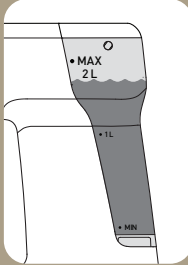


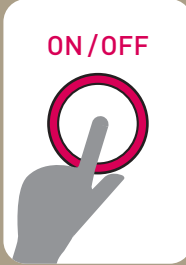
Before First Use:

Wash parts. Prime machine by running water through the Group Head. See User Guide page 5 for details.

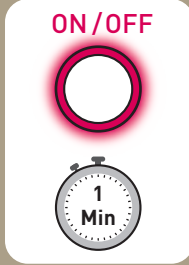
1. Start Up



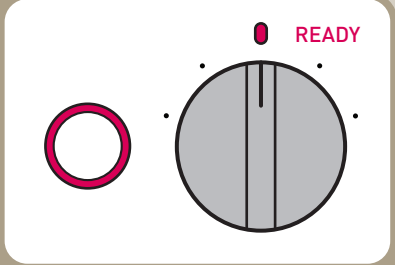
Check for water in reservoir.



Turn on.

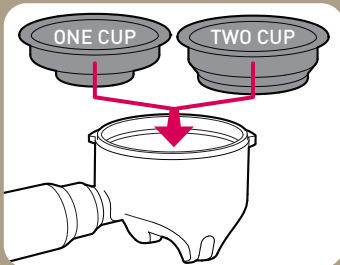


ON/OFF LIGHT pulses = Heating up.



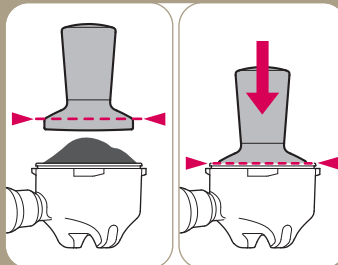
ON/OFF & READY LIGHTS are both fully illuminated = Ready.

2. Select Filter Baskets



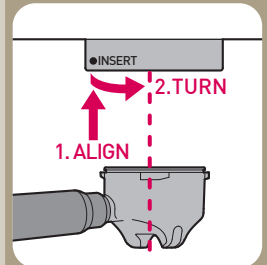
Select either:
- One Cup Filter Basket.
- Two Cup Filter Basket.

3. Dose & Tamp



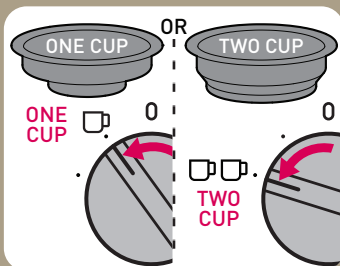
Evenly tamp (press) grinds to the level indicated.

4. Insert Group Handle

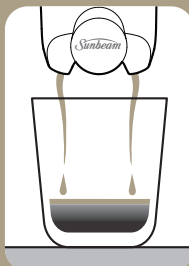


Keep Group Handle flat, insert into Group Head & turn to centre position.

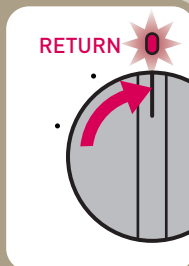
5. Extraction



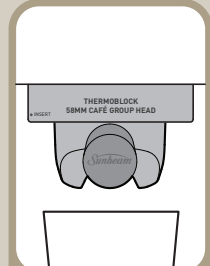
Turn DIAL to either:
- One Cup - 30mL pour.
- Two Cup - 60mL pour.



Extraction begins & will automatically stop.



READY LIGHT flashes = Pour finished. Return DIAL.



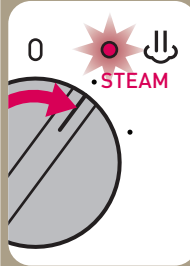
Leave Group Handle in Group Head, until after milk texturing.

6. Prep Milk Jug

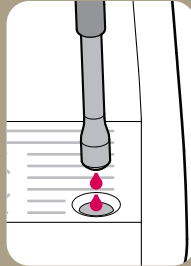


Fill Jug with cold milk to just below the bottom of the spout.

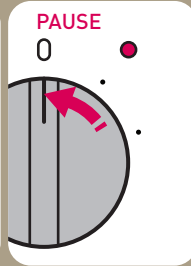
7. Before Texturing Milk



Turn DIAL to STEAM. STEAM LIGHT flashes = Warming up.



Some water may come out of Steam Wand.



STEAM LIGHT is ON Steam Ready. Pause steam by returning DIAL.

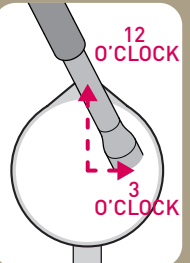
Pro Tip:

For best milk texturing results, ensure steam has first warmed up (STEAM LIGHT fully ON). You will hear the Pump start.

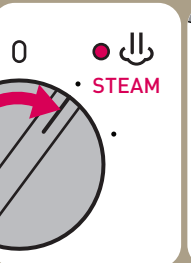
8. Milk Texturing



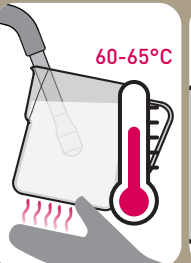
Insert Steam Wand Tip just below the surface of the milk.



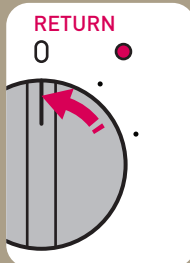
Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock.



Turn DIAL to STEAM position to start texturing milk.

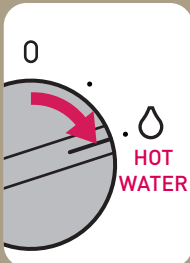


Milk ready when Jug is too hot to touch for 3 secs.

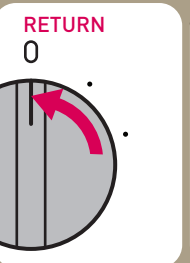


Return DIAL to vertical position.

9. Purge & Clean Steam Wand



Turn DIAL to HOT WATER for 1-2 secs.



Return DIAL to the vertical position.

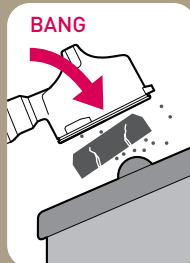


Wipe Steam Wand & Tip with a damp cloth.

Pro Tip:

To keep optimum Steam Wand performance, always purge & clean the Steam Wand after texturing milk.

10. Cleaning Up



Remove spent cake from Group Handle.

For detailed Coffee Making Guide see User Guide pages 6-9.
To perfect coffee making skills see User Guide pages 10-15.

Visit our Coffee Hub to see more - sunbeam.com.au/coffeehub