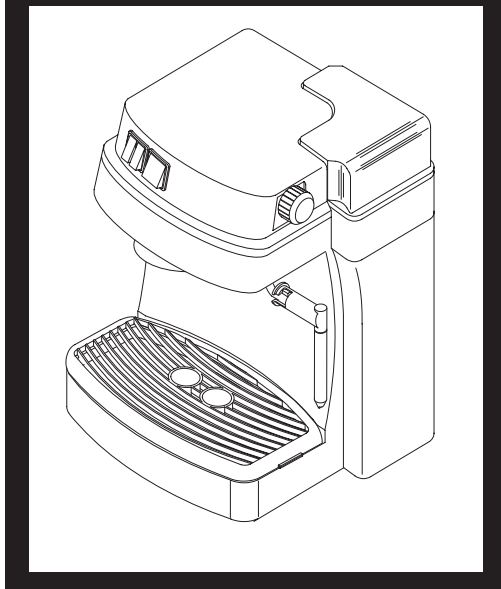


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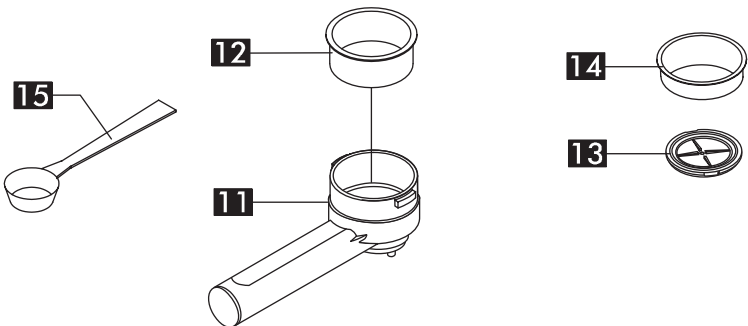
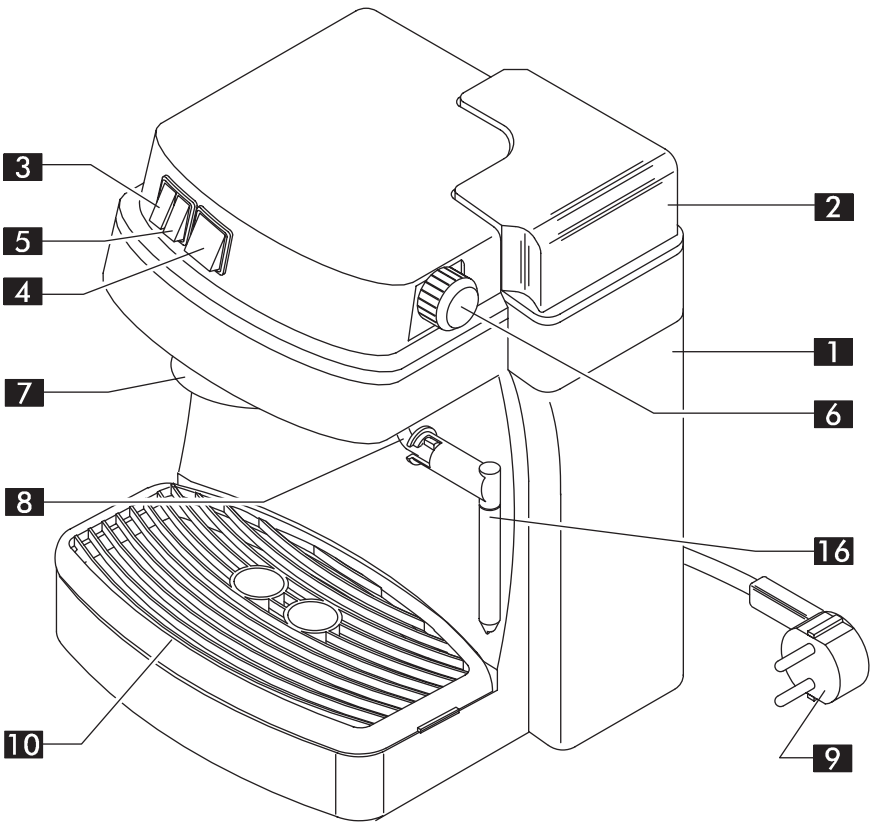
## **OPERATING INSTRUCTIONS**

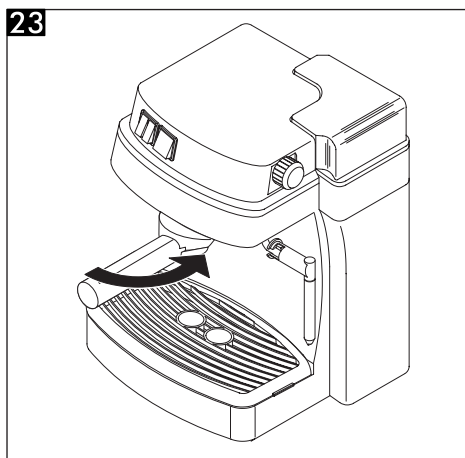
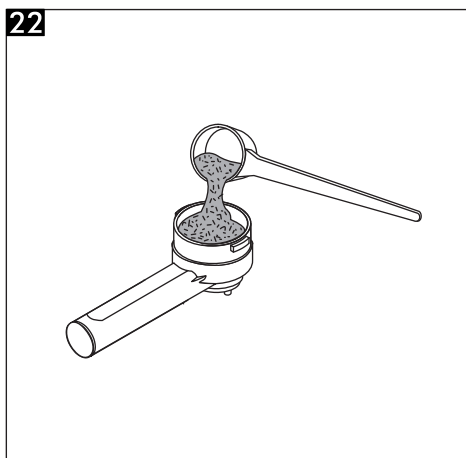
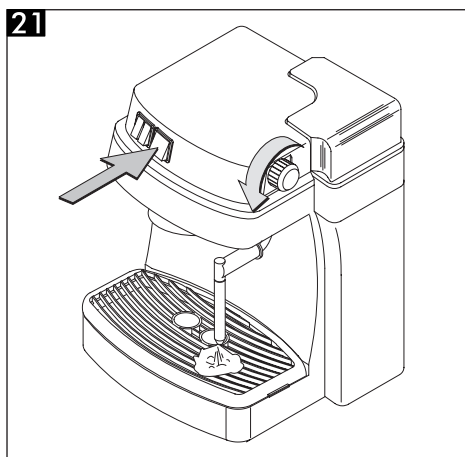
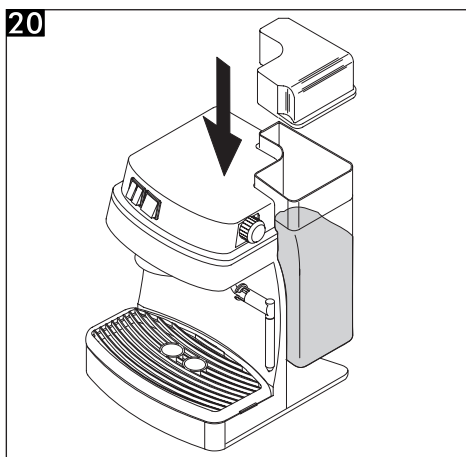
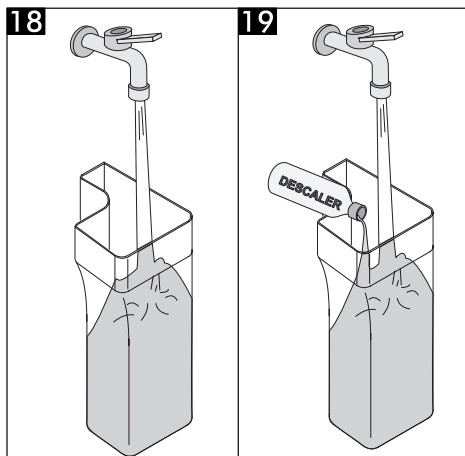
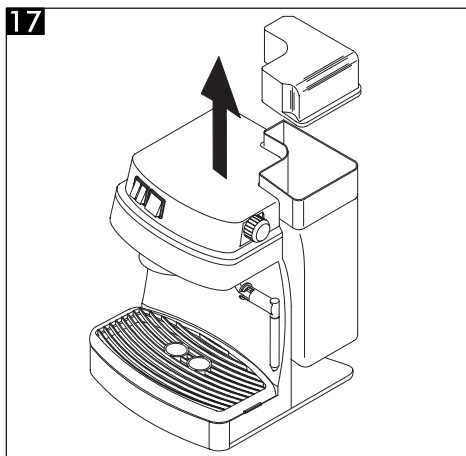
**FOR YOUR SAFETY CAREFULLY READ THE OPERATING INSTRUCTIONS.**

**FOR HOUSEHOLD USE ONLY**

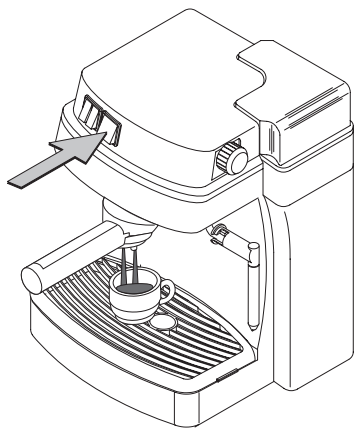
## Opening

Congratulations on choosing this high quality espresso machine and thank you for your confidence in our products. Before operating the machine we recommend that you carefully read the following instructions which explain how to properly use, clean and maintain the machine. For any further information, please contact the establishment where you purchased the machine or our company directly. We will be glad to provide you with any explanations you may need.

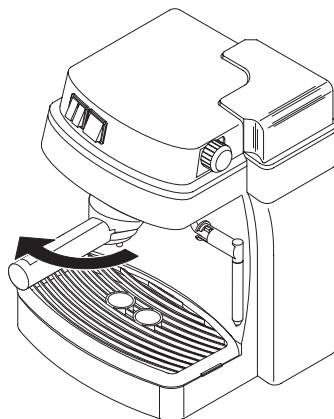




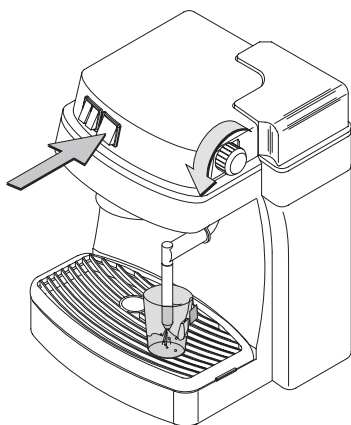
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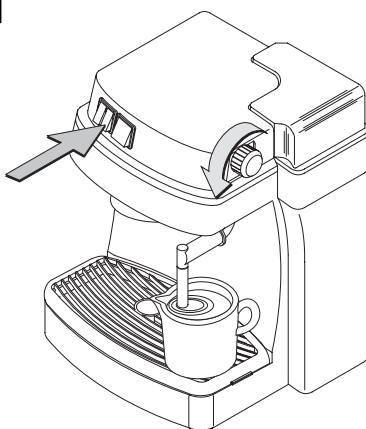
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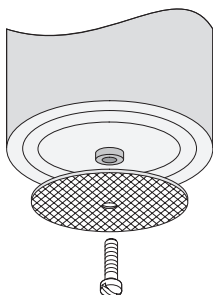
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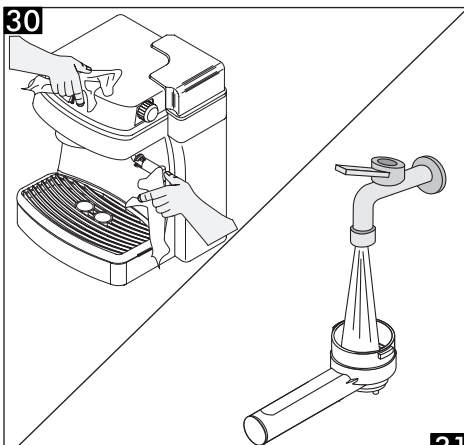
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## Contents

<b>DESCRIPTION</b> .....	<b>6</b>	<b>FROTHING MILK FOR CAPPUCCINO</b> ...	<b>13</b>
1) Guide to the instructions .....	7	1) What you should know first .....	13
<b>SPECIFICATIONS</b> .....	<b>7</b>	2) How to use your machine for frothing milk .	14
<b>IMPORTANT SAFEGUARDS</b> .....	<b>9</b>	<b>DISPENSING HOT WATER</b> .....	<b>14</b>
<b>BEFORE SETTING UP YOUR MACHINE</b> .	<b>10</b>	<b>CLEANING AND MAINTENANCE</b> .....	<b>15</b>
<b>SETTING UP YOUR MACHINE</b> .....	<b>11</b>	<b>DESCALING</b> .....	<b>15</b>
<b>PRE-HEATING</b> .....	<b>11</b>	<b>ADDITIONAL NOTES ABOUT YOUR</b>	
<b>BREWING ESPRESSO</b> .....	<b>12</b>	<b>ESPRESSO MACHINE</b> .....	<b>16</b>
1) What you should know first .....	12	<b>SERVICE</b> .....	<b>16</b>
2) Brewing Espresso .....	12	<b>TROUBLESHOOTING</b> .....	<b>17</b>
3) Brewing Espresso with Pods .....	13		

## DESCRIPTION

Your machine will produce either 1 or 2 servings of espresso when using ground coffee. It features a steam wand that swivels for ease of use and a special attachment, called a "pannarello," that makes frothing milk easy. Convenient symbols help you quickly identify the controls of the machine. The power and steam switches illuminate when in the on position. The brew switch illuminates when the machine is ready to brew or steam. This espresso machine is designed for household use only and is not in any way to be used for commercial applications.

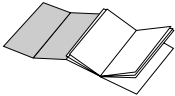
**1) Guide to the instructions**



The warning triangle indicates all the personal safety instructions. Follow these instructions carefully to avoid injury.

**B**

References to diagrams, parts of the appliance or control switches etc. are indicated by a number or letter. Keep the illustrations at hand.

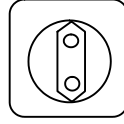
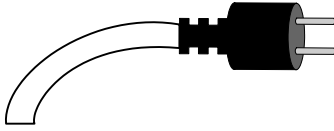


The diagrams referred to in the manual are located inside the cover flap. Keep these pages open while reading the instructions.

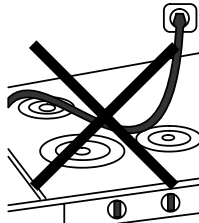
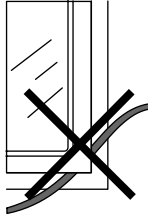
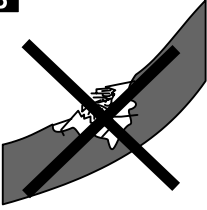
**SPECIFICATIONS**

Body Material	Thermoplastic
Dimensions	11-3/4" x 9-1/2" x 9-1/2"
Weight	9 lbs.
Power cord length	48"
Rated voltage and frequency	see identification label on bottom of appliance
Rated power consumption	see identification label on bottom of appliance
Controls	located on front
Boiler	Sin 013AX Stainless Steel Sin 013AL Aluminum
Pump pressure (nominal)	13 - 15 bars (190 - 220 psi)
Safety features	Pressure relief valve on boiler Over-temperature thermal protection
Water tank capacity	46 oz.
Filter holder	Pressurized

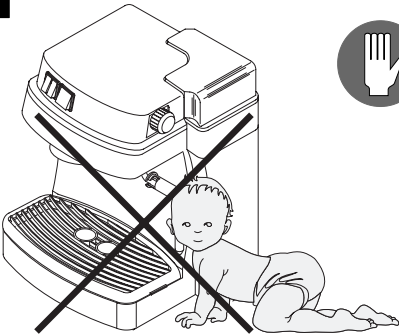
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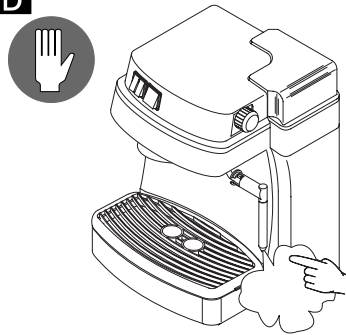
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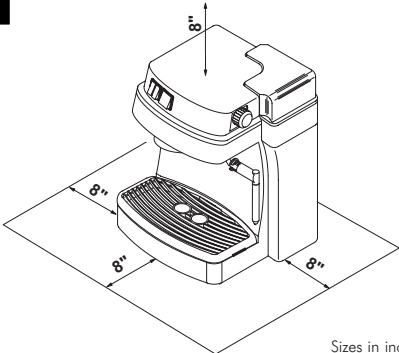
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**D**

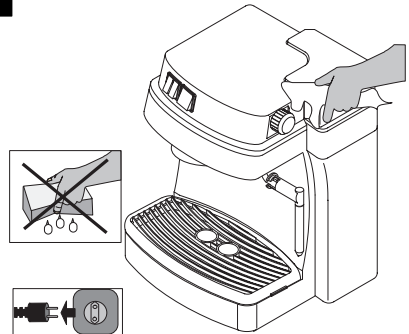


**E**



Sizes in inches

**F**



## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces: (i.e. steam tube, filter holder). **D**
3. To protect against electric shock, do not place cord, plugs or appliance in water or other liquid.
4. This appliance must be kept out of the reach of children. **C**
5. Unplug from-outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance. **F**
6. Scalding may occur if the filter holder is removed during the brewing cycles.
7. The use of an accessory not evaluated for use with this appliance may cause injuries.
8. Do not use outdoors.
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. **B**
11. This machine was designed to process normal household quantities only. Not suitable for continuous operation.
12. Do not operate any appliance with damaged cord or plug or after the appliance malfunctions; or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
13. Do not use if the water tank is not filled.
14. Always use cold water. Warm water or other liquids could cause damage to the appliance.

**SAVE THESE INSTRUCTIONS**

---

**Parts**

- 1** Water tank
- 2** Water tank cover
- 3** Lighted power switch
- 4** Brew switch with ready light
- 5** Lighted steam switch
- 6** Hot water / Steam knob
- 7** Brew head
- 8** Steam wand
- 9** Power cord
- 10** Drip tray and grill

**Accessories**


- 11** Pressurized filter holder (automatic)
- 12** 1 or 2 cup filter for ground coffee
- 13** Pod adapter
- 14** Pod filter
- 15** Measuring scoop for ground coffee
- 16** Pannarello

---

**BEFORE SETTING UP YOUR MACHINE**

- Be sure to place the machine on a level, stable surface. Choose a location that is well-lit, and which provides at least 8" of clearance to all sides of the machine. Make sure it is out of reach of children or household pets.
  - Be sure to carefully read the entire Instruction Manual before first using the machine - pay close attention to the Important Safeguards. The machine should only be operated by persons who fully understand its proper and safe operation.
  - Be sure to save the original packaging for your machine. Should the machine need to be stored or shipped for any reason, the original packaging will provide the maximum possible protection against damage.
-

## SETTING UP YOUR MACHINE

- 1) Refer to Important Safeguards to make sure the machine is located in a safe place.
- 2) Your machine has been factory designed to operate at a specific voltage. Refer to the identification label on the bottom of your machine to make sure that the outlet you intend to use supplies the proper voltage and that the circuit it belongs to is rated for the machine's power requirements. If an extension cord is needed make sure that it also has the appropriate rating and meets or exceeds all safety standards.
- 3) Filling the water tank
  - **17** Remove the water tank cover and carefully take the two hoses out of the tank.
  - **18** Remove the water tank from the machine, rinse it thoroughly, and fill it with fresh, cold water. We recommend using only filtered or bottled water. Never use anything other than cold water in your machine.
  - **20** Place the water tank back on the machine and reinsert the hoses into the tank. Place the water tank cover back on the tank.
- 4) Plugging in your machine
  -  Make sure the power switch is in the up and off position. Also make sure the other switches are in the up and off position.
  - Make sure the outlet you are using is appropriate for the machine and then plug the machine in.
  - Turn the power switch on. The switch will illuminate to indicate that the machine is on.
  - Be sure to prime the machine right away using the following instructions.

### 5) Priming the machine

- The machine must always be primed before use and after steaming. It is also a good idea to prime the machine after filling the water tank or if the machine has been left on but not used for some time. Priming the machine ensures that there is adequate water in the system for its normal operation and failure to do so could result in serious damage to your machine.
- **21** To prime your machine, position the steam wand over the drip tray and fully open the hot water / steam knob by turning it counter clockwise.
- Press the brew switch and wait until a steady stream of water flows from the steam wand.
- Allow at least 4 oz. of water to flow and then turn off the brew switch and close the knob.

## PRE-HEATING

- Before brewing espresso you will want to pre-heat both the filter holder and the cup(s) you will use to serve your espresso. Use the following procedure.
- **23** Make sure that the ready light is on and then insert the filter holder, with empty filter basket in place, into the brew head of the machine. Turn the handle of the filter holder from left to right until it is securely in place. When you release the handle it will automatically spring slightly back to the left. This indicates that the filter holder is operating properly.
- Place your cup(s) to be warmed directly beneath the two outlets on the bottom of the filter holder.
- **24** Turn the brew switch on, the pump will come on and after a few seconds water will begin to flow into the cup(s).

Allow the water to flow until the cup or cups are almost full then turn the brew switch off.

- Wait until the water finishes flowing into the cups before removing the filter holder.
- **25** Turn the handle from right to left to remove the filter holder and then empty any excess water from the filter basket. Let the cup(s) stand for a few moments to absorb the heat from the water and then empty.



**Always use caution when removing the filter holder from the machine as it may be very hot and could burn you.**

## BREWING ESPRESSO

### 1) What you should know first


- Brewing good espresso with its characteristic thick, golden crema depends on a number of factors coming together in just the right way. A good extraction depends on fresh, good quality water being heated to the correct temperature, and then forced through finely ground coffee under just the right pressure. When these important factors are combined properly the resulting shot of 1 1/2 to 2 oz. of espresso will be delivered in about 20 seconds, and will be topped by a thick, golden brown crema with a slightly marbled appearance. Fortunately for you, this machine has been designed to heat the water to just the right temperature and to provide just the right pressure. All you have to do is supply the fresh, cold water, preferably filtered or bottled, and the right kind of ground coffee. Using pods makes your job even easier. You should use an espresso roast, which is finely ground but not powdery. The specially designed filter


holder for your machine will work well with a wide range of possible grinds. However, if the grind is too fine the espresso will slowly drip from the filter holder. If the grind is too coarse the espresso will flow too quickly. In either case, the crema will not develop properly and the espresso will not be satisfying. When properly extracted, the espresso will flow in two thin, golden streams from the filter holder into your cup. It may take some experimentation, but once you find the right espresso roast for your taste - ground to the right consistency, you will truly appreciate the advantage of making real Italian espresso in your own home.

### 2) Brewing Espresso

- **22** Make sure the larger filter basket is in the filter holder and then add one measure of ground coffee for one shot of espresso or two measures for two shots. Be sure to wipe any excess ground coffee from the rim of the filter basket to avoid the possibility of leakage. Use the bottom of the measuring scoop to level and lightly tamp the grounds in the filter basket.
- **23** Make sure you have followed the pre-heating procedure and that the ready light is on. Insert the filter holder into the brew head. Turn the handle from left to right until it is securely in place. When you release the handle it will automatically spring slightly back to the left. This indicates that your filter holder is operating properly.
- **24** Place your pre-heated cup(s) directly beneath the two outlets on the bottom of the filter holder.
- Press the brew switch, the pump will come on and after a few seconds espresso will begin to flow into the cup(s).

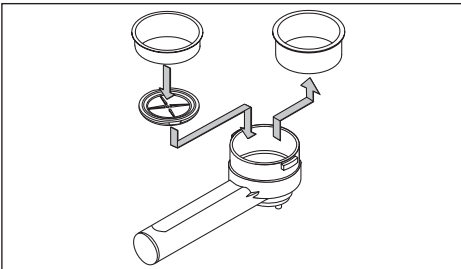
- Let the espresso flow until you have obtained the desired amount. Turn off the brew switch and wait for the espresso to finish flowing from the filter holder before removing the cups(s).
- Always empty the used grounds from the filter holder after preparing espresso. Never knock the used grounds out of your filter holder, we recommend that you scoop them out for disposal.

 **Always use caution when removing the filter holder from the machine as it could be very hot.**

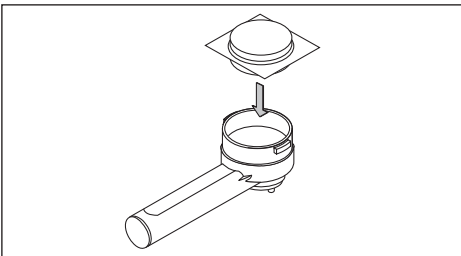
 **Never attempt to move or remove the filter holder from the machine when brewing.**

### 3) Brewing Espresso with Pods

- Remove the larger filter basket from the filter holder. Place the pod adapter (13) into the filter holder with its concave side facing up. Then place the pod filter basket into the filter holder.



- Place the pod inside the filter. Make sure that the edge of the pod does not extend over the rim of the filter basket.



- **23** Insert the filter holder into the brew head. Turn the handle carefully from left to right until it is secure. When you release the handle it will automatically spring slightly back to the left. This indicates that your filter holder is operating properly.
- **24** Place your pre-heated cup directly beneath the two outlets on the bottom of the filter holder. Remember, pods are intended to produce only 1 serving of espresso.
- Press the brew switch, after a few seconds espresso will begin to flow into the cup. Turn off the switch when you have obtained the desired amount of espresso. Allow espresso to finish flowing before removing the cup.

## FROTHING MILK FOR CAPPUCCINO


### 1) What you should know first

- Frothing milk provides two of the three essential components needed for great cappuccino. By frothing you create the characteristic thick, foamy topping for cappuccino and the milk remaining in the pitcher is steamed to just the right temperature to blend perfectly with a shot of espresso. Only when these three elements are combined in equal portions can you have a true cappuccino. Your machine, with its special "pannarello" frothing attachment (16), makes frothing milk easy. Keep in mind that the milk should be steamed to around 160 degrees Fahrenheit and to make sure it reaches the proper temperature you will want to use a cooking thermometer for at least the first few times. An appropriate thermometer can be purchased at almost any local grocery store, supermarket or

kitchen supply store. To obtain the best foam when frothing be sure to use only skim or low fat milk. In order to make the best cappuccino it is a good idea to froth the milk before brewing the espresso, that way the espresso does not become cold while you froth. Use the directions below for frothing milk with your machine.

## 2) How to use your machine for frothing milk


- Make sure that the machine is primed. Press the steam switch, the switch will illuminate to indicate that the machine is in steam mode. If the ready light on the brew switch is already on, it will go off while the machine heats to the proper temperature. When the ready light comes back on the machine is ready to make steam.
- Position the steam wand over the drip tray, and slowly open the hot water/steam knob. Allow excess water to be purged from the system, after a few seconds the flow will change to steady steam. Then close the knob.

 **Caution: When purging the excess water, the steam wand and water will be very hot. Do not touch the steam wand with your bare skin and keep hands away from the stream of hot water to avoid being burned.**

- Fill your frothing pitcher up to 1/3 full of cold milk, or use 4 oz. per serving needed. Fully immerse the tip of the pannarello into the milk to be frothed but do not allow the tip to touch the bottom of the pitcher.
- **27** Open the knob slowly and allow steam to froth the milk and heat it to the proper temperature. The pannarello

makes frothing quick and easy. Continue frothing until you have achieved the desired amount of foam and the milk has reached the proper temperature. Turn off the steam switch and then close the knob.

- After steaming be sure to prime the machine. The boiler temperature must also be lowered before brewing espresso. To accomplish both tasks, point the steam wand over the drip tray and then open the hot water/steam knob. Press the brew switch and allow hot water to flow until the ready light goes off.

 **Caution: When priming the machine after steaming, the steam wand and water will be very hot, do not touch the steam wand with your bare skin and keep hands away from the stream of hot water to avoid being burned.**

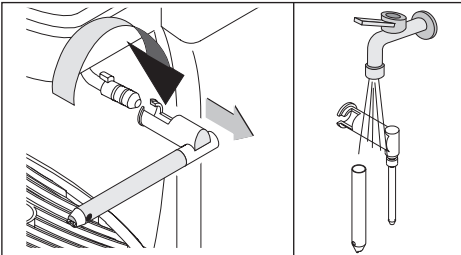
- **30** When finished priming you will want to wipe clean the steam wand using a damp cloth. It will also make subsequent cleaning easier if you immerse the pannarello and steam wand into a container of water. Again, use caution when handling the steam wand and pannarello to avoid being burned.

## DISPENSING HOT WATER

- Your espresso machine can also be used to deliver hot water for tea or other hot beverages.
- **26** Make sure that the ready light is on and place a container under the steam wand. Open the hot water / steam knob and then press the brew switch. When you have obtained the amount of hot water that you need, turn off the brew switch and close the knob.

## CLEANING AND MAINTENANCE

- Keeping your machine clean and well maintained will help ensure that it continues to work properly for a long time to come.
- Make sure that the machine is turned off and unplugged before doing any cleaning or maintenance.
- Also be sure that the machine has had sufficient time to cool down if it has been recently used.
- **28** Never use sponges, sharp objects, solvents or abrasive detergents when cleaning your machine.
- Only use a moist, soft cloth and mild detergent to clean the machine.
- Soak all removable parts of the machine in warm, soapy water then rinse thoroughly, dry and place them back on the machine. Removable parts include the drip tray, water tank and cover, pannarello and filter holder.



- **31** The filter holder can best be kept clean internally by flushing it on the machine when finished brewing. After you are done preparing espresso, repeat the same procedure used for pre-heating the filter holder, allowing about 4 oz. of water to flow through.
- **29** You will need to periodically remove the filter basket from the filter holder and the filter screen from the brew head of the machine for cleaning. The filter

screen is held in place on the brew head by a screw that must be removed before taking the filter screen off for cleaning. Soak both filter basket and filter screen in hot soapy water, and then use your cleaning brush to remove coffee residue that has built up. The small holes in the filters must be kept clear for your machine to operate properly. Make sure when re-installing the brew head filter screen that the smooth side faces down.

- The brew head gasket, which provides the seal when the filter holder is in place, should also be cleaned regularly. This gasket is located between the filter holder ring and the brew head filter screen. Use warm soapy water and your cleaning brush to loosen coffee residue on the gasket, then insert a damp cloth into the channel to finish cleaning.

## DESCALING

- During the normal course of operation, and even when the machine is not used, mineral deposits commonly referred to as limescale will accumulate inside your machine. To remove these deposits and to keep your machine operating properly you will need to descale the machine about every 3 to 4 months.
- To descale the machine, use only a solution which is made for espresso coffee machines. These descaling solutions are intended to be mixed in the proper proportions with a full tank of water.
- **19** Add the descaling solution to a full tank of water and place the tank on the machine. Turn on the power switch and then prime the machine.
- Allow the machine to heat to operating temperature and then run one quarter

of the tank through the machine. Of the quarter tank you run through, allow solution to alternately flow through both the steam wand and the brew head. Do not run descaling solution through the filter holder. Wait 10 to 15 minutes and then run another quarter tank through the machine in the same manner. Let stand for 10 to 15 minutes again.

- Repeat process until the water tank is almost empty. Do not run the machine when water tank is completely empty.
- **18** To flush the machine, rinse the water tank thoroughly and fill it with fresh, cold water. Run the full tank of fresh water through the machine alternating between the steam wand and the brew head until the tank is almost empty.

- The manufacturer will accept no responsibility for damage caused by repairs attempted by unauthorized persons.

## ADDITIONAL NOTES ABOUT YOUR ESPRESSO MACHINE

- Occasionally water may drip from the brew head of your machine while the boiler is heating. This is a normal occurrence, but make sure to keep your hands away from this water as it may be very hot.
- The ready light may periodically go off and come back on when you are using the machine. This is a normal part of the heating cycle of your machine.

## SERVICE

- If you are experiencing a problem that is not dealt with in the troubleshooting section or is not resolved by any of these suggested solutions please contact an authorized service center.
  - Repairs or alterations must only be carried out by qualified professionals.
-

## TROUBLESHOOTING

Problem	Possible causes	Solutions
The machine does not have power.	The machine is not plugged in properly.	Check connection to power outlet.
	No power to circuit.	Check circuit breaker.
The pump is too noisy.	Water tank is empty.	Fill the tank and prime the machine.
The espresso is too cold.	Ready light was not illuminated before brewing.	Wait until ready light comes on to brew espresso.
	Filter holder and cup(s) were not pre-heated.	Pre-heat filter holder and cup(s).
The milk does not froth.	Fat content of milk may be too high.	Use only skim or low fat milk when frothing.
Espresso flows too quickly and there is little crema.	Grind may be too coarse.	Switch to a finer grind.
	Not enough ground coffee used.	Use 1 level measure for 1 serving; use 2 level measures for 2 servings.
Espresso does not flow or slowly drips from filter holder.	Water tank is empty.	Fill the tank and prime the machine.
	Grind may be too fine.	Switch to a coarser grind.
	Filter basket or brew head filter screen is clogged.	Follow cleaning guidelines.
	Too much ground coffee used.	Use 1 level measure for 1 serving; use 2 level measures for 2 servings.
	Hot water / steam knob open.	Close the knob completely.
	Machine needs to be descaled.	Follow descaling procedure.
Espresso leaks from around filter holder	Filter holder is not securely in place.	Make sure handle is turned all the way to the right and is securely in place.
	Excess grounds on rim of filter.	Wipe excess grounds off of rim.
	Brew head gasket is dirty or worn.	Follow cleaning guidelines, if gasket is worn then replace it.
	Too much ground coffee used.	Use 1 level measure for 1 serving; use 2 level measures for 2 servings.