1 Control Panel  
   a Espresso/Custom Button  
   b Cappuccino/Froth Button  
   c Latte/Clean Button  
2 Brew Head  
3 Cup Height Adjusting Tray  
4 Removable Drip Tray and Lid  
5 Porta-Filter  
6 Porta-Filter Retention Clip  
7 Measuring Scoop/Tamper  
8 Water Tank Lid  
9 Removable Water Tank  
10 On/Off Switch “I/O”  
11 Milk Reservoir Lid  
12 Froth Control Knob  
13 Frothing Tube Lever  
14 Frothed Milk Dispensing Tube  
15 Removable Milk Reservoir  
16 Filter for Single Shot of Espresso (1 cup)  
17 Filter for Double Shot of Espresso (2 cup)
**Brewing**

1. Choose your filter (single or double shot). To insert filter, make sure to align the notch on the filter with groove on the porta-filter. Once inserted, turn filter to left or right to secure in place.

![Filter insertion](image1)

2. Fill the filter with espresso grounds. Tamp firmly and level. Clean excess grounds from rim of porta-filter.

![Fill filter](image2)

3. Attach porta-filter to brew head of unit by aligning the handle with the “□” icon and turn to the right until handle is aligned with the “■” icon.

![Attach filter](image3)
4 Fill the removable water reservoir with water and place on unit.

5 Fill the removable milk reservoir with your preferred milk (whole, skim, soy, almond, etc) and place on unit. Be sure to push the reservoir all the way into the unit.

6 Please make sure to select the right cup size according to the following table:

<table>
<thead>
<tr>
<th>BEVERAGE</th>
<th>AMOUNT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td></td>
</tr>
<tr>
<td>Single (☕)</td>
<td>1.25 oz</td>
</tr>
<tr>
<td>Double (☕)</td>
<td>2.5 oz</td>
</tr>
<tr>
<td>Cappuccino</td>
<td></td>
</tr>
<tr>
<td>Single (☕)</td>
<td>6 oz</td>
</tr>
<tr>
<td>Double (☕)</td>
<td>10 oz</td>
</tr>
<tr>
<td>Latte</td>
<td></td>
</tr>
<tr>
<td>Single (☕)</td>
<td>12 oz</td>
</tr>
<tr>
<td>Double (☕)</td>
<td>15 oz</td>
</tr>
</tbody>
</table>
Brew Espressos

a Press the Espresso Button “☕” once to brew one single shot.

b Press the Espresso Button “☕” twice to brew a double shot.

c To customize the amount of espresso brewed, press and hold the Espresso Button “☕” for 3 seconds. When desired amount is reached, press the Espresso Button “☕” once again to stop brewing. For safety, unit will automatically stop after brewing 5 ounces.

NOTE: For a single shot, use the single shot filter. For a double shot, use the double shot filter. Pull out the cup height adjusting tray if you are using a small “demitasse” cup to brew espresso.

Prepare Cappuccinos

a Press the Cappuccino Button “☕️” once to brew a small cappuccino.

b Press the Cappuccino Button “☕️” twice to brew a large cappuccino.

c Adjust the amount of froth to your preference by turning the Froth Control Knob to the right for more froth and to the left for less froth. For Cappuccino, it is recommended that the Froth Control Knob be turned to the Cappuccino setting.

NOTE: Be sure to aim the frothed milk dispensing tube towards the center of your cup by using the frothing tube lever. For a small cup, use the single shot filter. For a large cup, use the double shot filter.

Create Lattes

a Press the Latte Button “☕️” once to brew a small latte.

b Press the Latte Button “☕️” twice to brew a large latte.

c Adjust the amount of froth to your preference by turning the Froth Control Knob to the right for more froth and to the left for less froth. For Latte, it is recommended that the Froth Control Knob be turned to the Latte setting.

NOTE: Be sure to aim the frothed milk dispensing tube towards the center of your cup by using the frothing tube lever. For a small cup, use the single shot filter. For a large cup, use the double shot filter.
Customizing / Preparing additional frothed milk

Adding more froth to your beverage is easy. Place your beverage under the porta-filter and press and hold the Cappuccino Button "☕️" for 3 seconds and the Café Barista will begin dispensing more frothed milk. Press the Cappuccino button again to stop. To make frothed milk separately, follow the same instructions but place an empty cup under the porta-filter.

Cleaning your Café Barista

Once you are done preparing your beverage with milk, you can either store the unit’s milk reservoir with leftover milk directly in the refrigerator (ready to be used for the next time) or dispose of the leftover milk.

- Clean the Frothed Milk Dispensing Tube after each use. First, place an empty cup on the unit’s drip tray. Aim the Frothed Milk Dispensing Tube into the empty cup. Next, adjust the Froth Control Knob to Clean “ nhắn”. Then press and hold the Latte/Clean button for 3 seconds. The unit will run the clean cycle for 30 seconds. Once completed, throw the contents in the cup away.

- Once you are done preparing your beverage with milk and/or cleaning the Frothed Milk Dispensing Tube, you can either store the unit’s milk reservoir with milk directly in the refrigerator or dispose of the leftover milk.

**NOTE:** For more cleaning instructions, refer to the instruction manual. Porta-filter is not dishwasher safe.
**Espresso**

Place in a small heavy glass:
1-1/2 to 2 tablespoons sweetened condensed milk

Brew in the glass:
Small espresso

Serve with a spoon to stir just before drinking.

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**Café Bombon**

Place in a small heavy glass:
1-1/2 to 2 tablespoons sweetened condensed milk

Brew in the glass:
Small espresso

Serve with a spoon to stir just before drinking.

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**Café Cubano**

Place in a small cup:
1/2 teaspoon sugar

Brew in the cup:
Small espresso

Stir to dissolve sugar.

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**Café Shakerato**

Brew:
Large espresso

Fill a cocktail shaker half full with:
Ice cubes

Add to the ice:
Brewed espresso
1 tablespoon vanilla syrup

Shake until foamy, about 30 seconds; strain into a martini glass.

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**Espresso con Panna**

If desired, place in a cup:
1/2 teaspoon sugar

Brew in the cup:
Small espresso

Stir to dissolve sugar, then fill cup with:
Sweetened whipped cream

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**Café Cubano**

Place in a small cup:
1/2 teaspoon sugar

Brew in the cup:
Small espresso

Stir to dissolve sugar.
**Espresso Martini**

**FOR ADULTS**

**Brew:**
Large espresso

**Fill a cocktail shaker half full with:**
Ice cubes

**Add to the ice:**
Brewed espresso
1-1/2 ounces (3 tablespoons) vodka
1-1/2 ounces (3 tablespoons) Kahlúa (coffee liqueur)
1/4 teaspoon sugar

**Shake until foamy, about 30 seconds; strain into a martini glass.**

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**Mud Pie Milkshake**

**Brew, then refrigerate until chilled:**
Large espresso

**Place in a blender:**
2 cups (about 4 scoops) cookies 'n cream ice cream
1/4 cup whole or other milk
Cold brewed espresso

**Cover and process until blended, stopping to stir if needed.**

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**Affogato al Café**

**Brew:**
Small espresso

**Place in a dessert dish:**
1/2 cup (about 1 scoop) vanilla ice cream

**Top with:**
Hot brewed espresso

**Serve immediately with a spoon.**
**Lattes**

**Pumpkin Spice Latte**
- Place in a cup: 2 teaspoons brown sugar, pinch of pumpkin pie spice
- Brew in the cup: Small latte
- Stir to blend.

**Honey-Vanilla Latte**
- Place in a cup: 2 to 3 teaspoons honey
- Brew in the cup: Small latte
- Add and stir until blended: Drop of vanilla extract

**Toffee Latte**
- Place in a cup: 1 tablespoon caramel syrup, 1 to 2 teaspoons toffee bits
- Brew in the cup: Small latte
- Stir to dissolve toffee bits.

**Iced Latte**
- Place in a large cup: 1 tablespoon sugar
- Brew in the cup: Large espresso
- Stir in: 1 cup ice cubes, 1/2 cup whole or other milk

**Cinnamon Sugar Latte**
- Place in a cup: 2 teaspoons sugar, pinch of ground cinnamon
- Brew in the cup: Small latte

**Honey-Vanilla Latte**
- Place in a cup: 2 to 3 teaspoons honey
- Brew in the cup: Small latte
- Add and stir until blended: Drop of vanilla extract

**Nutella Latte**
- Place in a cup: 1 tablespoon Nutella (chocolate hazelnut spread)
- Brew in the cup: Small latte
- Stir to blend.
Cappuccinos

Café Mocha
- Place in a cup: 2 teaspoons chocolate syrup 1/2 teaspoon sugar
- Brew in the cup: Small cappuccino
- Stir to blend. Top with additional foam if desired.

Sweet Cappuccino
- Place in a cup: 1/2 teaspoon sugar
- Brew in the cup: Small cappuccino
- Stir to dissolve sugar. Top with additional foam if desired.

Caramel Cappuccino
- Place in a cup: 1 tablespoon caramel syrup 1/4 teaspoon sugar
- Brew in the cup: Small cappuccino
- Stir to blend. Top with additional foam if desired.

Raspberry Cappuccino
- Place in a cup: 1 tablespoon raspberry syrup
- Brew in the cup: Small cappuccino
- Stir to blend. Top with additional foam if desired.
Coconut Cappuccino

Place in a cup:
2 teaspoons cream of coconut (not coconut milk)  

Brew in the cup:
Small cappuccino  

Stir to blend.  
Top with additional foam if desired.

Café Conquistador  
FOR ADULTS

Place in a cup:
1 ounce (2 tablespoons) Kahlúa (coffee liqueur)  

Brew in the cup:
Small cappuccino  

Stir to blend.  
Top with additional foam if desired.

Cappuccino Royale  
FOR ADULTS

Place in a cup:
1 ounce (2 tablespoons) Frangelico (hazelnut liqueur) or Amaretto (almond liqueur)  

Brew in the cup:
Small cappuccino  

Stir to blend.  
Top with additional foam if desired.