Cuisinart®

ESPRESSO BAR™

Slim Espresso Machine

EM-160C SERIES



Instruction & Recipe Booklet

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

Important Safeguards

We at Cuisinart are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using electrical appliances and adhere to the following precautions.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING APPLIANCE AND SAVE FOR FUTURE REFERENCE.**
2. To protect against fire, electrical shock, and injury to persons, do not immerse the appliance, cord, or plug in water or any other liquid.
3. This appliance is for household use only.
4. Do not use this appliance for anything other than its intended use.
5. Do not leave the appliance unattended when in use.
6. Do not touch hot surfaces. Use handles or knobs.
7. Always use the appliance on a dry, level surface.
8. To disconnect, turn all controls off, then remove plug from power outlet.
9. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
10. Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
11. The use of accessory attachments not recommended by Cuisinart may cause a risk of injury to persons, fire, or electrical shock.
12. Strictly follow cleaning and care instructions.
13. Do not use outdoors.
14. An extension cord is not recommended. However, if one is needed, the extension cord should be a grounded type and its electrical rating must be the same or higher wattage as the appliance. Regularly inspect the supply cord, plug, and actual appliance for any damage. If damaged in any way, immediately cease use of the appliance and call Cuisinart Customer Service at 1-800-726-0190.
15. Refer servicing to qualified personnel.
16. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
17. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
18. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet**. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
19. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
20. Children should be supervised to ensure that they do not play with the appliance.
21. The heating element surface is subject to residual heat after use.
22. User Maintenance instruction shall warn a user that any other servicing should be performed by an authorized service representative.
23. Scalding may occur if the lid is removed during the brewing cycles.
24. **WARNING:** To avoid the risk of injury, do not open the brew chamber during the brew process.
25. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

Save These Instructions For Household Use Only

Warning: Risk of Fire or Electric Shock



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

Special Safety Instructions

1. Use only cold water in the water reservoir. Do not use any other liquid.
2. Never use the machine without water in it.
3. Ensure the portafilter holder is firmly secured when using the machine.
4. Never remove the portafilter holder during the brewing operation as the machine is under pressure. **WARNING:** To avoid the risk of injury, do not open the brew chamber during the brew process.

NOTE: For safety reasons it is recommended you plug your Cuisinart appliance directly into the power outlet. Use in conjunction with a power strip or extension cord is not recommended.

Special Cord Set Instructions

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and 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.

Notice

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify the plug in any way.

When brewing coffee into a travel mug, you will need to remove the drip tray.

NOTE: There may be water found in the drip tray as a result from normal brewing

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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 flavor 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 flavor 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 flavor 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 flavor will diminish. Do not refrigerate or freeze coffee beans.

Element 3: Grind

The grind of the coffee is critical for proper flavor 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. 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.

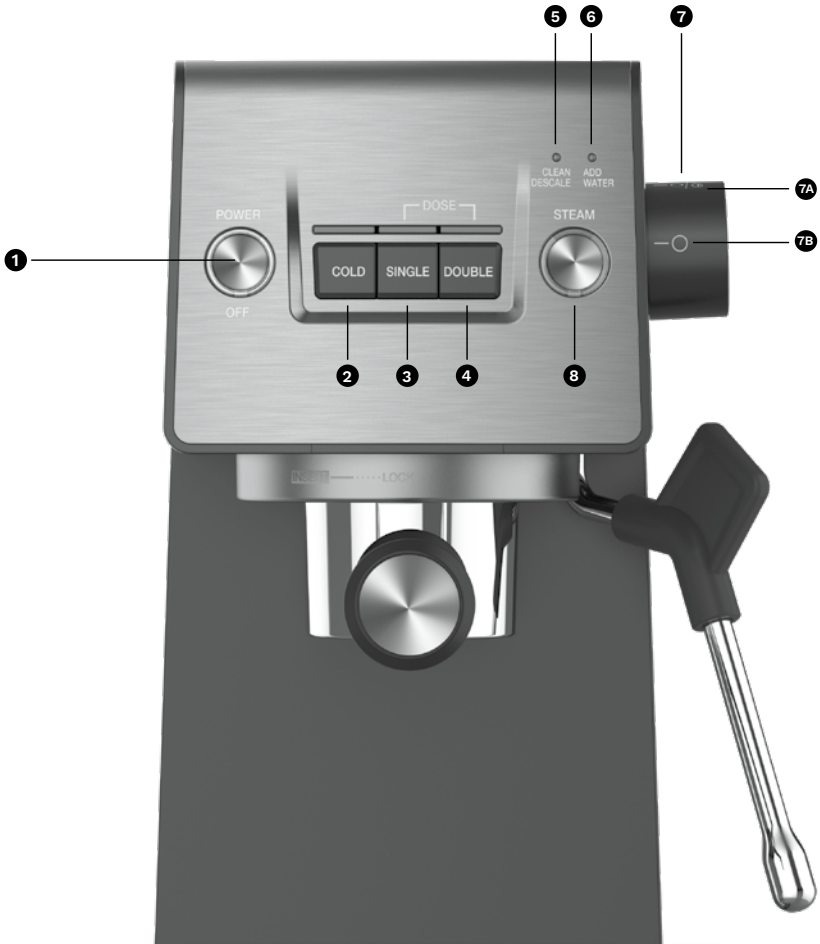
Features and Benefits

1. **Cup-Warming Plate**
   Used to warm the espresso cups
2. **Control Panel**
   See detailed illustration on page 7.
3. **Brew Head**
   For easy fit of the Bottomless Portafilter. Has two positions, lock and unlock, for ease of cleaning.
4. **Bottomless Portafilter**
5. **Water Reservoir Lid**
6. **Removable 51-ounce 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/Descale Indicator**
6. **Add Water Indicator**
7. **Steam/Hot Water Knob**
   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

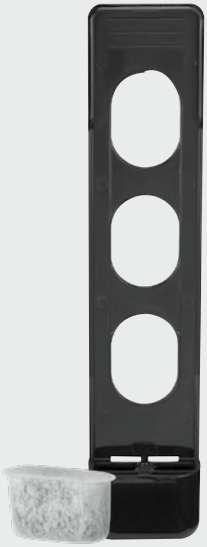
- Remove the filter from polybag and soak it, fully immersed, in cold tap water for 15 minutes.
- Lift the water filter holder out of the water reservoir.



- 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.ca**



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.

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

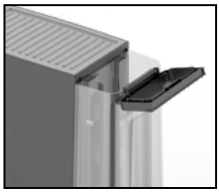
Insert Drip Tray

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.



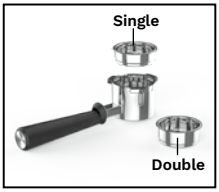
NOTE: Before turning on the espresso machine, make sure that the Steam/Hot Water Knob is in the OFF position.



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 knob to 'on' position to allow the water to run through for approximately 20 t0 25 seconds. Then turn the Steam/Hot Water knob 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 1.0 and 2.0 oz. 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.

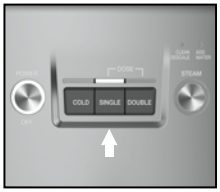




2. Place a cup under the Bottomless Portafilter.



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.



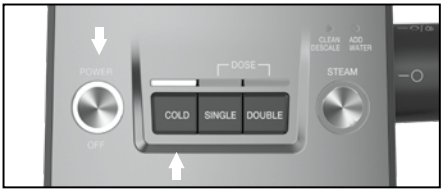


4. Allow the espresso to pour until it reaches the desired level. Once that level is reached, stop the espresso pour by releasing the Double Dose Button. The Double Dose Button will flash 5 times and a beep will signify that the new setting for double espresso operation has been programmed and stored 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.



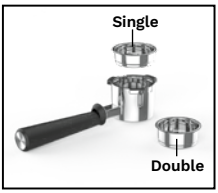
2. The espresso machine has now returned to the original factory settings. The default programming for each function will be used for the next brew. See chart below for default settings by function for reference.

	Default Program Settings	Amount	Programmable Range
Brew Volume	Single	1.0 oz.	1.0 oz. - 2.7 oz.
	Double	2.0 oz.	1.7 oz. - 4.0 oz.

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.

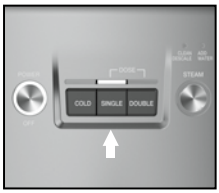
Single Dose: recommended 7-9g
Double Dose: recommended 13-15g

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 flavor 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 3.45 ounces and cold double brew is 5 ounces.

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 nonuse, 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 Knob to the ON position. Once any water has been purged, stop the steam by turning the Steam/Hot Water Knob 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 Knob 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 Knob 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 Knob 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 Knob 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.

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).

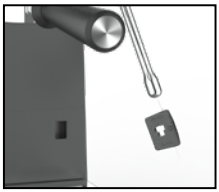
NOTE: Do not clean any parts or accessories in the dishwasher.

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 Knob to the ON position. This will release any remaining milk from inside the wand.



- Make sure the Steam/Hot Water Knob 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.
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.
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.

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

Warranty

Limited Three-Year Warranty

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:
Cuisinart Canada
100 Conair Parkway, Unit #1,
Woodbridge, ON. L4H 0L2

Email:
consumer_canada@conair.com

Model:
EM-160C

To facilitate the speed and accuracy of your return, please enclose:

- $10.00 for shipping and handling of the product (cheque or money order to: Cuisinart Canada)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* The date code format we are using on unit is WWYY, representing week, and year. eg.2424 = manufactured in 24th week of the year 2024.

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca

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Americano

Simply stated, an Americano is an espresso with extra hot water. It's a great halfway point between the assertive flavor of an espresso and a full cup of coffee.

Makes 1 serving

	Ground espresso for a double shot
⅔ to ¾	**cup hot water**

1. Brew a double espresso into a heatproof mug.
2. Turn the Steam/Hot Water Knob to the ON position and, using the Steam/Hot Water Wand, brew hot water on top of the espresso.
3. Serve immediately.

Macchiato

A macchiato is a smaller espresso drink topped with a little bit of foamed milk. There are many interpretations around the world, but here at Cuisinart, we are staying traditional, starting with the perfect espresso.

Makes 1 serving

	Ground espresso for a single shot
¼	**cup milk (dairy or nondairy)**

1. Brew a single espresso into a heatproof — preferably demitasse — cup.
2. Put the milk into the Frothing Pitcher. Turn the Steam/Hot Water Knob to the ON position and press the STEAM button. Using the Steam/Hot Water Wand, steam the milk until the foam has formed and you can feel that the milk is quite hot. Tap the pitcher a few times to remove any larger bubbles.
3. Spoon 1 tablespoon of the frothed milk on the espresso.
4. Serve immediately.

Cappuccino

Traditionally, a cappuccino is made by layering equal parts espresso, steamed milk, and foam.

Makes 1 serving

	Ground espresso for a single shot
⅓	**cup milk (dairy or nondairy)**

1. Brew a double espresso into a heatproof mug.

2. Put the milk into the Frothing Pitcher. Turn the Steam/Hot Water Knob to the ON position and press the STEAM button. Using the Steam/Hot Water Wand, steam the milk until the foam has reached two-thirds of the way up the pitcher and you can feel that the milk is quite hot. Tap the pitcher a few times to remove any larger bubbles.
3. Slowly pour about 3 ounces of the steamed milk into the mug with the espresso and then spoon 3 to 4 tablespoons of frothed milk on top.
4. Serve immediately.

Café Latte

The classic coffee shop beverage made simple at home — just steam your milk, pour over your freshly brewed espresso, and top with a thin layer of foam.

Makes 1 serving

Ground espresso for a double shot
½ cup milk (dairy or nondairy)

1. Brew a double espresso into a heatproof mug.
2. Put the milk into the Frothing Pitcher. Turn the Steam/Hot Water Knob to the ON position and press the STEAM button. Using the Steam/Hot Water Wand, steam the milk until the foam has almost reached the top of the pitcher and you can feel that the milk is quite hot. Tap the pitcher a few times to remove any larger bubbles.
3. Slowly pour the steamed milk into the mug with the espresso.
4. Serve immediately.

Flat White

A simple way to describe this increasingly popular coffee shop drink would be "a small strong latte." It typically has a higher proportion of espresso to milk and slightly less foam than a latte.

Makes 1 serving

Ground espresso for a double shot
¼ cup milk (dairy or nondairy)

1. Brew a double espresso into a heatproof mug.
2. Put the milk into the frothing pitcher. Using the steaming wand, steam the milk until the foam has reached two-thirds of the way up the pitcher and you can feel that the milk is quite hot. Tap the pitcher a few times to remove any larger bubbles.
3. Slowly pour a small amount of the steamed milk, about half the volume of the espresso, into the mug with the espresso, holding back the foam with a spoon. Top with a very thin layer of foam.
4. Serve immediately.

Cortado

A cortado is similar to a latte, but instead of being heavy on milk, it uses equal parts espresso and milk and has no foam on top.

Makes 1 serving

Ground espresso for a single shot
¼ cup milk (dairy or nondairy)

1. Brew a single espresso into a small heatproof cup.
2. Put the milk into the Frothing Pitcher. Turn the Steam/Hot Water Knob to the ON position and press the STEAM button. Using the Steam/Hot Water Wand, steam the milk until the foam has almost reached the top of the pitcher and you can feel that the milk is quite hot. Tap the pitcher a few times to remove any larger bubbles.
3. Slowly pour 1½ to 2 ounces of the steamed milk into the mug with the espresso.
4. Serve immediately.

Café au Lait

Translated from French as "coffee with milk," this simple beverage calls for equal parts coffee and steamed milk. Here, we use espresso in place of drip coffee to give some extra flavor.

Makes 1 serving

Ground espresso for a double shot
½ cup milk

1. Brew a double espresso into a heatproof mug.
2. Put the milk into the Frothing Pitcher. Turn the Steam/Hot Water Knob to the ON position and press the STEAM button. Using the Steam/Hot Water Wand, steam the milk until the foam has almost reached the top of the pitcher and you can feel that the milk is quite hot. Tap the pitcher a few times to remove any larger bubbles.
3. Slowly pour all of the milk, holding back the foam, into the mug with the espresso.
4. Serve immediately.

Iced Brown Sugar & Oat Shaken Espresso

Shaking this nondairy iced espresso creates a perfectly chilled and frothy refreshment.

Makes 1 serving

Brown Sugar Simple Syrup:

1 cup packed light brown sugar
1 cup (8 ounces) water

Shaken espresso:

Finely ground espresso for a double shot
1½ cups ice
½ cup unsweetened oat milk
2 tablespoons Brown Sugar Simple Syrup

1. To make the simple syrup, combine the sugar and water in a small saucepan over medium heat. Heat until the sugar has fully dissolved. Remove from the heat and let cool completely before using.
2. To make the iced espresso, brew a double espresso using the Cold Extraction setting.
3. Fill a mason jar or cocktail shaker with ice. Pour the espresso, oat milk, and simple syrup over the ice. Secure the lid of the mason jar or cocktail shaker, and vigorously shake until the outside is extremely cold, about 20 seconds.
4. To serve, pour over ice and finish with a pinch of cinnamon.
5. Serve immediately.

Espresso Tonic

Swap out gin for espresso for a carbonated drink that is both refreshing and buzzy. Experiment with flavored simple syrups and garnishes to mix it up!

Makes 1 serving

Ground espresso for a double shot
1 teaspoon simple syrup (optional or to taste)
1 to 2 dashes aromatic bitters (such as Angostura)
5 ounces tonic water
Orange or lemon twist, for garnish

1. Using the Cold Extraction setting, brew a double espresso into a small cup.
2. Fill a highball glass with ice. Add the simple syrup (if using), bitters, and tonic water, and stir. Gently pour in the cooled espresso. Drop an orange or lemon twist into the glass to garnish.
3. Serve immediately.

Mexican Espresso Martini

Substituting a good-quality reposado tequila for vodka supplies some caramel notes to this buzzworthy drink.

Makes 2 servings

2 ounces brewed espresso
2 ounces reposado tequila
3 ounces rum-based coffee liqueur
Ice

1. Put the espresso, tequila, and coffee liqueur into a cocktail shaker filled with ice.
2. Shake vigorously and pour through a strainer* over two chilled martini glasses.
3. Serve immediately.

*A Hawthorne strainer is best if available.

Espresso Mudslide

Espresso gives this sweet cocktail a nice jolt. Blending this cocktail with vanilla ice cream makes a decadent adult milkshake.

Makes 2 servings

Chocolate syrup, as needed
Ice
3 ounces brewed espresso
2 ounces Irish cream liqueur
1 ounce vodka
1 ounce coffee liqueur

1. Drizzle chocolate syrup inside the walls of two glasses and fill with ice.
2. Put the espresso, Irish cream, vodka, and coffee liqueur into a cocktail shaker filled with ice.
3. Shake vigorously and pour through a strainer* into the prepared glasses.
4. Serve immediately.

*A Hawthorne strainer is best if available.

Affogato

Scoop your gelato in advance and save in the freezer until ready to serve.

Makes 1 serving

Ground espresso for a double shot
1 scoop vanilla gelato or ice cream

1. Brew a single espresso into a small heatproof cup.
2. Put the gelato into a small serving dish, and then pour the hot espresso over the gelato.
3. Serve immediately.

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