

## Cleaning and maintenance

- This appliance can be cleaned easily with hot soapy water.
- DO NOT use corrosive detergents or abrasive cleaning cloths that may damage the surface.
- In case of scale deposit arising from hard water in some areas, a mixture of vinegar and water can be used for cleaning.
- After drying, the parts can be assembled and put in a dry place.
- DO NOT place any of the components in a dishwasher as this will damage their surfaces.

### For use with:



Electric hotplate



Gas hotplate



Portable liquid or  
gas fuel burner

## Important tips

- Before use, make sure that there are no parts missing and all parts can be properly assembled.
- Check that the funnel, filter mesh and rubber gasket are not blocked or damaged.
- DO NOT use if you notice damage to the screw thread or leakage in the safety valve.
- The product must be heated with gentle heat.
- DO NOT block the safety valve or adjust arbitrarily.
- We recommend using a gas flame with gentle heat or spirit burner for heating.
- When the appliance is filled to its maximum capacity, the continuous output of coffee is approximately 350ml each time.
- Keep out of reach of children.
- Espresso Maker will be very hot during and after use. Handle with care to avoid burns.



Distributed by  
**Companion Brands**  
Bundoora VIC 3083  
[www.companionbrands.com.au](http://www.companionbrands.com.au)



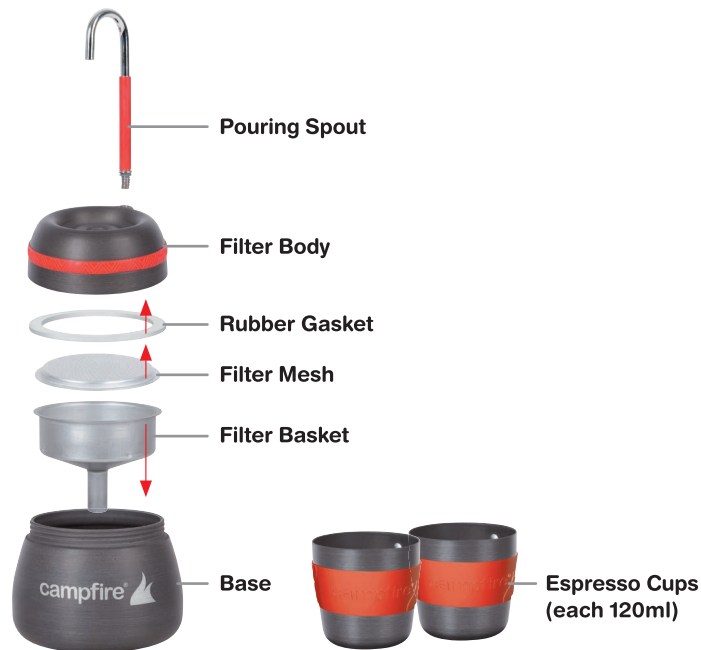
TRAVELLER | SERIES

## Instruction Manual

# COMPACT ESPRESSO MAKER



## Part identification and assembly



## Operating procedure

**Note:** Before using this product for the first time, we recommend following the instructions WITHOUT adding coffee to ensure the entire unit receives a deep initial clean. This can be completed periodically to ensure all parts continue to perform efficiently.



Pressure safety valve



Place basket in base



Fit filter mesh and gasket

- 1 Wash the new product with warm water before first use. Fill the base with clean water up to the pressure valve.

**Attention: Water level should never exceed the pressure valve.**

- 2 Fill the filter basket with fine ground coffee and gently compress down with a spoon. Place the basket into the base. The amount of coffee grinds has an impact on the flavour of coffee - adjust to your taste.

**Attention: Do not use instant coffee.**

- 3 Ensure the filter mesh is secured by the rubber gasket. Then place the filter mesh into the base of the filter body. Screw the filter body onto the base until both parts are firmly secured. Screw the pouring spout into the filter body.



Place cup on base

- 4 Place the espresso cup on the base under the pouring spout outlet and sit the espresso maker on an appropriate heat source such as a gas/liquid fuel burner or electric hot plate.

Ensure the espresso maker sits level and is stable.

If using a gas or liquid burner avoid letting flames make their way up the side of the base as this may damage the unit.

**Attention: The espresso maker should not be placed in a campfire or on hot coals as this may damage the unit beyond repair and will void any warranty.**

- 5 After a few minutes of heating, coffee will begin to run up the spout into the cup.
- 6 Each full unit will produce approximately 2½ to 3 cups of coffee before the water is exhausted. You may need to switch cups under the spout to ensure the coffee does not overflow.

**Attention: The unit will be very hot during and after use. Take care when handling.**