



AUTHENTIC ESPRESSO AND CAPPUCCINO

# Coffee Maker



## Instruction Manual

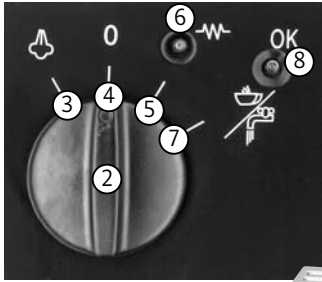
Model No. SEA14

Please read this instruction manual carefully before use and save for later reference.

Unpack your Stellar Coffee Maker carefully and remove packing pieces.

## Identifying the parts

(With Part Numbers for customer replaceable items)



1. Cup warming plate
2. Control knob
3. Steam switch
4. OFF switch position
5. Power & heat switch position
6. Power & heat ON indicator light
7. Pump switch position
8. Pump ON indicator light
9. Vari-steam control -  
Clockwise MIN  
Anti-clockwise MAX
10. Water tank and base control valve (SEA14WT)
11. Steam tube (SEA14ST)
12. Bayonet housing for filter and pod handle
13. Filter handle (SEA14FH)
14. Drip tray cover (SEA14DT)
15. Drip tray (SEA14DT)
16. Float indicator (SEA14DT)
17. Power cable and plug
18. Measuring spoon (SEA14MS)
19. Coffee tamper (SEA14T)
20. Coffee outlets
21. Flow control spacer
22. Coffee container (SEA14CC)
23. Pod handle, ESE Pod system (SEA14PH)

TWO ESPRESSO  
COFFEE CUPS  
(SEA14CC)

MAX COFFEE  
LEVEL

## Before first use

Before first use or after long storage the coffee maker should be flushed through.

- Site the coffee maker on a level stable surface - the rubber feet should all fully contact the surface to ensure stability.
- Slide the water tank (10) upwards and remove. Fill to the MAX level shown on the casing with cold water. Replace water tank, ensuring the valve at base is properly seated.



- Lock-in the filter handle (13) by twisting it anti-clockwise into the bayonet housing (12).

- Turn the steam control (9) clockwise to MIN.
- Set the control knob (2) to OFF setting (4).
- Plug the power cable (17) into your socket (check your supply is compatible with the Rating Information - page 8).
- Turn the control knob (2) to power & heat setting (5). The water in the boiler will start to heat.
- Place a heat proof jug under the steam tube (11).
- Rotate steam control knob (9) anti-clockwise to MAX.
- Wait a few minutes for the water to boil, then turn control knob (2) to pump switch position (7) - water will flow from the steam tube (11).
- After cleaning return the control knob (2) to power and heat ON setting (5), and steam control knob (9) clockwise to MIN.
- Place the heat proof jug under the filter handle (13).

Before first use (Continued)

- Turn the control knob (2) to pump switch position (7) and water will flow from the filter handle (13).
- Return the control knob (2) to power and heat ON setting (5).

## How to use

### Making coffee

The cup warming plate (1) will become warm as the coffee maker heats - stand the clean, dry cups on this plate before brewing.

### Using Ground Coffee

- Fill the water tank (10) to the MAX mark.
- Start heating the water by turning the control knob (2) to power and heat switch position (5). The warning light (6) indicates that the thermostat is controlling the temperature of the water.
- Add ground coffee to the coffee container (22) using the measuring spoon (18) and tamp down using the tamper (19), following the MAX level mark. The strength of the Espresso depends upon how tightly the ground coffee is compacted in the coffee container. If it takes more than just a few minutes for the coffee brew to flow into the cups, then the ground coffee has either been ground too finely, or has been compacted too tightly in the filter.
- Load the coffee container (22) into the filter handle (13). Lock-in the filter handle (13) by twisting it anti-clockwise into the bayonet housing (12).
- Place a cup on the centre of the drip tray cover (14).

## Espresso (Continued)

- When the pump ON indicator light ⑧ is GREEN the temperature is correct for Espresso - turn the control knob ② to pump switch position ⑦, and after a short time Espresso will pour from the coffee outlets ⑮ into the cup: stop the pouring by turning the control knob ② to power & heat switch position ⑤, and remove the cup. Repeat if more than 1 cup is desired.
- Having made your Espresso, gradually loosen the filter handle ⑬ by carefully turning it clockwise. Remove the coffee container ②② and dispose of the contents. Wash through with cold water before returning to the filter handle ⑬.

### NOTE

- A 'fail-safe' mechanism prevents boiling dry when the water tank is empty - just unplug the machine, remove the water tank and refill.

## Using Coffee Pods

Your coffee maker can make Espresso using 44mm Easy Serving Espresso (ESE) pods, available from all good multiple stores. These provide an exact dose of correctly ground coffee, pre-weighed and pressed between two layers of filtering paper. The method of use is very similar to that for ground coffee, so the instructions are summarised below, with only the differences described in detail.

- Fill the Water Tank ⑩ to the MAX level.
- Remove the ESE pod from its external wrapping and place in the receptacle in the centre of the pod handle ②③.
- Lock-in the pod handle ②③ to the bayonet housing, as described in detail under "Before first use".

- Place a cup on the centre of the Drip Tray ⑭.
- Follow the rest of the instructions for Using ground coffee, except the pod handle ②③ is used instead of the filter handle ⑬.

## Milk Frothing

### For Cappuccino or latte

- Turn the control knob ② to steam switch position ③: note that the pump indicator light ⑧ will be OFF, confirming that the machine is heating for steam. *(It is normal for a small spurt of steam to escape during initial heating).*
- Place an empty heat-resistant jug under the steam tube ⑪ and turn the steam control ⑨ anti-clockwise (MAX). A little water, followed by a strong jet of steam will be emitted from the steam tube ⑪. Turn the steam control knob ⑨ clockwise (MIN) and dispose of contents.
- Place a heat-proof jug containing milk to be frothed under the steam tube ⑪.
- CAUTION: TAKE PRECAUTIONS TO AVOID SCALDING FROM HOT WATER AND STEAM DISCHARGED.
- Immerse the steam tube ⑪ in the jug of milk close to the bottom and slowly turn the steam control knob ⑨ anti-clockwise until the desired volume of froth is achieved by varying the position of the steam tube ⑪ in the cup. (Ensure that the pump ON indicator light ⑧ is ON when frothing the milk).
- Return the steam control knob clockwise (MIN).

## Making further shots of Espresso

- If you are making more Espresso directly after frothing milk, any superheated water in the system must be expelled as it could spoil the brew.
- Put an empty jug under the filter handle ⑬ and turn the control knob ② to pump switch position ⑦.
- When residue water is fully expelled you are ready to make your Espresso.

## Cleaning

- The coffee maker should be regularly cleaned.
- Before cleaning the coffee maker ensure that it is disconnected from the electrical supply, and the whole machine is cool.
- Never immerse the whole machine in water.

### Drip tray ⑮

- The tray should be emptied whenever necessary - the float indicator ⑮ rises to denote that the tray is full. The tray and drip tray cover ⑭ should regularly be removed and washed in warm soapy water.

### Handles ⑬ & ⑲ and coffee container ⑳

- Check that the fine holes in the coffee container ⑲ are not clogged: a small brush can be used to clear any remaining grounds, and the handle can then be rinsed under a cold tap. If the small hole in the flow control spacer ⑳ is clogged it may be cleaned with a pin. Then check that the rim of the filter handle and the underside of the top flange of the filter are clean and will seat perfectly, reassemble the coffee container ⑲ into the filter handle ⑬, and rinse.

### Steam tube ⑪



- Hold the black rubber sleeve on the steam tube and turn clockwise which will unscrew the complete lower part of the steam tube.
- Wash this assembly under running water.
- Reassemble by gently screwing back on anti-clockwise.

### Water tank ⑩

- Periodically remove, clean the inside with a cloth or sponge, rinse and replace. Check that the water control valve in the base of the water tank ⑩ is operating properly - water should flow smoothly when the central plunger of the valve is pushed upwards.

## Periodic de-scaling

To ensure the lasting quality of your espresso maker it is important to regularly de-scale the system. It is suggested to run this procedure every 2 months for hard water areas and up to 6 months for soft water areas:

1. Mix 1 x tablet of Stellar descaling tablets (SSDT) with 1Ltr of water, or Mix 125ml of de-scaler (Please use a crystal based product, that is suitable for aluminium thermo blocks) and 1 litre of fresh water into the empty water tank ⑩. (or follow instructions of your de-scaling product)
2. Rotate the control knob ② to setting ⑤ power & heat position. Allow to heat for 3 minutes.

3. Rotate the control knob ② to setting ⑦ to start the pump and let 1/3 of the water run through the machine. Then rotate the control knob ② back to setting ⑤ to stop the pump and rest for 10 minutes.
4. Place a suitable container under the steam tube ⑪, rotate the control knob ② to setting ③ steam switch, and rotate the Vari-steam control ⑨ to max. Let another 1/3 of the water run through the machine, Return the control knob ② to setting ⑤ and leave to rest for a further 10 minutes
5. Rotate the control knob ② to setting ⑦ to start the pump and let the remaining water run through the machine. Then rotate the control knob ② back to setting ④ to switch off the machine.
6. Rinse out the water tank and fill with fresh water and repeat the above procedures. This will thoroughly clean through the system, ensuring your espresso maker will last the test of time.

## Troubleshooting

### A. The coffee maker does not supply hot water.

1. Check there is sufficient water in the water tank ⑩ and it is seated properly.
2. There may be an air-lock in the water system. Repeat the 'Before first use' instructions.
3. If this is not effective repeat the "de-scaling" instructions.

### B. No steam.

1. When the machine is unplugged and cool, remove and clean the steam tube ⑪.

2. Check there is sufficient water in the water tank ⑩ and it is seated properly.
3. If this is not effective repeat the "de-scaling" instructions.

### C. Coffee overflowing from the Filter bayonet connection.

1. Too much ground coffee may have been placed into the filter basket, preventing proper tightening of the bayonet connection. When the machine has cooled remove the grounds, refill to the MAX mark on the inside of the filter and remake the Espresso.
2. Coffee grounds residue may have collected on the top ring of the filter ⑬ or the bayonet housing ⑫. Clean with a wooden cocktail stick.
3. If this is not effective repeat the "de-scaling" instructions.

### D. Coffee is dispensed slowly or not at all.

1. Check there is sufficient water in the water tank ⑩ and it is seated properly.
2. Allow the machine to cool, and unplug from mains. Repeat the instructions given previously for - Regular cleaning of filter handle and filter, Steam tube, and water tank (page 5).
3. If this is not effective repeat the "de-scaling" instructions..

### E. Coffee is watery and cold.

1. The coffee may have been ground too coarsely - try a finer ground coffee and tamp down as instructed in 'Making coffee - Espresso' directions.

**If any of the problems persist please return to Stellar at the address given in the Warranty section**

## Cautions

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Please read these Caution notes before first use and keep them for reference by future users.

- Hot steam and boiling water can cause burns: protect your hands/face when when the coffee maker is in operation.
- Do not immerse the coffee maker, cable or plug in water - risk of electric shock.
- Not suitable for use by children or infirm people: take extra care using the coffee maker when children are present.
- Ensure the power supply corresponds with the appliance rating, as stated in this manual.
- Plug into the power socket before switching on the appliance. After use, switch off, and then unplug.
- Do not let the cable hang over edge of the table or worktop, or let it contact hot surfaces.
- Place the coffee maker on a flat and level surface, and do not place it on or near other heat sources such as an electric cooker.
- Condensation can collect under the base of the machine - protect precious surfaces.
- Always unplug from the power socket and allow the machine to cool before cleaning.
- The coffee maker should only be used for its stated purpose in accordance with the instruction booklet.
- Do not use the coffee maker outdoors or in a humid environment.
- Do not use the coffee maker near a wall, cupboard or soft furnishings, or where escaping steam could cause damage.
- Extreme caution should always be taken when moving an appliance containing hot liquids.
- Do not leave the coffee maker unattended during use.
- If the unit develops a fault, or the cable is damaged, please contact Stellar Customer Services for advice. Do not attempt to repair the appliance yourself.
- The unit is designed for Domestic Use only.

## Specification

Name	Model No.	Power Supply	Wattage
Coffee Maker	SEA14	220-240v / 50Hz	800W

**THIS PRODUCT  
MUST BE EARTHED.**

## Stellar 2 Year Domestic Electrical Guarantee



The Stellar Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase. During this period, Stellar will, at our option, repair or replace defective parts of the product, or replace the product, providing the Use, Care and Safety Advice has been followed.

The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.

The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.

THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.

Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.

**Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.**

Errors and Omissions Excepted.

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### CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

**FOR DOMESTIC USE ONLY**