

Oster[®]/MD



MODEL/ MODÈLE BVSTECMP55

Instruction Manual and Quick Start Guide
Oster[®] Espresso & Cappuccino Maker

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

Notice d'emploi et guide de démarrage
Machine à espresso et à cappuccino Oster[®]

LISEZ TOUTES LES INSTRUCTIONS AVANT L'UTILISATION

WWW.OSTER.CA

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.
2. DO NOT touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, DO NOT immerse cord, plugs or appliance in water or other liquids.
4. Close supervision is required when any appliance is used by or near children.
5. Make sure the unit is switched OFF, the control knob is in the OFF position and unplug unit from electrical outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts and before cleaning it.
6. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return this appliance only to the nearest authorized OSTER® Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended for OSTER® products may result in fire, electric shock or injury to persons.
8. DO NOT use outdoors or for commercial purposes.
9. DO NOT let cord hang over edge of table or countertop or touch hot surfaces.
10. DO NOT place this appliance on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn any control to OFF position then remove plug from wall outlet.
12. DO NOT use appliance for anything other than its intended use.
13. Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.

14. Always be sure to place the water reservoir tightly back in the unit with its lid closed and fill with water on or above the minimum before turning appliance on.
15. DO NOT remove the brew basket while brewing coffee. Please make sure the control knob is in the OFF position before you remove the brew basket to make additional coffee. Caution should also be taken while removing the brew basket since the metal parts will be hot. Please make sure to hold it by the handle and to use the filter retention clip to dispose the grounds. See section "CAUTION" on pages 3 and 7 for additional warnings.
16. DO NOT remove the water reservoir until unit is turned off. See section "CAUTION" on pages 3 and 7 for additional warnings.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

SPECIAL CORD INSTRUCTIONS

The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be purchased and used if care is exercised in its use.

3. If an extension cord is used the marked electrical rating of the extension cord must be the same as the product. The extended cord must be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

CAUTION: STEAM PRESSURE

In order to avoid possible burns to body parts and/or other injury from hot steam and water or damages to the unit, never remove the water reservoir or the brew Basket while your OSTER® espresso/cappuccino maker is brewing coffee or frothing. The control knob should be in the OFF before you can remove the brew basket to make additional cups of coffee. If you need to add more water to the reservoir, please turn the control knob to the OFF position. Take off the reservoir lid, then fill water in the reservoir

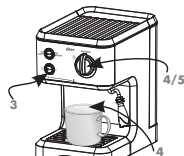
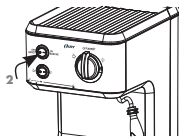
QUESTION OR COMMENTS

Call us at 1-800-667-8623 or visit us on the web
www.oster.ca

(ONLY NEEDS
TO BE DONE
BEFORE USING
FOR THE FIRST
TIME)

STEP 1

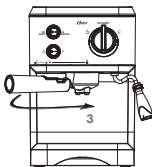
Priming the Pump



- 1 Add water to the water reservoir.
- 2 Turn the ON/OFF Switch ON.
- 3 Press the Brew/Steam Switch to the BREW “☕” position and wait for Brew/Steam Indicator Light to become solid green.
- 4 Place a cup underneath the brew head and turn the control knob to the BREW “☕” position.
- 5 After 30 seconds turn the knob to the OFF position. (Some water and/or steam may release during process)

STEP 2

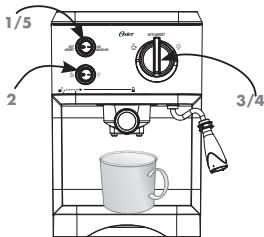
Prepare for Brew



- 1 Fill the filter holder with espresso ground coffee.
- 2 Use tamping tool to gently press down on the grounds to ensure a flat level surface.
- 3 Lock the filter arm into the espresso maker.
- 4 Fill the water reservoir with water and place a cup under the espresso outlet.

STEP 3

Brewing Coffee

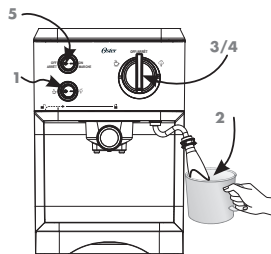


- 1 Turn the ON/OFF Switch ON.
- 2 Check and make sure the Brew/Steam Switch is at the BREW “☕” position.

- 3 When the Brew/Steam Indicator Light is ON (Green), turn the control knob to the BREW “☕” position.
- 4 When the cup is filled to the desired level, turn the knob to the OFF position.
- 5 If you are done with you espresso maker then turn the ON/OFF Switch to the OFF position. If you want to use the froth attachment then continue to **STEP 4**.

STEP 4

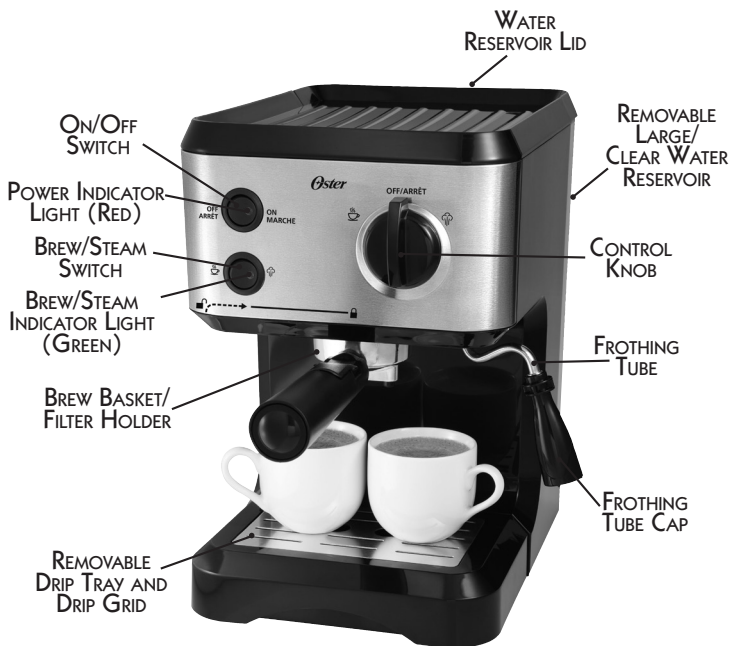
Frothing Milk



- 1 Press the Brew/Steam Switch to the STEAM “☕” position on the front of the unit.

- 2 When the Brew/Steam Indicator Light turns solid green then hold a cup of milk under the frothing tip. The tip should be slightly submerged under the milk.
- 3 Turn the control knob to the STEAM “☕” position.
- 4 When steam is no longer desired then turn the control knob back to the OFF position. (Note: typically 35-45 seconds will deliver the proper milk temperature)
- 5 Turn the ON/OFF Switch OFF and ensure the espresso maker is no longer on.

DIAGRAM OF PARTS



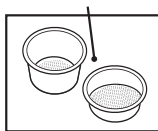
BREW



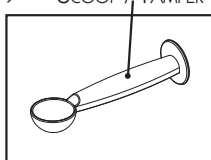
STEAM

NOTE: Demitasse cups pictured are not included.

FILTERS
(FOR 1 & 2 DEMITASSES)



MEASURING
SCOOP / TAMPER



INTRODUCTION

Congratulations! You have selected a quality OSTER® Espresso/Cappuccino Maker. This unique appliance has been designed to provide you with delicious espresso/cappuccino quickly and conveniently.

Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular American coffee. Because of its richness, espresso is usually served in 44 to 59 mL (1.5 to 2 oz.) portions, in demitasse cups.

Most espresso drinkers outside of Europe prefer cappuccino, a drink made with about one third espresso, one third steamed milk, and one third frothed milk. Preparing espresso or cappuccino is very different from brewing regular drip coffee since this appliance under pressure and requires special attention.

Please read ALL of the instructions, cautions, notes and warnings included in this Instruction Manual carefully before you begin to use this appliance. When this unit is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the long life of the OSTER® Espresso/Cappuccino Maker and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

CAUTION

Please follow these important safety instructions while using your unit:

1. Before removing any of the parts and accessories, Make sure the unit is switched OFF, the control knob is in the OFF position and unplug the appliance.

2. Do not remove the brew basket at any time during the brewing process.
3. Use caution when removing the brew basket. The metal parts may still be very hot. Also, there may be hot water floating on the top of the filter. Hold it only by its handle and dispose the brewed coffee grounds by using the filter retention clip.
4. If coffee does not drip from basket, the brew basket is blocked. Turn off the appliance and allow it to cool down. The blockage may be caused by the coffee being too finely ground. See "PROBLEMS AND CAUSES" on Pages 20-21.
5. **WHEN CLEANING THE FROTHING TUBE:** Place a frothing pitcher or large cup (with at least 11-ounce capacity) half full of water under the frothing tube cap. Make sure the tip of the frothing tube is submerged in liquid before turning the control knob to the STEAM "☕" position. Froth the water for approximately 15 seconds then wipe clean the frothing tube and cap.

NOTE: In order for your unit to work properly time after time, clean the frothing tip and tube after each use.

HOW TO PREPARE QUALITY ESPRESSO AND CAPPUCINO AT HOME

COFFEE TIPS

The coffee should be freshly ground and dark roasted. You may want to try a French or Italian roast. Pre-ground coffee will only retain its flavor for 7 – 8 days, provided it is stored in an airtight container and in a cool, dark area. Do not store in a refrigerator or freezer. Whole beans are recommended to be ground just before use. Coffee beans stored in an airtight container will keep up to 4 weeks before they begin to lose their flavor.

BEAN GRINDING TIPS

This is a vital step in the espresso making process and takes practice. The coffee must be of a fine grind.

- The correct grind should look like salt.
- If the grind is too fine, the water will not flow through the coffee even under pressure. These grinds look like powder and feel like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full-flavored extraction. Be sure to use a quality grinder for uniform consistency. Burr or Conical grinders are recommended for best results.

BEFORE BREWING YOUR FIRST ESPRESSO

Please refer to Page 6 for the Diagram of Parts.

1. Make sure the unit is switched OFF, the control knob is in the OFF position and it is unplugged from the electrical outlet.
2. First remove and then wash the water reservoir, lid, brew basket and filters in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit. Refer to the instructions below on “How to Brew Espresso” before removing the filter and brew basket.
3. To clean the inside of the appliance, follow steps listed on “How to Brew Espresso” using water only. Do not immerse the appliance in water or attempt to reach any of its internal parts.

IMPORTANT

To prime the pump before the initial brew, run brewing cycle for 30 seconds following the steps below:

1. Add water to the water reservoir.
2. Turn the ON/OFF Switch ON.
3. Press the Brew/Steam Switch to the BREW “☕”. position and wait for Brew/Steam Indicator Light to become solid green”.
4. Place a cup underneath the brew head and turn the control knob to the BREW “☕” position.
5. After 30 seconds turn the knob to the off position. (Some water and/or steam may release during process).

HOW TO BREW ESPRESSO

PREPARATION: Gather the following prior to brewing

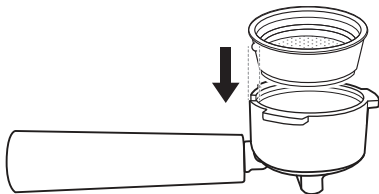
- *Fine espresso ground coffee*
 - *Tap Water (or, preferably your favorite bottled water)*
 - *Teaspoon*
 - *Your favorite cups demitasses*
1. Make sure the unit is switched OFF and the control knob is in the OFF position.
 2. Fill the reservoir with water, you may either use bottled water or a jar to fill it up or remove it from the unit and then fill it up under the tap. If you have removed it from the unit to fill up with water, please make sure to place it back tightly in its place. Fill the reservoir with the desired amount of water ensuring it ranges within the “MIN” and “MAX” markings on the tank. Never use warm or hot water to fill the water reservoir.
 3. Close the water reservoir lid.

PREPARING THE COFFEE

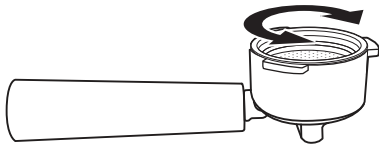
1. Place the filter in the brew basket. Select from the two filters that come with your unit depending on the amount of cups you wish to prepare (1 or 2 demitasses). The recommended recipe is to use the small 7 gram filter to make a one-ounce shot of espresso. The large 14 gram filter can be used for two one-ounce shots. These recipes can be adjusted by adjusting the amount of water used in each shot, less water for stronger espresso.

To insert the filter:

- a. To insert the selected filter in the porta-filter, make sure to align the notch on the filter with the groove inside the porta-filter.



- b. Turn the filter to the left or right to lock in place. This will help secure the filter in the porta-filter.

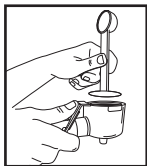
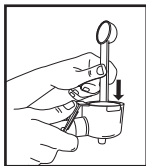
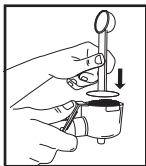
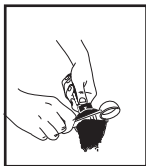



NOTE: To remove and clean the filter, turn filter to the left or right to align the filter notch with the groove inside the porta-filter.

WARNING: Make sure the filter has cooled before attempting to remove the filter.

2. Fill the selected filter with fresh, fine ground espresso coffee. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the brew head.

ATTENTION: Tamp or compress coffee using the tamper as show below. Do not overfill the filter. This might cause clogging or overflow.



3. Position brew basket underneath the brew head, attach brew basket by first moving retainer clip back, position handle so that the handle lines up with the unlocked icon “ ” on the brew head and fits into the groove. Then, slowly turn the handle to the right until it lines up with the locked position (indicated by the icon below).



(This symbol is on the brew head)

BREWING ESPRESSO

ATTENTION: If you are planning to make cappuccino, please refer to the next section “how to make cappuccino.”

1. Make sure the drip grid is in place on the drip tray. Place the drip tray in the unit.
2. Make sure the control knob is in the OFF position.
3. Place the cup or two cups (demitasses) under the brew basket or if you prefer, place a small jar or carafe. If you wish to prepare up to 4 cups at a time, you should use a small jar, carafe or regular cup and then pour the espresso into the demitasses. If you will be brewing up to two demitasses at a time, you can place the two small cups under the brew basket ensuring each one of them is directly under one of the two outlet spouts located under the brew basket.
4. Plug the power cord into an electrical outlet and turn the ON/OFF Switch to the ON position. The power indicator light will become solid red while the unit is on.
5. Turn the BREW/STEAM switch and make sure it is on BREW “☕” position. When BREW indicator is solid Green, rotate the control knob counter-clockwise to the BREW “☕” Position. This will initiate the brewing process and espresso will begin to flow in just seconds.
6. When the cup/carafe is filled to the desired level, turn the control knob clockwise to the OFF position. Using less water will provide a stronger espresso taste.

CAUTION: Do not leave unit unattended while brewing since the brewing process requires to be manually stopped. This will avoid overflow, spillage and potential Hazards and damages. The unit requires to be turned “off” manually.

7. Once you have prepared the desired amount of espresso, turn the ON/OFF Switch to the OFF position and unplug the unit. Allow the unit to cool down before removing parts and accessories prior to cleaning.
8. After the unit has cooled down, remove the brew basket from the brew head. Using the filter retention clip to secure the filter in the filter holder, turn the brew basket upside down remove the used espresso grounds. Rinse the filter and brew basket with water.
9. If you wish to brew additional espresso, repeat the process by following the steps in the “HOW TO BREW ESPRESSO” section at the bottom of page 10.

CAUTION: The metal parts of the brew basket might still be very hot. Make sure to use the filter retainer clip when discarding the grounds. Cool these parts by running under cold water.

10. For cleaning instructions, refer to Page 17.



NOTE: If the unit has not been used for several days, it is recommended to prime the unit for 30 seconds according to the “IMPORTANT” section on page 10.

HOW TO MAKE CAPPUCCINO

Cappuccino is espresso topped with steamed and frothed milk. Frothing milk for cappuccino takes practice. Do not be discouraged if it is not perfect the first time. The milk should be half steamed (bottom of pitcher) and half froth (top of pitcher). It may take a few times before you perfect this process.

For best results, we recommend frothing the milk in a separate pitcher and pouring the steamed milk into your coffee. The milk and pitcher should be cold. Do not use a pitcher, which has just been washed in warm water. We also recommend a stainless steel frothing pitcher and a beverage thermometer, if you own one, for preparing the best froth and steamed milk.

PREPARATION: Gather the following prior to brewing

- Fine espresso ground coffee
 - Tap water (or, preferably your favorite bottled water)
 - Milk (2% is recommended for best frothing results)
 - Frothing pitcher
 - Teaspoon
 - Your favorite cups/demitasses
 - A kitchen thermometer (optional) placed into the frothing pitcher will help enhance your tasting experience by optimizing the steamed milk temperature to 150°-155° F.
1. The first step in making cappuccino is to make espresso. Therefore, fill the water reservoir with cold water. Never use warm or hot water to fill the water reservoir.
 2. Follow the steps in the “HOW TO BREW ESPRESSO” section at the bottom of page 10.
 3. Fill a small stainless steel or ceramic pitcher 1/2 full with cold milk and set next to machine. Skim or 2% milk will be the easiest to froth.
 4. You are now ready to froth and steam your milk. Turn the ON/OFF Switch to the ON position, turn Brew/Steam Switch to STEAM “” position and wait until the Brew/Steam Indicator Light becomes solid green. Hold the pitcher under the frothing tube (which can be swiveled) so that the tip of the frothing tube is slightly immersed in the milk. Turn the control knob clockwise to the STEAM “” position. Hold the pitcher for about 50 seconds (for 4oz. of milk) or longer if warmer milk is desired. REMEMBER: The milk and the pitcher should be very cold prior to frothing.

5. When the milk has doubled in volume, or if you are using a beverage thermometer, when the milk has reached 38°C (100°F), insert the frothing tube deeper into the milk so that the top of the frothing tube cap is just under the surface of the milk. This will draw the froth back through the frothing tube cap creating a finer textured froth. Do not heat milk above 65°C (150°F). To avoid splattering of hot milk, do not let the tip of the frothing tube go above the surface of the milk. After frothing is completed, turn the control knob back to the OFF position.

NOTE: If you choose to run an espresso brew cycle immediately after steaming milk, it is normal for the unit to run briefly and a small amount of steam to appear from the drip tray.

6. You are now ready to make cappuccino. REMEMBER: It is 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk. Pour the espresso into a cup, which has the capacity of at least 150 ml (5 ounces). Then add the steamed milk to the espresso and spoon on the frothed milk.
7. **IMPORTANT CLEANING TIP:** When you are finished steaming milk, follow step 5 on Page 8 under section marked "CAUTION" to flush out any residual milk from the frothing tube. It is important to properly clean your frothing tube and wash its cap after each use to ensure it continues to work properly. (See Step 2 below)
8. Unplug the power cord and allow the machine to cool.

CLEANING YOUR ESPRESSO/ CAPPUCCINO MAKER

1. Turn the control knob to the OFF position and the ON/OFF Switch to the OFF position and unplug the power cord from the electrical outlet.
2. The frothing tube may still be hot. Do not touch it with your hands until it has cooled. Remove and wash the frothing tube cap and wipe frothing tube with a damp cloth. Clean the frothing tube with a needle or toothpick.
3. The water reservoir, filters, drip tray and drip grid can be washed with soapy water or placed in the top rack of your dishwasher (avoid washing the filter holder in your dishwasher). CAUTION: Do not immerse appliance in water.
4. Discard the remaining water by removing the reservoir and turning it upside down over the sink. It is recommended to empty the water reservoir between uses and use fresh water for each brew. Do not immerse appliance in water.
5. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
6. Do not store the filter holder in the brew head. This can adversely affect the seal between the brew head and the filter holder while brewing espresso.

IMPORTANT: The Filter Holder is NOT Dishwasher safe.

DESCALING

Mineral deposits built-up in the Espresso Maker will affect the operation of the appliance. Your Espresso Maker must be descaled when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

SUGGESTED CLEANING INTERVAL	
TYPE OF WATER	CLEANING FREQUENCY
Soft Water (Filtered Water)	Every 80 Brew Cycles
Hard Water (Tap Water)	Every 40 Brew Cycles

YOUR ESPRESSO/CAPPUCCINO MAKER MAY BE DELIMED USING WHITE HOUSEHOLD VINEGAR AS FOLLOWS:

TO DESCALE WATER RESERVOIR:

1. Make sure the control knob is in the OFF position, the ON/OFF switch is in the OFF position and that the power cord is disconnected from the electrical outlet.
2. Fill the reservoir with fresh, undiluted white household vinegar.
3. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
4. Discard vinegar by removing the reservoir and turning it upside down over the sink.
5. Rinse the water reservoir thoroughly with tap water by filling tank half full with water and then pouring the water back out into the sink, repeating this step twice.

TO DESCALE INTERNAL PARTS:

1. Make sure you delime the inside of the water reservoir first by following the “Deliming” steps above.

2. Make sure all controls are in the OFF position and the power cord is disconnected from the electrical outlet. (See Section "CAUTION" on Pages 3 and 7). Fill the reservoir with white vinegar above the minimum level into reservoir.
3. Insert the brew basket (with filter) and place jar/carafe or regular cup on top of the drip tray and under the brew basket.
4. Plug the power cord into the electrical outlet.
5. Turn the ON/OFF Switch to the ON position. Press the Brew / Steam switch to the BREW "☕" position, after Brew/Steam Indicator Light is ON, turn the Control Knob to the BREW "☕" position. The vinegar will start flowing through the unit. Once all the vinegar has been drained from the reservoir turn the control knob clockwise to the OFF position.
6. To remove any remaining traces of vinegar from the internal parts, repeat steps 2-5 above, replacing the vinegar with water, as often necessary.
7. To clean the frothing tube internally, place a cup with cold water under the tip of the frothing tube. Turn the Brew/Steam Switch to STEAM "☕" position, wait until the Brew/Steam Indicator Light becomes green. Insert the frothing tube into the water, turn the control knob to the STEAM "☕" position. Let the steam come out for about 10 seconds. This will clean any residue left in the frothing tube from frothing milk.
8. Turn the control knob counter-clockwise to the OFF position and press the ON/OFF switch to the OFF position.
9. Repeat Steps 1 – 8 as necessary using only tap water to rinse any remaining traces of vinegar out of the machine.

PROBLEMS AND CAUSES

PROBLEM	CAUSES	SOLUTIONS
Coffee does not come out	<ul style="list-style-type: none"> • No water in reservoir. • Coffee grind is too fine. • Too much coffee in the filter. • Appliance was not turned on or plugged in. • Coffee has been tamped/ compressed too much. 	<ul style="list-style-type: none"> • Add water. • Grind coffee medium ground. • Fill filter with less coffee. • Plug unit into electrical outlet. Turn it on. • Refill filter basket with coffee DO NOT TAMP.
Coffee comes out around the edge of the filter holder	<ul style="list-style-type: none"> • Filter holder not rotated to full lock position. • Coffee grounds around the filter basket rim. • Too much coffee in the filter basket. 	<ul style="list-style-type: none"> • Rotate filter holder to full lock position. • Wipe off rim. • Fill with less coffee.
Milk is not foamy after frothing	<ul style="list-style-type: none"> • Ran out of steam. • Milk is not cold enough. 	<ul style="list-style-type: none"> • Ensure there is enough water in the reservoir. • Chill milk and frothing pitcher prior to making cappuccino.

PROBLEMS AND CAUSES

PROBLEM	CAUSES	SOLUTIONS
No steam is generated	<ul style="list-style-type: none"> • Water reservoir is empty. • Appliance is not turned on. • Frothing tube is blocked. 	<ul style="list-style-type: none"> • Fill reservoir with correct amount of water. See Page 10. • Turn on unit and follow the operating instructions. • Following frothing stage, operate frothing function for 1 – 2 seconds to extract excess milk. Or, turn off unit, allow unit to cool, unplug unit and clean out frothing tube with a needle or toothpick.
Coffee comes out too quickly	<ul style="list-style-type: none"> • Ground coffee is too coarse. • Not enough coffee in filter basket. 	<ul style="list-style-type: none"> • Use a finer grind. • Use more coffee.
Coffee is too weak	<ul style="list-style-type: none"> • Using small filter for two demitasses. • Too much water is used. • Ground coffee is too coarse. 	<ul style="list-style-type: none"> • Use large filter for two demitasses. • Manually stop the brew earlier by turning the side knob clockwise to the off “•” position. • Use a finer grind.

RECIPE IDEAS THAT YOU WILL LOVE TO TRY!

CAFÉ MOCHA

30 ml (1 oz.) of chocolate syrup, one shot of espresso, 237 ml (1 cup) frothed milk

CAFÉ AMERICANO

1/2 espresso and 1/2 hot water

CAFÉ MACCHIATO

1/3 espresso and 2/3 steamed milk

CAFÉ LATTE

1/4 espresso and 3/4 steamed milk, pour both in a mug at the same time

CAFÉ AU LAIT

1/2 espresso, 1/2 steamed milk

MOCHA HOT CHOCOLATE

Add 60 ml (2 oz.) of espresso to one cup of hot chocolate

(FOR ADULTS 19 YEARS AND OLDER)

SAN FRANCISCO CAPPUCCINO

Espresso, hot steamed chocolate, Brandy, topped with cream and cinnamon

CAFÉ IRISH

Espresso, Irish whiskey, topped with whipped cream

CAFÉ TUACA

Espresso, Tuaca liqueur, topped with whipped cream

CAFÉ VIENNA

Espresso, Brandy, topped with whipped cream

CAFÉ TIA MARIA

Espresso, Tia Maria liqueur, topped with frothed milk

CAFÉ GRAND MARNIER

Espresso, Grand Marnier liqueur, topped with whipped cream and grated orange peel

MEXICAN CAFÉ

Espresso, Kahlua, Tequila, topped with whipped cream

CAFÉ ROMANO

Espresso, Brandy and lemon twist

WARRANTY INFORMATION

1-YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty. This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any

implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you. In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write to Consumer Service Department.

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE
ADDRESSES OR TO THE PLACE OF PURCHASE**



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Canada: 1 800 667-8623 US/États-Unis: 1-800-334-0759

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