



STARBUCKS
BARISTA
AROMA SOLO™
HOME BREWING EQUIPMENT



Manufactured exclusively for Starbucks Coffee Company, 2401 Utah Avenue South, Seattle, WA 98134 USA
© 2006 Starbucks Coffee Company. All rights reserved. Manufactured in Portugal. Starbucks.com BRE-422

STARBUCKS BARISTA
AROMA SOLO™ THERMAL COFFEEMAKER
USER MANUAL

Table of Contents

Getting Started

Introduction	1 - 2
Description of Parts	1 - 4
Safety Information	1 - 5
Cleaning the Coffee Maker the First Time	1 - 8
Seasoning the Coffee Maker	1 - 8
Setting the Clock	1 - 11
Resetting the Clock	1 - 12

Making Coffee

The Four Fundamentals	2 - 2
How to Brew Coffee	2 - 3
Programming the Automatic Timer	2 - 6
Troubleshooting	2 - 7

Care and Maintenance

Cleaning the Coffee Maker	3 - 2
Descaling the Machine	3 - 3

Warranty and Contact Information

Warranty Information	4 - 2
Contact Information	4 - 5

Is it blank? Yes.



SECTION 1

Getting Started

In this section:

Introduction	1 - 2
Description of Parts	1 - 4
Safety Information	1 - 5
Cleaning the Coffee Maker the First time	1 - 8
Seasoning the Coffee Maker	1 - 8
Setting the Clock	1 - 12
Resetting the Clock	1 - 13

Introduction

Your new Starbucks Barista Aroma Solo™ Thermal Coffee Maker

Your new Starbucks Barista Aroma Solo™ Thermal Coffee Maker is designed to give you years of use and enjoyment. The precision brewing system heats water to an ideal temperature for brewing exceptional coffee and the thermal tumbler allows you to keep it hot for hours.

Before using your machine

Before using your coffee machine for the first time:

- Verify that you have all of the parts listed in the Description of Parts table, page 1-4.
- Read all safety information and warnings in this manual, page 1-5.
- Wash all removable parts of your machine (4,5,6 & 7) with warm water.

Caution: Do not wash these parts in the dishwasher. Temperatures in a dishwasher vary and can permanently alter the structure of the removable parts.

- Season the coffee maker.
- Set the clock.

References: See the topics Seasoning the Coffee Maker, page 1-8, and Setting the Clock, page 1-12, for detailed information.



Description of Parts

Table of Starbucks Barista Aroma Solo™ Thermal Coffee Maker parts

The table below shows the parts of the Starbucks Barista Aroma Solo™ Thermal Coffee Maker. Each part corresponds to the images on page 1-3.

Part Number	Description
1	Water reservoir lid
2	16 oz. Water Reservoir
3	Filter basket lid
4	Removable internal Filter Basket
5	Long lasting mesh filter
6	Starbucks stainless steel double walled, vacuum sealed thermal tumbler
7	Aroma Savor brew-through spout tumbler cover with splash proof lid
8	Control button area
9	Power cord (see photograph)
10	Power cord storage
Control button area:	
11	On/Off button
12	On/Off light
13	Auto-on button

Part Number	Description
14	Auto-on light
15	Digital clock timer display
16	Hour program button
17	Minute program button
18	Program button



WARNING

Safety Information

When using electrical appliances, always follow basic safety precautions to reduce the risk of fire, electric shock, and/or injury to persons.

Intended use

This machine was designed for household use, to process normal household quantities only. Do not use the machine for other than its intended use.

Unintended use

This machine is NOT intended for the following types of use:

- commercial
- industrial
- outdoor

Supervision required

Close supervision is necessary when any appliance is used near children.

Avoiding burns



CAUTION

To avoid injury from burns:

- Use handles to avoid touching hot surfaces.
- Allow filter to cool before removing.
- Allow coffee maker to thoroughly cool before putting on or taking off parts and before cleaning appliance.
- Keep your hands and the cord away from the hot parts of the appliance during operation.

Avoiding electric shock



WARNING

To avoid injury from electric shock:

- Do not put coffee maker base, cord or plug in water or any other liquid.
- Do not operate this appliance if the cord or plug is damaged or after the appliance malfunctions or has been damaged.
- Turn the coffee maker off and unplug from outlet when not in use and before cleaning.
- Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- Do not place appliance or thermal tumbler on or near a hot gas or electric burner or in a heated oven.
- Always grasp the plug to remove it from the wall outlet —never pull on the cord.
- Do not remove any service covers.
- Do not run water or any other liquid over the body of the machine.

Avoiding overflow



CAUTION

To prevent risk of overflow:

- Twist tumbler cover tightly to close it prior to brewing coffee, and
- Verify that the thermal tumbler lid is locked into the open position prior to brewing.

Avoiding other injuries



CAUTION

- Keep your coffee maker out of the reach of children.
- Keep coffee maker from direct contact with steam.
- Do not use the Starbucks Barista Aroma Solo™ Thermal Coffee Maker without water.
- Do not use the Starbucks Barista Aroma Solo™ Thermal Coffee Maker if it is leaking.
- Do not operate in the presence of explosive and/or flammable fumes.
- Do not use thermal tumbler if it has a loose or weakened handle.
- Do not use attachments or parts that are not included or approved for use with this machine as they may cause fire, electrical shock or other injury.

Avoiding damage to the machine

Do not operate the coffee machine without water, and never operate the coffee machine with anything but cold water in the water reservoir. Doing so will permanently damage the machine.

Using an extension cord



CAUTION

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 used if care is taken. When using an extension cord with your Starbucks Barista Aroma Solo™ Thermal Coffee Maker:

- 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 hang over the counter or table, where it may be pulled by children or accidentally tripped over.

Cleaning the Coffee Maker the First Time

Procedure

The first time you clean the coffee maker, wash all removable parts (4,5,6 and 7) by hand with warm water.

Caution: Do not wash any of the removable parts in the dishwasher. Temperatures in the dishwasher may vary and can permanently alter the structure of removable parts.

Seasoning the Coffee Maker

Purpose

We recommend that you season your coffee maker to remove any odors or residues the machine may have retained from the factory.

What you will need

You can use any one of the following to clean the machine:

- One (1) cup coffee maker cleaner descaler
- One (1) cup solution of 1/2 cup non-pulp lemon juice concentrate and 1/2 cup water
- Two (2) cup solution of one (1) cup white vinegar and one (1) cup cold water

Steps

To season the coffee maker, follow the steps below.

Step	Action
1	Fill the water reservoir (2) with one of the following: <ul style="list-style-type: none">• One (1) cup coffee maker cleaner descaler• One cup solution of 1/2 cup non-pulp lemon juice concentrate and 1/2 cup water, or• Two (2) cup solution of one (1) cup white vinegar and one (1) cup cold water.
2	Flip open the splash proof lid on tumbler cover (7) and lock into “open” position.
3	Push thermal tumbler (6) into brewing area of the coffee maker.

Step	Action
4	<p>Plug in coffee maker:</p> <ul style="list-style-type: none"> • Locate cord storage area (10) on back of machine • Unwind and straighten cord thoroughly to remove kinks • Wind excess cord back into cord storage area. • Plug into outlet. <p><u>Caution:</u> The cord has a polarized plug (one blade is wider than the other). If plug does not fit fully in outlet, reverse plug. If plug still does not fit, contact a qualified electrician to check outlet.</p> <p><u>Result:</u></p> <ul style="list-style-type: none"> • The blue backlite, On/Off light and Auto-On Light illuminates for two seconds, • A tone sounds.
5	<p>Press the On/Off button (11) and let approximately half of the solution run through the machine.</p> <p><u>Results:</u></p> <ul style="list-style-type: none"> • The blue backlite, On/Off light and Auto-On Light illuminates for two seconds, • A tone sounds.
6	<p>Press the On/Off button (11) again and allow the remaining solution to sit in the water reservoir for 15 to 30 minutes.</p>
7	<p>Press the On/Off button (11) again and allow the remaining solution to run through the machine.</p>
8	<p>Discard the solution and allow the machine to cool for at least 15 minutes.</p>
9	<p>Hand wash and rinse the water reservoir (2) and thermal carafe (6) with warm water.</p>

Step	Action
10	Refill the reservoir (2) with fresh cold water and repeat steps 2 through 7. <u>Note:</u> Do not use any cleaners during this cycle.
11	Repeat step 9 until there is no vinegar or lemon smell from the water brewed in the machine. <u>Note:</u> It will normally take 2 or 3 “rinse” brews through your machine before all scents are gone. You should discard the first batch of coffee you brew after seasoning the coffee maker.

Setting the Clock

Procedure

Follow the steps in the table below to set the clock.

Step	Action
1	Plug in the machine. Result: The clock flashes to indicate that it has not been set.
2	<u>Note:</u> After completing this step, you will have five (5) seconds to begin the next step or you will need to repeat this step. Press and hold the H (hour) or M (minute) button for approximately three (3) seconds until the clock flashes and you hear two beeps.
3	Press and hold the H button (16) to set the hour, then press and hold the M (17) button to set the minutes. <u>Result:</u> Five seconds after you release either button, the time stops flashing and is set. <u>Note:</u> AM or PM is indicated at the top left of the clock display (15).

Resetting the Clock

Procedure

Follow the steps in the table below to reset the clock.

Step	Action
1	<p><u>Note:</u> After completing this step, you will have five (5) seconds to begin the next step or you will need to repeat this step.</p> <p>Press and hold the H (16) or M (17) button for approximately three (3) seconds until the clock flashes and you hear two beeps.</p>
2	<p>Press and hold the H button to set the hour, then press and hold the M button to set the minute.</p> <p>Result: Five seconds after you release either button, the time stops flashing and is set.</p>

Is it blank? Yes.



SECTION 2

Making Coffee

In this section:

The Four Fundamentals	2 - 2
How to Brew Coffee	2 - 3
Programming the Automatic Timer	2 - 6
Troubleshooting	2 - 7

The Four Fundamentals

Four Fundamentals

The starting point for making great coffee at home is to think of it as a form of cooking. To be successful, you need to follow a proven recipe and use the best ingredients you can find.

No matter what kind of coffee you are making, to make the best possible cup of coffee, you'll need what we call The Four Fundamentals:

- Fresh coffee beans
- Proper grind
- Good water quality
- Correct proportion of coffee to water

Fresh coffee beans

Start with freshly roasted beans. Keep the beans whole and grind them as needed to help preserve freshness. To keep coffee fresh, store it in an airtight container at room temperature. Coffee's enemies are oxygen and moisture, so proper storage will keep coffee fresh.

Proper grind

It is important to use the proper grind because that impacts the amount of time the coffee and water spend together which affects flavor. Too finely ground coffee slows the water down too much, allowing it to take with it unpleasant flavor elements. Too coarsely ground coffee allows water to rush through the grinds, leaving the coffee weak and under-extracted.

Water quality

Always start with fresh, cold water. A cup of coffee is 98% water. The water used to make coffee should taste clean, fresh and free of impurities. Avoid water from a water softener, city water that tastes like chlorine, or well water that tastes or smells like iron or sulfur. If your local tap water tastes good then it is likely to make a good cup of coffee. The Starbucks Barista Aroma Solo™ Thermal Coffee Maker will heat water to just off a boil (195°F/90°C to 205°F/96°C). Water heated to just off a boil is perfect for extracting coffee's full range of flavors.

Proportions

The most important thing is to use the right proportion of coffee to water. The hot water interacts with the coffee to extract, or pull out, the desirable flavor components. Too much water or too little coffee results in over-extracted coffee.

How to Brew Coffee

Choosing the right coffee bean

The best coffee begins with using top quality Arabic beans. We recommend Starbucks coffees, roasted to perfection and ground for the Starbucks Barista Aroma Solo™ Thermal Coffee Maker. Whole bean coffee should be ground for a drip coffee filter at a medium grind.

Grinding your own beans

To achieve a medium grind coffee at home, run the coffee beans through your blade grinder for approximately 15 seconds.

Questions about grinding coffee?

If you have questions about the grind size or your home blade grinding equipment, please visit any Starbucks Coffee store, or call the warranty hotline at 1-800-334-5553.

Procedure

Follow the steps in the table below to brew coffee.

Step	Action												
1	Plug in the coffee maker.												
2	Open the filter basket top. <u>Note:</u> Be sure the removable Internal Filter Basket holder (4) is in place. If you choose to use a paper filter instead of the internal filter (5), use filter cone #2.												
3	Refer to the following table and place the appropriate amount of ground coffee into the filter to make one full tumbler of coffee (16oz/500ml). <table border="1" data-bbox="225 647 953 954" style="margin: 10px auto;"> <thead> <tr> <th colspan="2">US Measurements</th> </tr> <tr> <th>Coffee</th> <th>Water (ounces)</th> </tr> </thead> <tbody> <tr> <td>5 1/3 Tbsp.</td> <td>16 oz.</td> </tr> <tr> <th colspan="2">Metric Measurements</th> </tr> <tr> <th>Coffee (grams)</th> <th>Water (milliliters)</th> </tr> <tr> <td>28g</td> <td>500ml</td> </tr> </tbody> </table>	US Measurements		Coffee	Water (ounces)	5 1/3 Tbsp.	16 oz.	Metric Measurements		Coffee (grams)	Water (milliliters)	28g	500ml
US Measurements													
Coffee	Water (ounces)												
5 1/3 Tbsp.	16 oz.												
Metric Measurements													
Coffee (grams)	Water (milliliters)												
28g	500ml												
4	Close the filter basket top (3).												
5	Fill the water reservoir (2) with the amount of water recommended in step 3.												
6	Twist the tumbler cover (7) on the thermal tumbler (6) and snap into the locked position.												
7	Flip open the splash proof lid (7) on the thermal tumbler (6) and snap into the open position.												

Step	Action
8	Place the thermal tumbler (6) into the coffee maker. <u>Note:</u> The splash proof lid must be locked in the open position before brewing. Tumbler will not fit into coffee maker if lid is closed.
9	Press the On/Off button (11) and the coffee will begin to brew. Result: The blue On/Off light will illuminate.
10	Remove tumbler when the machine does the following to indicate the brewing process is complete: <ul style="list-style-type: none"> • The coffee maker automatically shuts off. • The On/Off light turns off. • The beeper sounds twice ten (10) seconds after the brewing process ends. • The “time since brewed mode” begins counting from the brewed time for five (5) hours.

Time since brewed mode

When finished brewing, the timer display will begin a “Time Since Brewed” clock on the digital clock timer display (15) to indicate how long the coffee has been sitting. It will count up to 5 hours from the brewed time.

Note: The coffee cup icon in the clock timer display indicates that the machine is in “Time Since Brewed” mode.

Programming the Automatic Timer

Overview

Your Starbucks Barista Aroma Solo™ Thermal Coffee Maker programming feature allows you to program a brew cycle up to 24 hours in advance.

Before you begin

Before you begin be sure you:

- Prepare the machine to brew coffee by following steps 1 through 8 in the preceding topic, “How to Brew Coffee”, on page 2-3.
- Set the clock to the present time. See page 1-12.

Procedure

Follow the steps in the table below to program the automatic timer.

Step	Action
1	<p><u>Note</u>: After completing this step, you will have five (5) seconds to begin the next step or you will need to repeat this step.</p> <p>Press and hold the Program button (18) until the time flashes and you hear two beeps.</p> <p><u>Result</u>: The autotimer clock and the Auto-on light will flash.</p>
2	<p>Press the H and M buttons (16 & 17) until the display indicates the time you want the coffee maker to begin to brew.</p> <p><u>Result</u>: Five seconds after you release either button, the time will stop flashing and the display (15) will return to the current programmed time.</p>

Step	Action
3	<p>Press the Auto On button (13).</p> <p><u>Results:</u></p> <ul style="list-style-type: none"> • The Auto On light (14) will illuminate. • When brewing begins, the blue brewing indicator will illuminate.

Troubleshooting

Problems and Solutions

The following tables contain common problems and possible solutions.

If the solution provided does not solve your problem and you need further assistance to correct the problem, contact our Starbucks warranty services team at (800) 334-5553.

Problem	Cause	Solution
Power		
Machine does not work	Coffee maker is not plugged in.	Plug the coffee maker in, and/or turn it on.
	The power source fuse in the outlet may not be functioning.	Check outlet to make sure it is functioning.

Problem	Cause	Solution
Automatic Brewing		
Machine does not brew coffee automatically	Thermal tumbler is not properly placed so that it triggers the insertion stop valve.	Reposition the tumbler so that it triggers insertion stop valve.
Leaking		
The machine leaks	Machine overflows.	<ul style="list-style-type: none"> • Remove Filter Basket holder (4) and thoroughly clean by hand. • Remove any loose coffee grounds that may be blocking the channel. • Ensure thermal tumbler is properly inserted into the machine.
	Pulling the thermal tumbler from the machine, too much water stayed in the brewing chamber and spilled over the top.	<ul style="list-style-type: none"> • Insert thermal tumbler into coffee maker. • Complete brewing cycle.

Problem	Cause	Solution
Coffee temperature		
Coffee is not hot enough.	Ground coffee used to brew coffee was below room temperature.	Use ground coffee at room temperature to brew coffee. <u>Reference:</u> See the topic “The Four Fundamentals of Good Coffee” for additional information on page 2-2.
	Desired coffee temperature is not hot enough	Preheat the thermal tumbler with hot water: <ul style="list-style-type: none"> • Rinse the thermal tumbler with hot water. • Fill the tumbler with the appropriate amount of hot water for brewing.
	Minerals in the internal plumbing of machine are affecting the heating process	Descale the machine. <u>Reference:</u> See the topic “Descaling the Coffee Machine” on page 3-3 for instructions on removing minerals and impurities from the machine.

Problem	Cause	Solution						
Brewed coffee has coffee grinds								
There are coffee grounds in the brewed coffee.	Coffee grind is too fine.	<p>For this machine, Starbucks recommends a medium grind.</p> <p>Use the table below to obtain a medium grind coffee.</p> <table border="1" data-bbox="521 459 962 759"> <thead> <tr> <th data-bbox="521 459 740 512">IF you are...</th> <th data-bbox="740 459 962 512">THEN...</th> </tr> </thead> <tbody> <tr> <td data-bbox="521 512 740 651">Purchasing your coffee in whole bean form and do not have a grinder</td> <td data-bbox="740 512 962 651">Have the coffee ground for a drip coffee filter.</td> </tr> <tr> <td data-bbox="521 651 740 759">Using a home blade grinder</td> <td data-bbox="740 651 962 759">Grind for approximately 15 seconds</td> </tr> </tbody> </table>	IF you are...	THEN...	Purchasing your coffee in whole bean form and do not have a grinder	Have the coffee ground for a drip coffee filter.	Using a home blade grinder	Grind for approximately 15 seconds
	IF you are...	THEN...						
	Purchasing your coffee in whole bean form and do not have a grinder	Have the coffee ground for a drip coffee filter.						
Using a home blade grinder	Grind for approximately 15 seconds							
There is too much coffee in the filter basket	<p>Adjust the amount of coffee you add to the filter.</p> <p><u>Reference:</u> See the topic “The Four Fundamentals of Coffee” for additional information on page 2-2.</p>							
The tumbler is not fully inserted.	Insert the tumbler in the coffee maker so that it triggers the insertion stop valve.							
	The filter basket needs to be cleaned.	<ul style="list-style-type: none"> • Clean the filter basket by hand in warm, sudsy water. • Rinse thoroughly and dry. 						

Problem	Cause	Solution
Odor		
Tumbler lid, tumbler or machine has odd odor	Coffee machine needs to be cleaned	Clean the tumbler and machine. <u>References:</u> See the topics “Cleaning the Coffee Maker” on page 3-2, and “Descaling the Machine” on page 3-3 for additional information.
Control buttons		
Control buttons do not work	Control buttons or timer doesn't work and/or no lights come on when coffee maker is turned on.	If the control buttons have water around them, this may cause a temporary delay in the functioning of the coffee machine until the control buttons dry out. <ul style="list-style-type: none"> • Unplug the machine and let dry for several hours • Plug in machine when completely dry and test buttons.
Machine parts		
Broken parts	One of the parts is broken	Contact Starbucks Warranty Services at (800) 334-5553

Is it blank? Yes.



SECTION 3

Care and Maintenance

In this section:

Cleaning the Coffee Maker 3 - 2

Descaling the Machine 3 - 3

Cleaning the Coffee Maker

Materials to use

To clean the coffee maker, wipe the exterior of both the thermal tumbler and the coffee maker with a damp cloth, then dry thoroughly.

Caution: Never use harsh cleaning agents, especially those containing alcohol, solvents, or abrasive materials on your Starbucks Barista Aroma Solo™ Thermal Coffee Maker.



WARNING

To avoid serious injury and electrical shock, it is essential to turn off and unplug your Starbucks Barista Aroma Solo™ Coffee Maker and allow it to thoroughly cool before cleaning.

Steps

Follow these steps to clean each part of the machine.

Part	When to clean	How to clean
Exterior	After each use	<ul style="list-style-type: none">• Wipe the exterior of both the thermal tumbler and coffee maker with a damp cloth.• Dry thoroughly with a drying cloth.
Interior of thermal tumbler	After each use	<ul style="list-style-type: none">• Wash by hand using warm, sudsy water.• Rinse thoroughly.• Dry with drying cloth.• Caution: Do not wash tumbler in dishwasher.

Part	When to clean	How to clean
Removable parts	After each use	<ul style="list-style-type: none"> • Wash by hand using warm, sudsy water. • Rinse thoroughly. • Dry with drying cloth. <p><u>Caution:</u> Do not wash tumbler in dishwasher. Temperatures in a dishwasher vary and can permanently alter the structure of the removable parts.</p>
Filter	After each use	<ul style="list-style-type: none"> • Wash by hand using warm, sudsy water. • Rinse thoroughly <p>Note: This filter will last for 3 to 12 months, depending on use.</p>
Internal machine parts	3-6 mos.	See the next topic “Descaling the Machine” for detailed information on page 3-3.

Descaling the Machine

Why you need to descale your machine

Water carries minerals and impurities that can clog the internal plumbing and effect the:

- Heating time
- Heating process
- Machine performance
- Overall taste of coffee

Descaling (also called decalcifying) your machine helps to remove the build-up and keep your machine running smoothly.

Note: No coffee is to be used during this descaling process.

When

Use this procedure to descale your machine every 3-6 months. If you live in a region with high levels of minerals in the water supply you may need to descale your machine more often.

Materials

You can use any **ONE** of the following solutions to descale the machine:

- One (1) cup coffee maker cleaner descaler
- One (1) cup solution made up of 1/2 cup non-pulp lemon juice concentrate and 1/2 cup water
- Two (2) cup solution of one (1) cup white vinegar and one (1) cup cold water.

Steps

Descalce the machine using the following steps:

Step	Action
1	Fill the water reservoir (2) with one of the following solutions: <ul style="list-style-type: none">• One (1) cup coffee maker cleaner descaler• One (1) cup solution made up of 1/2 cup non-pulp lemon juice concentrate and 1/2 cup water• Two (2) cup solution of one (1) cup white vinegar and one (1) cup cold water.
2	Flip open the splash proof lid on tumbler cover (7) and lock in place.
3	Push thermal tumbler (6) into brewing area of coffee machine.

Step	Action
4	<p>Plug in coffee maker.</p> <p><u>Result:</u> When you plug in the machine, the following lights will illuminate for two seconds:</p> <ul style="list-style-type: none"> • Blue backlight • On/Off light (12) • Auto-on light (14) <p>You will also hear a tone.</p>
5	<p>Press the On/Off button (11).</p> <p><u>Result:</u> The blue light beside the On/Off button will illuminate and the solution will begin to brew into the thermal tumbler.</p>
6	<p>After approximately half of the solution has run through, press the On/Off button (11).</p> <p><u>Result:</u> Machine turns off.</p>
7	<p>Leave the remaining solution to soak in the water reservoir for 15 to 30 minutes.</p>
8	<p>Press the On/Off button (11) again and allow the remaining solution to run through the machine.</p>
9	<p>Discard the solution and allow the machine to cool for at least 15 minutes.</p>
10	<p>Hand wash and rinse the water reservoir (2) and thermal tumbler (6) with warm water.</p> <p><u>Caution:</u> Do not put in dishwasher.</p>
11	<p>Refill the water reservoir with fresh cold water. Repeat steps 2 through 7.</p> <p><u>Caution:</u> Do not use any cleaners during this brewing cycle.</p>

Step	Action
12	Discard the water in the water reservoir and allow the machine to cool for at least 15 minutes.
13	Repeat step 10 until there is no vinegar or lemon smell from the water brewed through your machine. <u>Note:</u> It will normally take two or three “rinse brews through your machine until there is no vinegar or lemon smell from the water.
14	Your machine is now fully descaled and ready for use.



SECTION 4

Warranty and Contact Information

In this section:

Warranty Information	4 - 2
Contact Information	4 - 5

Warranty Information

About this warranty

The Limited Warranty supersedes any other warranties and is governed by the laws of the State of Washington. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

Limited warranty

This product is warranted to the original consumer purchaser by Starbucks Coffee Company for two (2) years from the date of purchase from a Starbucks retail store or other authorized Starbucks retail location against defects in workmanship and materials. During the warranty period, a defective part of product will be replaced wither with a new or reconditioned part or product, depending on the availability at the time of replacement. To validate this product's two (2) year warranty, you must provide us with proof of the purchase date. Such proof can be made only by presenting to Starbucks Coffee Company one of the following:

- The original receipt
- The cancelled check used to purchase the product
- The billing statement from the credit card company used to purchase the product, or
- The order confirmation form or packing slip for the product if received by mail.

If a proof-of-purchase is not provided, the warranty is void. It is not the responsibility of Starbucks Coffee Company to provide or obtain the proof-of-purchase date.

The warranty covers normal consumer usage.

What this warranty will not cover

This warranty will not cover:

- Damage that occurs from shipment
- Problems related to the lack of cleaning and maintenance, including descaling
- Repairs made by the consumer that caused the machine to malfunction or otherwise be dangerous
- Damage that results from unauthorized repairs
- Failure that results from commercial use, improper installation and maintenance, alteration, accident, misuse, abuse, vandalism, or neglect
- Any products that have been used in violation of written instructions, or
- Any products that have been altered or modified.

Validity outside of the U.S and Canada

This product is intended for sale in the U.S. and Canada only. If you reside outside the U.S. or Canada, Starbucks provides this product “as is” without warranty of any kind.

Disclaimer of other warranties

This limited warranty is in lieu of all other express or implied warranties and no person, including agents and employees of Starbucks, us authorized to give any further representation or warranty or assume any further obligation on behalf of Starbucks, whether orally or in writing. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Limitation of liability

Starbucks entire liability with respect to this product shall be limited to the price of the product. In no event shall Starbucks, its agents or employees, be liable for any direct, indirect, special, consequential or incidental damages arising out of the use of, or inability to use, this product, or arising out of any defect in the product, even if Starbucks has been advised of the possibility of such damages. Some states do not allow the exclusion or limitation of liability for consequential or incidental damages, so the above limitation or exclusion may not apply to you.

Warranty service

This product has been carefully engineered for optimum performance. Do NOT attempt to repair this product yourself. Attempts to repair this appliance yourself may render it dangerous to use. Should you attempt to open the housing and repair the appliance, your warranty will be voided. Should the appliance malfunction, first call us at (800) 334-5553 and ask for Warranty Services. State that you are a customer having a problem with your appliance. A Warranty Service Representative will assist you to identify the possible problems and solutions. After directing you through the necessary diagnostic steps, provided that the terms of this warranty have been met, Starbucks Coffee Company will provide any of the following services, as it deems appropriate, at no cost to you:

- Ship replacement parts
- Repair the product
- Ship a replacement product, or
- Refund the full purchase price

Your information

Keep this information for your records:

Type of electrical product purchased:

Espresso machine Coffee maker Blade grinder Burr grinder Other

Model Name / Color: _____ SKU _____

Store # _____ Date of Purchase _____

Contact Information

Advice and assistance available

Trained and knowledgeable Starbucks representatives are available to answer your questions and provide helpful advice. Call Starbucks Coffee Company at (800) 334-5553 to speak with one. Additional contacts

The following are additional resources.

Department	Contact Information
Warranty Services	(800) 334-5553
Corporate Offices	By mail at 2401 Utah Avenue South, Seattle, Washington 98134 Or Visit the Brewing Information Page at www.Starbucks.com