

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Coffee Center® BaristaBar

SS-4N1 Series

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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against electric shock, do not place cord, plug, or base unit in water or other liquids.
4. This appliance should not be used by or near children or individuals with certain disabilities.
5. Unplug from outlet when either the appliance or display clock is not in use, and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest Cuisinart Repair Center for examination, repair, and electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always fill water reservoir first, then plug cord into the wall outlet. To disconnect, turn any control to "off" position, remove plug from wall outlet.
12. Do not use appliance for other than its intended use.
13. Snap lid securely onto carafe before serving any beverages.
14. Scalding may occur if the lid is removed during the brewing cycle.
15. The glass carafe is designed for use with this appliance only. It must never be used on the range top.
16. Do not set a hot carafe on a wet or cold surface.
17. Do not use a cracked carafe or a carafe having a loose or weakened handle.
18. Do not lift handle to open the lid of the Coffeemaker while brewing is in progress.
19. Do not overfill the water reservoir with water. Use **ONLY WATER** in this appliance! Do not put any other liquids or foods in the water reservoir except as instructed in the cleaning instructions in this guide.
20. Do not clean carafe, heating plate or single serve drip tray with harsh cleansers, steel wool pads, or other abrasive materials.
21. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.**
22. Do not place cloth or otherwise restrict airflow beneath Coffeemaker.
23. Use only the Cuisinart® Gold-Tone Commercial-Style Filter or standard cone-shaped paper filter with this unit. **OTHER GOLD TONE PERMANENT FILTERS MAY CAUSE THE COFFEEMAKER TO OVERFLOW.**
24. 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.
25. Use only capsules intended for this appliance. If the capsule does not fit, do not force the capsule into the appliance.
26. **WARNING:** To avoid the risk of injury, do not open the brew chamber during the brew process.

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 dangerous uninsulated voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



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

SPECIAL 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 may be used if care is exercised.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

OPERATING NOTICE

Clogging and backing up of water and/or coffee in the filter basket can occur under any or a combination of any of the following conditions: the use of too finely ground coffee; using two or more paper filters; using the gold tone filter in conjunction with a paper filter; not properly cleaning coffee grounds from the gold tone filter, or allowing coffee grounds to spill over the filter.

Caution: Never open the filter basket during the brewing cycle, even if no water is draining from the filter basket, since extremely hot water/coffee can spill out from the filter basket and cause injury. If water/coffee is not draining from the filter basket during the brewing cycle, unplug the unit and wait 10 minutes before opening and checking the filter basket.



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UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
 2. Remove the instruction book and any other literature.
 3. Turn the box so that the back side of the Coffeemaker is down and slide the Coffeemaker from the box.
 4. After the Coffeemaker has been removed, place the box out of the way and lift off the packing material.
 5. Grasp the carafe by its handle, remove it from the heating plate, and remove the polybag.
 6. Remove the polybag covering the Coffeemaker.
- Save all packing materials in case you have to ship the machine in the future.
- KEEP ALL PLASTIC BAGS AWAY FROM CHILDREN.

THE QUEST FOR THE PERFECT CUP OF COFFEE

ELEMENT 1: WATER

Hot beverages are made up primarily of water. If water doesn't taste good from the tap, it won't taste good in your drink. Cuisinart includes charcoal water filters in its water reservoirs to remove chlorine, bad tastes and odors, for the purest flavors every time you brew.

ELEMENT 2: COFFEE

The flavor of your beverage comes from the coffee, tea, cocoa – or whatever you're brewing. To achieve the best taste, always use the best ingredients. Select fresh, high-quality beans or ground coffee, and only the best single-serve capsules.

ELEMENT 3: GRIND

The grind of coffee, or the refinement of tea leaves, is critical for proper flavor extraction. Pre-ground ingredients in top-quality single-serve capsules ensure excellent, flavorful results. When using beans or pre-ground coffee to brew into the carafe, the grind is just as critical. If it's too fine, over-extraction will result in bitterness and may clog the filter. If too coarse, maximum flavor is not extracted. We recommend a medium-fine grind.

ELEMENT 4: PROPORTION

Coffee that is too strong or too weak is always a disappointment. Follow the recommended portions of ground coffee in the instructions under Brewing Coffee for the drip side or under Brewing with a Reusable Filter Cup for the single serve side. You can later adjust the amount to suit your taste.

12-CUP COFFEEMAKER FEATURES AND BENEFITS

- 1. Coffeemaker Reservoir Cover**
Flips back for easy filling.
- 2. Coffeemaker Water Reservoir (not shown)**
With water level indicator window.
- 3. Showerhead (not shown)**
Distributes water evenly over coffee, reducing temperature loss as water passes through grounds.
- 4. Coffeemaker Control Panel**
See detailed illustration, page 7.
- 5. Brew Pause™**
Stops flow of coffee from basket when carafe is removed from the heater plate, so a cup can be poured mid-brew.
- 6. Carafe**
The easy-pour, no-drip, 12-cup carafe has an ergonomic handle and brewed coffee markings.
- 7. Charcoal Water Filter Holder**
Holds filter firmly in place.
- 8. Charcoal Water Filter**
Eliminates chlorine, bad tastes and odors from tap water.
- 9. Heater Plate**
Keeps brewed coffee at perfect temperature in Keep Warm mode. Scratch resistant with nonstick coating.
- 10. Filter Basket (not shown)**
Holds a #4 paper filter or a permanent filter.
- 11. Filter Basket Holder (not shown)**
- 12. Ready Tone (not shown)**
Signals the end of the brew cycle with five beeps.
- 13. Power Loss Back-Up System (not shown)**
One-minute protection if a breaker trips, unit is unplugged, or power fails. Holds all programmed information, including time of day, Auto On time and Auto Off time.



*All materials that come in contact with coffee or water are BPA free.

SINGLE-SERVE COFFEEMAKER FEATURES AND BENEFITS

14. **Brewer Handle**

15. **Brew Head**

16. **Brewing Chamber**
Single Serve Coffee
Holds Removable Pod Capsule Holder.
Espresso
Holds Removable Espresso Capsule Holder.

17. **Control Panel**
See detailed illustration on page 8.

18. **Steam & Hot Water Wand**
Steams milk or dispenses hot water.

19. **Adjustable Shelf**
Add removable drip tray as flip-down shelf to accommodate smaller brews.

a. **Removable Drip Tray Plate**

b. **Removable Drip Tray**
20. **Reservoir Lid**

21. **72-Ounce Removable Water Reservoir**

22. **Charcoal Water Filter Holder**

23. **Charcoal Water Filter**

24. **Removable Pod Capsule Holder**

25. **Removable Espresso Capsule Holder**

26. **Power Cord (not shown)**

27. **Energy-Saving Mode (not shown)**
Unit lights will dim after 30 minutes of being idle. To reactivate, turn function knob or press any button. To turn off completely, unplug the unit.



*All materials that come in contact with coffee or water are BPA free.

GETTING TO KNOW YOUR CONTROL PANEL

12-CUP COFFEEMAKER CONTROLS

Detailed programming and use instructions are on pages 9–11.



- 1. Clock Display**
Displays time of day, Auto On, and Auto Off times.
- 2. Hour and Minute Buttons**
Use to set hours and minutes for time of day, Auto On, and Auto Off times.
- 3. ON/OFF Button**
Turns Coffeemaker on and off. Activates and Deactivates AUTO ON feature.
- 4. BOLD Strength Setting with Indicator**
Lets you choose bold or regular coffee strength; indicator appears in Clock Display when bold is selected.
- 5. Clean Button**
Indicator appears in Clock Display when it is time to decalcify your coffeemaker.
- 6. WARM Indicator**
WARM appears in Clock Display when brew cycle is complete. When in Keep Warm mode, single-serve functions can be used.
- 7. Function Knob**
 - a. AUTO ON with Indicator**
Select to automatically start brewing coffee at the time you've programmed. Further details for setting up AUTO ON on page 10.
 - b. AUTO OFF with Indicator**
Select to program your Coffeemaker to automatically shut off Keep Warm mode up to 4 hours after brewing.
 - c. BREW with Indicator**
Select BREW when you are ready to begin brew cycle. BREW indicator will appear. Press ON/OFF button to begin or stop the brew cycle.

GETTING TO KNOW YOUR CONTROL PANEL (CONTINUED)

SINGLE-SERVE COFFEEMAKER CONTROLS

Detailed use instructions are on pages 12–17.



- 1. START/STOP Knob**
Turn to toggle through and select start, or stop for single serve, espresso, hot water and steam functions.
- 2. ESPRESSO Indicator**
Single or double sizes.
- 3. POD Indicator**
6 oz., 8 oz., or 10 oz. sizes.
- 4. ADD WATER Indicator**
Indicates the need to add water to removable water reservoir for use of single serve, espresso, or hot water functions.
- 5. CLEAN Indicator**
Indicator appears in Display when it is time to decalcify single-serve side.
- 6. STEAM Indicator**
Manual steam for frothing when making beverages like cappuccinos or lattes.
- 7. HOT WATER Indicator**
Dispenses hot water for tea, soup, oatmeal and more.
- 8. ON**
When illuminated, the single-serve coffee, espresso or hot water/steam function is in process.

CHARCOAL WATER FILTER

INSERTING THE WATER FILTER

1. Remove the filter from the polybag and soak, fully immersed, in cold tap water for 15 minutes.
2. Lift the water filter holder out of the water reservoir on the 12-Cup Coffeemaker side.
3. Press down on the filter compartment and pull toward you to open.
4. Place filter into the holder and snap closed. Be careful – improper placement can tear the filter skin.



5. Flush filter by running cold tap water through holes in bottom of compartment for 10 seconds.
6. Allow the filter to drain completely.
7. Slide the water filter holder back into the channel in the water reservoir, pushing down to the base of the unit.



NOTE: Repeat steps 1-7 above on the Single-Serve side.

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

Replacement filters can be purchased in stores, by calling Cuisinart Consumer Service, or at www.cuisinart.com

SETTING UP YOUR 12-CUP COFFEEMAKER

INITIAL CLEANING

Perform an initial cleaning before making your first beverage. Follow these instructions, without adding coffee.

1. Insert charcoal water filter as shown on left (if you haven't already).
2. Fill water reservoir.



3. Make sure carafe is in place.
4. If you haven't already, plug the power cord into an independent outlet.
5. Turn Function knob to BREW.
6. Press the ON/OFF button and allow brew cycle to run.
7. The one-time cleaning process is complete. Discard hot water. Your Coffeemaker is ready to use.

PROGRAMMING YOUR 12-CUP COFFEEMAKER

SETTING THE CLOCK

When the Coffeemaker is plugged in, 12:00 will flash.

Turn the Function knob to BREW Press Hour or Minute buttons to select the desired time. Hold buttons down to scroll through the digits, or press and release to advance one digit at a time. When scrolling, the numbers will advance slowly and then speed up. When the number displayed approaches the desired time, press and release to advance one digit at a time. Be sure the PM indicator is on if a PM time is desired.

To finish setting the clock, turn the Function knob to any other setting or simply wait until the numbers stop flashing.

SETTING THE AUTO-ON TIME

When you turn the Function knob to AUTO ON, the previously selected Auto-On time, or the default time (12:00) will flash.

1. **Turn the Function knob to AUTO ON.**
AUTO ON indicator will flash to begin programming. Use the Hour and Minute buttons as above to program your start-brew time.
2. **Press the ON/OFF button to activate the program.**
When you press ON/OFF, the AUTO ON indicator will illuminate, indicating the AUTO ON function has been activated. Clock Display will show the current time.

3. **AUTO ON brew cycle begins.**
The BREW indicator will flash slowly when the brew cycle begins at the time you have selected. When the brew cycle ends, WARM will illuminate indicating Keep Warm cycle. Lights will turn off when the Keep Warm cycle ends and BREW will come back on indicating the coffeemaker is ready for the next brew.

NOTE: To start brew time at the same time the next day, simply make sure the Function knob is at AUTO ON and press and release ON/OFF button once more. The AUTO ON indicator will turn on.

SETTING THE AUTO-OFF TIME

Turn the Function knob to AUTO OFF

Use the Hour and Minute buttons as above to program your Coffeemaker to shut off from 0 to 4 hours after brew cycle is finished.

BREWING COFFEE

Follow instructions in Setting Up Your 12-Cup Coffeemaker on page 9.

1. **Insert charcoal water filter**
Follow directions for the preparation and insertion of the filter on page 9.
2. **Fill the water reservoir**
Open the Coffeemaker reservoir cover by lifting it up. Pour in the desired amount of water, using the water level indicator located at the side of the Coffeemaker.
3. **Before brewing**
Make sure the glass carafe is in position on the heater plate and the top cover is closed. Plug the cord into an electrical outlet.

4. Set preferences

Push the BOLD button if you would like a stronger brew. BOLD indicator will illuminate.

5. Add the ground coffee

Remove the filter basket by grasping the handle and lifting straight up. Insert a #4 paper filter or permanent filter. Be sure that a paper filter is completely open and fully inserted in the basket. It may help to fold and flatten the seams of a paper filter beforehand. Add 1 level scoop of ground coffee per cup. Adjust the amount according to taste.

NOTE: The maximum capacity for ground coffee is 15 tablespoons for this Coffeemaker. Exceeding this amount may cause overflow if the coffee is too finely ground.

Replace the filter basket in the filter basket holder and press firmly on cover to be sure it closes securely.

6. Brewing coffee

Turn the Function knob to BREW, press the ON/OFF button, and the BREW indicator light will flash slowly. Or, set the AUTO ON function (this page) and the AUTO ON indicator will be illuminated.

7. After brewing

When the brewing cycle has been completed, coffee will continue to stream from the filter for several seconds. When streaming completely stops, five beeps will sound and you can now enjoy your coffee.

NOTE: Reservoir cover may be hot during and directly after brewing. Wait at least 10 minutes before opening.

BREW PAUSE™ FEATURE

This feature interrupts the flow of coffee from the basket to let you pour that first cup mid-brew. Because the flavor profile of coffee brewed at the start of a cycle differs from that brewed toward the end, be aware that using this feature will weaken the flavor strength of the finished pot.

NOTE: Removing carafe for more than 20 seconds may cause filter basket to overflow.

12-CUP COFFEEMAKER

CLEANING AND MAINTENANCE

Always make sure the unit is off by removing the plug from the electrical outlet before cleaning.

Lift up the Coffeemaker reservoir cover. Remove and discard the paper filter and ground coffee. The filter basket can be washed in warm, soapy water and rinsed thoroughly, or cleaned in the upper rack of the dishwasher. Dry all parts after use.

Do not put any water in the unit once the filter basket has been removed. Wipe the area under the filter basket with a damp cloth.

Remove the carafe from the heating plate. Discard any remaining coffee. The carafe and lid can be washed in warm, soapy water and rinsed thoroughly, or placed in a dishwasher. The carafe and carafe lid should be placed on the upper rack only.

Do not use any scouring agents or harsh cleansers on any part of the Coffeemaker.

Never immerse base unit in water or other liquids. To clean base, simply wipe with a clean, damp cloth and dry before storing. Fingerprints and other blemishes on the housing can be washed off with soap and water or a nonabrasive cleaning solution. Wipe heater plate with a clean, damp cloth. Never use rough, abrasive materials or cleansers to clean the heater plate. Do not dry the inside of the water reservoir with a cloth, as lint may remain.

DESCALING

Descaling refers to the removal of calcium deposits that form over time on the metal parts of the Coffeemaker.

To Descale Your Coffeemaker

Depending on the mineral content of water in your area, calcium deposits (scale) may build up in your Coffeemaker. Though scale is not toxic, it can affect performance. Descaling the Coffeemaker when the indicator signals it is time to do so will help protect the heating element and other parts that come into contact with water.

For optimal performance, descale Coffeemaker every 3 to 6 months. If calcium deposits build up faster, the CLEAN light will illuminate, indicating 12-cup Coffeemaker should be descaled.

To clean:

1. Fill the water reservoir to capacity with a mixture of $\frac{1}{3}$ white vinegar and $\frac{2}{3}$ water.
 2. Press and hold the CLEAN button. When the CLEAN LED indicator flashes, the coffeemaker is in Clean mode. Release the button.
 3. When the cycle is completed, 5 beeps will sound and the coffeemaker will shut off.
 4. If the CLEAN indicator illuminates once more, repeat the cleaning procedure with a fresh solution of vinegar and water.
- NOTE:** One cleaning cycle is usually sufficient.
5. While the CLEAN indicator remains off, run one cycle with a full reservoir of fresh, cold water to rinse the unit.
 6. Return the charcoal water filter to the holder inside the water reservoir and your coffeemaker is ready to brew!

MAINTENANCE

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

SETTING UP YOUR SINGLE-SERVE COFFEEMAKER

INITIAL CLEANING FOR USE WITH PODS

Perform an initial cleaning before making your first beverage. Follow these instructions, without inserting a pod or espresso capsule.

1. Insert charcoal water filter if you haven't already. Instructions on page 9.
2. Remove water reservoir from the unit.



3. Fill the reservoir in sink and put back on unit.
4. If you haven't already, plug the power cord into an independent outlet. The coffeemaker will turn on and be ready for use.
5. Open and close the brew head. Do not add a pod.



6. Place mug on the drip tray.
7. Using the START/STOP knob, select the 6 oz. cup POD size and press the START/STOP knob. POD indicator will flash slowly and the hot water will start to dispense momentarily.
8. A beep will sound when the one-time cleaning process is complete. Discard hot water. Your brewer is ready to use.

INITIAL CLEANING FOR ESPRESSO CAPSULES

1. Repeat steps 1 to 4 in INITIAL CLEANING WITH PODS.
2. Open and close the brew head. Do not add an espresso capsule.
3. Move drip tray to adjustable tray position to avoid any splashing and place espresso cup on tray.



4. Using the START/STOP knob, select the Single espresso size and press the START/STOP knob. Light will flash slowly and the hot water will start to dispense momentarily.



5. A beep will sound when the one-time cleaning process is complete. Discard hot water. Your brewer is ready to use.

USING THE SINGLE-SERVE COFFEEMAKER

MAKING COFFEE WITH PODS

IMPORTANT: Complete the initial cleaning steps before brewing. Follow instructions in *Setting Up Your Single-Serve Coffeemaker*, page 12.

BREWING

1. Remove single-serve water reservoir.



2. Fill reservoir to desired level, then replace on unit.
3. Place mug on the drip tray. The drip tray can be removed to accommodate travel mugs.
4. Select a pod.

NOTE: Do not remove the foil lid or puncture the capsule.

5. Turn the START/STOP knob clockwise to enter POD setting mode. The POD indicator will illuminate.



6. Open the brew head. The POD indicator will turn off while brew chamber is open. Place a pod in the brewing chamber and close brew head. The POD indicator will turn back on.



Caution: There are two sharp needles in the brewing chamber that puncture the pod, one above and one below. To avoid risk of injury, do not put your fingers in the single-serve brewing chamber.

7. Turn the START/STOP knob clockwise to choose your desired brew POD size of 6, 8, or 10 oz. and press knob for selected size. The ON indicator will illuminate and the selected brew size will flash slowly while brewing.



NOTE: To cancel brewing, simply press the START/STOP knob once again and the brewing process will be stopped.

Caution: There is very hot water in the capsule chamber during the brewing process. To avoid risk of injury, do not lift the handle or open the capsule chamber during the brewing process.

8. Once fully dispensed, one short beep will sound. The POD indicator and the brew size chosen will illuminate again. The ON indicator will turn off signifying the brew is complete.
9. Lift the handle, then remove and dispose of the used pod. Close the brew head.

Caution: Pod will be hot.



10. Enjoy your cup of coffee! Your brewer is ready to use again.

NOTE: When ADD WATER indicator is on, no brewing can be done. Once you refill the reservoir, your unit is ready to brew.

ADD WATER

The Add Water light will illuminate when water is below 10.5 ounces. Simply fill the reservoir with water and continue to brew as usual.

BREWING WITH THE HOMEBARISTA™ REUSABLE FILTER CUP

The Single-Serve Coffeemaker can be used with a reusable coffee pod, which allows you to use your own ground coffee.

The HomeBarista™ Reusable Filter Cup is not included, but is for sale at most retailers with Cuisinart® products.

1. Fill the filter basket within the reusable pod with ground coffee, making sure not to fill past the max indicator. Adjust the amount to your personal preference. Do not tamp the grounds. Make sure there are no grounds remaining on the upper rim of the filter basket. Close lid.

NOTE: Max fill: 2.5 scoops or 15 grams.

2. Remove the pod capsule holder from the brewing chamber by pulling toward you.
 - 2a. Drop the reusable coffee pod into the brewing chamber. There is no need to snap it into place.
 - 2b. Follow brewing instructions on page 13.

NOTE: To cancel brewing, simply press the START/STOP knob once again and the brewing process will be stopped.

Caution: There are two sharp needles in the brewing chamber that puncture the pod, one above and one below. To avoid risk of injury, do not put your fingers in the brewing chamber.

3. After brewing, raise the handle and remove the reusable coffee pod. **Use caution as the reusable coffee pod will be hot.**
4. Replace the pod capsule holder, ensuring that the arrow on pod capsule rim aligns with the arrow on the brewing chamber. Gently push the pod capsule holder to snap into place.

NOTE: This Coffeemaker is compatible with most reusable coffee pods.

MAKING ESPRESSO

IMPORTANT: Complete the initial cleaning steps before brewing. Follow instructions in Setting Up Your Single-Serve Coffeemaker, page 12.

This machine is compatible with Nespresso® OriginalLine style capsules.

1. If ADD WATER indicator is on, remove reservoir and fill.
2. Move drip tray to adjustable tray position to avoid any splashing and more accurate dispensing of espresso.

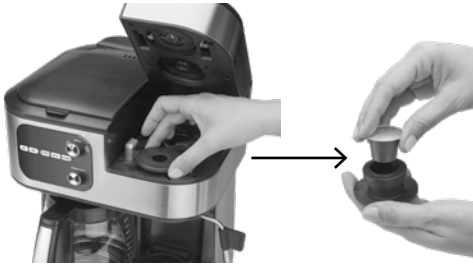


3. Place an espresso cup on the drip tray and select your desired espresso capsule.
4. Turn the START/STOP knob clockwise to enter ESPRESSO setting mode. The ESPRESSO indicator will illuminate.



5. Open the brew head. The ESPRESSO indicator will go off while Brew chamber is open. Remove the espresso capsule holder from the brew chamber and place the espresso capsule in the holder.

Caution: There are sharp needles on the brewing chamber lid that puncture the capsule. To avoid risk of injury, do not put your fingers on the needles in upper chamber lid.



6. Place the espresso capsule holder back into brew chamber and close brew head. The espresso indicator will turn back on.



7. Turn the START/STOP knob clockwise to choose your desired ESPRESSO Single (1.4 oz) or Double (3.2 oz.) size and press knob for selected size. The ON indicator will illuminate and selected espresso size will flash slowly. The espresso will start to dispense momentarily.



NOTE: To cancel brewing, simply press the START/STOP knob once again and the brewing process will be stopped.

Caution: There is very hot water in the capsule chamber during the brewing process. To avoid risk of injury, do not lift the handle or open the capsule chamber during the brewing process.

8. Once fully dispensed, one short beep will sound. The ESPRESSO indicator will illuminate, and the ON indicator will go off.
9. Lift the brew head handle and take out the espresso capsule holder. Push the espresso capsule out of the holder and place capsule holder back into brew chamber. Close the brew head.

Caution: Espresso capsule will be hot. Please wait a few minutes to remove if possible.







10. Enjoy your espresso! Your brewer is ready to use again.

NOTE: For optimal results, we recommend using the double espresso button with a lungo or more bold espresso capsule. Using this setting with lighter or less bold varieties will alter the taste.

USING STEAM WAND FOR FROTHING MILK

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! For best results use cold, refrigerated milk.

MILK	FROTHING LEVELS
Whole Milk	
Low-Fat Milk	
Fat-Free Milk	
Non-Dairy Milk	

NOTE: Frothing levels depend on the amount of milk being used.

1. Turn the START/STOP knob clockwise to choose STEAM setting. STEAM indicator will illuminate.



2. Fill a mug or frothing pitcher with milk of your choice. For best results, use a range of 4–8 ounces for your drink recipe to avoid overflow when frothing.

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

3. Purge the steam wand of any water: with the steam wand positioned over the drip tray, activate the steam function by pressing START/STOP knob to start steam process. The ON indicator will illuminate. Once any water has been

purged, stop the steam by pressing the START/STOP knob. The ON indicator will turn off.



4. Swing the steam wand back to the side of the unit. Place the mug or frothing pitcher under the HOT WATER/STEAM wand. Place the steam wand in the milk so that the nozzle is just below the surface of the milk.



NOTE: Pitcher not included.

5. Press the START/STOP knob. The STEAM indicator will flash slowly, then begin steaming. The ON indicator will illuminate signifying steam process has started.

NOTE: To cancel steaming, simply press the START/STOP knob once again and the steaming process will be stopped.



6. Keeping the pitcher at an angle, insert the steam wand and rest it against the pitcher, keeping the nozzle just below the surface of the milk.

This will start to create a whirlpool action in the milk.



NOTE: If the steam spurts unevenly, it will create aerated froth/large bubbles. If this is happening, raise the pitcher so that the steam nozzle is lowered farther into the milk.

7. As the steam heats and textures the milk, the level of the milk in the pitcher will begin to rise. As this happens, follow the level of the milk by lowering the pitcher, always keeping the tip of the steam nozzle just below the surface.



8. Once the foam is created, raise the mug or pitcher until the steam nozzle is in the center of the milk to keep heating it without creating more foam.

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

9. Stop the steam immediately when the milk is heated by pressing the START/STOP knob. The steam indicator will illuminate, and the ON indicator will turn off signifying steaming has stopped.

IMPORTANT: Do not boil the milk. The ideal temperature for steaming milk is 140–150°F.

10. Remove the pitcher, immediately wipe the steam nozzle and wand with a clean damp cloth and purge a small amount of steam over the drip tray as in step 3. Cleaning the wand after every use is recommended to avoid milk buildup. For further steam wand cleaning see instructions on page 19.

USING THE STEAM WAND FOR HOT WATER

1. If ADD WATER indicator is on, remove reservoir and fill.
2. Place a cup or container under the HOT WATER/STEAM wand.
3. Turn the START/STOP knob clockwise to choose HOT WATER setting. Indicator will illuminate.



4. Press the START/STOP knob. The HOT WATER indicator will flash slowly, then begin dispensing water. The ON indicator will illuminate to signify hot water function is in process.



5. When the desired amount of water is dispensed, press the START/STOP knob to stop the HOT WATER function. The HOT WATER indicator will remain illuminated and the ON indicator will turn off.
6. Remove the cup or container and swing the steam/hot water wand over the drip tray to catch any drips of water.



SINGLE-SERVE COFFEEMAKER CLEANING AND MAINTENANCE

CLEANING EXTERNAL PARTS

We recommend regular cleaning of the Coffeemaker's external components.

1. Never immerse the Coffeemaker in water or other liquids. The housing and other external components may be cleaned with a soapy, damp, nonabrasive cloth.
2. To remove the drip tray, lift it up from finger slots on the side, keeping it level at all times in order to prevent spills. The drip tray and drip tray plate are dishwasher safe. Do not clean drip tray with cleansers, steel wool pads or other abrasive materials.

CLEANING THE CAPSULE HOLDERS

Caution: There are sharp needles that puncture the capsules above and below. To avoid risk of injury, do not put your fingers in the capsule brewing chamber.

1. The capsule holders are top-shelf dishwasher safe (use low temperature cycle). To remove, lift the handle to open the brewing chamber. Grasp the top of the capsule holder and pull up.
2. **Cleaning the Funnel**
To remove funnel from pod capsule holder, hold funnel in left hand, twist bottom away from you slightly and pull away from pod capsule holder to remove. The funnel is top-rack dishwasher safe.

NOTE: The funnel may be tight the first few times you go to remove it; this is normal and will loosen with continued use.



3. Cleaning the Exit Needle

The exit needle is located on the inside bottom of the pod capsule holder assembly. Should a clog arise because of coffee grounds, it can be cleaned using a paper clip or similar tool. Remove pod capsule holder from unit, then remove funnel from pod capsule holder and insert the paper clip into exit needle to loosen the clog and push it out.



Replace funnel in pod capsule holder by lining up tabs in funnel with notches on pod capsule holder, and twist toward you until it locks into place. After cleaning, replace pod capsule holder, being sure to align the arrow on the pod capsule holder rim with arrow on the brewing chamber.

4. Cleaning the Piercing Needle

The piercing needle is located on the inside of the brewing chamber. Should a clog occur because of coffee grounds, it can be cleaned using a paper clip or similar tool. Insert paper clip to loosen the clog and push it out.



5. Espresso Capsule Holder

The capsule holder is top-shelf dishwasher safe (use low temperature cycle).

CLEANING THE HOMEBARISTA™ REUSABLE FILTER CUP

Simply dispose of coffee grounds, then hand-wash both the filter cup and filter, or clean on top rack of dishwasher.

CLEANING THE WATER RESERVOIR

It is normal over time for discoloration, spotting or staining to appear in the water reservoir. Results will vary depending on the mineral content of the water used, but will not affect the operation of the brewer. However, be sure to clean the water reservoir regularly to minimize buildup.

Clean inside the water reservoir with a damp, lint-free cloth as necessary.

Descaling Your Single-Serve Brewer and Steam Wand

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 Coffeemaker. Though scale is nontoxic, it can hinder Coffeemaker performance. Descaling your Coffeemaker will help maintain the heating element and other parts that come in contact with water.

For optimal performance, descale your Coffeemaker every 3 to 6 months. It is possible for calcium deposits to build up faster, making it necessary to descale more often. The CLEAN indicator will turn on when the unit needs to be descaled.

NOTE: Before descaling your Coffeemaker, remember to remove the charcoal water filter from the water filter holder located in the water reservoir.

To begin, you will need the following:

- 13 oz. of distilled white vinegar
- 26 oz. of water
- 16 oz. ceramic mug or container (do not use paper cup)
- Access to a sink

Step 1: First Vinegar Rinse

1. Fill the single-serve water reservoir with 13 oz. of white vinegar and 26 oz. of water.
2. Place the ceramic mug or container on the drip tray and under the Steam **and** Hot Water Wand.
3. Rotate START/STOP knob to CLEAN and press the START/STOP knob to begin descale. The CLEAN indicator will flash.
4. When the single serve descale is complete, the STEAM and HOT WATER indicators will go on. The descale for the Steam and Hot Water Wand will automatically begin.

5. Discard contents of mug into the sink.
6. Repeat until ADD WATER indicator comes on.
7. When descaling is complete, the CLEAN indicator will turn off and 5 beeps will sound.
8. Discard any remaining diluted vinegar into sink.

Step 2: Fresh Water Rinse

1. Repeat Step 1 three times, using fresh water in place of vinegar.
2. This will clean the Coffeemaker plumbing and remove any residual vinegar taste.

CLEANING THE STEAM WAND

- The steam wand should always be cleaned after steaming milk. Wipe the steam wand with a damp cloth after use.
- Fill a cup or mug with water and run the steaming function as if you are frothing milk. This will release any remaining milk from inside the steam wand.
- The stainless steel steaming wand can be twisted off and removed for further cleaning and rinsed off. The steaming tube that is underneath the wand can be wiped with a damp, clean cloth.
- If the steam tube remains blocked, use a paper clip or similar tool to clear the opening. Move the steam wand over drip tray and purge the steam wand by activating STEAM function.

MAINTENANCE

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

TROUBLESHOOTING

PROBLEM	SOLUTION
Machine will not brew.	Turn off and unplug the machine for 1 minute or more.
	Make sure there is water in the reservoir.
	Make sure the removable reservoir is properly installed.
	Make sure brew head is completely closed.
Machine turned off by itself.	The machine's energy-save mode puts unit to sleep after 30 minutes of nonuse. Simply turn the START/STOP knob, function knob or press any button to "wake up" the unit.
E0 is flashing on screen and unit will not brew.	Unplug and plug in the machine. Perform an initial clean cycle for pods and espresso brewing. Follow the instructions on page 12, without inserting a pod or espresso capsule.
Coffee basket is overflowing.	If coffee ground basket is overflowing this could be caused by overfilling with coffee grounds or using a coffee grind that is too fine. See "The Quest for the Perfect Cup of Coffee" on page 4 for suggestions on how to find the right grind and portion.
	Make sure paper filter is not used with gold tone filter. Either one or the other should be used at a time, not both.
The Single-Serve functions are not working while brewing coffee in the carafe.	The Pod, Espresso, Steam and Hot Water functions cannot be used while the 12-Cup Coffeemaker is brewing coffee. Once the brew is complete and in WARM mode, the Single-Serve functions can be used.
Pod brewer has a slow stream of water, makes a short cup OR it sputters as it brews.	The piercing or exit needle may be clogged with coffee. Remove pod capsule holder from your unit and then twist off the funnel that makes up the bottom portion on the holder. Use a paper clip to loosen the clog and push it out. See page 18 of your instruction booklet and follow steps 1-4.
Milk does not froth.	Try removing the stainless steam wand tube from the frothing mechanism by twisting it off. Rinse the tube, dry off and replace on unit.
	If milk still does not froth, clean the steam/frothing wand further by following instructions on page 19.
The CLEAN indicator is still on after decalcifying.	Be sure the decalcification process was properly done by following the instructions on page 11 for 12-Cup Coffeemaker side and page 18 for Single-Serve side. Run the decalcification process until the clean indicators no longer appear.

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers only who purchase products directly from Cuisinart® or an authorized Cuisinart® reseller only. You are a consumer if you own a Cuisinart® Coffee Center® BaristaBar 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 or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart® Coffee Center® BaristaBar will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.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 neither of the above two options results 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.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Coffee Center® BaristaBar should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-return/product-assistance/product-inquiry>. Or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

Your Cuisinart® Coffee Center® BaristaBar 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 the product is still under warranty.

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Café Mocha

It is hard to resist a chocolatey coffee drink, even more so when it's topped with whipped cream and shaved chocolate. Serve this drink in a tall glass for an extra-special presentation.

Makes 1 serving

- 1 espresso capsule**
- 1 tablespoon chocolate syrup**
- ½ cup milk (dairy or nondairy)**
- ¼ cup heavy cream, whipped to a medium-soft peak**
- 1 teaspoon shaved bittersweet chocolate, or unsweetened cocoa powder, for garnish (optional)**

1. Put the espresso capsule into the unit. Put the chocolate syrup into a large mug and place underneath the brew head. Reserve.
2. Put the milk into a separate heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk. When you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.
3. Select a Single Espresso and allow it to brew into the mug with the chocolate syrup.
4. Slowly pour the steamed milk into the mug with the espresso and chocolate. Top the drink off with about 2 tablespoons of the whipped cream. If desired, top with shaved chocolate or cocoa powder.
5. Serve immediately.

Café Latte

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

Makes 1 serving

- 1 espresso capsule**
- ½ cup milk (dairy or nondairy)**

1. Put the espresso capsule into the unit.
2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.
3. Place one mug underneath the brew head and select Single Espresso. Once the espresso has finished brewing, slowly pour the steamed milk into the mug with the espresso.
4. Serve immediately.

Cappuccino

Traditionally, a cappuccino is made by layering equal parts espresso, steamed milk, and foam. We recommend using a lungo capsule when preparing this drink, but if a stronger drink is desired, 2 single espresso capsules can be used.

Makes 1 serving

- 1 lungo espresso capsule
 (or 2 standard espresso capsules)**
⅓ cup milk (dairy or nondairy)

1. Put 1 espresso capsule into the unit.
2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.
3. Place one mug underneath the brew head and select Double Espresso if using a lungo capsule. If using 2 capsules, brew 2 single espressos. Once the espresso has finished brewing, slowly pour about 3 ounces of the steamed milk into the mug with the espresso and then spoon 3 to 4 tablespoons of frothed milk on top.
4. Serve immediately.

Cortado

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

Makes 1 serving

- 1 espresso capsule**
¼ cup milk (dairy or nondairy)

1. Put the espresso capsule into the unit.
2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.
3. Place one mug underneath the brew head and select Single Espresso. Once the espresso has finished brewing, slowly pour a small amount of the steamed milk, about 1½ to 2 ounces, into the mug with the espresso.
4. Serve immediately.

Macchiato

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

Makes 1 serving

- 1 espresso capsule**
¼ cup milk (dairy or nondairy)

1. Put the espresso capsule into the unit.
2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the

steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.

3. Place one demitasse/espresso cup underneath the brew head and select Single Espresso. Once the espresso has finished brewing, spoon one tablespoon of the frothed milk on top.
4. Serve immediately.

Americano

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

Makes 1 serving

- 1 lungo espresso capsule or 2
 standard espresso capsules,
 depending on strength preference**
- $\frac{2}{3}$ to $\frac{3}{4}$ cup hot water**

1. Put 1 espresso capsule into the unit.
2. Hold a 6- to 8-ounce cup/mug underneath the steam wand. Select HOT WATER and allow water to flow into the cup/mug until it is about two-thirds full. Press START/STOP knob to stop water when desired amount is reached.
3. Place the cup/mug with the hot water already in it underneath the brew head and select Double Espresso if using a lungo capsule. If using 2 capsules, brew 2 single espressos.
4. Serve immediately.

Flat White

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

Makes 1 serving

- 1 lungo espresso capsule
 (or 2 standard espresso capsules)**
- $\frac{1}{4}$ cup milk (dairy or nondairy)**

1. Put 1 espresso capsule, either a lungo or one of the standard espresso capsules, into the unit.
2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.
3. Place a separate mug underneath the brew head and select Double Espresso if using a lungo capsule, or brew 2 single espressos, depending on strength preference. Once the espresso has finished brewing, slowly pour a small amount of the steamed milk, about half the volume of the espresso, into the mug with the espresso, holding back the foam with a spoon. Top with a very thin layer of foam.
4. Serve immediately.

Hot Chocolate

The perfect cup of decadence sure to please everyone. Try one of our adult twists!

Makes 1 serving

- 1 ounce bittersweet chocolate, finely chopped**
- 1 tablespoon cocoa powder**
- 1 tablespoon granulated sugar**
- Tiny pinch of kosher salt (optional)**
- 3 tablespoons hot water**
- 1/8 teaspoon pure vanilla extract**
- 3/4 cup whole milk**
- 1/4 cup heavy cream, whipped to a medium-soft peak and lightly sweetened to taste**

1. Put the chopped chocolate, cocoa powder, sugar, and salt, if using, into a large mug. Add the hot water and whisk until chocolate is melted and mixture is smooth. Whisk in vanilla.
2. Put the milk into a separate heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk. When you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.
3. Slowly pour the steamed milk into the mug with chocolate mixture. Whisk to combine. Top the drink off with about 2 tablespoons of the whipped cream.
4. Serve immediately.

Hot Chocolate Toddy:

Add 2 tablespoons bourbon or dark rum to the chocolate mixture.

Espresso Hot Chocolate:

Brew 1 espresso capsule into the chocolate mixture.

Chai Latte

With so many artisanal chai concentrates to choose from nowadays, you can make your own barista-worthy cuppa right at home.

Makes 1 serving

- 1/2 cup sweetened or unsweetened chai concentrate**
- 1/2 cup milk (dairy or nondairy)**

1. Put the chai concentrate into a large mug.
2. Put the milk into a separate heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.
3. Slowly pour the steamed milk, holding back the foam, into the mug with chai concentrate.
4. Serve immediately.

Dirty Chai:

Brew 1 espresso capsule into the mug with the chai concentrate.

Espresso Tonic

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

Makes 1 serving

- 2 espresso capsules**
(preferably medium-light roast)
- 1 teaspoon simple syrup**
(optional or to taste)
- 1 to 2 dashes aromatic bitters**
(such as Angostura)
- 5 ounces tonic water**
- Orange or lemon twist for garnish**

1. Put 1 espresso capsule into the unit. Place a small glass or mug underneath the brew head. Select Single Espresso and allow it to brew into the small mug. When brewing process is complete, discard used capsule and place a new capsule into the unit. Reselect Single Espresso and brew into same mug. Let cool to room temperature.
2. Fill a highball glass with ice. Add the simple syrup (if using), bitters, and tonic water and stir. Gently pour in the cooled espresso. Drop an orange or lemon twist into the glass to garnish.
3. Serve immediately.

Café con Leche

Start your morning off right with this traditional Spanish-style espresso drink.

Makes 1 serving

- 2 espresso capsules**
- 1/3 cup whole milk**
- 1 teaspoon granulated sugar**
(optional or to taste)

1. Put 1 espresso capsule into the unit. Place a small mug underneath the brew head. Reserve.
2. Put the milk into a separate heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming.

While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.

3. Select Single Espresso and allow it to brew into the small mug. When brewing process is complete, discard used capsule and place a new capsule into the unit. Reselect Single Espresso and brew.
4. Slowly pour the steamed milk, holding back the foam, into the mug with the espresso. Sweeten to taste.
5. Serve immediately.

Matcha Latte

Matcha powder can be purchased either sweetened or not. Be sure to look at the ingredient list to see which type you are purchasing. If it is sweetened, you most likely will not want to add the honey.

Makes 1 serving

- 1½ teaspoons matcha powder, sifted**
- 1 tablespoon water**
- 1 teaspoon honey, optional or to taste**
- 1 cup milk (dairy or nondairy)**

1. Put the matcha in a glass that's at least 12 ounces in capacity with the tablespoon of water. Whisk or stir well with a fork or small whisk until smooth (if using honey, stir into the matcha mixture at this time). Reserve.
2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand

immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.

3. Pour the steamed milk into the glass with the matcha mixture. Serve immediately.

Hibiscus Latte

A slightly tart caffeine-free drink that is delicious both hot and iced.

Makes 1 serving

- ¼ cup Hibiscus Syrup (recipe follows), chilled**
- ½ cup milk (dairy or nondairy)**

1. Put the Hibiscus Syrup in a glass that's at least 12 ounces in capacity. Reserve.
2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.
3. Pour the steamed milk into the glass with the hibiscus syrup. Serve immediately.

Hibiscus Syrup

While we love it in the Hibiscus Latte, it can also be added to fresh lemonade, mixed into cocktails or mocktails, or added to a glass of champagne for a festive toast. The syrup can stay refrigerated for up to 3 weeks.

Makes about 2 cups

- 2 cups water**
- ½ cup granulated sugar**
- 8 hibiscus tea bags**

1. Put the water and sugar into a heavy-bottomed saucepan set over medium heat. Heat until the sugar has fully dissolved into the water. Remove from heat and add the tea bags. Allow to steep for 30 minutes.
2. Remove the tea bags and cool fully prior to use.

Fruity Cereal Milk Latte

Inspired by Christina Tosi's famous Cereal Milk and Cereal Milk Ice Cream, here at Cuisinart we take that idea and turn it into a sweet and fruity latte. Adding a shot of espresso cuts the sweetness nicely, but for the non-coffee drinkers and kids in the house, just having the cereal milk is a nice treat!

Makes 1 serving

- 1 espresso capsule**
- ½ cup Fruity Cereal Milk, recipe follows**

1. Put the espresso capsule into the unit.
2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP

knob to stop steaming. Tap the mug a few times to remove any larger bubbles.

3. Put a separate mug underneath the brew head and select Single Espresso.
4. Once the espresso has finished brewing, slowly pour the steamed milk into the mug with the espresso and top with a bit of foam. Serve immediately.

Fruity Cereal Milk

Makes about 1½ cups

- 1 cup fruity sweet cereal (either flakes or rings)**
- 2 cups milk (dairy or nondairy)**
- 1 tablespoon maple syrup, optional**
Pinch fine sea salt

1. Put all of the ingredients into a large liquid measuring cup or a small bowl. Steep 45 minutes. Strain through fine mesh strainer, pressing the soft cereal through the mesh with the back of a spoon or ladle as much as possible.
2. Reserve in the refrigerator, up to 3 days, until ready to use.

Cinnamon Toast Latte

For those that enjoy cinnamon in your coffee, this drink is for you. A dusting of freshly grated cinnamon on top of the frothed milk is the perfect finishing touch.

Makes 1 serving

- 1 espresso capsule**
- ½ cup Cinnamon Toast Milk, recipe follows**
Freshly grated cinnamon, for finishing

1. Put the espresso capsule into the unit.
2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume,

lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.

3. Put a separate mug underneath the brew head and select Single Espresso.
4. Once the espresso has finished brewing, slowly pour the steamed milk into the mug with the espresso and top with a bit of foam. Sprinkle the fresh cinnamon over the top and serve immediately.

Cinnamon Toast Milk

If there are kids in the house, this sweet milk plain would be a special pairing with some freshly baked cookies.

Makes about 1½ cups

- 1 cup cinnamon-based cereal (squares or Os work best)**
- 2 cups milk (dairy or nondairy)**
- 1 tablespoon maple syrup, optional**
Pinch ground cinnamon
Pinch fine sea salt

1. Put all of the ingredients into a large liquid measuring cup or a small bowl. Steep 45 minutes. Strain through fine mesh strainer, pressing the soft cereal through the mesh with the back of a spoon or ladle as much as possible.
2. Reserve in the refrigerator, up to 3 days, until ready to use.

Butterfly Pea Powder Latte

There are many people touting the benefits — from mood enhancement to stress relief — of butterfly pea flower tea drinks, which hail from Thailand. What we do know for sure is that the brilliant blue hue in addition to the delicious earthy flavor will have you in love at first sip. Some specialty gourmet stores and tea shops carry this vibrant tea sold in powder form, but it is readily available online.

Makes 1 serving

- 1½ teaspoons butterfly pea flower powder, sifted**
 - 1 tablespoon water**
 - 1 to 2 teaspoons honey, or to taste**
 - 2 cups milk (dairy or nondairy)**
1. Put the butterfly pea flower powder in a glass that's at least 12 ounces in capacity with the tablespoon of water. Add honey to pea flower mixture, if using. Reserve.
 2. Put the milk into a heatproof mug. Hold the mug in one hand and place under the steam wand so the bottom of the wand is just below the surface of the milk at an angle. Select the Steam function and press the START/STOP knob to start steaming. While holding the mug at an angle, allow the steam to move the milk around. Once the milk begins to increase in volume, lift the mug up higher so the steam wand immerses deeper into the milk (this will prevent large bubbles from forming and will make a nice fine milk foam). When the foam has almost reached the top of the mug and you can feel that the milk in the mug is quite hot, press the START/STOP knob to stop steaming. Tap the mug a few times to remove any larger bubbles.
 3. Pour the steamed milk into the glass with the pea powder mixture. Serve immediately.

Note: this drink is also delicious iced. Increase the powder to 1 tablespoon and then fully chill. Serve over ice.

DESSERTS/SHAKE

Affogato

Many would turn their nose up at anything other than vanilla gelato for use in this Italian dessert, but we have found that there are many other flavors that work just as well, with chocolate, espresso, or caramel being our favorites.

Makes 1 serving

- 1 scoop vanilla gelato (or your favorite gelato or ice cream flavor)**
 - 1 espresso capsule**
 - Water**
1. Put the scoop of gelato into a small cup or glass. Store in the freezer while preparing the espresso.
 2. Put the espresso capsule into the unit. Put an espresso/demitasse cup underneath the brew head and select Single Espresso.
 3. Once the espresso has finished brewing, remove the cup with the gelato from the freezer and slowly pour the espresso over the gelato.
 4. Serve immediately.

Espresso-Cocoa Smoothie

A great jolt to the system first thing in the morning!

Makes 1 serving

- ¼ cup brewed espresso, chilled (2 single espresso capsules)**
 - ¼ cup milk (dairy or nondairy)**
 - ¼ teaspoon pure vanilla extract**
 - 1 tablespoon cashew butter**
 - 1 tablespoon cocoa powder**
 - 1 frozen banana, cut into 1-inch pieces**
1. Put all the ingredients in the order listed into a blender jar.
 2. Run on High until smooth, about 1 minute.
 3. Serve immediately.

Simple Tiramisu

*Tiramisu needn't be a laborious task.
You can get this impressive dessert on the
table quickly thanks to our shortcuts.*

Makes 20 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, chilled (6 single espresso capsules or 3 lungo espresso capsules)**
- 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 tiramisu.

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