mini-Expresso Maker always make sure that no parts are missing and that the parts are correctly assembled. Check the condition of the filter funnel, filter plate and rubber washer for blockage and wear. Spare parts are readily available. If the threads become worn or the SAFETY VALVE leaks, **DO NOT USE** and **DO NOT TRY TO REPAIR**. UNIT MUST BE USED ON LOW HEAT. THE SAFETY VALVE MUST NEVER BE BLOCKED OR TAMPED WITH.

## GOURMET COFFEE RECIPES

It's easy to prepare all the flavorful versions of the classic European Coffee drinks. For traditional cappuccino, steamed or frothed milk is added to espresso. This unit is not designed to make or produce frothed milk. We suggest warming your milk and adding it to your trail side brew.

### • MOUNTAIN EXPRESSO

Fill the unit with 11 fluid ounces of water. Garnish with a twist of lemon rind.

### • CAMP CAPPUCCINO

Prepare a mountain expresso, then add warmed milk. Sprinkle with cinnamon or powdered chocolate.

### • FIRESIDE LATTE

An Italian specialty... Prepare a mountain expresso, then add an equal quantity of warmed milk. Sprinkle with cinnamon or powdered chocolate.

### • MOCHA-CINO

Try adding instant chocolate & milk to your mountain expresso.

### • ICED COFFEES

Pour any of the above recipes over crushed ice for a refreshing change.

