



ULTRACUP[®] COFFEE MACHINE

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Disclaimer

This user manual was created for demonstration purposes only. It is about an imaginary coffee machine, and any resemblance it may bear to a product on the market is entirely coincidental. Similarly, the instructions for making various types of coffee are not intended to be accurate recipes and should not be interpreted as such. Finally, any cleaning and maintenance instruction is also intended to be illustrative and should not be interpreted as general advice; such instructions are likely to vary among actual products.

No parts of this document may be reproduced—either in part or in full—and distributed without the imaginary manufacturer's prior written approval.

Safety Warnings

Please read these instructions carefully before using the machine and keep them for future use.

This appliance is designed to make coffee-based hot drinks. The manufacturer is not liable for any damage caused by improper or incorrect use.

This appliance is intended for domestic use only; any other use is considered improper and therefore dangerous.



- Use the appliance with care to avoid scalds from hot water, hot milk, and steam.
- Do not touch the hot surfaces when using the appliance.
- To avoid potential electric shock, do not touch the appliance with wet hands or feet.
- Do not allow children or infirm persons to use the appliance unsupervised, and never allow children to play with it.

In the event of failure or malfunction, unplug the appliance from the outlet and do not tamper with it in any way. If it requires repair, contact an authorized service center only and ask for original spare parts. (See section [Replacement Parts](#) below.) Failure to respect this may reduce the safety of the appliance and void its warranty.

Introduction

ULTRACUP® is a simple and practical coffee machine that you can use to prepare various types of coffee. It can prepare espresso, cappuccino, and café latté.

The coffee making process involves first grinding the coffee beans, then placing the ground coffee in the chamber and heating the water, and finally the steps to make espresso, cappuccino, or latté. The types of coffee that can be brewed, though, are by no means limited to only those listed under the [Recipes](#) section. Other types are also possible, granted the appliance can handle the ingredients and the processes.

The machine is designed for brewing at most two cups simultaneously, although most users will probably use the one cup option. However, it is not recommended to use the machine for too many cups consecutively. After brewing a few cups, the appliance should be left idle to cool for at least a few minutes.

Finally, the appliance should be cleaned after a few uses. The head can be cleared by heating the machine without filling the chambers, then turning the appliance off, waiting for it to cool, and wiping the chambers with a dry cloth.

Parts of The Machine

The machine has the following parts and components. Read the warnings carefully while using it. The manufacturer is not responsible for any injury due to negligence on the part of the user.

Dosing grinder

Fixing the right amount of coffee to be brewed is called *dosing*. The dosing grinder is used to collect the ground coffee into the container. Pushing the **GRIND** button starts rotating the grinding blade.



Do **not** touch the sharp grinding blade with your fingers.

Coffee chamber

This is the place where you place the coffee grounds. By pulling the handle, you can dispense the ground coffee into the receptacle.

Coffee spout

The pipe used to drop the liquid brewed coffee into a receptacle.



Do **not** place your fingers under the spout when it's dripping hot coffee.

Receptacle

The plexiglass cup that holds the brewed coffee.

Water tank

The chamber to be filled with the required amount of water.

Steam pipe

Used for steaming the milk when making cappuccino and café latté.



Do **not** place your fingers under the pipe as it blows the hot steam.

Frothing wand

Used for creating foam on top of the milk.

Installation

To install the appliance, follow the below procedure:

- Remove the packaging and make sure no parts are missing or damaged. If that is not the case, do not use the appliance and contact the service center.



Packing materials (polystyrene, plastic bags, etc.) must be out of the reach of children as these may be hazardous to health.

- Place the appliance on a surface far away from water taps, basins, and sources of heat.

After positioning the appliance, leave a space of at least a few inches between the side and rear walls of the appliance and other things, and at least one foot above the coffee maker.



Do not place the appliance in environments where the temperature may reach below freezing levels. Frozen water may damage the appliance.

- Connect the appliance to a grounded socket with a current rating of at least 10amps. The manufacturer is not liable for accidents caused by failure to do so.

If the power socket does not match the plug on the appliance, have it replaced with a suitable type by a qualified professional.



The power cable of this appliance must not be replaced by the user as the use of special tools are required. If the cable is damaged and needs to be replaced, contact an authorized service center.

General Instructions

For all recipes, the following preliminary steps are required before making coffee.

Grinding the coffee



TIP Start with a teaspoon of coffee beans for every two ounces of water, and then adjust it to your taste. Ground the indicated amount of coffee with the blade grinder by pressing the **GRIND** button.



TIP Before grinding, if the dose is being weighed, use a funnel to keep grinds from falling out, preventing the coffee mound from forming.

Filling the coffee chamber

Then, fill the coffee chamber with the grounds and use a spoon to tamp it.

Heating the water

Finally, put the right amount of potable water in the tank and press the **HEAT** button to heat it.

Recipes

How to make espresso

Espresso is the base concentrate of most coffee types, and your machine can make one easily. A single shot of espresso should be thicker in texture, with a layer of crema on top. The drink should contain some of the extracted oil in addition to the crema.

Ingredients

2 teaspoons of ground arabica, ½ a glass of water.

Steps

1. Place the vessel that will hold the espresso underneath the brewer.
2. Push the **BREW** button to make the shot.
3. Use a plunger to press the heated water to extract the espresso.

How to make cappuccino

Making cappuccino requires preparing the espresso base first (see above), and then adding foamed milk.

Ingredients

2 tablespoons of ground coffee, ¼ cup of water, ½ glass of steamed milk, 2 tablespoons of milk foam

Steps

1. Put water in the tank and push the **HEAT** button.
2. Add the coffee to the portafilter and tamp it, then lock the portafilter in its place.
3. Push the **BREW** button to make the shot.
4. Pull the espresso shot into the portafilter.
5. Froth the milk by pressing the **STEAM** button until it doubles in volume.
6. Mix the foamed milk with the espresso.

How to make café latté

Café latté frequently contains syrup and milk. It is similar in some ways to cappuccino. For its espresso base, see above.

Ingredients

1 tablespoon ground dark espresso, 1 ounce of water, 1 shot of flavored syrup, 3 ounces of milk.

Steps

1. Put water into the boiler chamber.
2. Put the ground coffee into the portafilter and tamp it.
3. Place the portafilter in its place and lock it.
4. Place the glass under the head and pull the shot.
5. Add the flavor syrup.
6. Foam the milk in its container.
7. Insert the steam wand into the container with the milk and engage it. Keep swirling it to make bubbles.
8. Take the bubbles of the milk with a spoon and put the remaining steamed milk into the latté cup.
9. Top the latté with the bubbles.

Cleaning and maintenance

Clean the appliance regularly in order to extend its life. Pay attention to the following suggestions.

- After each time you use the tank, clean it thoroughly. Use gentle moves in order to avoid cracking the plastic.
- Do **not** use water to clean the grinder. Use a dry rag instead to remove the residues.
- Disassemble the frothing wash and wash it with running water. Then, reassemble it and install it back.
- Take off the milk pipe and rinse it thoroughly.
- Before cleaning the insides of the coffee machine, turn it off and disconnect its cord. Check whether there is excessive residue inside and remove them with a dry soft rag if necessary.

Replacement Parts

The appliance is assembled from original parts and therefore only original manufacturer parts must be used as replacements. These can be obtained directly or ordered from the following:

Manufacturer's office:

Phone 1-800-555-6677
Email orders@www.coffee-machines.com
Website www.coffee-machines.com

Dealers:

Check your local dealer at the point of purchase

Online:

www.home-gadgets.com
www.one-stop-shopping.com
www.amazon.com

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