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1. INTRODUCTION

Dear client:

Congratulations for wisely choosing BRIEL.
We have created this Instructions and Recommendations Manual so that you can find out about... **THE REAL ESPRESSO.**

Would you like an Espresso? You can now enjoy it in the comfort of your home, alone or with friends. This is BRIEL's invitation.

The velvety cream on the surface is the main characteristic of a wonderful Espresso, which must be served in small cups right after the preparation.

Unlike what many people seem to think, this type of coffee is not stronger than the regular one; it is even softer, due to its preparation method. Espresso coffee is made by rapidly forcing water that has been heated to the correct brewing temperature through a special finely ground coffee or coffee serving. The pump and the water flow are easily controlled with the button switch.

This is the Espresso. A different way of getting pleasure from ground coffee, invented in Europe in the beginning of the 20th century, which now BRIEL brings to you.

Making Espresso or Cappuccino is very different from using a conventional coffee maker. The Espresso maker operates with pressure and steam - it is therefore important to read all the instructions before using it.

2. IMPORTANT SAFEGUARDS

- Read all the instructions;
- Do not touch hot surfaces. Use handles and knobs;
- To protect against risk of electrical shock, do not put cord, plug or appliance in water or other liquid;
- Close supervision is necessary when any appliance is used by or near children or the invalid;
- Unplug from the outlet when not in use and before cleaning. Allow to cool before inserting or removing any parts and before cleaning;
- Do not operate with a damaged cord or plug, after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to the authorised service centre for examination, repair or adjustment;
- The use of accessory attachments or spare parts not recommended by manufacturer may result in fire, electrical shock or personal injury;
- Do not use outdoors;
- Do not allow the cord to touch hot surfaces or hang over the edge of the table or counter;
- Do not place the appliance on or near a hot gas or electrical burner, or in a heated oven;
- Do not use the appliance for other than the intended use. The appliance is for household use only;
- To disconnect, place the power switch to "OFF", then remove the plug from the wall outlet;
- After unpacking the appliance, be sure to dispose carefully of the plastic bags so that children or the infirm cannot reach them;

- To reduce the risk of injury, do not drape cord over the counter top or table top where it can be pulled on by children or tipped over unintentionally;
- Always make sure there is enough water in the water tank, as damage to pump may occur;
- Never remove the Cappuccino nozzle when the steam control is opened;

A. A short power- supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord;

B. Longer extension cords are available and may be used if care is exercised in their use;

C. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding type 3- wire cord, and the longer cord should be arranged so that it will not drape over the counter- top or table top where it can be pulled on by children or tripped over;

Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug;

3. PREPARATION

All accessories (filter- holders, measuring spoon, filters, water reservoir) must be washed with detergent and tepid water.

Remove the water reservoir by pulling it outward and fill it with cold water. Turn the switcher onto  ON. The power on indicator lamp  will light. Place a cup for Espresso under the brew head and turn the switcher onto . You will hear the sound of the pump and after a few seconds water will flow from the brew head. Allow water to flow until cup is filled. When the machine is

new, it is recommended that several cups of water be allowed to flow through to clean it.

Sometimes the self-priming pump feature may not work due to a momentary "air lock" condition. If water does not flow from brew head, place a cup under the steam frother. Open steam control and turn the switcher onto  until water flows from steam frother. Turn off steam control, as Espresso maker is now ready.

4. MAKING ESPRESSO

With ground coffee

- Remove the water reservoir by pulling it outward and fill it with cold water;
- Insert plug into a wall outlet;
- Turn the switcher onto  ON. The power on indicator lamp  will light;
- Insert the Creamaker®™- filter, for 1 or 2 cups, in the filter holder;
- When the machine is ready, the OK light **OK** turns on;
- Fill the filter with ground coffee using the measuring spoon provided. Place one level measure of coffee in the filter for each cup of Espresso. Do not overfill. Gently tamp down coffee with the tamper provided. Insert holder into brew head, by turning it to the right as you face machine;
- Place one or two Espresso cups on the drip tray to line up with the spouts of the filter holder. Turn the switcher onto . After a few moments, Espresso will start to flow into the cups;
- The more water you allow to flow, the softer the coffee will be. The espresso will have a light brown foam floating on top;
- To make more Espresso, carefully and slowly remove filter holder by moving handle to the left. Be careful, as hot water will be on top of the coffee in the holder;
- Knock out used coffee grinds from filter using filter retainer to keep it from falling out. For more Espresso repeat the last 5 steps;

IMPORTANT:

If you have just used ground coffee and want to use a coffee pod now, simply turn the switcher onto  and let the water clean the remaining powder.

With coffee pods:

Coffee pods are individual portions of coffee packed between two filter papers for food. The use of your Espresso coffee machine and the pods avoid major mistakes and allow a perfect Espresso.

- Use the filter holder with the filter for coffee pods (the small one);
- Remove the water reservoir by pulling it outward and fill it with cold water;
- Insert plug into a wall outlet;
- Turn the switcher onto  ON. The power on indicator lamp  will light;
- Insert the filter for coffee pods, in the filter holder;
- When the machine is ready, the OK light  turns on;
- Place the coffee pod in the filter;
- Insert holder into brew head, by turning it to the right as you face machine;
- Place one Espresso cup on the drip tray to line up with the spouts of the filter holder. Turn the switcher onto . After a few moments, Espresso will start to flow into the cups;
- The more water you allow to flow, the softer the coffee will be. The espresso will have a light brown foam floating on top;
- To make more Espresso, carefully and slowly remove filter holder by moving handle to the left. Be careful, as hot water will be on top of the coffee in the holder;
- For more Espresso repeat the last 6 steps;

Note: with the coffee pod, you may prepare only one Espresso at a time.

5. PREPARING CAPPUCCINO

“**Cappuccino**” is the name given by the Italians to the mixture of Espresso and milk foam. This foam is obtained by using the Cappuccino nozzle. Then the foam and a little bit of milk are blended with the coffee.

Note: use larger cups (5 –6 oz.) than those used for Espresso.

- Remove the water reservoir by pulling it outward and fill it with cold water;
- Insert plug into a wall outlet;
- When the temperature indicator light **OK** glows, the machine is ready to produce steam. Slowly turn steam valve knob a full turn counter clockwise. A little portion of water will flow from the nozzle. After that, you must turn the steam valve knob again, clockwise, in order to stop the water flow;
- Place the frothing jug half- filled with low fat milk under the steam nozzle so that its tip is just under the surface of the milk;
- Slowly turn steam valve knob a full turn counter clockwise to release steam;
- Move pitcher in circular motion **keeping the tip of frother just under surface of milk** as it begins to froth. The air intake holes on side of frother should not be immersed in the milk. Do not let milk come to a boil since it will not froth;
- When you have made enough froth, turn steam knob clockwise to shut off and remove the pitcher;
- Each operation shall not take longer than 1½ minutes;
- After each use, you must fill in the boiler with water. In order to do that, just turn the switcher to  letting some water flow into the drip tray.
- Turn the switcher back to , to stop the water flow;
- If you need to produce some more steam: when the temperature indicator light **OK** glows, repeat the last 8 steps;
- Spoon the froth onto the Espresso in each cup and gently pour the hot milk along the side of the cup. Top each cup of cappuccino with a dash of cinnamon, cocoa, nutmeg or chocolate shavings;

Your Cappuccino is ready to be served.

IMPORTANT: you must clean the cappuccino nozzle after each use. To do it, remove it and rinse it well.

6. MAKING TEA

And you can make TEA as well!

- Remove the water reservoir by pulling it outward and fill it with cold water;
- Insert plug into a wall outlet;
- Turn the switcher onto  ON. The power on indicator lamp  will light;
- Place the cup with the tee bag inside under the cappuccino nozzle (8).
- Open the steam control, turn the switcher onto  and watch as the water immediately drops from the cappuccino nozzle.
- When you reach the desired quantity of water, simply turn the switcher onto  again and close the steam control;

7. CLEANING THE MACHINE

- Clean the steam frother each time after you have immersed it in milk; otherwise the inside of nozzle and air intake holes become clogged and milk deposits on outside harden and are difficult to remove. To clean – hold wet cloth very close to tip of nozzle and open steam valve. Let steam escape into the cloth for one or two seconds to clear out nozzle. Wipe outside of frother. Turbo- Jet Frother can be removed by firmly grasping it and pulling. Clean by soaking in hot water, then replace. If necessary, use a needle to clean air intake holes on side of frother. From time to time, remove lower section of frother by holding upper part and unscrewing lower part. Clean carefully and reassemble.
- Clean filter holder and filter with water after each use;
- Remove drip tray and grid and wash with warm water. Use sponge to clean out drip area;
- Ground coffee will adhere to the seal inside of the brew head. Keep it clean;

- When the machine is not in use for a long period, drain stale water from machine by turning the switcher onto . However, do this only after you have filled reservoir with fresh water. Never operate pump unless there is water in machine.

Descaling:

It is advisable to descale the appliance every 4- 6 months, depending on the hardness of the water and the frequency of use.

- Fill the water tank with a 50% water, 50% vinegar solution;
- Turn the switcher onto  and let all the solution flow to a recipient;
- Refill the water tank with fresh water;
- Let all the water flow to a recipient, by turning the switcher onto .

IMPORTANT: this operation may be hazardous if other substances are used instead of approved descaling materials recommended for household coffee makers. **Product failure due to scale accumulation is not covered by the warranty.** No other servicing should be attempted by the user.

8. BRIEL TECHNOLOGY

A) THE AQUASTOP®™ System

The AQUASTOP system has 3 functions:

- 1) Eliminates most of the annoying dripping;
- 2) Has a water- return tube which allows the heated water to flow back into the water reservoir, instead of dripping;
- 3) Security valve;

It starts working, when:

- the machine is used for the first time;
- the machine does not work for a long period of time;
- during the usage, the water tank becomes empty;

B) CREMA CONTROL FILTER:

Is a patented filter that assures a velvety cream in all Espressos.
For 1 or 2 cups.

TROUBLESHOOTING	
Problems	Solutions
Your Espresso has an unpleasant taste.	The coffee may be stale or too acid. Try a new batch. Always use freshly- ground coffee and keep it in the fridge.
	your tap water may contain chloride, which spoils the taste of coffee. Use filtered water or bottled water.
There is little or no creamy top.	The ground coffee is stale. Use freshly- ground coffee and keep it in na airtight container in the fridge.
	Use coffee with a finer grind. Try another brand of coffee pod.
	Increase the amount of ground coffee you use.
The coffee is not hot enough.	Preheat the cups and filter holder before brewing your coffee.
The cups are not filled equally.	The ground coffee has not been evenly spread in the filter. Tamp it.
	Clean the filter holder.
You cannot froth the milk.	The pipe is blocked. Clean it.
	Use a tall, narrow container, preferably metal.

	Use cold whole milk.
The coffee flows over the sides of the filter holder.	Reduce the amount of coffee you use and tighten the filter holder.
	The pod is not well positioned.
	Clean the extractor head and the rim of the filter.
There is water on the base of the machine.	Empty the drip tray regularly.
The Espresso flows too slowly or not at all.	There is too much coffee.
	Choose a coarser grind of coffee and do not tamp it too much.
	Descale your machine.
	The filter is blocked. Clean it or change it.
	Wipe the grid of the extractor head with a damp sponge.
There are coffee grounds in the cup.	Clean the filter holder with tap water.
The pump is abnormally noisy.	Fill the water tank.
The machine is not working at all.	Check the connections.
	The machine ran out of water and the safety system has been triggered. Wait 30 min. before using it again.