

Calphalon®

Temp iQ Espresso Machine

User Guide

BVCLECMP1



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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:

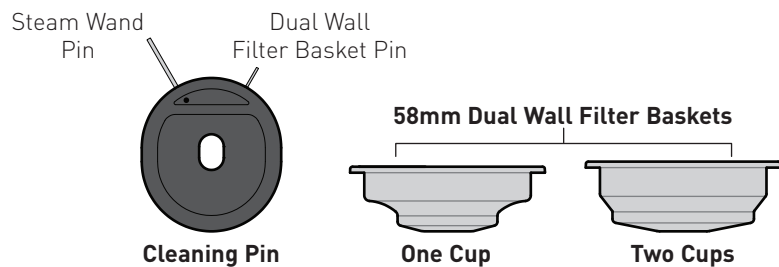
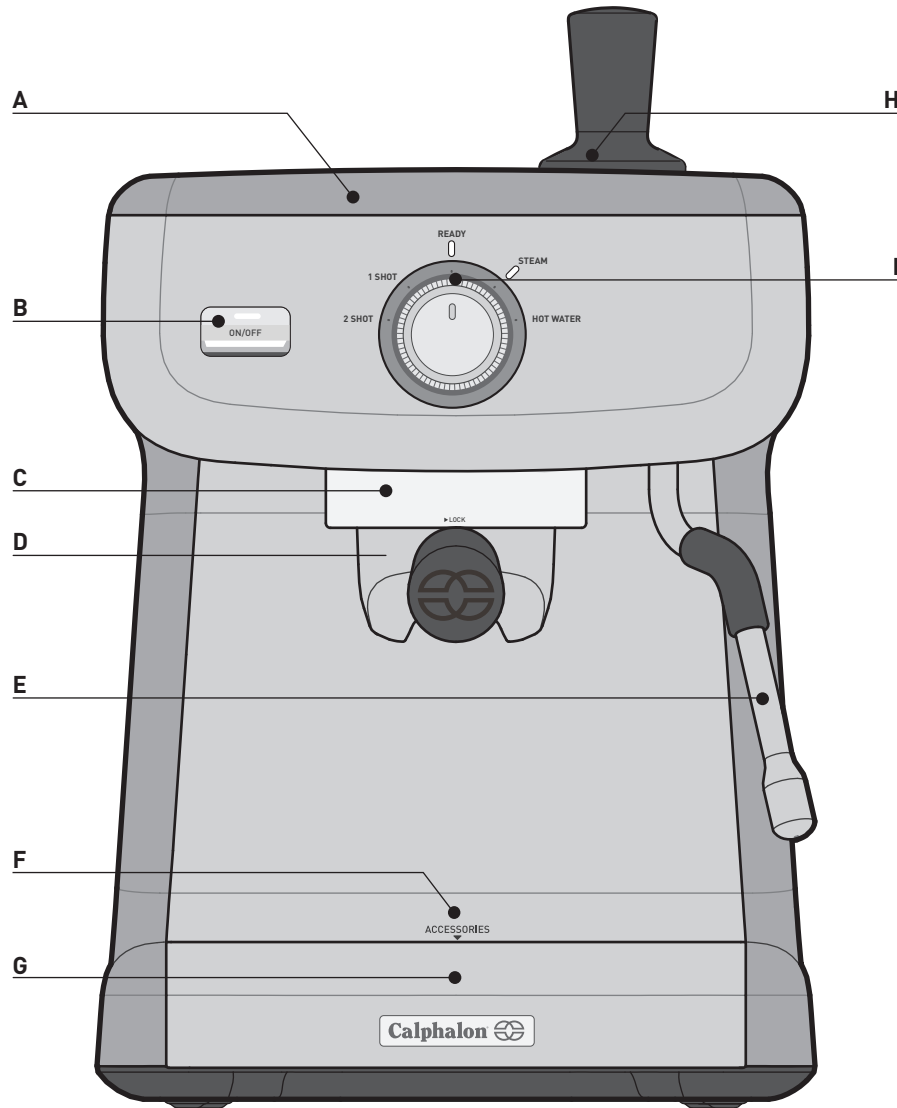
- a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
- b. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord; and
- c. The longer cord should be arranged 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. 1

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 & Light

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

C. Group Head - 58mm Commercial Size

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

D. Portafilter - 58mm Commercial Size

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

E. Steam and Hot Water Wand

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

F. Accessories Storage Home

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

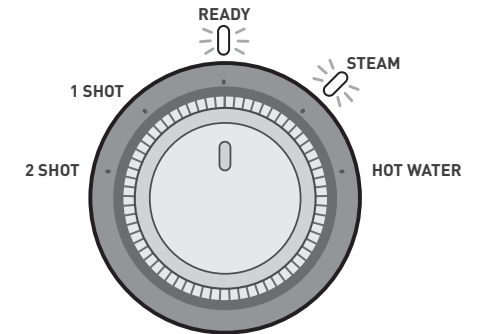
G. Removable Drip Tray & Grill

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

H. Removable 2L Water Reservoir

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

I. Dial with Auto Shot Control



Ready Light

Fully illuminated when ready.
Shuts off when when DIAL needs to be returned to the vertical position.

1 SHOT

Pours 1 Shot Espresso - 1oz then automatically stops.

2 SHOT

Pours 2 Shots Espresso - 2oz then automatically stops.



Steam Light

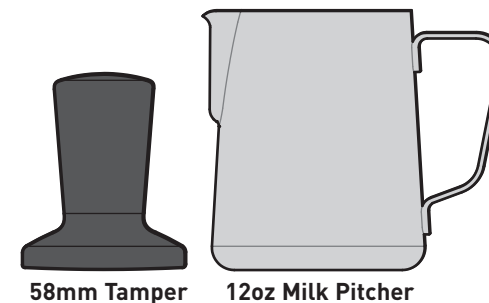
Fully illuminated when ready to steam.
Flashes when warming up to steam temperature & when cooling down (purging water) to coffee temperature.

Steam

Use to steam & froth milk.

Hot Water

Pours 6oz then automatically stops.
Use for long black coffee; & hot drinks such as tea, instant soups & to heat your cups prior to making espresso.



Features

Thermoblock Fast Heating System



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

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

An espresso is made with hot rather than boiling water. The thermoblock heats the water so that the **espresso extracts at 198°F** (just below boiling point) for optimum extraction of oils from the coffee grinds. Temperatures above this will burn the grinds resulting in a bitter taste.

15 BAR Italian Pump



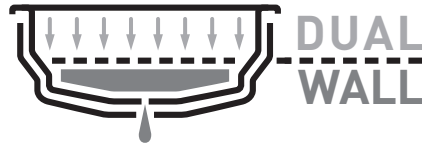
The thermoblock works in conjunction with the pump to deliver the correct water temperature at the **correct pressure** for complete extraction of oils, coffee solids and aroma.

The 15 BAR pump is fitted with a **pressure relief system**, to limit the pressure to 15 bar (for protection from over-pressure). After extraction, when the DIAL is returned to the vertical READY position, any remaining pressure will be released (purged) into the Drip Tray.

Pre-Infusion

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

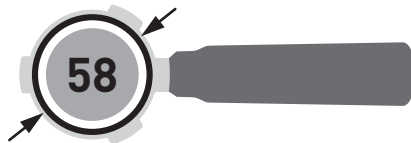
Dual Wall Filter Baskets are designed for use with pre-ground grinds, however they can also be used with freshly ground grinds.

Auto Shot Volumetric Control



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

Café 58mm Group Head & Portafilter



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

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

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

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 8 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.

Step 4. Prime the Machine

Important: Priming must be completed prior to first use.

• Fill Water Reservoir

- Push back the Lid to open.
 - Fill with room temperature water.
- or
- Remove the reservoir by opening the Lid, & lifting upwards using the Handle inside.
 - Fill with room temperature water from the tap.
 - Replace the Water Reservoir firmly into position & close the Lid.

Note: Make sure that the Water Reservoir is clean and free of any debris, as any fine particles can block the water flow.

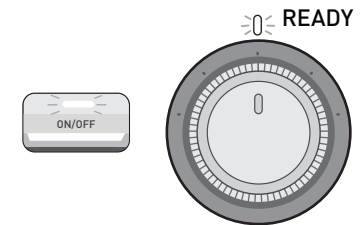
• Power

Ensure that:

- DIAL is in the vertical READY position.
- Insert the Power Plug into a 120V power outlet & turn the power on.
- Press the ON/OFF BUTTON to start the machine.

The ON/OFF LIGHT will illuminate & pulse to indicate it is warming up.

When both the ON/OFF & READY LIGHTS are fully illuminated, the machine is ready.



• Insert Portafilter

- Place the Two Cup Filter Basket in the Portafilter.
- Insert the Portafilter into the Group Head.

To ensure that the Portafilter is in the correct position, align the Portafilter with the 'INSERT' position located on the left of the Group Head.

Insert the Portafilter flat against the Group Head, then turn the Portafilter right all the way to the center position.

• Prime the Machine

- Turn the DIAL to the 2 SHOT setting & allow the water to run through.

READY LIGHT shuts off when DIAL needs to be returned to the vertical position.

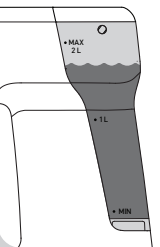
- Do this once more.

Now the machine should be thoroughly primed and ready to use.

If water does not run through the Group Head, contact Calphalon Customer Care. Details are on the back page.

Espresso Making Guide

1. Start Up



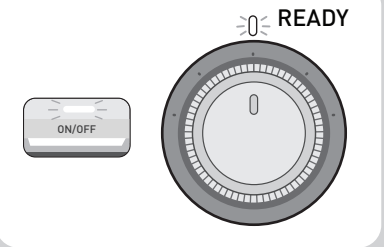
Check for water in reservoir.



Turn on.

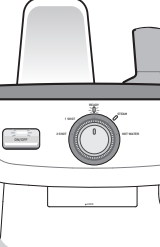


ON/OFF LIGHT pulses = Heating up.

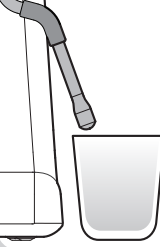


ON/OFF & READY LIGHTS are both fully illuminated = Ready.

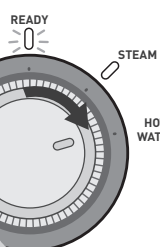
2. Warm Cup



Warm cup & Tamper on top Warming Plate.



Place cup on counter top & position Steam Wand.



Turn DIAL to HOT WATER.

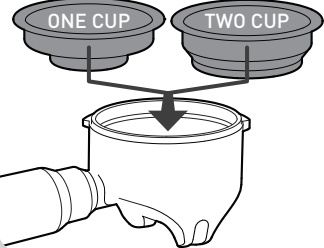


Half fill cup with hot water.



Return DIAL to vertical position.

3. Select Filter Baskets

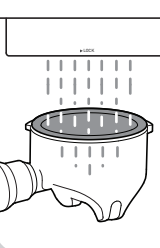


Select either:
- One Cup Filter Basket.
- Two Cup Filter Basket.

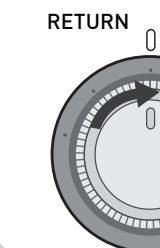
4. Warm Group Head, Handle & Filter Basket



Turn DIAL to 1 SHOT position.



Hold Portafilter under Group Head while water flows.



READY LIGHT shuts off = return DIAL.

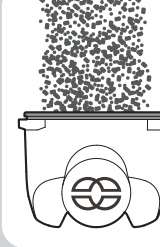
Espresso Making Guide

5. Dry Basket

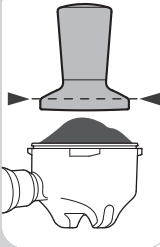


Wipe Filter Basket with a dry cloth.

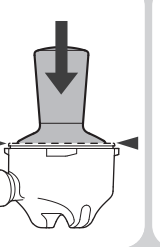
6. Dose & Tamp



Dose the Filter Basket with grinds.

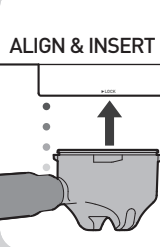


Evenly tamp (press) grinds to level indicated.

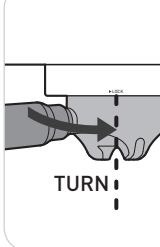


Wipe edges to clear any excess grinds.

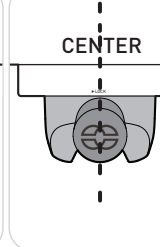
7. Insert Portafilter into Group Head



Keep Portafilter flat, insert into Group Head.



Turn Portafilter.

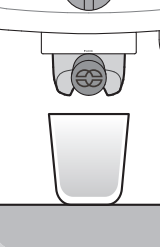


Portafilter should be in the center position.

8. Position Cup

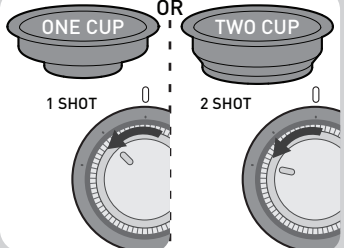


Empty hot water from cup.

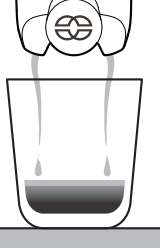


Position cup on Drip Tray, under Portafilter.

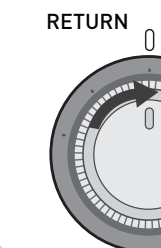
9. Extraction



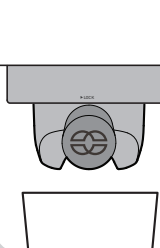
Turn DIAL to either:
- 1 Shot - 1 oz pour.
- 2 Shot - 2 oz pour.



Extraction begins & will automatically stop.



READY LIGHT shuts off = Pour finished. Return DIAL.



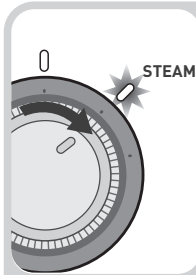
Leave Portafilter in Group Head, until after milk frothing.

Espresso Making Guide

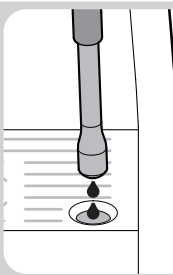
10. Prep Milk Pitcher 11. Before Frothing Milk



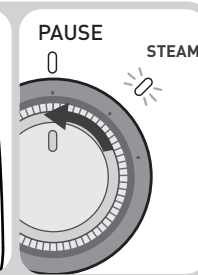
Fill Pitcher with cold milk to just below the bottom of the spout.



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



Some water may come out of Steam Wand.

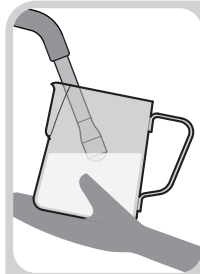


STEAM LIGHT is ON = Steam Ready. Pause steam by returning DIAL.

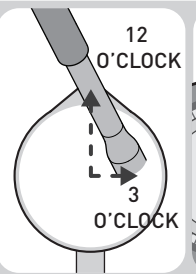
Pro Tip:

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

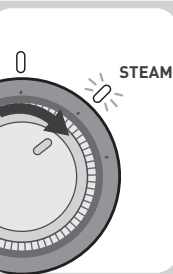
12. Start Frothing Milk



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



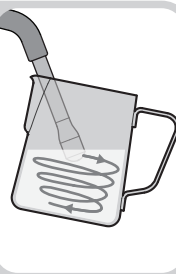
Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock.



Turn DIAL back to STEAM position to start frothing milk.

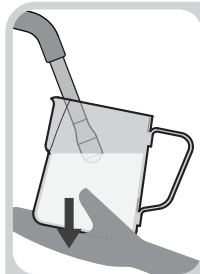


Frothing makes a smooth hissing noise.



Check milk is moving in a whirlpool action.

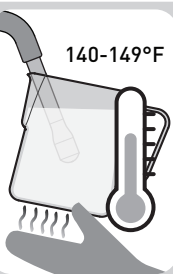
13. Milk Frothing



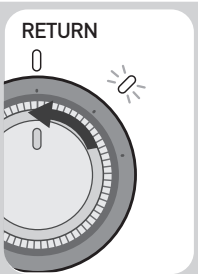
As milk level rises, lower Pitcher to keep Tip just below surface.



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



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



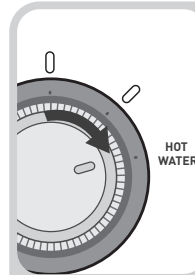
Return DIAL to vertical position.



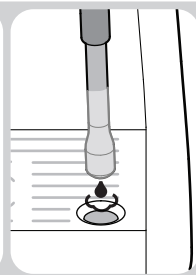
Remove Pitcher from Steam Wand.

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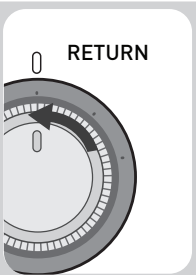
14. Purge and Clean Steam Wand



Turn DIAL to HOT WATER for 1-2 secs.



Milky water will come out of Steam Wand.



Return DIAL to the vertical position.

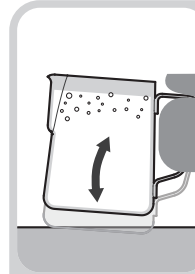


Wipe Steam Wand & Tip with a damp cloth.

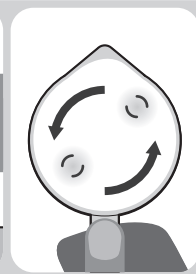
Pro Tip:

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

15. Milk Finishing Touches



Tap Pitcher to release larger air bubbles.

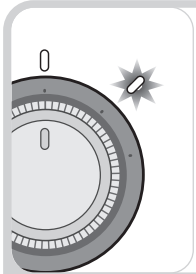


Swirl Pitcher to blend milk & create a silky texture.

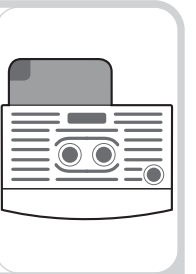


Pour milk in one steady stream.

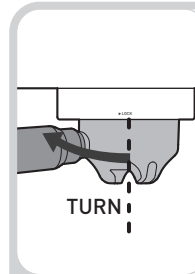
16. Thermoblock Auto Purge



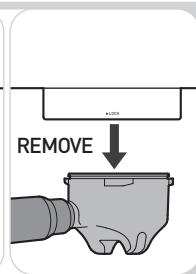
When cooling to espresso temp, STEAM LIGHT flashes & water purges into Drip Tray. Keep Drip Tray in place.



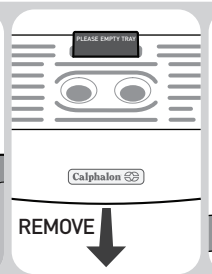
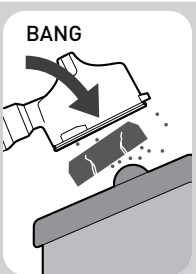
17. Cleaning Up



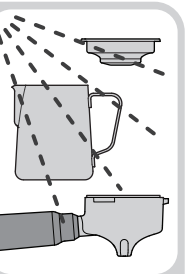
Turn Portafilter & remove from Group Head.



Remove express puck from Portafilter.



Check if the Drip Tray needs emptying.



Wash parts with warm water.

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 & pre-ground coffee grinds. However, in general, the time will be between 20-30 seconds for both One & Two shots.

2. Type of Extraction

• Optimum Extraction

A quality pour has a steady flow with a consistency similar to that of warm honey. The resulting crema is dark golden. The sweetest flavors and oils have been extracted creating a rich tasting espresso.

• Under Extraction

The pour is quick and light in color, the resulting crema is thin with a creamy light brown color which quickly dissipates. This occurs when too little of the essential oils, flavors and colors from the coffee grinds have been extracted. This creates a sour tasting espresso.

• Over Extraction

There may be no pour, or it may be slow and drip throughout the entire pour. The resulting crema is very dark. This occurs when too much of the essential oils, flavors and colors from the coffee grinds have been extracted. This creates a bitter tasting espresso.

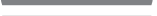
3. Look for Color Change

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.

Crema - 
Body - 
Heart - 

4. Grinds

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

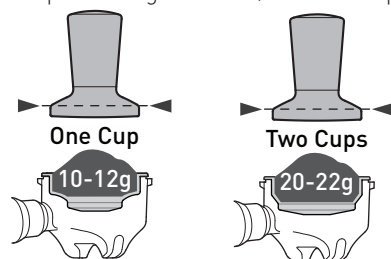
Important: Ensure beans or pre-ground grinds are fresh. Old pre-ground grinds and old beans, no matter the grind size, will not produce a good tasting espresso.

5. Grind Dosage

For best results, grind dosage should remain consistent:

One Cup: 10-12g - about 2 Tbsp.

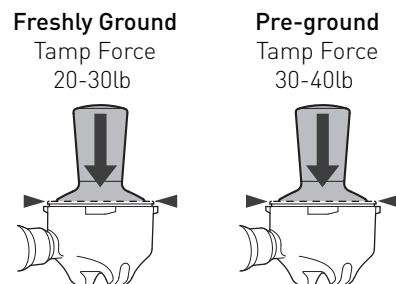
Two Cups: 20-22g - about 1/4 metric cup.



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

6. Tamp Force

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



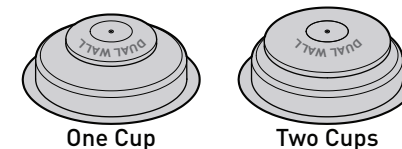
Note: Isolating changes to Grind Size & Tamp Force will assist in producing a consistent taste every time.

Tips for Making the Perfect Cup

7. Filter Baskets

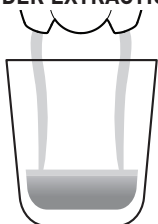
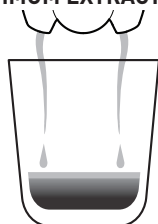
• Dual Wall Filter Baskets

Supplied with the Espresso Machine, these work well with both pre-ground bagged grinds & freshly ground grinds.



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: 10-12g Two Cups: 20-22g	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 & 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 & tamp method: Dose in half the grinds then tamp & 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.

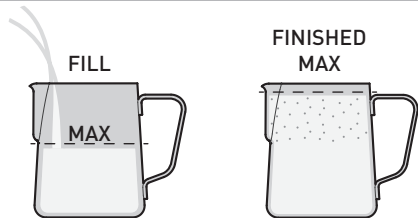
Key Elements to Frothed Milk

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

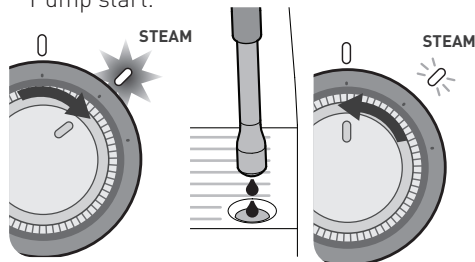
Add cold milk around 39°F into a chilled clean Stainless Steel Pitcher. Fill to the bottom of the spout.

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



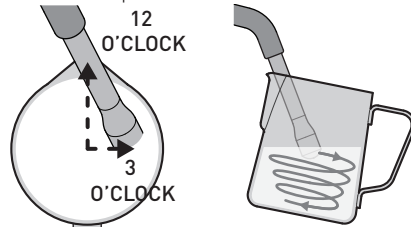
2. Steam Warm Up

For best milk frothing results every time, ensure steam has warmed up before frothing milk. Steam is ready when STEAM LIGHT is fully ON. You will also hear the Pump start.



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

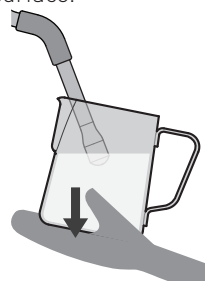
How air is introduced to the milk determines the consistency of the foam. If large gulps of air are added to the milk, the foam will have large bubbles. Introducing air to the milk in a controlled, gentle fashion indicated by a gentle hissing sound, will ensure the milk has fine aerated micro-foam.

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.

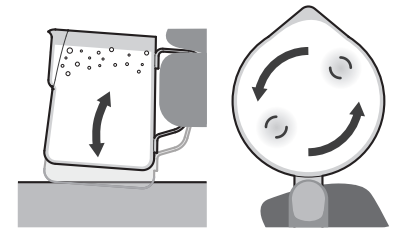
Pro Tip: Milk Temperature

- 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.

9. Tap & 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.



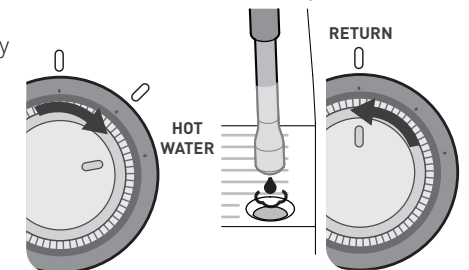
10. The Finishing Touches

Pour from the Milk Pitcher into your cup in one steady motion.

11. Purging the Steam Wand

After turning the DIAL to the vertical READY position and removing the Pitcher from the Steam Wand, place the Steam Wand over the Drip Tray and purge the Steam Wand to remove any milk that has been sucked up.

To purge turn the DIAL to the HOT WATER position for a few seconds, then return the DIAL to the vertical READY position.



12. Wipe Steam Wand

Wipe the Steam Wand Arm and Tip with a clean damp cloth to remove any milk residue.



Remember practice makes perfect.

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.

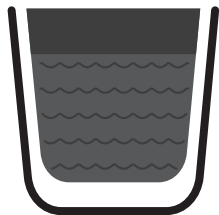
- Espresso glass (3 oz)
- Single or double shot of espresso (1-2 oz)



Ristretto

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

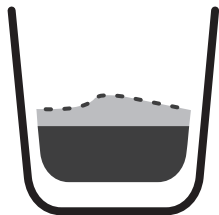
- Espresso cup (3 oz)
- Half a single shot of espresso (0.5 oz)



Long Black (Americano)

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

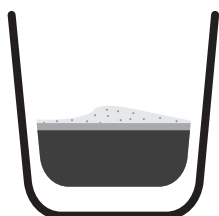
- Cup (6 oz)
- Hot Water (to preference)
- Single or double shot of espresso (1-2 oz)



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.

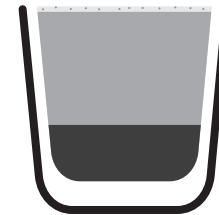


Macchiato

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 & small dollop of foam.

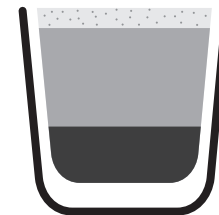
Espresso Styles to Try



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.

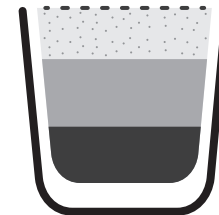
- Wide cup (6 oz)
- Single or double shot of espresso (1-2 oz)
- Frothed milk & foam.



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.

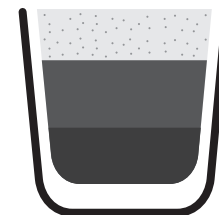
- Glass or Cup (7 oz)
- Single or double shot of espresso (1-2 oz)
- Frothed milk & foam.



Cappuccino

An espresso with 1/3 steamed milk, topped with 1/3 creamy foam and a dusting of chocolate.

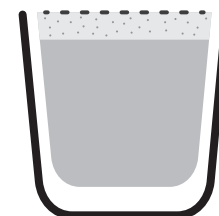
- Cup (6-8 oz)
- Single or double shot of espresso (1-2 oz)
- 1/3 Frothed milk, 1/3 foam - dusted with chocolate.



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)
- 1/3 Frothed milk, 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 & 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.

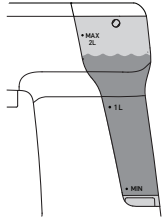
1 Shot - Pours 1 Shot Espresso- 1 oz
2 Shot - Pours 2 Shots Espresso- 2 oz

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

Preparing for Shot Programming

• Check Water Reservoir

Ensure there is enough water in the Water Reservoir.



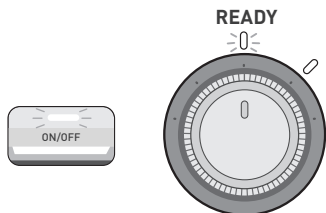
• Power

Ensure that:

- Operating DIAL is in the vertical READY position.

- The Power Plug is inserted into the outlet and turned on.

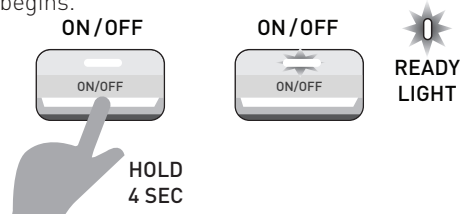
- The machine is ON and in the Ready state.



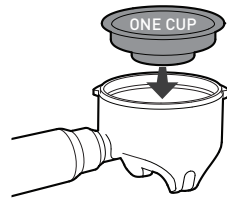
Important: If a Shot Volume Program isn't started within 1 minute of entering Shot Programming, the machine will exit back to the Ready state.

One Cup - Shot Volume Program

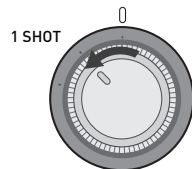
- Press & hold the ON/OFF BUTTON for 4 seconds or until a flashing light combination between the ON/OFF & READY LIGHTS begins.



- Insert a One Cup Filter Basket into the Portafilter & fill with coffee grinds then tamp. Place in the Group Head.

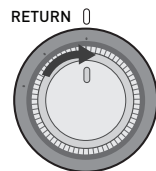


- Turn the DIAL to the 1 SHOT position. The ON/OFF & READY LIGHTS will continue to flash once every few seconds.



Espresso will start to pour.

- When you reach your desired 1 Shot Volume, return the DIAL to the vertical READY position.



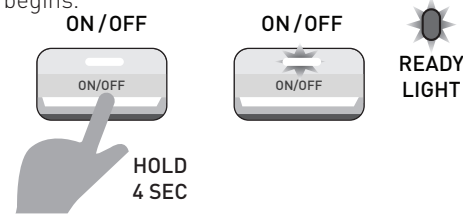
The espresso pour will stop.

The new 1 Shot Volume has been programmed. The Programming Mode has finished and returned to the Ready state.

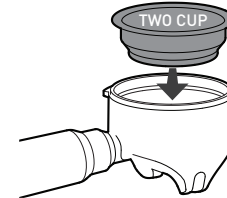
Shot Volume Programming

Two Cup - Shot Volume Program

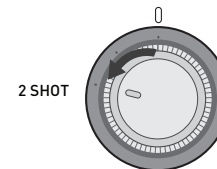
- Press & hold the ON/OFF BUTTON for 4 seconds or until a flashing light combination between the ON/OFF & READY LIGHTS begins.



- Insert a Two Cup Filter Basket into the Portafilter & fill with coffee grinds then tamp. Place in the Group Head.

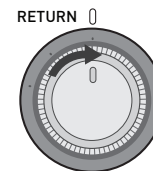


- Turn the DIAL to the 2 SHOT position. The ON/OFF & READY LIGHTS will continue to flash once every few seconds.



Espresso will start to pour.

- When you reach your desired 2 Shot Volume, return the DIAL to the vertical READY position.

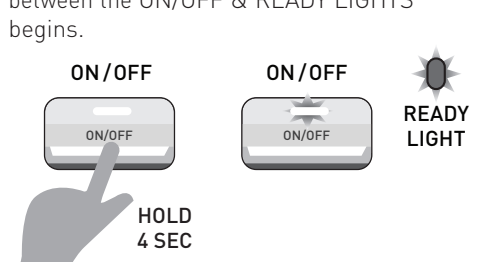


The espresso pour will stop.

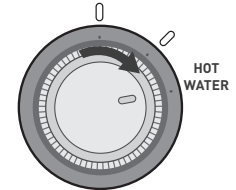
The new 2 Shot Volume has been programmed. The Programming Mode has finished and returned to the Ready state.

Restore Default One & Two Shot - Shot Volumes

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

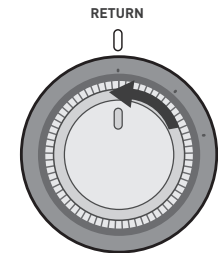


- Turn the DIAL to the HOT WATER position.



All LIGHTS will flash together 3 times. The Default Volumes has been restored. The Programming Mode has finished.

- Return the DIAL to the vertical Ready position.



Care & Cleaning

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

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

(See Operating Guide page 6-9)

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 & 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 & Filter Basket

• Every Time

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

• Regular Intervals

In warm soapy water using a mild detergent.

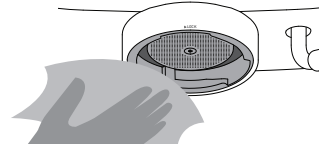
Cleaning Group Head

• Every Time

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

• Weekly

- Purge water through by turning the DIAL to the 1 SHOT setting.
- Return DIAL when it has finished running.
- Wipe around the inside rim with a damp cloth & brush.



Cleaning Filter Baskets

• 2-3 Months

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



- In the morning rinse the Pitcher & Filter Basket under running water ensuring all traces of the cleaning tablet has been removed.

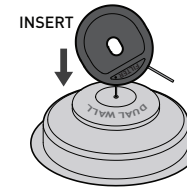
- Place Filter Basket into Portafilter (without coffee) & insert into Group Head.
- Turn the DIAL to the 1 SHOT setting. Water will pour through.
- Return DIAL to the vertical position.

• Unblocking Filter Baskets

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

- Insert the 'Filter' Cleaning Pin in the exit hole. (Cleaning Pin located in the 'Accessories' storage area under the Drip Tray).

Care & Cleaning



- Place Filter Basket into Portafilter (without coffee) & insert into Group Head.
- Turn the DIAL to the 1 SHOT setting. Water will pour through.
- Return DIAL when finished.
- Repeat if needed.

Cleaning Steam Wand

• Every time

- After frothing milk purge the Steam Wand by turning the DIAL to HOT WATER for just 1-2 secs.
- Wipe the Steam Wand with a damp cloth. (See Operating Guide page 9)

• 2-3 Months

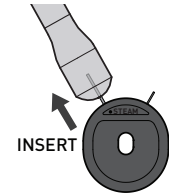
- Soak the Steam Wand overnight in the Milk Pitcher with warm water & add one Espresso Machine Cleaning Tablet.



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

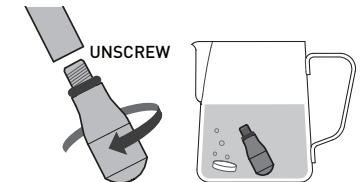
• Unblocking Steam Wand

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



• Steam Wand Remains Blocked:

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



- In the morning rinse the Pitcher & 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.

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 & Steam Wand

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

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

Descaling Solution

You have 3 options:

A. Espresso Machine Descaling Tablets.

or

B. Liquid Descaler

A & B Descaling options are available for purchase online or from major retailers.

or

C. White vinegar & warm water.

Descaling Program

The Descaling Program takes approximately 10 minutes to complete.

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

Preparing for Descaling

• Fill Water Reservoir with Solution

A. Fill Water Reservoir with 4 cups of warm water add one Espresso Machine Descaling Tablet. Allow tablet to fully dissolve.

or

B. In an empty Water Reservoir add half a cap full of Liquid Descaler. Fill Water Reservoir with 4 cups of warm water. Allow solution to mix thoroughly.

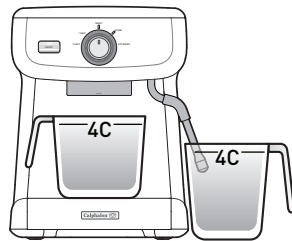
or

C. In an empty Water Reservoir add 1½ tablespoons of white vinegar. Fill Water Reservoir with 4 Cups of warm water. Allow solution to mix thoroughly.

- Place the Water Reservoir into position.

• Place Containers

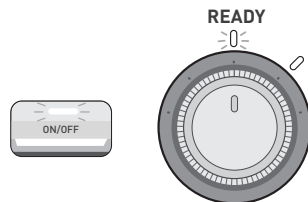
Place a 4 Cups container under Group Head and another 4 Cups container under the Steam Wand.



• Power

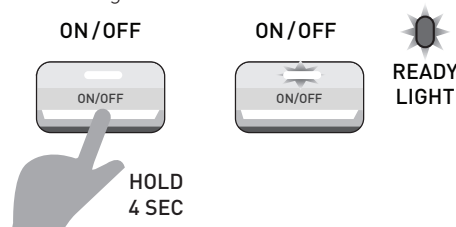
Ensure that:

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



• Access the Descaling Program

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



Important: If Descaling Step 1 isn't started within 1 minute of entering the Descaling Program, the machine will exit the Descaling Program, and go back to the Ready state.

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

Descaling: Group Head & Steam Wand

Step 1. Steam Wand Descaling

- To start the Descaling Program turn the DIAL to the STEAM position.

The ON/OFF & STEAM LIGHTS will now start a flashing combination once every few seconds.

The Pump will start and hot water will run from the Steam Wand. Over a 2 minute period the Pump will make different noises.

When the hot water has stopped being released from the Steam Wand, this step has finished.

The flashing light combination will change to the ON/OFF & READY LIGHTS.

- Move to **Step 2.**

Important: In-between each of the Descaling Steps there is a maximum of 5 minutes allowed to start the next step before the Descaling Program will exit.

Step 2. Group Head Descaling

- To continue turn the DIAL directly to the 1 SHOT position (do not stop at the ready position).

The ON/OFF & READY LIGHTS will continue a flashing combination once every few seconds.

The Pump will start and hot water will run from the Group Head. Over a 2 minute period the Pump will make different noises.

When the hot water has stopped being released from the Group Head, this step has finished.

The flashing light combination will change to the ON/OFF & STEAM LIGHTS.

- Move to **Preparing for Purge** section.

Preparing for Purge

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

• Rinse Water Reservoir

Remove the Water Reservoir & rinse thoroughly under running water, ensuring that all traces of the descaling solution have been removed.

• Fill Water Reservoir

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

• Empty Containers

Empty water from the containers and replace.

- Move to **Step 3.**

Step 3. Steam Wand Purge

- To continue turn the DIAL directly to the STEAM position (do not stop at the ready position). The ON/OFF & STEAM LIGHTS will continue a flashing combination once every few seconds.

The Pump will start and hot water will run from the Steam Wand. Over a 2 minute period the Pump will make different noises.

When the hot water has stopped being released from the Steam Wand, this step has finished.

The flashing light combination will change to the ON/OFF & READY LIGHTS.

- Move to **Step 4.**

Step 4. Group Head Purge

- To continue turn the DIAL directly to the 1 SHOT position (do not stop at the ready position).

The ON/OFF & READY LIGHTS will continue a flashing combination once every few seconds.

The Pump will start and hot water will run from the Group Head. Over a 2 minute period the Pump will make different noises.

When the hot water has stopped being released from the Group Head, the Descaling Program has finished.

Complete

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

- Return the DIAL to the vertical READY position.

- Empty water from the containers.

Troubleshooting Guide

PROBLEM	Possible Cause	What To Do
Portafilter comes off during espresso pour. Espresso squirts out of the Group Head during pour Espresso trickles down the side of the Portafilter	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, & rotated to the center position. See Operating Guide Section, page 7.
	Coffee grind is too fine.	Change to a coarser grind.
	Coffee grinds tamped too hard.	Tamp the grinds more lightly.
	Top edge of filter is not free of coffee grinds.	Clean around the top edge of the filter and wipe the Group Head clean.
	The Group Head is dirty.	Wipe with a damp cloth. Clean the seal including the bayonet corner areas with a brush to remove grinds.
No coffee pours	Group Head rubber seal is damaged or worn.	Contact Calphalon Customer Care. Details are on the back page.
	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 20-21.
	The Dual Wall Filter Baskets may be blocked.	Use the Cleaning Pin to unblock the Filter Basket.
Coffee pours out in drips (Over Extracted)	The coffee grounds are too fine or tamped down too hard.	Empty the Filter Basket and rinse under water to clean. Wipe the group head with a cloth. Refill the filter with grinds and tamp.
	Grinds are too fine.	Change to a coarser grind.
	Coffee tamped too hard.	Tamp the grinds more lightly.
Espresso does not have any Crema (Under Extracted)	Machine has scale build up.	See Descaling Section, pages 20-21.
	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.
Uneven cup filling	Grinds too coarse.	Use a finer grind coffee.
	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 & 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 12-13.
No steam from the Steam Wand	Steam Wand Tip is blocked.	See Care & Cleaning, pages 18-19.
	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 unusually noise	No water in reservoir.	Fill the Water Reservoir.
	Water Reservoir not correctly positioned.	Place the Water Reservoir firmly into the back of the unit.
	Red Plug from the packaging may still be inserted.	Remove the red Plug found at the base of the Water Reservoir.

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

Warranty

3 YEAR LIMITED WARRANTY

Calphalon ("Calphalon") warrants that for a period of three years from the date of purchase, this product will be free from defects in material and workmanship. Calphalon, at its option, will repair or replace this product or any component of the product found to be defective during the guarantee period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive guarantee. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this guarantee. This guarantee is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain satisfaction guarantee performance. Calphalon dealers, service centers, or retail stores selling Calphalon, do not have the right to alter, modify or any way change the terms and conditions of this guarantee. This guarantee does not cover 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, disassembly, repair or alteration by anyone other than Calphalon or an authorized Calphalon service center. Further the guarantee does not cover: Acts of God such as fire, flood, hurricanes and tornadoes.

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For additional immediate assistance with the Calphalon Temp iQ Espresso Machine, please call our Customer Service Center at 1-800-809-7267.



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

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