Warranty

This KOOLATRON product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED

- Replacement parts and labor.
- Transportation charges to customer for the repaired product.

WHAT IS NOT COVERED

- Commercial or industrial use of this product.
- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

IMPLIED WARRANTIES

Any implied warranties, including the implied warranty of merchantability are also limited to duration of 90 days from the date of retail purchase.

WARRANTY REGISTRATION

Register on-line at www.koolatron.com AND keep the original, dated, sales receipt with this manual.

WARRANTY AND SERVICE PROCEDURE

If you have a problem with your unit, or you require replacement parts, please telephone the following number for assistance: **1-800-265-8456**

A Koolatron Master Service Centre must perform all warranty work. Service after warranty may be obtained at a Master Service Centre or at an authorized service dealer. Purchase Receipt is required to establish warranty eligibility.

Koolatron has Master Service Centres at these locations:

U.S.A.

4330 Commerce Dr. Batavia. NY 14020-4102

Canada

139 Copernicus Blvd. Brantford, ON N3P 1N4



www.koolatron.com

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All specification are subject to change without notice.

Barsetto®

Single Serve Espresso Coffee Machine

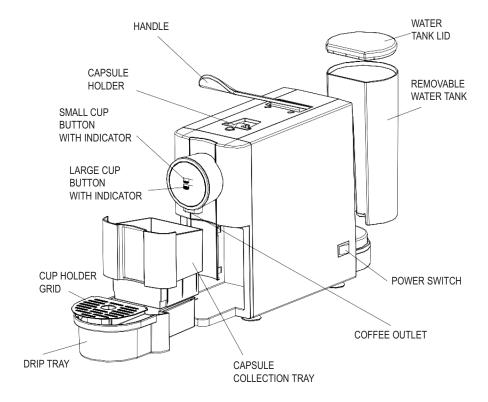




BARSM1
User Manual

FEATURES

- 40-second preheating
- · Capsule auto-drop system
- 0.7L (23.7 fl. oz) removable water tank
- · Long & short coffee control
- 19 Bar High Pressure Pump



SPECIFICATIONS

Power Requirements: AC 120V ~ 60Hz 1050W Capacity: 0.7L (23.7 fl. oz.) water tank

Compatible for use with Nespresso® Capsules*

*Koolatron™ is a registered trademark of Koolatron Corporation and Koolatron Inc., respectively. Nespresso® is registered trademark of the Nestlé Nespresso S.A., an operating unit of the Nestlé Group. Nestlé Nespresso S.A., the Nestlé Group have not sponsored, endorsed, certified or approved, and is not affiliated in any manner whatsoever with Koolatron Corporation, its affiliates or any of their respective products.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic precautions should always be followed!

- 1. READ ALL INSTRUCTIONS
- Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the coffee maker.
- 3. To protect against fire, electric shock and injury to persons do not immerse cord, plug or unit in water or other liquid.
- 4. Close supervision is necessary when any appliance is used by or near children.
- 5. Unplug from outlet when not in use and before cleaning. Allow cooling 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 damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
- 7. The use of non-Barsetto® accessories is not recommended by the appliance manufacturer and may result in fire, electric shock or injury to persons.
- 8. Do not let cord hang over edge of table or counter, or touch hot surface.
- 9. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 10. Only fill the tank with clean and cold water. Never fill the tank with mineral water, milk or other liquids.
- 11. Do not let the coffee maker operate without water.
- 12. There is extremely hot water in the capsule holder during the brew process. To avoid risk of injury, do not lift the brew handle during brewing process.
- 13. Never insert finger into the capsule holder to avoid nipping finger.
- 14. To disconnect, turn all controls to "off", remove plug from wall outlet. Always hold the plug, never pull the cord.
- 15. Some parts of appliance are hot when operated, so do not touch with hand. Use handles or knobs only.
- 16. Do not leave the appliance on unattended.
- 17. The environment temperature of operating or storing must be more than 0°C
- 18. Do not leave the appliance exposed to atmospheric agents (sun, rain, etc.)
- 19. Do not use appliance for other than intended use.
- 20. Do not use outdoors.
- 21. Scalding may occur if the lid is removed during the brewing cycles.
- 22. SAVE THESE INSTRUCTIONS

Notes on the power cord

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If one is used:

- 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
- 2) If the appliance is of the grounded type ,the extension cord should be a grounding-type 3-wire cord ;
- 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

IMPORTANT SAFEGUARDS (cont.)

Notes on the cord plug

This appliance has a polarized plug. To reduce the risk of electric shock, this plug is intended to 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 attempt to modify the plug in any way.

Use of extension cords

Because of potential safety hazards under certain conditions, we strongly recommend against the use of an extension cord. However, if you must use an extension cord, it is absolutely necessary that it is a UL-listed (in the United States) or a CSA-listed (in Canada), 3-wire grounding type appliance extension cord having a grounding type plug and outlet, and that the electrical rating of the cord is 15 amperes (minimum) and 120 volts.

OPERATING INSTRUCTIONS

FIRST USE

Check that all accessories are complete and the unit is not damaged. Add water into water tank, make sure the handle is closed in place. Place a container on the cup holder grid, insert the plug, press the power switch to "I" position and the indicators of big cup and small cup coffee buttons start to flash. Wait until the indicator lights stop-flashing, then press the big cup or small cup coffee button. The water will start to flow out from the coffee outlet. Once the desired quantity has been reached, the water will stop flowing out. Discard the water and clean all detachable parts thoroughly with warm water.

NOTE: While pressing down the big cup or small cup coffee button, the machine may produce a pumping sound, this is normal. The sound tells you that water is pumped for brewing coffee.

USING YOUR COFFEE MAKER

- 1. Fill the detachable water tank with drinking water. The water level should not exceed MAX level marked on the tank.
- 2. Open the handle by lifting it and insert a coffee capsule. Close the handle by pushing it down directly.
- CAUTION: Use Nespresso®* original line and Barsetto® capsules only for the appliance.
- 3. Plug the power cord into the outlet. Press the power switch to "I" position and then both the indicators of big cup and small cup coffee buttons will start to flash, this signals the water is being heated.

CAUTION: Never open the handle during brewing cycle, the coffee capsule will be expelled into the capsule collection tray.

- 4. Position a container on the cup holder grid. Make sure the drip tray is assembled in place.
- 5. Once the indicators of big cup & small cup coffee buttons light steadily, the coffee maker has finished preheating. You can start to brew coffee under the default setting. The default coffee dispensing amount is 35ml (1.23 fl. oz.) for small cup and 70ml (2.47 fl. oz) for large cup.

OPERATING INSTRUCTIONS (cont.)

- 6. The coffee dispensing amount of small cup and big cup can be adjusted:
- a) Hold and press the small cup button for about 3 seconds, and then its corresponding indicator will start to flash while the indicator of the large cup button turns off.
- b) At that time, release the small cup button. Then press the small cup button again, the coffee maker will start to brew coffee, after a while the coffee will flow out.
- c) When you get your desired amount of coffee, press the small cup button again The coffee maker will stop working and save the selected coffee dispensing amount of small cup.
- d) When you press the small cup button again, the coffee maker will dispense the selected coffee amount.
- e) You can follow the above operations to adjust the coffee dispensing amount of the big cup. *NOTES*
- The coffee dispensing amount of small cup & big cup can be only adjusted after preheating is finished.
- Coffee dispensing amount of small cup is ranged between 25ml and 45ml while the coffee dispensing amount of big cup is ranged between 55ml and 85ml.
- The appliance will enter into the standby mode and both the indicators will be extinguished if there is no any operation within 4 minutes.
- During brewing process, you can cancel the coffee brewing process by pressing your selected coffee button once. To restart the brewing process, press the button again.
- 7. Press the big cup or small cup coffee button according to your demand, and then its corresponding indicator starts to flash in blue. After a while, coffee will flow out from the coffee outlet. Once the desired quantity has been reached, the coffee will stop flowing out automatically and the corresponding indicator of your selected coffee button will light steadily.
- 8. During brewing process, both the indicators of big cup & small cup coffee buttons will flash quickly if there is lack of water in the water tank. At that time, you must refill the water tank. Before refilling, please firstly press the Power switch to "O" position and then remove the water tank to refill. After refilling it, replace the water tank and make sure that it is placed in position. And then press down the Power Switch to "I" position and you can continue to brew coffee.
- 9. Once you have finished brewing coffee, always expel the capsule. Capsules are automatically expelled into the capsule collection tray by opening the handle.

CAUTION: Never open the handle during brewing cycles.

NOTE: The appliance will enter into the standby mode and both the indicators will be extinguished if there is no any operation within 4 minutes after the appliance finishes brewing coffee. If you want to brew coffee again, firstly, make sure that the plug is connected well with the power source and the Power Switch is at "I" position, and then press any button. The appliance will then continue to brew coffee.

- 10. If you want to make another cup, insert a new capsule and repeat the previous steps.
- 11. Empty the capsule collection tray and rinse the unit and tank frequently.
- 12. Always turn the coffee maker off and disconnect the power supply when not use.

CLEANING AND MAINTENANCE

CLEANING

Be sure to unplug this appliance and cool down before cleaning. To protect against electrical shock, do not immerse cord, plug or unit in water or liquid. After each use, always make sure plug is first removed from wall outlet. We recommend that the following is performed on a periodical basis:

- 1. Use a dry cloth to clean the removable water tank.
- 2. Empty the capsule collection tray and clean it.
- 3. Clean the capsule holder with a dry cloth.
- 4. Use a damp cloth to gently wipe the cup holder grid.
- 5. Clean the machine using a damp cloth, never submerge the machine.
- 6. Replace all parts and unit is ready for next use.

REMOVING MINERAL DEPOSITS

To keep your coffee maker operating efficiently, you should clean away the mineral deposits left by the water regularly according to the water quality in your area and the frequency of use:

- 1. Fill the water tank with water and descaler to the MAX level. The scale of water and descaler is 4:1. Please use "household descaler", you can use the citric acid instead of the descaler (one hundred parts of water and three parts of citric acid).
- 2. Press the Power switch to "I" position and the indicators of big cup and small cup coffee buttons start to flash, wait until the indicators light steadily.
- 3. Make sure the handle is closed in place.
- 4. Position a container on the cup holder grid.
- 5. Press the big cup or small cup coffee button and allow the liquid to flow. Once the desired quantity has been reached, the water will stop flowing out.
- 6. Wait for 20 minutes with the machine turned on.
- 7. Press the big cup or small cup coffee button until all of the water is used up.
- 8. Rinse the tank well and fill with clean water. Press the big cup or small cup coffee button until all of water is used up.

6

TROUBLESHOOTING GUIDE

You can solve many common appliance problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

| PROBLEM | POSSIBLE CAUSE |
|--|---|
| Indicator not lit. | Check that the plug has been inserted correctly into the socket, that the power button has been pressed and that the corresponding red light is on. |
| The machine makes a strange noise. | Check that there is water in the tank. |
| The lights are on but no coffee comes out. | The capsule inserted may be faulty. Wait for a few seconds, then try again with a new capsule. |
| There are signs of water at the bottom of machine. | Make sure that the tank has been fitted correctly into position. |
| The capsule can't be put into brewing cavity. | Check if the capsule collection tray is full, needs cleaning |
| The capsule can't fall down normally. | Check if the capsule collection tray is full, or needs cleaning. The handle may need to be opened again. |
| A slight hiss can be heard after the coffee has been released. | This is not a fault, but normal settling of the pressure control valve. |

7

RECIPES



ESPRESSO

Insert your Barsetto or Nespresso capsule and push the single serve button.



SHOT IN THE DARK

1 shot espresso Fill rest of cup with coffee.



FLAT WHITE

1 shot espresso Fill rest of cup with steamed milk.



CAPPUCCINO

1 shot espresso Equal parts steamed milk and foam.



MOCHA

1 shot espresso 2 tablespoons chocolate syrup Mix chocolate with espresso and fill cup with steamed milk.



CON PANNA

2 shots espresso Top with whipped cream.





DOPPIO

Insert your Barsetto or Nespresso capsule and push the double serve button.



AMERICANO

1 shot espresso Fill rest of cup with hot water.



LATTE

1 shot espresso Fill the cup mostly with steamed milk and top with foam.



MACCHIATO

1 shot espresso Fill rest of cup with foam.



BONBON

2 tablespoons sweetened condensed milk 1 shot espresso



AFFOGATO

1 scoop vanilla ice cream 1 shot espresso Pour espresso over ice cream.

RECIPES



ROMANO

1 shot espresso 1 lemon wedge Squeeze lemon into espresso.



EGGNOG LATTE

1 shot espresso Fill cup with warmed eggnog and top with foam. Sprinkle with nutmeg.



PEPPERMINT MOCHA

1 shot espresso
2 tablespoons chocolate syrup
1 tablespoon peppermint
syrup
Mix syrups with espresso. Fill
cup with milk, top with
whipped cream, and drizzle
with chocolate syrup.



HOT SHOT

2 shots espresso 1 shot coffee liqueur 1 shot irish cream liqueur Top with steamed milk.



ICED MAPLE

2 shots espresso 2 tablespoons maple syrup Mix espresso and syrup. Pour over ice. Add milk to fill and top with whipped cream.



NUTELLA FREEZE

2 shots espresso 2 tablespoons Nutella Mix nutella with espresso. Pour over ice and top with whipped cream.

RECIPES



DIRTY CHAI

1 shot espresso Fill cup with chai tea and top with foam.



PUMPKIN SPICE

1 shot espresso 2 tablespoons pumpkin sauce

Mix espresso and sauce. Fill cup with milk and top with foam. Sprinkle with spice.



SALTED CARAMEL

1 shot espresso
2 tablespoons chocolate syrup
1 tablespoon caramel syrup
Mix syrups with espresso. Fill
cup with milk, top with
whipped cream, drizzle with
caramel, and sprinkle with
salt.



IRISH

2 teaspoons brown sugar 2 shots of espresso 1 shot of whiskey Dissolve sugar in espresso. Add whiskey and top with whipped cream.



CHOCOLATE GLOW

2 shots espresso 1 shot coffee liqueur Pour liqueur and espresso over ice. Add milk to fill and top with whipped cream.



BRONX BOMBER

2 shots espresso 1/8 oz. Absinthe 1 shot of gin Pour over ice.