

*Sunbeam*

# Caffè Bellissimo

## Automatic Espresso Machine with One Touch Milk

Instruction Booklet  
EM9300

Please read these instructions carefully  
and retain for future reference.



# Contents

<b>Sunbeam's Safety Precautions</b>	<b>2</b>
<b>About espresso coffee</b>	<b>3</b>
<b>Features of your Sunbeam Caffè Bellissimo</b>	<b>4</b>
<b>Symbols</b>	<b>7</b>
<b>LCD menu overview</b>	<b>8</b>
<b>Preparing your Sunbeam Caffè Bellissimo</b>	<b>9</b>
<b>Fitting the bean hopper</b>	<b>9</b>
<b>Connecting the milk system</b>	<b>10</b>
<b>Setting the water hardness</b>	<b>14</b>
<b>Preparing coffee</b>	<b>15</b>
<b>Espresso with beans</b>	<b>15</b>
<b>Espresso with pre-ground coffee</b>	<b>16</b>
<b>Milk-based coffee</b>	<b>18</b>
<b>Hot water function</b>	<b>20</b>
<b>Programming</b>	<b>21</b>
<b>Espresso pour volume</b>	<b>21</b>
<b>Settings for milk-based coffee</b>	<b>22</b>
<b>Grind settings</b>	<b>24</b>
<b>Menu settings</b>	<b>25</b>
<b>Setting and storing the coffee temperature</b>	<b>25</b>
<b>Switching on the additional heating</b>	<b>26</b>
<b>Setting and sorting the shut-off time</b>	<b>27</b>
<b>Resetting the factory default settings</b>	<b>28</b>
<b>Display number of dispensed coffees</b>	<b>29</b>
<b>Cleaning and maintenance</b>	<b>30</b>
<b>Cleaning the coffee brewing unit</b>	<b>33</b>
<b>Milk system cleaning program</b>	<b>35</b>
<b>Running the cleaning program</b>	<b>36</b>
<b>Running the descaling program</b>	<b>38</b>
<b>Trouble shooting guide</b>	<b>41</b>

# 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 anlaşıldığından 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. Observe the maximum filling volume is 1.4 litres.
- Do not fill the water reservoir with any liquid other than clean, cold water or cleaning and descaling solutions specified in this instruction manual.
- Do not operate without the drip tray and cup rest plate in position.
- The steam nozzle becomes very hot when preparing milk. This may cause burns in case of contact, therefore avoid any direct contact with the steam nozzle.
- Hot coffee, water or milk ejected by the appliance can cause scalding. Only activate the appliance when a container is underneath the coffee spouts.
- Always unplug the appliance from the power if there is any problem during the coffee making process or prior to cleaning and maintenance.
- Never put any part of this appliance into the dishwasher. Never immerse the appliance in water.
- Allow the appliance to cool down before cleaning.

**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](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

# About espresso coffee

Sunbeam's extensive experience in designing quality, long-lasting appliances has enabled us to develop a range of espresso machines that are as beautiful as they are functional. As well as incorporating the learnings from commercial machines to ensure café quality coffee, ease-of-use was an important dynamic in the design of the Sunbeam Caffè Bellissimo.

The Sunbeam Caffè Bellissimo. is fully automatic, removing all the guesswork from making espresso coffee. At the push of a button the machine will grind the coffee beans, place the correct dose of coffee grinds into the filter, tamp it and pump the precise amount of water needed to produce a shot of espresso. As a result, each time you make an espresso with the Sunbeam Caffè Bellissimo you are assured a consistent taste every time. With the added feature of an automatic milk frother milk can be textured perfectly everytime with ease.

As coffee continues to be an integral element of Australian culture, the demand for the perfect cup is ever increasing. A growing favourite for coffee lovers in Australia, at any time of the day is the Caffè Latte. To accommodate these style of drinks, the height of the espresso pour spouts are adjustable. Ideal for all styles of cups - bring the spouts down for espresso cups and for those that prefer a Caffè Latte or a Long Black raise the pour spouts for taller cups.

Drinking authentic café quality coffee at home is guaranteed with a sunbeam espresso machine. The simple to use design of the machine allows you to enjoy the sweet aroma and taste of the perfect shot of espresso with its signature golden crema every time.

## **What makes a good coffee?**

Sunbeam have consulted with experienced coffee makers and appreciators of coffee through every stage of design, to ensure the machine delivers a great espresso coffee every time. There are many factors that contribute to the perfect coffee. The words 'taste' and 'aroma' are consistently used when describing the perfect cup.

The sweet aroma and taste of the espresso coffee is largely due to the correct combination of temperature and pressure during the brewing process. The 'thermoblock' heating systems ensure the water is at the correct temperature, so the full coffee flavour is extracted. Secondly, the italian made 15 pump ensures the correct pressure at which the liquid espresso is released from the pour spouts. The pour should be steady and consist of both liquid and cream. This cream is commonly known as the 'crema'. The perfect 'crema' should be a golden colour and thick and stable, preserving the coffee flavour, aroma and temperature.

We hope you have many enjoyable coffee experiences with your Sunbeam Caffè Bellissimo.

# Features of your Sunbeam Caffè Bellissimo

## One touch operation

Prepares your favourite coffee at the touch of a button - with automatic milk.

## Milk Box

With two cold packs, the milk box keeps milk cold for up to 3 hours.

## 15 Bar Pump

Italian designed and manufactured, the machine is fitted with a 15 BAR pump delivering the pressure required for a complete extraction of oils, coffee solids and aroma.

## Thermoblock Heating System

The thermoblock heating system heats the water ensuring the precise temperature is achieved for each function. Additionally, the thermoblock is coated with non-stick material to slow scale build up and reduce the frequency of cleaning required.

## On/Off button

## LCD display

Easy-to-use control display allows you to select your desired coffee type and menu options.

## Waste container

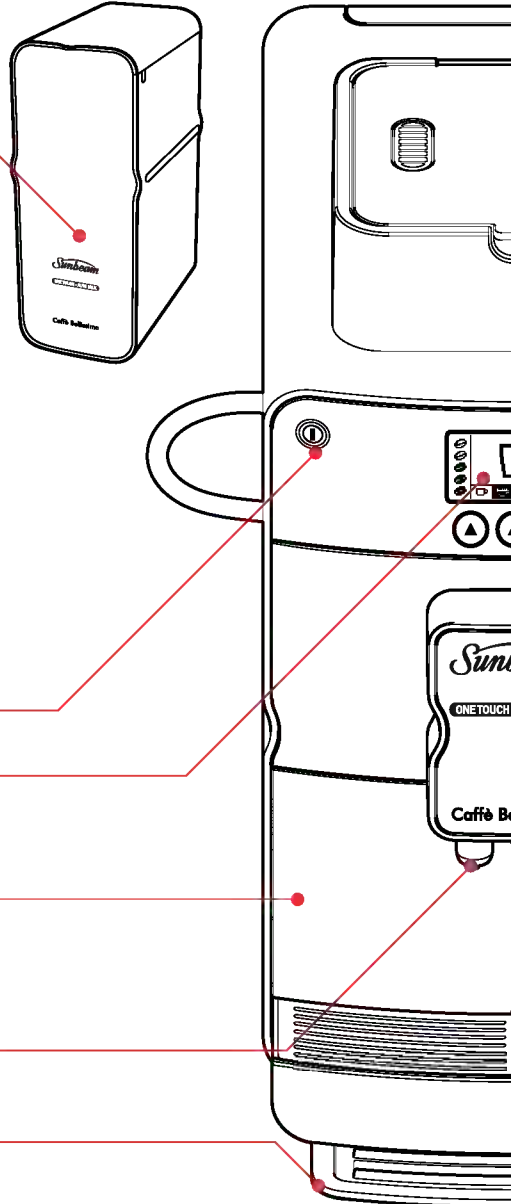
Used coffee grinds are ejected into the waste container, which is removed easily for emptying and cleaning.

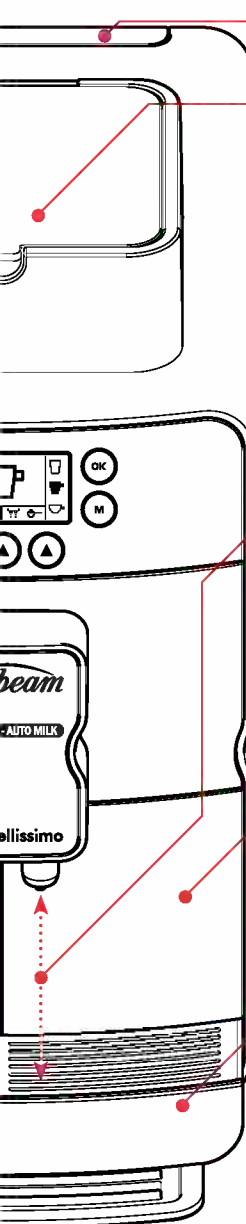
## Coffee spouts

Delivers the espresso and milk into your glass.

## Rest for tall glasses

Allows you to place even the tallest glasses to prepare a grande latte.





**Quick-start guide**

**Adjustable coffee beans container**

The coffee beans container can be increased to 450g.

**Height adjustable dispenser unit**

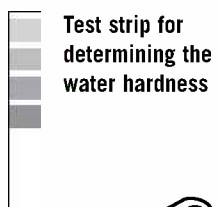
Allows you to place the smallest glass for an espresso, or the largest glass for a grande latte by simply sliding up and down, avoiding messy splashes.

**Water tank**

Removable for easy filling, the water tank has a large capacity of 1.4 litres.

**Retractable and removable drip tray**

The drip tray can be pushed back into the machine and released with a simple push to allow for tidy and convenient storage. It is also removable for easy cleaning.

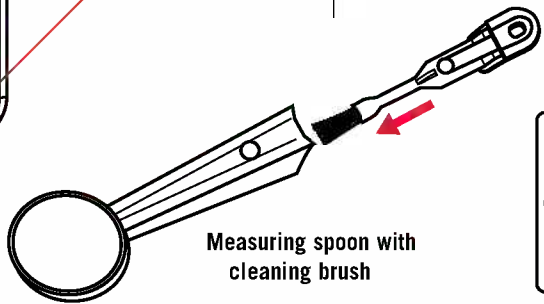
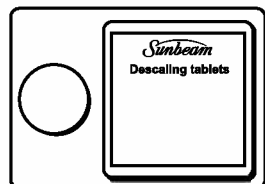


**Test strip for determining the water hardness**

**Cleaning tablets**



**Descaling tablet**



**Measuring spoon with cleaning brush**

# Features of your Sunbeam Caffè Bellissimo continued.

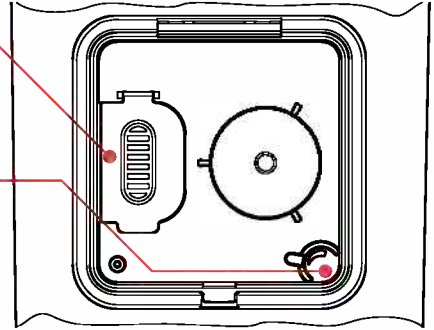
## TOP VIEW

### Pre-ground coffee shaft

Allows you to use pre-ground coffee instead of coffee beans.

### Grind fineness lever

Adjust the fineness or the grind using the grind fineness lever.



## LCD DISPLAY

### OK button

### Menu/return button

### A button

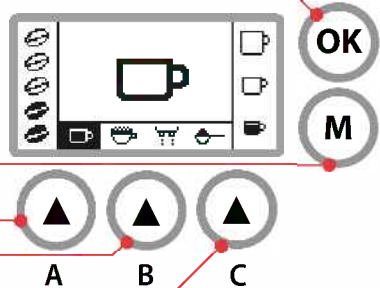
Select your coffee strength

### B button

Select your dispensing function: espresso, milk-based coffees, hot water or coffee using pre-ground coffee.

### C button



































Select your cup size: espresso cup, coffee cup or coffee mug.





# Symbols

The below table shows the different LCD symbols and what they stand for.

<b>Start display</b>		<b>Dispensing coffee</b>			Cup mug	
		Hot water	Cup size		<b>Coffee cup</b>	
		Pre-ground coffee			Espresso cup	
		Milk based coffees	Selection		Cappuccino	
				Café Latte		
	Grande Latte					
	<b>Ground coffee quantity</b>					
<b>M-button menu</b>		Milk quick cleaning (Display:  upper left of the display)				
		Settings Milk-based Coffees		Cappuccino settings		<b>Cup filling quantity</b>
				<b>Coffee-Milk proportion</b>		
				Froth quantity		
		Settings Milk-based Coffees		Café Latte Settings		<b>Cup filling quantity</b>
				<b>Coffee-Milk proportion</b>		
				Froth quantity		
		Settings Milk-based Coffees		Grande Latte Settings		<b>Cup filling quantity</b>
				<b>Coffee-Milk proportion</b>		
				Froth quantity		
		Cleaning program				
		Descaling program				
		Device parameters		<b>Coffee temperature</b>		Water hardness
			Ecomode Heating system		Info	
			<b>Shut-off time</b>	<b>RESET</b>	Default-settings	

# LCD Menu Overview

## Multifunction display

In this section, you will find an overview of the menus and the symbols used to operate the coffee machine.

The selection buttons A-B-C each have different functions depending on the menu selected.

## Start display

This menu appears when the coffee machine is switched on. You can select a function or make settings for preparing coffee here.

	A	Pre-ground coffee quantity setting: "extra light" to "extra strong".
	B	Selection of the dispensing function: Espresso, milk based coffee, hot water or pre-ground coffee.
	C	Cup size setting: espresso cup, coffee cup or coffee mug.

## Menu button

To display the menu, press the menu button. You can make changes to the parameters of the coffee machine, start the service program and retrieve information here.

	A	Scroll (left)
	B	Confirm
	C	Scroll (right)

To display a service program, repeatedly press the buttons (A) and (C) until the desired service program appears in the selection frame and confirm by pressing the button (B) or the button.

You can select from the following service programs:

	Descaling programme	This service program runs the descaling process. Refer to page 38 <i>for Running the descaling program</i>
	Cleaning programme	This service program runs the cleaning process. Refer to page 36 <i>for Running the cleaning program</i>
	Device parameters	In the "Device parameters" service program, you can select from the following:
		Coffee temperature
		Energy-save mode
		Shut-off time
		Water hardness
		Info
	RESET	Factory settings
	Quick cleaning for milk	You can run this service program after dispensing a coffee with milk. Refer to page 35 <i>for Milk System Cleaning Program</i>
	Milk-based coffee setting	You can make the settings in this service program for "Coffee quantity", "Coffee-Milk proportion" and "Foam quantity" for each individual coffee type.

**Note:** The display automatically returns to the selection menu after 30 seconds if no action is performed in the service menu.

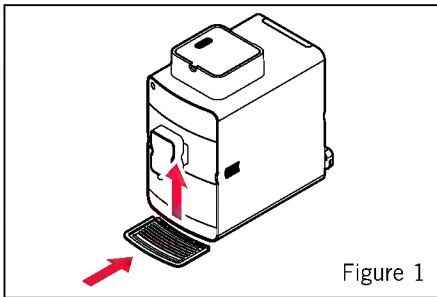
# Preparing your Sunbeam Caffè Bellissimo

## Fitting the tray for tall glasses

The tray enables the use of taller glasses.

To fit:

- Push the drip tray with the cup grate into the coffee machine until it snaps into place.
- Lift the front of the coffee machine slightly, centre and push the tray from the front under the coffee machine. Lower the coffee machine and allow the tray to snap in. Refer to Figure 1.



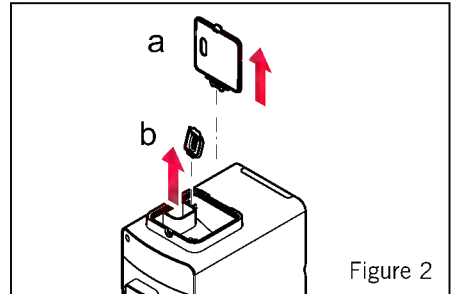
## Fitting the coffee bean container

It is possible to increase the capacity of the coffee bean container to 450g.

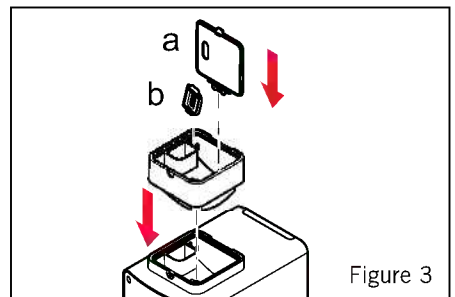
To increase the coffee bean container size:

- Remove the lid (a) of the coffee bean container by opening it to an upright position and pulling it out of its holder.

- Remove the lid (b) of the pre-ground coffee shaft by opening it to an upright position and turning to the right or left to pull it out of its holder. Refer to Figure 2.



- Place the larger coffee bean container on top of the smaller bean container. See Figure 3.



**Note:** Make sure that the grinder fineness levers are on top of each other.

- Fit the lid (b) of the coffee powder shaft by inserting it into the holder and turning it into position.

## Preparing your Sunbeam Caffè Bellissimo continued

- Fit the lid (a) of the coffee holder by inserting the hinge into the holder from above. Refer to Figure 3.

### Filling the coffee bean container

#### Caution:

- Make sure that no foreign objects such as stones get into the coffee bean container. This will damage your espresso machine.
- Fill the coffee bean container only with coffee beans without sugar coatings or aromatised constituents.

To fill the coffee bean container:

- Fold back the lid of the bean hopper.
- Fill the container with fresh coffee beans.
- Then close the container again.

### Connecting the milk system

The milk system must be connected in order to dispense milk-based coffees.

- Press the left side of the door with the coffee dispensing unit to open it. See Figure 4.

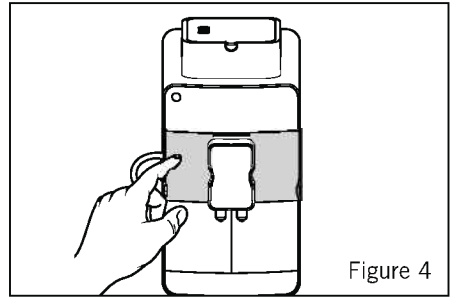


Figure 4

- Insert the cut end of the milk tube into the opening on the upper left of the milk container. See Figure 5.

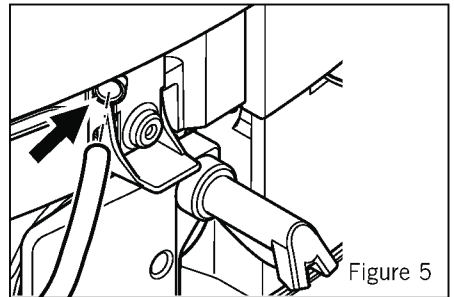
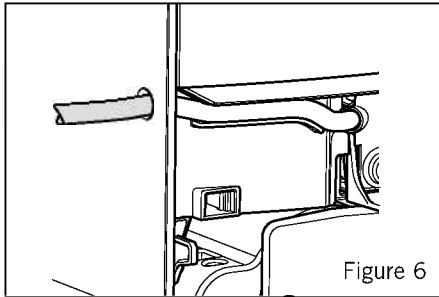


Figure 5

- Put the tapered end through the opening on the side towards the outside and place the milk tube into the guide. See Figure 6.

## Preparing your Sunbeam Caffè Bellissimo continued



- Close the door with the coffee dispensing unit.
- Place a carton of cold milk (5 - 8°C) into the milk box to the left of the coffee machine.
- Insert the milk tube into the open milk container.

**Note:** The slanted tube end must reach the bottom of the milk container.

### Using the milk box

Preparing the cold packs:

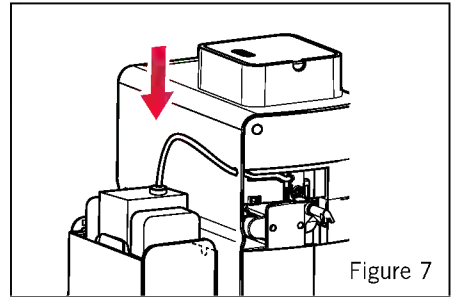
- Remove the screw plug and rubber stoppers of the cold pack.
- Fill the cold pack with water.

**Note:** Do not fill the cold pack to the brim to avoid bursting during freezing

- Put the cold pack into the freezer.

### Installing the milk box:

- Place the milk box to the left of the coffee machine. Open the lid and put previously cooled cold packs into the holder.
- Insert a milk carton.
- Insert the milk tube into the open milk carton. See Figure 7.
- The slanted tube end must reach the bottom of the milk container.
- Put the tube into the recess on the upper edge and close the lid.



**Note:** The milk box is supplied with two cold packs. These can both be used to keep the milk cold for up to 3 hours. For optimum results, return milk to the fridge immediately after use. This will result in the best froth quality.

### Filling with water

**Caution:** Milk, mineral water or other liquids can damage the water tank or the coffee machine.

- Only fill the water tank with fresh, cold water.
- Observe the maximum filling level of 1.4 litres.

To ensure a quality coffee, change the water in the water reservoir daily and wash the reservoir at least once a week in hot soapy water and rinse thoroughly.

## Preparing your Sunbeam Caffè Bellissimo continued

- Push the coffee dispensing unit upwards to its highest position.
- Press the water tank and pull it out of the coffee machine. See Figure 8.

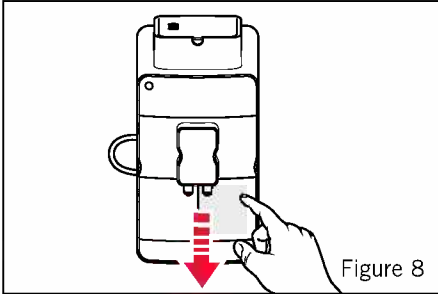


Figure 8

- Fill the water tank with fresh water up to its maximum marking shown on the right hand side of the tank. See Figure 9.

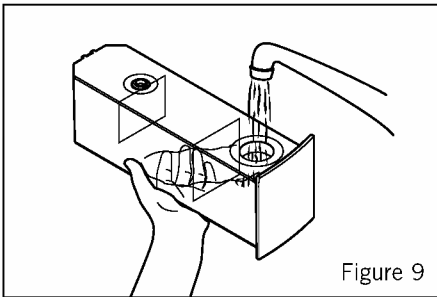


Figure 9

- Replace the water tank. Push it until it clicks in. See Figure 10.

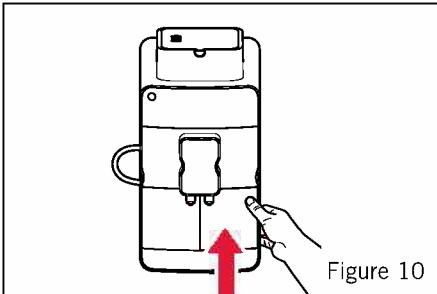


Figure 10

If the following warning appears on the display, the water tank must be refilled before the next coffee is dispensed.




Prior to switching on each time, make sure there is water in the water reservoir and replenish if necessary. As the machine requires water for the automatic rinsing cycle every time the machine is switched on and off.

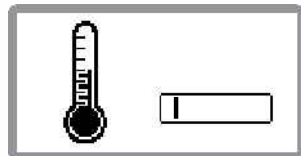
**Important:** Only operate the machine when the waste container and drip tray are fitted.

### Switching on the coffee machine

Before switching on, always check that the water tank and the coffee bean container are full. If necessary, top up with water or coffee beans. Every time the coffee machine is switched on or off, it requires water for the automatic rinsing cycle.

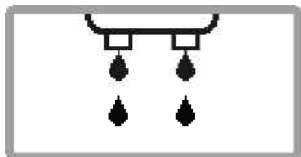
A cup can be placed under the coffee dispensing unit during the rinsing process to avoid the drip tray filling too quickly.

- Press the ON/OFF button  to switch on the coffee machine. During the heating up process (approximately 45 seconds), the following appears on the display:



## Preparing your Sunbeam Caffè Bellissimo continued

- When the operating temperature has been reached, the coffee machine automatically performs a rinsing cycle. The water flows into the drip tray. The rinsing cycle is shown on the display:



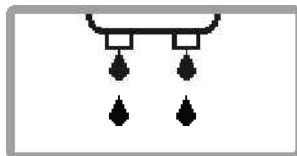
**Note:** Your machine is set to prepare a cafe latte by default.

- When the rinsing cycle is completed, the coffee machine is ready for operation. The selection menu appears on the display:



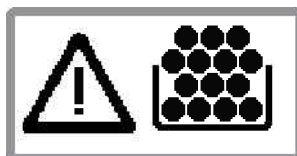
### Switching off the coffee machine

- Press the **ON/OFF** button to switch off the coffee machine. It will then perform a rinsing cycle. The following appears on the display:



**Note:** If the water tank is empty or the required milk system cleaning was not performed, the switch-off process will be delayed for 15 minutes.

- The coffee machine subsequently prompts you to empty the waste container. The following appears on the display:



**Important:** Empty the waste container after every use to prevent mould from building up. The coffee machine automatically switches itself off after 60 seconds.

**Note:** If you have prepared a coffee with milk/milk froth, the coffee machine will prompt you to clean the milk system after rinsing. Details for this can be found on page 35 'Milk System Cleaning Program'.

### Switching off the coffee machine in an emergency

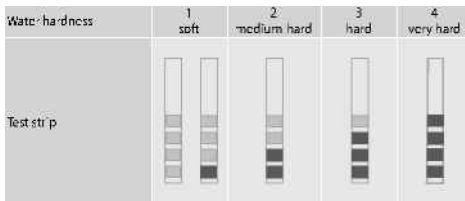
In the event of an emergency, you can switch off the coffee machine by pressing **ON/OFF** button 2 times. The only time you cannot turn the machine off is during the rinsing procedure.

# Preparing your Sunbeam Caffè Bellissimo continued

## Setting the water hardness

Before using the coffee machine for the first time, it should be set to the appropriate water hardness for your region. You can determine the water hardness with the help of the test strip supplied with the coffee machine. Proceed as follows:

- Dip the test strip into cold water for 1 second and shake off the excess water. After approximately 1 minute, the water hardness can read from the pink-coloured areas.



## Setting and storing the water hardness

To set the previously determined water hardness, proceed as follows:

- Press the (M) menu button. The following appears on the display:



- Press the (C) button until the "Device parameters" menu appears for selection. The following appears on the display:



- Press the (OK) button to select the "Device parameters" menu.
- Press the (A) or (C) buttons repeatedly until the "Water hardness" menu appears on the display. The following appears on the display:



- Press the (OK) button to display the "Water hardness" menu. The following appears on the display:



- Press the (C) button 1 time for hardness level 1, 2 times for hardness level 2 etc. until you have set the determined water hardness. Store the input by pressing the "OK" button (B). The stored water hardness briefly appears on the display.
- Press the (M) button twice to return to the main screen.



# Preparing coffee

## Preparing espresso with beans

To prepare espresso with whole coffee beans, proceed as follows:

- Place one or two cups under the coffee dispensing spout.
- In order to reduce heat loss and splashing, adjust the dispensing spout height to suit your cup size by moving it up or down.

See Figure 11.

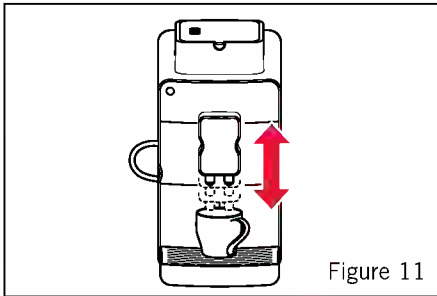


Figure 11

**Note:** If the height adjuster is difficult to move, clean it following instructions on page 31, Cleaning the height adjustable dispenser unit.

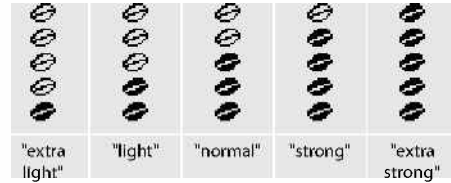
- Select the desired cup size by pressing the (C) button. The following selections are possible:

	<b>Coffee mug</b>	approx. 190 ml
	<b>Coffee cup</b>	approx. 120 ml
	<b>Espresso cup</b>	approx. 40 ml

The set cup filling level remains stored even when the coffee machine is switched off.

The coffee machine is set for standard quantities for each cup size by default. If you wish to change any of the cup filling quantities, instructions can be found on page 21, Espresso pour volume.

- Select the desired ground coffee quantity by pressing the (A) button. The following selections are possible:



The most recent ground coffee quantity remains set for each cup size.

The set ground coffee quantity remains stored even when the coffee machine is switched off.

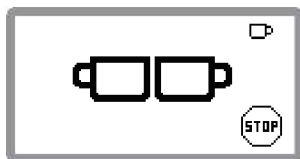
## Preparing coffee continued

### For 1 cup or 2 cups

- Press the **OK** button once to prepare one cup. The following appears on the display:



- Press the **OK** button a second time to prepare two cups. The following appears on the display:



You can switch between one cup or two cups during the grinding process by pressing the **OK** button.

**Important:** Two brewing processes are performed in sequence in two-cup operation. Only remove the cups when the both brewing processes are completed.

During coffee preparation, the coffee powder is moistened with a small amount of water first for pre-brewing. The actual brewing process takes place after a short pause. You can stop coffee dispensing early by briefly pressing the **M** menu button.


### Making an espresso with pre-ground coffee

**Caution:** Ensure that you only use the measuring spoon supplied and never fill the container with more than one level measuring spoon (max. 8 g) of pre-ground coffee.

Do not fill the container with water-soluble, freeze-dried instant products or other drink powders.

Pre-ground coffee that is too fine can become clogged and damage your machine.

To prepare coffee with pre-ground coffee:

- Select the "Pre-ground coffee" function by pressing the **(B)** button .

The following appears on display:



During preparation of coffee with pre-ground coffee, the "ground coffee quantity" function is deactivated. Therefore no information on the ground coffee quantity appears on the display.

Only one cup can be prepared with pre-ground coffee.

- Select the desired cup size by pressing the **(C)** button. The following selections are possible:

	Coffee mug	approx. 190 ml
	Coffee cup	approx. 120 ml
	Espresso cup	approx. 40 ml

## Preparing coffee continued

**Note:** The standard filling quantities for each cup size apply to bean, pre-ground coffee and hot water mode. If you wish to change the cup filling volume for pre-ground coffee, instructions can be found on page 21, Programming the espresso pour volume in pre-ground mode.

The following appears on the display:



- Open the lid of the coffee bean container and the pre-ground coffee shaft.
- Add a maximum of one level measuring spoon (max.8g) of pre-ground coffee.
- Then close both lids again.

Ensure that pre-ground coffee does not clog the container and that no foreign matter gets into the container.

Never fill the container with more than one level measuring spoon of pre-ground coffee.

- Place a cup under the coffee spouts.
- In order to reduce heat loss and splashing, adjust the height of the dispenser to suit your cup size by moving it up or down.

See Figure 12.

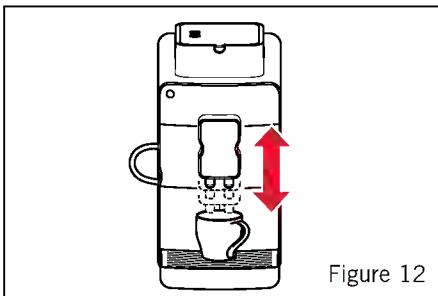


Figure 12

**Note:** If the height adjuster is difficult to move, clean it. Follow instructions on page 31, Cleaning the height adjustable dispenser unit.

- Press the **OK** button to dispense coffee.

**Note:** You can stop coffee dispensing prematurely by briefly pressing the **M** menu button.

## Preparing coffee continued


### Milk-based coffee

The milk system must be connected in order to dispense milk-based coffees. Refer to page 10, Connecting the milk system.

When the espresso machine is turned on you can select latte at one touch.

Always use milk from the refrigerator (5-8 °C) as it produces the best frothing result for milk-based coffees.

**Note:** Soy and rice milk do not produce as good frothing results as regular milk.

- Select the "milk-base coffee" function by pressing the (B) button . The following appears on the display:



- Select the desired milk-based coffee by pressing the (C) button.

The following selections are possible:

	Grande Latte	approx. 270mL
	Caffé Latte	approx. 180mL
	Cappuccino	approx. 200mL

- Place one or two cups under the coffee dispensing spout.

When preparing Latte Grande, push the drip tray and the cup grate into the coffee machine completely and place two glasses onto the rest for tall glasses.

The coffee machine has default factory settings. If you wish to change these settings, refer to the instructions on page 22, Settings for milk-based coffee.

The settings for milk-based coffee (coffee-milk proportion, coffee filling quantity and froth quantity) remain stored even when the coffee machine is switched off.

- In order to reduce heat loss and splashing, adjust the dispensing spout height to suit your cup/glass size by moving it up or down. See Figure 13.

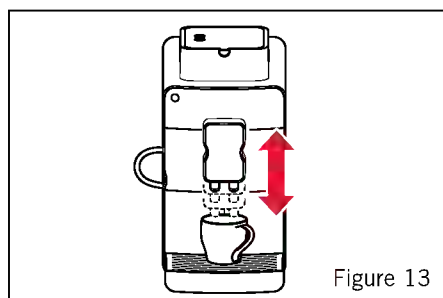
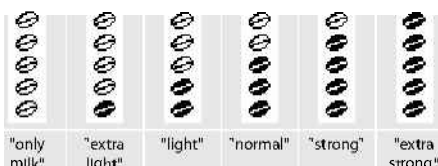


Figure 13

**Note:** If the height adjuster is difficult to move, clean it. Proceed as described on page 31 Cleaning the height adjuster.

- Select the desired ground coffee quantity by pressing the (A) button. The following selections are possible:



If you select the coffee ground quantity "0", you can prepare hot milk.

The last-selected ground coffee quantity remains set for each drink.

The set ground coffee quantity remains stored even when the coffee machine is switched off.

## Preparing coffee continued

- Press the **OK** button to dispense your selected milk-based coffee.
- Press the **OK** button once to prepare one cup. The following appears on the display:



- Press the **OK** button a second time to prepare two cups. The following appears on the display:



You can still switch between one cup or two cups during the grinding process by pressing the **OK** button.


**Important:** A short steam dump will occur before the milk is dispensed. This is normal and your cups can be left under the spouts while this occurs.

Be aware that two brewing processes are performed in sequence in two-cup operation. Only remove the cups when the both brewing processes are completed.

During coffee preparation, the coffee powder is moistened with a small amount of water first for pre-brewing. The actual brewing process takes place after a short pause.

**Note:** You can stop coffee dispensing prematurely by briefly pressing the **M** menu button.


### Quick cleaning after dispensing a milk-based coffee

The symbol  appears on the above left of the display after dispensing a milk-based coffee. This is to remind you to perform quick cleaning. The following appears on the display:



- Press the **M** menu button. The following appears on the display:




- Press the **OK** button to perform quick cleaning. The symbol  on the upper left of the display disappears.

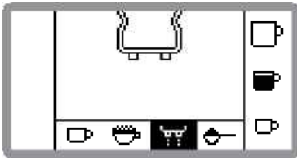
**Notes:** If no quick cleaning is performed, the coffee machine rinses automatically after about 5 minutes.

# Hot water function

**Important:** There is a risk of scalding from hot splashing water. Avoid direct contact with skin.

To prepare hot water:

- Select the "hot water" function by pressing the (B) button . The following appears on the display:



- Place a glass/cup under the coffee dispensing spout.
- Select the desired cup size by pressing the (C) button. The following selections are possible:

	<b>Coffee mug</b>	approx. 190 ml
	<b>Coffee cup</b>	approx. 120 ml
	<b>Espresso cup</b>	approx. 40 ml

- In order to reduce heat loss and splashing, adjust the height of the dispenser to suit your cup size by moving it up or down. See Figure 14.

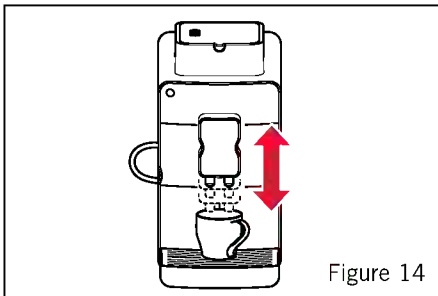




Figure 14

**Note:** If the height adjuster is difficult to move, clean it. Follow the instructions on page 31, Cleaning the dispensing unit.

- Press the  button to dispense hot water.

**Note:** You can stop hot water dispensing prematurely by briefly pressing the  menu button.


# Programming

## Programming the espresso pour volume in bean mode

The coffee machine is set for standard quantities by default. However, you can set the cup filling level individually for each cup size.

- Press the (A) button repeatedly until the required cup symbol for the desired ground coffee quantity is displayed.

**Note:** The cup filling level for one cup is stored during this process.

- Place an appropriate cup under the coffee delivery spout.
- Press the (A) button repeatedly until the symbol for the ground coffee quantity you desire is displayed.
- Press the  button and hold it pressed until the desired cup filling level is reached.
- Release the button. The new cup filling level is now stored.



Repeat the procedure if you also wish to change the filling level for the other cup sizes.

All values remain stored even when the coffee machine is switched off. Should you change your cup size, you can adapt the cup filling level individually at any time or reset the filling level with a "Reset". The settings affected are described on page 28, Restoring the factory default settings

The stored cup filling levels for each individual cup symbol only applies in bean mode.

## Programming the espresso pour volume in pre-ground mode

The coffee machine is set for standard quantities by default. However, you can set the cup filling level individually for each cup size. Proceed as follows:

- Select the "Coffee powder" function by pressing the (B) button .
- Press the (C) button repeatedly until the required cup symbol for the desired ground coffee quantity is displayed.
- Place an appropriate cup under the coffee delivery spout.
- Add a maximum of one level measuring spoon (max.8g) of pre-ground coffee.
- Then press the  button and hold it pressed until the desired cup filling level is reached.
- Release the button. The desired cup filling level is now stored.

Repeat the procedure if you also wish to change the filling level for the other cup sizes.



All values remain stored even when the coffee machine is switched off. Should you change your cup size, you can adapt the cup filling level individually at any time or reset the filling level with a "Reset". Follow the steps described on page 28, Restoring the factory default setting.

The stored cup filling levels for each individual cup symbol only applies in powder mode.

## Programming continued

### Programming the espresso pour volume in hot water mode

The coffee machine is set for standard quantities by default. You can set the cup filling level individually for each cup size.


- Select the "hot water" function by pressing the (B) button .
- Press the (C) button repeatedly until the required cup symbol for the desired ground coffee quantity is displayed.
- Place an appropriate cup under the coffee delivery spout.
- Then press the  button and hold it pressed until the desired cup filling level is reached. Button (A), (B) and (C) will flash on rotation to indicate you are in program mode.
- Release the button. The desired cup filling level is now stored.

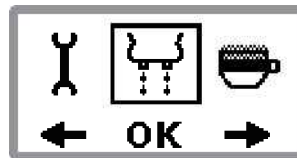
Repeat the procedure if you also wish to change the filling level for the other cup sizes.

All values remain stored even when the coffee machine is switched off. Should you change your cup size, you can adapt the cup filling level individually at any time or reset the filling level with a "Reset". Follow the steps described on page 28, Restoring the factory default settings.

### Programming settings for milk-based coffee


The standard cup filling quantity, coffee-milk proportion and coffee froth quantity is set by default. These settings can be individually changed and stored for each milk-based coffee.:

- Press the  menu button. The following appears on the display:




- Press (C) button to move the selection into the "Settings for milk-based coffee" menu. The following appears on the display:



- Press the  button to display the "Settings for milk-based coffee". The following appears on the display:



- Press the (C) button until the desired milk-based coffee settings to be changed appears in the selection menu and then confirm selection by pressing the  button.

The same setting options are available for all milk-based coffees. The following illustrates the possibilities using a cappuccino as an example.



## Programming continued

The first setting affects the cup filling quantity.



The filling quantity can be set from 50% to 150%.

- Press the (A) or (C) button until the desired coffee filling quantity is displayed.
- Press the **OK** button to store the settings. The stored filling quantity briefly appears on the display.

The next setting affects the coffee-milk proportion.



The coffee-milk proportion can be set from 80/20 to 20/80.

- Press the (A) or (C) button until the desired coffee filling quantity is displayed.
- Press the **OK** button to store the settings. The stored coffee-milk proportion briefly appears on the display.

The last setting affects the froth quantity.



The settings for the froth quantity are: none, low, medium and high.

- Press the (A) or (C) button until the desired froth quantity is displayed.
- Press the **OK** button to store the settings. The stored froth quantity briefly appears on the display.
- Press the **M** button twice to return to the main screen.

Repeat the procedure if you also wish to change settings for other milk-based coffees to your personal preference.

You can make individual changes to the settings at any time or reset them. Follow the steps described on page 28, Restoring the factory default settings.

# Programming continued

## Programming the grind settings

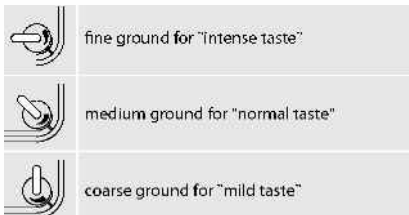
You can set the grinding fineness with the help of the lever located in the bottom right hand corner of the coffee beans container.

**Caution:** Only set the grinding fineness when the grinder is running. Setting the grinding fineness when the grinder is not running can damage your espresso machine.

To set the grinding fineness:

- Place a cup under the coffee spouts and select espresso.
- Press the **OK** button to prepare the coffee.
- Adjust the grinding fineness with the grinding fineness lever while the grinder is running. The coffee is prepared and the grinding fineness is set.

The following lever positions are possible:



For light roasted coffee beans, set the grinding mechanism to "fine".

For dark roasted coffee beans, set the grinding mechanism to "coarse".

## Changing and storing the ground coffee quantity

You can store a different ground coffee quantity for each cup symbol. However, this is only possible when using coffee beans.

Proceed as follows:

- Press the (C) button until the desired cup symbol for the desired ground coffee quantity is displayed.
- Then press the (A) button until the desired ground coffee quantity is displayed. The value for the ground coffee quantity is stored.






Repeat the procedure if you also wish to change the ground coffee quantity for other cups sizes.

All values remain stored even when the coffee machine is switched off.

# Menu settings

## Setting and storing the coffee temperature

You can select from 5 temperature levels:

	moderately warm
	warm
	normal
	hot
	extra hot

To set the coffee temperature:

- Press the **(M)** menu button. The following appears on the display:



- Press the **(C)** button until the "Device parameters" menu appears for selection. The following appears on the display:



- Press the **(OK)** button to select the "Device parameters" menu.

- Press the **(C)** button until the "Temperature" menu appears for selection. The following appears on the display:



- Press the **(OK)** button to select the "Temperature" menu. The following appears on the display:



- Press the **(A)** button until the desired coffee temperature is set. Store the input by pressing the **(OK)** button. The stored temperature level briefly appears on the display.

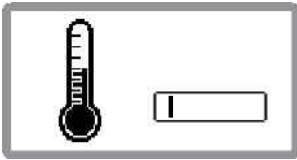
After programming, the display automatically returns to the "Temperature" menu item.

To return to coffee mode, press the **(M)** menu button twice or wait approx. 30 seconds until the coffee machine switches back to coffee mode.

# Menu settings continued



## Switching on additional heating

Additional heating of the coffee machine is preset to energy saving mode. Additional heating can be switched on as required. During a brief warming up phase, the following appears on the display:



You can switch on additional heating permanently to prepare all coffee products and hot water without a waiting period.

You can choose from the following settings:

	Heating system for short preparation times. (eco-mode)
	Heating system with additional heating for short-time preparation.

To set the heating system:

- Press the (M) menu button. The following appears on the display:



- Press the (C) button until the "Device parameters" menu appears for selection. The following appears on the display:



- Press the (OK) button to select the "Device parameters".
- Press the (C) button until the "Heating" menu appears for selection. The following appears on the display:



- Press the (OK) button to select the "Temperature" menu. The following appears on the display:



- Press the (A) button until the desired heating setting is set. Store the input by pressing the (OK) button. The stored heating setting briefly appears on the display.






After programming, the display automatically returns to the "Heating" menu item.

To return to coffee mode, press the (M) menu button twice or wait approx. 30 seconds until the coffee machine switches back to coffee mode.

## Menu settings continued

### Setting and storing the shut-off time

You can select from 5 shut-off times:

	1 hour
	2 hours
	3 hours
	4 hours
	5 hours

To set the shut-off time:

- Press the **(M)** menu button. The following appears on the display:



- Press the **(C)** button until the "Device parameters" menu appears for selection. The following appears on the display:



- Press the **(OK)** button to select the "Device parameters".

- Press the **(C)** button until the "Shut-off time" menu appears for selection. The following appears on the display:



- Press the **(OK)** button to select the "Shut-off time". The following appears on the display:



- Press the **(C)** button until you have set the desired shut-off time. Store the input by pressing the "OK" button. The stored shut-off time briefly appears on the display.

After programming, the display automatically returns to the "Shut-off time" menu item.

To return to coffee mode, press the **(M)** menu button twice or wait approx. 30 seconds until the coffee machine switches back to coffee mode.

## Menu settings continued

### Restoring the factory default settings

This function resets all previously changed values to their original factory settings.

The following settings and stored values are affected:

- Water hardness
- Programming of cup filling level
- Ground coffee quantity to cup filling level setting
- Coffee temperature
- Shut-off time
- Heating system
- Settings for coffee filling quantity, coffee-milk proportion and froth quantity for milk-based coffee.

To restore the coffee machine to the factory settings, proceed as follows:

- Press the **(M)** menu button. The following appears on the display:



- Press the **(C)** button until the "Device parameters" menu appears for selection. The following appears on the display:



- Press the **(OK)** button to select the "Device parameters".

- Press the **(C)** button until the "RESET" menu appears for selection. The following appears on the display:



- Press the **(OK)** button to perform a "Reset". The coffee machine is reset. The following appears on the display:



After programming, the display automatically returns to the "Reset" menu item.

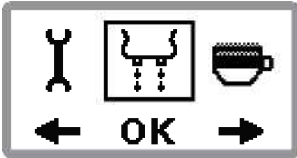
To return to coffee mode, press the **(M)** menu button twice or wait approx. 30 seconds until the coffee machine switches back to coffee mode.

## Menu settings continued

### Display number of dispensed coffees (Info menu)

To display the number of dispensed coffees to date, proceed as follows:

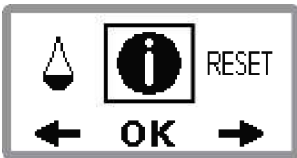
- Press the **(M)** menu button. The following appears on the display:



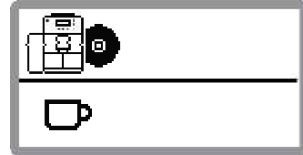
- Press the **(C)** button until the "Device parameters" menu appears for selection. The following appears on the display:



- Press the **(OK)** button to select the "Device parameters" menu.
- Press the **(C)** button until the "INFO" menu appears for selection. The following appears on the display:



- Press the **(OK)** button to select the "Info" menu. The following appears on the display:



The software version is displayed in the upper half and the number of dispensed coffees in the lower half of the display.

# Cleaning and maintenance

## Cleaning and maintenance

This section contains important information on cleaning and maintenance of the coffee machine. Keep your coffee machine clean at all times to ensure consistent, high coffee quality and long life in your appliance.

## Safety precautions

### Before cleaning your espresso machine:

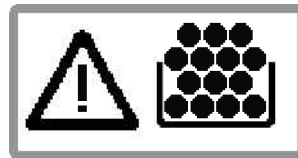
- Switch off the coffee machine and pull the plug out of the mains socket before starting cleaning.
- Before cleaning, allow the coffee machine cool down.
- Do not use any scratching, abrasive or corrosive agents. Simply wipe the inside and outside of the housing with a damp cloth.
- Never immerse the coffee machine itself, the mains cable or the mains plug into water or other liquids.
- Do not clean the coffee machine or its parts in a dish washer.
- Never pour water into the coffee bean container or grinding mechanism as this will cause damage.
- Observe the cleaning and descaling instructions.

## Regular cleaning

- Clean the external surfaces of the coffee machine with a damp cloth.
- Remove the waste container and the water tank and clean both with warm water and a mild washing-up liquid. Wipe both with a damp cloth.
- Empty the drip tray at regular intervals, but at least when the red filling level indicator becomes visible through the opening in the cup grate.
- Clean the drip tray and the rest for tall glasses with warm water and a mild washing-up liquid.
- Wipe the coffee bean container with a dry lint-free cloth.

## Emptying the waste container

After dispensing 16 coffees, the waste container must be emptied and cleaned. The following appears on the display:



As soon as you are prompted to empty the waste container, no more coffee can be dispensed.

- Push the coffee dispensing unit into the uppermost position.
- Press the upper left edge of the waste container, remove, empty and clean it. Insert the cleaned waste container back into the machine and push it until it stops. The coffee machine is now ready to dispense coffee again.



## Cleaning and maintenance continued

Only empty the waste container when the coffee machine is switched on. The coffee machine can only detect emptying when it is switched on. If you empty the waste container with the coffee machine switched off, this will not be detected.

This may result in prompting to empty after dispensing the first coffee when the coffee machine is switched on again the next time. The waste container should be cleaned daily if the coffee machine is used every day. You will be reminded of this each time by the following display symbol:



### Cleaning the dispenser unit

To clean the dispensing unit:

- Press the left side of the door with the dispensing unit to open it. See Figure 15.

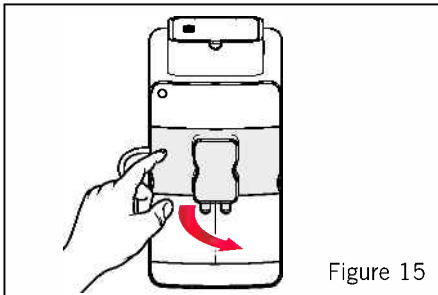


Figure 15

- Pull the dispensing unit upwards gently until it dislodges from its holding rails.
- Loosen the connecting tube from the holder in the door. See Figure 16.

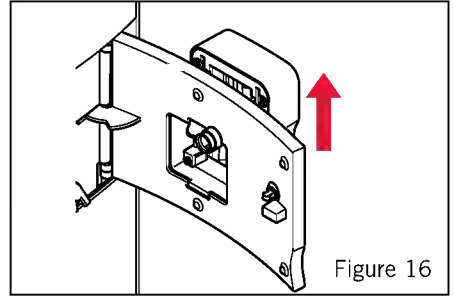


Figure 16

- Clean the gaps between the two parts of the height adjuster with warm water to remove any coffee residue.
- Place the connecting tube back into its original position and align the dispensing unit on the holding rails. Gently move downwards back into position. See Figure 17.

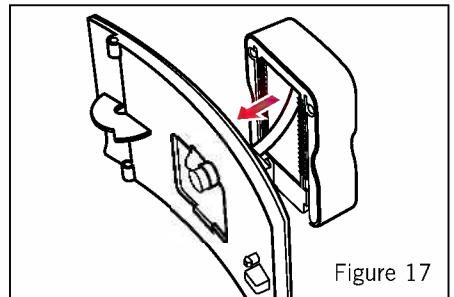


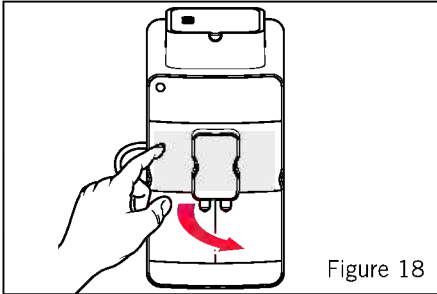
Figure 17

## Cleaning and maintenance continued

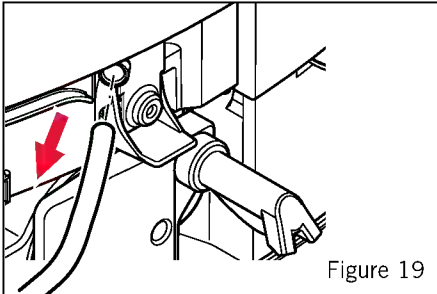
### Cleaning the nozzle of the milk frother

To clean the nozzle of the milk frother:

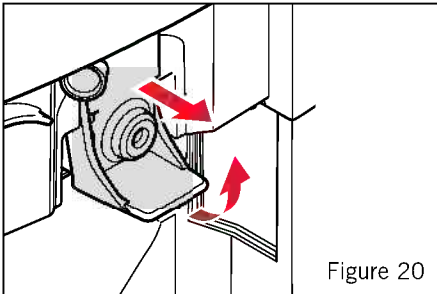
- Press the left side of the door with the dispensing unit to open it. See Figure 18.



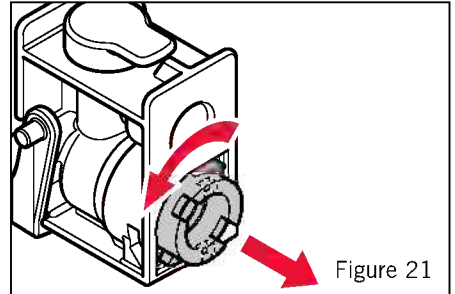
- Remove the milk tube from the milk frother. See Figure 19.



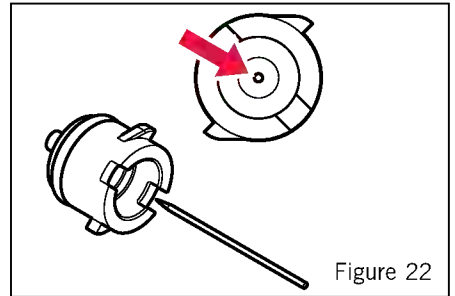
- Fold the lever on the milk frother upwards and pull the milk frother out towards you. See Figure 20.



- Remove the milk tube from the milk frother.
- Remove the milk frother nozzle from the milk frother by inserting the rounded end of the measuring spoon into the slot of the milk frother nozzle and turning 45° to pull it out. The nozzle is lifted up slightly during turning so that it can be removed more easily. See Figure 21.



- Clean the milk frother nozzle with a tooth pick. See Figure 22.



- Leave all parts of the milk frother in warm, soapy water for 5 hours or over night.
- Rinse all parts thoroughly under warm running water afterwards.

## Cleaning and maintenance continued

- Replace the frother nozzle in the milk frother and lock the nozzle by turning it 45° with the rounded end of the measuring spoon. See Figure 23.

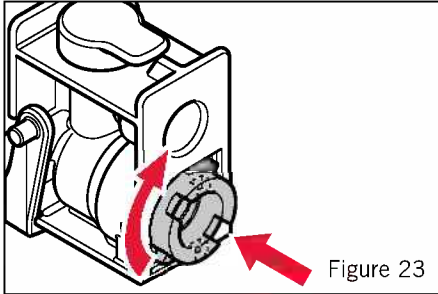


Figure 23

- Replace the cover.
- Replace the milk frother in the coffee machine and push the lever downwards to lock. See Figure 24.

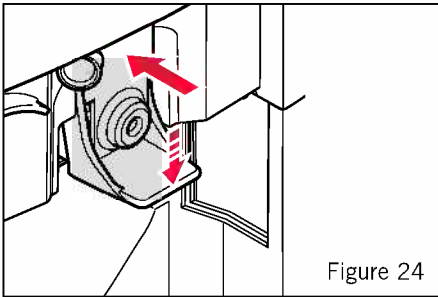


Figure 24

- Fit the milk tube again to the upper left of the milk frother. See Figure 25.

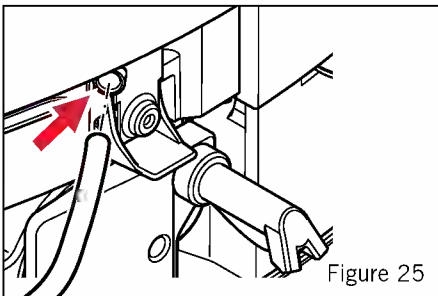


Figure 25

### Cleaning the brewing unit

The brewing unit must be cleaned every week. If used intensively, more regular cleaning will be necessary. If you do not intend to use your coffee machine for a longer period of time, it is necessary to empty the waste container and the water tank and to clean the brewing unit thoroughly.

**Caution:** The dispensing unit may still be hot if you have recently prepared coffee. Always allow the brewing unit to cool down before cleaning.

To clean the brewing unit, proceed as follows:

- Press the left side of the door with the coffee dispensing unit to open it.

See Figure 26.

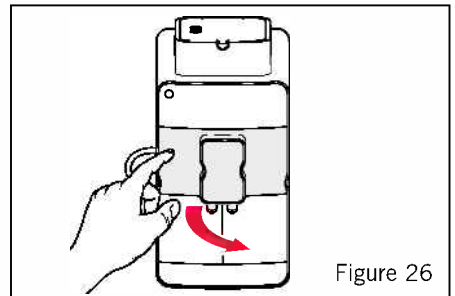


Figure 26

- Remove the waste container by pressing the container and pulling it out of the coffee machine.

See Figure 27.

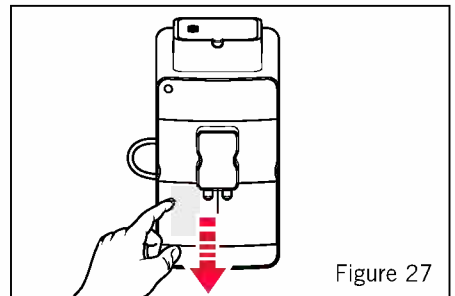


Figure 27

- Remove the brewing unit by gripping the front from underneath and pulling it out towards yourself. Use your other hand to stop it from falling out. See Figure 28.

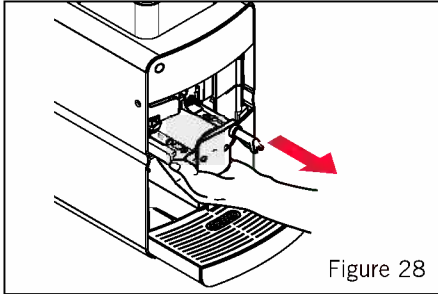


Figure 28

- Turn the brewing unit round. The brewing unit is open and the ejector folded down. The two stainless steel screens are now freely accessible.

If the brewing unit is closed, you can loosen it on the back with the help of the tool function on the measuring spoon. Push the toothed opening on the measuring spoon onto the pin and loosen it by turning completely at least 3 times.

- Clean the brewing unit under hot running water. In particular, the stainless steel screens must be rinsed out well to remove any coffee residue. Use the cleaning brush attached to the back of the measuring spoon. See Figure 29.

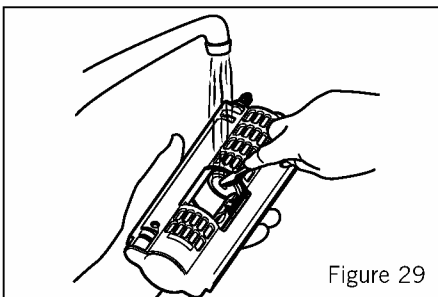


Figure 29

- Dry the brewing unit.

- Replace the brewing unit by turning it into the right position (the outlet tube facing downwards and to the front), insert the brewing unit into the guide grooves and push it completely into the coffee machine. See Figure 31.

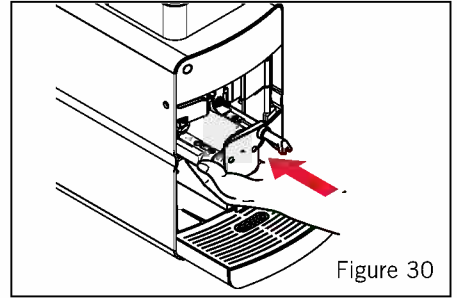


Figure 30

- Push the waste container into the coffee machine and close the door.

**Note:** You can only switch on the coffee machine when the brewing unit is fitted and the door with coffee dispensing unit is closed. After switching on, the brewing unit is adjusted and the normal heating process starts. During preparation of the first coffee after cleaning, an increased amount of water will run into the waste container.

## Milk system cleaning program

Switch off the coffee machine with the **(i)** ON/OFF button. After dispensing a milk-based coffee, the coffee machine performs a rinsing cycle and then prompts you to clean the milk system.

If the coffee machine automatically switches itself off after dispensing a milk-based coffee, you are prompted to clean the milk system after 5 minutes.

If the milk system cleaning is not performed, the coffee machine will prompt you again the next time it is switched on. You can only dispense coffee again when cleaning has been performed.

The following symbols appear on the display:

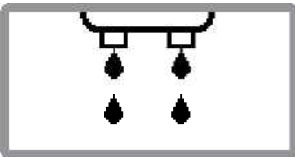


- Fill a container with 250ml of warm water and half a capful of Sunbeam liquid descaler. Alternatively, dissolve 1 teaspoon of bi-carbonate soda into 250mL of warm water.
- Insert the milk tube into the container.

**Note:** The slanted end of the tube must reach the bottom of the container.

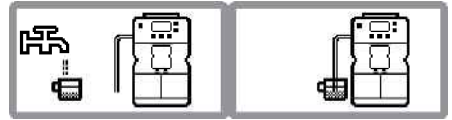
- Press the **(OK)** button to run the cleaning program for the milk system.

The solution is fed out of the container via the milk tube and drained into the drip tray. The following appears on the display:



The cleaning process is completed automatically.

The following appears on the display:

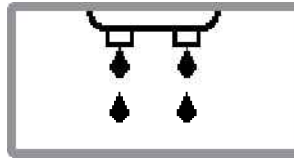


- After completion, empty the container and fill it again with 250ml of warm water.
- Insert the milk tube into the container.

**Note:** The slanted end of the tube must reach the bottom of the container.

- Press the **(OK)** button to continue with the cleaning program.

The water is fed out of the container via the milk tube and drained into the drip tray. The following appears on the display:



The cleaning process is completed automatically. It will then perform a rinsing cycle.

The coffee machine subsequently prompts you to empty the waste container. The following appears on the display:



Empty the waste container after every use to prevent mould from building up.

The coffee machine automatically switches itself off after 60 seconds.

## Cleaning and maintenance continued

### Running the cleaning program

The cleaning program enables intensive cleaning of otherwise inaccessible areas. The cleaning program must be started when the following symbol appears on the display:



**Important:** The cleaning process takes approx. 8 minutes and should not be interrupted. Before running the cleaning program, the metal sieves in the brewing unit must be clean and wiped dry. Follow steps provided on page 30 'Cleaning the brewing unit'. If the water level drops too low during the cleaning program, the coffee machine switches off.

To run the cleaning program, follow the instructions on the display and these steps:

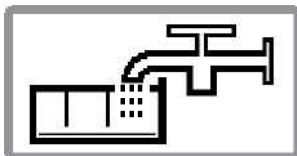
- Press the **M** menu button. The following appears on the display:



- Press the **(C)** button until the "Cleaning program" menu appears for selection. The following appears on the display:

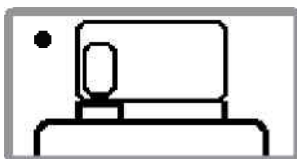


- Press the **OK** button to select the cleaning program. The following then appears on the display:



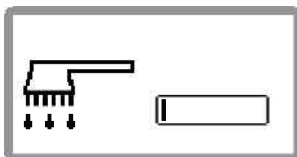
- Remove the water tank, fill it with 1 litre of water and push it back in.

The following appears on the display:



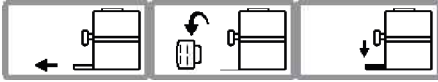
- Open the lid of the coffee bean container and the coffee powder shaft.
- Put a cleaning tablet into the coffee powder shaft.
- Then press the **OK** button.

The following appears on the display:



# Cleaning and maintenance continued

The brewing unit is positioned. The following then appears on the display:



- Remove the drip tray and empty it.
- Push the drip tray into the coffee machine as far as indicated on the display.

The drip tray serves the purpose of a collecting the cleaning water.

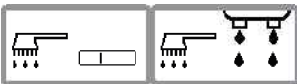
**Note:** Push the drip tray into the coffee machine to the first stop. If the position of the drip tray is not correct, the following appears on the display:



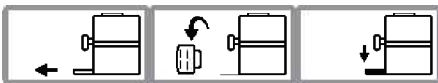
Change the position until the display disappears.

- Press the **OK** button to continue with the cleaning process.

The program performs several cycles. The following appears alternately on the display during the cleaning process:

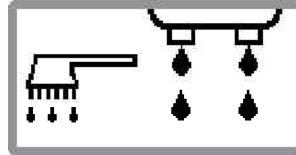


The brewing unit is positioned. The following then appears on the display:

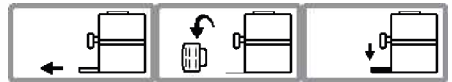


- Remove the drip tray and empty it.
- Push the drip tray into the coffee machine as far as indicated on the display.
- Press the **OK** button to continue with the cleaning process.

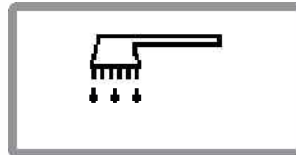
The machine starts rinsing and the following appears on the display:



At the end of the cleaning process, the following appears on the display:



- Remove the drip tray and empty it.
- Push the drip tray into the coffee machine as indicated on the display.
- Press the **OK** button to complete the cleaning process. The following appears on the display:



The cleaning process is completed. The coffee machine is now ready for operation again and returns to the last selected coffee mode.

**Note:** We recommend disposing the first cup of dispensed coffee after cleaning.

# Cleaning and maintenance continued

## Running the descaling program

The descaling program enables simple and effective descaling of your coffee machine. You should descale the coffee machine at regular intervals, but at least when the following symbol appears on the display:



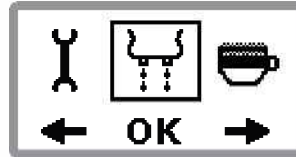
The descaling process runs in 2 phases, takes approx. 10 minutes and should not be interrupted.

The frequency of descaling depends on the hardness of the water in your region. Therefore do not forget to determine the water hardness and to set the corresponding hardness for the coffee machine. Refer to page 14 Determining the water hardness and page 14 Setting and storing the water hardness for instructions on this.

**Caution:** Avoid skin and eye contact with descaling solution. Rinse off descaling solution with clean water. Obtain medical advice after eye contact. Remove any splashes immediately of descaling solution on the appliance as it can damage delicate surfaces.

To run the descaling program, follow the instructions on the display and proceed as follows:

- Press the **M** menu button. The following appears on the display:



- Press the **(C)** button until the "Descaling program" menu appears for selection. The following appears on the display:



- Press the **OK** button to start running the descaling program.





# Cleaning and maintenance continued

## Phase 1: Descaling

The following appears alternately on the display:



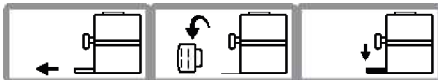
- Remove the water tank.
- Add 1 descaling tablet to the water tank and 250ml of tap water.
- Press the **OK** button to continue with the descaling program.

The following appears on the display:



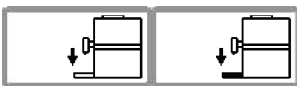
- Pull the waste container out and empty it.
- Push the waste container back into the coffee machine.

The following then appears on the display:



- Remove the drip tray and empty it.
- Push the drip tray into the coffee machine as far as indicated on the display.

**Note:** Push the drip tray into the coffee machine to the first stop. If the position of the drip tray is not correct, the following appears on the display:



Change the position until the display disappears.

- Press the **OK** button to continue the descaling program.

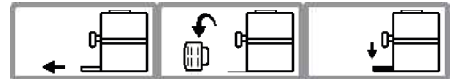
The brewing unit is positioned. The following then appears alternately on the display:



The program performs several cycles. Intermittent pausing allows descaling to take effect. The status is shown on the display.

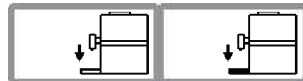
**Note:** Part of the descaling solution is fed into the waste container and the rest via the coffee spout into the drip tray. You can place a container under the spout. Empty the container when the coffee machine indicates that the drip tray must be emptied.

The following then appears on the display:



- Remove the drip tray and empty it.
- Push the drip tray into the coffee machine as far as indicated on the display.

**Note:** Push the drip tray into the coffee machine to the first stop. If the position of the drip tray is not correct, the following appears on the display:

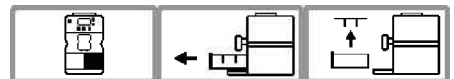


Change the position until the display disappears.

- Press the **OK** button to continue the descaling program.

The following appears on the display:

- Remove the water tank and rinse it thoroughly.

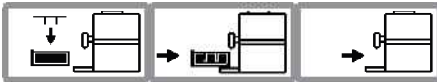


# Cleaning and maintenance continued

- Fill the water tank with fresh water and put it back again.

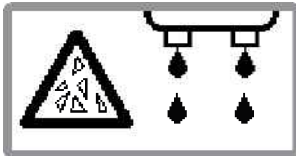


- Press the **OK** button to continue with the descaling program.



## Phase 2: Rinsing

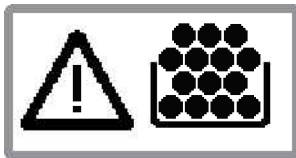
The following appears on the display:



**Note:** Part of the rinsing solution is fed into the waste container and the rest via the coffee spout into the drip tray. You can place a container under the spout. Empty the container when the coffee machine indicates that the drip tray must be emptied.

The rinsing process stops automatically.

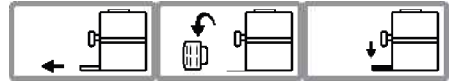
The following appears on the display:



- Pull the waste container out and empty it.
- Push the waste container back into the coffee machine.

The following symbols appear on the display:

- Remove the drip tray and empty it.
- Push the drip tray into the coffee machine as far as indicated on the display.



- Press the **OK** button to complete the descaling process.

The following appears on the display:



The descaling program is completed. The coffee machine is now ready for operation again and returns to the last selected coffee mode.







In the event of a power failure during descaling, the program has to be restarted.

**Note:** We recommend disposing the first cup of dispensed coffee after descaling.

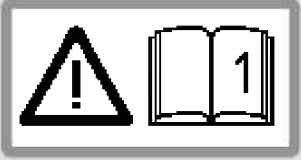
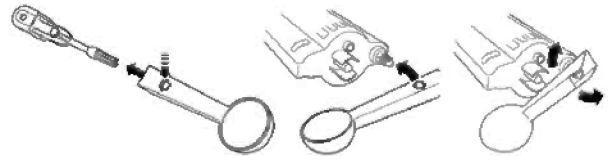



# Troubleshooting

This section contains important information on possible troubleshooting. Please observe this information to prevent damage to your espresso machine.


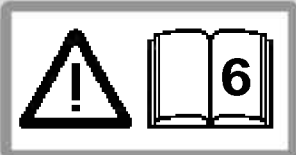
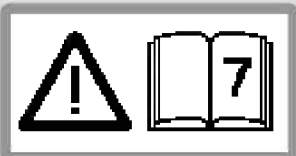
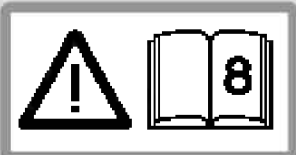
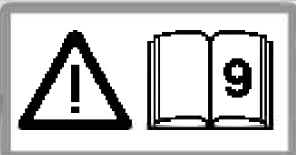

## Coffee machine messages, possible causes and solutions

Display	Cause	Solution
	<ul style="list-style-type: none"> <li>Water tank is empty</li> </ul>	<ul style="list-style-type: none"> <li>Fill water tank: see pg 11 Filling with water</li> </ul>
	<ul style="list-style-type: none"> <li>Water container is full</li> </ul>	<ul style="list-style-type: none"> <li>Empty and clean the waste container: see pg 30 Emptying the waste container</li> </ul>
	<ul style="list-style-type: none"> <li>Waste container is missing</li> </ul>	<ul style="list-style-type: none"> <li>Replace waste container</li> </ul>
	<ul style="list-style-type: none"> <li>Number of dispensed coffees prompts cleaning</li> </ul>	<ul style="list-style-type: none"> <li>Run the cleaning program: see pg 36 Running the cleaning program</li> </ul>
	<ul style="list-style-type: none"> <li>Number of dispensed coffee prompts descaling</li> </ul>	<ul style="list-style-type: none"> <li>Run the descaling program: see pg 38 Running the descaling program</li> </ul>
	<ul style="list-style-type: none"> <li>Process aborted due to malfunction or incorrect operation</li> </ul>	<ul style="list-style-type: none"> <li>Machine goes to normal standby function</li> </ul>

# Troubleshooting continued

Display	Cause	Solution
	<ul style="list-style-type: none"> <li>Brewing unit is blocked (technical reason)</li> </ul>	<ul style="list-style-type: none"> <li>Pull out the brewing unit and loosen it on the rear side using the tool function of the measuring spoon). Push the toothed opening on the measuring spoon onto the pin and loosen it by turning completely at least 3 times. Then thoroughly rinse out the brewing unit</li> </ul> 
	<ul style="list-style-type: none"> <li>Coffee temperature error</li> </ul>	<p>If this message appears on the display, turn off the coffee machine</p> <p>Switch on the machine again after a cooling-down period of approx. 30 minutes.</p>
	<ul style="list-style-type: none"> <li>Steam temperature error</li> </ul>	<p>If the message is displayed again, an error has occurred that requires technical assistance</p>
	<ul style="list-style-type: none"> <li>Error in motor valve 1</li> </ul>	<p>Contact us via our Customer Service Hotline: 1300 881 861</p>


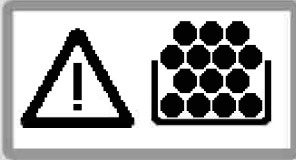
## Troubleshooting continued

Display	Cause	Solution
	<ul style="list-style-type: none"> <li>• Error in motor valve 2</li> </ul>	
	<ul style="list-style-type: none"> <li>• Main switch blocked</li> </ul>	<p>If this message appears on the display, turn off the coffee machine</p>
	<ul style="list-style-type: none"> <li>• Clean the brewing unit See page 33 'Cleaning the brewing unit'</li> </ul>	<p>Switch on the machine again after a cooling-down period of approx. 30 minutes</p>
	<ul style="list-style-type: none"> <li>• Error in input voltage</li> </ul>	<p>If the message is displayed again, an error has occurred that requires technical assistance</p>
	<ul style="list-style-type: none"> <li>• Communication failure</li> </ul>	<p>Contact us via our Customer Service Hotline: 1300 881 861</p>
	<ul style="list-style-type: none"> <li>• Grinding fineness or pre-ground coffee is too fine</li> </ul>	<ul style="list-style-type: none"> <li>• Set grinding fineness to a coarser setting or use coarser pre-ground coffee</li> </ul>

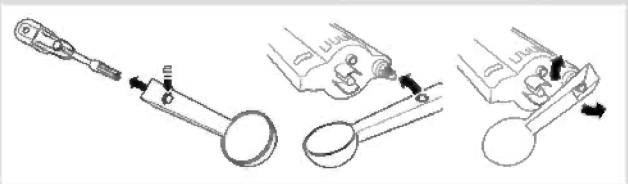
## Troubleshooting continued

Display	Cause	Solution
Espresso/coffee not hot enough	<ul style="list-style-type: none"> <li>• Cups too cold</li> </ul>	<ul style="list-style-type: none"> <li>• Warm up cups with hot water</li> <li>• Increase the coffee temperature: see pg 25 Setting and storing the coffee temperature</li> </ul>
Espresso/coffee too weak.	<ul style="list-style-type: none"> <li>• Not enough pre-ground coffee used</li> </ul>	<ul style="list-style-type: none"> <li>• Measure coffee properly: top up with 1 level measuring spoon (max.8g) of pre-ground coffee</li> <li>• Set ground coffee quantity higher</li> <li>• Vary grinding fineness</li> <li>• Try a different coffee sort.</li> </ul>
No milk froth or milk not dispensed	<ul style="list-style-type: none"> <li>• Milk system not correctly connected.</li> </ul>	<ul style="list-style-type: none"> <li>• Check milk system connection: see section pg 10 Connecting the milk system</li> </ul>
	<ul style="list-style-type: none"> <li>• Milk tube bent</li> </ul>	<ul style="list-style-type: none"> <li>• Straighten milk tube</li> </ul>
	<ul style="list-style-type: none"> <li>• Milk container is empty</li> </ul>	<ul style="list-style-type: none"> <li>• Fill milk container</li> </ul>
Low quality froth.	<ul style="list-style-type: none"> <li>• Milk too warm or old</li> </ul>	<ul style="list-style-type: none"> <li>• Use fresh, cold milk.</li> </ul>
	<ul style="list-style-type: none"> <li>• Froth nozzle is clogged.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean froth nozzle: see pg 32 Cleaning the nozzle of the milk frother</li> </ul>
	<ul style="list-style-type: none"> <li>• Milk system is not clean.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean milk system: see pg 35 Milk system cleaning program.</li> </ul>
Very loud noise during grinding	<ul style="list-style-type: none"> <li>• Grinding mechanism clogged by foreign matter</li> </ul>	<p>Contact our Customer Service Hotline to locate your nearest service agent representative on 1800 881 861</p>

## Troubleshooting continued

Display	Cause	Solution
Display shows "Water tank empty" even though the tank is full 	<ul style="list-style-type: none"> <li>• Air in system</li> <li>• Brewing unit clogged</li> <li>• Water system clogged</li> </ul>	<ul style="list-style-type: none"> <li>• Dispense a little hot water: see pg 20 Hot water preparation</li> <li>• Clean the brewing unit thoroughly: see pg 30 Cleaning the brewing unit</li> <li>• As a precautionary measure, run the cleaning or descaling program: see pg 38 Running the cleaning program and Running the descaling program</li> </ul>
"Empty waste container" message is displayed after less than 16 dispensed coffees. 	<ul style="list-style-type: none"> <li>• Waste container was emptied while the coffee machine was switched off</li> </ul>	<ul style="list-style-type: none"> <li>• Empty the waste container only when the coffee machine is switched on</li> </ul>
Water in the waste container	<ul style="list-style-type: none"> <li>• Small amounts of water get into the waste container during each rinsing process, this is not an error</li> </ul>	<ul style="list-style-type: none"> <li>• None (technical reason)</li> </ul>
Coffee dispensing too slowly	<ul style="list-style-type: none"> <li>• Grinding mechanism clogged by foreign matter</li> <li>• Grinding quantity set too high</li> </ul>	Contact our Customer Service Hotline to locate your nearest service agent representative on 1800 881 861 <ul style="list-style-type: none"> <li>• Set ground coffee quantity lower</li> </ul>

## Troubleshooting continued

Display	Cause	Remedy
Water runs into the waste container instead of through the coffee spout during rinsing when switching the coffee machine on and off	<ul style="list-style-type: none"> <li>Brewing unit blocked.</li> </ul>	<ul style="list-style-type: none"> <li>Adjust the brewing unit. Push the toothed opening on the measuring spoon onto the pin turn it clockwise 3 times</li> </ul>
		
Coffee machine switches off after rinsing or dispensing coffee	<ul style="list-style-type: none"> <li>Pressure in brewing unit too high.</li> </ul>	<ul style="list-style-type: none"> <li>Remove and clean the brewing unit. If the brewing unit is closed, open before cleaning. Unscrew the brewing unit at the black tooth pin. An opened brewing unit is illustrated in page 30 Cleaning the brewing unit</li> </ul>
Coffee machine cannot be switched on	<ul style="list-style-type: none"> <li>Not plugged in</li> </ul>	<ul style="list-style-type: none"> <li>Insert the mains plug</li> </ul>
	<ul style="list-style-type: none"> <li>Coffee dispensing unit not installed</li> </ul>	<ul style="list-style-type: none"> <li>Install coffee dispensing unit</li> </ul>
	<ul style="list-style-type: none"> <li>Brewing unit not fitted</li> </ul>	<ul style="list-style-type: none"> <li>Install brewing unit</li> </ul>
	<ul style="list-style-type: none"> <li>Brewing unit was not pushed in completely</li> </ul>	<ul style="list-style-type: none"> <li>Push the brewing unit in until it stops</li> </ul>

**Note:** If you cannot resolve the problem with the steps described above, please contact customer service on 1300 881 861



# Notes

# Notes

# 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](http://www.sunbeam.com.au)

**1300 881 861**

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

## **New Zealand**

[www.sunbeam.co.nz](http://www.sunbeam.co.nz)

**0800 786 232**

26 Vestey Drive, Mt Wellington  
Auckland, New Zealand

## 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](http://www.sunbeam.com.au)

Or call 1300 881 861

### In New Zealand

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232

 is a registered trademark.

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 2011.

ABN 45 000 006 771

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

Unit 3, Building D  
26 Vestey Drive  
Mt Wellington Auckland  
New Zealand

Sunbeam Corporation is a division of GUD Holdings Ltd.