Sunbeam cafe crema coffee machine manual

I'm not robot!

```
Page 1Café Crema II®15 BAR pump espresso machineInstruction BookletEM4820Please read these instructions carefullyand retain for future reference. Page 2HeadingBody copy with not indent applied. • Bullet copy Bu
PrecautionsAbout espresso coffeeFeatures of your Café Crema® IICare and CleaningDescalingTrouble Shooting GuideRecipes23471213141518202225Important instructions – retain
forfuture use. Page 4Sunbeam's Safety Precautions FOR YOUR SUNBEAMESPRESSO MACHINE. • Always place the unit on a flat, level surface. • Do not operate without water in reservoir. • Do not remove the filter holder during operation
can lead to ascalding or injury. Clean the steam nozzle only when the unit has beenswitched off and allowed to cool. Disconnect the plug from the power outlet if thereis any problem during the coffee making process orprior to cleaning your appliance.
warmingplate, filter holder, steam nozzle). Keep hands away from hot parts of the appliance, including the cup warming plate, filter holder 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 essentialfor the safe use of an electrical appliance: Read carefully and save all the instructionsprovided with an appliance. Always turn the power off at the power off and remove the plugwhen the
appliance is not in use andbefore cleaning. Do not use your appliance with an extension tested by a qualified technician orservice person. Always use your appliance is not intended for use bypersons (including children)
with reducedphysical, sensory or mental capabilities, or lack of experience and knowledge, unless they are personnes ponsible 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 on or near a hot gasflame, 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 hangover the
edge of a table or bench top or touchany hot surface. • Do not operate any electrical appliance witha damaged cord or after the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance witha damaged cord or after the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance witha damaged cord or after the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance withat damaged cord or after the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged cord or after the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged in any manner. If damage issuspected, return the appliance hasbeen damaged in any manner. If damage issue has a supplication of the properties of the prope
Sunbeamrecommend the use of a residual currentdevice (RCD) with a tripping current notexceeding 30mA in the electrical circuitsupplying power to your appliances are not intended to be operated by means of an external timer or separateremote control
system. • This appliance is intended to be used inhousehold and similar applications suchas: staff kitchen areas in shops, offices andother working environments; bed and breakfast typeenvironments; farm houses; byclients in hotels, motels and other residentialtype environments; bed and breakfast typeenvironments.
appliance, please visit www.sunbeam.com.au or contact the Sunbeam Café Crema® II utilisestechnology and engineering from commercialespresso machines to ensure cafe-qualitycoffee in an easy to use design. With the Cafe Latte
a growing favourite amongstcoffee lovers the inclusion of the extra cupheight clearance to the design allows theespresso to pour straight into a latte glass oryour favourite mug. Constructed entirely of the sweet aromaand taste of the
perfect shot of espresso withits signature golden crema every time. What makes a good coffee? Sunbeam have consulted with experiencedcoffee makers and appreciators of coffeethrough every stage of design, to ensure themachine delivers a great shot of espresso every time. There are many factors that contribute to the perfect espresso. The
words 'taste' and 'aroma' are consistently usedwhen describing the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma and taste of the perfect cup. The sweet aroma are cup.
extracted. Secondly, the combination of the 15 BARpump, dual-wall filter and stabilising baffleensures the correct pressure at which theliquid espresso is released from the spout. The perfect crema should be thickand stable and preserve the coffee
flavour, aroma and temperature. For more tips on how to create the perfect cupó fee, turn to 'secrets to the perfect cupó fee experiences with the Sunbeam Café Crema® II.3Page 6Features of your Sunbeam Café Crema® II.4Page 6Features of your Sunbeam Café Crema® II.3Page 6Features of your Sunbeam Café Crema® II.4Page 6Features of your Sunbeam Café Crema® II.3Page 6Features of your Sunbeam Café Crema® II.4Page 6Features of your Sunbeam Café Crema®
headBrass & phenolic group handleFull metal structure and componentsDie-cast metal and stainless steel qualitycomponents, built to last.Water level indicator floats through the driptray indicator floats through the driptra
preventing itfrom slipping or scratching the bench top. Measuring spoonTampCoffee Pod Compatible - Espresso Made EasySimply insert the single coffee pod inside. Ensure that no part offee pod inside. Ensure that no part offee pod inside.
making process.4Page 72.1L removable water reservoir is removable for easyfilling. Simply lift and remove in any direction.Power buttonHot water / steam selector dial - turn to the rightto make espresso () or to the left
for hotwater () or steam (). Silicone coverAllows you to move the steam wand into thedesired position without burning your fingers. Steam wandExtra cup height clearance Additional clearance between the coffeehandle and the drip tray – designed to suittaller cups. Removable drip tray and grillDesigned with no dirt traps for small coffeegranules, milk
or any other spills. You cansimply wipe clean all surfaces. The drip trayand grill can be completely removed for easycleaning.1 cup filter 2 cup filter 500ml jug5Page 8Features of your SunbeamCafé Crema II<sup>™</sup> is fitted with a 15 BARpump delivering the pressure required forcomplete extraction of oils,
coffee solids and aroma. The dual-wall filter creates additional backpressure and stabilising baffle produces asteady pour and maintains the temperature of the espresso. Thermoblock heats thewater to 92°C (just below the temperature of the espresso.)
boiling point) foroptimum extraction of oils from the coffee grinds resulting in a bitter taste.6Page 9Operations Guide for yourCafé Crema® II. Each of the diagrams is numbered. Throughout this
water.Replace the water reservoir.6Press 'power ' button toturn machine on.1 cupfilter38Place filter handle to theright as far as it will go.7Page 10Operations Guide for your Café Crema® II (continued)10Place container under
the group handle pouring spouts.11Turn operating dial to the espressosetting and allowwater to run through. Making an Espresso12Warming espresso cups.1314Select appropriate filter and place into handle. Hold filter handle and purgewith water to preheat. 161715Place coffee in filter. 8Tamp the coffee. Wipe the edge of filter to remove any coffee
grinds.Page 11Operations Guide for your Café Crema® II (continued)1819Place filter handle ontoTurn the dial to the right, as far as it will go. back to the off ' ' positionwhen finished.20Discard the used coffeegrinds.Texturing milk21Turn the dial to the preheatposition.22Press the
hot water/steambutton until the steamiconis illuminated.24Turn off steam by turningdial to the preheatposition.25Swing steam wand to theside of espresso machine23Purge the steam wand byturning dial to the steamsetting.9Page 12Operations Guide for
your Café Crema® II (continued)27Angle jug to rest steam wandon spout and place nozzle justbelow surface of the milk.28Raise the jug until nozzle and wandwith damp cloth and purge asmall amount of steam.33Place cup under steam
nozzleand activate the hot waterfunction by turning dial to the preheatposition.34Stop the hot watersymbol is illuminated.35Swing the steam wand overthe drip tray. Page 13Operations Guide for your Café Crema® II
(continued)Care and cleaning36Remove the water reservoirfrom the espresso machine.39Remove the drip tray, pulltray outward and toward you.37Remove the single hole inthe base of the filter.38Insert the larger
wire into thehole in the base of the steamwand.41Remove the drip tray grid.43Ensure plastic lining isclipped back into position inthe drip tray.11Page 14Secrets to the perfect cup With a Sunbeam pump espresso machineand a little experience, you can createcafé-quality coffee at home. Here are a fewhelpful suggestions: The origin of the bean and
roasting willaffect the taste of the espresso, so testdifferent brands and blends of coffee beans being used. A regular shot of espresso, the base of all cafe coffees, is approximately 30mls. The shot of espresso is a
concentrate, soyou will need to vary the quantity of milkand additional hot water to determine thestrength and volume of the coffee. If you are using a large cup or mug you mayrequire a double shot of espresso, ratherthan just a single shot depending on your taste. Ensure your coffee grinds are 'tamped'evenly. 'Tamping' refers to the amount of
pressure with which coffee grinds are packed into the filter. • If your espresso pours too slowly, tamp the coffee grinds harder, or try a coarsergrind. 12 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 12 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 12 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 12 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 12 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 12 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 12 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 12 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 13 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 13 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 14 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 15 • If your espresso is thin and watery, tampthe coffee grinds harder, or try a coarsergrind. 15 • If your espresso is thin and watery, tampthe coffee grinds harder har
groundcoffee available and store in an airtightcontainer in a cool, dry, dark place. Whole coffee beans stay fresh longer than you will use for immediate use. Once ground, the coffee will begin to looseits goodness. Pre-warm cups prior to making anespresso, either by filling
with hot water orplacing on the warming plate. Once prepared, serve coffee immediately. Keep your espresso machine clean andthoroughly rinsed. Run water throughthe brewing head and flush the steamingnozzle in fresh water after each use. Page 15Easy steps for texturing milkMilk texturing is the steaming of milk to heatit and to create froth.
Similar to making anespresso, perfecting the art of milk texturingtakes time and practice. Use fresh, cold milk and fill a stainless teel frothing jug to no more than 1/3 full. The amount of milk willincrease or 'stretch' during the texturing process.
Once you have activated the steam andinserted the steam mozzle into the jug, position the steam wand 1½ cm from theside of the jug with the tip of the nozzlejust below the surface of the milk. Thejug needs to be at a slight angle with thesteam wand resting on the spout of thejug. This will create a whirlwind motion in the milk. Note: You should hear a
hissing sound. If you are creating large bubbles, raise the jug sothat the nozzle tip is lowered deeper into themilk, the milk willbegin to rise. Follow the steam heats the milk has stretched to double itsoriginal volume, lower the
steam nozzlefurther into the milk and continue to heatthe milk. This will give the milk a finetexture and not a mass of large aeratedbubbles. • Cease steaming when the frothing jug becomes too hot to hold your hand againstit. • With the frothing jug in hand, swirl and tapthe jug until the milk becomes shiny and no bubbles remain, this ensures an
evenconsistency. Pour the textured milk intoyour espresso as soon as possible. Important cleaning instructions for the steamwand, wipe with a damp cloth and rinse thefroth enhancing attachment under warmwater. Should your steam wand become
blocked, supplied with your espresso machine is acleaning wire, located under the base of the steam wand (38). If the steam wand is acleaning wire and then flush
under runningwater.13Page 16Before using your Café Crema® IIBefore using your Sunbeam Café Crema® IIIfor the first time or if you have not used itfor some time, rinse the machine by runningwater through without coffee in the grouphandle, as follows:Note: Throughout these instructions thenumbers you see highlighted and in bracketsrefer back
to the diagrams at the start of thisinstruction manual. Open the lid of the water reservoir (1) and fill with cold water (2). Alternatively youcan open the lid and remove the water reservoir firmly into theunit (5) and close lid. Insert the power plug into a 230-240V ACpower
outlet and turn the power () on. Start the unit (6). The red power () lightwill illuminate and flash to indicate it iswarming up. Place one of the filters in the group handle on themachines brewing head (8). 14 • To ensure that the group handle is inthe correct position, turn the handle soit points to the left and place the
grouphandle flat against the brewing head (8), then turn the handle towards the right (9), as far as it can go. Note: Do not over tighten. Place a sufficiently large container underthe group handle pouring spouts (10).
espresso () setting(11) and allow all the water in the water in the water eservoir to run through. If necessary, you may need to stop theoperation. Note: Make sure that the water reservoir isclean and free of any debris, as any fineparticles can block the water flow. Page
17Functions of your Café Crema® II1. ESPRESSO FUNCTIONFor best results, it is ideal to pre-heat yourcups, filter handle and filter as follows: Insert the power on. Fill the water reservoir (1) (2), (3) (4) (5) with cold water and start the appliance (6). Put the group handle and an empty
filterin place (7) (8) (9), and place a containerunderneath the group handle for 10 seconds and return the dial to the espresso () setting(11). Let water run through the group handle for 10 seconds and return the dial to the espresso () setting(11).
cupwarming plate (12). Alternatively, you canfollow the steps under the 'HOT WATERFUNCTION' of this instruction manual topre-heat your espresso cups. Preparing an espresso: Insert the power outlet and turn the power on. Fill the water reservoir (1) (2), (3) (4) (5) with cold water and start the appliance (6).
heat your group handle by holding the group handle under the brewing head and purging with water (14). • Pre-heat your coffee cups by placing the measuring spoon supplied, placeone or two measures of
ground coffee intothe filter (15). With the other end of themeasuring spoon, use the tamp to push(pack) down the coffee grinds (16). Important: Be sure not to over-fill the filterwith too much coffee, and wipe around theedge of the filter to remove any coffee grinds (17). Place the group handle in the machinesbrewing head. Position the handle so
itpoints to the left, place the group handleflat against the brewing head, then turnthe handle towards the right (18) as far asit can go. Note: Do not over tighten. Place 1 or 2 pre-heated cups below the pouring spouts. Once the
cup/s are filled to the desiredlevel, turn the operating dial to the off() position. Remove the group handle to the left. To remove the group handle upsidedown in a bin and gently tap out thecoffee (20).15Page 18Functions of your Café Crema® II (continued).
After each use of the espresso machine forbest results when making consecutive cupsof espresso we recommend that you flush asmall amount of water through the machinewith the group handle already removedfrom the brewing head. Simply turn theoperating dial to the espresso setting and allow the water to run through until youhave a consistent
flow of water. This willwash out any old or used coffee grindsstuck to the underside of the brewing headand also help ensure the correct watertemperature for your next shot of espresso. Note: Do not leave the filter handle lockedin position for extended periods, or whenmachine is not in use. This shortens thelife of the brew head rubber seal.2.
STEAM FUNCTIONThe steam function can be used for texturing/frothing milk. Important: There is a risk of scalding whenthe steam nozzle is in use. Hot water reservoir (1) (2) (3) (4) (5) with cold water and start the unit (6). Turn the dial to the
pre-heat () position. The hot water () symbol will illuminate the steam () icon (22). Once the Power () button stops flashing, the machine has reached temperature and the steam is ready to use.
more than 1/3 full.16 Tip: For best results we recommend using refrigerated milk and a stainless steel jugthat is well chilled. Be sure not to rinse the jug under the steam wand so that the nozzle opening is completely immersed in the milk. Turn the operating dial to the () setting to activate the steam
andcommence texturing the milk (26). Tip: For instructions on how to froth/texture milk refer to section 'Easy steps fortexturing milk'. Lower the jug so that the tip of the steamnozzle is just below the surface of the milkand place your hand on the side of thejug (27). Note: The nozzle must not touch thebottom of the jug to ensure that the
 steamrelease is not obstructed. Move the jug so that the steam wand isto one side, this will create a whirlpoolmotion to the milk by lowering the jug always keeping the tip of the steam nozzlejust below the surface. Cease steaming when the jug becomes toohot to
continue holding the palm of yourhand against the side. Simply turn theoperating dial to the pre-heat () positionand remove the jug. Note: Do not boil the milk. Page 19Functions of your Café Crema® II (continued) Cleaning the steam wand immediately after each use. Simply wipe the stainless teel steam wand clean
with a damp cloth. Also, briefly turn the operating dial to steam () setting to clear any remaining milk out of the steam wand/arm becomeblocked, supplied with your espressomachine is a cleaning wire. The cleaning wire is located under
the base of the waterreservoir (37). With the cleaning wire insert itinto the hole in the steam wand/arm remainblocked, unscrew the steam nozzle from thesteam arm (39) clean the steam wand/arm remainblocked, unscrew the steam wand/arm remainblocked, unscrew the steam nozzle from thesteam arm (39) clean the steam wand/arm remainblocked, unscrew the steam wand/arm r
drinks suchas tea or instant soups using the hot water function. Fill the water reservoir (1) (2) (3) (4) (5) with cold water and start the unit (6). Turn the dial to the pre-heat (1) position (31). The hot water button will illuminate by default.
readyto use. • Place a cup under the steam nozzle andturn the operating dial to the hot water() setting (33). • Turn the operating dial to the steamwand into the liquid. To avoid splashing, angle the wand to the side. 17Page 20Care and CleaningThe coffee
making process involves extractingoils out of coffee grinds to make espresso machine. The brewing head, filters & group handleRegular cleaning to remove these oils isessential for espresso machines to keepoperating effectively. Flushing
water, throughthe brewing head and the steam wand, is theeasiest way to keep your machine clean aftermaking each coffee, and at the end of yourcoffee making session. To clean the brewing head, flush water throughand wipe the head and around the inside rimwith a damp cloth. Important: Never wash your espresso machine accessories in the
dishwasher. Drip tray Remove the grid and drip tray at regularintervals to empty (41), (42). If the red floating level indicator appears through the grid, emptythe drip tray immediately. Clean the drip tray and its grid with water and little non-abrasive washing up liquid, rinseand dry. Over time it is normal for the inside of the driptray to be stained by the
oils in the coffee. Note: Ensure that when you are replacing thedrip tray that the plastic lining is in position (43).18The filter and group handle should be washedafter each use by rinsing them under warmwater. Wash at regular intervals in warm soapywater using a mild detergent. To assist in keeping the filter and the brewhead clean, at the end of
each coffee makingsession we recommend you run the machine, with the filter in place, without coffee - usingwater only. Should the filter remain blockedafter normal cleaning, supplied with yourespresso machine is a cleaning wire.
Thecleaning wire for the filter is located underthe base of the water reservoir (37) with thecleaning wire insert it into the single hole inthe base of the filter (40). Page 21 Care and Cleaning (continued) Brew head rubber seal This seal is located in the brewing head and creates a seal against the filter handle when making an espresso. Note: When your
Sunbeam Café Crema® II isnot being used, we recommend that you do not leave the filter handle attached to the machineas this will reduce the life of the seal. Over time this seal loses its elasticity and will reduce the filter handle rotates to the far right and feels
loose, or steam escapes from aroundthe brewing head during use. The cup warming plate and exterior Wipe over the unit with a damp cloth and wipedry. Do not use abrasives or metal scourers, asthese will scratch the exterior surface. Steam wand needs to be cleaned each time you texture milk or heat any other liquid. To clean the
steam wand, wipe with a dampcloth and for the froth attachment, simply rinseit under warm water. On a monthly basis we recommend thoroughly cleaning the steam wand. To do this soak the wand. Run steam through the wand for 30
seconds, then leave to soak overnight. In the morning turn the machine on and runsteam through the wand again for 30 seconds. Important: Should your steam wand become blocked, supplied with your espresso machine a cleaning wire. The cleaning wire for the steam
wand is locatedunder the base of the water reservoir (37). With the cleaning wire insert it into the hole inthe base of the steam wand (38). Should the steam wand remain blockedunscrew the steam mozzle from the steam arm(39). Clean the steam wand remain blockedunscrew the steam wand (38). Should the steam wand remain blockedunscrew the steam wand remain blockedunscrew the steam wand remain blockedunscrew the steam wand (38). Should the steam wand remain blockedunscrew the steam wand (38).
recommend that asmall amount of steam is purged from thesteam wand.19Page 22DescalingAfter continued use, your espresso machineevery 2-3 months, although this period willdepend on the hardness of
water and frequencyof use of the machine. Descaling solution Use Sunbeam Liquid Descaler, which isavailable at any Sunbeam Service Centrelisted at www.sunbeam.com.au. Alternatively, dissolve 3 tablespoons of vinegar in two litresof lukewarm water. Descaling the espresso machine is turned off and the power solution.
cord is unplugged.1. Remove the water reservoir from the machine and if necessary empty any water.2. Remove the drip tray and place it out of theway.3. Remove the group handle from the machine upsidedown. The
machine should now be onthe warming plate resting on the cloth/teatowel.5. Using a screwdriver, unscrew the shower screen from the brewing head.6. Remove the shower screen from the cloth/teatowel.5. Using a screwdriver, unscrew the shower screen from the brewing head.6. Remove the shower screen from the brewing head.6. Remove the shower screen from the cloth/teatowel.5.
rubber seal.207. Using a small brush, scrub in and aroundthe area of the brewing head, removing allcoffee granules.8. Wipe down the steam wand with a smallbrush. Note: Follow the steam wand it is nowsitting correctly on the bench.10. Fill
the water reservoir with water to the MAX' line and add 1 capful of SunbeamLiquid Descaler or, alternatively fill thewater reservoir with the vinegar solution. Place the water reservoir with the vinegar solution. Place the water reservoir with the vinegar solution. Place a large container under the brewinghead and another container under the brewinghead and another container under the servoir onto the espressomachine.
ACpower outlet and turn the power 'On'.13. When the power button is completely and return the dial to the espressosetting. Run through about 1/3 of the liquidimmediately and return the dial to the off() position.14. Turn the dial to the espressosetting. Run through about 1/3 of the liquidimmediately and return the dial to the off() position.14. Turn the dial to th
completelyilluminated, turn the dial to the hot water() setting.16. Allow the solution to come through thesteam wand for 1 minutes. Page 23Descaling (continued) 17. After 1 minutes, effect.19. Turn the dial to the
espresso () settingand allow ½ of the rest of the descalersolution to run through the brewing head. 20. Turn the dial to the pre-heat () position. Place the steam wand over the drip tray. 21. Once the power button is completely illuminated, turn the dial to the hot water () setting. 22. Allow the hot water to run through the wand for 2 minutes. Return the
dial to theoff () position.23. Turn the dial to the espresso () settingand allow the remaining solution in thewater reservoir from themachine and rinse thoroughly underrunning water, ensuring that all traces of the descaling solution is removed. Fill thewater reservoir with clean water
and placeonto the machine.25. Run two (2) full water reservoirs throughthe brewing head. Refill the water reservoir and set aside. Remove the
watercontainers and give the machine a goodwipe over.27. Turn the goodwipe over.27. Turn the goodwipe over.27. Turn the go
and screw. Tighten well.29. Turn the machine upright, so that it is nowsitting correctly on the bench.30. Replace the drip tray.31. Fill the water reservoir with water andposition it on to the machine.21Page 24Trouble Shooting guide Problem Possible cause What to do Coffee runs down the side of Group handle is not attached correctly, Ensure the
handle is firmly positioned the group handle, or has not been tightened sufficiently, onto the brewing head is dirty. Wipe brewing head with a damp cloth. The
brewing head is defective. Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rubber seal is damaged, Contact a Sunbeam Service Centre. Brew head rub
Brewing filter may be blocked. See "Descaling the espresso machine" pg 19. The filter and tampdown coffee grounds are too fine or tamped down too hard. Empty out the filter and tampdown coffee lightly with compactor. Coffee pours out in drops. Coffee grounds
are too fine or are too Ensure you are using an evenly ground compact the grounds so firmly. Machine blocked by scale build up. See "Descaling the espresso machine" pg 19. Espresso does not have any Coffee and do not compact the grounds so firmly. Machine blocked by scale build up. See "Descaling the espresso machine" pg 19. Espresso does not have any Coffee and do not compact the grounds so firmly.
Coffee not compacted firmly enough. Compact coffee to a finer grind. 22Page 25Trouble Shooting guide (continued) Espresso does not have any Not enough coffee in filter. Crema. See "Preparing an espresso"p14. Handle comes off during
brewing. Coffee tamped too hard. Tamp the coffee grounds lighter. Change to a coarser grind of coffee. Coffee grounds lighter is not free of coffee Clean
around the edge of the filter and granules. wipe the brewing head is defective. Contact a Sunbeam Service Centre. Brew head rubber seal is warn or damaged. Contact a Sunbeam Service Centre. Coffee is too cold. Cups, filter and filter hand are cold.
Pre-heat cups, filter, handle and filter. See "Functions of your CafeCrema" page 14. If making a cappuccino or latte the milk may not be heated enough. Ensure that milk is heated properlyduring texturing, but be sure not to boilthe milk. See "Easy steps for texturingmilk" pg 12. No steam from the steam nozzle. Steam nozzle is blocked. See "Care &
Cleaning" pg17. Not enough froth when texturing Milk is not fresh. Ensure the milk is fresh. Ensure that the milk is well refrigerated before use. Steam nozzle is blocked. See "Care &
Cleaning" pg17. Milk has been boiled. Start again with fresh, chilled milk. The milk is making bubbles rather than frothing attachment should bepositioned just below the surface of the milk. 23Page 26Trouble Shooting guide (continued)
Uneven cup filling. Uneven tamping or obstruction in the Ensure coffee is tamped evenly pouring spouts. and check that there is nothing obstructing the pouring spouts. Experiment with different brands of coffee. Appliance has not
been rinsed after descaling. Run a reservoir full of water properlythrough the machine before makinganother coffee. Pump makes an unusually loud noise. No water in reservoir full of water properlythrough the machine does not operate. Brewing filter may be blocked.
Remove filter holder and clean brewing head. See "Care & Cleaning" pg 17. Machine blocked by scale build up. See "Descaling the espressomachine" pg 19.Please contact Sunbeam directly on 1300 881 861, if this guide does not solve your query. We have experienced staff on hand to assist, Monday to Friday. 24Page 27Recipes ESPRESSO (SHORT)
BLACK)MACCHIATOEspresso is a concentrated, full bodied coffeewith a stable layer of cream on top - knownas 'crema'. An espresso is the foundation ofall café coffee. Variations are achieved byadding different amounts of milk and a
small dollop offroth into the middle of the 'crema'. 90mL espresso glass or demitasse cup single or double espresso with hot water, served in a regular coffee cup or mug. The hot water isadded first so that the 'crema' is maintained. Another
old favourite, the Flat White isan espresso with steamed milk, served ina regular coffee cup or mug. The layer offrothed milk on top should be 2mm to sealthe coffee. 190mL cup to single or double espresso to steamed milk25Page 28Recipes
(continued)CAFFE LATTECAFFE MOCHAAn espresso with steamed milk, typicallyserved in a glass. The layer of frothed milk ontop should be 10mm to seal the coffee. 220mL glass or cupMade in a similar way to a cappuccino butwith the addition of drinking chocolate. Simply stir the chocolate into the espressoprior to adding the steamed milk and
froth. • single or double espresso • 190-240mL cup or tall glass • steamed milk, topped with creamy froth and dusting of chocolate. The resulting drink
isapproximately two-thirds milky coffee, onethird froth. A variation on the original Vienna coffee, thisdelicious drink is made up of an espressotopped with lightly whipped cream. It canalso be dusted with cinnamon or drinkingchocolate. • 190-240mL cup • single or double espresso • single or double espresso • two-thirds milky coffee, one-thirds milky coffee, one-third milky coffee, one-thirds milky coffee, one-third milk
third froth lightly whipped cream dusted with chocolate develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for
youfree of charge. Should you experience any difficulties withyour appliance, please phone our customerservice line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claimto Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if
theappliance is defective, advise you on how obtain a replacement or refund. Your Sunbeam 12 Month Replacement or negligent handling and normal wear andtear. Similarly your 12 Month Replacement or refund. Your Sunbeam 12 Month Replacement or negligent handling and normal wear andtear. Similarly your 12 Month Replacement or refund. Your Sunbeam 12 Month Replacement or negligent handling and normal wear andtear. Similarly your 12 Month Replacement or negligent handling and normal wear andtear. Similarly your 12 Month Replacement or negligent handling and normal wear andtear. Similarly your 12 Month Replacement or negligent handling and normal wear andtear. Similarly your 12 Month Replacement or negligent handling and normal wear andtear. Similarly your 12 Month Replacement or negligent handling and normal wear andtear. Similarly your 12 Month Replacement or negligent handling and normal wear andtear.
as proof of purchase. The benefits given to you by this guaranteeare in addition to your other rights andremedies under the Australian ConsumerLaw and under the New Zealand ConsumerGuarantees Act. In Australia you are entitled to are placement
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 fail to be of acceptable quality and the failure does not 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 authorisedservice centres visit our website or call: Australiawww.sunbeam.co.nz0800 786 23226 Vestey Drive, Mt WellingtonAuckland, New ZealandPage 32Need help with your appliance?
Contact our customer service team or visitour website for information and tips ongetting the most from your appliance. In Australia Visit www.sunbeam.co.nzOr call 1300 881 861In New ZealandVisit www.sunbeam.co.nzOr call 0800 786 232 is a registered trademark. 'Café Crema' is a registered trademark of Sunbeam Corporation. Made in
China. Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet. © Copyright. Sunbeam Corporation Limited 2011. ABN 45 000 006 771 Units 5 & 6, 13 Lord StreetBotany NSW 2019 Australia Unit 3, Building D26 Vestey DriveMt Wellington Auckland New Zealand Sunbeam Corporation is a division of GUD
Holdings Ltd. 8/11 Page 2 Zoom out Zoom in Previous page 1/32 Next page Notes Page 3Should you experience any difficulties with your appliance, please phone 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. On
receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund. Your Sunbeam 12 Month Replacement Guarantee does not cover misuse or negligent handling and normal wear and tear. Similarly your 12 Month Replacement Guarantee does not cover
freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase. The benefits given to you by this quarantee are in addition to your other rights and remedies 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 does not amount to a major failure.
Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centres visit our website or call:Australiawww.sunbeam.co.nz0800 786
23226 Vestey Drive, Mt Wellington Auckland, New Zealand In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.12 Month Replacement GuaranteePage 4 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 AustraliaVisit www.sunbeam.co.nzOr call 1300 881 861 In New ZealandVisit www.sunbeam.co.nzOr call 0800 786 232'Café Crema' is a registered trademark of Sunbeam Corporation.Made in China. Due to minor changes in design or
otherwise, the product may differ from the one shown in this leaflet. © Copyright, Sunbeam Corporation Limited 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. 8/11 is a registered
```

