

*Sunbeam*<sup>®</sup>



MODEL **BVSBECM160**

Instruction Manual with Recipes  
**Sunbeam<sup>®</sup> Steam Espresso/  
Cappuccino Maker**

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

- 1. READ ALL INSTRUCTIONS BEFORE USING THE MACHINE.**
2. This unit is for household use only.
3. DO NOT touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not immerse cord, plugs or machine in water or other liquids.
5. This product is not recommended for use by children.
6. Turn control knob to “OFF” and unplug from electrical outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
7. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return this appliance only to the nearest Sunbeam Authorized Service Center for examination, repair or adjustment.
8. The use of accessory attachments not recommended for SUNBEAM® products may cause hazards or injuries.
9. DO NOT use outdoors.
10. DO NOT let cord hang over edge of table or countertop or touch hot surfaces.
11. DO NOT place this appliance on or near a hot gas or electric burner or in a heated oven.
12. To disconnect, turn control knob to “OFF,” then remove plug from wall outlet.
13. DO NOT use appliance for anything other than its intended use.
14. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
15. Always be sure Water Reservoir Cap is tightened securely before turning appliance on.
16. DO NOT remove Reservoir Cap or Filter Holder until pressure is completely relieved.

## 17. CARAFE USE AND CARE

This Glass Carafe is designed for use with your Sunbeam® Espresso/Cappuccino Maker and therefore must never be used on a range top or in any oven, INCLUDING A MICROWAVE.

Breakage may occur if the following instructions are not followed:

1. Do not set a hot Glass Carafe on a wet or cold surface.
2. Do not use a cracked Glass Carafe or a Glass Carafe with a loose or weakened handle.
3. Do not clean the Glass Carafe with cleansers, steel wool pads or other abrasive materials.
4. Avoid sharp blows, scratches or rough handling.

**18. WARNING: to reduce the risk of fire or electric shock, do not remove any service covers; no user serviceable parts inside; repair should be done by authorized personnel only. Opening the bottom service cover will void the warranty.**

THIS UNIT IS FOR HOUSEHOLD USE ONLY

## SAVE THESE INSTRUCTIONS

### SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be purchased and used if care is exercised in its use.
3. If an extension cord is used, the marked electrical rating of the extension cord must be at least 10 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**This appliance has a polarized plug (*one blade is wider than the other*). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**

### CAUTION: PRESSURE

**In order to avoid possible burns to body parts and/or other injury from hot steam and water, NEVER open the reservoir cap or brew basket while your Sunbeam® Steam Espresso/Cappuccino Maker is turned on or as long as there is pressure in the water reservoir. See Page 6 for more important details.**

# INTRODUCTION

Congratulations! You have selected a quality Sunbeam® Steam Espresso/Cappuccino Maker. This unique appliance has been designed to provide you with delicious Espresso/Cappuccino quickly and conveniently.

**Espresso** is a unique method of coffee brewing in which hot water is forced through finely ground coffee. An Espresso drink is described as rich, dark coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular American coffee, because of its richness; espresso is usually served in 1.5 to 2 oz. portions, in demitasse cups.

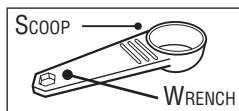
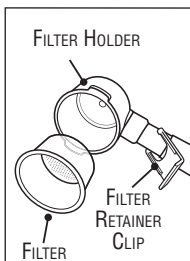
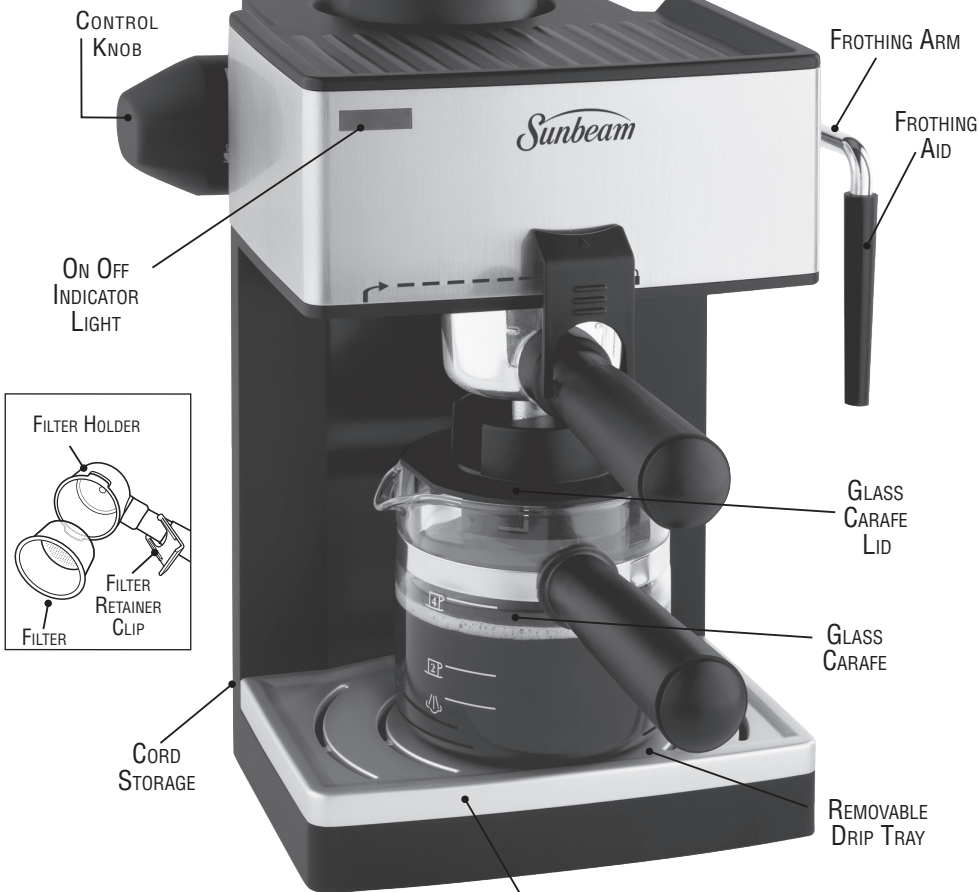
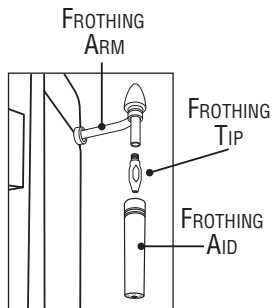
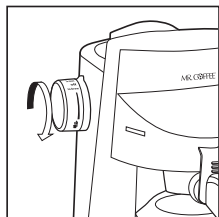
Espresso is used as a base for many other rich and delicious beverages such as Cappuccinos and Lattes. **Cappuccino** is made with about one third espresso, one third steamed milk, and one third frothed milk. **Latte**, on the other hand, is a combination of espresso and steamed milk with a hint of foam on top, no froth is necessary.

Preparing espresso or an espresso-based beverage is different from brewing drip coffee. The differences are in the coffee grounds and in the appliance used to brew the coffee. Your Sunbeam® Steam Espresso/Cappuccino Maker operates under pressure and requires special attention. Please carefully read and save this instruction manual before you begin to use this appliance.

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# DIAGRAM OF PARTS



TIP



BREW



STEAM







LOCK



CLEAN

## ATTENTION: PLEASE DO NOT!

(Follow these instruction closely for the best espresso making experience)

1. DO NOT attempt to unscrew Water Reservoir Cap OR remove Filter Holder without releasing pressure first. To release the pressure, immerse the tip of the Frothing Aid into a Frothing Pitcher with a small amount of water in it. SLOWLY TURN THE CONTROL KNOB TO THE  POSITION AND RELEASE THE STEAM. When the Frothing Aid stops releasing steam, turn the Control Knob to the “OFF” position and slowly remove the Water Reservoir Cap. This will both release the pressure in your unit and clean the Frothing Aid.
2. DO NOT apply pressure to the Filter Retainer Clip when turning Filter into the Lock position. This may cause the Filter Retainer Clip to break.
3. DO NOT attempt to push the Filter Holder past the Lock position.
4. DO NOT remove the Filter Holder at any time during the brewing process or until pressure is relieved.
5. DO NOT overfill the Filter with ground coffee, as this will cause an improper lock of the Filter Holder, which could result in leaking and damage the seal.  
  
Removing excess grounds
6. DO NOT leave excess coffee grounds on the edge of the Filter Holder. Excess grounds on the edge will cause improper lock which could result in leaking and damage to the seal.
7. DO NOT  or  the appliance without water in the Water Reservoir.
8. DO NOT immerse appliance in water.
9. DO NOT touch metal parts of Filter Holder until unit has cooled. Metal parts may still be hot immediately after brewing.
10. DO NOT leave water in the Water Reservoir between uses.
11. DO NOT store the Filter Holder in the brew head. This can cause improper lock which could result in leaking and damage to the seal.
12. DO NOT fill water to the top of the Water Reservoir.

# LET'S START WITH THE BASICS!

## ESPRESSO AND CAPPUCCINO BASICS

**Espresso** is a rich, dark coffee served in 2-ounce shots. An espresso made just right is a blend of full-bodied coffee taste and aromatic enjoyment.

Cappuccino is espresso coffee that is topped with steamed foamy milk. Both taste best when brewed with freshly ground from whole bean dark-roasted coffee, such as a French or Italian roast.



Ground coffee stays fresh for one week when kept in an airtight container in a cool, dark place. Whole beans will stay fresh for up to four weeks. (Please note that coffee may absorb odours if stored in a refrigerator or freezer.)

## THE GRIND

Coffee should be ground to a fine grind that resembles salt grains. Use a quality grinder or burr mill.



If the grind is too fine, water will not flow properly through the Filter and the result will be a bitter tasting coffee. If it is too coarse, water will flow through too fast, resulting in a weak brew.

## PREPARING TO BREW YOUR FIRST CARAFE

1. Wash the Glass Carafe, Glass Carafe Lid, Filter and Filter Holder with mild detergent, then rinse the parts well.
2. To clean the inside of the machine, follow the steps for “How to Brew Espresso” below, using water only and no coffee. Do not immerse the appliance in water or attempt to reach any internal parts of the machine.

## HOW TO BREW ESPRESSO

Before you begin:

- ! Please do not pour water into the Water Reservoir while the appliance is on.
- ! Check to make sure the control knob is in the “OFF” position before brewing.

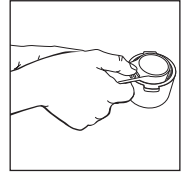
Ingredients and Measuring Guide

Serving Size	Fine Espresso Ground Coffee	Water (Cold)
2 cups	2 cup mark on Filter	2 cup mark on Glass Carafe
4 cups	4 cup mark on Filter	4 cup mark on Glass Carafe



NOTE: 1 cup of brewed espresso = 2 oz.

## TO BREW ESPRESSO:


1. Fill the Carafe with fresh, cold water to the desired mark and pour into the Water Reservoir.
2. Screw the Reservoir Cap on tightly. Plug in the unit.
3. Place the Filter inside the Filter Holder and fill it to the desired level following ingredient chart for *How to Brew Espresso*. Using Scoop, **gently** press down to tamp coffee, and then wipe any excess grounds from the rim.



Gently tamp down coffee

- !** *DO NOT overfill the Filter Basket. This may cause clogging or overflow.*
4. Insert the Filter Holder into the machine by holding the handle to the far left and lifting up until it is seated in its groove. Then turn the handle to the right until it shifts into the  position.
  5. Place the lidded Glass Carafe under the Filter Holder.
  6. Rotate the Control Knob to the  position. The Indicator Light will activate to indicate that the machine is on.
  7. Once the coffee has finished brewing (3 – 5 minutes), turn the Control Knob to the “OFF” position, and unplug the power cord. **NOTE:** *Steaming and noise are a normal part of the brewing process.*
  8. Pour each serving into a small cup and enjoy your Espresso!

*Please DO NOT remove Reservoir Cap or Filter Holder at any time while the appliance is under pressure or until the appliance has cooled down.*


**C** To clean Frothing Aid and release the pressure, hold a pitcher with a small amount of water under the Frothing Aid slowly turn the Control Knob to the  position and release the steam. When the Frothing Aid stops releasing steam, turn the Control Knob to the “OFF” position and unplug the power cord.

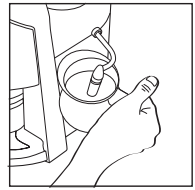
## HOW TO MAKE CAPPUCCINO

Ingredient and Measuring Guide

Serving Size	Fine Espresso Ground Coffee	Water (Cold)	Milk (Skim or 2% froths more easily)
1 cup	2 cup mark on Filter	3oz	4 oz
2 cups	4 cup mark on Filter	Fill to top of Metal band of Glass Carafe	8 oz




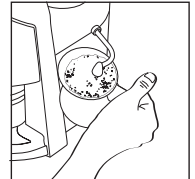
1. First, follow steps for How to Brew Espresso BUJ using the Cappuccino Ingredient and Measuring Guide above.
2. While espresso coffee is brewing, fill stainless steel or ceramic frothing pitcher with desired amount of cold milk. Once espresso coffee has finished brewing to the desired 2 or 4 cup mark on the Glass Carafe, turn the Control Knob to the "OFF" position.
3. Lift the frothing pitcher so the Frothing Aid is immersed in the milk, keeping it just off the bottom of the pitcher. (See Pic. 1)
4. Slowly turn Control Knob to  position. (See Pic. 2)
5. Move Pitcher in circular motion keeping Frothing Aid just off the bottom of the pitcher. This will steam the milk. Then begin to lower pitcher so the tip of the Frothing Aid stays just below the milk's surface. This will create the froth. Move the pitcher in a circular motion until desired amount of froth is reached. (See Pic. 3)
6. Turn the Control Knob to the "Off" position.
7. Pour equal parts of espresso coffee and milk. Hold froth back with a spoon while pouring your milk, then spoon the froth into the cup. Enjoy your Cappuccino! (See Pic. 4)



Pic. 1: Immerse Frothing Aid in milk




Pic. 2: Turn knob to 



Pic. 3: Lower pitcher to froth the milk



Pic. 4: Pour and serve

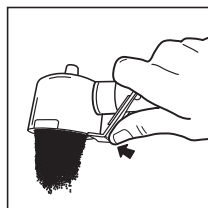
**C** To clean Frothing Aid and release the pressure, hold a pitcher with a small amount of water under the Frothing Aid slowly turn the Control Knob to the  position and release the steam. When the Frothing Aid stops releasing steam, turn the Control Knob to the "OFF" position and unplug the power cord.

# CLEANING YOUR ESPRESSO/CAPPUCCINO MAKER

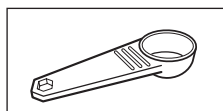
## AFTER BREWING: CLEAN-UP

! Make sure to use the Filter Retainer Clip when discarding the grounds. The metal parts of the Filter Holder might still be very hot. Cool these parts by running under cold water. (See Pic. 1)

1. After the machine has cooled and pressure has been released, remove the Filter Holder by sliding handle to the left away from the  position. Discard the grounds, using the Filter Retainer Clip to hold the Filter in place while emptying.
2. Remove Frothing Aid and wipe Frothing Arm with a damp cloth. Using the Wrench built into the Scoop, unscrew the Frothing Tip and clean valve with a needle or toothpick. (See Pic. 2)
3. The Glass Carafe, Glass Carafe Lid, Filter, Filter Holder and Drip Tray can be washed with soapy water.
4. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads as they will scratch the finish.



Pic. 1: Use Filter Retainer Clip to empty Filter



Pic. 2: Use Wrench on Scoop to remove Frothing Tip

## DELMING

Mineral deposits built-up in the Espresso Maker will affect the operation of the appliance. Your Espresso Maker must be delimed when you begin to notice an increase in the time to brew espresso, or when there is excessive steaming. Also, you may notice a build up of white deposits on the surface of the brew head. The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.




SUGGESTED CLEANING INTERVAL	
Type of Water	Cleaning Frequency
Soft Water ( <i>Filtered Water</i> )	Every 80 Brew Cycles
Hard Water ( <i>Tap Water</i> )	Every 40 Brew Cycles

## TO DELIME WATER RESERVOIR:

1. Make sure the Control Knob is in the "OFF" position and that the Power Cord is unplugged from the electrical outlet.
2. If the appliance is cool and the pressure has been released, remove the Water Reservoir Cap and fill Reservoir with fresh, undiluted white household vinegar.
3. Allow appliance to sit overnight with the vinegar solution in the Water Reservoir.
4. Discard vinegar through the top opening of the Espresso Maker by turning the machine upside down over the sink.

5. Rinse the Water Reservoir thoroughly with tap water by filling tank half full with water and then pouring the water back out into the sink, repeating this step twice.

### **TO DELIME INTERNAL PARTS:**

1. Make sure you delime the inside of the Water Reservoir first by following the “Deliming” steps above.
2. Fill Glass Carafe to 4 cup mark with fresh, undiluted white household vinegar to the top of the metal band and pour into Water Reservoir.
3. Screw the Water Reservoir Cap and make sure the Cap is on tight.
4. Insert the Filter Holder (with Filter) in its groove and turn handle to the right until it shifts to  Position. Place the Glass Carafe with lid on the Drip Tray.
5. Plug the power cord into the electrical outlet.
6. Turn the Control Knob to the  position.
7. When vinegar reaches the 2 cup mark on the Glass Carafe, place a cup with cold water under the Frothing Aid. Insert the Frothing Arm into the water and slowly turn the control knob to the  position.
8. Allow steam to fully run out.
9. Turn Control Knob to the OFF position.


Repeat Steps 1 – 7 as necessary using only tap water to rinse any remaining traces of vinegar out of the appliance. Allow unit to cool for 30 minutes between each rinse cycle.

### **CARAFE CLEANING**

Hard water can leave a whitish mineral deposit inside the Glass Carafe. Coffee discolours these deposits, sometimes leaving a brownish stain inside the Carafe. To remove these stains, follow these simple steps:

1. Use a solution of equal parts white vinegar and hot water.
2. Let solution stand in carafe for about 20 minutes and then discard.
3. Wash and rinse the carafe thoroughly using a soft cloth. Do not use harsh abrasive cleaners. These may cause scratches which can lead to breakage.

# PROBLEMS & CAUSES

PROBLEMS	CAUSES	SOLUTIONS
Coffee does not come out	<ul style="list-style-type: none"> <li>• No water in Reservoir</li> <li>• Coffee grind is too fine</li> <li>• Too much coffee in the Filter</li> <li>• Appliance not turned on or plugged in</li> <li>• Coffee has been tamped / compressed too much</li> </ul>	<ul style="list-style-type: none"> <li>• Add water to Water Reservoir</li> <li>• Grind coffee to medium grind</li> <li>• Fill Filter following Ingredient &amp; Measuring guide</li> <li>• Plug in Power Cord</li> <li>• Refill Filter with Espresso Ground coffee and <b>GENTLY</b> tamp</li> </ul>
Coffee comes out around the edge of the Filter Holder	<ul style="list-style-type: none"> <li>• Filter Holder not rotated to Lock Position</li> <li>• Coffee grounds around edge of Filter</li> <li>• Too much coffee in the Filter</li> </ul>	<ul style="list-style-type: none"> <li>• Rotate Filter Holder to Lock Position</li> <li>• Wipe off excess grounds from rim of Filter</li> <li>• Follow Ingredient &amp; Measuring Guide</li> </ul>
Unable to steam	<ul style="list-style-type: none"> <li>• Water Reservoir is empty</li> <li>• Unit is not turned on</li> <li>• Frothing Arm is blocked</li> </ul>	<ul style="list-style-type: none"> <li>• Add water</li> <li>• Fill only to 4 cup mark</li> <li>• Fill Water Reservoir following Ingredient &amp; Measuring Guide</li> <li>• Plug in power cord. Slowly turn Control Knob to  position</li> <li>• Clean Frothing Arm by following Cleaning instructions.</li> </ul>
Milk is not foamy after frothing	<ul style="list-style-type: none"> <li>• Not enough water in Water Reservoir to Steam</li> <li>• Milk is not cold</li> <li>• Whole milk</li> </ul>	<ul style="list-style-type: none"> <li>• Follow Cappuccino Ingredient &amp; Measuring Guide paying particular attention to Water measurements</li> <li>• Use cold milk to froth</li> <li>• For best results, use 1% or skim</li> </ul>
Coffee comes out too quickly	<ul style="list-style-type: none"> <li>• Coffee is ground too coarse</li> <li>• Not enough coffee in the Filter</li> </ul>	<ul style="list-style-type: none"> <li>• Use a finer grind of espresso coffee</li> <li>• Follow Espresso Ingredient &amp; Measuring Guide</li> </ul>

# BEVERAGE RECIPES

## **CAFÉ MOCHA**

one ounce of chocolate syrup, one shot of espresso, 1 cup frothed milk

## **CAFÉ AMERICANO**

1/2 espresso and 1/2 hot water

## **CAFÉ MACCHIATO**

1/3 espresso and 2/3 steamed milk

## **CAFÉ LATTE**

1/4 espresso and 3/4 steamed milk, pour both in a mug at the same time

## **CAFÉ AU LAIT**

1/2 espresso, 1/2 steamed milk

## **MOCHA HOT CHOCOLATE**

add 2 oz. of espresso to one cup of hot chocolate

## ***(FOR ADULTS 19 YEARS AND OLDER)***

## **SAN FRANCISCO CAPPUCCINO**

espresso, hot steamed chocolate, brandy, topped with cream and cinnamon

## **CAFÉ IRISH**

espresso, irish whiskey, topped with whipped cream

## **CAFÉ TUACA**

espresso, tuaca liqueur, topped with whipped cream

## **CAFÉ VIENNA**

espresso, brandy, topped with whipped cream

## **CAFÉ TIA MARIA**

espresso, tia maria liqueur, topped with frothed milk

## **CAFÉ GRAND MARNIER**

espresso, grand marnier liqueur, topped with whipped cream and grated orange peel

## **MEXICAN CAFÉ**

espresso, kahlua, tequila, topped with whipped cream

## **CAFÉ ROMANO**

espresso, brandy and lemon twist

# IF SERVICE IS REQUIRED, DO NOT RETURN TO YOUR STORE

FOR SERVICE, CALL 1-800-667-8623

**TO ASSIST US IN SERVING YOU, PLEASE HAVE  
THE MODEL NUMBER AND DATE OF PURCHASE AVAILABLE.**

## **PLEASE DO NOT RETURN THIS APPLIANCE TO YOUR STORE.**

All repairs must be made by a Sunbeam® Authorized Sunbeam Service Center.

Please call us for assistance or for the location of the nearest Authorized Service Sunbeam® Center.

**We welcome your questions, comments or suggestions.**

**To send us email, visit our website [www.sunbeam.ca](http://www.sunbeam.ca).  
Discover the secret to brewing the right cup of coffee. You will  
also find a rich blend of gourmet recipes, entertaining tips and  
the latest information on Sunbeam® products.**

[www.sunbeam.ca](http://www.sunbeam.ca)

# 1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc., doing business as Jarden Consumer Solutions, or if in Canada, Sunbeam Corporation (Canada) Limited, doing business as Jarden Consumer Solutions, (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty from JCS.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

## What are the Limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, or conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for damages arising from any tort, including negligence or gross negligence, or fault committed by JCS, its agents or employees or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

## How to Obtain Warranty Service

### In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-458-8407 and a convenient service center address will be provided to you.

### In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc., doing business as Jarden Consumer Solutions, located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, doing business as Jarden Consumer Solutions, located at 20B Hereford Street, Brampton, Ontario L6Y 0M1.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES  
OR TO THE PLACE OF PURCHASE

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