

*Sunbeam*

# Intuitive Digital

## Automatic pump espresso machine with LCD

Instruction Booklet  
EM8910

Please read these instructions carefully  
and retain for future reference.



تأكد من تفهم 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 کہ احتیاطهای بالا حتماً درک 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

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# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM ESPRESSO MACHINE.

- Always place the unit on a flat, level surface.
- Do not operate without water in reservoir. Fill only clean and cold water into the water reservoir. Observe the maximum filling volume is 1.5 litres.
- Do not operate without the drip tray and cup rest plate in position.
- The steam nozzle becomes very hot when frothing milk or preparing hot water. This may cause burns in case of contact,

therefore avoid any direct contact with the steam nozzle.

- Hot water or hot steam ejected by the appliance can cause scalding. Only activate the steam nozzle when holding a container underneath.
- Always unplug the appliance from the power outlet if there is any problem during the coffee making process or prior to cleaning and maintenance.
- Never put any part of this appliance into the dishwasher. Never immerse the appliance in water.

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**Sunbeam are 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 young children or infirm persons unless they have been adequately supervised by a responsible adult to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
  - 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.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line

Ensure the above safety precautions are understood.

# About espresso coffee

Sunbeam's extensive experience in designing quality, long-lasting appliances has enabled us to develop a range of pump espresso machines that are as beautiful as they are functional. As well as incorporating the learnings from commercial machines to ensure café quality coffee, ease-of-use was an important dynamic in the design of the Sunbeam Intuitive Digital.

The Sunbeam Intuitive Digital is automatic, completely removing any guesswork from making espresso coffee. At the push of a button the machine will grind the coffee beans, place the correct dose of coffee grinds into the filter, tamp it and pump the precise amount of water needed to produce a shot of espresso. As a result, each time you make an espresso with the Sunbeam Intuitive Digital you are assured a consistent taste every time. As coffee continues to be an integral element of Australian culture, the demand for the perfect cup is ever increasing. A growing favourite for coffee lovers in Australia, at any time of the day is the Caffè Latte. To accommodate these style of drinks, the height of the espresso pour spouts are adjustable. Ideal for all styles of cups – bring the spouts down for espresso cups and for those that prefer a Caffè Latte or a Long Black raise the pour spouts for taller cups. Drinking authentic café quality coffee at home is guaranteed with a Sunbeam espresso machine. The simple to use design of the machine allows you to enjoy the sweet aroma and taste of the perfect shot of espresso with its signature golden crema every time.

## **What makes a good coffee?**

Sunbeam has consulted with experienced coffee makers and appreciators of coffee through every stage of design, to ensure the machine delivers a great espresso coffee every time. There are many factors that contribute to the perfect coffee. The words 'taste' and 'aroma' are consistently used when describing the perfect cup.

The sweet aroma and taste of the perfect espresso coffee is largely due to the correct combination of temperature and pressure during the brewing process. The 'thermoblock' heating system ensures the water is at the correct temperature, so that the full coffee flavour is extracted. Secondly, the Italian made 15 BAR pump ensures the correct pressure at which the liquid espresso is released from the pour spouts. The pour should be steady and consist of both liquid and cream. This cream is known as the 'crema'. The perfect 'crema' should be a golden colour and be thick and stable, preserving the coffee flavour, aroma and temperature.

We hope you have many enjoyable coffee experiences with the Sunbeam Intuitive Digital.

Should you need any further assistance, please don't hesitate to contact the Sunbeam coffee hotline on free call 1800 025 059.

# Features of your Sunbeam Intuitive Digital

## **Warming plate**

Allows coffee cups to be warmed before use.

## **Steam/Hot water switch**

Turn the switch to activate steam or hot water.

## **Steam nozzle**

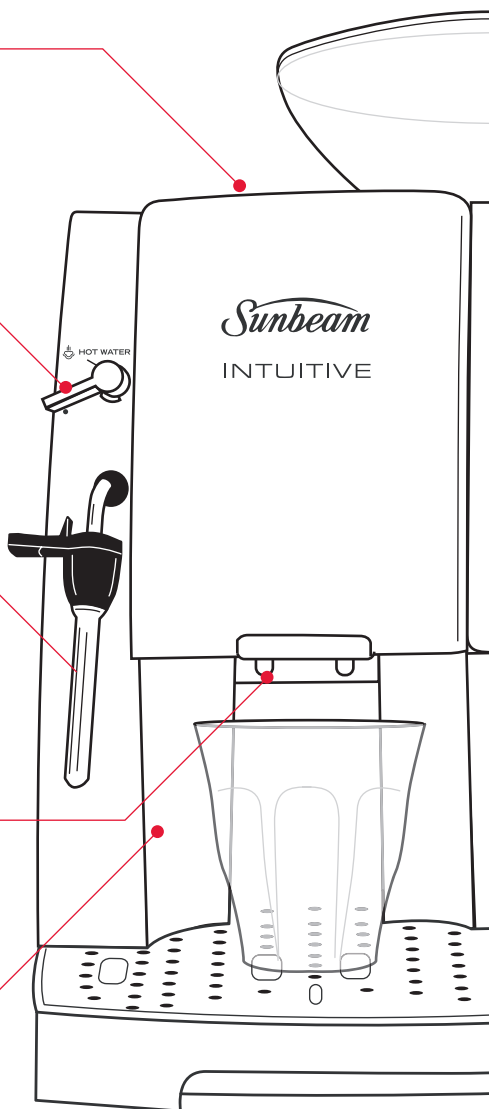
Dispenses steam or hot water.

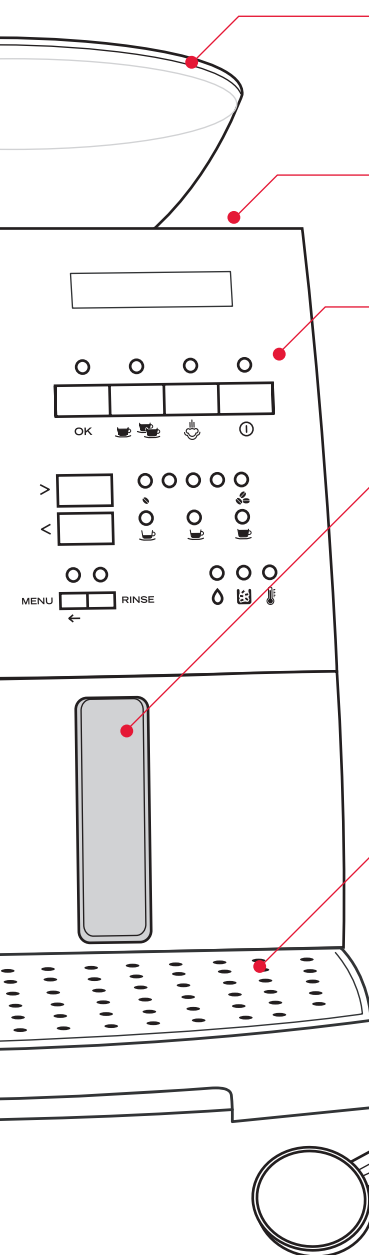
## **Height-adjustable espresso pour spout**

Fits any size cup. Lower the spout for espresso cups to prevent splashing and raise it for Caffe Latte or taller cups.

## **Coffee waste container**

Holds the used coffee cakes as they are dispensed from the coffee brewing unit.





**Coffee bean hopper**

The conical burr grinder holds up to 230g of coffee beans.

**Coffee grind selector**

Select grind setting from fine to coarse.

**Control panel with LCD**

**1.5 litre removable water reservoir**

Simply slides out for easy filling.

**Removable drip tray and cup resting grid**

Pulls out for easy emptying and cleaning. Also features a water level indicator that floats through the cup resting grid indicating how full the drip tray is.

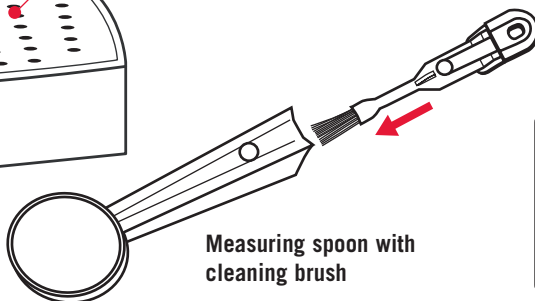
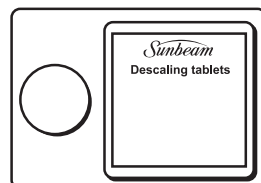


**Test strip for determining the water hardness**

**Cleaning tablets**



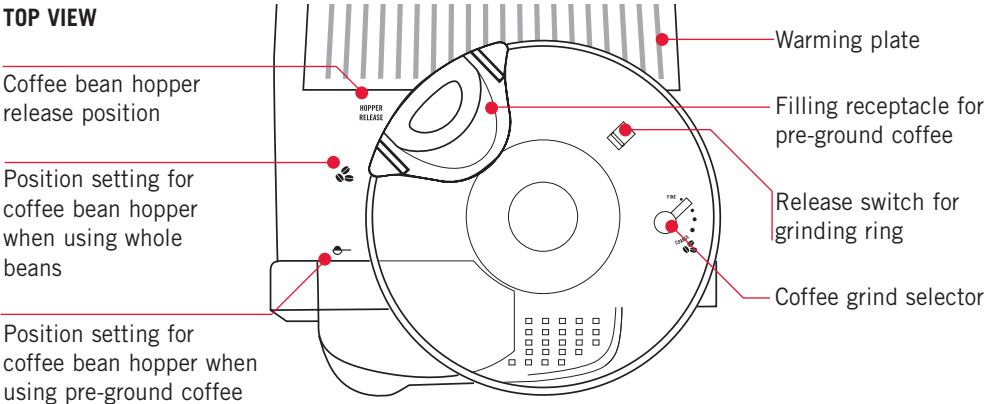
**Descaling tablet**



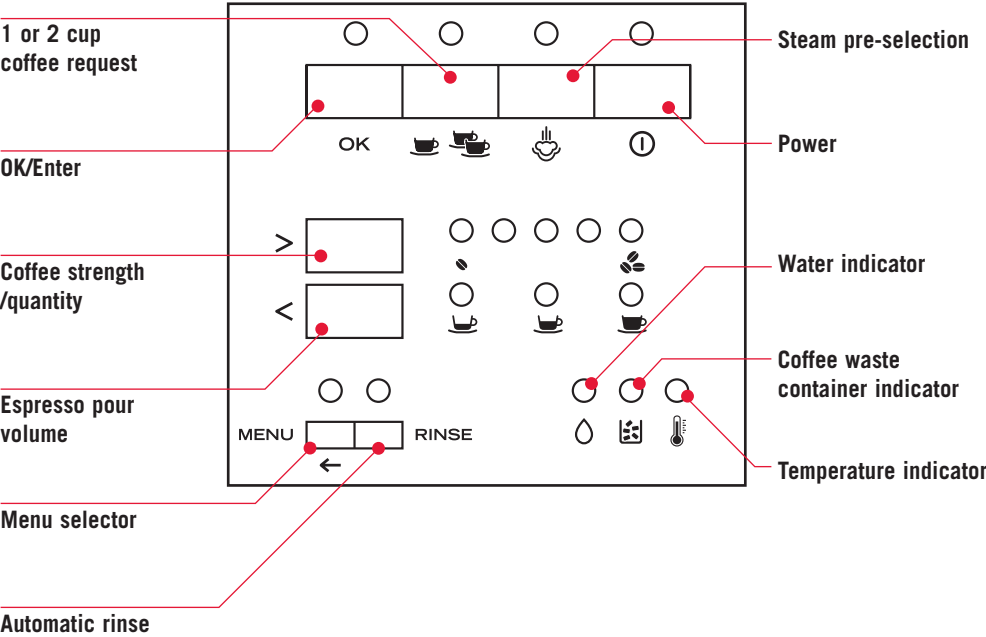
**Measuring spoon with cleaning brush**

Features of your Sunbeam Intuitive Digital (continued)

TOP VIEW



CONTROL PANEL





# Features of your Sunbeam Intuitive Digital

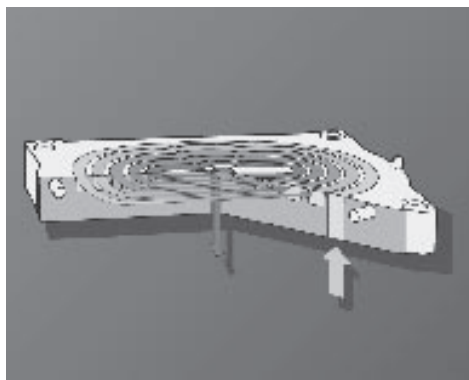
## One touch operation

The Sunbeam Intuitive Digital is an automatic espresso machine that takes the guess work out of making espresso coffee. It grinds the coffee beans, dispenses the ground coffee into the filter, tamps it and pumps water through to produce a consistent shot of espresso every time – all with the touch of a button.



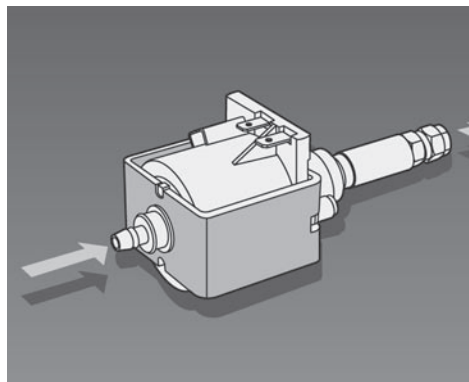
## Thermoblock Heating System

The thermoblock heating system heats the water ensuring the precise temperature is achieved for each function. Additionally, the thermoblock is coated with non-stick material to slow scale build up and reduce the frequency of cleaning required.



## 15 Bar Pump

Italian designed and manufactured, the machine is fitted with a 15 BAR pump delivering the pressure required for a complete extraction of oils, coffee solids and aroma.



# LCD menu overview

The Sunbeam Intuitive Digital allows you to change and save the espresso machine settings from those preset at the factory, start cleaning programs and call up other information regarding to the workings of your espresso machine.

The following is an overview of the menu content and more detailed information is included in further sections of this instruction booklet.

## **Menu <<LANGUAGE>>**

Different languages are available for selection.

Factory setting: <<ENGLISH>>

## **Menu <<TEMPERATURE>>**

Program the coffee temperature between 1 (Luke warm) to 5 (Extra hot).

Factory setting: 3 (Normal)

## **Menu <<SLEEP MODE>>**

The switch-off time for the sleep mode function is programmable between 1 to 5 hours.

Factory setting: 3h (3 hours)

## **Menu <<WATER HARDNESS>>**

Program water hardness level between 1 (soft) and 4 (very hard)

Factory setting: 3

## **Menu <<CLEAN>>**

Start the cleaning program.

## **Menu <<DESCALE>>**

Start the descaling program.

## **Menu <<FACTORY RESET>>**

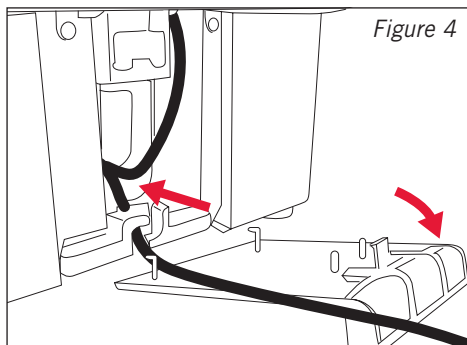
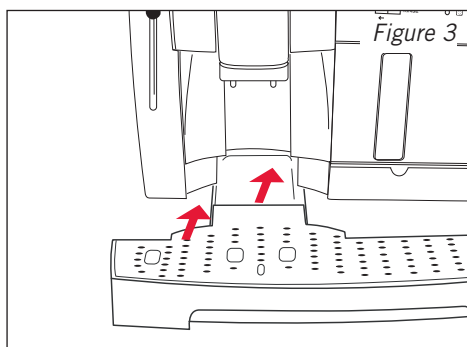
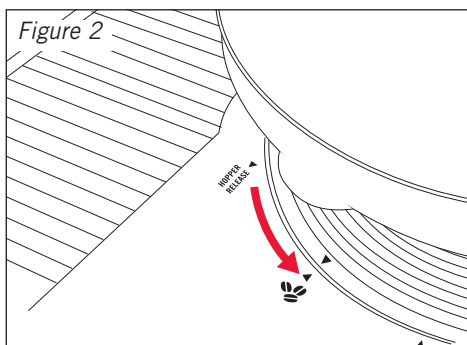
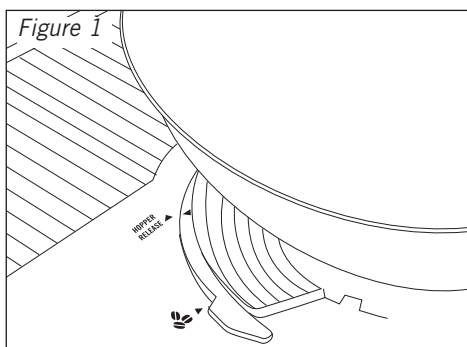
Reset the changed espresso machine settings to the factory settings.

## **Menu <<INFO>>**

Retrieve the number of cups of coffee dispensed and the cup measure of each cup size.

# Preparing your Sunbeam Intuitive Digital

- Position the espresso machine onto a stable, flat, dry surface.
- Attach the coffee bean hopper onto the espresso machine. With the hopper in hand, align the arrow on the base of the hopper with the 'HOPPER RELEASE' position. When the hopper is sitting flat, push down and turn anti-clockwise so that the arrow on the base of the hopper meets with one of the other two positions; ☿ whole beans or ☉ pre-ground coffee. See figures 1 and 2.
- Insert the drip tray. Simply slide the drip tray into the base of the espresso machine until it clicks into place on the right-hand side below the water reservoir. See figure 3.
- Insert the power cord into a 230-240V AC power outlet. Then open the flap of the power cord compartment and stow away the remaining cable. See figure 4.



# Using the Sunbeam Intuitive Digital


Prior to switching on each time, make sure there is water in the water reservoir and replenish if necessary. As the machine requires water for the automatic rinsing cycles with each switching on and switching off process.

## Filling the machine

- Slide out and remove the water reservoir from the machine. See figure 5.
- Fill the water reservoir always with fresh, cold water. See figure 6.

**Note:** Fill only cold water into the water reservoir. Never fill with other liquids, such as mineral water or milk.

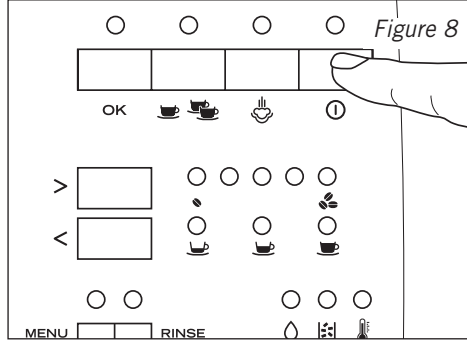
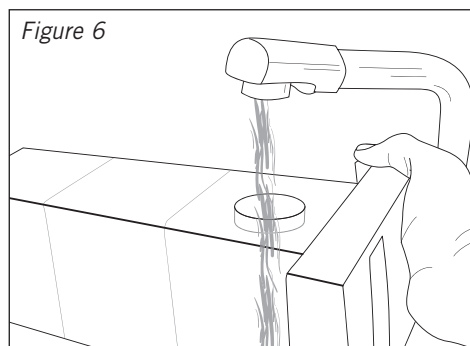
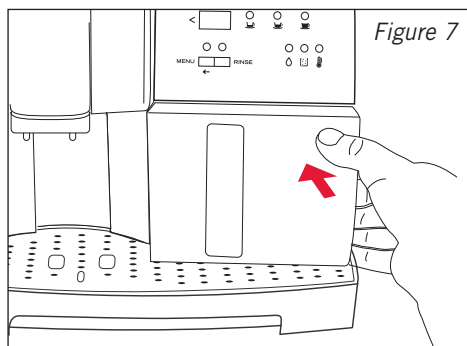
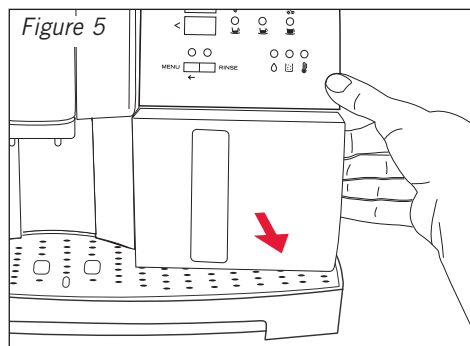
- Replace the water reservoir. Slide the water reservoir in and press firmly into place to ensure that the valve of the water reservoir opens. See figure 7.

**Note:** If the water reservoir is not correctly in position or if water needs to be refilled while the espresso machine is in operation, the water indicator  illuminates and the display indicates <<FILL WATER RESERVOIR>>. Making coffee will not be possible or the cycle will be interrupted.

## Switching on the machine


- Turn the power on at the power outlet and switch the espresso machine on by pressing the 'POWER' button on the control panel. See figure 8.

LCD: Indicates briefly  
<<Sunbeam Intuitive>>




# Using the Sunbeam Intuitive Digital (continued)

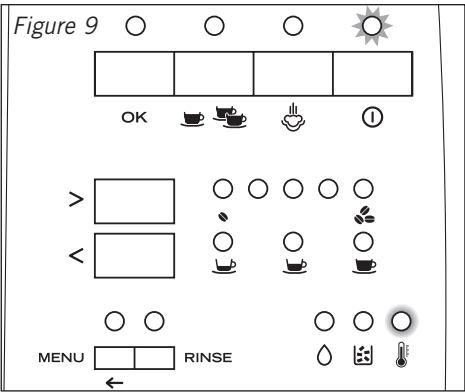
**Tip:** To ensure a quality coffee, change the water in the water reservoir daily and wash the reservoir at least once a week in hot soapy water and rinse thoroughly.

- Immediately after being switched on the machine runs through a set-up cycle. The noises occurring are perfectly normal.
- During the heating up procedure the temperature indicator  flashes.

LCD: Indicates briefly

<<HEATING PLEASE WAIT>>

When the operating temperature is reached, the temperature indicator  will stop flashing and remain a constant light. See figure 9.



- After the operating temperature has been reached, the espresso machine performs an automatic rinsing cycle. This removes any old coffee grinds from the coffee brewing unit.

LCD: Indicates briefly

<<RINSING PLEASE WAIT>>

- The water flows into the drip tray. The temperature indicator light is constant. The espresso machine is now ready for operation.

LCD: The indication on the display will

depend on the last selected coffee setting.

## Switching off the machine

- Switch the machine off by pressing the 'POWER' button on the control panel.

- The machine performs a rinsing cycle. LCD: Indicates briefly

<<RINSING PLEASE WAIT>>

- At the end of the rinse cycle the display intermittently flashes

<<UNIT SHUTTING DOWN>> and

<<EMPTY WASTE CONTAINER>>.





The machine switches off automatically after 60 seconds.

# Setting the water hardness

Prior to first use the Sunbeam Intuitive Digital should be adjusted to the relevant degree of water hardness for your region. Water hardness refers to the mineral content of your local water supply. You may determine the hardness degree using the supplied test strips.

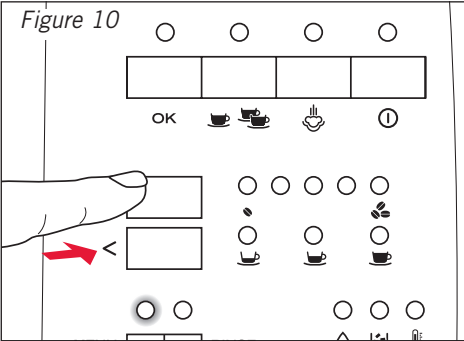
## Determining water hardness

- Dip the test strip into cold water for 1 second. Shake off the excess water and the degree of water hardness is determined according to the number of pink-coloured squares.

Hardness degree			
1	2	3	4
soft	medium	hard	very hard
			
Test strips			

## Setting and saving the water hardness level

You can set 4 hardness levels. The Sunbeam Intuitive Digital is factory set to hardness level 3.

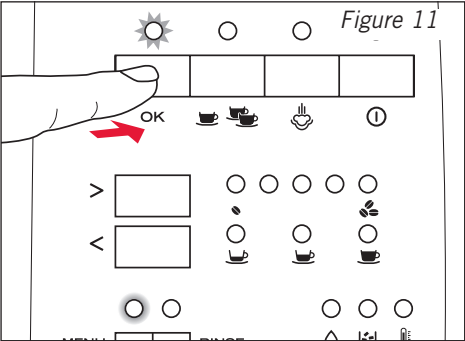


- With the machine switched on, press the "MENU" button.  
LCD: Indicates <<LANGUAGE>>.
- Press the scrolling keys ◀ or ▶ until the LCD indicates <<WATER HARDNESS>>. See figure 10.
- Confirm your selection by pressing the "OK" button. See figure 11.  
LCD: Indicates current setting eg. <<HARDNESS LEVEL 3>>
- Then press the scrolling keys ◀ or ▶ until the desired hardness level is displayed. See figure 10.
- Confirm the selection with the "OK" button. See figure 11.

**Note:** After programming the LCD returns automatically to the menu point <<HARDNESS LEVEL 3>>

- To return to normal operating mode, press the "MENU" button.

**Note:** If you have not made a selection within 30 seconds the machine automatically returns to the normal operating mode.



# Making an espresso with beans

The following process for making coffee with beans runs completely automatically: Grinding, dosing, tamping, pre-infusion, brewing, ejection of coffee grounds.

The facility to select the grinding degree and the coffee quantity allows you to individually set up the espresso machine to your own personal taste.

## Filling the coffee bean hopper

**Note:** Please ensure to fill the coffee bean hopper only with coffee beans.

- Turn the hopper so that the arrow on the base of the hopper is aligned with the ☿ whole beans arrow and the brewing mechanism sets to the required function. See figure 12.
- Set the grinding degree. See figure 13.

**Note:** You may set the grinding degree of the grinding mechanism by using the 'coffee grind' lever. There are two ways in which the grinding degree can be set. The first method can only be used when filling the hopper with beans for the first time and you simply use the 'coffee grind' lever. Please note that at this stage the grinding mechanism is empty and at a standstill. At any other time however, once the grinding mechanism has been filled with beans you may only set the grinding position during the grinding procedure; otherwise the grinding mechanism may be damaged.

**Note:** A medium grinding degree is factory set on the Sunbeam Intuitive Digital.

- Open the lid of the hopper and fill with fresh coffee beans. Then close the lid. See figure 14.

**Note:** Make sure that no foreign matter, e.g. stones or wood chips, get into the coffee bean hopper as this can cause damage to the grinding mechanism.

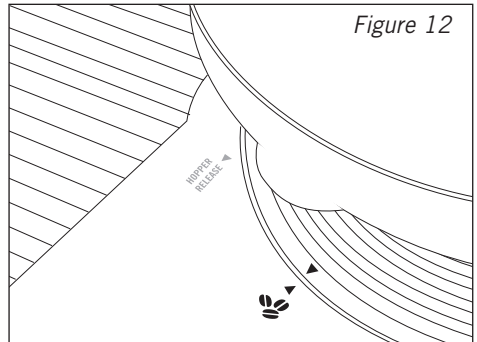


Figure 12

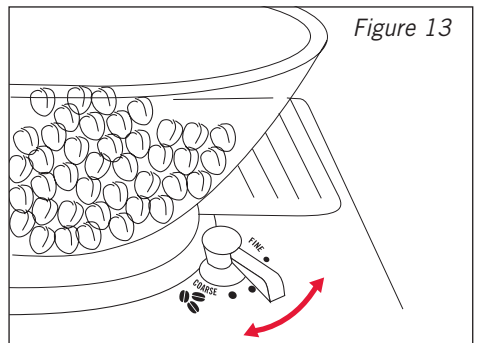


Figure 13

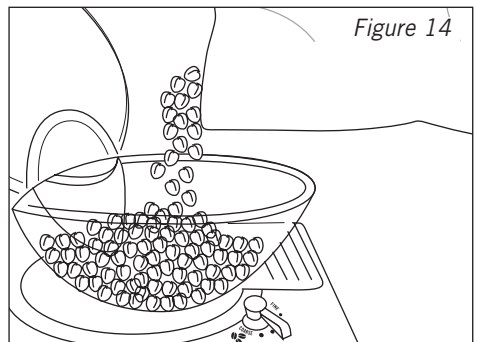


Figure 14

# Making an espresso with beans (continued)

## Select espresso pour volume/size

Depending on your taste, select a short, standard or a long espresso pour.

- For this press the 'espresso pour volume' button until the desired cup symbol is selected or the desired cup size is indicated on the display. See figure 15.

The cup sizes are indicated as follows:

- 20mLs ☕ <<SMALL VOLUME>>
- 30mLs ☕ <<MEDIUM VOLUME>>
- 40mLs ☕ <<LARGE VOLUME>>

**NOTE:** The bottom line on the display shows the coffee strength/quantity. The procedure for changing this is explained in the following section.

**NOTE:** The Sunbeam Intuitive Digital is set to standard volumes. Instructions for changing the set coffee volumes can be found in section "Programming the espresso pour volume: on page 24.

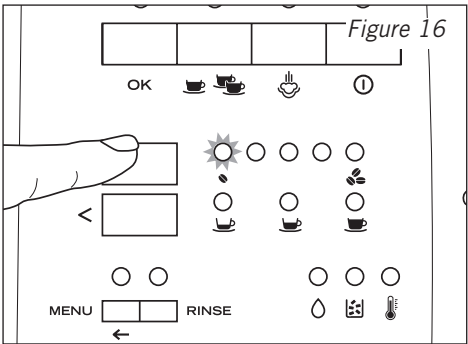
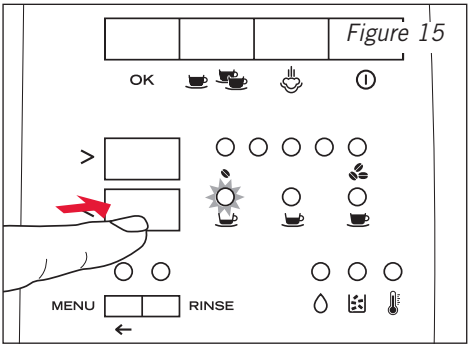
## Selecting the strength/quantity of coffee

- Press the 'coffee strength/quantity' button until the desired coffee quantity symbol is selected or the desired coffee quantity is indicated on the display. See figure 16.

The coffee strengths/quantities are indicated as follows:

- <<EXTRA-MILD>> ☀️ ○ ○ ○ ○ ○
- <<MILD>> ○ ☀️ ○ ○ ○ ○ ○
- <<MID-STRENGTH>> ○ ○ ☀️ ○ ○ ○ ○ ○
- <<STRONG>> ○ ○ ○ ☀️ ○ ○ ○ ○ ○
- <<EXTRA-STRONG>> ○ ○ ○ ○ ☀️ ☕

**NOTE:** The top line on the display shows the espresso pour volume. The instructions for selecting a different espresso pour volume are in the previous section.



**NOTE:** To save having to select coffee strength/quantity every time you switch on the espresso machine, you can permanently save the coffee strength/quantity in relation to the espresso pour volume. Instructions can be found in section "Programming the espresso pour volume" on page 24.



## Making an espresso with beans (continued)

### Setting the number of cups and dispensing coffee

- Place one or two cups under the espresso pour spouts. The height of the pour spouts can be adjusted to suit the height of your cup to reduce heat loss and espresso splashes. Simply slide the espresso pour spouts up or down. See figure 17.
- Press the ☕ ☕ button once or twice in order to select 1 or 2 cups. See figure 18. LCD: Indicates <<1 CUP>> or <<2 CUPS>>.
- Press the "OK" button.
- The espresso is now made.

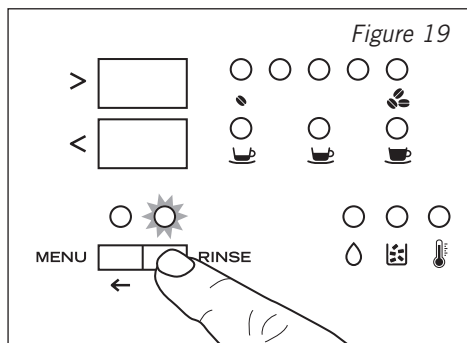
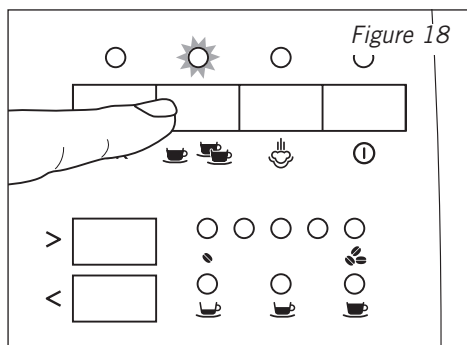
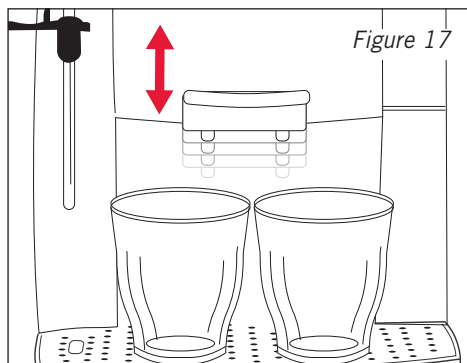
**Note:** In the coffee making process, the ground coffee is dampened by a small amount of water. Known as pre-infusion, this helps in achieving maximum extraction of oils from the coffee grinds. Following a short pause, the actual brewing process commences.

**Note:** You may stop the pour of coffee at any time by briefly pressing the "OK" button. LCD: Indicates <<CANCELLED PLEASE WAIT>>.

**Note:** If you have not dispensed coffee for a long period of time with the espresso machine switched on, you should rinse the brewing system before dispensing again. Start the rinsing process by pressing the "RINSE" button See figure 19.

LCD: Indicates <<RINSING PLEASE WAIT>>.

With this additional rinsing phase the brewing unit is brought back to the initial operating temperature.



# Making an espresso with pre-ground coffee

This function allows you to brew pre-ground coffee e.g. decaffeinated coffee.

**Note:** You must only use the supplied measuring spoon, and never put more than 2 level measuring spoons of pre-ground coffee into the pre-ground coffee receptacle.

**Note:** Make sure that no pre-ground coffee has remained in the receptacle, and that no foreign bodies enter the receptacle. The pre-ground coffee receptacle is not a storage container. The pre-ground coffee must be fed directly into the coffee brewing unit.


If the brewing unit is overfilled, the espresso machine indicates a fault; the display then shows <<CLEAN BREWING UNIT>> and <<SWITCH OFF UNIT>> alternately.

For instructions on cleaning the brewing unit, see section “Cleaning the coffee brewing unit” on page 35.

Do not put any water-soluble or freeze-dried instant powders or any other drink powder into the pre-ground coffee receptacle.

**Note:** Ensure that the pre-ground coffee receptacle is dry. If it is moist from steam, wipe dry before adding any pre-ground coffee.

## Filling the pre-ground coffee receptacle

- Turn the hopper so that the arrow on the base of the hopper is aligned with the  pre-ground coffee arrow and the brewing mechanism sets to the required function. See Figure 20.

**Note:** When using pre-ground coffee the “Coffee strength/quantity” function is inactive, so none of the indicators will illuminate and the display shows <<PRE-GROUND>>.

- Open the lid of the pre-ground coffee receptacle and fill with fresh pre-ground coffee. See Figure 21.

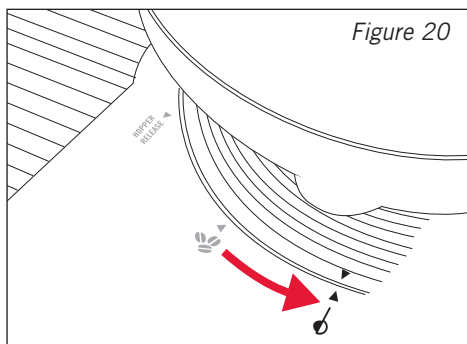


Figure 20

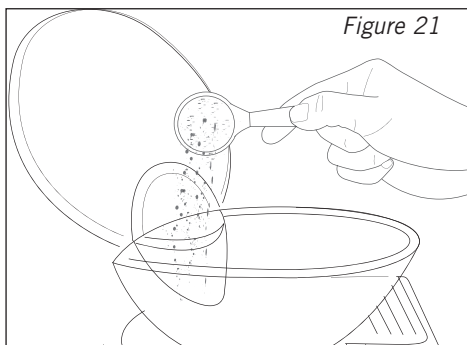


Figure 21

**Note:** Do not add pre-ground coffee during the brewing process. Only put in pre-ground coffee for the next cup when the brewing process has completely finished and the espresso machine is ready.

- Leave the lid of the pre-ground coffee receptacle open.

**Note:** Only leave the pre-ground coffee receptacle lid open when using the pre-ground coffee function. When using the whole coffee beans ensure that the lid to the pre-ground coffee receptacle is closed.

# Making an espresso with pre-ground coffee (continued)

## Selecting espresso pour volume/size

Depending on your taste, select a short, standard or a long espresso pour.

- For this press the 'espresso pour volume' button until the desired cup symbol is selected or the desired cup size is indicated on the display. See figure 22.

The cup sizes are indicated as follows:

20mLs ☺ <<SMALL VOLUME>>

30mLs ☺☺ <<MEDIUM VOLUME>>

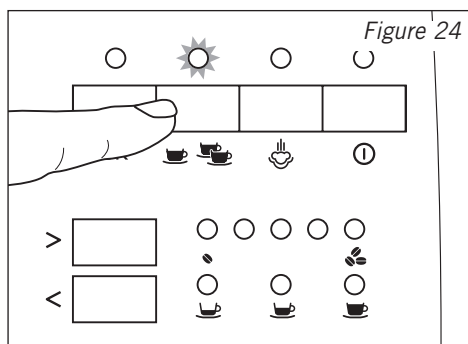
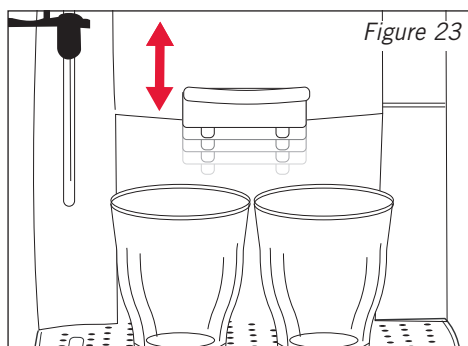
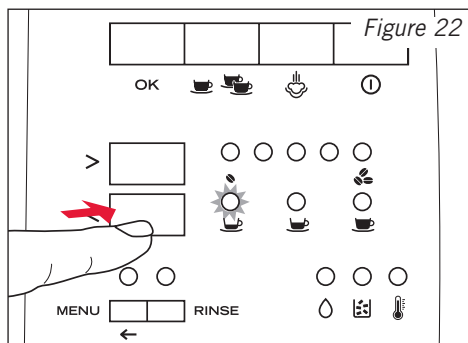
40mLs ☺☺☺ <<LARGE VOLUME>>

**NOTE:** The bottom line on the display shows the coffee strength/quantity. The procedure for changing this is explained in the following section.

**NOTE:** The Sunbeam Intuitive Digital is set to standard volumes. Instructions for changing the set coffee volumes can be found in section "Programming the espresso pour volume: on page 24.

## Setting the number of cups and dispensing coffee

- Place one or two cups under the espresso pour spouts. The height of the pour spouts can be adjusted to suit the height of your cup to reduce heat loss and espresso splashes. Simply slide the espresso pour spouts up or down. See figure 23.
- Press the ☺☺ button once or twice in order to select 1 or 2 cups. See figure 24. LCD: Indicates <<1 CUP>> or <<2 CUPS>>.
- Press the "OK" button.
- The espresso is now made.



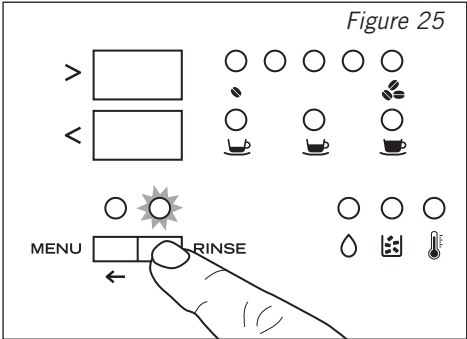
# Making an espresso with pre-ground coffee (continued)

**Note:** In the coffee making process, the ground coffee is dampened by a small amount of water. Known as pre-infusion, this helps in achieving maximum extraction of oils from the coffee grinds. Following a short pause, the actual brewing process commences.

**Note:** You may stop the pour of coffee at any time by briefly pressing the "OK" button.  
LCD: Indicates <<CANCELLED PLEASE WAIT>>.

**Note:** If you have not dispensed coffee for a long period of time with the espresso machine switched on, you should rinse the brewing system before dispensing again. Start the rinsing process by pressing the 'RINSE' button See figure 25.  
LCD: Indicates <<RINSING PLEASE WAIT>>.

With this additional rinsing phase the brewing unit is brought back to the initial operating temperature.



# Secrets to the perfect cup

With a Sunbeam pump espresso machine and a little experience, you can create café quality coffee at home. As there are a number of possibilities for making coffee to meet your personal taste, following are a few helpful suggestions:

- The origin of the bean and roasting will affect the taste of the espresso, so test different brands of coffee to find the one that you like best.
- The grind of the coffee is critical. Vary the degree of grinding to find the right fineness for the coffee beans being used.
- A regular shot of espresso, the base of all café coffees is approximately 30mLs. The shot of espresso is a concentrate; vary the quantity of milk to determine the strength and volume of the coffee. If you are using a large coffee cup or mug you may require a double shot of espresso, rather than just a single shot depending on your taste.
- Always use the freshest beans or ground coffee available and store in an airtight container in a cool, dry, dark place.
- Whole coffee beans stay fresh longer than pre-ground coffee.
- Pre-warm cups prior to making an espresso, either by filling with hot water or placing on the warming plate.
- Always use cold milk and a clean stainless steel jug when texturing/frothing milk.
- Don't boil the milk when steaming. The ideal temperature is when the jug becomes too hot to touch.
- Once prepared, serve coffee immediately.
- Keep the espresso machine clean. Familiarise yourself with the 'Care and Cleaning' section of this book.

# Milk frothing

The steam can be used for texturing/ frothing milk or for heating liquids. As the temperature for generating steam must be higher than for making coffee, the espresso machine is equipped with an additional steam mode.

**Important:** There is risk of scalding when the steam nozzle is in use. Hot water or hot steam can cause scalding. Only use the steam nozzle when it is immersed in the milk.

- When wanting to froth milk, press the ☼ steam pre-selection button on the control panel, see figure 26. The ☼ steam pre-selection indicator illuminates and in addition the ⚡ indicator will start to flash, indicating that the espresso machine is heating.

LCD: Indicates  
<<HEATING PLEASE WAIT>>.

When the heating process is finished, the ⚡ indicator will stop flashing and remain constant.

LCD: Indicates  
<<STEAM READY OPEN SWITCH>>.

The espresso machine is now ready for texturing/frothing milk.

**Note:** If the steam function is not used for more than 1 minute, the espresso machine automatically switches back to coffee making mode.

- Pour cold milk into a stainless steel jug to no more than  $\frac{1}{3}$  full.

**Tip:** For best results we recommend using refrigerated milk and a stainless steel jug that is well chilled. Be sure not to rinse the jug with warm water before use.

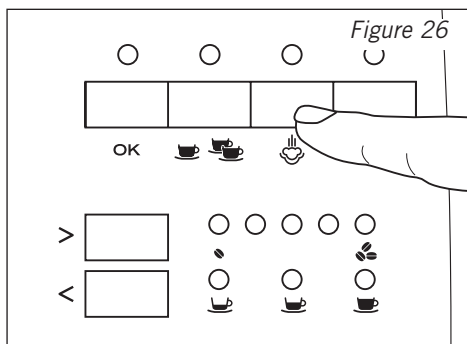


Figure 26

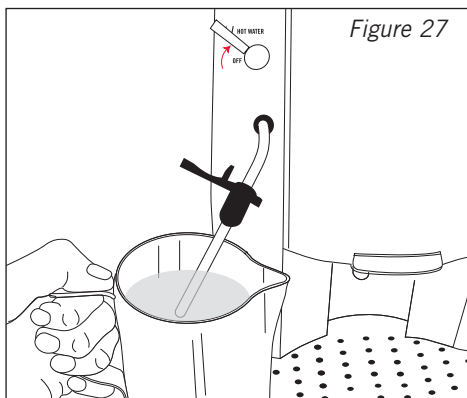


Figure 27

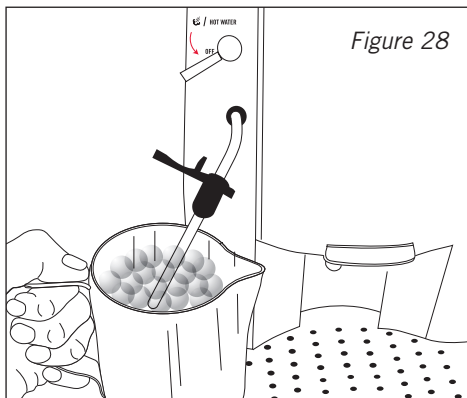


Figure 28

## Milk frothing (continued)

- Swing the steam nozzle out to the side of the machine and hold the jug under the steam nozzle so that the nozzle opening is completely immersed in the milk. Turn the 'steam/hot water' switch up to activate the steam and commence frothing the milk. See figure 27.


LCD: Indicates <<STEAM>>.

**Tip:** For instructions on how to froth milk refer to the section 'Easy steps for frothing milk'.

**Note:** The nozzle must not touch the bottom of the jug to ensure that the steam release is not obstructed.

- To stop the frothing process, turn the 'steam/hot water' switch down into the off ● position and then remove the jug. See figure 28.

**Important:** There is risk of scalding by splashing hot milk. Switch the steam off before you remove the jug with the frothed milk.

- Exit the steam mode by pressing the  steam pre-selection button, the indicator light will turn off and the appliance is now ready again for making coffee. See figure 26.

**Tip:** After steaming and the steam mode has been deselected on the control panel, turn the 'steam/hot water' switch up and allow hot water to run out for a couple of seconds.

LCD: Indicates <<HOT WATER>>.

This will help the temperature of the espresso machine return to coffee making temperature and also prevent milk remains from drying inside the steam nozzle and therefore blocking the nozzle. Be sure to place a cup of some kind under the steam nozzle when doing this.

# Easy steps for frothing milk

Milk texturing is the steaming of milk to heat it and to create froth. Similar to making an espresso, perfecting the art of milk texturing takes time and practice.

- Use fresh, cold milk and fill a stainless steel frothing jug to no more than  $\frac{1}{3}$  full.
- The amount of milk you steam should be adequate for the coffees you are preparing. Keep in mind that the volume of milk will increase or 'stretch' during the texturing process.
- Once you have activated the steam and inserted the steam nozzle into the jug, position the steam arm  $1\frac{1}{2}$  cm from the side of the jug with the tip of the nozzle just below the surface of the milk. The jug needs to be at a slight angle with the steam arm resting on the spout of the jug. This will create a whirlwind motion in the milk.

**Note:** You should hear a hissing sound. If you are creating large bubbles, raise the jug so that the nozzle tip is lowered deeper into the milk.

- As the steam heats the milk, the milk will begin to rise. Follow the level of the milk by lowering the jug, always keeping the tip of the steam nozzle just below the surface.
- Once the milk has stretched to double its original volume, lower the steam nozzle further into the milk and continue to heat the milk. This will give the milk a fine texture and not a mass of large aerated bubbles.
- Cease steaming when the frothing jug becomes too hot to hold your hand against it.
- With the frothing jug in hand, swirl and tap the jug until the milk becomes shiny and no bubbles remain, this ensures an even consistency. Pour the textured milk into your espresso as soon as possible.

## Frothing with the frothing attachment

If you are just learning to texture/froth milk you may find it initially easier using the frothing attachment packed with the Sunbeam Intuitive Digital. Once you have had some practice in texturing/frothing milk, we recommend not to use the frothing attachment as you will have greater control of the texture and temperature of the milk.

- Attach the frothing attachment to the steam arm.
- Once you have activated the steam, insert the steam arm with the frothing attachment into the jug. Position the steam arm  $1\frac{1}{2}$  cm from the side of the jug with the frothing attachment completely immersed in the milk, so the tip of the frothing attachment is held just above the base of the jug.
- Hold the frothing attachment in this position until the milk has stretched to double its original volume. Cease steaming when the frothing jug becomes too hot to hold your hand against it.

## Important cleaning instructions for the steam nozzle

The steam nozzle needs to be cleaned each time you steam milk. To clean the steam nozzle, wipe with a damp cloth.

**Note:** Should the steam nozzle become blocked, using a pin or a thin wire, insert it into the hole in the base of the steam nozzle.

**Note:** When using the frothing attachment, after use remove from the steam arm and clean with hot soapy water to prevent the build up of dried milk.



# Hot water function

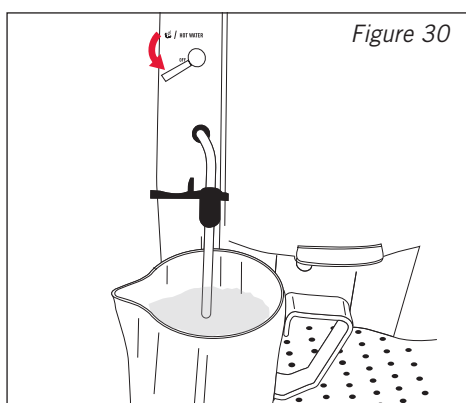
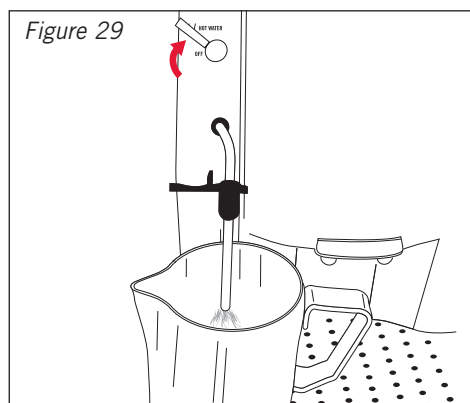
The hot water function can be used for making tea, hot chocolate or other hot water drinks such as instant soups.

**Important:** There is risk of scalding when the steam nozzle is in use. Hot water or hot steam can cause scalding. Only use the steam nozzle when holding a container underneath.

- Place a cup or container under the steam nozzle and turn the 'steam/hot water' switch up to activate the hot water. See figure 29.

LCD: Indicates <<HOT WATER>>.

- As soon as you have dispensed the required amount of hot water, turn the 'steam/hot water' switch down into the off ● position and then remove the cup or container. See figure 30.



# Programming the espresso pour volume

The Sunbeam Intuitive Digital is set to standard coffee pour volumes. These volumes can be individually adjusted to your taste and stored for each cup size.

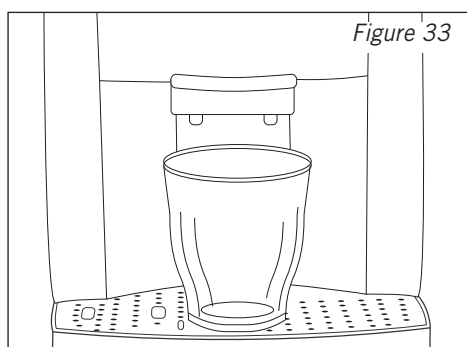
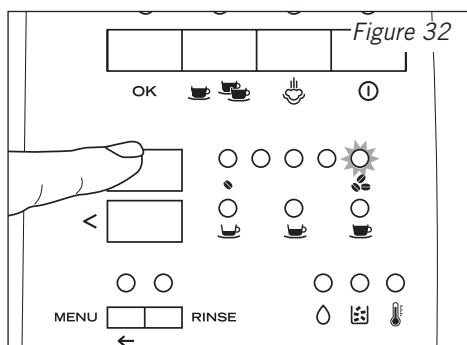
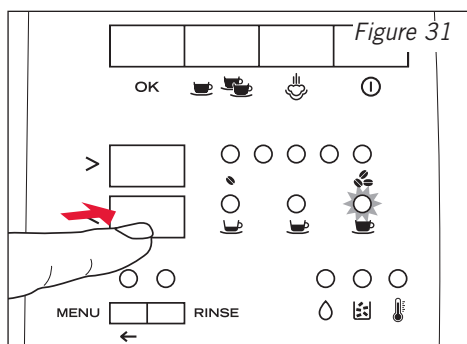
## Changing and saving the coffee pour volume and the coffee strength/quantity

Here it is possible to change and save the coffee pour volume for each of the three cup sizes and for coffee bean mode also the coffee strength/quantity. To program the setting correctly, note the order:

1. First select the cup size (coffee pour volume) for which you which to make the settings.
2. Next select the coffee strength/quantity (only for coffee bean mode).
3. Then determine how full the cup is to be filled.
  - First press the “espresso pour volume” button until the desired cup symbol is selected or the desired cup size is indicated on the display for which you want to set the espresso pour volume. The display shows e.g. <<1 CUP LARGE>>. See figure 31.
  - Press the “coffee strength/quantity” button (only with coffee bean mode) until the desired coffee quantity symbol is selected or the desired coffee quantity is indicated on the display. The display shows e.g. <<STRONG>>. See figure 32.

**Note:** The top line in the display indicates the selected cup size. The bottom line in the display indicates the selected coffee strength/quantity.

- Place a cup under the espresso pour spouts. See figure 33.
- Press the “OK” button and keep it pressed until the desired espresso pour volume is reached. See figure 34.



**Note:** During the filling the display indicates <<SETTING CUP SIZE>>, the bar indicator in the bottom line moves up. The maximum bar indication corresponds to the maximum possible espresso pour volume of 250mls.

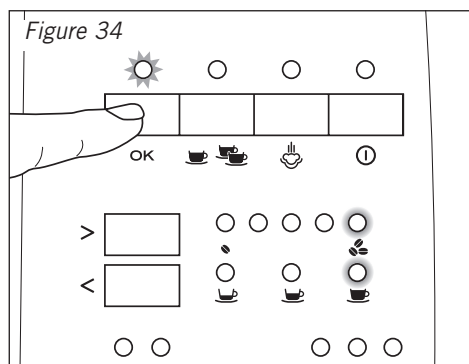
## Programming the espresso pour volume (continued)

**Note:** When you save the espresso pour volume in coffee bean mode, firstly the grinder starts and grinds the coffee. Keep the “OK” button pressed until the desired espresso pour volume is reached.

- Release the button once your desired espresso pour volume is reached. This volume is now saved. The display briefly indicates <<PROGRAMMED>>.
- Repeat the action if you would also like to adjust the espresso pour volume for the other cup sizes.

### Changing and saving the coffee strength/quantity

This is only possible with coffee bean mode, not for use with pre-ground coffee. Should your taste change or you find the coffee too strong or too weak, you can change just the coffee strength/quantity without changing the espresso pour volume.



- First press the “espresso pour volume” button until the desired cup symbol is selected or the desired cup size is indicated on the display for which you want to adjust the coffee strength/quantity. The display shows e.g. <<1 CUP LARGE>>. See figure 31.

**Note:** The top line in the display indicates the selected cup size. The bottom line in the display always shows the coffee strength/quantity you have saved previously for this espresso our volume, e.g. <<STRONG>>.

- Next press the “coffee strength/quantity” button until the desired coffee quantity symbol is illuminated or the desired coffee quantity is indicated on the display. The display shows e.g. <<MILD>>. See figure 32.
- The value is now saved.
- Repeat the process if you would also like to adjust the coffee strength/quantities for other espresso pours volumes.

**Important:** Be sure to follow the order; first select the espresso pour volume, then the coffee strength/quantity.

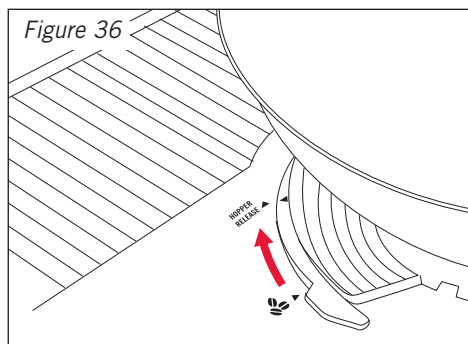
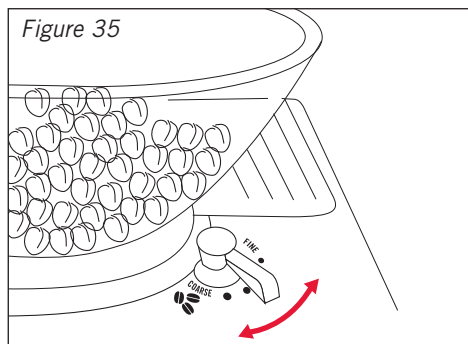
**Note:** The saved quantities remain stored when the espresso machine is switched off.

# Grind setting selection

**Important:** Only adjust the fineness of the grind during the grinding process. Adjustments of the grind while not in use may cause damage to the espresso machine.

## Setting the fineness of the grind

- With a cup placed under the espresso pour spout, press the ☕ one cup coffee button. While the grinding process is running, adjust the fineness of the grind using the 'coffee grind selector' lever. See figure 35.



## Removing foreign matter from the grinding mechanism

Foreign matter in the grinder, e.g. small stones or wood chips, may cause damage to the grinding mechanism.

The Sunbeam Intuitive Digital is designed with a 'stone safety device' which, in case of foreign matter, causes an even, loud rattling. If you should hear this noise during grinding, switch the espresso machine off immediately and remove the foreign matter as follows:

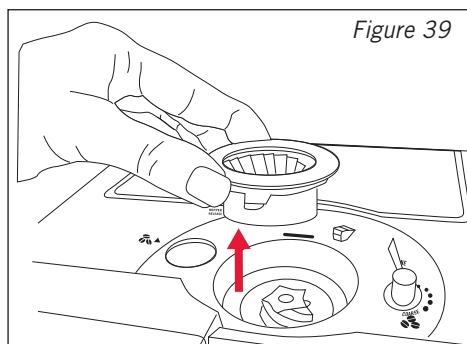
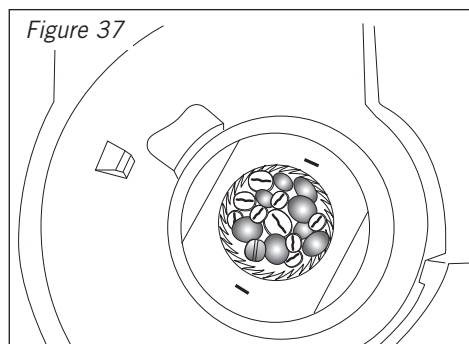
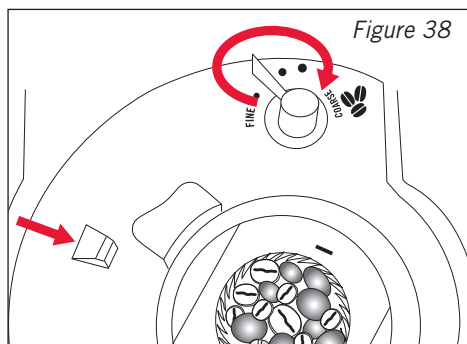
## Cleaning the grinding mechanism

- Switch the espresso machine off by pressing the 'POWER' button and unplug the power cord from the power outlet.
- Turn the 'coffee bean hopper' to the position marked 'HOPPER RELEASE' and take it off. See figure 36.
- Remove any coffee beans in the grinding mechanism. We suggest using the cleaning brush supplied with the Sunbeam Intuitive Digital (or, possibly a vacuum cleaner with a hose or nozzle). See figure 37. If any foreign matter cannot be removed, proceed with the next step.
- Slide the 'grinding mechanism release' button to the front in the direction of the grinding mechanism. Hold this position and turn the 'coffee grind' lever clockwise by approximately 1 revolution up to the stop. See figure 38.
- Now detach the grinding ring by lifting it out and remove any foreign matter(s). See figure 39.

**Important:** There is risk of injury by turning grinding gear. Never switch the espresso machine on while working with the grinding mechanism. This may cause severe injury. Always unplug the power cord from the power outlet.

## Grind setting selection (continued)

- Replace the grinding ring.
- Slide the 'grinding mechanism release' button to the front in the direction of the grinding mechanism. Hold this position and turn the 'coffee grind' lever anti-clockwise to the desired grind setting.
- Replace the 'coffee bean hopper' in position 'HOPPER RELEASE' and turn it to the ☿ coffee beans position. Now test the function of the grinding mechanism with a small quantity of beans and make a cup of coffee.



# Menu settings

## Setting language

You can select between several languages. The factory setting is <<ENGLISH>>. You can change this setting as follows:

- Press the “MENU” button, see figure 40. The menu setting <<LANGUAGE>> appears.
- Confirm the menu setting by pressing the “OK” button, see figure 41. The set language appears on the display.
- Press the scrolling buttons ◀ or ▶ until the desired language appears, see figure 42.
- When the desired language is displayed, confirm it with the “OK” key. This language is now programmed.

**Note:** After programming the display returns to the menu setting <<LANGUAGE>>.

- To return to the coffee mode, press the “MENU” button or wait 30 seconds for the espresso machine to return automatically to the coffee mode.

## Setting the coffee temperature

There are five temperature levels to choose from. The coffee temperature levels are defined as follows:

TEMPERATURE 1 = Luke warm

TEMPERATURE 2 = Warm

TEMPERATURE 3 = Normal

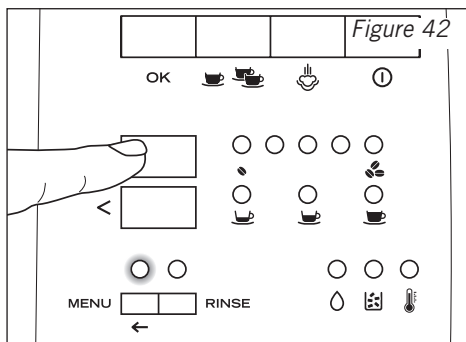
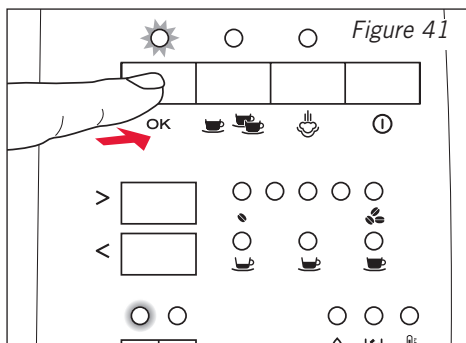
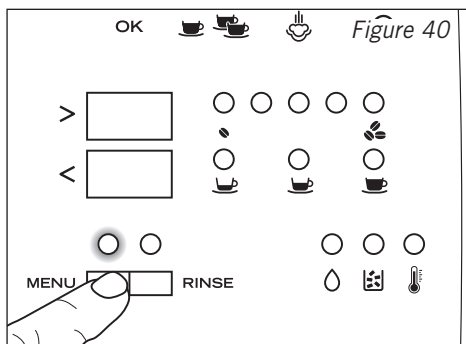
TEMPERATURE 4 = Hot

TEMPERATURE 5 = Extra hot

The factory setting is TEMPERATURE 3.

You can change this setting as follows:

- Press the “MENU” button, see figure 40. The menu setting <<LANGUAGE>> appears.
- Press the scrolling buttons ◀ or ▶ until the menu setting <<TEMPERATURE>> appears.



- Confirm the menu setting by pressing the “OK” button, see figure 41. The display shows the current setting, e.g. <<TEMP [1-5] 3>>.

## Menu settings (continued)

- Where necessary select a different temperature using the scrolling buttons ◀ or ▶.
- When the desired temperature is displayed, confirm it with the “OK” key. This temperature is now programmed.

**Note:** After programming the display returns to the menu setting <<TEMPERATURE>>.

- To return to the coffee mode, press the “MENU” button or wait 30 seconds for the espresso machine to return automatically to the coffee mode.

### Setting the sleep mode

If the espresso machine is not used for a set amount of time, it automatically switches off for safety and economy reasons.

You can choose between five sleep mode times (automatic switch off after 1 to 5 hours):

SWITCH OFF 1h = 1 Hour

SWITCH OFF 2h = 2 Hours

SWITCH OFF 3h = 3 Hours

SWITCH OFF 4h = 4 Hours

SWITCH OFF 5h = 5 Hours

The factory setting is 3 hours.

You can change this setting as follows:

- Press the “MENU” button, see figure 40. The menu setting <<LANGUAGE>> appears.
- Press the scrolling buttons ◀ or ▶ until the menu setting <<SLEEP MODE>> appears.
- Confirm the menu setting by pressing the “OK” button, see figure 41. The display shows the current setting, e.g. <<SWITCH OFF 3h>>.
- Where necessary select a different switch off time using the scrolling buttons ◀ or ▶.

- When the desired switch-off time is displayed, confirm it with the “OK” key. This switch off time is now programmed.

**Note:** After programming the display returns to the menu setting <<SLEEP MODE>>.

- To return to the coffee mode, press the “MENU” button or wait 30 seconds for the espresso machine to return automatically to the coffee mode.

### Information on the number of dispensed coffees and the cup measures

The espresso machine has the facility to display the total number of cups of coffee made.

You can also display the cup measures programmed for the three cup sizes.

**Note:** Where 2 cups of coffee are dispensed simultaneously, they are also counted as 2 cups of coffee.

- Press the “MENU” button, see figure 40. The menu setting <<LANGUAGE>> appears.
- Press the scrolling buttons ◀ or ▶ until the menu setting <<INFO >> appears.
- Confirm the menu setting by pressing the “OK” button, see figure 41. The display shows the number of cups dispensed up to this time, e.g. <<CUPS MADE 135>> for 135 dispensed coffees.
- Repeatedly press the scrolling buttons ◀ or ▶ to indicate the currently saved cup volumes for each of the three cup sizes. The display shows the selected cup size, e.g. <<MEDIUM>> and in the second line the corresponding saved cup measure as a bar indication.

**Note:** The maximum bar indication corresponds to the maximum possible cup volume of 250mls.

## Menu settings (continued)

- To return to the coffee mode, press the “MENU” button or wait 30 seconds for the espresso machine to return automatically to the coffee mode.

### **Resetting the espresso machine to the factory setting (Reset)**

This function is used to reset changes you have made to the factory settings.

The following settings or saved values are affected: Water hardness

Cup measures/coffee strength

Coffee temperature

Sleep mode

- Press the “MENU” button, see figure 40. The menu setting <<LANGUAGE>> appears.
- Press the scrolling buttons ◀ or ▶ until the menu setting <<FACTORY RESET >> appears.
- Confirm the menu setting by pressing the “OK” button, see figure 41. The display shows <<RESET>>.
- Confirm the menu setting by pressing the “OK” button, see figure 41. The display shows <<RESET PROGRAMMED>>. The espresso machine is now reset to the factory settings.

**Note:** After programming the display returns to the menu setting <<FACTORY RESET>>.

- To return to the coffee mode, press the “MENU” button or wait 30 seconds for the espresso machine to return automatically to the coffee mode.



# Care and cleaning

**Note:** When the espresso machine is turned on it will go through an Auto Clean cycle. This removes any old coffee grinds from the coffee brewing unit.

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

Regular cleaning of the Sunbeam Intuitive Digital guarantees a constant coffee quality and a trouble-free operation.

## Regular cleaning

**Important:** Switch the espresso machine off before cleaning. Let the espresso machine cool down. Do not use scratching, scouring or corrosive agents. Clean the housing inside and outside with a damp cloth only.

**Important:** Never put the espresso machine or parts of the espresso machine into the dishwasher.

**Important:** Never pour water into the coffee bean hopper as you will damage the grinding mechanism.


**Important:** To prevent damage to the espresso machine do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

- Remove the water reservoir daily and empty any remaining water. Rinse out the water reservoir with fresh water. Use fresh water every day.
- Empty the coffee waste container daily, see section “Emptying the coffee waste container”.
- Regularly drain the drip tray. This can be done at any time, but must be done when the red drip tray float appears through the opening in the cup resting grid.
- Regularly (at least once a week) clean the water reservoir, drip tray, cup resting grid and coffee waste container with warm soapy water.
- Remove the coffee bean hopper from time to time, dispose of the coffee residue and give it a wipe to remove the film of oil from the coffee beans.
- The steam nozzle and frothing attachment need to be cleaned after each frothing process. To clean the steam nozzle, simply wipe clean with a damp cloth. When using the frothing attachment, after each use remove it from the steam nozzle and clean thoroughly in warm water to remove milk remains. Additionally, should the air inlet at the base of the steam nozzle become blocked, open it using a pin or a thin piece of wire.

## Cleaning the height-adjustable espresso pour spouts

- If the height-adjustable espresso pour spouts becomes stiff, remove the coffee waste container, open the service cover and remove it. Slide the height-adjustable espresso pour spouts right down, and off the bottom. To do this, gently raise the inside catch. Use warm water to clean any coffee residues from both parts. Reassemble the two parts. To do this, gently pull up the catch. Check the ease of movement of the height-adjustable espresso pour spouts. Refit the service cover and push the coffee waste container back in place.

## Emptying the coffee waste container

At regular intervals, after every 16 coffee brews, the coffee waste container indicator on the control panel  signals that the container has to be emptied and cleaned. The display shows <<EMPTY WASTE CONTAINER>>.

When the espresso machine is in daily use, empty the container daily. As a reminder the display shows <<EMPTY WASTE CONTAINER>> every time you switch the espresso machine off.

**Note:** Always empty the coffee waste container with the espresso machine switched on, otherwise the espresso machine does not register that the container has been emptied.

## Care and cleaning (continued)

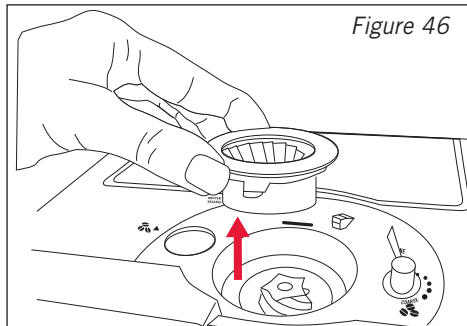
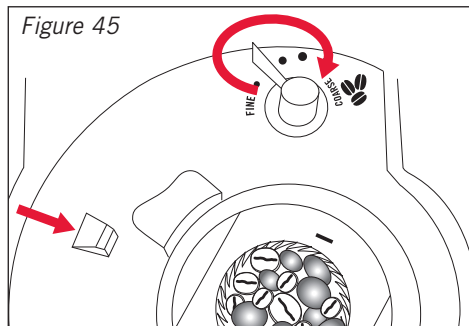
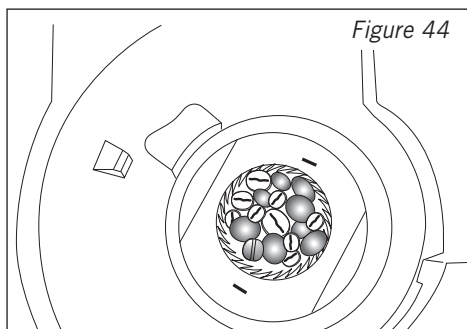
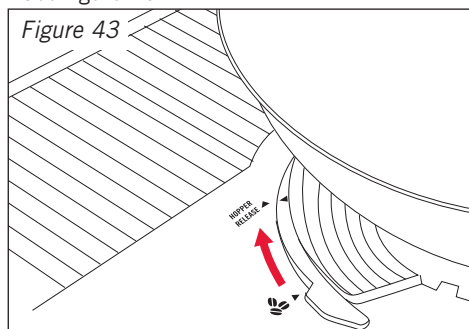
### Cleaning the grinder

- Switch the espresso machine off by pressing the 'POWER' button and unplug the power cord from the power outlet.
- Turn the 'coffee bean hopper' to the position marked 'HOPPER RELEASE' and take it off. See figure 43.
- Remove any coffee beans in the grinding mechanism. We suggest using the cleaning brush supplied with the Sunbeam Intuitive Digital (or, possibly a vacuum cleaner with a hose or nozzle). See figure 44. If any foreign matter cannot be removed, proceed with the next step.
- Slide the 'grinding mechanism release' button to the front in the direction of the grinding mechanism. Hold this position and turn the 'coffee grind' lever clockwise by approximately 1 revolution up to the stop. See figure 45.

- Now detach the grinding ring by lifting it out and remove any foreign matter(s). See figure 46.

**Important:** There is risk of injury by turning grinding gear. Never switch the espresso machine on while working with the grinding mechanism. This may cause severe injury. Always unplug the power cord.

- Replace the grinding ring.
- Slide the 'grinding mechanism release' button to the front in the direction of the grinding mechanism. Hold this position and turn the 'coffee grind' lever anti-clockwise to the desired grind setting.
- Replace the 'coffee bean hopper' in position 'HOPPER RELEASE' and turn it to the ☕ coffee beans position. Now test the function of the grinding mechanism with a small quantity of beans and make a cup of coffee.



# Cleaning the coffee brewing unit

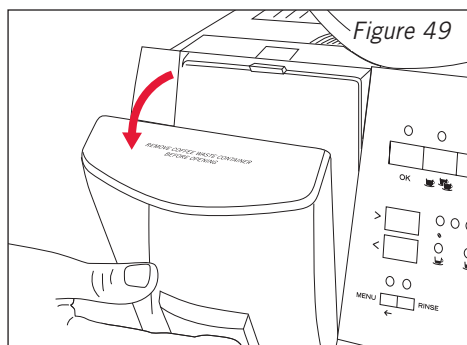
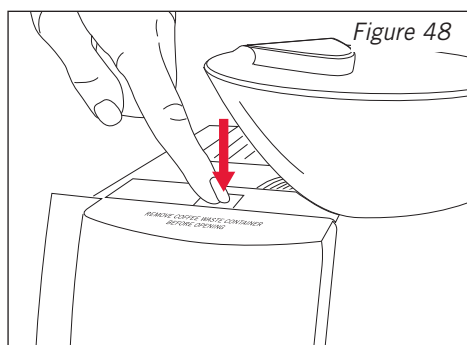
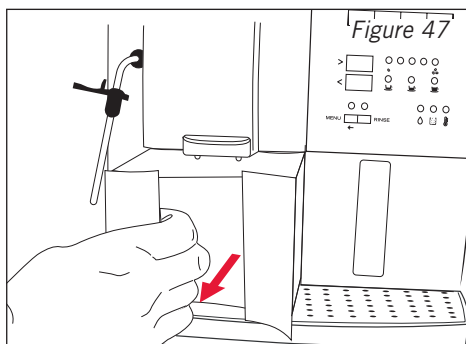
We recommend that you clean the brewing unit (depending on intensity of use) regularly, however at the very latest, before the cleaning program is started. If your espresso machine is left unused for long periods of time (e.g. holidays), it is necessary to empty the coffee waste container and water reservoir and to thoroughly clean the espresso machine, including the coffee brewing unit.

## Removing the coffee brewing unit

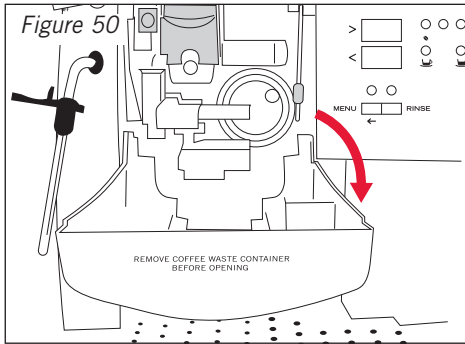
- Press the power button **I** to switch the espresso machine off. Unplug the power cord from the power outlet.
- Remove the coffee waste container from the espresso machine. See figure 47.
- Press the release button on the top of the service door. The service door opens to the front. See figures 48 and 49.
- Remove the service cover.
- The coffee brewing unit is situated behind the service door. The 3 red-coloured elements serve for locking/unlocking. See figure 50.
- To remove the coffee brewing unit activate the locking elements in the following sequence:
  1. Push the locking lever upwards, see figure 51.
  2. Press and hold the safety button, see figure 51.
  3. Press and hold the locking button down and pull the coffee brewing unit out, see figures 51 and 52.

## Cleaning the coffee brewing unit

- Open the coffee brewing unit by turning the white service lever downwards as far as it will go. Both sieves are easily accessible now and the ejection lever folds down. See figure 53.
- Clean the coffee brewing unit under warm running water, particularly the stainless steel sieves must be well rinsed and cleaned of coffee remains. See figure 54.



## Cleaning the coffee brewing unit (continued)

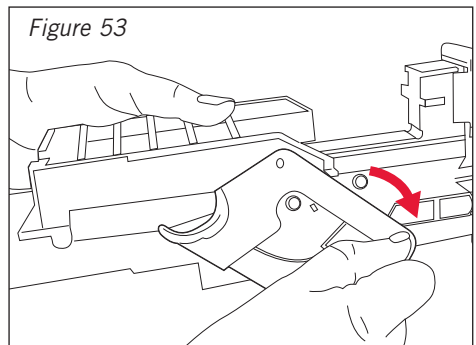
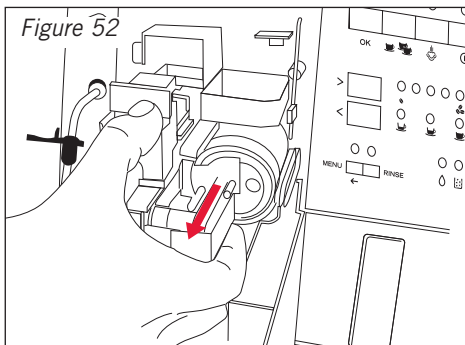
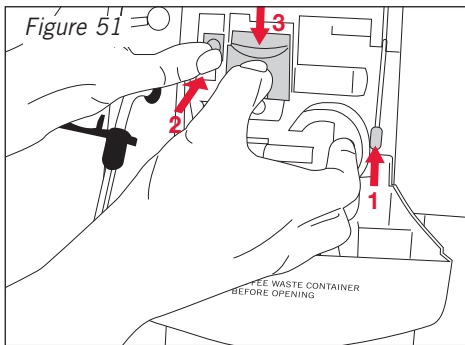


- Dry the coffee brewing unit and turn the service lever upwards again as far as it will go. The ejection lever folds back again and the brewing unit closes. See figure 55.

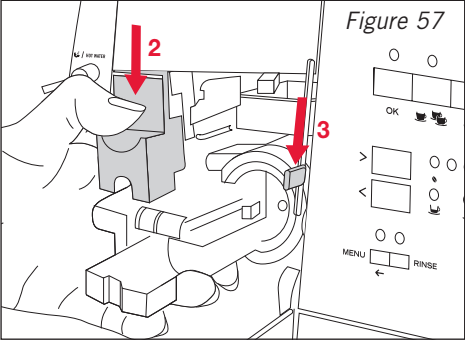
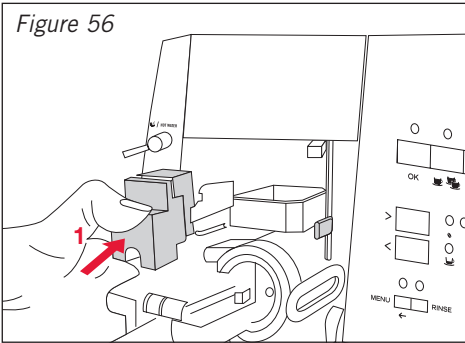
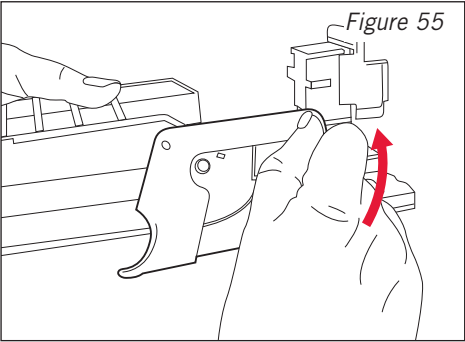
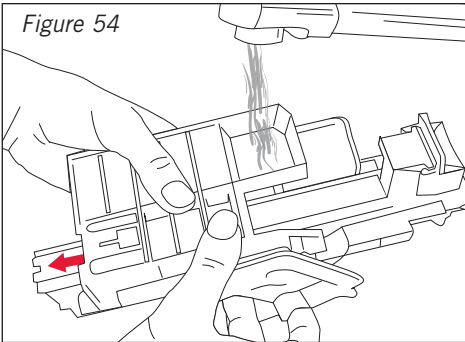
### Inserting the coffee brewing unit

- Re-insert the coffee brewing unit as follows:
  1. Place the coffee brewing unit onto the guide bar and push the coffee brewing unit into the machine as far as it will go, see figure 56.
  2. Press the locking button down and push the coffee brewing unit further in for approximately 1cm until the locking button clicks into place, see figure 57.
  3. Press the locking lever down as far as it will go, see figure 57.
- Close the service door and re-insert the coffee waste container.

**Note:** The Sunbeam Intuitive Digital can only be switched on if the service door is closed. After switching on, the coffee brewing unit re-adjusts itself, the normal heating process starts again.



# Cleaning the coffee brewing unit (continued)



# Running the cleaning program

The cleaning program allows complete removal of coffee oils even in areas which are not normally accessible. Start the cleaning program at the latest when you are instructed by the display indication <<CLEANING REQUIRED>>.

The cleaning process takes about 8 minutes and should not be interrupted. If it is interrupted the cleaning process has to be started again.

**Important:** Prior to starting the cleaning program, clean the coffee brewing unit and empty the coffee waste container. Refill the water reservoir with approximately 1 litre of fresh water.

**Important:** Use the Sunbeam 'Cleaning' tablets only. If using other cleaning agents, Sunbeam will not be liable for any damage. Sunbeam cleaning tablets are available from selected appliance retailers or from Sunbeam on 1800 025 059.

- Press the "MENU" button. The menu setting <<LANGUAGE>> appears.
- Press the scrolling buttons ◀ or ▶ until the menu setting <<CLEAN >> appears.
- Confirm the menu setting by pressing the "OK" button. The display shows <<START CLEANING>>.
- Confirm with the "OK" button. The display shows <<CLEANING INSTRUCTIONS>>.

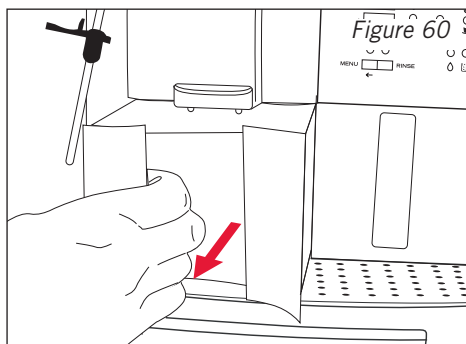
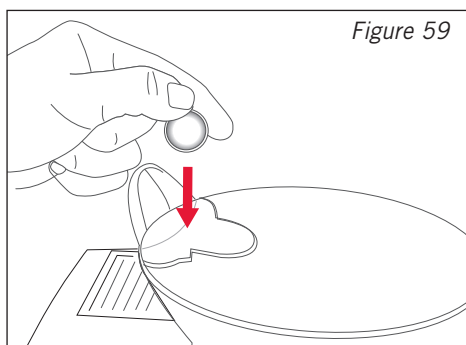
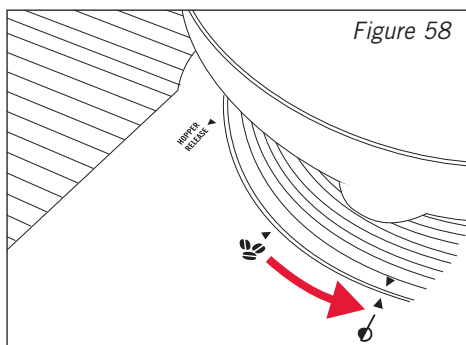
**Important:** To prepare for cleaning, follow the instructions on the display then press "OK" to confirm that you have done so.

- <<REFILL WATER RESERVOIR>>  
– press "OK"

Remove the water reservoir, fill it with water and replace. Then press the "OK" button.

- <<BEAN HOPPER TO PRE-GROUND>>

**Note:** This message only appears when the bean hopper is in whole bean mode.



Turn the bean hopper to the pre-ground coffee position, see figure 58.

## Running the cleaning program (continued)

- <<PLACE TABLET IN PRE-GROUND CHUTE >> – press “OK”

Place a cleaning tablet in the pre-ground coffee receptacle, see figure 59. Then press the “OK” button.

- <<PLEASE WAIT>>

The coffee brewing unit is positioned.

- <<WASTE CONTAINER UNDER POUR SPOUT>> – press “OK”

Remove and empty the coffee waste container. Place the emptied coffee waste container under the coffee pour spouts, see figure 60.

**Note:** The coffee waste container serves as a collecting vessel for the cleaning fluid.

Then press the “OK” button and the cleaning program starts.

**Note:** During the cleaning program the display shows the following indications alternately:

- <<CLEANING CYCLE>>

The cleaning program carries out 6 cleaning cycles. The pauses enable the cleaning solution to take effect. The cleaning cycles are counted off in the display.

- <<IN PROGRESS>>

The bar indication in the bottom line increases with the advance of the pause duration.

**Note:** In the event of a power failure or interruption, the program must be restarted.

The cleaning process takes approximately 8 minutes. Then the following is shown on the display:

- <<EMPTY WASTE CONTAINER>>  
– Press “OK”

Empty and replace the coffee waste container. Then press the “OK” button.

- <<REFILL WATER RESERVOIR>>

Remove the water reservoir, fill with water and replace. Then press the “OK” button.

- <<CLEANING COMPLETED>>

When this message appears on the display the cleaning program has finished.

Turn the bean hopper to the desired position. The espresso machine is now ready for use and in the status of the last selected coffee mode.

**Important:** After running the cleaning program, you are advised to throw away the first cup of coffee from the espresso machine.

# Running the descaling program

The descaling program allows for simple and effective descaling of the espresso machine. Scale is a surface build up of minerals that naturally occur over time in all appliances that are involved with the heating of water.

The espresso machine should be descaled at regular intervals of 4 – 6 months, at the latest however when you are instructed to do so by the display indication

<<DESCALING REQUIRED>>.

The descaling process is carried out in 2 phases, takes 45 minutes and should not be interrupted. If the program is interrupted, the descaling process has to be started again.

**Important:** Prior to starting the descaling program, clean the coffee brewing unit and empty the coffee waste container.

**Important:** Use Sunbeam descaling tablets only. If using other descaling agents, Sunbeam will not be liable for any damage. Do not, under any circumstances use vinegar, citric acid, amidosulphuric acid or descalants containing amidosulphuric acid, as these agents can damage the espresso machine.

Sunbeam descaling tablets (EM0010) are available from selected appliance retailers or from Sunbeam on 1800 025 059.

- Press the “MENU” button. The menu setting <<LANGUAGE>> appears.
- Press the scrolling buttons ◀ or ▶ until the menu setting <<DESCALE >> appears.
- Confirm the menu setting by pressing the “OK” button. The display shows <<START DESCAL>>.
- Confirm with the “OK” button. The display shows <<DESCALING INSTRUCTIONS>>.

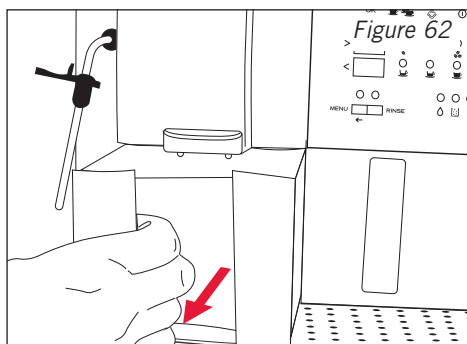
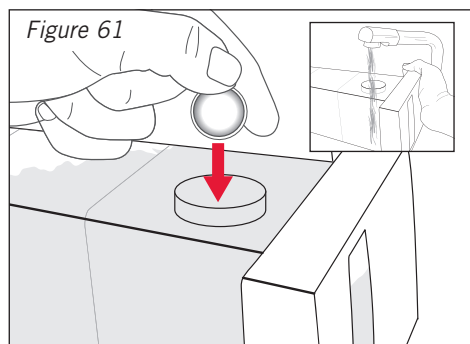
**Important:** To prepare for descaling, follow the instructions on the display then press “OK” to confirm that you have done so.

- <<REFILL WATER (MIN. 800ML)>> – press “OK”

Remove the water reservoir, fill it with at least 800ml of warm water. Then press the “OK” button.

- <<PLACE TABLETS IN WATER RESERVOIR>> – press “OK”

Place 2 descaling tablets in the water reservoir. Replace the water reservoir into the espresso machine after the tablets have dissolved, this takes approximately 5-7 minutes. See figure 61. Then press the “OK” button.





## Running the descaling program (continued)

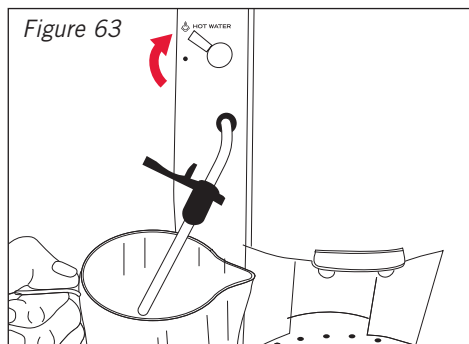


Figure 63

- <<PLEASE WAIT>>

The coffee brewing unit is positioned.

- <<WASTE CONTAINER UNDER STEAM WAND>> – press “OK”

Remove and empty the coffee waste container. Place the emptied coffee waste container under the steam wand, see figure 62. Then press the “OK” button.

**Note:** The container serves as a collecting vessel for the descaling solution.

- <<OPEN STEAM SWITCH>>

Turn the selection dial for the steam and hot water functions to the ☕ setting. The descaling program starts. See figure 63.

**Note:** During the descaling program the display shows the following indications alternately:

- <<DESCALING CYCLE>>

The program carries out 14 rinses. The pauses allow the descaling solution to take effect. The rinsing cycles are counted off in the display.

- <<IN PROGRESS>>

The bar indication in the bottom line increases with the advance of the pause duration.

The display shows the following at the end of the last rinsing:

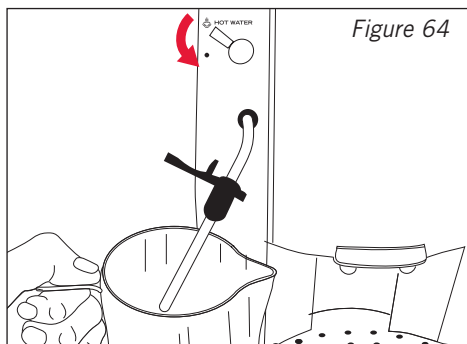


Figure 64

- <<CLOSE STEAM SWITCH>>

Turn the selection switch for the steam and hot water back to the off position. See figure 64.

- <<EMPTY WASTE CONTAINER>>  
– Press “OK”

Empty the coffee waste container. Then press the “OK” button.

- <<WASTE CONTAINER UNDER STEAM WAND>>  
– press “OK”

Place the emptied coffee waste container under the steam wand. Then press the “OK” button.

- <<RINSE AND REFILL WATER RESERVOIR>> – press “OK”

Remove the water reservoir, rinse it thoroughly, fill with fresh water and replace. Then press the “OK” button.

The espresso machine is now ready to be rinsed with fresh water.

- <<OPEN STEAM SWITCH>>

Turn the selection dial for the steam and hot water functions to the ☕ setting. A rinsing with fresh water is carried out.

- <<RINSING PLEASE WAIT>>
- <<CLOSE STEAM SWITCH>>

## Running the descaling program (continued)

Turn the selection dial for the steam and hot water functions back to the off position.

- <<EMPTY WASTE CONTAINER>>
  - Press “OK”

Empty the coffee waste container and replace it in to the espresso machine. Then press the “OK” button.

- <<REFILL WATER RESERVOIR>>
  - Press “OK”

Remove water reservoir, fill with water and replace. Then press the “OK” button.

- <<PLEASE WAIT>>
- <<DESCALING COMPLETED>>

When this message appears on the display the descaling program has finished.

The espresso machine is now ready for use and in the status of the last selected coffee mode.

**Important:** After running the cleaning program, you are advised to throw away the first cup of coffee from the espresso machine.

# Trouble Shooting Guide

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Espresso/coffee is not hot enough	The internal brewing system is cold.	The first cup is always colder than any following cups as the brewing unit has to warm up. Heat the brewing unit by running the 8 minute cleaning program without using the cleaning tablet. See page 36, Starting the cleaning program.
	The cups have not been pre-heated.	Before making an espresso, fill the glass or glasses with hot water. Once you are ready to pour the espresso discard the hot water. This will quickly heat the glasses and significantly improve and retain the drinking temperature of the espresso.
Espresso/coffee not strong enough	The coffee bean hopper is empty.	Refill the hopper with coffee beans.
	The grind setting is too coarse.	Adjust the grind selector to a finer setting. See page 26, Setting the fineness of the grind.
	The setting for the coffee strength/quantity is too low.	Select a higher setting of the coffee strength/quantity. See page 14, Selecting the strength of the coffee.
	Not enough pre-ground coffee used.	Use the correct amount of pre-ground coffee – 2 level measuring spoons.
Espresso/coffee pour is too slow	The coffee grind setting is too fine.	Adjust the grind selector to a coarser setting. See page 26, Setting the fineness of the grind.
Espresso/coffee pour is too fast	The coffee grind setting is too coarse.	Adjust the grind selector to a finer setting. See page 26, Setting the fineness of the grind.
Espresso/coffee pour is uneven	The espresso pour spouts are clogged.	While the espresso is pouring reposition the adjustable espresso pour spout, down or up. Alternatively remove the adjustable espresso pour spout, rinse under running water and with a pin scrape away any built up coffee remains.

## Trouble Shooting Guide continued

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
No espresso/coffee, only water is running out	Foreign matter is caught in the grinding mechanism stopping the beans from moving through the grinder.	Turn the machine off and remove the hopper. Clean away any coffee beans in and around the grinding mechanism. Remove the grinding ring and with the cleaning brush or tweezers remove any foreign matter. See page 26, Removing foreign matter from the grinding mechanism.
	Coffee bean hopper is not fitted correctly.	The grinder is working however there is no sound of coffee beans grinding. Remove the hopper and empty the coffee beans into a container. Replace the hopper onto the grinding mechanism, check that the lock on the base of the hopper opens once it is in the coffee bean position, if it remains closed while turning the hopper, remove the hopper and try engaging it again. Therefore push down on the hopper with pressure, whilst turning.
	Brewing unit is not in the correct position.	Should the grinder be working normally, remove the coffee waste container after the espresso making process and check to see if there is any freshly ground coffee. In this case turn the machine off, remove and clean the brewing unit.
No espresso/coffee, only water is running out when using pre-ground coffee.	Coffee bean hopper is not in the correct position.	Adjust the hopper so that the arrow on the base of hopper is aligned with the pre-ground coffee arrow.
	The pre-ground coffee receptacle was filled when the machine was switched off.	When the machine is turned on it will go through an Auto Clean cycle, this will discard any coffee grinds from the coffee brewing unit. Therefore ensure the machine is on and in the pre-ground position before adding coffee.

## Trouble Shooting Guide continued

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
	The coffee brewing unit has not adjusted correctly and remains closed, therefore the coffee falls beside.	Ensure that when the hopper is moved to the pre-ground coffee position that prior to adding the coffee you have waited for the programmed mechanical adjustment of the brewing unit.
	The pre-ground coffee is stuck to the sides of the coffee shaft.	After the machine has been used the steam from the brewing process will moisten the sides of the pre-ground coffee shaft which causes the coffee grinds to stick to the sides. Use a piece of paper towel or cloth to dry the pre-ground coffee receptacle and shaft. Alternatively use the cleaning brush to push down the coffee.
No espresso/coffee pours through	No water in the water reservoir.	Fill the reservoir with water.
	The water reservoir is not correctly engaged.	Slide the water reservoir in and press firmly into place to ensure the valve of the water reservoir opens.
	The steam pre-selection button is activated.	Press the steam pre-selection button to turn the steam function off.
Espresso/coffee tastes burnt	Temperature of the heating system is too hot.	Prior to starting the espresso brewing process, turn the steam/hot water switch up and allow hot water to run through the steam arm/wand until there is a steady flow of hot water and no large amount of steam is present.
	Type of coffee being used.	Experiment with different brands and styles of coffee.
No steam comes from the steam arm/wand	Steam arm/wand is blocked.	Using a pin or a thin wire, insert it into the hole in the base of the steam nozzle.
Not enough froth when texturing the milk	Milk is too warm or too old.	Ensure the milk is well refrigerated before use and that the milk is fresh.

## Trouble Shooting Guide continued

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>WHAT TO DO</b>
Not enough froth when texturing the milk	Frothing jug.	For best texturing results use a stainless steel jug and if possible refrigerate or run the jug under cold water before use.
	During the texturing process the milk has been over heated and boiled.	Start again with fresh, chilled milk.
The brewing unit cannot be removed	The brewing unit is not in its normal position.	Leave the machine switched on and adjust the coffee bean hopper to the pre-ground coffee position. Then switch off the machine and remove the brewing unit. See page 33, Removing the coffee brewing unit.
The brewing unit cannot be inserted	Brewing unit is not closed correctly.	Turn the white service lever upwards as far as it will go. The ejection lever will fold back and the brewing unit closes. See page 33, Inserting the brewing unit.
	The locking lever behind the service door is not in the up position.	Push the locking lever upwards and insert the brewing unit. See page 33, Inserting the brewing unit.

# Recipes

## ESPRESSO (SHORT BLACK)

Espresso is a concentrated, full bodied coffee with a stable layer of cream on top – known as ‘crema’. An espresso is the foundation of all café coffee. Variations are achieved by adding different amounts of milk and froth.

- 90mL espresso glass or demitasse cup
- single espresso (30-35mL)



## LONG BLACK

A standard espresso with hot water, served in a regular coffee cup or mug. The hot water is added first so that the ‘crema’ is maintained.

- 190mL cup
- hot water (to taste)
- single or double espresso



## MACCHIATO

Macchiato, Italian for ‘to stain or mark’. Traditionally served as a standard espresso with a dash of milk and a small dollop of froth into the middle of the ‘crema’.

- 90mL espresso glass or demitasse cup
- single or double espresso
- marked with steamed milk froth



## FLAT WHITE

Another old favourite, the Flat White is an espresso with steamed milk, served in a regular coffee cup or mug. The layer of frothed milk on top should be 2mm to seal the coffee.

- 190mL cup
- single or double espresso
- steamed milk



## Recipes (continued)

### CAFFE LATTE

An espresso with steamed milk, typically served in a glass. The layer of frothed milk on top should be 10mm to seal the coffee.

- 220mL glass or cup
- single or double espresso
- steamed milk



### CAPPUCCINO

This delicious drink is an espresso with steamed milk, topped with creamy froth and a dusting of chocolate. The resulting drink is approximately two-thirds milky coffee, one-third froth.

- 190-240mL cup
- single or double espresso
- two-thirds milky coffee, one-third froth
- dusted with chocolate



### CAFFE MOCHA

Made in a similar way to a cappuccino but with the addition of drinking chocolate. Simply stir the chocolate into the espresso prior to adding the steamed milk and froth.

- 190-240mL cup or tall glass
- single or double espresso
- two teaspoons of drinking chocolate
- two-thirds milky coffee, one-third froth



### CON PANNA

A variation on the original Vienna coffee, this delicious drink is made up of an espresso topped with lightly whipped cream. It can also be dusted with cinnamon or drinking chocolate.

- 190mL cup
- single or double espresso
- lightly whipped cream
- dusted with cinnamon or chocolate





# Notes

# Notes

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**Australia 1800 025 059**

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## Consumer Hotline

Australia

1800 025 059

New Zealand

0800 786 232



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