The background of the cover features a large, stylized, light-colored silhouette of a barista's head and shoulders, facing left. The silhouette is filled with intricate, swirling patterns that resemble coffee foam or steam. The overall color palette is muted, consisting of light greys, off-whites, and dark greys.

STARBUCKS

Barista™

Operating
Instructions

Mode d'Emploi

IMPORTANT SAFEGUARDS

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

1. Be sure you read and understand all instructions, safeguards and warnings before operating your Starbucks Barista™ espresso maker.
2. Always turn appliance OFF before plugging in or removing power cord from wall outlet.
3. This machine was designed to process normal household quantities only. It is not suitable for continuous operation.
4. Do not operate your espresso/cappuccino maker with a damaged cord or plug, or if the appliance malfunctions.
5. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
6. Do not leave your espresso/cappuccino maker unattended while turned ON.
7. Shut off and unplug machine from the electrical outlet when not in use, before filling or emptying Water Tank, and before cleaning. To unplug, grasp plug and remove from the outlet—never pull on cord.
8. Do not use outdoors.
9. This machine is not for commercial use. It is designed for household use only, and should not be used by or near children without close supervision.
10. Use your Starbucks Barista™ espresso maker only on alternating current (AC). Be sure that the machine is connected only to a power source with the voltage that is specified on the rating plate located on the underside of appliance.
11. Do not disassemble unit by removing any screws.
12. Do not use appliance for other than its intended use.
13. Always use cold water in your Starbucks Barista™ espresso maker. Warm water or other liquids may cause damage to the appliance.
14. Water can remain in Water Tank. However, it is advisable to remove water from the Water Tank if you will not be using the machine for more than one day.
15. Do not remove the Rapporto™ Filter while brewing espresso.

SAVE THESE INSTRUCTIONS

Warnings

To Avoid Injury From Built-up Pressure, Steam or Hot Surfaces:

- Use handles or knobs to avoid touching hot surfaces.
- Avoid contact with steam, as scalding may occur if care is not taken when steaming milk or any time Steam Valve Knob is open.
- Always allow the unit to cool thoroughly before putting on or taking off parts to clean the unit.

To Avoid Electrical Shock:

- Keep your espresso maker out of the reach of children.
- Do not immerse the appliance, plug or cord in water or any other liquid.
- Do not run water or any other liquid over the machine body.
- This appliance has a three-pronged grounded plug and is intended to fit into a grounded electrical outlet in only one way. Do not attempt to modify the plug in any way.

To Otherwise Avoid Injury:

- Do not use attachments or parts not included or approved for use with this machine, as they may cause fire, electrical shock or other injury.
- Do not place espresso maker on or near a hot gas or electric burner, or in a heated oven. Keep appliance from direct contact with steam.
- Do not use your Starbucks Barista™ espresso maker without water.
- Do not use your Starbucks Barista™ espresso maker if it has been dropped, damaged or is obviously leaking.

Short Cord Instructions

A short power supply cord is provided to reduce your risk of tripping over or otherwise becoming entangled with, a longer cord. Longer extension cords are available, and may be utilized if care is exercised in their use. 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.
- The longer cord should be arranged so that it will not drape over the countertop or tabletop, where it may be pulled on by children or accidentally tripped over.

Factory Testing Information

To ensure that your Starbucks Barista™ espresso maker will operate to perfection once it reaches your home, the factory tests each machine for water leaking, brew temperature, grind level, BAR pressure and steaming pressure before shipping it to Starbucks. Occasionally, a new machine may still contain coffee residue or water from this factory testing. If you find such residue on your machine, simply clean it as directed under "Before Using Your Starbucks Barista™ for the First Time."

NOTICE: Considerable effort has been made to ensure that this manual is free of inaccuracies and omissions. However, as we are constantly improving our coffee and product knowledge, some of the data contained herein may have been improved upon since the printing of this manual. If you have a need for an exact specification or additional clarification, please contact Warranty Services (800) 334-5553.

Your New Starbucks Barista™ Espresso Maker

Making espresso beverages at home requires three fundamental elements: an espresso machine, freshly roasted and finely ground coffee, plus a bit of practice to achieve the results you desire.

Starbucks has worked diligently to ensure that your home-brewing experience is a successful and satisfying one. We have put years of specialty coffee buying, roasting and blending experience into our Espresso Roast™ and Decaffeinated Espresso Roast™ coffees. We've also selected top quality machines for our customers' use at home. Your new Starbucks Barista™ espresso maker is designed to give you years of use and enjoyment. Its pump-driven heating system maintains a strong, consistent brewing pressure to ensure a rich, caramelly shot of espresso – with just the right amount of crema – every time. And, it's equipped with a fast-heating boiler that provides outstanding steaming power, enabling even the novice user to steam milk quickly and easily for cappuccino and other espresso beverages.

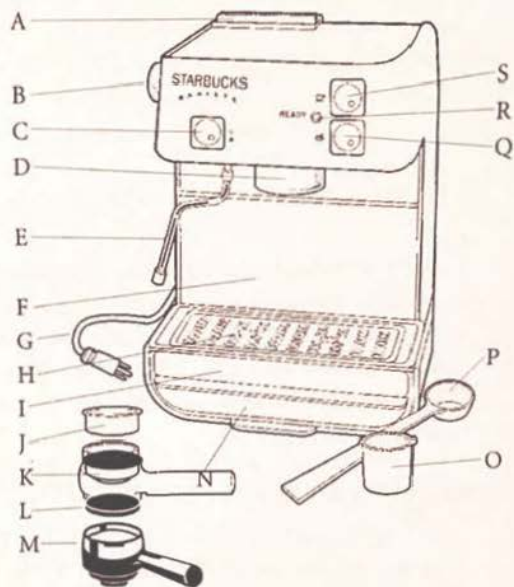
Whether you purchased your new Starbucks Barista™ espresso maker at one of our stores or through our mail order service, Starbucks trained, knowledgeable representatives are available to answer your questions and provide helpful advice. When it comes to making great espresso at home, the key is to experiment and enjoy. If we can be of any help, please give us a call at the number below.

STARBUCKS COFFEE COMPANY

1-800-334-5553

Description of Parts + Illustration

- A Water Fill Cover
- B Steam Valve Knob
- C ON/OFF Button
- D Brew Head
- E Steam Wand
- F Water Tank
- G Power Cord
- H Drip Tray Grate
- I Drip Tray
- J Ground Coffee Basket
- K Pod Coffee Basket
- L Pod Coffee Pressure Insert
- M Starbucks Rapporto™ Filter
- N Accessory Drawer
- O Brew Head Cleaner
- P Measuring Spoon
- Q STEAM Button
- R Ready Light
- S BREW Button



Before Using Your Starbucks Barista™ Espresso Maker For The First Time

- Read all Important Safeguards and Warnings found in this manual.
- Read all of the following instructions.
- Wash all removable parts of the machine with warm water. Removable parts are letters E, H through P in your Description of Parts list.
- Prime the pump of the machine following the instructions in the section entitled "Priming The Pump."
- Only fill the water tank of your Starbucks Barista™ Espresso Maker with cold water.
- Never leave machine on for over two hours without running water through the brew head or steam wand. Leaving the machine on for extended periods of time without use may cause machine damage.
- CAUTION: **Never operate the machine without water.**

About Priming The Pump

It is essential to prime the pump of your Starbucks Barista™ Espresso Maker when using it for the first time, after steaming milk, and any time the machine has not been used for more than a day. This procedure removes air in the pump system as well as ensuring that your boiler tank has enough fresh water to allow optimal performance of the machine. Not priming may cause serious appliance malfunction.

Priming Instruction

Be sure machine is off.

1. Fill water tank with cold water.

Water level should be between the top of the drip trays and the "max" line. There are two ways to fill the water tank. Choose the method which is most convenient for you. To fill the water tank either:

– Open the water fill lid and pour cold water slowly into the water tank.

Do not overfill. The hoses inside the water tank should be hanging straight down, and free from kinks or other obstructions. Close the water fill lid when tank has been filled. **OR**

– Remove the drip trays and swivel the steam wand out of the way. Pull the water tank out from the front of the machine to remove. Fill the water tank with cold water. Do not overfill. Replace water tank, taking care that the hoses inside the water tank are hanging straight down, and are free from kinks or other obstructions. Replace the drip trays.

2. Make sure all buttons are in the OFF position and steam knob is CLOSED. If the steam knob is partially open the pump will engage. Plug machine in.
3. Place a cup under the brewing area, and a cup or other container under the steam wand.
4. Depress power button to turn machine ON. The color on the power button will change from white to red.
5. Immediately turn steam knob OPEN. **Do not wait for ready light.** Allow 4 ounces of water to flow through the steam wand into the cup.
6. CLOSE steam knob.
7. Depress brew button. The color on the button will change to green. Water will begin coming through brewing area after approximately 30 seconds. Allow 4 ounces of water to flow through the brew head into the cup. Depress brew button again to stop the flow of water. Machine is now primed and is ready to use. Proceed to either the Steaming Milk or the Brewing Section.

About Steaming Milk

Practice is the key to achieving the type of foam and steamed milk you desire.

Steaming your milk prior to brewing your espresso will ensure that you are making your drink when your espresso is at its peak flavor. We recommend using a chilled stainless steel steaming pitcher and very cold milk for steaming. We also recommend steaming your milk to approximately 150 to 170 degrees Fahrenheit, and measuring the milk temperature with a cooking thermometer. Having a damp cloth at hand for cleaning the steam wand immediately after use will allow you to keep your steam wand clean and free from obstruction at the tip. Best steaming results are often achieved when you are in control of how fast the milk is moving around in the pitcher.

For maximum foam: Fill the pitcher half full of cold milk. Hold the pitcher at a slight angle with the tip of the steam wand just underneath the surface of the milk. Open the steam knob to a point where the milk is moving around the pitcher in a whirlpool-like effect. As the milk is aerated with fine bubbles, the foam volume will cause the level in the pitcher to rise and increase. As the level in the pitcher rises, lower the pitcher to keep the tip submerged just under the surface of the milk. When the foam has reached the level you need, raise the pitcher slightly to submerge the steam wand a bit farther into the milk. This will stop the whirlpool-like effect. Finish steaming the milk to the desired temperature. Turn the steam knob off. Immediately after steaming, wipe the steam wand clean with a damp cloth.

For minimal foam: Fill the pitcher half full of cold milk. Hold the pitcher with the tip of the steam wand approximately one half inch into the surface of the milk. Open the steam knob to a point where the milk is being steamed but the steam is not forcefully hitting the base or side of the pitcher. If you have large "soap bubbles" fill the pitcher, too much air is being introduced into the milk. As the milk is steamed the temperature will rise. When the milk has reached the desired temperature, turn the steam knob off. Immediately after steaming wipe the steam wand clean with a damp cloth.

Steaming your milk to achieve the amount and type of foam you are looking for is limited to your practice and technique. Starbucks offers a brochure called "Espresso: What You Need to Know." This brochure contains a diagram of the steaming process and other helpful espresso brewing tips. Please feel free to use this brochure as a guide. Remember to experiment and practice. The best coffee drink is the one you enjoy.

Steaming Milk Instruction

NOTE: Water or steam may drip from the brew head during steaming. This is a normal occurrence, but take care to keep hands and arms away from this water or steam. To prevent burning or pre-saturating your coffee, do not have your full Rapparto™ Filter on the machine while steaming. The ready light may go off and on during the steaming process. This is also a normal occurrence for your machine. We recommend steaming your milk prior to brewing to ensure the highest flavor to your espresso drink. Priming needs to be done every time the machine is used and after steaming for optimal effectiveness.

Be sure to prime your machine by following the Priming Steps prior to steaming.

1. Wait for ready light to illuminate.
2. Press steam button. The color on the steam button will change to green. Ready light will go out. **Wait for ready light to come back on.**
3. When ready light is on, turn the steam knob OPEN, and release any initial burst of water or condensation into a cup. Turn steam knob CLOSED.
4. Fill a chilled metal pitcher with cold milk. Submerge the tip of the steam wand in the milk. Turn steam knob open to begin steaming the milk.
The ready light may go off and on during the steaming process. This is a normal occurrence for your machine, continue steaming.
5. Turn knob CLOSED to stop steaming after the milk has reached desired temperature. We recommend 150 to 170 degrees Fahrenheit.
6. Wipe wand with damp cloth **immediately** after steaming milk to clean.
7. Turn steam button OFF. Ready light may remain lit.
8. Repeat Priming steps 5 through 7.
 - Immediately turn steam knob open. **Do not wait for ready light.** Allow 4 ounces of water to flow through the steam wand into a container.
 - CLOSE steam knob.
 - Depress brew button. Water will begin coming through brewing area. Allow 4 ounces of water to flow through the brewing area into a cup. Depress the brew button again to stop the flow of water.

Machine is now reprimed and is ready to brew.
Proceed to Brewing section.

About Brewing Espresso

The best espresso beverage begins with top-quality Arabica beans. We recommend Starbucks coffees ground for your machine's brewing system. Coffee purchased from Starbucks retail stores or the direct mail catalog (1-800-782-7282) may be ground to suit your particular espresso machine.

The Starbucks Barista™ will produce great tasting espresso when brewing either a single shot or a double shot. A "shot" is one liquid ounce. All espresso drinks begin with one shot of espresso. For a fuller coffee flavor more shots should be added to the drink. We recommend brewing the espresso into two measured shot glasses to ensure that the proper volume is being brewed.

The Rapporto™ Filter will allow you to brew with either loose ground coffee or with a pre-measured coffee "pod." This Rapporto™ Filter will use water pressure to tamp your coffee to the correct point for optimal espresso flavor. There is no need to tamp your coffee when using the Rapporto™ Filter unless you are using a coarse ground coffee. When filling the Rapporto™ Filter basket with loose ground coffee, be sure there is approximately 1/8" to 1/4" of room at the top of the Rapporto™ Filter basket. Also make sure that the loose ground coffee is level prior to inserting the Rapporto™ Filter into the brew head. If the Rapporto™ Filter is not fully inserted into the brew head or if there is too much coffee in the Rapporto™ Filter basket, espresso may not come through the Rapporto™ Filter. The espresso should flow from the Rapporto™ Filter pour spouts in two steady streams. If it flows very slowly, or very quickly, look first to your coffee variables of grind, proportion and freshness for a solution. For best results, preheat the Rapporto™ Filter, shot glasses, and cups that will be used for serving your drinks just prior to brewing with hot water.

Drinks made with your Starbucks Barista™ are limited only to your imagination and practice. Starbucks offers a coffee drink brochure named "A Quick Guide To Starbucks Specialty Beverages." This brochure shows an artistic rendering of the espresso to milk or foam proportions for the drinks which are offered in our stores. Please feel free to use this brochure as a guide to your drink making. Remember to experiment and practice. The best coffee drink is the one you enjoy.

Brewing Instruction

NOTE - You may preheat your Rapporto™ Filter and shot glasses by inserting your empty Rapporto™ Filter into the brew head, placing your shot glasses on the drip tray and turning on the brew button. This will allow water to come through your Rapporto™ Filter pour spouts into the shot glasses. When your shot glasses are full, turn your brew switch off and remove the Rapporto™ Filter from the brew head. Preheating should be done immediately after steaming or before brewing. Preheating helps to ensure that your shots are brewed at the correct temperature.

Instructions For Brewing With Ground Coffee

NOTE - Make sure the Rapporto™ Filter ground coffee basket (J) is placed inside the Rapporto™ Filter handle prior to beginning brewing operation.

Be sure to prime machine following Priming Steps prior to brewing.

1. Wait for ready light to illuminate.
2. Fill the Rapporto™ Filter basket with correctly ground coffee to the appropriate amount. If brewing one shot, fill the basket approximately half way. If brewing a double shot, fill the basket until just below the rim, making sure to leave $\frac{1}{8}$ " to $\frac{1}{4}$ " of space in the top of the basket.
3. Gently shake the Rapporto™ Filter to level ground coffee inside the basket. Wipe away excess coffee grounds from the rim of the Rapporto™ Filter.
4. Place prepared Rapporto™ Filter firmly into brew head. Be sure that the Rapporto™ Filter handle is firmly in place, as far to the right as it can go. The Rapporto™ Filter handle will slide back into its correct, ready to brew position.
5. Place two preheated shot glasses under the Rapporto™ Filter on the drip tray grate.
6. Depress brew button ON to start pump. The color on the brew button will change to green. **Be sure ready light is illuminated.** After approximately five seconds you will hear the pump sound change and diminish. Approximately five seconds later coffee will begin to pour from the pour spouts into the shot glasses.
7. When you have brewed either 1 or 2 shots of espresso, depress brew button OFF to stop the flow of coffee. Remember, 1 shot = 1 ounce, 2 shots = 2 ounces.
8. Remove the shot glasses from under the Rapporto™ Filter and make your drink.
9. Remove the Rapporto™ Filter from the brew head by turning the Rapporto™ Filter handle completely to the left and dispose of the used coffee.

WARNING: The Rapporto™ Filter contains hot coffee grounds; use caution when removing Rapporto™ Filter from the brew head and grounds from the Rapporto™ Filter basket. Gently spoon the used coffee grounds into an appropriate waste receptacle.

10. If you wish to brew additional shots of espresso, rinse any remaining grounds from the Rapporto™ Filter basket, wait for the ready light to illuminate again, then repeat from step 2 above.

Instructions For Brewing With Coffee Pods:

NOTE - Make sure the Rapporto™ Filter pod coffee pressure insert and Rapporto™ Filter single pod coffee basket are correctly placed inside the Rapporto™ Filter handle prior to beginning brewing operation. Failure to do so will cause damage to the machine.

Be sure to prime machine following Priming Steps prior to brewing.

1. Wait for ready light to illuminate.
2. Place a single coffee pod into the Rapporto™ Filter basket.
3. Place Rapporto™ Filter firmly into brew head.
Be sure that the Rapporto™ Filter handle is firmly in place, as far to the right as it can go. The Rapporto™ Filter handle will slide back into its correct, ready to brew position.
4. Place one preheated shot glass under the Rapporto™ Filter on the drip tray grate.
5. Depress brew button **ON** to start pump. **Be sure ready light is illuminated.** After approximately five seconds you will hear the pump sound change and diminish. Approximately five seconds later coffee will begin to pour from the pour spouts into the shot glasses.
6. When you have brewed 1 shot of espresso, depress brew button **OFF** to stop the flow of coffee. Remember, 1 shot = 1 ounce.
7. Remove the shot glass from under the Rapporto™ Filter and make your drink.
8. Remove the Rapporto™ Filter from the brew head by turning the Rapporto™ Filter handle completely to the left and dispose of the used coffee.

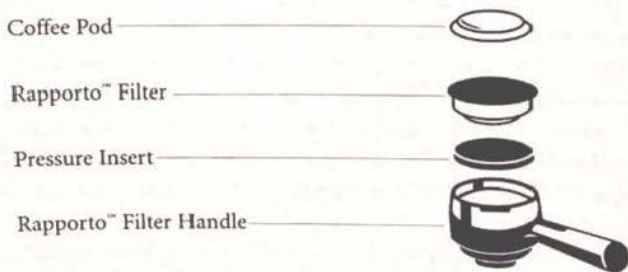
WARNING: The Rapporto™ Filter contains hot coffee grounds; use caution when removing Rapporto™ Filter from the brew head and grounds from the Rapporto™ Filter basket. Gently spoon the used coffee pod into an appropriate waste receptacle.

9. If you wish to brew additional shots of espresso, rinse the Rapporto™ Filter basket, wait for the ready light to illuminate again, then repeat from step 2 above.

Care and Cleaning

WARNING: To avoid serious injury and electrical shock, it is essential to turn off and unplug your Starbucks Barista™ espresso maker and allow it to cool thoroughly before cleaning.

1. Never use harsh cleaning agents, especially those containing alcohol, solvents, or abrasive materials on your Starbucks Barista™ Espresso maker.
2. Wipe all external surfaces with a damp cloth, then dry with a drying cloth to preserve the exterior of your machine.
3. When cleaning the Rapporto™ Filter, remove the filter basket from the Rapporto™ Filter. Wash the Rapporto™ Filter basket with a brush taking care to remove any remaining coffee grounds from the basket holes, and rinse thoroughly. If necessary take a small pin and poke any stubbornly clogged Rapporto™ Filter basket holes out until they are clear. When cleaning the Rapporto™ Filter handle take care not to dislodge or misplace the center pin in the floor of the Rapporto™ Filter. Do NOT remove the screws from the bottom of your Starbucks Barista™ Rapporto™ Filter. Unscrewing the Rapporto™ Filter may result in the need to purchase a replacement Rapporto™ Filter at your cost.



4. At least once a month clean coffee grounds from the brew head using the brewhead cleaning tool included with your machine. When the machine is unplugged and the brew head is completely cool, insert the brew head cleaning tool into the brew head with the "teeth" side up. Turn the cleaning tool to the left and the right to remove any large coffee particles from the brew head gasket. Remove the brew head cleaning tool. To remove the smaller coffee particles, take a damp kitchen towel and insert it into the same brew head area in which the cleaning tool was inserted. Pull the towel around this channel area. Continue to clean with the towel until there is no discoloration on the towel. Your brew head

gasket is now clean of small and large coffee particles.

5. We recommend a thorough cleaning of the brew head screen periodically to prevent the screen from becoming excessively soiled or clogged. When the machine is unplugged and completely cool, remove the center brew head screw and pull the screen away from the brew head. Wash the brew head screen with a brush taking care to remove any remaining coffee grounds from the screen holes, and rinse thoroughly. If necessary take a small pin and poke any stubbornly clogged brew head screen holes out until they are clear. Replace the brew head screen in the brew head with the smooth side of the screen facing down.
CAUTION: Brewing without the brew head screen in place will cause severe damage to the machine.
6. Carefully remove the drip trays from the machine. Pour liquid contents into the sink or appropriate waste receptacle. Wash the drip trays in warm soapy water, rinse, dry and replace in the machine housing.
7. It is best to use fresh water each time you brew. We recommend that you wash the water tank in warm soapy water, rinse thoroughly, dry and replace in the machine housing on a regular basis.
8. Clean the steam wand with a damp cloth immediately after each use. If you notice a residue buildup on the steam wand tip, or if the water flowing through the steam wand appears to be restricted, submerge the steam wand in a tall container of hot water. Allow the steam wand to soak in this hot water overnight. When coming back to the machine clean the steam wand with a damp cloth, and run some water through the steam wand to remove any internal residue from the steam wand. This preventative measure can reduce or eliminate the need for more intensive cleaning. (Be sure to clean soaking container before using it for other purposes.)
9. Descalcify your machine regularly using the descaling instructions located in this manual.
10. Depress brew button OFF and unplug machine from power outlet after each use.

Descaling Instruction

NOTE - Use the following steps when descaling your machine. We recommend that a natural citric acid based decalcifying agent be used, for example, "Better Brew Cleaner" or non-pulp lemon juice, for descaling your machine. If your decalcifying agent is in a crystalline form you will need to use at least 12 tablespoons to a full tank of water. If your decalcifying agent is in a liquid form you will need to use at least 24 tablespoons to a full tank of water. We recommend that you descale your machine every 3 to 6 months for best results.

1. Put correct proportion of decalcifying agent into the water tank reservoir. Fill water tank with water, and mix thoroughly.
2. Remove the brew head screen from the brew head. The water will now be able to come out of the brew head in one solid stream.
3. Place one cup under the brewing area and one cup, or other container, under the steam wand.
4. Depress the power button ON and immediately run one cup of the solution through the steam wand and one cup of the solution through the brewing area. **Do not wait for ready light to come on. Do not use the steam function during the descaling process.**
5. Depress the power button OFF and let solution sit for at least 3-6 hours, or overnight. This allows the descaling solution to dissolve internal mineral build-up.
6. Depress the power button ON, and run the majority of the solution through the machine, alternating once again between the brew head and the steam wand.
IMPORTANT: Do not run the machine out of water!
7. Depress the power button OFF. Remove the water tank. Rinse and refill the water tank with fresh water.
8. Replace the water tank, depress the power button ON, and run 1-2 tanks of fresh water through the machine to rinse. Alternate once again between the brew head and steam wand during the rinse process.
9. Depress the power button OFF and unplug machine from power outlet.
Let machine cool thoroughly.
10. Replace brew head screen in the brew head with the smooth side of the screen facing down. Do not use machine until brew head screen has been replaced.