



coffee machines

You don't need your local café for perfect coffee.

Now you can enjoy the satisfying, rich flavours of fresh gourmet coffee at the push of a button. From the kick-start of a morning espresso, to a relaxing tall latte for long evenings, it's all right there at your fingertips.



get creative with coffee

Our CM300SA coffee machine creates the perfect espresso. But it doesn't stop there. Use your imagination to create delicious hot drinks and desserts – get your creativity flowing...



Espresso Macchiato

Espresso "macchiato" literally means espresso coffee "stained" with milk. This is the miniature version of the classic cappuccino. Prepare a normal espresso in a small cup and add a teaspoon of steam heated milk to float on top.



The Original Italian Cappuccino

Add steam heated milk to a normal espresso prepared in a large cup. The delicate flavour of the coffee and the frothy topping make this Italy's favourite breakfast drink. It is usually served with a sprinkling of cocoa on top.



Cappuccino Viennese-style

A cappuccino with a difference, made according to a centuries-old Austrian recipe. Prepare an espresso and add hot milk and whipped cream, then garnish with chocolate flakes.



Shakerato

This frothy, refreshing drink is perfect on a hot day. Prepare a normal espresso, add sugar and shake it up with ice in a Boston shaker.



Affogato

This is the most simple yet most impressive recipe. Place a ball of vanilla ice cream or a shot of baileys in the bottom of an espresso cup, pour a double or single espresso over the top and serve immediately.



Espresso Corretto

Delicious with milk or cream, espresso is also the perfect partner for liquor. Traditionally combined with grappa, the espresso can also be corrected with cognac, whiskey, bitters or sambuca. Only one rule should be observed; don't overdo the alcohol – it may "drown" the espresso.



Simple Tiramisu

Perfect for individual portions. Soak sponge fingers in a mix of espresso and Tia Maria (equal measures) until soft. Mix together equal measures of mascarpone cheese and ready-made fresh custard, then add grated plain chocolate to taste.

Present in small bowls with alternating layers of sponge fingers and the custard mix, with a final layer of custard mix on top. Then finish with a dusting of drinking chocolate and plain chocolate curls.

Caple recommends

Illy whole bean espresso coffee – the perfect choice for the coffee connoisseur. Available at most supermarkets, in medium roast, dark roast and decaffeinated.



the Caple coffee machine

If you're someone who appreciates the finer points of coffee, a Caple professional quality CM300SA coffee machine will produce the impeccably brewed cup you're looking for.

So why is it so good? The CM300SA is top of its class – manufactured entirely from metal components with a large copper boiler, its robust build will provide years of satisfaction. Steam and coffee are made and controlled separately, which is rare in a domestic appliance. You can grind your own coffee beans for a really fresh-brewed cup, or use pre-ground coffee or coffee pods. And because it's semi automatic, you can personalise your coffee maker to create smooth drinks that are just to your liking.

Bean grinder

The CM300SA grinds your beans automatically from the coffee bean container at the push of a button. You can adjust how fine the coffee beans are ground and for how long, depending on the drink you're making. For an espresso you want finely ground beans that compact more in the filter, giving a longer infusion time. An espresso also needs to be dispensed slowly for the fuller flavour. With an Americano, it's the other way around.



Features



Frothing nozzle

The steam nozzle foams milk for a variety of warm drinks. (1)

Dispensing nozzles

Double or single nozzles can be fitted for dispensing one or two drinks at a time. Filter options are provided to suit the amount of coffee in use. The amount of water dispensed can be adjusted too, depending on the size of cup. (2)

Water tank

The easy fill water tank means no need to plumb in. It also means that the quality of your coffee is not dependent on the quality of your home water supply. Use filtered or bottled mineral water for an improved taste. (3)

Accessory drawer

The pull-out drawer stores handy accessories with a waste ground coffee compartment. (4)



Coffee machine CM300SA

General features

- Built-in
- Stainless steel
- Semi-automatic
- Settings can be adjusted for making various drinks such as coffee, espresso, latte or cappuccino
- Coffee bean grinder
- Coffee grinder adjustment to modify how fine the coffee beans are ground
- Coffee grind time adjustment to modify how long the coffee beans are ground for
- Drink volume adjustment to modify the amount of coffee dispensed
- Single or double drink dispensing nozzle
- Steam nozzle to heat and froth milk
- 2.3 Litre water tank
- Drip tray
- Used coffee ground bin and accessories drawer
- White LED lighting

Accessories

- Filter holder
- Double and single filters
- Double and single dispensing nozzles
- Tamper
- Coffee scoop
- Cleaning brush
- Filter removal tool
- Grinder adjustment key
- Electrical connection
- Rated load 1.35kW
- Fuse rating 13A