



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

ESPRESSO MACHINE PLUS MULTI-CAPSULE™ HANDLE

Instruction & Recipe Booklet

Please read these instructions carefully and retain for future reference



Contents

Sunbeam's Safety Precautions	1
Features of your Café Series® Espresso Machine	2
Preparing your espresso machine for the first time	8
Using your espresso machine - Ground coffee	9
Inserting a capsule adaptor	12
Using your espresso machine - Capsule	13
Guide to milk texturing	14
Advanced Programming	15
Care and cleaning	20
Coffee thermoblock cleaning cycle	22
Descaling Cycle for both the Coffee and Steam Thermoblocks	23
Disclaimer	24

Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM ESPRESSO MACHINE

- Always place the unit on a flat, level surface.
- Do not operate without water in reservoir. Fill reservoir with only clean and cold water. Observe the maximum filling volume is 3 litres.
- Do not remove the filter handle during the espresso pour or water flow as the unit is under pressure. Removing the filter handle during either of these operations can lead to a scalding or injury.
- The steam wand and hot water tap become very hot during texturing milk and water flow. This may cause burns in case of contact, therefore avoid any

direct contact with the steam wand or hot water tap.

- Always disconnect the plug from the power outlet prior to cleaning the espresso machine or if there is any problem during the coffee making process.
- Do not allow the power cord to come into contact with the hot parts of the espresso machine, including the cup warming plate, hot water tap and steam wand.
- Do not place hands directly under the steam, hot water or coffee pour as this can lead to a scalding or injury.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.

- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Features of your Café Series® Espresso Machine

Warming plate

The large warming plate effectively pre-warms cups helping to retain the essential characteristics true of espresso - sweet, rich tasting and aroma.

Steam control dial

Used to open and close the steam.

Temperature sensing steam wand

The temperature sensing steam wand ensures milk is textured to the correct temperature, as milk heated to the correct temperature enhances the sweetness and taste. Fitted with a dedicated thermoblock and pump, it provides an instant and constant supply of powerful dry steam for achieving silky, dense and rich milk. The commercial ball joint allows the steam wand to be moved into the ideal position.

Espresso gauge

The gauge measures the resistance to the espresso pour and at a glance, the coffee maker can gauge the quality of the espresso pour.

Commercial size group head

Commercial size sloping group handle with tamping pad

The sloping handle is designed for improved ergonomic use and when rested on the bench provides an even tamping surface, resulting in a better tasting espresso.

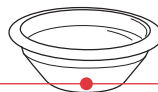
Removable drip tray and grill

The large capacity drip tray is lined with plastic, preventing staining from espresso oils, lightweight for easy removal and designed with no dirt traps for simple wipe down cleaning.

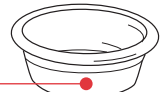
Accessories

All the essential accessories to make an authentic café-quality espresso.

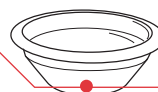
Single filter basket



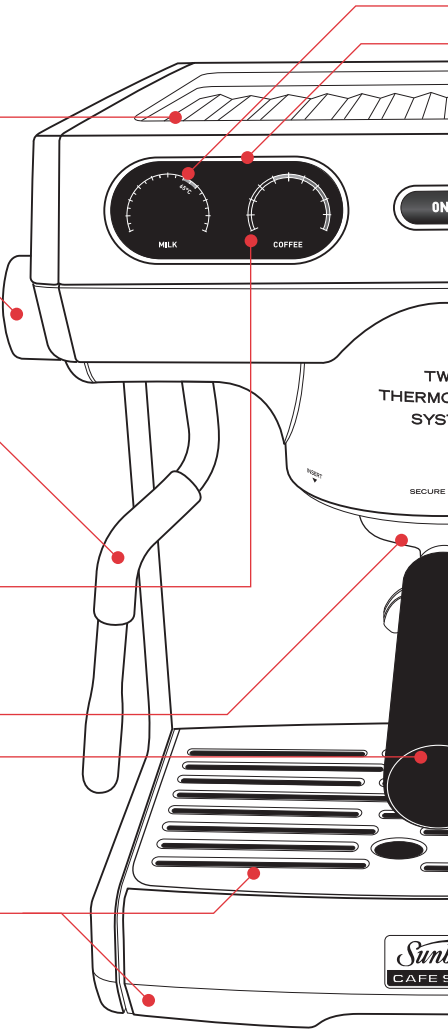
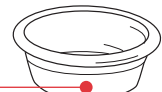
Double filter basket

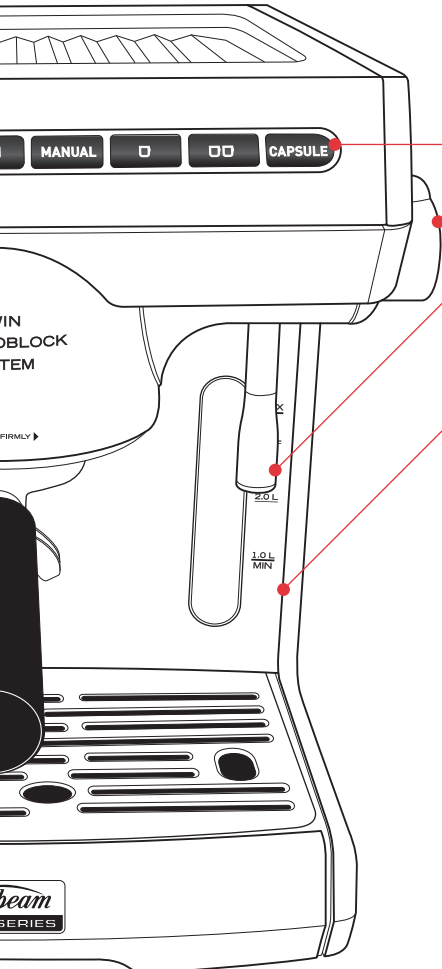


Single dual floor basket



Double dual floor basket





Milk temperature gauge

The gauge displays the temperature of the milk to help the espresso machine achieve the desired temperature every time.

Control board with dual gauges, low water indicator & large buttons

Slightly angled for easy viewing, the control board houses all the information the espresso machine needs to create a great tasting espresso.

Capsule Button

Use for single or long capsule espresso pours.

Hot water control dial

Used to open and close the hot water.

Hot water wand

Dispenses a controlled flow of hot water.

3 litre water reservoir

Removable 3 litre water reservoir is fitted with an anti-calc filter and can be filled from the top or is removable from behind.

FEATURES YOU CAN'T SEE

Twin pumps and Twin thermoblocks allow you to texture milk and brew espresso at the same time.

15 BAR Italian espresso pump fitted with a **pressure relief system**.

Twin thermoblocks with stainless steel tubing.

PID technology controls water temperature precisely for both espresso and steam functions.

Pre-infusion; 3 programs to choose from.

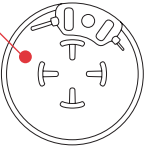
Brass collar is durable and ideal for frequent use.

Advanced Programming to adjust pump and temperature settings for optimal steam and brewing performance.

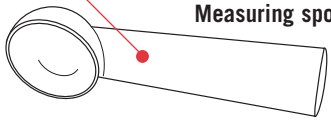
Stainless steel and die-cast metal design

Power saving mode

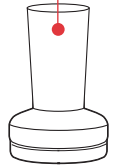
Cleaning disc



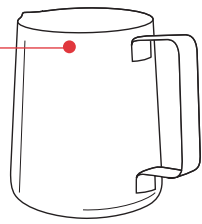
Measuring spoon



Tamp



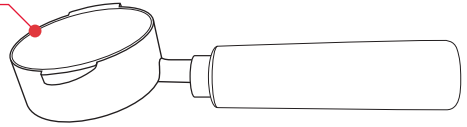
600ml jug



Features of your Café Series® Espresso Machine continued

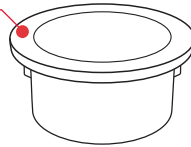
Group Handle for Capsule Adaptors

Designed to be used with Capsule Adaptors.



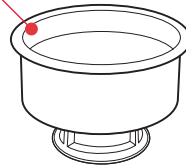
Capsule Adaptor Base

Controls the pressure through the capsule.



Capsule Adaptor Top

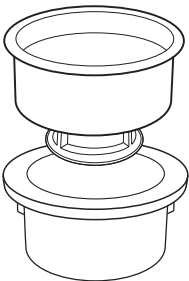
Holds your capsule in place.



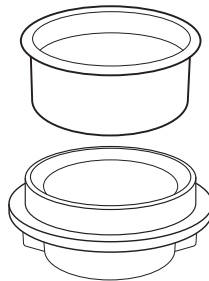
Freedom to choose from three Capsule Systems.

- The group handle for capsule adaptors is designed to be used with three different capsule systems.

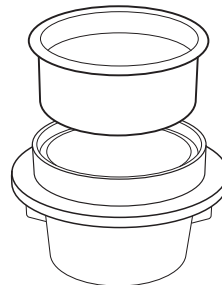
Colour Guide for Capsules



Nespresso* = Black



Lavazza A Modo Mio * = Brown



Caffitaly* = Red

IMPORTANT: The capsule base and top must be the same colour.

If you use different colours the machine will not work.

*Capsule trade marks are owned by third parties & are not related to Sunbeam.
(See page 26 for full Trade marks Disclaimer)

Features of your Café Series® Espresso Machine continued

Required Espresso Pressure

The 15 BAR Italian pump produces the required pressure for brewing espresso consistently. Fitted with a pressure relief system which ensures that any remaining pressure after the extraction, is released into the drip tray; allowing for quick, successive brews.

Espresso Temperature

Independent thermoblock heating systems are lined with stainless steel and fitted with PID technology. The PID (proportional integral derivative) technology controls the thermoblock to deliver precise water temperature, ensuring a consistent brew every time.

Twin Pumps & Twin Thermoblocks

True to commercial use, the unique twin pumps and twin thermoblocks allow the coffee maker to texture milk and pour an espresso simultaneously.

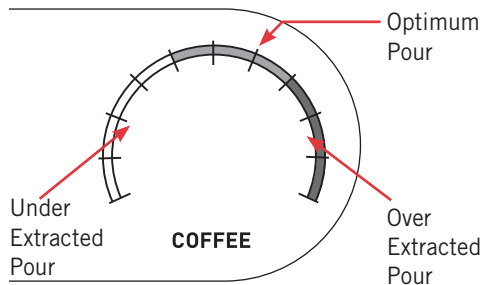
Espresso Gauge

The espresso gauge is an indicator of the quality of the espresso pour and should be used as a guide.

It measures the pressure or resistance created by water being pumped through the tamped coffee grinds in the group handle.

Whilst the needle is within the target area on the gauge it indicates that a quality serve of espresso has been made. This is indicated by a slow, but flowing pour of espresso with a consistency similar to that of dripping honey. The crema should be dark golden in colour.

Should the needle fail to reach the target area this is an indication that the serve of espresso is 'under-extracted'. This occurs when water passes too quickly through the tamped coffee grinds and is an indication that either the grind is too coarse (so the water flows straight through the grinds) or the filter basket has been under-dosed. The pour is quick and light in colour and the resulting crema is thin with a creamy light brown colour.



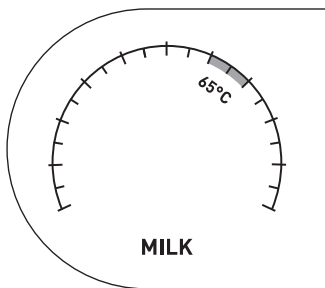
When the needle goes beyond the target area it is an indication that the serve of espresso is 'over-extracted'. This occurs when the water passes very slowly through the tamped coffee grinds and is an indication that either the grind is too fine (so that it is difficult for the water to pass through) or the filter basket has been over-dosed. In this situation the hot water is in contact with the coffee grinds for too long thus creating a burnt and bitter tasting espresso. This is characterised by the espresso only slowly dripping during the entire pour and the crema is very dark.

Features of your Café Series® Espresso Machine continued

Milk Temperature Gauge

The 4 BAR steam pump produces instant, constant steam pressure for texturing milk. An important factor when creating milk foam is temperature. The steam wand integrates a temperature sensing device that relays the temperature of the milk during texturing to the milk temperature gauge on the control board.

As most coffees are milk based, this highlights the importance of getting the milk right. The end product should be smooth, velvety with none or barely visible bubbles. Milk textured to the optimum temperature improves and sweetens the taste.



Commercial Size Group Head & Group Handle

The group head, group handle and filters are designed to commercial specifications using brass and stainless steel components. These elements help contribute to the preparation of an espresso serve, as it allows the coffee maker to pack the necessary amount of coffee grinds, which then expand firmly and evenly onto the shower screen.

The sloping group handle gives the coffee maker a more ergonomic action when attaching and removing the handle from the group head. Also when rested on the bench the filter basket sits level, this results in a more even tamp ensuring an even extraction. The under-side of the basket has a tamping pad so you can position the group handle on the side of the bench which prevents scratches on your bench top whilst ensuring the basket remains level.

Single Floor Filters

These are the most common style of filters. The smaller filter is used for a single cup of coffee, and the larger double filter is used for two cups of coffee, or one single 'double strength' cup of coffee.

Dual Floor Filters

These filters have 2 floors. They are designed for use with preground coffee. This coffee is too coarse for use in the single floor baskets. Dual floor baskets are designed to compensate for this by slowing the flow of espresso creating a subtle aeration to ensure a golden crema. Although designed for use with preground coffee, dual floor filter baskets can also be used with all ground coffee.

Features of your Café Series® Espresso Machine continued

Control Board

Slightly angled for easy viewing, the control board communicates the essential information you need to create a great tasting coffee. Use the 'CAPSULE' button for capsule based coffee. Use the 'single' or 'double' cup for ground coffee bean based coffee.

Pre-Infusion

There are 3 programmable pre-infusion settings to help achieve the perfect extraction.

Pre-infusion is programmed into the MANUAL, 1 CUP and 2 CUP espresso operations.

1. **Constant** - delivers a constant water flow from start to finish.
2. **Progressive** - small amounts of water are released onto the tamped coffee prior to a steady water flow.
2. **Infusion** - small amount of water is released onto the tamped coffee, then there is a short infusion time before a steady flow of water is released.

Note: Pre-infusion is not activated when the capsule button is pressed.

Anti-Calc Filter

An Anti-Calc water filter reduces impurities that taint the flavour and odour of the water, improving the taste and aroma of the espresso brewed. Additionally, scale build up is slowed reducing the frequency of cleaning required.

The Anti-Calc water filter fitted inside the 3 litre water reservoir has a 12 month life for domestic use and a 3 month life for commercial use.

Note: Contact Sunbeam on 1300 881 861 for replacement filters (Part code: EM69101).

Note: The espresso machine can operate normally without the filter and is easily removed by gently pulling it out.

Preparing your espresso machine for the first time

- Ensure the espresso machine is always positioned onto a dry, stable bench top.
 - Ensure all packaging has been removed from the espresso machine and the drip tray with grill is in place.
 - Fill the espresso machine with water;
 1. Simply lift the lid of the water reservoir at the top of the espresso machine and using a jug, fill with fresh cold water or filtered water.
 2. Alternatively slide out the water reservoir from the back of the espresso machine and fill with fresh cold water or filtered water. Then replace the water reservoir, ensuring it is firmly in place.
 - Insert the power cord into a 230-240V AC power outlet and switch the power on.
 - **Power**

Note: Before turning on the espresso machine ensure the steam and hot water control dials are in the OFF position.
 - Press the POWER button once to turn the espresso machine on. The machine will beep once and the power button will flash to indicate that your machine is on and is heating up.
 - When the white light on the POWER button stops flashing and turns to a constant white light this indicates that the espresso machine is now at temperature and is in READY MODE.
 - At this point glasses and cups can be placed on the warming plate for pre-heating.
 - Fit the group handle with either the single or double filter basket and secure to the group head on the espresso machine.
 - Place a sufficiently large container under both pour spouts and press the MANUAL button. Water will start to run through.
- Note:** As a safety mechanism the espresso machine is programmed to automatically stop the water flow after 240mls, therefore you will need to press the MANUAL button again to restart the water flow.
- Continue to allow the water to run through until the water reservoir is empty. This can also be done by turning the hot water knob to ON position.

Using your espresso machine - Ground coffee

Power

Note: Before turning on the espresso machine ensure the steam and hot water control dials are in the OFF position.

Press the POWER button once to turn the espresso machine on. The machine will beep once and the power button will flash to indicate that your machine is on and is heating up.

When the machine has reached READY MODE, the power button will stop flashing and the POWER, MANUAL, 1 & 2 CUP buttons will illuminate white. The espresso machine is now ready to use.

Power Saving Mode

After 1 hour of non-use the espresso machine will automatically switch to POWER SAVING MODE. Once the espresso machine is in POWER SAVING MODE all the lights on the buttons will dim. While in POWER SAVING MODE the espresso machine powers down to 75% of power. After a further 4 hours of non-use the espresso machine will beep once and then turn off.

To bring the espresso machine out of POWER SAVING MODE simply press any of the buttons on the control board.

Pre-heating Glasses

Pre-heat glasses and cups by filling them with hot water as this will assist to preserve the crema of the espresso and also help maintain the temperature of the espresso. Just prior to making your espresso, glasses and cups can be pre-heated using the hot water feature on your espresso machine. Otherwise glasses and cups can be stored on the warming tray of the espresso machine; this will also assist in pre-heating.

Pre-heating the Group Handle and Filter baskets

This is important especially for the first coffee being made, as a cold group handle

can significantly decrease the temperature of the water at the point of extraction. This in turn will alter the quality and characteristics of the resulting espresso extraction.

An easy way to pre-heat the group handle and filter basket is to fit the group handle with a filter basket and hold under the group head. Press the MANUAL button and allow the hot water to flow over the group handle. Rotate the group handle so both the underside of the group handle and the filter basket is preheated. You may need to press the MANUAL button again to ensure the group handle and filter basket is properly pre-heated.

Dry the filter basket before filling with coffee.

Dosing and Tamping

- Dry wipe the basket.
- Grind evenly and directly into the centre of the filter basket.
- Fill the filter basket with ground coffee to the rim.
- Using the tamper, tamp straight down, this is going to create more space for some more coffee.
- Grind more coffee to a similar level in the filter basket. Use the tamp, and tamp firmly straight downwards until there is about a 5-10mm space between the tamped grounds and the top of the filter basket.
- Brush any loose coffee off the rim of the basket into the centre and tamp down again, this time twist the tamper to seal the top of the coffee.
- Wipe the rim of the filter basket free of any loose coffee grinds and use immediately.

Using Manual Operation

Use MANUAL with ground coffee, not with capsules. The MANUAL button gives the

Using your espresso machine continued

user complete control over the length of the espresso pour.

To use this operation press the MANUAL button once to start the espresso pour. The pour will start with the pre-infusion and then the espresso pour will follow.

Press the MANUAL button again to stop the espresso pour.

Note: When using the MANUAL operation, the lights on the 1 & 2 cup buttons will go off and the lights on the POWER and MANUAL buttons will remain on.

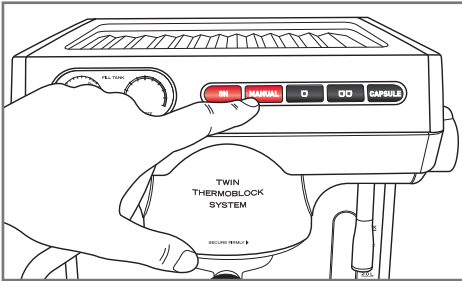


Figure 1

1 Cup Espresso Pour

Use with ground coffee, not with capsules. The 1 CUP function removes the guess work and is programmed to pour 30mls of espresso.

Tip: We recommend using the 1 CUP basket when using the programmed 1 CUP function.

To use this operation press the 1 CUP button once to start the espresso pour. The pour will start with the pre-infusion and then the espresso pour will follow.

The espresso pour will stop after the 1 CUP volume has been extracted.

Note: When using the 1 CUP function, the lights on the MANUAL and 2 CUP buttons will go off and the lights on the POWER and 1 CUP buttons will remain on.

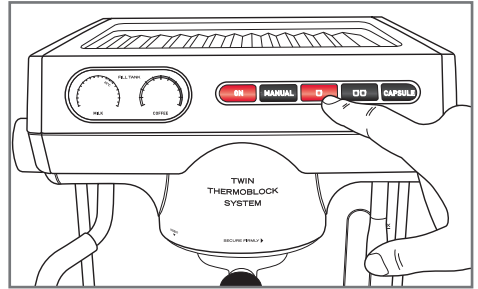


Figure 2

Note: When using the 1 CUP function the coffee maker can stop the espresso pour at any time by pressing the MANUAL, 1 or 2 CUP buttons.

2 Cup Espresso Pour

Use with ground coffee, not with capsules. The 2 CUP function removes the guess work and is programmed to pour 60mls of espresso. This can be used for 2 cups of coffee (place 2 cups under the group handle) or for one strong (double) cup of coffee.

Tip: We recommend using the 2 CUP basket when using the programmed 2 CUP function.

To use this operation press the 2 CUP button once to start the espresso pour. The pour will start with the pre-infusion and then the espresso pour will follow.

The espresso pour will stop after the 2 CUP volume has been extracted.

Note: When using the 2 CUP function, the lights on the MANUAL and 1 CUP buttons will go off and the lights on the POWER and 2 CUP buttons will remain on.

Note: When using the 2 CUP function, you can stop the espresso pour at any time by pressing the MANUAL, 1 or 2 CUP buttons.

The Espresso Pour Tips

Great coffees start with freshly roasted beans that will deliver a sweet espresso that will be rich in texture, body and aroma. Controlling each part of the coffee making process is the real secret.

- Never extract any more than 30mls of espresso.
- Always purge water from the group head before locking in the group handle with coffee, this will dislodge any ground coffee residue from the group head.

The way the espresso pours will tell you everything. What you are looking for is;

1. Infusion time; when pressurised water is being forced through the ground coffee.
2. Colour of the espresso; should be dark brown.
3. Resistance; looking for a thickness, or a nice oozy like dripping honey, with resistance at about 2/3 from the spouts to the bottom of the cup. It's going to fall and pull back up.
4. Even extraction; not extremely tight at the beginning or pouring excessively fast at the end.
5. Look for colour change; when the espresso changes from a dark brown to a creamy or light colour the sweetest flavours and oils have been extracted and this usually happens around the 25-30ml mark, after which the espresso pour is finished.

Steam

To activate the steam, turn the steam dial on by turning anti-clockwise. This will open the steam function with an instant and constant supply of powerful steam for texturing milk.

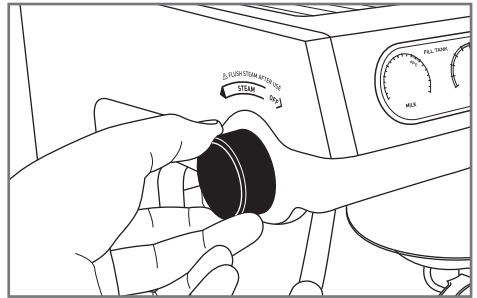


Figure 3

To turn the steam off, turn the steam dial to the OFF position.

Tip: To ensure optimum steam performance we recommend that at the end of texturing milk, wipe the tip of the steam wand clean of any milk residue.

Hot Water

To activate the hot water function, turn the hot water dial on by turning anti-clockwise. This will dispense an instant flow of hot water.

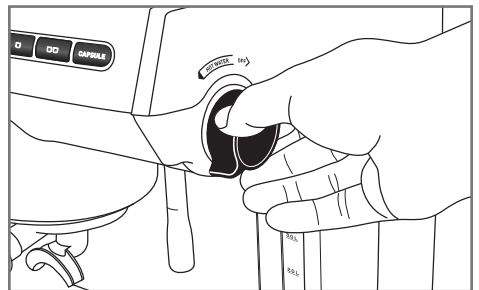


Figure 4

Tip: This feature is ideal for pre-warming cups/glasses or for making a Long Black.

Inserting a capsule adaptor

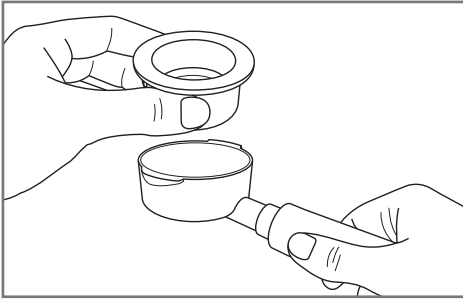


Figure 1

1. Choose a Capsule adaptor base which matches your capsule brand, eg. Black = Nespresso. Insert the base into the group handle. Ensure the bayonets on the underside of the base, are inserted into the slots on the handle. Ensure the adaptor base sits flush in the group handle.

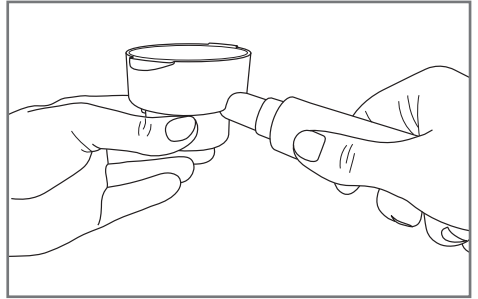


Figure 2

2. When the base is flush in the group handle, turn capsule adaptor base about 30° so it does not fall out. This will make it easier when you're knocking out the used capsules, after you've made your coffee.

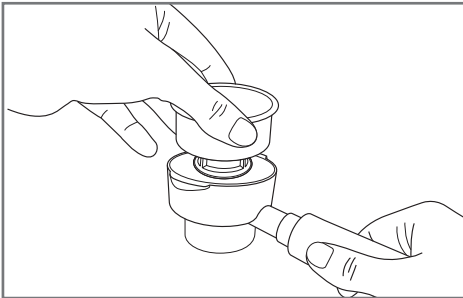


Figure 3

3. Insert your corresponding coffee capsule into Capsule base. Then take capsule top and place on top. Using both thumbs, press down on capsule adaptor top until it pierces the capsule. **The capsule must be pierced prior to inserting into the espresso machine.**

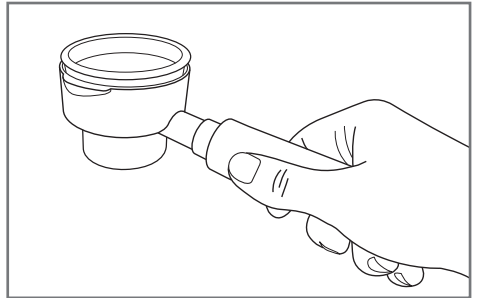


Figure 4

4. Your capsule handle is now ready to be inserted into the machine group handle.

IMPORTANT:

- The capsule adaptor base and top must be the same colour. If you use different colours the machine will not work.
- It is important the top spike/ spikes puncture the surface of the capsule, otherwise there will be no coffee pour.

Note: The spikes in the adaptors are sharp.

*Capsule trade marks are owned by third parties & are not related to Sunbeam.
(See page 26 for full Trade marks Disclaimer)

Using your espresso machine - Capsule

Single Capsule Espresso Pour

The capsule function removes the guess work and is programmed to pour about 30 to 40mls of coffee depending on which capsule is used.

Tip: We recommend using the Capsule button for all capsules.

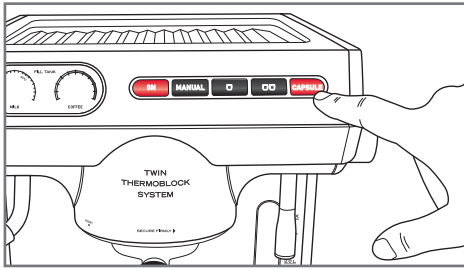


Figure 1

Press the Capsule button ONCE to start the capsule espresso pour. The pour will start and then the espresso pour will follow.

The espresso pour will stop after approximately 30ml volume has been extracted.

Note: When using the capsule function, the lights on the MANUAL and 2 CUP buttons will go off and the lights on the POWER and 1 CUP buttons will remain on.

Note: When using the capsule function, you can stop the espresso pour at any time by pressing the Capsule button again.

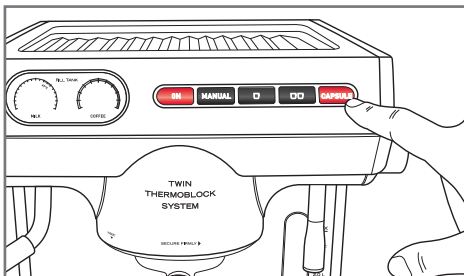


Figure 2

Long Capsule Espresso Pour

The long capsule espresso function removes the guess work and is programmed to pour about 110mls of coffee. This function is currently recommended for Nespresso Lungo.

To use this function press the CAPSULE button TWICE within 0.5 seconds.

The espresso pour will stop after 110mls has been extracted.

Note: When using the Long Capsule function, you can stop the espresso pour at any time by pressing the MANUAL, 1 or 2 CUP buttons.

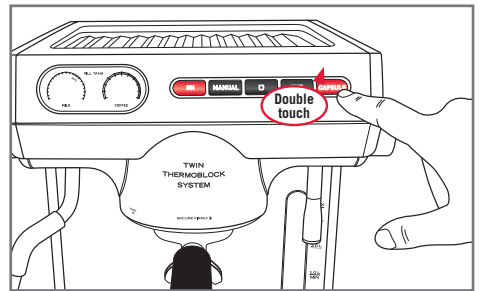


Figure 3

Note: Long Capsule function should only be used with capsules designed for a long extraction. Using this function with standard capsules will result in a weak and bitter coffee.

Guide to milk texturing

What you want to achieve is silky thick rich milk that has been heated to between 60-65°C.

The steam coming out of the machine will only heat the milk, it is up to the coffee maker to aerate the milk in a way that allows the creation of beautifully textured micro foam and it's all about the positioning of the steam tip and how you move the jug.

Using the Temperature Sensing Steam Wand

1. Firstly always start with fresh cold milk from the fridge and a clean jug.
 2. ½ fill the jug with milk. You need to use a minimum of 200ml for best use with the wand.
- Note:** The temperature sensing device is found on the rear of the steam wand tip.
3. Purge the steam wand.
 4. Insert the tip of the steam wand into the milk ensuring that the temperature sensing device is immersed in the milk.
Please note: If the temperature sensing device is not immersed in the milk, the temperature reading will not be accurate.
 5. Activate the steam function on the espresso machine.
 6. Rest the spout of the milk jug up against the steam wand. Position the steam tip just under the surface of the milk and just off centre. **Remember** the temperature sensing device must be immersed in the milk to read the milk temperature.
 7. Continue to texture the milk.
 8. Gently lower the jug slowly to create the amount of desired foam for the style of coffee you are creating. **Remembering** that if you are using the temperature sensing feature; ensure the temperature sensing device is immersed in the milk.

9. The more control you have during this stage of the milk texturing process the denser and smoother the foam.
 10. Now listen for the hissing sound. This is an indicator that you're drawing air into the milk in a controlled fashion.
 11. After you have created the amount of foam you need for the style of drink you're making keep the jug steady and allow the milk to come up to temperature.
 12. Remember this process is about keeping the milk spinning and maintaining the same position from where you started.
 13. When the milk reaches the desired temperature, turn the steam off. We recommend 65°C for sweet tasting milk.
 14. Remove the jug from the wand, wipe the steam wand with a clean damp cloth and give it a quick burst of steam to remove any milk that has been sucked up the steam wand.
 15. If you have any large surface bubbles, gently tap the jug on the bench to collapse these.
 16. Roll the jug to keep the milk and foam together.
 17. Take your glass or cup of espresso and rest the pouring spout against the rim of the cup and pour in one steady motion.
- Remember practice makes perfect!

Advanced Programming

Programming

1 Cup Volume

PREPARE the 1 cup filter with coffee and tamp.

PLACE a cup under the espresso pour spouts.

PRESS and HOLD the 1 CUP button for over 1.5 seconds.

Press the 1 CUP button again once the desired volume of espresso has been extracted.

The espresso machine will beep twice to indicate the new program for the 1 CUP operation has been set.

2 Cup Volume

PREPARE the 2 cup filter with coffee and tamp.

PLACE 2 cups under the espresso pour spouts.

PRESS and HOLD the 2 CUP button for over 1.5 seconds.

The LED will flash and the pour will start immediately.

Press the 2 CUP button again once the desired volume of espresso has been extracted.

The espresso machine will beep twice to indicate the new program for 2 CUP operation has been set.

Pre-infusion Programming

There are 3 programmable pre-infusion settings to help achieve the perfect extraction;

Infusion; a small amount of water is released onto the tamped coffee, and then there is a short infusion time before a steady flow of water is released. Your espresso machine comes with this selection as a factory setting.

Constant; delivers a constant water flow from start to finish.

Progressive; small amounts of water are released onto the tamped coffee prior to a steady water flow.

1. Ensure the espresso machine is plugged in and switched on at the power outlet.

Note: DO NOT press the POWER button on the espresso machine.

2. PRESS and hold down both the MANUAL and 1 CUP buttons.

3. While still holding down the MANUAL and 1 CUP buttons briefly PRESS and RELEASE the POWER button and then release both the MANUAL and 1 CUP buttons.

To indicate you have activated the programmability of the pre-infusion selections, a light on one of the buttons will illuminate;

1 CUP = Infusion (Factory setting)

2 CUP = Progressive Pre-infusion

MANUAL = Constant Pre-infusion

This light will remain on for up to 5 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.

Advanced Programming continued

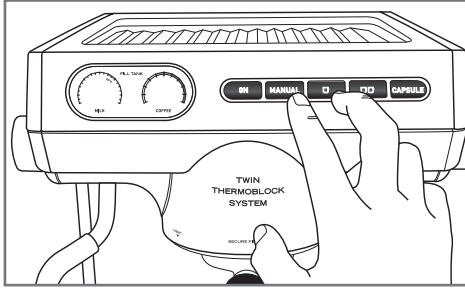


Figure 1

4. PRESS and RELEASE one of the buttons below depending on the required Pre-infusion setting;

Constant = PRESS the MANUAL button

Infusion = PRESS the 1 CUP button

Progressive = PRESS the 2 CUP button

When the new pre-infusion program has been selected the espresso machine will beep twice.

5. The espresso machine will then automatically power on.

Espresso Thermoblock Temperature

The temperature of the thermoblock has been calibrated to 92°C. However the coffee maker can adjust the temperature of the espresso thermoblock in increments of 2°C up and down, should it be desired.

1. Ensure the espresso machine is plugged in and switched on at the power outlet.

Note: DO NOT press the POWER button on the espresso machine.

2. PRESS and hold down the 1 CUP button.

3. While still holding down the 1 CUP button briefly PRESS and RELEASE the POWER button and then release the 1 CUP button.

To indicate you have activated the programmability of the espresso thermoblock temperature, a light on one of the buttons will illuminate;

1 CUP = Factory setting

2 CUP = +2°C

CAPSULE = +4°C

MANUAL = -2°C

POWER = -4°C

This light will remain on for up to 5 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.



Advanced Programming continued

4. PRESS and RELEASE one of the buttons below depending on the required steam pump rate;

+2°C = PRESS the 2 CUP button

+4°C = PRESS the CAPSULE button

-2°C = PRESS the MANUAL button

-4°C = PRESS the POWER button

When the new temperature setting has been selected the espresso machine will beep twice.

5. The espresso machine will then automatically power on.

Steam Thermoblock Temperature

The temperature of the steam thermoblock has been calibrated to deliver a powerful, constant supply of dry steam for texturing milk. The temperature of the steam can be modified in increments of 5°C up and down should it be desired.

1. Ensure the espresso machine is plugged in and switched on at the power outlet.

Note: DO NOT press the POWER button on the espresso machine.

2. PRESS and hold down the 2 CUP button.

3. While still holding down the 2 CUP button briefly PRESS and RELEASE the POWER button and then release the 2 CUP button.

To indicate you have activated the programmability of the steam thermoblock temperature, a light on one of the buttons will illuminate;

1 CUP = 0°C

2 CUP = +5°C

CAPSULE = +10°C (Factory setting)

MANUAL = -5°C

POWER = -10°C

This light will remain on for up to 5 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.



4. PRESS and RELEASE one of the buttons below depending on the required temperature adjustment;

+5°C = PRESS the 2 CUP button

+10°C = PRESS the CAPSULE button

-5°C = PRESS the MANUAL button

-10°C = PRESS the POWER button

When the new temperature setting has been selected the espresso machine will beep twice.

5. The espresso machine will then automatically power on.

Steam Pump Rate

The steam pump rate of this espresso has been set at 0.3 seconds on and 0.5 seconds off. Modifying the steam pump rate enables you to make the steam wetter or dryer and aids in the delivery of a powerful, constant, dry steam – ideal for texturing milk. The steam pump rate (off time) can be modified in increments of plus or minus 0.1 seconds should it be desired.

1. Ensure the espresso machine is plugged in and switched on at the power outlet.

Note: DO NOT press the POWER button on the espresso machine.

2. PRESS and hold down the CAPSULE button.

3. While still holding down the CAPSULE button briefly PRESS and RELEASE the POWER button and then release the

Advanced Programming continued

CAPSULE button.

To indicate you have activated the programmability of the steam pump rate, a light on one of the buttons will illuminate;

1 CUP = Factory setting

2 CUP = -0.1 sec off

CAPSULE = -0.2 sec off

MANUAL = +0.1 sec off

POWER = +0.2 sec off

This light will remain on for up to 5 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.



4. PRESS and RELEASE one of the buttons below depending on the required steam pump rate;

-0.1 sec = PRESS the 2 CUP button (delivers a wet steam)

-0.2 sec = PRESS the CAPSULE button (delivers a wetter steam)

+0.1 sec = PRESS the MANUAL button (delivers a dry steam)

+0.2 sec = PRESS the POWER button (delivers a dryer steam)

When the new pump rate setting has been selected the espresso machine will beep twice.

5. The espresso machine will then automatically power on.

Resetting the Factory Settings

To revert back to the espresso machines factory settings;

1. Ensure the espresso machine is plugged in and switched on at the power outlet.

Note: DO NOT press the POWER button on the espresso machine.

2. PRESS and HOLD DOWN the MANUAL button.

3. While still holding down the MANUAL button, briefly PRESS and RELEASE the POWER button and then release the MANUAL button.

4. 4 beeps will sound and the machine will power on.

Power Saving Mode

After 1 hour of non-use the espresso machine will automatically switch to power saving mode. Once the espresso machine is in power saving mode all the lights on the buttons will dim. While in power saving mode the espresso machine powers down to 75% of power. After a further 4 hours of non-use the espresso machine will beep once and then turn off.

The time of inactivity before the espresso machine enters into power saving mode can be adjusted if so desired;

1. Ensure the espresso machine is plugged in and switched on at the power outlet.

Note: DO NOT press the POWER button on the espresso machine.

2. PRESS and HOLD DOWN the MANUAL and CAPSULE buttons.

3. While still holding down the MANUAL and CAPSULE buttons briefly PRESS and RELEASE the POWER button and then release both the MANUAL and CAPSULE buttons.

Advanced Programming continued

To indicate you have activated the programmability of the power saving mode, a light on one of the buttons will illuminate;

1 CUP = Power down after 1 hour of inactivity and then turn off after a further 4 hours of inactivity (Factory setting)

2 CUP = Turn off after 26 hours of inactivity

CAPSULE = Does not turn off

MANUAL = Turn off after 8 hours of inactivity

POWER = Turn off after 30 minutes of inactivity

This light will remain on for up to 5 seconds before automatically returning to factory settings if no action is taken. The espresso machine will then power on.

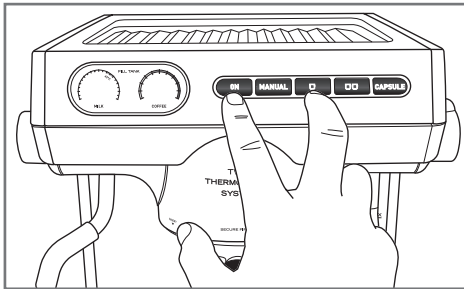


Figure 2

4. PRESS and RELEASE one of the buttons below depending on the power saving mode desired;

26 hours = PRESS the 2 CUP button

Does not turn off = PRESS the CAPSULE button

8 hours = PRESS the MANUAL button

30 minutes = PRESS the POWER button

When the new power saving mode setting has been selected the espresso machine will beep twice.

5. The espresso machine will then automatically power on.

Care and cleaning

The coffee making process involves extracting oils out of coffee grinds to make espresso coffee. Deposits of these oils build up over time and affect the taste of the coffee and operation of the espresso machine.

Regular cleaning to remove these oils is essential and will maintain the quality of the coffee the espresso machine produces and result in less maintenance being required. This is easy to do by following a few quick and easy cleaning steps after each coffee making session;

- ☑ Cycle water through the group head,
- ☑ Purge steam through the steam wand,
- ☑ Wipe the steam wand clean with a damp cloth immediately after use,
- ☑ Remove the filter basket from the filter handle and clean away any old coffee oils, and
- ☑ Empty the drip tray and rinse.

Important: Never wash any of the espresso machine parts or accessories in the dishwasher.

Drip tray and grill

Remove the grill and drip tray at regular intervals to empty. Clean with water and a little non-abrasive washing up liquid, rinse and dry.

Group head, group handle & filter baskets

The filter baskets and group handle should be rinsed with warm water after each use and then dried thoroughly.

To clean the group head of any old coffee grinds cycle water through and wipe the group head and around the inside rim with a damp cloth.

Should the holes in the filter baskets become clogged with coffee grinds use a fine bristled

brush to remove them. Also you can use the cleaning pin which is supplied with the espresso machine. The cleaning pin is attached to the inside of the top fill lid, located at the top of the espresso machine. The cleaning pin has two pins at either end - the shorter of the two is for cleaning out the holes in the filter basket.

Group head rubber seal

The group head seal is located on the underside of the group head and creates a seal against the filter handle during the espresso pour.

Note: During long periods of non-use we recommend that the filter handle not be left attached to the group head as this will reduce the life of the seal.

Over time the seal will lose its elasticity and require replacement, depending on use usually every 12 months. Signs that the seal is deteriorating are when the group handle cannot create the necessary seal and steam and or water escapes from around the group head during the espresso pour.

Note: Contact Sunbeam on 1300 881 861 should you think that the group head seal needs replacing. Please do not attempt to change the seal without first consulting Sunbeam.

Cup warming plate, hot water tap and exterior

Wipe over the unit with a damp cloth and wipe dry. Do not use abrasives or metal scourers as these will scratch the exterior surface.

Care and cleaning continued

Steam wand

Keeping the steam arm clean is essential to ensure maximum efficiency of the steam function. A build up of caramelised/dried milk on the steam wand will impair the steaming and texturing ability of the espresso machine.

Important: Wipe the steam wand clean with a damp cloth immediately after each use and purge a small amount of steam.

Should the milk dry/caramelize on the steam wand, simply wrap the wand with a clean damp cloth, turn the steam wand over the drip tray and turn the steam on for approximately 10 seconds. With the cloth still on the steam wand leave to soak for about 5 minutes and you will find that after this time the dry/caramelised milk will easily wipe away. Repeat process if still dirty.

Important: Never clean the steam wand with an abrasive pad as this will damage the steam wand.

Should the steam wand become blocked, supplied with the espresso machine is a cleaning pin. The cleaning pin is attached to the inside of the top fill lid, located at the top of the espresso machine. The cleaning pin has two pins at either end - the longer of the two is for cleaning the hole in the base of the steam nozzle. Should the steam wand remain blocked unscrew the steam nozzle from the steam wand. Clean the steam nozzle by once again using the cleaning pin then flush under running water.

Cleaning the Capsule Adaptors

Take care when cleaning the adaptors as the capsule spikes are sharp. Rinse with tap water and air dry.

Coffee thermoblock cleaning cycle

Deposits of coffee oils build up over time and affect the taste of the coffee and operation of the espresso machine. Therefore the group head will require regular cleaning. It is recommended that the group head is cleaned at a minimum every 3 months, this will vary depending on the frequency of use.

1. Remove the water reservoir and rinse clean. With fresh water completely fill and replace the reservoir.
2. Remove the cleaning disc which is inside of the top fill lid, located at the top of the espresso machine.
3. Fit the group handle with the double filter basket.
4. Position the cleaning disc into the double filter basket.
5. Place a Sunbeam Espresso Machine Cleaning Tablet (EM0020) into the filter basket that is now also fitted with the cleaning disc and secure the group handle to the group head.
6. Place a sufficiently large container under both pouring spouts.

Starting the cleaning cycle

7. Insert the power cord into a 230-240V AC power outlet and switch the power 'ON'.

Note: DO NOT press the POWER button on the espresso machine

8. Press and hold down the 1 CUP and 2 CUP buttons. While still holding down the 1 CUP and 2 CUP buttons briefly press and release the POWER button, then release the 1 CUP and 2 CUP buttons. The lights on the control panel will start to chase from left to right, indicating the machine is under cleaning mode.

Note: The lights on the control panel will continue to chase until the cleaning cycle is completed, this will take approximately 7 minutes.

Note: During the cleaning cycle all other espresso machine operations will be locked until the cleaning cycle is completed. Should the cleaning cycle be accidentally started it can be cancelled by switching the power 'OFF' at the power outlet, or by pressing the POWER button.

9. When the cleaning cycle is completed the lights on the control panel will stop chasing and the espresso machine will beep 4 times. Following this, the lights above the POWER, MANUAL, 1 CUP, 2 CUP and CAPSULE buttons will come on, signalling that the machine is ready to use.
10. Remove the container from under the pouring spouts and empty.
11. Remove the group handle from the group head.
12. Remove the cleaning disc from the group handle and return to the storage compartment.
13. Remove the double filter basket from the group handle and wash in warm soapy water. Rinse well and dry.
14. The espresso machine is now ready for use.

Descaling Cycle for both the Coffee and Steam Thermoblocks

Scale is a surface build up of minerals that naturally occur over time in all appliances that are involved with the heating of water. Therefore the espresso machine will require occasional descaling. It is recommended that the espresso machine is descaled every 4-6 months; this will vary depending on the frequency of use and water hardness.

1. Remove the water reservoir and rinse clean. Fill with fresh cold water and replace the reservoir.
2. Using a screwdriver unscrew the filter/shower screen from the underside of the group head and clean under running water.
3. Replace the filter/shower screen and screw in position.
4. Place a large container under the group head and also position the steam wand so water from both the group head and the steam wand will fall into the container.
5. Turn the steam dial to the ON position.

Important: The hot water dial must be closed during descaling.

6. Insert the power cord into a 230-240V AC power outlet and switch the power ON.

Note: DO NOT press the POWER button on the espresso machine. Therefore no lights will be illuminated on the espresso machine.

7. PRESS and HOLD DOWN both the 1 CUP and CAPSULE buttons. Then briefly PRESS and RELEASE the POWER button and then release both the 1 CUP and CAPSULE buttons. The lights on the control panel will start to chase from left to right.

One of two things will happen;

- a) If the espresso machine has been recently used, the temperature of the steam thermoblock may need to be cooled before the descaling cycle can start and so water will flow through the steam wand until the steam thermoblock has cooled to the appropriate temperature.
- b) OR if the espresso machine starts to beep and the 1 CUP LED is flashing it means it is ready to start the descaling cycle and you should continue to step 8.

8. Use one of the following;

- a) Sunbeam Espresso Machine Descaling Tablets (EM0010). Fill the water reservoir with 3 litres of warm water and place 3 descaling tablets into the reservoir. Once the tablets have dissolved replace the reservoir into position in the machine.
- b) Sunbeam Liquid Descaler. Fill the water reservoir with approximately 3 litres of water, add 2 capfuls of the Sunbeam Liquid Descaler and replace the reservoir into position in the machine.
- c) Vinegar Solution. Fill the water reservoir with approximately 3 litres of water, add 6 tablespoons of vinegar and replace the reservoir into position in the machine.

Important: Ensure the STEAM dial is still in the ON position.

9. Activate the descaling cycle by pressing the flashing 1 CUP button once.
10. The pumps for both STEAM and ESPRESSO will start to pump through the descaling solution for approximately 15 seconds.
11. Both pumps will stop and wait for approximately 1 minute to allow the descaling solution to take effect.

Descaling Cycle for both the Coffee and Steam Thermoblocks

12. The espresso machine will repeat the pumping and rest cycles for 13 times for both the STEAM and ESPRESSO thermoblocks. This will take approximately 17 minutes.
13. At the completion of the 14 cycles the espresso machine will start to beep and the 1 CUP button will flash.
14. Remove the water reservoir, empty and rinse thoroughly with cold water. Also empty the container under the group head and steam wand and place back into position.
15. Refill the water reservoir with clean, cold, fresh water and place back into the espresso machine.
16. Activate the descaling process by pressing the flashing 1 CUP button once.
17. The pumps for both the STEAM and ESPRESSO will start to pump clean water through for approximately 1-2 minutes. Once again the lights on the control panel will start to chase from left to right.
18. At the completion of the cycle the espresso machine will beep 4 times and will heat up till Standby Mode.
19. Ensure the steam knob is closed after the de-scaling cycle is completed, otherwise the machine will start steaming once it is powered up to ready mode.

Disclaimer

*Capsule trade marks are owned by third parties & are not related to Sunbeam

*Trade Marks Disclaimer:

Nespresso® is a registered trade mark of Soci t  Des Produits Nestle SA.

Caffitaly® is a registered trade mark of Caffitaly System S.p.A.

Lavazza A Modo Mio® is a registered trade mark of Luigi Lavazza S.p.A.

Products carrying these trade marks have no connection with Sunbeam Corporation Limited.

None of these trade mark owners have endorsed this Sunbeam machine, or its accessories, for use with their coffee capsules.

MULTI-CAPSULE is a trade mark of Sunbeam Corporation Limited.



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

12 Month Repair Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase due to faulty materials or manufacture, we will REPAIR it for you free of charge.

Should you experience any difficulties with your appliance, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to arrange for it to be repaired.

Your Sunbeam 12 Month REPAIR Guarantee naturally does not cover misuse or improper handling, and normal wear and tear. Similarly, your 12 Month REPAIR Guarantee does not cover freight or any other costs incurred in making a claim.

It will be at the discretion of Sunbeam whether to repair or replace any appliance that develops a malfunction during the REPAIR Guarantee period. Sunbeam is by no means obliged to replace any appliance if it can be repaired. If the appliance is irreparable due to any claimed defect caused by faulty workmanship or material, then Sunbeam will replace the appliance.

Prior to any repairs being undertaken, a purchase receipt must be provided as proof of purchase. Sunbeam will not be responsible for the cost of transport to and from any Sunbeam authorized service centre, or any insurance costs associated with this transport. Similarly Sunbeam will not be responsible for any damage or loss that occurs during transit to or from any Sunbeam authorized service centre for reasons not related to the malfunction.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

Level 6, Building 5, Central Park
660-670 Great South Road
Greenlane, Auckland



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

Sunbeam is a registered trade mark.

'Cafe Series' is a registered trade mark of Sunbeam Corporation.

Made in China.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

© Copyright. Sunbeam Corporation Limited 2015.

ABN 45 000 006 771

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

Level 6, Building 5, Central Park
660-670 Great South Road
Greenlane, Auckland
New Zealand

Sunbeam Corporation is a division of GUD Holdings Ltd.