

Calphalon®

Compact Manual Espresso Machine

User Guide

BVCLECM-PMPMN-SS



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:


1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children.
5. Unplug from outlet when either the appliance or display clock (if provided) is not in use, and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to an Authorized Service Center for examination, repair or adjustment.
7. The use of an accessory not recommended by the appliance manufacturer for use with this appliance may result in fire, electric shock or injury to persons.
8. Do not use outdoors or for commercial purposes.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.

IMPORTANT SAFEGUARDS

11. Always attach plug to appliance first, then plug cord into the wall outlet (for appliances with detachable cords). To disconnect, turn any control to the off position, then remove plug from wall outlet.
 12. Do not use appliance for other than intended use. Misuse can cause injuries.
 13. **WARNING:** To avoid the risk of injury, never open or disengage the brew chamber (portafilter) during the brew cycle. Always properly engage the filter holder to the locking mechanism. Failure to do so may disengage the filter holder during the brew cycle and cause injuries.
 14. Models intended to be used with sealed capsules: Only use capsules intended for this appliance. If the capsule does not fit, do not force the capsule into the appliance.
 15. Models with coffee grinders: Check hopper for presence of foreign objects before using.
- For appliances with service panels:**
16. **WARNING:** TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK. DO NOT REMOVE THIS COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED PERSONNEL ONLY.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

North American models with grounded plugs:



Polarized plug

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

POWER CORD INSTRUCTIONS:

A short power-supply cord (or detachable power-supply cord) may be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used:

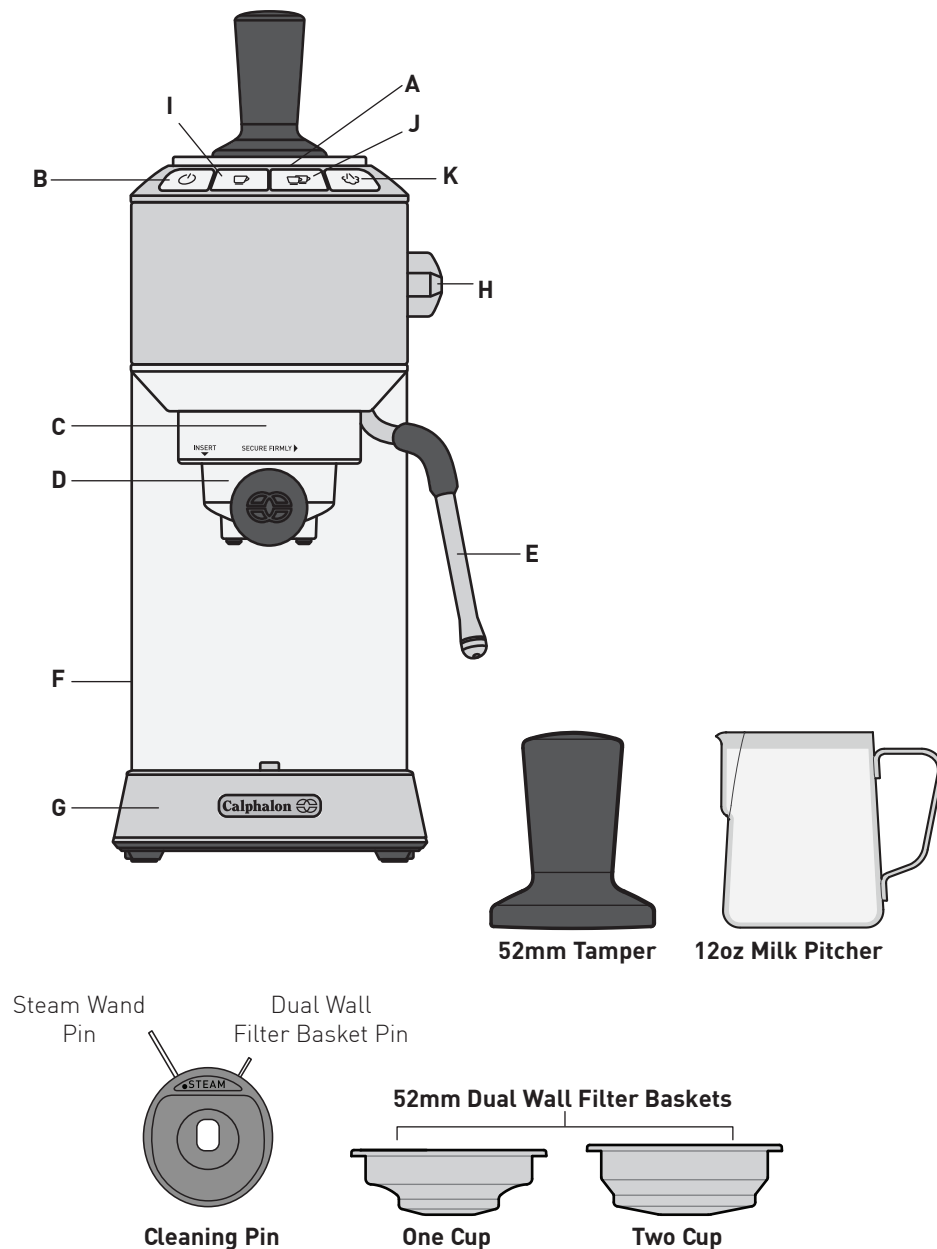
- a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
- b. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord; and
- c. The longer cord should be arranged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

Do not pull, twist or otherwise abuse the power cord.

PRODUCT NOTICES

1. Place the appliance on a hard, flat, level surface to avoid interruption of airflow underneath the espresso maker.
2. Do not operate the appliance with an empty water tank.
3. Keep the area above the appliance clear during use, as hot steam will escape the appliance.

Features



Features

A. Warming Plate with Tamper Home

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

B. ON/OFF Button and Light

The ON/OFF LIGHT will illuminate and 1 CUP & 2 CUP buttons will pulse to indicate it is warming up. The ON/OFF, 1 CUP & 2 CUP LIGHT stays fully illuminated when ready. The machine will go to sleep after 20 mins, the ON/OFF LIGHT is off.

C. Group Head - 52mm Size

The size of 52mm is for space-savings design, however you can still have a true cafe tasting espresso at home.

D. Portafilter - 52mm Size

The size used of 52mm is for space savings design which can still have a good extraction taste.

E. Steam and Hot Water Wand

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

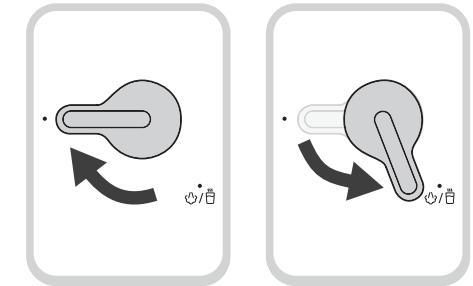
F. Removable 1L Water Reservoir

Push back the Lid and fill with room temperature water, or the Water Reservoir by lifting upwards using the Handle located at the back of Water Reservoir.

G. Removable Drip Tray and Grill

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

H. Dial



Steam Knob

Use to steam and froth milk.

Hot Water Knob

Pours 7oz then automatically stops. Use for long black coffee, hot drinks such as tea, instant soups and to heat your cups prior to making espresso.

I. 1 SHOT

Pours 1 Shot Espresso - 1oz then automatically stops.

J. 2 SHOT

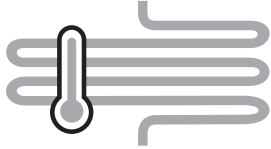
Pours 2 Shots Espresso - 2oz then automatically stops.

K. Steam

Fully illuminated when ready to steam. Flashes when warming up to steam temperature.

Features

Thermoblock Fast Heating System



The thermoblock ensures **quick heat up**, and a precise water temperature for the best espresso extraction, and milk frothing.

15 BAR Italian Pump

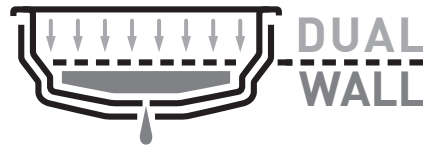


The thermoblock works in conjunction with the pump to deliver the correct water temperature at the **correct pressure** for complete extraction of oils, coffee solids and aroma.

Pre-Infusion

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

Italian Crema System



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

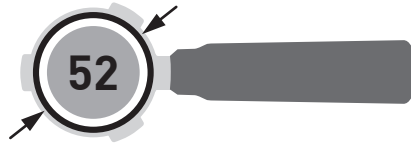
Dual Wall Filter Baskets are designed for use with pre-ground grinds, however they can also be used with freshly ground grinds.

Auto Shot Volumetric Control



Auto Shot is the easiest way to create a great espresso. Press the 1 SHOT or 2 SHOT buttons, and it **pours just the right amount**, then automatically stops.

52mm Group Head and Portafilter



Before First Use

Step 1. Remove Packaging

Ensure all packaging has been removed.

Important: Remove the red Plug found at the base of the Water Reservoir.

Step 2. Position Machine

Ensure the espresso machine is always positioned onto a dry, stable, flat horizontal counter top.

Step 3. Wash Parts

Wash the parts listed below in warm water with a mild detergent.

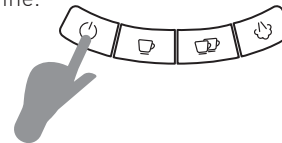
- Stainless Steel Milk Pitcher
- Stainless Steel Drip Tray Grill
- Stainless Steel One Cup Filter Basket
- Stainless Steel Two Cup Filter Basket

Important: Below 4 parts are **NOT DISHWASHER SAFE**:

- Portafilter
- Drip Tray
- Tamper
- Water Reservoir

Rinse and dry each part thoroughly then place on the machine.

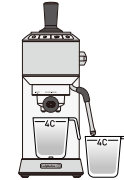
- Power
- Ensure that the dial is in the OFF position.
- Insert the power plug into a 120V AC power outlet and switch the power on.
- Press the ON/OFF button to turn on the machine.



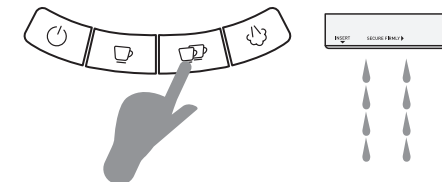
- The 1 CUP & 2 CUP buttons will pulse to indicate the machine is heating up.
- When the machine is ready, the ON/OFF, 1 CUP & 2 CUP buttons will illuminate. The machine is now ready to use.

Step 4. Prime espresso machine

- Place 2 large cups under the group head and steam wand.



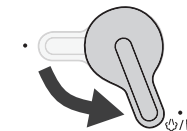
- Press the 2 CUP button and water will start flowing from the group head.



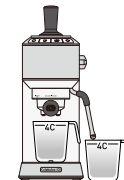
- Allow water to run through until it stops.



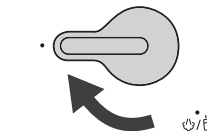
- Turn dial to the HOT WATER position.



- Allow hot water to run through for 20 seconds.

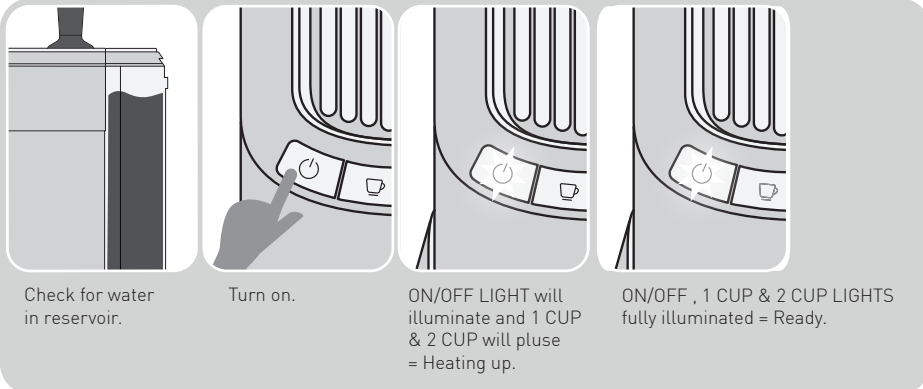


- Return dial to OFF position.

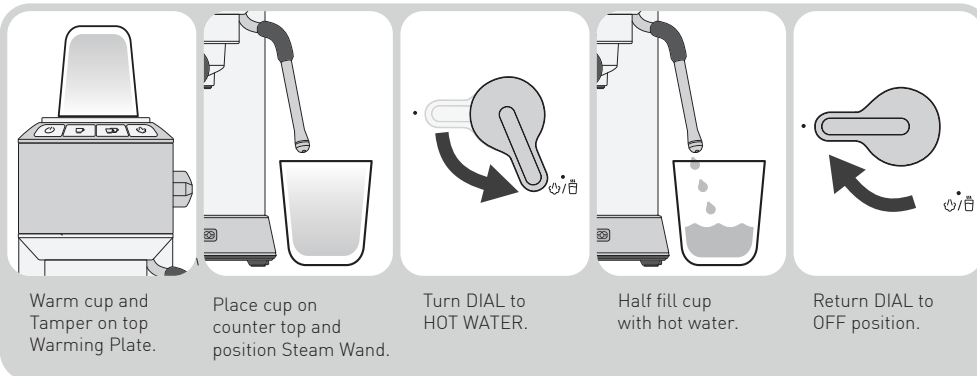


Espresso Making Guide

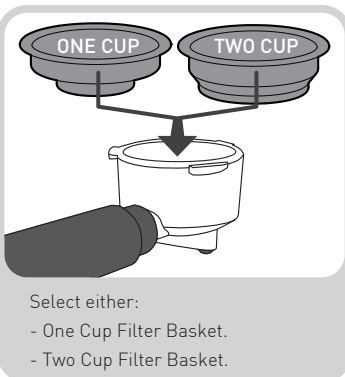
1. Start Up



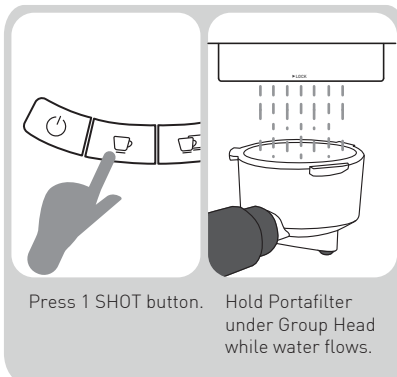
2. Warm Cup



3. Select Filter Baskets



4. Warm Group Head, Portafilter and Filter Basket

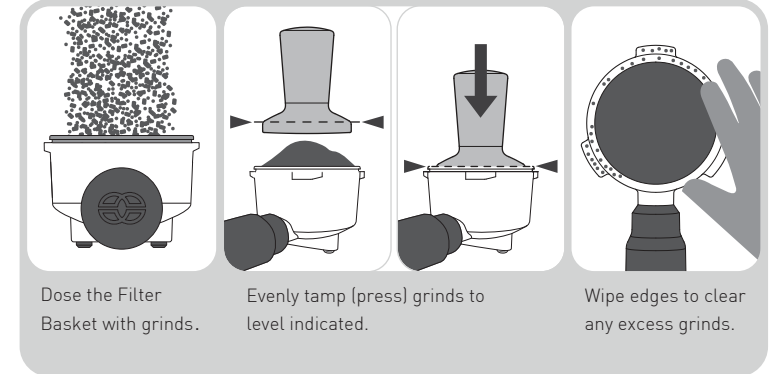


Espresso Making Guide

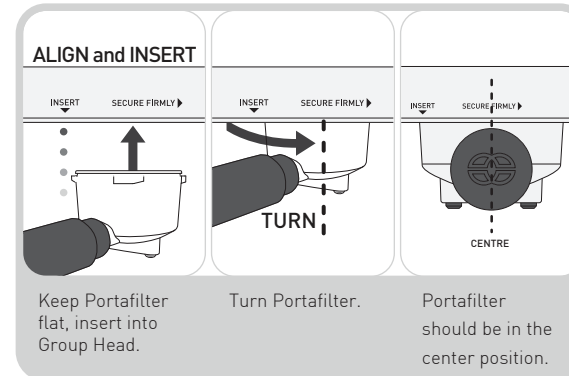
5. Dry Basket



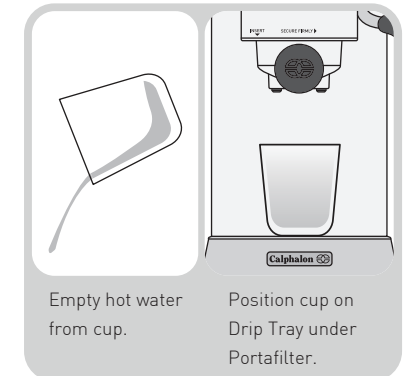
6. Dose and Tamp



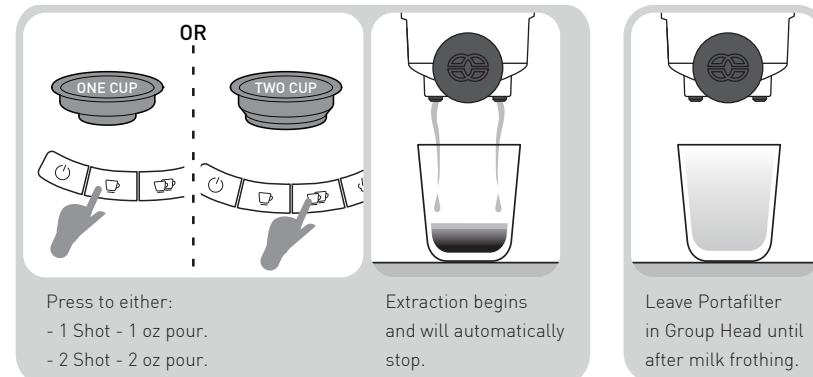
7. Insert Portafilter into Group Head



8. Position Cup



9. Extraction

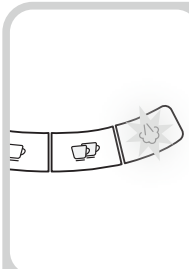


Espresso Making Guide

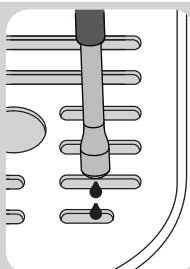
10. Prep Milk Pitcher 11. Before Frothing Milk



Fill Pitcher with cold milk to just below the bottom of the spout.



Press STEAM button. STEAM LIGHT flashes = Warming up.



Some water may come out of Steam Wand.

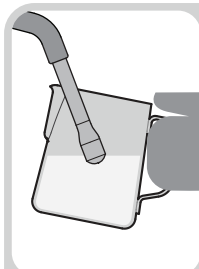


STEAM LIGHT is ON = Steam Ready. Pause Stream by returning DIAL.

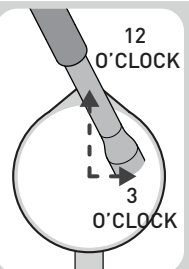
Pro Tip:

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

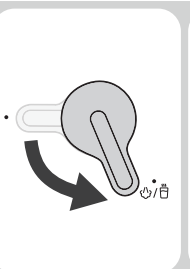
12. Start Frothing Milk



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



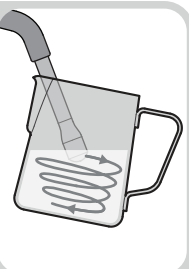
Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock.



Turn DIAL to STEAM position to start frothing milk.

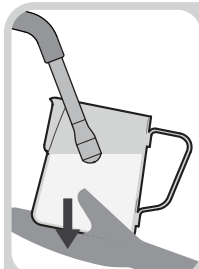


Frothing makes a smooth hissing noise.



Check milk is moving in a whirlpool action.

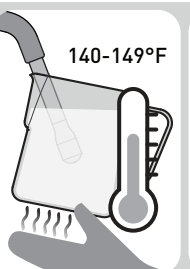
13. Milk Frothing



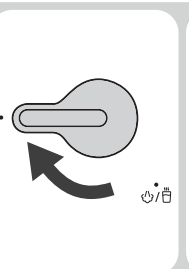
As milk level rises, lower Pitcher to keep Tip just below surface.



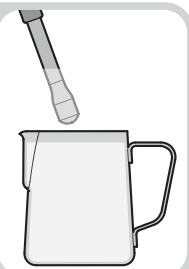
When desired micro-foam achieved, immerse Steam Wand half way.



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



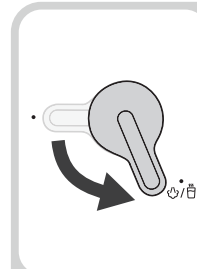
Return DIAL to OFF position.



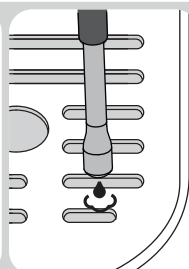
Remove Pitcher from Steam Wand.

Espresso Making Guide

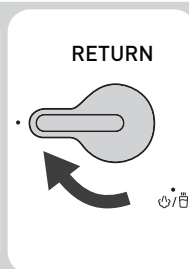
14. Purge and Clean Steam Wand



Turn DIAL to HOT WATER for 1-2 secs.



Milky water will come out of Steam Wand.



Return DIAL to the OFF position.

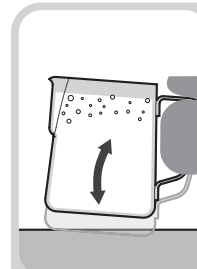


Wipe Steam Wand and Tip with a damp cloth.

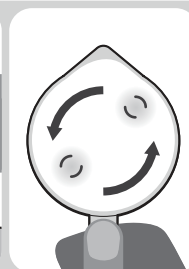
Pro Tip:

To keep optimum Steam Wand performance, always purge and clean the Steam Wand after frothing milk.

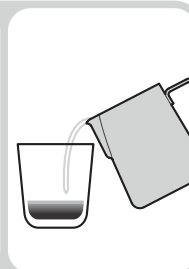
15. Milk Finishing Touches



Tap Pitcher to release larger air bubbles.



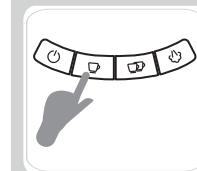
Swirl Pitcher to blend milk and create a silky texture.



Pour milk in one steady stream.

16. Making a second coffee after texturing milk

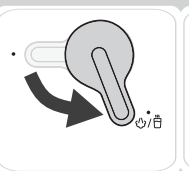
Important: To make coffee again immediately after texturing milk, the thermoblock must first be cooled



Press either the 1 CUP, 2 CUP or STEAM button.



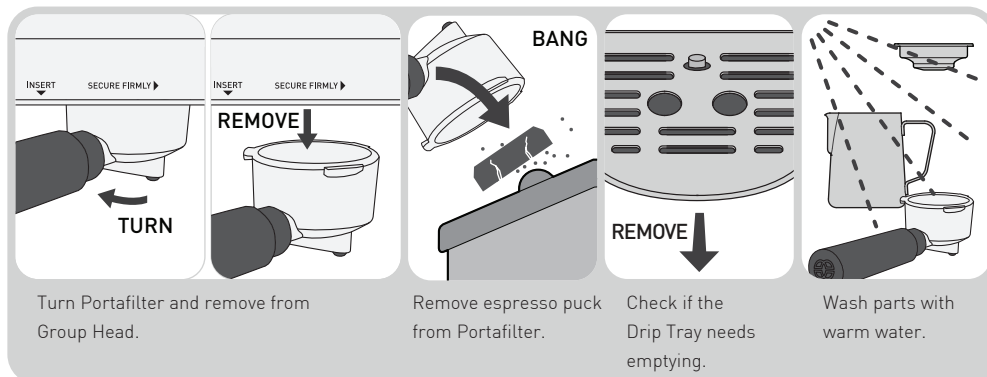
Place a cup under the steam wand.



Turn the dial to the HOT WATER position and leave on until hot water comes out.



17. Cleaning Up



Tips for Making the Perfect Cup

The way the espresso pours will tell you everything. Look out for:

1. Extraction Time

Extraction time provides a good indicator of the quality of the pour. The optimum time per shot varies between different bean types and between freshly and pre-ground coffee grinds. However, in general, the time will be between 20-30 seconds for both One and Two shots.

2. Look for Color Change

The optimum shot contains 3 elements:

Heart: At the base - starts out dark brown.

Body: Blends with the heart - becomes a rich caramel with reddish reflections

Crema: The layer on top of the body - dark golden.



Tips for Making the Perfect Cup

3. Grinds

You may need to vary the coffee grind size when using different beans.

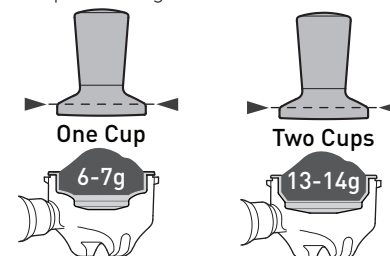
Important: Ensure beans or pre-ground grinds are fresh. Old pre-ground grinds and old beans, no matter the grind size, will not produce a good tasting espresso.

4. Grind Dosage

For best results, grind dosage should remain consistent:

One Cup: 6-7g.

Two Cups: 13-14g.



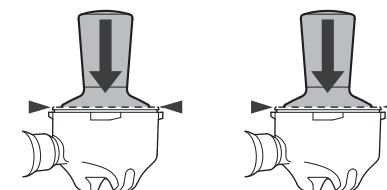
Note: When using pre-ground bagged grinds, try using a 2 step dose and tamp method: Dose in half the grinds then tamp and repeat.

5. Tamp Force

For best results, evenly tamp (press) grinds to the level indicated.

Freshly Ground
Tamp Force
20-30lb

Pre-ground
Tamp Force
30-40lb

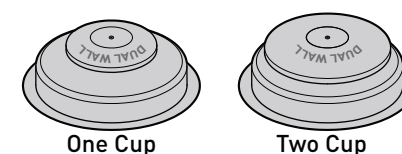


Note: Isolating changes to Grind Size and Tamp Force will assist in producing a consistent taste every time.

6. Filter Baskets

• Dual Wall Filter Baskets

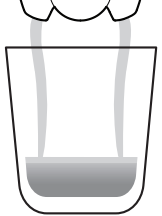


These work best with pre-ground coffee grinds, but can also be used for freshly ground coffee grinds.



Tips for Making the Perfect Cup

Extraction Guide

There are extraction variations from bean to bean, and everyone's taste is different. Use the below as a guide to improve your espresso technique, so it's just right for you.

	UNDER EXTRACTION	OPTIMUM EXTRACTION	OVER EXTRACTION
			
Pour ^	Quick flow Under 15 sec	Steady flow 20-30 sec	No flow-drips Over 35 sec
Color	Pale brown Crema-light brown	Rich caramel Crema-dark golden	Very dark brown Crema-dark brown
Taste	Sour, Acidic, Watery	Rich, Sweet, Vibrant	Bitter, Dry, Grainy
Grind ^^	Too coarse Use a finer grind	Just right	Too fine Use a coarser grind
Dosage	Not enough grinds Use more grinds	One Cup: 6-7g Two Cups: 13-14g	Too many grinds Use less grinds
Tamp	Not enough tamp force Tamp firmer*	Just right-firm pressure 20-30lb of force**	Too much tamp force Tamp lighter

^ When using **pre-ground** bagged grinds, use the **Dual Wall** Filter Baskets.

^^ Ensure beans or pre-ground grinds are **fresh**. Old pre-ground grinds and old beans, no matter the grind size, will not produce a good tasting espresso.

* When using **pre-ground** bagged grinds, try using a 2 step dose and tamp method: Dose in half the grinds then tamp and repeat.

** When using **pre-ground** bagged grinds try tamping a little harder, 30-40lb of force.

Remember practice makes perfect.

Tips for Milk Frothing

Milk frothing is the steaming of milk.

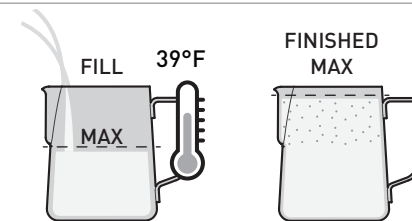
Key Elements to Frothed Milk

The steam only heats the milk. The milk also needs to be aerated (add air) to create the micro-foam, and needs to be blended well together. Milk that has been frothed correctly has been heated to between 140-149°F, and has a thick, rich micro-foam with a silky sheen. It's all about the temperature, positioning of the Steam Wand and when you move the Milk Pitcher.

1. Fill Milk Pitcher

Add cold milk around 39°F into a chilled clean Stainless Steel Pitcher. Fill to the bottom of the spout.

Note: The volume of milk will increase or 'stretch' during frothing, so don't overfill the Pitcher.



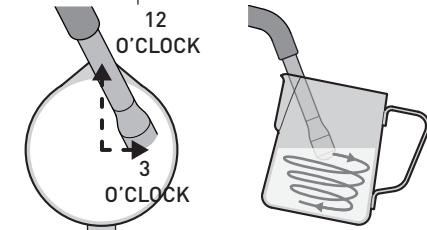
2. Steam Warm Up

For best milk texturing results every time, ensure steam has warmed up before texturing milk. Steam is ready when STEAM light is fully on.



3. Position

Place the Steam Wand Arm in the Pitcher spout at the 12 o'clock position, with the Steam Wand Tip in the milk at the 3 o'clock position. Keep the Steam Wand Tip just under the surface of the milk. This will create a whirlpool action.



4. Sound

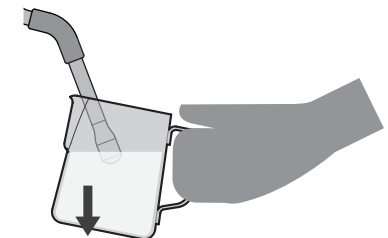
How air is introduced to the milk determines the consistency of the foam. If large gulps of air are added to the milk, the foam will have large bubbles. Introducing air to the milk in a controlled, gentle fashion indicated by a gentle hissing sound, will ensure the milk has fine aerated micro-foam.

Pro Tip: Milk Frothing Sounds

- Screeching - Tip too deep, lower Pitcher.
- Smooth Hissing - Just right for latte.
- Gurgling - Tip not deep enough, raise Pitcher.

5. Keeping Steam Tip Position

As the steam heats and froths the milk, the milk will stretch causing the level of the milk in the Pitcher to rise. As this happens follow the level of the milk by lowering the Pitcher, keeping the Steam Wand Tip just below the surface.



Tips for Milk Frothing

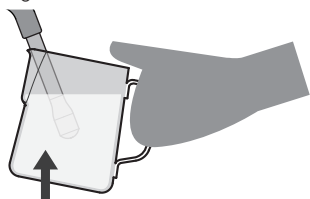
6. Amount of Foam

Create the amount of micro-foam you want. Cappuccinos traditionally have more micro-foam than a flat white.

(See Espresso Styles on the next page)

7. Immerse Tip

After you have created the amount of foam you want, immerse the Steam Wand half way down the milk level. This heats all the milk and pulls in milk instead of air. This ensures the milk and foam is blended together, making it denser and smoother.



8. Correct Temperature

An indicator that correct milk temperature has been reached is when the Pitcher can only be held for approximately 3 seconds.

Pro Tip: Milk Temperature

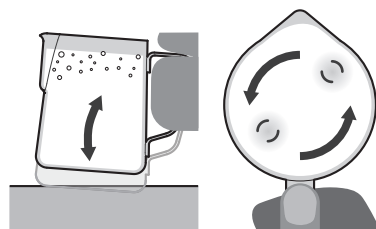
- Under - If not heated long enough, it will be warm with little froth.
- Optimum - between 140-149°F.
- Over - If heated for too long it will start to boil around 162°F, and will have a burnt taste with all froth lost.

Milk	Temperature
Full & Skim	140-149°F
Almond	131-149°F
Soy	131-140°F
Coconut	149-158°F

9. Tap and Swirl the Pitcher

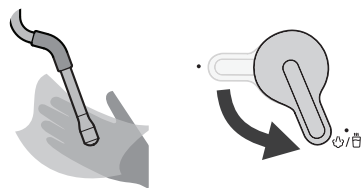
Gently tapping the Pitcher on the benchtop helps release larger trapped air bubbles.

Swirling helps the milk and froth to combine for an even consistency and a silky appearance.



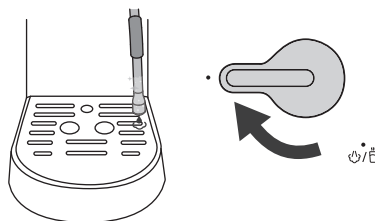
10. Clean & purge steam wand

After steaming milk, wipe the steam wand with a clean damp cloth to remove any milk residue.



Position the steam wand over the drip tray. Immediately purge the steam wand by turning the dial to the HOT WATER position for 3 seconds.

Return the dial to the OFF position.



Espresso Styles to Try



Espresso (Short Black)

Espresso is a concentrated, full bodied coffee with a stable layer of 'crema' on top. An espresso is the foundation of all café coffee.

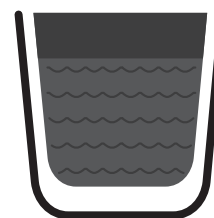
- Espresso glass (3 oz)
- Single or double shot of espresso (1-2 oz)



Ristretto

A ristretto is an extremely short espresso, distinguished by its intense flavor and aftertaste.

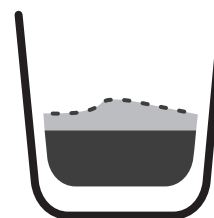
- Espresso cup (1 oz)
- Half a single shot of espresso (0.5 oz)



Americano

A standard espresso with hot water added. The hot water is added first so that the 'crema' is maintained.

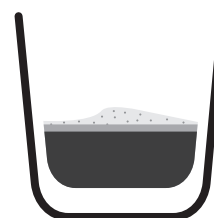
- Cup (6 oz)
- Hot Water (to preference)
- Single or double shot of espresso (1-2 oz)



Con Panna

Con Panna, Italian for 'with cream', made up of an espresso topped with lightly whipped cream. It can also be dusted with cinnamon or chocolate.

- Cup (6 oz)
- Single or double shot of espresso (1-2 oz)
- Lightly whipped cream - dusted cinnamon.

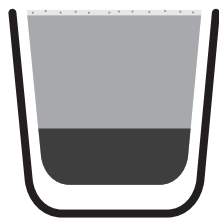


Macchiato

Macchiato, Italian for 'to stain or mark'. Traditionally served as a standard espresso with a dash of cold or frothed milk and a small dollop of foam into the middle of the 'crema'.

- Espresso glass (3 oz)
- Single or double shot of espresso (1-2 oz)
- Dash of cold or frothed milk and small dollop of foam.

Espresso Styles to Try



Flat White

An espresso with frothed milk and a thin layer of foam milk on top. The wider cup will create the slim layer of foam, the signature of the flat white.

- Wide cup (6 oz)
- Single or double shot of espresso (1-2 oz)
- Frothed milk and foam.



Latte

An espresso with frothed milk and a finger width layer of foam milk on top. The narrower cup will create the thicker layer of foam.

- Glass or Cup (7 oz)
- Single or double shot of espresso (1-2 oz)
- Frothed milk and foam.



Cappuccino

An espresso with $\frac{1}{3}$ steamed milk, topped with $\frac{1}{3}$ creamy foam and a dusting of chocolate.

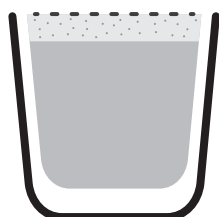
- Cup (6-8 oz)
- Single or double shot of espresso (1-2 oz)
- $\frac{1}{3}$ Frothed milk, $\frac{1}{3}$ foam - dusted with chocolate.



Mocha

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

- Cup or tall glass (6-8 oz)
- Single or double shot of espresso (1-2 oz)
- Chocolate Syrup (to preference)
- $\frac{1}{3}$ Frothed milk, $\frac{1}{3}$ foam.



Babyccino

Steamed milk with a layer of foamed milk. It can also be dusted with chocolate.

- Small cup (3 oz)
- No shot of espresso
- Frothed milk and foam - dusted with chocolate.

Shot Volume Programming

The Espresso Machine features Auto Shot Volumetric Control. It pours just the right amount of espresso then automatically stops.

- 1 Shot - Pours 1 Shot Espresso- 1 oz
- 2 Shot - Pours 2 Shots Espresso- 2 oz

You can adjust the pour volume to suit how you like your espresso.

Preparing for Shot Programming

• Check Water Reservoir

Ensure there is enough water in the Water Reservoir.



• Power

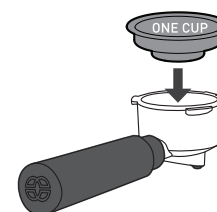
Ensure that:

- The dial is in the OFF position.
- The power plug is inserted into the outlet and turned on.
- The machine is ON and in the ready state.

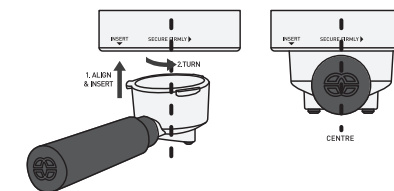
Important: If a Shot Volume Program isn't started within 1 minute of entering Shot Programming, the machine will exit back to the Ready state.

1 CUP – shot volume program

- Insert a 1 SHOT filter basket into the group handle. Fill with coffee grinds and tamp.



- Place the portafilter into the group head.



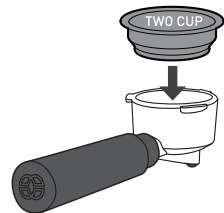
- Hold and press the 1 SHOT button for 3 seconds until the machine beeps.
- Press the 1 SHOT button again.
- Espresso will start to pour and the 1 SHOT button will pulse.
- When you reach your desired single shot volume, press the 1 SHOT button again.
- The new single shot volume has been programmed.
- The programming mode has finished and will return to the ready state.

Note: Single shot volumes can be adjusted between 25mL and 60mL.

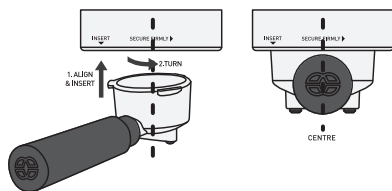
Shot Volume Programming

• 2 CUP – shot volume program

- Insert a 2 SHOT filter basket into the portafilter. Fill with coffee grinds and tamp.

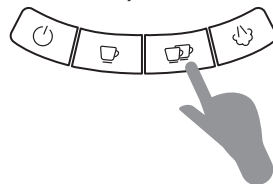


- Place the portafilter into the group head.



- Hold and press the 2 SHOT button for 3 seconds until the machine beeps.
- Press the 2 SHOT button again.
- Espresso will start to pour and the 2 SHOT button will pulse.

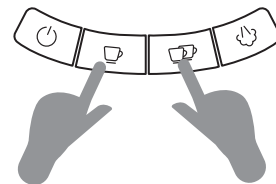
- When you reach your desired double shot volume, press the 2 SHOT button again.
- The new double shot volume has been programmed.
- The programming mode has finished and will return to the ready state.



Note: Double shot volumes can be adjusted between 60mL and 110mL.

• Restore default single shot & double shot volumes

- Press and hold the 1 SHOT and 2 SHOT buttons for 3 seconds until the machine beeps.
- The machine has now been restored to the default volumes.



Eco Mode

- After 20 minutes of inactivity, the machine will automatically power off.
- The pump will automatically stop after pumping 215mL of water.
- The pump will automatically stop once the steam function has been running for over 3 minutes.

Care and Cleaning

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

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

(See Operating Guide page 11)

Important: Below parts are **NOT DISHWASHER SAFE:**

- Portafilter
- Drip Tray
- Tamper
- Water Reservoir

Cleaning Tablets

Espresso Machine Cleaning Tablets are available for purchase online or through major retailers.

Cleaning Drip Tray

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

• Weekly

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

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

Cleaning Warming Plate and Exterior

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

CAUTION: Do not immerse the machine in water.

Cleaning Portafilter and Filter Basket

• Every Time

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

• Regular Intervals

In warm soapy water using a mild detergent.

Cleaning Group Head

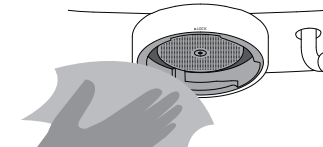
• Every Time

Run water through before making an espresso. (See Operating Guide page 11)

• Weekly

- Purge water through by pressing the 1 SHOT button.

- Wipe around the inside rim with a damp cloth and brush.



Cleaning Filter Baskets

• 2-3 Months

- Soak the Filter Basket overnight in the Milk Pitcher with warm water and add one Espresso Machine Cleaning Tablet.



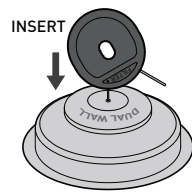
- In the morning rinse the Pitcher and Filter Basket under running water ensuring all traces of the cleaning tablet has been removed.
- Place Filter Basket into Portafilter (without coffee) and insert into Group Head.
- Press the 1 SHOT button.
- Water will pour through.

• Unblocking Filter Baskets

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

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

Care and Cleaning



- Place filter basket into portafilter (without coffee) & insert into group head.
- Press the 1 SHOT button.
- Water will pour through.
- Repeat if needed.

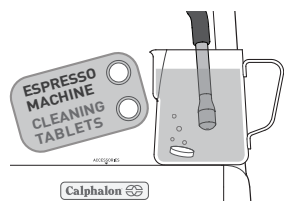
Cleaning Steam Wand

• Every time

- Wipe the steam wand with a damp cloth.
- After texturing milk purge the steam wand by turning the dial to HOT WATER for 3 seconds.

• 2-3 Months

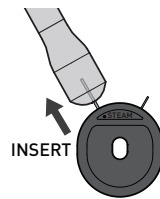
- Soak the Steam Wand overnight in the Milk Pitcher with warm water and add one Espresso Machine Cleaning Tablet.



- In the morning remove the Pitcher and rinse ensuring that all traces of the solution have been removed.
- Wipe Steam Wand and Tip with a damp cloth ensuring that all traces of the cleaning tablet have been removed.
- Run Hot Water through the Steam Wand for 40 secs

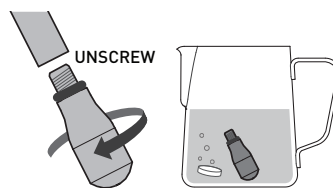
• Unblocking Steam Wand

- Insert the 'Steam' Cleaning Pin up the Steam Wand Tip hole.
- Run Hot Water through the Steam Wand.



• Steam Wand Remains Blocked:

- Unscrew the Steam Wand Tip and soak overnight in the Milk Pitcher with warm water and add one Espresso Machine Cleaning Tablet.



- In the morning rinse the Pitcher and Steam Wand Tip under running water ensuring all traces of the cleaning tablet have been removed.
- Use the Cleaning Pin to clean the Steam Tip.
- Screw the Steam Wand Tip back into the Steam Wand Arm.
- Run Hot Water through the Steam Wand for 40 secs.

Group Head Rubber Seal

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

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

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

Note: This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See warranty available online.

Descaling: Group Head and Steam Wand

After continued use, your machine may develop a build up of mineral deposits and will require occasional descaling. We recommend descaling your machine every 4-6 months, although this period will depend on the hardness of water and frequency of use.

Important: Your machine will let you know when it's time to descale. The STANDBY, 1 CUP, 2 CUP and STEAM buttons will flash 5 times. You will need to descale your machine and reset it to cancel the descale warning.

Descaling solution

You have 3 options:

- A. Espresso Machine Descaling Tablets
 - or
 - B. Liquid Descaler
 - or
 - C. White vinegar and warm water.
- A and B descaling solutions are available for purchase online or from major retailers.

Preparing for descaling

• Fill water tank with solution

- Fill water tank to the MAX level and add one Descaling tablet
- Allow powder to fully dissolve.
- or
- B. In an empty Water Reservoir add one cup of Liquid Descaler. Fill Water Reservoir with warm water to the MAX level. Allow solution to mix thoroughly.
- or
- C. In an empty Water Reservoir add 2 tablespoons of white vinegar. Fill Water Reservoir to the MAX level with warm water. Allow solution to mix thoroughly.

• Place containers

- Place 2 large cups under the group head and steam wand.

• Power

Ensure that:

- The power plug is inserted into the outlet and turned on.
- The machine is ON and in the ready state.

• Descaling

1. Press the 2 CUP button and allow the descaling solution to pour through. Then turn the dial to HOT WATER and allow approximately 100mL of water to pour through.
2. Press the ON/OFF button to turn off the machine.
3. Leave the descaling solution in the machine for 5 minutes.
4. Press the ON/OFF button to turn on the machine.
5. Repeat Step 1 three times.
6. Discard the descaling solution and rinse the water tank with water.
7. Fill the water tank with water to the MAX level.
8. Repeat Step 1 two times with water.
9. After descaling, cancel the descaling warning by simultaneously pressing the 1 SHOT, 2 SHOT and STEAM buttons for 3 seconds.

• Cancel the descale warning

- After descaling, cancel the descale warning by simultaneously pressing the 1 SHOT, 2 SHOT and STEAM buttons for 3 seconds.

Troubleshooting Guide

PROBLEM	Possible Cause	What To Do
Portafilter comes off during espresso pour.	Portafilter is not attached correctly, or has not been tightened sufficiently.	Ensure all three tabs of the Portafilter are fully inserted into the Group Head, and rotated to the center position. See Operating Guide Section, page 9.
Espresso squirts out of the Group Head during pour	Coffee grind is too fine.	Change to a coarser grind.
	Coffee grinds tamped too hard.	Tamp the grinds more lightly.
	Top edge of filter is not free of coffee grinds.	Clean around the top edge of the filter and wipe the Group Head clean.
Espresso trickles down the side of the Portafilter	The Group Head is dirty.	Wipe with a damp cloth. Clean the seal including the bayonet corner areas with a brush to remove grinds.
	Group Head rubber seal is damaged or worn.	Contact Calphalon Customer Care. Details are on the back page 26.
No espresso pours	No water in the Water Reservoir.	Fill reservoir with water. Run water through the machine without a Filter Basket to ensure it is fully primed.
	Group Head may be blocked.	See Descaling Section, pages 23.
	The Dual Wall Filter Baskets may be blocked.	Use the Cleaning Pin to unblock the Filter Basket.
	The coffee grounds are too fine or tamped down too hard.	Empty the Filter Basket and rinse under water to clean. Wipe the group head with a cloth. Refill the filter with grinds and tamp.
Espresso pours out in drips (Over Extracted)	Grinds are too fine.	Change to a coarser grind.
	Coffee tamped too hard.	Tamp the grinds more lightly.
	Machine has scale build up.	See Descaling Section, pages 23.
Espresso does not have any Crema (Under Extracted)	Beans are old or pre-ground grinds are dry.	Use fresh beans and grinds. Be sure to store pre-ground grinds in an airtight container.
	Grinds not compacted enough.	Tamp more firmly.
	Grinds too coarse.	Use a finer grind coffee.
Uneven cup filling	Uneven tamping or obstruction in the pouring spouts.	Ensure coffee is tamped evenly and check there is nothing obstructing the pouring spouts.
Used Espresso puck is wet	Dual Wall Filter Baskets can keep the espresso puck wet.	Keep Portafilter in Group Head until milk frothing is finished. This will give more time for the water to dissipate.

Troubleshooting Guide

PROBLEM	Possible Cause	What To Do
Espresso tastes burnt	Type of coffee being used.	Try different brands of coffee.
	Using steam function just before pouring an espresso shot.	Allow time for the thermoblock to purge steam and cool down before pouring a shot of espresso. The STEAM LIGHT should have finished flashing and the READY LIGHT should be fully illuminated.
Coffee is too cold	Milk may not be heated enough.	Ensure that milk is heated properly during frothing, but be sure not to heat too much and boil the milk. See Milk Frothing Section pages 15-16.
No steam from the Steam Wand	Steam Wand Tip is blocked.	See Care and Cleaning, pages 21-22.
	No water in the Water Reservoir.	Fill reservoir with water. Run Hot Water through the Steam Wand to ensure water flows.
Not enough froth when frothing	Milk may not be fresh.	Ensure the milk being used is fresh.
	Milk temperature is too warm.	Ensure you start frothing with milk that is around 39°F.
	Type of Pitcher being used.	For best frothing results use a chilled Stainless Steel Milk Pitcher.
	Milk has been boiled.	Start again with fresh, chilled milk. Heat till the Pitcher can only be held for approximately 3 second, 140-149°F.
	The milk is making bubbles rather than micro-foam.	Ensure the Steam Wand Tip is positioned correctly. It should be just below the surface of the milk. Tap the Pitcher on the benchtop when finished to release larger trapped air bubbles.
	Milk is not taking in enough air.	Keep the Steam Wand Tip just under the surface of the milk. This will help to introduce air to the milk to create micro-foam.
Pump makes an unusual noise	No water in reservoir.	Fill the Water Reservoir.
	Water Reservoir not correctly positioned.	Place the Water Reservoir firmly into the back of the unit.
	Red Plug from the packaging may still be inserted.	Remove the red Plug found at the base of the Water Reservoir.

If this guide does not solve your question, contact Calphalon Customer Care. Details are on the back page.

Warranty

3 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. or if in Canada Newell Brands Canada ULC (collectively "Sunbeam") warrants that for a period of three years from the date of delivery to the original end user purchaser, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace, free of charge, this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new product or new component at no cost to the consumer. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Sunbeam reserves all rights to decline coverage if the defect or damage was caused by unauthorized components or service. This warranty is valid for the original retail purchaser from the date of delivery and is not transferable. Keep the original proof of purchase. Dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify, or any way change the terms and conditions of this warranty. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; use on improper voltage or current; use contrary to the operating instructions provided by Sunbeam; disassembly, repair, or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Sunbeam expressly excludes from this warranty and denies liability for defects or damage caused by repair or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

No terms of this warranty may be construed to apply to non-warranty service and maintenance. Accordingly, Sunbeam also denies liability for defects and damage caused by repair or alteration outside the terms of this warranty.

There are no warranties which extend beyond those stated herein. ANY IMPLIED WARRANTIES THAT MAY BE APPLICABLE TO PRODUCTS, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY. Some States do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

UNDER NO CIRCUMSTANCES SHALL SUNBEAM BE LIABLE FOR ANY SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES BASED UPON BREACH OF THIS LIMITED WARRANTY, BREACH OF CONTRACT, OR STRICT LIABILITY. Some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from State to State.

How to Obtain Warranty Service

In the U.S.A.

If you have any questions regarding this warranty or would like to obtain warranty support, please call 1-800-809-7267 or visit the Calphalon® Website. Proof of purchase and proof of delivery date if different than your date of purchase is required to obtain warranty performance.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-809-7267.

In the U.S.A. this warranty is offered by Sunbeam Products, Inc, located at 6655 Peachtree Dunwoody Rd, Atlanta, GA 30328. In Canada, this warranty is offered by Newell Brands Canada ULC, located at 20B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our consumer service department.



To view the complete suite of products, please visit our website:
www.calphalon.com



Need help with your appliance?

Contact our Customer Care Team or
visit our website for information and tips
on getting the most from your appliance.

www.Calphalon.com
1-800-809-7267

Product of: Sunbeam Products Inc.
6655 Peachtree Dunwoody Road, Atlanta, GA 30328
MADE IN CHINA

Due to continued product improvements,
product illustrations and photographs in this User Guide
may differ slightly from the actual product.

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