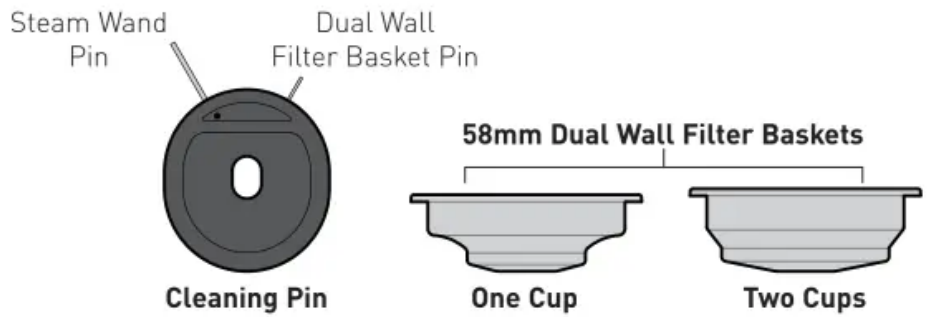
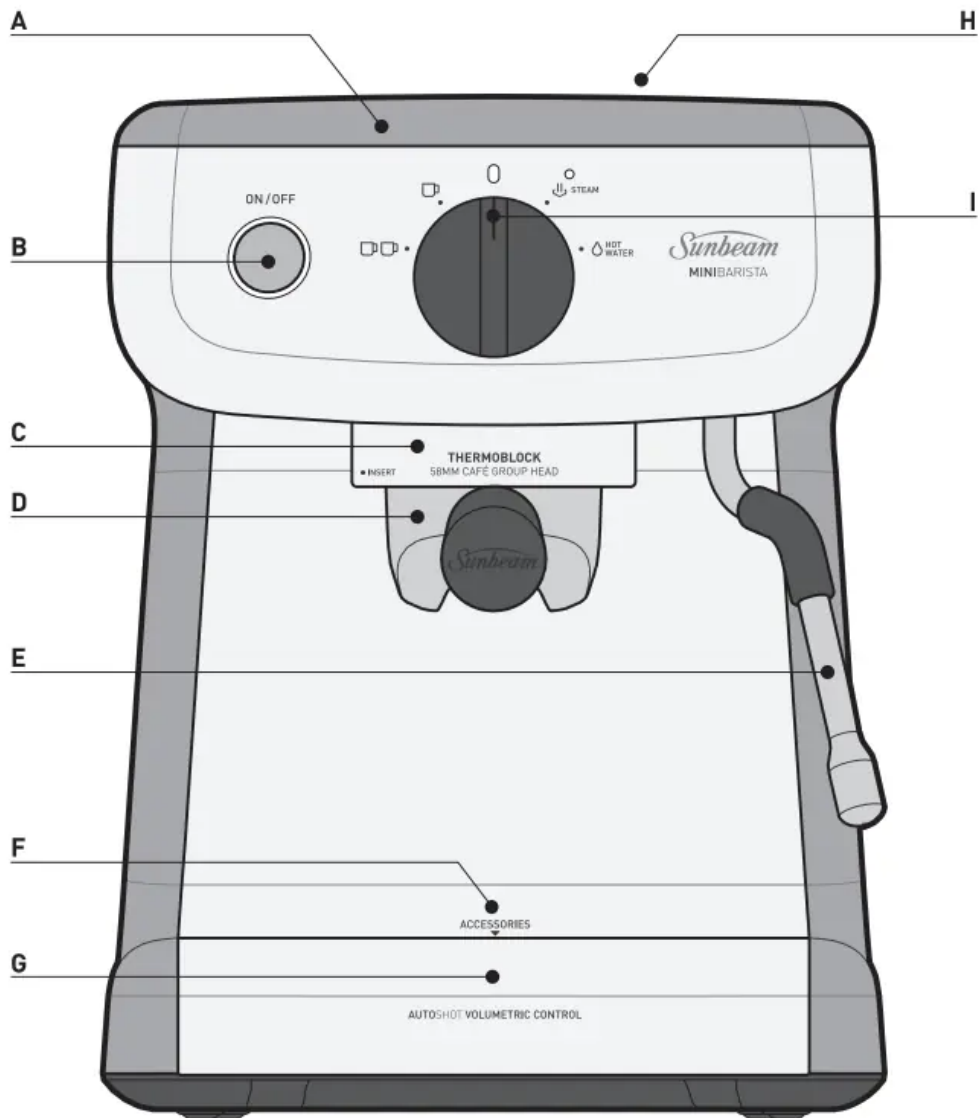


FEATURES



A. Warming Plate with Tamper Home



Preheat cups and glasses which helps retain the essential characteristics of true espresso; aroma and a rich, sweet taste.

B. ON/OFF Button & Light

The ON/OFF LIGHT will illuminate & pulse to indicate it is warming up. The ON/OFF LIGHT stays fully illuminated when ready. The machine will go to sleep after 20 mins, the ON/OFF LIGHT is off.

C. Group Head - 58mm Commercial Size

The larger size accepts more grinds, so you can have a true café tasting coffee at home.

D. Group Handle - 58mm Commercial Size

The wide size used in cafés for a more even water flow & improved extraction taste.

E. Steam and Hot Water Wand

Ball joint movement with silicone cover, so you can move the wand to your desired position without burning your fingers.

F. Accessories Storage Home

Area behind the Drip Tray, for storing the One & Two Cup Filter Baskets & the Cleaning Pin.

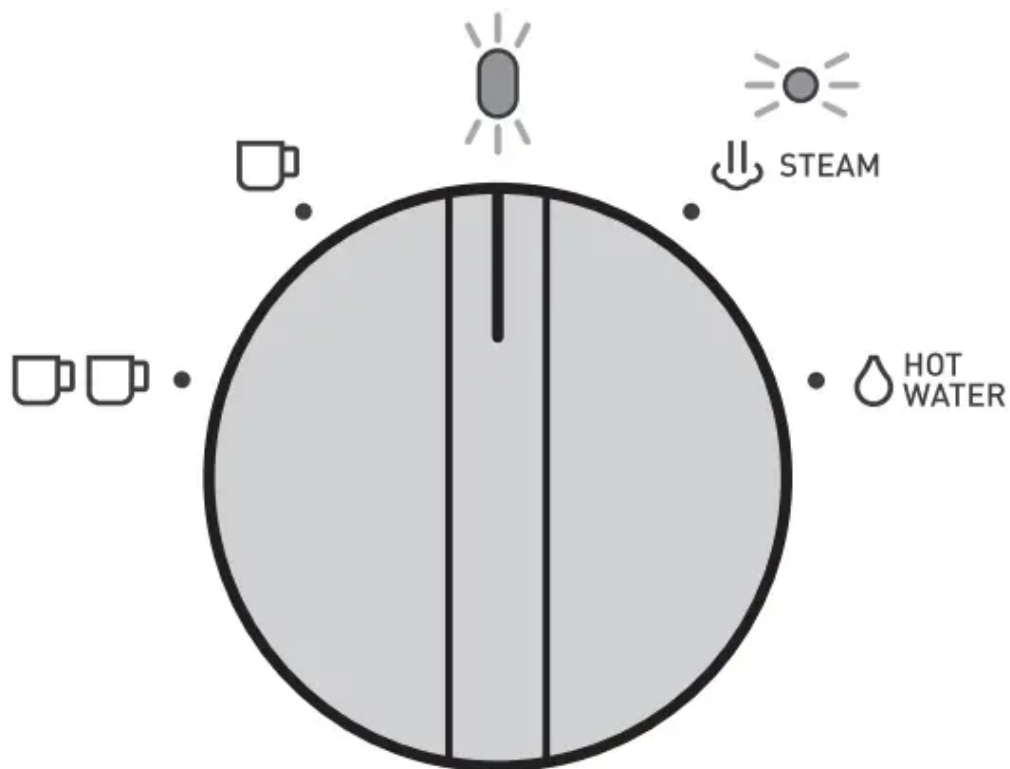
G. Removable Drip Tray & Grill

Includes a Water Level Indicator which floats through the Grill indicating when the tray is full and requires emptying.

H. Removable 2L Water Reservoir

Push back the Lid & fill with room temperature water, or remove the Water Reservoir by opening the Lid, & lifting upwards using the Handle located inside.

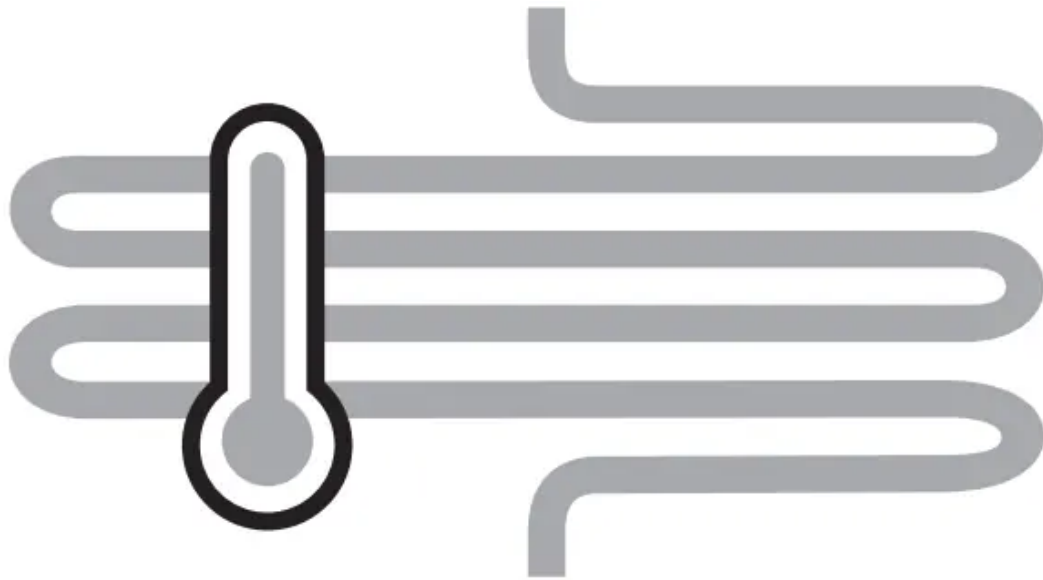
I. Dial with Auto Shot Control



	Ready Light Fully illuminated when ready. Flashes when DIAL needs to be returned to the vertical position.
	One Cup Pours 1 Shot Espresso - 30mL then automatically stops.
	Two Cup Pours 2 Shots Espresso - 60mL then automatically stops.
	Steam Light Fully illuminated when ready to steam. Flashes when warming up to steam temperature & when cooling down (purging water) to coffee temperature.
	Steam Use to steam & texture milk.
	Hot Water Pours 200mL then automatically stops. Use for long black coffee; & hot drinks such as tea, instant soups & to heat your cups prior to making espresso.

Features of your Sunbeam Mini Barista

Thermoblock Fast Heating System



The thermoblock ensures quick heat up, and a precise water temperature for the best coffee extraction, and milk texturing.

The thermoblock is fitted with a PID controller which continually monitors the water temperature to ensure water is always delivered to the coffee grinds at the precise temperature needed.

An espresso is made with hot rather than boiling water. The thermoblock heats the water so that the espresso extracts at 92°C (just below boiling point) for optimum extraction of oils from the coffee grinds.

Temperatures above this will burn the grinds resulting in a bitter taste.

15 BAR Italian Pump



The thermoblock works in conjunction with the pump to deliver the correct water temperature at the correct pressure for complete extraction of oils, coffee solids and aroma.

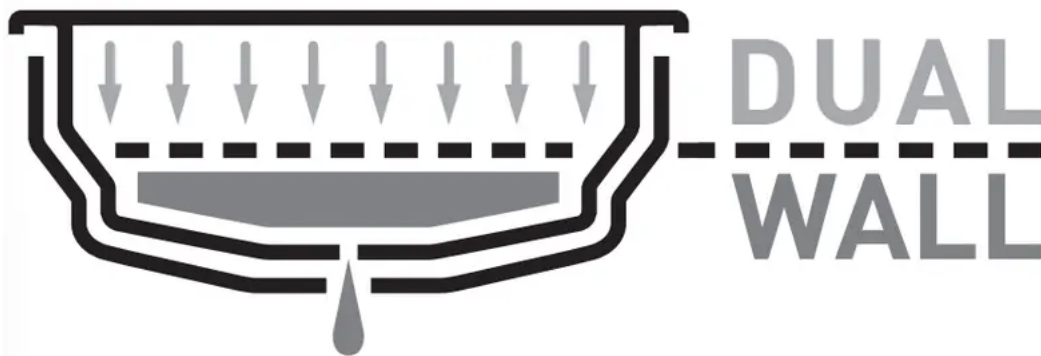
The 15 BAR pump is fitted with a pressure relief system, to limit the pressure to 15 bar (for protection from over-pressure).

After extraction, when the DIAL is returned to the vertical READY position, any remaining pressure will be released (purged) into the Drip Tray.

Pre-Infusion

Small amounts of water are released onto the tamped coffee grinds prior to the steady flow of water, for a richer flavoured espresso.

Italian Crema System



Dual Wall Filter Baskets create additional back pressure creating a subtle aeration for a great espresso extraction and steady pour. They ensure a rich velvety espresso with a signature layer of golden crema.

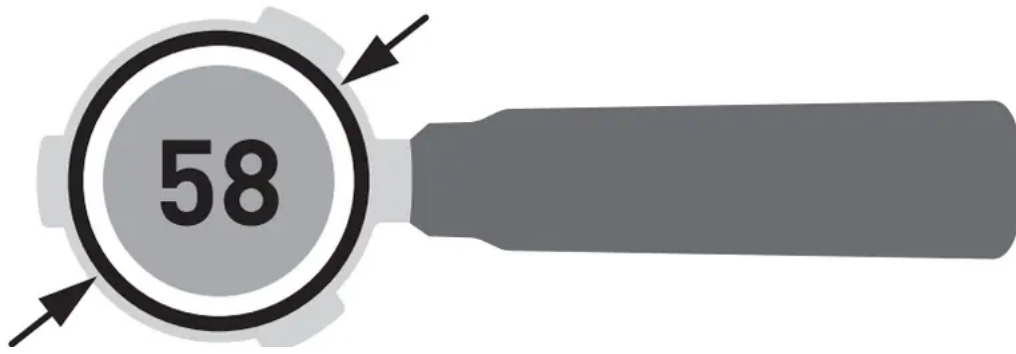
Dual Wall Filter Baskets are designed for use with pre-ground grinds, however they can also be used with freshly ground grinds.

Auto Shot Volumetric Control



Auto Shot is the easiest way to create a great espresso. Just select ONE or TWO CUP on the DIAL, and it pours just the right amount, then automatically stops.

Café 58mm Group Head & Handle



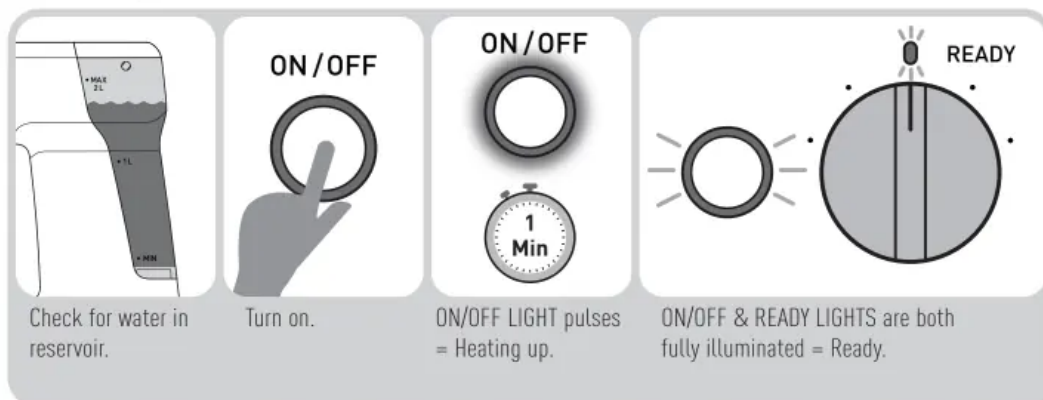
The Group Head and the Group Handle are commercial sized, 58mm, just like your local café.

The larger 58mm Group Handle holds more coffee grinds, resulting in a true café tasting coffee. The wider size ensures the grinds are more evenly spread and easier to fill, for improved flavour extraction.

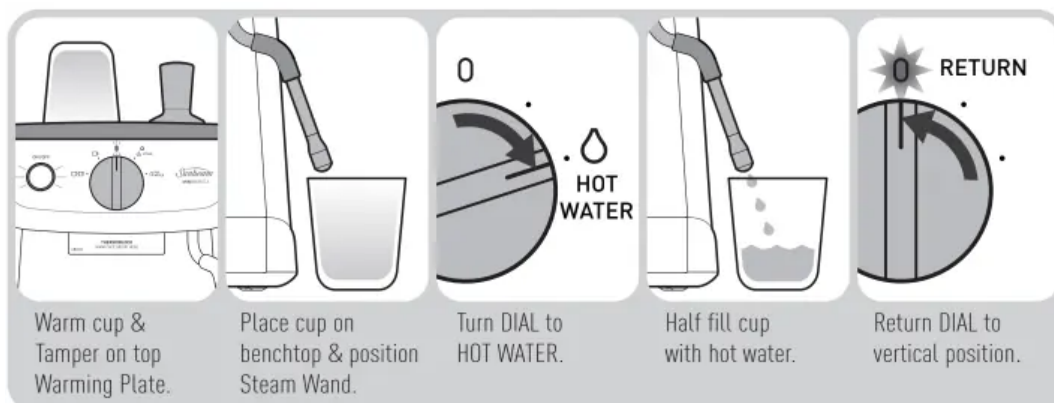
The larger 58mm Filter Baskets allow a more consistent grind compaction, resulting in a better tasting coffee, and an easier to empty spent coffee cake.

HOW TO USE

1. Start Up



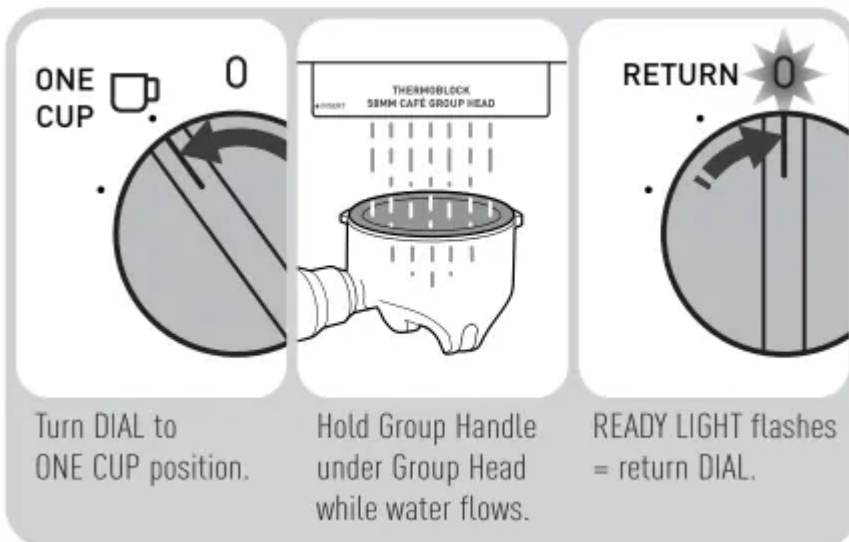
2. Warm Cup



3. Select Filter Baskets



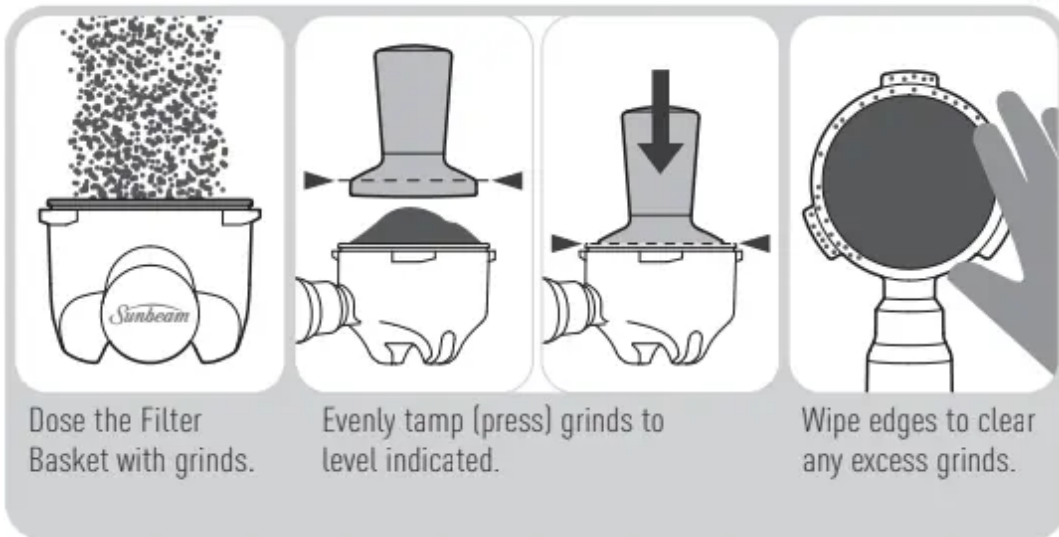
4. Warm Group Head, Handle & Filter Basket



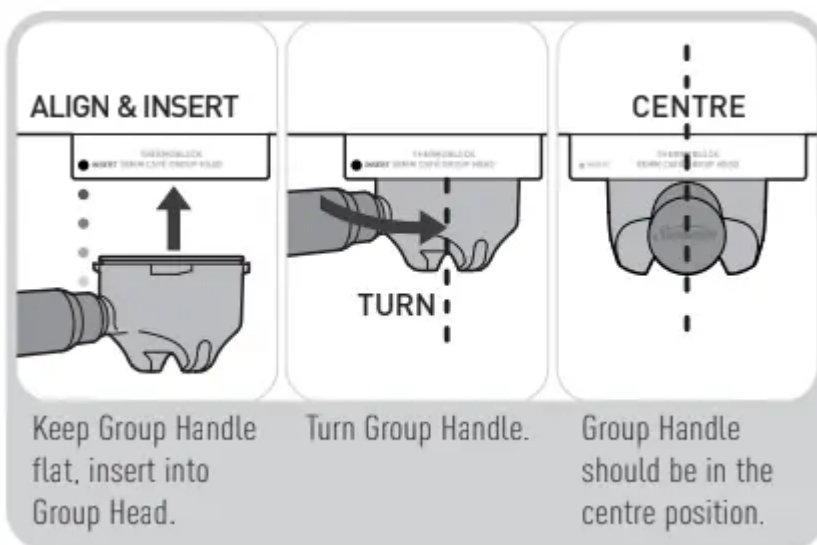
5. Dry Basket



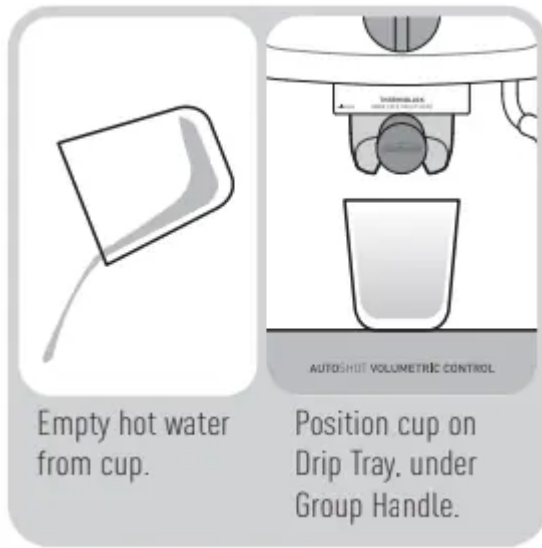
6. Dose & Tamp



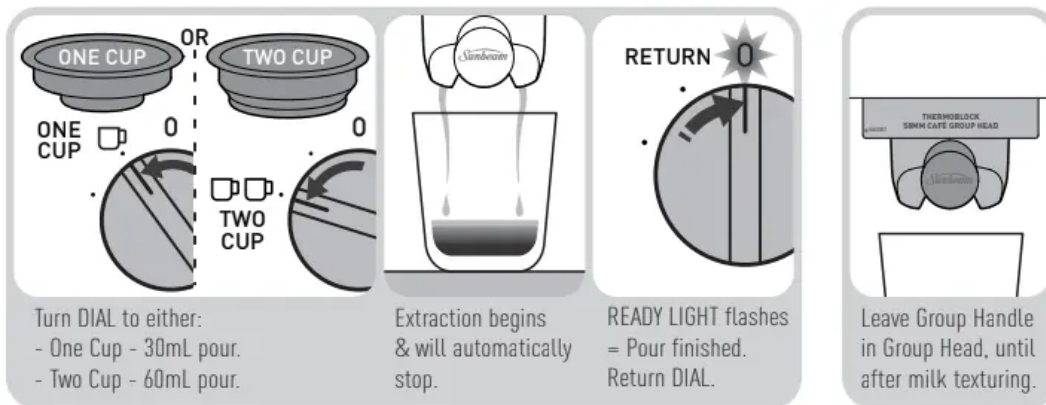
7. Insert Group Handle into Group Head



8. Position Cup



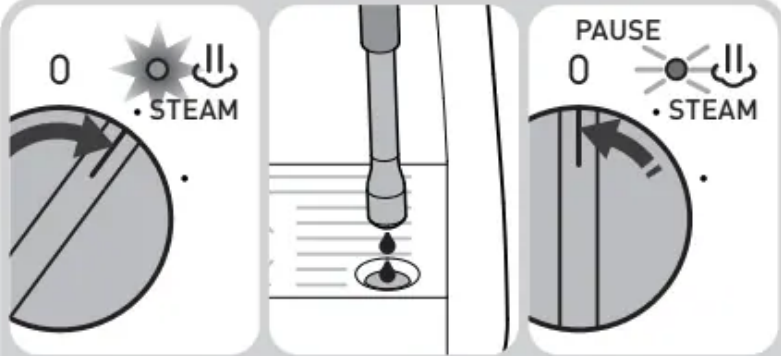
9. Extraction



10. Prep Milk Jug



11. Before Texturing Milk



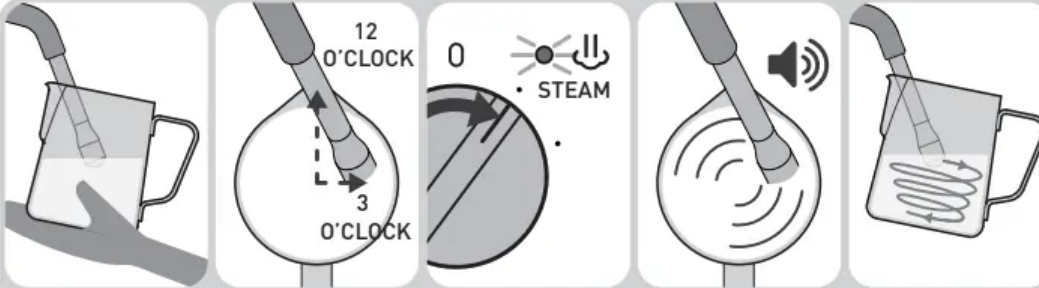
Turn DIAL to STEAM. STEAM LIGHT flashes = Warming up.

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.

12. Start Texturing Milk



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

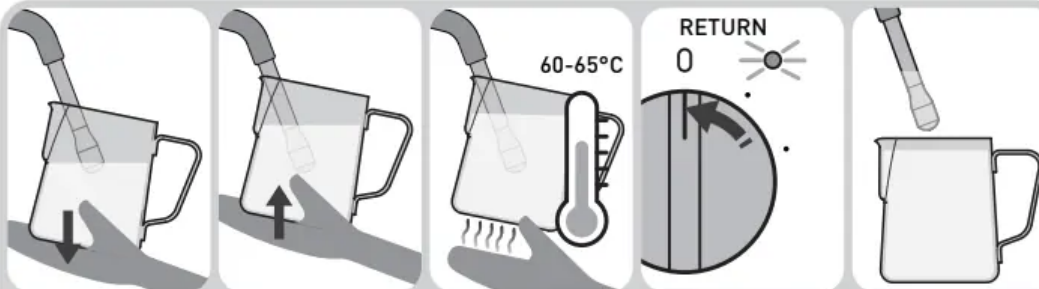
Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock.

Turn DIAL back to STEAM position to start texturing milk.

Texturing makes a smooth hissing noise.

Check milk is moving in a whirlpool action.

13. Milk Texturing



As milk level rises, lower Jug to keep Tip just below surface.

When desired micro-foam achieved, immerse Steam Wand half way.

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

Return DIAL to vertical position.

Remove Jug from Steam Wand.

14. Purge and Clean Steam Wand

0
HOT WATER

Turn DIAL to HOT WATER for 1-2 secs.

Milky water will come out of Steam Wand.

RETURN
0

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.

15. Milk Finishing Touches

Tap Jug to release larger air bubbles.

Swirl Jug to blend milk & create a silky texture.

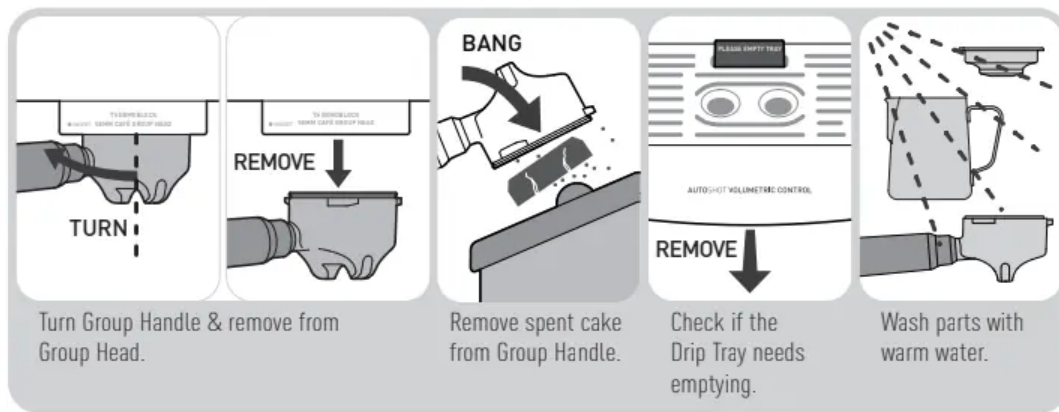
Pour milk in one steady stream.

16. Thermoblock Auto Purge

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When cooling to espresso temp, STEAM LIGHT flashes & water purges into Drip Tray. Keep Drip Tray in place.

17. Cleaning Up



CARE & CLEANING

The espresso making process involves extracting oils out of coffee grinds. Deposits of grinds and oils build up over time affecting the taste of the coffee and operation of the espresso machine.

Purging water through the Group Head and Steam Wand, before and after making each coffee, is the easiest way to keep your machine clean.

Important: Below parts are NOT DISHWASHER SAFE:

- Group Handle
- Drip Tray
- Tamper
- Water Reservoir

CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning the exterior. Use a soft cloth and a mild detergent.

Cleaning Tablets

Sunbeam Espresso Machine Cleaning Tablets (EM0020) are available for purchase from Sunbeam.

Cleaning Drip Tray

Empty the Drip Tray when required, if the red Water Level Indicator appears through the Grill, empty the Drip Tray immediately.

- **Weekly**

Clean the Drip Tray and Grill with warm water and a little non-abrasive washing up liquid, rinse and dry.

Note: Over time it is normal for the inside of the Drip Tray to be stained by the oils in the coffee grinds.

Cleaning Warming Plate & Exterior

Wipe over the machine with a damp cloth and wipe dry. Do not use alkaline cleaning agents, abrasives or metal scourers, as these will scratch the exterior surface.

Important: Do not immerse the machine in water.

Cleaning Group Handle & Filter Basket

- Every Time

Wash after each use by rinsing them with warm water under the tap.

- Regular Intervals

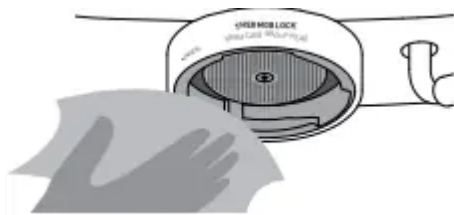
In warm soapy water using a mild detergent.

Cleaning Group Head

- Every Time

Run water through before making an espresso. (See Operating Guide page 6-9)

- Weekly
 - Purge water through by turning the DIAL to the ONE CUP setting.
 - Return DIAL when it has finished running.
 - Wipe around the inside rim with a damp cloth & brush.



Cleaning Filter Baskets

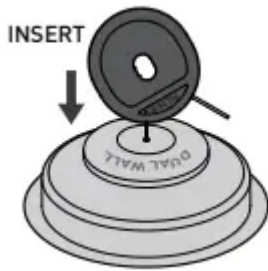
- 2-3 Months
 - Soak the Filter Basket overnight in the Milk Jug with warm water & add one Sunbeam Cleaning Tablet.
 - In the morning rinse the Jug & Filter Basket under running water ensuring all traces of the cleaning tablet has been removed.
 - Place Filter Basket into Group Handle without coffee) & insert into Group Head.
 - Turn the DIAL to the ONE CUP setting. Water will pour through.
 - Return DIAL to the vertical position.

Unblocking Filter Baskets

If the Dual Wall Filter Basket becomes clogged with coffee grinds:

- Insert the 'Filter' Cleaning Pin in the exit hole. (Cleaning Pin located in the

Accessories' storage area under the Drip Tray).



- Place Filter Basket into Group Handle without coffee) & insert into Group Head.
- Turn the DIAL to the ONE CUP setting. Water will pour through.
- Return DIAL when finished.
- Repeat if needed.

Cleaning Steam Wand

- Every time
 - After texturing milk purge the Steam Wand by turning the DIAL to HOT WATER for just secs.
 - Wipe the Steam Wand with a damp cloth.
- 2-3 Months
 - Soak the Steam Wand overnight in the Milk
 - Jug with warm water & add one Sunbeam Cleaning Tablet.
 - In the morning remove the Jug & rinse ensuring that all traces of the solution have been removed.
 - Wipe Steam Wand & Tip with a damp cloth ensuring that all traces of the cleaning tablet have been removed.
 - Run Hot Water through the Steam Wand for secs.

Unblocking Steam Wand

- Insert the 'Steam' Cleaning Pin up the Steam Wand Tip hole. (Cleaning Pin located in the 'Accessories' storage area under the Drip Tray).
- Run Hot Water through the Steam Wand.



Steam Wand Remains Blocked:

- Unscrew the Steam Wand Tip & soak overnight in the Milk Jug with warm water & add one Sunbeam Cleaning Tablet.



- In the morning rinse the Jug & Steam Wand
- Tip under running water ensuring all traces of the cleaning tablet have been removed.
- Use the Cleaning Pin to clean the Steam Tip.
- Screw the Steam Wand Tip back into the Steam Wand Arm.
- Run Hot Water through the Steam Wand for secs.

Group Head Rubber Seal

A rubber seal is located in the Group Head and creates a seal against the Filter Basket when making an espresso.

Important: When your espresso machine is not being used, we recommend that you do not leave the Group Handle inserted into the Group Head, as this will reduce the life of the seal.

Over time this seal loses its elasticity and may require replacement. The seal may need replacing when watery espresso leaks from around the Group Head, or if the Group Handle feels loose when fully rotated to the centre position.

Note: Contact Sunbeam should you think that the Group Head seal needs replacing. Do not attempt to change the seal without first consulting Sunbeam.

DESCALING

After continued use, your espresso machine may develop a build-up of mineral deposits, and therefore require occasional 'descaling'.

We recommend descaling your machine every 4-6 months, although this period will depend on the hardness of water and frequency of use.

Descaling Solution You have 3 options:

A. Sunbeam Espresso Machine Descaling Tablets (EM0010).

B. Sunbeam Liquid Descaler (KE0100).

A & B Descaling options are available for purchase from Sunbeam. Details are on the back page.

C. White vinegar & warm water.

Descaling Program

The Descaling Program takes approximately minutes to complete.

Important: If the Descaling Program is not completed or stopped part way through any of the Descaling Steps, then you will need to start the Descaling

Program again from the beginning.

Preparing for Descaling

- Fill Water Reservoir with Solution

A. Fill Water Reservoir with 1 Litre of warm water add one Sunbeam Descaling Tablet. Allow tablet to fully dissolve.

B. In an empty Water Reservoir add half a cap full of Sunbeam Liquid Descaler. Fill Water Reservoir with 1 Litre of warm water. Allow solution to mix thoroughly.

C. In an empty Water Reservoir add 1½ tablespoons of white vinegar. Fill Water Reservoir with 1 Litre of warm water. Allow solution to mix thoroughly.

- Place the Water Reservoir into position.
- Place Containers

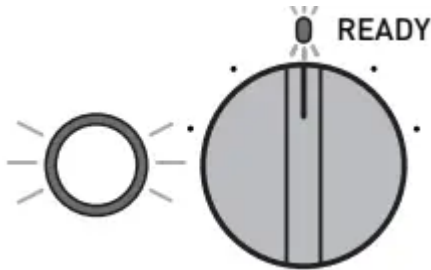
Place a 1 Litre container under Group Head and another 1 Litre container under the Steam Wand.



- **Power**

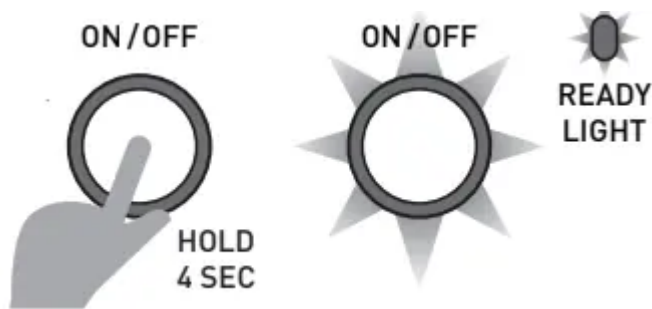
Ensure that:

- Operating DIAL is in the vertical READY position.
- The Power Plug is inserted into the outlet and turned on.
- The machine is ON and in the Ready state.



- **Access the Descaling Program**

Press & hold the ON/OFF BUTTON for 4 seconds or until a flashing light combination between the ON/OFF & READY LIGHTS begins.



Important: If Descaling Step 1 isn't started within 1 minute of entering the

Descaling Program, the machine will exit the Descaling Program, and go back to the Ready state.

Important: The Descaling Program can be exited at any point if the DIAL is returned to the vertical Ready position.

Step 1. Steam Wand Descaling

- To start the Descaling Program turn the DIAL to the STEAM position.
- The ON/OFF & STEAM LIGHTS will now start a flashing combination once every few seconds.
- The Pump will start and hot water will run from the Steam Wand. Over a 2 minute period the Pump will make different noises.
- When the hot water has stopped being released from the Steam Wand, this step has finished.
- The flashing light combination will change to the ON/OFF & READY LIGHTS.

Move to Step 2.

Step 2. Group Head Descaling

- To continue turn the DIAL directly to the ONE CUP position (do not stop at the ready position).
 - The ON/OFF & READY LIGHTS will continue a flashing combination once every few seconds.
 - The Pump will start and hot water will run from the Group Head. Over a 2 minute period the Pump will make different noises.
 - When the hot water has stopped being released from the Group Head, this step has finished.
 - The flashing light combination will change to the ON/OFF & STEAM LIGHTS.
 - Move to Preparing for Purge section.
-

Preparing for Purge

The Steam Wand and Group Head now need to be purged clean with fresh water to remove descaling solution.

- **Rinse Water Reservoir**

Remove the Water Reservoir & rinse thoroughly under running water, ensuring that all traces of the descaling

- **Fill Water Reservoir**

Fill the Water Reservoir to the 'MAX' line with clean water and replace.

- **Empty Containers**

Empty water from the containers and replace.

Move to Step 3.

Step 3. Steam Wand Purge

- To continue turn the DIAL directly to the
- STEAM position (do not stop at the ready position).
- The ON/OFF & STEAM LIGHTS will continue a flashing combination once every few seconds.
- The Pump will start and hot water will run from the Steam Wand. Over a 2 minute period the Pump will make different noises.
- When the hot water has stopped being released from the Steam Wand, this step has finished.
- The flashing light combination will change to the ON/OFF & READY LIGHTS.

Move to Step 4.

Step 4. Group Head Purge

- To continue turn the DIAL directly to the ONE CUP position (do not stop at the ready position).
- The ON/OFF & READY LIGHTS will continue a flashing combination once every few seconds.
- The Pump will start and hot water will run from the Group Head. Over a 2 minute period the Pump will make different noises.
- When the hot water has stopped being released from the Group Head, the

Descaling Program has finished.

Complete

The ON/OFF LIGHT will be fully illuminated and the READY LIGHT will flash to show the Descaling Program has finished.

- Return the DIAL to the vertical READY position.
- Empty water from the containers.

TROUBLESHOOTING



PROBLEM	POSSIBLE CAUSE	SOLUTION
<p>Group Handle comes off during espresso pour.</p> <p>Espresso squirts out of the Group Head during pour</p> <p>Espresso trickles down the side of the Group Handle</p>	Group Handle is not attached correctly, or has not been tightened sufficiently.	Ensure all three tabs of the GroupHandle are fully inserted into the Group Head, & rotated to the centre position.
	Coffee grind is too fine.	Change to a coarser grind.
	Coffee grinds tamped too hard.	Tamp the grinds more lightly.
	Top edge of filter is not free of coffee grinds.	Clean around the top edge of the filter and wipe the Group Head clean.
	The Group Head is dirty.	Wipe with a damp cloth. Clean the seal including the bayonet corner areas with a brush to remove grinds.
	Group Head rubber seal is damaged or worn.	Contact Sunbeam Customer Care.
No coffee pours	No water in the Water Reservoir.	Fill reservoir with water. Run water through the machine without a Filter Basket to ensure it is fully primed.
	Group Head may be blocked.	See Descaling
	The Dual Wall Filter Baskets may be blocked.	Use the Cleaning Pin to unblock the Filter Basket.
	The coffee grounds are too fine or tamped down too hard.	Empty the Filter Basket and rinse under water to clean. Wipe the group head with a cloth. Refill the filter with grinds and tamp.
	Grinds are too fine.	Change to a coarser grind.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Coffee pours out in drips (Over Extracted)	Coffee tamped too hard.	Tamp the grinds more lightly.
	Machine has scale build up.	Descaling
Espresso does not have any Crema (Under Extracted)	Beans are old or pre-ground grinds are dry.	Use fresh beans and grinds. Be sure to store pre-ground grinds in an airtight container.
	Grinds not compacted enough.	Tamp more firmly.
	Grinds too coarse.	Use a finer grind coffee.
Uneven cup filling	Uneven tamping or obstruction in the pouring spouts.	Ensure coffee is tamped evenly and check there is nothing obstructing the pouring spouts.
Spent Coffee Cake is wet	Dual Wall Filter Baskets can keep the Coffee Cake wet.	Keep Group Handle in Group Head until milk texturing is finished. This will give more time for the water to dissipate.
Espresso tastes burnt	Type of coffee being used.	Try different brands of coffee.
	Using steam function just before pouring an espresso shot.	Allow time for the thermoblock to purge steam and cool down before pouring a shot of espresso. The STEAM LIGHT should have finished flashing & the READY LIGHT should be fully illuminated.
Coffee is too cold	Milk may not be heated enough.	Ensure that milk is heated properly during texturing, but be sure not to heat too much and boil the milk.
	Milk may not be fresh.	Ensure the milk being used is fresh.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Not enough froth when texturing	Milk temperature is too warm.	Ensure you start texturing with milk that is around 4°C.
	Type of Jug being used.	For best texturing results use a chilled Stainless Steel Milk Jug.
	Milk has been boiled.	Start again with fresh, chilled milk. Heat till the Jug can only be held for approximately 3 second, 60-65°C.
	The milk is making bubbles rather than micro-foam.	Ensure the Steam Wand Tip is positioned correctly. It should be just below the surface of the milk. Tap the Jug on the benchtop when finished to release larger trapped air bubbles.
	Milk is not taking in enough air.	Keep the Steam Wand Tip just under the surface of the milk. This will help to introduce air to the milk to create micro-foam.
Pump makes an unusually noise	No water in reservoir.	Fill the Water Reservoir.
	Water Reservoir not correctly positioned.	Place the Water Reservoir firmly into the back of the unit.
	Red Plug from the packaging may still be inserted.	Remove the red Plug found at the base of the Water Reservoir.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

