Calphalon®

TEMP iQ ESPRESSO MACHINE WITH GRINDER

User Guide

BVCLECMPBM1

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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.
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 so do 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. REPAIRE SHOULD BE DONE BY AUTHORIZED PERSONNEL ONLY.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

North American models with grounded plugs:

Grounded Plug

To reduce the risk of electric shock, this appliance has a grounding type cord and plug that has a third grounding pin (3-prong plug). The plug must be plugged into an outlet that is properly installed and grounded in accordance with all local codes and ordinances. If the plug does not fit into the outlet or if in doubt as to whether the outlet is properly grounded, contact a qualified electrician to install the proper outlet. Do not alter the plug in any way.

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 of your Calphalon Temp iQ Espresso Machine

Features

A. Removable Bean Hopper
The removable 250g capacity Bean Hopper features 30 easily adjustable Grind Settings. Turn the Hopper from coarse to fine to adjust the Grind Setting and maximize the taste of your espresso.

B. Illuminated Grind Area
LED illumination starts when grinding begins. The coffee grinds are illuminated as they are delivered directly into the Filter Basket. The light automatically fades when grinding is complete.

C. Grinding Cradle
The unique Grinding Cradle holds the portafilter to provide seamless one-touch on-demand grinding. This helps you to control the amount of coffee grinds straight into the Filter Basket.

D. Accessories Storage Home
Area behind the Drip Tray, for storing the One and Two Cup Filter Baskets, Cleaning Disc, Cleaning Brush and Cleaning Pin.

E. Removable Drip Tray, Grill and Grind Bin
Includes a Water Level Indicator which floats through the Stainless Steel Grill to indicate when the tray is full of water and requires emptying.

A removable Grind Bin for collecting overflowed coffee grinds, separate from the water, is located in the Drip Tray. Simply remove the Grind Bin and discard grinds as required.

F. Cord Storage
Conveniently stow excess cord by pushing the cord inside the machine to keep countertop tidy.

G. Non-slip Feet
The non-slip silicone feet ensure that the espresso machine remains stable on the countertop during use.

H. Warming Plate with Tamper Home
Preheats cups and glasses which helps to retain the essential characteristics of true espresso aroma and a rich, sweet taste.

Tamper home located on the top of the Warming Plate for convenient access and storage.

I. Removable 2.8L Water Reservoir
Push back the lid and fill with cold water, or remove the Water Reservoir by opening the Lid, lifting upwards using the Handle located inside.

J. Group Head - 58mm Commercial Size
The wider size allows more even extraction of the tamped coffee grinds.

K. Portafilter - 58mm Commercial Size
The wider size ensures the coffee grinds are more evenly spread, and easier to tamp.

L. Steam and Hot Water Wand
Ball joint movement with silicone cover, allows movement of the Steam Wand to desired position without burning fingers.

M. Extra Tall Cup Height
A large 4 inch space for extracting espresso directly into tall mugs and glasses.

Features

N. Removable Top Burr
Easily removable by lifting the Burr handles when cleaning. (For more information, see pages 28-29)

O. GRINDER Light
Fully illuminated white when ready.
Flashes whilst attempting to grind to indicate the Hopper Gates are not completely open.
Fully illuminated red when Grinder Motor is in protection mode.
(For more information, see page 36)

P. ON/OFF Button and Light
Press button to turn on the machine.
The ON/OFF LIGHT will illuminate and pulse to indicate it is heating up.
The ON/OFF LIGHT stays fully illuminated when ready.
The machine will automatically enter sleep mode after 20 minutes, the ON/OFF LIGHT will stop illuminating.

Q. Espresso Extraction Buttons

1. ONE SHOT Button
Pours 1 shot of espresso - 1 oz then automatically stops.

2. TWO SHOT Button
Pours 2 shots of espresso - 2 oz then automatically stops.

3. MANUAL SHOT Button
Allows for shot volumes in addition to one and two shot presets.
Press button to start extraction. When desired pour volume is reached, press button again to stop.
Automatically stops after 6 ounces.

R. DIAL Features and Lights

DIAL Light
Fully illuminated when ready.
Shuts off when brewing or dispensing steam.

Steam Light
Fully illuminated when ready to steam.
Flashes when warming up to steam temperature and when cooling down (purging water) to espresso temperature.

STEAM
Use to heat and froth milk.

HOT WATER
Pours 6 ounces then automatically stops.Use for long black coffee, hot drinks such as tea, instant soups and to warm cups prior to making espresso.

S. CLEAN Light
Fully illuminated blue when a cleaning cycle for the Group Head and Shower Head is required. (For Cleaning Cycle information, see page 25)

More Details

Three Way Shot Control System
Optimum temperature

This 3 way system delivers the accurate and stable water temperature that is needed for consistently great tasting espresso.

- **Thermoblock Technology**
  The Thermoblock ensures fast heat up, precise water temperature for the best espresso extraction and milk steaming. Only the required amount of water is heated for speed and efficiency. The Thermoblock heats water so that espresso extracts at 198°F for the optimum extraction of oils from the tamped coffee grinds. Temperatures above or below will result in burnt/bitter or weak tasting espresso.

- **Advanced PID Controller**
  The PID monitors and controls the Thermoblock to ensure water is always delivered to tamped coffee grinds at the precise temperature needed.

- **Gentle Pre-infusion**
  Small amounts of water are gently introduced onto the tamped coffee grinds prior to the steady flow of water, for a richer flavored espresso. (For different Pre-infusion profiles, see page 23)

Café 58mm Group Head and Portafilter
Extract the maximum amount of flavor

The Group Head and the portafilter are commercial sized, 58mm, just like a local café.

- The wider size ensures the coffee grinds are more evenly spread in the Filter Baskets. The coffee grinds are easier to fill, tamp and remove after use.

- The 58mm portafilter allows a more even extraction of the tamped coffee grinds, resulting in a true café tasting espresso.

Integrated Grinder
Easy on-demand grinding experience

- **On-Demand Grinding**
  The on-demand grinding technology delivers coffee grinds directly into the Portafilter with one touch. Simply push down on the Portafilter to activate the Grinder.

- **Conical Burr Grinder**
  The integrated Grinder offers an all-in-one grinding experience. The hardened Stainless Steel Conical Burr achieves consistent grind particle sizes, which minimizes heat transfer and reduces friction due to its gentle and slow rotation.

- **Bean Hopper**
  The 250g Hopper features anti-spill gates which prevents coffee beans from escaping onto the countertop when removing.
  The on-board Grinder offers an all-in-one grinding experience with Grinder integrated in the Espresso Machine.

Auto Shot and Customizable Volumetric Control
Right quantity of espresso in your cup

- Auto Shot is the easiest way to create a great espresso. Press the ONE or TWO SHOT BUTTONS to pour the right amount.

- All Extraction Buttons can be customized to deliver the shot volumes preferred. For more information, see pages 20-21.

Customizable Extraction Temperature
Temperature just like you want

- The Espresso Machine allows water temperature to be changed from the recommended 198°F (in 2°F increments) to cater for personal preferences. (For more information, see page 22)

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 machine is positioned onto a dry, stable, flat and horizontal countertop.

Step 3. Wash and Dry Parts

- Wash the parts listed below in warm water with a mild detergent:
  - Stainless Steel Milk Pitcher
  - Stainless Steel One Cup Filter Basket
  - Stainless Steel Two Cup Filter Basket
  - Hardened Stainless Steel Top Burr
  - Water Reservoir
  - Portafilter
  - Bean Hopper
  - Tamper
- Rinse and allow thorough air drying.

Step 4. Place Accessories

- Accessories Storage Home behind the Drip Tray for the Cleaning Brush and Cleaning Pin. On the left is storage space for nesting the Cleaning Disc, One and Two Cup Filter Baskets.
- Insert the Grind Bin in the space provided on the left side of the Drip Tray.

- Place the Tamper in the detail provided on the Warming Plate.

Step 5. Insert Parts into the Grinder

• Removable Top Burr

- Using the two handles, insert the Top Burr into the Grinder Collar.
- The arrows on the Top Burr should align to arrows on the Grinder Collar.
- When correctly seated, the Top Burr will be flush with the surface of the Grinder Collar.

- Place handles down, one on each side.

• Removable Bean Hopper

- Align the Hopper Guide with the red Grinder Interlock.
- Insert Bean Hopper into the Grinder Collar.
- Lightly pushing down, turn the Bean Hopper in a clockwise direction to lock the Hopper into place.
- This opens the Hopper Gates (to release coffee beans onto the Burrs). At Grind Setting 30, Hopper Gates are fully open.

- Continue to turn the Bean Hopper in a clockwise direction to set the Grind Setting.
- As a starting point for espresso extraction try Grind Setting 20.
  (Further Grind Setting adjustment might be required, see information on pages 14-15).
- Fill the Bean Hopper with freshly roasted coffee beans.

Before First Use

Step 6. Preparing to Prime Machine

Important: This priming step must be completed prior to first use.

- **Fill Water Reservoir**
  - Open the Lid and lift upwards using the Handle inside.
  - Fill with cold water from the tap.
  - Insert the Water Reservoir into position and 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 the Steam and Hot Water DIAL is in the vertical 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 ON/OFF LIGHT will illuminate and pulse to indicate the Thermoblock is heating up.
  - The GRINDER LIGHT will be fully illuminated from turn on.
  - When the ON/OFF, and READY LIGHTS are illuminated, the machine is in the READY state for EXTRACTION and DIAL features.

- **Insert Portafilter**
  - Insert the Two Cup Filter Basket in the Portafilter.
  - 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.

Note: Turning the Portafilter to the center position might be tight for the first few uses.

Step 7. Prime Espresso Machine

- Press the TWO SHOT BUTTON and water should start flowing from the Group Head.
- Allow water to run through until it stops.
- The machine will return to the READY state.

Note: For the first few seconds the Pump will make a louder than usual noise as it begins pumping the water through.

- Position Steam Wand over the Drip Tray.
- Turn DIAL to HOT WATER.
- Allow water to run through for 20 sec.
- Return DIAL to vertical position.
- The machine will return to the READY state.

- Now the Espresso Machine should be thoroughly primed.

- Wash Portafilter and Filter Basket in warm water and dry before making your first espresso.

- If water is not flowing from the Group Head or Steam Wand, repeat Step 7.
- If water is still not running through, contact Calphalon Customer Care. Details are on the back page.

Espresso Making Guide

1. Check Water and Beans

Barista Tip: For best espresso results, use filtered water and freshly roasted coffee beans.

2. Start Up

Press ON/OFF BUTTON, LIGHT pulses = heating up. GRINDER LIGHT fully illuminated = Grinder ready to use.

ON/OFF, and READY LIGHTS are fully illuminated = Espresso Machine ready to use.

3. Warm Cup - by Hot Water

Place cup on countertop and position Steam Wand.
Turn DIAL to HOT WATER.

Quarter fill cup with hot water.
Return DIAL to vertical position.

Empty cup after 20-30 sec.

OR by Warming Plate

Cup can be warmed on the top of the machine when it is ON.

4. Select Filter Baskets

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

5. Warm Group Head, Portafilter and Filter Basket

Press ONE SHOT BUTTON.

Hold Portafilter under Group Head while water flows.

Wipe Filter Basket with a dry cloth.

Espresso Making Guide

6. Dose Coffee Grinds

Insert Portafilter into Grinding Cradle.

Portafilter will sit flat, unsupported, in the Grinding Cradle.

Push down Portafilter to grind into Filter Basket.

7. Tamp

- One Cup = 13-15g coffee grinds.
- Two Cup = 20-22g coffee grinds.

Evenly tamp (press) grinds to level indicated.

8. Wipe Excess Grinds

Wipe away any excess grinds to clear edges.

Wipe fallen grinds on the Drip Tray into the Grind Bin.

9. Insert Portafilter

Keep Portafilter flat, align, insert and turn into Group Head.

Portafilter should be in the center position.

10. Position Cup

Position cup on Drip Tray, under Portafilter.

11. Espresso Extraction

Press either:
- ONE SHOT BUTTON = 1 oz shot.
- TWO SHOT BUTTON = 2 oz shot.

Extraction begins and will automatically stop.

12. Remove Espresso Puck

Turn Portafilter and remove from Group Head.

Remove used espresso puck from Portafilter.

13. Prep Milk Pitcher

Fill pitcher with cold milk just below the bottom of the spout.

14. Before Frothing Milk

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

Some water may come out of the Steam Wand.

STEAM LIGHT is ON = steam ready. Pause steam by returning DIAL.

Barista Tip:
For best milk frothing results, ensure steam has first heated up (STEAM LIGHT fully illuminated). You will hear the Pump start.

15. Position Steam Wand

Insert Steam Wand Arm at 12 o'clock. Tip at 3 o'clock, finger width from edge and just below the surface of the milk.

16. Start Frothing Milk

Turn DIAL back to STEAM position to start frothing milk.

Frothing makes a smooth hissing noise.

Check milk is moving in a whirlpool action.

17. Milk Frothing

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

When desired microfoam achieved, immerse Steam Wand half way.

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

Return DIAL to vertical position.

Remove Pitcher from Steam Wand.

18. Purge and Clean Steam Wand

Turn DIAL to HOT WATER for 1-2 sec.

Milky water will come out of Steam Wand.

Return DIAL to the vertical position.

Wipe Steam Wand and Tip with a damp cloth.

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

19. 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 motion.

20. Thermoblock Auto Purge

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

21. Wash Parts

Wash parts with warm water.

22. Drip Tray Clean Up

Check if Drip Tray needs emptying.

Remove Drip Tray Grill and separate Grind Bin from Drip Tray.

Empty coffee grinds and wash Grind Bin in warm water.

Empty water from Drip Tray and wash in warm water.

Tips for Grinding and Tamping

1. Coffee Beans

For optimum flavor and extraction:

- Buy freshly roasted coffee beans in small 8 oz batches to reduce the storage time.
- Use within two weeks of opening.
- Store coffee beans in a dry, airtight container. Place in a cool dark cupboard.

Important: Old coffee beans, no matter the Grind Setting, will have a fast extraction and will produce an under extracted tasting espresso.

2. Grind Setting

You may need to vary the Grind Setting when using different coffee beans and depending on bean freshness. The range of 30 Grind Settings allows for precision adjustment, controlling the grind size and ultimately the characteristics of the resulting extraction. It may take several incremental adjustments before you reach your optimum Grind Setting. Dial in Grind Setting based on pour time and taste. See Espresso Extraction Guide.

Barista Tip:
After adjusting the Grind Setting it is important to purge (for 1-2 sec) a small amount of coffee grinds from the Grinder. This removes the coffee grinds of the previous Grind Setting; ensuring the next espresso extraction is made entirely of the coffee grinds from the new Grind Setting.

- Smaller number settings deliver finer coffee grinds and a slower extraction.
- Larger number settings deliver coarser coffee grinds and a faster extraction.

3. Filter Baskets

- **Single Wall Filter Baskets**
  These work best with freshly ground coffee grinds and are supplied with the Espresso Machine.

Note: Pre-ground coffee grinds are too coarse to use with Single Wall Filter Baskets.

- **Dual Wall Filter Baskets**
  These work best with pre-ground coffee grinds, but can also be used for freshly ground coffee grinds.

4. Grind Dosage and Tamp Force

For best results, the amount of coffee grinds dosed should remain consistent. Evenly tamp (press) coffee grinds to the level indicated, with firm force of 20-30 lbs.

Note: It is normal for the correct dose of coffee grinds to appear overfilled in the Filter Basket before tamping.

Remember practice makes perfect.

Tips for Perfect Espresso Extraction

The way the espresso pours will tell you everything.

1. Extraction Time

Extraction time is a good indicator of the quality of the pour. The optimum time per shot varies between types and freshness of coffee beans. However, in general, the pour time should be between 20-30 seconds for both One and Two Cup 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 fast 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. Espresso Extraction Guide

This guide will help to improve espresso extraction, to achieve great tasting espresso, every time.

	UNDER EXTRACTION	OPTIMUM EXTRACTION	OVER EXTRACTION
Pour*^	Extraction too fast Pours for under 15 sec	Steady-flow extraction Pours for 20-30 sec	Extraction too slow Pours for 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 Size^^	Too coarse Use a finer grind	Just right	Too fine Use a coarser grind
Dosage	Not enough grinds Use more grinds	One Cup = 13-15g Two Cup = 20-22g	Too many grinds Use less grinds
Tamp	Not enough tamp force Tamp firmer	Just right-firm force 20-30 lbs of force	Too much tamp force Tamp lighter

* If using pre-ground coffee grinds, use Dual Wall Filter Baskets.
^ Ensure coffee beans or pre-ground grinds are fresh.
^^ Old coffee beans no matter the Grind Setting will have a fast extraction and will produce an under extracted tasting espresso.

Tips for Milk Frothing

Milk Frothing is the steaming of milk.

Key Elements of Steamed Milk
Milk that has been frothed correctly has a thick, rich microfoam with a silky sheen. Frothing involves both heating and aerating milk using steam. Vital elements include positioning of the Steam Wand, when to adjust the Milk Pitcher position and reaching the correct temperature. Use the below steps to help you create café-style microfoam.

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

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

2. Steam Warm Up
Turn DIAL to STEAM. For best milk frothing results every time, allow steam to heat up. Steam is ready when STEAM LIGHT is fully illuminated. You will also hear the Pump start. Pause steam by returning DIAL to the vertical position.

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, a finger width away from the edge of the Pitcher. Keep Steam Wand Tip just under the surface of the milk. Turn DIAL back to STEAM position to start frothing. A whirlpool action should be created in the Pitcher.

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 microfoam.

Barista Tip: Milk Frothing Sounds
- Gurgling - Tip not deep enough, raise Pitcher.
- Smooth Hissing - Just right for latte.
- Screeching - Tip too deep, lower 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.

Note: Some adjustments to technique will be required when using non-dairy milk.

Tips for Milk Frothing

6. Amount of Foam
Create the amount of microfoam you want. Cappuccinos traditionally have more microfoam than flat whites.
(See Espresso Styles to Try, pages 18-19)

7. Immerse Tip
After creating the desired amount of foam, immerse the Steam Wand half depth way into the milk. This heats all the milk and pulls in milk instead of air. This ensures the milk and foam are blended together, making it denser and smoother.

8. Correct Temperature
An indication of reaching correct milk temperature is when the Milk Pitcher base can only be touched comfortably for approximately 3 seconds.

Barista Tip: Milk Temperature
- Under - If not heated long enough, it will be warm with little froth.
- Optimum - See below table.
- 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 and Skim	140-149°F
Almond	131-149°F
Soy	131-140°F
Coconut	149-158°F

Note: Above recommendations might vary from one milk brand to another and depending on your taste preference.

9. Purging the Steam Wand
When correct milk temperature has been reached, turn the DIAL to the vertical position and remove the Pitcher from the Steam Wand. Place Milk Pitcher to one side. Place the Steam Wand over the Drip Tray. Turn the DIAL to the HOT WATER position for a few seconds, then return the DIAL to the vertical position. This will remove any milk that has been sucked into the Steam Wand Tip.

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

11. Tap and Swirl the Pitcher
Gently tapping the Pitcher on the countertop helps to release larger trapped air bubbles. Swirling helps the milk and froth to combine for an even consistency and a silky appearance.

12. The Finishing Touches
Pour from the Milk Pitcher into your cup in one steady motion.

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, aftertaste and its thin crema on top.
- 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 ⅓ steamed frothed milk, topped with ⅓ creamy foam and a dusting of chocolate.
- Cup (6-8 oz)
- Single or double shot of espresso (1-2 oz)
- ⅓ frothed milk, ⅓ 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)
- ⅓ Frothed milk, ⅓ foam.

Babyccino
Steamed frothed 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.

Customizable - Shot Volumes

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

ONE SHOT - Pours 1 shot of espresso = 1 oz
TWO SHOT - Pours 2 shots of espresso= 2 oz
MANUAL SHOT - Pours up to = 6 oz

At any point during espresso extraction you can stop the pour by pressing the same button again.

You can adjust the default shot volumes to suit how you like your espresso.

Note: Maximum allowed shot volumes:

ONE SHOT BUTTON	3oz
TWO SHOT BUTTON	6oz
MANUAL SHOT BUTTON	13oz

Preparing to Customize Shot Volume(s)

• Check Water Reservoir

- Ensure there is enough water in the Reservoir.

• Check Power

Ensure that:
- The Power Plug is inserted into the outlet and the unit is switched on.
- The DIAL is in the vertical position.
- The machine is on and in the READY state.

Customize - One Cup Shot Volume

- Insert One Cup Filter Basket into the Portafilter.
- Dose with coffee grinds then tamp.

- Insert Portafilter into the Group Head.
- Press and hold the ONE SHOT BUTTON for 4 seconds.
- The ONE SHOT LIGHT will flash to indicate it is in custom mode.

- Espresso will start to pour.

- When you reach your desired 1 shot volume, press the ONE SHOT BUTTON.
- The espresso pour will stop.

- The machine will beep and the ONE SHOT LIGHT will stop flashing.
- The new ONE SHOT espresso shot volume has been saved.
- The machine will return to the READY state.

Customizable - Shot Volumes

Customize - Two Cup Shot Volume

- Insert Two Cup Filter Basket into the Portafilter.
- Dose with coffee grinds then tamp.

- Insert Portafilter into the Group Head.
- Press and hold the TWO SHOT BUTTON for 4 seconds.
- The TWO SHOT LIGHT will flash to indicate it is custom mode.

- Espresso will start to pour.

- When you reach your desired 2 shot volume, press the TWO SHOT BUTTON.
- The espresso pour will stop.

- The machine will beep and the TWO SHOT LIGHT will stop flashing.
- The new TWO SHOT espresso shot volume has been saved.
- The machine will return to the READY state.

Customize - Manual Shot Volume

- Insert your desired Filter Basket into the Portafilter.
- Dose with coffee grinds then tamp.

- Insert Portafilter into the Group Head.
- Press and hold the MANUAL BUTTON for 4 seconds.
- The MANUAL LIGHT will flash to indicate it is in custom mode.

- Espresso will start to pour.

- When you reach your desired shot volume, press the MANUAL BUTTON.
- The espresso pour will stop.

- The machine will beep and the MANUAL LIGHT will stop flashing.
- The new MANUAL espresso volume has been saved.
- The machine will return to the READY state.

Restore - All Default Shot Volumes

- Press and hold all 3 EXTRACTION BUTTONS at the same time for 4 seconds.

- The machine will beep and all 3 EXTRACTION BUTTON LIGHTS will flash together.

- The default espresso volumes have been restored.
- The machine will return to the READY state.

Customizable - Extraction Temperature

The Thermoblock heats water so that espresso extracts at 198°F. For the best tasting espresso, balancing bitterness and acidity.

You can adjust the water temperature used for espresso extraction, in 2°F increments between 190-205°F, to cater for different types of roasted coffee beans and for personal preference.

- Higher temperatures increase bitterness and decrease acidity.
- Lower temperatures decrease bitterness and increase acidity.

• **Check Power**
Ensure that:
- The Power Plug is inserted into the outlet and switched on.
- The DIAL is in the vertical position.
- The machine is on and in the READY state.

• **Access Extraction Temperature Custom Mode**
- Simultaneously press and hold the ON/OFF and ONE SHOT BUTTONS for 4 seconds. The machine will beep and the ON/OFF LIGHT begins to flash.

Note: The ON/OFF LIGHT will continue to flash to indicate you are in a custom mode.

Important: If no buttons are pressed within 1 minute of entering a custom mode, the machine will exit and go back to the READY state.

• **Adjusting Extraction Temperature**
The combination of EXTRACTION LIGHTS illuminated signals the temperature selected. The default setting is:
- **198°F** = ONE SHOT LIGHT illuminated.

- To adjust extraction temperature press:
- MANUAL BUTTON = minus button.
- TWO SHOT BUTTON = plus button.

- **201°F** = ONE and TWO SHOT LIGHTS illuminated.

- **205°F** = TWO SHOT LIGHT illuminated.

- **194°F** = MANUAL and TWO SHOT LIGHTS illuminated.

- **190°F** = MANUAL LIGHT illuminated.

• **Confirm Extraction Temperature**
- Press the ON/OFF BUTTON to save your selection. The machine will beep and exit the custom mode.
- The machine will return to the READY state.

Customizable - Extraction Pre-infusion Profile

You can select from three Pre-infusion Profiles to cater for personal preferences.

- **Gentle Pre-infusion:** Small defined amounts of water are introduced into the tamped coffee grinds, gently adding moisture to bloom the coffee grinds in preparation for a steady water flow. For a balanced tasting espresso, this is the default profile setting.
- **Distinct Pre-infusion:** A single distinct dose of water is released into the tamped coffee grinds, followed by a brief rest period, then a steady water flow. For a more bright tasting espresso.
- **Constant Pre-infusion:** Delivers a constant, steady water flow from start to finish. For a more sharp tasting espresso.

• **Access Pre-infusion Custom Mode**
- The machine is ON and in the READY state.
- Simultaneously press and hold the ON/OFF, ONE and TWO SHOT BUTTONS for 4 seconds. The machine will beep and the ON/OFF LIGHT begins to flash.

• **Selecting Pre-infusion Profiles**
The EXTRACTION LIGHT illuminated signals the Pre-infusion Profile selected.

The default setting is:
- **Gentle** = ONE SHOT BUTTON.
The ONE SHOT LIGHT is illuminated.

- To select a Pre-infusion Profile press:
- **Distinct** = TWO SHOT BUTTON.
The TWO SHOT LIGHT will illuminate.

- **Constant** = MANUAL BUTTON.
The MANUAL LIGHT will illuminate.

• **Confirm Pre-infusion Profile**
- Press the ON/OFF BUTTON to save your selection. The machine will beep and exit the custom mode.
- The machine will return to the READY state.

Restore All Default Settings

You can easily reset <u>all</u> settings to the factory defaults.

Restore All Default Settings
-The machine is on and in the READY state.
- Press and hold the ON/OFF and <u>all</u> 3 EXTRACTION BUTTONS at the same time for 4 seconds.

- The machine will beep and the ON/OFF, EXTRACTION BUTTONS and DIAL LIGHTS will all flash together three times.

- All default settings have been restored.
- The machine will return to the READY state.

Care and Cleaning - Espresso Machine

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 Espresso Machine clean.
(See Espresso Making Guide pages 10-13)

Cleaning Accessories and Removable Parts

- Clean parts in warm water with a mild detergent, rinse and dry.

Dishwasher Safe parts:
- Stainless Steel Milk Pitcher
- Stainless Steel Drip Tray Grill
- Stainless Steel One Cup Filter Basket
- Stainless Steel Two Cup Filter Basket
- Cleaning Disc

Dishwasher Safe TOP SHELF ONLY parts:
- Hardened Stainless Steel Top Burr
- Grind Bin

NON Dishwasher Safe parts:
- Water Reservoir
- Portafilter
- Bean Hopper
- Drip Tray
- Tamper
- Cleaning Pin
- Cleaning Brush

Cleaning Warming Plate and Exterior

- **When Required**
  Wipe over the machine with a soft damp cloth with a mild detergent and wipe dry.

CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents, abrasives or metal scourers.

CAUTION: Do not immerse the machine in water.

Cleaning Drip Tray and Grind Bin

- **When Required**
  Empty if the red Water Level Indicator appears through the Stainless Steel Grill, otherwise water will overflow.

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

- **Weekly**
  Clean in warm water with a mild detergent, rinse and dry.

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, rinse and dry.

Cleaning Shower and Group Head

- **Every Time**
  Run water through before making an espresso.
  (See Espresso Making Guide pages 10)
- **Weekly**
  - Purge water through the Group head by pressing the ONE SHOT BUTTON.
  - Allow water to run through until it stops.
  - With the Cleaning Brush remove any coffee grinds from around the Group Head inside rim and Silicone Seal. Wipe the Shower Head with a damp cloth.

Cleaning Tablet

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

Care and Cleaning - Espresso Machine

Cleaning Cycle

The CLEAN LIGHT will illuminate blue to indicate a Cleaning Cycle is required.
The Cleaning Cycle takes approximately 7 minutes to complete.

- **Preparing for Cleaning Cycle**
  - Ensure there is at least 1 Liter of water in the Reservoir.
  - Empty the Drip Tray and replace.

  - The machine is on and in the READY state.

  - Place the Two Cup Filter Basket and the Cleaning Disc into the Portafilter.
  - Place one Espresso Machine Cleaning Tablet in the middle of the Cleaning Disc in the space provided.

  - Insert Portafilter into the Group Head.

- **Start the Cleaning Cycle**
  - Simultaneously press and hold the ON/OFF and MANUAL BUTTONS for 4 seconds. The machine will beep and the Cleaning Cycle will start.

Note: The Cleaning Cycle can be exited at any point by pressing the ON/OFF BUTTON.

- The ON/OFF and CLEAN LIGHTS will flash during the cleaning cycle.
- Water will purge into the Drip Tray and small amounts of water will pour from the Portafilter spouts.

- **Cleaning Cycle Complete**
  - The machine will beep and the ON/OFF and CLEAN LIGHTS will stop flashing.
  - The machine will return to the READY state.
  - Remove the Portafilter from the Group Head. Check tablet has been dissolved.

Note: If the tablet has not been dissolved, insert the Portafilter back into the Group Head, empty the Drip Tray and replace. Repeat the 'Start the Cleaning Cycle' section.

- **Cleaning Cycle Clean Up**
  - Purge the Group Head by pressing the ONE SHOT BUTTON and water should flow.
  - Allow water to run through until it stops.
  - Wash the Drip Tray, Portafilter and Cleaning Disc in warm water with a mild detergent, rinse and dry.

Group Head Silicone Seal

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

Important: When not being used, we recommend not to leave the Portafilter inserted into the Group Head, as this will reduce the life of the Silicone Seal.

Care and Cleaning - Espresso Machine

Cleaning Steam Wand

- **Every time**
  - After frothing milk purge the Steam Wand by turning the DIAL to HOT WATER for just 1-2 seconds.
  - Wipe the Steam Wand with a damp cloth. (See Espresso Making Guide page 13)

- **2-3 Months**
  - Soak the Steam Wand overnight in the Milk Pitcher with warm water and 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 with a damp cloth ensuring that all traces of the cleaning tablet have been removed.
  - Run Hot Water through the Steam Wand for 40 seconds.

- **Unblocking Steam Wand**

  If the Steam Wand Tip becomes clogged with milk residue:
  - Insert the thicker 'STEAM' Cleaning Pin up the Steam Wand Tip hole and remove.

  - Run Hot Water through the Steam Wand for 40 seconds.

- **Steam Wand Remains Blocked:**
  - Unscrew the Steam Wand Tip and soak overnight in the Milk Pitcher with warm water and 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 thicker 'Steam' Cleaning Pin to clean the Steam Wand Tip.
  - Ensure red O-ring is present and undamaged.
  - Screw the Steam Wand Tip back into the Steam Wand Arm.
  - Run Hot Water through the Steam Wand for 40 seconds.

Cleaning Filter Baskets

- **2-3 Months**
  - Soak the Filter Basket(s) overnight in the Milk Pitcher with warm water and one Espresso Machine Cleaning Tablet.

  - In the morning rinse the Pitcher and Filter Basket(s) under running water ensuring all traces of the cleaning tablet have been removed.
  - Place a Filter Basket into Portafilter (without coffee grinds) and insert into Group Head.
  - Press the ONE CUP BUTTON.
  - Allow water to run through until it stops.

- **Unblocking Dual Wall Filter Baskets**

  If the Dual Wall Filter Basket (not supplied with the Espresso Machine) becomes clogged with coffee grinds:
  - Insert the thinner 'FILTER' Cleaning Pin in the exit hole and remove.

  - Place Filter Basket into Portafilter (without coffee grinds) and insert into Group Head.
  - Press the ONE CUP BUTTON.
  - Allow water to run through until it stops.
  - Repeat if needed.

Care and Cleaning - Grinder

Conical Burrs are used to grind coffee beans to a suitable size for espresso extraction. Deposits of grinds and oils build up over time, affecting the taste of the espresso and operation of the integrated Grinder.

Cleaning Grinding Cradle and Grind Outlet

- **Weekly**

  Remove any coffee grinds from the Grinding Cradle and Grind Outlet with the Cleaning Brush and wipe with a damp cloth, then wipe dry.

Cleaning the Bean Hopper

- **2-3 Months**

  If the Grinder is used frequently (everyday), the Bean Hopper needs to be cleaned to ensure best performance.

CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents, abrasives or metal scourers.

CAUTION: Do not immerse the machine in water.

- **Preparing to Clean Bean Hopper**
  - Turn off the machine, switch off and unplug at power outlet.
  - Make note of the current Grind Setting (to use as the starting point after cleaning).

- **Remove and Clean Bean Hopper**
  - Turn Bean Hopper fully counter-clockwise, to close the Hopper Gates and unlock the Bean Hopper.
  - Remove the Bean Hopper from the Grinder Collar and store any remaining beans in an airtight container to preserve their freshness.

  - Wash the Bean Hopper in warm soapy water, then rinse. Let the Bean Hopper stand to allow thorough air drying before replacing.

- **Replace Bean Hopper**
  - Ensure the Grinder Collar is clear of coffee beans or grinds.

Note: Coffee grinds caught under the Top Burr may prevent the Bean Hopper from seating correctly. If this happens grind off excess coffee beans, see page 28.

  - Ensure the Hopper Guide is aligned with the vertical white lines on the Hopper base.
  - Align and insert the Bean Hopper into the Grinder Collar. Firmly push down and turn clockwise to lock into place and open the Hopper Guide.

  - Reset to the Grind Setting noted prior to cleaning.

Note: After cleaning, the optimum Grind Setting may have changed. To find the optimum Grind Setting use the information on pages 14-15.

Care and Cleaning - Grinder

Cleaning and Unblocking Grinder Burrs, Collar, Grind Chamber and Outlet

- **1-2 Months**

  If the Grinder is used frequently (everyday), the Burrs need to be cleaned to ensure best performance of the integrated Grinder. Regular cleaning helps the Burrs achieve consistent grinding results, which is especially important when grinding coffee beans for espresso.

- **Grind Off Excess Coffee Beans**
  - The machine is on and in the READY state.
  - Make note of the current Grind Setting (to use as the starting point after cleaning).
  - Insert Two Cup Filter Basket into the Portafilter.
  - Insert Portafilter into Grinding Cradle.

  - Turn Bean Hopper fully counter-clockwise to close the Hopper Gates and unlock the Bean Hopper. The Bean Hopper will pop up slightly.
  - Place your hand on top of the Bean Hopper and push down lightly. <u>At the same time</u> push down the Portafilter to activate the Grinder. Continue grinding until no more coffee grinds are emitted from the Grinder.

  - Remove the Portafilter and dispose of the waste grinds as these will be too coarse for espresso.
  - Remove the Bean Hopper from the Grinder Collar and store any remaining coffee beans in an airtight container to preserve their freshness.

- **Preparing to Clean**
  - Turn off the machine, switch off and unplug from power outlet.

CAUTION: Care should be taken when cleaning Grinder Burrs as they are sharp.

- **Cleaning Top Burr**
  - Fold the two handles up and lift the Top Burr from the Grinder Collar.
  - Wash the Top Burr in warm soapy water with a mild detergent, rinse and dry.

Note: Spots and marks on the surface of the Burrs are part of the hardening process (for extra-long life). These marks do not affect the performance of the Grinder or the taste of the espresso.

- **Cleaning and Unblocking Bottom Burr and Grind Chamber**
  - Use the Cleaning Brush or a Vacuum Cleaner to thoroughly clear the parts and surfaces in the Grind Chamber of fine coffee grinds. A damp cloth can be used to wipe the inside of the Grind Collar.
  - Allow thorough air drying.

Care and Cleaning - Grinder

CAUTION: Do not pour water or any other liquid into the Grind Chamber.

- **Cleaning and Unblocking Grind Outlet**
  - Feed the Cleaning Brush up into the Grind Outlet from below, wiping and brushing the inside surfaces.
  - If the Grind Outlet is clear the bristles will be visible inside the Grind Chamber.

- **Replace Top Burr**
  - Ensure the dot on the Top Cover aligns with the dot on the Grinder Collar.
  - Using the two handles insert the Top Burr into the Grinder Collar.
  - The arrows on the Top Burr should align to arrows on the Grinder Collar.
  - When correctly seated, the Top Burr will be flush with the surface of the Grinder Collar.

  - Place handles down, one on each side.

- **Replace Bean Hopper**
  - Ensure the Hopper Guide is aligned with the vertical white lines on the Hopper base.
  - Align and insert the Bean Hopper into the Grinder Collar. Firmly push down and turn clockwise to lock into place and open the Hopper Guide.

  - Reset to the Grinder Setting noted prior to cleaning.
  - Refill the Bean Hopper with coffee beans.

Note: After cleaning, the optimum Grind Setting may have changed. To find the optimum Grind Setting use the information on pages 14-15.

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 Cycle - Espresso Machine

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

We recommend descaling your Espresso 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
or
C. White vinegar and warm water.

A and B descaling solutions are available for purchase online or from major retailers.

Descaling Cycle
The Descaling Cycle takes approximately 10 minutes to complete.
Preparing for Descaling Cycle

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

- **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.
- Insert the Water Reservoir into position.

- **Place Containers**
  -Place a 4 cup container under the Group Head and another 4 cup container under the Steam Wand.

- **Check Power**
  Ensure that:
  - The Power Plug is inserted into the outlet and the unit is switched on.
  - The DIAL is in the vertical position.
  - The machine is on and in the READY state.

- **Access the Descaling Cycle**
  - Simultaneously press and hold the ON/OFF and TWO SHOT BUTTONS for 4 seconds. The machine will beep and a flashing light combination between the ON/OFF and STEAM LIGHTS begins.

Descaling Cycle - Espresso Machine

Note: The ON/OFF LIGHT will continue to flash until completion of the Descaling Cycle.

Important: If Descaling Step 1 is not started within 1 minute of entering the Descaling Cycle, the machine will exit the Descaling Cycle and go back to the READY state.

Important: The Descaling Cycle can be exited at any point by pressing the ON/OFF BUTTON.

Step 1. Start Descaling Cycle

- Turn the DIAL to the STEAM position.
- The STEAM LIGHT will now be fully illuminated.

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

- When hot water has stopped being released from the Group Head and Steam Wand, this step is finished.
- To indicate the machine has finished this step, the machine will beep, the STEAM LIGHT will stop being illuminated and the DIAL LIGHT will now start to flash.

- Turn the DIAL to the vertical position.
- The DIAL LIGHT will now be fully illuminated.

- Move to Step 2.

Step 2. Preparing for Purge

Important: There is a maximum of 5 minutes allowed to complete this step before the Descaling Cycle will exit.

- 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 and 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 '1 Liter' line with cold water from the tap and insert into position.

• **Empty Containers**
  - Empty water from the containers and replace.

  - Move to Step 3.

Step 3. Start Purge

- Turn the DIAL to the STEAM position.
- The STEAM LIGHT will now be fully illuminated.

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

- When hot water has stopped being released from the Group Head and Steam Wand, the Descaling Cycle is complete.

Descaling Cycle Complete

- To indicate the completion of the Descaling Cycle the machine will beep and the ON/OFF LIGHT will stop flashing.

- The STEAM LIGHT will stop being illuminated and the DIAL LIGHT will now start to flash to prompt the return of the DIAL to the vertical position.
- Turn the DIAL to the vertical position.
- The machine will return to the READY state.

Descaling Cycle Clean Up

- Empty water from the containers and clean, ensuring that all traces of the descaling solution have been removed.

Troubleshooting Guide - Espresso Machine

PROBLEM	Possible Cause	What To Do
Portafilter is tight to turn in the Group Head	The Group Head Silicone Seal is new and needs bedding in.	Keep using. This Seal will bed in during the first few uses and become easier to turn.
	Too many coffee grinds used	Dose less coffee grinds.
Portafilter is loose or comes off during espresso extraction	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 Espresso Making Guide, page 11.
	No Filter Basket inserted in the Portafilter.	Ensure a Filter Basket is inserted into the Portafilter before using in the Group Head.
Espresso squirts or trickles down the side of the Group Head during extraction	Coffee grind is too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too hard.	Apply less force during tamping.
	Top edge of Filter Basket has not been cleaned of loose coffee grinds.	Wipe around top edge of the Filter Basket before inserting into Group Head. See Espresso Making Guide, page 11.
	Group Head inside rim, Silicone Seal or Shower Head is dirty.	Clean the parts with the Cleaning Brush and damp cloth. See Care and Cleaning, page 24.
Espresso is too cold	Coffee beans being stored in the fridge or freezer.	Store coffee beans in a dry, airtight container. Place in a cool dark cupboard.
	Custom extraction temperature being used.	Use the default 198°F extraction temperature. See Customizable - Extraction Temperature, page 22
	Cup or glass was cold prior to espresso pour.	Pour hot water from the Steam Wand into the cup before extracting espresso. See Espresso Making Guide, page 10.
	Group Head or Portafilter not warmed before use.	Hold the Portafilter under the Group Head and press the ONE SHOT BUTTON. Allow water to run through. See Espresso Making Guide, page 10.

Troubleshooting Guide - Espresso Machine

PROBLEM	Possible Cause	What To Do
No espresso pours	No water in the Water Reservoir.	Fill reservoir with water. Prime water through the Group Head, press the ONE SHOT BUTTON. Allow water to run through.
	Coffee grind is too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too hard.	Apply less force during tamping.
	Custom shot volume being used.	Reset to the default shot volumes. See Customizable - Shot Volumes Temperature, pages 20-21
	The Filter Basket is blocked.	See Care and Cleaning, pages 24 and 26.
	Group Head is dirty.	A Cleaning Cycle is required. See Cleaning Cycle, page 25.
	Group Head is blocked.	A Descaling Cycle is required. See Descaling Cycle, pages 30-31.
Espresso pours out in drips (Over Extracted)	Coffee grinds are too fine.	Change to a coarser Grind Setting.
	Too many coffee grinds used.	Dose less coffee grinds.
	Coffee grinds tamped too hard.	Apply less force during tamping.
	Espresso Machine has scale build up.	A Descaling Cycle is required. See Descaling Cycle, pages 30-31.
Espresso does not have any crema, or crema is thin (Under Extracted)	Coffee beans are old or dry.	Use freshly roasted coffee beans. See Tips for Grinding, page 14.
	Coffee grinds too coarse.	Change to a finer Grind Setting.
	Not enough coffee grinds used.	Dose more coffee grinds.
	Grinds not tamped (pressed) enough.	Tamp more firmly. See Espresso Extraction Guide section, page 15.
Espresso shot volume too much or too little	Custom shot volumes being used.	Restore to default shot volumes or change your custom shot volume(s). See Customizable - Shot Volumes, page 21
Espresso tastes bitter	Type of coffee beans being used.	Try different brands of coffee beans.
	Custom extraction temperature being used.	Use the default 198°F extraction temperature. See Customizable - Extraction Temperature, page 22
	Steam function has been used just before extracting espresso.	Allow time for water to purge the Thermoblock and cool down before extracting espresso. The STEAM LIGHT should have finished flashing.

Troubleshooting Guide - Espresso Machine

PROBLEM	Possible Cause	What To Do
(used) **espresso puck is wet**	A little water will remain on top of the used espresso puck.	Rest Portafilter on the Drip Tray for 5 sec to allow the water to dissipate before disposing puck.
	Too many coffee grinds used.	Dose less coffee grinds.
	Dual Wall Filter Baskets being used.	Dual Wall Filter Baskets will keep the puck more wet than Single Wall Filter Baskets.
Espresso pours into cup unevenly	Uneven tamping.	Ensure coffee grinds are tamped evenly.
	Obstruction in the Group Head or Portafilter.	Check there is nothing obstructing the Group Head or Portafilter and clean.
Pump makes an unusual noise	No water in the reservoir.	Fill reservoir with water. Let the machine return to the READY state if it is cooling down after steam. Prime water through the Group Head, press the ONE SHOT BUTTON. Allow water to run through.
	Water Reservoir is not correctly positioned.	Insert the Water Reservoir into the back of the unit.
	Red Plug from the packaging may still be inserted.	Remove the red packaging plug found at the base of the Water Reservoir.
	New Pre-infusion Profile has been selected.	Different Pre-infusion Profiles make different noises at the start of an espresso extraction. See Customizable - Pre-infusion Profiles, page 23.
Water around Drip Tray area or on countertop	Water overflowing from Drip Tray.	Empty if the red Water Level Indicator appears through the Drip Tray Stainless Steel Grill.
	Drip Dray not present when Thermoblock is auto purging.	Keep Drip Tray in place, when cooling to espresso temperature. The STEAM LIGHT flashes and water purges into Drip Tray. See Espresso Making Guide, page 13.

Troubleshooting Guide - Espresso Machine

PROBLEM	Possible Cause	What To Do
Milky 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 Tip for Milk Frothing, pages 16-17.
No steam from the Steam Wand	Steam Wand Tip is blocked.	See Care and Cleaning, page 26.
	No water in the Water Reservoir.	Fill reservoir with water. Run hot water through the Steam Wand to ensure water flows.
	Espresso Machine has scale build up.	A Descaling Cycle is required. See Descaling Cycle, pages 30-31.
Steam Wand making a screeching noise	Steam Wand Tip too deep.	Lower Milk Pitcher. Ensure the Steam Wand Tip is positioned correctly when frothing. See Tip for Milk Frothing, pages 16-17.
Not enough foam when frothing	Milk is not 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 Milk Pitcher being used.	For best results use a chilled Stainless Steel Milk Pitcher.
	Milk has been boiled.	Start again with fresh, chilled milk. Heat till the Milk Pitcher can only be held for approximately 3 seconds, 140-149°F.
	The milk is making bubbles rather than microfoam.	Ensure the Steam Wand Tip is positioned correctly when frothing. Tap the Pitcher on the countertop when finished to release trapped air bubbles. See Tip for Milk Frothing, pages 16-17.
	Milk is not taking in enough air.	Keep the Steam Wand Tip just under the surface of the milk. This will help introduce air into the milk to create microfoam.

Troubleshooting Guide - Grinder

PROBLEM	Possible Cause	What To Do
Optimum Grind Setting is producing an under extracted espresso	New Burrs are bedding in. This is normal for the first few uses.	Turn the Bean Hopper clockwise in small increments to a finer Grind Setting to keep an optimum espresso extraction. Use the information on pages 14-15 to help.
	Beans are losing freshness.	
	Not enough coffee grinds used.	Dose more coffee grinds.
	Grinds not tamped (pressed) enough.	Tamp more firmly. See Espresso Extraction Guide section, page 15.
GRINDER LIGHT does not illuminate after pressing ON/OFF BUTTON	The machine is not plugged into the power outlet.	Insert in the Power Plug into power outlet and switch the unit on.
	The Bean Hopper is not seated correctly and not activating the red Interlock Pin.	Turn the Bean Hopper in a clockwise direction to lock into place. See Care and Cleaning, page 29.
GRINDER LIGHT flashes when trying to grind beans.	Hopper Gates are closed or not fully open.	Turn the Bean Hopper in a clockwise direction to a Grind Setting between 30-0 to fully open the Hopper Gates. See Removable Bean Hopper section, page 8.
GRINDER LIGHT illuminated red	Grinder Motor in protection mode to prevent overheating. Grinder has been used for long periods in a short space of time.	Leave the Grinder for 5 minutes. The GRINDER LIGHT will illuminate white to indicate normal use can be resumed.
No coffee grinds coming from the Grinder Outlet	No coffee beans in the Bean Hopper.	Fill the Bean Hopper with freshly roasted coffee beans.
	Hopper Gates are closed or not fully open.	Turn the Bean Hopper in a clockwise direction. At Grind Setting 30, Hopper Gates are fully open. See Removable Bean Hopper section, page 8.
	The Grind Chamber or Outlet is blocked.	Grinder needs cleaning. See Care and Cleaning, pages 28-29.
Coffee grinds are coarse when on a fine Grind Setting	Grind Setting not correct.	Adjust the Grind Settings by turning the Bean Hopper. See Tips for Grinding and Extraction, pages 14-15.
	Top Burr not seated correctly. Coffee beans or grinds are caught around and under the Top Burr.	Top Burr needs cleaning. See Care and Cleaning, pages 28-29.

Troubleshooting Guide - Grinder

PROBLEM	Possible Cause	What To Do
Espresso is under extracted even with a fine coffee grind	Not enough coffee grinds used.	Dose more coffee grinds.
	Beans are too old.	Use freshly roasted beans. Old coffee beans, no matter the Grind Setting, will have a fast extraction and will produce an under extracted tasting espresso.
Grind Setting cannot be adjusted	The Bean Hopper is not seated correctly.	Remove the Bean Hopper and replace. See Replace Bean Hopper section, page 27.
	Coffee beans or grinds are caught around the Top Burr or Grinder Collar.	Remove the Bean Hopper and Top Burr. Use the Cleaning Brush or Vacuum Cleaner as necessary to clear loose coffee beans or grinds. See Replace Bean Hopper section, page 27.
Bean Hopper cannot be locked into position	Grinder Collar not aligned to the Top Cover.	Ensure the dot on the Top Cover aligns with the dot on the Grinder Collar. See Replace Top Burr section, page 29
	Coffee beans or grinds are caught in the Top Burr or Grinder Collar.	Remove the Bean Hopper and Top Burr. Use the Cleaning Brush or Vacuum Cleaner as necessary to clear loose coffee beans or grinds. See Replace Bean Hopper section, page 27.
	The Top Burr is not seated correctly.	Make sure the Top Burr is correctly aligned and that the two handles are placed one on each side. See Replace Top Burr section, page 29.
Top Burr does not sit in the Grinder Collar correctly	Grinder Collar not aligned to the Top Cover.	Ensure the dot on the Top Cover aligns with the dot on the Grinder Collar. See Replace Top Burr section, page 29.
	Coffee beans or grinds are caught around and under the Top Burr	Remove the Top Burr and replace the Bean Hopper. Hold the Bean Hopper down with your hand, do not turn. Insert the Portafilter into the Grinding Cradle and push down to activate the Grinder. The coffee grinds will fall out the Grind Outlet.
	The Top Burr is not seated correctly.	Make sure the Top Burr is correctly aligned and that the two handles are placed one on each side. See Replace Top Burr section, page 29

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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.

Accessories Available for Purchase

CONTACT CALPHALON CUSTOMER CARE:
1-800-809-7267

58mm Filter Baskets

Single Wall

One Cup

Two Cup

Dual Wall

One Cup

Two Cup

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