

Turn on your creativity®



**Breville Moments**<sup>™</sup> hot drink maker

# product safety

#### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

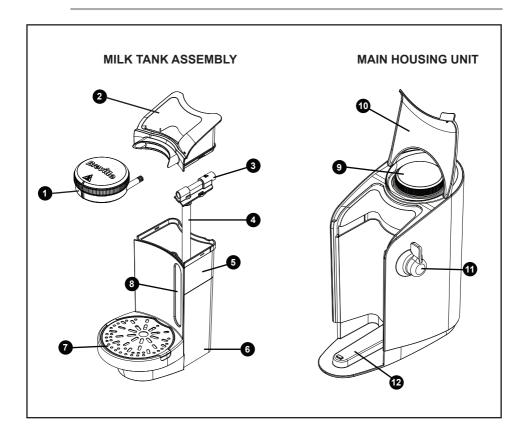
This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**▲** Ensure that the appliance control lever is in the OFF position when the milk tank assembly is detached from the main housing unit.

▲ Never use the appliance without the mixing chamber in place, or remove the mixing chamber while the appliance is turned on.

- ⚠ This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused by touching the exterior whilst in use or during cooling.
- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- $\ensuremath{\Delta}$  Always ensure that hands are dry before handling the plug or switching on the appliance.
- $\ensuremath{\Delta}$  Always use the appliance on a stable, secure, dry and level surface.
- $\triangle$  Do not position the appliance under a cupboard or shelf to prevent the risk of injury from released steam.
- $\triangle$  This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- $\ensuremath{\Delta}$  Never leave the appliance unattended when in use.
- $\ensuremath{\Delta}$  Never place anything on top of the appliance.
- ▲ Never fill the water boiler with any liquid other than water. To prevent damage, never use the appliance without water.
- $\triangle$  Never fill the milk tank above the MAX marking.



- 1. Mixing chamber and lid
- 2. Quick fill funnel
- 3. Steam pipe
- 4. Milk pipe
- 5. Milk tank
- 6. Milk tank housing

- 7. Drip tray
- 8. Milk level window
- 9. Water boiler cap
- 10. Hinged lid
- 11. Control lever
- 12. Location guide

# cleaning

Remove your Breville Moments $^{\text{\tiny{M}}}$  hot drink maker carefully from the box. Remove any packaging and promotional material and position the unit on a dry, level, secure work surface away from the edge.

Before using for the first time, wash the milk tank assembly.

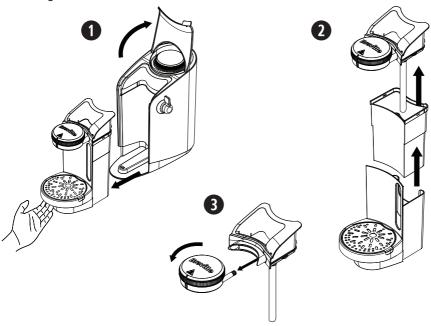
### Cleaning the milk tank assembly

All parts of the milk tank assembly are dishwasher safe. DO NOT put the water boiler cap in the dishwasher.

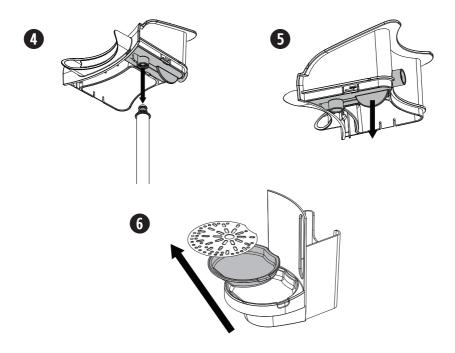
Always remove the milk tank assembly as one complete unit.

For clarity, all of the unit's parts that <u>must</u> be cleaned regularly are coloured red, or are transparent or stainless steel.

- 1. Lift the unit's hinged lid and gently pull out the milk tank assembly using the indentation underneath the drip tray.
- 2. Lift out the milk tank from its housing and separate the quick fill funnel and mixing chamber assembly.
- Pull out the mixing chamber from the quick fill funnel and remove the mixing chamber lid by turning it anti-clockwise. Do not try to remove the mixing chamber when it is in position on the milk tank assembly because there is a tab that prevents you from doing this.



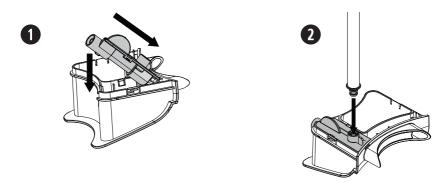
- 4. Pull out the milk pipe from its connector on the steam pipe (coloured red) underneath the quick fill funnel.
- 5. Remove the steam pipe from the quick fill funnel by pulling the tab.
- 6. Lift out the drip tray (coloured red) using the side tabs and remove the stainless steel drip tray cover.
- 7. Wash the parts in the dishwasher, or by hand in warm soapy water. Wipe dry before reassembling (perform steps 1 to 6 in reverse order, with reference to *Reassembling the steam and milk pipe* on page 6.)



# cleaning

### Reassembling the steam and milk pipe

- 1. Locate the dip at the front of the steam pipe before pivoting downwards into position on the quick fill funnel.
- 2. Insert the milk pipe into its connector on the steam pipe.



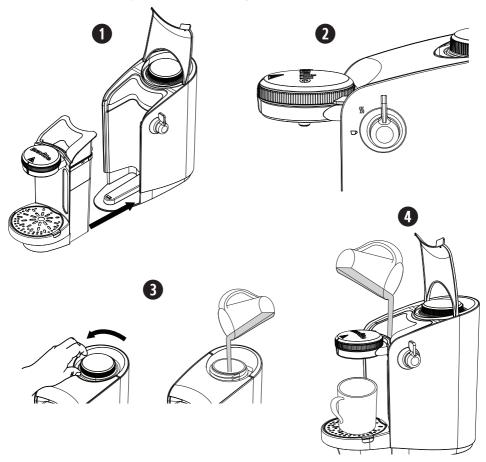
### Cleaning the main unit

Wipe the outside of the unit with a damp soapy cloth, then wipe dry with a soft cloth.

If the Breville Moments<sup>™</sup> hot drink maker is not going to be used for a period of time, the water boiler can be emptied. Make sure that the unit is turned off and unplugged, and has been allowed to cool before commencing. Remove all loose parts. Empty any remaining water by tipping upside down over a sink.

To ensure that any residue left over from the manufacturing process is removed, flush the unit with clean water as described in the following procedure:

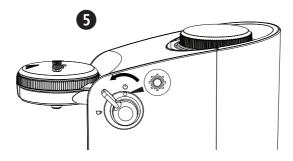
- 1. Reassemble the milk tank assembly after initial cleaning and push firmly into position on the main housing unit using the location guide.
- 2. Make sure that the control lever is in the OFF position (心).
- Remove the water boiler cap by turning it anti-clockwise and lifting off. Fill the boiler with a maximum of 400ml of water and replace the cap securely by turning it clockwise.
- 4. Lift the unit's hinged lid and half fill the milk tank with clean water by pouring directly into the quick fill funnel. Lower the hinged lid and click into place. Place your mug or cup on the drip tray under the dispensing nozzle.

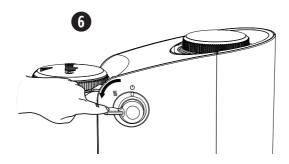


### before first use

- 5. Plug the unit into the mains supply and switch on. Turn the control lever to the HEAT UP position ( ). The power indicator light will flash. After approximately 3 minutes the power indicator light will remain on to show that the water is hot. Note that the time taken for the water to heat fully will depend on the amount of water in the boiler.
- 6. To start cleaning, turn the control lever anti-clockwise and hold in the DISPENSE position (□). Clean water will be flushed through the unit into the cup. When all of the water from the milk tank has flushed through, turn the control lever to the OFF position (₺). A small amount of water will continue to be dispensed. Remove and empty the cup.

Your Breville Moments™ hot drink maker is now clean and ready for use.





▲ DO NOT USE FRESH OR GROUND COFFEE PRODUCTS. YOUR
BREVILLE MOMENTS™ HOT DRINK MAKER IS DESIGNED TO USE INSTANT
COFFEE AND HOT CHOCOLATE. FOR BEST RESULTS ADD MALTED MILK
DRINK PRODUCTS DIRECTLY TO THE CUP. DO NOT USE SACHETS OF INSTANT
CAPPUCCINO OR LATTE IN THIS UNIT.

To prevent damage, never use your Breville Moments<sup>™</sup> hot drink maker without water.

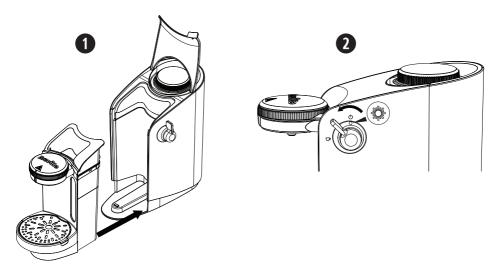
The time taken for your Breville Moments<sup>™</sup> hot drink maker to heat the water fully will depend on the amount of water in the water boiler.

For safety purposes, the water boiler cap cannot be removed when pressure builds in the water boiler as a result of the water heating. The water boiler cap will spin freely if you try to remove it during use. You must wait for the unit to cool down fully before removing the cap.

Ensure that the control lever is in the OFF position when the milk tank assembly is detached from the main housing unit.

Do not operate the unit without the mixing chamber in place on the milk tank assembly.

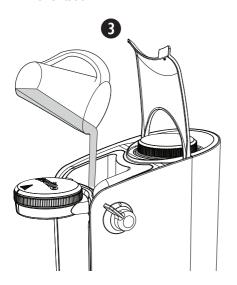
- If you have not used the unit for a while, check that there is water in the boiler. The
  maximum fill capacity is 400ml. If the unit was disassembled after last use, make
  sure that the milk tank assembly is fully inserted into the main housing unit.
- 2. Plug the unit into the mains supply, and turn the control lever to the HEAT UP position (\( \) ). The power indicator light will flash.



# making coffee

- 3. Lift the hinged lid and fill the milk tank with milk using the quick fill funnel, up to the level required. The maximum capacity will provide 2 large mugs or 4 cups. DO NOT EXCEED THE MAXIMUM LEVEL. You can add more milk easily if you want to make more drinks. Lower the hinged lid and click into place.
- 4. Remove the mixing chamber lid by turning it anti-clockwise. Use a teaspoon to add the instant coffee into the front of the mixing chamber (look for the embossed spoon for guidance). Only add enough coffee to brew ONE cup at a time. You can adjust the quantity to suit your own taste, but you may find that you need more coffee than when making it with water.

Replace the lid of the mixing chamber by turning it clockwise to secure the correct lid orientation.





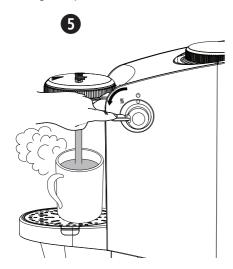
# making coffee

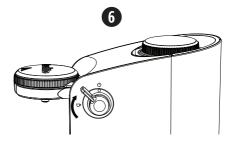
- 5. Place a mug or cup on the drip tray. When the power indicator light stays on continuously (after approx. 3 minutes) press and hold the control lever in the DISPENSE position (□). The unit will start to dispense the coffee. You must hold the control lever in the DISPENSE position throughout the length of the coffee dispense.
- 6. When the mug or cup is nearly full, release the control lever to return it to the HEAT UP position ( ). The unit will continue to dispense until there is no milk left in the mixing chamber.

To make further drinks, remove the lid of the mixing chamber and add another teaspoon of coffee. Then repeat steps 5 and 6, adding more milk when required.

When you have finished using the unit, turn the control lever to the OFF position ( $\circlearrowleft$ ). Clean the unit as described in *Cleaning* on pages 4-6.

**Note:** The power indicator light will change between being constantly on and 'flashing' as the unit brings itself back up to temperature. It is perfectly normal for this to happen while making multiple drinks.





# troubleshooting

Problem	Cause/solution
Power indicator light does	Make sure that the unit is plugged in to the mains supply.
not come on	Turn the control lever to the HEAT UP position ( ).
	<ul> <li>Make sure that the milk tank assembly is pushed fully back onto the unit because this activates a switch.</li> </ul>
	Check the fuse in the mains plug.
The power indicator light does not come on constantly.	The unit has not reached operating temperature yet. This takes approximately 3 minutes, depending on the amount of water in the boiler tank.
	The unit does not have any power, see above.
	<ul> <li>The unit enters Standby mode if left turned on for 30 minutes.</li> <li>Turn the control lever to the OFF position (()), then back to the HEAT UP position (%) to re-activate.</li> </ul>
The unit stops dispensing coffee.	The milk tank has run dry. Refill the tank using the quick fill funnel.
	Power has failed. Check supply/fuse.
	<ul> <li>The unit enters Standby mode if left turned on for 30 minutes.</li> <li>Turn the control lever to the OFF position (心), then back to the HEAT UP position (巛) to re-activate.</li> </ul>
The coffee is not very warm.	Allow the unit to reach full operating temperature before making each cup. This is important if making more than one cup. The power indicator light will stop flashing when the machine is at operating temperature.
The unit makes a loud noise and creates a lot of steam	The milk tank has run dry. Refill the tank using the quick fill funnel.
while dispensing coffee.	Check that the milk pipe is fully inserted into the steam pipe.
Milk isn't drawing into the mixing chamber.	Make sure that the milk pipe is correctly fitted and that the milk tank has not run dry.
Milk is leaking from the mixing chamber.	Make sure that the mixing chamber lid is firmly locked in position and that the chamber is fully inserted into the milk tank assembly.
Coffee continues to dispense after the control lever has been released.	A small amount of fluid will continue to be dispensed until all the milk has left the mixing chamber. Please make allowances for this when filling your cup.
Steam escapes from the water boiler cap.	Make sure that the water boiler cap is fully tightened.
The power indicator light keeps coming on and going off.	The unit is fitted with a thermostat to maintain the temperature. It is perfectly normal for the light to change between being constantly on and flashing while the unit is in use.
The water boiler has run dry.	Turn the unit off, then pour up to a maximum of 400ml of water into the boiler. Secure the water boiler cap, switch the unit back on and allow it to reach operation temperature and continue to dispense.

# troubleshooting

Problem	Cause/solution
The mixing chamber cannot be removed from or inserted into the quick fill funnel correctly.	The mixing chamber can only be removed or fully inserted into the quick fill funnel when it is separated from the milk tank assembly. Make sure that the mixing chamber is fully inserted into the quick fill funnel before attaching to the milk tank assembly. This ensures that the tab on the mixing chamber is correctly inserted into the slot on the milk tank assembly.
A whistling sound comes from the water boiler cap.	The water boiler cap isn't secured tightly enough. Allow unit to cool and fully tighten.
The unit is making coffee with only water.	The boiler tank has been overfilled. Keep dispensing coffee to reduce the water level in the boiler. When the excess water has been purged, the unit will automatically draw up the milk.

# recipes

#### Milk

It is possible to use fresh or long life milk and a variety of different types (lactose-free, soy, almond, etc.). It is also possible to mix milk and water with a ratio of 50:50. The ratio of milk to water will depend on each individual so experiment to find your own personal preference.

### **Types of Beverages**

This unit can use your favourite brand and variety of instant coffee granules and powders. You can adjust the quantity of coffee to suit your own taste. You can also use hot chocolate powder in this unit – for best results ensure that the mixing chamber is dry when adding the powder.

When making malted milk drinks, add the powder directly to the cup in accordance with the manufacturer's guidelines. The powder will not dispense properly if added to the mixing chamber.

▲ Do not use instant drink powders (including lighter versions) that are mixed with milk powder in your mixing chamber, because they will not dispense properly. These types of powders are designed to be made with hot water and are not suitable for use with your Breville Moments™ hot drink maker.

Any syrups or liquid flavourings should be added directly to the cup.

Here are some recipes you may like to try:

### Café Latte

- 2 teaspoons of instant coffee
- Milk fill to required level on milk tank

#### Method

- Place a cup on the drip tray under the dispense nozzle.
   Lattes are usually long drinks, so it is advisable to use a taller cup or mug.
- 2. Add the instant coffee to the mixing chamber.
- 3. Turn and hold the control lever down in the DISPENSE position to fill your cup.
- 4. Repeat method for each café latte.

### Cappuccino

- · 2 teaspoons of instant coffee
- Semi-skimmed milk fill to required level on milk tank
- Cocoa powder for dusting

#### Method

- 1. Place a cup on the drip tray under the dispense nozzle.
- 2. Add the instant coffee to the mixing chamber.
- 3. Turn and hold the control lever down in the DISPENSE position to fill your cup.
- 4. Dust with cocoa powder to serve.
- 5. Repeat method for each cappuccino.

#### Café Mocha

- 1½ teaspoon of instant coffee
- 2 heaped teaspoons of chocolate powder
- Milk fill to required level on milk tank
- Chocolate shavings to decorate

#### Method

- 1. Place a cup on the drip tray under the dispense nozzle.
- Add the instant coffee and the chocolate powder to the mixing chamber and distribute evenly around the chamber. For best results, make sure that the mixing chamber is dry.
- 3. Turn and hold the control lever down in the DISPENSE position to fill your cup.
- 4. Sprinkle topping with chocolate shavings.
- 5. Repeat method for each café mocha.

## recipes

### **Hot Chocolate**

- 3 heaped teaspoons of chocolate powder
- Milk fill to required level on milk tank
- Mini Marshmallows to decorate
- Whipped cream (optional)

#### Method

- 1. Place a cup on the drip tray under the dispense nozzle.
- 2. Add the chocolate powder to the mixing chamber and distribute evenly around the chamber. For best results, make sure that the mixing chamber is dry.
- 3. Turn and hold the control lever down in the DISPENSE position to fill your cup.
- Add a swirl of whipped cream and mini marshmallows. Dust with a little chocolate powder or chocolate shavings.
- 5. Repeat method for each hot chocolate.

### **Cinnamon and Vanilla Coffee**

- ½ teaspoon of cinnamon placed directly into each cup
- 2 teaspoons of vanilla flavouring placed directly into each cup
- · 2 teaspoons of instant coffee
- Milk fill to required level on milk tank

#### Method

- 1. Add the cinnamon and vanilla to a cup, stir well and place the cup on the drip tray under the dispense nozzle.
- 1. Add the instant coffee to the mixing chamber.
- 2. Turn and hold the control lever down in the DISPENSE position to fill your cup.
- 3. Stir and sprinkle topping with cinnamon if desired.
- 4. Repeat the method for each cinnamon and vanilla coffee.

#### Irish Coffee

- 2 tablespoons of whiskey placed directly into each cup
- · 2 teaspoons of instant coffee
- Milk fill to required level on milk tank

#### Method

- 1. Add the whiskey to a cup and place on the drip tray under the dispense nozzle.
- 2. Add the instant coffee to the mixing chamber.
- 3. Turn and hold the control lever down in the DISPENSE position to fill your cup.
- 4. Repeat the method for each Irish coffee.

#### Irish Cream Hot Chocolate

- 4 teaspoons of Irish cream liqueur placed directly into each cup
- 3 teaspoons of chocolate powder
- Milk fill to required level on milk tank

#### Method

- Add the Irish cream liqueur to a cup and place on the drip tray under the dispense nozzle.
- 2. Add the chocolate powder to the mixing chamber and distribute evenly around the chamber. For best results, make sure that the mixing chamber is dry.
- 3. Turn and hold the control lever down in the DISPENSE position to fill your cup.
- 4. Repeat the method for each Irish cream hot chocolate.

### Turn on your Creativity™

Let the Breville® team help you turn on your creativity with a gateway to a world of food and drinks without limits. You don't have to travel far—just to your computer, tablet or mobile—where you will discover our FREE website with top tips and recipes to inspire your imagination. Join us now at:

#### www.turnonyourcreativity.com



# connection to the mains supply

#### **▲** This appliance must be earthed.

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 5 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

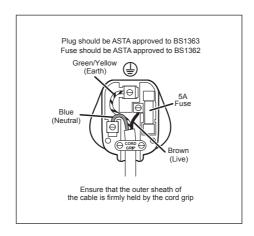
GREEN/YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol ( $\pm$ ) or coloured GREEN or GREEN /YELLOW

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 5 amp fuse must be fitted either in the plug or adaptor or at the distributor board.



These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

- 1. Check that the instructions have been followed correctly.
- 2. Check that the fuse has not blown.
- 3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

- 1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
- 2. Enclose your name and address and quote the model number on all correspondence.
- 3. Give the reason why you are returning it.
- If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
- 5. Send it to our Customer Service Department at the address below:

Customer Service Department

Jarden Consumer Solutions (Europe) Limited

Middleton Road, Royton, Oldham

OL2 5LN, UK

Telephone: 0161 621 6900 Fax: 0161 626 0391 e-mail: enquiriesEurope@jardencs.com

## guarantee

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at enquiriesEurope@jardencs.com for further recycling and WEFE information.

Jarden Consumer Solutions (Europe) Limited 5400 Lakeside Cheadle Royal Business Park Cheadle SK8 3GQ UK

# notes



Jarden Consumer Solutions (Europe) Limited Cheadle Royal Business Park, Cheadle, SK8 3GQ, United Kingdom e-mail: enquiriesEurope@jardencs.com Telephone: 0161 621 6900

For Customer Service details, please see the website.

#### www.breville.co.uk

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