

Breville

Aroma Fresh

Instructions for use
Includes recipes



Model BCM120

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Congratulations

on the purchase of your new Breville Aroma Fresh Coffee Maker

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

Important safeguards for your Breville Aroma Fresh Filter Coffee Maker

- Carefully read all instructions before operating and save for future reference.
- Do not place the coffee maker near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Remove any promotional stickers before using the coffee maker for the first time.
- Do not place the coffee maker on or near a hot gas or electric burner, or where it could touch a heated oven. Place coffee maker at least 20cm away from walls and curtains.
- Use the only carafe provided, do not substitute with any other carafe.
- Use the carafe on the coffee maker's hot plate only. Do not place the carafe on a heated stove top or in a microwave oven.
- Do not use on metal surfaces, for example, a sink drain board.
- To protect against electric shock, do not immerse cord, plug or coffee maker body in water or any other liquid.
- Do not move the coffee maker whilst in operation or when hot.
- Do not touch hot surfaces.
- Do not leave the appliance unattended when in use.
- Always press the 'On/Off' button to off, then switch off at the power outlet and unplug, if appliance is to be left unattended, if not in use and before cleaning.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

Important safeguards for all electrical appliances

- Unwind the cord fully before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if power supply cord, plug, or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



Before first use

Before brewing your coffee for the very first time, clean the Aroma Fresh thoroughly as follows:

1. Lift the lid to the water tank and fill the water tank to the maximum mark with water. The water tank is removable and can be taken to the sink to be filled. Alternatively you can fill the glass carafe to the max mark and pour into the water tank.
2. Insert plug into a 230/240V power outlet and then switch 'On' at the outlet.
3. Ensure the filter holder is firmly positioned into place.
4. Position the empty carafe on the hot plate and switch the coffee maker on. The 'On/Off' switch will illuminate and water will start to drip through.
5. When the water has dripped through, press the 'On/Off' switch to off. Remove the carafe from the hot plate, empty and wash in hot soapy water. Rinse and dry thoroughly.

The Aroma Fresh coffee maker is now ready for use.



Permanent Mesh Filter Basket

This filter basket is provided to ensure optimal flavour extraction from the finely ground coffee into the brewed coffee.

The filter basket is removable and should be washed in warm, soapy water after each use, then rinsed and dried thoroughly. Replace back into the filter holder.

Disposable paper coffee filters are not necessary and should not be used with or without the Permanent Mesh Filter Basket.

Note

Brewing coffee

1. Push the filter holder to the left and it will swing open. You can use the handle on the right and pull towards you.
2. Place the mesh filter basket inside the filter holder.
3. Spoon ground coffee into the mesh filter basket. Allow approximately 1 heaped teaspoon of ground coffee for each cup of brewed coffee. This may vary according to taste and coffee used.
4. Close the filter holder by pushing it back into position. Ensure it is clicked into place.
5. Fill the water tank to the desired level with cold tap water. Do not exceed the max water mark.
6. Position the empty carafe on the hot plate and switch on. The 'On/Off' switch will illuminate and the coffee will start to brew.
7. When brewing is complete, the hot plate will keep the coffee hot as long as the coffee maker is switched on.
8. Switch off when the carafe is empty or when you no longer want to keep the coffee hot.

If you wish to brew another carafe of coffee immediately: switch the coffee maker off, clean the carafe and the filter basket. Follow the steps under 'Brewing Coffee'.

Note

The non-drip valve feature allows you to interrupt the brewing cycle before the entire carafe has finished filling. While the non-drip valve feature is a convenient way to pour a cup of coffee mid-cycle, we recommend you wait until the completion of the brew cycle, as the strength and flavour of the coffee poured mid-cycle will vary from the finished brew.

Note

Brewing tea

The coffee maker can be used for brewing tea if desired. Simply place 4-6 teabags or teaspoons of tea in the mesh filter basket and follow the same procedure as for brewing coffee.

It is advisable to thoroughly clean out the coffee residue in the mesh filter basket and filter basket holder before brewing tea and vice versa.



Cleaning

Before cleaning ensure that the 'On/Off' switch is in the off position. Switch off at the power outlet, unplug the power cord and allow the coffee maker to cool.

Open the filter holder by pushing it to the left, until it swings open, remove and empty the mesh filter basket. The filter basket and carafe can all be washed in hot soapy water, then rinsed and dried thoroughly.

The outer housing and filter holder can be cleaned with a soft, damp cloth (do not use abrasive agents or cloths which can damage the surfaces).

Removal of mineral deposits

Mineral deposits from hard water can build up in the water tank and internal tubes. If these deposits are not removed, the brew time will be extended.

To remove mineral deposits

1. Fill the water tank to the max mark with $\frac{2}{3}$ cold tap water and $\frac{1}{3}$ white vinegar.
2. Ensure the filter holder is firmly positioned into place.
3. Position the carafe on the hot plate and switch the coffee maker on. Allow the vinegar mixture to drip through the machine until the cycle is complete.
4. Once the cycle is complete, empty the carafe and refill the water tank with tap water.
5. Switch the coffee maker on and allow the fresh water to drip through. Once the cycle is complete, switch the machine off and empty the carafe. Mineral deposits will have been removed from the water tank and internal pipes.
6. Wash the carafe in hot soapy water, rinse and dry thoroughly.

- Coffee strength and flavour is an individual preference. It is suggested that you experiment with different brands, flavours and amounts of coffee.
- Always use finely ground coffee for drip filter coffee makers. If the coffee is too coarse the water will pass rapidly through the coffee maker resulting in poor extraction of coffee flavour.
- To maintain coffee freshness, store opened packets of coffee in an air tight container in a cool dark place.
- Brewed coffee can be kept hot for an indefinite period of time, however the flavour of the coffee will deteriorate with time.



DO NOT IMMERSE THE DRIP FILTER COFFEE MAKER BODY IN WATER OR ANY OTHER LIQUID.

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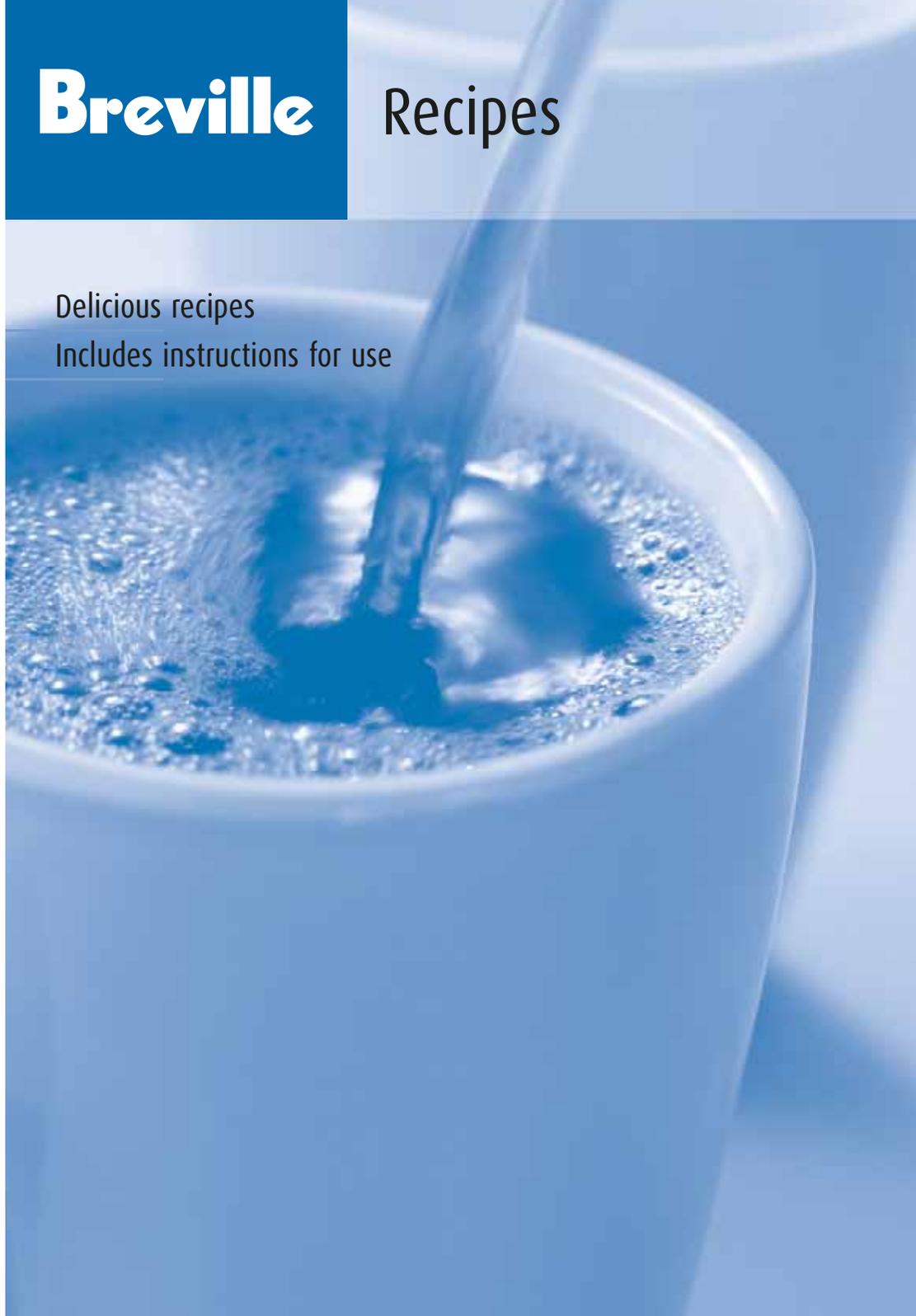
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Breville

Recipes

Delicious recipes

Includes instructions for use



These recipes can be doubled or halved depending on the number of serves required.

Note

Irish coffee

MAKES
4 SERVES

120ml Irish Whisky
Sugar to taste
Hot freshly brewed coffee
200ml thickened cream

1. Warm a stemmed glass or goblet under hot water.
2. Pour 30ml of Irish Whisky into each warmed glass, add sugar and pour hot coffee into the glass leaving 2cm to the rim.
3. Slowly pour the cream over the back of a teaspoon into the glass allowing the cream to float on top of the coffee.

Drink through the cream without stirring.

Café rumba

MAKES
4 SERVES

800ml freshly brewed and chilled coffee
4 scoops ice cream
120ml Jamaican Rum
Sugar to taste
Grated chocolate to garnish

1. Pour coffee, ice cream, rum and sugar into a Breville blender and blend until smooth.
2. Serve in a tall glass, sprinkled with chocolate.

Mexican coffee

MAKES
4 SERVES

120ml Kahula
Sugar to taste
Hot freshly brewed coffee
200ml whipped cream
Finely grated chocolate to garnish

1. Warm a stemmed glass or goblet under hot water.
 2. Pour 30ml Kahlua into each warmed glass, add sugar and pour hot coffee into the glass leaving 2cm to the rim.
 3. Spoon whipped cream onto the top of the coffee and sprinkle with chocolate.
- Drink through the cream without stirring.

Iced tea

4-5 teabags
(Lemon or Earl Grey tea are delicious)
Sugar to taste
3 lemon wedges
1 cup of ice cubes

1. Clean filter basket and filter holder thoroughly before preparing iced tea
2. Place teabags, sugar and lemon wedges in the mesh filter basket.
3. Pour half a carafe of water into the water tank.
4. Place ice into the carafe and position the carafe on the hot plate. Switch Aroma Fresh 'On' to commence brewing.

Once tea is brewed, immediately remove carafe from the hot plate, add extra ice if desired and serve.

