



## Xavax 111274 Espresso Maker Instruction Manual

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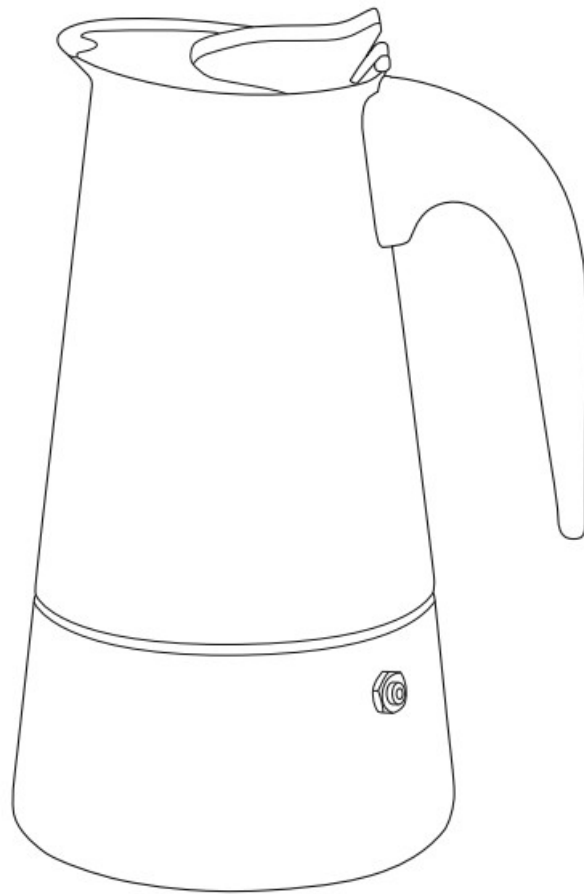


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111274  
Espresso Maker  
Espressokocher  
Operating Instructions

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**111274 Espresso Maker**



**A small instruction manual for your new espresso maker!**

## Safety instructions

- The product is intended for private, noncommercial use only.
- This product is not intended for use by persons, including children, with limited physical, sensory or mental abilities or lacking in experience or knowledge, unless they are supervised by a person responsible for their safety or have been instructed on how to use the product.
- Do not drop the product and do not expose it to any major shocks.

### **Warning**

- Caution! The espresso maker gets hot during operation. There is a risk of injury. Avoid touching the surface of the unit. Only touch the unit by the handle!
- The lid of the coffee container must not be opened during the brewing process. Danger of scalding due to escaping steam!
- The water tank may only be filled with water! Never pour in milk, sugar, other liquids / ingredients!

## Suggestion for preparation

- First, heat a little water in a separate pot or kettle. The reason for this is that, if you put the coffee pot directly on the cooker top, you will overheat the metal of the whole pot and the coffee may become bitter or tasteless. Unfortunately, this also often results in a metallic taste, because the pot releases flavours when it is too hot.
- Fill the lower jug of the espresso maker with already preheated – not boiling – water, but only to just below the valve, otherwise the pressure cannot equalise via the valve.
- Fill the funnel to the brim with freshly ground coffee beans or regular coffee powder. (If you grind the coffee yourself, make sure the grind is between that for fine espresso and that for French press, and ideally use a machine with a disc or cone grinder). The coffee powder should be evenly distributed to the edge of the funnel and can then be smoothed out. Press it only very lightly with your finger! Never use an espresso tamper, otherwise the pressure will be too high during the brewing process! (If the coffee gets too strong, just reduce the amount of coffee powder a little next time)
- Now place the funnel insert on the bottom part.
- Now screw the upper part firmly onto the lower part. Make sure that no coffee powder causes the thread to dislodge.
- Now place the coffee pot on the cooker top over a medium heat. If the heat is too high, the coffee burns and a bitter aftertaste remains.
- After a few minutes you will hear sounds similar to gurgling or bubbling. The lid should be closed at this point. The coffee now runs through the riser tube into the top of the pot. Take the pot off the cooker as soon as there is a steady stream and the coffee takes on a honeylike colour. The residual heat will still push all the water up and you will avoid burning the coffee.
- Hold the lower part of the jug briefly under cold water. This stops the extraction and makes your coffee even richer and avoids a metallic taste.
- Now you can pour your coffee into a small espresso cup. Be careful when pouring – the pot might be a bit hot! (You can also preheat your espresso cup with a little hot water so that your coffee doesn't cool down too quickly)



### Note

If your stovetop is bigger than the espresso maker, don't worry. With a ceramic hob, only about half is covered, so that's not a problem. This makes no difference to the brewing of the coffee. Just be careful that the handle of the pot doesn't get too hot and you burn yourself on it. The best way to do this is to place the espresso maker on the edge of the hotplate and let the handle protrude outwards.

## Cleaning your espresso maker

It is advisable to clean the espresso maker by hand, as many dishwasher cleaners contain corrosive agents that could attack the material of your espresso maker.

1. Rinse: To do this, disassemble the espresso maker into its components after each use. Wash everything out with clean water. Rinsing agent is an absolute no-go here, as the chemicals change the taste of the coffee.
2. Drying: Then dry the individual parts, except for the top of the pot, with a towel. Precious coffee oils collect in the top of the pot and you should preserve them at all costs. Then let all 3 parts dry completely separately to avoid unpleasant odours.
3. Reassemble: When everything has dried, you can simply put your espresso maker back together and look forward to your next taste experience.

A general cleaning is recommended every 2-3 weeks (depending on how often you use the espresso maker). This may sound like quite a lot of effort, but it increases the life of your coffee maker many times over. To do this, clean everything as usual and this time also wipe the coffee oils from the top of the pot. Also remove the sealing ring and metal filter and clean them thoroughly. Only then should you reassemble the espresso maker. The result is an espresso maker as shiny and beautiful as when it was first unpacked. Even though the espresso maker has only been used a few times, it may tarnish on the lower part due to heating too quickly, too great a difference in temperature, etc. Don't let that spoil the fun! The tarnishing of the espresso maker is not bad and quite normal! You can usually remove the blue, rainbow-coloured streaks quite easily with a descaler or some vinegar. Here I recommend the Xavax premium descaler for high-quality coffee machines. The cleaning works great with it and everything is sparkling clean again. Golden, grey and black discolourations due to overheating are unfortunately more stubborn and may require lemon concentrate and cleaning stone paste in addition to the descaler solution. However, never use cleaning agents that are too aggressive!

## Warranty disclaimer

Hama GmbH & Co KG assumes no liability and provides no warranty for damage resulting from improper installation/mounting, improper use of the product or from failure to observe the operating instructions and/or safety notes.



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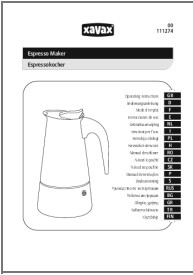


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Documents / Resources



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References

-  [Xavax - Die Starke Marke im Haushalt](#)