

Espresso extraction guide

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

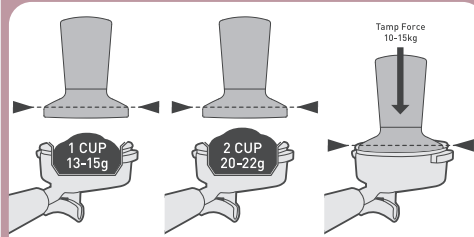
	Under Extraction	Optimum Extraction	Over Extraction
Pour[^]	Extraction too fast Pours for under 15 sec	Steady-flow extraction Pours for 20-30 sec	Extraction too slow Pours for over 35 sec
Colour	Pale brown Crema-light brown	Rich caramel Crema-dark golden	Very dark brown Crema-dark brown
Taste	Sour, acidic, watery	Rich, sweet, vibrant	Bitter, dry, grainy
Grind Size^{^^}	Too coarse	Just right	Too fine
Dosage^{^^^}	Not enough grinds. Use more grinds.	1 CUP = 13-15g 2 CUP = 20-22g	Too many grinds. Use less grinds.
Tamp	Not enough tamp force Tamp firmer	Just right-firm force 10-15Kg of force	Too much tamp force Tamp lighter

*If using pre-ground coffee grinds, use dual wall filter baskets.

[^] Ensure coffee beans are fresh.

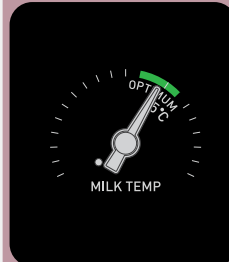
^{^^} Old coffee beans will have a fast extraction and will produce an under extracted tasting espresso.

Consistent grind dosage and tamp force



It is normal for the correct dose of coffee grinds to appear overfilled in the filter basket before tamping. Evenly tamp coffee grinds to the level indicated.

Perfect café milk



Milk temperature gauge guides you to the perfect milk. Suitable for all milk types.

Milk	Temp
Full	60-65°C
Skim	60-65°C
Almond	55-65°C
Soy	55-60°C
Coconut	65-70°C

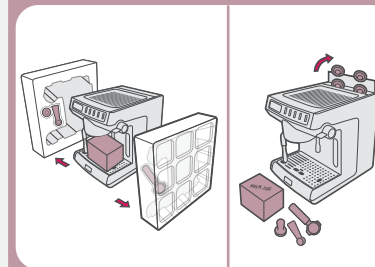
Let's get you started

Everything you need to know after unboxing your new coffee machine. Scan the QR Code to watch the Quick Start Guide and other how-to videos.



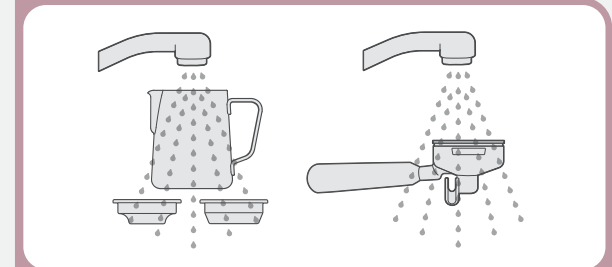
Sunbeam
CAFÉ SERIES DUO
EMM7200

1. Unbox and remove accessories



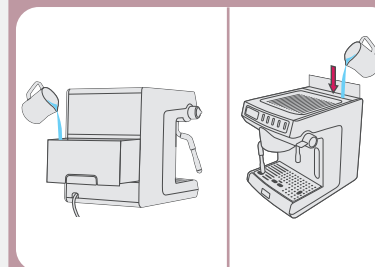
Remove all accessories from inside water tank and accessory boxes.

2. Wash and dry parts



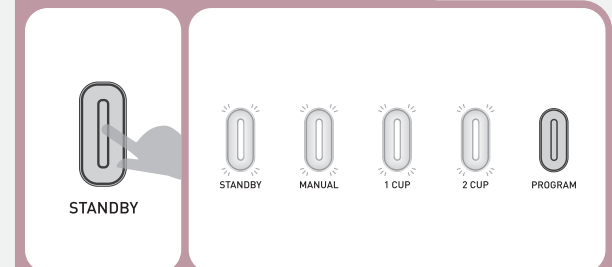
Wash the milk jug, 1 CUP & 2 CUP filter baskets, group handle, tamper and water tank in warm water with a mild detergent. Rinse and allow thorough air drying.

3. Fill and insert water tank



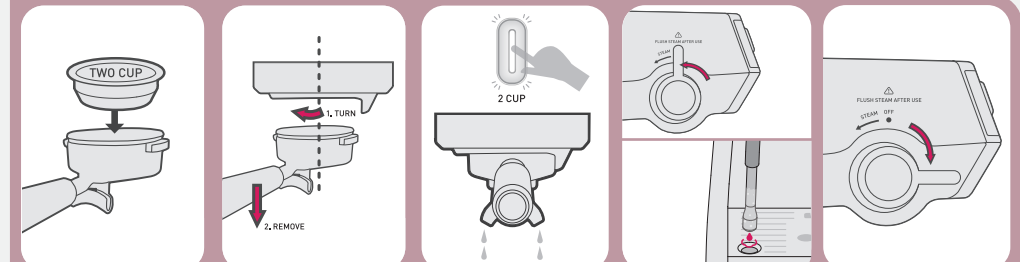
Remove water tank from the back or fill directly from the top water tank lid. Fill with cold filtered water.

4. Start up



Insert the power plug into the power outlet and switch the power on. Press the STANDBY button to turn on the machine. When lights become solid, machine is ready to use.

5. Prime machine



Insert 2 CUP filter basket into group handle.

Insert group handle into group head, turn to centre.

Press 2 CUP button. Allow water to run through until it stops.

Rotate steam lever to ON position and run for 20 sec.

Return steam lever to OFF position.

Note: Turning group handle might be tight for first few uses.

Making your first café style coffee

Use the guide below to help you make café quality coffee.

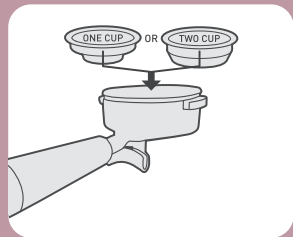
For help improving espresso extraction, see guide on back page.

For a detailed step by step coffee making guide see User Guide pages 10-13.

For coffee making tips see User Guide pages 14-17.

Visit Sunbeam Coffee Hub for online barista tutorials.

1. Select filter baskets

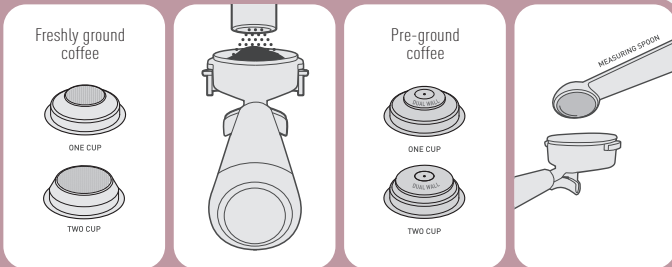


Select either:

- 1 CUP (single shot) filter basket
- 2 CUP (double shot) filter basket

Note: - Single wall filter baskets work best with fresh coffee grinds. - Dual wall filter baskets work best with pre-ground coffee.

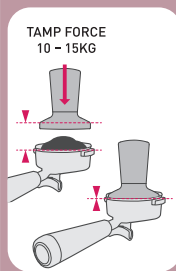
2. Dose coffee grinds



If using fresh coffee beans and grinder, select the 1 CUP or 2 CUP single wall filter basket. Insert filter basket into group handle. Grind directly into group handle.

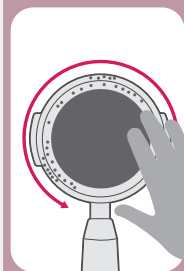
If using pre-ground coffee, select the 1 CUP or 2 CUP dual wall filter basket. Insert filter basket into group handle. Dose coffee grinds into group handle.

3. Tamp



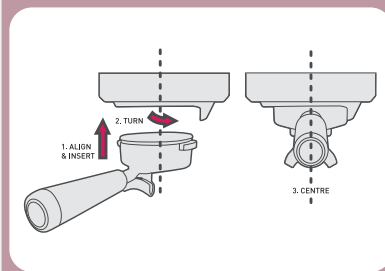
- One Cup = 13-15g coffee grinds
- Two Cup = 20-22g coffee grinds
Evenly tamp (press) grinds to level indicated.

4. Wipe edge



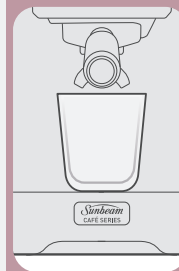
Wipe away excess grinds to clear edges.

5. Insert group handle



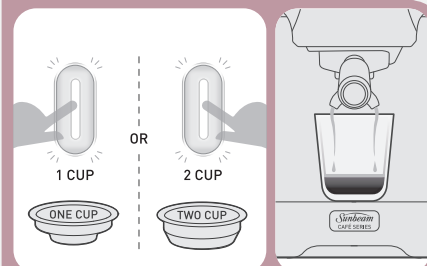
Keep group handle flat, align, insert and turn into group head. Group handle should be in the centre position.

6. Position cup



Place cup under group handle.

7. Espresso extraction



Press either:
- 1 CUP BUTTON = 30mL shot
- 2 CUP BUTTON = 60mL shot

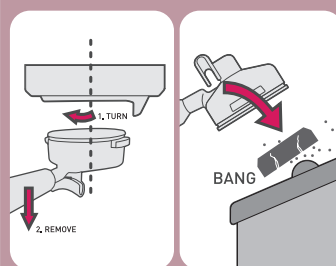
Extraction begins and will automatically stop.

8. Optimum extraction



Pressure gauge guides you to the optimum extraction. To improve extraction, see Espresso Extraction Guide.

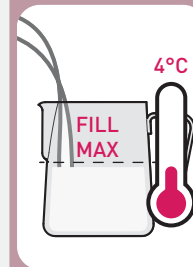
9. Remove coffee cake



Turn group handle and remove from group head.

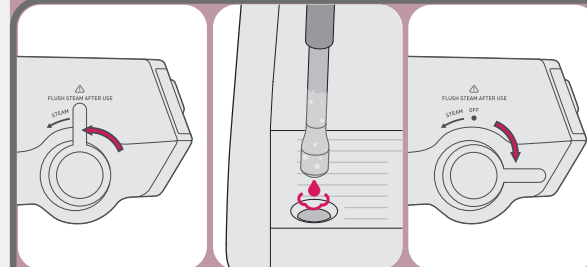
Remove used coffee cake from group handle.

10. Prep milk jug



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

11. Before milk texturing



Rotate steam lever to ON position.

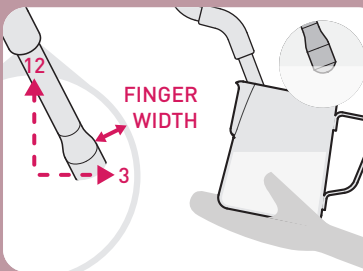
Some water may come out of the steam wand. Let this run for a few seconds till steam pressure is high.

Return steam lever to OFF position.

Barista Tip:

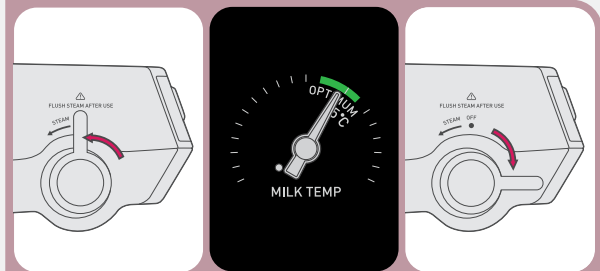
For best milk texturing results, ensure steam pressure is high before starting milk texturing.

12. Position steam wand



Insert steam wand arm at 12 o'clock, tip at 3 o'clock, finger width from edge and just below the surface of the milk.

13. Milk texturing

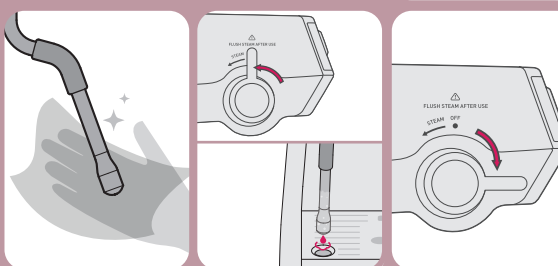


Rotate steam lever to ON position.

Milk ready when milk gauge needle reaches OPTIMUM zone.

Return steam lever to OFF position.

14. Clean and purge steam wand

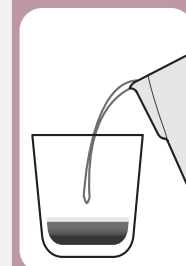


Wipe steam wand and tip with a damp cloth.

Rotate steam lever to ON position for 1 - 2 sec. Milky water will come out of steam wand.

Rotate steam lever to OFF position.

15. Pour milk



Pour milk in one steady motion.

16. Clean up



Wash parts with warm water.