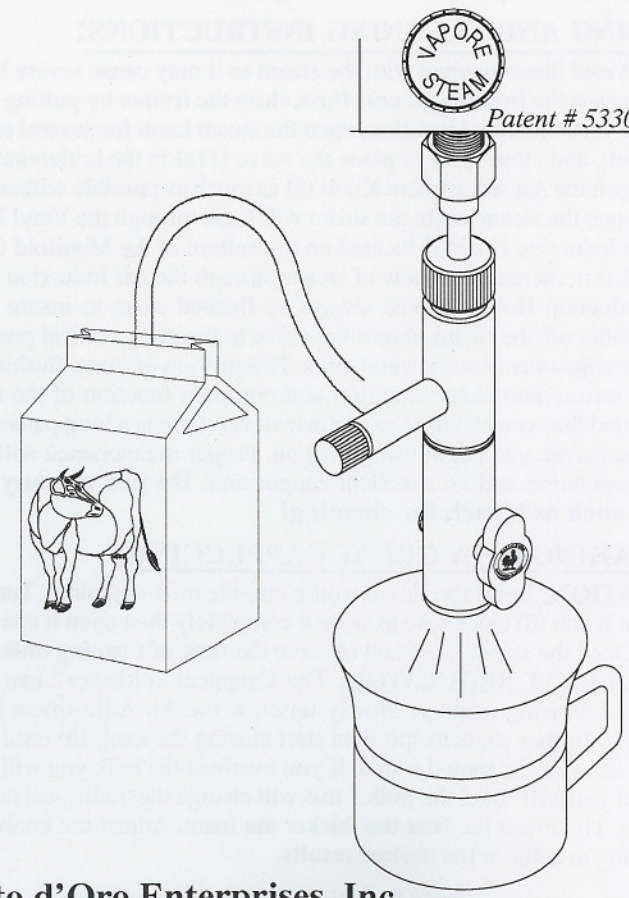


CAPPUCCINO MASTER™



Patent # 5330266



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CONGRATULATIONS!

You have purchased the world's finest milk frother, the Cappuccino Master™. Adaptable to all professional espresso machines and many home machines, fun to use and easy to clean.

Read the instructions before installation and use!

INSTALLATION:

The Cappuccino Master™ will quickly adapt to all 8mm and 10mm steam tubes. Using a tube cutter cut off the end of the steam tube to the desired length then insert the Pressure Fitting Cap (1a) into the steam tube. On the 8mm tube slip the appropriate size bushings, (2c) followed by (3c). For the 10mm tube slide on the (2b) and (3b) bushings. It can also be attached directly to the steam valve by using the provided short tube (17) or the optional adapter (18). If you are using the Universal Adapter (17) for direct attachment to the steam valve, feed the Universal Nut (19) through the adapter followed by (1) (2c) and (3c). Attach the Cappuccino Master™ into the tube and screw on the Pressure Fitting Cap (1a) onto the upper body (4a). Be sure that the Cappuccino Master™ is securely attached to the steam tube. (See the rendering on the front cover).

FROTHING AND CLEANING INSTRUCTIONS:

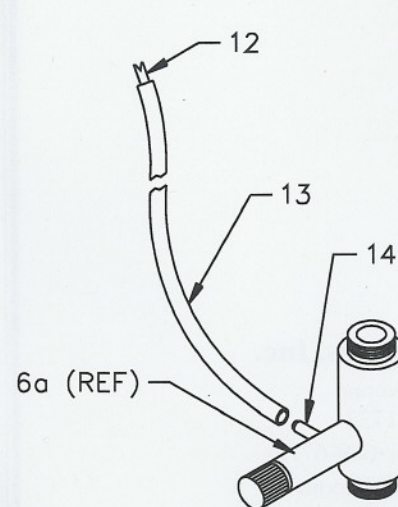
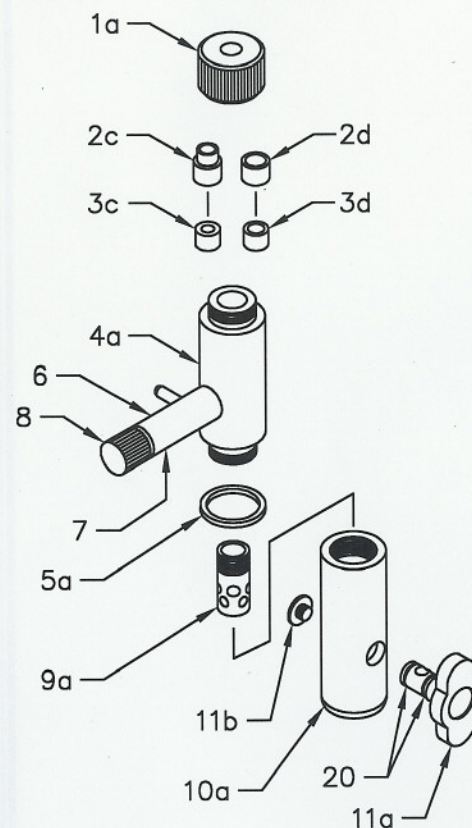
(Caution: Avoid direct contact with the steam as it may cause severe burns). Before you start the frothing process flush clean the frother by putting the valve (11a) in the vertical (open) position, open the steam knob for several seconds to flush the unit, and close it. Then place the valve (11a) in the horizontal (closed) position, open the Air Adjustment Knob (8) as much as possible without removing it and open the steam knob, the steam will flush through the Vinyl Tube (13) and the Air Induction Hole (7) located on the bottom of the Manifold (6). Pinch the Tube (13) to increase the flow of steam through the Air Induction Hole (7). The Air Induction Hole (7) must always be flushed clean to insure a perfect operation. Shut off the steam, return the valve to the open vertical position and screw in the adjustment knob several turns. This process of steam flushing should be used to ensure complete sanitation and optimum function of the unit. It is recommended that you cleanse the unit whenever there is a long pause between use and just before you begin using it again. Proper maintenance will assure a consistent operation and an excellent cappuccino. **Do not use any caustic solutions such as bleach for cleaning!**

THE MAKING OF A GREAT CAPPUCCINO:

PREPARATION: Insert the flexible tube into the milk container. Turn the Air Adjustment Knob (8) clockwise to close it completely then open it one full turn.

USAGE: Open the steam knob and observe the flow of foaming milk.

FOAM and HEAT REGULATOR: The Cappuccino Master™ can be regulated in the following manner: Slowly unscrew the Air Adjustment Knob (8) until the milk frother starts to spit then start closing the knob (8) until the froth flows with an even and muted sound. If you overheat the milk you will get large bubbles and you will "burn the milk," this will change the traditional taste of the cappuccino. The lower the heat the thicker the foam. Adjust the knob (8) after each cleaning to achieve the desired results.



REF#	DESCRIPTION
1a	PRESSURE FITTING CAP 8/10MM
2c	8MM DELRIN BUSHING
2d	10MM DELRIN BUSHING
3c	8MM SILICONE BUSHING
3d	10MM SILICONE BUSHING
4a	UPPER BODY
5a	UPPER BODY O-RING
6	MANIFOLD
7	AIR INDUCTION HOLE
8a	AIR ADJUSTMENT KNOB
9a	FROTHER NOZZLE
10a	LOWER BODY
11a	BACK FLUSH CLEANING VALVE
11b	BACK FLUSH VALVE SCREW
12	MILK RESTRICTOR
13	VINYL TUBE
14	VENTURI NIPPLE
15	RUBBER WASHER
16	TEFLON WASHER
17	UNIVERSAL ADAPTER Ø 8MM
18	ADAPTER (OPTIONAL) Ø 8MM
19	UNIVERSAL NUT
20	VALVE O-RINGS

