

# Breville®



turns instant  
coffee into  
**authentic cappuccino**

instruction booklet





## READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

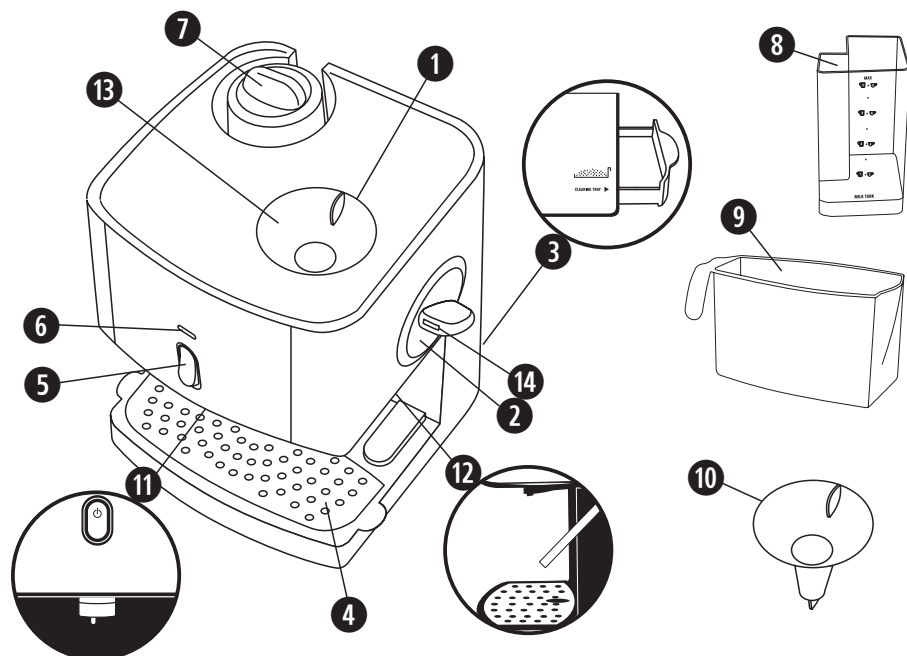
**This product can be used by children aged 8 years and above, and persons who require supervision, provided:**

- **they are familiar with the hazards associated with the product, and,**
- **they receive instruction by a competent person on how to safely use the product.**

**Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.**

**If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**

- △ This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused by touching the exterior whilst in use or during cooling.
- △ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- △ Always ensure that hands are dry before handling the plug or switching on the appliance.
- △ Always use the appliance on a stable, secure, dry and level surface.
- △ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- △ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- △ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning. Always allow the appliance to cool before cleaning or storing.
- △ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- △ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- △ Never leave the appliance unattended when in use.
- △ Never release the water tank cap while in use. Perform the steam release procedure or allow to cool fully.
- △ Never leave unused coffee in the funnel.
- △ Never use the appliance without the drip tray or cover in place.
- △ Never place anything on top of the appliance.
- △ Never fill the water tank with any liquid other than water. To prevent damage, never use the appliance without water.



- |  |                             |
|--|-----------------------------|
| 1. Instant coffee chamber cover (shown open) | 8. Milk tank                |
| 2. Control dial                              | 9. Cleaning jug             |
| 3. Cleaning tray                             | 10. Coffee funnel dispenser |
| 4. Removable drip tray and cover             | 11. Dispensing nozzle       |
| 5. Power on/off button                       | 12. Milk pipe               |
| 6. Power/Ready indicator                     | 13. Coffee chamber          |
| 7. Water tank cap                            | 14. Locking button          |

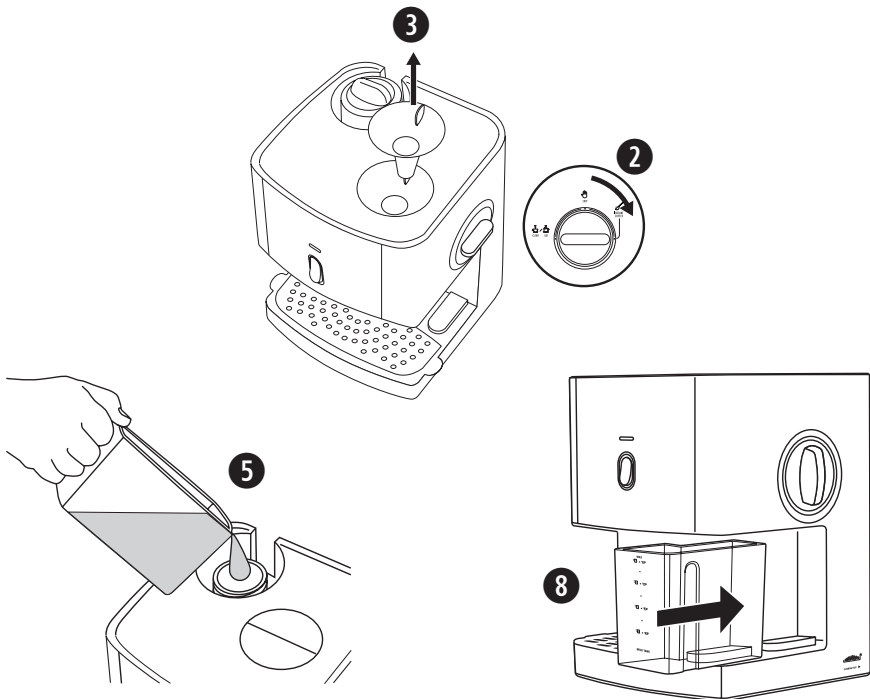
Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

# before first use



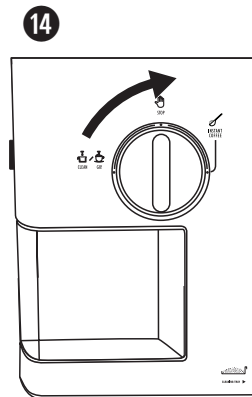
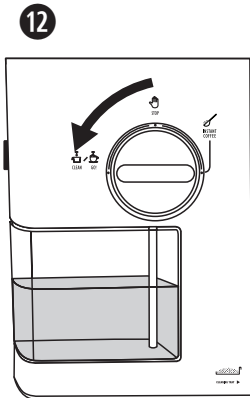
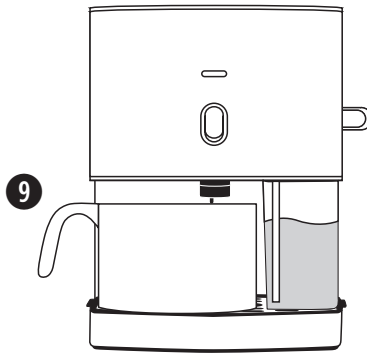
To ensure that any residue left over from the manufacturing process is removed, flush the machine with clean water as described in the following procedure:

1. Wash the milk tank in warm soapy water, rinse and dry.
2. Push the dial locking button and turn the control dial towards the INSTANT COFFEE position.
3. Remove the coffee funnel dispenser and wash in warm soapy water, rinse and dry.
4. Replace the coffee funnel dispenser and close the cover by turning the control dial towards STOP.
5. Remove the water tank cap and using the measuring guide on the cleaning jug, pour 300ml of clean water into the water tank.
6. Replace and tighten the water tank cap.
7. Ensure that the control dial is in the STOP position
8. Fill the milk tank with clean water up to the 8 cup mark and place on the unit. Ensure that the tank is pushed fully back on the unit. Do not attempt to fit or remove the milk tank without ensuring the control dial is turned to the STOP position. Failure to do so may be result in damage to the milk pipe.





9. Place the cleaning jug under the cappuccino nozzle.
10. Plug the unit into the mains and switch on. Press the power on/off button.
11. The power/ready indicator will light up orange. After approximately 5 minutes the power/ready indicator will change to green/orange to indicate that it is ready.
12. To start cleaning turn the control dial anticlockwise to the CLEAN/GO! setting.
13. Clean water is flushed through the machine into the cleaning jug.
14. When all of the water from the milk tank has flushed through, turn the control dial clockwise to the STOP position. A small amount of water will continue to be dispensed.
15. Remove and empty the cleaning jug.
16. Your cappuccino maker is now clean and ready for use.



# making cappuccino

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**⚠ DO NOT USE POWDERED OR GROUND COFFEE PRODUCTS. YOUR INSTANT CAPPUCCINO MAKER IS DESIGNED TO USE INSTANT COFFEE GRANULES ONLY. DO NOT USE ANY BEVERAGE OTHER THAN COFFEE.**

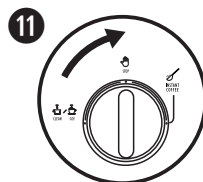
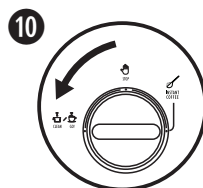
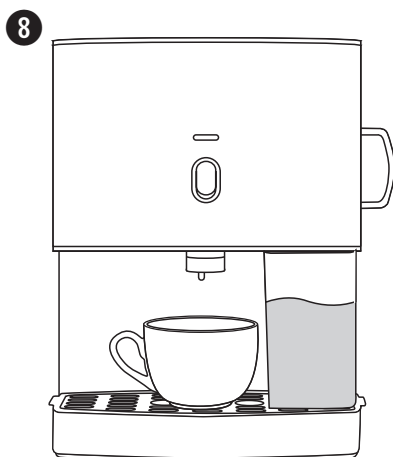
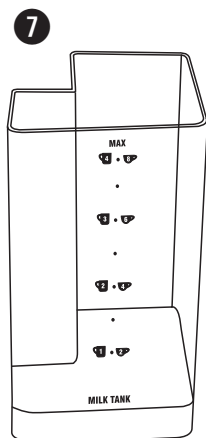
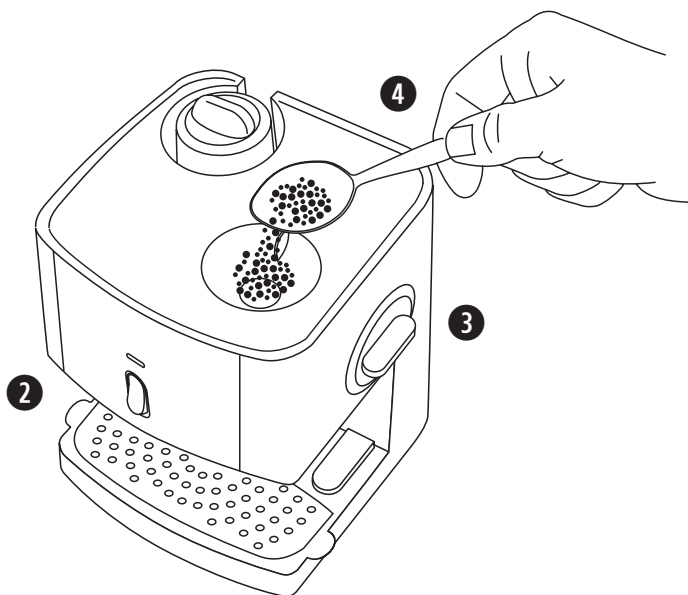
**To prevent damage, never use your instant cappuccino maker without water.**

1. The maximum capacity is 300ml. If the water tank has already been filled there should be enough water in the machine to make approximately 10 cups of cappuccino.
2. Plug the unit into the mains and press the power on/off button on the front of the unit. The power/ready indicator will illuminate orange.
3. Open the coffee chamber cover by pushing the dial locking button and turning the control dial towards the INSTANT COFFEE position. Make sure that the coffee funnel dispenser is in place.
4. Add the instant coffee granules using a teaspoon. Only add enough coffee to brew ONE cup at a time.
5. You can adjust the quantity to suit your own taste.
6. Close the coffee chamber cover by turning the control dial towards STOP.
7. Fill the milk tank with milk up to the level required (number of mugs/cups). DO NOT EXCEED THE MAXIMUM LEVEL. More milk can easily be added if you wish to make more drinks.
8. Place the milk tank on the unit. Ensure that the tank is pushed fully back on the unit.
9. Wait for the power/ready indicator to illuminate green/orange.
10. Place a mug or cup under the cappuccino nozzle and turn the control dial to the CLEAN/GO! position. The machine will start to dispense the cappuccino.
11. When the mug or cup is nearly full turn the control dial to the STOP position. A small amount of cappuccino will continue to be dispensed as the machine finishes its cycle. Ensure you have allowed this process to finish after each cappuccino made.

To make further cups of cappuccino add another teaspoon of coffee and repeat steps 8 to 11. The power/ready indicator will change between green/orange and orange as the machine brings itself back up to temperature. It is perfectly normal for this to happen whilst making a cappuccino.

After you have completed making all the required cappuccinos, please clean the machine following the guidelines on page 8.

A small amount of steam may rise up the funnel after the cycle is complete. This is perfectly normal.



# cleaning

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If the machine is not already on - plug the unit into the mains and switch on. Press the power on/off button.

The power/ready indicator will light up orange. After approximately 5 minutes the power/ready indicator will change to green/orange to indicate that it is ready.

1. Open the coffee chamber cover and remove the coffee funnel dispenser. Wash the coffee funnel dispenser in warm soapy water, rinse and dry.
2. Place the cleaning jug under the cappuccino nozzle.
3. Empty any remaining milk from the milk tank and add clean water up to the 4 cup mark. Place on the unit ensuring the tank is pushed fully back on the unit.
4. To start cleaning turn the control dial anticlockwise to the CLEAN/GO! position.
5. Clean water is flushed through the machine into the cleaning jug.
6. When all of the water from the milk tank has flushed through, turn the control dial clockwise to the STOP position. A small amount of water will continue to be dispensed.
7. Remove and empty the cleaning jug.
8. Remove and clean the tray from the rear of your instant cappuccino maker and wash it in warm soapy water.
9. Lift out the drip tray and cover using the tabs. Lift the cover from the drip tray and wash both parts in warm soapy water. Dry and replace the drip tray and cover before next use.

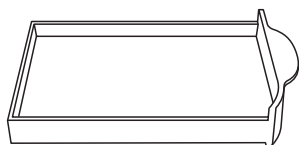
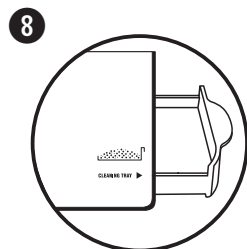
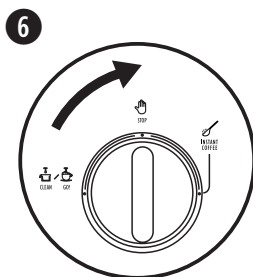
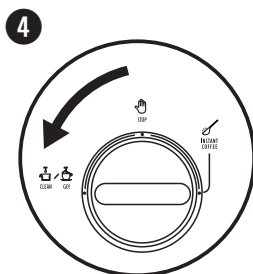
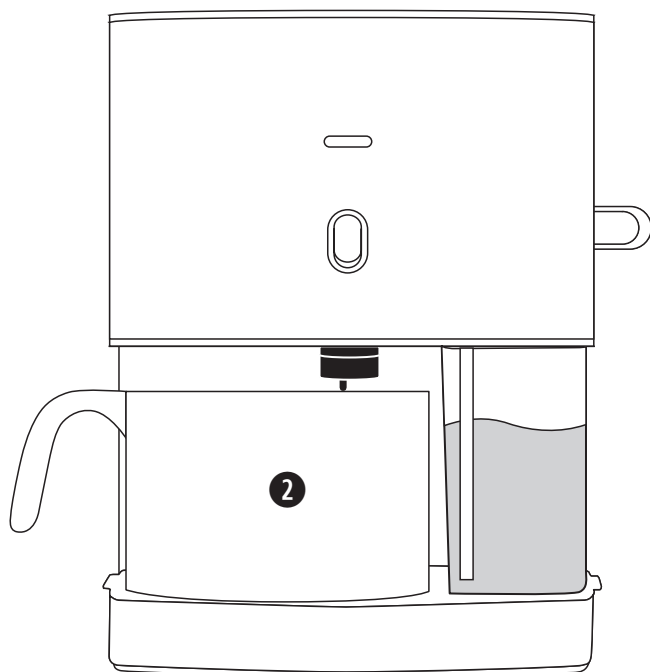
Your instant cappuccino is now clean.

If you want to empty the water tank please follow the steam release procedure.

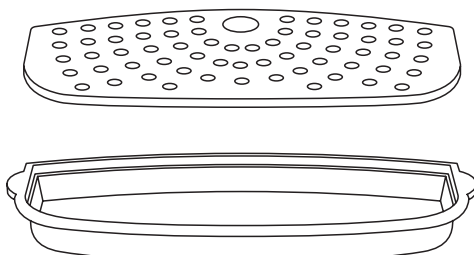
If the machine has not been used for a long time, or it is excessively dirty, we recommend that bicarbonate of soda is mixed with the water at step 3 to assist the cleaning process. If bicarbonate of soda has been used, flush the system again with clean water to remove any residue.

The coffee funnel dispenser, dispensing nozzle, milk tank, cleaning jug, drip tray and cleaning tray can be cleaned in a dishwasher.





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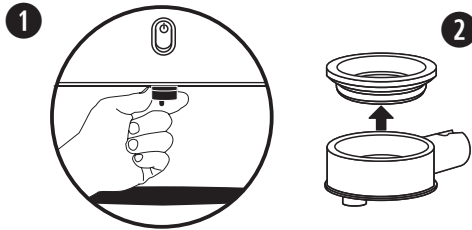


## Cleaning the dispensing nozzle

**▲ Allow the unit to cool completely before removing the dispensing nozzle.**

It is advisable to periodically remove the nozzle so that it can be soaked and cleaned thoroughly.

1. Pull the nozzle towards you from the machine.
2. Separate the top from the nozzle and wash both parts in warm soapy water, rinse and dry. Reassemble.
3. Push the nozzle back onto the dispensing pipe, making sure that the outlet points downwards.



## Cleaning the milk pipe

Turn the control dial to the CLEAN/GO! position. Wipe the milk pipe clean with a damp cloth.

## Cleaning the coffee chamber

Use a dry cloth to dislodge the granules that have not been removed by the cleaning process. Wipe the chamber clean.

## Cleaning the main unit

Wipe the outside of the unit with a damp soapy cloth then wipe dry with a dry soft cloth.

If the Instant Cappuccino is not going to be used for a period of time the water tank can be emptied. Ensure the machine is turned off and unplugged and has been allowed to cool before commencing. Remove all loose parts. Empty any remaining water by tipping upside down over a sink.

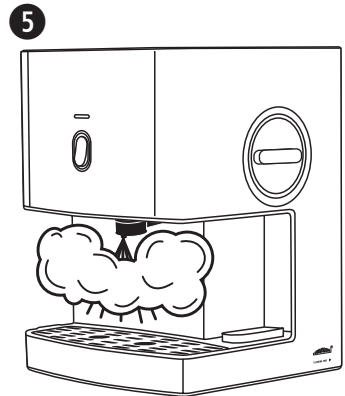
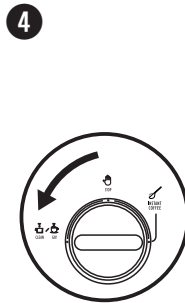
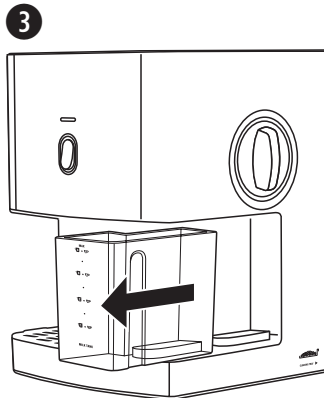


# steam release procedure

**⚠ Never remove the water tank cap while the machine is switched on and without first performing the steam release procedure. Large amounts of steam will be released which can cause burns.**

If you are at all concerned about performing the steam release procedure switch the machine off and wait for it to cool completely.

1. Switch the machine off by pressing the power on/off button.
2. Switch off at the mains supply and remove the plug from the mains socket.
3. Remove the milk tank from the machine.
4. Turn the control dial to CLEAN/GO!
5. The pressurized steam will be released from the nozzle. There will be a large amount of steam that will continue to be released for a minute or so.
6. When the steam release has finished very carefully remove the water tank cap. There may still be a small amount of steam left in the water tank so loosen the cap **slowly** and let any steam escape before removing completely.
7. Turn the control dial to the STOP position



# troubleshooting

Problem	Cause/solution
Orange power on light does not come on.	<ul style="list-style-type: none"> <li>• Make sure that the unit is plugged in to the mains supply.</li> <li>• Press the power on/off button on the front of the unit.</li> <li>• Check the fuse in the mains plug.</li> </ul>
The green/orange ready light does not come on.	<ul style="list-style-type: none"> <li>• The unit has not reached operating temperature yet. This takes approximately 5 minutes.</li> <li>• The unit does not have any power, see above.</li> </ul>
The machine stops while dispensing cappuccino.	<ul style="list-style-type: none"> <li>• The milk tank has run dry. Move the control dial to the STOP position and refill the tank.</li> <li>• The water tank has run dry. Follow the steam release procedure on page 8 then pour 300ml of clean water into the tank. Switch back on, allow the unit to reach operating temperature then continue to dispense cappuccino.</li> <li>• Power has failed. Check supply/fuse.</li> </ul>
The cappuccino is not very warm.	<p>Allow the unit to reach full operating temperature before making each cup. This is important if making a large number of cups. The green/orange ready light will come on when the machine is at operating temperature.</p>
The machine makes a loud noise and creates a lot of steam while dispensing cappuccino.	<p>The milk tank has run dry. Move the control dial to the STOP position and refill the tank.</p>
There are pieces of dark coloured skin in the cappuccino.	<p>The system needs to be cleaned. Follow the cleaning procedure and instead of flushing with clean water use warm water with bicarbonate of soda, or if this does not work, washing up liquid. After this flush the system a minimum of four times with clean water to remove the detergent.</p>
The machine was not cleaned properly after last use.	<ul style="list-style-type: none"> <li>• Flush the system with detergent as described above.</li> <li>• If coffee was left in the machine use bicarbonate of soda or washing up liquid as described above.</li> </ul>
The machine makes excessive noise when the control dial is initially turned to the CLEAN/GO! position and dispenses very strong coffee.	<p>There may have been some air in the machine. This occurs occasionally. The machine will automatically clear in a few seconds and cappuccino will dispense normally.</p>



<b>Problem</b>	<b>Cause/solution</b>
Cappuccino may continue to dispense for a few seconds after the control dial has been moved to the STOP position.	A small amount of cappuccino will continue to be dispensed as the machine finishes its cycle. Please make allowances for this when filling your cup.
Milk drips from the pipe after the control dial has been turned to the STOP position.	This is the residual milk left in the pipe that has not been drawn into the machine when the STOP was selected.
Steam escapes from the water tank cap.	Make sure that the water tank cap is fully tightened.
The ready indicator keeps coming on and going off.	The machine is fitted with a thermostat to maintain the temperature. It is perfectly normal for the light to go on and off whilst the machine is in use.
Coffee granules are sticking to the inside of the funnel	This can occasionally happen if excess steam is present. Remove the funnel and wash. Allow to dry fully before using again.  Please note that a small amount of steam may rise up the funnel after the cycle is complete. This is perfectly normal.

# recipes

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**MILK** It is possible to use fresh or long life milk and a variety of different types, skimmed, semi-skimmed and whole. It is also possible to mix milk and water with a ratio of 50:50. The ratio of milk to water will depend on each individual so experiment to find your own personal preference

**INSTANT COFFEE** This machine will use your favourite brand and variety of instant coffee granules. **ONLY USE COFFEE GRANULES.** You can adjust the quantity of coffee to suit your own taste.

Here are some recipes you may like to try with your Instant Cappuccino maker:

## Classic Cappuccino

- Instant coffee
- Semi-skimmed milk - fill to required mug/cup level indicated on milk tank.
- Cocoa powder for dusting

### Method

1. Place a cup on the Instant Cappuccino tray.
2. Add two teaspoons of instant coffee.
3. Turn the dial to GO! until the cup is full.
4. Dust with cocoa powder to serve.
5. Repeat method for each cappuccino.

## Café Mocha

- 3 heaped tsp of chocolate powder placed directly into each cup
- Instant coffee
- Milk - fill to required mug/cup level indicated on milk tank
- Chocolate shavings to decorate

### Method

1. Place the chocolate into a cup and place on the Instant Cappuccino tray.
2. Add one teaspoon of instant coffee.
3. Turn the dial to GO! until the cup is full.
4. Stir thoroughly.
5. Sprinkle topping with chocolate shavings.
6. Repeat method for each café mocha.



## Hot Chocolate

- 3 heaped tsp of chocolate powder **placed directly into each cup** OR
- 150g finely grated good quality chocolate **placed directly into each cup**
- Milk - fill to required mug/cup level indicated on milk tank
- Mini Marshmallows to decorate

### Method

1. Place the chocolate into a cup and place on the Instant Cappuccino tray.
2. Turn the dial to GO! until the cup is full.
3. Stir thoroughly.
4. Add mini marshmallows.
5. Repeat method for each hot chocolate.

## Black Coffee

- Instant coffee
- Water - fill to required mug/cup level indicated on milk tank

### Method

1. Place a cup on the Instant Cappuccino tray.
2. Add two teaspoons of instant coffee.
3. Turn the dial to GO! until the cup is full.
4. Repeat method for each black coffee.

## Café Latte

- Instant coffee
- Milk - fill to required mug/cup level indicated on milk tank.

### Method

1. Place a cup on the Instant Cappuccino tray.
2. Add one teaspoon of instant coffee.
3. Turn the dial to GO! until the cup is full.
4. Repeat method for each café latte.



## Malted Drinks

- 3-4 heaped tsp of instant malted drink **placed directly into each cup**
- Milk - fill to required mug/cup level indicated on milk tank.

### Method

1. Place the malted drink into a cup and place on the Instant Cappuccino tray.
2. Turn the dial to GO! until the cup is full.
3. Stir thoroughly.
4. Repeat method for each malted drink.

## Cinnamon and Vanilla Coffee

- $\frac{1}{4}$  tsp of cinnamon **placed directly into each cup**
- 2 tsp vanilla flavouring **placed directly into each cup**
- Instant coffee – fill coffee chamber
- Milk - fill to required mug/cup level indicated on milk tank.

### Method

1. Place cinnamon and vanilla into a cup, stir well and place on the Instant Cappuccino tray.
2. Add two teaspoons of instant coffee.
3. Turn the dial to GO! until the cup is full.
4. Stir and sprinkle topping with cinnamon if desired.
5. Repeat the method for each cinnamon and vanilla coffee.

## Irish Cappuccino

- 4 tsp whiskey **placed directly into each cup**
- Instant coffee – fill coffee chamber
- Milk - fill to mug/cup level indicated on the milk tank

### Method

1. Place whiskey into a cup and place on the Instant Cappuccino tray.
2. Add two teaspoons of instant coffee.
3. Turn the dial to GO! until the cup is full.
4. Repeat the method for each Irish cappuccino.





## connection to the mains supply

### **⚠ This appliance must be earthed.**

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

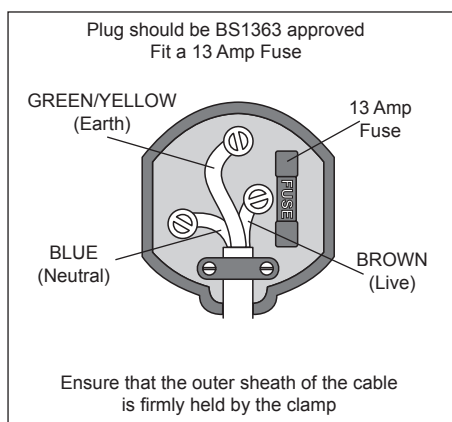
GREEN/YELLOW = EARTH      BLUE = NEUTRAL      BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol ( $\perp$ ) or coloured GREEN or GREEN /YELLOW.

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.





These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

**Customer Service Department**  
**Jarden Consumer Solutions (Europe) Limited**  
**Middleton Road**  
**Royton**  
**Oldham**  
**OL2 5LN, UK.**  
**Telephone: 0161 621 6900 Fax: 0161 626 0391**  
**e-mail: [info@pulse-uk.co.uk](mailto:info@pulse-uk.co.uk)**



Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited (“JCS (Europe)”) has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

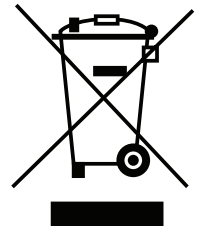
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at [info@pulse-uk.co.uk](mailto:info@pulse-uk.co.uk) for further recycling and WEEE information.

Jarden Consumer Solutions (Europe) Limited  
Middleton Road  
Royton  
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UK



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