

KAMBROOK



Kambrook 461 Plummer Street, Port Melbourne 3207, Australia
Customer Service Line (free call) 1800 800 634 Customer Service Fax 1800 621 337
Kambrook New Zealand, Private Bag 94411, Greenmount, Auckland, New Zealand
Customer Service Line/Spare Parts 09 2713980 Customer Service Fax 0800 288 513

KAMBROOK



Café



KAMBROOK SAFETY

Welcome to Kambrook and your new Café 3 in 1 coffee maker. At Kambrook we believe that the safe performance is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

IMPORTANT SAFEGUARDS FOR YOUR KAMBROOK CAFÉ 3 IN 1 COFFEE MAKER

Carefully read all instructions before operating the appliance and save for future reference.

Remove any packaging material and promotional stickers before using the appliance for the first time.

Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.

Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

Only use cold water in the Espresso and Filtered Coffee water tanks. Do not use any other liquid.

Never use either Espresso or Filtered Coffee functions without water in the appliance.

Ensure the Espresso Water Tank Cap, Filtered Coffee Water Tank and filter holders are firmly secured when using the appliance.

Always ensure the Espresso Water Tank Cap is clean around the seal and the

centre valve area (never use if the seal is damaged or faulty).

Before removing the Espresso Water Tank Cap ensure that the steam pressure has been released.

Refer to Page 6 for instructions on how to release the steam pressure.

To avoid possible burns from hot steam and water, never remove the Espresso Water Tank Cap or filter holder while there is steam pressure in the Espresso Water Tank. Remove all steam pressure first.

To avoid possible burns from hot steam and water, never open the Filtered Coffee Lid whilst the Filtered Coffee function is in operation.

Always ensure both the Espresso/Steam Selector Control and the Filtered Coffee button are set to 'STANDBY', the power is switched off at the power outlet and the cord is unplugged from the power outlet before attempting to move the appliance, when not in use and before cleaning or storing. Allow all parts to cool before disassembling for cleaning.

Do not use the coffee maker on metal surfaces, for example, a sink drain board.

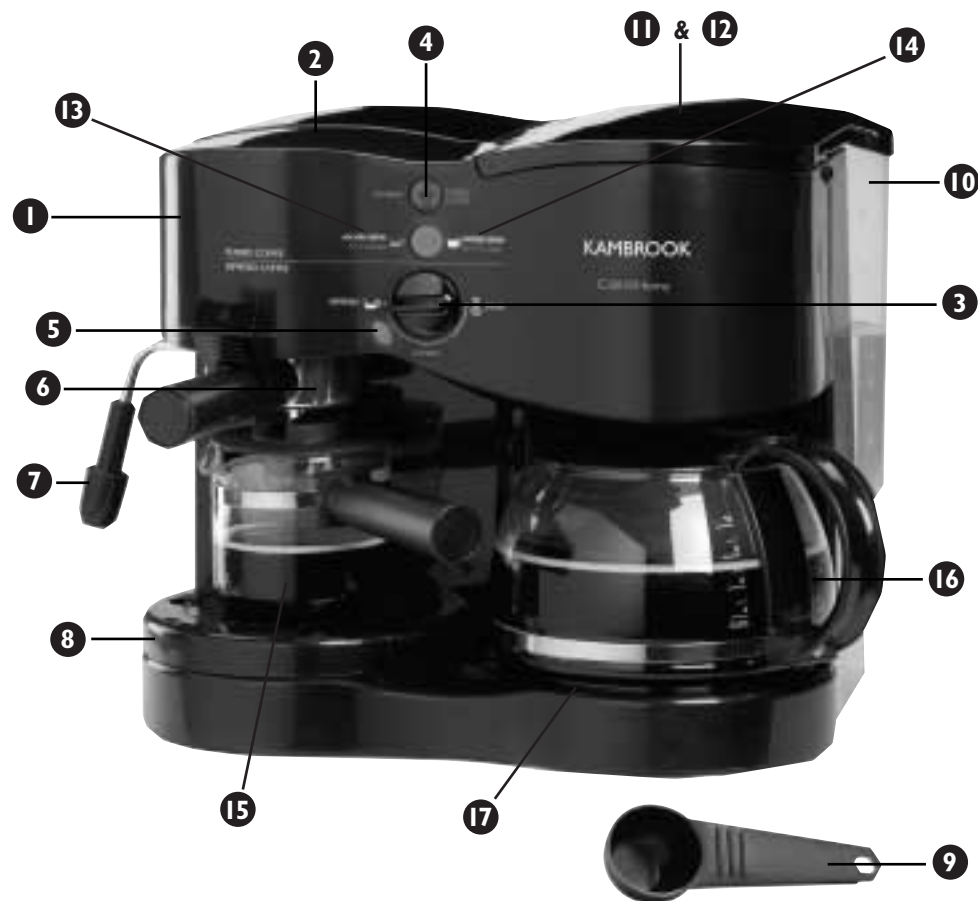
To protect against electric shock do not immerse the power cord, plug or coffee maker in water or any other liquid.

Do not move the coffee maker whilst in operation.

Do not leave the coffee maker unattended when in use.

Keep the coffee maker clean. Follow the cleaning instructions provided in this book.

KNOW YOUR KAMBROOK CAFÉ 3 IN 1 COFFEE MAKER



1. 4 bar steam pressure system
2. Water tank with cap hinged cover
3. Espresso/Steam selector control
4. Standby/Filtered coffee light (red)
5. Power 'On' light (red) – espresso coffee
6. Filter holder and stainless steel filter (1-4 cup filter)
7. Steam tube and nozzle with removable cappuccino froth enhancer
8. Removable drip tray
9. Coffee measuring spoon and cleaning tool
10. Large 10 cup capacity removable water tank with hinged cover
11. Permanent mesh filter basket
12. Drip Filter basket holder
13. 1-3 cups – Aroma brew function
14. 4-10 cups – Express brew function
15. Small glass carafe for espresso
16. Large glass carafe with hinged lid for filter coffee
17. Thermostatically controlled hot plate

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

Unwind the cord before use.

Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

The appliance is not intended for use by children or infirm persons without supervision.

Children should be supervised to ensure that they do not play with the appliance.

It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.

Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

BEFORE USING YOUR 3 IN 1 COFFEE MAKER

Wash the Espresso filter holder, Espresso stainless filter, Drip filter basket holder, permanent mesh filter basket and carafes in mild detergent and warm water. Rinse and dry thoroughly.

It is recommended to carry out a complete brewing operation with cold water but without any coffee before making your first Espresso, Cappuccino (see How to make an Espresso) or Drip Filter Coffee (see How to make Drip Filter Coffee). This will remove any residual dust from the Café 3 in 1 coffee maker.

OPERATING YOUR KAMBROOK CAFÉ 3 IN 1 COFFEE MAKER

The 3 in 1 functions of the Café coffee maker can be selected using the two separate control mechanisms on the front of the appliance:

FILTERED COFFEE
ESPRESSO COFFEE

Individual Espresso coffee can be brewed, then the milk frothed whilst the Filtered coffee drips into a large 10-cup carafe.

I) HOW TO MAKE AN ESPRESSO Filling the Espresso water tank

- Switch the power off at the power outlet and unplug the power cord.
- Ensure the Espresso/Steam Selector Control is in the 'STANDBY' position.



- Ensure any steam pressure in the appliance has been released each time BEFORE re-filling with cold water.
- Lift the lid of the Espresso water tank and unscrew the water tank cap. Pour cold water into the tank. Fill to 5mm below the visible water pipes. Do not fill to the top of the tank or there will not be enough space to generate steam.



- Screw the water tank cap back on top of the water tank, making sure it is secured firmly before operating the appliance. Close the Espresso water tank lid.

NOTE: Do not use warm or hot water or any other liquid to fill the water tank.

⚠ DO NOT POUR WATER INTO THE ESPRESSO WATER TANK WHILE THE ESPRESSO/STEAM SELECTOR CONTROL IS IN THE ESPRESSO OR STEAM POSITION.

Preparing the ground coffee for Espresso

- Remove the Espresso filter holder by rotating it 45 degrees to the left.
- Place the stainless steel filter into the Espresso filter holder and use the measuring spoon to fill the filter with ground espresso coffee to the required cup level marking inside the filter. Do not fill above the 4 cup mark. Distribute the ground coffee evenly in the filter and press it lightly with the bottom end of the measuring spoon. Too much coffee can block the flow of water, similarly, do not press the coffee heavily as this can block the flow of water.
- Remove any excess ground coffee from the rim of the Espresso filter holder to ensure a proper fit under the brew head.

- Place the filter retainer clip in the release position by pulling the clip back towards your hand.
- Place the Espresso filter holder underneath the brew head so that the handle is positioned at a 45 degree angle to the left of centre. Lift the Espresso filter holder until it contacts the brew head and rotate anti-clockwise to the 'Lock' position.





Brewing an Espresso

- Make sure the drip tray is in place. Place an empty coffee cup or the small glass carafe on the drip tray under the filter holder.
- Make sure the Espresso/Steam Selector Control is in the 'STANDBY' position.
- Plug the power cord into a 230/240v power outlet and switch on.
- Rotate the Espresso/Steam Selector Control to the 'ESPRESSO' position, the red light will illuminate and the coffee will begin to flow into the cup.
- When sufficient coffee has flowed into the cup, turn the Espresso/Steam Selector Control back to the 'STANDBY' position. This will stop the flow of coffee.

- If you are not continuing to using the steam function, switch off at the power outlet, unplug the power cord and allow the appliance to cool.
- Do not remove the water tank cap or filter holder until the steam pressure in the appliance has been released.

NOTE! The steam pressure in the Espresso function of the appliance must be released each time BEFORE re-filling with cold water.

How to release the steam pressure

- Switch the power off at the power outlet and unplug the power cord.
- Place the small carafe under the steam nozzle.
- Turn the Espresso/Steam Selector Control to the 'STEAM'  position and allow all steam and residual water to drain into the carafe until all flow and sound ceases. The steam pressure is now released.
- Turn the Espresso/Steam Selector Control to the 'ESPRESSO' position  to ensure steam pressure is released then turn back to the 'STANDBY' position.
- After the steam pressure has been released, remove the Espresso filter holder from the brew head by rotating it 45 degrees to the left.
- Using the filter retainer clip to secure the filter in the Espresso filter holder, turn the filter holder upside down to empty used coffee grounds. Used coffee grounds should be thrown away with domestic waste and not down the sink which may block drains. Rinse the Espresso filter holder and filter with water and allow to dry.

⚠ THE METAL PARTS OF THE ESPRESSO FILTER HOLDER MIGHT STILL BE VERY HOT. COOL DOWN THESE PARTS BY RUNNING UNDER COLD WATER.

TO AVOID POSSIBLE BURNS FROM HOT STEAM AND WATER, NEVER REMOVE THE ESPRESSO WATER TANK CAP OR THE ESPRESSO FILTER HOLDER WHILE THERE IS STEAM PRESSURE IN THE ESPRESSO WATER TANK. REMOVE ALL STEAM PRESSURE FIRST.

NEVER LET COFFEE OR WATER LEVEL IN A CUP REACH THE POURING NOZZLE OF THE FILTER HOLDER.

NOTE! The steam pressure in Espresso Coffee function of the appliance must be released each time BEFORE re-filling with cold water.

2) HOW TO MAKE A CAPPUCCINO OR LATTE

A cappuccino is an espresso topped with steamed and frothed milk (1/3 espresso, 1/3 steamed milk, 1/3 frothed milk), traditionally served lukewarm in a cup.

A latte is an espresso topped with steamed and frothed milk (1/3 espresso, topped with steamed milk and about 1cm of frothed milk), traditionally served in a glass wrapped with a serviette.

- The first step in making a cappuccino/latte is to make a short espresso (Follow steps in 'How to make an Espresso').

Frothing the milk

- Fill the small glass carafe 1/3 full with cold milk (skim milk is the easiest to froth).

- Hold the carafe below the froth enhancer. Immerse the froth enhancer 10mm into the milk and rotate the Espresso/Steam Selector Control to the 'STEAM' position. Gently move the carafe in a circular motion around the froth enhancer.



- When the milk begins to increase in volume, immerse the froth enhancer deeper into the milk to further heat the milk. Do not allow the milk to boil.

Steaming the milk

- Remove the froth enhancer from the steam tube and follow the above instructions for frothing milk. Use this method when less froth is required, for example, to heat the milk for flat white coffee.
- Turn the Espresso/Steam Selector Control to the 'STANDBY' position to stop the steaming function before removing the carafe.
- Add the frothed or steamed milk to each cup of freshly brewed espresso coffee and spoon on the frothed milk where required.
- Switch the power off at the power outlet, unplug the power cord, remove all steam pressure and allow the appliance to cool.

- Do not remove the Espresso water tank cap or the Espresso filter holder until the steam pressure in the appliance has been released.

⚠ TO AVOID SPLATTERING OF HOT MILK, DO NOT LIFT THE STEAMING NOZZLE ABOVE THE SURFACE OF THE MILK WHILE FROTHING OR STEAMING.

ENSURE THE ESPRESSO/STEAM SELECTOR CONTROL IS IN THE 'STANDBY' POSITION BEFORE REMOVING THE CARAFE.

3) HOW TO MAKE DRIP FILTER COFFEE

Filling the Drip Filter water tank

- Lift the Drip Filter lid and remove the water tank by pulling it upwards using the black handle provided. Fill the Drip Filter water tank with cold water and replace it firmly into position. Alternatively, the Drip Filter water tank can remain in position and be filled with cold water using a jug. The number of cups is shown on the water level indicator. Do not exceed the maximum fill level.



- Insert plug into a 230/240V power outlet and then switch on at the outlet.

- Ensure the Drip Filter holder is firmly positioned into place by aligning the grooves in the Drip filter holder with the indented grooves in the machine. Ensure the permanent mesh filter basket is correctly positioned into the Drip filter holder.



- Spoon ground coffee into the permanent mesh filter basket. Allow approximately 1 heaped teaspoon of ground coffee for each cup of brewed coffee.
- Move the Black Bar Drip Filter Mechanism into position at a 45 degree angle over the Drip filter holder. The Drip Filter Lid will not close if the Black Bar Drip Filter Mechanism is not placed into the correct position for brewing. Close the Drip Filter lid.



- Position the empty large carafe, with the lid on, onto the hot plate.

⚠ Caution: To avoid the Drip filter basket overflowing, the large carafe must fit securely into the coffee maker hot plate, with the lid on at all times. If not properly positioned on the hot plate, hot water or hot coffee may overflow.

- Select 'AROMA BREW' if you would like a stronger coffee. The coffee will take longer to drip through to ensure that the maximum flavour is extracted. We recommend to use this function for 1-3 cups.
- Select 'EXPRESS BREW' for faster results. We recommend to use this function when making 4-10 cups.
- Press the Filtered Coffee button to start the Drip Filter function of the coffee maker.



The light will illuminate and the coffee will start to drip through.

⚠ Caution: Do not open the Drip Filter water tank lid during the brewing cycle as hot steam could cause injury. If water/coffee is not dripping from the coffee maker, immediately press the Filtered Coffee button to 'STANDBY', switch off at the power outlet, unplug and wait 10 minutes before opening the Drip Filter water tank lid and checking the filter basket.

NOTE! Permanent Mesh Filter Basket
This filter basket is provided to ensure optimal flavour extraction from the finely ground coffee into the brewed coffee.
The filter basket should be washed in warm, soapy water after each use, then rinsed and dried thoroughly. Replace back into the Drip filter holder. Disposable paper coffee filters are not necessary and should not be used with or without the Permanent Mesh Filter Basket

- The Non-drip valve feature allows the brewing cycle to be interrupted before the carafe has finished filling. While the Non-drip feature is a convenient way to pour a cup of coffee mid-cycle, we recommend you wait until the completion of the brew cycle, as the strength and flavour of the coffee poured mid-cycle will vary from the finished brew.

⚠ Caution: While this temporarily stops the coffee from dripping into the carafe, it does not stop the brewing cycle. After pouring a cup of coffee, the carafe should immediately be returned to the hotplate for completion of the brewing cycle and to prevent the filter basket from over flowing.

- When the brewing process ends and the water tank level indicator is on empty, there will still be hot liquid in the Drip filter basket. Wait a few minutes for the rest of the liquid to drip through into the carafe.
- After the coffee grounds have cooled, open the water tank lid and carefully remove the permanent mesh filter basket by grasping the handle, and lifting straight up from the Drip filter basket holder.

⚠ Caution: The Café 3 in 1 coffee maker becomes very hot during the Drip filter brewing cycle. Please handle with extreme care.

- The hot plate will keep the Drip Filter coffee in the large carafe hot whilst the Drip Filter function of the coffee maker is switched on.
- Always switch the Drip Filter function of coffee maker off by pressing the Filtered Coffee button to 'STANDBY' when the carafe is empty or when you no longer want to keep the coffee hot, switch off at the power outlet and remove the power plug.

Note: If you wish to brew another carafe of coffee immediately, press the Filtered Coffee button to 'STANDBY', switch off at the power outlet and unplug, clean the carafe and the mesh filter basket, then follow the steps under 'How to make Drip Filter Coffee'.

BREWING TEA

The Filtered Coffee function of the coffee maker can be used for brewing tea if desired.

It is advisable to thoroughly clean any coffee residue from the mesh filter basket and Drip filter basket holder before brewing tea and vice versa.

Simply place 4-6 teabags or teaspoons of tea in the mesh filter basket and follow the same procedure as for making Drip filter coffee.

COFFEE MAKING TIPS

Coffee strength and flavour is an individual preference. It is suggested to experiment with different brands, flavours and amounts of coffee for all functions of the Café 3 in 1 coffee maker.

The Coffee

- Pre-ground coffee will only retain its flavour for 1 week, provided it is stored in an air tight container, in a cool, dark area.
- Whole coffee beans are recommended and should be ground just before use.
- Coffee beans stored in an airtight container will keep up to 1 month before they begin to lose their flavour.
- Do not store in a refrigerator or freezer.

The Grind

- For making espresso the coffee grind must be very fine, but not too fine (slightly finer than table salt).
- For making drip filter coffee the coffee grind must be fine (individual grains visible).
- Suitable grinds of coffee can be purchased in vacuum packs for both espresso and drip filter brewing.
- If the coffee grind is too coarse the water will pass rapidly through the coffee maker resulting in poor extraction of coffee flavour.
- If the grind is too fine, the water will not flow though the coffee even under pressure (this grind looks like powder and feels like flour when rubbed between fingers).

CARE AND CLEANING

Cleaning the Espresso and Steam function of the machine:

- It is essential to clean the Espresso steam system after each use.
- Ensure the Espresso/Steam Selector Control is in the 'STANDBY' position and the steam pressure has been released. Follow instructions on Page 6.
- Remove the froth enhancer from the steam tube and nozzle for cleaning and wipe the steam tube and nozzle with a damp cloth.
- Remove the steam nozzle from the steam tube by unscrewing in an anticlockwise direction using the spanner in the coffee spoon. Clean the steam nozzle by allowing water run through it for about 10 seconds in the direction opposite to the normal steam flow. If it remains blocked, use a fine needle or pin to unblock.
- Turn the Espresso/Steam Selector Control to 'STEAM' and allow the appliance to produce steam for 4-5 seconds to clear the steam tube. The Espresso filter holder does not have to be locked into position.
- Turn the Espresso/Steam Selector Control to 'STANDBY', switch off at the power outlet, remove the plug and allow the appliance to cool.
- Remove all steam pressure by following the instructions on Page 6.

- After the steam pressure has been released and the coffee machine has cooled, remove the Espresso water tank cap and discard the remaining water (always empty the Espresso water tank between uses). Ensure the Drip Filter Water Tank and Drip Filter Holder are empty and have been removed before tipping the appliance.
- The steam nozzle must be screwed back onto the steam tube in a clockwise direction by using the spanner in the coffee spoon, tighten the steam nozzle using reasonable force.
- The Espresso filter holder, stainless steel filter and drip tray can be washed with soapy water. The drip tray consists of 2 parts and can be separated for easier cleaning.

NOTE: Do not place any of the components in the dishwasher.

⚠ TO AVOID POSSIBLE BURNS FROM HOT STEAM AND WATER, NEVER REMOVE THE ESPRESSO WATER TANK CAP OR THE ESPRESSO FILTER HOLDER WHILE THERE IS STEAM PRESSURE IN THE WATER TANK. REMOVE ALL STEAM PRESSURE FIRST.

Cleaning the Drip filter function of the machine:

- Ensure that the Filtered Coffee button is in the 'STANDBY' position.
- Switch off at the power outlet, unplug the power cord and allow the coffee maker to cool.
- Open the Drip Filter water tank lid and remove the permanent mesh filter basket and filter basket holder.
- The mesh filter basket, drip filter basket holder and large carafe can be washed in hot soapy water then rinsed and dried thoroughly.
- Remove the Drip filter water tank, discard any water and allow to dry. Do not clean the inside of the water tank with a cloth as this may leave a residue of lint and clog the coffee maker. Periodically wash the Drip Filter water tank in warm soapy water, then rinse and dry thoroughly.
- The Drip filter hot plate can be wiped with a clean damp cloth when necessary.

NOTE : Do not place any of the components in the dishwasher.

Cleaning the outer housing

The outer housing can be cleaned with a soft, damp cloth (do not use abrasive agents or cloths which can damage the surface). Dry and polish with a soft, lint-free cloth.

Removing Mineral Deposits from the Espresso function of the machine:

Mineral deposits from hard water can build up in the Espresso water tank and internal tubes. If these deposits are not removed, the brew time will be extended.

We advise removing these mineral deposits on a regular basis (once a month) using a mixture of vinegar and water.

To remove mineral deposits in the espresso maker:

- Ensure the Espresso/Steam Selector Control is in the 'STANDBY' position, the appliance is switched off at the power outlet and the plug is removed from the power outlet.
- Ensure the appliance is cool and all steam pressure in the appliance has been released.
- Remove the stainless steel filter from the Espresso filter holder and lock the Espresso filter holder into position.
- Place an empty cup on the drip tray under the Espresso filter holder.
- Remove the Espresso water tank cap. Combine 2/3 cold tap water and 1/3 white vinegar and pour into the Espresso water tank.
- Screw the Espresso water tank cap back on top of the Espresso water

tank, making sure it is secured firmly before operating the appliance. Close the Espresso water tank lid.

- Plug the coffee maker into the power outlet and switch the power on.
- Turn the Espresso/Steam Selector Control to 'ESPRESSO' and allow the vinegar and water mixture to run through the Espresso filter holder.
- When the mixture has run through the appliance (make sure that all the mixture has run out and there is no steam pressure in the appliance), turn the Espresso/Steam Selector Control to 'STANDBY',
- Rinse the Espresso water tank thoroughly with water then refill with cold water.
- Repeat the above procedure several times, running clear water through the Espresso filter holder and through the steam nozzle (half each). This should remove any residual after taste left by the vinegar and water mixture.
- Replace the stainless steel filter into the Espresso filter holder and the Espresso and Steaming functions are ready to use.

Removing mineral deposits from the Drip filter function of the machine.

Mineral deposits from hard water can build up in the Drip filter internal tubes. If these deposits are not removed, the brew time may be extended.

We advise removing these mineral deposits on a regular basis (once a month) using a mixture of vinegar and water.

To remove mineral deposits in the Drip filter coffee maker:

- Ensure the Filtered Coffee button is in the 'STANDBY' position, the appliance is switched off at the power outlet and the plug is removed from the power outlet.
- Fill the Drip filter water tank to the maximum mark with a mixture of 2/3 cold tap water and 1/3 white vinegar. Ensure the Drip filter water tank is firmly positioned into place.
- Ensure the Drip filter holder is in position and the mesh filter basket has been removed. Close the Drip filter water tank lid.
- Position the large carafe, with the lid on, onto the hot plate, switch the coffee maker on at the power outlet and press the Filtered Coffee button to 'FILTERED COFFEE'. Allow the mixture to drip through the machine until the cycle is complete.
- Empty the mixture from the carafe and refill the Drip filter water tank with cold water. Place the large carafe, with the lid on, back into position on the hot plate.
- Repeat the above procedure several times, running clear water through the Drip filter holder into the carafe. This should remove any residual after taste left by the vinegar and water mixture.
- Replace the mesh filter basket into the Drip filter holder and the Drip Filter function is ready to use.

STORAGE

- Ensure the Espresso/Steam Selector Control and the Filtered Coffee button are both in the 'STANDBY' position, switch the coffee maker off at the power outlet and unplug.
- Ensure all water has been removed from the Espresso water tank and the Drip Filter water tank.
- Remove and wash the Espresso filter holder and filter, drip tray and small carafe in warm, soapy water. Rinse in clean water and dry thoroughly.
- Remove and wash the Drip filter holder, mesh filter basket, water tank, large carafe and lid in warm, soapy water. Rinse and dry thoroughly.
- Replace all parts back into position in the coffee maker and close the water tank lids.
- Store upright on the bench top or in a cupboard.

TROUBLE SHOOTING CHART FOR ESPRESSO COFFEE

Problem	Causes	Easy solution
Coffee does not come through the Espresso filter holder	• Appliance was not switched on or plugged in	• Ensure the machine is plugged in and switched on at the power outlet.
	• No water in Espresso water tank	• Refer to filling the Espresso water tank on Page 4.
	• Espresso/Steam Selector Control not in 'Espresso' position	• Turn the Espresso/Steam Selector Control to the 'Espresso' position.
	• Coffee grind in filter is too fine	• Ensure you use a suitable grind. Refer to 'The grind' on page 10.
	• Too much coffee in filter and packed too tight	• Refer to preparing the coffee on page 5.
	• Water tank cap is not secure, steam escaping	• Refer to filling the water tank on Page 5.
Coffee comes out too quickly	• The machine has mineral deposits and needs to be cleaned.	• Please refer to page 12 'Removal of mineral deposits'.
	• Coffee grind too coarse	• Ensure you use a suitable grind. Refer to 'The grind' on page 12.
Coffee is too weak or watery	• Not enough coffee in filter and not packed properly	• Refer to preparing the coffee on page 5.
	• Coffee grind is not fine enough • Ground coffee is stale	• Ensure you use a suitable grind. Refer to 'The grind' on page 10.
Coffee comes out around the filter holder	• Espresso filter holder is not properly inserted in the brew head	• Refer to inserting the filter holder on page 5.
	• There are coffee grounds around the filter holder rim	• Clean any excess coffee from the rim of the filter holder to ensure a proper fit into the brew head.
	• There is too much ground coffee in the filter	• Refer to preparing the coffee on page 5.
	• Ground coffee has been packed too tightly	• Refer to preparing the coffee on page 5.
No steam is generating	• Appliance is not turned on	• Ensure the machine is plugged in, switched on at the power outlet and the Espresso/Steam Selector Control is in the 'STEAM' position.
	• The Espresso water tank is empty	• Refer to filling the water tank on Page 5.
	• There is too much water in the Espresso water tank (no room for steam)	• Refer to filling the water tank on Page 5.
	• Espresso/Steam Selector control not in 'STEAM' position	• Turn the Espresso/Steam Selector Control to the 'STEAM' position.

Problem	Causes	Easy solution
Coffee is splattering out of the Espresso filter holder	<ul style="list-style-type: none"> The Espresso water tank is empty or low (not enough pressure) 	<ul style="list-style-type: none"> Refer to filling the water tank on Page 5.
Milk not foamy after frothing	<ul style="list-style-type: none"> Not enough steam 	<ul style="list-style-type: none"> Steam wand may be blocked. Refer to Care and cleaning on page 10.
	<ul style="list-style-type: none"> Ensure milk selected is suitable for frothing 	<ul style="list-style-type: none"> Milk must be cold and fresh. Please refer to 'how to make a cappuccino or latte' on page 7.

TROUBLE SHOOTING CHART FOR DRIP FILTER COFFEE

Problem	Causes	Easy solution
Drip Filter Coffee does not come through	<ul style="list-style-type: none"> Appliance not switched on or plugged in 	<ul style="list-style-type: none"> Ensure the machine is plugged in, switched on at the power outlet.
Drip Filter Coffee comes out too quickly	<ul style="list-style-type: none"> No water in Drip Filter water tank 	<ul style="list-style-type: none"> Refer to filling the water tank on Page 8.
	<ul style="list-style-type: none"> Wrong coffee function selected 	<ul style="list-style-type: none"> Select the Filtered Coffee buttons
	<ul style="list-style-type: none"> Drip filter buttons not selected 	<ul style="list-style-type: none"> Ensure you select either the Aroma Brew or Express brew button.
Drip Filter Coffee comes out too quickly	<ul style="list-style-type: none"> The machine has mineral deposits and needs to be cleaned. 	<ul style="list-style-type: none"> Please refer to page 13 'Removal of mineral deposits'.
	<ul style="list-style-type: none"> Coffee grind too coarse 	<ul style="list-style-type: none"> Ensure you use a suitable grind. Refer to 'The grind' on page 10.

COFFEE STYLES TO TRY USING ESPRESSO COFFEE

ESPRESSO

Intense and aromatic, an espresso, or short black as it's also known, uses about 10g of ground coffee. It is served in a small cup or glass to a level of approximately 35mm.

LONG BLACK

Two shots of espresso served in a regular size cup.

CAPPUCCINO

A cappuccino is an espresso topped with steamed and frothed milk (1/3 espresso, 1/3 steamed milk and, 1/3 frothed milk) and is traditionally served luke warm in a cup, before noon.

CAFE LATTE

A cafe latte is an espresso topped with steamed and frothed milk (1/3 espresso, topped with steamed milk and about 10mm of frothed milk), traditionally served in a glass wrapped with a serviette.

MACCHIATO

Traditionally served short, the macchiato can also be served as a long black with a dash of milk or a dollop of foam.

RISTRETTO

Meaning restricted, a ristretto is an extremely short shot espresso of approximately 15mm, distinguished by its intense flavour and aftertaste.

AFFOGATO

A shot of espresso coffee poured over a scoop of vanilla ice cream in a regular sized glass.

RECIPES TO TRY USING DRIP FILTER COFFEE

IRISH COFFEE

Makes 4 cups

120ml Irish Whisky
Sugar, to taste
Freshly brewed hot coffee
200ml thickened cream

Warm 4 stemmed glasses or goblets under hot water.

Pour 30ml Irish Whisky into each warmed glass, add sugar and pour hot coffee into the glass leaving 2cm to the rim.

Slowly pour the cream over the back of a teaspoon evenly into each glass, allowing the cream to float on top of the coffee.

Drink the coffee through the cream without stirring.

MEXICAN COFFEE

Makes 4 cups

120ml Kahula
Sugar, to taste
Freshly brewed hot coffee
200ml whipped cream
Finely grated chocolate, to garnish

Warm 4 stemmed glasses or goblets under hot water

Pour 30ml Kahula into each warmed glass, add sugar and pour hot coffee into the glass leaving 2cm to the rim.

Spoon whipped cream onto the top of the coffee and sprinkle with chocolate.

Drink the coffee through the cream without stirring.

CAFÉ RUMBA

Makes 4 cups

800ml freshly brewed and chilled coffee

4 scoops vanilla ice cream

120ml Jamaican Rum

Sugar, to taste

Grated chocolate, to garnish

Pour coffee, ice cream, rum and sugar into a Breville blender and blend until smooth.

Serve in a tall glass, sprinkled with grated chocolate.

ICED TEA

* Clean filter basket and filter holder thoroughly before preparing iced tea

4-5 teabags (Lemon or Earl Grey tea are delicious)

Sugar, to taste

3 lemon wedges

1/2 large carafe of ice cubes

Place teabags, sugar and lemon wedges in the mesh filter basket.

Pour half a carafe of water into the water tank.

Place ice into the large carafe and position the carafe on the hot plate. Press the Filtered Coffee button to “on” to commence brewing.

Once the tea is brewed, immediately remove the carafe from the hot plate, add extra ice if desired and serve in chilled glasses.



KAMBROOK 12 MONTH GUARANTEE

KAMBROOK warrants your Café 3 in 1 coffee maker for 12 months from the date of purchase against all defects in materials and workmanship, when used in compliance with the instructions provided.

If, for any reason, the product proves to be defective within 12 months from the date of purchase, return it to the retailer from whom it was purchased, with your proof of purchase, for repair.

This does not include loss or injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions.

The guarantee excludes breakages and consumable items such as replacement filter cartridges.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practises Act 1974 and State Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the customer Service Line (free call) 1800 800 634.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Greenmount, Auckland Phone 09 271 3980 Fax 0800 288 513. For spare parts phone 09 271 3980.

If claiming under this guarantee the product must be returned to freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach copy of purchase receipt here.

DATE OF PURCHASE _____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

Please don't return purchase record unless you are making a claim

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