

Stainless Steel Espresso & Cappuccino Maker



User Manual
HPE20SS

Haier

Quality · Innovation · Style

IMPORTANT SAFEGUARDS

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

1. **Read all instructions carefully.**
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, plug or unit in water or other liquids.
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 cooling 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 for use with appliance may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, turn all controls to "Off", then remove plug from wall outlet.
12. Use extreme caution when dispensing hot steam.

13. Scalding may occur if the filter holder is removed during the brewing cycle.
14. Do not use the appliance for other than intended use.
15. Do not clean the espresso machine with scouring powders, steel wool pads, or other abrasive materials.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Polarized Plug

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. This is a safety feature. If the plug does not fit fully into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician for assistance. Do not attempt to modify this plug in any way. Do not attempt to defeat the safety purpose of this polarized plug.

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Avoid the use of an extension cord because it may overheat and cause a risk of fire. However, if you must use an extension cord, the marked electrical rating should be at least as great as the electrical rating of the appliance. The longer cord should 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.

Thank you for using our Haier product. This easy-to-use manual will guide you in getting the best use of your espresso machine.

Model number

Remember to record the model and serial number. They are on a label on the bottom of the product.

Date of purchase

Staple your receipt to your manual.

You will need it to obtain warranty service.

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PARTS AND ACCESSORIES



- | | |
|---|------------------------------|
| 1. Green Light | 7. Steam Knob |
| 2. Red Light | 8. Water Tank |
| 3. Upper Switch | 9. Swing-out Steam Nozzle |
| 4. Lower Switch | 10. Removable Drip Tray |
| 5. Filter Holder with Protective
Thumb Guard | 11. 1 Cup Filter |
| 6. Clear Upper Cover | 12. 2 Cup Filter (not shown) |

BEFORE USING FOR THE FIRST TIME

- When using the machine for the first time, wash the water tank and all accessories (i.e. filter holder, steam nozzle, etc.) in hot soapy water. Rinse thoroughly and wipe dry.
- Place the espresso machine on a dry, level surface at a safe distance away from taps and sinks.
- Check that the voltage of the electrical power line corresponds to that indicated on the appliance rating label.
- In the event of incompatibility between the plug on the appliance and the outlet, contact a qualified professional for assistance. If the cord is damaged or requires replacing, contact a service center authorized by the manufacturer only.
- Never install the machine in an environment that can reach a temperature less than or equal to 32°F. If the water in the machine freezes, the espresso machine may become damaged.
- To ensure the best tasting coffee, the internal circuits must also be flushed thoroughly at least 5 five times. Follow the directions below in the “How to Prepare Espresso Coffee” section using only water instead of coffee and repeat five times. Then, follow the directions below in the “How to Make Cappuccino” section using water instead of milk and repeat five times.

OPERATION

Filling the Water Tank

Warning! Never operate the appliance without water in the tank. Always remember to fill the tank when the water level is low but be careful not to exceed the MAX level mark.

To remove the water tank, simply pull out the tank and fill it with water. Do not exceed the MAX level indicated on the water tank. To fill the tank without fully removing it, pull it out halfway and pour water directly into it from a jug. Replace the tank, making sure the arrow and dots on the tank are aligned with the arrow and dots on the housing, then push into place.

Preheating the Espresso Machine

To ensure that your espresso coffee is dispensed at the correct temperature, it is essential that the espresso machine be preheated.

- Turn on the upper switch by pressing down on the right side of the button. The red light next to the “ ” symbol will turn on.
- Attach the empty filter holder to the machine by positioning it under the boiler outlet with the arrow on the handle pointing towards the left arrow (open) on the housing. Push upwards and at the same time turn the handle to the right so that it points to the triangle marking at the center of the housing (close).
- Position a cup under the filter holder. Use the same cup that the coffee will be served in, so that it may be preheated.
- Turn on the lower switch for about 20 seconds, then turn off so as to partially fill the boiler. Some water may drip out from the dispensing holes on the filter holder.
- Wait until the green “OK” light comes on, then turn on the lower switch. Allow water to flow until the green “OK” light turns off, then stop the flow of water by turning off the lower switch.
- Empty the cup, wait until the green “OK” light turns on again and repeat the process.

How to Prepare Espresso Coffee

Hints and Tips

- Preheating the machine will ensure that your coffee is dispensed at the correct temperature.
- It is important to use a high quality ground coffee with a fine grind in order to avoid obstruction of the filter during brewing.
- Always make sure the filter is clean before filling with coffee grinds.
- Espresso is a strong dark coffee with a distinctive caramel colored froth known as the “crema”. Tamping the grinds will give a better quality espresso. If the grind is not pressed enough, it will come out too quickly and the crema will be light in color.
- Espresso coffee is best served in small demitasse cups, with a half-cup being the ideal serving size (approx. 1-1/2 to 2 fl. oz.).

1. Preheat the espresso cups by placing them on top of the machine under the clear upper cover.
2. After preheating of the machine as described in the preceding section, insert either the 1 or 2-cup filter depending on the number of cups of espresso being made. Make sure that the filter is clean and dry. To make just one cup of espresso, insert the 1-cup filter into the filter holder and fill it with one level measuring spoon of ground coffee - about 0.25 oz. To make two cups of espresso, insert the 2-cup filter into the filter holder and fill with two level measuring spoons of ground coffee - about 0.50 oz.
3. Remove any excess coffee grind from the filter holder rim. Tamp down the grinds in a slight twisting motion with the tamping tool (the flat end of the measuring spoon) and attach the filter holder to the machine by positioning it under the boiler outlet with the arrow on the handle pointing towards the left arrow (open) on the housing. Push upwards and turn the handle to the right so that it points to the triangle marking at the center of the housing (close).

Note: To use a single-serve coffee pod, place the pod into the 1-cup filter and attach the filter holder to the machine.

4. Place the cup or cups on the removable drip tray. Ensure that the cup or cups line up with the dispensing holes on the filter holder.
5. Wait until the green “OK” light comes on, then turn the switch to the espresso function until the desired amount of espresso has been brewed (approx. 1-1/2 to 2 fl. oz. or 1/2 “demitasse” cup). Then turn the switch back to the original position.
6. Once the machine has stopped dispensing the espresso, turn the handle of the filter holder from the right to left to detach it.
7. To remove the used coffee grinds, lock the filter in place with the protective thumb guard that is built into the handle and knock the coffee grounds out of the overturned filter holder. Wipe any leftover grounds from the filter with a towel.
8. After removing the filter holder, place a cup on the removable drip tray and press the button for a couple seconds to clean out the system.
9. To brew more espresso, repeat all the steps above. Otherwise, turn off the espresso machine.

How to Make Cappuccino

1. Turn on the upper switch. The red light next to the “ ” symbol will turn on. Then turn on the lower switch for about 20 seconds to let the boiler fill partially, then turn off. Some water will drip out from the dispensing holes on the filter holder. Wait until the green “OK” light comes on, indicating that the boiler has reached the ideal temperature for producing steam.
2. In the meantime, fill a container 1/4 full of milk (approx. 3 fl. oz. for each cappuccino to be prepared). When choosing the container, keep in mind that the volume of the milk will increase by 2 or 3 times. Cold low fat milk (not skim) will yield the best results.
3. Hold an empty container under the steam nozzle and open the steam knob for a moment by turning counter-clockwise. Continue until only steam comes out. This will purge any excess water from the line. Close the steam knob by turning clockwise until it stops.
4. Position the container with milk under the steam nozzle and immerse the tip of the steam nozzle about 3/4” into the milk and turn the steam knob in a counter-clockwise direction. Hold the container at an angle so that the steam creates a swirling motion in the froth. Adjust the amount of steam that comes out from the steam nozzle by turning the steam knob. The farther the steam knob is rotated, the greater the volume of steam that will be released.
5. The milk will begin to increase in volume and will begin to appear frothy. The container will need to be lowered as the froth increases in volume. If there are large bubbles or if the milk begins to splatter, lower the nozzle into the milk. When the froth has expanded to about 3/4 the volume of the container, lower the steam nozzle into the container to finish steaming the milk.
6. Once the milk has been frothed, keep the steam nozzle immersed in the froth and turn off the steam by turning the steam dial in a clockwise direction until it stops. Remove the steam nozzle from the container of frothed milk.
7. It is very important to clean the steam nozzle immediately after each use by wiping it with a damp cloth. Since milk residuals build up in the tip of the steam nozzle after frothing the milk, this will prevent the steam nozzle from clogging and will ensure perfect frothing results. However, should the steam nozzle become clogged, follow the directions in the section describing “Cleaning the Steam Nozzle”.
8. Follow the instructions above in the “How to Prepare Espresso Coffee” section using a cup that is large enough for cappuccino to brew a single shot of espresso. Pour the frothed and steamed milk into the cup of espresso slowly and add sugar to taste. Put on the finishing touch with a sprinkle of powdered chocolate, cinnamon or nutmeg on top of the froth.

CLEANING AND MAINTENANCE

It is essential to keep the espresso machine clean in order to brew the best tasting espresso. Stale coffee oils and leftover milk on the steam nozzle will ruin the flavor of the espresso. Before cleaning, turn off the machine, unplug it, and allow it to cool down. The machine can be wiped clean with a damp cloth.

Caution! Never immerse the body of the machine in water or any other liquid. Clean the brewing head with a damp cloth and remove any coffee grounds.

Cleaning the Steam Nozzle

Clean the steam nozzle after each use, otherwise the inside of the nozzle will become clogged and the milk deposits on the outside will harden and become difficult to remove.

- Remove the frothing sleeve from the steam nozzle by pulling downwards.
- The frothing sleeve should be washed in warm, soapy water. Make sure that all openings on the sleeve are free of milk residue. Wipe the outside of the nozzle with a soft damp cloth.
- If clogging does occur, remove the milk residue using a sewing needle, then rinse under the faucet and allow the nozzle to dry thoroughly.
- Or turn the espresso machine on and wait until the "OK" light turns on. Then point the steam nozzle into an empty cup and open the steam valve for a few seconds by turning the steam knob counter-clockwise. Then close the valve. Any milk residue will be flushed out.

Other Cleaning Operations

Caution! During cleaning, never immerse the unit in water - it is an electrical appliance.

1. Do not use abrasive solvents or detergents and scouring pads to clean the espresso machine and accessories. Use a soft, damp cloth to wipe dry .
2. Remove the drip tray, filters, filter holder and wash them periodically.
3. Clean the water tank thoroughly.

Descaling

Calcium buildup (“scale”) should be cleaned from the machine every 4 months as this deposit could compromise the quality of the espresso as well as the functioning of the machine components. The formation of scale depends on the local hard-water conditions and on how much the espresso machine is used. It is recommended that specific (store-bought) products for descaling of espresso coffee machines be used. If such products are not available, it is possible to proceed as follows:

1. Fill the tank with 1 quart of water.
2. Dissolve 2 spoonfuls (about 1 ounce) of citric acid in the water (available at pharmacies).
3. Turn on the upper switch and wait until the green “OK” light comes on.
4. Check that the filter holder is not attached and place a container under the outlet of the machine.
5. Turn on the lower switch and allow half of the solution in the tank to flow out. Then stop the flow by turning off the lower switch.
6. Allow the solution to sit for about 15 minutes, then start up the flow again and repeat until the tank is completely empty.
7. To eliminate the remaining solution and the calcium, rinse the tank well, fill it with clean water and replace.
8. Turn on the lower switch and allow all of the remaining solution in the tank to flow out.
9. Turn on the upper switch and repeat number 7 and 8 one more time.

Note: Repairs for malfunctioning caused by problems of calcium build-up are not covered by the warranty if the descaling process described above is not carried out regularly.

Cleaning After Long Periods of Non-Use

Wipe the espresso machine and all accessories with a soft, damp cloth. Follow instructions in the “Descaling” section and the “Before Using for the First Time” section to prepare the machine for usage.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Espresso coffee no longer comes out.	<ul style="list-style-type: none"> •Lack of water in the tank. •The holes in the filter holder spouts are blocked. •The tube is not put in the tank or is blocked. 	<ul style="list-style-type: none"> •Fill the water tank. •Clean the holes in the spouts. •Put tube in the tank and arrange correctly.
Espresso coffee drips from the edges of the filter holder, instead of from its holes.	<ul style="list-style-type: none"> •The filter holder was improperly inserted. •The gasket of the espresso boiler has lost elasticity. •The holes in the filter holder spouts are blocked. 	<ul style="list-style-type: none"> •Attach the filter holder correctly and turn it all the way. •Have the espresso boiler gasket replaced at a service center. •Clean the holes in the spouts.
The espresso coffee is cold.	<ul style="list-style-type: none"> •The "OK" pilot light was not on when the coffee delivery switch was pressed. •The preheating was not carried out. •The cups were not preheated. 	<ul style="list-style-type: none"> •Wait until the "OK" pilot light comes on. •Carry out the preheating as indicated in the "Preheating the Espresso Machine" section. •Preheat the cups by rinsing them in hot water or put the cups on the top under the clear upper cover.
The pump is too noisy.	<ul style="list-style-type: none"> •The water tank is empty. •The tube is not put in the tank or is blocked. 	<ul style="list-style-type: none"> •Fill the tank. •Put tube in the tank and position correctly.
The crema is light- colored (the coffee comes out quickly from the spout).	<ul style="list-style-type: none"> •The ground coffee has not been pressed enough. •The quantity of ground coffee is insufficient. •The coffee is not ground finely enough. 	<ul style="list-style-type: none"> •Tamp the ground coffee down more. •Increase the quantity of coffee grinds. •Only use coffee specifically ground for espresso coffee machines.
The crema is dark (the coffee comes out slowly from the spout).	<ul style="list-style-type: none"> •The ground coffee is too tightly pressed. •Too much ground coffee has been added. •The coffee is too finely ground. 	<ul style="list-style-type: none"> •Press the coffee less. •Decrease the quantity of ground coffee. •Only use coffee specifically ground for espresso coffee machines.
The coffee has an acidic taste.	<ul style="list-style-type: none"> •The unit was not sufficiently rinsed after the descaling process procedure. 	<ul style="list-style-type: none"> •Rinse the unit as described in the "Descaling" section.
The milk does not froth when making a cappuccino.	<ul style="list-style-type: none"> •The milk is not cold enough. •The espresso machine is dirty. 	<ul style="list-style-type: none"> •Always use milk at refrigerator temperature. •Carefully clean the pinholes in the milk frother.

LIMITED WARRANTY

Full One Year

This warranty covers all defects in workmanship or materials for a period of 12 months from the date of purchase, provided you are able to present a valid proof-of-purchase (the original receipt)

Exceptions: Commercial or Rental Use Warranty is 90 days from date of original purchase.

This warranty covers appliances within the Continental United States, Puerto Rico and Canada.

What is not covered by this warranty:

Damage from other than normal use or improper installation.

Damage from misuse, abuse, accident, alteration, lack of proper care and maintenance.

Failure caused by build-up of food matter or water deposits.

Product, whose rating label has been removed or altered.

Product serviced by other than authorized service center.

Replacement or repair of household fuses, circuit breakers or wiring.

Labor, shipping charges and replacement of defective parts beyond the initial 12-month period.

Do not return this product to the store.

If you need assistance with this product, please contact Haier Customer Satisfaction Service at 1-877-337-3639 between 9:00 AM and 5:00 PM (EST) Monday to Friday.

Before calling, please have the following information available:

Model number of your appliance. The name and address of the store you purchased the unit from and the date of purchase. A clear description of the problem.

Haier will repair or replace any part free of charge including labor that fails due to a defect in materials or workmanship, or replace with a comparable model.

THIS LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

The remedy provided in this warranty is exclusive and is granted in lieu of all other remedies.

This warranty does not cover incidental or consequential damages, so the above limitations may not apply to you. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

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

Haier America
New York, NY 10018

IMPORTANT

Do Not Return This Product To The Store

If you have a problem with this product, please contact the "Haier Customer Satisfaction Center" at 1-877-337-3639.

DATED PROOF OF PURCHASE REQUIRED FOR WARRANTY SERVICE

115V, 60 Hz

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Haier

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New York, NY 10018**

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