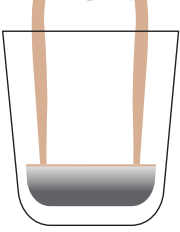
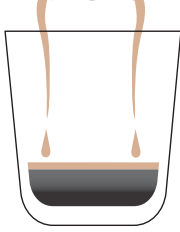
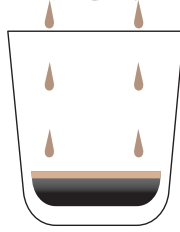


# Espresso extraction guide

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

	Under Extraction	Optimum Extraction	Over Extraction
			
<b>Pour</b>	Extraction too fast Pours for under 15 sec	Steady-flow extraction Pours for 20-30 sec	Extraction too slow Pours for over 35 sec
<b>Colour</b>	Pale brown Crema-light brown	Rich caramel Crema-dark golden	Very dark brown Crema-dark brown
<b>Taste</b>	Sour, acidic, watery	Rich, sweet, vibrant	Bitter, dry, grainy
<b>Grind Size</b>	Too coarse	Just right	Too fine
<b>Dosage</b>	Not enough grinds. Use more grinds.	3mm below the top of the filter basket after tamping	Too many grinds. Use less grinds.
<b>Tamp</b>	Not enough tamp force Tamp firmer	Just right-firm force 10-15Kg of force	Too much tamp force Tamp lighter

For more hints & tips visit  
the Sunbeam Coffee Hub.

[www.sunbeam.com.au/hints-and-tips/coffeehub](http://www.sunbeam.com.au/hints-and-tips/coffeehub)

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

## Let's get you started

→ Scan the QR code to watch the Quick Start Guide video.

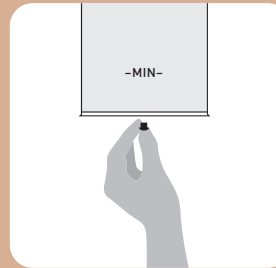


*Sunbeam*

The Compact Barista

EMM2900

### 1. Remove plug from water tank



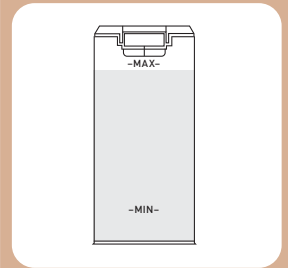
Remove the plug at the bottom of the water tank.

### 2. Wash and dry parts



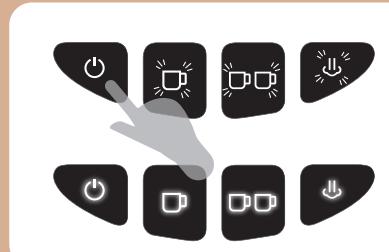
Wash the water tank, milk jug, group handle, tamper measuring spoon, 1 CUP & 2 CUP filter baskets in warm water with a milk detergent. Rinse and allow thorough air drying.

### 3. Fill and insert water tank



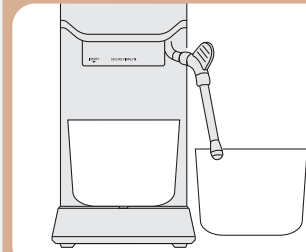
Fill the water tank with cold water to the MAX level. Use filtered water for best results.

### 4. Start up



Insert the power plug into the power outlet and press the STANDBY button. When STANDBY, 1 CUP, 2 CUP & STEAM buttons are illuminated, the machine is ready for use.

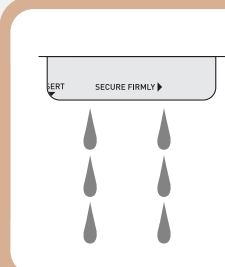
### 5. Prime machine



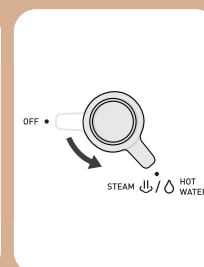
Place 2 large cups under the group head and steam wand.



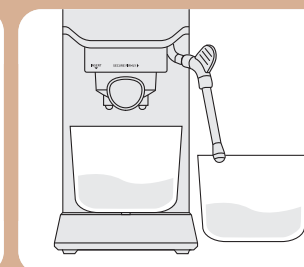
Press the 2 CUP button and water will start flowing from the group head.



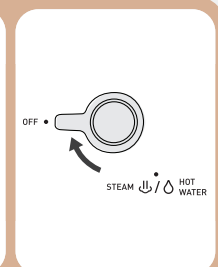
Allow water to run through until it stops.



Turn dial to the HOT WATER position.



Allow hot water to run through for 20 seconds.

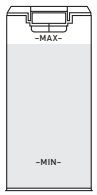


Return dial to OFF position.

# Making your first café style coffee

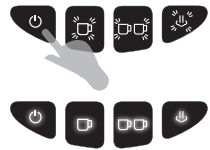
Use the guide below to help you make café style coffee.

## 1. Check water tank is full



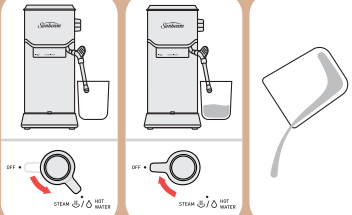
Use filtered water for best results.

## 2. Start up



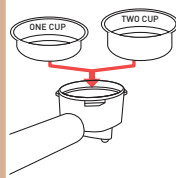
Press the STANDBY button. When STANDBY, 1 CUP, 2 CUP & STEAM buttons are illuminated, the machine is ready for use.

## 3. Warm cup



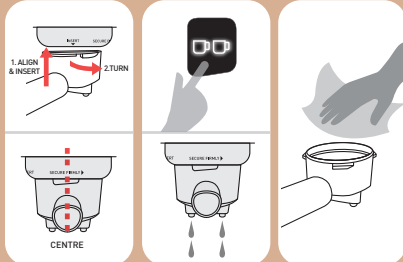
Position steam wand in cup. Turn dial to HOT WATER. Quarter fill cup with hot water. Return dial to OFF position. Empty cup after 20 – 30 seconds.

## 4. Select filter baskets



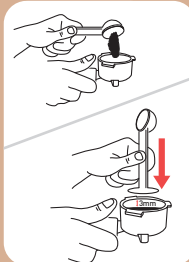
Select either the 1 CUP or 2 CUP filter basket.

## 5. Warm group head, group handle & filter basket



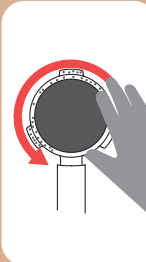
Insert group handle into group head. Press 2 CUP button. Wipe filter basket with a dry cloth.

## 6. Dose & tamp



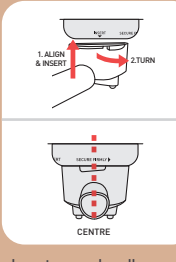
Evenly tamp grinds to the level indicated.

## 7. Wipe edge



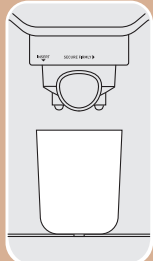
Wipe away excess grinds to clear edges.

## 8. Insert group handle



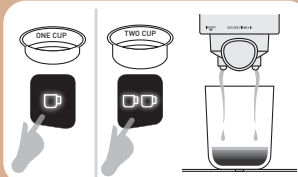
Insert group handle into group head. Group handle should be in the centre position.

## 9. Position cup



Position cup under group handle.

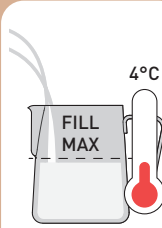
## 10. Espresso extraction



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

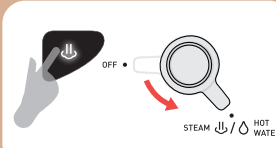
**Important:** To make more than one latte or cappuccino, first make all the espressos then at the end prepare the steamed milk for the latte or cappuccino.

## 11. Prep milk jug



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

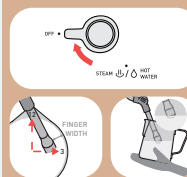
## 12. Before milk texturing



Press STEAM button. Once STEAM button is illuminated, turn the dial to STEAM to warm up steam wand.

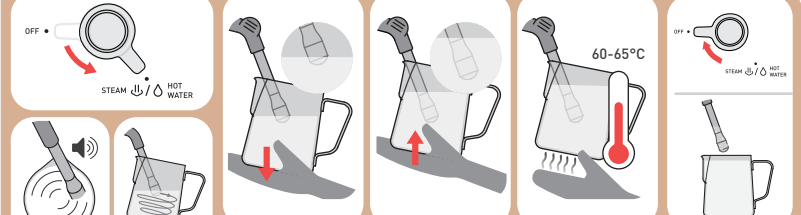
**Barista Tip:** For best milk texturing results, ensure steam pressure is high before starting milk texturing.

## 13. Position steam wand



Return dial to OFF position. Insert steam wand at 12 o'clock, tip at 3 o'clock, finger width from edge and just below the surface of the milk.

## 14. Milk texturing

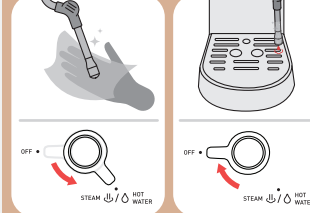


Turn dial to STEAM to start texturing milk. Check milk is moving in a whirlpool action.

As milk level rises, lower jug to keep tip just below surface. When desired microfoam is achieved, immerse steam wand half way.

Return dial to OFF position. Remove steam wand from jug.

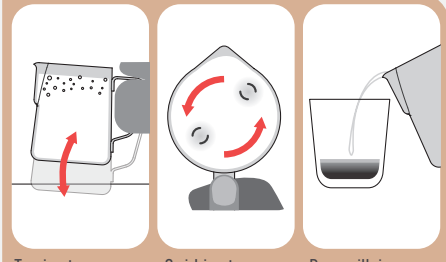
## 15. Clean and purge steam wand



Wipe steam wand and tip with a damp cloth. Turn dial to HOT WATER for 3 seconds.

Milky water will come out of steam wand. Return dial to OFF position.

## 16. Pour milk

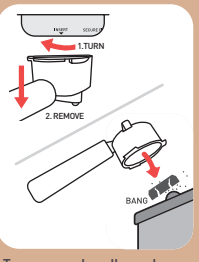


Tap jug to release larger air bubbles.

Swirl jug to blend milk and create a silky texture.

Pour milk in steady motion.

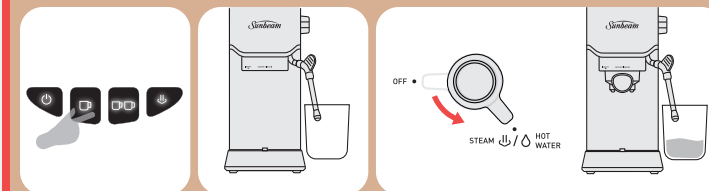
## 17. Remove coffee cake



Turn group handle and remove from group head. Remove used coffee cake from group handle.

## 18. Making a second coffee after texturing milk

**Important:** To make coffee again immediately after texturing milk, the thermoblock must first be cooled.

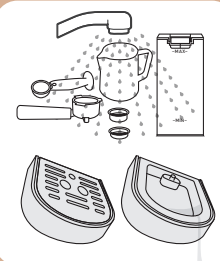


Press either the 1 CUP, 2 CUP or STEAM button.

Place a cup under the steam wand.

Turn the dial to the HOT WATER position and leave on until hot water comes out.

## 19. Clean up



Wash parts with warm water. Check if drip tray needs emptying.