



INSTRUCTION MANUAL  
Manual de Instrucciones

**COFFEE AND TEA MAKER  
WITH BUILT IN GRINDER**

**SAC-MST6**



Thank you for your purchase of a  
**SANYO COFFEE AND TEA MAKER WITH BUILT IN GRINDER.**  
Please read these instructions carefully before use  
and be sure to keep the manual in a safe place for  
future reference.

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# IMPORTANT SAFEGUARDS

When using electrical appliances, follow basic safety precautions to reduce the risk of fire, electrical shock, and/or injury:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electrical shock, and personal injury, do not immerse cord, plugs, or coffee-making unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug unit from outlet when not in use and before attaching or removing parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
7. To protect against risk of electrical shock, do not force any foreign objects, such as pins and wires, into any openings.
8. The use of accessory attachments is not recommended by the appliance manufacturer and may result in fire, electric shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. The carafe is designed for use with this coffee maker. It must never be used on a range top.
13. Do not set a hot carafe on a wet or cold surface.
14. Do not use a cracked carafe or a carafe that has a loose or weakened handle.
15. Do not clean carafe with cleansers, steel wool pads, or other abrasive material.
16. To disconnect, set the switch to its "Off" position, then remove the plug from wall outlet.
17. Do not use appliance for other than intended use. This product is designed for household use only.

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## SAVE THESE INSTRUCTIONS

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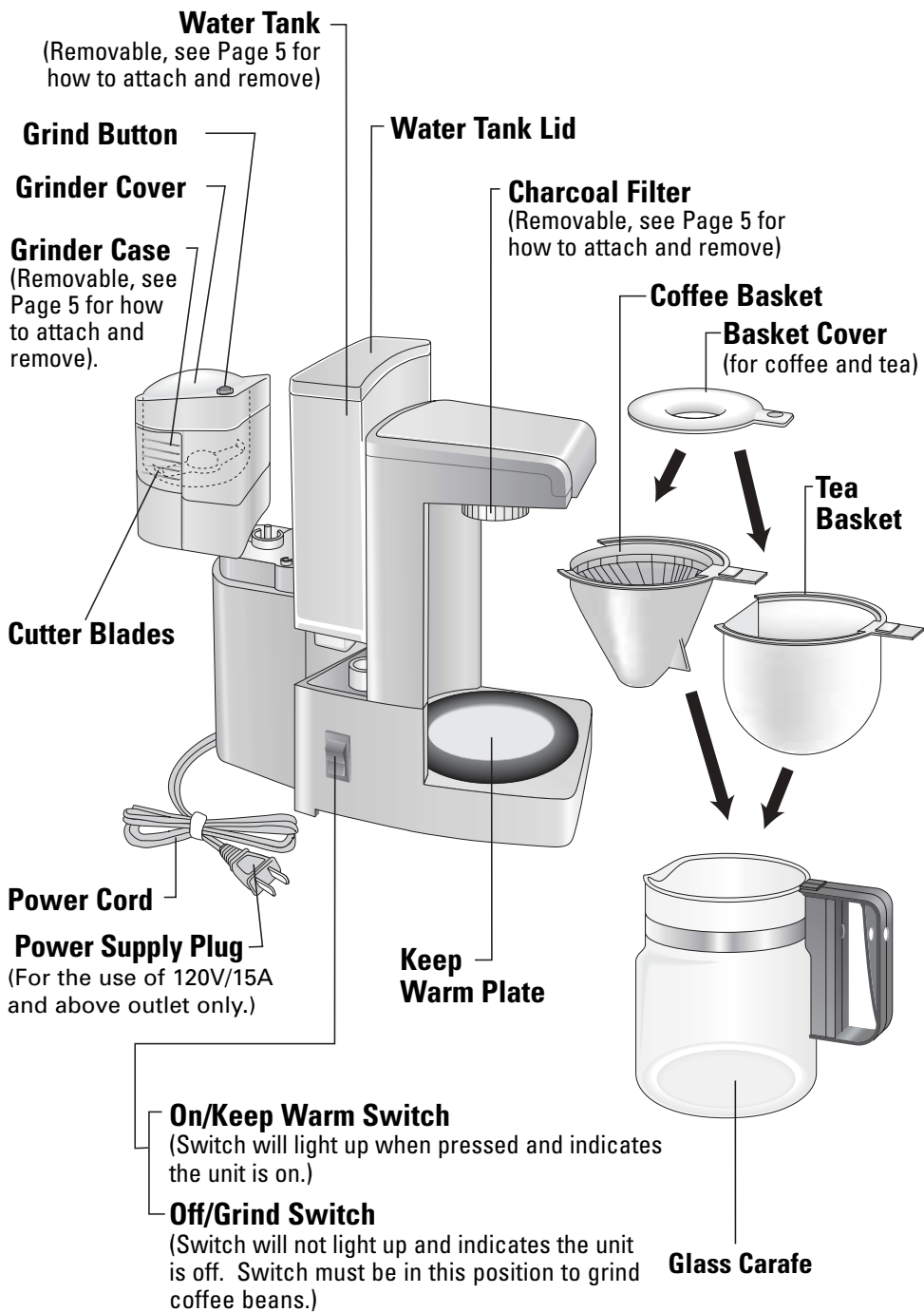
**Note:**

- A. A short power-supply cord is provided to reduce risks of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
  - (1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - (2) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

The appliance has a polarized plug (one blade is wider than the other is). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not attempt to override this safety feature.

# NAMES OF PARTS



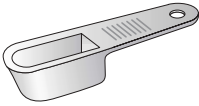
## ACCESSORIES

### Measuring Spoon (1 each)

Level Spoonful =

Coffee : approx. 0.28 oz.

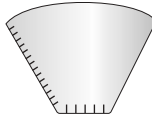
Tea : approx. 0.21 - 0.28 oz.



### Paper Filter (3 each)

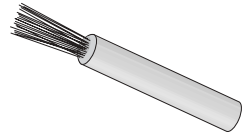
For making coffee only.

(Use filters like Melitta No. 2 once your initial supply is exhausted).



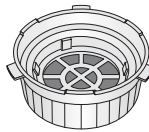
### Cleaning Brush (1 each)

Use to clean grinder case.



### Charcoal Filter (1 each)

Charcoal Filter reduces the smell of chlorine.



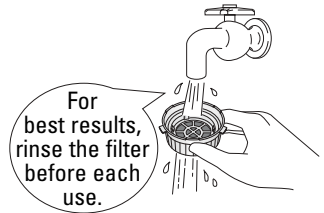
The replacement standard varies depending on frequency of use. Replacement of the filter is recommended once in two years, if the unit is used daily.

A replacement charcoal filter can be purchased at the store where your unit was purchased or visit [www.sanyo.com](http://www.sanyo.com)

## BEFORE USE

Follow cleaning instructions below before making coffee or tea for the first time or after a prolonged period of storage.

1. Run tap water through the charcoal filter for at least 10 seconds before attaching it to the main body. (See illustration)
2. Wash tank, tank lid, glass carafe, coffee basket (or tea basket), and basket cover and assemble.
3. Fill water tank with water to "6 Cups" line.
4. Plug in and set switch to the "On" position.  
Let the unit run through the brewing process once or twice.



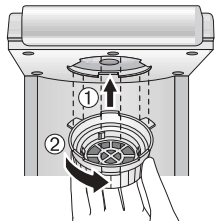
\*If there are black-colored fibers from the charcoal filter floating in the hot water, wash the filter under running water again.

# GENERAL INSTRUCTIONS

## HOW TO REMOVE AND ATTACH CHARCOAL FILTER

### \* How to remove:

Turn the filter against the direction of arrow, clockwise.



### \* How to attach:

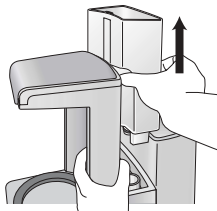
- ① Match tabs of the filter with cutout of the body and push in.
- ② Turn the filter to the direction of the arrow, counter-clockwise, until it stops.

\*There may be hot water remaining inside of the unit immediately after brewing. To avoid injury, let the unit cool off completely before replacing filter to avoid injury.

## HOW TO REMOVE AND ATTACH WATER TANK

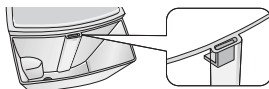
### \* How to remove:

Support the main unit with one hand and grasp the indented part of the tank and lift it out vertically.



### \* How to attach:

Match the groove of the main unit with the water tank and slide the water tank all the way down to the bottom until the tub of the main unit latches onto the slot of the tank.

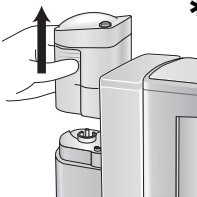


\*Water tank must fit tightly on the bottom of the unit or water may not be dispensed properly for brewing.

## HOW TO REMOVE AND ATTACH THE GRINDER CASE

### \* How to remove:

Grab hold of the sides of the grinder case and pull it up vertically.



### \* How to attach:

Slide the grinder case down along side of the water tank. Make sure the grinder case is firmly attached.

## CARE FOR THE GLASS CARAFE

**For your safety and to prevent damage to the glass carafe, please read and follow these instructions.**

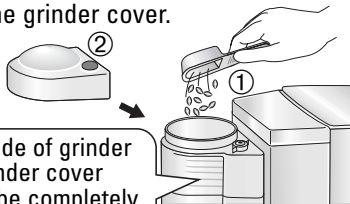
- Do not use it on stove or in microwave oven.
- Do not drop or knock it against a hard surface.
- Do not splash or immerse in water while the decanter is still hot.
- Do not place a hot carafe on a wet surface.
- Do not clean with a scouring powder, scouring sponge, steel wool, etc.
- Do not fill with ice or stir with metal spoon.
- Do not wash in a dishwasher.

\*If the glass carafe gets scratched, it is more susceptible to breakage. If glass carafe gets cracked or broken, please discard it carefully.

# HOW TO MAKE COFFEE

## 1 Add coffee beans to grinder case.

- ① Measure coffee beans with the measuring spoon that is provided as an accessory. (see chart)
- ② Close the grinder cover.



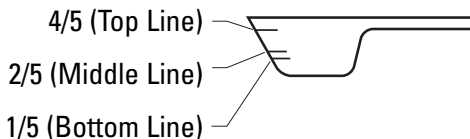
The inside of grinder and grinder cover should be completely dry, or coffee grains will stick.

\*Do not run the grinder when empty or filled with more than 6 measuring spoons of coffee beans. Doing so may damage the motor.

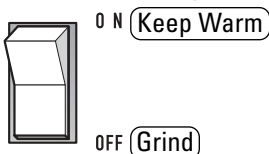
## Suggested Coffee Bean Measurements

NO. OF CUPS OF HOT/ICE COFFEE	MEASURING SPOON
6 cups	6
5 cups	5
4 cups	4
3 cups	3
2 cups	2
1 cup	1 + 2/5

### Measuring Spoon Guide



## 2 Set switch to "Off/Grind" position and plug in.

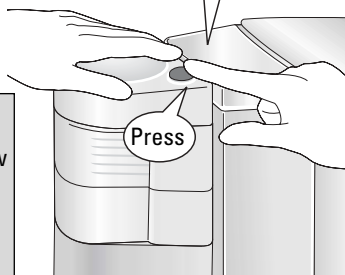


\*If switch is set to the "On/Keep Warm" position, the grinder will not function, but the "Keep Warm" plate will heat up. Do not touch the plate to avoid injury.

## 3 Press Grind button to grind coffee beans.

- ① While pressing grinder cover, press Grind button for 10 seconds. (It generally takes 10 seconds for medium ground coffee. Use a shorter grind time for coarser ground.)
- ② Remove grinder case from main unit and tap the lid lightly so that coffee grounds will settle in the case and prevent any spillage when the lid is opened.

Make sure the tank lid is closed while grinding. Coffee grounds or beans may fall in the tank and may cause malfunction.



\*Do not press Grind button for more than 15 seconds. Doing so may grind the beans too fine and may clog paper filters, which may cause hot water to overflow from coffee basket.

\*Cutter blades may still be spinning for few seconds after the Grind button is pressed. Always make certain that the cutter blades come to a complete stop prior to removing the grinder case from the main body.

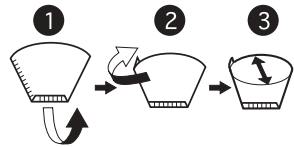
#### 4 Place paper filter in coffee basket and add coffee grounds.

- ① Place coffee basket in glass carafe.
- ② Place a paper filter in coffee basket and press lightly.
- ③ Add coffee grounds from grinder case to paper filter and level the coffee grounds.
- ④ Place basket cover on top of coffee basket.



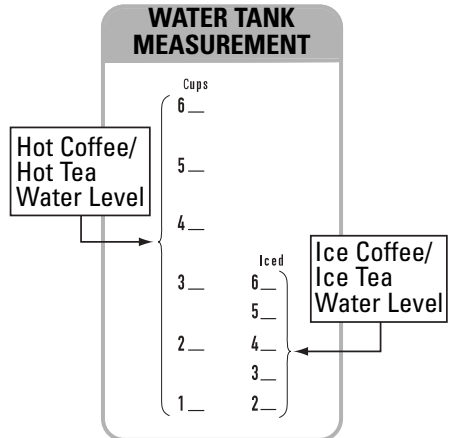
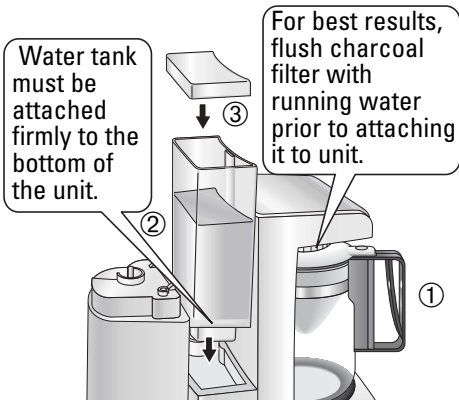
#### HOW TO FOLD A PAPER FILTER

Fold a paper filter at the seam and open wide, as illustrated.



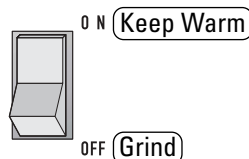
#### 5 Fill the water tank with desired number of cups of water.

- ① Place carafe on Keep Warm plate.
- ② Fill water tank with desired amount of water, using the water level guide. (see illustration)
- ③ Cover the water tank with tank lid.



\*Do not add more water than "Cups 6" line. Doing so may cause the water to overflow.

#### 6 Set switch to "On/Keep Warm" position.





## Approximate Brewing Times

(When water temperature is 68°F)

Number of Cups	Hot Coffee	Ice Coffee
6 Cups	Approx. 7 minutes	Approx. 4.5 minutes
5 Cups	Approx. 6 minutes	Approx. 4 minutes
4 Cups	Approx. 5.5 minutes	Approx. 3.5 minutes
3 Cups	Approx. 4.5 minutes	Approx. 3 minutes
2 Cups	Approx. 3.5 minutes	Approx. 2.5 minutes
1 Cup	Approx. 2.5 minutes	-

### Note:

- Do not add water during brewing.
- Brewing time varies depending on water and room temperature, voltage, etc.
- One-cup water yields approximately 4 oz. for a coffee cup. The amount varies depending on type, volume, and coarseness of coffee grounds.

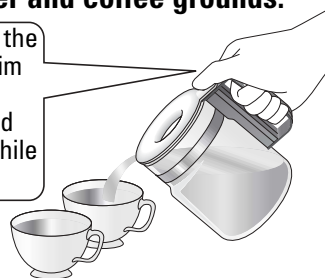
## 7 Remove coffee basket and discard used filter and coffee grounds.

### Pour coffee.

When removing coffee basket, watch out for dripping coffee.



Place thumb on the basket cover brim and hold while pouring tea. Hold the basket lid while pouring coffee.



## TO KEEP WARM

- Cover carafe with basket lid and place it on the Keep Warm plate.
- After brewing, the Keep Warm plate will turn on automatically and will remain on if the switch is left in the "On" position.
- Coffee loses flavor after 15 minutes. Drinking it as soon as possible is recommended.

## AFTER USE

- Set switch to the "Off" position and unplug. Follow cleaning instructions on page 11.

## HOW TO MAKE ICE COFFEE

Fill a glass almost full with ice; pour freshly brewed coffee over ice.

Gently stir to cool coffee.

- Add syrup or cream if desired.
- Do not add ice to glass carafe. It may cause glass to break.



## HOW TO MAKE COFFEE USING COMMERCIALY GROUND COFFEE

Use "Medium Grounds Paper Filters". Follow Suggested Coffee Bean Measurements on page 6.

"Fine Grounds Paper Filters" may clog paper filters, which may cause hot water to overflow from coffee basket.

### Note:

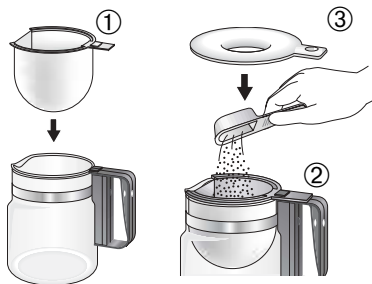
- Use the provided cleaning blush to remove coffee grounds completely from grinder case.
- Do not use tea basket and coffee basket at the same time.

# HOW TO MAKE TEA

If you are using the unit for the first time, or after a prolonged period of storage, follow the instructions on Page 4, "Before Use"

## 1 Add tea leaves to tea basket.

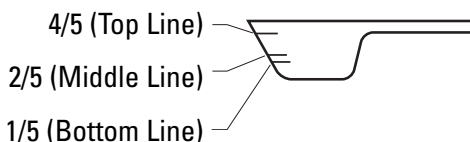
- ① Place tea basket on top of glass carafe.
- ② Measure the tea leaves with the measuring spoon that is provided as an accessory. (see chart)
- ③ Add them to the tea basket and level the tea leaves.  
Place basket cover on top of tea basket.



## Suggested Tea Leaves Measurements

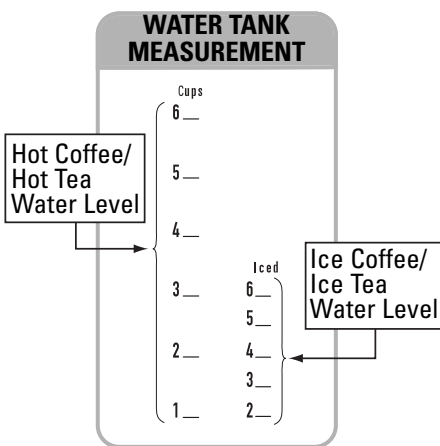
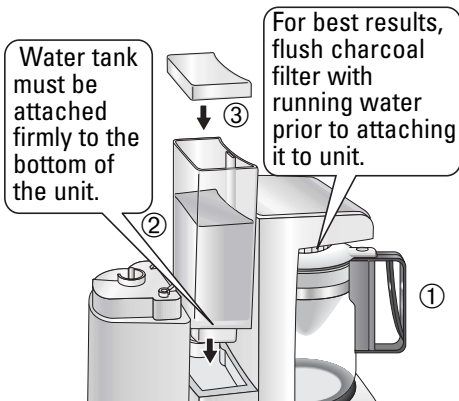
NO. OF CUPS OF HOT/ICE TEA	MEASURING SPOON	
	FINE LEAVES	LARGER LEAVES
6 cups	1 + 1/5	1 + 4/5
5 cups	1	1 + 2/5
4 cups	4/5	1 + 1/5
3 cups	2/5	1
2 cups	1/5	4/5
1 cup	Half of 1/5	2/5

## Measuring Spoon Guide



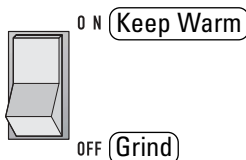
## 2 Fill the water tank with the desired number of cups of water.

- ① Place carafe on Keep Warm plate.
- ② Fill water tank with desired amount of water, using the water level guide. (see illustration)
- ③ Cover the water tank with tank lid.



\*Do not add more water than "Cups 6" line. Doing so may cause the water to overflow.

## 3 Set switch to "On/Keep Warm" position.



## Approximate Brewing Times

(When water temperature is 68°F)

Number of Cups	Hot Tea	Ice Tea
6 Cups	Approx. 8 minutes	Approx. 5.5 minutes
5 Cups	Approx. 7.5 minutes	Approx. 5 minutes
4 Cups	Approx. 6.5 minutes	Approx. 4.5 minutes
3 Cups	Approx. 5.5 minutes	Approx. 3.5 minutes
2 Cups	Approx. 4.5 minutes	Approx. 3 minutes
1 Cup	Approx. 3 minutes	-

### Note:

- Do not add water during brewing.
- Brewing time varies depending on water and room temperature, voltage, etc.
- One-cup water yields approximately 4 oz. for a tea cup. The amount varies depending on types of tea leaves, etc.
- The tea basket may have some tea leaves remaining for certain types of tea or larger tea leaves.

### 4 Remove tea basket and discard tea leaves. Pour tea.

When removing tea basket, watch out for dripping tea.



Place thumb on the basket cover brim and hold while pouring tea. Hold the basket lid while pouring tea.



### TO KEEP WARM

- Cover carafe with basket lid and place it on the Keep Warm plate.
- After brewing, the Keep Warm plate will turn on automatically and will remain on if the switch is left in the "On" position.
- If the tea is kept warm longer than 15 minutes, it becomes bitter. Drink as soon as possible.

### AFTER USE

- Set switch to the "Off" position and unplug. Follow cleaning instructions on page 11.

### HOW TO MAKE ICE TEA

Fill a glass almost full with ice; pour freshly brewed tea over ice. Gently stir to cool tea. Do not add ice to glass carafe. It may cause glass to break.

### HOW TO MAKE COFFEE OR TEA CONTINUOUSLY

- Set switch to the "Off" position and let stand at least 5 minutes.
- Repeat Operating Instructions for making coffee or tea.
- \*The unit remains very hot after coffee or tea is made. Use caution to avoid injury.
- \*If water is added or unit was moved while the unit is still hot, steam or hot water may be dispensed from charcoal filter, and may cause injury.

### TO SUSPEND THE OPERATION

- Set switch to the "Off" position and unplug.
- When the dripping has stopped, remove the glass carafe from the unit.
- Empty any remaining water in the tank.
- Wipe off water with a dry cloth from connecting mount base.

# CARE AND MAINTENANCE

## GENERAL CLEANING INSTRUCTIONS

- Always unplug and let the entire unit cool off prior to cleaning.
- Use a mild dishwashing soap and soft sponge or cloth.
- Do not use scouring powder or scrubbing brush.
- Do not put any parts in dishwasher. Doing so may cause the parts to deform.
- Do not use boiling water. Doing so may cause parts to deform or crack.

### ITEMS YOU CANNOT WASH:

- Main unit and Keep Warm plate
  - Wipe the unit with a damp sponge or dishcloth that has a small amount of mild dishwashing soap. Then wipe it with a dry dishcloth.
- Grinder lid and grinder case
  - Remove coffee grounds with brush that is included and then wipe with a damp dishcloth.

\*To avoid injury, do not touch cutter blades.

\***Warning!** Do not soak the unit in water or splash it with water. Doing so may cause the unit to short circuit or cause electric shock.

### ITEMS YOU CAN WASH:

- Glass Carafe
  - Wash with a soft sponge and rinse well with water. Do not use scouring powder, scouring pad, or steel wool. Scratches in the glass may cause cracking.
- Tank, Tank Lid, Basket Lid, Coffee Basket, Tea Basket
  - Wash well with a soft sponge and rinse with water thoroughly.
- Charcoal Filter
  - Run water through the filter after each use to prevent filter from clogging. Do not use soaps, bleach, or brushes.
  - The color of the filter may change. This is not a malfunction.

## SPECIAL CLEANING INSTRUCTIONS

Your coffee maker will need an occasional, special cleaning to remove mineral buildup left by water. Follow the instruction below.

1. Remove charcoal filter. (This is to prevent the vinegar from adhering to filter).
2. Place carafe, coffee basket, with basket lid, on Keep Warm plate.
3. Attach water tank to main body and add water to "Cups 2" line. Add 1.69 ounces vinegar, and stir well.
4. Set switch to the "On" position and allow the solution to drip until one cupful is obtained. Set the switch to the "Off" position and wait approximately 10 minutes to allow the solution to settle.
5. After waiting 10 minutes, set the switch to the "On" position and allow the remaining solution to drip. Once all the solution has dripped out, wait for at least 5 minutes, pull out the carafe and discard the solution. Turn the unit off.
6. Rinse the water tank and set the carafe in place. Pour cold tap water into the tank to "Cups 6" line. Turn unit on and allow the water to drip. Perform this procedure at least twice.

**Repeat until the smell of vinegar disappears.**

# TROUBLESHOOTING

Check before requesting service

Symptom	Possible Remedy
Coffee/Tea is not brewing	<ul style="list-style-type: none"> <li>• Was power cord plugged in properly?</li> <li>• Was water tank attached to the base properly?</li> <li>• Was the switch in the "On/Keep Warm" position, not "Off/Grind"?</li> </ul>
Grinding does not start	<ul style="list-style-type: none"> <li>• Was the switch in the "Off/Grind", not "On/Keep Warm"?</li> <li>• Were grinder lid and grinder case set properly?</li> </ul>
Coffee/Tea overflows	<ul style="list-style-type: none"> <li>• Was paper filter placed properly?</li> <li>• Was it folded properly?</li> <li>• Was more than "Cups 6" water added?</li> <li>• Were more than 6 measuring spoons of coffee grounds used?</li> <li>• Was coffee ground too fine?</li> </ul>
Black fiber floats in coffee/tea	<ul style="list-style-type: none"> <li>• Was charcoal filter washed well prior to use? Wash again.</li> </ul>
Oil floats in coffee/tea	<ul style="list-style-type: none"> <li>• Coffee beans contain oil but are not harmful to consume.</li> </ul>
Brewing is very slow	<ul style="list-style-type: none"> <li>• A residue in water is clogging inside pipe. Follow special cleaning instructions.</li> </ul>

If above troubleshooting did not solve problems, please stop using and contact a qualified service person.

## SPECIFICATIONS

Power Source	120V 60Hz	Brewing	Power Consumption	850W
Power Consumption	850W		Max. Water Capacity	27.4 oz.
Dimensions (w x d x h)	11 $\frac{3}{16}$ " x 5 $\frac{13}{16}$ " x 10 $\frac{7}{8}$ "	Grinding	Power Consumption	140W
Weight	5.3 lbs.		Max. Capacity	1.62 oz.
Accessories	Measuring Spoon, Cleaning Brush, Paper Filter (3 filters)			

# WARRANTY

## SANYO COFFEE & TEA MAKER SAC-MST6 LIMITED WARRANTY

### OBLIGATIONS

In order to obtain factory warranty service, call the toll-free number below. The unit must be packed in the original carton or a well padded sturdy carton in order to avoid shipping damage.

**Note:** Do not return this unit to the retail store for service.

To obtain factory warranty service, product operation information or for problem resolution, call

**1-800-421-5013**

**Weekdays 8:00 AM – 5:00 PM Pacific Time**

Or visit our web site at [www.sanyoservice.com](http://www.sanyoservice.com)

THIS WARRANTY IS VALID ONLY ON SANYO PRODUCTS PURCHASED AND USED IN THE UNITED STATES OF AMERICA.

THIS WARRANTY APPLIES ONLY TO THE ORIGINAL RETAIL USER AND DOES NOT APPLY TO PRODUCTS USED FOR ANY INDUSTRIAL, PROFESSIONAL OR COMMERCIAL PURPOSE. THE ORIGINAL DATED BILL OF SALE OR SALES SLIP MUST BE SUBMITTED TO THE AUTHORIZED SANYO SERVICE CENTER AT THE TIME WARRANTY SERVICE IS REQUESTED.

Subject to the OBLIGATIONS above and EXCLUSIONS below, SANYO FISHER COMPANY (SFC) warrants this SANYO product against defects in materials and workmanship for the periods of LABOR and PARTS specified below. SFC will repair or replace (at its option) the product and any of its parts which fail to conform to this warranty. The warranty period commences on the date the product was first purchased at retail.

LABOR	PARTS
1 YEAR	1 YEAR

### EXCLUSIONS

This warranty does not cover (A) the adjustment of customer-operated controls as explained in the appropriate model's instruction manual, or (B) the repair of any product whose serial number has been altered, defaced or removed.

This warranty shall not apply to setup, installation, removal or the product for repair or reinstallation of the product after repair.

This warranty does not apply to repairs or replacements necessitated by any cause beyond the control of SFC including, but not limited to, any malfunction, defect or failure caused by or resulting from unauthorized service or parts, improper maintenance, operation contrary to furnished instructions, shipping or transit accidents, modification or repair by the user, abuse, misuse, neglect, accident, incorrect power line voltage, fire, flood or other Acts of God, or normal wear and tear.

The foregoing is in lieu of all other expressed warranties and SFC does not assume or authorize any party to assume for it any other obligation or liability.

THE DURATION OF ANY WARRANTIES WHICH MAY BE IMPLIED BY LAW (INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS) IS LIMITED TO THE TERM OF THIS WARRANTY. IN NO EVENT SHALL SFC BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM OWNERSHIP OR USE OF THIS PRODUCT, OR FOR ANY DELAY IN THE PERFORMANCE OF ITS OBLIGATIONS UNDER THIS WARRANTY DUE TO CAUSES BEYOND ITS CONTROL. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS AND/OR DO NOT ALLOW THE EXCLUSION OR LIMITATION OF CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS AND EXCLUSIONS MAY NOT APPLY TO YOU.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

For your protection in the event of theft or loss of this product, please fill in the information below for your own personal records.

Model No. _____	Serial No. _____
	(Located on back or bottom side of unit)
Date of Purchase _____	Purchase Price _____
Where Purchased _____	



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Chatsworth, CA 91311  
[www.sanyo.com](http://www.sanyo.com)

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