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Capresso 304.01

Capresso Steam PRO Espresso and Cappuccino Machine User Manual

Model: 304.01

Brand: Capresso

INTRODUCTION

Welcome to the user manual for your Capresso Steam PRO Espresso and Cappuccino Machine. This versatile appliance is designed to help you prepare delicious espresso and cappuccino beverages with ease. Please read this manual thoroughly before first use to ensure safe and optimal operation and to familiarize yourself with all features.



Image: Front view of the Capresso Steam PRO Espresso and Cappuccino Machine, showcasing its compact design and main components.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Extreme caution must be used when moving an appliance containing hot liquids.
- The built-in safety valve prevents hot steam from escaping during operation.

PARTS AND COMPONENTS

Your Capresso Steam PRO machine comes with several key components designed for optimal performance and ease of use:

- **Main Unit:** The core of the machine, housing the heating element and controls.
- **Glass Carafe:** A 4-cup capacity glass carafe for collecting brewed espresso. It features measurement markings for convenience.
- **Portafilter:** The handle and filter basket assembly where ground coffee is placed for brewing. It includes an innovative thumbguard for secure handling.
- **Steam Wand:** An adjustable steam output nozzle for frothing or steaming milk for cappuccinos and lattes.
- **Drip Tray:** A removable tray located at the base to catch any drips or spills, ensuring a clean countertop.
- **Water Reservoir Cap:** The top cap for the water boiler, featuring a built-in safety valve.



Image: The clear glass carafe with measurement markings for 2 and 4 cups, used to collect brewed espresso.

SETUP

Before first use, ensure all packaging materials are removed and clean all removable parts with warm, soapy water. Rinse thoroughly and dry.

1. **Fill Water Reservoir:** Unscrew the top cap of the water reservoir. Using the included glass carafe, carefully pour the desired amount of fresh, cold water into the boiler. Do not overfill. Securely screw the cap back on, ensuring it is tightly closed to prevent steam leakage.



Image: A hand pouring water into the top water reservoir of the Capresso machine.

2. **Prepare Portafilter:** Insert the filter basket into the portafilter handle. Add your desired amount of finely ground espresso coffee into the filter basket. Tamp the coffee lightly and evenly.

3. **Attach Portafilter:** Align the portafilter with the brewing head of the machine. Insert it and twist firmly to the right until it is securely locked in place.
4. **Position Carafe:** Place the glass carafe on the drip tray directly beneath the portafilter spout to collect the brewed espresso.

OPERATING INSTRUCTIONS

Making Espresso

1. Ensure the machine is set up as described in the 'Setup' section.
2. Plug the machine into a suitable electrical outlet.
3. Turn the main power switch to the 'ON' position. The indicator light will illuminate.
4. Allow the machine to preheat for a few minutes until the ready indicator light (if available) signals it's ready for brewing.
5. Turn the coffee/steam selector knob to the coffee brewing position (usually indicated by a coffee cup icon). Espresso will begin to flow into the carafe.
6. Once the desired amount of espresso is brewed, turn the coffee/steam selector knob back to the 'OFF' position.
7. Carefully remove the carafe with the freshly brewed espresso.

Frothing Milk

The Capresso Steam PRO features an adjustable steam output for perfect milk frothing.

1. After brewing espresso, or if only frothing, ensure there is sufficient water in the boiler.
2. Fill a small pitcher with cold milk (dairy or non-dairy).
3. Position the steam wand into the milk, just below the surface.



Image: A user holding a glass under the steam wand of the Capresso machine, preparing to froth milk.

4. Turn the coffee/steam selector knob to the steam position (indicated by a steam icon). Steam will begin to release from the wand.
5. Move the pitcher up and down slightly to incorporate air and create froth. Continue until the milk reaches the desired temperature and consistency.
6. Once frothing is complete, turn the steam knob back to the 'OFF' position.
7. Immediately clean the steam wand by wiping it with a damp cloth to prevent milk residue from drying. Briefly release a small burst of steam to clear any internal blockages.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your Capresso Steam PRO machine.

- **Daily Cleaning:** After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under warm water. The glass carafe and drip tray are dishwasher safe for easy cleaning.

- **Steam Wand:** Always clean the steam wand immediately after frothing milk to prevent blockages. Wipe the exterior with a damp cloth and briefly open the steam valve to clear any internal milk residue.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Descaling:** Depending on water hardness, mineral deposits can build up inside the machine. Descale the machine regularly (e.g., every 2-3 months) using a commercial descaling solution designed for coffee machines, following the product's instructions.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee brews	No water in reservoir; machine not preheated; portafilter not secured.	Fill water; allow machine to preheat; ensure portafilter is locked.
Weak espresso	Insufficient coffee grounds; coffee too coarse; not enough water.	Add more coffee; use finer grind; ensure correct water level.
No steam from wand	Steam wand clogged; machine not hot enough for steam.	Clean steam wand; allow machine to reach steaming temperature.
Water leaking	Water reservoir cap not tight; portafilter not secured.	Tighten cap; re-secure portafilter.

SPECIFICATIONS

Feature	Detail
Brand	Capresso
Model Name	Steam PRO
Model Number	304.01
Color	Stainless Steel/Black
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Filter Type	Reusable
Voltage	230 Volts
Product Dimensions	9.75 x 7.5 x 13.25 inches
Item Weight	5 pounds
UPC	794151402270

WARRANTY AND SUPPORT


Capresso products are manufactured to the highest quality standards. For specific warranty details and

support information, please refer to the warranty card included with your product or visit the official Capresso website.

An official user manual in PDF format is available for download: [Capresso Steam PRO User Manual \(PDF\)](#)

Related Documents - 304.01

 <p>Capresso EC50 Stainless Steel Pump Espresso & Cappuccino Machine Model #117 • Instructions • Warranty</p>	<p>Capresso EC50 Stainless Steel Pump Espresso & Cappuccino Machine User Manual</p> <p>User manual and instructions for the Capresso EC50 Stainless Steel Pump Espresso & Cappuccino Machine (Model #117), covering setup, operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
 <p>Capresso Steam PRO Espresso & Cappuccino Machine Model #304 • Instructions • Warranty</p>	<p>Capresso Steam PRO Espresso & Cappuccino Machine Model 304 - User Manual</p> <p>User manual and operating guide for the Capresso Steam PRO Espresso & Cappuccino Machine, Model #304. Includes important safeguards, preparation instructions for espresso, cappuccino, and latte, cleaning, decalcifying, and warranty information.</p>
 <p>Capresso 4-cup Espresso/ Cappuccino Machine Model #303.01 800W / 120V / 60Hz • Operating Instructions • Warranty Read all instructions before operating the appliance.</p>	<p>Capresso 4-Cup Espresso and Cappuccino Machine User Manual (#303.01)</p> <p>Comprehensive user manual for the Capresso 4-cup Espresso/Cappuccino Machine (Model #303.01). Provides detailed instructions on operation, preparation of espresso, cappuccino, and latte, steaming milk, cleaning, decalcifying, and warranty information. Includes important safety safeguards and troubleshooting tips.</p>
 <p>Capresso SteamPRO Espresso & Cappuccino Machine Model #304.01 800W / 120V / 60Hz • Operating Instructions • Warranty Read all instructions before operating the appliance.</p>	<p>Capresso SteamPRO Espresso & Cappuccino Machine Model 304.01 User Manual</p> <p>Operating instructions, safety guidelines, and warranty information for the Capresso SteamPRO Espresso & Cappuccino Machine, Model #304.01. Learn how to prepare espresso, cappuccino, and latte, and maintain your appliance.</p>
 <p>EC300 Capresso Espresso & Cappuccino Machine Model #123.05 • Instructions • Warranty 1200W / 120 V / 60 Hz Read this manual thoroughly before using and follow it for future reference.</p>	<p>Capresso EC300 Espresso & Cappuccino Machine User Manual</p> <p>User manual for the Capresso EC300 Espresso & Cappuccino Machine (Model #123.05), providing detailed instructions on operation, safety, cleaning, and troubleshooting.</p>

<div data-bbox="135 100 295 369"><p>Capresso <small>café</small> SELECT</p><p>Professional Espresso & Cappuccino Machine</p><p>Model #126.05 1200W / 120V60 / 60 Hz • Watertight</p><p>Read all instructions before operating the appliance.</p></div>	<p>Capresso Café Select Professional Espresso & Cappuccino Machine User Manual</p> <p>Comprehensive operating instructions and safety guidelines for the Capresso Café Select Professional Espresso & Cappuccino Machine (Model #126.05). Learn how to brew espresso, prepare cappuccinos and lattes, clean, and maintain your machine.</p>
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