Bellman Cappucino CX-25 series

Instructions for use

General Information

The Bellman CX-25 series Coffee & Cappuccino Makers (CX-25 and CX-25P) are stovetop models designed for household use travel and camping. The CX series compact design is made of durable heavy gauge 18/8 stainless steel and heat resistant Bakelite and can be used on gas, electric, open flame and most induction stovetops.

The CX series produces a rich, authentic espresso in minutes using steam pressure to force water through coffee grounds in the filter basket and create a quality extraction. The unit generates enough steam pressure after making espresso to heat and froth milk using the built-in, 2-hole tip steam wand, so you can create your favourite milk based coffees like cappuccinos, lattes and flat whites.

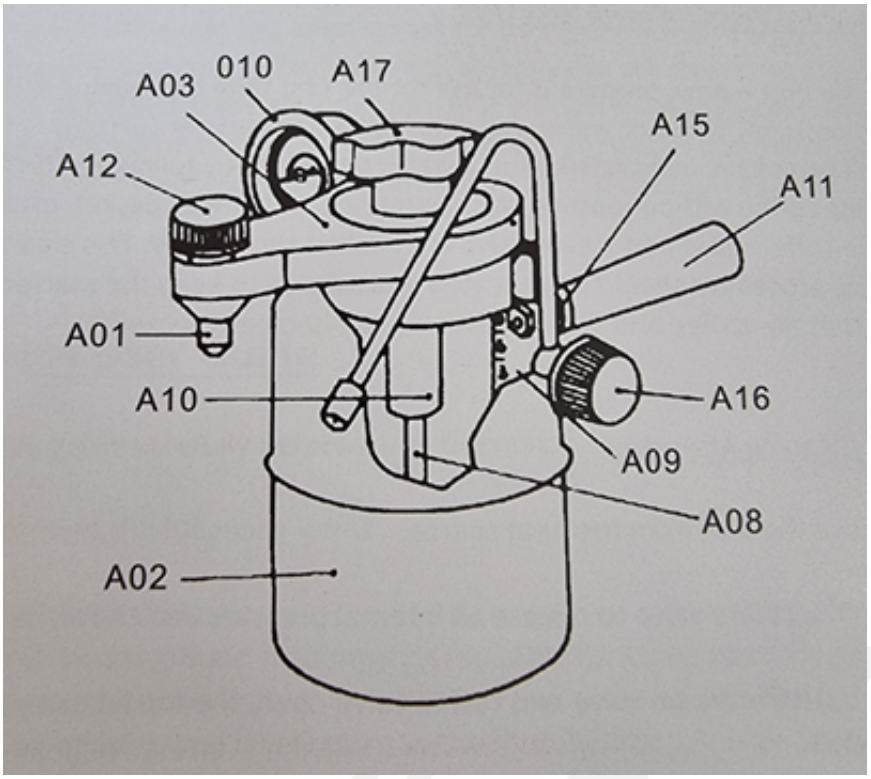
Each unit comes with an adjustable filter basket (using the included basket reducer) to allow you to easily make enough coffee for 3, 6 or 9 shots of espresso, based on a 30m1 espresso shot. The CX-25P model also features a built-in pressure gauge so you can achieve consistent extractions at optimal pressure and ensure there is enough pressure to use the steam wand after brewing.

Please read the entire instruction manual before attempting to use your CX-25 series coffee and cappuccino maker for the first time. The CX-25 series units are pressurised devices that require appropriate care when operating. Keep the instructions in a safe place and refer to them regularly.

WARNINGS & SAFETY - Please read this section carefully

The CX series units have a safety pressure release valve built into the base of the handle (A15). if the valve opens during operation and begins to release steam, the unit has reached its maximum optimal operating pressure and the heat source must be turned off to allow the unit to cool.
Do not operate the unit at excessive pressures. The correct pressure to operate the unit for making esspresso is 0.5 to 1.2 BAR and for producing steam is 1.5 to 2 BAR.
Do not attempt to unscrew and remove the to lid of the unit when it is hot and/or under pressure. Before attempting to remove the lid allow the machine to cool and open the steam valve to release all internal pressure.
Do not leave the unit unattended when in use. Appropriate care must be taken when releasing the coffee valve or steam valve to avoid harm or injury. Steam and hot coffee can scald and burn. Ensure a coffee or milk jug is placed under the brewing spout or steam wand before slowly opening either valve.
The metal surfaces of the unit will become very hot during operation. Do not attempt to touch the metal surfaces or pick up the unit by a metal surface. If the machine must be handled or steadied, hold the heat resistant Bakelite handle and/or use oven safe gloves.
Do not operate the unit without adequate water inside and do not allow the unit to boil dry. Use the water level indicators insidethe body in accordance with the instructions in this book when operating. If only using the steam wand on the unit, ensure that the unit is at least one third (1/3) full of water.
During operation on gas or open flame fire, ensure that the heat source is set low enough to keep the flame from rising high up the sides of the unit and/or (including during use on electric/induction stovetops) causing the unit to overheat and handle to become too hot to touch. Excessive heat can damage the unit and is not required.
Do not operate the unit if it is damaged. The seals in the unit must be periodically replaced, and the machine inspected for wear and damage regularly. If there are any faults please return the unit to the place of purchase for inspection.
Before heating the unit ensure that the top lid is tightened full and make sure that the silicone O-ring that sits under the brew basket rim is not visible.

Bellman CX-25 Series Coffee Maker



- A01 4241 Brewing Spout
- A02 B140 Stainless Steel Boiler
- A03 C600 Top Lid with coffee valve
- A05 5070 Gasket of Tank, G70
- A06 D120 3/6 Reducer
- A08 G240 Central Shaft
- A09 1102 Water Level Indicator
- A10 D310 Filter/Brew Basket Set
- A11 5839 Bakelite handle
- A12 A210 Coffee Valve Knob
- A15 I250 Safety Release Valve
- A16 A210 Steam Valve
- A17 G302 Tightening Top Knob
- 010 CX-25P-P Pressure gauge

(for CX-25P used only)

CX-25 Series Cleaning & Care Instructions

A) Cleaning and Preparation of New Unit

When the unit is new, prepare it for use for the first time by cleaning and rinsing all parts thoroughly with hot water. No scouring of any parts or surfaces is necessary. Once all parts have been rinsed, run a water only cycle by following the directions for preparing coffee without putting coffee grounds in the filter basket, ensuring that both the coffee valve and steam valve are flushed thoroughly. This cleaning and sterilising procedure should be repeated periodically to keep the machine clean and ensure that the coffee and steam valves do not become blocked.

B) Regular Cleaning After Use

1. Remove the unit from the heat source.
2. Open the steam valve to release all internal pressure and allow the unit to cool.
3. With both the steam valve and coffee valve open, the top lid can safely be removed.
4. Remove the filter basket and empty the coffee grounds. Take care not to discard the basket reducer if used.
5. Rinse all parts and the inside of the unit. Do not submerse the unit and pressure gauge in water as this may damage the pressure gauge. Do not use harsh soap or abrasive cleaning products as these may scratch and damage the metal surfaces and affect the coffee taste. Do not wash in a dishwasher.
6. Use a soft, dry cloth to dry the unit thoroughly. The unit can be stored with the lid on loosely and the coffee and steam valves open. Do not let the unit sit for long periods with old water and/or coffee grounds inside.
7. Regular cleaning after use will prolong the working life of the unit. Periodically run a water only cycle through the unit to thoroughly clean the inside.

Cleaning Tip:

For easier cleaning, clean the coffee valve after use and flush the steam wand immediately after frothing milk to remove any milk residue on the wand and tip. Immediate cleaning and regular maintenance will ensure the unit operates as intended and produces the best coffee possible.

C) Storage

Never store the unit full of water and and/or old coffee grounds. Always ensure the unit is cleaned and dried completely after use and stored with both valves (A12 & A16) open. If the unit has been stored for a long period run a water only cycle, ensuring that both the coffee valve and steam valve are flushed to prepare it for use. The unit uses food grade silicone seals that will last for many years under normal use, however from time to time it may be necessary to replace them with new seals. Please contact your supplier for spares parts should they be required.

CX-25 Series User Guide

Please read this guide carefully before using the unit.

A) You will need the following items:

1. CX-25 or CX-25P unit.
2. Coffee beans ground medium/fine, suitable for stovetop espresso.
3. Coffee cup or carafe.
4. Spoon to tamp and level coffee in the filter basket.
5. Heat resistant jug (preferably stainless steel) for steaming and frothing milk.

B) Espresso Guide

1. Unscrew the tightening knob (A17) and remove the top lid (A03). Remove the filter basket (A10) and basket reducer (A06).
2. Fill the unit with water to the level markings inside the body (A09) for the desired number of espresso shots (3, 6 or 9). To speed up the brewing process fill the unit with hot water. Do not overfill the unit: water must not cover the safety release valve (A15) located at the base of the handle.
3. Fill the filter basket (A10) to the rim with ground coffee, using a medium/fine grind suitable for stovetop espresso. Use the basket reducer (A06) if you wish to make 3 or 6 shots of espresso and remove the reducer completely if you wish to make 9 shots. For 6 shots, insert the reducer into the filter basket with the short end down. For 3 shots, insert the reducer with the long end down.
4. If the basket reducer (A06) is used ensure that ground coffee is placed on top of the reducer, not underneath. Use a spoon to evenly distribute the coffee in the basket and lightly tamp. A medium/fine grind suitable for stove top espresso must be used (coffee grounds just larger than the small holes in the filter basket).If the grounds are too coarse the coffee will be weak and watery and grounds that are too fine can clog the unit.
5. Place the filter basket (A10) onto the central shaft (A08) inside the unit. Ensure the silicone O-ring is correctly positioned under the filter basket rim against the rim of the unit. Clean off any excess coffee grounds from the rim to ensure a good seal.
6. Place the top lid (A03) onto the central shaft (A08) and rotate the coffee valve so that is positioned opposite to the handle of the unit. Screw the tightening knob (A17) as tightly as possible to ensure the lid is correctly sealed. Make sure that the silicone O-ring under the filter basket rim is not visible.
7. Close the steam valve (A16) and coffee valve (A12) completely by turning each clockwise. Place the unit on the heat source and set to a low-medium heat. The heating area should be smaller than the underneath of the unit. On gas stoves ensure the flame does not raise up the sides of the unit as this may damage the unit and handle.

CX-25 INSTRUCTIONS

8) Place a coffee cup or carafe under the coffee spout (A01) and open the coffee valve (A12) 180 degrees anti-clockwise.

9) Allow the unit to heat for 5 to 10 minutes (longer if starting with cold water) until the water inside comes to a boil. Once boiling, coffee will begin to drip through the coffee spout and the stream of coffee will become stronger. For stronger espresso, close the coffee valve for a further 30-60 seconds as soon as coffee begins to drip and then reopen it.

CX-25P INSTRUCTIONS - using the pressure gauge

10) Allow the unit to heat for 5 to 10 minutes, (longer if starting with cold water) until the water inside comes to a boil. As the water starts to boil the pressure gauge will begin to rise.

11) When the needle on the pressure gauge (010) reaches 0.5 to 1.2 BAR (start of the green band) the unit is ready to make coffee. Place a coffee cup or carafe under the coffee spout (326) and open the coffee valve (A12) 180 degrees anti- clockwise. After a few seconds, a stream of coffee will flow from the coffee spout.

12) For a weaker espresso, the coffee valve can be opened before the water starts to boil or kept closed and opened at a lower pressure when the needle on the gauge is between 0 and 0.4 BAR.

13) Do not make coffee when the pressure reaches above 1.2 BAR. Excessive pressure is not necessary and will overheat and burn the coffee grounds.

14) If coffee does not come out of the coffee spout, or only drips very slowly, the coffee grounds may be too fine. Take the unit off the heat source and allow to cool and try a coarser grind of coffee. The correct grind size is when the individual coffee grounds are just larger than the small holes in the filter basket (A10). Do not use powdery coffee.

C) Milk Steaming and Frothing Guide

1. Have your espresso shots already prepared before attempting to use the unit to steam milk.
2. Close the steam valve (A16) and coffee valve (A12) after pouring your espresso shots and allow the unit to continue heating for 3 to 5 minutes. This will build sufficient pressure to steam the milk. If you are using the CX-25P, the pressure will be sufficient to steam when the gauge reads between 1.2 to 2 BAR.
3. Fill a heat resistant jug or pitcher with cold milk. Do not fill the jug over half way as the milk will expand and increase in volume as you froth it.
4. Place the jug under the steam wand so that the tip is just below the surface of the milk and slowly open the steam valve (A16) until there is a strong and steady jet of steam. The unit should be kept on a moderate heat setting while frothing.
5. Keep the tip of the wand near the side of the jug to create a vortex in the milk. Move the tip higher, lower, closer to the edge or further from the edge of the jug to break up larger bubbles and vary the amount of air added in to froth the milk and create microfoam. The texture of the milk should be smooth and silky.
6. The milk will heat and expand in volume as it is frothed. For a cappuccino, froth until the volume almost doubles and for a latte, froth until the milk increases in volume 1 1⁄2 times. If the pressure from the wand drops, increases the heat source.
7. Continue to heat the milk until the base of the jug becomes hot to touch, then remove the steam wand from the jug. Be careful not to overheat and burn the milk. If you are using a thermometer, the ideal temperature for heating milk is 60-70 degrees. Producing quality frothed milk is fun and may require a little practice.
8. Close the steam valve and turn off the heat source. Clean the steam wand by flushing steam through the wand and wipe the tip to remove any residue. It is very important to ensure the steam wand is cleaned properly to prevent bacteria from growing. Do not attempt to remove the steam tip.
9. It can help to fill a jug with water and run the steam wand as if you were frothing milk to ensure all milk residue is removed.
10. Add hot, frothed milk to your espresso and enjoy!

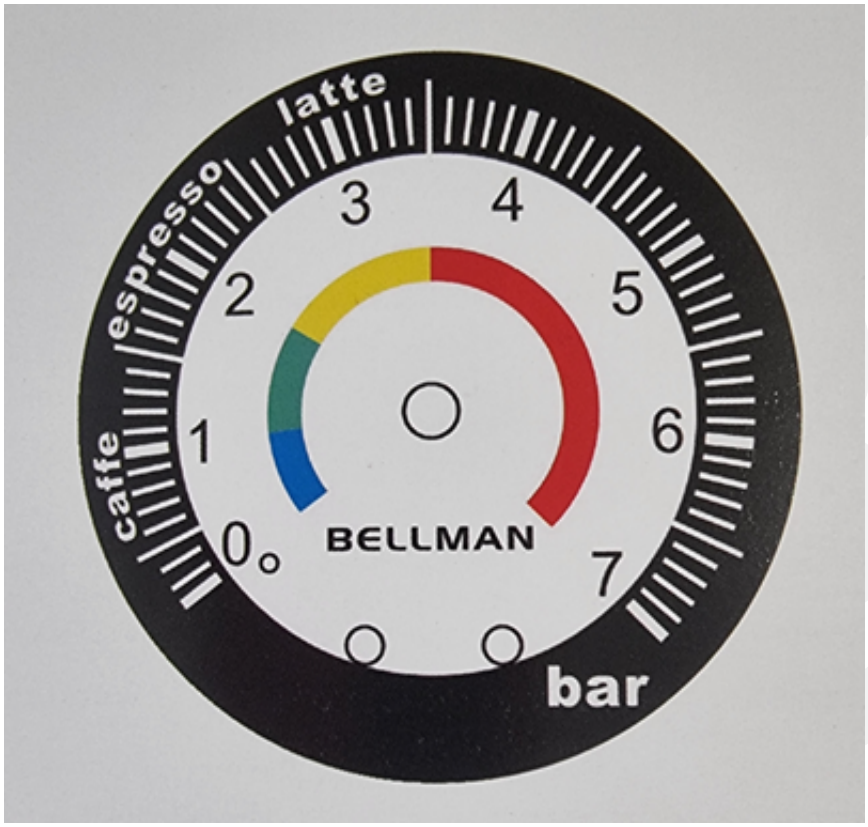
D) Additional Notes & Tips

For best results, use coffee beans that are freshly roasted and grind coffee beans immediately before making coffee. We recommend using dark roasted coffee beans that will provide a rich, full-bodied espresso. The beans should be ground medium/fine with a consistency like white sugar. The correct grind size is when the individual coffee grounds are just larger than the small holes in the filter basket.

The CX-25 series units can be used to froth milk for hot chocolates and other beverages without having to make coffee with the unit. Simply fill the machine at least one third (1/3) full of water and follow the Milk Steaming and Frothing Guide above.

Only ever use ground coffee and water in the unit. Regular cleaning immediately after use will prolong the life of the unit and ensure best results every time.

Please keep these instructions in a safe place and refer to them regularly.



Warranty and how to use the product

Products are covered by the standard statutory warranty period. This warranty is non-transferable and financial compensation in cash is not possible. The warranty does not apply to products that have been used in a manner other than that specified in these instructions for use.

The warranty also does not cover:

- Damage resulting from improper use, neglect of care, or any other use for purposes not listed in this manual.
- Damage to appearance, damage caused by corrosion or gradual wear and tear.

Any intervention or repair by unauthorized persons results in the voiding of the product warranty.

Seller and importer: NajTrade s.r.o., Húskova 31, 04023 Košice, IČO: 50590502.