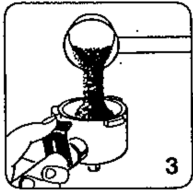
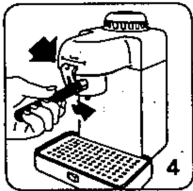


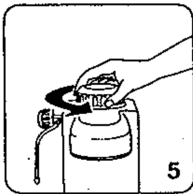
Making Espresso



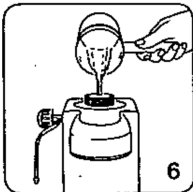
Add coffee grounds to the filter holder. (People who science tell us that a medium-fine ground will give you the best results!)



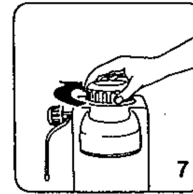
Attach the filter holder to the espresso machine and twist fully to the right to lock into place.



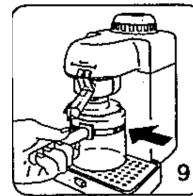
Unscrew the cap.



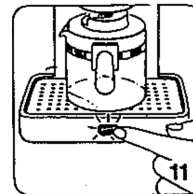
Add water measured using the glass carafe (don't fill with water above the top line marked '4').



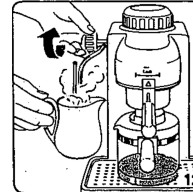
Screw the lid on tightly



Place the carafe or your coffee mug on the overflow grid.



Turn it on! You can nearly taste the caffeine already! (It'll take about 1.5 to 2 minutes for the water to reach the proper temperature.



Once espresso begins to flow, you can also steam milk to make a cappuccino. Fill a small pitcher about 1/3 with milk. Open the steam nozzle just above the surface of the milk and slowly lower it beneath the surface. (The black rubber nib should be 3/4 submerged.) Remove the pitcher and close the nozzle.

Remember to turn off the machine once you're done!

If you used the steam wand, please clean it thoroughly with a damp paper towel or rag to prevent milk buildup that can clog the steam wand and ruin your delicious, delicious cappuccino. Cause that's just bad times for everyone.