

Cuisinart® for



INSTRUCTION/RECIPE BOOKLET



IPERESPRESSO® 

**Buona Tazza® Superautomatic Single Serve
Espresso, Caffè Latte, Cappuccino & Coffee Machine**

EM-600 SERIES

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

1. **CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING APPLIANCE, AND SAVE THIS MANUAL FOR FUTURE REFERENCE.**
2. **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.**
3. To protect against fire, electrical shock and injury to persons do not immerse the appliance, cord or plug in water or any other liquids.
4. This appliance is for household use only.
5. Do not operate the unit with the brewing head open. Scalding may occur if the brewing head is opened during brewing cycle.
6. Do not use this appliance for anything other than its intended use.
7. This appliance should not be used by or near children or individuals with certain disabilities.
8. Do not leave the appliance unattended when in use.
9. Do not touch hot surfaces. Use handles or knobs.
10. Always use the appliance on a dry, level surface.
11. To disconnect, turn all controls off, then remove plug from power outlet.
12. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
13. Do not let the cord hang over the edge of a table or counter or touch hot surfaces or become knotted.
14. The use of accessory attachments not recommended by Cuisinart may cause a risk of injury to persons, fire or electrical shock.
15. Strictly follow cleaning and care instructions.
16. Do not use outdoors.
17. Do not use in moving vehicles or boats.
18. Always switch the appliance off, and then remove plug from the power outlet when the appliance is not being used and before cleaning.
19. 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 found damaged in any way, immediately cease use of the appliance and call Cuisinart Consumer Service at 1-800-726-0190.
20. For any maintenance other than cleaning, call Cuisinart Consumer Service at 1-800-726-0190.
21. Refer servicing to qualified personnel.
22. 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.
23. 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.

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.



WARNING
RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN

**WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY**

SPECIAL CORD SET INSTRUCTIONS

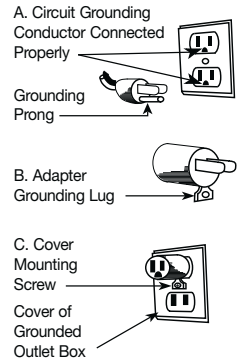
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

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. 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 countertop or tabletop where it can be pulled on by children or tripped over.

NOTICE

If you have a die-cast metal unit, for your protection it is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure A.



If a grounding-type outlet is not available, an adapter, as shown in Figure B, may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug. As shown in Figure C, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate.

NOTE: Do not remove the grounding prong.

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

Note: Use of an adapter is not permitted in Canada.

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.

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.

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IMPORTANT UNPACKING INSTRUCTIONS











1. Place the box on a large, sturdy, flat surface.
2. Remove the instruction book and any other literature.
3. Remove the sample pack of illy® iperEspresso® capsules.
4. Turn the box so that the backside of the machine is down, and slide the espresso maker from the box.
5. After the espresso maker has been removed, place the box and the side pulp-molded inserts out of the way.
6. Remove all packing materials, tape, etc.

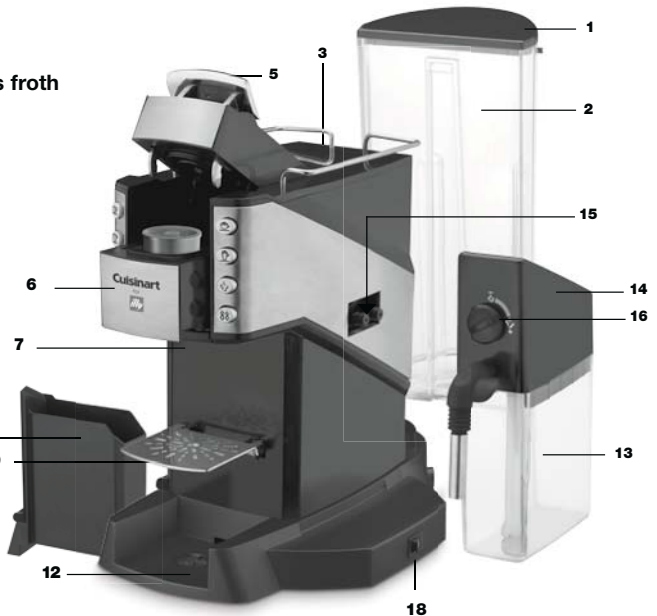
We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.

INTRODUCTION

Cuisinart and illy are proud to introduce the Buona Tazza® Superautomatic Single Serve Espresso, Caffè Latte, Cappuccino & Coffee Machine. Powered by Cuisinart, the machine features the proprietary illy® iperEspresso capsule system. The combination of Cuisinart's excellence in coffeemakers and illy's legendary coffee heritage allows you to savor the extraordinarily smooth taste of an illy® espresso or traditional coffee.

FEATURES AND BENEFITS

1. **Water Reservoir Lid**
2. **Removable 34-ounce Water Reservoir**
3. **Cup-Warming Plate**
Convenient place to warm cups.
4. **19 Bar Pump (not shown)**
5. **Brew Head Lever**
Use the die-cast metal lever to open and close the brew head.
6. **Brew Head**
Holds illy iperEspresso® capsules.
7. **Brewing Spout**
Strategically positioned for optimal results.
8. **Used Capsule Container**
Holds approximately 10 capsules. Also contains some residual liquid left after brewing.
9. **Espresso Cup Tray**
Folds up when taller mugs need to be used.
10. **Drip Tray Grate**
11. **Latte, Cappuccino and Coffee Tray/ Removable Drip Tray**
12. **Travel Mug Tray**
13. **Removable 22-ounce Milk Tank**
Can be stored in refrigerator.
14. **Milk Tank Cover with Removable Parts, i.e., Steam/Frothing Wand and Sleeve, Lid, Tube and Dial**
15. **Milk Tank Connector**
16. **Steam Control Dial**
To control air/froth in milk.
 = more froth
  = less froth
17. **Burst of Steam (not shown)**
Patented technology automatically cleans steam/frothing wand after each milk cycle.
18. **Power Switch**
19. **Short Espresso Button** 
20. **Long Espresso Button** 
21. **Traditional Coffee Button** 
22. **Manual/Custom Setting/ Programmable Button M**
23. **Cappuccino Button** 
24. **Latte Button** 
25. **Steam Button** 
26. **Temperature Setting Button**
Default temp setting is extra-hot . Push  to turn off extra-hot, if hot setting is desired.
27. **Energy Saver Mode (not shown)**
Saves 50% of power after 30 minutes of non-use.
28. **Auto-Off Mode (not shown)**
Shuts off after 60 minutes of non-use.
29. **Power Cord (not shown)**
30. **Decalcification Tool**
31. **BPA Free (not shown)**
All materials that come in contact with liquid are BPA free.
32. **Sample Capsule Pack (not shown)**
Choose from a selection of 100% Arabica varieties!



PREPARING YOUR ESPRESSO MACHINE

1. Place the espresso machine on a dry, stable countertop or other flat, sturdy surface where you will be using the machine.
2. **IMPORTANT:** For first-time use or if the machine has not been used for some time, it is important that it is rinsed as follows:

Remove the lid of the water reservoir. Using the handle, lift the water reservoir off the base and fill with fresh, cold drinking water. Replace the water reservoir on the base, and cover with the lid. Using the tracks as a guide, slide the water reservoir back into position and push down firmly to engage.

Important: The unit will not function unless the water reservoir is properly in place.

3. Insert the plug into a power outlet. Press the power button once to turn the espresso machine on. **All of the controls on the front of the machine will flash while it's pre-heating.** Lights will turn steady when the unit is in **ready mode** (approximately 1 minute).
4. Make sure the drip tray and grate are in place.
5. Place a mug on the drip tray.
6. Press the MANUAL **M** button and allow the water to run through for approximately 5 to 10 seconds. Press once more to stop.
7. If desired, place espresso cups on the warming plate.
8. The machine is now in preheat/ready mode and ready to use.

NOTE: If the water reservoir is empty or not properly positioned, the unit will not function. The SHORT **S**, LONG **L**, COFFEE **C** and MANUAL **M** LEDs will flash quickly. Turn off the machine, fill the water reservoir, and turn the machine back on. We recommend brewing a short espresso without a capsule in place to prime the machine. The machine is now ready to use.

USING YOUR ESPRESSO MACHINE

Always make sure you have water in the reservoir, a capsule in the brew head, and that the appropriate tray is being used.

NOTE: This machine is designed exclusively for use with illy iperEspresso® capsule system. No other type of capsule, pod, or coffee can be used.

To make espresso, cappuccino and latte, use an illy espresso capsule. To make a traditional coffee, use an illy coffee capsule.



Short or Long Pre-Programmed Espresso

1. Using the lever, open the brew head, insert an espresso capsule, and close the brew head.



2. With an espresso cup on the espresso cup tray, select either a SHORT **S** (1.2 ounces) or LONG **L** (3 ounces) espresso. (The chosen setting and if applicable the temperature setting LEDs remain on, while all the other LEDs are off. Once all LEDs are on again, the machine is ready for the next cycle.)



For optimal results, we recommend using the LONG **L** button with the blue Lungo iperEspresso® capsule. Using this setting with other iperEspresso® varieties will alter the taste.

NOTE: As part of the iperEspresso® capsule's patented technology, the brewing process is completely self-contained in the capsule and coffee does not come into contact with the brew head. So there is no need to rinse in between cycles as there will be no transfer of flavor.

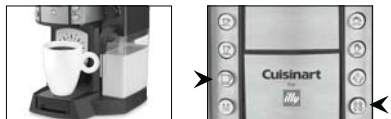
CAUTION: Scalding may occur if the brewing head is opened during brewing cycle.

Pre-Programmed Coffee

1. Using the lever, open the brew head, insert a coffee capsule, and close the brew head.



2. With a coffee cup or mug on the drip tray, select COFFEE ☐ (approximately 6 ounces). (The coffee setting and if applicable the temperature setting LEDs remain on, while all the other LEDs are off. Once all LEDs are on again, the machine is ready for the next cycle.)



CAUTION: Scalding may occur if the brewing head is opened during brewing cycle.

Reminder: There is no need to rinse in between cycles as there will be no transfer of flavor. See Espresso section **NOTE** on previous page.

Manual/Adjustable Strength Control

1. Using the lever, open the brew head, insert a capsule, and close the brew head.



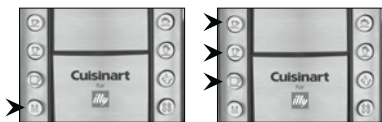
2. For adjustable strength control, use the MANUAL M button to adjust the length of time espresso or coffee is dispensing – the longer you allow it to flow, the lighter it will be.



Press M to start dispensing. When your cup is filled to desired level, press M again to stop. Manual function will time-out after 90 seconds.

PROGRAMMING A CUSTOM SETTING

At ready mode, press and hold MANUAL M for 3 seconds to customize the SHORT ☐,



LONG ☐ and COFFEE ☐ output.

1. ☐, ☐, ☐ are flashing and M is ON. If no action is taken within 30 seconds, unit returns to preheat/ready mode.
2. Press ☐, ☐ or ☐ button.

- a. Chosen setting and M LEDs remain on.
- b. Espresso/coffee is dispensed.
- c. When desired amount is dispensed into cup, press chosen setting again to stop. That will be the programmed amount and unit will return to preheat/ready mode.
- d. If no action is taken during dispensing within 90 seconds, unit returns to preheat/ready mode. Setting will not be changed.

To reset any setting to factory default (at ready mode), press and hold M and chosen setting at the same time for 3 seconds.

1. ☐ or ☐ or ☐ and M LEDs flash 3 times.
2. Default setting is on and unit will return to preheat/ready mode.

STEAM/FROTHING MILK

1. Remove the milk tank by holding the milk tank and cover, and pull away from the machine. Remove the cover by pushing on cover release button on back of milk tank.
2. Pour milk into the tank, above minimum fill line (5 ounces), but not exceeding the maximum fill line (22 ounces).
3. Replace the cover, align the milk tank to the connector on the side of the machine, and push in to install.



CAPPUCCINO ☐, LATTE ☐ and STEAM ☐ will begin to flash. This indicates that the milk tank is properly installed.

4. Place a mug on the drip tray and position the steam/frothing wand in the mug. Adjust the length of the stainless steel sleeve on the wand so it is the proper length for your mug.
5. Once lights are steady lit press the STEAM ☐ button to start steaming/frothing, and use the steam control dial to control the air/froth. Press ☐ again to stop steaming/frothing. Steam function will time-out after 30 seconds.

NOTES:

- Turning the steam control dial to the right creates more froth.



- To remove the steam/frothing wand, position it pointing straight down, then rotate counterclockwise and pull straight out. To replace, position steam/frothing wand pointing up and rotate clockwise.
- It is not recommended to leave milk unrefrigerated for longer than 1 hour. Be sure to clean the milk tank regularly. See Cleaning The Milk Tank on page 9.

CAPPUCCINO OR LATTE

1. Using the lever, open the brew head, insert a capsule, and close the brew head.



2. Be sure there is milk in the milk tank and tank is properly installed (see Steam/Frothing section).



3. Place a cup on the drip tray, and position the steam/frothing wand in the cup.



4. Use the steam control dial on the milk tank cover to select the amount of air/froth you want.



NOTE: It is recommended to use more froth ☺ for cappuccino and latte. If you prefer less froth, use the ☹ setting on the dial.

5. Press either the CAPPUCCINO ☺ or LATTE ☽ button.

6. The frothed milk will be dispensed into the cup, followed by Cuisinart's patented Burst of Steam feature that quickly cleans the steam/frothing wand. Espresso is then immediately dispensed.



Tips for creating a perfect froth:

Milk frothing is the steaming of milk. The steam does two things; it heats milk and it mixes in air to form a foamy texture. As with anything, perfecting the art of milk texturing takes practice, but the results are well worth it! Use cold, refrigerated milk in the milk tank. Any

type of milk may be used, but for best results, skim is recommended. Keep in mind that the milk volume will increase during frothing, so use a large enough cup.

NOTE: If the milk tank is not installed or placed in the unit correctly, the CAPPUCCINO ☺, LATTE ☽, and STEAM ☹ LEDs will not light. Only lit LEDs are available functions.

TEMPERATURE CONTROLS

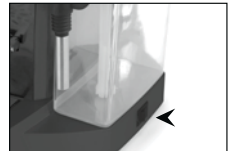
Extra-Hot ☹☹ is the default setting. If hot is desired, press and hold the ☹☹ button for 3 seconds to allow the temperature to decrease. The flashing light will turn off when it has reached the lower temperature.

ENERGY SAVER MODE

After 30 minutes of non-use the espresso machine will automatically switch to sleep mode and all the control lights will be dimmed by about 50%. When any button is pressed, the espresso machine will return to preheat mode and all the lights will flash. The machine is ready to operate when all the lights are steady again.

AUTO-OFF MODE

Following the 30-minute Energy Saver cycle, if there is an additional 30 minutes of non-use, the espresso machine will turn off. Press the power button to turn on again.



CLEANING AND MAINTENANCE

Cleaning Used Capsule Container

Container holds approximately 10 capsules and some residual liquid after brewing. Be sure to empty the container of any used capsules periodically. The container is top-shelf dishwasher safe and may also be cleaned with warm soapy water.

Cleaning External Parts

We recommend regular cleaning of the espresso maker's external components.

Cleaning the Housing

Never immerse the machine in water or other

liquids. The housing may be cleaned with a soapy, damp, non-abrasive cloth.



Cleaning the Drip Tray

To remove the drip tray, simply slide it toward you, keeping it level at all times in order to prevent spills. The drip tray and drip tray plate are top-shelf dishwasher safe. It may also be cleaned with a soapy, damp, non-abrasive cloth. Do not clean drip tray with cleansers, steel wool pads or other abrasive materials.

Cleaning the Water Reservoir


Water reservoir is top-shelf dishwasher safe. It is normal over time for discoloration, spotting or staining to appear in the water reservoir. This will vary depending on the mineral content of the bottled or filtered water used, but will not affect the operation of the machine. However, be sure to clean the water reservoir regularly to minimize buildup.

Cleaning the Milk Tank

Remove the milk tank by holding the tank and cover and pulling them away from the machine. Remove the cover and any excess milk, then pour water into the tank. Replace the cover, align the milk tank to the connector on the side of the machine, and push to install. Place a cup on the drip tray and position the steam/frothing wand in the cup. Adjust the length of the stainless steel sleeve on the wand so it is the proper length for your cup. Press the STEAM  button to start steaming water through the tank and wand to clean. Press the STEAM  button again to stop steaming before your cup is full.

Follow by disassembling all of the removable parts, and wash by hand or place in the dishwasher. Run water



through all the internal channels for thorough cleaning. To remove the steam/frothing wand, position it pointing straight down, then rotate counterclockwise and pull straight out. To replace, position steam/frothing wand pointing up and rotate clockwise. To remove milk tube, gently pull away from cover. To replace, fasten short part of tube to clear stem and fasten long part of tube to black stem. To remove the steam control dial, turn the dial left to the lowest setting () and pull the knob straight out. To replace, position

the dial at the lowest setting and push in.

Note: For optimal cleaning we recommend that you periodically disassemble all removable parts, place them in warm soapy water and soak for at least 15 minutes. Rinse well, dry and assemble the parts as per above instructions.



Decalcification

Mineral content in water varies from place to place. Depending on the mineral content of the water in your area, calcium deposits or scale may build up in your machine.

Though scale is non-toxic, it can hinder performance. Descaling the machine will help maintain the heating element and other parts that come into contact with water. For optimal performance, descale your machine every 3 to 6 months. It is possible with heavy use and/or hard water for calcium to build up faster, making it necessary to de-scale more often. Some indications that it is time to decalcify may be longer brewing times, excessive steaming, lower coffee temperatures and brews less than a full cup. If you experience any of these,

decalcify immediately. If you do not experience any of the above, the unit will notify you when it is time to decalcify by flashing the



STEAM  and TEMPERATURE  LEDs quickly for 10 seconds after preheat/ready mode. This will happen every time you turn on the unit or wake up the unit from sleep mode until you decalcify. **Note:** The unit can still be used until you decalcify.







To begin, you will need the following:

- 6 ounces distilled white vinegar
- 6 ounces water
- 2 large (12 ounces) ceramic mugs or containers (do not use paper cups)


Step 1: Vinegar Rinse

- Fill water reservoir with 6 ounces of water and 6 ounces of white vinegar and replace.
- Remove milk tank and replace with cleaning tool. **DO NOT DECALCIFY WITH MILK TANK IN PLACE.**
- Place one ceramic mug or container below the cleaning tool and one on the drip tray.
- Lift brew head lever to make sure there is no capsule inside.



- Close the brew head and press and hold the STEAM  and TEMPERATURE  buttons for 3 seconds. The STEAM  and TEMPERATURE  LEDs will flash during this phase of cleaning which takes approximately 10–15 minutes. When complete, the STEAM  and TEMPERATURE  LEDs will hold steady.
- Discard the contents of the containers.

Step 2: Fresh Water Rinse

- Fill the water reservoir with clean, fresh water.
- Replace the two containers on the drip tray and below the cleaning tool.
- Press the MANUAL M button and the unit will dispense water for approximately 90 seconds.
- Press the STEAM  button and the unit will dispense water for approximately 30 seconds.
- This will clean the machine's plumbing and remove any residual vinegar taste.
- The machine is now ready for normal use.

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

TROUBLESHOOTING

Problem: Machine does not have power.

Solution:

- Make sure the machine is securely plugged in.
- Reset your home's circuit breaker.
- Confirm the power has been turned on and the controls are illuminated.

Problem: Machine will not brew.

Solution:

- Turn off and unplug the machine for 30 seconds or more. When you plug the machine back in, be sure to turn the power back on.
- Make sure there is water in the reservoir.
- Make sure the reservoir is properly installed.
- Make sure brew head is completely closed.

Problem: Chlorine or mineral taste in coffee.

Solution:

- Consider using bottled or filtered water.

Problem: Doesn't brew a full cup.

Solution:

- Turn off and unplug the machine for 30 seconds or more. When you plug the machine back in, be sure to turn the power back on.
- Decalcify the machine (refer to page 9).

Problem: The used capsule will not fall into the capsule container.

Solution:

- Check to see if the capsule container is full. Empty the capsule container and then try again. (You may need to manually remove the used capsule from the brew head.)

Problem: I want to reset the espresso/ coffee programming.

Solution:

- See page 7 for instructions.

Problem: The control lights are not as bright as they were.

Solution:

- The machine has an energy-saving feature that dims the lights and power by about 50% after 30 minutes of non-use. Restore full power by pressing any button.


Problem: Machine turned off.




Solution:

- The machine's auto-off feature turns the unit off after 60 minutes of non-use.

Problem: Espresso/coffee is too hot.

Solution:

- If hot is desired, press and hold the TEMPERATURE  button for 3 seconds to allow the temp to decrease. The flashing light will turn off when it has reached temp.

Problem: **SHORT**  / **LONG**  / **COFFEE**  and **MANUAL M** buttons flash.



Solution:

- Refill the water reservoir or make sure it is properly engaged on the base.

Problem: **Excessive steam.**

Solution:

- Turn off and unplug the machine for 30 seconds or more. When you plug the machine back in, be sure to turn the power back on.
- Decalcify the machine (refer to page 9).

Problem: **Machine takes longer than normal to brew.**

Solution:

- Turn off and unplug the machine for 30 seconds or more. When you plug the machine back in, be sure to turn the power back on.
- Decalcify the machine (refer to page 9).

Problem: **Coffee temperature is lower than normal.**

Solution:

- Turn off and unplug the machine for 30 seconds or more. When you plug the machine back in, be sure to turn the power back on.
- Decalcify the machine (refer to page 9).

Problem: **CAPPUCCINO**  / **LATTE**  **STEAM**  buttons are nonfunctional or off.




Solution:

- Install or properly engage the milk tank.

Problem: **While using STEAM**  **setting; steaming stopped before pushing button.**

Solution:

- There is a safety auto shut-off switch to stop steaming after 30 seconds. Press steam again for additional cycle, if necessary.

Problem: **No milk is dispensing when using STEAM**  / **CAPPUCCINO**  / **LATTE**  buttons, or froth quality is poor.

Solution:



- Make sure tubing is installed correctly (see cleaning instructions page 9).

Problem: **SHORT**  / **LONG**  buttons flash quickly; all buttons are non-functional.

Solution:

- Indicates the coffee boiler detects high temperature. Unplug the unit, and let it cool down for approximately 10 minutes.



Problem: **CAPPUCCINO**  / **LATTE**  buttons flash quickly; or all buttons are non-functional.

Solution:

- The steam boiler detects high temperature. Unplug the unit and let it cool down for approximately 10 minutes.



Problem: **STEAM**  and **TEMPERATURE**  buttons flash quickly for 10 seconds after pre-heat/ready mode.

Solution:

- Indicates that the unit needs to be decalcified. Please follow decalcification procedure on page 9.

NOTE: The unit can still be used until you decalcify.

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Espresso Macchiato

A simple spot of foam makes this drink a classic.

Makes 1 serving

½ **cup skim milk**

1 illy® iperEspresso® espresso capsule

1. Pour the milk into the milk tank. Put an espresso cup on the espresso cup tray and place a separate cup under the steam/frothing wand.
2. Adjust the steam control dial to the highest setting and press the STEAM  button. Press  again once an inch or two of foam has filled the cup, to stop the process.
3. Using the lever, open the brew head, insert the capsule and close the brew head. Press SHORT  to start the brewing process.

4. Using a large spoon, place one tablespoon of the frothed milk on top of the espresso.
5. Serve immediately.




Espresso Breve

American version of a latte – substituting half & half for milk.

Makes 1 serving

½ **cup half & half**

1 illy® iperEspresso® espresso capsule

1. Pour the half & half into the milk tank. Place a mug on the latte/cappuccino/ coffee tray and place a cup under the steam/frothing wand.
3. Adjust the steam control dial to the lowest setting and press the STEAM  button. Press  again once half of the cream has been extracted, to stop the process.
4. Using the lever, open the brew head, insert the capsule and close the brew head. Press the SHORT  button to start the brewing process.
5. Pour the cream into the espresso and serve immediately.



Coffee with Steamed Milk


What a perfect way to start your morning!

Makes 1 serving

1 cup whole milk

1 illy® iperEspresso® coffee capsule

1. Pour the milk into the milk tank.
2. Place mug on the latte/cappuccino/coffee or travel mug tray and position the steam/frothing wand over the mug.
3. Using the lever, open the brew head, insert the capsule, close the brew head. Adjust the steam control dial to the lowest setting and press the STEAM  button.
4. When milk steaming/frothing stops, press COFFEE .
5. When brewing process is completed, stir lightly and serve immediately.

Note: If less milk is desired, press the STEAM  button during the steaming cycle to stop the process.

For a true Café Au Lait, use a 16 oz. or bigger mug, and run the steam cycle twice before brewing coffee.


Soy Latte

This non-dairy beverage provides a delicious drink.

Makes 1 serving

½ cup soy milk

1 illy® iperEspresso® espresso capsule

1. Pour the milk into the milk tank. Put mug on the latte/cappuccino/coffee tray and position the steam/frothing wand over the mug.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the middle to highest setting and press the LATTE  button.
3. Serve immediately.

Flavored Latte


Any type of flavored syrup can be used in this recipe.

Makes 1 serving

½ cup skim milk

1 tablespoon flavored syrup

1 illy® iperEspresso® espresso capsule

1. Pour the milk into the milk tank. Put the syrup into a mug and place on the latte/cappuccino/coffee tray and position the steam/frothing wand over the mug.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the middle to highest setting and press the LATTE  button.
3. Stir lightly and serve immediately.

Mochaccino

Chocolate cappuccino – what could be better?!


Makes 1 serving

½ cup skim milk

2 tablespoons chocolate syrup

1 illy® iperEspresso® espresso capsule

1 teaspoon shaved bittersweet chocolate or unsweetened cocoa powder (for garnish)

1. Pour the milk into the milk tank. Swirl half of the chocolate syrup around the inside of a mug and place on the latte/cappuccino/coffee tray with the steam/frothing wand positioned over the mug.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the highest setting and press the CAPPUCCINO  button.
3. When brewing process is complete stir in remaining chocolate syrup and sprinkle the chocolate or cocoa on top before serving.

Caffè Mocha

This ultra-rich drink makes a perfect ending to any special meal.

Makes 1 serving


½ cup skim milk

1 illy® iperEspresso® espresso capsule

1 tablespoon chocolate syrup

2 tablespoons whipped cream

1 teaspoon shaved bittersweet chocolate or unsweetened cocoa powder (for garnish)

1. Pour the milk into the milk tank. Place a mug on the latte/cappuccino/coffee tray with the steam/frothing wand positioned over the mug.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the highest setting and press the CAPPUCCINO  button.

3. When brewing process is complete stir in the chocolate syrup and then top with the whipped cream and chocolate or cocoa before serving.



Hot Chocolate

Why wait for the snow? Hot chocolate in an instant is perfect anytime.

Makes 1 serving

½ cup whole milk

1½ tablespoons chocolate syrup

1. Pour the milk into the milk tank. Put the syrup into a mug and place on the latte/cappuccino/coffee tray and position the steam/frothing wand over the mug.
2. Adjust the steam control dial to the lowest to medium setting and press the STEAM  button to start steaming.
3. Press STEAM  again once mug has filled with milk. Stir well and serve immediately.

Iced Cappuccino

Brew your iced cappuccino to go all in one cup.


Makes 1 serving

½ cup skim milk

4 ice cubes

⅓ cup whole milk*

1 illy® iperEspresso® espresso capsule

1. Pour the skim milk into the milk tank.
2. Put the ice cubes and whole milk into a tall glass and place in the travel mug tray. Position the steam/frothing wand over the glass.
3. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the highest setting and press the CAPPUCCINO  button.
4. When brewing process is complete, stir and serve immediately.

*Skim milk can be used; however, we like the extra richness the whole milk provides for this icy treat.

Frozen Latte

You will never need to go out for coffee when you can make these delectable treats at home.

Makes 2½ cups



½ cup skim milk

2 illy® iperEspresso® Lungo espresso capsules

2 tablespoons granulated sugar

6 heavy-cream ice cubes*

6 ice cubes

1. Pour the skim milk into the milk tank. Place a mug on the latte/cappuccino/coffee tray with the steam/frothing wand positioned over the mug.
2. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the middle to highest setting and press the LONG  button.
3. When the brewing process is complete, place a new capsule in the brew head and press the LATTE  button. Stir sugar in to dissolve and cool to at least room temperature.
4. Put beverage, heavy cream and regular ice cubes, into a Cuisinart® blender jar. Cover and blend on highest speed until smooth, about 1 minute.
5. Serve immediately.

Note: For an iced mocha, add 2 tablespoons of chocolate syrup while blending.

* For heavy cream ice cubes, pour heavy-cream into ice cube trays and freeze overnight.

Espresso Shake

Thick and delicious!

Makes about 3 cups

1 cup brewed espresso, chilled

2 cups coffee ice cream

1. Put espresso and ice cream into a Cuisinart® blender jar.
2. Cover and blend on lowest speed until smooth, about 1 minute.

Espresso Martini

A delicious cocktail that packs a punch.

Makes 1½ cups, about three ½-cup servings

10 ice cubes

½ cup vodka

½ cup brewed espresso, chilled

4 tablespoons rum-and-coffee liqueur
Espresso beans for garnish

1. Put the ice cubes, vodka, espresso and rum-and-coffee liqueur into a cocktail shaker. Shake really well until fully mixed and chilled.
2. Pour equally into 3 martini glasses.
3. Add an espresso bean or two to each glass for garnish and serve immediately.

Note: For a sweeter martini, add a swirl of chocolate syrup to each glass.


Caffè Coretto

The perfect closer.

Makes 1 serving

1 illy® iperEspresso® Lungo espresso capsule

1 ounce sambuca

1. Put a small espresso cup on the espresso cup tray.
2. Using the lever, open the brew head, insert the capsule, close the brew head and press the LONG . Pour the sambuca into a brandy snifter.
3. Serve both espresso and sambuca together. Pour espresso into sambuca before drinking.

Granita

A light and simple dessert.


Makes 4 servings

4 illy® iperEspresso® Lungo espresso capsules

2 tablespoons granulated sugar

1 cup whipped cream

1 teaspoon shaved bittersweet or semisweet chocolate for garnish

1. Place a tall 16-ounce glass on the latte/cappuccino/coffee or travel cup tray. Using the lever, open the brew head, insert the capsule and close the brew head. Press the LONG  button to fill the cup (about ½ cup). Continue with remaining capsules.
2. Stir sugar into the hot espresso to dissolve and pour mixture into a freezer-safe container. Leave to cool to room temperature.
3. Once cool, cover with plastic wrap and place in the freezer. Every hour, for about 5 hours total, scrape the mixture with a fork to allow crystals to form.
4. To serve, layer equal amounts of granita and whipped cream in a parfait glass. Garnish with shaved chocolate.


Affogato

Dessert for two. Scoop your ice cream in advance and save in the freezer until ready to serve.

Makes 2 servings

2 scoops vanilla ice cream

2 illy® iperEspresso® espresso capsules

1. Scoop ice cream into two individual bowls. Place an espresso cup on the espresso cup tray. Have an additional espresso cup ready.
 2. Using the lever, open the brew head, insert the capsule, close the brew head and press the SHORT  button.
 3. Once brewing process is complete, repeat and pour each espresso over the ice cream and serve immediately.
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Espresso Gelato

For an extra jolt, add some dark chocolate-covered espresso beans toward the end of freezing.

Makes about 4 cups (eight ½-cup servings)

- 1 cup heavy cream**
 - 2 cups whole milk, divided**
 - 1 cup brewed espresso**
 - 1 cup granulated sugar**
 - 2 tablespoons cornstarch**
 - Pinch sea or kosher salt**
 - 1 tablespoon liquid pectin**
1. In a medium saucepan, combine cream and 1½ cups of the milk. Set over medium/medium-low heat and bring to a simmer.
 2. While cream/milk mixture is heating, put the remaining milk, espresso, sugar, cornstarch and salt into a small/medium mixing bowl. Whisk to combine.
 3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, stir continuously until mixture boils and thickens so that it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
 4. Remove pan from heat, stir in pectin, strain and cool to room temperature. Cover and refrigerate overnight.
 5. Whisk mixture together again before pouring into the ice cream maker. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream Maker. Mix until thickened, about 30 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Tiramisù

A simple variation of the Italian classic.

Makes 9 servings

- 1 container (8 ounces) mascarpone cheese, room temperature**
 - 1 cup chilled heavy cream**
 - ¼ cup plus 2 tablespoons confectioners' sugar**
 - 2 tablespoons, plus 1 teaspoon dark rum, divided**
 - 1½ cups brewed espresso, cooled**
 - 28 Savoiardi (crisp Italian ladyfingers)**
 - ¼ cup unsweetened cocoa powder, for garnish**
1. Beat the mascarpone in a medium bowl using a Cuisinart® hand mixer until lightened and slightly whipped. In another bowl, whip the heavy cream to soft peaks, adding the confectioners' sugar a little at a time while whipping. Add 1 teaspoon of the rum and whip briefly to incorporate. Gently fold the whipped cream into the mascarpone, one-third at a time, until completely incorporated.
 2. In a shallow bowl, mix the espresso with the remaining 2 tablespoons of rum. Working with one ladyfinger at a time, dip the cookie into the espresso, soaking each side for a few seconds, and transfer to 9-inch square baking pan or dish. Repeat with 13 more of the ladyfingers, arranging in the bottom of the dish to cover the entire surface. It should be a tight fit.
 3. Evenly spread half of the mascarpone cream over the ladyfingers, covering the entire surface. Dip the remaining ladyfingers and arrange over the cream. Spread an even layer of the remaining mascarpone mixture on top. Cover with plastic wrap and chill for at least 6 hours.
 4. Before serving, pour the cocoa powder into a small strainer and dust over the top of the tiramisù.

Ham Steak with Red-Eye Gravy

*A twist on the Southern breakfast staple.
Serve alongside biscuits and grits.*

Makes 2 servings

- 1** teaspoon oil
- 1** 7-ounce smoked ham steak,
1/4-inch thick
- 1/2** cup brewed espresso
- 1** teaspoon granulated sugar
- 1** tablespoon unsalted butter, chilled

1. Put the oil into a 10-inch skillet over medium-high heat. Once the oil is hot and shimmers, add the ham steak. Cook until browned, about 5 to 6 minutes per side. Remove ham to a plate and set aside.
2. Add the coffee to the skillet and stir with a wooden spoon, scraping up any bits on the bottom of the pan. Stir in the sugar to dissolve. Simmer the coffee until it has reduced by about one-third to one-half. Right before taking the pan off the heat, swirl in the butter until incorporated. Remove the pan from the heat.
3. Slice the steak in half and spoon gravy over the top or serve on the side.

Espresso-Marinated Flank Steak

Espresso becomes the star in this easy-to-prepare marinade.

Makes 4 servings

- 1** cup brewed espresso, cooled
- 2** tablespoons molasses
- 2** tablespoons lemon juice
- 1** tablespoon apple cider vinegar
- 1/4** teaspoon ground black pepper
- 1/4** teaspoon crushed red pepper
- 1** pound flank steak
- 1** teaspoon kosher salt

1. Whisk together the espresso, molasses, lemon juice, apple cider vinegar and both peppers in a bowl. Add the flank steak and make sure it is submerged in the marinade. Refrigerate overnight.
2. Preheat a Cuisinart® Griddler fitted with grill plates in the open position to Sear. When grill is ready, remove as much excess marinade as possible from the meat and season with the salt. Grill about 5 to 6 minutes per side for medium rare.
3. Let steak rest for 5 minutes before slicing and serving.

FULL TWO-YEAR WARRANTY

This warranty is available for U.S. customers only. You are a consumer if you own a Cuisinart® Buona Tazza® Superautomatic Single Serve Espresso, Caffè Latte, Cappuccino & Coffee Machine that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Buona Tazza® Superautomatic Single Serve Espresso, Caffè Latte, Cappuccino & Coffee Machine will be free of defects in materials and workmanship under normal home use for 2 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

California Residents Only

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If either of the above two options does not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Buona Tazza® Superautomatic Single Serve Espresso, Caffè Latte, Cappuccino & Coffee Machine should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Be sure to include your return address, phone number, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order. **NOTE:** For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Buona Tazza® Superautomatic Single Serve Espresso, Caffè Latte, Cappuccino & Coffee Machine 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. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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