Cuisinart®

INSTRUCTION BOOKLET

Espresso Maker	EM-100

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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INTRODUCTION

Congratulations on the purchase of your new Cuisinart® Espresso Maker! You're only minutes away from experiencing the rich, flavorful espresso found in the world's best cafés, right in your own home. Please take a few moments to discover the features of your new espresso maker, and be sure to enjoy every espresso, cappuccino and latte to come!

THE QUEST FOR THE PERFECT CUP OF ESPRESSO

It is generally agreed that there are four basic elements critical to the perfect cup:

Element 1: Water

When brewing espresso, make sure the water flows through the filter at the correct pace. The water flow can be adjusted by varying the pressure with which the coffee is tamped (pressed down) in the filter or by altering the grind of the coffee. If the speed of the water flow is too slow, the coffee will be over-extracted and will be very dark and bitter, with a spotted and uneven crema (froth) on the top. If the speed of the water flow is too fast, the coffee will be under-extracted and the supreme flavor will not develop. The coffee will be diluted and there will be an inadequate amount of crema on the top.

Element 2: Coffee

While the bulk of the liquid is water, all of the flavor should be from the coffee. To achieve the same great quality of coffee you receive at a café, you need to use the same quality beans. If you choose to grind your own beans, buy the beans fresh and whole, only about a two-week supply at a time for maximum freshness. Once the coffee bean is broken, its flavor degrades very quickly. If it is not practical to buy smaller supplies, we recommend you separate larger amounts of beans and store them in airtight containers in a cool, dry area. They should not be kept for longer than 1 month as flavor will diminish. Do not refrigerate or freeze coffee beans.

Element 3: Grind

The grind of the coffee is critical for proper flavor extraction. If using a pre-ground coffee, be sure to purchase an espresso grind that is specifically for espresso/cappuccino machines. If the grind is too fine, over-extraction and bitterness will occur with a spotted and uneven crema on the top. If the grind is too coarse, the water will pass through too rapidly and there will be an inadequate amount of crema on the top of the espresso.

Element 4: Tamping the Coffee Grounds

If you choose to use ground espresso instead of pods, tamping the coffee is a very important part of the coffee making process. Use the scoop supplied to fill the filter basket, then using the tamping tool (flat end of the measuring scoop), tamp (press down) down the grounds with moderate pressure. Add more coffee and tamp again if necessary to bring coffee to level. Do not overfill the filter basket. The ground coffee should be tamped with moderate pressure. If the coffee is not tamped securely, there is a chance that the water will flow through the coffee too rapidly and the coffee will be under-extracted. **Note: If the coffee is tamped too firmly, the water will flow through the coffee too slowly and the coffee will be over-extracted.**

FEATURES AND BENEFITS

1. Water Reservoir Lid

2. Removable 53-ounce Water Reservoir

3. Large Cup-Warming Plate

4. 15 Bar Pump (not shown)

5. Red Heating Light
Will illuminate indicating that espresso machine is adjusting the temperature of the heating system.

6. Steam/Hot Water Knob
To use the hot water function, the Steam/Hot Water Knob must be turned to the setting.

7. Power Button
Used to turn the espresso maker on.

8. Function Knob
3 different settings can be used to steam, use hot water or to make coffee.

9. Portafilter Holder
Can be used with ground or pod espresso. Has two positions, lock and unlock, for ease of cleaning.

10. Brew Head
For easy fit of the portafilter holder.

11. Commercial Steam Wand
Used to steam milk for cappuccinos and lattes.

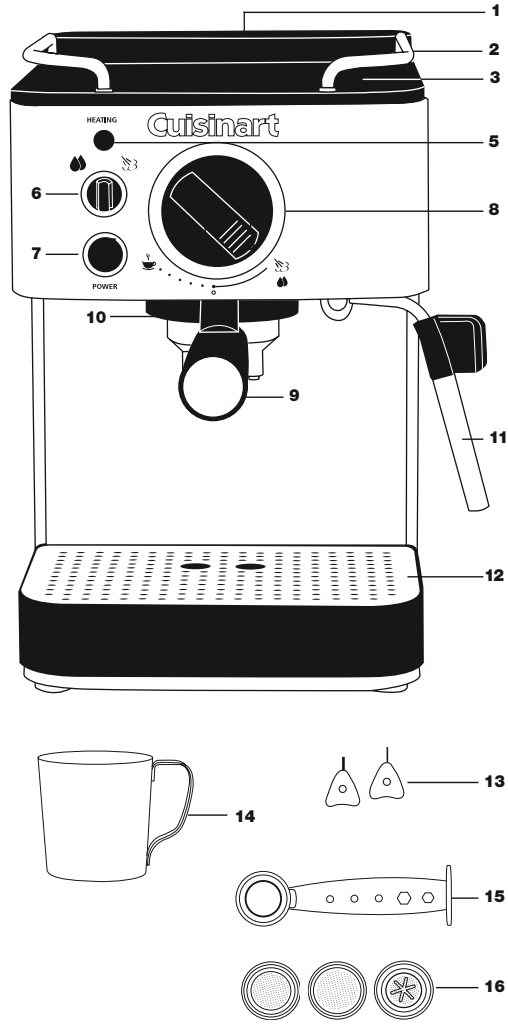
12. Removable Drip Tray
Removable drip tray with grate.

13. Cleaning Pins
Used to clean any excess milk that gets stuck inside the steam wand or any coffee particles that get stuck inside the filter basket.

14. Stainless Frothing Pitcher
Used for steaming milk for cappuccinos and lattes.

15. Measuring Scoop/Tamping Tool
Use one side as a coffee scoop and the other to compact the coffee grounds in the filter basket prior to brewing.

16. Filter Baskets
Use the one-cup filter basket for a single espresso, the two-cup filter basket for a double espresso or the pod filter basket for espresso pods.

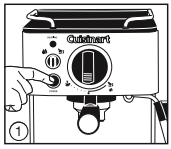


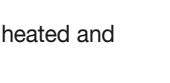
PREPARING YOUR ESPRESSO MACHINE

1. Place the espresso machine on a dry, stable countertop or other surface where you will be using the machine.

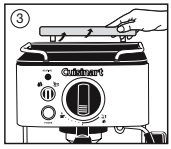
Important: For first time use or if the machine has not been used for some time, it is important that the machine is rinsed as follows:

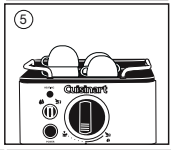
2. Insert the power cord into a power outlet. Press the power button to turn the espresso machine on (1). The light located on the power button will illuminate red and the heating light will also illuminate red; this indicates that your espresso machine is on and is heating up. When the heating light switches off, this indicates that the espresso machine is heated and ready to use (2).

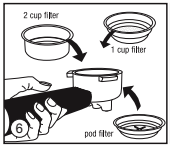


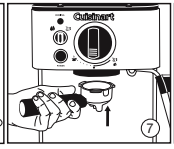


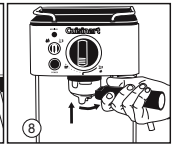
3. Make sure that the drip tray and grate are in place.
4. To fill the espresso machine with water. Simply lift the lid of the water reservoir at the top of the espresso machine (3) or fill with fresh cold water or filtered water (4).
5. Place cups on the warming plate (5).
6. Fit the portafilter handle with either the one or two cup or pod filter basket (6). Secure the portafilter handle to the brew head (7-8).



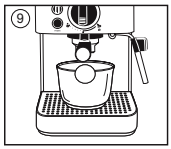


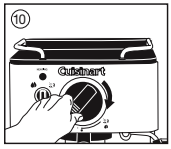






7. Place a sufficiently large container under both pouring spouts (9).
8. Turn the function knob to the espresso setting (10) and allow the water to run through until the water reservoir is empty.



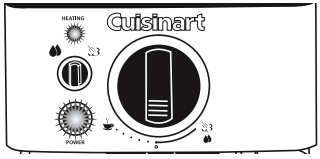


USING THE CONTROL PANEL

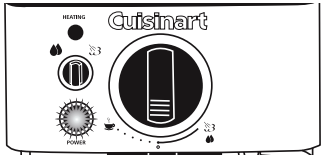
Power

NOTE: Before turning on the espresso machine, make sure that the function knob is in the off position.

Press the power button to turn the espresso machine on. The light located on the power switch will illuminate red and the heating light will illuminate red; this is to indicate that your espresso machine is on and is heating up.



The espresso machine will automatically adjust the temperature of the heating system to the espresso temperature. When the machine is heated and ready to use, the red heating light will go out.



NOTE: To turn the espresso machine off, simply press the power button.

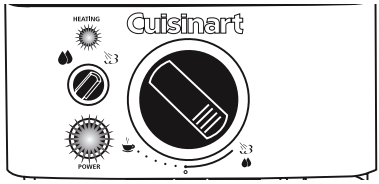
Espresso

When the machine's heating system has reached the correct temperature so that the red heating light is off, you can use the espresso machine. Simply turn the function knob clockwise to the espresso setting to start the pour and turn it back to the off position to stop.

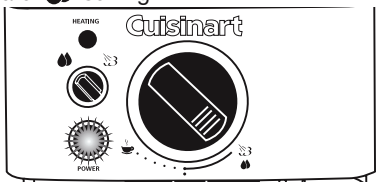
Steam/Hot Water

When the espresso machine is switched on, use the steam/hot water knob to select either the steam or hot water function.

A. If you want to froth milk for cappuccinos and lattes, you must turn the steam/hot water knob to the steam setting. The red heating light will illuminate, indicating that the espresso machine is adjusting the temperature of the heating system.



B. If you want to use the hot water function, turn the steam/hot water knob to the hot water setting.

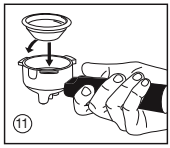


Once the espresso machine is heated to the correct temperature, the red heating light will go out.

To start machine, simply turn the function knob counter-clockwise to the steam/hot water setting and turn it back to the off position to stop.

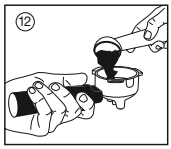
GUIDE TO THE PERFECT ESPRESSO

1. You may want to preheat the cups by filling them with hot water; this will help preserve the crema of the espresso. Set the cups aside.
2. Select the appropriate filter basket and insert it into portafilter handle (11).

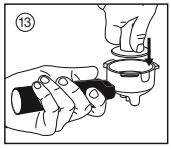


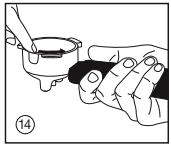
TIP: Use the one-cup filter basket for a single espresso and the two-cup filter basket for a double espresso and pod filter for an espresso pod.

3. Using the measuring scoop, place finely ground coffee in the filter basket holder (12). Use one scoop for one cup or two scoops for two cups, or place espresso pod into filter basket holder.



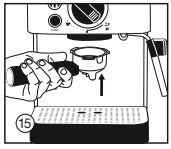
4. Rest the portafilter handle with the filter basket in position on the countertop. Using the tamping tool, apply moderate packing pressure (13). Add more coffee and tamp again if necessary to bring coffee to level.





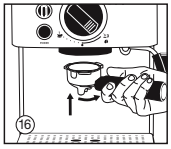
5. Brush any excess coffee grounds from around the edge of the filter basket (14).

IMPORTANT: Be sure not to overfill the filter basket with coffee.



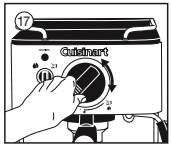
TIP: Make sure the tamping tool is dry so that wet coffee grinds do not stick to it.

6. Secure the portafilter holder onto the brew head (15-16).



NOTE: Check to see that the espresso machine is ready for use. Remember that if the heating light is on, the espresso machine is still adjusting the temperature of the heating system.

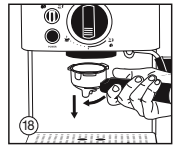
7. Turn the function knob clockwise to the espresso setting to start the pour and turn it back to the off position to stop (17).



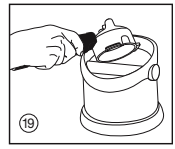
8. Check the espresso pour. The ideal pour is dark and caramel with reddish reflections.
9. Serve espresso immediately.

Caring for your Espresso Machine

10. Remove the portafilter handle from the brew head (18).



11. Discard the used coffee grinds or pod from the filter basket (19).



GUIDE TO MILK TEXTURING

Milk texturing is the steaming of milk. The steam does two things; it heats the milk and mixes air with the milk to form a creamy texture. As with learning to make an espresso, perfecting the art of milk texturing takes time and practice.

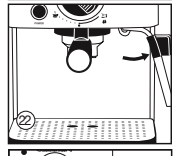
Before starting to prepare for milk texturing, make sure that the steam/hot water knob is in the steam setting.

1. Determine how much milk is needed based on the number of cups being made.

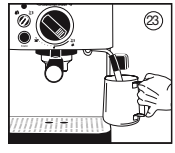
TIP: Keep in mind that the volume of milk will increase during the texturing.

2. Pour cold refrigerated milk into the stainless frothing pitcher, between ½ to ⅔ full.
3. Purge the steam wand of any water. With the steam wand positioned over the drip tray, activate the steam function by turning the function knob to the steam setting (20). Once any water has been purged, stop the steam by turning the function knob to the off position (21).

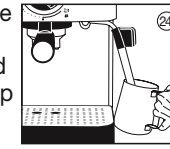
4. Swing the steam wand to the side of the espresso machine (22).



5. Place the steam wand into the milk so that the nozzle is about a half-inch below the surface and activate the steam function by turning the function knob to the steam setting (23).

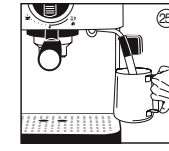


6. Angle the pitcher so that the steam wand is resting on the spout of the pitcher and lower the pitcher until the tip of the steam nozzle is just below the surface of the milk. This will start to create a whirlpool action in the milk (24).



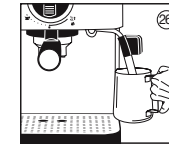
NOTE: Do not allow the steam to spurt unevenly or it will create aerated froth/large bubbles. If this is happening, raise the pitcher so that the steam nozzle is lowered farther into the milk.

7. As the steam heats and textures the milk, the level of the milk in the pitcher will begin to rise. As this happens, follow the level of the milk by lowering the pitcher, always keeping the tip of the steam nozzle just below the surface.
8. Once the foam is created, raise the pitcher until the steam nozzle is in the center of the milk (25).



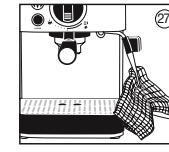
TIP: The amount of foam required will vary depending on the drinks being made; for example, a cappuccino requires more foam than a latte.

9. Stop the steam immediately when the milk is heated by turning the function knob to the off position (26).



IMPORTANT: Do not boil the milk.

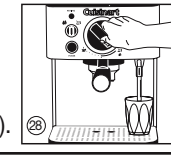
10. Remove the pitcher, immediately wipe the steam nozzle and wand with a clean damp cloth (27) and purge a small amount of steam.



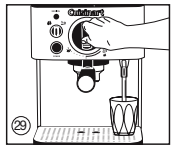
USING THE HOT WATER FUNCTION

When using the hot water function make sure that the steam/hot water knob is in the hot water setting.

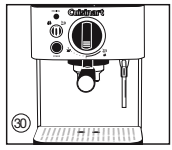
1. Place the cup or container under the steam/hot water nozzle and turn the function knob to the setting (28).



2. Once you have dispensed the required amount of hot water into the cup or container, stop the hot water by turning the function knob to the off position (29).



3. Remove the cup or container and swing the steam/hot water wand over the drip tray to catch any drips of water (30).



CLEANING AND MAINTENANCE

Always turn the Espresso Maker off and remove the plug from the electrical outlet before cleaning.

Never immerse unit in water or other liquid. To clean, simply wipe with a clean damp cloth and dry before storing.

CLEANING THE FILTERS, PORTAFILTER HOLDER AND BREW HEAD

- The stainless steel filters and portafilter holder should be rinsed under water immediately after use to remove all coffee particles. You may also use a cleaning pin to clean the opening.
- Periodically run water through the machine with the portafilter holder in place, but without any ground coffee, to rinse out any lingering coffee particles. The inside of the brew head should be wiped with a damp cloth to remove any coffee particles.

CLEANING THE OUTER HOUSING/CUP WARMING PLATE

- The outer housing and cup warming plate can be cleaned with a soft, damp cloth. Do not use any scouring agents or harsh cleaners.

CLEANING THE DRIP TRAY

- The drip tray can be removed after the grate is removed and then cleaned with a soft, damp cloth. Do not use any scouring agents or harsh cleaners.
- The drip tray can be washed in warm soapy water and rinsed thoroughly. Use a non-abrasive washing liquid. Do not use any scouring agents or harsh cleaners.

NOTE: Do not clean any of the parts or accessories in the dishwasher.

CLEANING THE STEAM WAND

- The steam wand should always be cleaned after steaming milk.
- Wipe the steam wand with a damp cloth, then with the steam wand directed back into the drip tray, momentarily set the function knob to the hot water setting. This will release any remaining milk from inside the steam wand.
- Ensure the function knob is in the off position. Press the power button off, unplug the power cord and allow the machine to cool.
- If the steam wand remains blocked, use a cleaning pin to clear the opening.

DECALCIFICATION

Decalcification refers to the removal of calcium deposits that form over time on the metal parts of the coffeemaker.

For best performance from your espresso maker, decalcify the unit from time to time. The frequency depends on the hardness of your tap water and how often you use the coffeemaker. To clean, fill the water reservoir to capacity with a mixture of ⅓ white vinegar and ⅔ water. Be sure the power button is in the off position, and the unit is unplugged. Remove the portafilter holder. Pour the decalcifying agent into the water reservoir, plug the machine back in, and power the unit back on. Set the power button to on and the function knob to the off position. Place a large container under the brew head and steam wand. When brewing temperature is reached, the heating light will switch off. Set the function knob to the espresso position (show icon of espresso cup) and let half of the solution run through the brew head. Set the function knob to steam position and allow the remaining solution to run through the steam wand. When the solution stops running, set the function knob back to the off position. After decalcifying, let one cycle of fresh cold water through the unit before using the unit again to brew coffee.