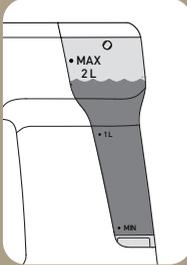


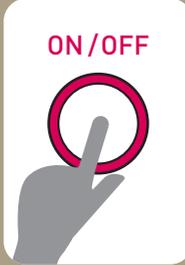
### Before First Use:

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

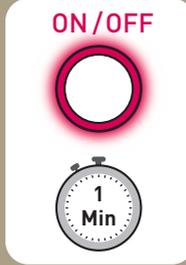
### 1. Start Up



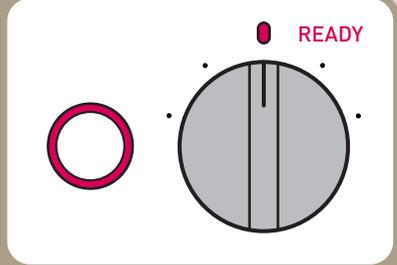
Check for water in reservoir.



Turn on.

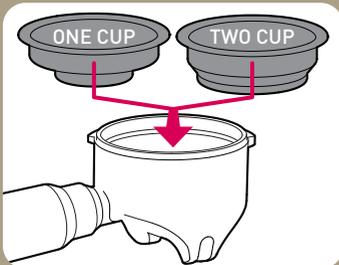


ON/OFF LIGHT pulses = Heating up.



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

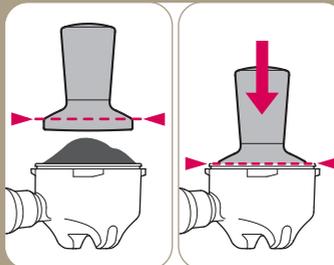
### 2. Select Filter Baskets



Select either:

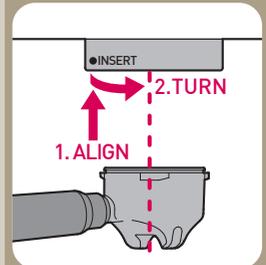
- One Cup Filter Basket.
- Two Cup Filter Basket.

### 3. Dose & Tamp



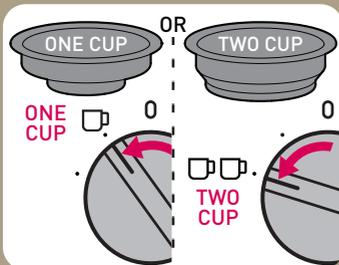
Evenly tamp (press) grinds to the level indicated.

### 4. Insert Group Handle



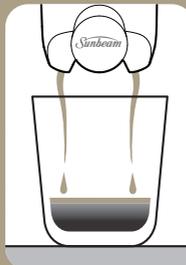
Keep Group Handle flat, insert into Group Head & turn to centre position.

### 5. Extraction

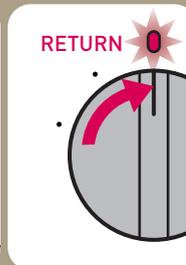


Turn DIAL to either:

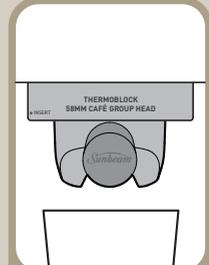
- One Cup - 30mL pour.
- Two Cup - 60mL pour.



Extraction begins & will automatically stop.



READY LIGHT flashes = Pour finished. Return DIAL.



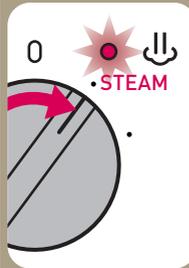
Leave Group Handle in Group Head, until after milk texturing.

## 6. Prep Milk Jug

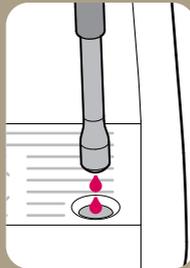


Fill Jug with cold milk to just below the bottom of the spout.

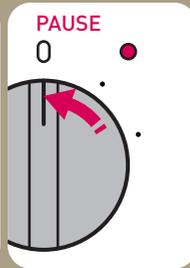
## 7. Before Texturing Milk



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.

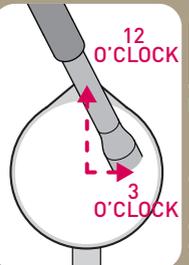
### Pro Tip:

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

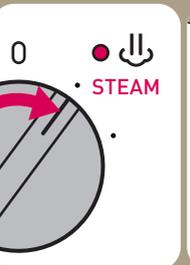
## 8. Milk Texturing



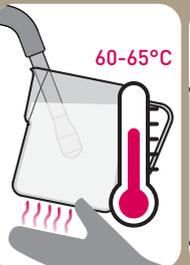
Insert Steam Wand Tip just below the surface of the milk.



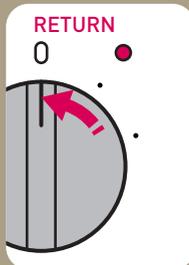
Steam Wand position:  
- Arm at 12 o'clock.  
- Tip at 3 o'clock.



Turn DIAL to STEAM position to start texturing milk.

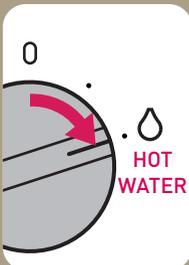


Milk ready when Jug is too hot to touch for 3 secs.

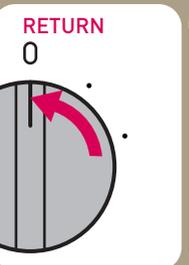


Return DIAL to vertical position.

## 9. Purge & Clean Steam Wand



Turn DIAL to HOT WATER for 1-2 secs.



Return DIAL to the vertical position.

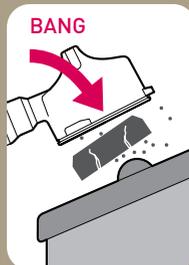


Wipe Steam Wand & Tip with a damp cloth.

### 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](https://sunbeam.com.au/coffeehub)