

# STIRLING<sup>®</sup>

*Designer Collection*




## Espresso Machine

**Model Number TK-1818R2A-WHT**

**INSTRUCTION MANUAL**

**AFTER SALES SUPPORT**

 1300 886 649

 [info@tempo.org](mailto:info@tempo.org)

MODEL: TK-1818R2A-WHT PRODUCT CODE: 58170 08/2017



# Welcome

Congratulations on choosing to buy a STIRLING® product.

All products brought to you by STIRLING® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope you will enjoy using your purchase for many years to come.

# Contents

- 02 Welcome**
- 04 Warranty Details**
- 05 General Safety Instructions**
- 07 Product Overview**
- 09 Getting Started**
- 12 Instructions**
- 19 FAQs and Troubleshooting Guide**
- 21 Other Useful Information**
- 25 Recipes**
- 27 Repair and Refurbished Goods or Parts Notice**



# STIRLING<sup>®</sup>

*Designer Collection*

Espresso Machine

## Warranty Details

---

REGISTER YOUR PURCHASE AT [www.aldi.com.au/en/about-aldi/product-registration/](http://www.aldi.com.au/en/about-aldi/product-registration/) TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

---

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion, solely at our option with no charge for parts and labour. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and to compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



# General Safety Instructions

## IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

**Read this manual thoroughly before first use**, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. **Keep the manual in a safe place for future reference**, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

### Electrical safety and cord handling

- **Voltage:** Make sure your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label.
- **Wall outlet:** Only plug the appliance into a properly earthed electrical outlet.
- **Do not immerse:** To protect against fire and electric shock, do not immerse the cord, plug or the appliance itself in water or other liquid, or expose any of the electrical connections to water.
- **Protect the cord:** Do not kink, bend, squash or damage the power cord and protect it from sharp edges and heat. Do not let it touch hot surfaces, including the machine's hot surfaces. Make sure the cord does not hang over the edge of a table or benchtop and nothing is placed on top of the cord.
- **No extension cord, no timer:** Do not use the appliance with an extension cord. Do not use it with a timer or a separate remote control system.
- **Damage:** Do not pick up or operate the appliance if the power supply cord, plug or housing is damaged. Do not use the appliance after it malfunctions or has been damaged in any manner. A damaged cord or plug must be replaced by appropriately qualified personnel in order to avoid a hazard. In case of damage, unplug the machine and contact our after sales support line for advice.
- **Disconnect:** Unplug the espresso machine from the power supply:
  - If anything unusual occurs during the brewing process.
  - Before cleaning, servicing or moving it (allow it to cool before cleaning).
  - If you will not use it for an extended time (e.g. when going on holidays).To disconnect, turn any control to the off position and unplug the machine from the wall outlet. When unplugging, grab the plug, do not pull the cord.
- **RCD:** Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

# General Safety Instructions (Cont.)

## Usage conditions and restrictions

- **Domestic use only:** This appliance is intended for private household use only. It is not intended for commercial or trade use.
- **Intended purpose:** Do not use the appliance for anything other than its intended purpose, and only use it as described in this manual. Any other use may cause fire, electric shock or injury. We accept no liability for any damage due to improper use or handling.
- **No outdoor use:** Do not use this appliance outdoors.
- **Accessories:** Do not use this appliance with accessories that are not supplied. The use of accessory attachments not supplied may result in fire, electric shock or personal injury, and will void your warranty.
- **Usage restriction:** The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Children:** Supervise children to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.
- **Work surface:** Place the machine on a flat, stable, heat resistant surface, in a dry environment, away from water. Do not operate it on an inclined plane.
- **Do not use on hot surfaces:** Never place the machine on a hot surface such as a hotplate or inside a heated oven. Never use it around an open flame.
- **WARNING: During use,** do not open the lid of the water tank (filling aperture), do not move the appliance, and do not leave it unattended.
- **Noncompliance:** We assume no liability for any eventual damages caused by improper use, inappropriate handling, or noncompliance with these instructions.

## CAUTION: Hot!



**Surfaces:** The temperature of accessible surfaces may be high during and after use. Do not touch hot surfaces; use knobs and handles.

**Steam wand/nozzle:** Take care when handling the steam wand as it becomes very hot during use. This may cause burns in case of contact. Do not direct the steam nozzle towards your hands or any body parts.

- **During operation:** To avoid burns and/or other injuries from hot steam or water, never remove the water tank or porta filter while brewing coffee or frothing milk. Exercise extreme caution when moving the unit with hot liquids.
- **Porta filter:** Use caution when removing the porta filter. The metal parts may still be very hot. Also, there may be hot water floating on top of the filter. Hold it only by the handle when disposing of the brewed coffee grounds.

# Product Overview



## Scope of Delivery

### A Espresso machine

- 1 Cup warming area
- 2 ON/OFF button and POWER indicator light
- 3 HOT WATER/STEAM selector
- 4 Group head
- 5 Removable drip tray with drainer
- 6 1.6L Water tank and lid (at the back)
- 7 HEATING indicator light
- 8 Function dial (espresso <-- 0 --> water/steam)
- 9 Steam wand and nozzle with rubber grip
- 10 Stainless steel frothing attachment
- 11 Drip tray floater (pops up when the drip tray is full)

Turn over the page for more parts, accessories and other inclusions

# Product Overview (Cont.)



## B Accessories

- 12** Stainless steel porta filter with plastic handle
- 13** Deep filter (for 2 cups espresso, or a double shot)
- 14** Shallow filter (for 1 cup espresso)
- 15** Measuring spoon with tamp
- 16** 500mL Milk jug
- 17** Cleaning aid (x2)

## C Other inclusions (not pictured)

Silicone mat (for optional use on the drip tray drainer)  
Instruction manual  
Quick start guide  
Warranty certificate



### NOTE:

Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.



# Getting Started

## Before first use

- **Unpack the appliance** but keep the original packaging materials in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use it to store the appliance when it is not in use. In the event that the carton is to be disposed of, please recycle all packaging materials. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.
- **Inspect the cord and plug** for damage or wear before each use. Do not use the appliance if the appliance or its cord have been damaged or are not working properly. In case of damage, contact the after sales support line.
- **Read all instructions** and make sure you understand all warnings. Refer to the Product Overview, pages 7–8, to familiarise yourself with the product and its parts.
- **Remove and wash** the water tank (see page 12), porta filter and filters, drip tray and drainer, and the measuring spoon in warm water and a little mild detergent to remove any dust from transport. Rinse and dry each part thoroughly, then refit the drip tray and drainer. Wipe the steam wand clean.
- **Flush the internal brewing system** as follows:
  1. Fill water into the container (see page 12 for details).
  2. Put a filter into the porta filter – without any ground coffee at this stage – and engage it onto the group head (see page 11 for details).
  3. Place a larger container underneath the outlet openings.
  4. Plug the machine into a wall outlet and set the hot water/steam selector to the HOT WATER position (button released).
  5. Press the ON/OFF button to turn the appliance on. As soon as the HEATING light goes out, set the function dial to the  position and hot water will start flowing from the outlets.
  6. While watching the container so it does not overflow, leave the pump running until about half the water has passed through. Then turn the function dial to the neutral position to switch off the pump.
  7. Empty the hot water out of the container and place it under the steam wand.
  8. As soon as the heating light goes out, turn the function dial to the  position. **CAUTION:** Take care, steaming hot water will start flowing from the steam wand, and there may be some splattering!
  9. While watching the container, let the water pass through until the amount left in the container has reached the MIN mark.
  10. Then turn the function dial to the neutral position to switch off the pump.
- **Follow this same procedure** if the appliance has not been used for a week, or for a longer period of time.

# Getting Started (Cont.)

## Control panel



The espresso machine is easy to operate with just two main controls (Fig.1):



- A** Press the ON/OFF button to switch on the espresso machine. The red POWER and blue HEATING indicator lights will illuminate.
- B** Press down the HOT WATER/STEAM selector to produce steam for milk frothing. With the function dial set to ☕☕, steam will now be emitted from the steam nozzle.  
With the button released, the machine will produce hot water, which can be drawn through either the espresso outlet (when the function dial is set to ☕) or the steam nozzle (with the function dial set to ☕☕).
- C** The FUNCTION dial has three settings (☕ <-- 0 --> ☕☕). As soon as the dial is turned from its neutral [ 0 ] position, either the steam wand or espresso outlet will open and emit steam or hot water.
- D** ☕ Pump switched on – dispensing water/espresso via the espresso outlets
- E** 0 Pump switched off – neutral position – water/espresso or steam flow stopped
- F** ☕☕ Dispensing hot water or steam via the steam wand
- G** The blue HEATING indicator will illuminate while the machine is heating up and extinguish when it has reached the correct operating temperature.

# Getting Started (Cont.)




## Brewing system



The brewing system consists of the following parts (Fig.2):

- H** The GROUP HEAD is part of the espresso machine. It is marked with an  and  symbol for accurate attachment of the porta filter.
- J** The PORTA FILTER has three lugs on the rim (only two are visible in Fig.2), which help you fit the porta filter to the appliance.

### Inserting/removing the porta filter

To attach the porta filter, make sure the handle is facing to the left of the espresso outlet and is aligned with the  symbol on the group head (Fig.2). Firmly turn the porta filter to the right until the handle is straight at the front at the  position (Fig.3). To unlock and remove the porta filter, turn it clockwise to the  position.



### CAUTION!

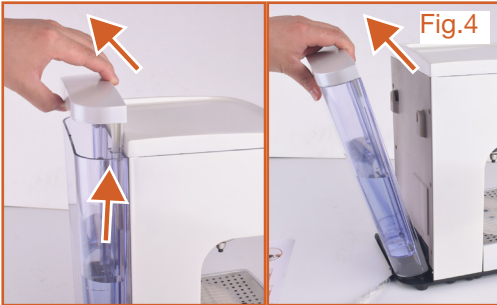
The porta filter is under pressure during use. Do not remove it while the appliance is in use. Wait at least 30 seconds after the end of the brewing cycle before removing the porta filter.

- K** The plastic HANDLE allows you to take the porta filter off the group head safely.
- L** The brewed espresso is dispensed through the two ESPRESSO OUTLETS at the underside of the porta filter.

# Instructions

## Filling the water tank

- Make sure to fill the water tank before switching on the espresso machine.
- The water tank should be filled with fresh, cold tap water. Fill the tank every day, or whenever you want to use the machine. Make sure the water tank is clean; see page 21 for cleaning instructions.
- The tank is removable. To fill it under the tap, lift up and flip back the lid and lift the container out of the appliance (Fig.4). When filled, place the container back into position, pushing down to ensure the valve at the base opens and water can flow out into the system. Close the lid.
- Alternatively, use a kettle/jug and carefully pour water into the opening while the tank is in place on the base (Fig.5). Close the lid.



- Do not start brewing or frothing with an empty water tank. Always keep water in the container when in use.
- Monitor the water level throughout the day and refill before it is completely empty. If you leave refilling until the container is empty, the pump may start sucking in air from the empty water tank.



### CAUTION!

Take out the water tank and check the valve seals at the base regularly (Fig.6) and, if necessary, carefully remove any dirt or lime deposits, which could cause leaks.

# Instructions (Cont.)

## Preheating

To ensure you can enjoy your coffee at an optimum temperature, we recommend preheating the cups, porta filter and filters you are going to use.

- Plug in the appliance and press the ON/OFF button to switch it on. The blue HEATING indicator light will illuminate.
- Select the appropriate filter and insert it into the porta filter. (The shallow filter is for 1 cup espresso, the deep filter is for 2 cups, or for a double shot.)
- Fit the porta filter to the appliance as described on page 11.
- Place one or two cups underneath the espresso outlets.  
**NOTE:** If you find that lighter cups move slightly during brewing, place the supplied silicone mat on the drip tray drainer to increase skid resistance.
- As soon as the operating temperature has been reached, the HEATING indicator light will turn off.
- Turn the function dial to the ☕ symbol. Hot water will start flowing from the outlets. When the cup(s) are approximately 3/4 full with water, turn the function dial to its neutral position to switch off the pump and stop the water flow.
- Put the cup(s) aside to warm up. Pour out the water just before brewing. Alternatively, place your cups on the cup warming area on top to preheat them.

## Adding ground coffee

- Holding the preheated porta filter by the handle, remove it from the appliance.
- Add an appropriate amount of ground coffee to the filter:  
1 cup = 1 level measuring spoon, 2 cups = 2 level measuring spoons.
- Do not overfill the filter, otherwise the porta filter will not lock properly in place. The deep filter holds a maximum of 2 measuring spoonfuls of ground coffee.
- Use the supplied measuring spoon to distribute the ground coffee evenly and press it down lightly with the tamp at the other end of the spoon (Fig.7). With your fingertip, remove any excess coffee from the rim of the porta filter.

Fig.7




### CAUTION!

The porta filter is hot after preheating and during use! Handle it with utmost care. Only hold the porta filter by its plastic handle, and take particular care when adding coffee and wiping the rim.

# Instructions (Cont.)

## Brewing espresso


At this stage the espresso machine will be fully prepared:

- The container will be filled with water.
- The brewing system and the cup(s) to be used will be preheated.
- The porta filter (with the appropriate filter and ground coffee) will be properly fitted to the group head.
- The POWER indicator light will be illuminated.
- The HEATING light will be on if the appliance is still heating up (or it will have turned off when the correct working temperature has been reached).
- Place the cup(s) underneath the espresso outlets.
- Set the HOT WATER/STEAM selector to HOT WATER (released).
- When the heating indicator light turns off, set the function dial to the  position. Freshly brewed espresso will be delivered straight into the cup(s). **You must turn the function dial to its neutral position to switch the pump off when you have enough coffee.** (A traditional espresso is 30mL, brewed in about 30 seconds.)
- Wait for approximately 30 seconds before removing the porta filter and coffee grounds. Your espresso machine is now ready for another brewing cycle.

### IMPORTANT!

- **You must stop the flow manually** by turning the function dial to its neutral position when you have enough coffee.
- Exercise caution when removing the porta filter, it will be hot and may still contain some hot water.



## Emptying the used coffee grounds

- After each use, wait at least 30 seconds until the operating pressure has been sufficiently reduced. Then take out the porta filter and clean it.
- **CAUTION:** Take care when handling the metal parts, they may still be hot. The porta filter may also still have some hot water floating on top of the used coffee grounds, especially after brewing 2 cups of espresso. **Exercise caution to avoid scalding!**
- To remove the coffee grounds, gently tap the side of the porta filter against a vertical surface. Rinse the filter and wipe the porta filter thoroughly after use.
- Before switching off the machine, turn the function dial to the  setting and let a small amount of water run through the system to wash it out.
- See pages 21–23 for thorough cleaning instructions.

# Instructions (Cont.)



## Dispensing hot water

The hot water function is useful for turning an espresso into a long black (Fig.8), or for making any other drink that requires hot water.



- Ensure the selector button is set to HOT WATER (released).
- Place a cup under the steam nozzle.
- Turn the function dial to the   position.
- When you have collected enough hot water, turn the function dial to its neutral position to switch the pump off.

## Dispensing steam

The steam function is designed to dispense steam for heating up and texturing milk for a cappuccino or caffè latte, or for reheating hot beverages through the steam nozzle.

- Press the HOT WATER/STEAM selector in so that STEAM is selected.
- After a brief heating period, the HEATING indicator light will turn off and steam will be drawn from the steam nozzle by turning the function dial to the   position.
- To ensure that the espresso outlet is safely covered, the porta filter with filter should be fitted when steam is being dispensed.

## Reheating beverages



- Press the HOT WATER/STEAM selector in so STEAM is selected.
- Insert the steam nozzle into the liquid to be reheated (Fig.9), then turn the function dial to the   position.
- Once the liquid has reached the desired temperature, turn the function dial back to its neutral position.
- When you no longer need steam, release the HOT WATER/STEAM selector.



# Instructions (Cont.)

## Texturing milk





Your new espresso machine features a steam wand and nozzle for easy production of textured milk for Italian style milk coffees (cappuccino, caffè latte), mocha, flat white, hot chocolate or any other milky drink. The instructions below illustrate how to prepare cappuccino – espresso topped with steamed and frothed milk.

- The steam wand can be used with or without the stainless steel frothing attachment. **To create large amounts of milk froth, slide it over the steam wand; for less froth, use the wand without the attachment.** Attach or remove the attachment when the steam wand is cool. Slide it over the wand and push it upwards (Fig.10) until it sits firmly over the rubber surround.
- For best results, we recommend texturing the milk in the supplied stainless steel jug and pouring the milk into your coffee. **Both the milk and jug should be cold. Do not use a jug that has just been washed in warm water.**
- The first step in making cappuccino is to make espresso. Follow the instructions (page 13) to prepare it using a cappuccino cup of approximately 170–220mL capacity.
- Place the cup with the espresso on the warming area on top of the machine to keep it warm while you prepare the milk.
- Fill around 100mL of **cold** milk into the stainless steel jug and put it aside.
- Press the HOT WATER/STEAM selector in so STEAM is selected.
- When the HEATING light is off, purge the steam wand briefly by turning the function dial to the   position, and then back to the neutral position once some hot steam has been emitted through the steam nozzle.
- Holding it by the rubber grip, swing the steam wand to the side of the appliance for milk frothing.
- Place the milk jug underneath the steam wand, making sure the nozzle is just below the surface of the milk (Fig.11).





## Instructions (Cont.)

- Turn the function dial to the   position to activate the steam function.
- Move the jug round with a circular motion for around 40-45 seconds, making sure the nozzle remains submerged while frothing is in progress. Alternatively, angle the jug to rest the steam wand on the spout. The milk froth should be dense with small, closely packed bubbles.
- As soon as the milk is textured to your liking, turn the function dial to its neutral position to switch the pump off.
- The milk will be heated during texturing, but it must not be allowed to reach boiling point. Milk should ideally be heated to just below 60°C.
- When you switch off the pump, the appliance may give off a slight noise, which is normal and no cause for concern.
- Pour the hot milk into the cup containing the espresso coffee and, using a spoon, spread some milk froth over it. Sprinkle with grated chocolate or instant chocolate powder, if desired. Enjoy!
- **After each use**, when the appliance has cooled so it is safe to touch, wipe the steam wand and nozzle with a damp cloth or sponge and purge the steam wand by turning the function dial to the   position – **take care: hot steam will be released** – then turn the dial back to the neutral position.
- Swing the steam wand back over the drip tray.
- See pages 21–23 for thorough cleaning instructions.

### IMPORTANT!

- Make sure there is still water in the water tank before texturing milk.
- The bottom of the jug and the steam wand will become hot while texturing milk, so take care not to touch hot surfaces
- Close the steam immediately when the milk has doubled in volume, or when the sides of the stainless steel jug become too hot to touch with the palm of your hand for more than 30 seconds.
- If you are using a beverage thermometer, insert the frothing nozzle deeper into the milk when it has reached 38°C. Do not heat it above 65°C.

# Instructions (Cont.)

## For best results

### The coffee

- Your new espresso machine can be used with pre-ground, vacuum packed coffee, but for the best taste we recommend buying whole coffee beans and grinding them yourself just before use.
- Grind the coffee beans just before use, and only grind as much as you will need, as pre-ground coffee only retains its flavour for 7–8 days, provided it is stored in an airtight container and in a cool, dark area.
- Do not store coffee in a refrigerator or freezer.
- Coffee beans stored in an airtight container will keep their flavour for up to 4 weeks.

### The grind

- Choosing the correct grind is a vital step in the espresso making process and takes practice. The coffee must be of a fine grind, it should look like salt.
- If the grind is too fine, the water will not flow through the coffee, even under pressure. Too fine a grind looks like powder and feels like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full-flavoured extraction. Too coarse a grind feels like sugar.

### The brew



- For a strong, robust cup of coffee, fill the deep filter with ground coffee and brew just one cup at a time.
- If you prefer a milder coffee, use the shallow filter, and/or extend the brewing time so more water flows through before turning the function dial to the neutral position and stopping the flow.
- Always use fresh water: the quality of the water you use directly affects the taste of your coffee.

### The milk froth

- Always use fresh, cold milk for frothing.
- Chill your frothing jug in the refrigerator before frothing milk.
- Make sure the frothing jug is metal or ceramic, never use a glass jug.
- Clean the steam nozzle and wand after each use with a damp cloth or sponge.
- Purge the steam nozzle at least once a day, as described on page 17.

# FAQs and Troubleshooting Guide

PROBLEM	POSSIBLE CAUSE	SOLUTION
The coffee is not hot enough.	The cup(s) and/or the brewing system are cold. The ground coffee is too cold.  If making milk coffee, the milk may not be heated enough.	Preheat cups, brewing system, porta filter and filters. If stored in the fridge, take out the ground coffee a little earlier before use.  Heat/froth milk for longer, but not above 65°C.
The coffee drops from the side of the group head.	The porta filter is not properly in place.  There is some coffee on the side of the group head. There is coffee remaining on the group head gasket. The gasket is broken.	Make sure the porta filter is properly engaged onto the group head.  Remove the coffee grounds from the group head.  Clean the gasket with a damp cloth.  Contact the after sales support line for a new gasket.
The pump makes a lot of noise. *	The water tank is empty. The water tank is not properly in place.	Fill the container with water. Lift out the container and place it back correctly.
No water will come out. *	The water tank is empty. The water tank is not properly in place. The porta filter is blocked. The coffee is too fine, or pressed down too tightly. The machine has limescale deposits.	Fill the container with water. Lift out the container and place it back correctly. Clean up the porta filter. Use more coarsely ground coffee. Descal the machine.
Coffee is running fast; there is no crema.	The coffee is too coarse. There is not enough coffee. The coffee is not compacted firmly enough.	Use more finely ground coffee. Add more ground coffee. Use the tamp to press down the coffee tightly.

\* If none of the solutions work with these two problems, try to release some steam by turning the function dial to the   position.

# FAQs and Troubleshooting Guide (Cont.)

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
Coffee drips out instead of flowing out properly.	The coffee is ground too coarsely. The coffee is not pressed down tightly.	Use a more finely ground coffee. Use the tamp to press down the coffee tightly.
The coffee is too weak.	Using shallow filter for double shot or 2 cups. The ground coffee is too coarse.	Use the deep filter for stronger coffee. Use a finer grind.
Too much water remains in the porta filter after coffee is ready.	The ground coffee is not tightly pressed down. There is not enough coffee.	Use the tamp to press down the ground coffee tightly. Add more coffee.
Not enough, or no steam is generated for frothing.	The water tank is empty. The steam nozzle is blocked.	Fill the container with water. Turn off and unplug the machine, let it cool and clean the steam nozzle with the cleaning aid (or a needle or toothpick).
The milk froth is of poor quality.	The milk is too warm.	Refrigerate milk and jug beforehand.
My cups are moving on the drip tray.	This may be caused by the vibrations during brewing.	Place the supplied silicone mat on the drip tray drainer to increase skid resistance.

If the solutions above do not help you with the problem, or if you experience any other problems with your espresso machine, do not try and manage them by yourself. Contact our after sales support centre for advice on repair or replacement.

# Other Useful Information

## Cleaning and care

### WARNING!

- Before cleaning the espresso maker or removing parts, ensure it is disconnected from the power supply and has cooled down completely.
- To avoid the risk of electric shock, do not clean the appliance with water and do not immerse it in water.
- Do not use abrasives or harsh cleaning solutions.

## Housing and fixtures

- Wipe the **exterior housing** and the area around the **group head** with a dry or slightly damp cloth.
- The **gasket area** around the group head may need to be brushed out occasionally in order to remove coffee grounds.

## Water tank

- Remove the water tank and turn it upside down over a sink to discard any water left inside. It is recommended to empty the water tank between uses and before cleaning the appliance.
- Rinse the water tank thoroughly before filling it with fresh water for use.
- Check the valve seals at the base of the water tank regularly (Fig.12) and, if necessary, carefully remove any dirt or lime deposits, which could cause leaks.

## Steam wand, nozzle and frothing attachment

- Straight after the frothing process, wipe the steam wand and nozzle (and frothing attachment, if it has been used) with a damp cloth.
- After use, pull the frothing attachment off the steam wand (Fig.13) and wash it in warm, soapy water, rinse and dry.



## Other Useful Information (Cont.)

- If the steam nozzle becomes blocked, proceed as follows:
  - Pull the frothing attachment off the steam nozzle.
  - Unscrew the nozzle from the steam wand, either with your hand or using the measuring scoop as a tool.
  - Clear the blockage using the supplied cleaning aid (Fig.14), or a thicker needle.
  - Screw the steam nozzle back onto the wand.
  - If required, reattach the frothing attachment, pushing it back onto the nozzle.



### Removable parts

- All removable parts may be cleaned with warm, soapy water. Rinse and dry (or let dry) thoroughly before reassembly into the appliance.
- Always empty the **drip tray** in good time. It can be removed from the appliance for emptying and cleaning. Simply take off the drainer and pull the tray off the base. Tray and drainer may be cleaned with warm, soapy water.
- Wash and rinse the **porta filter** and the **filters** thoroughly. If necessary, use the supplied cleaning aid (or a fine bristled brush) to clear any blockages from the filters.

# Other Useful Information (Cont.)

## Descaling the appliance

- From time to time, you may need to clean off any mineral deposits (limescale) left by water inside your espresso machine to keep it operating efficiently. How often you have to do this depends on the water hardness in your area and on your frequency of use. It is time to descale the machine when you start noticing that it takes longer to brew an espresso, or when it is steaming excessively.
- For descaling, use any commercially available citric acid based descaling agent for coffee makers and proceed as follows:
  - Pour the descaling solution into the water tank.
  - As described in the section “Brewing espresso” (**but without any coffee or filter in the porta filter**), switch the appliance on and let it run, cup for cup, through the filtration cycles. Allow 5 minutes between each cycle for the descaling agent to take effect.
- To clean the appliance after descaling, fill the water tank twice with clean water and let each filling run through its filtration cycles until the container is nearly empty.
- Rinse the porta filter thoroughly with warm water.
- **NOTE:** Do not pour the descaling solution into an enamelled sink.

### **IMPORTANT!**

Never wash any parts of the espresso maker in a dishwasher.

## Storage

Store the clean and dry appliance in a clean and dry place, out of children's reach. We recommend you store the appliance, together with all accessories, in the original carton, which will protect it from dust.

# Other Useful Information (Cont.)

## Service, repair and spare parts

- If your espresso machine fails to work as expected, or you experience problems that you cannot solve using the information provided on pages 19–20, contact our after sales support centre for advice on repair or replacement. **Do not attempt to repair, disassemble or modify the espresso machine yourself!** Trying to repair the appliance yourself, undertaking incorrect repairs or making any modifications to the appliance or the power cord will expose you to considerable danger and will void your warranty.
- The unit contains no user-serviceable parts inside.
- Our after sales support centre stocks the following spare parts for the STIRLING Espresso Machine. To purchase a part, call the centre on 1300 886 649 or email us at [info@tempo.org](mailto:info@tempo.org)

Drip tray	Group head (brewing grip)
Drip tray drainer	Heating element
Electronic board	Measuring spoon with tamp
Feet	Steam wand and nozzle
Filters (deep and shallow)	Tank cover

## Technical specifications

Water tank capacity:	1.6L
Power:	1250W, 220–240VAC, 50Hz
Dimensions (mm):	210 x 260 x 320
Weight:	approx. 5.45kg (including accessories)

## Compliance

This appliance has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS/NZS 60335.2.15.

## Responsible disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.



# Recipes

## Delicious coffee variations

With a bit of practice and good quality coffee, your new espresso machine will produce a full bodied coffee with a stable layer of golden crema on top. This espresso is the perfect base for delicious coffee drinks. Enjoy!

### Cappuccino

1/3 espresso, 1/3 steamed milk, 1/3 frothed milk

Pour into a 170–220mL cup in the above order. Dust with chocolate (optional).

### Caffè latte

1/3 espresso, 2/3 steamed milk

Pour both into a tall glass or mug at the same time.

### Caffè macchiato

1 shot espresso, a dash of steamed milk, a dollop of froth

Top espresso with a dash of steamed milk and a small dollop of froth.

### Café mocha

1 shot espresso, 30mL chocolate syrup (or 2 tsp drinking chocolate),  
250mL frothed milk

In a tall glass or cup, add chocolate to the espresso and stir to combine,  
add frothed milk.

### Flat white

1 shot espresso, steamed milk

Pour the espresso into a regular size cup, add steamed milk with minimum froth.

### Long black

1 shot espresso, hot water to taste

Pour hot water into a regular sized cup, add espresso carefully to maintain crema.

### Mocha frappe

1 shot espresso, 1 heaped teaspoon chocolate bits, 120mL cold milk, 4 ice cubes  
Melt chocolate in the espresso, pour into a blender with milk and ice cubes and  
process on a low speed until smooth.

### Affogato

1 shot espresso, 1 scoop vanilla ice-cream, 1 shot hazelnut liqueur (optional)

Pour espresso and liqueur over the ice-cream served in a small bowl or glass.

---

**AFTER SALES SUPPORT**

  1300 886 649

 [info@tempo.org](mailto:info@tempo.org)

MODEL: TK-1818R2A-WHT PRODUCT CODE: 58170 08/2017



**STIRLING**<sup>®</sup>  
*Designer Collection*

Espresso Machine

## Repair and Refurbished Goods or Parts Notice

---

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost. **We recommend you save this data elsewhere prior to sending the product for repair.**

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

**Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.**

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 886 649 or write to us at:

Tempo (Aust) Pty Ltd ABN 70 106 100 252  
PO BOX 6056 Frenchs Forest, Sydney, Australia NSW 2086  
Tempo Help Desk: 1300 886 649 (Aust)  
(Operating Hours: Mon-Fri 08:30am to 06:00pm EST)  
Email: [info@tempo.org](mailto:info@tempo.org)





**STOP  
BEFORE  
RETURNING  
TO STORE**

*Read the manual.*  
It will help you get the best out of your product.

*Still have questions?*  
Call After Sales Support  
**1300 886 649**  
Or visit [www.tempo.org](http://www.tempo.org)

## Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

## Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 886 649 before returning it to the store for a refund.

For an electronic copy of this manual, go to [www.stirlingappliances.com.au](http://www.stirlingappliances.com.au) and download a copy.

### Instruction Manual Revision Index

Version No	Issue Date	Description
V1.0	11 July 2014	Original release
V2.0	22 July 2016	2016 Release
V3.0	9 May 2017	2017 Release
V3.1	26 May 2017	Minor updates