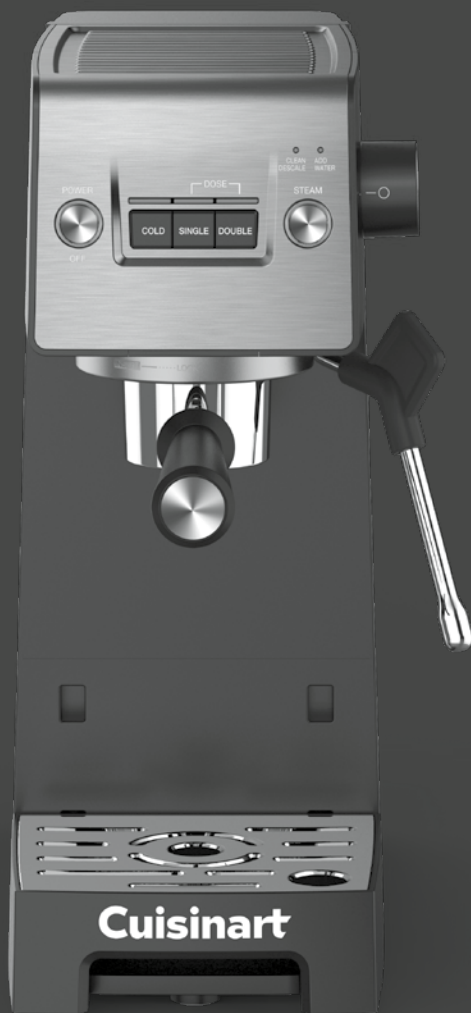


Cuisinart®

ESPRESSO BAR™

Slim Espresso Machine

EM160U SERIES



Instruction
& Recipe
Booklet

For your safety and continued enjoyment of this product, always
read the instruction book carefully before using.

Safety

Precautions

These important safety precautions are critical part of the appliance. Please read them all carefully before using the appliance for the first time. You may keep the instructions for future reference or pass it to other users.

The appliance is designed for domestic use and may only be operated in accordance with these instructions for use.

Always handle with care and warn other users the potential danger.

DANGER: Misuse of the appliance can cause injury!

1. Check the mains voltage stated on the rating plate corresponds to the local electricity supply.
2. Unwind and straighten the power cord before using the appliance.
3. Place the appliance on a firm and steady surface.
4. The appliance must be used and rested on a stable surface.
5. Disconnect the appliance from mains supply outlet under the following conditions:
 - Before the water tank is filled with water
 - Before removing any parts from the appliance or refit any parts on the appliance.
 - Before cleaning or maintenance
 - When the appliance is not working correctly
 - After using the appliance
6. Empty the water tank if the appliance unused for long period.
7. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. Always use cold water to make coffee. Warm water or other liquids could cause damage to the coffee maker.
9. If the power cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person to avoid any hazard.
10. Use the grinder for grinding coffee bean only.
11. Children shall not be playing with the appliance.
12. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
13. Appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction by a person concerning use of the appliance in a safe way and understand the hazards involved.
14. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
15. This appliance is designed for household use only.
16. In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
17. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
18. The appliance must be used at ambient temperatures of +10°C to +40°C.
19. Do not allow children to touch the appliance or the power cord during the operation.
20. Do not use an extension power cord set unless competent authority has approved it.
21. Do not leave the appliance unattended, when it is connected to main supply.
22. Do not use the appliance in outdoor environment.
23. Do not use appliance for other than intended use.
24. Do not let cord hang over the edge of table or counter or touch hot surface.
25. Do not use or place the appliance on a wet or hot surface.
26. Do not use the appliance if the drip tray is improperly placed in position.
27. Do not immerse the appliance in water or any liquids.
28. Do not use the appliance when any parts of the appliance are damaged.
29. Do not use the appliance when it is not working properly.
30. Do not unplug the appliance by pulling the power cord.
31. Do not place the cord on a sharp edge of an item.

Save These Instructions For Household Use Only

- 32. Do not attempt to open the main body or dismantle any parts from the appliance, there is no serviceable part inside.
- 33. The appliance normally cleans after use and not intended to be immersed in water for cleaning and the appliance must not be immersed.
- 34. The use of accessories not included in the box is not recommended. It might be dangerous and should be avoided.
- 35. Do not place the appliance on or near hot gas or electric burner, or in heated oven.
- 36. Do not operate the hot water function continuously for more than one tank of water.
- 37. Do not be placed in a cabinet when in use.
- 38. This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farmhouses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.

39. CAUTION: BURN HAZARD

WARNING: very hot surfaces. DO NOT TOUCH hot surfaces as possible injury could occur. Always use the handle. Use extra care when working with hot liquids to avoid injury from overflowing, steaming and splattering. Dispensed drinks and escaping steam are very hot.

- 40. THIS IS AN ATTENDED APPLIANCE. Do not leave unattended during use, unplug after each use. Never leave the appliance unattended when switched on or plugged in



For electrical products Solid within the European Community.

At the end of the electrical product useful life, it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

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Important Unpacking Instructions

1. Place the box on a large, sturdy, flat surface.
 2. Remove literature.
 3. Turn the box so that the back side of the box is face down and slide the inner contents out on to a flat surface.
 4. After the unit has been removed, place the box out of the way and lift off the top polyfoam insert.
 5. Remove the Portafilter, Frothing Pitcher, Tamper and Scoop Tool from the packaging in the unit. The Cleaning Pin is stored in the underside of the Tamper and Scoop Tool.
 6. Unwrap the Portafilter and place to the side.
NOTE: The Portafilter is packed with the Double Shot Espresso Filter in place.
 7. The Single Shot Espresso Filter is packed inside the Frothing Pitcher. Remove all pieces from packing material.
NOTE: Accessories packed inside include the Frothing Pitcher, Tamper and Scoop Tool, Cleaning Pin and Single Shot Espresso Filter. See page 8 of the instruction manual for reference.
 8. Remove the espresso machine from the polyfoam and remove the polybag covering the machine.
 9. Place unit on a flat surface and remove all other packaging materials and tape.
NOTE: Charcoal Water Filter and Water Filter Holder are stored inside the water tank.
- We suggest you save all packing materials in the event that future shipping of the machine is needed.
KEEP ALL PLASTIC BAGS AWAY FROM CHILDREN.

The Quest for The Perfect Cup of Espresso

It is generally agreed that there are four basic elements critical to the perfect cup of espresso:

Element 1: Water

When brewing espresso, make sure the water flows through the filter at the correct pace. The water flow can be adjusted by varying the pressure with which the coffee is tamped (pressed down) in the filter or by altering the grind of the coffee. If the speed of the water flow is too slow, the coffee will be overextracted and will be very dark and bitter, with a spotted and uneven crema (froth) on the top. If the speed of the water flow is too fast, the coffee will be underextracted and the supreme flavour will not develop. The coffee will be diluted and there will be an inadequate amount of crema on the top.

Element 2: Coffee

While the bulk of the liquid is water, all of the flavour should be from the coffee. To achieve the same great quality of espresso you receive at a café, you need to use the same quality beans. If you choose to grind your own beans, buy the beans fresh and whole, only about a two-week supply at a time for maximum freshness. Once the coffee bean is broken, its flavour degrades very quickly. If it is not practical to buy smaller supplies, we recommend you separate larger amounts of beans and store them in airtight containers in a cool, dry area. They should not be kept for longer than 1 month as flavour will diminish. Do not refrigerate or freeze coffee beans.

Element 3: Grind

The grind of the coffee is critical for proper flavour extraction. If using a pre-ground coffee, be sure to purchase an espresso grind that is specifically for espresso/cappuccino machines. If the grind is too fine, overextraction and bitterness will occur with a spotted and uneven crema on the top. If the grind is too coarse, the water will pass through too rapidly, and there will be an inadequate amount of crema on the top of the espresso.

Element 4: Tamping the Coffee Grounds

If you choose to use ground coffee, tamping the coffee is a very important part of the espresso making process. Using the provided tamping tool, tamp (press down) the grounds with moderate pressure (10kg). Add more coffee and tamp again if necessary to bring coffee to level. Do not overfill the espresso filter. If the coffee is not tamped securely, there is a chance that the water will flow through the coffee too rapidly and the coffee will be underextracted. If the coffee is tamped too firmly, the water will flow through the coffee too slowly and the coffee will be overextracted and may overflow through the portafilter.

Features and Benefits

1. **Cup-Warming Plate**
Used to warm the espresso cups
2. **Control Panel**
See detailed illustration on page 7.
3. **Brew Head**
Has two positions, lock and unlock.
4. **Bottomless Portafilter**
Double layered for ease of use.
5. **Water Reservoir Lid**
6. **Removable 1.5L Water Reservoir**
7. **Steam/Hot Water Wand**
Use to steam milk for cappuccinos and lattes or dispense hot water.
8. **Adjustable Drip Tray Upper Position**
Re-position drip tray here to accommodate smaller cups.
9. **Removable Drip Tray Plate**
Removes for easy cleaning.
10. **Removable Drip Tray**
Removes for easy cleaning and positioning of smaller cups.
11. **15-Bar Pump (not shown)**
Up to 15 bars of pressure for balanced extraction.



Getting to Know Your Control Panel

- 1. **Power/Off Button**
Use to turn the espresso machine on and off. Illuminates when pressed.
- 2. **Cold Button**
Used to activate the cold extraction function.
- 3. **Single Dose Button**
Use for a single serving of espresso.
- 4. **Double Dose Button**
Use for a double serving of espresso.
- 5. **Clean/Descal Indicator**
- 6. **Add Water Indicator**

- 7
- 7. **Steam/Hot Water dial**
Use to activate/deactivate steam or hot water.
 - 7A. **ON Position**
Use to activate steam or hot water.
 - 7B. **OFF position**
Use to deactivate steam or hot water.
 - 8. **Steam Button**
Press to preheat and use Steam function. Button lights up when steam function is ready for use.



Accessories

1. Frothing Pitcher

2. Bottomless Portafilter

3. Single Shot Espresso Filter

Use for a single espresso.

4. Double Shot Espresso Filter

Use for a double espresso.
5. Cleaning Pin

6. Charcoal Water Filter Holder

7. Charcoal Water Filter

8. Tamper and Scoop Tool



Charcoal Water Filter

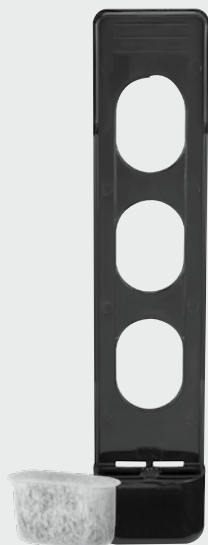
Inserting the Water Filter

- Remove the filter from polybag and soak it, fully immersed, in cold tap water for 15 minutes.
- Lift the water filter holder out of the water reservoir.
- Press down on the filter compartment and pull toward you to open.
- Place filter into the holder and snap it closed. Be careful – improper placement can tear the filter skin.
- Flush filter by running cold tap water through holes in bottom of compartment for 10 seconds.
- Allow the filter to drain completely.
- Slide the water filter holder back into the channel in the water reservoir, pushing it down to the base of the reservoir.



NOTE: We recommend changing the water filter every 60 days or after 60 uses, and more often if you have hard water.

Replacement filters can be purchased in stores, by calling Cuisinart Customer Service, or at www.cuisinart.co.uk



Preparing Your Espresso Machine

Place the espresso machine on a dry, stable countertop or other surface where you will be using the machine.

IMPORTANT: For first-time use or if the machine has not been used for some time, it is important that the machine is rinsed. See instructions outlined below. Before first use, ensure all removable parts have been thoroughly cleaned.

Remove the red plug from the bottom of the water reservoir.

Insert Drip Tray

Slide the Drip Tray into position, ensuring the Drip Tray and Drip Tray Plate are securely in place.

Add Water

To fill the espresso machine with water, simply remove the Water Reservoir from the unit by lifting it up away from the unit and fill with cold or filtered water. Replace the reservoir back on to the unit, making sure it is firmly in place. The reservoir can also be filled by simply opening the lid and filling it with water.



NOTE: The unit will not function unless the Water Reservoir is properly in place and has water in the reservoir.

Run a Rinse Cycle

1. Insert the plug into a power outlet. Press the Power/Off Button once to turn the espresso machine on. The light around the power button will light to indicate that your espresso machine is on. The Single and Double Dose buttons will breathe slowly to indicate that your espresso machine is heating up.



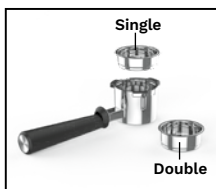
NOTE: Before turning on the espresso machine, make sure that the Steam/Hot Water dial is in the OFF position.



2. Make sure the Drip Tray and Drip Tray Plate are in place.
3. Make sure water has been added to the water reservoir.

NOTE: If the water reservoir is empty, the unit will not function. The ADD WATER indicator will illuminate until the reservoir is filled.

4. Fit the Bottomless Portafilter with either the Single or Double Shot Espresso Filter. Secure the portafilter handle to the brew head.



5. Place a sufficiently large container under the Bottomless Portafilter.
6. Press the Single Dose Button and allow the water to run through for approximately 20 to 25 seconds.

NOTE: If there is no water out from brew head, place a container under steam wand. Turn the Steam/Hot Water dial to 'on' position to allow the water to run through for approximately 20 to 25 seconds. Then turn the Steam/Hot Water dial to 'off' position.

Programming Your Espresso Machine

The Cuisinart Espresso Bar™ Espresso Machine has programming capabilities. Based on café settings, the Single and Double Dose buttons are set at 30 & 60 ml. However, by following a few simple steps, you can program your perfect serving size as desired. See Default/Programmable Setting chart on page 11 for reference.

Programming Single Espresso

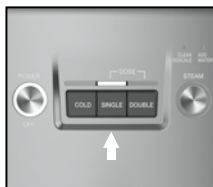
1. Fit the Bottomless Portafilter with the Single Shot Espresso Filter and fill with finely ground espresso. Using the tamping tool, tamp the coffee grounds. Secure the portafilter to the brew head.



2. Place a cup under the Bottomless Portafilter.



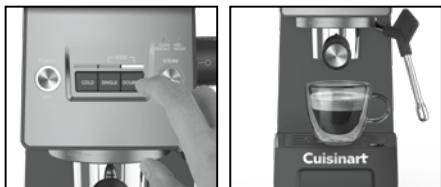
3. To begin programming, press and hold the Single Dose Button for 3 seconds, until the Single Dose Button light starts breathing. The espresso machine will start the espresso pour.



4. Allow the espresso to pour until it reaches the desired level. Once that is reached, stop the espresso pour by releasing the Single Dose Button. The Single Dose Button will flash 5 times and a beep will signify that the new setting for single espresso operation has been programmed and stored into the machine's memory.
5. The espresso machine will then return to normal operation mode and is ready to make another espresso at the push of a button.

Programming Double Espresso

1. Fit the Bottomless Portafilter with the Double Shot Espresso Filter and fill with finely ground coffee. Using the tamping tool, tamp the coffee grounds. Secure the portafilter to the brew head.
2. Place a cup under the Bottomless Portafilter.
3. To begin programming, press and hold the Double Dose Button for 3 seconds, until the Double Dose Button light starts breathing. The espresso machine will start the espresso pour.



4. Allow the espresso to pour until it reaches the desired level. Once that level is reached, stop the espresso pour by releasing the Double Dose Button. The Double Dose Button will flash 5 times and a beep will signify that the new setting for double espresso operation has been programmed and stored into the machine's memory.
5. The espresso machine will then return to normal operation mode and is ready to make another espresso at the push of a button.

Resetting the Factory Settings

To revert to the original factory settings:

1. Press and hold down the Power/Off Button and Cold Button for approximately 3 seconds or 1 beep sound. Power/Off, Cold, Single Dose, and Double Dose Buttons lights will flash 1 time.



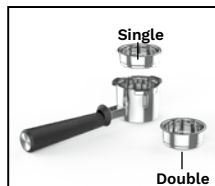
2. The espresso machine has now returned to the original factory settings. The default programming for each function will be used for the next brew. See chart below for default settings by function for reference.

	Default Program Settings	Amount	Programmable Range
Brew Volume	Single	30ml	30 - 75 ml
	Double	60ml	50-120 ml

3. The espresso machine will then return to normal operation mode and is ready to make another espresso at the push of a button.

Guide to the Perfect Espresso

1. Placing cups on the warming plate before brewing will help preserve the crema of the espresso. Remove cups when ready to brew.
2. Select the appropriate filter and insert it into the Bottomless Portafilter. Use the Single Shot Espresso Filter for a single espresso, and the Double Shot Espresso Filter for a double espresso.



3. Using the coffee scoop, spoon finely ground coffee in the filter. Use 2 scoops for single espresso and 3 scoops for double espresso.

TIP: If portafilter seems to be getting overfilled, gently tap the portafilter on counter to level the grounds.



4. Using the tamping tool, apply a moderate packing pressure.



IMPORTANT: Be sure not to overfill the filter with coffee as this can cause the portafilter to overflow.

Single Dose: recommended 7-9g

Double Dose: recommended 13-15g

NOTE: Check to see that the espresso machine is ready for use. Remember that if the Power/Off Button light is solid and the Cold, Single Dose, Double Dose and Steam Buttons lights are solid, the espresso machine is on and is heating up and ready to brew coffee.

5. Brush any excess coffee grounds from around the edge of the filter.

6. Secure the portafilter to the brew head.
7. Place a cup under the portafilter.



8. Press the Single or Double Dose Button to begin brewing. Pour will start and stop automatically after programmed volume of espresso has been served. To stop the pour manually before the end, press the Single or Double Dose Button again.



9. Check the espresso pour. The ideal pour is dark and caramel with reddish reflections.
10. Serve espresso immediately.
11. Remove the Bottomless Portafilter from the brew head.
12. Discard the used coffee grounds.

Cold Extraction

Cold extraction pulls a heatless shot that uses ambient-temperature water to extract the full flavour of the coffee. Convenient for on-the-go lattes or cold coffee drinks.

1. Follow steps 3-7 under Guide to the Perfect Espresso on page 11.
2. Press the Cold Button. The Single and Double Dose Buttons lights will flash until desired size is chosen.

NOTE: Cold single brew is 100ml and cold double brew is 150ml.

3. For on-the-go drinks, remove the drip tray and place your travel mug under the brew head instead of the a cup.

Sleep Mode

After 30 minutes of no use, the espresso machine will automatically power off.

Guide to Milk Texturing

Milk texturing is the steaming of milk. The steam does two things: It heats the milk and mixes air with the milk to form a foamy texture. As with learning to make an espresso, perfecting the art of milk texturing takes time and practice.

1. Determine how much milk is needed based on the number of cups being made.

TIP: Keep in mind that the volume of milk will increase during the texturing.

2. Pour cold refrigerated milk into the stainless Frothing Pitcher, approximately half full, but not over the MAX mark.
3. Press the Steam Button to turn on the Steam function.
4. Swing the Steam/Hot Water Wand over the drip tray.
5. When the Steam Button light becomes solid, the steam function is activated. Turn the Steam/Hot Water dial to the ON position. Once any water has been purged, stop the steam by turning the Steam/Hot Water dial to the OFF position.
6. Swing the Steam/Hot Water Wand to the side of the espresso machine.



7. Place the Steam/Hot Water Wand into the milk so that the nozzle is about a half-inch below the surface and activate the steam function by turning the Steam/Hot Water dial to the ON position.
8. Angle the pitcher so that the Steam/Hot Water Wand is resting on the spout of the pitcher, and lower the pitcher until the tip of the steam nozzle is just below the surface of the milk. This will start to create a whirlpool action in the milk.

NOTE: Do not allow the steam to spurt unevenly or it will create aerated froth/large bubbles. If this is happening, raise the pitcher so that the steam nozzle is lowered farther into the milk.

9. As the steam heats and textures the milk, the level of the milk in the pitcher will begin to rise. As this happens, follow the level of the milk by lowering the pitcher, always keeping the tip of the steam nozzle just below the surface.
10. Once the foam created, raise the pitcher until the steam nozzle is in the center of the milk.

TIP: The amount of foam required will vary depending on the drinks being made. For example, a cappuccino requires more foam than a latte.

11. Stop the steam immediately by turning the Steam/Hot Water dial to the OFF position.

IMPORTANT: Do not boil the milk.

12. Remove the pitcher, immediately wipe the steam nozzle and wand with a clean damp cloth, and purge a small amount of steam.



Using the Hot Water Function

1. Place the cup or container under the Steam/Hot Water Wand and activate the hot water function by turning the Steam/Hot dial to the ON position.

NOTE: Make sure the Steam Button light is off, or the steam function will activate.



2. The Hot Water feature will automatically stop after 1 minute of dispensing. Turn the Steam/Hot Water dial to the OFF position.
3. Remove the cup or container and swing the Steam/Hot Water Wand over the drip tray to catch any drips of water.

Cleaning and Maintenance

Always turn the espresso maker off and remove the plug from the electrical outlet before cleaning.

Never immerse unit in water or other liquid. To clean, simply wipe with a clean damp cloth and dry before storing.

Cleaning the Filters, Portafilter, and Brew Head

- The stainless steel filters and portafilter should be rinsed under water immediately after use to remove all coffee particles. You may also use the Cleaning Pin to clear the opening.
- Periodically run water through the machine with the portafilter in place, but without any ground coffee, to rinse out any lingering coffee particles.
- The inside of the Brew Head should be wiped with a damp cloth to remove any coffee particles.
- We recommend regular cleaning of the filters on the top rack of the dishwasher to ensure coffee oils are not stuck between layers.

Cleaning the Outer Housing and Cup Warming Plate

- The outer housing and cup warming plate can be cleaned with a soft, damp cloth. Do not use any scouring agents or harsh cleaners.

Cleaning the Drip Tray Plate

- The Drip Tray Plate should be removed, emptied, and cleaned frequently, particularly when the Drip Tray is full.



- The Drip Tray plate can be washed in warm soapy water and rinsed thoroughly. Use a nonabrasive washing liquid (do not use abrasive cleaners, pads or cloths, which can scratch the surface).

Cleaning the Drip Tray

- The Drip Tray can be removed after the Drip Tray Plate is removed and then cleaned with a soft, damp cloth (do not use any scouring agents or harsh cleaners).

NOTE: Do not clean any parts or accessories in the dishwasher.

Cleaning the Steam/Hot Water Wand

- The Steam/Hot Water Wand should always be cleaned after steaming milk.
- Wipe the wand with a damp cloth, then swing it back into the Drip Tray. Momentarily switch the Steam/Hot Water dial to the ON position. This will release any remaining milk from inside the wand.



- Make sure the Steam/Hot Water dial is in the OFF position. Press the Power/Off Button to turn off the machine, unplug the power cord, and allow the machine to cool.
- If the Steam/Hot Water Wand remains clogged, use the Cleaning Pin to clear the opening.



Decalcification

Decalcification refers to the removal of calcium deposits that form over time on the metal parts of the coffeemaker.

For best performance from your espresso maker, decalcify the unit from time to time or whenever the DESCALE light turns on. The frequency depends on the hardness of your tap water and how often you use the espresso machine.

The machine will remind to clean by switching on the DESCALE indicator.

To run a 2-step descaling/cleaning cycle, follow the instructions below.

1. Place 2 large 1.5-liter (50 oz.) containers under the Brew Head and Steam/Hot Water Wand.
2. Fill the Water Reservoir to capacity with a mixture of one-third white vinegar and two-thirds water, or with the mixture of 1 descale tablet and water at max level.
3. Press and hold the COLD and SINGLE buttons for 3 seconds; the CLEAN DESCALE indicator will flash.
4. Turn the Steam/Hot Water Knob to the ON position. The CLEAN DESCALE indicator will breathe, indicating that the descaling cycle has started.
5. Hot water will flow from the Steam/Hot Water Wand.
10. When the CLEAN DESCALE indicator starts flashing, turn the Steam/Hot Water Knob to the ON position. Hot water will flow from the Steam/Hot Water Wand, then the CLEAN DESCALE indicator will breathe.
11. Once the Water Reservoir is empty, the CLEAN DESCALE indicator will turn off, the ADD WATER indicator will light and the COLD, SINGLE and DOUBLE leds will flash, indicating that the cleaning process is over.
6. When the CLEAN DESCALE indicator starts flashing, turn the Steam/Hot water Knob to the Off position. Hot water will flow from the brew head, then the CLEAN DESCALE indicator will breathe. Once the Water Reservoir is empty, the Steam light will flash and the ADD WATER indicator will light.
7. Empty the containers (and the drip tray, if needed) and put them back in place.
8. Fill the Water Reservoir with water to the max level.
9. Press the steam button. The CLEAN DESCALE indicator will breathe, indicating the cleaning cycle has started. Hot water will flow from the brew head.

Maintenance: Any other servicing should be performed by an authorised service representative.

UK Guarantee

Limited Three-Year Guarantee

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

If you have any queries regarding this guarantee please contact the Conair Customer Care at support@cuisinart.co.uk or **03702 406 902**.

It is important to retain your proof of purchase.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care at support@cuisinart.co.uk or **03702 406 902**.

UK After Sales Service

For further advice on using the appliance or should you need to return your product, swap email and phone around so email is first. Also remove times for phones.

Return address:
Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

www.cuisinart.co.uk



Scan to get started with your coffee machine