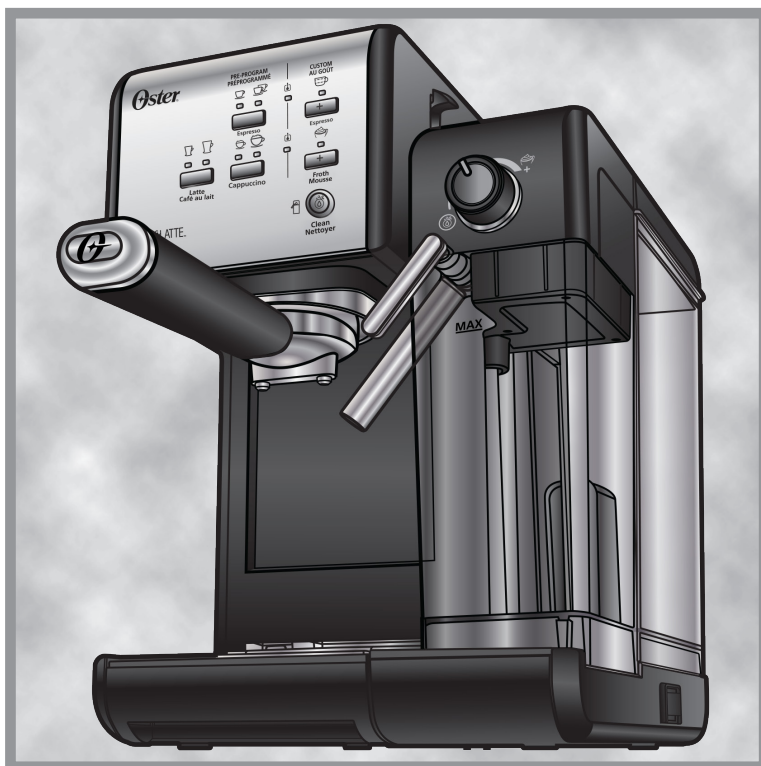


Oster®/MD



MODELS **BVSTEM6701 Series**
MODÈLES **Série BVSTEM6701**

INSTRUCTION MANUAL

AUTOMATIC ESPRESSO, CAPPUCCINO & LATTE MAKER

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

NOTICE D'EMPLOI

MACHINE AUTOMATIQUE À EXPRESSO, CAPPUCCINO ET CAFÉ LATTE


LIRE TOUTES LES INSTRUCTIONS AVANT D'UTILISER CET APPAREIL

www.oster.ca

P.N. 191979

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, plug or appliance in water or other liquids.
4. Press the switch located on the side of the unit to the off position "O" 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.
5. **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.
6. The use of accessory attachments not recommended for Oster® products may result in fire, electric shock or injury to persons.
7. **DO NOT** use outdoors or for commercial purposes.
8. **DO NOT** let cord hang over edge of table or countertop or touch hot surfaces.
9. **DO NOT** place this appliance on or near a hot gas or electric burner or in a heated oven.
10. To disconnect, turn any control to the off position then remove plug from wall outlet.
11. **DO NOT** use appliance for anything other than its intended use.
12. Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
13. Always be sure to place the water reservoir tightly back in the unit with its lid closed and fill with water before turning appliance on.
14. 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 porta-filter while your Oster® espresso, cappuccino and latte maker is brewing coffee or frothing. Make sure the three lights are on, the unit is turned OFF, and unplugged before you can remove the porta-filter to make additional cups of coffee. If you need to add more water or milk to the reservoirs, please make sure the three lights are on and ensure to switch off the unit by pressing the red button on the side of the unit to the off position "O".
15. Use caution while removing the porta-filter since the metal parts will be hot. Please make sure to hold it by the handle and dispose the grounds. Caution should be taken when moving the unit with hot liquids
16. 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.
17. Close supervision is necessary when any appliance is used by or near children, or incapacitated individuals.
18. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
19. 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.

20. If coffee does not drip, the filter 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 the "PROBLEMS AND CAUSES" section.
21. **WHEN CLEANING THE FROTHED MILK DISPENSING TUBE:** Place a large cup under the frothed milk dispensing tube. Fill the milk reservoir with water and place it back on the unit. Turn the froth control knob counter clockwise to the clean position "Clean" then press the clean button "Clean" to activate the cleaning function. Let the unit dispense the water through the tube for approximately 40 seconds and then press the clean button "Clean" once again to stop the process.

NOTE: In order for your unit to work properly time after time, it is recommended to clean it after every use.

NOTE: It's normal during the clean operation that moisture may accumulate on the front panel. This can be easily removed with a dry paper towel after the cleaning cycle is complete.

SAVE THESE INSTRUCTIONS

THIS UNIT IS FOR HOUSEHOLD USE ONLY.

POLARIZED PLUG

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.

POWER CORD INSTRUCTIONS

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 or higher than that of 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.

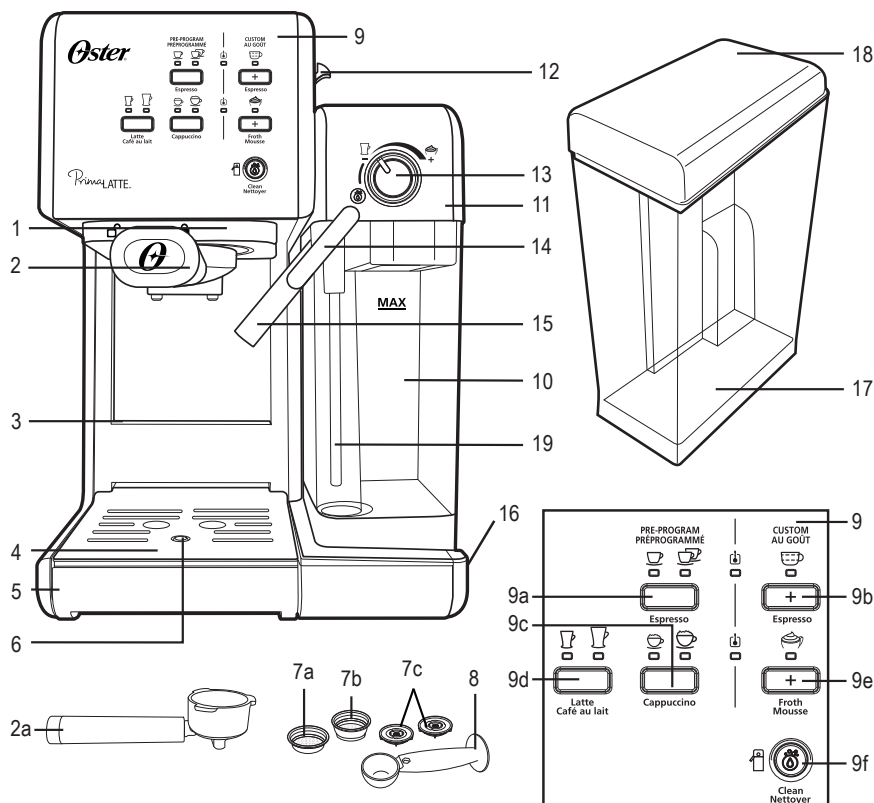
CORRECT USE OF GROUND COFFEE FOR ESPRESSO MAKERS

Do not use sugar roasted* ground coffee or sugar roasted coffee beans as these will clog the filter and damage the appliance. If sugar roasted coffee is accidentally used, stop using the unit and bring it to the closest service center for maintenance.

We recommend descaling the machine periodically to keep it in good working condition. Contact our service centers to learn about this process.

(*) GROUND WITH SUGAR

DESCRIPTION OF THE APPLIANCE



1. Brew Head
2. Porta-Filter:
 - a. Porta-Filter for Ground Coffee and E.S.E. pods (45mm)
3. Height Adjusting Slot for Small Cups
4. Removable Drip Grid
5. Removable Drip Tray
6. Drip Tray Overflow Floater
7. Filters For:
 - a. Single Shot of Espresso and E.S.E. pods (45mm)
 - b. Double Shot of Espresso
 - c. Detachable Bottom Covers of Filters
8. Measuring Scoop/Tamper
9. Control Panel
 - a. Single and Double Espresso Button with Indicator Lights
 - b. Manual Espresso Brew Button with Indicator Light
 - c. Small and Large Cappuccino Button with

- Indicator Lights
- d. Small and Large Latte Button with Indicator Lights
- e. Manual Milk Frothing Button with Indicator Light
- f. Clean Button with Indicator Light
10. Removable/Clear Milk Reservoir
11. Milk Reservoir Lid
12. Milk Reservoir Release Button
13. Milk Froth Level Control Knob
14. Milk Frothing Tube Guide Lever
15. Frothed Milk Dispensing Tube
16. On/Off Switch "I/O"
17. Removable Water Tank
18. Water Tank Lid
19. Milk Hose

INTRODUCTION

Congratulations! You have selected the new and innovative Oster® Automatic Espresso, Cappuccino, and Latte Maker. This unique appliance has been designed to help you prepare delicious espressos, cappuccinos and lattes quickly, conveniently, and automatically with the touch of a button.

ESPRESSO

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 drip coffee. Because of its richness, espresso is usually served in 44 to 59 mL (1.5 to 2 oz.) portions, in demitasse cups.

CAPPUCCINO

A drink made with about 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk.

LATTE

A drink made with about 1/4 espresso and 3/4 steamed milk.

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® Automatic Espresso, Cappuccino, and Latte Maker and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

Your Oster® Automatic Espresso, Cappuccino, and Latte Maker can be used with ground coffee as well as E.S.E. pods (45 mm), making it exceptionally practical and versatile to prepare single shots of espresso, cappuccino and latte.

BEFORE USING YOUR APPLIANCE FOR THE FIRST TIME

CLEANING AND PRIMING THE UNIT PRIOR TO FIRST USE

Please refer to the “Description of the Appliance” section to familiarize yourself with the product and identify all parts.

1. Please make sure the unit is off “O” by pressing the on/off “I/O” switch located on the right side of the unit. Make sure it is unplugged from the electrical outlet.
2. Remove stickers and labels from the unit.
3. REMOVE RED PLUG FROM THE BOTTOM OF THE WATER RESERVOIR.
4. First remove and then wash the water reservoir, the milk reservoir, the two porta-filters, the three filters and measuring scoop/tamper in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit.
5. Refer to the instructions on “PLACING THE PORTA-FILTER” section before placing or removing the porta-filter and any filter from the unit.
6. To clean the inside of the appliance, follow the steps listed on the “PREPARING CAPPUCCINO” section using water in both reservoirs and no ground coffee in the filter. Do not immerse the appliance in water or attempt to reach any of its internal parts.

IMPORTANT - PRIME THE UNIT

To prime unit, run the steam cycle by following the steps below:

1. Fill water reservoir up to the “MAX” line and make sure to place the water reservoir tightly back in the unit with its lid closed (if you removed it to fill it up).
2. Fill the milk reservoir with water up to the MAX level and place the milk reservoir back in its place. You should feel the milk reservoir lock in place.
3. Select one of the filters (single or double espresso) and place it in the porta-filter for ground coffee. Place the porta-filter in the unit ensuring it is properly locked and place a large cup under it. Also, make sure the tip of the frothed milk dispensing tube is pointing inside the cup.
4. Plug the appliance into the appropriate outlet.
5. Turn the power button on “I”.
6. The 2 control panel lights (Espresso heater “☺” and Steam heater “☺”) will start blinking. Once these lights become solid, press the manual espresso button “☺
CUSTOM”. The water will flow and stop automatically.
7. Dispose of water in the cup and place it back in the unit.
8. Press the manual froth button “☺
Froth”. The water will flow and stop automatically.
9. The 2 control panel lights (Espresso heater “☺” and Steam heater “☺”) will turn on solid. Now your unit has been primed and is ready to be used.

HOW TO SELECT THE RIGHT CUP

Please make sure to select your cup according to the following chart:

BEVERAGE		SUGGESTED CUP
Espresso	Single (☕)	40 ml
	Double (☕)	80 ml
Cappuccino	Small (☕)	220 ml
	Large (☕)	450 ml
Latte	Small (☕)	400 ml
	Large (☕)	540 ml

NOTE: The total amount of the beverage can vary depending on the type of milk and level of froth used.

SELECTING THE RIGHT COFFEE

THE COFFEE

The coffee should be freshly ground and dark roasted. You may want to try a French or Italian roast ground for espresso. Pre-ground coffee will only retain its flavour 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 preserve flavour for up to 4 weeks.

THE GRIND

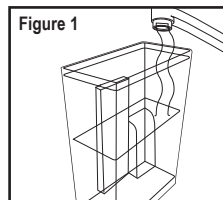
This is a vital step in the espresso making process if you are grinding your own coffee. It may require practice. The coffee must be of a fine grind.

- The correct grind should look like salt.
- If the grind is too fine, the water will not flow through the coffee even under high 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.

OPERATING INSTRUCTIONS

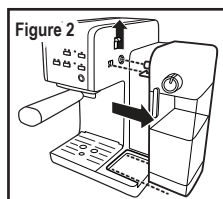
FILLING THE WATER RESERVOIR

- Fill the water reservoir with water (see figure 1). You may use either a jar to fill it up or remove it from the unit and then fill it up under the tap. Fill the reservoir with the desired amount of water below the "MAX" level on the reservoir. Never use warm or hot water to fill the water reservoir.
- Close the water reservoir lid. If you have removed it from the unit to fill up with water, please make sure to place it back tightly in its place.



FILLING THE MILK RESERVOIR

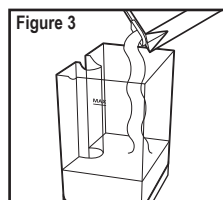
If you plan to prepare a cappuccino or latte, remove the milk reservoir from the unit by lifting up on the milk reservoir release button, simultaneously sliding milk reservoir out, grabbing milk reservoir by the lid (see figure 2). Then, pour the desired quantity of cold milk you estimate you will need, making sure it is below the "MAX" level on the reservoir (see figure 3). Once finished, slide the milk reservoir back onto the unit ensuring it fits tightly. You should feel the milk reservoir lock in place.



NOTE: You can use any type of milk you prefer, i.e. whole milk, low fat milk, organic or soy milk.

CHOOSING THE PORTA-FILTER

Your unit includes One porta-filter for use with ground coffee and E.S.E. pods.



USING THE PORTA-FILTER FOR GROUND COFFEE AND E.S.E PODS

CHOOSING THE FILTER

Select the filter to be used as follows:

- FOR A SINGLE SHOT** – use the filter for a single shot of espresso if using ground coffee, or if using E.S.E. (Easy Serving Espresso) pods.



- FOR A DOUBLE SHOT OR TWO SINGLE SHOTS** – use the filter for a double shot of espresso. By placing two small cups underneath the porta-filter, you may prepare two single shots of espresso at once.



NOTE: The pod filter included with your unit has been designed to work only with E.S.E. (Easy Serving Espresso) (45 mm) pods.

PLACING THE FILTER ON THE PORTA-FILTER

1. Insert the filter into the porta-filter, making sure to align the filter dimple to the porta-filter notch (see figure 3).
2. Turn the filter to the left or right to lock it in place (see figure 4).

NOTE: To remove the filter for cleaning, turn the filter to the left or right to align the filter dimple to the porta-filter notch and proceed to remove.

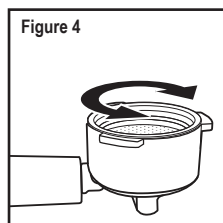
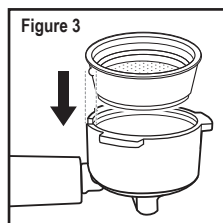
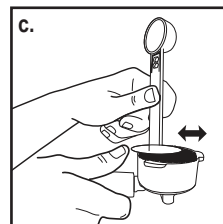
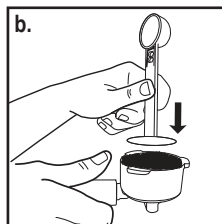
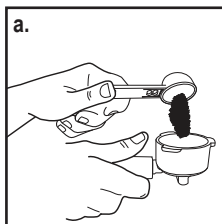
WARNING: Make sure the filter has cooled down before attempting to remove it from the porta-filter.

FILLING WITH COFFEE

Place selected filter in porta-filter as follows:

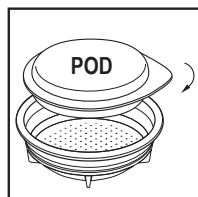
FOR GROUND COFFEE:

- a. Fill the filter with fresh, fine ground espresso coffee (**DO NOT** overfill).
- b. Tamp and compress ground coffee firmly and evenly.
- c. Clean any excess coffee from the rim to ensure proper fit under brew head.



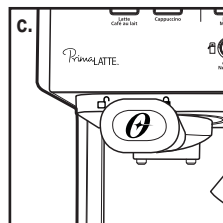
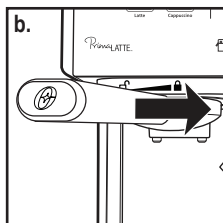
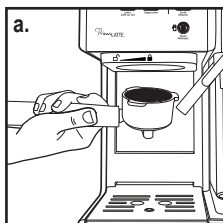
FOR E.S.E. (EASY SERVING ESPRESSO) PODS

Simply place the pod in the filter for a single shot of espresso. If there is any loose paper from the pod sticking out from the filter, be sure to fold it inside to ensure a good seal when brewing.



PLACING THE PORTA-FILTER

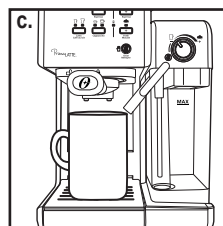
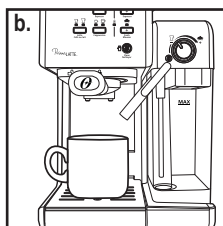
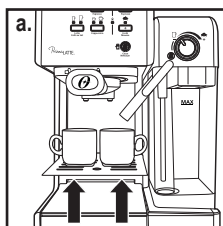
- Position porta-filter underneath the brew head.
- Position handle so that the handle lines up with the open lock icon “☐” on the unit and fits into the groove.
- Then, slowly turn it to the right until the handle is aligned with the closed lock symbol “⊗” on the unit.



PLACING THE CUP(S)

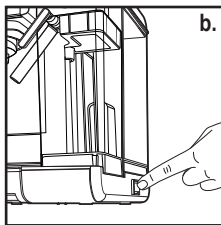
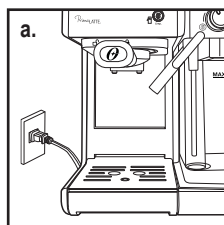
- Adjust the height by inserting the removable drip grid in the height-adjusting slot if you are using a small “demitasse” cup(s) to brew espresso.
- Keep the removable drip grid on top of the removable drip tray if you are using a larger cup to brew cappuccino or latte.

CAUTION: When brewing cappuccino or latte, please make sure to adjust the frothing tube lever in order to position the frothed milk dispensing tube to point inside the cup that is being used.



TURNING THE UNIT ON

- Make sure unit is plugged into the appropriate electrical outlet.
- Turn unit on “I” using the on/off “I/O” switch located on the right side on the unit.



The 2 control panel lights (Espresso heater “☐” and Steam heater “☐”) will start blinking during the heating process and until the water and milk (if preparing cappuccino or latte) reach the perfect temperature. Once these lights become solid, the unit is ready to use.

SELECT THE FUNCTION

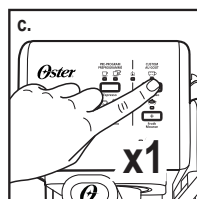
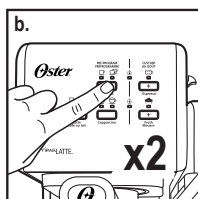
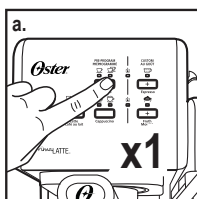
PREPARING ESPRESSO

- Press the Espresso Button “☕” once to brew a single shot. The indicator light for a single shot of espresso will turn on. It will start blinking; indicating that a single shot of espresso is brewing.
- Press the Espresso Button “☕” twice to brew a double shot or two single shots of espresso. The indicator light for a double shot of espresso will turn on. It will start blinking; indicating that a double shot of espresso is brewing.

For both Automatic Espresso functions, the unit will start brewing the espresso according to your selection. The unit will stop automatically after the brewing process and the light will become solid, indicating that the cycle has been completed. Your delicious espresso is ready to be enjoyed!

NOTE: If you would like to brew less coffee than the preset serving, press the function button at any time during the brewing process to stop when the desired amount of coffee is reached.

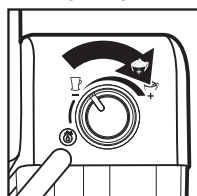
- Press the Manual Espresso Button “☕” once to brew espresso to your preference. Once finished, press the Manual Espresso Button “☕” once again to stop it.



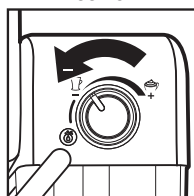
PREPARING CAPPUCCINO

Prior to preparing your cappuccino, adjust the level of frothed milk according to your preference by turning the Froth Control Knob to the right for more foam (cappuccino) and to the left for less foam (latte).

MORE FOAM

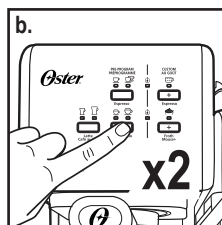
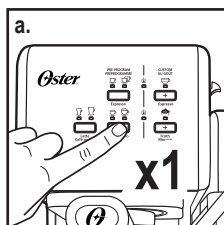


LESS FOAM



NOTE: The level of foam can also be adjusted during the brewing cycle.

- Press the Cappuccino Button “☕” once to brew a small cup of cappuccino. The indicator light for small cup of cappuccino will turn on. It will start blinking, indicating that a small cup of cappuccino is brewing.
- Press the Cappuccino Button “☕” twice to brew a large cup of cappuccino. The indicator light for large cup of cappuccino will turn on. It will start blinking, indicating that a large cup of cappuccino is brewing.

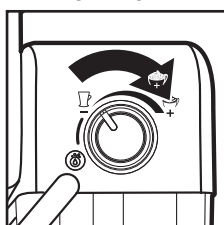


The unit will start brewing cappuccino according to your selection. The unit will stop automatically after the brewing process and the light will become solid, indicating that the cycle has been completed. Your delicious cappuccino is now ready to be enjoyed!

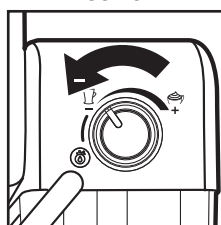
PREPARING LATTE



Prior to preparing your latte, adjust the level of frothed milk according to your preference by turning the Froth Control Knob to the right for more foam (cappuccino) and to the left for less foam (latte).

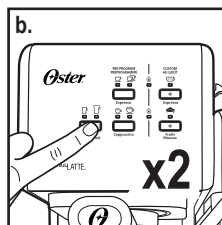
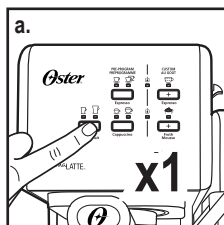
MORE FOAM



LESS FOAM





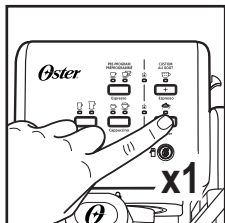
- Press the Latte Button “” once to brew a small cup of latte. The indicator light for a small cup of latte will turn on. It will start blinking; indicating that a small cup of latte is brewing.
- Press the Latte Button “” twice to brew a large cup of latte. The indicator light for large cup of latte will turn on. It will start blinking; indicating that a large cup of latte is brewing.



The unit will start brewing latte according to your selection. The unit will stop automatically after the brewing process and the light will become solid, indicating that the cycle has been completed. Your delicious latte is now ready to be enjoyed!




PREPARING FROTHED MILK

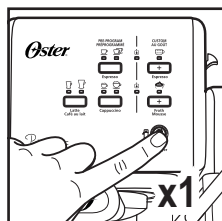
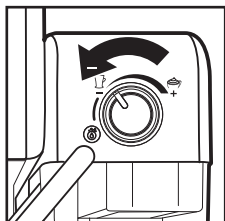
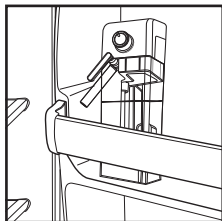
The Oster® Automatic Espresso, Cappuccino, and Latte Maker also allows you to prepare frothed milk alone. Press the Manual Foam “Froth” Button “” if you wish to add more foam to your beverage or to prepare frothed milk for any other beverage, e.g. macchiato, hot chocolate, chai latte, etc. Once finished, press the Manual Foam “Froth” Button “” once again to stop it.



AFTER PREPARING YOUR BEVERAGES WITH MILK

Once you are done preparing your beverage with milk, you can either store the unit's milk reservoir directly in the refrigerator (ready to be used for the next time) or dispose of the leftover milk.



Place a large empty cup (with at least 325 mL/ 11 fl. oz. capacity) under the frothed milk dispensing tube. Turn the Froth Control Knob counter clockwise to the clean position “” then press the Clean “” button to activate the clean function. Let the unit dispense the water through the tube until it comes out clear and then press the Clean Button “” once again to stop the process.





CLEANING YOUR AUTOMATIC ESPRESSO, CAPPUCCINO, AND LATTE MAKER

CLEANING THE MILK RESERVOIR AND FROTHING TUBE


Although you can store the milk reservoir with leftover milk in the refrigerator, it is important to clean the reservoir and frothing tube regularly to avoid clogging and residue build-up. In order to clean the milk reservoir, please follow the instructions listed below:

1. Remove the milk reservoir from the unit by lifting up on the milk reservoir release button and simultaneously sliding milk reservoir out, grabbing milk reservoir by lid.
2. Remove the lid of the reservoir.
3. Dispose of any milk left, then rinse and wash the milk reservoir and its lid thoroughly with warm soapy water. Make sure to rinse and dry them well. Do not use abrasive cleaners and scouring pads, as they will scratch the finish.
NOTE: The milk reservoir is also dishwasher safe (top rack). Do not place the lid of the milk reservoir in the dishwasher.
4. Fill milk reservoir with water, not above the MAX fill line. Place milk reservoir back onto unit, lifting up on reservoir release button and simultaneously sliding milk reservoir in, holding reservoir by the lid.
5. Place a large empty cup under the froth dispensing tube.
6. Turn the Froth Control Knob counter clockwise to the clean position “” then press the Clean “” button to activate the clean function. The unit will start releasing steam through the froth dispensing tube. Let the cleaning cycle run until you no longer see any milk coming out of the tube, or let the cycle run until it stops automatically.
7. Dispose of any water left in the milk reservoir and place it back in the unit. You should feel the milk reservoir lock in place.

CLEANING THE FILTERS

1. To remove the detachable bottom covers from under the filters, rotate them counterclockwise towards the unlock icon “”.
2. Wash the detachable bottom covers and filters with warm soapy water. Make sure to rinse and dry them well.
3. Place the detachable bottom covers back onto the filters by inserting them in their place and then rotating them clockwise (away from the unlock icon “”) until you hear it click.

CLEANING THE BREW HEAD, THE PORTA-FILTER AND FILTERS

1. Press the on/off “I/O” switch located on the right side of the unit to the off position “O” and unplug the power cord from the electrical outlet.
2. Some of the metal parts may still be hot. Do not touch them with your hands until they have cooled.
3. Remove the porta-filter and discard the coffee grounds or used pod. Wash both the porta-filter and filter thoroughly with warm soapy water. Make sure to rinse and dry them well.
NOTE: Do not wash the porta-filters and filters in the dishwasher.
4. Wipe the lower part of the brew head in the unit with a damp cloth or paper towel to remove any coffee grounds that might have been left.
5. Place the porta-filter (without any filter) back in the brew head in the unit and lock it in place.
6. Place a large empty cup under the porta-filter.
7. Plug the power cord into the electrical outlet. Press the on/off “I/O” switch to the on position “I”.
8. Press the Espresso “” button once and let the unit brew with water until it stops automatically.

CLEANING THE WATER RESERVOIR

1. Dispose of 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.
2. Wash the water reservoir and its lid thoroughly with warm soapy water. Make sure to rinse and dry them well.

NOTE: Do not wash the water reservoir or its lid in the dishwasher.

CLEANING THE UNIT

1. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
2. Do not store any of the porta-filters in the brew head. This can adversely affect the seal between the brew head and the porta-filter while brewing espresso.

CAUTION: Do not immerse appliance in water or any other liquid.

DELMING

Build-up of mineral deposits in the unit will affect the operation of the appliance. Your appliance must be delimed 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 INTERVALS


Type of Water	Cleaning Frequency
Soft Water (Filtered Water)	Every 80 Brew Cycles
Hard Water (Tap Water)	Every 40 Brew Cycles

TO DELIME WATER RESERVOIR:

1. Fill the reservoir with fresh, undiluted white household vinegar.
2. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
3. Discard vinegar by removing the reservoir and turning it upside down over the sink.
4. Rinse the water reservoir thoroughly with tap water by filling the tank half full with water and then pouring the water back out into the sink, repeating this step twice.

TO DELIME INTERNAL PARTS:

1. Make sure you delime the inside of the water reservoir first by following the "Deliming" steps above.
2. Make sure to switch the on/off button to the off "O" position and the power cord is disconnected from the electrical outlet. Fill the reservoir with undiluted white household vinegar.
3. Insert the porta-filter (with filter and no coffee) and place a large empty cup on top of the drip tray and under the porta-filter.
4. Plug the power cord into the electrical outlet.
5. Press the on/off button to switch the unit on "I", once the 2 control panel lights (Espresso heater "☺" and Steam heater "☺") turn solid press the Automatic Espresso "☺" Button twice. The vinegar will start flowing through the unit and it will stop automatically.
6. Place a large empty cup (with at least 325 mL/ 11 fl. oz. capacity) under the frothed milk dispensing tube. Fill the milk reservoir with water and place it back on the unit. Turn the Froth Control Knob counter clockwise to the clean position "☺" then press

the Clean “ ” button to activate the clean function. Let the cleaning cycle run until you no longer see any milk coming out of the tube, or let the cycle run until it stops automatically.


7. Repeat Steps 1 – 6 as necessary using only tap water to rinse any remaining traces of vinegar out of the machine.

CLEANING NOTIFICATION

After 200 cycles the Cleaning Notification will activate.

1. The Cleaning Indicator Light will remain on as a notification until the cleaning procedure is completed.
 - a. If you brew another espresso, latte, or cappuccino, the cleaning light will turn off momentarily, but will start flashing after completion of the brew.
 - b. When the unit is powered off the Cleaning Indicator Light will turn off.
 - c. When the unit powers down and goes into sleep mode, the cleaning indicator light will turn off.

CLEANING PROCEDURE

1. Pour a solution of 50% white vinegar and 50% clean water into the water tank. Stir the solution with a spoon to make sure it is properly mixed.
2. Rotate the milk tank knob to the clean position. Place a large cup under the frothed milk dispensing tube.
3. Press the clean button for 5 seconds to activate the clean mode.
 - a. The light slowly pulses, same as the brew cycle pulse through the entire cleaning cycle.
 - b. The pump will turn on and off multiple times for about 12 minutes. The cleaning light will then turn off indicating that the cleaning cycle is completed.
4. Pour out any remaining solution from the water tank and replace with clean water. Fill with clean water up to the Max level line.
5. Press the manual Espresso button “ ” and let the cycle run until completed.
6. Rotate the milk tank knob to the clean position and press the clean button to run the normal clean mode.
7. Press the espresso button and then the steam function to flush the system out.

PROBLEMS, CAUSES AND SOLUTIONS

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 medium ground coffee. Fill filter with less coffee. Plug unit into electrical outlet and turn it on. Refill filter basket with coffee and TAMP GENTLY.
Coffee comes out around the edge of the porta-filter.	<ul style="list-style-type: none"> Porta-filter not rotated to full lock position. Coffee grounds around the filter basket rim. Too much coffee in the filter. 	<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 or it is not coming out of the frothing tube.	<ul style="list-style-type: none"> Ran out of steam. Milk is not cold enough. Frothing tube is blocked. 	<ul style="list-style-type: none"> Ensure there is enough water in the water reservoir. Chill milk and frothing pitcher prior to making cappuccino or latte. Follow the instructions to clean the milk reservoir & frothing tube.
Coffee comes out too quickly.	<ul style="list-style-type: none"> Ground coffee is too coarse. Not enough coffee in filter. 	<ul style="list-style-type: none"> Use a finer grind. Fill filter with more coffee.
Coffee is too weak.	<ul style="list-style-type: none"> Using single filter for double shot of espresso. Ground coffee is too coarse. 	<ul style="list-style-type: none"> Use double filter for double shot of espresso. Use a finer grind.
The control panel lights are flashing alternatively.	<ul style="list-style-type: none"> Water reservoir is out of water. Brewing function button was pressed prior to two control panel lights becoming solid. 	<ul style="list-style-type: none"> Add water to reservoir. Wait until two control panel lights become solid, indicating machine is ready to be used.

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.

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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 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

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