

Buon Caffè™

M O D E L 3 3 0



Operating Instructions/Mode d'Emploi

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions must be followed, including the following:

1. Be sure you read and understand all instructions before operating your Buon Caffè™ espresso/cappuccino maker.
2. Always turn appliance OFF before plugging in or removing power cord from wall outlet.
3. Do not operate your espresso/cappuccino maker with a damaged cord or plug, or if the appliance malfunctions.
4. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
5. Do not leave your espresso/cappuccino maker unattended while turned ON.
6. Shut off and unplug machine from the electrical outlet when not in use, before filling or emptying Water Tank, and before cleaning. To unplug, grasp plug and remove from the outlet—NEVER PULL ON CORD.
7. Do not use outdoors.
8. THIS MACHINE IS NOT FOR COMMERCIAL USE. It is designed for household use only, and should not be used by or near children without close supervision.
9. Use your Buon Caffè espresso maker only on alternating current (AC). Be sure that the machine is connected only to a power source with the voltage that is specified on the rating plate located on the underside of appliance.
10. Water can remain in Water Tank. However, it is advisable to remove water from the Water Tank if you will not be using the machine for more than one day.
11. Do not disassemble unit by removing any screws.
12. Do not use appliance for other than its intended use.

WARNINGS

TO AVOID INJURY FROM BUILT-UP PRESSURE, STEAM OR HOT SURFACES:

- Keep your espresso/cappuccino maker out of the reach of children.
- Use handles or knobs to avoid touching hot surfaces.
- Avoid contact with steam, as scalding may occur if care is not taken when steaming milk or any time Function Dial is turned to "Steaming" (☁).
- Always allow the unit to cool thoroughly before putting on or taking off parts to clean the unit.

TO AVOID ELECTRICAL SHOCK:

- Do not immerse the appliance, plug or cord in water or any other liquid.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in only one way. If the plug does not fit fully into 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.

TO OTHERWISE AVOID INJURY:

- Do not use attachments or parts not included or approved for use with this machine, as they may cause hazards.
- Do not place espresso/cappuccino maker on or near a hot gas or electric burner, or in a heated oven.
- Do not use your Buon Caffè espresso maker without water.
- Do not use your Buon Caffè espresso maker if it has been dropped, damaged or is obviously leaking.

SAVE THESE INSTRUCTIONS

YOUR NEW BUON CAFFÈ™ ESPRESSO/CAPPUCCINO MAKER

Making espresso beverages at home requires three fundamental elements: an espresso/cappuccino machine, freshly roasted and finely ground coffee, plus a bit of practice to achieve the results you desire.

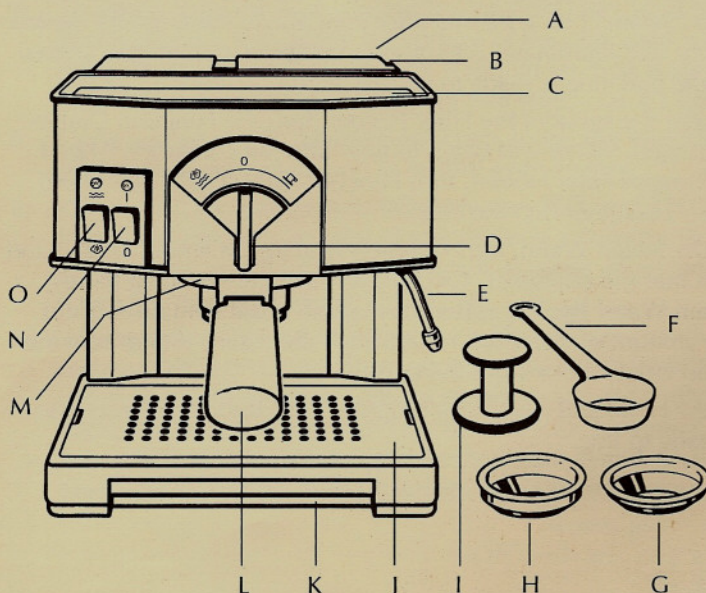
Starbucks has worked diligently to ensure that your home-brewing experience is a successful and satisfying one. We have put years of specialty coffee buying, roasting and blending experience into our Espresso Roast™ and Decaffeinated Espresso Roast™ coffees. We've also selected top quality machines for our customers' use at home. Your new Buon Caffè cappuccino/espresso maker is designed to give you years of use and enjoyment. Its thermal block heating system maintains a strong, consistent brewing pressure to ensure a rich, caramelly shot of espresso—with just the right amount of crema—every time. The Buon Caffè also provides outstanding steaming power, enabling even the novice user to steam milk quickly and easily for cappuccino and other espresso beverages.

Finally, whether you purchased your new Buon Caffè espresso maker at one of our stores or through our mail order service, Starbucks' trained, knowledgeable representatives are available to answer your questions and provide helpful advice. When it comes to making great espresso at home, the key is to experiment and enjoy. If we can be of any help, please give us a call at the number below.

STARBUCKS COFFEE COMPANY

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DESCRIPTION OF PARTS



- A Water Level Indicator
- B Water Tank
- C Cup Warming Plate
- D Function Dial
- E Steam Wand
- F Measuring Spoon
- G One-cup Filter
- H Two-cup Filter
- I Tamper
- J Drip Tray Cover
- K Drip Tray
- L Filter Holder
- M Brew Head
- N ON/OFF Switch
- O Brew/Steam Switch

BEFORE USING YOUR BUON CAFFÈ ESPRESSO MAKER FOR THE FIRST TIME:

1. Read all important safeguards and warnings on Page 2 of this manual.
2. Wash all removable parts of your machine with warm water.
3. **CAUTION: Never operate your Buon Caffè espresso/cappuccino maker with anything but cold water in the Water Tank.**
4. Season your Buon Caffè espresso/cappuccino maker according to the directions below.

SEASONING THE MACHINE

For proper functioning, it is essential to season your Buon Caffè espresso maker before using it for the first time. Season as follows, making sure to run water first through the Brew Head and then through the Steam Wand as directed. **CAUTION: Reversing this order may result in machine damage.**

1. Be sure machine is unplugged from power source.
2. Remove the Water Tank Lid and lift out removable Water Tank. Fill Water Tank with cold water and reseal it securely into machine so that the valve in the bottom of the tank opens. Replace Water Tank Lid.
3. Inspect the water level through the transparent Water Level Window located in the back right corner of the machine. We recommend checking this water level regularly to avoid the danger of operating your Buon Caffè espresso maker without water.
4. Insert Filter Holder—without Filter in place—into Brew Head by holding it level with the countertop with the spout side down. Press up into the Brew Head and turn handle from left to right until it fits snugly in place.
6. Plug appliance into wall outlet. Place a large container on the Drip Tray under the Brew Head. Pivot the Steam Wand out to the right, and place another large container, preferably a tall one such as a steaming pitcher, under it.
7. Turn Function Dial to the center “Off” position (0), and turn the ON/OFF switch ON. Turn the Brew/Steam switch to “Steam” (☁); the red Pilot light above the ON/OFF switch and the yellow Brew/Steam light will illuminate. After approximately 1 minute, the yellow Brew/Steam light goes out, and the machine is ready to be seasoned.
8. With the container directly under the spout of the Filter Holder, turn the Function Dial to the “Brewing” (☒) position at right. Water will begin to flow into the container. After 4 ounces of water have passed through Filter Holder, turn Function Dial “Off” (0), and empty the used water from your container into the sink.
9. With the container placed under Steam Wand, turn Function Dial to “Steaming” (☁), and allow 4 ounces of water to run into the container. **CAUTION: Take care to keep hands, face and arms away from Steam Wand tip; hot water may splash if tall container is not being used.** When a sufficient amount of water has run through the Steam Wand, turn the Function Dial “Off” (0), and empty water from the cup.
10. Remove Filter Holder from Brew Head and rinse it thoroughly. Your Buon Caffè espresso maker is now seasoned and ready to use.

MAKING YOUR ESPRESSO BEVERAGE

If you're making cappuccino or another beverage using steamed milk, you will achieve the best results by steaming the milk prior to brewing your espresso. If you don't require milk for your beverage, skip to the section entitled "Brewing Espresso."

STEAMING MILK...FOR CAPPUCCINO, HOT MILK, CAFFÈ LATTES, ETC.

For best steaming results, we recommend using a chilled stainless steel steaming pitcher and very cold milk. We also recommend measuring the milk temperature with a cooking thermometer, and that you have a damp cloth close at hand for cleaning Steam Wand immediately after use. **WARNING: To avoid spraying hot milk, do not lift the Steam Wand tip above the surface of the milk while the Function Dial is turned to "Steaming" (☁).** NOTE: You will hear the water pump working during steam production. This is normal.

1. If you need to refill water tank, be sure machine is unplugged from wall outlet. **CAUTION: Never remove Water Tank if machine is plugged in and turned on.**
2. Set aside Water Tank Lid and remove Water Tank from machine. Fill the Water Tank with cold water, reseal securely inside machine to enable the valve in Tank bottom to open, and replace Water Tank Lid.
3. Plug in appliance and turn ON/OFF switch ON. Turn the Brew/Steam switch to "Steam" (☁), and the yellow light will illuminate.
4. Fill a chilled steaming pitcher (or similar container) 1/3 full with cold milk.
5. When the yellow light goes out, place the Steam Wand in an empty cup or other container and turn the Function Dial briefly to "Steaming" (☁), then "Off" (0). This action will eliminate any water that is inside the Steam Wand. **WARNING: At all times, keep hands and arms away from steam emanating from Steam Wand.**
6. Having eliminated any excess water, place the Steam Wand into the steaming pitcher, submerging Steam Wand tip in the milk. Turn the Function Dial back to "Steaming" (☁).
7. To create foam for your cappuccino or caffè latte, hold pitcher so that the opening of the Steam Wand is just below the surface of the milk until you begin forming tiny bubbles there. This takes a bit of practice. It should seem as if the milk is being drawn up into the Steam Wand—creating a whirlpool-like effect—as it's being foamed.
8. Once you've produced sufficient foam, lower the tip further into the milk, moving the pitcher in a circular motion to ensure even heating.
9. When the milk temperature falls between 150° and 170° Fahrenheit (66° to 77° Celsius), the milk is ready to be used. If you're using a stainless steel steaming pitcher as we recommend, you'll know that the milk is ready when the sides of the pitcher are too hot to touch for more than a moment or two.
10. When you've finished steaming the milk, turn the Function Dial to "Off" (0), then remove the Steam Wand from pitcher. Wipe milk from Steam Wand IMMEDIATELY with a soft damp cloth to remove all traces of residue. Secondly, holding an empty container under the Steam Wand, turn Function Dial to "Steaming" (☁) for a moment to force out any milk that has been drawn into the Steam Wand. Then turn Function Dial "Off" (0). These are two of the most vital steps in maintaining your machine.

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STEAMING MILK, CONT.

11. If you are going on to brew espresso, we recommend cooling the machine down by running a small amount of water through the Brew Head as follows: place a cup under Brew Head without Filter Holder in place; turn the Brew/Steam switch to "Brew" (☰). Turn Function Dial to "Brewing" (☒) and allow several ounces of water to flow from the Brew Head into the cup until the yellow Brew/Steam light goes on again. Turn Function Dial to "Off" (0) and pour water from cup into sink. This cooling process is necessary to prevent your espresso from having the "burnt" taste that may result from brewing at too high a temperature.

BREWING ESPRESSO

The best espresso beverage begins with top-quality *arabica* beans, roasted to the perfect degree and ground to the proper fineness for your machine's brewing system. Use of coffee not created specifically for espresso brewing is not advisable. To achieve the precise grind required by your machine, you may have coffee purchased at Starbucks ground in our retail stores or through our mail order service. We'll also be happy to provide you with a free one-ounce grind sample so that you may grind your coffee freshly each day.

1. If you've just finished steaming milk, and do not need to replenish water supply, skip to step 2. If you do need to replenish water supply—with machine off and unplugged—set aside Water Tank Lid, remove Water Tank from machine and fill it with cold water. Replace Water Tank and Lid. Plug in your machine.
2. Turn ON/OFF switch ON and set Brew/Steam switch to "Brew" (☰). The yellow Brew/Steam light will illuminate. After about 1 minute, the light will go off, and your machine will be ready to brew espresso.
3. Decide whether you wish to brew one or two cups of espresso, then insert the corresponding one-cup or two-cup Filter into the Filter Holder. For best results, we suggest preheating the Filter Holder and Filter with warm water prior to filling Filter with coffee.
4. Spoon finely ground espresso loosely into Filter, filling it just to the rim. Lightly level grounds with Tamper provided; do not press coffee grounds into Filter. Wipe away any excess coffee grounds from Filter rim.
5. When the yellow Brew/Steam light has gone off, insert filled Filter Holder into Brew Head by holding it level with the countertop, then press up into the Brew Head and turn handle from left to right until it locks into place.
6. We recommend brewing espresso directly into two shot glasses to ensure that you brew the proper volume of espresso. Place one shot glass under each spout on the Filter Holder.
7. When you are ready to brew, turn the Function Dial to "Brewing" (☒). If you're brewing one cup—a single shot—allow espresso to fill each shot glass to 1/2 ounce; if you're brewing two cups—a double shot—allow espresso to fill each shot glass to one ounce, then turn Function Dial "Off" (0). Note: If you choose to brew directly into a cup, begin timing as soon as espresso begins to flow; you will have brewed the proper amount of espresso after 18–20 seconds, whether you're using the one- or two-cup Filter.
8. After brewing espresso as directed above, unlock Filter Holder by turning handle from right to left and remove it from Brew Head. **WARNING: Filter holder contains hot coffee grounds; use caution when removing grounds.** Holding the Filter in place with the Filter Clip, knock used grounds into a stainless steel "knock-out box," or gently spoon them into an appropriate waste receptacle.

BREWING ESPRESSO, CONT.

9. If you wish to brew additional cups of espresso, rinse any remaining grounds from the Filter and Filter Holder. If the yellow Brew/Steam light has illuminated again, wait until it has gone off, then repeat from Step 3 above. Check the Water Indicator Window to be sure there is enough water to support your further brewing efforts. As the Filter Holder will already be preheated, there is no need to repeat this step.
10. After using your Buon Caffè espresso maker for the last time, always remove the Filter Holder from the Brew Head. This will reduce wear on the seal inside the Brew Head.

CARE AND CLEANING

1. **WARNING: To avoid serious injury and electrical shock, it is essential to turn off and unplug your Buon Caffè espresso maker and allow it to cool thoroughly before cleaning.**
2. Never use harsh cleaning agents, especially those containing alcohol or solvents, or abrasive materials on your Buon Caffè espresso maker.
3. Wipe all external surfaces with a damp cloth.
4. With a damp sponge or cloth, wipe grounds from the coffee screen inside Brew Head. We recommend a thorough cleaning of this screen periodically to prevent screen from becoming excessively soiled or clogged: remove the center screw and pull screen out, wash away all residues, and replace.
5. Carefully remove Drip Tray and Drip Tray Cover. Pour contents into sink, rinse thoroughly, dry and replace.
6. Wash Filter and Filter Holder, taking care to remove any remaining coffee grounds; these may be also washed in the top rack in the dishwasher.
7. Empty Water Tank, rinse and let dry before replacing inside machine.
8. For best results, clean Steam Wand with a soft cloth IMMEDIATELY after each use. If you notice residue buildup on the Steam Wand tip, set a cup or pitcher of tap water under the Steam Wand and allow it to soak overnight. This preventative measure can reduce or eliminate the need for more intensive cleaning. (Be sure to rinse soaking container before using it for other purposes.)

DESCALING

If you live in a hard water area, we recommend that you take the following simple steps to prevent scale build-up in your Buon Caffè espresso maker. With regular use (once or twice a day), descaling every 4–6 months provides the best results.

1. Turn machine off, and unplug it from wall outlet.
2. Remove coffee screen from inside Brew Head by unscrewing center screw. **CAUTION: Take care not to damage black gasket when removing and replacing coffee screen.**
3. Clean the coffee screen, and the chamber within the Brew Head, with warm water
4. Set aside Water Tank Lid and remove Water Tank. Fill tank with a descaling solution of 1 part white vinegar to 1 part water, and reseal securely in machine. Replace Water Tank Lid.

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DESCALING, CONT.

5. Plug machine into wall outlet. Take care to see that Function Dial is set to "Off" (0).
6. Turn ON/OFF switch ON, making sure that the Brew/Steam switch is set to "Brew" (☞). Set a large container on the Drip Tray under the Brew Head, **without** the Filter Holder in place, and another container under the Steam Wand.
7. Turn the Function Dial from "Brewing" (☞) to "Steaming" (☕), alternating every few seconds and allow half of the solution to run into the containers under the Brew Head and Steam Wand. Take care not to allow these containers to overflow.
8. After half of the solution has flowed out, set Function Dial to "Brewing" (☞) and turn ON/OFF switch OFF. Empty the container under the Brew Head into the sink and replace it on the Drip Tray. Leave the remaining half of the descaling solution to act for 10–15 minutes in the Water Tank, then allow it to run out by turning the ON/OFF switch ON. Again, be careful not to allow container under Brew Head to overflow.
9. Once you have completed the procedure above, carefully replace coffee screen, fastening it securely with center screw. Remove Water Tank Lid and Water Tank and rinse tank with fresh water. Then operate machine 2–3 times without coffee to flush fresh water through the system and remove any traces of vinegar solution. **CAUTION: Using your Buon Caffè espresso maker without the coffee screen in place will cause severe damage to the machine. Replacing the coffee screen in the Brew Head is essential to proper functioning of appliance.**
10. Your Buon Caffè espresso maker is now properly descaled and ready to use.

TROUBLESHOOTING

PROBLEMS:

Water or coffee leaks from the rim of the Filter Holder.

Pump is excessively noisy.

No coffee comes out of the Filter Holder spouts.

Coffee runs out too fast.

SOLUTIONS:

—Filter Holder is not properly fitted.
Re-insert or tighten it.

—The rubber seal of the filter ring needs to be replaced.

—There is no water in tank.

—The water tank has not been situated properly or has run dry.

—Check to be sure Function Dial is turned to "Brewing" (☞).

—Coffee is too finely ground or has been pressed down too much.

—There is no water in tank.

—The coffee is too coarsely ground.

—There is not enough coffee in filter basket.