

SALTER®

SINCE 1760

Espirista

Experience fresh **espressos**
and lattes at home



Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance away from other heat emitting appliances.

Do not immerse this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

The coffee maker shall not be placed in a cabinet when in use.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.
Do not move the appliance when it is in use.
Do not fill the appliance above its max. fill mark. Overfilling the appliance may cause boiling water to be ejected.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system.
This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch the hot section or heating components of the appliance.

The heating element surface of this product is subject to residual heat after use.

WARNING: Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance.
Keep the appliance away from flammable materials.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the espresso machine from the mains power supply and allow it to cool fully.

STEP 1: Wipe the espresso machine main unit with a soft, damp cloth and allow to dry thoroughly.

Never use harsh or abrasive cleaning detergents or scourers to clean the espresso machine as this could cause damage.

STEP 2: Wash the filter holder, water tank, single and double cup filters, coffee spoon/tamper, drip tray cover and drip tray in warm, soapy water, then rinse and dry thoroughly.

NOTE: The espresso machine should be cleaned after each use.

Removing Limescale

Limescale can develop over time and may affect the performance and lifespan of the espresso machine. It is recommended to descale the espresso machine regularly, at least once every three months, especially if used in a hard water area. Frequent descaling will improve the performance and lifespan of the espresso machine. See online instruction manual for details.

STEP 1: Fill the water tank to the max. fill mark with cold water.

STEP 2: Add a commercial descaling agent, adhering to the manufacturer's instructions. It is not recommended to use vinegar to descale the espresso machine.

STEP 3: Follow the instructions outlined in the section entitled 'Using the Espirista'. Place a cup under the filter and, without adding coffee, select '☺'. Repeat the process until approx. 3 cups have been filled, then press the steam button. Switch off the espresso machine and leave the remaining hot water to sit for approx. 15 minutes.

STEP 4: Empty the cups. Refill the water tank to the max. fill mark with clean water. Run the espresso machine at least twice more and pour the water away once it has cooled. The espresso machine should now be descaled, clean, and ready for use. If any traces of descaling product residue remain, run more clean water through the espresso machine until it is completely clean.

Description of Parts



1. Espirista main unit

2. Water tank

3. Water tank cover

4. Steam control dial

5. Cup warmer

6. Drip tray

7. Drip tray cover

8. Buoy

9. Frothing wand

10. Black ring

11. Coffee outlet

12. On/Off switch (**POWER**)

13. Single cup button (☺)

14. Double cup button (☹)

15. Steam button (☯)

16. Single cup filter

17. Double cup filter

18. Filter holder

19. Coffee spoon

20. Tamper

Instructions for Use

Before First Use

Before using the espresso machine for the first time, clean the water tank and accessories following the instructions in the section entitled 'Care and Maintenance'.

NOTE: When using the espresso machine for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the espresso machine.

STEP 1: Before connecting to the mains power supply, position the espresso machine onto a flat, stable, heat-resistant surface at a height that is comfortable for the user. Check that all accessories are in place.

STEP 2: Remove the silicone stopper from the water tank. Fill the water tank taking care not to exceed the max. fill mark.

STEP 3: Follow the instructions outlined in the section entitled 'Using the Espirista'. Place an empty container (e.g., a milk frothing jug) under the frothing wand and select '☺'. Allow the steam function to run for approx. 30 seconds.

STEP 4: Lock the filter holder into position by turning in an anticlockwise direction. Place a cup beneath the coffee outlet and select '☺'. Discard the water.

Using the Espirista

Press 'POWER' to turn on the espresso machine. '☺', '☹' and '☺' will start to flash and the espresso machine will begin preheating.

Once '☺', '☹' and '☺' stop flashing and remain illuminated the espresso machine is ready for use.

To turn off the espresso machine press 'POWER' at any time.

NOTE: If '☺' flashes quickly after preheating is complete, rotate the steam control dial in a clockwise direction to close it.

Making 1 Cup of Espresso

STEP 1: Insert the single cup filter into the filter holder. Fully align the raised dot on the single cup filter with the filter holder slot. Rotate the single cup filter until it is secured in place. The single cup filter should not be loose.

STEP 2: Using the coffee spoon, measure out approx. 9 g of ground coffee and place into the single cup filter within the filter holder. Press the coffee down lightly with the tamper end of the coffee spoon to compact it.

STEP 3: Lock the filter holder into position by turning in an anticlockwise direction.

STEP 4: Place an espresso cup beneath the coffee outlet and press '☺'.

'☰' will start to flash and espresso will pour from the coffee outlet into the espresso cup. Once the brewing cycle is complete, '☰' will stop flashing and remain illuminated.

WARNING: Do not leave the espresso machine unattended during the coffee making process.

Making 2 Cups of Espresso

STEP 1: Insert the double cup filter into the filter holder. Fully align the raised dot on the double cup filter with the filter holder slot. Rotate the double cup filter until it is secured in place. The double cup filter should not be loose.

STEP 2: Using the coffee spoon, measure out approx. 16 g of ground coffee and place into the double cup filter within the filter holder. Press the coffee down lightly with the tamper end of the coffee spoon to compact it.

STEP 3: Lock the filter holder into position by turning in an anticlockwise direction.

STEP 4: Place a large cup or two espresso cups beneath the coffee outlet and press '☰'. '☰' will start to flash and espresso will pour from the coffee outlet into the espresso cups. Once the brewing cycle is complete, '☰' will stop flashing and remain illuminated.

Using the Frothing Wand

STEP 1: Preheat the espresso machine following the instructions in the section entitled 'Using the Espirista'. Press '☷' to power up the steam function; '☷' will start to flash. Once the required temperature is reached, '☷' will stop flashing and remain illuminated.

STEP 2: While the espresso machine is preheating, fill a suitable container (e.g., a milk frothing jug) with at least 100 ml of milk and place under the frothing wand. Never immerse the black ring.

STEP 4: Rotate the steam control dial in an anticlockwise direction to open it and release steam.

STEP 3: Once the milk reaches the correct temperature and froth consistency, rotate the steam control dial in a clockwise direction to close it.

NOTE: Clean the frothing wand immediately after use, to prevent milk scaling.

Using the Hot Water Function

If the steam control dial is opened while '☰' or '☷' is selected, hot water will be released from the frothing wand instead of steam. To stop the flow of hot water, rotate the steam control dial in a clockwise direction to close it.

Hints and Tips

1. Always use cold, fresh water to fill the water tank.
2. The quantity of ground coffee can be adapted to taste. For stronger espresso, use more ground coffee, for weaker espresso use less.
3. If using regular ground coffee, more is needed per cup to achieve the same strength as finer ground coffee.
4. After using packaged ground coffee, tightly reseal it and store in a cool, dry place.
5. To achieve optimum coffee taste, use whole coffee beans and finely grind them before brewing.
6. Do not reuse ground coffee that has already been used in the espresso machine, as this will greatly reduce the flavour of the coffee.
7. Reheating coffee is not recommended as it affects the taste.

Storage

The espresso machine must be cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the espresso machine; wrap it loosely to avoid causing damage.

Indicator Tips

			Cause	Solution
Flashing	Flashing	Flashing	Espresso machine is preheating.	/
Illuminated	Illuminated	Illuminated	Preheating has finished.	/
Illuminated	Off	Off	Making single cup espresso or hot water.	/
Off	Illuminated	Off	Making double cup espresso or hot water.	/
Off	Off	Flashing	Steam function is preheating.	/
Off	Off	Illuminated	Steam preheating has finished.	/
Off	Off	Illuminated	Making steam.	/

Off	Off	Illuminated	Steam has finished.	/
Flashing	Flashing	Flashing	Temperature sensor short-circuit or open circuit.	Espresso machine in need of repair; contact a qualified electrician.
Flashing	Flashing	Off	Temperature is too high.	Open the steam control dial and wait for the temperature to drop.
Off	Off	Off	Espresso machine is turned off.	/
			Thermal fuse open circuit	Espresso machine in need of repair; contact a qualified electrician.
Off	Illuminated	Off	The espresso machine is in standby.	Touch any button.

Troubleshooting Tips

Problem	Cause	Solution
Water is not coming out of the espresso machine.	Water tank is empty.	Add water to the water tank.
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.
Steam function not working.	Frothing wand is clogged.	Clean the frothing wand.
	Water tank is empty.	Add water to the water tank.
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.
Espresso spills out around the edge of the filter holder.	Too much coffee.	Turn off the espresso machine and wait for it to cool down. Clean the filter and filter holder.
	Coffee residue in the sealing ring.	
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.
Espresso pours out too slowly or not at all.	Ground coffee is too fine.	Use medium ground coffee.
	Filter holes are blocked	Turn off the espresso machine and wait for it to cool down. Clean the filter and filter holder.
	Water tank is not inserted.	Insert the water tank.
Water leaks out the bottom of the espresso machine.	The drip tray is overflowing	Empty the drip tray.
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.

Espresso machine not working.	The power cord is not plugged in correctly.	Plug in and switch on the espresso machine at the mains power supply.
	Espresso machine is malfunctioning.	Espresso machine in need of repair; contact a qualified electrician.
Steam cannot froth milk.	'☺' not illuminated.	Wait for '☺' to remain illuminated.
	Milk container is too big.	Use a tall, narrow cup or a milk frothing jug to froth milk.
	Used skimmed milk.	Use whole milk.

Specifications

Product code: EK5240

Operating voltage: 220–240 V ~ 50/60 Hz

Power: 1350 W

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth ($\perp$)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked $\perp$.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ($\perp$).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

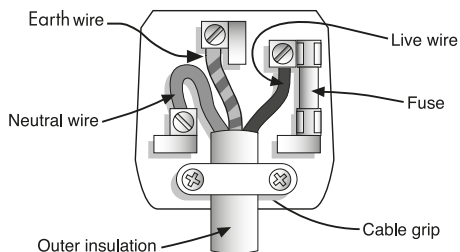
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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