

**READ BEFORE USE
LIRE AVANT UTILISATION
LEA ANTES DE USAR**

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Questions?
Please call us – our friendly associates are ready to help.
USA: 1.800.851.8900

Questions ?
N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.
CAN : 1.800.267.2826

¿Preguntas?
Por favor llámenos – nuestros amables representantes están listos para ayudar.
EE. UU.: 1.800.851.8900
MEX: 01 800 71 16 100
Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

Hamilton Beach®



Espresso Maker Cafetière espresso Cafetera Espresso

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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.
2. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs. Care must be taken, as burns can occur from touching hot parts or from spilled, hot liquid.
5. To protect against fire, electric shock, and injury to persons, do not immerse cord, plug, or espresso maker in water or other liquid.
6. Unplug from outlet when the espresso maker is not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
7. Appliance must be operated on a flat surface away from the edge of counter to prevent accidental tipping.
8. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
12. Be certain filter holder is securely in place when brewing espresso. Scalding may occur if the filter holder is removed during the brewing cycle.
13. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
14. To disconnect appliance, turn controls to OFF (O) and then remove plug from wall outlet.
15. **WARNING:** To reduce the risk of fire or electric shock, do not remove the top or bottom covers. No user-serviceable parts are inside. Repair should be done by authorized service personnel only.
16. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This appliance is intended for household use only.

⚠ WARNING Electrical Shock Hazard: This appliance is provided with a polarized plug (one wide blade) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with this appliance.

Parts and Features

BEFORE FIRST USE: Wash all removable parts in hot, soapy water. Rinse and dry. Brew one cycle and discard water.

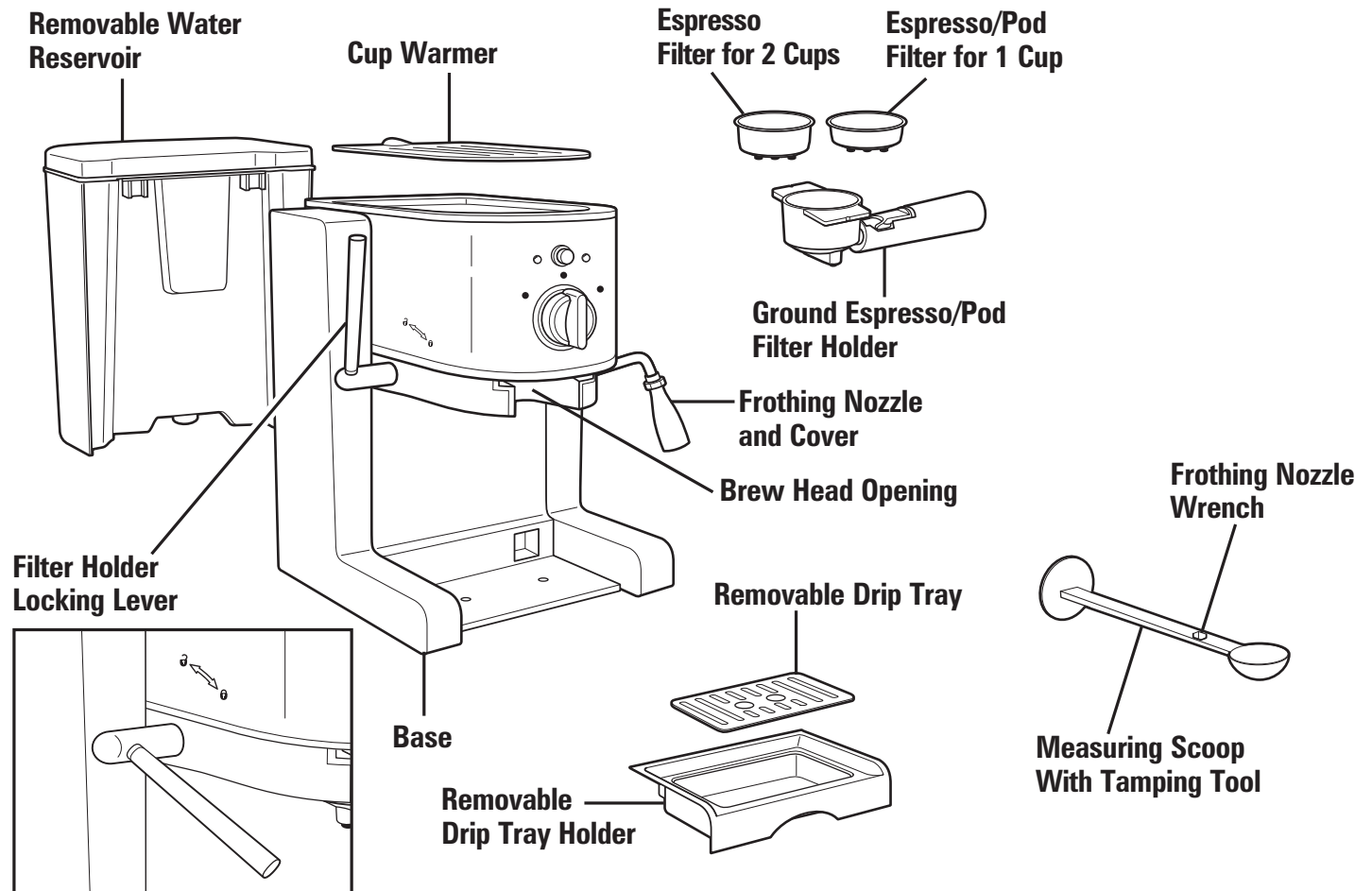
*To order parts:

US: 1.800.851.8900

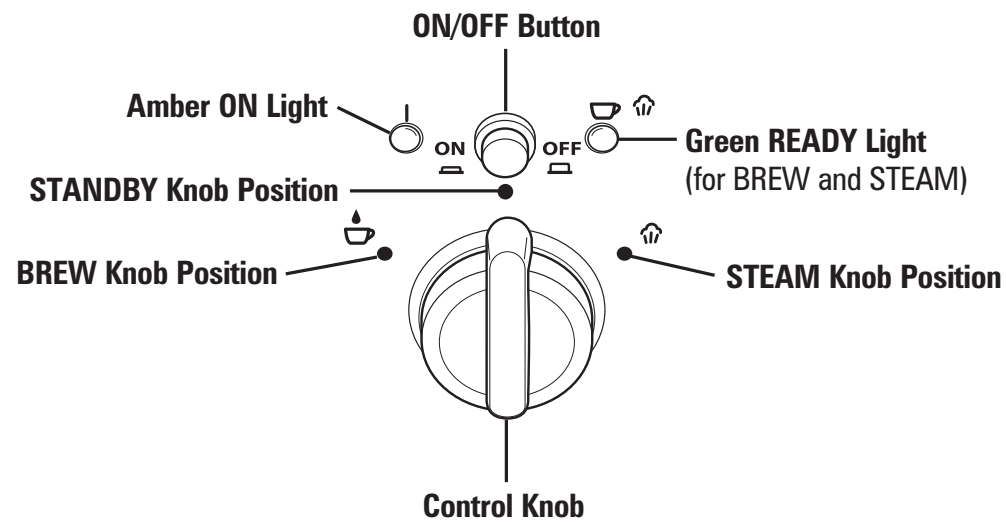
www.hamiltonbeach.com

Canada: 1.800.267.2826

Mexico: 01 800 71 16 100

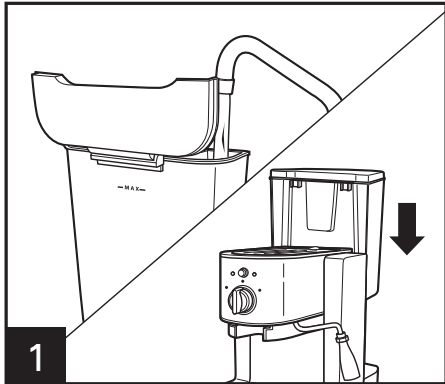


Parts and Features (cont.)

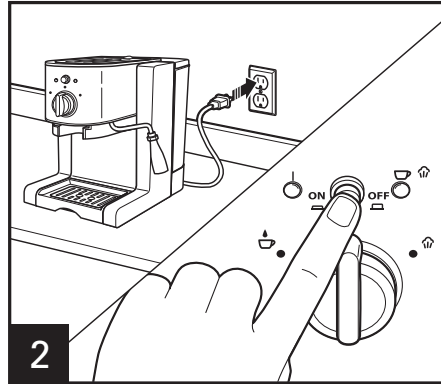


Before First Use (Priming the Pump)

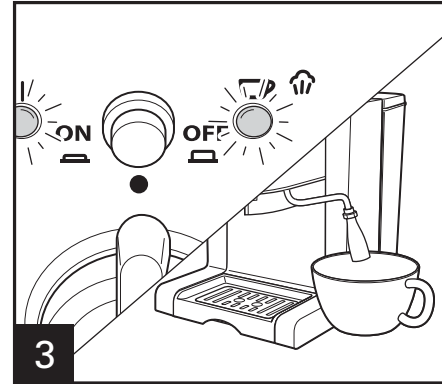
NOTICE: The water pump must be "primed" before first use to work properly. Operating without water in the reservoir can permanently damage the appliance.



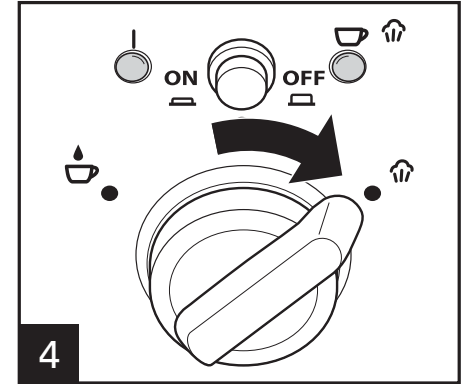
1 Fill the removable water reservoir to the MAX fill line with cold water and replace securely on the back of unit.



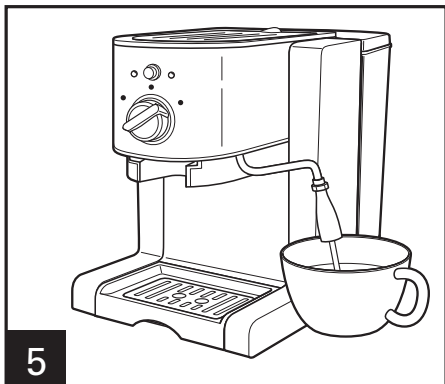
2 Plug in the unit and press the ON/OFF button to turn unit ON (I). The amber ON light will illuminate.



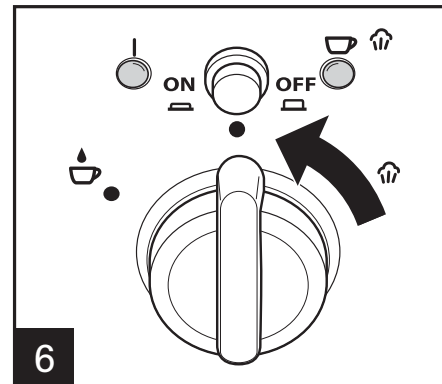
3 The ready light will glow green when the water is heated and unit is ready for use. Place an empty container under frothing nozzle in order to catch any drips of water from the steam nozzle.



4 Turn the control knob to the STEAM setting. Steam will begin to flow from the steam nozzle.

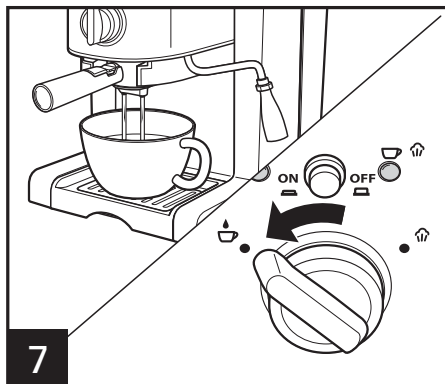


5 Allow steam to flow for about 2 minutes. **NOTE:** After the ready light initially glows green, the light may cycle on and off during operation.

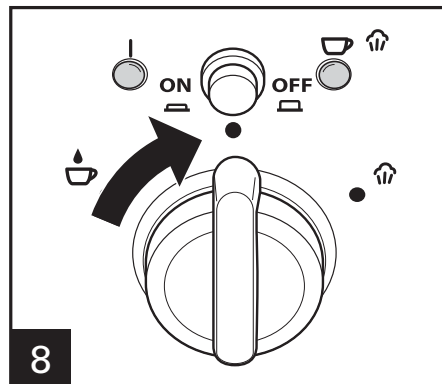


6 Turn the control knob back to the STANDBY position.

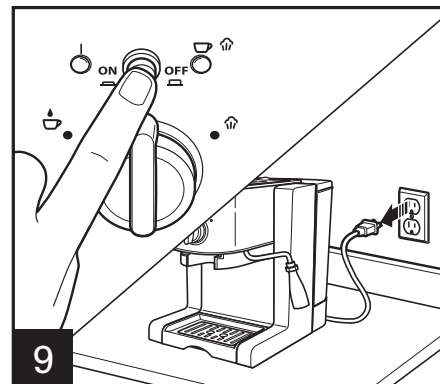
Before First Use (cont.)



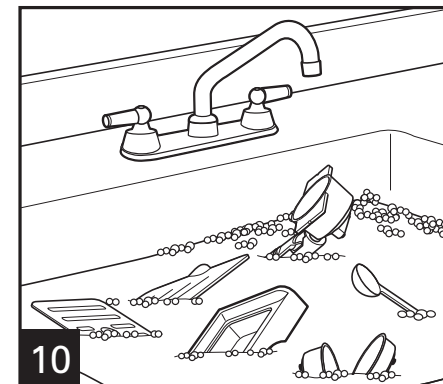
Place a container under brew head—it should be wide enough to catch water from both spouts. Turn the control knob to BREW ☕ and dispense one cup.



Turn the control knob back to the STANDBY position.



Press ON/OFF button to turn the unit OFF (O). The light next to the button will turn off. Unplug the unit.

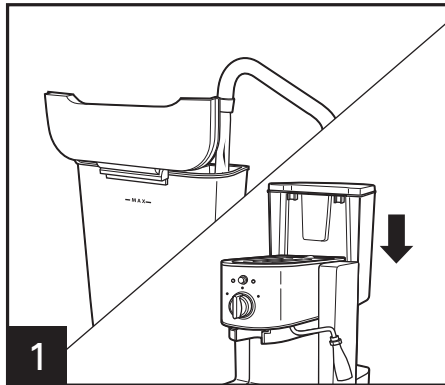


Wash parts again with warm, soapy water. Rinse and dry thoroughly.

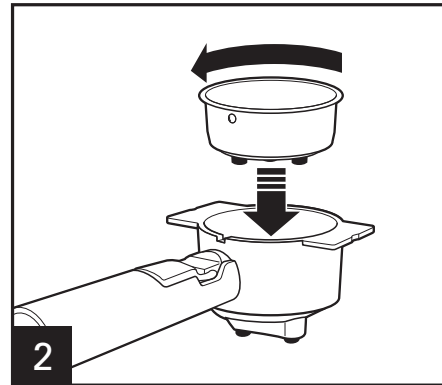
⚠ WARNING Shock Hazard. Do not immerse machine, cord, or plug in water or any other liquid. See Cleaning section on page 15 for full instructions.

How to Use

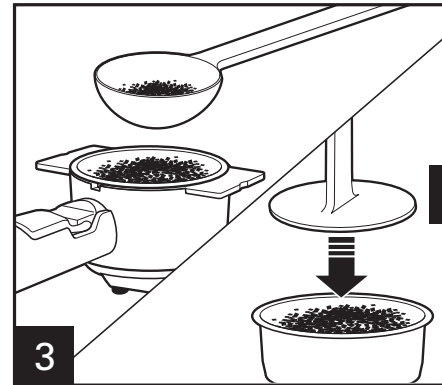
NOTE: Ensure there are no grounds on the rim of the filter holder. This prevents a proper seal from forming and may damage the machine.



Fill the removable water reservoir to the MAX fill line with cold water and replace securely on the back of unit.

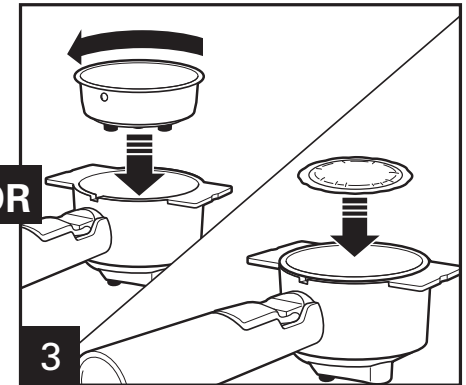


Align raised dimple on the exterior of ground espresso/pod filter with cutout notch on inside of filter holder. Rotate filter holder 180° to secure.



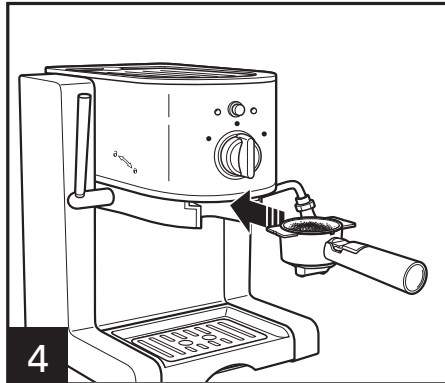
Add 1 tablespoon (15 ml) of ground espresso for each cup being made. Use shallow filter for 1 cup and deep filter for 2 cups. Press grounds firmly with tamping tool and ensure no grounds remain on the rim.

OR

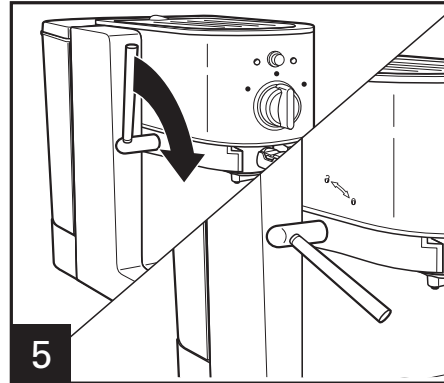


Place pod into filter. When using an ESE (Easy Serving Espresso) pod, always use the shallower espresso/pod filter. Never put two pods in either filter at one time.

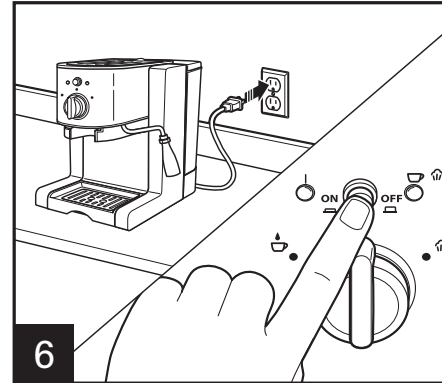
How to Use (cont.)



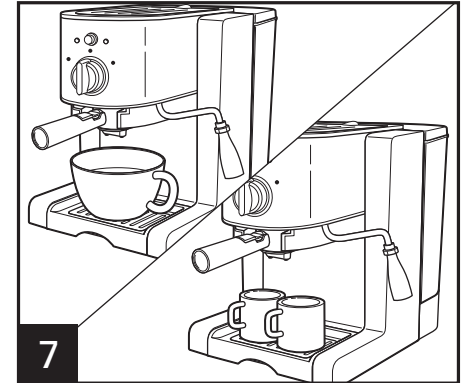
4 Holding filter holder handle securely, align locking tabs of filter holder with the brew head opening. Insert filter holder until it slides all the way to the back and cannot be pushed in any further.



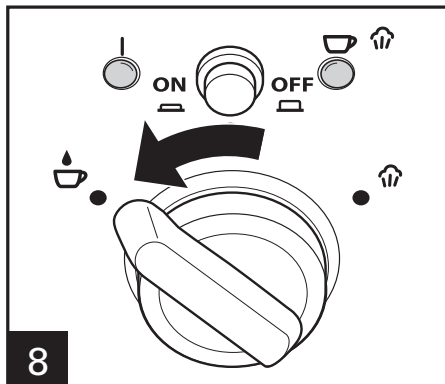
5 Pull down on the lever handle to lock the filter holder into place. The lever will be locked when it is slightly below horizontal and cannot be pushed down any further.



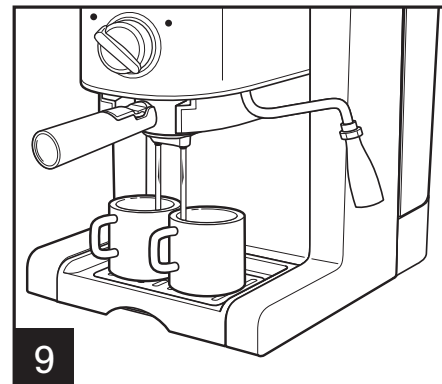
6 Plug in and press the ON/OFF button to turn unit ON (I). The amber ON light will illuminate. The ready light will glow green when the water is heated and unit is ready for use.



7 Place one or two cups under brew head spouts. If using one cup, use one wide enough to catch espresso from both spouts.

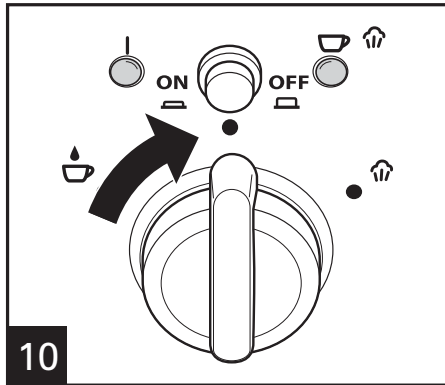


8 Turn the control knob to BREW ☕ to begin the flow of espresso.

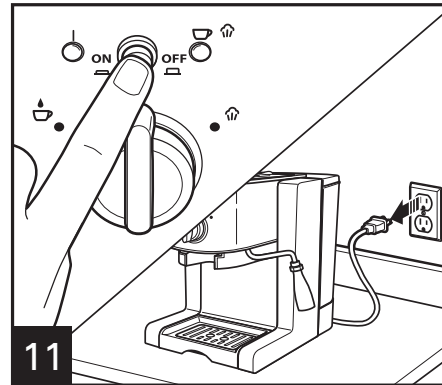


9 As espresso dispenses, it will gradually look lighter in color. Press ON/OFF button to turn the unit off and to stop dispensing. Allow espresso to drip from filter holder for 15–20 seconds before removing cup(s). This will make about 1–1.5 oz. of espresso or a total of 2–3 oz. if using the 2-cup filter.

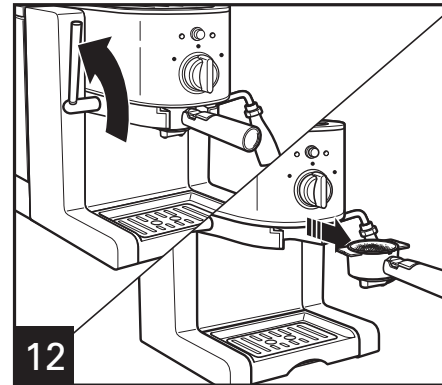
How to Use (cont.)



10
Turn control knob back to the STANDBY position.



11
Push ON/OFF button to OFF (O).
Unplug unit from outlet.

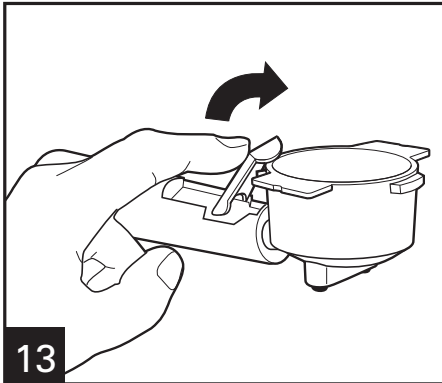


12
Wait about 1 minute before unlocking the lever and removing filter holder. This will allow any water still flowing through the pump to finish.

NOTES:

- Some water may continue to drip intermittently from brew head. This is normal and a result of product operation.
- This unit has a steam purge in the drip tray that will cycle if there is any water remaining in the heater. Some steam may escape under the drip tray—this is normal.

How to Use (cont.)

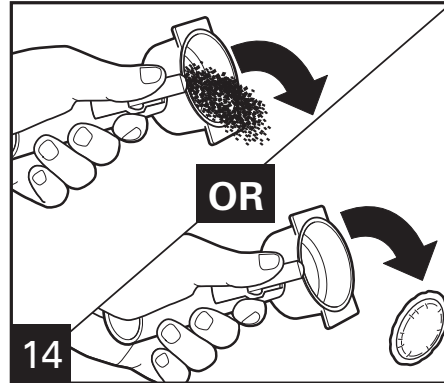


13

To empty espresso grounds and/or an espresso pod from the filter holder, flip the plastic lever located on the handle of the filter holder and hold the lever open.

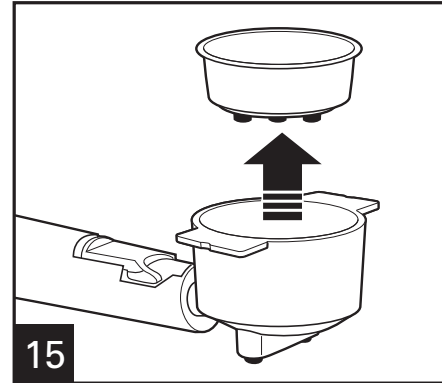
⚠ CAUTION Burn Hazard.

The metal parts of the filter holder may be hot.



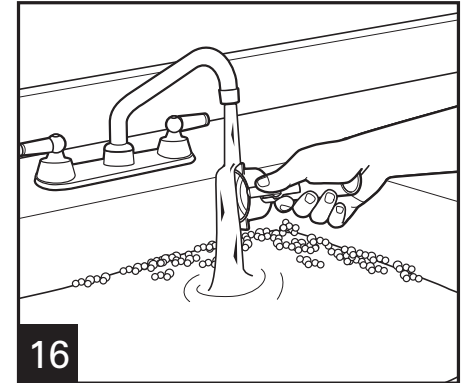
14

Keeping thumb on handle lever, dispose of espresso grounds and/or pod filter.



15

Ensure filter holder is cool. Align raised dimple on espresso/pod filter with cutout notch in filter holder base; then remove.

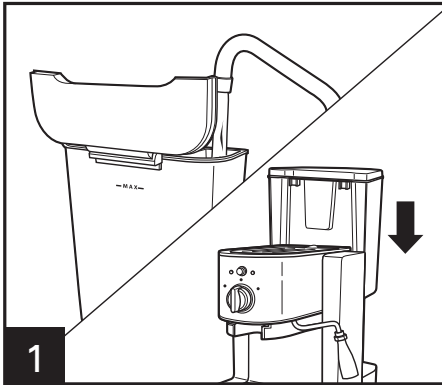


16

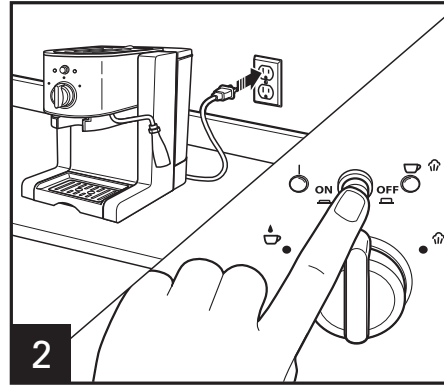
Clean filter holder and brew head after each use. See Cleaning instructions on page 15. **DO NOT** allow grounds to remain in filter holder; this can clog filter holder and cause unit to malfunction.

How to Steam and Froth Milk

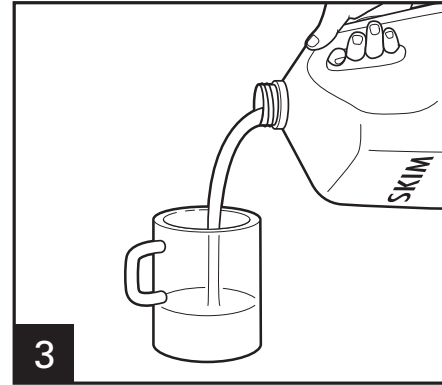
⚠ WARNING Burn Hazard. Vapor and water emitted from frothing nozzle are hot.



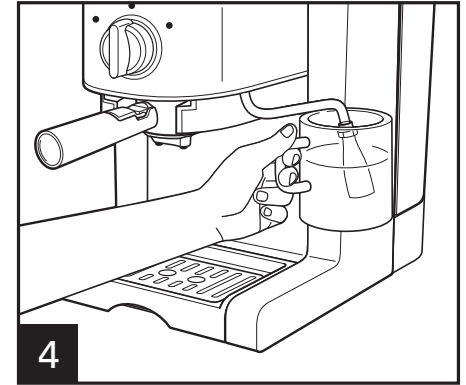
1 Ensure there is water in the removable water reservoir and move the frothing nozzle to the right of the unit.



2 Plug in unit; press ON/OFF button to begin heating water. The ready light will glow green when the water is heated and unit is ready for use.

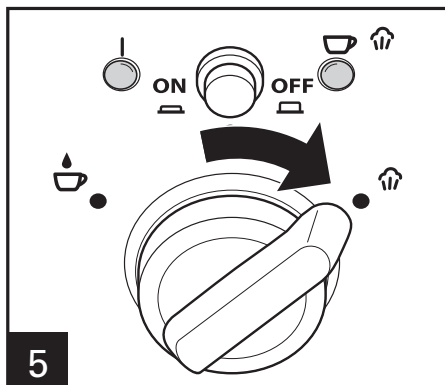


3 Fill a metal or ceramic cup 1/3 full with cold milk. A stainless steel cup and skim milk are recommended.

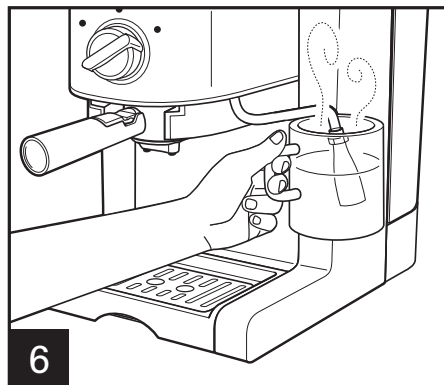


4 Hold cup underneath frothing nozzle, leaving about 1/4 to 1/2 inch (0.6 to 1.3 cm) between the nozzle and the bottom of the cup.

How to Steam and Froth Milk (cont.)

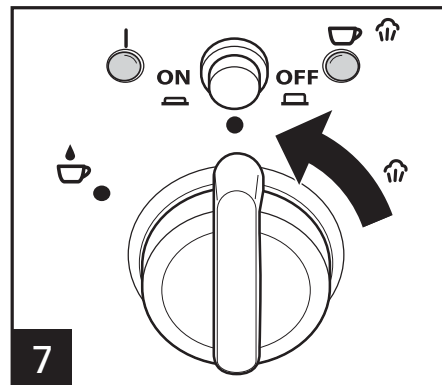


5 Turn the control knob to STEAM ☁️. Steam will begin to flow from the nozzle.



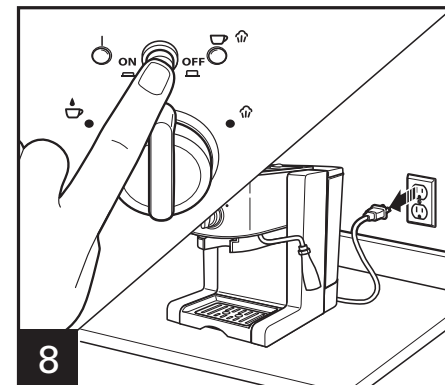
6 TO STEAM: Milk is steamed when the cup becomes warm to the touch.

TO FROTH: Making sure there is always milk covering the nozzle, move cup up and down until desired consistency is reached. Froth should be stiff and scoopable with a spoon.



7 Turn the control knob back to the STANDBY position; then remove cup from underneath frothing nozzle.

NOTE: After each time steaming and to prevent clogging nozzle, hold a cup with water under nozzle and “steam” into the cup to clean.



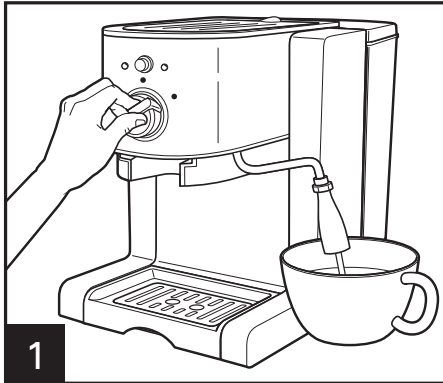
8 Push ON/OFF button to OFF (O). Unplug unit from outlet.

Recipes

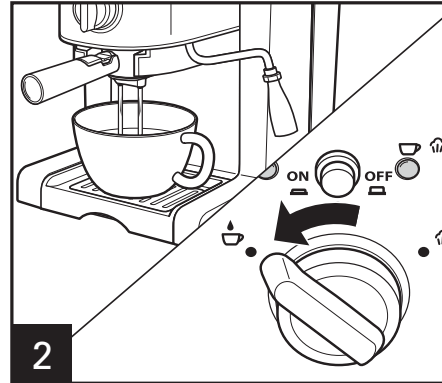
Espresso	Brew one or two cups at a time following directions. Optional: Add sugar to taste.
Cappuccino	Mix 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk. Top with ground nutmeg, ground cinnamon, powdered chocolate or vanilla to taste.
Latte	Mix 1/2 espresso with 1/2 steamed milk. Top with ground nutmeg, ground cinnamon, powdered chocolate or vanilla to taste.
Iced espresso, cappuccino, or latte	Mix beverage as described above; then pour over ice.
Mocha	Mix 1 ounce thick chocolate syrup with 1/3 espresso. Fill with frothed or steamed milk.

Cleaning

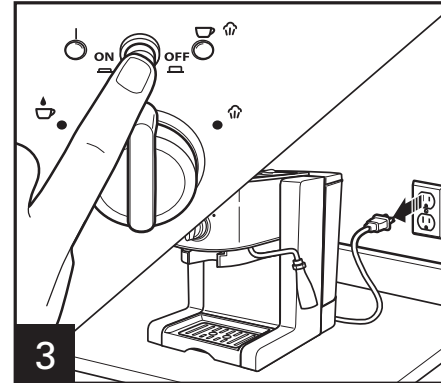
⚠ WARNING Electrical Shock Hazard. Disconnect power before wiping exterior of unit or brew head. Do not immerse cord, plug, or base in any liquid.



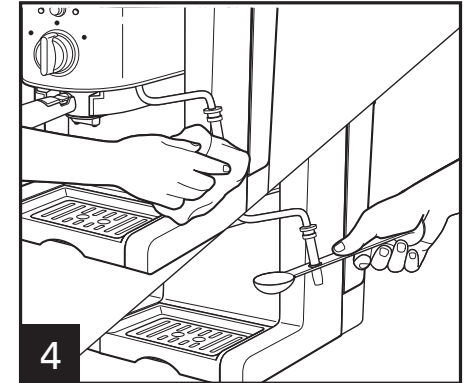
1 Make sure unit is turned on and the green ready light illuminated. Turn control knob to STEAM ☞ position and let steam flow for about 30 seconds into a cup; then turn control knob back to the STANDBY position.



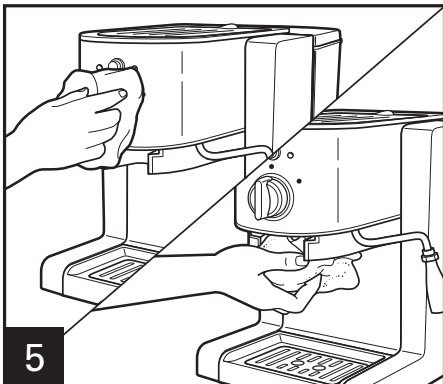
2 Place a container under brew head wide enough to catch water from both spouts. Turn control knob to BREW ☞ and dispense at least 1 cup (237 ml) of water.



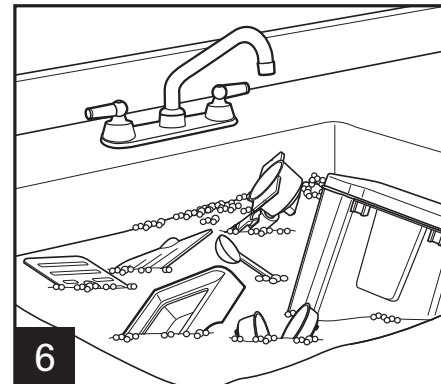
3 Turn control knob back to STANDBY position; then press ON/OFF button to turn unit OFF (O). Unplug the unit.



4 Allow unit to cool completely; then remove cover of frothing nozzle and wipe down nozzle with a cloth.
Every other use: Remove nozzle tip with wrench on tamping tool and wash in warm, soapy water.



5 Carefully wipe exterior and brew head with warm water and damp cloth.



6 Wash all parts with warm, soapy water. Rinse and dry thoroughly. No parts are dishwasher-safe.

Tips for Making Espresso

- For best results, use fresh-ground, dark, espresso roast coffee.
- If espresso **preground** coffee is used, store the unused portion in an airtight container and keep in a cool, dark area for up to one week.
- The grind of the coffee will affect the taste of the coffee and how the appliance works. If the grind is too coarse, water will flow too fast through the coffee and result in a weaker flavor. If the grind is too fine, the flavor may be too strong or bitter, and the grounds may clog the filter.
- For hotter espresso, preheat the filter holder, the ground espresso filter, and the pod filter by first brewing water into the cups for a few seconds and then emptying the brewed water.
⚠ CAUTION Burn Hazard. The metal parts of the filter holder may be hot.
- Espresso beans may be ground in a **coffee grinder**. For best results, use a coffee grinder on the fine setting. If grinding espresso in a store or using a burr mill, then use a setting that is one to two notches coarser than the espresso setting.
- Grind your espresso so that it looks gritty, like salt or sand. It is too fine if it looks like powder and feels like flour. If the coffee is ground too fine, then the water will not flow through the coffee.
- Espresso pods make it even easier to brew a great cup of espresso and cleanup is as easy as throwing out the used pod. Pods can be purchased at many local coffee houses and specialty housewares stores. A Web search for “coffee pods” will also connect you with many coffee pod suppliers.
- Always use cold water to make coffee. Warm water or other liquids could cause damage to the appliance.
- Filtered water will make the best-tasting coffee.

Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Espresso will not flow out.	<ul style="list-style-type: none">• Is the water reservoir empty?• Is the water reservoir properly fitted into position?• Make sure that the coffee grounds are not overpacked in the filter.• Is filter holder properly fitted into the espresso maker?• Clean the filter, filter holder, and brew head.• Holes in filter holder may be clogged. Clear with a toothpick or straightened paper clip.
Machine is noisy when operating.	<ul style="list-style-type: none">• Is the water reservoir empty?• Is the water reservoir properly fitted into position?• Is the filter holder properly fitted into position?
Espresso is too weak.	<ul style="list-style-type: none">• Always use fresh espresso ground coffee and tamp the ground coffee down firmly.• The longer the brew time, the weaker the espresso (1 serving = 1 to 1 1/2 ounces [28–43 g]).• Be sure there is sufficient ground coffee in the filter.• Coffee grounds are too coarse.• Try a different brand or roast of coffee.
Espresso is too strong or bitter.	<ul style="list-style-type: none">• Too much ground espresso was used.• Grounds were too fine.• Brew longer before turning control knob back to STANDBY.
Difficult to froth milk.	<ul style="list-style-type: none">• Always use fresh, cold milk (skim milk is recommended).• Use a cold, stainless steel cup and move the cup slightly up and down while frothing.• Clean the frothing nozzle.• Trying to froth too much milk; reduce amount of milk in cup.

Limited Warranty

This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of five (5) years from the date of original purchase in Canada and one (1) year from the date of original purchase in the U.S. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.