



Pump-driven Espresso/Cappuccino Maker



Lido

Model ES - 15 F

Operating Instructions and Recipes

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against risk of electrical shock, do not put cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children or the invalid.
5. Unplug from the outlet when not in use and before cleaning. Allow to cool before inserting or removing parts and before cleaning the appliance.
6. Do not operate with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to the authorized Briel service center for examination, repair or adjustment.
7. The use of accessory attachments or spare parts not recommended by manufacturer may result in fire, electrical shock or personal injury.
8. Do not use outdoors.
9. Do not allow the cord to touch hot surfaces or hang over the edge of the table or counter.
10. Do not place the appliance on or near a hot gas or electrical burner, or in a heated oven.
11. Do not use the appliance for other than the intended use. The appliance is for household use only.
12. To disconnect, place the power switch to "OFF", then remove the plug from the wall outlet.
13. After unpacking the appliance, be sure to dispose carefully of the plastic bags so that children or the infirm cannot reach them.
14. To reduce the risk of injury, do not drape cord over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS

Special Cord Set Instructions regarding your cord set:

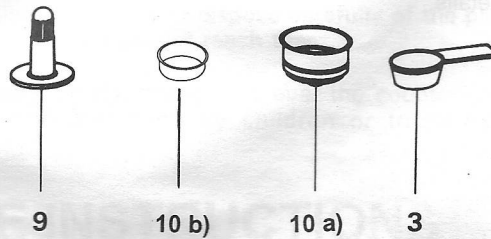
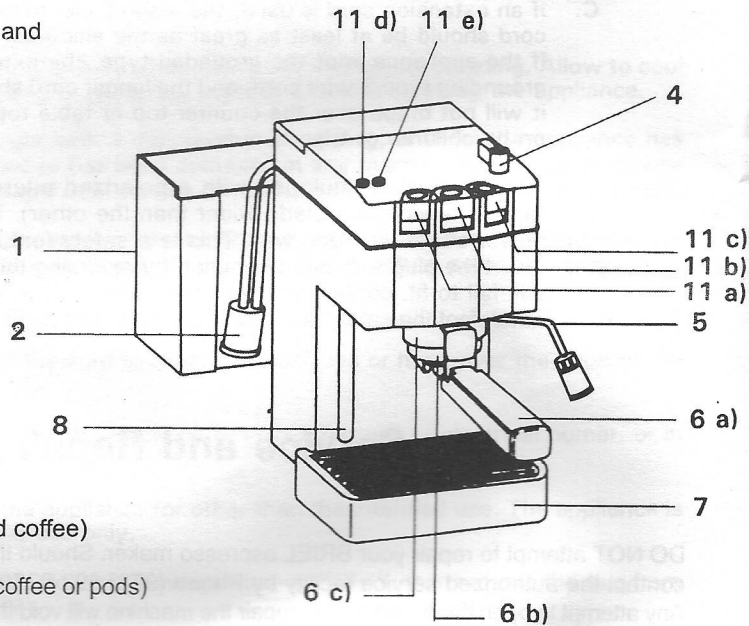
- A. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer extension cords are available and may be used if care is exercised in their use.
- C. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and the longer cord should be arranged so that it will not drape over the counter-top or table top where it can be pulled on by children or tripped over.
- D. Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

Service and Repair

DO NOT attempt to repair your BRIEL espresso maker. Should the appliance malfunction contact the authorized service facility by Phone (973) 623-9370 or Fax (973) 565-9822. Any attempt to open the housing or to repair the machine will void the warranty. See warranty for details.

Description of Parts:

1. Water reservoir
2. Suction tube with filter and water-return tube
3. Measuring spoon
4. Steam control
5. Turbo-jet frother
6. a) Filter holder
b) Filter retainer
c) Brew head
7. Drip tray with grid
8. Water level
9. Coffee tamper
10. a) Crema control filter
(for 2 cups of ground coffee)
b) Crema control filter
(for 1 cup of ground coffee or pods)
11. a) ON/OFF switch
b) Brew switch
c) Steam switch
d) Power ON lamp
e) OK lamp. When this lamp goes ON, it means that the water is sufficiently hot to brew coffee, or frothing milk can begin.



Introduction

As the proud owner of this BRIEL espresso maker, you can now experience the taste of a delicious cup of espresso or cappuccino in the comfort of your own home. Congratulations on making a wise decision!

Espresso coffee, originally created in Italy, is made by rapidly forcing water that has been heated to the correct brewing temperature, through a special finely ground coffee. The pump and water flow is easily controlled with the push-button switch.

Making espresso or cappuccino is very different from using a conventional coffee maker. The espresso maker operates with pressure and steam and it is, therefore, important to read all the instructions before using. Become familiar with all parts of the machine before operating the unit.

Facts you should know:

1. The taste of your coffee depends on the characteristics of the beans from which it is made, the type of bean, where it was grown and processed. The special flavour of a coffee bean is determined by many factors, but its taste and aroma are the result of the roasting process. Most coffees purchased from the supermarket are roasted to a moderate degree. Those beans are light in color and have a dry, rather than an oily surface. This is known as the American roast. Coffee beans that are roasted for a longer period of time and at higher temperatures will be much darker in color. Darker beans will produce a more flavorful cup of coffee than the lightly roasted beans.
2. A variety of dark roasts is available from which you can choose to brew your espresso. Examples: Vienna roast, French roast, Italian roast, etc. Each of these roasts is a blend of coffee beans that are roasted at a specific temperature producing a specific type of flavor. There are decaffeinated beans that have up to 98% of the caffeine content removed. The next time you purchase coffee for your espresso maker, experiment with one of the many kinds of coffee being sold. You may find that it tastes better than the blend you have been using.
3. A fine **espresso grind for pump-driven machines** must be used. Be sure to ask for this when buying coffee or having beans ground. Do not use a blade-type grinder because it makes too much coffee dust and produces an irregular grind. A BRIEL burr-type grinder is recommended.
4. The mark of real espresso is its dark color, rich taste and the light brown, natural froth called **crema**.
5. Cappuccino is simply a combination of espresso and hot, frothy milk. Equal amounts of espresso, froth and hot milk are recommended. Cappuccino is usually topped with cinnamon, nutmeg or chocolate shavings.
6. Espresso coffee should be served immediately after it is made.
7. Espresso is served in 2 to 2½ oz. demitasse cups. A 5 to 6 oz. cup or glass is used for cappuccino.
8. Ideally, coffee beans should be ground immediately before using. Remember, it must be an espresso grind for pump-driven machines.
9. It's best to store ground coffee or beans in an airtight container in the freezer of your refrigerator. Ground coffee readily picks up food flavor.

Preparation:

All accessories (filter-holder, measuring spoon, filters and water reservoir) must be washed with detergent and lukewarm water, then rinsed thoroughly. The internal circuit should be cleaned as follows.

1. Remove the water reservoir (1) pulling it outward and fill with cold water. For best taste the use of bottled water is recommended. Water level can be seen from the front (8). **Important:** When replacing reservoir, be certain that suction tube (2) is inside the reservoir and not kinked or blocked. A simpler way of filling the reservoir is to pull it out just enough to be able to pour in water directly from a pitcher. Or, fill it from the top by raising the access panel.
2. Insert plug into a 120VAC wall outlet.
3. Turn the power switch (11a) to ON. The power-on indicator lamp (11d) will light. Make certain that the coffee brew switch (11b) and the steam switch (11c) are in the OFF position. If you hear a noise, it means the pump is on — turn it off immediately by releasing the brew switch.
4. This machine features a self-priming pump. Place a regular cup under the brew head (6c) and depress the brew switch (11b) to ON. You will hear the sound of the pump and after a few seconds water will flow from the brew head. Allow water to flow until cup is filled. When machine is new, it is recommended that several cups of water be allowed to flow through to clean it.

NOTE: Sometimes the self-priming pump feature may **not** work due to a momentary "air lock" condition. If water does **not** flow from brew head, place a cup under the steam frother (5). Open steam control (4) and press the brew switch (11b) to ON until water flows from steam frother. Turn off steam control and brew switch as espresso maker is now ready.

Caution: Never operate pump without water in reservoir as damage to pump may occur. Misuse of pump is not covered by warranty.

The Briel AquaStop™ System:

This patented feature eliminates most of the annoying dripping present on all other espresso makers. Dripping occurs from the brew head and steam frother as the heated water within the system expands. Instead of dripping, the Briel unit has a water-return tube which allows the heated water to flow back into the water reservoir. **It is normal to hear an occasional "knocking"** as the warm water flows into the cold water in the reservoir. There will be some dripping from the soggy coffee grinds in the filter holder.

Making Espresso

With ground coffee:

1. Follow the procedure described under Preparation
2. Insert the Crema Control filter for 1 or 2 cups in the Filter-holder (6a). Depress filter retainer with thumb.
3. For 1 cup, place 1 level measuring spoonful (3), for 2 cups, place 2 level measuring spoonful into filter.
4. Press the coffee down with the Coffee Tamper (9).
5. Insert Filter-holder (6a) into brew head (6c) by holding handle approximately 45 degrees to the left as you face machine. When properly aligned, move handle firmly to the right to lock into position. The handle should point to the front of the machine.
6. Place 1 or 2 cups under the brew head (6c). Adjust slide control (AEF).
7. Brew Switch (11b) can be pressed as soon as pilot light "temperature" (11e) goes out. After a few moments, espresso will start to flow into cups.
8. The more water you allow to flow, the weaker the coffee. When properly made, the espresso will have a light brown foam (crema) floating on top. If not, refer to Troubleshooting Hints. Remove cups and serve.
9. To make more espresso, carefully and slowly remove filter-holder by moving handle to the left. Use care as hot water will be on top of the coffee grinds in the holder.

Knock out used coffee grinds from filter basket using retainer to keep basket from falling out. No need to rinse basket.

Important: If you want to prepare a espresso with servings after preparing a espresso with ground coffee, press brew switch to ON (without filter-holder) in order to remove coffee dust.

With Coffee Pods:

Note: Use filter holder in conjunction with Crema Control filter for 1 cup (10b).

1. Be certain that the water tank (1) has water and place the empty filter holder in position. Place a cup under the brew head.
2. Turn the ON/OFF switch (11a) to ON, and wait until lamp is lit

3. Press brew switch (11b) to ON and allow some hot water to flow into cup to pre-heat.
4. Remove warm filter holder from brew head (6c) and place a fresh coffee pod in the pod filter (10b), then placing the pod filter into the filter holder (6a).
5. Put the filter holder into position at brew head (6c) and turn it counter clockwise until it is closed.
6. Follow the instructions for preparation of an espresso coffee "Making Espresso" with ground coffee.
7. Upon completion of espresso preparation, carefully remove the used coffee pod from the filter holder and dispose.

Note: with the coffee pod, you may prepare only one espresso at a time.

Preparing Cappuccino

After making espresso coffee, remove the filter holder from the machine before pressing the steam button.

When preparing to make cappuccino, have all of the ingredients at hand as well as a frothing pitcher (or mug) half filled with skimmed or low-fat milk and cups that are larger (5-6 oz.) than those used for espresso.

Frothing Milk: Which kind of milk?

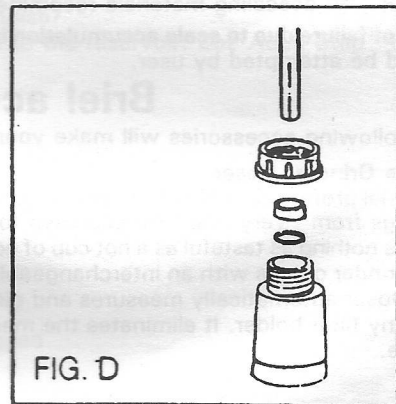
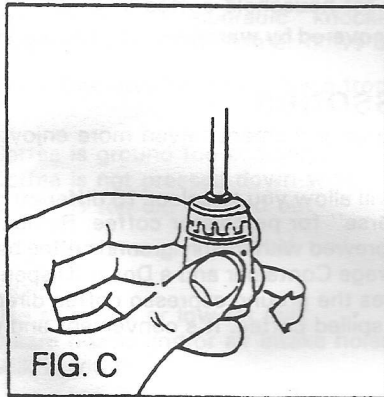
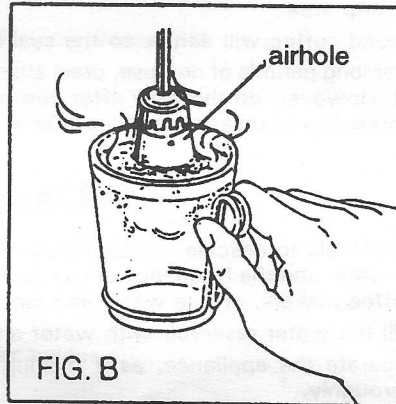
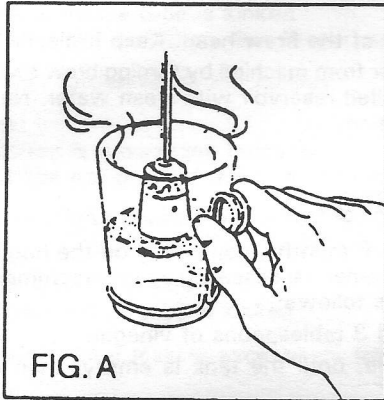
The less fat content in the milk the denser the froth will be. Skimmed or low-fat milk will provide a thick foam. With regular milk the froth will quickly collapse. The Turbo-jet Frother will give you all the froth required but do not let milk come to a boil.

It may require two or three tries to "become an expert" but you will be successful at frothing milk if you give it a chance. Swivel the steam nozzle (5) so that you can get the frothing pitcher under the frother without hitting the base of the machine.

1. Make espresso in large cups as described above.
2. Place steam switch (11c) to ON.
3. After about 45 seconds the "OK" lamp (11e) will light. Place the frothing pitcher half-filled with low fat milk, under the Turbo-jet Frother steam nozzle so that tip is just under the surface of the milk. (See Fig. A).
4. Slowly turn steam valve knob (4) a full turn counter-clockwise to release steam, open fully.
5. Move pitcher in circular motion **keeping the tip of frother just under surface of milk** as it begins to froth. The air intake holes on side of frother should not be immersed in the milk. Do not let milk come to a boil since it will not froth. (See Fig. B).
6. When you have made enough froth, turn steam knob (4) clockwise to shut off steam and remove pitcher. Put steam switch (11c) to OFF position. Let frothed milk stand for about 15 seconds before spooning it into the espresso.



7. Spoon the froth on to the espresso in each cup and gently pour the hot milk along the side of the cup. Top each cup of cappuccino with a dash of cinnamon, cocoa, nutmeg or chocolate shavings. Serve.
8. **NOTE:** If you want to make more espresso immediately after frothing milk, the machine boiler must be refilled with water and temperature brought down to brewing temperature. Otherwise espresso may taste burned. To do this: Do not insert filter holder. Turn brew switch (11b) to ON for a few seconds letting some water flow into drip tray. Turn brew switch OFF. You may now proceed to make more espresso.



Keeping it clean:

1. **IMPORTANT:** Clean the Turbo-jet Frother each time after you have immersed it in milk; otherwise the inside of nozzle and air intake holes become clogged and milk deposits on outside harden and are difficult to remove. To clean — hold wet cloth very close to tip of nozzle and open steam valve. Let steam escape into the cloth for one or two seconds to clear out nozzle. Wipe outside of frother. Clean by soaking in hot water, then replace. If necessary, use a needle to clean air intake holes on side of frother. From time-to-time, remove lower section of frother by holding upper part and unscrewing lower part. Clean carefully and re-assemble (see Fig. C and Fig. D).
2. No BRIEL parts should be placed in the dishwasher. This will cause distortion and may result in the parts not functioning properly or safely.
3. Clean filter holder and filter basket in soapy water after each use.
4. Remove drip tray and plate (7) and wash in warm soapy water. Use sponge to clean out drip area.
5. Ground coffee will adhere to the seal inside of the brew head. Keep it clean.
6. After long periods of non-use, drain stale water from machine by turning brew switch ON. However, do this only after you have filled reservoir with fresh water. Never operate pump unless there is water in machine.

Descaling:

It is advisable to descale the appliance every 4-6 months, depending on the hardness of the water and the frequency of use. Use a commercial descaling agent recommended for coffee makers, or use water and vinegar as follows:

1. Fill the water reservoir with water and add 3 tablespoons of vinegar.
2. Operate the appliance, as if making coffee, until the tank is empty, then rinse thoroughly.
3. Repeat this procedure 2-3 times with fresh water only until there is no more smell of vinegar.

NOTE: This operation may be hazardous if other substances are used instead of vinegar or approved descaling materials recommended for household coffee makers.

Product failure due to scale accumulation is not covered by warranty. No other servicing should be attempted by user.

Briel accessories

The following accessories will make your "espresso moment" even more enjoyable.

Coffee Grinder+Doser

The Briel professional burr-type coffee grinder will allow you to select 15 different grind settings from "very fine" for espresso to "coarse" for percolator coffee. Remember, there's nothing as tasteful as a hot cup of coffee brewed with freshly ground coffee beans. The grinder comes with an interchangeable Storage Container and a Doser (Dispenser). The Doser automatically measures and dispenses the ground espresso coffee directly into any filter holder. It eliminates the mess of spilled coffee. It's convenient and easy to use.



Trouble Shooting Hints

Problem: Coffee does not flow

Check:

- No water in reservoir
- Filter basket clogged because coffee is too fine or compressed too firmly
- Water intake tube is kinked
- "Air lock" condition. See Preparation NOTE in paragraph 4.

Problem: Coffee flows too quickly

Check:

- Coffee is ground too coarsely
- Coffee not pressed down with tamper

Problem: Pump makes loud noise

Check:

- No water in reservoir
- Water intake tube is kinked

Problem: Water leaking excessively from filter holder

Check:

- Filter holder not properly inserted in brew head
- Gasket in brew head dirty or worn
- Coffee grinds not cleaned off the rim of filter holder

Problem: What is the sporadic "knocking" noise?

- This is normal as hot water flows back into the reservoir. See Aqua Stop™.

Problem: Espresso has little crema froth

Check:

- Coffee is ground too coarsely
- Coffee is not pressed down with tamper
- Coffee is too old or dried out

Problem: Not enough milk froth

Check:

- Use skimmed or low-fat milk
- Steam nozzle and/or air intake holes clogged
- Milk is too hot

NOTE: It is very normal for an espresso machine to emit steam and drip occasionally as the water pressure changes during use.



Recipe Ideas that You'll Love!

Cappuccino

Pour brewed espresso into cappuccino cups combining with equal amount of hot, frothy milk. Top each cup with a dash of nutmeg, cinnamon or chocolate shavings.

Iced Espresso

Brew a large quantity of espresso and freeze it into ice cubes. Make another large quantity of espresso and chill it. In very tall glasses place several espresso cubes and a scoop of coffee ice cream. Pour in chilled espresso. Dust with nutmeg.

Café Chocolat

Combine equal parts of espresso with hot chocolate. Top with sweetened whipped cream. Garnish generously with chocolate shavings and sprinkle with cinnamon.

Café Tia Maria

Place 1 Tbsp (15 mL) Tia Maria liqueur into demitasse cup, fill with espresso, garnish with hot frothy milk.

Café Grand Marnier

Place 1 Tbsp (15 mL) Grand Marnier into a demitasse cup, fill with espresso, garnish with whipped cream, and sprinkle with grated orange peel.

Café Anisette

Place 1 Tbsp (15 mL) Anisette liqueur into demitasse cup, fill with espresso, garnish with a twist of lemon peel.

Amaretto Latte

1 oz. Amaretto syrup
2 oz. Espresso
Steamed milk to fill
Top with whipped cream and garnish

Almond Mocha Latte

1/2 oz. Almond syrup
1/2 oz. Chocolate syrup
2 oz. Espresso
Steamed milk to fill
Top with whipped cream and garnish

Irish Cream Latte

1 oz. Irish cream syrup
2 oz. Espresso
Steamed milk to fill
Top with whipped cream and garnish

Irish Cream & Creme de Cacao Latte

1/2 oz. Irish cream syrup
1/2 oz. Creme de cacao syrup
2 oz. Espresso
Steamed milk to fill
Top with whipped cream and garnish

Hazelnut Latte

1 oz. Hazelnut syrup
2 oz. Espresso
Steamed milk to fill
Top with whipped cream and garnish