

Sunbeam

Piccolo Espresso®

15 BAR pump espresso machine

Instruction Booklet
EM2800

Please read these instructions carefully
and retain for future reference.



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تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώσετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری ٻکنید کہ احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM ESPRESSO MACHINE.

- Always place the unit on a flat, level surface.
- Do not operate without water in reservoir.
- Do not remove the filter holder during water flow or coffee flow as the unit is under pressure. Removing the filter holder during operation can lead to a scalding or injury.
- Clean the steam nozzle only when the unit has been switched off and allowed to cool.

- Disconnect the plug from the power outlet if there is any problem during the coffee making process or prior to cleaning your appliance.
- Do not allow the power cord to come into contact with the hot parts of the appliance (cup warming plate, filter holder, steam nozzle).
- Keep hands away from hot parts of the appliance, including the cup warming plate, filter holder and steam nozzle.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

About espresso coffee

The Sunbeam range of espresso machines are sure to satisfy lovers of coffee. With its Italian designed and made 15 BAR pump, a thermoblock heating system and Italian designed 'crema' system the Sunbeam Piccolo Espresso® will provide endless cups of quality coffee.

Coffee is an integral part of Australian culture. With café numbers increasing, the demand for the perfect cup combined with the right atmosphere is the goal of many coffee connoisseurs.

What makes a good coffee?

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

The sweet aroma and taste of the perfect coffee is largely due to the correct combination of temperature and pressure during the brewing process. The thermoblock heating system ensures the water is at the correct temperature, so that the full coffee flavour is extracted.

Secondly, the combination of the Italian designed and made 15 BAR pump, Italian designed dual-wall filter and stabilising baffle ensures the correct pressure at which the liquid espresso is released from the spout. The flow should consist of both liquid and cream. This cream is commonly known as the 'crema'. The perfect 'crema' should be thick and stable and preserve the coffee flavour, aroma and temperature.

We hope you have many enjoyable coffee experiences with the Sunbeam Piccolo Espresso®.

Should you need any further assistance please don't hesitate to contact the Sunbeam coffee hotline on free call 1300 881 861 .

Features of your Sunbeam Piccolo Espresso®

Power button

On/off indicator light

Operating dial

Easy to operate selector dial - turn to the left to make espresso (☕) or to the right for steam (🌀).

Group handle

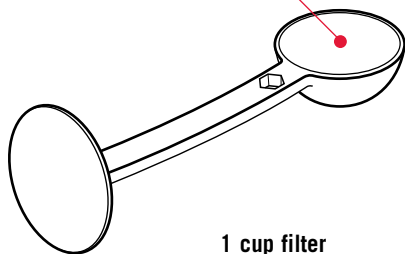
Removable drip tray and grill

Designed with no dirt traps for small coffee granules, milk or any other spills. The drip tray and grill can be removed completely for easy cleaning.

Non-slip rubber feet

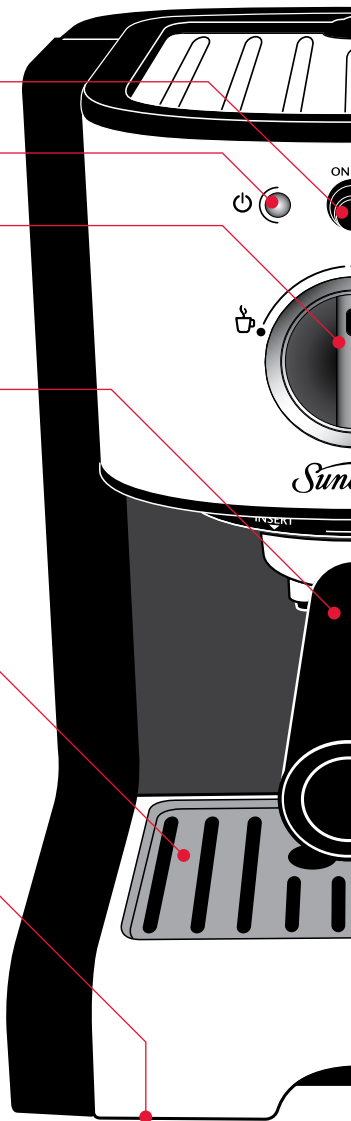
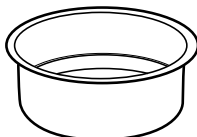
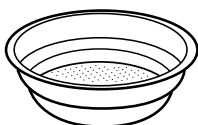
Makes the unit sturdy, preventing it from slipping or scratching the bench top.

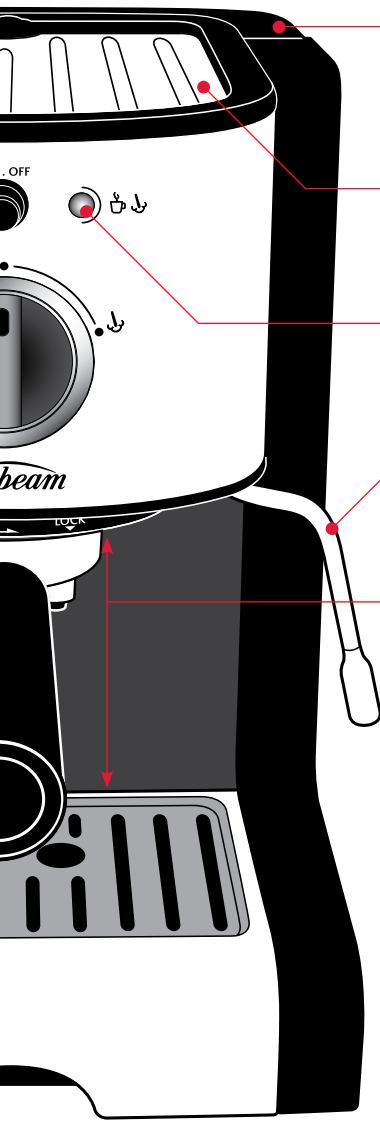
Measuring spoon with tamp



1 cup filter

2 cup filter





1.3L removable water reservoir

The water reservoir is removable for easy filling. Simply lift the lid, or remove the reservoir and take to the tap.

Warming plate

Gently pre-heats espresso cups and glasses before use. Removable for easy cleaning.

Sunbeam/espresso indicator light

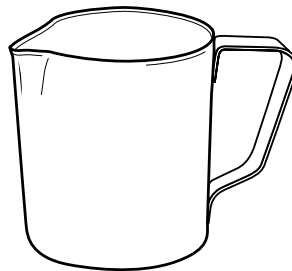
Lights up green to indicate the espresso machine has reached temperature.

Steam wand

Extra cup height clearance

Additional clearance between the coffee handle and the drip tray - designed to suit taller cups.

500mL jug



Features of your Piccolo Espresso®

15 BAR pump

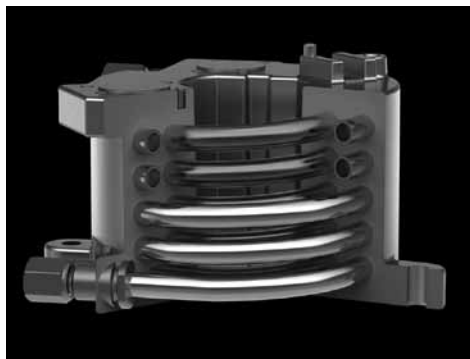


The Piccolo Espresso® is fitted with a 15 BAR pump delivering the pressure required for complete extraction of oils, coffee solids and aroma.

Crema System



The dual-wall filter creates additional back pressure and stabilising baffle produces a steady pour and maintains the temperature of the espresso.



Thermoblock heating system

Ensures the precise temperature is achieved. As espresso is made with hot rather than boiling water and the thermoblock heats the water to 92°C (just below boiling point) for optimum extraction of oils from the coffee grinds. Temperatures above this will burn the coffee grinds resulting in a bitter taste.

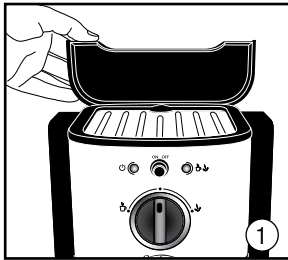
Operations Guide for your Piccolo Espresso®

The diagrams below and on the following pages are to assist you in using your Sunbeam Piccolo Espresso®. Each of the diagrams is numbered. Throughout this instruction manual these numbers will be referred to.

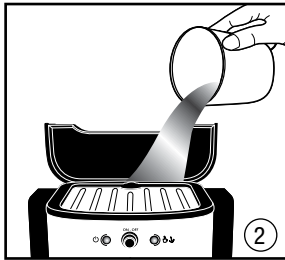
For example: Fill the water reservoir (1) (2) (3) (4) (5) with cold tap water...

Each time you see these numbers please refer back to the diagrams at the front of the instruction manual.

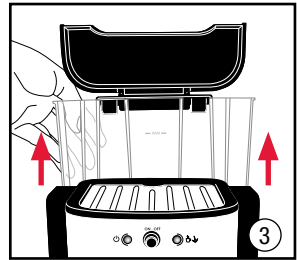
Filling the water reservoir.



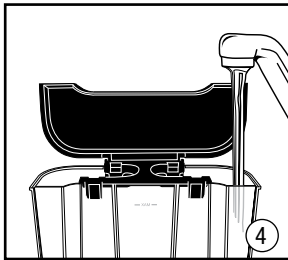
Open lid of water reservoir.



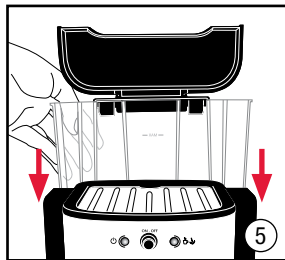
Fill with cold water, OR



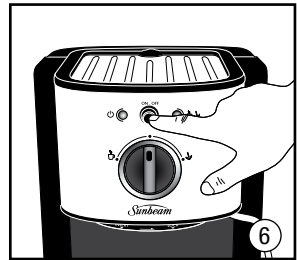
Remove water reservoir.



Fill at sink with cold water.

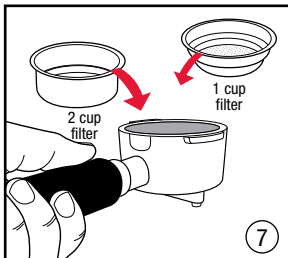


Replace the water reservoir.

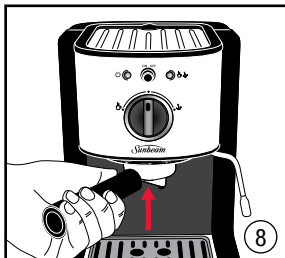


Press 'Power' button to turn unit on.

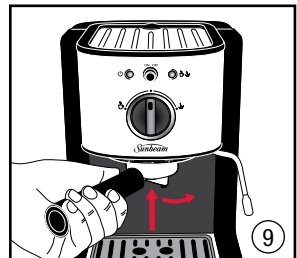
Preparing the espresso machine.



Select filter.

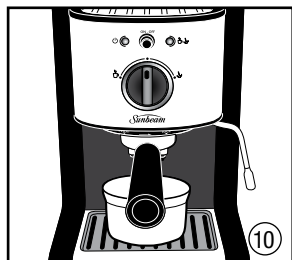


Place filter handle onto brewing head.

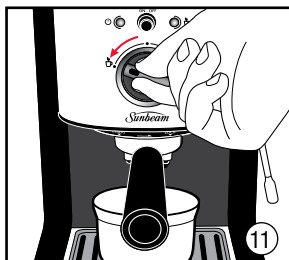


Turn filter handle to the right.

Operations Guide for your Piccolo Espresso® (continued)



Place container under filter handle.

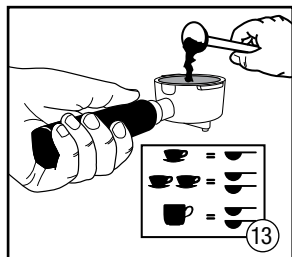


Turn operating dial to the espresso (☕) setting and allow water to run through.

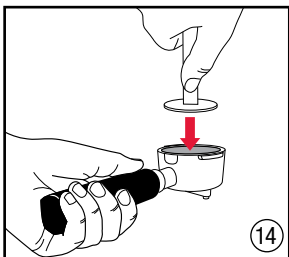


Warming espresso cups.

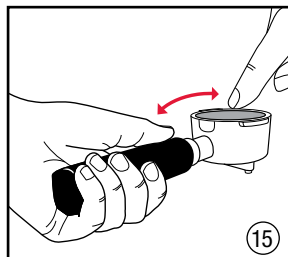
Making an Espresso.



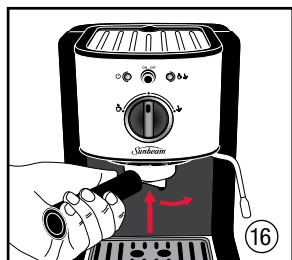
Fill group handle with ground coffee.



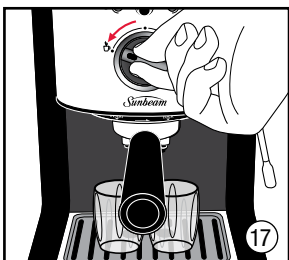
Tamp the coffee.



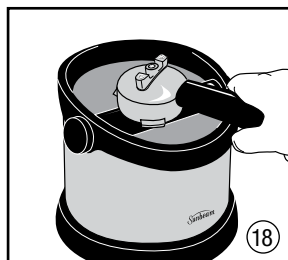
Wipe the edge of filter to remove any coffee grinds.



Place filter handle onto brewing head and turn handle to the right.

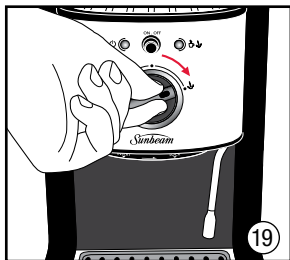


Turn operating dial to the espresso (☕) setting to make an espresso.

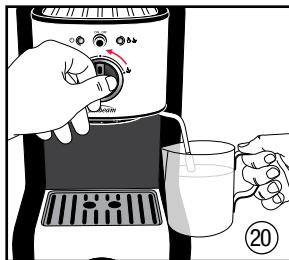


Remove used coffee grinds.

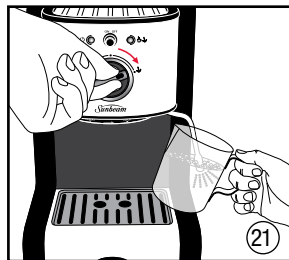
Frothing Milk.



Turn the steam wand into the drip tray. Turn the operating dial to steam (☁) setting. Purge for 5 sec.

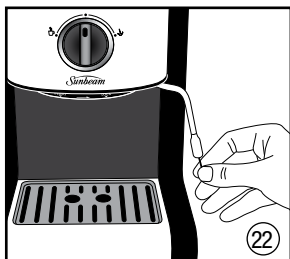


Return the operating dial to stand-by (●) position and place milk jug with milk under steam wand.

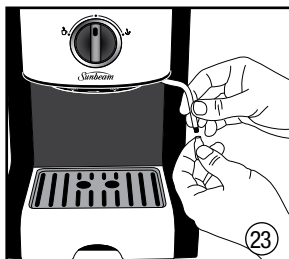


Turn the steam dial to the steam (☁) setting to froth milk.

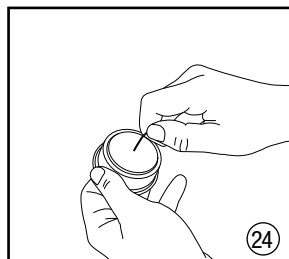
Care and Cleaning.



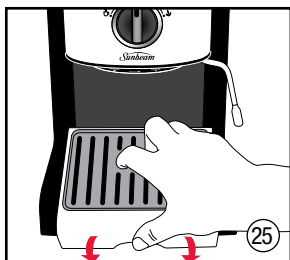
Insert end of paper clip into the hole in the base of the steam nozzle.



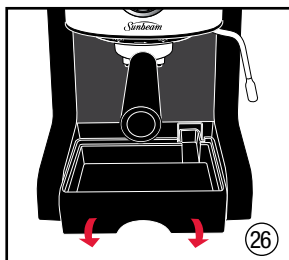
Remove steam nozzle from steam wand.



Insert a pin into the single hole in the base of the filter.



Remove the drip tray grill.



To remove drip tray, lift out and toward you.

Secrets to the perfect cup

With your Piccolo Espresso® coffee machine and a little experience, you can create cafe quality coffee at home. Here are a few helpful suggestions:

- A single shot of espresso should result in only 30-35mls of coffee.
- The grind of coffee is critical. Use a fine to medium grind for domestic espresso machines.
- A common mistake is running too much water through the ground coffee, resulting in a thin and bitter tasting espresso.
- Ensure your coffee grinds are 'tamped' evenly. 'Tamping' refers to the amount of pressure with which coffee grinds are packed into the filter.
- If your espresso pours too slowly, tamp the coffee grind more lightly, or try a coarser grind.
- If your espresso is thin and watery, tamp the coffee grinds harder, or try a finer grind.
- Always use cold milk and a clean stainless steel jug when steaming.
- Don't boil the milk when steaming. The ideal temperature is when the jug becomes too hot to touch.
- Always use the freshest beans or ground coffee available and store in an airtight container in a cool, dry, dark place.
- Whole bean coffee stays fresh longer than ground coffee.
- When grinding your own coffee, never grind more than you will use for immediate brewing. Once ground, the coffee will begin to lose its flavour.
- Keep your espresso machine clean and thoroughly rinsed. Run water through the brewing head and flush the steaming arm in fresh water after each use.
- Little things count – warming your cups, using filtered water and serving the coffee immediately after brewing do make a difference.

Before using your Piccolo Espresso®

Before using your Piccolo Espresso® for the first time or if you have not used it for some time, rinse the machine by running water through without coffee in the filter handle, as follows:

Note: Throughout these instructions the numbers you see highlighted and in brackets refer back to the diagrams at the start of this instruction manual.

- Open the lid of the water reservoir **(1)** and fill with cold water **(2)**. Alternatively you can open the lid and remove the water reservoir using the handle **(3)**. Then fill with cold water **(4)**.
- Replace the water reservoir firmly into the unit **(5)** and close lid.
- Insert the power cord into a 230-240V AC power outlet and turn the power on. Start the unit **(6)** by pressing the 'Power' button. The power light will illuminate amber and remain on until the power outlet is turned off. In addition, you will need to wait until the steam/espresso light illuminates green to indicate the machine has reached temperature and is ready to use.

Note: Before turning on your Piccolo Espresso® ensure that the dial on the control panel is in the stand-by **(●)** position.

- Place one of the filters in the filter handle **(7)**. Then position the filter handle onto the machines brewing head.
- To ensure that the filter handle is in the correct position, turn the handle so it points to the left and place the filter handle flat against the brewing head **(8)**, then turn the handle towards the right **(9)**, as far as it can go.

Note: Do not over tighten.

- Place a sufficiently large container under the filter handle **(10)**.
- As soon as the steam/espresso indicator light illuminates green, your Piccolo Espresso® is ready to use.
- Turn the operating dial to the espresso **(☺)** setting and allow water to run through.

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

Functions of your Piccolo Espresso®

1. ESPRESSO FUNCTION

For best results, it is ideal to pre-heat your cups, filter handle and filter as follows:

- Insert the power cord into a 230-240V AC power outlet and turn the power on.
- Fill the water reservoir **(1) (2), (3) (4) (5)** with cold water and start the appliance **(6)**.
- Put the filter handle and an empty filter in place **(7) (8) (9)**, and place cups underneath the filter handle.
- As soon as the steam/espresso indicator light is illuminated green the Piccolo Espresso® is ready to use.
- Turn the operating dial to the espresso (☞) setting **(17)**. When the cups are full of hot water return the dial to the stand-by (●) position.

Note: Once the appliance has been on for a while, the coffee cups can be warmed by placing them upside down on the cup warming plate **(12)**, or alternatively, fill with boiling water from a kettle and discard.

Preparing an espresso:

- Insert the power cord into a 230-240V AC power outlet and turn the power on.
- Fill the water reservoir **(1) (2), (3) (4) (5)** with cold water.
- Turn the Piccolo Espresso® 'On' **(6)**. The power light will illuminate amber. When the steam/espresso indicator light is illuminated green the Piccolo Espresso® is ready to prepare an espresso.
- Pre-heat your coffee cups.
- Select the required filter **(7)** for 1 or 2 cups of coffee and place in the filter handle.
- Using the measuring spoon supplied, place one or two measures of ground coffee into the filter **(13)**. With the other end of the measuring spoon, use the tamper to push (pack) down the coffee grinds **(14)**. Do not apply too much pressure.

Important: Be sure not to over-fill the filter with too much coffee. Wipe around the edge of the filter to remove any coffee grinds **(15)**.

- Place the filter handle on the machine's brewing head. Position the handle so it points to the left, place the filter handle flat against the brewing head, then turn the handle towards the right **(8), (9)** as far as it can go.

Note: Do not over tighten.

- Place 1 or 2 pre-heated cups below the pouring spouts.
- When the Piccolo Espresso® is at the correct temperature for preparing espresso the steam/espresso indicator light will illuminate green.
- To make an espresso, turn the operating dial to the espresso (☞) setting **(17)**. Once the cups are filled to the desired level, turn the operating dial back to the stand-by (●) position.
- Remove the filter handle and the filter by turning the filter handle to the left.
- To remove the used coffee grinds from the filter, simply turn the filter handle upside down and bang into a knock-bin **(18)**.

Important: For best results when making consecutive cups of espresso we recommend that you flush a small amount of water through the machine after each use. With the filter handle removed from the brewing head simply turn the operating dial to the espresso (☺) setting (17) and allow the water to run through. Once you have a consistent flow of water, return the operating dial to the stand-by (●) position. This will wash out any old or used coffee grinds stuck to the underside of the brewing head while also ensuring the correct water temperature for your next shot of espresso.

Note: Do not leave the filter handle locked in position for extended periods, or when machine is not in use. This shortens the life of the brew head rubber seal.

2. STEAM FUNCTION

Note: We recommend that you prepare the espresso first, then steam the milk.

- Fill the water reservoir (1) (2) (3) (4) (5) with cold water.
- Turn the Piccolo Espresso® 'On'. Wait for the steam/espresso indicator light to illuminate green. Turn the steam wand into the espresso machine drip tray (19).
- Pour cold milk into a stainless steel frothing jug to no more than $\frac{1}{3}$ full.

Note: For best results we recommend to use refrigerated milk and a stainless steel jug that is chilled.

- Turn the steam/espresso dial to the steam (☺) setting and allow the steam wand to purge for 5 seconds into the drip tray.
- Return the operating dial to the stand-by (●) position, swing the steam wand to the side of the machine and place milk jug with milk under the steam wand (20).

Caution: The steam wand will be hot. Use a cloth to move the steam wand back into position.

- Turn the operating dial to the steam (☺) setting. The steam/espresso indicator light may turn off, however will illuminate green again after a short time.
- Ensure the tip of the steam wand is just below the surface of the milk as you are frothing the milk.

Important: Do not allow the tip of the steam arm to touch the bottom of the container because this could obstruct the passage of the steam.

- Position the tip of steam arm to one side of the jug to create a whirlpool motion in the milk. As the milk begins to rise in the jug, follow the level of milk, always keeping the tip of the steam arm just below the surface.
- Cease steaming when the frothing jug becomes too hot to continue holding the palm of your hand against the side. Simply turn the operating dial to the stand-by (●) position and remove the jug.

Note: Do not boil the milk.

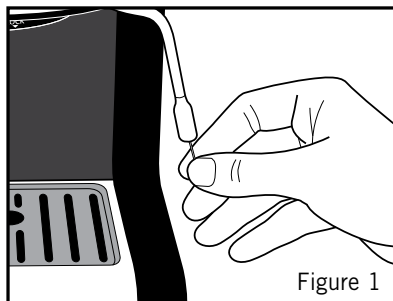
- Pour the textured milk into your espresso as soon as possible.

Cleaning the steam wand

You must clean the steam wand immediately after each use. Simply wipe the stainless steel wand clean with a damp cloth. Also swing the steam wand into the drip-tray and briefly turn the operating dial to the steam (☷) setting to clear any remaining milk out of the steam wand.

Caution: Steam from the wand is extremely hot and there is danger of scalding.

Note: Should your steam wand become blocked, insert the end of a paper clip into the hole at the bottom of the steam nozzle (22). and see Figure 1.



Should the steam wand remain blocked unscrew the steam nozzle from the steam arm (23). Clean the steam nozzle by once again using the paper clip and flush under running water.

Care and Cleaning

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

Regular cleaning to remove these oils is essential for espresso machines to keep operating effectively. Flushing water through the brewing head and the steam wand is the easiest way to keep your machine clean after making each coffee, and at the end of your coffee making session.

Important: Never wash your espresso machine accessories in the dishwasher.

Drip tray

Remove the grill and drip tray at regular intervals to empty **(25)**, **(26)**.

Clean the drip tray and its grill with water and a little non-abrasive washing up liquid, rinse and dry.

Over time it is normal for the inside of the drip tray to be stained by the oils in the coffee.

The brewing head, filters & group handle

The filter and group handle should be washed after each use by rinsing them under warm water. Wash at regular intervals in warm soapy water using a mild detergent.

To clean the brewing head, flush water through and wipe the head and around the inside rim with a damp cloth.

To assist in keeping the filter and the brew head clean, at the end of each coffee making session we recommend you run the machine, with the filter in place, without coffee – using water only.

Important: Should the coffee filter remain blocked after normal cleaning, insert a pin into the single hole in the base of the coffee filter. See Figure 2.

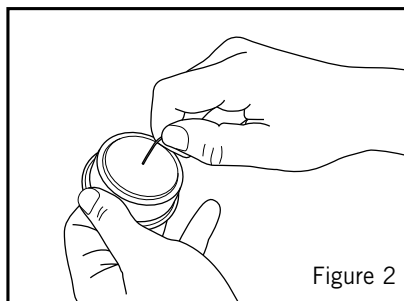


Figure 2

Care and Cleaning (continued)

Brew head rubber seal

This seal is located in the brewing head and creates a seal against the filter handle when making an espresso.

Note: When your Sunbeam Piccolo Espresso® is not being used, we recommend that you do not leave the filter handle attached to the machine as this will reduce the life of the seal.

Over time this seal loses its elasticity and will require replacement – usually every 6-12 months. Signs that the seal is deteriorating are when: the filter handle rotates to the far right and feels loose, or steam escapes from around the brewing head during use.

The cup warming plate and exterior

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

Steam wand

The steam wand needs to be cleaned each time you texture milk. To clean the steam wand, wipe with a damp cloth and for the froth attachment, simply rinse it under warm water.

Note: After each use we recommend that a small amount of steam is purged from the steam wand.

On a monthly basis we recommend thoroughly cleaning the steam wand.

To do this soak the wand in water with the stainless jug resting on the drip tray. Ensure that the water level in the jug is over the wand. Run steam through the wand for 30 seconds, then leave to soak overnight.

In the morning turn the machine on and run steam through the wand again for 30 seconds.

Important: Do not wash parts in the dishwasher. Do not immerse the unit in water.

Important: Should your steam wand become blocked, insert the end of a paper clip into the hole at the bottom of the steam nozzle (22) and see Figure 3.

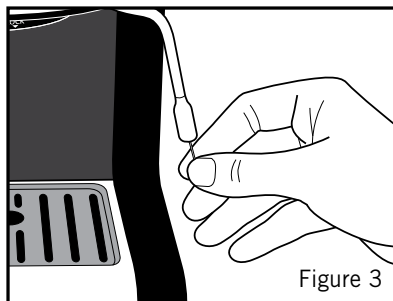


Figure 3

Should the steam wand remain blocked unscrew the steam nozzle (23). Clean the steam nozzle by once again using the paper clip and flush with water.

Descaling

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

We recommend that you descale your machine every 2-3 months, although this period will depend on the hardness of water and frequency of use of the machine.

Descaling solution

Use Sunbeam Liquid Descaler, available at any Sunbeam Service Centre listed at www.sunbeam.com.au. Alternatively, dissolve 3 tablespoons of vinegar in two litres of lukewarm water.

Descaling the espresso machine

Note: Ensure that the espresso machine is turned off and the power cord is unplugged.

1. Remove the water reservoir from the machine and if necessary empty any water.
 2. Remove the drip tray and place it out of the way.
 3. Remove the group handle from the machine and rinse it thoroughly under running water and set aside.
 4. Place a cloth/tea towel on the bench and carefully turn the machine upside down. The machine should now be on the warming plate resting on the cloth/tea towel.
 5. Using a screwdriver, unscrew the shower screen from the brewing head.
 6. Remove the shower screen from the centre hold using the tip of a fork or skewer. Wash the shower screen in hot soapy water, rinse and dry well. Set aside in a safe place with the screw and the blue rubber seal.
 7. Using a small brush, scrub in and around the area of the brewing head, removing all coffee granules.
 8. Wipe down the steam wand with a small brush.
- Note:** Follow the steps on page 14 'Cleaning the steam wand' for a more thorough cleaning procedure.
9. Turn the machine upright, so that it is now sitting correctly on the bench.
 10. Fill the water reservoir with water to the 'MAX' line and add 1 capful of Sunbeam Liquid Descaler or, alternatively fill the water reservoir with the vinegar solution. Place the water reservoir onto the espresso machine.
 11. Place a large container under the brewing head.
 12. Insert the power plug into a 230-240V AC power outlet and turn the power 'On'.
 13. When the steam/espresso indicator light is fully illuminated, turn the selector dial to the espresso (☺) setting. Run through about 1/3 of the liquid immediately and return the dial to stand-by (●) position.
 14. Angle the steam wand over the drip tray. When the steam/espresso indicator is illuminated, turn the selector dial to the steam (☹) setting.
 15. Allow the solution to come through the steam wand for 1 min.
 16. After 1 minute, stop the machine by turning the operating dial to stand-by (●) position.
 17. Leave the machine off for 10-15 minutes to allow the descaler to take effect.
 18. Turn the dial to the espresso (☺) setting and allow ½ of the rest of the descaler solution to run through the brewing head.
 19. Turn the dial to the stand-by (●) position. Place the steam wand over the drip tray.
 20. Once the steam/espresso indicator light is illuminated, turn the dial to the steam (☹) position.

Descaling (continued)

21. Allow the solution to run through the wand for 1 minute. Return the dial to the stand-by (●) position.
 22. Turn the dial to the espresso (☺) setting and allow the remaining solution in the water reservoir to run through the brewing head.
 23. Remove the water reservoir from the machine and rinse thoroughly under running water, ensuring that all traces of the descaling solution is removed. Fill the water reservoir with clean water and place onto the machine.
 24. Run two (2) full water reservoirs through the brewing head. Refill the water reservoir and run the steam nozzle for 4-5 minutes.
- Note:** Ensure that you continue to run water through the machine until the water runs clean and clear.
25. When this is finished, remove the water reservoir and set aside. Remove the water containers and give the machine a good wipe over.
 26. Turn the machine upside down. The machine should now be on the warming plate resting on the cloth/tea towel once again.

Important: The brewing head will be hot from the descaling process. Allow this to cool down before replacing any parts.

27. Carefully replace the rubber seal, filter, washer and screw. Tighten well.
28. Turn the machine upright, so that it is now sitting correctly on the bench.
29. Replace the drip tray.
30. Fill the water reservoir with water and position it on to the machine.

Trouble Shooting Guide

Problem	Possible cause	What to do
Coffee runs down the side of the filter handle	Filter handle is not attached correctly, or filter handle has not been tightened sufficiently	See “Preparing an espresso” pg12
	Edge of filter insert is not free of coffee granules	Clean around the top edge of the filter and wipe the brewing head clean of coffee.
	The brewing head is dirty	Wipe brewing head with a damp cloth.
	The brewing head is defective	Contact a Sunbeam Service Centre.
	Brew head rubber seal is damaged or worn	Contact a Sunbeam Service Centre.
No coffee runs through	No water in the water reservoir	Fill reservoir with water.
	Water reservoir not correctly assembled	Press firmly down on the water reservoir to ensure it is correctly positioned.
	Steam dial set to ‘J’ setting	Ensure the steam dial is in the ‘●’ off position.
	Brewing filter may be blocked	See “Descaling the espresso machine” pg17.
	The filter is blocked, the coffee grounds are too fine or tamped down too hard	Empty out the filter and rinse under water to clean. Wipe the brewing head with a cloth. Repack the filter with coffee and tamp down coffee. See “Care & Cleaning” pg15.
Coffee pours through very slowly	Coffee grounds are too fine or are too compacted	Ensure you are using an evenly ground coffee and do not compact the grounds so firmly.
	Machine blocked by scale build up	See “Descaling the espresso machine” pg17.
Espresso does not have any Crema	Coffee is old or dry	Use fresh coffee and once you open the coffee be sure to store it in an airtight container.
	Coffee not compacted firmly enough	Compact coffee grounds more firmly.
	Coffee too coarse	Grind the coffee to a finer texture or change brands of espresso coffee to a finer grind.

Trouble Shooting Guide (continued)

Problem	Possible cause	What to do
Espresso does not have any Crema (Continued)	Not enough coffee in filter	See “Functions of your Piccolo Espresso®” pg12.
Handle comes off during brewing	Coffee tamped too hard	Tamp the coffee grinds lighter
	Coffee grind is too fine	Change to a coarser grind of coffee
	Filter handle is not attached correctly, or has not been tightened sufficiently.	See “Preparing an espresso” pg12
	Top edge of filter is not free of coffee granules.	Clean around the edge of the filter and wipe the brewing head clean of coffee.
	The brewing head is dirty	Wipe brewing head with a damp cloth.
	The brewing head is defective	Contact a Sunbeam Service Centre.
	Brew head rubber seal is worn or damaged.	Contact a Sunbeam Service Centre.
Coffee is too cold	Cups, filter and filter handle are cold	Pre-heat cups, filter, handle and filter See “Functions of your Piccolo Espresso®” pg12.
	If making a cappuccino or latte the milk may not be heated enough.	Ensure that milk is heated properly during frothing, but be sure not to boil the milk.
	No steam from the steam wand/arm	Steam wand/arm is blocked. See “Cleaning the steam wand” pg14.
Not enough froth when frothing milk	Milk is not fresh	Ensure the milk is fresh
	Milk temperature is too warm	Ensure that the milk is well refrigerated before use.
	Frothing jug	For best frothing results use a stainless steel jug and if possible refrigerate or run the jug under cold water before use.
	Steam wand/arm is blocked	See “Cleaning the steam wand” pg14.
	Milk has been boiled	Start again with fresh, chilled milk

Please contact Sunbeam directly on Freecall 1300 881 861, if this guide does not solve your query. We have experienced staff on hand to assist, Monday to Friday.

Trouble Shooting Guide (continued)

Not enough froth when frothing milk	The milk is making bubbles rather than correctly frothing.	The tip of the steam wand should be positioned just below the surface of the milk.
Uneven cup filling	Uneven tamping or obstruction in the pouring spouts.	Ensure coffee is tamped evenly and check that there is nothing obstructing the pouring spouts.
	Defective baffle in filter handle	Contact a Sunbeam Service Centre.
Espresso tastes burnt	Type of coffee being used	Experiment with different brands of coffee.
	Appliance has not been rinsed properly after descaling.	Run a reservoir full of water through the machine and steam wand before making another coffee. See 'Descaling' pg17.
Pump makes an unusually loud noise	No water in reservoir	Fill the water reservoir
	Water reservoir not correctly positioned.	Replace the water reservoir firmly into the unit.
Espresso machine does not operate	Brewing filter may be blocked	Remove filter holder and clean brewing head. See "Care & Cleaning" pg15.
	Machine blocked by scale build up	See "Descaling the espresso machine" pg17.

Recipes

ESPRESSO (SHORT BLACK)

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

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



MACCHIATO

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

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



LONG BLACK

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

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



FLAT WHITE

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

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



Recipes (continued)

CAFFE LATTE

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

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



CAFFE MOCHA

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

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



CAPPUCCINO

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

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



CON PANNA

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

- 190mL cup
- single or double espresso
- lightly whipped cream



Notes

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia


Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

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Made in China.

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