

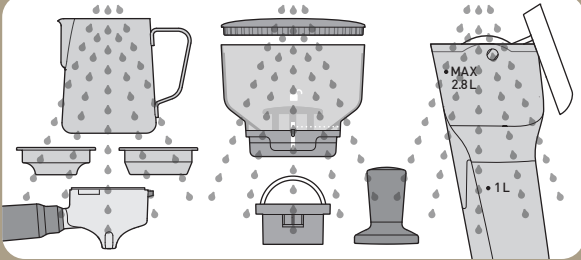
Before First Use

Use below information to help with first time set up.
For more information see User Guide pages 8-9.

Sunbeam
BARISTA MAX

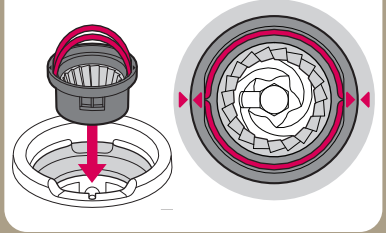
EM5300

1. Wash & Dry Parts



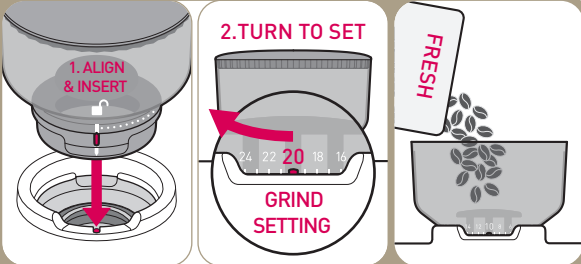
Wash the Milk Jug, One & Two Cup Filter Baskets, Group Handle, Bean Hopper, Top Burr, Tamper and Water Reservoir in warm water with a mild detergent. Rinse & allow thorough air drying.

2. Insert Top Burr



Use the two handles to insert Top Burr. Arrows should align when seated correctly. Place handles down, one on each side.

3. Insert & Set Bean Hopper

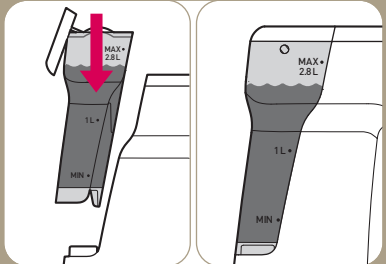


Insert & turn Hopper to set Grind Setting. As a starting point try Grind Setting 20.

Fill with roasted coffee beans.

Note: For further Grind Setting adjustment see Extraction Guide.

4. Fill & Insert Water Reservoir



Fill with cold water from the tap and insert into position. For best espresso results, use room temperature filtered water.

5. Start Up

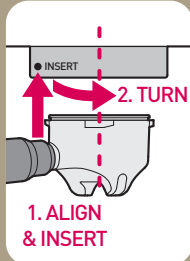


Press ON/OFF BUTTON. LIGHT pulses = heating up.

6. Prime Machine



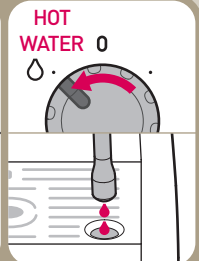
Insert Two Cup Filter Basket into Group Handle.



Insert Group Handle into Group Head, turn to centre.



Press TWO CUP BUTTON. Allow water to run through until it stops.



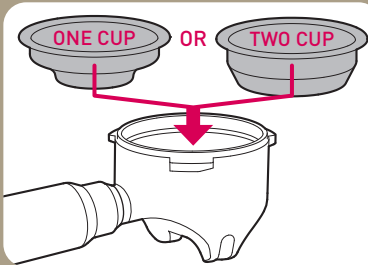
Turn DIAL to HOT WATER and run for 20 sec.

Note: Turning Group Handle might be tight for first few uses.

Quick Coffee Making Guide

Use below guide to help you make your first cup of coffee.
For help improving espresso extraction see guide on back page.

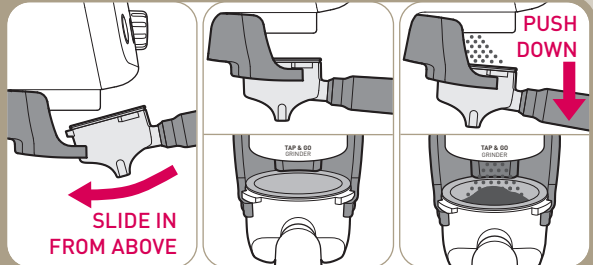
1. Select Filter Baskets



Select either:

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

2. Dose Coffee Grinds

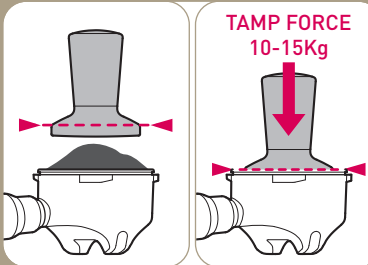


Insert Group Handle into Grinding Cradle.

Group Handle will sit flat, unsupported, in the Grinding Cradle.

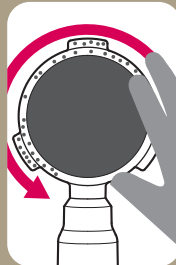
Push down Group Handle to grind into Filter Basket.

3. Tamp



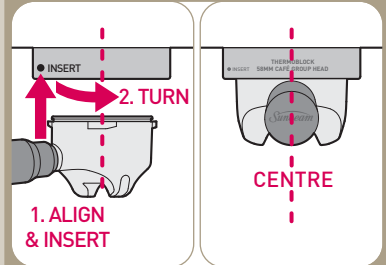
- One Cup = 13-15g coffee grinds.
 - Two Cup = 20-22g coffee grinds.
- Evenly tamp (press) grinds to level indicated.

4. Wipe Edge



Wipe away any excess grinds to clear edges.

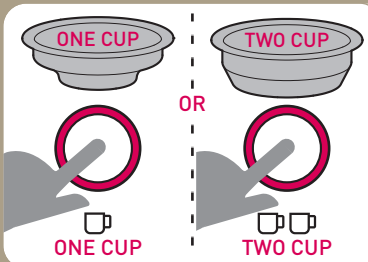
5. Insert Group Handle



Keep Group Handle flat, align, insert & turn into Group Head.

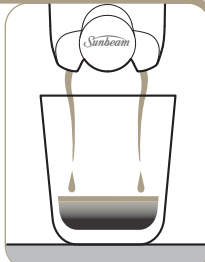
Group Handle should be in the centre position.

6. Espresso Extraction



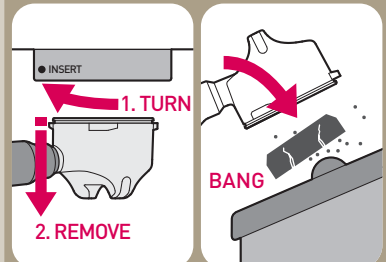
Press either:

- ONE CUP BUTTON = 30mL shot.
- TWO CUP BUTTON = 60mL shot.



Extraction begins and will automatically stop.

7. Remove Coffee Cake

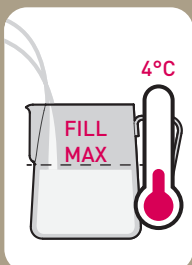


Turn Group Handle and remove from Group Head.

Remove spent (used) coffee cake from Group Handle.

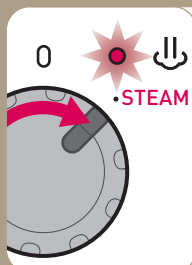
For a detailed step by step coffee making guide see User Guide pages 10-13.
 For coffee making tips see User Guide pages 14-17.
 Visit Sunbeam Coffee Hub for online barista tutorials.

8. Prep Milk Jug

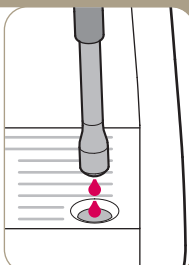


Fill Milk Jug with cold milk just below the bottom of the spout.

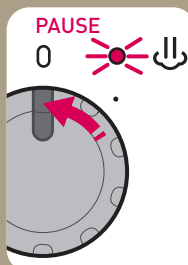
9. Before Texturing Milk



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



Some water may come out of the Steam Wand.

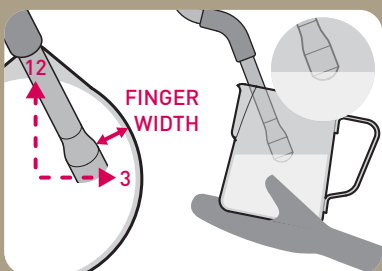


STEAM LIGHT is ON = steam ready. Pause steam by returning DIAL.

Barista Tip:

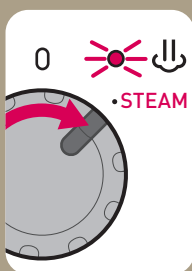
For best milk texturing results, ensure steam has first heated up (STEAM LIGHT fully ON). You will hear the Pump start.

10. Position Steam Wand

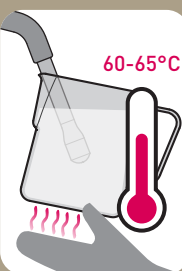


Insert Steam Wand Arm at 12 o'clock. Tip at 3 o'clock, finger width from edge and just below the surface of the milk.

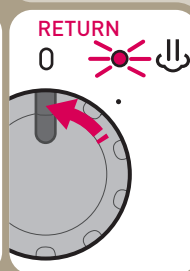
11. Milk Texturing



Turn DIAL back to STEAM position to start texturing milk.

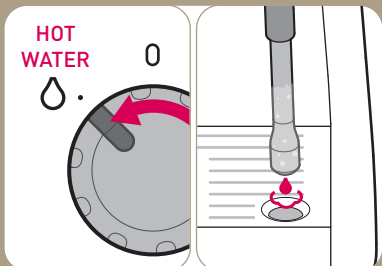


Milk ready when Milk Jug base is too hot to touch for 3 sec.



Return DIAL to vertical position.

12. Purge & Clean Steam Wand



Turn DIAL to HOT WATER for 1-2 sec. Milky water will come out of Steam Wand. Return DIAL to vertical position.



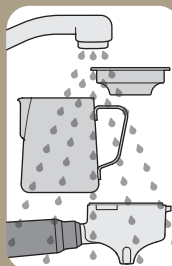
Wipe Steam Wand & Tip with a damp cloth.

13. Pour Milk



Pour milk in one steady motion.

14. Clean Up



Wash parts with warm water.

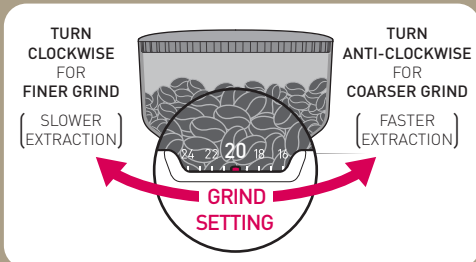
Espresso Extraction Guide

This guide will help to improve espresso extraction, to achieve great tasting coffee, every time.

	Under Extraction	Optimum Extraction	Over Extraction
Pour[^]	Extraction too fast Pours for under 15 sec	Steady-flow extraction Pours for 20-30 sec	Extraction too slow Pours for over 35 sec
Colour	Pale brown Crema-light brown	Rich caramel Crema-dark golden	Very dark brown Crema-dark brown
Taste	Sour, acidic, watery	Rich, sweet, vibrant	Bitter, dry, grainy
Grind Size^{^^}	Too coarse Use a finer grind	Just right	Too fine Use a coarser grind
Dosage	Not enough grinds Use more grinds	One Cup = 13-15g Two Cup = 20-22g	Too many grinds Use less grinds
Tamp	Not enough tamp force Tamp firmer	Just right-firm force 10-15Kg of force	Too much tamp force Tamp lighter

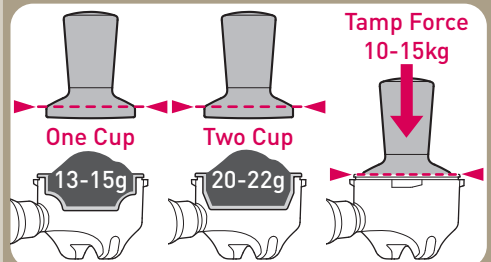
[^] Ensure coffee beans are fresh.
^{^^} Old coffee beans no matter the Grind Setting will have a fast extraction and will produce an under extracted tasting espresso.

Adjust Grind to Improve Extraction



New Burrs are bedding in during the first few uses. The Grind Setting may require incremental adjustments before you reach your optimum espresso extraction.

Consistent Grind Dosage & Tamp Force



It is normal for the correct dose of coffee grinds to appear overfilled in the Filter Basket before tamping. Evenly tamp (press) coffee grinds to the level indicated.