



**File Name:** Capresso coffee maker 455 manual.pdf

**Size:** 4939 KB

**Type:** PDF, ePub, eBook

**Category:** Book

**Uploaded:** 7 May 2019, 13:17 PM

**Rating:** 4.6/5 from 815 votes.

# Download Now!

Please check the box below to proceed.



I'm not a robot



reCAPTCHA  
Privacy - Terms

## Book Descriptions:

# Capresso coffee maker 455 manual



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. Our goal is to provide coffee equipment for the customer who wants a better product. Safety, reliability, performance and convenience are the corner stones of the CAPRESSO quality. However, larger stones can block the burr grinder permanently. If this happens, the grinder will make a loud noise. Make sure to place the Cover Lid correctly on top of the Filter Holder Insert Fig. 5. Please note After reading the instructions, brew 3 to 4 cups of water to clean all internal parts. If the coffeemaker was set to AUTO no coffee will be ground and the filter will still sit underneath the grinder. If the machine was brewing coffee before the power interruption, it will not continue brewing. Do not clean in dishwasher. Note The lid has two parts a soft, removable collar and a hard disk. Turn the lid counter clockwise until the black dot is over the pouring spout Fig. Durgol removes any calcium deposit up to 20 times faster than vinegar. Durgol is available through [www.frieling.com](http://www.frieling.com). 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. After coffee brewing is finished and the onlight 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. When using electrical appliances, basic safety precautions should always be followed, including the following 1. Read all instructions. 2. Do not touch hot surfaces. Page 4 IMPORTANT Traces of Coffee In order to ensure proper functioning, your CoffeeTEAM Therm has been calibrated and tested with coffee beans. As a result, some traces of coffee may remain in your machine. This way they will absorb less odors and have time to thaw. <http://erimti.com/userfiles/dynasty-warriors-6-manual.xml>

- capresso coffee maker 455 manual, capresso coffee maker 455 manual pdf, capresso coffee maker 455 manual download, capresso coffee maker 455 manual instructions, capresso coffee maker 455 manual free.



*Capresso*

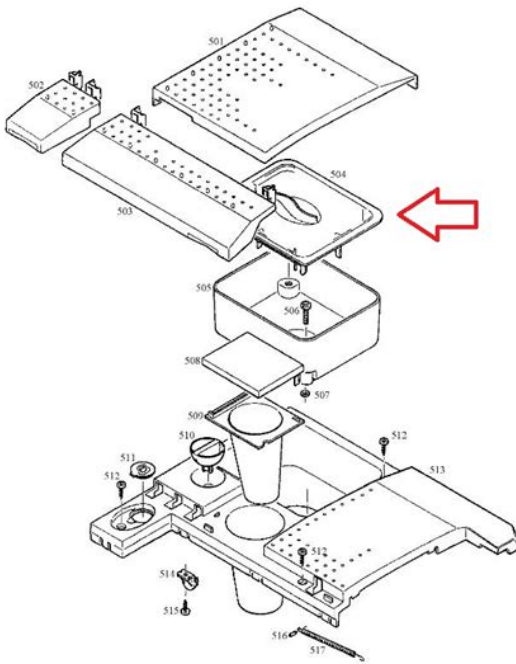
If you fill beans from the freezer directly into the grinder, moisture will seep into the burrs and the feeder channel. Page 5 will be processed through the burr grinder without any harm the stone will end up in your filter not in your brewed coffee. However, larger stones can block the burr grinder permanently. If this happens, the grinder will make a loud noise. Make sure to place the Cover Lid correctly on top of the Filter Holder Insert Fig. 5. Please note After reading the instructions, brew 3 to 4 cups of water to clean all internal parts. Page 9 e Setting the AutoOn grinder to 8 cups STRONG c Changing the Grinder Setting Please note the CoffeeTEAM Therm lets you set two different grinder settings one for immediate use display shows "NOW" and one for AutoOn use display shows "AUTO". Push the P button. Turn the P button to select AUTO. Push the P button. Turn the P button to select from 4,6,8, or 10 cups. If the coffeemaker was set to AUTO no coffee will be ground and the filter will still sit underneath the grinder. If the machine was brewing coffee before the power interruption, it will not continue brewing. If power comes on again the display will show TIME. You must set the time again Chapter 7.2a. Page 11 7.7 Cover Lid Fig. 5 The cover lid minimizes static coffee particles clinging to the outside of the filter holder. Do not clean in dishwasher. Note The lid has two parts a soft, removable collar and a hard disk. If you accidentally remove the soft collar, just replace it in its original position with the high rim pointing upwards. 8. Page 12 button will turn off. Turn the lid counter clockwise until the black dot is over the pouring spout Fig. 8. You can now pour coffee. Remove the carafe. Make sure the GoldTone filter is inserted. Move the filter holder underneath the grinder. Set the fineness selector to the largest dot. While the machine is grinding tilt the whole machine a bit forward and pat it on the back. Page 14

11. <http://www.astik.sk/dynasty-warriors-manual.xml>



Decalcifying Your CoffeeTEAM Therm has a builtin decalcifying monitor. After 800 cups of coffee the display will show "DESCALE" reminding you that it is time to decalcify the coffee maker. Please follow the instruction below. At the preprogrammed time, the green light will turn off and the red light will turn on. Page 16 regardless which type of bean you use. The actual grinding, however, is designed to work well with drip coffee brewing. The grinder makes a loud noise. No coffee is processed. A. A stone blocks the grinder. Please call 18007673554. Page Count 1 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 dish washer safe. 16. After coffee brewing is finished and the onlight 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 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. CAUTION This appliance is for household use. No user serviceable parts inside. Our goal is to provide coffee equipment for the customer who wants a better product. Safety, reliability, performance and convenience are the corner stones of the CAPRESSO quality. Our products are available through specialty retailers and specialty websites who can give you expert advice and will treat you as a valued customer. We hope you will enjoy your new CAPRESSO product and will recommend it to your friends. SUPPLIES See mail order form included with product. For Durgol decalcifying liquid contact [www.frieling.com](http://www.frieling.com). Page Page As a result, some traces of coffee may remain in your machine. Welcome and Thank You Thank you for choosing this unique CAPRESSO product. Your new CoffeeTEAM Therm works differently than individual coffee makers and grinders. Storing Coffee Beans in the Freezer. Coffee Stores do not store coffee beans in the freezer or refrigerator.



<https://www.thebiketube.com/acros-bosch-pof-1300-ace-manual>

Coffee will act like baking soda, absorbing all odors and tastes surrounding it. Coffee beans will stay fresh for several weeks as long as you keep them in a dry, dark container. It's the ground coffee which will lose aroma rapidly! If you must store coffee beans in the freezer, take them out the day before use. This way they will absorb less odors and have time to thaw. If you fill beans from the freezer directly into the grinder, moisture will seep into the burrs and the feeder channel. The moisture makes the ground coffee stick in the feeder channel and will clog it up over time.

2b. Finer or Coarser Grind. The four grind settings of your CoffeeTEAM are calibrated for grinding drip coffee. Choose the coarser settings for darker, oilier beans. Choose the finer settings for light or medium roasts. In the coarser setting slightly more coffee will pass through the burrs than in the finer settings.

2c. Dark Beans versus Light Beans Your CoffeeTEAM burr grinder is calibrated to work with all different kinds of roasts. Dark, oily beans will leave some oil residue in the feeder channel. Over time this can slow down the flow of ground coffee. Coated beans can pit the bean container. Very small stones However, larger stones can block the burr grinder permanently. If this happens, the grinder will make a loud noise. If you do not set the clock the display will remain at TIME and it is not possible to turn on the coffee maker. This is the time you have set. If you don't push the P button within the next three seconds the display will automatically jump to. You have now set the auto on time. After a few seconds the display will automatically return to the actual time. To check the Auto Time, push the A button. The button will illuminate green and the display will show. If the machine was set to AUTO, it will still grind and brew coffee at the preset time. If the machine was brewing coffee it will continue brewing until the water tank is empty.

<http://clinicafootcenter.com/images/c32-manual.pdf>



*Capresso*

---

The display shows the actual time and the new grinder setting 6c MILD. The display will immediately revert to the actual setting. To check the new AutoSetting, push the A button. If the machine was brewing coffee before the power interruption, it will not continue brewing. If power comes on again the display will show TIME. You must set the time again Chapter 7.2a. Please note Your personal grinding settings and the Autoon time are still maintained. 7.4 Filling the Beans Fill the bean container Fig. 1,B with beans. Make sure that the water container lid is closed to prevent beans from spilling into the water container. Caution Check beans for foreign objects see page 4, chapter 2e. The bean container will hold approximately 90 grams of beans good for almost two full pots of coffee. Select the fineness setting Fig. 3 by turning the bean container until the line matches up with one of the four dots in front of the bean container. Note Never fill the bean container with frozen or coated beans see chapters 2a and 2d, page 4. 7.5 Filling The Water Container Open the water container lid Fig. 1,E and fill the water container with the desired amount of fresh, cold water. This can cause hot coffee to overflow and can result in serious injuries and damages. If you forget to place the filter holder insert in the filter holder and you slide the filter holder underneath the grinder, it will start grinding and spread the ground coffee on your counter. It will then return the filter holder underneath the water container lid and the brewing process will start, splashing hot water everywhere. Always move the filter holder WITH the filter holder insert AND the GoldTone filter underneath the grinder. 10. Do not clean in dishwasher. Note The lid has two parts a soft, removable collar and a hard disk. If you accidentally remove the soft collar, just replace it in its original position with the high rim pointing upwards. 7.

<http://clinicamaxclin.com/images/c3400-manual.pdf>



8 Using the Stainless Steel Carafe For best coffee temperature pr ewarm th e c arafe by ri ns in g it wi th hot wa ter. Always make sure carafe is completely empty. Pla ce the lid on top of the carafe and rotate one full turn clockwise until closed see Fig. 7. Do not tighten too much. Place the carafe on the pedestal. Caution Make sure the lid is not in the pouring position Fig. 8. Attention The lid must always be on the carafe and closed Fig. 7 during brewing to activate the drip stop. If you lose the lid, you cannot brew cof fee. Use the enclosed ma il or der fo rm or call 18007673554 to or der a new lid. Please note Always make sure that the carafe is transported in an upright position. If you turn the carafe with its lid closed on its side or turn it upside down, hot coffee will flow into the grooves of the lid and exit through the side of the lid Fig. 9. Important A stainless steel bottom with three black feet covers the vacuum seal of the stainless steel body. Do not try to remove this lid. Do not place the carafe on any hot surfaces since this can loosen the vacuum seal inside the bottom. This can cause t he carafe to lose its warm keeping function. The grinder will start grinding and the coffee will fall into the filter. Through the window in the feeder channel cover Fig. 1,D you can actually see how the ground coffee moves forward. After the grinding is finished, the filter holder will automatically swing back and underneath the water container lid and the brewing process will begin. FIRST TIME GRINDING First use of the grinder will yield a bit less ground cof fee which is used to fill the feeder channel. All fur ther grinding will yield the correct amount of gr ound coffee. CAUTION As long as the grinder is in operation, do not open the bean container lid and do not insert your finger or any other object into the grinder. CAUTION Do not open the water container lid during the brewing pr ocess.

T urn the lid counter clockwise until the black dot is over the pouring spout Fig. 8. Y ou can now pour coffee. After serving make sure to close the lid again to pr event heat from escaping fr om the carafe. The drip stop in the filter holder will close auto matically. Replace the carafe within 20

seconds. Then the flow of coffee continues. CAUTION The drip stop might not close completely allowing coffee to drip onto the pedestal. In this case immediately replace carafe and let all the coffee flow into the carafe. This happens when the mesh of the GoldTone filter is clogged up causing coffee grounds to overflow. If you use filter paper, use the correct size size 4, and check if there was a hole in the bottom of the filter paper. To clean the drip stop, see page 13 chapter 10c. 8b. Using Different Beans at Different Times Some people like to drink different types of coffee at different times. In this case, only fill the amount of coffee beans into the bean container that you need in order to grind for your next pot of coffee. For example, if you want to grind for 8 cups of coffee, fill eight level scoops of coffee into the bean container. 8c. Using the Coffee Maker without the Grinder You can use your CoffeeTEAM Therm like a regular drip coffee maker without using the grinder. Never immerse the machine in any liquid. Never clean machine under running water. Dishwasher safe upper rack GoldTone Filter and Filter holder insert. Special Cleaning Tips 10a. Cover Lid Wipe the cover lid clean after each use. Do not clean in the dishwasher. If the soft collar becomes separated from the hard disk, simply replace it with the high rim pointing upwards Fig. 5. 10b. GoldTone Filter Clean after brewing. Do not let used coffee sit for hours in the filter. Check that the drip stop closes completely under running water also. 10d. Bean Container When the bean container is empty, use a dry cloth to wipe off any oil deposits.

<http://eduomania.com/wp-content/plugins/formcraft/file-upload/server/content/files/16272bc29a52fd--breville-variable-temperature-kettle-manual.pdf>

Never pour any liquid into the bean container. Once every 2 months let the bean container run out of beans. Remove the carafe. Make sure the GoldTone filter is inserted. Move the filter holder underneath the grinder. Set the fineness selector to the largest dot. While the machine is grinding tilt the whole machine a bit forward and pat it on the back. This will loosen any coffee particles and transport them into the filter holder. Repeat if necessary. 10f. Cleaning The Feeder Channel Periodically check the feeder channel for oil and coffee buildup. As long as you can see coffee flowing freely through the feeder channel window there is no need to open the cover. After 800 cups of coffee the display will show "DESCALE" reminding you that it is time to decalcify the coffee maker. Please follow the instruction below. The display will revert to its normal status and the descale message will not show again. If the descale message does not appear in the display within 6 months after regular use or whenever the brewing process slows down, we recommend decalcifying. If brewing 10 cups of water takes more than 10 minutes, it is time to decalcify. Check the information on the packaging before using. Caution Never open the water container lid as long as the machine processes any liquid. Hot water could spill out causing burns and injuries. 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. 2. Fill water container with 18 oz. 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. 11b. Using other Decalcifying Agents Only use decalcifying agents suitable for drip coffee makers and follow the instructions which come with the agent. 12. FAQ Technical Questions Q1. I accidentally locked the filter holder underneath the grinder. What do I do A. Push the manual filter holder release button Fig. 14.

[chooset.com/galeria/files/8-hp-mariner-outboard-manual.pdf](http://chooset.com/galeria/files/8-hp-mariner-outboard-manual.pdf)

Q2. There is no coffee coming out of the grinder. It seems as though the coffee is completely clogged inside the grinder. What do I do A. Please follow the steps outlined in chapter 10f, page 13. Q3. Can the grinder run without beans in the bean container A. Yes. Q4. Can I have different grinding settings for the current and the programmed mode A. Yes! See chapter 7.2,d and e, page 9. Immediately close the water container lid. Q10. Beans spilled into the water container. What do I do A. Unplug the machine, remove the carafe, empty the bean container as well as you can, remove the filter holder insert and GoldTone filter, open the water container lid and turn the machine upside



down over a sink. Reset the time. Q11. What happens in the auto setting green light is on if I forget to push the filter holder underneath the grinder A. You will get hot water. At the preprogrammed time, the green light will turn off and the red light will turn on. If the filter holder is still underneath the water container lid, the machine assumes you want to brew coffee only without grinding. Since there is no coffee in the filter holder, the carafe will be filled with hot water. 13. FAQ Coffee Questions Q1. How much coffee should I use A. The grinder grinds approximately between 6 seconds setting "4, mild" and 30 seconds setting "10, strong". The maximum amount of coffee will be ground in the setting "10, strong" with the fineness selector in the coarsest position. EXAMPLE for 10 cups of coffee Fill the water container with the maximum amount of water. If the coffee is still not strong enough, use a little less water. Q2. I want a full pot of coffee at 800 AM. What time should I program the grinder to start A. Set the timer 15 minutes earlier in this case at 745 AM. Q3. Can I grind "espresso beans" for my espresso machine A. Before final assembly we manually calibrate each pair of burr grinders testing with beans!

to prevent clogging while grinding, The actual grinding, however, is designed to work well with drip coffee brewing. As a result, the grind might not be suitable for your espresso machine. Q4. The grinder makes a loud noise. No coffee is processed. A. A stone blocks the grinder. 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. Other limitations and exclusions Any implied warranties including fitness for use and merchant ability 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 connection with the sale of the machine. CAPRESSO expressly disclaims liability for incidental and consequential damages caused by the machine. 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. Otherwise hot steam could shoot out of the lid should always be followed, including the following and cause injuries. 17. For household use only. 1. Read all instructions. 2. Do not touch hot surfaces. Use handles or knobs. 3. To protect against fire, electric shock and injury As a result, This way they will absorb less odors and have time to thaw. If you some traces of coffee may remain in your machine. Here is how you can avoid stones G. GoldTone B.

Bean Filter entering the bean Please note After reading the instructions, brew 3 to 4 cups of Action Di If hot coffee to overflow and can result in serious injuries and the coffeemaker was set to AUTO no coffee will be ground and damages. Here is how to properly lock the filter holder insert into the filter will still sit underneath the grinder. If the machine was the filter holder brewing coffee before For the next 1 to 2 minutes hot coffee will 8c. Using the Coffee Maker without the Grinder still pass from the filter into the carafe. Turn the maker without using the grinder. In this case, do not move the lid counter clockwise until the black dot is over the pouring filter holder underneath the grinder. spout Fig. 8. You can now pour coffee. After servi After Stainless Steel Carafe is empty. 800 cups of coffee the display will show "DESCALE" reminding 4. Place the carafe with the lid closed on the pedestal. Please follow the 5. Turn the machine on. What happens in the auto setting green light is on if I settings. If the filter holder is light turns on. As a cleaning and decalcifying. No coffee is processed. A. A stone blocks the grinder. Please call 1800767355. C1000 Coffee Maker pdf manual download. No user serviceable parts inside. Repair. occur that are not covered in this manual, please. a. this instruction book includes warranty and Capresso product. Products 1 18 of 18 Capresso Espresso Maker 115. Capresso Pump Espresso and Cappuccino Machine Instruction Manual. Pages 17. See Prices View and Download Capresso 560 instructions manual online. View

and Download Capresso Minis 302 instructions manual online. Minis 302 Coffee Maker pdf manual download. 303 bill concurrent corp receipt senate, Maribor travel guide, 9001 edition guide iso survival third, Sample thank you letter to doctor, Example of a filipino values. Reload to refresh your session. Reload to refresh your session. Our payment security system encrypts your information during transmission.

We don't share your credit card details with thirdparty sellers, and we don't sell your information to others. To hide it, choose Ship in Amazon packaging at checkout.Used Like NewPackaging will be damaged.Something we hope youll especially enjoy FBA items qualify for FREE Shipping and Amazon Prime. Learn more about the program. Please try again.Please try again.Show details. Ships from and sold by Amazon.com. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Register a free business account Please try your search again later.Grind and Brew Feature and Benefits The CoffeeTEAM TS features a stainless steel thermal carafe to keep your coffee perfectly hot for hours, without reheating. The innovative directfeed technology allows the coffee filter holder to stay inside the machine during the grinding. As a result, aroma is maximized and mechanical movements within the machine are reduced. The compact footprint is a function of directfeed technology and smart design; the carafe and GoldTone filter are placed under the control panel, and the 6ounce bean container is tucked into the top back corner. Only the CoffeeTEAM TS lets you program the amount of coffee you want to grind choose from 4, 6, 8 or 10 cups and select mild, regular or strong. You can even program two completely different settings, one for manual operation and one for automatic operation. This way you always enjoy exactly the same coffee taste. The CoffeeTEAM TS uses solid steel conical burrs. The slow grinding of the burrs imparts minimal heat preserving more aroma than blade grinding. It also allows a finer and more uniform grind than combination machines with a blade grinder. The bean container holds up to 6 ounces of coffee. The display shows the time, the strength setting and for how many cups the grinder is programmed. Easy to read illuminated LCD display. 10cup Stainless Steel Carafe.

GoldTone Filter size 4, flat style included. The CoffeeTEAM TS can also be used with size 4 filter paper. Charcoal water filtration with electronic indicator shows when to replace charcoal water filter. Removes up to 82% of chlorine and other impurities from tap water. Over 200 degrees F brew and up to 180 degrees F coffee temperature in the thermal carafe directly after brewing. Drip Stop and StopandServe lets you remove the carafe while brewing to serve a quick cup. Grind and Brew Control Panel To calculate the overall star rating and percentage breakdown by star, we don't use a simple average. Instead, our system considers things like how recent a review is and if the reviewer bought the item on Amazon. It also analyzes reviews to verify trustworthiness. Please try again later. Lisa Z. 3.0 out of 5 stars Original review I have just ordered my second Capresso 464.05 in 18 months, hence the three stars. We have owned several blade grind Cuisinarts, 2 Krups KM700 series and the Capresso. Its been our experience that these machines, on the wholeregardless of manufacturer, are trouble prone and last about 2 years. But we love the coffee and the convenience so willing to put up with the expense. Pros of the Capresso like the Krups, the grinder is not in the same compartment as the water so there is no residual steam to clog the grinder. Easy to clean and unlike the Cuisinart models, does not require daily cleaning. Glass carafe pours well, no drips. Keeps coffee hot. Low profile so it fits under our cabinets and does not produce steam that was a big drawback of the Krups. I find it to be quieter than any blade grinder I dont know why people are surprised that grinding coffee beans is loud. Burr grinder works well and sets different grinds easily. Cons of the Capresso doesnt handle oily beans as well and requires more cleaning as a result.

Glass carafe has a divot in the handle that collects water in the dishwasher so one can get baptized if you dont remember to turn the pot over and drain the water when removing from dishwasher. Controls are a little confusing for the less tech savvy like my spouse. Doesnt seem to be easily fixable

we did replace heating element in one of our Krups. I did look at buying the 487 Capresso which has an oily bean setting but the grinding mechanism was more complicated. With these machines, I feel the less complicated, the better. Big mistake. The 465 CT Capresso makes the absolute worst coffee I've ever had the displeasure of sipping. Unbelievably disappointing considering the long, happy relationship with my previous Capresso coffeemaker. I tried everything to "remove" what I thought might be the "cause". I ran water through the machine's brewing cycle several times in a row. I handwashed the insulated carafe, coffee filter basket and holder with Dawn, rinsing thoroughly. I even removed the charcoal filter thinking it might be the culprit for such a vile brew I always use filtered water, so didn't really need it anyway. Nothing worked. Even when I tasted the coffee lukewarm, the temperature when tastebuds work best, the near total absence of coffee flavor was startling. It actually tasted like dirty water with metallic undertones. Also, the design of the insulated carafe is extremely poor. It is awkward to handle, there is a large hangover inside at the top that traps the last of the brewed coffee, which is nearly impossible to get out without making a splattering mess, and the carafe lid traps water INSIDE the lid when simply rinsed off not immersed and must be drained. Less than a week after this coffeemaker was delivered, UPS was picking it up for a return and a full refund. No way was I opting for a replacement. Sorry Capresso, you lost a once very satisfied customer. P.S. I've taken my old Capresso out of retirement until I can find a suitable replacement.

<http://schlammatlas.de/en/node/17728>