



COMMERCIAL DESIGN GUARANTEED PERFORMANCE

# ESPRESSO MACHINE

## Instruction & Recipe Booklet

Please read these instructions carefully and retain for future reference



EM6910



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## Important instructions – retain for future use.

تأكد من تفهيم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

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

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

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

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM ESPRESSO MACHINE

- Always place the unit on a flat, level surface.
- Do not operate without water in reservoir. Fill reservoir with only clean and cold water. Observe the maximum filling volume is 3 litres.
- Do not remove the filter handle during the espresso pour or water flow as the unit is under pressure. Removing the filter handle during either of these operations can lead to a scalding or injury.
- The steam wand and hot water tap become very hot during texturing milk and water flow. This may cause burns in case of contact, therefore avoid any direct contact with the steam wand or hot water tap.
- Always disconnect the plug from the power outlet prior to cleaning the espresso machine or if there is any problem during the coffee making process.
- Do not allow the power cord to come into contact with the hot parts of the espresso machine, including the cup warming plate, hot water tap and steam wand.
- Do not place hands directly under the steam, hot water or coffee pour as this can lead to a scalding or injury.

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

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

# About espresso coffee

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 1300 881 861.

# Features of your Café Series® Espresso Machine

## Warming plate

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

## 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

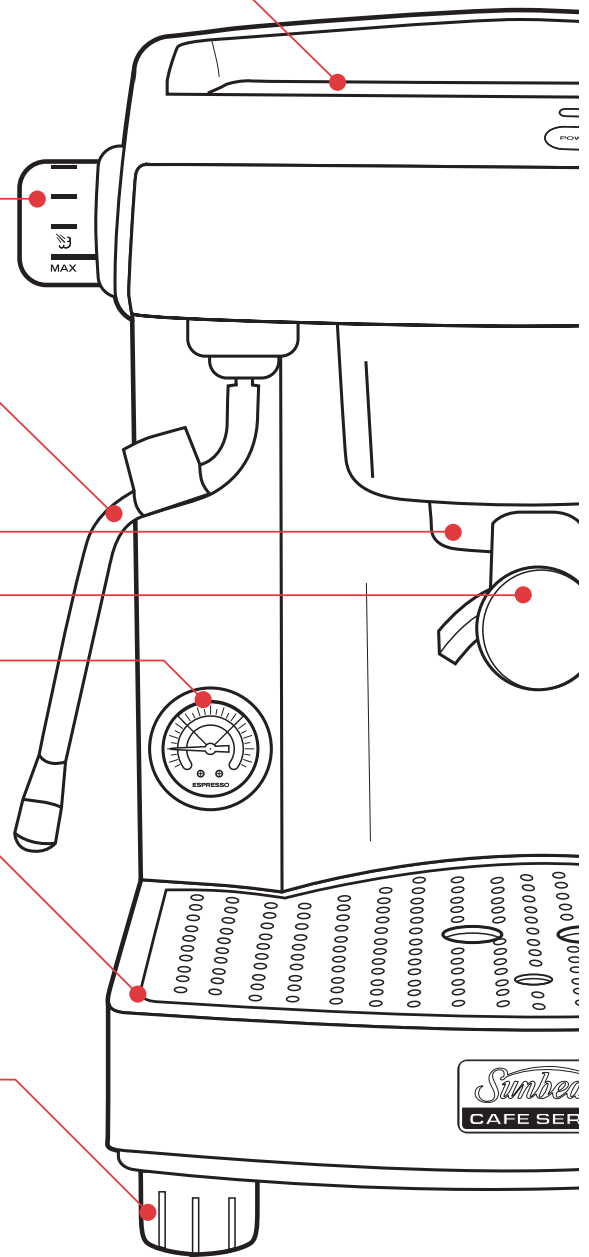
The gauge measures the resistance to the espresso pour.

## 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.

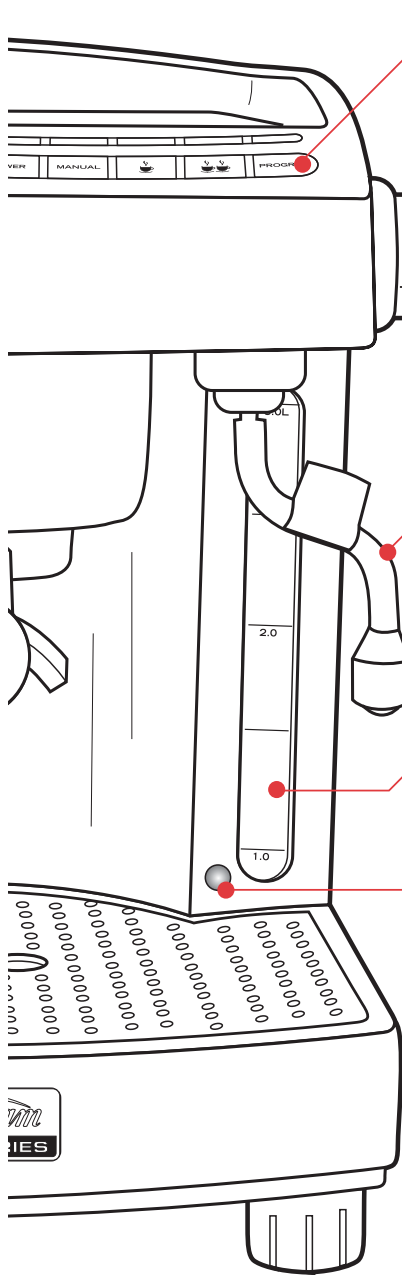


Single filter basket



Double filter basket





**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.

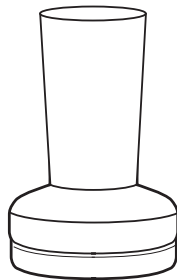
**3 litre water reservoir**

Removable 3 litre water reservoir is fitted with an anti-calc filter and hand grips for easy filling.

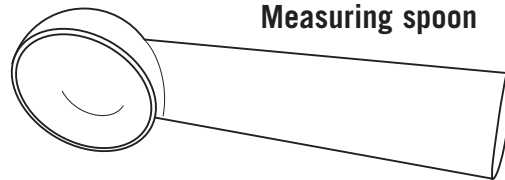
**Low water warning indicator**

**Accessories**

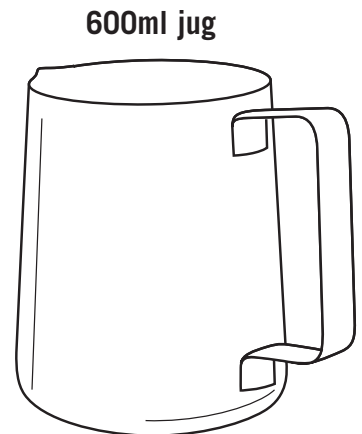
All the essential accessories to make an authentic café-quality espresso – 600ml stainless steel milk texturing jug, barista coffee tamp and spoon for measuring out coffee.



**Tamp**



**Measuring spoon**



**600ml jug**

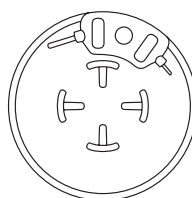
**Single filter basket  
Dual-floor**



**Double filter basket  
Dual-floor**



**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.

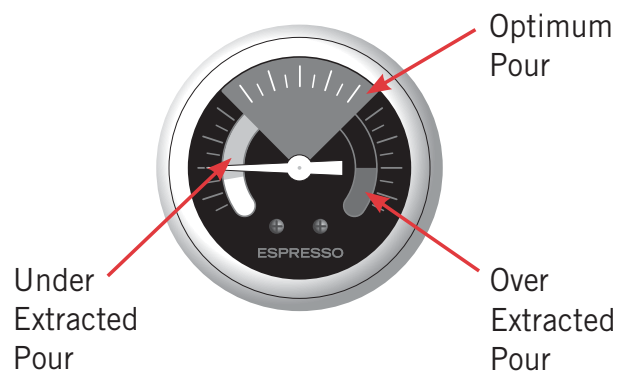


## Espresso Gauge

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





## 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 during 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 Dual-Floor 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 pre-ground 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.

