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BES840 Issue - E13

Breville

the Infuser™

Instruction Booklet



BES840

CONGRATULATIONS

on the purchase of your new
Breville product

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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material and promotional labels or stickers before using the Breville Infuser™ for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Breville Infuser™ near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the Breville Infuser™ on a sink drain board.
- Do not place the Breville Infuser™ on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always ensure the Breville Infuser™ is properly assembled before connecting to power outlet and operating. Follow the instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not use attachments other than those provided with the Breville Infuser™.
- Do not attempt to operate the Breville Infuser™ by any method other than those described in this book.
- Use only cold, tap water in the water tank. Do not use any other liquid.
- Never use the Breville Infuser™ without water in the water tank.
- Ensure the portafilter is firmly inserted and secured into the brewing head before using the machine.
- Never remove the portafilter during the brewing operation as the machine is under pressure.
- Do not move the Breville Infuser™ whilst in operation.
- Do not leave the Breville Infuser™ unattended when in use.
- Do not touch hot surfaces. Allow the Breville Infuser™ to cool down before moving or cleaning any parts.
- Do not place anything, other than cups for warming, on top of the Breville Infuser™.
- Always switch off the Breville Infuser™ by pressing the POWER button to 'Off', switch off at the power outlet and unplug if appliance is to be left unattended, if not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES



WARNING

Fully unwind the cord before use.

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces, or become knotted.
- To protect against electric shock do not immerse power cord, power plug or appliance in water or any other substance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or 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 they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power cord, power plug or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is recommended for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

SAVE THESE INSTRUCTIONS

KNOW

your Breville product

FEATURES OF YOUR BREVILLE PRODUCT

PID TEMPERATURE CONTROL

Electronic PID temperature control for increased temperature stability.

AUTO PURGE

Automatically adjusts water temperature after steam for optimal coffee temperature.

THERMOCOIL HEATING SYSTEM

Integrated stainless steel water coil accurately controls water temperature.

COMMERCIAL STYLE STEAM WAND

360° swivel action for effortless milk texturing.

INSTANT HOT WATER OUTLET

Dedicated hot water outlet for making long blacks & pre-heating cups.

LOW PRESSURE PRE-INFUSION

Applies low pressure at the start of the extraction to gently expand grinds for an even extraction.

ESPRESSO PRESSURE GAUGE

Indicates the water pressure delivered to the portafilter during extraction.

VOLUMETRIC CONTROL

Programmed 1 & 2 cup shot volumes with manual over-ride.

DRY PUCK FEATURE

Removes excess water from the ground coffee in the filter basket after extraction for easy disposal of the coffee puck.

KNOW YOUR BREVILLE PRODUCT



KNOW YOUR BREVILLE PRODUCT

- A. **Power button** surround illuminates when machine is switched on.
- B. **Integrated removable tamper** for tamping control.
- C. **Group head** for easy positioning of the portafilter.
- D. **54mm stainless steel portafilter** with commercial style spouts.
- E. **Extra-tall cup height** for coffee mugs
- F. **Removable drip tray**
- G. **Drip tray full indicator**
- H. **360° swivel action steam wand** easily adjusts to perfect position for texturing.
- I. **Dedicated Hot Water Outlet**
- J. **Steam/Hot Water selector control** for steam and hot water
- K. **Programmable 1 CUP and 2 CUP** button.
- L. **Steam/Hot Water light** illuminates to indicate that the steam/hot water function is selected.
- M. **CLEAN ME light** indicates when a cleaning cycle is required.
- N. **Espresso pressure gauge** monitors espresso extraction pressure.
- O. **Program button** programmable function that can be personalised with your favourite espresso volume.
- P. **Cup warming tray**

NOT SHOWN

- **Removable 1.8 litre water tank** filled from the top with integrated water filtration.
- **Storage tray** located behind the drip tray for storage of accessories.

CUSTOM DESIGNED ACCESSORIES

- **Razor Precision Dose Trimming Tool**
- **Single wall filter baskets** for freshly ground coffee.
- **Advanced dual wall filter baskets** for pre-ground coffee.
- **Stainless steel jug**
- **Measuring spoon**

CLEANING ACCESSORIES

- **Cleaning tool**
- **Cleaning tablets**
- **Cleaning cycle disc**
- **Allen key**

OPERATING

your Breville product

OPERATING YOUR BREVILLE PRODUCT

BEFORE FIRST USE

Machine Preparation

Remove and discard all labeling and packaging materials attached to your espresso machine. Ensure you have removed all parts and accessories before discarding the packaging.

Clean parts and accessories (water tank, portafilter, filter baskets and jug) using warm water and a gentle dish washing liquid and rinse well. Wipe the outer housing and drip tray with a soft damp cloth and dry thoroughly. Do not immerse the outer housing, power cord or power plug in water or any other liquid.

The water filter located inside the water tank will need to be removed before washing the water tank.

CONDITIONING THE WATER FILTER

- Remove filter from the plastic bag and soak in a cup of water for 5 minutes.
- Rinse filter under cold running water.
- Wash the stainless steel mesh in the plastic filter compartment with cold water.
- Insert the filter into the filter holder.
- Set the dial date 2 months ahead.
- To install filter, push down to lock into place.
- Slide the water tank into position and lock into place.

NOTE

To purchase water filters contact Breville Customer Service Centre on 1300 139 798 (Australia) or 0800 273 845 (New Zealand)

FIRST USE

Initial Start Up

- Fill tank with water
- Press POWER on
- A pumping sound will be heard. The machine will reach operating temperature and go into STANDBY mode.

FLUSHING THE MACHINE

It is recommended to complete a water flushing operation, without ground coffee, to ensure the machine has been conditioned.

When the machine has reached STANDBY mode, run the following 2 steps.

- Press the 2 CUP button to run hot water through the group head for 30 seconds.
- Activate hot water for 10 seconds.
- Repeat this cycle until the water tank is empty.

NOTE

Do not clean any of the parts or accessories in the dishwasher.

OPERATING YOUR BREVILLE PRODUCT

FILLING THE WATER TANK

- Ensure the water filter is securely fitted inside the tank.
- Fill the water tank with cold tap water to the maximum mark on the side of the tank and slide the water tank back into position at the back of the machine.
- Plug the power cord into power outlet and switch On at power point.
- Press the POWER button to On. The POWER button surround will flash while the machine is heating. When the correct temperature has been reached, all the button surrounds on the control panel will illuminate.

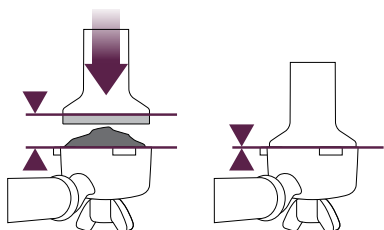
NOTE

Check the water level before use and replace the water daily. The water tank should be filled with fresh, cold tap water before each use.

Do not use mineral or distilled water or any other liquid.

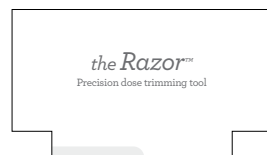
TAMPING THE GROUND COFFEE

- Once the grind function has been completed, carefully withdraw the portafilter from the grinding cradle, being careful not to spill any ground coffee, tap down to collapse and using the integrated tamper, tamp down firmly (approx. 15–20 kg of pressure).



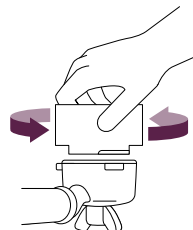
TRIMMING THE DOSE

The Razor™ precision dose trimming tool allows you to trim the puck to the right level for a consistent extraction.



Insert the Razor™ into the coffee basket until the shoulders of the tool rest on the rim of the filter basket. The blade of the dosing tool should penetrate the surface of the tamped coffee.

Rotate the Razor™ dosing tool back and forth while holding the portafilter on an angle over the knock box to trim off excess coffee.



Your coffee filter basket is now dosed with the correct amount of coffee.

NOTE

When using a finer espresso grind for the Single Wall Filter basket, you will need to increase the grind amount to ensure the filter is correctly dosed.

OPERATING YOUR BREVILLE PRODUCT

PRE-PROGRAMMED SHOT VOLUME – 1 CUP

Press the 1 CUP once. A preset volume of approximately 30mls will be extracted. The machine will automatically stop once the preset volume has been extracted.

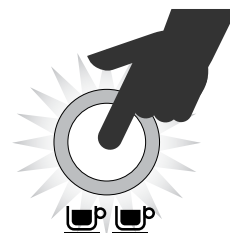


NOTE

The amount of espresso extracted in the cup will vary depending on your grind size and dose amount.

PRE-PROGRAMMED SHOT VOLUME – 2 CUP

Press the 2 CUP button once. A preset volume of approx. 60mls will be extracted. The machine will automatically stop once the preset volume has been extracted.



NOTE

Pressing the 1 CUP or 2 CUP buttons during a programmed espresso will immediately stop the extraction.

PROGRAMMING SINGLE ESPRESSO

1. To begin programming, press the PROGRAM button once. The machine will beep once and the program button will begin to flash. This indicates the machine is in programming mode.
2. Press 1 CUP button to start espresso extraction. Press 1 CUP again once desired volume of espresso has been extracted. The machine will beep twice to indicate the new 1 CUP volume has been set.

PROGRAMMING DOUBLE ESPRESSO

1. To begin programming, press the PROGRAM button once. The machine will beep once and the program button will begin to flash. This indicates the machine is in programming mode.
2. Press 2 CUP button to start espresso extraction. Press 2 CUP again once desired volume of espresso has been extracted. The machine will beep twice to indicate the new 2 CUP volume has been set.

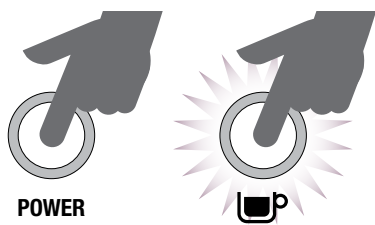
ADVANCED TEMPERATURE SETTING

The water temperature can be increased or decreased by 1°C or 2°C if desired. Coffee of different origins or roast profiles may need a different espresso brew water temperature to optimise their flavour. If your espresso is tasting slightly “ashy” decrease the brew water temperature by 1°C. If your espresso is tasting slightly “sour” increase your brew water temperature by 1°C.

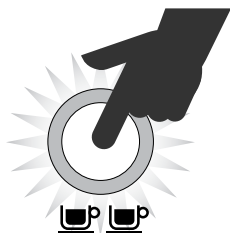
INDICATOR	DESCRIPTION
 POWER	DEFAULT TEMPERATURE
 PROGRAM	-2°C
 PROGRAM	+2°C
 PROGRAM	SELECT
 CLEAN ME	-1°C
 HOT WATER STEAM	+1°C

To amend temperature settings:

- With the machine OFF, press and hold the 1 cup button and then simultaneously press and hold the power button.



- A beep will sound to indicate that the temperature settings can now be changed.
- The LED of the last saved setting will be illuminated. See table on left.
- Pressing the 2 cup button to allows you to toggle between the different settings.



- Please note that if the 2 cup button is not pressed within 10 seconds, the machine will return to STANDBY mode and the above steps will have to be repeated
- After you have made a selection, 2 beeps will sound to indicate that your setting has been saved.
- The machine will then return to STANDBY mode.

RESETTING DEFAULT VOLUMES

To reset the machine to the default 1 CUP and 2 CUP shot volumes, press and hold the PROGRAM button until the machine beeps three times. Release the PROGRAM button. The machine will return to its original default setting.

NOTE

Default settings: 1 CUP shot volume is approx. 30ml. 2 CUP is approx. 60ml.

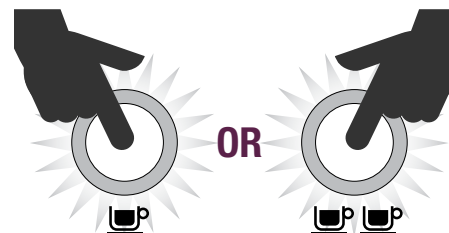
MANUAL SHOT VOLUME

Manually control low pressure pre-infusion time and shot volume without re-programming the pre-set shot volume.

- Press and hold the 1 CUP or 2 CUP button. The extraction will enter low pressure pre-infusion until the button is released
- When the 1 CUP or 2 CUP button is released, extraction will continue at full pressure.
- Press the 1 CUP or 2 CUP button again once the desired volume of espresso has been extracted

MANUAL ESPRESSO

Press and hold the 1 CUP or 2 CUP button. Release the button once sufficient espresso has been extracted into the cup.



NOTE

For optimal flavour when using a 1 CUP filter, you should extract approx. 30ml. When using a 2 cup filter, you should extract approx. 60ml.

! WARNING

The metal parts of the portafilter will be very hot.

ESPRESSO PRESSURE GAUGE LOW PRESSURE PRE-INFUSION

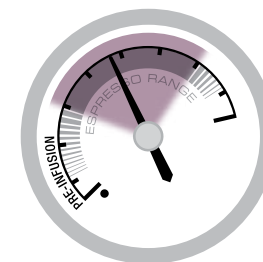
The gauge needle will be positioned in the pre-infusion zone at the start of the extraction indicating the machine is in low pressure pre-infusion mode.

The low pressure pre-infusion gradually increases water pressure to gently expand grinds for an even extraction before increasing to full pressure.



IDEAL ESPRESSO ZONE

During extraction, the gauge needle when positioned in the middle zone, indicates the espresso will be extracted at the ideal pressure.



UNDER EXTRACTED ZONE

During extraction, the gauge needle when positioned in the lower zone, indicates the espresso has been extracted with insufficient pressure.

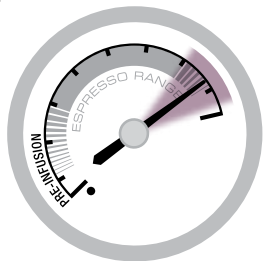


This occurs when the water flow through the ground coffee is too fast and results in an under extracted espresso that is watery and lacks crema and flavour.

Causes for under extraction include the grind being too coarse and/or insufficient coffee in filter and/or under tamping.

OVER EXTRACTED ZONE

The gauge needle, when positioned in the upper zone during extraction, indicates the espresso has been extracted with too much pressure.



This occurs when the water flow through the ground coffee is too slow and results in an over extracted espresso that is very dark and bitter with a mottled and uneven crema.

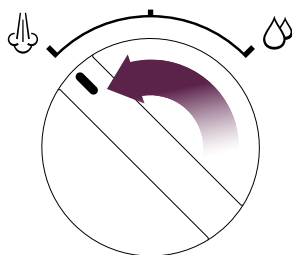
Causes for over extraction include the grind being too fine and/or too much ground coffee in filter and/or over tamping.

TEXTURING MILK

The Infuser™ comes with a commercial style steam wand.

TEXTURING MILK

- Turn the STEAM/HOT WATER selector dial to the steam position. The STEAM/HOT WATER light will flash to indicate the machine is heating to create steam.



- When the STEAM/HOT WATER light stops flashing the steam wand is ready for use.
- Before inserting the steam wand into the milk, pause the steam by returning the dial back to the STANDBY position. This will avoid the milk splashing out of the jug (this pause function lasts for 6 seconds before exiting steam mode).
- Insert the wand into the milk and return the dial back to the steam position to texture milk.
- To stop the steam return the Steam dial to the STANDBY position and remove the jug.

NOTE

When the espresso machine creates steam, a pumping noise can be heard. This is the normal operation of the 15 bar Italian pump.

NOTE

After 5 minutes of continuous steaming, the machine will automatically disable the steam function. The STEAM/HOTWATER light will flash. When this occurs return the steam dial to the STANDBY position.

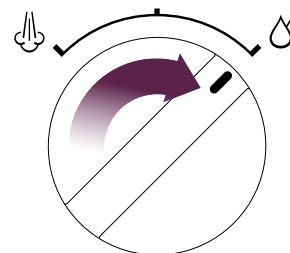
AUTO PURGE

For extracting espresso immediately after using the steam function, this machine features an auto-purge function.

The auto purge function ensures the ground coffee will not be burnt by the initial water flow from the thermocoil being too hot. The water is automatically released internally into the drip tray ensuring that the thermocoil is at optimal temperature for extracting espresso

Your espresso will always be extracted at the optimal temperature ensuring only the best flavours are extracted.

HOT WATER



- Turn the STEAM/HOT WATER selector dial to the Hot Water position.
- To stop the hot water, return the STEAM/HOT WATER dial to the STANDBY position.

COFFEE MAKING TIPS & PREPARATION

COFFEE MAKING TIPS & PREPARATION

PRE-HEATING

Heating your cup or glass

A warm cup will help maintain the coffee's optimal temperature. Preheat your cup by rinsing with hot water and place on the cup warming tray.

Heating the portafilter and filter basket

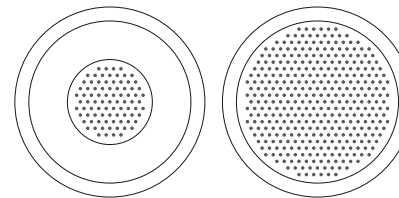
A cold portafilter and filter basket can reduce the extraction temperature enough to significantly affect the quality of your espresso. Ensure the portafilter and filter basket are preheated with hot water before initial use.

NOTE

Wipe the filter and portafilter dry before dosing with ground coffee as moisture can encourage 'channeling' where water by-passes the ground coffee during extraction.

SINGLE WALL FILTERS

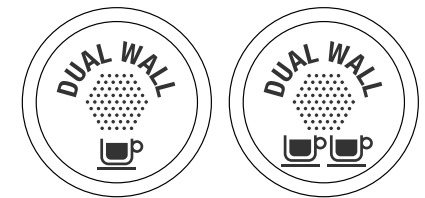
The Single Wall filters (1 & 2 CUP) are designed to be used with freshly ground coffee and allow you to experiment with grind, dose, and tamp to create a more balanced espresso.



The Single Wall filters have no markings on the underside of the filter.

DUAL WALL CREMA SYSTEM FILTERS

The Dual Wall filters (1 & 2 CUP) are designed to be used with pre-ground coffee and regulate the pressure to help optimise extraction regardless of the grind, dose or tamp pressure.



The Dual Wall filters have DUAL WALL stamped on the underside of the filter.

THE GRIND

If grinding coffee beans, the grind size should be fine but not too fine. The grind size will affect the rate at which the water flows through the ground coffee in the filter basket and the taste of the espresso.

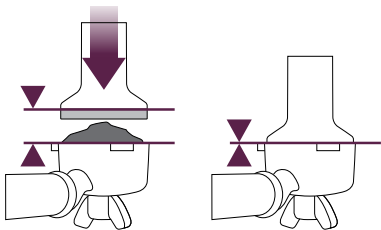
If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee when under pressure. The resulting espresso will be **OVER EXTRACTED**, dark in colour and bitter in flavour

If the grind is too coarse the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be **UNDER EXTRACTED** lacking in colour and flavour.

COFFEE MAKING TIPS & PREPARATION

COFFEE DOSE AND TAMPING

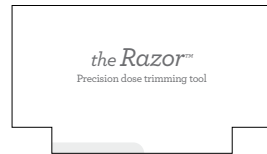
- Wipe coffee basket with a dry cloth.
- If using Single Wall filter baskets, grind enough coffee to fill the coffee basket. You may need to experiment with the amount of coffee to achieve the correct dose.
- Tap the portafilter several times to distribute the coffee evenly in the filter basket.
- Tamp down firmly (using approx. 15-20kgs of pressure). The amount of pressure is not as important as consistent pressure every time.



- As a guide to dose, the top edge of the metal cap on the tamper should be level with the top of the filter basket AFTER the coffee has been tamped.
- Wipe excess coffee from the rim of the filter basket to ensure a proper seal in the group head is achieved.

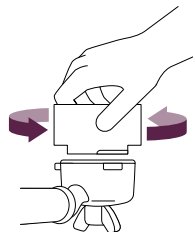
TRIMMING THE DOSE

The Razor™ precision dose trimming tool allows you to trim the puck to the right level for a consistent extraction.



Insert the Razor™ into the coffee basket until the shoulders of the tool rest on the rim of the filter basket. The blade of the dosing tool should penetrate the surface of the tamped coffee.

Rotate the Razor™ dosing tool back and forth while holding the portafilter on an angle over the knock box to trim off excess coffee.



Your coffee filter basket is now dosed with the correct amount of coffee.

EXTRACTION GUIDE

	GRIND	DOSE	TAMP	SHOT TIME
OVER EXTRACTED BITTER • ASTRINGENT	TOO FINE	TOO MUCH USE RAZOR TO TRIM	15-20KG	OVER 40 SEC
BALANCED	OPTIMUM	8-10G (1 CUP) 15-18G (2 CUP)	15-20KG	25-35 SEC
UNDER EXTRACTED UNDERDEVELOPED • SOUR	TOO COARSE	TOO LITTLE INCREASE DOSE & USE RAZOR TO TRIM	15-20KG	UNDER 20 SEC

COFFEE MAKING TIPS & PREPARATION

PURGING THE GROUP HEAD

- Before placing the portafilter into the group head, run a short flow of water through the group head by pressing the 1 CUP or 2 CUP button. This will purge any ground coffee residue from the group head and stabilise the temperature prior to extraction.

INSERTING THE PORTAFILTER

Place the portafilter underneath the group head so that the handle is aligned with the INSERT position. Insert the portafilter into the group head and rotate the handle towards the centre until resistance is felt.

EXTRACTING ESPRESSO

- Place pre-warmed cup(s) beneath the portafilter and press the 1 CUP or 2 CUP button for the required volume.
- As a guide, the espresso will start to flow after 8-10 seconds (infusion time) and should be the consistency of dripping honey.
- If the espresso starts to flow before 6 seconds you have either under dosed the filter basket and/or the grind is too coarse. This is an UNDER-EXTRACTED shot.
- If the espresso starts to drip but doesn't flow after 15 seconds, then you have either over dosed the filter basket and/or the grind is too fine. This is an OVER-EXTRACTED shot.

A great espresso is about achieving the perfect balance between sweetness, acidity and bitterness.

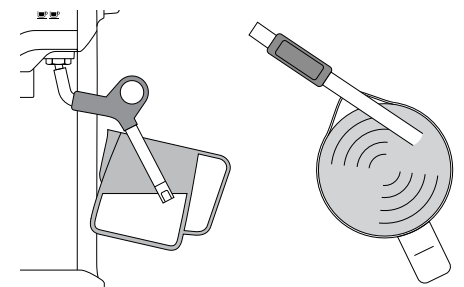
The flavour of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of ground coffee, and tamping pressure.

Experiment by adjusting these factors just one at a time to achieve the taste of your preference.

TEXTURING MILK

There are two phases to texturing milk. The first is stretching the milk to aerate it and the second is swirling the milk to make it silky smooth. These two operations should blend into one.

- Always start with fresh cold milk.
- Fill the jug just below the V at the bottom of the spout.
- Position the steam tip over the drip tray and turn on the steam system, purging any condensed water.
- Turn the steam dial to the STANDBY position, insert steam wand tip into milk and turn dial back to STEAM position.
- Insert the steam tip 1-2cm below the surface of the milk close to the right hand side of the jug at the 3 o'clock position.
- Keep the tip just under the surface of the milk until the milk is spinning clockwise, producing a vortex (whirlpool effect).



- With the milk spinning, slowly lower the jug. This will bring the steam tip to the surface of the milk & start to introduce air into the milk. You may have to gently break the surface of the milk with the tip to get the milk spinning fast enough.
- Keep the tip at or slightly below the surface, continuing to maintain the vortex. Texture the milk until sufficient volume is obtained.
- Lower the tip beneath the surface, but keep the vortex of milk spinning. The milk is at the correct temperature (60-65°C) when the jug is hot to touch.

COFFEE MAKING TIPS & PREPARATION

- Move the steam dial to the STANDBY position before taking the tip out of the milk.
- Set the jug to one side, turn steam on to purge out any residual milk from the steam wand and wipe steam wand with a damp cloth.
- Tap the jug on the bench to collapse any bubbles.
- Swirl the jug to polish and re-integrate the texture.
- Pour milk directly into the espresso.
- The key is to work quickly, before the milk begins to separate.

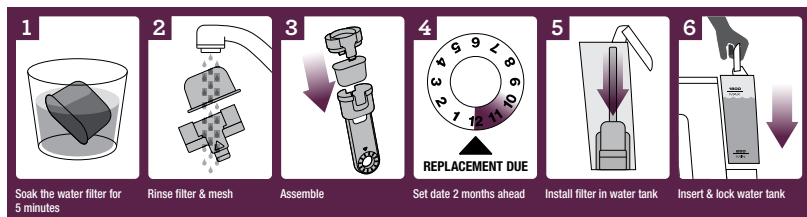
HINTS & TIPS

1. Use freshly roasted coffee beans, with a 'roasted on' date and use within 2 weeks of 'roasted on' date.
2. Grind beans immediately before brewing as ground coffee quickly loses its flavour and aroma.
3. Store coffee beans in a cool, dark and dry container. Vacuum seal if possible.
4. Buy coffee beans in small batches to reduce the storage time and store no more than one weeks supply at any time.

CARE & CLEANING

CARE & CLEANING

INSTALLING/REPLACING THE FILTER IN THE WATER TANK



The water filter provided helps to prevent scale build up which over time can affect the performance of your machine, potentially causing blockages and heating, problems. Replacing the water filter every two months will reduce the need to de-scale the machine. If you live in a hard water area, we recommend you change the water filter more frequently.

Replacing The Water Filter

- Remove the filter from the plastic bag, and soak in a cup of water for 5 minutes
- Rinse the filter under cold running water for 5 seconds
- Wash the stainless steel mesh in the plastic filter compartment with water and assemble
- Set the date dial 2 months ahead
- To install, push down to lock into place

The water filter can be removed from the water tank during operation if not required.

NOTE

For replacement water filters contact Breville Customer Service Centre on 1300 139 798 (Australia) or 0800 273 845 (New Zealand).

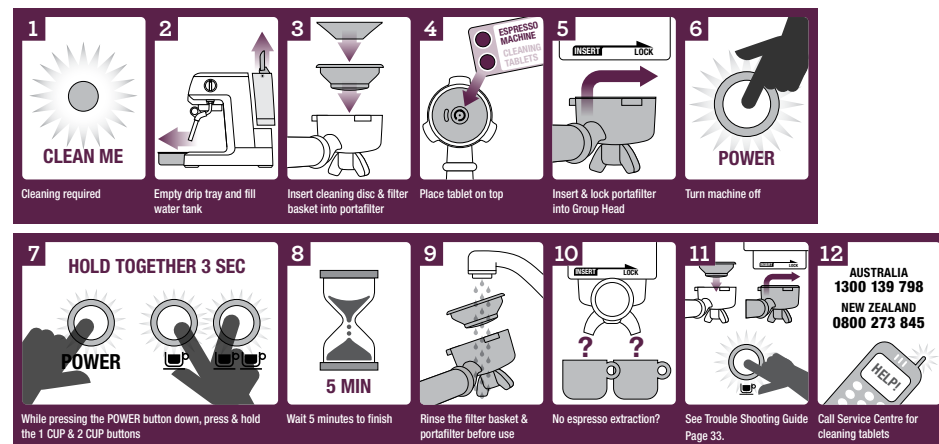
PORTAFILTER CLEANING

Periodically run water through the machine with the portafilter in place, but without any ground coffee, to rinse out any residual coffee particles.

CARE & CLEANING

CLEANING CYCLE

The espresso machine features an in-built cleaning cycle which should be carried out periodically. The CLEAN ME light will automatically illuminate to indicate when a cleaning cycle is required.



CLEANING CYCLE PROCESS GUIDE

If cleaning is required, simply follow the steps below and refer to the Machine Cleaning Cycle guide.

1. Insert the cleaning disc into the one or two cup filter basket.
2. Place the filter basket into the portafilter.
3. Put 1 cleaning tablet into the filter.
4. Lock the portafilter into the group head.

5. Turn the machine OFF.

6. Simultaneously press and hold the 1 CUP, 2 CUP and POWER button for 3 seconds.
7. The cleaning cycle will commence and last for approximately 5 minutes. Once complete, 3 beeps will sound. Remove the portafilter and ensure the tablet has completely dissolved.

If the tablet has not dissolved, repeat steps 5 to 7 until tablet has dissolved.

DECALCIFYING

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, power of the machine, and affecting the quality of coffee.

We advise decalcifying the machine on a regular basis (every 2-3 months) using a mixture of white vinegar and water.

Follow the instructions provided, or use the following as a guide:

SOLUTION FOR DECALCIFYING

Diluted Solution (for softer water)

- 1 part white vinegar
- 2 parts cold tap water

Concentrated Solution (for harder water)

- 1 part white vinegar
- 1 part cold tap water



WARNING

Do not immerse power cord, power plug or appliance in water or any other liquid. The water tank should never be removed or completely emptied during decalcifying.

DECALCIFYING THE MACHINE

- Remove the portafilter. Pour the mixture of white vinegar and water into the water tank.
- Plug the machine into the power outlet and switch On.
- Press the POWER button to the On position.
- Place a large container under the group head and steam wand.
- When the brewing temperature has been reached all the button surrounds on the control panel will illuminate. Press and hold the 1 CUP or 2 CUP button to commence manual pour. Release the button once half the mixture of white vinegar and water has run through the group head.
- Set the STEAM/HOT WATER dial to the STEAM position and allow steam to run through the Steam Wand for approximately 2 minutes. Return the steam dial back to the STANDBY position.
- After decalcifying, remove the water tank and rinse thoroughly then refill with fresh cold water. To rinse the machine, repeat previous steps.

CLEANING THE STEAM WAND

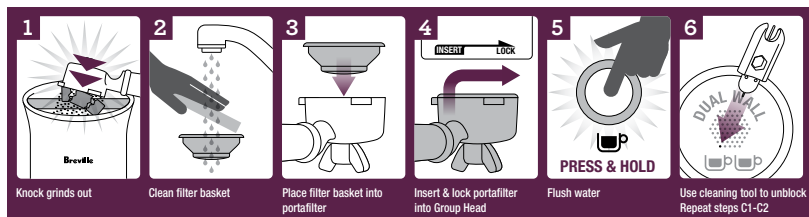


- The steam wand should always be cleaned after texturing milk.
- Wipe the steam wand with a damp cloth, and then with the steam wand directed back into the drip tray, briefly set the steam dial to the STEAM position. This will clear any remaining milk from inside the steam wand.
- Ensure the steam dial is in the STANDBY position. Press the POWER button to Off and allow the machine to cool.
- If the steam wand remains blocked, use the pin on the cleaning tool to clear the opening.
- If the steam wand continues to be blocked, the tip of the steam wand can be removed by using the spanner in the middle of the cleaning tool.
- Unscrew the tip with the cleaning tool.
- Soak the tip in hot water before using the pin on the cleaning tool to unblock. Replace the tip back onto the steam wand and secure with the cleaning tool.

CARE & CLEANING

CLEANING / UNBLOCKING THE FILTERS, PORTAFILTER AND GROUP HEAD

Periodically run water through the machine with the portafilter in place, but without any ground coffee, to rinse out any residual coffee particles.



Should the fine holes in the filters become blocked follow the following steps:

1. Place the filter into the portafilter. Run water through the machine with the filter and portafilter, without any ground coffee, in place.
2. The fine pin on the cleaning tool can be used to clear the filter basket holes.
3. To clean the Single Wall filters simply run water through the portafilter using the manual pour function by holding down the 1 CUP button.
4. For a thorough clean of the filters, run a cleaning cycle of the machine with the portafilter and filter in place

CLEANING THE OUTER HOUSING / CUP WARMING PLATE

The outer housing and tray warming plate can be cleaned with a soft, damp cloth. Then polish with a soft, dry cloth.

Do not use abrasive cleansers, pads or cloths which can scratch the surface.

CLEANING THE DRIP TRAY

The drip tray should be removed, emptied and cleaned at regular intervals, particularly when the drip tray full indicator is showing EMPTY ME!.

Remove grill and EMPTY ME! indicator from the drip tray. Wash the drip tray with warm soapy water, using a non-abrasive washing liquid, rinse and dry thoroughly. The EMPTY ME! indicator can be removed from the drip tray by pulling upwards to release the side latches.

The drip tray base and cover are dishwasher safe.

CLEANING THE STORAGE TRAY

The storage tray can be removed after the drip tray is removed then cleaned with a soft, damp cloth (do not use abrasive cleansers, pads or cloths which can scratch the surface).

STORING YOUR MACHINE

Before storing, press the POWER button to off, turn the STEAM/HOT WATER dial to STANDBY switch Off at the power outlet and unplug.

Insert all accessories into position or into the storage tray.

Store upright. Do not place anything on top.



WARNING

Do not immerse power cord, power plug or appliance in water or any other liquid. The water tank should never be removed or completely emptied during decalcifying.

TROUBLESHOOTING

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
When the machine is switched On, the STEAM/HOT WATER lights is flashing.	STEAM/HOT WATER dial is not in STANDBY position	Turn the STEAM/HOT WATER dial to 'STANDBY' position. Machine will commence normal heat up procedure.
Coffee does not run through	Machine is not turned On or plugged in	Ensure the machine is plugged in, switched On at the power outlet and the POWER button is pressed On.
	Water tank is empty	Refer to 'Filling The Water Tank', page 12.
	Coffee grind is too fine	Ensure you use a suitable espresso grind. Refer to 'The Grind' on page 18.
	Too much coffee in the filter	Refer to 'Coffee Dose & Tamping', page 12 and 19.
	Coffee tamped too firmly	Refer to 'Coffee Dose and Tamping' on page 19.
Coffee runs out too quickly	The filter is blocked	Clean the filters. Refer to 'Cleaning The Filters', page 26.
	The coffee grind is too coarse	Ensure you use a suitable espresso grind. Refer to 'The Grind' on page 18.
	Not enough ground coffee in the filter	Refer to 'Coffee Dose and Tamping', page 12 and 19.
	Ground coffee not tamped firmly enough	Refer to 'Coffee Dose and Tamping', page 19.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Coffee is too cold	Cups not preheated	Preheat cups. Refer to 'Pre-heating Cup or Glass' on page 18.
	Milk not heated enough (if making a cappuccino or latté)	When the base of the jug becomes too hot to touch this is when the milk is heated at the correct temperature. Refer to 'Texturing Milk', page 20.
No crema	Coffee is not tamped firmly enough	Refer to 'Coffee Dose and Tamping', page 19.
	Coffee grind is too coarse	Ensure you use a suitable espresso grind. Refer to 'The Grind' on page 18.
	Ground coffee is not fresh	Change old beans with fresh roasted or pre-ground. Ground coffee should not be kept for longer than a week.
	Filter holes are blocked	Use the fine pin on the cleaning tool to clear the holes. Refer to 'Cleaning The Filters', page 26.
Machine is making pulsing/pumping sound while extracting coffee or steaming milk	The machine is carrying out the normal operation of the 15 bar pump	No action require as this is the normal operation of the machine.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Coffee runs out around the edge of the filter holder	• Filter holder is not inserted in the group head properly	Insert filter holder to align into 'LOCK' position in group head. Refer to 'Inserting The Portafilter', page 19.
	• There are coffee grounds around the filter rim	Clean any excess ground coffee from the rim of the filter holder to ensure a proper fit into the brew head.
	• Too much ground coffee in the filter	Refer to 'Coffee Dose & Tamping', page 12.
	• Ground coffee has been tamped too firmly	Refer to 'Coffee Dose & Tamping', page 19.
	• Incorrect filter for amount of ground coffee used	Ensure you use the small filter for 1 cup of coffee and the larger filter for 2 cups of coffee.
Coffee extracts as drops from the portafilter	• The water tank is empty or low	Refer to 'Filling The Water Tank', page 12.
	• Coffee grind is too fine • Too much coffee in basket	Ensure you use a suitable espresso grind. Refer to 'The Grind' on page 18.
	• Machine is blocked by mineral deposits	Decalcify the machine. Refer to 'Decalcifying', page 23.
Machine is making a loud and continuous pumping noise	• Water tank is empty	Refer to 'Filling The Water Tank', page 12 .
	• Water tank is not securely in place	Refer to 'Filling The Water Tank', page 12 .

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
No steam is generated	• Machine is not turned On	Ensure the machine is plugged in, switched On at the power outlet and the POWER button is pressed On.
	• Water tank is empty	Refer to 'Filling The Water Tank', page 12.
	• Steam Dial is not in STEAM/HOT WATER dial position	Turn the STEAM/HOT WATER dial to the STEAM position.
	• Steam Wand is blocked	Use the pin on the cleaning tool to clear the opening. If the steam wand continues to be blocked remove the tip of the steam wand using the spanner in the middle of the cleaning tool. Refer to 'Care and Cleaning', page 25.
No hot water	• Empty tank	Fill tank
Milk is not creamy after texturing	• Not enough steam	Steam wand may be blocked. Refer to 'Care and Cleaning', page 25.
		Use cold fresh milk. Refer to 'Texturing Milk', page 15.
Machine is not working		The safety thermal-cut may have activated due to the pump overheating. Turn the machine off and allow to cool for about 30-60 minutes.

COFFEES TO TRY

COFFEES TO TRY



CAPPUCCINO

A single shot of espresso with textured milk, garnished with drinking chocolate.



ESPRESSO

Intense and aromatic, it is also known as an espresso or short black and is served in a small cup or glass.



LATTE

A latté consists of a single espresso with textured milk and approx. 10mm of foam.



MACCHIATO

Traditionally served short, the macchiato is also poured as a long black with a dash of milk or a dollop of textured milk.



LONG BLACK

Add hot water first, then a shot of espresso (single or double) so that crema is maintained.



RISTRETTO

A ristretto is an extremely short espresso of approximately 15ml, distinguished by its intense flavour and aftertaste.