Sunbeam

CAFE SERIES

COMMERCIAL DESIGN GUARANTEED PERFORMANCE

PRECISION GRINDER

Instruction Booklet

Please read these instructions carefully and retain for future reference

EM0700

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Important instructions – retain for future use.

تأكد من تفهّم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید که احتیاطهای بالا حتماً درك بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM COFFEE GRINDER

- Check the hopper for the presence of foreign objects before using.
- Always operate the grinder with the hopper properly inserted in the grinder.
- Do not place your hand in or near the burrs while the grinder is in operation.
- Always place the unit on a flat, level surface.
- Switch off and unplug at power point before cleaning.
- Do not attempt to re-grind ground coffee.
- Switch off the appliance and disconnect from power supply before touching any part of the grinder that moves during use.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line on 1300 881 861.

Ensure the above safety precautions are understood.

Congratulations

Congratulations on the purchase of your Sunbeam Cafe Series® Precision Grinder, designed and engineered in Australia.

Sunbeam Cafe Series® delivers quality, style and superior performance capturing the essence of the commercial kitchen. Inspired by heavy-duty equipment found in restaurants, cafes and bars, the Sunbeam Cafe Series® is built to last. It brings together a range of appliances designed to expertly create authentic café food and beverages at home.

Uncompromising blends of stainless steel and die-cast alloy characterise the range. This, combined with advanced technology and functional design, guarantee that each product will surpass expectations.

When making coffee regardless of the brewing method the flavour of the resulting brew depends largely on the quality, freshness and roast of the coffee beans used. Other factors that can also affect the taste of the final cup include the purity of the brew water, the condition of the grinder and the actual design of the burr mechanism within the grinder.

The Sunbeam Cafe Series® grinder features tool hardened steel conical burrs for extra long life. The conical burr design ensures that the particle size of the coffee is consistent and even. This is especially important for espresso, if the particle size of the coffee is uniform equal amounts of the coffee's aromatic profile will be extracted. If, however, the particle size of the coffee varies some particles will be over-extracted and some will be under-extracted, resulting in a poor tasting coffee.

Another advantage of the conical burr design is its slow rotating operation. This combined with a belt-driven motor, minimises heat transfer to the burrs and thus protects the aromatic profile of the coffee and ultimately enhances the quality of the resulting brew.

The Sunbeam Cafe Series® Precision Grinder is constructed with quality die-cast metal components and includes many features that make grinding coffee at home easy so you can enjoy a lovely fresh cup of coffee every time. We hope you enjoy your new coffee grinder and should you need any further assistance please don't hesitate to contact the Sunbeam Consumer Hotline on

Australia
1300 881 861

New Zealand
0800 786 232

Features of your Cafe Series® Precision Grinder

450g Bean hopper

The 450g capacity bean hopper has a closure arm for easy removal. This allows the user to remove the hopper without taking out the beans.

Grind adjustment collar

Large and easy to use, the collar has a range of 30 grind settings. This allows the user to select a fine grind for an espresso or a coarser grind for brew styles such as plunger. With such precise settings the user controls the particle size and ultimately the quality of the brew.

LED lighting

The grind delivery outlet is illuminated with LED lighting when grinding begins.

Tap & Go™ easy use function

Grinding into the group handle is seamless with the unique Tap & Go™ technology. Simply position the group handle and gently press down for freshly ground coffee.

Group handle cradle

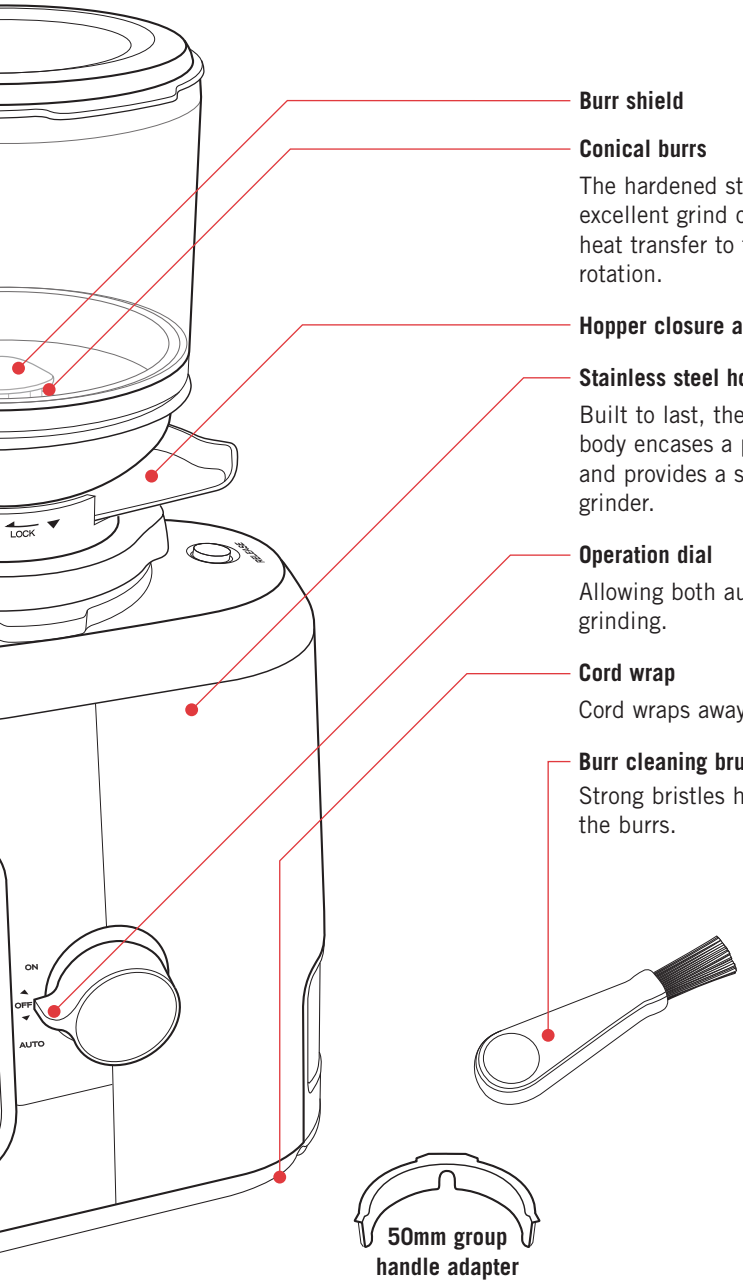
A stylish and sturdy metal cradle designed for 58mm group handles that allows hands free operation. Also comes with a 50mm group handle adapter.

Grind spill tray and storage area

Positioned under the grinding spout the grind spill tray catches any loose coffee grinds. Underneath the tray is a storage area for the burr cleaning brush and 50mm group handle adapter.

Rubber feet

The non-slip rubber feet ensure the grinder remains stable and prevents slipping on the bench top during use.



Burr shield

Conical burrs

The hardened steel conical burrs achieve excellent grind consistency and minimises heat transfer to the coffee due to their slow rotation.

Hopper closure arm

Stainless steel housing

Built to last, the heavy-duty Stainless Steel body encases a powerful belt driven motor and provides a stable base foundation for the grinder.

Operation dial

Allowing both automatic and manual grinding.

Cord wrap

Cord wraps away to keep bench top clean.

Burr cleaning brush

Strong bristles help sweep out grinds from the burrs.

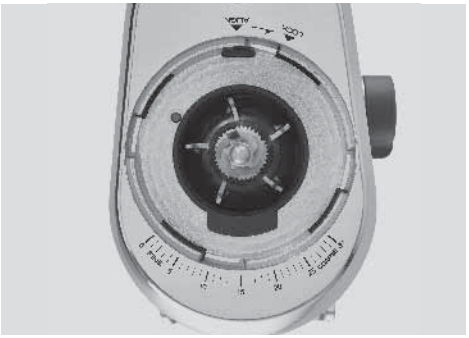
50mm group handle adapter

LED Lit Grind Area

Seamless grind delivery is assisted by LED illumination that engages when grinding begins. An auto dimming feature then dims the light when grinding is complete.

Easy clean without recalibration

The patent pending grind cartridge enables easy access to the lower burr chamber without altering your grind settings.



Operating your Cafe Series® Precision Grinder

Before using the coffee grinder, wipe the base exterior with a damp cloth. Wash the bean hopper and hopper lid in warm soapy water, then rinse and dry thoroughly.

Note: Do not immerse the grind cartridge in water or any other liquid.

Note: Do not place any parts of the coffee grinder in the dishwasher.

1. Place the coffee grinder on a dry, level surface.
2. To attach the bean hopper, align the arrow on the hopper with the arrow on the top of the grind cartridge and turn clockwise to lock. See figure 1.

   The grinder will not function without the hopper in place.

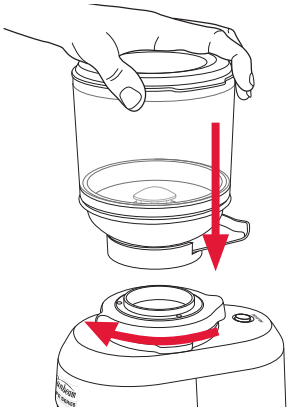


Figure 1

3. Fill the bean hopper with coffee beans.

Tip: To maintain an even weight bearing down on the burrs, we recommend keeping the hopper at least half full. This ensures a more consistent grind is achieved.

Note: This coffee grinder is intended to grind whole coffee beans only.

4. Place the hopper lid onto the bean hopper and open the hopper closure arm.
5. Ensure operation dial is off, plug the power cord into a 230-240V AC power outlet and switch the power on.

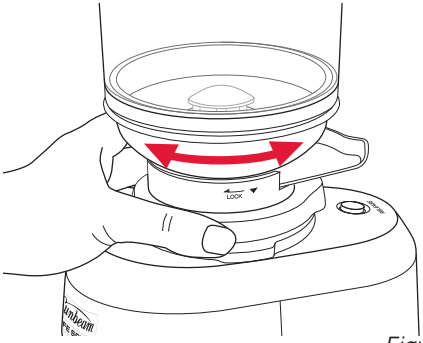


Figure 2

6. Select the grind by turning the grind adjustment collar to the desired setting, see figure 2.

Refer to the grind setting table on page 11 to assist you in selecting the correct grind level for the desired brewing method.

For grinding into the group handle

7. Insert the group handle into the group handle cradle at an inclined angle placing the front edge under the lip of the group handle cradle. See figure 3.

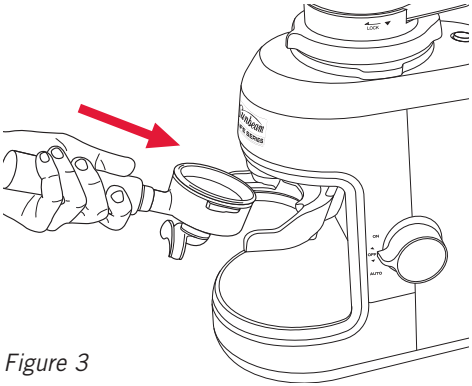


Figure 3

Note: The group handle cradle accepts 58mm group handles. To use a 50mm group handle attach the adapter located in the storage area under the drip tray.

8. Turn the dial to the 'Auto' position and gently press down on the handle to grind into the basket. See figure 4.

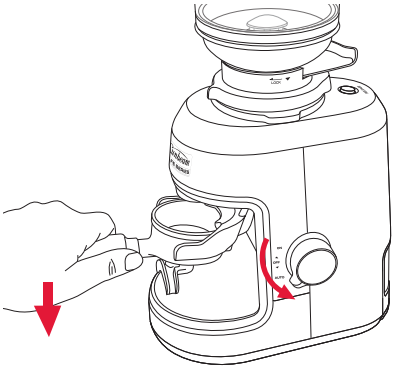


Figure 4

Note: With the dial at 'Auto' you have the option to leave the group handle in the group handle cradle without grinding coffee.

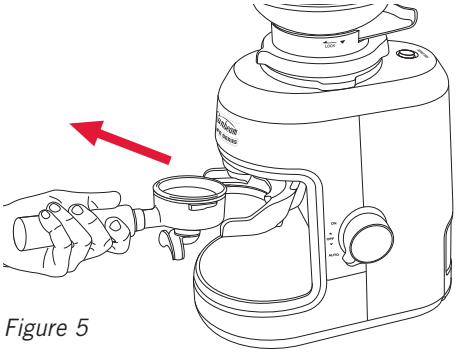


Figure 5

9. Once the basket is full, remove the group handle from the group handle cradle. See figure 5. Collapse the coffee in the basket by tapping it on the bench. Repeat the grinding process until the desired amount of coffee has been ground and tamp to finish.

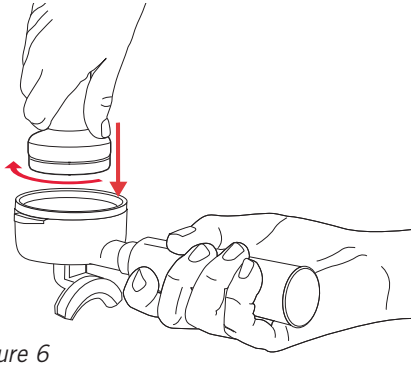


Figure 6

For hands free grinding

10. Insert the group handle into the group handle cradle at an inclined angle placing the front edge under the lip of the group handle cradle. See figure 3.
11. To continuously grind coffee, turn the dial to the ‘On’ position, see figure 7.

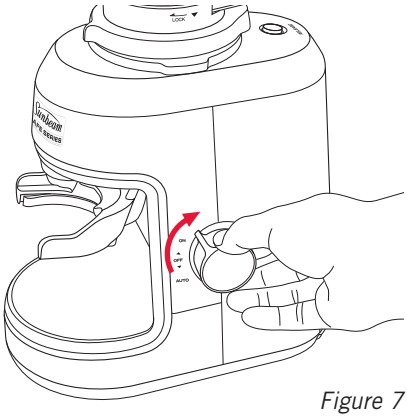


Figure 7

12. When the desired amount of coffee has been ground, return dial to the ‘Off’ position.

Adjusting the Grind Setting

Grind setting table

SETTING	BREWING METHOD
0 - 7	Turkish
7 - 15	Espresso for Cafe Series®
7 - 15	Stove Top
10 - 20	Syphon Brew Method
15 - 30	Aero Press, Drip Filter, V-60 Dripper
25 - 30	Plunger, Clever Coffee Dripper

The range of 30 grind settings allows for precision adjustment. The coffee maker has control of the particle size and ultimately the quality of the resulting brew.

Some things to remember when using the coffee grinder;

- The smaller the particle size the longer it will take to grind.
- After long periods of using the finer settings we recommend removing the grind cartridge and sweeping away any residual coffee to avoid clogging. See the Care and Cleaning section on page 12 for more details.

Tips

1. Select the correct grind for the brewing method you are using. 30 grind settings are available to ensure precision adjustment. The lower settings deliver finer grinds while the higher settings deliver coarser grinds. It is important to experiment with the grind settings to achieve the ideal brew that best suits your palate.
2. Coffee that is ground too fine for a particular brewing process will result in over-extraction and the coffee will taste bitter. On the other hand, coffee that is too coarse for a particular brewing method will result in under-extraction and the coffee will be thin and poor in flavour.
3. Once coffee is ground it quickly loses its flavour and aroma. For the best results we recommend you grind beans immediately prior to brewing.
4. Buy fresh whole coffee beans weekly.
5. To retain freshness, store whole coffee beans in an airtight container in a cool, dark, dry place. It is not recommended that you store beans in the grinder's bean hopper for a prolonged period.
6. To ensure the best results from the coffee grinder clean the bean hopper and conical burrs regularly.

Care and Cleaning

Important Notes:

- Spots and marks on the surface of the burrs are part of the hardening process. These marks do not affect the performance of the grinder or the taste of the coffee.
- Ensure the coffee grinder is switched off and unplugged from the power outlet prior to cleaning.
- Do not immerse the motor base of the coffee grinder in water.
- Do not immerse any part of the grind cartridge in water or any other liquid.
- Do not place any parts of the coffee grinder in the dishwasher.
- Do not use abrasive cleansers or scouring pads.

Cleaning the motor base and bean hopper

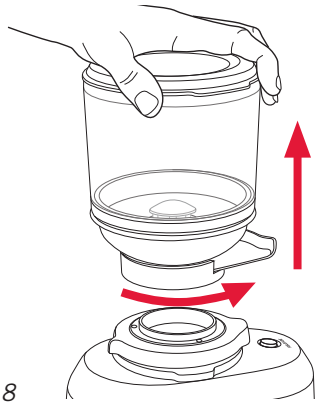


Figure 8

1. Close the hopper closure arm and remove the bean hopper from the motor base, see figure 8. Store unused beans in an airtight container to preserve their freshness.
2. Wipe the motor base exterior with a damp cloth and dry.
3. Wash the bean hopper in warm soapy water, then rinse and dry.

Cleaning the burrs

If the coffee grinder is used frequently (every day), the burrs need to be cleaned every three weeks to ensure best performance of the coffee grinder. Regular cleaning helps the burrs achieve consistent grinding results, which is especially important when grinding coffee for espresso.

1. Close the hopper closure arm and purge the grinder by turning on until no more grinds come out.
2. Ensure the coffee grinder is switched off and unplugged from the power outlet. Remove the bean hopper from the motor base, see figure 8.
3. To remove the grind cartridge, press and hold down the 'RELEASE' button on the top of the grinder base and with the other hand hold the cartridge grip tabs and turn anti-clockwise, see figure 9.

Note: Using the cartridge grip tabs enables removal of the grind cartridge without changing your grind settings.

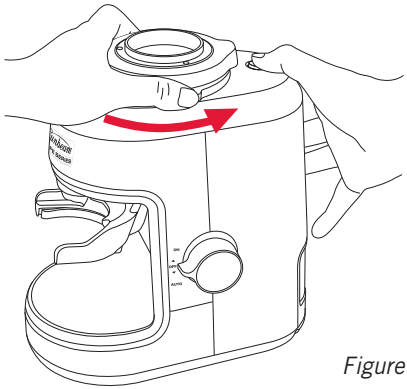


Figure 9

5. Lift the grind cartridge away from the grinder base, see figure 10.

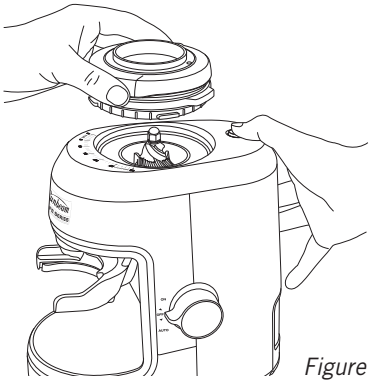


Figure 10

6. Clean the grind cartridge and bottom burr using the burr cleaning brush (located under the grind spill tray), see figure 11.

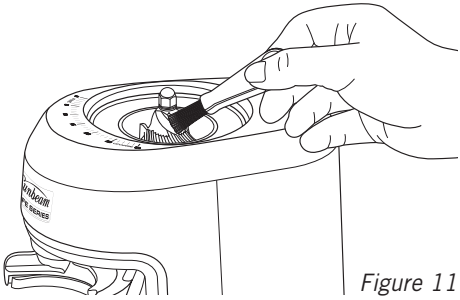


Figure 11

7. Once both burrs are cleaned, return the grind cartridge to the grinder base so that the arrow on the side of the grind cartridge is aligned with the ‘ALIGN’ arrow on the grinder base. Turn clockwise until the arrow on the grind adjustment collar is aligned with ‘LOCK’ arrow and the ‘RELEASE’ button pops out.

Advanced Settings
Recalibration of the EM0700

Note: Recalibration will change all previous settings on the grinder

1. Close hopper closure arm.
2. Purge beans through the grinder.
3. Turn the operation dial to the 'off' position.
4. Disconnect the plug from the power socket.
5. Remove the bean hopper by turning anticlockwise.

To recalibrate for a coarser grind

6. Take note of your current grind setting position.
7. Rotate the grind adjustment collar to position 15 on the grind settings, see figure 12.
8. Lift the recalibration release lever and remove grind adjustment collar, see figure 13 and 14.
9. To make the grind coarser, reposition the collar to setting 10 on the grind settings.
10. Re-assemble the collar by pressing down the front and then the rear ensuring two clicks are heard.
11. Return the grind setting back to your original grind setting position. Your grind will now be coarser.
12. Attach the hopper, open the hopper closure arm and turn on the grinder.

Note: Check the new setting delivers the required grind before use.

To recalibrate for a finer grind

Note: The grinder is factory set for fine grinding. Only re-calibrate finer if the 0 setting does not achieve the desired grind fineness.

6. Rotate the grind adjustment collar to position 15 on the grind settings, see figure 12.
7. Lift the recalibration release lever and remove grind adjustment collar, see figure 13 and 14
8. To make the grind finer, reposition the collar to setting 17 on the grind settings.
9. Re-assemble the collar by pressing down the front and then the rear ensuring two clicks are heard.
10. Attach the hopper and run the grinder to ensure smooth operation.

Caution: Re-calibrating too fine may cause burrs to collide resulting in a metallic grinding noise. If this occurs turn off the grinder and move to a coarser setting (a setting towards 30) or re-calibrate for a coarser grind.

11. Open hopper closure arm and adjust grind settings to deliver required grind size.

Note: Further tuning may be required.

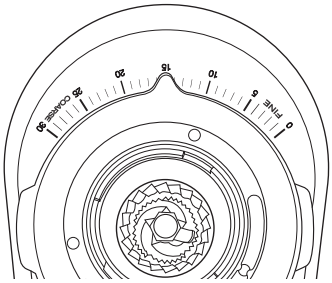


Figure 12

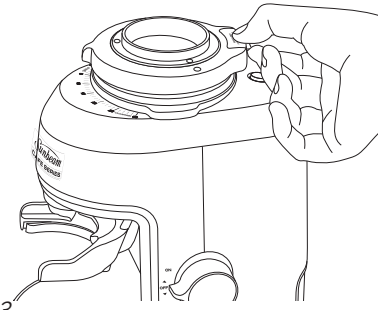


Figure 13

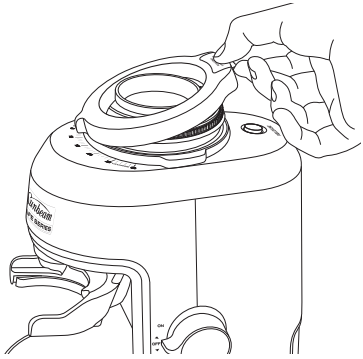


Figure 14

Sunbeam
CAFE SERIES
COMMERCIAL DESIGN GUARANTEED PERFORMANCE

The Sunbeam 5 Year Motor Guarantee

Sunbeam has built its reputation on manufacturing quality electrical appliances. Our Cafe Series® Precision Grinder (EM0700) is constructed from the highest quality materials. So much so, we guarantee our Precision Grinder's motor for five (5) years against faulty materials or manufacture. This guarantee is just another expression of our confidence in the way we make appliances at Sunbeam. In order to be eligible for this guarantee, you must retain your receipt as proof of purchase.

Your Cafe Series® Coffee Precision Grinder (EM0700) is covered for the first year against faulty material or manufacture by the Sunbeam 12 Month Replacement Guarantee. Should you experience any difficulties with your appliance within this 12 Month period, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

The Sunbeam (5) five year motor guarantee begins from date of purchase and extends for four years beyond the 12 Month Replacement Guarantee. It covers only the motor, guaranteeing it against faulty materials or manufacture. It does not cover damage caused by accident, misuse or being used in a manner not in accordance with the Instruction Book. Similarly, this motor guarantee does not cover freight or any other costs incurred in making a claim.

If a fault should develop with the motor after the period covered by the 12 Month Replacement Guarantee, please call Sunbeam Customer Service on the number listed below or send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will advise you on how to obtain a replacement motor if your motor is defective. Alternatively, you can return the Cafe Series® Coffee Precision Grinder (EM0700) to any of Sunbeam's authorised service centres, together with your receipt. The service centre will examine the motor and if it is faulty or defective, the motor will be replaced free of charge.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Sunbeam Corporation Ltd.
Australia

www.sunbeam.com.au
1300 881 861
Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

Sunbeam Corporation Ltd.
New Zealand

www.sunbeam.co.nz
0800 786 232
26 Vestey Drive, Mt Wellington
Auckland, New Zealand

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act. In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

IMPORTANT NOTE
Sunbeam agrees to replace the motor in the event of the motor developing a fault or defect, within the four years after the 12 Month Replacement Guarantee.

As your Cafe Series® Precision Grinder (EM0700) needs to be assessed at a Sunbeam authorised service centre, it will not be accepted through retail stores.

If using the Cafe Series® Coffee Precision Grinder (EM0700) for commercial use this motor guarantee is limited to 12 months from the date of purchase.

Sunbeam
CAFE SERIES
COMMERCIAL DESIGN GUARANTEED PERFORMANCE

12 Month Warranty

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Alternatively, you can send a written claim to Sunbeam to:

Australia

Units 5 & 6, 13 Lord Street

Botany NSW 2019 Australia

New Zealand

26 Vestey Drive

Mt Wellington, Auckland New Zealand

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and send a copy of your original receipt to Sunbeam.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested .

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
- power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or
- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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Sunbeam Corporation is a division of GUD Holdings Ltd.
Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia
Unit 3, Building D
26 Vestey Drive
Mt Wellington Auckland
New Zealand
Sunbeam Corporation is a division of GUD Holdings Ltd.

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