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Removing the filter handle during either of these operations can lead to a scalding or injury. •The steam wand and hot water tap become very hot during texturing milk and water flow. This may cause burns in case of contact, therefore avoid any direct contact with the steam wand or hot water tap. •Always disconnect the plug from the power outlet prior to cleaning the espresso machine or if there is any problem during the coffee making process. •Do not allow the power cord to come into contact with the hot parts of the espresso machine, including the cup warming plate, hot water tap and steam wand. •Do not place hands directly under the steam, hot water or coffee pour as this can lead to a scalding or injury. Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance: •Read carefully and save all the instructions provided with an appliance. •Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord. •Turn the power off and remove the plug when the appliance is not in use and before cleaning. •Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person. •Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance. •This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. •Children should be supervised to ensure that they do not play with the appliance. •The temperature of accessible surfaces may be high when the appliance is operating. •Never leave an appliance unattended while in use. •Do not use an appliance for any purpose other than its intended use. •Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. •Do not place on top of any other appliance. •Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface. •Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment. •For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances. •Do not immerse the appliance in water or any other liquid unless recommended. •Appliances are not intended to be operated by means of an external timer or separate remote control system. •This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments. If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood. 2 Congratulations on the purchase of your Sunbeam Café Series® Espresso Machine. The Sunbeam Café Series® delivers quality, style and superior performance capturing the essence of the commercial kitchen. Inspired by heavy-duty equipment found in restaurants, cafés and bars, the Sunbeam Café Series® is built to last. It brings together a range of appliances designed to expertly create authentic café food and beverages at home. Uncompromising blends of stainless steel, brass and die-cast alloy characterise the range. This combined with advanced technology and functional design, guarantee the performance, that each product will surpass expectations. The Sunbeam Café Series® Espresso Machine features a twin pump, twin thermoblock, TPTT™ system to ensure a stable water temperature while also allowing simultaneous production of espresso and steam to texture milk. The dedicated twin thermoblock heating system takes away the waiting time for water temperatures to change between pouring espresso and producing steam. The twin pumps enables the coffee maker to deliver instant steam for texturing milk and at the same time produce a serve of espresso just like a commercial machine. Another feature of the espresso machine is the progressive pre-infusion. The pre-infusion gradually releases water pressure pre-soaking the coffee grinds before full water pressure is applied. This in turn delivers greater body and sweetness to the espresso. The Café Series® Espresso Machine is designed with quality die-cast metal components and includes many features that make producing delicious espresso at home even easier. We hope you enjoy your new espresso machine and should you need any further assistance please don't hesitate to contact the Sunbeam Coffee Hotline on 1 300 881 861. Features of your Café Series® Espresso Machine Warming plate The large warming plate effectively prewarms cups helping to retain the essential characteristics true of espresso - sweet, rich tasting and aroma. Variable steam control dial Steam wand A dedicated thermoblock and pump provide an instant supply of powerful dry steam for achieving silky, dense and rich milk. The commercial 360° ball joint allows the steam wand to be moved into the ideal position. Commercial size group head Commercial size group handle Espresso gauge The gauge measures the resistance to the espresso pour. Removable drip tray and grill The large capacity die-cast metal drip tray is lined with plastic, preventing staining from espresso oils, lightweight for easy removal and designed with no dirt traps for simple wipe down cleaning. Height adjustable rubber feet The height adjustable feet ensure the espresso machine is level on the benchtop. Additionally integrated into the two back feet are rollers, these allow the user to effortlessly move the machine – great when trying to clean underneath. Single filter basket Double filter basket 4 Tamp Single filter basket Double filter basket Dual-floor Dual-floor Programmable control panel An easy to use control panel provides the choice of manual operation or utilising the programmed espresso pour lengths. Hot water control dial Hot water wand Dispenses a controlled flow of hot water. For ease of use the wand has a commercial 360° ball joint. 3 litre water reservoir Removable 3 litre water reservoir is fitted with an anti-calc filter and hand grips for easy filling. Low water warning indicator Accessories All the essential accessories to make an authentic café-quality espresso – 600ml stainless steel milk texturing jug, barista coffee tamp and spoon for measuring out coffee. Measuring spoon 600ml jug Cleaning Disc Features of your Café Series® Espresso Machine Twin Pump and Twin Thermoblock – TPTT™ System The machine is fitted with a 15 BAR pump for the espresso function, delivering the pressure required for a complete extraction of oils, coffee solids and aroma. An additional 4 BAR pump is dedicated to the steam function, producing instant steam pressure for texturing milk. Independent thermoblock heating systems lined with stainless steel, heat the water ensuring the precise temperature is achieved for each function eliminating waiting time and reducing temperature fluctuations. TPTT™ System – Simultaneous Use True to commercial use, the unique TPTT™ System features twin pumps and twin thermoblocks, this allows the coffee maker to texture milk and pour an espresso simultaneously. Espresso Gauge The espresso gauge is an indicator of the quality of the espresso pour and should be used as a guide. It measures the pressure or resistance created by water being pumped through the tamped coffee grinds in the group handle. Whilst the needle is within the target area on the gauge it indicates that a quality serve of espresso has been made. This is indicated by a Optimum Pour Under Over Extracted Extracted Pour Pour 6 Features of your Café Series® Espresso Machine continued slow and steady pour of liquid espresso with a consistency similar to that of dripping honey. The crema should be dark golden in colour. Should the needle fail to reach the target area this is an indication that the serve of espresso is 'under-extracted'. This occurs when water passes too quickly through the tamped coffee grinds and is an indication that either the grind needs to be made finer or the filter basket has been under-dosed. The pour is quick and light in colour and the resulting crema is thin with a creamy light brown colour. When the needle goes beyond the target area it is an indication that the serve of espresso is 'over-extracted'. This occurs when the water passes very slowly through the tamped coffee grinds and is an indication that either the grind is too fine or the filter basket has been over-dosed. In this situation the hot water is in contact with the coffee grinds for too long thus creating a burnt and bitter tasting espresso. This is characterised by the espresso only slowly dripping down the entire pour and the crema is very dark. Commercial Size Group Head & Group Handle The group head, group handle and filters are designed to commercial specifications using brass and stainless steel components. These elements help contribute to the preparation of an espresso serve, as it allows the coffee maker to pack the necessary amount of coffee grinds, which then expand firmly and evenly onto the shower screen. Features of your Café Series® Espresso Machine continued Filter Baskets Supplied with the espresso machine are two different sets of filter baskets – Standard Filter Baskets (one and two cup) and DualFloor Filter Baskets (one and two cup). The Standard Filter Baskets (one and two cup) are the same specification as used with commercial espresso machines and are less tolerant to the quality of the coffee bean. They have a single floor to the filter and if held up to the light you can see many small holes. Note: For the optimum results Sunbeam recommends that you use these filters with this espresso machine. To achieve the optimum espresso pour with these filters it is best to grind the coffee as you need it. Therefore we recommend a conical burr grinder such as the Café Series® Grinder (Code EM0480) to ensure you have complete control of the particle size and are assured a consistent grind. Note: If you don't have a grinder and have your coffee beans ground for you, then you must request that the coffee is ground very fine, the same fineness that would be used on a commercial espresso machine. The Dual-Floor Filter Baskets (one and two cup) are designed to be used with preground coffee that is typically available at supermarkets and delicatessens. They have two floors, looking into the filter basket you can see many small holes and when held up to the light and looking at the under-side of the filter you will see a single hole. These pre-ground coffee types are often vacuum packaged into a brick shape and their packaging states that they are a 'universal grind' that can be used throughout a variety of coffee makers. The particle size of 'Universal grind' is too coarse for making quality espresso, therefore the Dual-Floor Filter Baskets are designed to compensate for this by slowing the flow of liquid espresso creating a subtle aeration to ensure a golden crema. Dual-floor filters or similar designs are used in most domestic espresso machines. Control Panel An easy to use control panel provides the choice of manual operation or utilising the programmed espresso pour lengths. The programmed espresso pour is set to 30mls per cup while the Program function allows users to personalise and save their own espresso volumes. Features of your Café Series® Espresso Machine continued Pre-Infusion Pre-infusion is programmed into the 'MANUAL', single espresso and double espresso operations. It is a gradual increase of water pressure pre-soaking the coffee cake before full water pressure is applied. This in turn delivers greater body and sweetness to the espresso. Anti-Calc Filter An Anti-Calc water filter reduces impurities that taint the flavour and odour of the water, improving the taste and aroma of the espresso brewed. Additionally, scale build up is slowed reducing the frequency of cleaning required. The Anti-Calc water filter fitted inside the 3 litre water reservoir has a 12 month life for domestic use and a 3 month life for commercial use. Note: Contact Sunbeam on 1300 881 861 for replacement filters (Part code: EM69101). Note: The espresso machine can operate normally without the filter and is easily removed by gently pulling it out. Power Press the 'POWER' button once to turn the espresso machine on. The light above the 'POWER' button will illuminate green and start flashing; this is to indicate that your espresso machine is on and is heating up. Note: Before turning on the espresso machine ensure that the steam and hot water control dials are in the OFF position. When the green light above the 'POWER' button stops flashing and turns to a constant red light, this indicates that the espresso machine is heated and ready to use. The lights above the 'MANUAL', single and double espresso buttons will also show a constant green light. To turn the espresso machine off, simply press the 'POWER' button, the red power light and all other lights on the control panel will turn off. Manual The 'MANUAL' button allows the coffee maker to have complete control over the length of the espresso pour. Once the espresso machine is switched on and heated, so the light above the 'POWER' button is red and the lights above the 'MANUAL', single and double espresso buttons show a constant green light, the coffee maker is able to use the manual 10 operation. The coffee maker simply needs to press to the 'MANUAL' button once to start the pour and again to stop. Important: Once the manual operation is activated, before the espresso pour starts the pre-infusion feature will release three short bursts of gradual water pressure onto the coffee cake. After this the full water pressure is applied and the espresso will pour freely. Note: When the coffee maker has activated the manual operation the lights above the single and double espresso buttons will go off. The lights above the 'POWER' and 'MANUAL' buttons will remain on. Single Espresso The single espresso function removes the guesswork and is programmed to pour 30mls of liquid espresso. Tip: We recommend using the single cup filter when using the programmed single espresso operation. Once the espresso machine is switched on and heated, so the light above the 'POWER' button is red and the lights above the 'MANUAL', single and double espresso buttons show a constant green light, the coffee maker is able to use the single espresso operation. The coffee maker simply needs to press the single espresso button once to start and the pour of liquid espresso will stop automatically. Important: Once the single espresso operation is activated, before the espresso pour starts the pre-infusion feature will release three short bursts of gradually increasing water pressure onto the coffee cake. After this the full water pressure is applied and the espresso will pour freely. Note: When the coffee maker has activated the double espresso operation the lights above the 'MANUAL' and single espresso buttons will go off. The lights above the 'POWER' and double espresso buttons will remain on. Note: The coffee maker does not need to press the single espresso button again to end the pour as the espresso machine will stop automatically. Once the pour of liquid espresso stops the espresso machine is ready to make another espresso. Note: When using the double espresso operation you can stop the pour of espresso at any time by pressing the 'MANUAL', single, or double espresso operation buttons. Double Espresso The double espresso function removes the guesswork and is programmed to pour 60mls of liquid espresso. Tip: We recommend using the double cup filter when using the programmed double espresso operation. Once the espresso machine is switched on and heated, so the light above the 'POWER' button is red and the lights above the 'MANUAL', single and double espresso buttons show a constant green light, the coffee maker is able to use the double espresso operation. The coffee maker simply needs to press the double espresso button once to start and the pour of liquid espresso will stop automatically. Important: Once the double espresso operation is activated, before the espresso pour starts the pre-infusion feature will release three short bursts of gradually increasing water pressure onto the coffee cake. After this the full water pressure is applied and the espresso will pour freely. Note: When the coffee maker has activated the double espresso operation the lights above the 'MANUAL' and single espresso buttons will go off. The lights above the 'POWER' and double espresso buttons will remain on. Note: The coffee maker does not need to press the double espresso button again to end the pour as the espresso machine will stop automatically. Once the pour of liquid espresso stops the espresso machine is ready to make another espresso. Note: When using the double espresso operation you can stop the pour of espresso at any time by pressing the 'MANUAL', single, or double espresso operation buttons. Program The program function allows the coffee maker to personalise and save their own espresso pour settings. Note: Refer to the section 'Programming your espresso machine' for simple to follow instructions. 11 HeadingUsing the control panel continued Once the espresso machine is switched on and heated, so the light above the 'POWER' button is red and the lights above the 'MANUAL', single and double espresso buttons show a constant green light, the coffee maker is able to use the program function. To activate the program function, the coffee maker simply needs to press 'PROGRAM' button. Note: When the coffee maker has activated the program function the light above the 'PROGRAM' button will show a constant red light and the light above the 'MANUAL' button will go off. Additionally the lights above the 'POWER', single and double espresso buttons will remain on. Note: For more detailed information on programming refer to page 20 'Programming your espresso machine'.



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