

CONTENTS

	Page
Breville Recommends Safety First	2
Know Your Breville Aroma Style Coffee Maker.....	3
Operating Your Breville Aroma Style Coffee Maker	4
Handy Hints	4
Brewing Coffee in Your Breville Aroma Style Coffee Maker	5
Recipes	6
Care and Cleaning.....	7

BREVILLE RECOMMENDS SAFETY FIRST

Congratulations on your purchase of a new Breville 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:

READ ALL INSTRUCTIONS BEFORE OPERATING AND SAVE FOR FUTURE REFERENCE.

- Use the carafe on the Aroma Style hot plate only. Do not place the carafe on a stove top or in a microwave oven.
- Do not touch hot surfaces. Use handles.
- To protect against electric shock, do not immerse cord, plug or Coffee Machine body in water or any other liquid.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use. Young children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance on a dry, level surface.
- If supply cord, plug or actual appliance becomes damaged in any way return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement or repair.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always turn off at the power point and remove cord before attempting to move the appliance and before cleaning.
- Never immerse the body of the unit in water or any other liquid.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.

KNOW YOUR BREVILLE AROMA STYLE COFFEE MAKER

- 1. Swing-out filter holder**
- 2. Removable filter holder basket** for ease of cleaning (not shown)
- 3. Removable permanent mesh filter** eliminates the need for messy filter papers (not shown)
- 4. Non-drip valve system** prevents wastage and mess
- 5. Thermostatically controlled hot plate** keeps coffee hot
- 6. Large water reservoir opening**
- 7. Water level window** indicates the amount of water in reservoir
- 8. On/Off switch** with indicator light
- 9. Glass carafe with 10/12 cup capacity** with comfort grip cool touch handle



OPERATING YOUR BREVILLE AROMA STYLE COFFEE MAKER

Before first use

Before using your Aroma Style Coffee Maker for the first time, clean the unit thoroughly as follows:

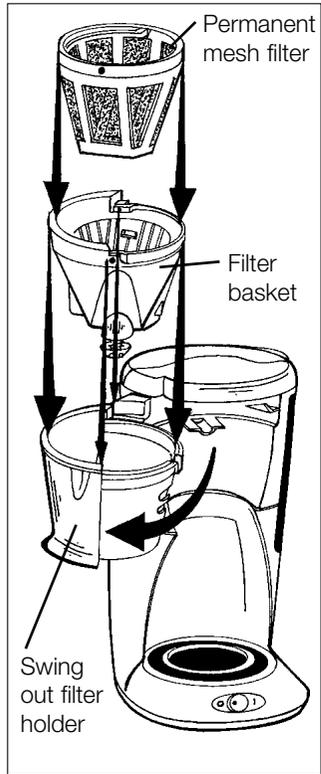
1. Fill the carafe with cold water up to the line marked 10. Pour the water into the water reservoir.
2. Insert plug into a 230/240V power point and switch power on.
3. Place the carafe onto the hot plate and turn the ON/OFF switch on the Aroma Style to 'on'. The light on the switch will illuminate.
4. When all the water has flowed through into the carafe, switch the Aroma Style 'off'. Remove the carafe from the hot plate, empty the water out and wash thoroughly in warm soapy water. Rinse and dry.

Your Aroma Style Coffee Maker is now ready for use.

HANDY HINTS FOR YOUR AROMA STYLE

- Always use finely ground coffee. If the coffee is too coarse the water will pass too rapidly through the unit leaving the brewed coffee unflavoured.
- To maintain coffee freshness store opened packets of coffee in the refrigerator or freezer.
- Coffee strength and flavour is an individual preference, it is suggested that you experiment with different brands, flavours and amounts of coffee.
- Brewed coffee can be kept hot for an indefinite period of time, however the flavour of the coffee will deteriorate with time.

BREWING COFFEE



1. Swing the front of the filter holder out to access the filter basket
2. Place the permanent mesh filter (or a paper filter, 1 x 4 size, may be used instead) into the filter holder.
3. Spoon finely ground (for filter coffee makers) coffee into the mesh filter. Allow approximately 1 heaped teaspoon of ground coffee for each cup of brewed coffee. This may vary according to taste and strength of coffee preferred.
4. Swing the filter holder closed.
5. Fill the carafe to the desired water level with cold water and pour into the water reservoir.
6. Position the carafe on the hot plate and turn the on/off switch on the coffee maker 'on'. The on/off switch will illuminate and the coffee will shortly start to brew.
7. When brewing is completed the hot plate will keep the coffee hot until the coffee maker is switched 'off'.
8. Switch the Aroma Style 'off' when the carafe is empty, very low, or when you no longer want to keep the coffee hot.

Note: If you wish to immediately brew another of carafe, after the first brew:

- A. Switch the Aroma Style 'off'.
- B. Clean the carafe and the filter basket.
- C. Follow steps 3 to 8 above under 'Brewing Coffee'.



NOTE!

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

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

PERMANENT MESH FILTER

A permanent mesh filter is provided for use to save the use of traditional filter papers. The mesh filter should be washed and rinsed well after each use.

Paper filters can still be used with the Aroma Style if preferred. Packets of these can be readily purchased from the coffee section in supermarkets. The Aroma Style uses a 1x4 size paper filter.

To use a paper filter remove the permanent mesh filter and place the paper filter into the removable filter holder.

RECIPES



NOTE!

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

KALHUA DELIGHT

1 teaspoon Tia Maria
1 tablespoon Kalhua
1 tablespoon Malibu
1 cup coffee
1/2 cup milk

Combine all ingredients, serve immediately,

JAMAICAN HEAVEN

1 tablespoon Jamaican Rum
1 tablespoon chocolate syrup
1 tablespoon Baileys Irish cream
1 cup strong coffee
1/4 cup thin cream
1/4 teaspoon freshly ground nutmeg

Combine all ingredients, mix well, and dust lightly with nutmeg.

FRUITY CAFFEINE DELIGHT

1 teaspoon Grand Marnier
1 teaspoon Brandy
1 teaspoon Cherry Kirsch
1 cup strong black coffee
1/2 cup milk
2 tablespoons double cream

Combine the first 5 ingredients, mix well. Serve topped with extra cream.

GREEK COFFEE

2 tablespoons Black Sambuca
1 cup strong black coffee
1/2 teaspoon pure vanilla essence

Combine all ingredients mix well, serve.

COCONUT COFFEE RUMBLE

2 tablespoons Malibu liqueur
1 tablespoon Black Sambuca
2 tablespoons Tia Maria
1 tablespoon Whisky
2 cups strong black coffee
1/2 cup milk

Combine all ingredients, mix well.

SICILIAN COFFEE

2 teaspoons Marsala
1 cup strong black coffee
1/2 teaspoon pure vanilla essence
1/2 cup milk

Combine all ingredients, mix well.

TROPICAL BEAN PARADISE

2 teaspoons Malibu
1 teaspoon Grand Marnier
1 teaspoon Cherry Vodka
1 tablespoon Midori
2 cups coffee
1/2 cup cream
1/4 teaspoon cinnamon

Combine all ingredients, mix well, serve.

CARE AND CLEANING

CLEANING

Ensure the Aroma Style is disconnected from the power supply.

The filter basket holder, mesh filter, carafe and lid can all be washed in hot soapy water.

The body and hot plate should be wiped over with a damp cloth.

Never immerse the body of the Aroma Style in water or any other liquid.



REMOVAL OF MINERAL DEPOSITS

Continual use and the use of hard water can cause build up of mineral deposits in the water tank and internal piping. If these deposits are not removed, the brew time can become excessive.

To remove the deposits the following steps can be taken:

1. Mix in the carafe $\frac{1}{3}$ carafe of white vinegar and $\frac{2}{3}$ carafe cold fresh water. Pour into the water reservoir.
2. Position the carafe on the hot plate and switch the Aroma Style 'on'. Allow the vinegar mixture to drip through the machine until the cycle is complete.
3. Once the cycle is complete empty the carafe and refill the water reservoir with fresh cold water.
4. Switch the Aroma Style 'on' and allow the fresh water to drip through. Once the cycle is complete, switch the machine 'off' and empty the carafe. All mineral deposits will have been removed from the water tank and internal pipes.

Breville is a registered trademark of Breville Holdings Pty. Limited

ABN 98 000 092 928

Breville Customer Care Centre

Australian Customers

✉ Breville Customer Care Centre
Locked Bag 2000
Botany NSW 2019
Australia

☎ Customer Service Ph: 1300 139 798

Fax (02) 9384 9601

Email Customer Service askus@breville.com.au

New Zealand Customers

✉ Breville Customer Service Centre
Private Bag 94411
Greenmount
Auckland, New Zealand

☎ Customer Service Ph: 09 271 3980

Fax 0800 288 513

Email Customer Service askus@breville.com.au



PRINTED ON
RECYCLED PAPER

Model FCM12
Issue 1/98

© Copyright. Breville Holdings Pty. Limited 1998

Due to continual improvements in design or otherwise, the product you purchase may differ slightly from the one illustrated in this booklet.

Breville

AROMA STYLE FILTER COFFEE MAKER



INSTRUCTIONS FOR USE
MODEL FCM12