

Capresso #126.05

Capresso Cafe Select Professional Stainless Steel Espresso & Cappuccino Machine

Model: #126.05

1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, 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 injury to persons, 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- 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.
- Use extreme caution when disposing of hot steam.
- This appliance is intended for household use only.

2. PRODUCT OVERVIEW

The Capresso Cafe Select espresso machine is designed to bring professional-quality espresso and

cappuccino to your home. It features a 15-bar pump for optimal pressure, an advanced pump boiler for consistent temperature, and a commercial-style power frother.

Key Features:

- Advanced pump boiler maintains a reservoir of hot water at the perfect temperature for faster and more consistent results.
- State-of-the-art boiler increases brewing pressure and temperature stability.
- 15 bar pump provides optimal pressure for rich crema, the thin layer of foam that is the mark of a perfectly brewed espresso.
- The double spout espresso filter is convenient and easy to use. Creates an optimal brew quickly and can produce 1 or 2 espressos at a time.
- Heavy-duty die-cast stainless steel construction.



Front view of the Capresso Cafe Select machine, showing two glasses of freshly brewed espresso.



The machine's steam wand actively frothing milk in a stainless steel pitcher, demonstrating its cappuccino making capability.



A close-up view of rich, dark espresso pouring from the dual-spout portafilter into a glass.



Top view of the machine showing two clear espresso cups resting on the cup warming tray.



The Capresso Cafe Select machine positioned on a kitchen counter, with a latte and two espressos ready.



A hand demonstrating the removal of the transparent water tank from the side of the espresso machine.

3. BEFORE FIRST USE

Before using your Capresso Cafe Select for the first time, it is important to clean and prime the machine.

Initial Cleaning:

1. Remove all packaging materials and stickers.
2. Wash the water tank, portafilter, filter basket, and drip tray in warm soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

Priming the Pump:

1. Fill the water tank with fresh, cold water up to the MAX line. Place it back into the machine.
2. Place a large cup under the portafilter (without coffee).
3. Turn the machine ON. The ON/OFF light will illuminate.
4. Once the coffee ready light illuminates, turn the selector knob to the coffee brewing position (left). Water will start to flow through the portafilter. Let approximately 4-6 oz of water flow through.
5. Turn the selector knob back to the standby position (middle).
6. Place a cup under the steam wand. Turn the selector knob to the steam position (right) and open the steam knob. Let steam release for about 15-20 seconds to ensure the pump is fully primed. Close the steam knob and return the selector knob to standby.

4. SETUP

Proper setup ensures optimal performance and safety.

1. **Placement:** Place the espresso machine on a flat, stable, and heat-resistant surface, away from walls or cabinets to allow for proper ventilation.
2. **Power Connection:** Ensure the voltage of your power outlet matches the machine's requirements (120V). Plug the power cord into a grounded wall outlet.
3. **Water Tank:** Fill the removable water tank with fresh, cold, filtered water. Avoid using distilled water as it can affect sensor readings. Ensure the tank is securely seated in its position.
4. **Drip Tray:** Ensure the drip tray and its grid are properly installed.

5. OPERATING INSTRUCTIONS

Making Espresso:

1. **Preheat:** Turn the machine ON. Allow it to preheat for at least 2-3 minutes until the coffee ready light illuminates, indicating optimal brewing temperature.
2. **Prepare Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter.
3. **Add Coffee:** For best results, use freshly ground espresso coffee. Fill the filter basket with ground coffee. For a single shot, use approximately 7g; for a double shot, use 14g.
4. **Tamp Coffee:** Use the tamper to press the coffee grounds firmly and evenly. A good tamp is crucial

for proper extraction.

5. **Attach Portafilter:** Insert the portafilter into the brew group and turn it firmly to the right until it is securely locked in place.
6. **Position Cups:** Place one or two espresso cups under the dual spouts of the portafilter.
7. **Brew Espresso:** Turn the selector knob to the coffee brewing position (left). Espresso will begin to flow. Monitor the volume and color of the espresso.
8. **Stop Brewing:** Once the desired volume is reached (typically 1 oz per shot), turn the selector knob back to the standby position (middle).
9. **Remove Portafilter:** Carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds (puck).

Steaming and Frothing Milk:

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. **Activate Steam:** Turn the selector knob to the steam position (right). The steam ready light will illuminate when the machine reaches steaming temperature.
3. **Purge Steam Wand:** Before frothing, open the steam knob briefly to release any condensed water from the wand. Close the steam knob.
4. **Position Wand:** Immerse the tip of the steam wand just below the surface of the milk.
5. **Begin Frothing:** Open the steam knob. Lower the pitcher slightly to introduce air into the milk, creating foam. Once desired foam is achieved, lower the wand deeper into the milk to heat it.
6. **Monitor Temperature:** Heat the milk until the pitcher is hot to the touch (approximately 150-160°F / 65-70°C).
7. **Stop Steaming:** Close the steam knob and immediately return the selector knob to the standby position.
8. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Purge the wand again briefly to clear any internal milk.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will extend the life of your espresso machine and ensure consistent coffee quality.

Daily Cleaning:

- **Portafilter and Filter Basket:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under hot water.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator shows it is full.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk. Purge the wand briefly 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 and frequency of use, descaling should be performed every 2-3 months to prevent mineral buildup.

1. Prepare a descaling solution according to the descaler manufacturer's instructions (e.g., Capresso descaling solution or a mixture of white vinegar and water).

- 2. Fill the water tank with the descaling solution.
- 3. Place a large container under the portafilter and another under the steam wand.
- 4. Turn the machine ON and allow it to heat up.
- 5. Run half of the descaling solution through the portafilter by turning the selector knob to the coffee brewing position.
- 6. Turn the selector knob to the steam position and open the steam knob to run the remaining solution through the steam wand.
- 7. Turn off the machine and let it sit for 15-20 minutes.
- 8. Rinse the water tank thoroughly and fill it with fresh, cold water.
- 9. Repeat steps 3-6 with fresh water to rinse the machine thoroughly. Repeat rinsing at least twice to ensure no descaling solution remains.

7. TROUBLESHOOTING

Refer to the table below for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee flows or very slow flow.	Coffee grounds too fine or too much coffee in filter; machine needs descaling; pump not primed.	Use coarser grind; reduce coffee amount; descale the machine; prime the pump as per 'Before First Use' section.
Espresso is weak or watery.	Coffee grounds too coarse or too little coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
No steam from steam wand.	Steam wand clogged; machine not at steaming temperature; water tank empty.	Clean steam wand hole with a pin; wait for steam ready light; refill water tank.
Machine leaks water.	Water tank not seated correctly; drip tray full; seal issues.	Ensure water tank is firmly in place; empty drip tray; contact customer support if leak persists.
Machine not turning on.	Not plugged in; power outage; internal fault.	Check power connection; check circuit breaker; contact customer support.

8. SPECIFICATIONS

Technical details for the Capresso Cafe Select Espresso & Cappuccino Machine.

Feature	Detail
Brand	Capresso
Model Name	Café Select
Item Model Number	#126.05
ASIN	B08KK1ZXJD
UPC	794151402782

Feature	Detail
Color	Die Cast Stainless steel
Product Dimensions	8"D x 11.5"W x 12"H
Item Weight	12 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Voltage	120 Volts
Human Interface Input	Buttons
Special Feature	Removable Tank
Coffee Input Type	ground_coffee

9. WARRANTY AND CUSTOMER SUPPORT

The Capresso Café Select Professional Stainless Steel Espresso & Cappuccino Machine typically comes with a limited manufacturer's warranty covering defects in materials and workmanship. Please refer to the warranty card included with your product or visit the official Capresso website for specific warranty terms and conditions.

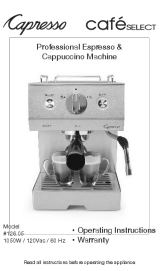
For technical assistance, troubleshooting not covered in this manual, or to inquire about replacement parts, please contact Capresso Customer Service. Contact information can usually be found on the manufacturer's website or in the product packaging.

Online Support: Visit the official Capresso website for FAQs, product registration, and support resources.

Phone Support: Refer to your product documentation for the customer service phone number.

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Related Documents - #126.05




Capresso Café SELECT
Professional Espresso & Cappuccino Machine

Model #126.05
1200W / 120VAC / 60 HZ • Warranty

Read all instructions before operating the appliance.

[Capresso Café Select Professional Espresso & Cappuccino Machine User Manual](#)

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>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 SteamPRO Espresso & Cappuccino Machine Model #304.01 • 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 save 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>
 <p>Capresso 4-cup Espresso/ Cappuccino Machine Model #303.01 • 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>

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