



# SIRENA



READ THESE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE.

## FOR HOUSEHOLD USE ONLY



# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces (i.e. steam wand, portafilter).
3. To protect against electric shock, do not place cord, plugs or appliance in water or other liquid.
4. This appliance must be kept out of the reach of children.
5. Unplug from outlet when not in use and before cleaning.
6. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not remove the portafilter during the brewing cycles as there is a danger of burns.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. This machine was designed to process normal household quantities only. Not suitable for continuous operation or for commercial use.
13. Do not operate any appliance with damaged cord or plug, if the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
14. Do not use if the water tank is not filled.
15. Always use cold water. Warm water or other liquids could cause damage to the appliance.

## SAVE THESE INSTRUCTIONS

# SHORT CORD INSTRUCTION

**A short power supply cord is provided to reduce the risk of tripping over or becoming entangled with a longer cord.**

**Longer extension cords are available at retailers authorized to sell electrical accessories and may be utilized if care is exercised in their use. If an extension cord is used:**

- The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- The longer cord should be arranged so that it will not drape over the countertop or tabletop, where it may be pulled on by children or accidentally tripped over.

# 1 GENERAL INFORMATION

This espresso machine is made for pulling one or two shots of espresso, and features a swivel hot water and steam wand. The controls on the front of the machine are labeled with easy-to-read symbols. The machine has been designed for domestic use and is not suitable for professional, commercial, or continuous use.

 **Warning. No liability is assumed for any damage caused by:**

- **Incorrect use not in accordance with the intended uses;**
- **Repairs not carried out by authorized customer service centers;**
- **Tampering with the power cord;**
- **Tampering with any part of the machine;**
- **The use of non-original spare parts and accessories;**
- **Failure to descale the machine;**
- **Failure to assemble or failure to insert portafilter correctly;**
- **Failure to clean portafilter thoroughly (see section 9).**
- **Usage of machine at temperatures below 32°F (0°C).**

In these cases, the warranty is not valid.

## 1.1 For ease of reading



A warning triangle draws attention to all the instructions that are important for user safety. Please follow these instructions carefully to avoid serious injury.



This symbol is used to highlight important information to ensure optimal use of the machine.

## 1.2 How to use these operating instructions

Keep these operating instructions in a safe place and make them available to anyone else who may use the espresso machine.

For further information or if you experience any problems, please contact an authorized service center, or visit our website: [www.starbucks.com/sirena](http://www.starbucks.com/sirena)

## 2 FEATURES

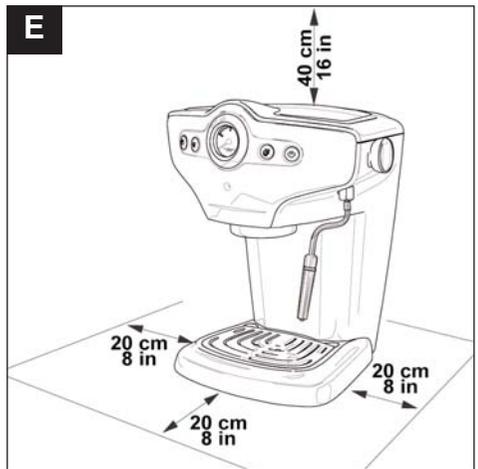
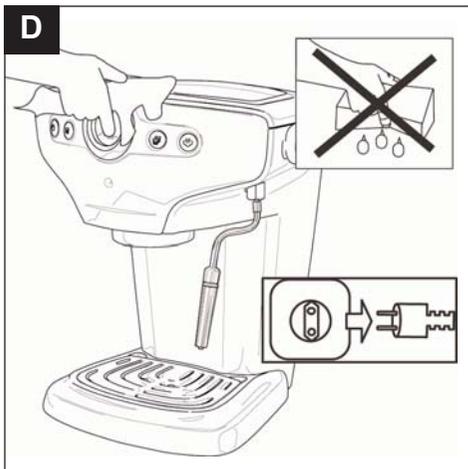
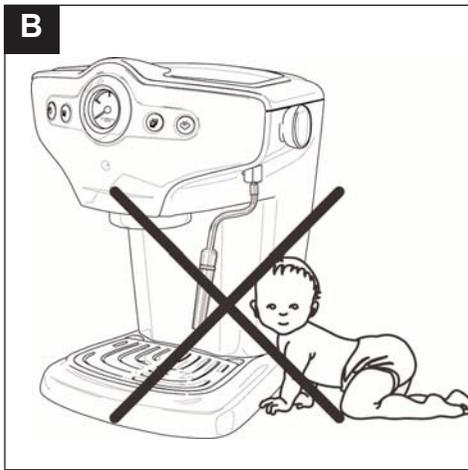
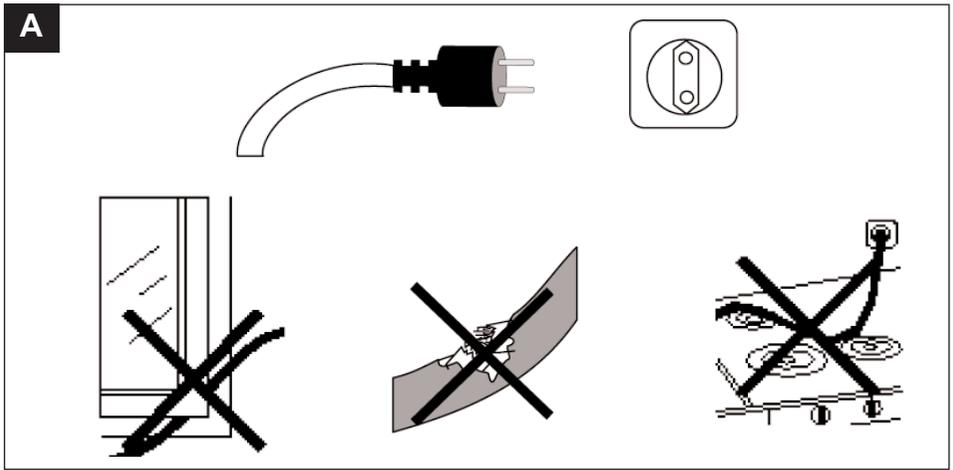
- Commercial Quality Portafilter: Includes a patented back pressure adapter to ensure great espresso extraction
- Dual brewing spout
- Auto shut off after 90 minutes of inactivity
- Soft grip portafilter handle
- Ground coffee filter for making single or double shots (included)
- Pod capable with ESE pods (pod filter included)
- Two user-programmable brew settings
- Easy reading status lights show when machine is ready to brew or steam
- Blue LED light indicates when water tank is empty
- Steam wand with pannarello adapter for easy frothing of milk for cappuccinos or lattes
- Rapid Steam™ boiler for quickly switching from brewing to frothing
- Temperature gauge
- Cup-warming surface
- Stainless steel coffee boiler
- 15-bar pump pressure to ensure proper extraction
- Sturdy all-metal housing
- 57.5 oz removable water tank for easy cleaning and refilling
- Adjustable and removable drip tray
- Removable power cord

## TECHNICAL DATA

Nominal voltage	See label on the appliance
Power rating	See label on the appliance
Power supply	See label on the appliance
Housing material	Metal and thermoplastic
Dimensions (w x h x d)	13 in x 15 in x 12 in
Weight	21 lbs
Power cord length	47 in
Control panel	Front
Portafilter	Pressurized
Water tank capacity	57.5 oz / removable
Pump pressure	15 bar
Brewing boiler material	Stainless steel
Rapid Steam™ generator material	Die cast alloy
Safety devices	Hydraulic circuit over-pressure safety valve

Subject to engineering and manufacturing changes due to technological developments.

The machine conforms to the European Directive 89/336/EEC (Italian Legislative Decree 476 of 04/12/92) concerning electromagnetic compatibility.



### 3 SAFETY REGULATIONS



**Do not place machine in contact with water when plugged in: danger of short circuit!**

**Steam and hot water can cause scalding! Never direct the hot water/steam jet toward parts of the body; handle the steam wand with care: danger of scalding!**

#### Intended use

The espresso machine is intended only for domestic use.

Do not make any technical changes or use the machine for unlawful purposes as this would create serious hazards. The espresso machine must only be used by adults.

#### Power supply

Connect the espresso machine only to a suitable socket.

The voltage must correspond to the indication on the machine's label.

#### Power cord (Fig. A)

Never use the espresso machine if the power cord is defective.

If any parts or components of the machine are damaged, they will be replaced by the manufacturer. Please call 1-800-933-7876.

Do not pass the cord around corners, over sharp edges or over hot objects, and keep it away from oil.

Do not use the power cord to carry or pull the espresso machine.

Do not pull out the plug by pulling on the power cord or touch it with wet hands.

Do not let the power cord hang freely from tables or shelves.

#### Protecting other people (Fig. B)

Make sure children cannot play with the espresso machine; children do not realize the danger associated with household appliances.

Do not leave the espresso machine packaging within the reach of children.

#### Danger of burning (Fig. C)

Never direct the jet of hot steam and/or hot water towards yourself or others.

Always use the handles or knobs provided.

Do not disconnect (remove) the portafilter during espresso dispensing or immediately after brewing ends.

During the warming up phase, hot water may drip from the brew unit. This is normal.

#### Positioning

Place the espresso machine in a safe place, where no one can overturn it or be injured.

Do not turn over or tip machine when it has water in it, as water will leak out.

Hot water or steam may spill out: **danger of scalding!**

**Keep the machine upright when water is in the water tank.**

Do not keep the machine at a temperature below 32°F (0°C); freezing may damage the machine.

Do not use the espresso machine outdoors.

Do not place the machine on hot surfaces and close to open flames to prevent the casing from melting or being damaged.

## **Cleaning (Fig. D)**

Before cleaning the machine, you must deselect all buttons and remove the plug from the socket. Wait for the machine to cool down. Never immerse the machine in water!

It is strictly forbidden to tamper with the inside of the machine. There are no user service able parts inside the machine.

## **Space for use and maintenance (Fig. E)**

To ensure that the espresso machine works properly and efficiently, the following conditions are recommended:

- Choose a level surface;
- Select a location that is sufficiently well-lit, clean, and near an easily reachable power socket;
- Allow for a minimum distance from the sides of the machine as shown in the illustration.

## **Storing the machine**

If the machine is to remain out of use for a long time, perform the following steps:

- Empty the water tank and clean surfaces that have come in contact with coffee;
- Thoroughly rinse the portafilter and its components, wipe the brew unit, and rinse the drip tray and grill;
- Turn off the machine, and unplug it from the socket;
- Store it in a clean, dry place, out of the reach of children;
- Keep it protected from dust and dirt.

## **Servicing / Maintenance**

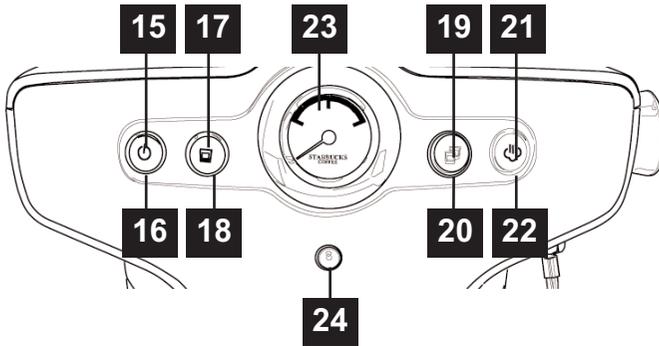
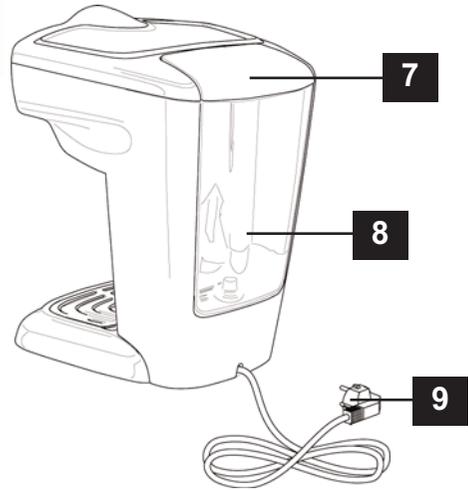
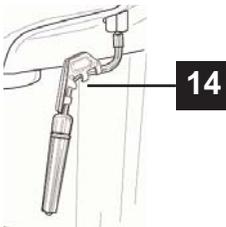
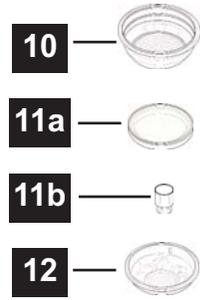
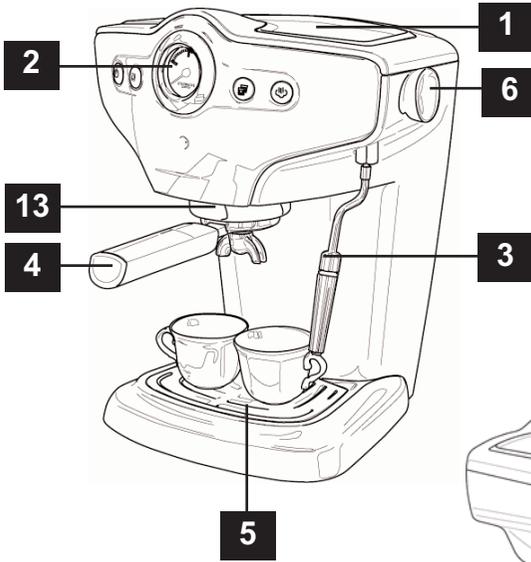
In case of failure, faults or a suspected fault after dropping, immediately remove the plug from the socket. Never attempt to operate a faulty machine.

Servicing and repairs may only be carried out by authorized Customer Service Centers, listed in the service booklet included with the machine.

All liability for damages caused by maintenance not carried out in a professional manner is declined.

## **Fire safety**

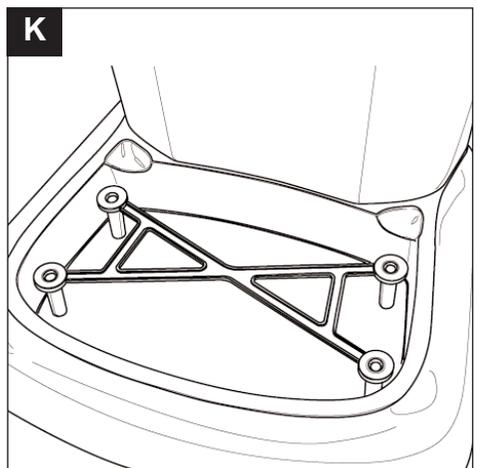
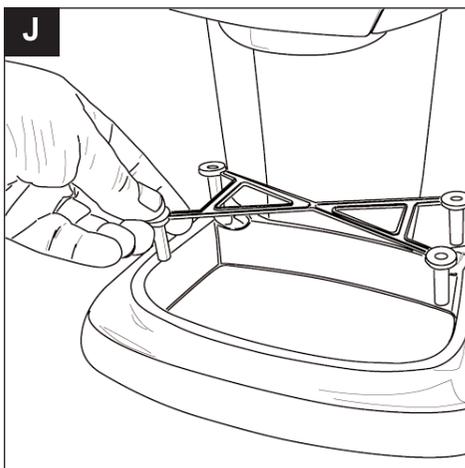
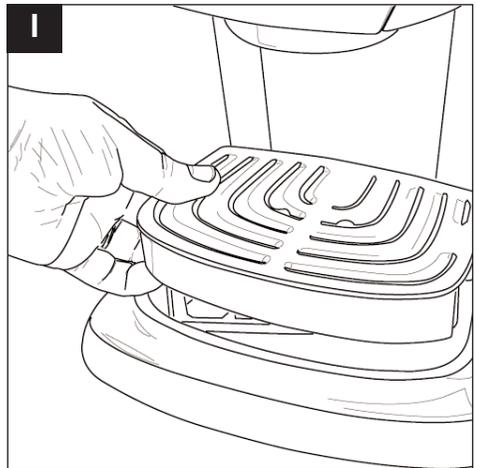
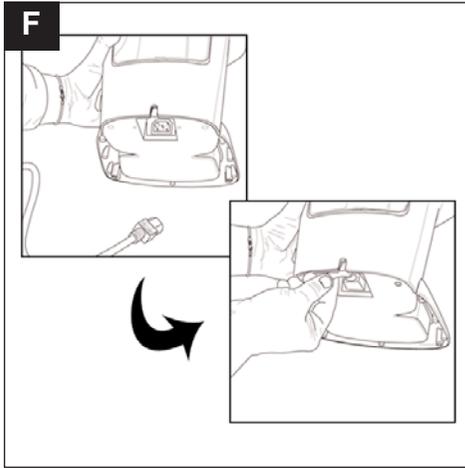
In the event of fire, use carbon dioxide extinguishers (CO<sub>2</sub>). Do not use water or dry-powder extinguishers.

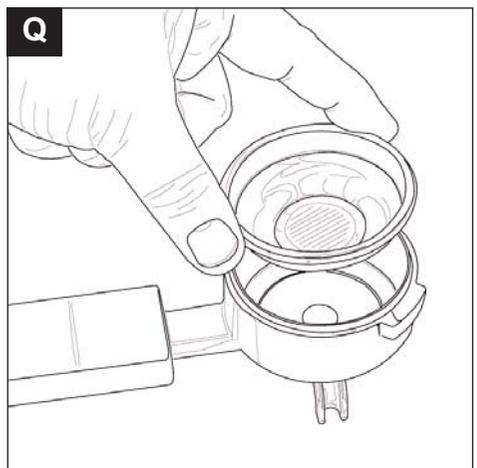
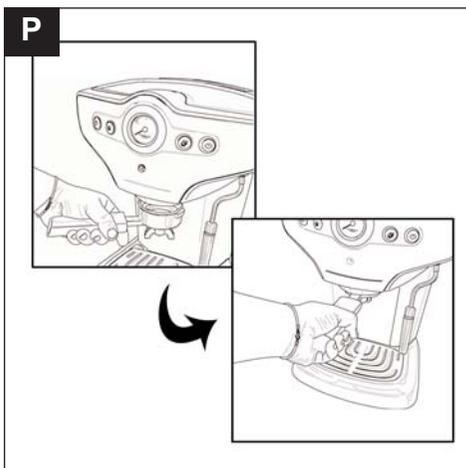
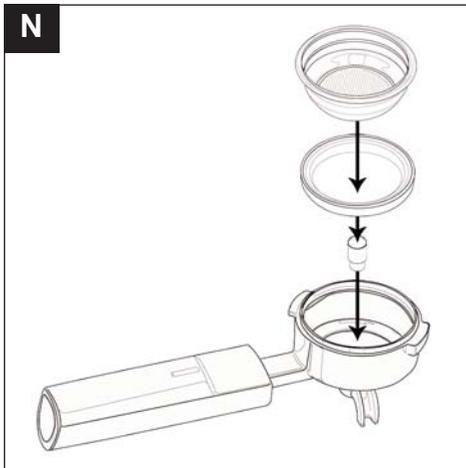
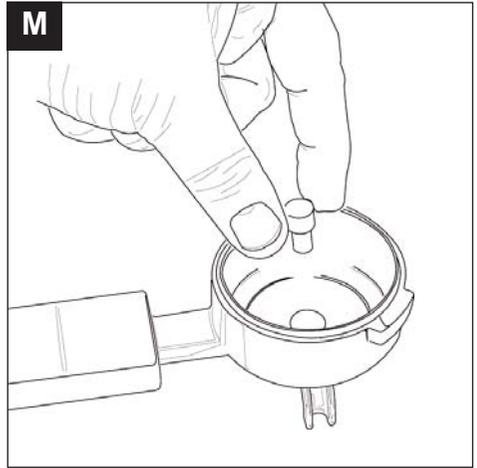
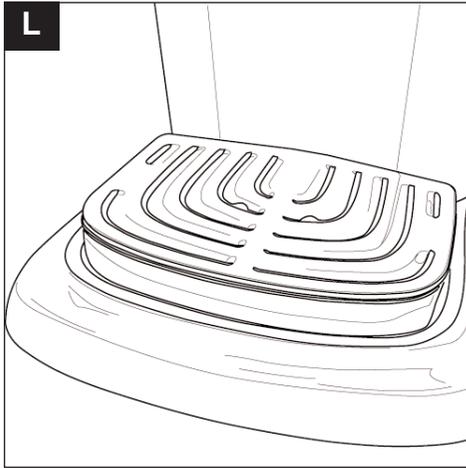


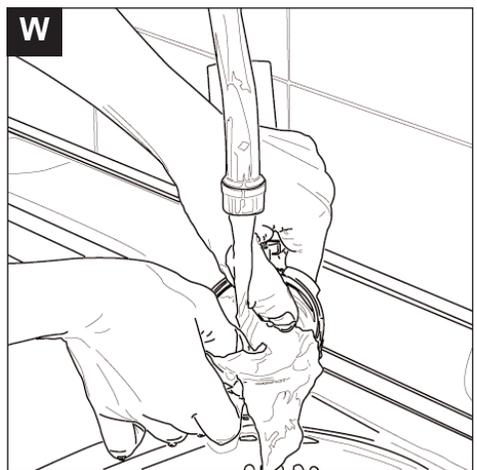
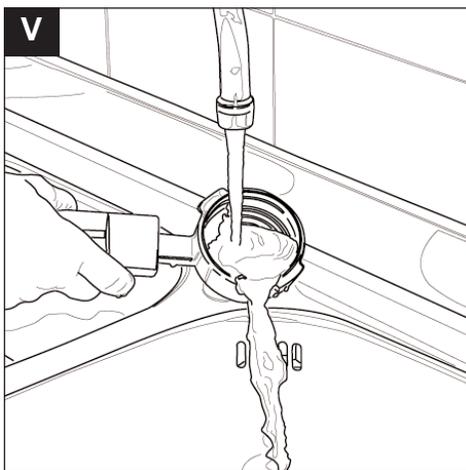
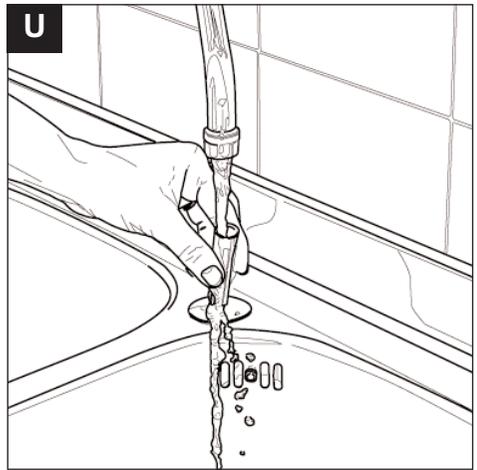
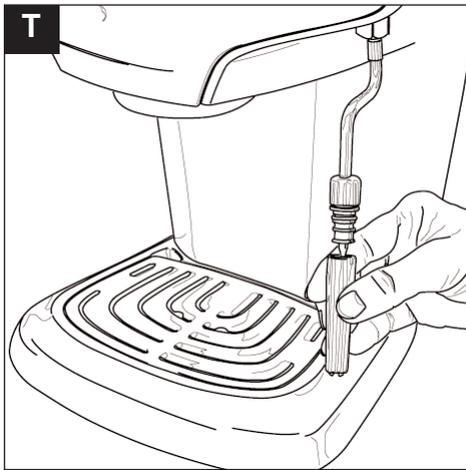
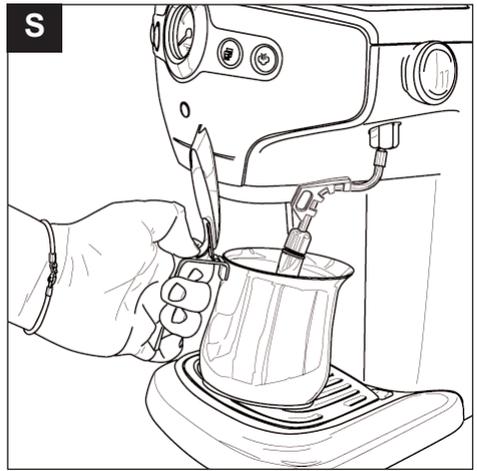
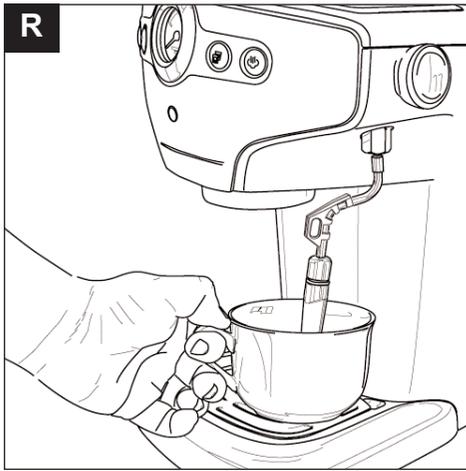
## Key to machine components

- 1 Cup warming tray
- 2 Control panel
- 3 Hot water/steam wand
- 4 Pressurized portafilter
- 5 Drip tray + grill
- 6 Hot water/steam knob
- 7 Water tank lid
- 8 Water tank
- 9 Power cord
- 10 Ground coffee filter (for single or double shots)
- 11a Rubber gasket adapter (backpressure adapter)
- 11b Plastic support peg
- 12 Pod filter
- 13 Brew unit
- 14 Removable steam handle

15	ON/OFF button	Activates and deactivates the machine
16	ON/OFF light	ON: machine is turned on and able to function
		OFF: machine is off
17	Single espresso button	Brews one single quantity (one shot) of espresso (dispensed quantity is user programmable)
18	Single espresso light	Steady ON: machine is at the correct temperature to brew espresso or hot water
		Slowly blinking: machine is warming up to brew espresso or hot water
		Quickly blinking: machine is preparing to brew a single shot of espresso, or the machine is in programming mode
19	Double espresso button	Brews a double quantity (two shots) of espresso (dispensed quantity is user programmable)
20	Double espresso light	Steady ON: machine is at the correct temperature to brew espresso or hot water
		Slowly blinking: machine is warming up to brew espresso or hot water
		Quickly blinking: machine is preparing to brew a double shot of espresso, or the machine is in programming mode
21	Steam button	Selects the steam function
22	Steam light	Steady ON: machine is at the correct temperature to dispense steam
		Slowly blinking: machine is warming up to dispense steam
23	Temperature gauge	Indicates when the boiler has reached the ideal temperature for brewing (the machine is ready to brew when lights 17 and 19 are illuminated and fixed)
24	Water light	Steady ON: Indicates the water tank needs to be filled
		Quickly blinking: the machine's water circuit needs to be primed (see section 4.5)







## 4 INSTALLATION

For your own safety and that of other people, please strictly follow the “Safety Regulations” in section 3.

### 4.1 Packaging

The original packaging has been designed to protect the machine during transport. It is recommended to keep the packaging for future transport.

### 4.2 Installation instructions

Before installing the machine, observe the following safety precautions:

- Place the machine in a safe area: on a flat, stable surface, away from water and moisture;
- Make sure the machine is out of the reach of children;
- Avoid placing the machine on very hot surfaces or near open flames.

The espresso machine is now ready to be connected to the power supply.

### 4.3 Connecting to the power supply

Before turning on the machine, make sure that the hot water / steam knob is closed.

- Electric current can be dangerous! Therefore, it is essential to follow the safety regulations carefully.
- Never use faulty electrical cords! Faulty electrical cords and plugs must be replaced immediately by authorized Customer Service Centers.
- The voltage of the appliance has been set by the manufacturer.
- Check that the voltage supplied matches the indications on the label on the bottom of the appliance.
- Connect the power cord to the machine as shown in Figure F.
- Connect the plug end of the power cord to a socket with suitable voltage.
- You can preheat your cups by placing them on the cup warming tray. (Warm cups will help retain the espresso's crema and aroma.)

** NOTE: The machine is equipped with an energy saving system. The machine will automatically shut off 90 minutes after its last operation. To turn the machine on, press the power button (15).**

### 4.4 Filling the water tank

- Lift and remove the water tank lid (7).
- Remove the water tank (8) using the handle provided on the inside.
- Rinse and fill it with filtered water, taking care not to overfill.
- Replace the tank; press down firmly. Replace the lid (7).

**For best results, only use cold, filtered water to fill the tank. Never use sparkling water. The quality and filtration of the water to fill the tank will affect the final flavor of the espresso.**

**Hot water or any other liquid may damage the tank. Do not turn on the machine without water in the tank; always make sure there is enough water in the tank.**

## 4.5 Priming the water circuit

The machine's water circuit must be primed in the following cases: before using the machine, for the first time out of the box, or after long periods of inactivity, and when the water tank becomes empty.

The machine indicates the need to prime the water circuit when the water light is blinking (24).

- Press the main power button (15). The button lights will start blinking slowly. This means the machine is warming up. The blinking will stop when the machine is warmed up and ready to use.
- Place a container below the steam wand. Open the hot water/steam wand by turning the knob (6) clockwise all the way.
- Wait until the water light (24) stops blinking.
- Close the hot water/steam wand, by rotating the knob (6) counter-clockwise all the way.
- The machine has been primed when the water light (24) shuts off.
- Remove and empty the container.

The machine will give best performance if the unit is allowed to fully heat up prior to pulling a shot of espresso. For best results when making espresso, you will need to preheat the portafilter. A preheated portafilter will result in warmer coffee and will help retain the espresso's flavourful taste.

- Insert the portafilter into the machine without coffee, and place a cup beneath the portafilter. (Fig. H)
- Press the coffee button (17). Allow the machine to dispense water through the portafilter.
- We suggest you dispense a couple of shots of water through the portafilter to heat it up to the optimal temperature.
- When not brewing a cup of espresso, leave the cleaned portafilter attached to the machine. This will ensure the portafilter remains preheated.

The machine is now ready to dispense espresso and steam; please see related sections for operating details.

**i** **NOTE:** The temperature gauge is a general indicator of the machine temperature. When the machine is warming up, the coffee lights (18 and 20) will blink. The machine is warmed up and ready to use when the coffee lights remain fixed. Even if the temperature gauge is in the green area, the machine is ready to use only when the coffee lights remain fixed.

## 4.6 Drip tray adjustment

The drip tray can be adjusted according to the size of the cup(s) used.

When using small espresso cups or shot glasses used to prepare espresso, we recommend raising the drip tray to the higher position, for optimal crema (Fig. G). If larger cappuccino or latte cups are used, lower the drip tray. (Fig. H)

To lift the drip tray height, proceed as follows:

- Remove the drip tray grill and the drip tray. (Fig. I)
- Turn the "X" support upside down so that the hinges match up with the reference marks inside the base of the machine as shown in the figure. (Fig. J and Fig. K)
- Place the drip tray and the grill back into place. (Fig. L)

## 5 PULLING SHOTS

**⚠ Warning! Do not remove the portafilter during coffee dispensing or immediately after brewing. Wait 20 seconds while pressure is relieved in the filter: Danger of burning!**

**⚠ Warning! After pressing the coffee button(s), do not remove the portafilter immediately if coffee does not flow out. In case this occurs, switch off the machine, and wait at 2-3 minutes before removing the portafilter from the brew head.**

The machine is fitted with a special pressurized portafilter (4), which allows you to pull either one or two shots of espresso with the same filter basket for ground coffee (10).

- To brew espresso, the machine must be turned on with the ON/OFF button (15). Wait until the brew lights (18 and 20) illuminate and remain fixed.
- During brewing, the machine ready lights located on the espresso buttons (18 and 20) may flash on and off; this operation should be considered normal.
- Before use, make sure that the hot water/steam wand (6) is closed and the water tank contains enough water.
- Do not remove water tank when unit is brewing.

### 5.1 Brewing Espresso

#### Using the Pressure Adapter (rubber gasket adapter and plastic support peg)

The Sirena is equipped with a special pressure adapter (11a) and plastic support peg (11b) that assist in creating a full body espresso with crema, even if the grind is not perfect. This adapter and peg are to be used when making single and double shots, and will help you make a great shot of espresso with a high quality crema. The pressure adapter (11a) and plastic support peg (11b) are offered as replacement parts by the manufacturer. To order new parts, please call 1-800-933-7876.

- Insert the plastic support peg (11b) into the portafilter (4). Then insert the rubber gasket adapter (11a), with the curved side facing down, as shown in Figure M.
- Insert the ground coffee filter (10) into the portafilter (4). (Fig. N)
- Brew a single or double espresso as described in the sections below.

**i Note: When using pre-ground coffee, you must first insert the plastic support peg (11b) into the portafilter, along with the rubber gasket adapter (11a), and then insert the ground coffee filter (10), as shown in Figure N.**

**i Note: The Sirena utilizes a self tamping method when brewing espresso: the coffee is tamped when the portafilter is inserted into the brew head. For optimal brewing, it is better to avoid tamping the coffee in the portafilter.**

#### Brewing a Single Shot

For best results when making espresso, you will need to ensure the unit is fully warmed up and the portafilter is preheated. A preheated portafilter will result in a higher temperature of coffee and will help retain the espresso's flavourful taste. We suggest you dispense a couple of shots of water through the portafilter to ensure it has been heated to the optimal temperature.

- Insert the plastic support peg (11b) into the portafilter body (4) along with the rubber gasket adapter (11a). Then insert the ground coffee filter (10) into the portafilter (4) body. (Fig. N)
- Holding the handle towards the left, fit the rim of the empty portafilter into the brew unit (13), as shown in Figure P.
- Turn the portafilter from left to right until it firmly locks in place; you may have to hold the base of the machine to keep it from turning.
- Release the grip from the portafilter.

- Preheat the portafilter by pressing the brew button (17). Place a cup beneath the portafilter. Water will dispense out of the portafilter (this operation is only necessary for the first espresso during each use).
- Caution! The water will be very hot!
- To pull one shot, insert 7 grams or one scoop of espresso in the ground coffee filter basket (10). This will correspond to approximately  $\frac{1}{2}$  full portafilter. (Fig. O)
- Clean any espresso residues from the edge of the portafilter.
- Insert the portafilter into the brew unit (13) from the bottom, and turn the portafilter from left to right until it locks into place. (Fig. P)
- Take one preheated cup and place it under the portafilter; check that it is correctly placed under the dispensing holes.
- Press and release the single espresso button (17). The button light (18) will blink quickly when preparing to brew the espresso.
- The machine will dispense a single shot (1 fluid ounce) of espresso.

### Brewing a Double Shot

- Preheat the portafilter, as described above in "Brewing a Single Shot".
- To pull a double shot, insert approximately 14 grams or two scoops of espresso in the ground coffee filter basket (10). This will correspond to approximately  $\frac{3}{4}$  full portafilter. (Fig. O)
- Clean any espresso residues from the edge of the portafilter.
- Insert the portafilter into the brew unit (13) from the bottom, and turn the portafilter from left to right until it locks into place. (Fig. P)
- Take one or two preheated cups and place them under the portafilter; check that they are correctly placed under the dispensing holes.
- Press and release the double espresso button (19). The button light (20) will blink quickly when preparing to brew the espresso.
- The machine will dispense a double shot (2 fluid ounces) of espresso.

The espresso quantities can be programmed according to your personal tastes (see section 5.3).

- When the programmed quantity of espresso has been reached, the brewing stops automatically.
- Remove the cup(s).
- Wait a few seconds, then remove the portafilter and empty it from remaining espresso grounds.

**i Note:** Keep the ground coffee filter basket (10) clean by removing and rinsing it every time with water (see section 9). For deep cleaning, remove the filter basket (10), rubber gasket adapter (11a) and plastic support peg (11b). Take care not to lose the adapter or its support peg. The adapter will not function properly without the plastic support peg.

## 5.2 Espresso Pods

**i Note:** When preparing espresso using espresso pods, you must remove the rubber gasket adapter (11a) and plastic support peg (11b) from the portafilter. With the use of pods, only one single shot of espresso can be brewed at a time.

- Remove the ground coffee filter (10) from the portafilter (4) by pulling it out.
- **Remove the adapter (11a) and plastic support peg (11b) from the portafilter.**
- Insert the pod filter (12) into the portafilter (4). (Fig. Q)
- Holding the handle towards the left, fit the rim of the empty portafilter into the brew unit (13). (Fig.P)
- Turn the portafilter from left to right until it firmly locks in place; you may have to hold the base of the machine to keep it from turning.

- Release the grip from the portafilter.
- Place a cup beneath the portafilter. Preheat the portafilter by pressing the brew button (17).
- Water will dispense out of the portafilter (this operation is only necessary for the first espresso during each use).
- After the water dispensing has finished, wait a few seconds and remove the portafilter from the machine by turning it from right to left; empty out the remaining water.
- Insert the pod in the portafilter; make sure the paper filter of the pod does not overhang from the portafilter edge.
- Insert the portafilter in the brew unit (13) from the bottom. Turn the portafilter from left to right until it locks in place.
- Take one preheated cup and place it under the portafilter; check that it is correctly placed under the dispensing holes.
- Press and release the single espresso button (17).
- The brewing stops automatically when the programmed quantity of espresso has been reached. Remove the cup.
- Wait a few seconds, then remove the portafilter and dispose of the used pod.

**i Note: Keep the pod filter (12) clean by removing and rinsing it every time with water (see section 9).**

### 5.3 Programming the Quantity of Espresso

When using the machine for the first time, the brew buttons (17 and 19) have been programmed to brew the pre-defined quantity of espresso. These quantities are one fluid ounce for a single shot and two fluid ounces for a double shot.

This programming can be modified according to your personal tastes.

The programming of each brew button is independent from the other. To re-program the buttons, proceed as follows below. The buttons can be re-programmed at any time. The programmed quantity will be kept in the machine's memory even if it has been turned off.

- Make sure the machine is turned on.
- Insert the appropriate filter with pre-ground coffee (see section 5.1).
- Position the cup(s) that will be used beneath the dispensing holes.
- Press the desired brew button (17 or 19), and keep it pressed. The button will blink during programming.
- When the desired espresso quantity is reached, release the button. The machine is now programmed to always brew the same quantity of espresso.

## 6 TIPS FOR CHOOSING COFFEE

As a general rule, any type of coffee blended for espresso available on the market can be used.

However, coffee is a natural product and its flavor changes according to its origin and blend. This machine has been specially developed by Starbucks for Starbucks espresso and decaf espresso blend, in order to produce the same flavor profile found in our cafes.

We recommend trying different varieties of beans and roasts to determine what kind of espresso taste you prefer.

Espresso should always be dispensed by the portafilter in an even flow. If the espresso does not flow out of the portafilter easily and has a "dripping" effect, it is an indication that the grind is too fine, or there is too much coffee in the portafilter, blocking the flow of water through the grinds. This will have an effect on the espresso's taste, so we recommend checking the flow of the espresso.

The speed of espresso dispensing can be modified by slightly changing the amount of espresso in the filter and/or using a different espresso grind.

**BEFORE PERFORMING ANY OPERATION RELATED TO STEAM OR HOT WATER DISPENSING, CHECK THAT THE STEAM WAND IS DIRECTED OVER THE DRIP TRAY.**

**⚠ Warning! Always make sure the portafilter is inserted before steaming or dispensing hot water.**

## **7 HOT WATER DISPENSING**

**⚠ Danger of scalding! Dispensing may be preceded by short sprays of hot water. The steam wand can reach high temperatures; do not touch it with bare hands.**

- Turn on the machine, if not already on, with the main power button (14); the power light (15) illuminates.
- Wait until the brew lights (18 and 20) illuminate and remain fixed.
- Place a container or a glass under the steam wand.
- Open the hot water/steam knob (6) by turning it clockwise all the way.
- When the desired quantity of hot water has been dispensed, rotate the hot water/steam knob counter-clockwise (6).
- Remove the container with hot water.

## **8 STEAM DISPENSING / STEAMING MILK**

**⚠ Danger of scalding! Dispensing may be preceded by short sprays of hot water. The steam wand can reach high temperatures; do not touch it with bare hands.**

**⚠ Warning! Always make sure the portafilter is inserted before steaming or dispensing hot water.**

**i Note: If the steam function is selected, but not used for a period of 1 minute, the machine will automatically exit the steam function mode.**

**For best steaming results allow the unit to fully warm up before steaming.**

- Turn on the machine, if not already on, with the main power button (15); the power light (16) illuminates.
- Wait until the brew lights (18 and 20) illuminate and remain fixed. Make sure the steam wand is directed over the drip tray and the portafilter is inserted into the machine.
- Press the steam button (21). The brew lights (18 and 20) turn off. The steam light (22) starts to blink.
- The machine is ready for steam dispensing when the steam light (22) remains fixed.
- Place a container below the steam wand and open the hot water/steam knob (6) by turning it clockwise all the way for a few seconds, so that residual water exits from the steam wand. Shortly after, a steady jet of steam will be dispensed. (Fig. R)
- Close the knob (6) by turning it counter-clockwise, and remove the container.

**To guarantee the best results when steaming milk, always use cold milk.**

- Immerse the steam wand in the milk and open the knob (6) by turning it clockwise all the way; turn the container with slow upward movements so that it is warmed evenly. (Fig. S)
- After using the steam for the desired time, close the knob (6) by turning it counter-clockwise; remove the container with the warmed milk/beverage.
- Press the steam button (21) to deselect the steam function.
- After pressing the steam button, the machine automatically returns back to its normal mode for brewing espresso and hot water.
- **IMPORTANT:** Prime the water circuit as described in section 4.5 to rinse the inside of the steam wand of any residual milk (also see section 9).

**The same operation can be used to heat other beverages.**

- After this operation, clean the steam wand with a damp cloth.

## 9 CLEANING AND MAINTENANCE



**Warning! To avoid serious injury and electrical shock, it is essential to turn off and unplug the Sirena, and allow it to completely cool off before cleaning.**

Cleaning and maintenance operations can only be carried out when the machine is cold and disconnected from the power supply.

- Do not immerse the machine in water or place any of its components in a dishwasher.
- Do not use sharp objects or harsh chemical products (solvents) for cleaning.
- Never use harsh cleaning agents, especially those containing alcohol, solvents, or abrasive materials on your Starbucks Sirena Espresso Maker.
- Wipe all external surfaces with a damp cloth; then wipe the surfaces dry to preserve the exterior of your machine.
- Do not dry the machine and/or its components using a microwave and/or conventional oven.
- We recommend cleaning the water tank and filling it with fresh water daily.
- After heating or steaming a beverage, always dispense a small amount of hot water out of the steam wand to clean the inside of the steam wand, and clean it on the outside with a damp cloth.
  - If you notice a residue build-up on the tip of the steam wand, or if water flow out of the steam wand seems to be restricted, submerge the steam wand in a tall container of hot water. Allow the steam wand to soak in this hot water overnight. Then clean the steam wand with a damp cloth, and run some water through the steam wand to remove any internal residue. (Fig. T and Fig. U) This preventive measure can reduce or eliminate the need for more intensive cleaning; however, the machine must still be descaled on a regular basis (section 10).
- Empty and clean the drip tray daily. (The drip tray and grill are dishwasher safe, but we recommend hand-washing both parts.)
- To clean the portafilter, proceed as follows:
  - Remove the filter (10 or 12) from the portafilter. Immerse it in hot water and wash it thoroughly, making sure to remove any remaining coffee grounds from the filter basket holes. If necessary, use a small pin to clean out any clogged holes. (Fig. V)
  - If soap is used, rinse thoroughly.
  - If inserted, remove the rubber gasket adapter (11a) and plastic support peg (11b) and wash them thoroughly.
  - Rinse the internal part of the portafilter thoroughly, making sure making sure to remove any remaining coffee grounds by pressing on the inside part of the portafilter, as shown in Figure W.
- At least once per month, clean the brew head from any coffee grounds, using a damp towel.
- Descale your machine regularly, following the descaling instructions in section 10 of this manual.
- Turn off the machine by pressing the power button (15), and unplug the machine from the power outlet after each use.

## 10 DESCALING

Limescale normally forms with the use of the appliance. Descaling is necessary every 3-4 months of use of the machine, every 500 cycles, and/or if you notice a reduction in water flow.

If you want to descale the machine yourself, you can use a non-toxic and/or non-harmful descaling product for espresso machines, commonly available in stores.

**We recommend using the Starbucks Barista Cleaner or a natural citric acid based decalcifying agent. Use one packet of Starbucks Barista Cleaner mixed into one full tank of water. It is best to let the Starbucks Barista Cleaner dissolve completely in warm water prior to adding to cold water in the tank. For best results, descale every 3-4 months or every 500 cycles.**

**Warning! Never use vinegar as a descaler.**

- Read decalcifying agent directions. Make sure the machine is turned off. Insert the correct proportion of decalcifying agent into the water tank. Fill the water tank with water, and mix thoroughly. Replace the tank. Be sure to remove the portafilter (4) from the brew head (13).
- Remove the single screw holding the flat, round screen underneath the brew head (13). The water will now be able to dispense in one solid stream. Place a container under the brew head (13) and another container under the steam wand (3).
- Turn on the machine and immediately run one cup of the solution through the steam wand by turning the hot water knob (6) clockwise. Close the knob by turning it counter-clockwise. Now dispense one cup of the solution through the brew head (13), by pressing the brew button (17 or 19). DO NOT use the steam function during the descaling process (simply let the water flow through the steam wand).
- Turn the machine off and let the solution sit for ½ hour (30 minutes). This allows the descaling solution to dissolve internal mineral build-up. Please note: Do not let solution sit longer than the recommended time.
- Turn the machine back on and run the majority of the solution through the machine, alternating between the brew head (13) and steam wand (3). Please note: DO NOT run the machine out of water.
- Turn the machine off (before water tank is empty), and remove the tank. Rinse and refill the water tank with fresh, filtered water and reinsert the tank.
- Turn machine on and run 3-4 tanks of fresh water through the machine to rinse. Again, alternate between dispensing water through the brew head (13) and the steam wand (3).
- Turn off the machine and unplug it from the power outlet. Let the machine cool thoroughly.
- Replace the brew head screen in the brew head (13) with the smooth side of the screen facing down. Please note: DO NOT use the machine until the brew head screen has been replaced.

**If you are using a product other than one recommended, it is important to always follow the manufacturer's instructions shown on the pack of the descaling product.**

## 11 REGULAR SERVICING

Regular servicing by an Authorized Service Center prolongs the life and reliability of the machine. Keep the original packaging as a protection for future transport.

## **12 LEGAL INFORMATION**

- These instructions contain the information necessary for the correct use, operation, and accurate maintenance of the appliance.
- This information and the observation of the instructions form the basis for safe, risk-free use, operation, and maintenance of the appliance.
- The manufacturer will be not responsible in any case of damage suffered to any party due to any portafilter fault, incorrect insertion, or incorrect cleaning of the portafilter.
- For further information, or should particular problems arise, please contact your local dealer or the manufacturer directly.
- Please note that the contents of these instructions for use are not part of a previous or already existing covenant, agreement, or legal contract and that the substance has not been changed.
- All the manufacturer's obligations are based on the relative purchase agreement which also contains full, exclusive regulations concerning the warranty procedures.
- The contractual warranty regulations are neither reduced nor extended on the basis of these explanations.
- These instructions for use contain information protected by copyright law.
- Photocopy or translation into another language is not permitted without the manufacturer's prior written consent.

## **13 DISPOSAL**

- Put unused appliances out of service.
- Disconnect the plug from the socket and cut the electrical cord .
- At the end of its life, take the appliance to a suitable waste collection site.

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
The machine does not turn on.	Machine is not connected to the power source.	Connect the machine to the power source.
The espresso is too cold.	The portafilter is not inserted for pre-heating (5).	Preheat the portafilter.
	Cold cups.	Preheat the cups on the warming plate or warm with hot water.
Milk froth does not form.	The steam wand is clogged.	Ensure the steam wand is clean and the air hole at the top is clear.
	The milk is too warm.	Use cold milk.
Espresso does not brew.	The LEDS 16, 18, 20 and 22 blink rapidly at the same time.	Prime the water circuit as described in section 4.5.
The espresso is dispensed too fast; the crema does not form.	Too little espresso in the portafilter.	Add espresso (section 5).
	The grind is too coarse.	Use a finer grind of espresso; make sure you are using the back pressure adapter (rubber gasket adapter) for single and double shots.
	Espresso is old or not suitable.	Use fresh ground espresso.
Espresso is not dispensed, or dispensed only in drips.	No water.	Refill tank with water (section 4.4).
	The grind is too fine.	Use a coarser grind.
	Espresso is packed too tightly in the portafilter.	Shake the ground espresso in the portafilter.
	Too much espresso in the portafilter.	Reduce the quantity of espresso in the portafilter.
	The hot water/steam knob (6) is open.	Close the knob (6) by turning it counter-clockwise all the way.
	The machine has limescale build-up.	Descalc the machine (section 10).
	The filter in the portafilter is clogged.	Clean the filter (section 19) and portafilter.
	Pods not suitable.	Change type of pod (use only single pods).
Espresso is dispensed from the edges.	The rubber gasket adapter and plastic support peg is missing.	Insert the rubber gasket adapter and plastic support peg (see section 5.1).
	The portafilter is incorrectly inserted in the brew unit.	Insert the portafilter correctly (section 5).
	Upper edge of the portafilter is dirty.	Clean the rim of the portafilter.
	The gasket of the brew unit is dirty.	Clean the gasket of the brew unit.
	Too much espresso in the portafilter.	Reduce the quantity of the espresso .
The machine does not dispense water after the tank has been refilled.	Pod is not inserted correctly.	Insert the pod correctly.
	The hot water/steam knob is open.	Close the hot water/steam knob by turning it counter-clockwise. Then open the knob again, by turning it clockwise.

**Please contact the service center for any faults not covered in the above table, or when the suggested solutions do not solve the problem.**

## UNITED STATES SERVICE CENTER LISTING

<b>Province</b>	<b>City</b>	<b>Service Center</b>	<b>Telephone</b>
AZ	Phoenix	Kitchen Classics/Kitchen Store	602-954-8141
CA	Burlingame	Espresso Equip Engineering LLC	650-375-8480
CA	Escondido	Mart's Appliance Service	760-745-7711
CA	Gardena	A Latte Hotte	310-294-9744
CA	San Jose	Appliance Repair Express	408-371-8853
CA	Signal Hill	Swiss Systems, Inc.	310-689-2372
CA	Woodland Hills	Speedy Appliance Service	818-225-7774
CO	Colorado Springs	Maric Beverage Systems	719-380-1610
FL	Boca Raton	SmArt Deco	561-620-0287
FL	Sarasota	Beanz, Inc. (The Beanz Man)	941-359-8916
IL	Bensenville	The Espresso Shoppe	630-350-0066
IL	Chicago	Longo & Siefer, Inc. (Coffee Exchange)	773-745-9295
IN	Indianapolis	Pro Tech Beverage Service	317-271-8515
MA	Everett	TC's Repair Service, Inc.	800-381-5001
MI	Utica (Shelby Township)	Espresso Machine Experts MI	586-739-9500
MN	Minneapolis	Kitchen Window / Alternative Con	612-824-4417
NC	Cornelius	The Coffeeboss, LLC	704-987-3310
NC	Wilmington	Personal Systems, Ltd	877-286-2833
NJ	Berkeley Heights	The Repair Shack	908-464-0797
NJ	Somerville	Butensky Services Co.	908-707-0912
NY	Bronx	Cerini Coffee Services Inc	718-584-6120
NY	Brooklyn	Solomon's Appliance Center	718-236-5065
NY	Mount Kisco	Enscrybe, Inc. (The Java Fix)	914-514-8042
OH	Rocky River	River Espresso	216-544-4954
OR	Elmira	Stefano's Espresso Care	541-935-1212
OR	Medford	Cafe West Distribution	877-701-2020
PA	Bethel Park	Espresso D'Milan, LLC	412-663-0125
PA	Lansdale	Services Unlimited, Inc.	215-361-7000
SC	Myrtle Beach	Coffee Joe's Repair	843-293-2886
TX	Richardson	Espresso RMI, Inc.	972-690-6969
UT	Salt Lake City	Rimini Coffee / Shea Service	801-539-1210
WA	Seattle	Home Espresso Repair Service	206-789-9513
WA	Spokane	Tech One Services	509-536-0524
WA	Vancouver	Espresso Resource NW	503-251-2970

## CANADIAN SERVICE CENTER LISTING

<b>Province</b>	<b>Ville</b>	<b>Societe</b>	<b>Telephone</b>
Quebec	Montreal	Saeco Canada Itée	514-385-5551
Quebec	Québec	Importation Mi-Ra	418-682-3878
Quebec	Ste-Foy	Café en grains	418-653-6265
Quebec	Québec	Importation Nuava	418-649-7858
Quebec	Montreal	Centre du Rasoir Fairview Pointe Claire	514-697-6343
Quebec	Montreal	Centre du Rasoir fine Lame Carré Phillips	514-842-2921
Quebec	Baie Comeau	Centre du Rasoir Centre Comm. Manicouagan	418-295-2161
Quebec	Québec	Centre du Rasoir Galerie de la Capitale	418-627-2378
Quebec	Repentigny	Centre du Rasoir Fine Lame Rive Nord	450-585-9895
Quebec	Rimouski	Centre du Rasoir Carrefour Rimouski	418-722-0419
Quebec	Shawinigan	Centre du Rasoir Fine Lame Plaza de la Mauricie	819-539-4382
Quebec	Sherbrooke	Centre du Rasoir Carrefour de L'Estrie	819-346-8979
Quebec	St.Jean sur le Richelieu	Centre du Rasoir Carrefour Richelieu	450-349-1605
Quebec	Ste-Foy	Centre du Rasoir Place Ste-Foy	418-653-1710
Quebec	Ville d'Anjou	Centre du Rasoir Galeries d'Anjou	514-493-0922
Quebec	Drummondville	Boutik Electrik / Drummondville	819-472-4244
Quebec	Gatineau	Boutik Electrik / Promenades de l'Outaouais	819-246-8400
Quebec	Hull	Boutik Electrik / Galeries de Hull	819-771-2434
Quebec	Rivière-du-Loup	Boutik Electrik / Centre Commerciale Rivière-du-Loup	418-867-8508
Quebec	Rosemère	Boutik Electrik Place Rosemère	450-437-9178
Quebec	Rouyn-Noranda	Boutik Electrik	819-762-1152
Quebec	Sherbrooke	Boutik Electrik Galeries Quatres Saisons	819-820-7890
Quebec	St-Antoine des Laurentides	Boutik Electrik Galeries de Laurentides	418-277-2884
Quebec	Trois-Rivières	Boutik Electrik	819-691-4125
Quebec	Trois-Rivières	Boutik Electrik Centre Commercial Les Rivières	819-374-2545
Quebec	Victoriaville	Boutik Electrik Carrefour des Bois Francs	819-751-2321
Ontario	Toronto	Saeco Ontario Ltd.	416-256-9191
Ontario	London	Personal Edge / White Oaks Mall	519-681-0990
Ontario	Hamilton	Personal Edge / Lime Ridge Mall	905-318-6023
Ontario	Kitchener	Personal Edge / Fairview Park Mall	519-895-1328
Ontario	Carlingwood	Personal Edge / Carlingwood	613-725-0173
Ontario	Kingston	Personal Edge / Cataraqui Town Center)	613-634-9605
Ontario	London	Personal Edge / Masonville Place	519-672-7894
Ontario	Oshawa	Personal Edge	905-728-3503

## CANADIAN SERVICE CENTER LISTING (cont.)

<b>Province</b>	<b>Ville</b>	<b>Societe</b>	<b>Telephone</b>
Ontario	Thornhill	Personal Edge	905-764-7190
British Columbia	Vancouver	Saeco West Ltd	604-299-7555
British Columbia	Kelowna	Pioneer Coffee	250-861-3308
British Columbia	Victoria	ABC Electric	250-382-7221
Alberta	Calgary	Espuccino	403-263-3224
Alberta	Calgary	National Cappuccino	403-571-8555
Alberta	Edmonton	Bilotta Food Equipment & Commercial Cappuccino Co. LTD	800-475-4656
Manitoba	Winnipeg	DeLuca Foods	204-775-8605
Nova Scotia	Halifax	Walkers Electronic	902-454-0291
Saskatchewan	Saskatoon	Bosch/Miele Kitchen Center	306-242-3744