Cuisinart®

ESPRESSO BAR™

Grind & Brew Espresso Machine

EM640U SERIES



Instruction & Recipe Booklet

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Safety Precautions

These important safety precautions are critical part of the appliance. Please read them all carefully before using the appliance for the first time. You may keep the instructions for future reference or pass it to other users.

The appliance is designed for domestic use and may only be operated in accordance with these instructions for use.

Always handle with care and warn other users the potential danger.

DANGER: Misuse of the appliance can cause injury!

1. Check the mains voltage stated on the rating plate corresponds to the local electricity supply.
2. Unwind and straighten the power cord before using the appliance.
3. Place the appliance on a firm and steady surface.
4. The appliance must be used and rested on a stable surface.
5. Disconnect the appliance from mains supply outlet under the following conditions:
   - Before the water tank is filled with water
   - Before removing any parts from the appliance or refit any parts on the appliance.
   - Before cleaning or maintenance
   - When the appliance is not working correctly
   - After using the appliance
6. Empty the water tank if the appliance unused for long period.
7. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. Always use cold water to make coffee. Warm water or other liquids could cause damage to the coffee maker.
9. If the power cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person to avoid any hazard.
10. Use the grinder for grinding coffee bean only.
11. Children shall not be playing with the appliance.
12. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
13. Appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction by a person concerning use of the appliance in a safe way and understand the hazards involved.
14. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
15. This appliance is designed for household use only.
16. In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
17. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
18. The appliance must be used at ambient temperatures of +10°c to +40°c.
19. Do not allow children to touch the appliance or the power cord during the operation.
20. Do not use an extension power cord set unless competent authority has approved it.
21. Do not leave the appliance unattended, when it is connected to main supply.
22. Do not use the appliance in outdoor environment.
23. Do not use appliance for other than intended use.
24. Do not let cord hang over the edge of table or counter or touch hot surface.
25. Do not use or place the appliance on a wet or hot surface.
26. Do not use the appliance if the drip tray is improperly placed in position.
27. Do not immerse the appliance in water or any liquids.
28. Do not use the appliance when any parts of the appliance are damaged.
29. Do not use the appliance when it is not working properly.
30. Do not unplug the appliance by pulling the power cord.
31. Do not place the cord on a sharp edge of an item.

32. Do not attempt to open the main body or dismantle any parts from the appliance, there is no serviceable part inside.

33. The appliance normally cleans after use and not intended to be immersed in water for cleaning and the appliance must not be immersed.

34. The use of accessories not included in the box is not recommended. It might be dangerous and should be avoided.

35. Do not place the appliance on or near hot gas or electric burner, or in heated oven.

36. Do not operate the hot water function continuously for more than one tank of water.

37. Do not be placed in a cabinet when in use.

38. This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farmhouses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.

39. CAUTION: BURN HAZARD
WARNING: very hot surfaces. DO NOT TOUCH hot surfaces as possible injury could occur. Always use the handle. Use extra care when working with hot liquids to avoid injury from overflowing, steaming and splattering. Dispensed drinks and escaping steam are very hot.

40. THIS IS AN ATTENDED APPLIANCE. Do not leave unattended during use, unplug after each use. Never leave the appliance unattended when switched on or plugged in



For electrical products Solid within the European Community.

At the end of the electrical product useful life, it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

Save These Instructions

For Household Use Only

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Important Unpacking Instructions

1. Place the box on a large, sturdy, flat surface.
2. Remove literature.
3. Turn the box so that the back side of the box is face down and slide the inner contents out on to a flat surface.
4. After the unit has been removed, place the box out of the way and lift off the top polyfoam insert.
5. Remove the Portafilter, tamping puck and the white box labeled Espresso Accessories Box from the polyfoam.
6. Unwrap the Portafilter and place to the side. NOTE: the portafilter is packed with the double shot filter basket in place.
7. Open the Espresso Accessories Box and remove all contents

NOTE: Accessories packed inside include the Frothing Pitcher, Steam Wand Cleaning Pin, Burr Cleaning Brush, Chute Cleaning Brush, Dosing Guide & Single Shot Espresso Filter. See page 9 of the instruction manual for reference and integrated storage instructions.

8. Remove the espresso maker from the polyfoam and remove the polybag covering the machine.
9. Place unit on a flat surface and remove all other packaging materials and tape.

NOTE: the Charcoal Water Filter and Filter Holder are stored inside the water tank.

We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.

Save all packing materials in case you have to ship the machine in the future.

KEEP ALL PLASTIC BAGS AWAY FROM CHILDREN.

The Quest for The Perfect Cup of Espresso

It is generally agreed that there are four basic elements critical to the perfect cup:

Element 1: Water

When brewing espresso, make sure the water flows through the filter at the correct pace. The water flow can be adjusted by varying the pressure with which the coffee is tamped (pressed down) in the filter or by altering the grind of the coffee. If the speed of the water flow is too slow, the coffee will be overextracted and will be very dark and bitter, with a spotted and uneven crema (froth) on the top. If the speed of the water flow is too fast, the coffee will be underextracted and the supreme flavour will not develop. The coffee will be diluted and there will be an inadequate amount of crema on the top.

Element 2: Coffee

While the bulk of the liquid is water, all of the flavour should be from the coffee. To achieve the same great quality of coffee you receive at a café, you need to use the same quality beans. If you choose to grind your own beans, buy the beans fresh and whole, only about a two-week supply at a time for maximum freshness. Once the coffee bean is broken, its flavour degrades very quickly. If it is not practical to buy smaller supplies, we recommend you separate larger amounts of beans and store them in airtight containers in a cool, dry area. They should not be kept for longer than 1 month as flavour will diminish. Do not refrigerate or freeze coffee beans.

Element 3: Grind

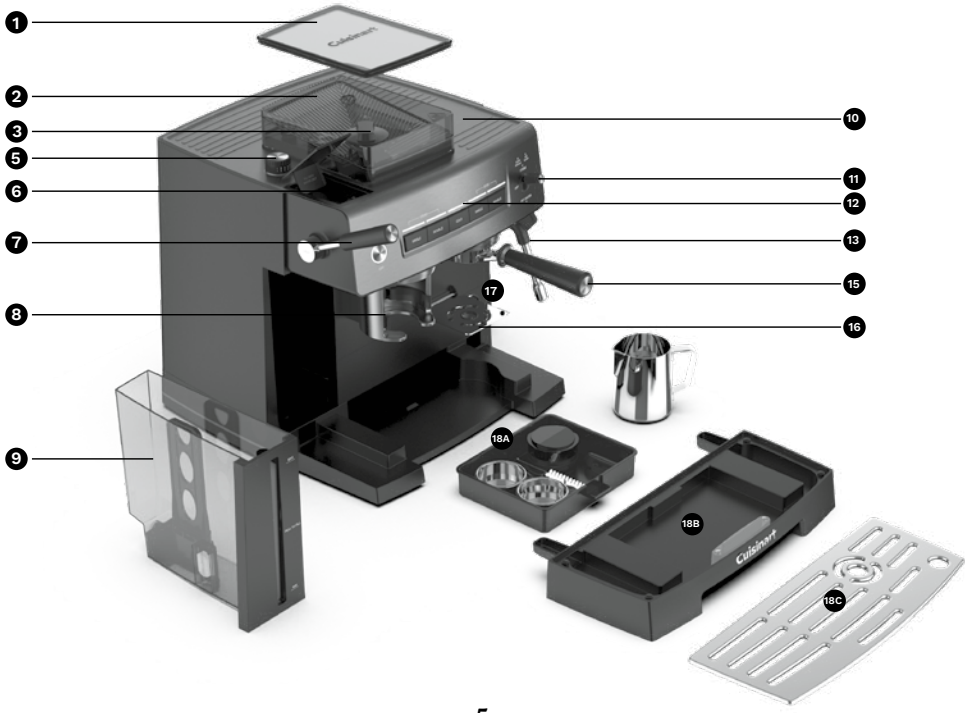
The grind of the coffee is critical for proper flavour extraction. If using a pre-ground coffee, be sure to purchase an espresso grind that is specifically for espresso/cappuccino machines. If the grind is too fine, overextraction and bitterness will occur with a spotted and uneven crema on the top. If the grind is too coarse, the water will pass through too rapidly, and there will be an inadequate amount of crema on the top of the espresso.

Element 4: Tamping the Coffee Grounds

If you choose to use ground espresso, tamping the coffee is a very important part of the coffee making process. Using the provided tamping tool, tamp (press down) the grounds; the assisted tamper will deliver 10kg of pressure. Add more coffee and tamp again if necessary to bring coffee to level. Do not overfill the filter basket.

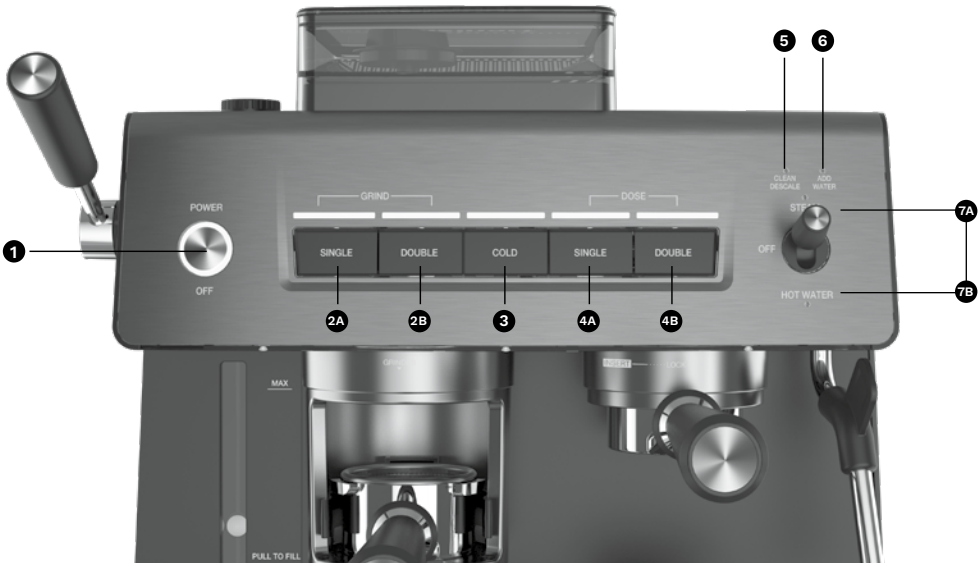
Features and Benefits

1. **Hopper Lid**
   Seals out moisture and air to keep beans fresh.
2. **Bean Hopper**
   Holds up to 225g. of coffee beans.
3. **Hopper Release Knob**
   Use to remove hopper and to access burr mill.
4. **Conical Burr Mill (not shown)**
5. **Grind Size dial**
   16 settings allow you to customise the grind from fine to coarse.
6. **Water Reservoir Access Door**
7. **Assisted Tamping Lever**
   Use to tamp the coffee grinds in the filter basket prior to brewing.
8. **Grinding Cradle**
9. **Removable 2.2L Water Reservoir**
   Front-loaded for easy filling. Easy-view water level window.
   9A. **Charcoal Water Filter Holder**
   9B. **Charcoal Water Filter**
10. **Cup-Warming Plate**
    Used to warm the espresso cups.
11. **Steam or Hot Water Control Switch**
12. **Control Panel**
    See detailed illustration on page 7.
13. **Steam & Hot Water Wand**
    Use to steam milk for cappuccinos and lattes or dispense hot water.
14. **Group Head/Brew Head**
    For easy fit of the portafilter. Has two positions, lock and unlock, for ease of cleaning.
15. **Bottomless Portafilter**
    54mm stainless steel bottomless portafilter.
16. **Adjustable Shelf double layer**
    Flip-down shelf to accommodate smaller cups.
17. **Espresso Extraction Pressure Gauge**
    Monitors extraction pressure.
18. **Removable Drip Tray**
    18A. **Storage Compartment**
    Integrated tray holds accessories when not in use; see page 8 for details.
    18B. **Removable Drip Tray**
    Removes for easy cleaning and to accommodate up to a 20" travel mug.
    18C. **Removable Drip Tray Plate**
19. **20 Bar Pump (not shown)**
    20 bars of pressure for balanced extraction.



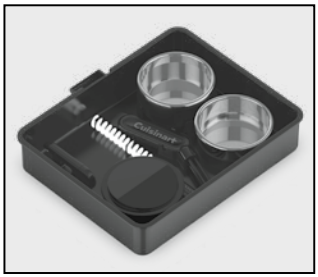
Getting to Know Your Control Panel

1. **Power/Off Button**
   Use to turn the espresso maker on and off. This button illuminates when pressed.
2. **Grind Start**
   Starts the grind cycle.
   2A. **Single Button**
   Use for a single serving of espresso.
   2B. **Double Button**
   Use for a double serving of espresso.
3. **Cold Button**
   Use to activate cold extraction function.
4. **Dose Brew Start**
   Starts the brew cycle.
   4A. **Single Dose Button**
   Use for a single serving of espresso – 30ml.
   4B. **Double Dose Button**
   Use for a double serving of espresso – 60ml.
5. **Clean/Descale Indicator**
6. **Add Water Indicator**
7. **Steam or Hot Water Control Switch**
   Use to activate steam or hot water.
   7A. **Steam**
   Use when making cappuccinos and lattes.
   7B. **Hot Water**
   Use to dispense hot water.



Accessories

1. **Dosing Guide**
2. **Single Shot Espresso Filter**
   Use the 1-cup filter basket for a single espresso.
3. **Double Shot Espresso Filter**
   Use the 2-cup filter basket for a double espresso.
4. **54mm Bottomless Portafilter**
5. **Steam Wand Cleaning Pin**
6. **Burr Cleaning Brush**
7. **Chute Cleaning Brush**
8. **Tamping Puck**
9. **Charcoal Water Filter**
10. **Charcoal Water Filter Holder**
11. **Frothing Pitcher**
12. **Accessory Storage Tray**
    Holds accessories when not in use.
    Stores in unit for convenient access.
13. **Descaler Tablets Pack** (not shown)





Charcoal Water Filter

Inserting the Water Filter

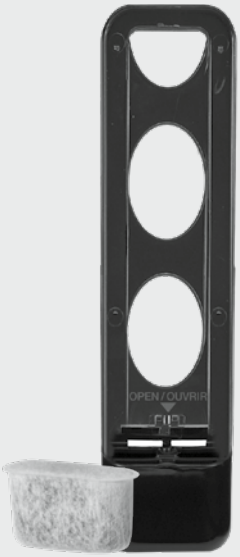
- Remove the filter from polybag and soak it, fully immersed, in cold tap water for 15 minutes.
- Lift the water filter holder out of the water reservoir.



- Press down on the filter compartment and pull toward you to open.
- Place filter into the holder and snap it closed. Be careful – improper placement can tear the filter skin.
- Flush filter by running cold tap water through holes in bottom of compartment for 10 seconds.
- Allow the filter to drain completely.
- Slide the water filter holder back into the channel in the water reservoir, pushing it down to the base of the reservoir.

NOTE: We recommend changing the water filter every 60 days or after 60 uses, and more often if you have hard water.

Replacement filters can be purchased in stores, by calling Cuisinart Customer Service, or at **www.cuisinart.co.uk**



Preparing Your Espresso Machine

Place the espresso machine on a dry, stable countertop or other surface where you will be using the machine.

IMPORTANT: For first-time use or if the machine has not been used for some time, it is important that the machine is rinsed. See instructions outlined below.

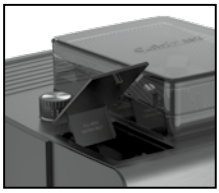
Remove the red plug from the back of the water reservoir.

Insert Drip Tray

1. To access the Accessories Storage Compartment, slide the drip tray all the way out of the unit.
2. Remove the desired filter basket from the compartment and replace back into position.
3. Slide drip tray back into position ensuring the drip tray and drip tray plate are securely in place.

Add Water

To fill the espresso machine with water, simply press the reservoir door at the top of the espresso machine, and fill with fresh cold water or filtered water or remove the reservoir by pulling it towards you and replace back into the unit until the reservoir is firmly in place.

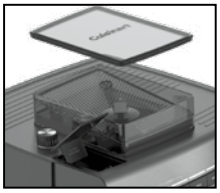


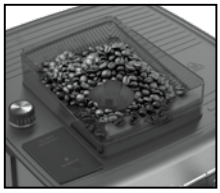


NOTE: The unit will not function unless the water reservoir is properly in place and has water in the reservoir.

Setting up the Grinder

1. Ensure the bean hopper is locked into position on the unit.





2. Fill the bean hopper, and then replace the lid, making sure that the lid closes securely.

NOTE: Maximum capacity is 225g.; be sure you have enough beans to grind your desired amount of coffee.

3. To choose the grind size setting, rotate the Grind Size dial. The smaller the number, the finer the grind. We recommend you start at setting 8 and adjust as required.



NOTE: It is normal that the Grind Size dial and Grind Amount will need to be adjusted a few times to achieve the correct extraction rate. Start with the suggested settings, extract an espresso, then determine what adjustments need to be made.

NOTE: To make adjustments to the grind weight and grind time, press and hold the Single Grind or Double Grind button to program a customised amount based on preference. The machine will memorise this selection. See Default/Programmable Setting chart on page 11 for reference.

Run a Rinse Cycle

1. Insert the plug into a power outlet. Press the power button once to turn the espresso machine on. The light around the power button is solid; this is to indicate that your espresso machine is on. The Dose buttons will breathe slowly to indicate that your espresso maker is heating up.



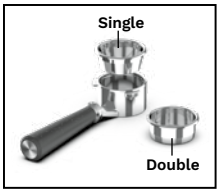
NOTE: Before turning on the espresso machine, ensure that the Steam and Hot Water Control Switch is in the OFF position. If not, the Steam light or Hot Water light will flash until the switch is returned back to the Off position.

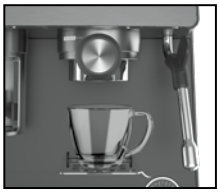


2. Make sure the drip tray and drip tray plate are in place.
3. Make sure water has been added to the water reservoir.

NOTE: If the water reservoir is empty, the unit will not function. The ADD WATER indicator will illuminate until the reservoir is filled.

4. Fit the portafilter holder with either the Single or Double Shot Espresso Filter Baskets. Secure the portafilter handle to the brew head.





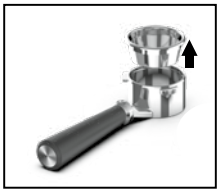
5. Place a sufficiently large container under the bottomless portafilter.
6. Press the SINGLE DOSE button and allow the water to run through for approximately 20 to 25 seconds.

Programming Your Espresso Machine

The Cuisinart Espresso Bar™ Grind & Brew Espresso Machine has programming capabilities. Based on café settings, the Single and Double Dose Brew Start espresso functions are set at 30 and 60 ml. However, by following a few simple steps, you can program your perfect serving size down to the ml. See Default/Programmable Setting chart on page 11 for reference.

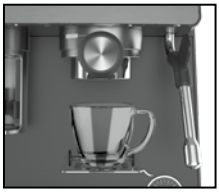
Programming Single Espresso

1. Prepare the portafilter holder with the Single Shot Espresso Filter basket and fill with finely ground espresso. Using the tamping tool, tamp the coffee grinds. Secure the portafilter holder to the brew head.

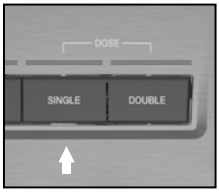




2. Place a cup under the bottomless portafilter.



3. To begin programming, press and hold the single espresso button for 3 seconds, until the Single Dose light is breathing. The espresso machine will start the espresso pour.



4. Allow the espresso to pour until it reaches the desired level. Once that is reached, stop the espresso pour by releasing the single espresso button. A beep will signify that the new setting for the single espresso operation has been programmed and stored in the machine's memory.
5. The espresso machine will then return to normal operation mode and is ready to make another espresso at the push of a button.

Programming Double Espresso

1. Prepare the portafilter holder with the Double Shot Espresso Filter basket and fill with finely ground coffee. Using the tamping tool, tamp the coffee grinds. Secure the portafilter holder to the brew head.
2. Place a cup under the bottomless portafilter.
3. To begin programming, press and hold the double espresso button for 3 seconds, until the Double Dose light is breathing. The espresso machine will start the espresso pour.



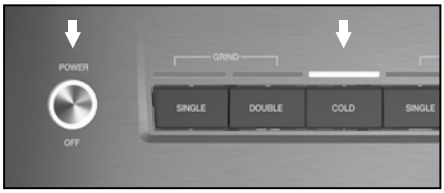


4. Allow the espresso to pour until it reaches the desired level. Once that level is reached, stop the espresso pour by releasing the double espresso button. A beep will signify that the new setting for the double espresso operation has been programmed and stored into the machine's memory.
5. The espresso machine will then return to normal operation mode and is ready to make another espresso at the push of a button.

Resetting the Factory Settings

To revert to the original factory settings:

1. Press and hold down the POWER button and COLD button for approximately 3 seconds or 1 beep sound. The POWER light, GRIND light, COLD light, and DOSE light will flash 1 time.
2. The espresso machine has now returned to the original factory settings. The default programming for each function will be used for the next brew. See chart below for default settings by function for reference.



Defaults for each function are as follows:.

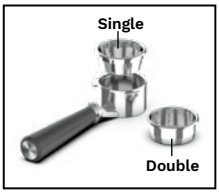
	Default Program Settings	Amount	Programmable Range
Brew Volume	Single	30ml	30-75ml
	Double	60ml	50 - 115ml

3. The espresso machine will then return to normal operation mode and is ready to make another espresso at the push of a button.

Guide to the Perfect Espresso

1. Placing cups on the warming plate before brewing will help preserve the crema of the espresso. Remove cups when ready to brew.
2. Select the appropriate filter basket and insert it into portafilter.

TIP: Use the Single Shot filter basket for a single espresso, and the Double Shot filter basket for a double espresso.





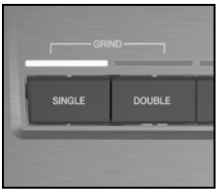
3. Place the Dosing Guide accessory onto the portafilter.



4. Insert the portafilter (with the dosing guide) into the grinding cradle until it is in the lock position.



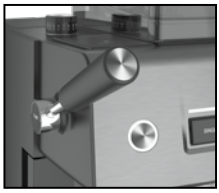
5. Press the SINGLE or DOUBLE Grind Start Button to begin automatically grinding.



6. The unit will continue to grind until the pre-programmed amount of coffee is dispensed into the portafilter.

NOTE: To cancel grinding, press the selected grind start button once.

NOTE: Use the Manual Grind function to customise the amount ground desired. To begin, press and hold the SINGLE or DOUBLE Grind Start Buttons until the desired amount has been dispensed.



7. Once grinding has stopped, remove the portafilter from the grinding cradle and remove the Dosing Guide accessory.
8. 8. Place the Tamper Puck onto the portafilter, make sure the flat metal side is faceup and turn once.



9. Return the portafilter with the Tamper Puck in place, make sure the flat metal side is facedown, back into the grinding cradle. The espresso is ready to tamp.
10. Pull lever downwards to apply pressure and release slowly.
11. Remove the portafilter from the grinding cradle and remove the Tamper Puck.

IMPORTANT: Be sure not to overfill the filter basket with coffee as this can cause the portafilter holder to overflow.

Single Dose: recommended 9-11g (min. 6g)
Double Dose: recommended 17-19g (min. 12g)

NOTE: Check to see that the espresso machine is ready for use. Remember that if the power light is solid and the Cold, Single & Double LEDs are solid, the espresso machine is on and is heating up and ready to brew coffee.

12. Brush any excess coffee grounds from around the edge of the filter basket.
13. Secure the portafilter holder to the brew head.
14. Place a cup under the portafilter.
15. Press the Single or Double Dose Brew Start button to begin brewing.

NOTE: When using manual operation, you must press the button once to start the pour and again to stop the pour.

16. Check the espresso pour. The ideal pour is dark and caramel with reddish reflections.



17. Serve espresso immediately.
18. Remove the portafilter handle from the brew head.
19. Discard the used coffee grounds.

Cold Extraction

Cold extraction pulls a heatless shot that uses ambient temperature water to extract the full flavour of the coffee. Convenient for on-the-go lattes or cold coffee drinks.

1. Follow steps 3-7 under Guide to the Perfect Espresso above on page 12.
2. Press Cold button then the Single and Double will flash until desired size is chosen.

NOTE: Cold Single Brew is 100ml and Double Brew is 140ml.

3. For on the go drinks, remove the drip tray and place your travel mug under brew head instead of the a cup.

Sleep Mode

After 30 minutes of nonuse, the espresso machine will automatically power off.

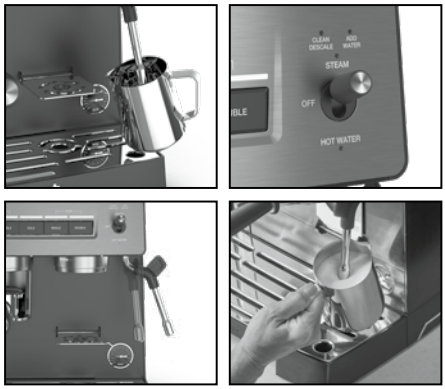
Guide to Milk Texturing

Milk texturing is the steaming of milk. The steam does two things: It heats the milk and mixes air with the milk to form a foamy texture. As with learning to make an espresso, perfecting the art of milk texturing takes time and practice.

1. Determine how much milk is needed based on the number of cups being made.

TIP: Keep in mind that the volume of milk will increase during the texturing.

2. Pour cold refrigerated milk into the stainless frothing pitcher, approximately half full, but not over the MAX mark.
3. Move the Steam/Hot Water switch up to Steam position. The Steam light will be breathing.
4. Purge the steam wand of any water with the steam wand positioned over the drip tray.
5. When the Steam light becomes solid, the steam function is activated. Once any water has been purged, stop the steam by turning the Steam/Hot Water switch to the OFF position.
6. Swing the steam wand to the side of the espresso machine.



7. Place the steam wand into the milk so that the nozzle is about a half-inch below the surface and activate the steam function by turning the Steam/Hot Water control switch to the Steam position.
8. Angle the pitcher so that the steam wand is resting on the spout of the pitcher, and lower the pitcher until the tip of the steam nozzle is just below the surface of the milk. This will start to create a whirlpool action in the milk.

NOTE: Do not allow the steam to spurt unevenly or it will create aerated froth/large bubbles. If this is happening, raise the pitcher so that the steam nozzle is lowered farther into the milk.

9. As the steam heats and textures the milk, the level of the milk in the pitcher will begin to rise. As this happens, follow the level of the milk by lowering the pitcher, always keeping the tip of the steam nozzle just below the surface.
10. Once the foam is created, raise the pitcher until the steam nozzle is in the center of the milk.

TIP: The amount of foam required will vary depending on the drinks being made. For example, a cappuccino requires more foam than a latte.

11. Stop the steam immediately by moving the Steam/Hot Water control switch to the OFF position.

IMPORTANT: Do not boil the milk.

12. Remove the pitcher, immediately wipe the steam nozzle and wand with a clean damp cloth, and purge a small amount of steam.



Using the Hot Water Function

1. Place the cup or container under the steam/ hot water wand and activate the hot water function by moving the Steam/Hot Water control switch to the Hot Water position.



2. Once you have dispensed the required amount of hot water into the cup or container, stop the hot water by switching the Steam/Hot Water control switch to the OFF position. The Hot Water feature will be stopped after 1 minute.
3. Remove the cup or container and swing the Steam/Hot Water wand over the drip tray to catch any drips of water.

Cleaning and Maintenance

Always turn the espresso maker off and remove the plug from the electrical outlet before cleaning.

Never immerse unit in water or other liquid. To clean, simply wipe with a clean damp cloth and dry before storing.

Cleaning the Filters, Portafilter Holder, and Brew Head

- The stainless steel filters and portafilter holder should be rinsed under water immediately after use to remove all coffee particles. You may also use the gray cleaning pin (smaller pin) to clear the opening.
- Periodically run water through the machine with the portafilter holder in place, but without any ground coffee, to rinse out any lingering coffee particles.
- The inside of the brew head should be wiped with a damp cloth to remove any coffee particles.
- it is recommended to regularly wash your portafilters on the top rack of a dishwasher to prevent oil build up between the filter layers.

Cleaning the Outer Housing/Cup Warming Plate

- The outer housing and cup warming plate can be cleaned with a soft, damp cloth. Do not use any scouring agents or harsh cleaners.



Cleaning the Drip Tray Plate

- The drip tray plate should be removed, emptied, and cleaned frequently, particularly when the drip tray is full.
- The drip tray plate can be washed in warm soapy water and rinsed thoroughly. Use a non-abrasive washing liquid (do not use abrasive cleaners, pads or cloths, which can scratch the surface).

Cleaning the Drip Tray

- The drip tray can be removed after the drip tray plate is removed and then cleaned with a soft, damp cloth (do not use any scouring agents or harsh cleaners).

NOTE: Do not clean any parts or accessories in the dishwasher.

Cleaning the Steam Wand

- The steam wand should always be cleaned after steaming milk.
- Wipe the steam wand with a damp cloth, then swing the steam wand back into the drip tray. Momentarily switch the Steam/Hot Water control switch to the hot water position. This will release any remaining milk from inside the steam wand.



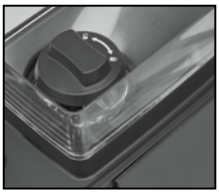
- Make sure the Steam/Hot Water control switch is in the OFF position. Press the power button off, unplug the power cord, and allow the machine to cool.



- If the steam wand remains blocked, use the Steam Wand Cleaning Pin to clear the opening.

Cleaning the Hopper

- Be sure the unit is off and unplugged.
- Beans can be removed from the hopper by lifting off the lid and rotating the knob to the unlock position. Once unlocked, the hopper can be removed to pour out remaining beans.





Cleaning the Burr Grinder

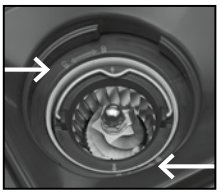
- If some beans remain in the grinder, put the hopper back on, reinsert the grind chamber, and run a grind cycle on any grind setting until all beans are ground. Once finished, you can continue cleaning as instructed.
- Remove the bean hopper lid and turn the lock/unlock knob counterclockwise to release the bean hopper.



NOTE: You will notice the release arrow and arrow on the burr on the inside of unit are now aligned. They must be aligned in order to reinsert the hopper.

- After the bean hopper has been removed, remove the burr grinder by grasping the metal handle and lifting up. Use the burr cleaning brush to remove grounds or wash by hand. Replace the burr grinder on the unit and rotate until the piece is fully inserted. Push handle down, replace, and lock hopper.

NOTE: The hopper will not attach to the unit if the grinder has not been fully inserted.





- Wipe body of grinder with a damp cloth.

NOTE: The bean hopper and bean hopper lid can be washed by hand with hot, soapy water. Dry thoroughly.

Decalcification

Decalcification refers to the removal of calcium deposits that form over time on the metal parts of the coffeemaker.

For best performance from your espresso maker, decalcify the unit from time to time.
The frequency depends on the hardness of your tap water and how often you use the coffeemaker.

The machine will remind to clean by switching on the DESCALE light on.

To run a Clean/Descale cycle, follow the instructions below.

1. Place 2 large 1.5L (50 oz.) containers under the brew head and steam wand.
2. Fill the water reservoir to capacity with a mixture of one-third white vinegar and two-thirds water or with the mixture of 1 descale tablet and water at max level.
3. Press and hold COLD & SINGLE button for 3 seconds, then the CLEAN DESCALE led will flash.
4. Move the Steam/Hot Water switch down to the Hot Water position. The CLEAN DESCALE light will be breathe. The cleaning program has started.

- Descaling: Hot water will flow from the steam wand, then switch to the brew head automatically.
  When water tank is empty, the CLEAN DESCALE light will flash and ADD WATER light will go on. Fill the water tank with water to max level. Empty the drip tray and 2 large containers and replace them in the unit. Move the Steam/Hot Water switch up to the Steam position and the CLEAN DESCALE light will be on.
- Cleaning: Hot water will flow from the brew head, then switch to the steam wand automatically. When water tank is empty, the CLEAN DESCALE light will turn off. The ADD WATER light will go on, STEAM light will be flashing, and the Descale is finished.

Maintenance: Any other servicing should be performed by an authorised service representative.