

*Capresso*



## ST600 Model #490

- Operating Instructions
- Product Registration
- Warranty

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. 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.
12. Do not use appliance for other than intended use.
13. Scalding may occur if the water container lid is opened during the brewing or decalcifying cycle.
14. Do not place stainless steel carafe on a hot surface. The internal vacuum seal might get damaged.
15. Do not immerse the stainless steel carafe in any liquid. The coffee maker and the stainless steel carafe are NOT dishwasher safe.
16. After coffee brewing is finished and the on-light has turned off, wait five minutes before refilling the water container with cold water. Otherwise hot steam could shoot out of the lid and cause injuries.
17. For household use only.

## SAVE THESE INSTRUCTIONS SPECIAL CORD SET INSTRUCTIONS

- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- B. Longer extension cords are available and may be used if care is exercised in their use.
- C. If an extension cord is used,
  - 1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
  - 2) if the appliance is of the grounded type, the extension cord should be a rounding type 3-wire cord, and

3) the longer cord shall be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

**Notice:** Your ST600 has a 3-prong grounded plug. To reduce the risk of electrical shock this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. DO NOT modify the plug in any way.

## CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container. Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

### Welcome and Thank You

Thank you for choosing the CAPRESSO ST600. The ST600 combines Capresso's coffee brewing expertise with a timeless sculptured stainless steel design and a unique through-the-spout brewing process. Completely equipped with a stainless steel vacuum carafe, digital clock/timer, Goldtone filter, water charcoal filter with automatic replacement indicator, a second brewing cycle for smaller badges and auto-shut-off safety features the ST600 makes brewing coffee easy and convenient.

### **PLEASE READ ALL OPERATING INSTRUCTIONS BEFORE USING THE ST600.**

Understanding and complying with these directions is essential to ensure that the machine is used without risk and to ensure safety during operation and maintenance.

### Customer Service

Should you require further information or if particular problems occur that are not covered in this manual, please

- **CALL** our toll free **HELP LINE: 1-800-767-3554** Mon.-Fri. 9AM to 8PM, Sat. 9AM to 5PM EST. If you call at any other time, please leave a message with your telephone number and when we can call you back.
- **FAX** us at 1-201-767-9684
- **E-MAIL** at [contact@capresso.com](mailto:contact@capresso.com)
- **WRITE** to Capresso Inc., Customer Service, P.O.Box 775, Closter, NJ 07624
- **WEBSITE** [www.capresso.com](http://www.capresso.com)

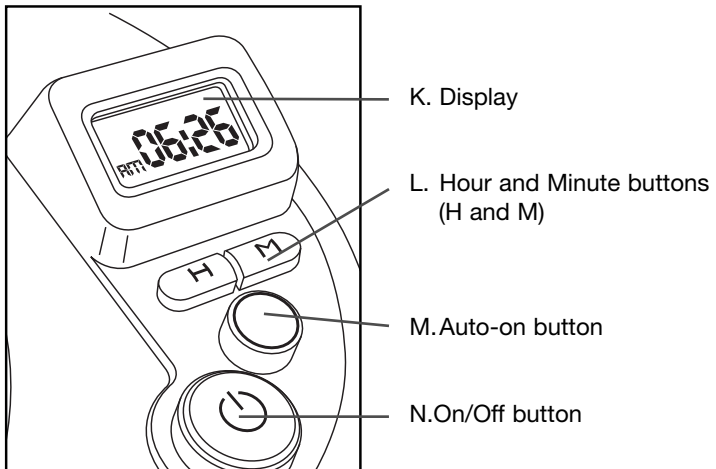
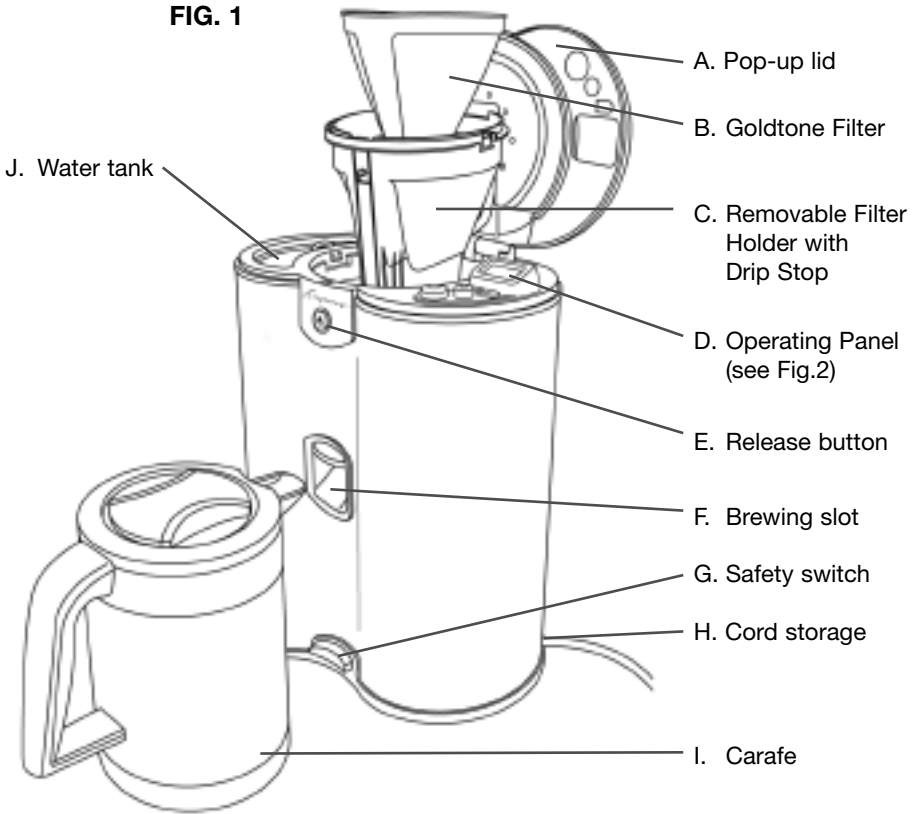
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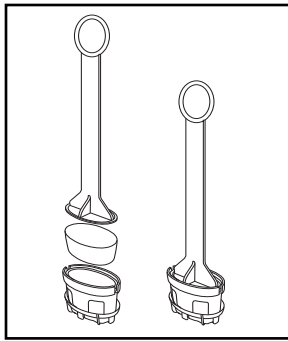
**FIG. 1**



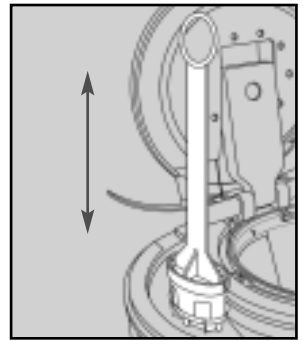
**FIG. 2**



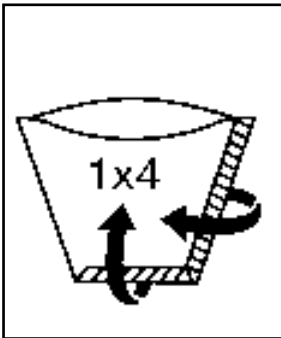
**FIG. 3**



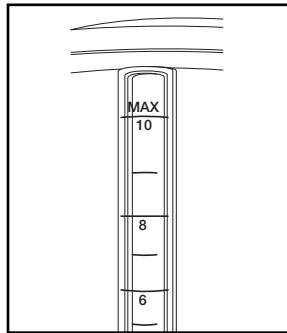
**FIG. 4**



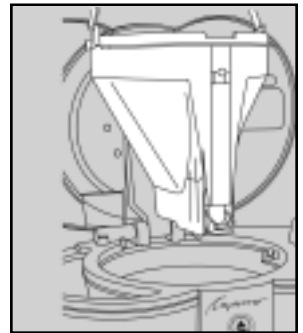
**FIG. 5**



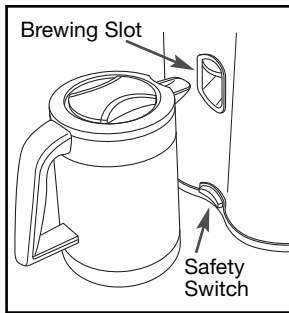
**FIG. 6**



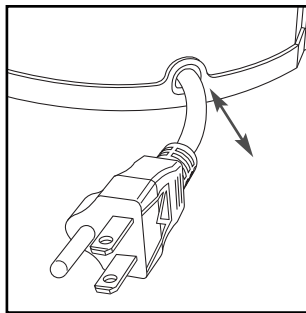
**FIG. 7**



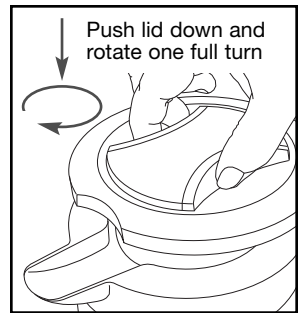
**FIG. 8**



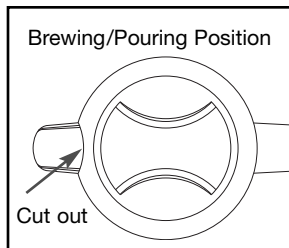
**FIG. 9**



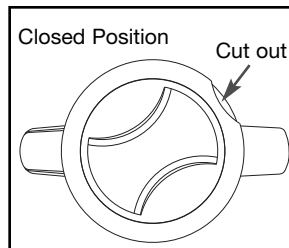
**FIG. 10**



**FIG. 11**



**FIG. 12**



**FIG. 13**



**FIG. 14**

## 1. Equipment

The ST600 comes with: Stainless Steel Vacuum Thermal Carafe with Lid, Goldtone Filter (inserted into the removable Filter Holder), Measuring Scoop, Charcoal Filter with Charcoal Filter Holder, this operating instruction booklet and a Mail Order Form.

## 2. Preparing the ST600

### 2a. Before First Use

After unpacking clean all loose parts with warm water and make yourself familiar with the different functions. After reading these instructions, let some water run through the coffee maker to clean all internal parts.

- Push the Release button beneath the Capresso logo. (Fig.1,E).

The Pop-up lid will flip open (Fig.1,A). On the left is the water tank with outside water level indicator. The removable filter holder with drip stop and removable Goldtone Filter are located in the middle. To the right you will find the operating buttons and the display.

### 2b. The Display

The Pop-up lid is open.

- Pull the power cord (Fig.10) to the required length (max. about 38"). You can always push unneeded cord back into the machine.
- Plug in the machine.  
The display will illuminate and will flash AM 00:00 for five seconds. The flashing will stop and the illumination dims.

### 2c. Setting the Current Time (Fig. 2).

- Push the H button down for a second and release. Now the display flashes.
- Push the H button repeatedly until the actual hour is set. Watch how the AM / PM indicator changes.
- Now push the M button to set the minutes. The display will flash five times after your last setting and will dim and show the actual time.

- To change the time, just push the M or the H button for a second and release. The display flashes and you can repeat the above procedure.

**Please note:** When you disconnect the machine from the power source or if your power circuit is interrupted (power outage) the machine will lose all settings. You must set the time and the Auto-on time again.

**Please note:** You must change the clock (not the Auto-on time) when the time changes (Standard Time, Daylight Savings Time).

### 2d. Setting the Auto-on Time.

- Push and hold the H button down until the display flashes 11:11.
- Release the button and now push the H button again until the desired Auto-on hours are displayed, then push the M button for setting the minutes. When finished, the display will flash five times and then revert to the actual time.
- To check the Auto-on time, push the H button down until the display starts flashing (at this time it shows the Auto-on time). Release the H button and the display reverts to the actual time.
- To change the Auto-on time, push and hold down the H button until the display starts flashing.
- Release the button and set the new Auto-on time.

## 3. The Charcoal Filter

Most tap water is treated with chlorine. The charcoal filter removes up to 82% of the chlorine and other impurities found in tap water, improving the taste of water. If you use spring or bottled water it is not necessary to use the charcoal filter. However water might attract impurities when sitting in the water container overnight. The charcoal filter will remove most of these impurities since the water will be filtered just before entering the heating element.

### 3a. Using the Charcoal Water Filter

- Remove the charcoal filter from the plastic bag and insert it into the charcoal filter base and attach to the charcoal filter rod (Fig. 4).
- Insert the assembly into a glass with cold water for a few minutes. This will activate the charcoal.
- Now insert the assembly into the water tank (Fig. 5) and make sure the filter fits snugly into the opening in the bottom of the water tank. The ring handle of the rod should be flush with the upper level of the water container.

### 3b. Replacing the Cartridge

Over time the charcoal filter loses its cleaning power.

- Replace after six weeks or when the Auto-on button (Fig. 2,M) starts flashing whichever comes first. After 80 on/off cycles the Auto-on button starts flashing.

If you brew only one pot a day, we recommend to replace the filter after 6 weeks.

**Please note:** If you unplug the machine or if you have a power failure, the charcoal control indicator loses its information. In this case it is best to replace the charcoal filter six weeks after first use.

Replacement cartridges are available through your local Capresso dealer or by using the enclosed mail order form or through our website:  
[www.capresso.com](http://www.capresso.com)

### 3c. Resetting the Filter Indicator

After inserting the new charcoal filter push the H and the M button down simultaneously for 3 seconds. This will reset the internal counter and will stop the flashing of the Auto-on button.

### 3d. Turning the Charcoal Filter Indicator OFF

If you don't use the charcoal filter, you can turn the indicator off as follows:

- Push and hold down the H and M button at the same time for two seconds and release, the display shows OFF for a few seconds and then reverts to the actual time. In this position the Auto-on button will never flash.
- To turn the charcoal indicator on again, push both buttons for 2 seconds, then release. The display will show ON and then reverts to the actual time.

### 4. The Proper Sequence for Making Coffee

Coffee makers produce hot water. If you follow the sequence below you will avoid possible accidents which might cause severe injuries and burns.

**Please note:** As an added safety precaution the ST600 will not operate when the carafe is not inserted properly into the machine. If you remove the carafe during brewing, the ST600 will shut off. When inserting the carafe again, you must push the ON/OFF button, to continue brewing.

1. Remove carafe from machine.
2. Push the Release button to open the Pop-up lid.
3. Pour water into the water tank.

**Caution:** Watch the water level indicator. Make sure the water level does not exceed the line below the letters MAX (Fig.7). If you fill too much water into the tank the water will overflow in the back of the machine.

4. Make sure the filter holder (Fig.8) sits firmly inside the machine with the handle pushed forward. If the handle of the filter holder does not sit flush with the upper rim, the filter holder is not inserted properly.



**Caution:** If the filter holder is not inserted into the machine hot water or coffee will spill out of the brewing slot.

5. Insert the Goldtone Filter or size #4 Filter paper (see chapter 5b).
6. Add ground coffee. Do not use too much or too finely ground coffee. This could create an overflow during brewing. (see chapter 5a).
7. Close the Pop-up lid.
8. Make sure the Thermal Carafe is clean and empty.
9. Line up the carafe lid with the cut-out pointing to the spout (Fig.11). Turn the lid clockwise one full rotation until it clicks. The lid is now securely attached to the carafe. This is the brewing and pouring position (Fig.12).

**Please note:** If the lid is not in the brewing position you cannot fully insert the spout into the brewing slot of the machine (Fig.9). Brewing will not be possible.

10. Insert the spout of the carafe into the brewing slot of the machine. Make sure the Safety Switch (Fig.9) is pushed in.
11. Push the On/Off button (Fig.2,N). It will illuminate in red indicating that the machine is brewing.

**Caution:** Never open the Pop-up lid as long as the On/Off Button is illuminated. Hot water could spill out causing burns and injuries. Wait until the On/Off button is no longer illuminated.

**Please note:** The On/Off button will stay illuminated for 11 minutes. The actual brewing time for 10 cups will take approx. 8 minutes. However it will take an additional 1 to 3 minutes until all the hot water has passed through the ground coffee. This depends on how much coffee you used and how fine the coffee is ground. Once the On/Off light turns itself off, it is safe to assume that all coffee has passed into the carafe. It is also safe to open the Pop-up lid at this point.

12. Remove the carafe from the machine and pour a cup of coffee.

**Please note:** Remove the carafe SLOWLY from the machine. This will give the drip-stop time to close preventing coffee droplets from running down the machine.

**Please note:** The spout has a small brewing/pouring opening to prevent heat loss.

13. To close the lid completely turn clock-wise until it tightens (approx. the 5 o'clock position) (Fig.13). In this position you can "park" the carafe inside the brewing slot without activating the Safety Switch.

## 5. Coffee Brewing Tips

### 5a. How Much Ground Coffee?

A coffee scoop comes with the machine. We recommend using one level scoop per cup. Never use more ground coffee than indicated in the chart below, otherwise hot coffee can overflow inside the filter, causing a mess on your counter.

Maximum # of Scoops	Goldtone Filter	Size 4 Paper Filter
Regular or Drip Grind (Supermarket Version)	12 scoops	14 scoops
Fine Grind (finer than Drip Grind)	8-10 scoops	9-11 scoops

### 5b. Goldtone Filter and Filter Paper

- Coffee flows slower through a Goldtone filter than through a paper filter. Make sure the Goldtone Filter is always clean and the holes in the filter are free of coffee oils.
- Never use filter paper inside a Goldtone Filter.
- Use size #4 Filter paper only and fold the bottom and side crimps over for a proper fit (Fig.6). When folding the filter paper, make sure that the paper does not rip.

### 5c. The Stainless Steel Carafe

Before brewing, always make sure the carafe is empty. For best results rinse the carafe with hot water.

**Please note:** Always remove the carafe slowly from the machine. This makes sure that the drip stop can close, preventing coffee from dripping down the coffee maker.

The carafe has three small rubber feet to prevent slipping. Lift the carafe to avoid the rubber feet from marking surfaces.

#### **Important:**

- Do not place the carafe on any hot surfaces. This will damage the vacuum seal inside the carafe. In this case the carafe will not keep the coffee warm.
- If you drop the carafe the vacuum seal can get damaged resulting in heat loss.
- Do not place carafe in dishwasher and do not immerse in any liquid.
- Do not turn carafe upside down with hot liquid inside (Fig. 14).

For cleaning see chapter 8.

### 5d. Pouring Coffee While Brewing

You can slowly pull the carafe out during brewing and pour a cup of coffee. The machine turns off (On/Off button is no longer illuminated). Replace the carafe, push the On/Off button again and brewing will resume.

### 5e. Extra Brewing Cycle for 4 to 6 Cups.

We recommend not brewing less than 4 cups of coffee. The ST600 has a slower brewing cycle for small batches. This will help to increase the temperature for small amounts of coffee. Use this feature when brewing 4 to 6 cups of coffee. With the carafe inserted into the machine, push and hold the On/Off button until the “cup” symbol appears in the display (Fig.3). The On/Off switch is now illuminated and brewing will start. The next time you

make coffee the machine will automatically return to the regular brewing cycle.

### 6. Brewing at a Pre-Programmed Time

1. Set the Auto-on time as described in chapter 2d. Make sure the Auto-on time is correct (AM or PM).

**Hint:** If you want your coffee ready by 7:15 AM, set the Auto-on time to 7:03. At 7:15 AM your coffee is in the carafe. Remove carafe slowly from the machine and pour your first cup. Then close the lid to keep the rest hot. This way you get the hottest coffee possible.

**Please note:** Avoid any air conditioner blowing cold air against the thermal carafe. This will cool down the carafe overnight and reduce the temperature in the carafe.

2. Prepare the machine as described in chapter 4, steps 1 through 10.
3. Push the Auto-on button (Fig.2,M). It will illuminate green. At the Auto-on time, the On/Off button will illuminate red and the green Auto light will go off indicating that brewing has started.

#### **Please note:**

- If you pushed the Auto-on button by mistake, just push it again and the green illumination will turn off.
- Small batch brewing in the Auto-On position: With the Auto-on light illuminated in green, push and hold the On/Off button until the cup symbol in the display appears.
- Power Interruption: If you experience a temporary power failure, the coffee maker will shut down. The machine will not brew at the pre-programmed time. Once power is restored, push the On/Off button and coffee will be ready in a few minutes. Later reset the clock and the Auto-on time (chapter 2c and 2d).

## 7. Cleaning the Coffee Maker

1. Make sure the coffee maker is turned off. Always unplug appliance from outlet before cleaning.
2. Never use scoring agents.
3. Never immerse the appliance in any liquid.
4. Never clean under running water.
5. To clean the outside wipe off with a soft, damp cloth.
6. The cleaner "Goo Gone" can be used to remove sticky deposits from exterior stainless steel surfaces only. Please follow the directions on the bottle.
7. Only the filter holder and the Goldtone Filter can go into the dishwasher (upper rack).
8. Make sure the drip stop on the bottom of the filter holder is free of any coffee particles, otherwise it might not close properly when removing the carafe from the machine.
9. **Important:** Before inserting the filter holder back, wipe the inside of the machine clean with a paper towel
10. Clean the Goldtone Filter after every use. Otherwise coffee oils can clog up the small filter openings. Old, hardened coffee oils can spoil the taste of your coffee.
11. Clean the lid of the carafe with a soft, damp cloth. Do not clean under running water and do not immerse in any liquid.

## 8. Cleaning the Inside of the Stainless Steel Carafe

Over time coffee oils will darken the inside of your carafe, especially if coffee sits for a prolonged time in the carafe.

- Special tablets such as our cleaning tablet #62205 will remove any coffee oils and make the inside look like new.
- Add one tablet to the carafe, fill carafe with warm water and let sit

over night. The next day the carafe will be clean. Rinse thoroughly with fresh water. Tablets are available at your local retail store or with the enclosed mail order form, or through our website [www.capresso.com](http://www.capresso.com)

## 9. Decalcifying

As a guideline we recommend decalcifying at least every 6 months or whenever the brewing process slows down. If brewing ten cups of water takes more than 10 minutes it is definitely time to decalcify.

### Attention:

- Before decalcifying, remove the Goldtone Filter and the Charcoal Filter from the machine.
- All decalcifying agents are acidic and must be handled carefully. Check the information on the packaging before using.

**Caution:** Never open the Pop-up lid as long as the machine processes any liquid. Hot water could spill out causing burns and injuries. Wait until all water is processed through the machine or until the On/Off button is no longer illuminated.

### 9a. Decalcifying with DURGOL

Capresso recommends DURGOL for drip coffee makers. Durgol removes any calcium deposit up to 20 times faster than vinegar. Durgol is available through [www.frieling.com](http://www.frieling.com).

1. Remove Goldtone Filter and Charcoal Filter.
2. Fill water container with 18 oz. of cold water and then add 6 oz. Durgol.
3. **Important:** Make sure the filter holder is in place and the Stainless Steel Carafe is empty.
4. Insert the carafe into the machine.
5. Turn the machine on.
6. When the solution has run through, remove the carafe, empty and rinse thoroughly. **Important:** let the machine cool down for 5 minutes.

7. Fill 20 oz. of fresh cold water into the water tank and brew through the machine.

### **9b. Using other Decalcifying Agents**

Please make you only use decalcifying agents suitable for drip coffee makers and follow the instructions which come with the agent.

### **10. Troubleshooting**

#### **Coffee drips from the spout when carafe is removed.**

- *Remove carafe slowly so that the drip-stop has time to close.*
- *Remove filter holder and rinse under running water. Make sure the drip stop is free of any particles and seals properly.*

#### **Ground Coffee is flowing over the rim of the Goldtone Filter**

- *Coffee is ground too fine.*
- *The Goldtone filter is not clean. Coffee oils have clogged the fine holes. Clean the Goldtone filter.*
- *Use less coffee the next time (see chapter 5a).*
- *The drip stop is clogged with ground coffee particles and the water cannot pass through fast enough.*

#### **On/Off light does not illuminate**

- *The carafe needs to be inserted completely into the machine, depressing the Safety Switch on the bottom of the machine (Fig.9).*

#### **The Auto-on light does not illuminate**

- *The carafe needs to be inserted completely into the machine, depressing the Safety Switch on the bottom of the machine.*

### **11. Supplies**

See mail order form which comes with this machine.

For Durgol decalcifying liquid please contact [www.frieling.com](http://www.frieling.com)

### **12. One year Limited Warranty**

This limited warranty covers your new Capresso ST600 coffee maker, model #490. This warranty is in effect for the period and usage described above from the date of the first purchase and is limited to the United States of America. **This warranty covers all defects in materials or workmanship (parts and labor) including free UPS ground transportation for both ways within the continental United States.** For Hawaii and Alaska freight is not covered by this warranty.

**TRANSPORT:** When sending the machine, use the original packing materials, the inner and outer cartons or use approximately 2" of bubble wrap and secure the machine properly. Any damage in transit is NOT covered by this warranty.

#### **This warranty does not cover:**

- Any machine NOT distributed by CAPRESSO within the United States.
- Any machine not purchased from an Authorized Dealer.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company or association.
- Damage caused by neglecting and omitting maintenance, cleaning and decalcifying.
- Damage caused by ingredients not allowed in this product.
- Damage to the carafe due to improper use (see chapter 5c).

#### **Other limitations and exclusions:**

Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for CAPRESSO any other liability in con-

nection with the sale of the machine. CAPRESSO expressly disclaims liability for incidental and consequential damages caused by the machine. The terms "incidental damages" refer to the loss of the original purchasers time, loss of the use of the machine or other costs relating to the care and custody of the machine. The terms "consequential damages" refer to the cost of repairing or replacing other property which is damaged when this machine does not work properly. Any loss of income is excluded. The remedies provided under this warranty are exclusive and in lieu of all others. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**Capresso Inc.**

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Closter, NJ 07624

201-767-3999

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Customer Service: 1-800-767-3554

Email: [contact@capresso.com](mailto:contact@capresso.com)

Website: [www.capresso.com](http://www.capresso.com)

# CAPRESSO Product Registration

## ST600 – Model #490

Please complete this registration after you have used your machine for a few days. Your information will help us to better serve you in the future.  
Thank you for buying from CAPRESSO.

Please print clearly

Last Name \_\_\_\_\_

First Name \_\_\_\_\_  Male  Female

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Your Email Address \_\_\_\_\_

Purchased from:  Specialty store  Mail order  Department Store  
 Website  Received as gift

Name of retailer \_\_\_\_\_

Purchase Date \_\_\_\_\_ Purchase Price \$ \_\_\_\_\_

### Reasons for buying this product:

- Concept/Features  Design  Stainless steel housing  Print advertising  
 Store recommendation  Recommended by friend

### I drink (mark all that apply):

- Regular coffee  Cappuccino  Latte  Espresso  Hot Chocolate

### What other coffee maker did you use before?:

- None  Mr. Coffee  Braun  Krups  Cuisinart  Capresso  
 Other: \_\_\_\_\_

Would you like more information about our products?:  Yes  No

### Your annual household income:

- Under \$50,000  \$50,000 – \$100,000  \$100,000 – \$250,000  \$250,000 +

Your age group:  Under 25  25–40  41–45  46–55  56–65  65 +

Any suggestions on how we can improve this product?

\_\_\_\_\_

\_\_\_\_\_

Would you recommend this product to your friends?:  Yes  No

Mail to CAPRESSO Inc., P.O. Box 775, CLOSTER, NJ 07624  
or **FAX to: (201) 767-9684.**