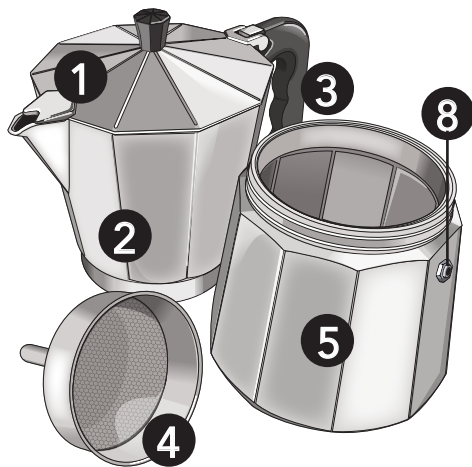


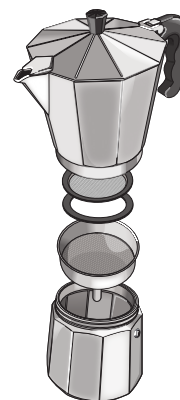
ESPRESSO MAKER

- User Guide

www.Vonshchef.com



1. LID.
2. MAIN BODY.
3. HANDLE.
4. FUNNEL.
5. BOTTOM CHAMBER.
6. FILTER.
7. SILICONE GASKET x 2.
8. STEAM RELEASE VALVE.



PLEASE READ ALL INSTRUCTIONS CAREFULLY AND RETAIN FOR FUTURE REFERENCE.

This set is designed and intended for domestic use only. Do not use for commercial purposes.

BEFORE FIRST USE

Remove all packaging, stickers and labels from the product, and store or dispose of safely.

Wash all components of your Espresso Maker in warm, soapy water.

Dry thoroughly before use using a soft cloth or paper towel.

HOB SUITABILITY

Ensure suitability for your hob by referring to the symbols displayed below:



ELECTRIC/
SOLID HOB



GAS



CERAMIC



HALOGEN

CAUTION: Due to the size of the base of your Espresso Maker, it is **NOT SUITABLE** for use on large open or induction hobs.

ALWAYS dry the base of your Espresso Maker before use, especially when using on a ceramic or halogen hob, to prevent the Espresso Maker from sticking to the hob.

Depending on your hob type, the base of your Espresso Maker may become marked or scratched. This is normal.

IMPORTANT CARE & USE

NEVER leave the Espresso Maker on a hot surface once it has boiled. Immediately remove the Espresso maker from the hot surface and turn the heat source off. The Espresso maker is not intended for keeping coffee warm.

Your Espresso Maker is **NOT** suitable for use in a dishwasher.

Your Espresso Maker is **NOT** suitable for use in microwave ovens.

NEVER overheat or dry-boil your Espresso Maker. If overheating/dry-boiling occurs, stop the heat and ventilate any area until clear of smoke. Allow to cool fully before moving and dispose of your Espresso Maker.

NEVER leave your Espresso Maker unattended when in use.

⚠ WARNING! Your Espresso Maker will become hot during use. **NEVER** handle hot liquids or containers. **ALWAYS** use a suitable heat-resistant oven glove and grasp the Espresso Maker firmly by the **HANDLE**.

⚠ WARNING! Your Espresso Maker will generate steam. Exercise caution when handling and opening the **LID** to prevent scalding.

⚠ WARNING! Never allow an open/gas flame to reach up the sides of the Espresso Maker.

⚠ WARNING! Your Espresso Maker is not suitable for deep fat or shallow frying. Boil water only.

LID CARE

Do not subject the **LID** to knocks, vibrations or quick temperature changes.

Take care when opening the **LID** of the Espresso Maker as it will become hot during use, **ALWAYS** use the knob. Use of a heat-resistant oven glove is recommended.

GENERAL CARE & USE

For optimum energy efficiency, **ALWAYS** use a heat source suitable for the size of the Espresso Maker.

Select the proper hob ring or gas flame size so that the heat or gas flame touches only the bottom of the Espresso Maker and does not climb up the sides of the Espresso Maker.

Allow the Espresso Maker to cool before cleaning or storing to prevent warping caused by extreme temperature shocks.

DO NOT slide or drag the Espresso Maker across the hob surface as this may cause damage to both the Espresso Maker and the hob surface. To avoid spillage, do not fill the Espresso Maker more than two-thirds full.

Choose a suitable sized gas flame or ring for the base of the Espresso Maker and centre your Espresso Maker over the heat source.

NEVER "shuffle" the Espresso Maker on the hob whilst in use.

Use **MEDIUM** or **LOW** heat settings for the majority of use on all heat sources, allowing the Espresso Maker to heat gradually and evenly.

The Espresso Maker should **NEVER** be used on a **MAX** or **HIGH** heat setting either for pre-heating or normal use as the excessive surface temperatures will damage the Espresso Maker.

CAUTION: The body may leak slightly when pouring due to the pressure of the steam. A suitable oven glove must be used to prevent scalding.

HANDLE MAINTENANCE

Over time, the handle on your Espresso Maker with a screw fixing may loosen. This is normal. Fixings will need tightening periodically. To tighten, use an appropriate screwdriver (not supplied) and secure the screw. Do not over-tighten as this will damage the Espresso Maker.

NEVER apply excess twisting force to the handle. Do not overload the Espresso Maker or attempt to bend or modify the handle in any way.

NEVER allow the handles to be positioned over another hob or heat source.

USAGE

- Fill the **BOTTOM CHAMBER** with cold water up to the **STEAM RELEASE VALVE**.
 - Insert the **FUNNEL** into the **BOTTOM CHAMBER** and fill with espresso ground coffee, smoothing without tamping.
 - Place the **SILICONE GASKET** on top of the **BOTTOM CHAMBER** and sit the **FILTER** on top.
 - Attach the **MAIN BODY** to the **BOTTOM CHAMBER** by screwing clockwise.
IMPORTANT: Ensure that the **BOTTOM CHAMBER** is screwed on securely enough to avoid leaking but do not overtighten as this may damage the product.
 - Place the Espresso Maker on a stove top. Ensure the flame does not exceed the diameter of the base to prevent burning/melting the **HANDLE**.
 - When you hear the Espresso Maker gurgling, remove it from the heat and allow to sit for 30 seconds..
 - Use a spoon to stir the coffee, and serve immediately.
- CAUTION:** Take extra care when pouring as steam will be produced by this product.

CLEANING & STORING

- **ALWAYS** wash your Espresso Maker after each use. Wash in hot water with a mild detergent and soft sponge. Dry thoroughly afterwards.
- **ALWAYS** allow the Espresso Maker to cool fully before attempting any cleaning or storage.
- **DO NOT** plunge into, or fill with, cold water when hot.
- **DO NOT** use any metal, harsh abrasive or very stiff pads/washing up brushes, or abrasive cleaning agents on **ANY** of the surfaces.
- Stubborn stains can be removed using a suitable non-metallic scouring pad.
- Rim marks, tarnishing and stains can be removed using mild detergents specially formulated for cleaning stainless steel and similar items. Wash your Espresso Maker thoroughly after use of such products.
- Ensure the filter holes are clear as grinds and mineral deposits are likely to form in these areas.
- Regularly remove the **SILICONE GASKET** and clean the bottom changer with warm soapy water.
- Maintain the **SILICONE GASKET** regularly by cleaning and using as per this manual. Steam escaping from the screw threads between the top and bottom sections of the Espresso Maker signals that the **SILICONE GASKET** is in need of replacing. Should this happen, replace it immediately.

CUSTOMER SERVICES

If you are having difficulty using your product and require support, please contact hello@domu.co.uk or usasupport@domubrand.com

DISPOSAL INFORMATION

Please recycle where facilities exist. Check with your local authority for recycling advice.

WARRANTY

To register your product and find out if you qualify for a free extended warranty, go to:

www.VonShef.com/warranty

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in this manual and all instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returned goods will not be accepted unless re-packaged in its original box and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring this appliance second-hand or for commercial or communal use.

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