

# FARBERWARE® MILLENNIUM®



## USE & CARE INSTRUCTIONS ESPRESSO MAKER FES15B

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of an accessory not evaluated for use with this appliance may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, turn the Selector Dial to "O" OFF, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Be certain Lids are securely in place before operating appliance.
14. Scalding may occur if the Lids are removed during the brewing cycle.

**SAVE THESE INSTRUCTIONS**  
**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY**

## ADDITIONAL IMPORTANT SAFEGUARDS

**WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.**

1. All users of this appliance must read and understand these Use & Care Instructions before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Use **water only** in this appliance! Do not put any other liquids or food products in this appliance. Do not mix or add anything to the water placed in this appliance, except as instructed in the User Maintenance Instructions to clean the appliance.
4. **DO NOT** attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
5. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a surface that is resistant to heat.
6. If this appliance begins to malfunction during use, turn the Selector Dial to "O" OFF, then immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
7. If this appliance falls or accidentally becomes immersed in water or any other liquid, unplug it immediately. **Do not reach into the water! Do not use this appliance after it has fallen into or has become immersed in water.** Contact Consumer Service for examination and repair.
8. Do not leave this appliance unattended during use.
9. Always use fresh, cool water in your appliance. Warm water or other liquids, except as listed in the DESCALING section, may cause damage to the appliance.
10. Keep Steam Release Knob in closed position when not in use.

**CAUTION: Relieve pressure through the Steam Nozzle or Pressure Reducer Lever before removing Filter Basket Holder.**

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

## PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

**Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**

## ELECTRIC POWER

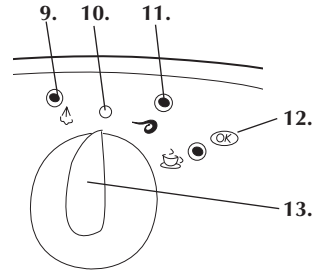
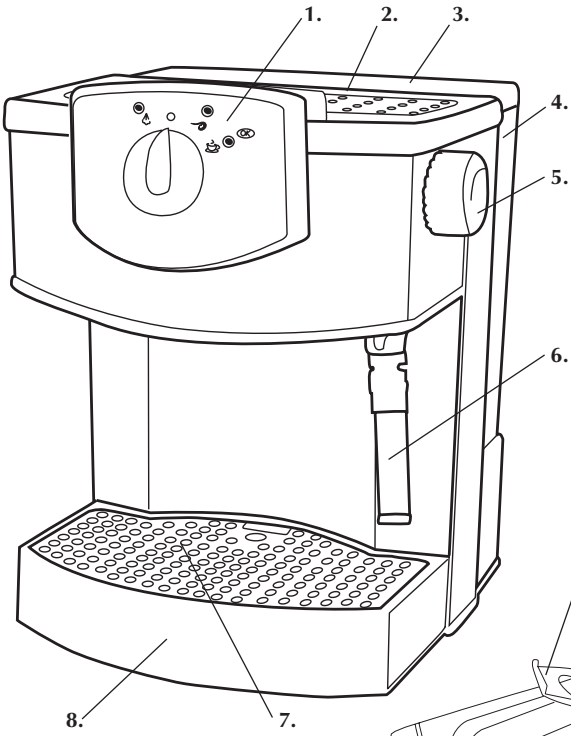
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## WARNING

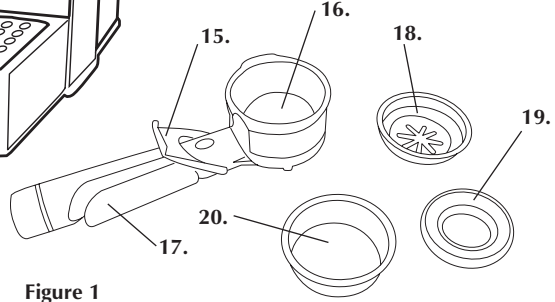
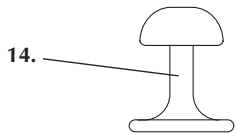
**TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BOTTOM COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.**

# GETTING TO KNOW YOUR **FARBERWARE®** ESPRESSO MAKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



**Figure 2**  
**Selector Dial**



**Figure 1**

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>1. Control Panel</li> <li>2. Top Warming Plate (P/N 31402)</li> <li>3. Lid for Water Reservoir (P/N 31403)</li> <li>4. Water Reservoir (P/N 31404)</li> <li>5. Steam Release Knob</li> <li>6. Steam Nozzle (P/N 31405)</li> <li>7. Drip Plate (P/N 31407)</li> <li>8. Removable Drip Tray with red Water Level Float (P/N 31408)</li> <li>9. ☁ Steam/Steam Light</li> <li>10. "O" OFF</li> </ul> | <ul style="list-style-type: none"> <li>11. 🔥 Heater Mode /Heater Light</li> <li>12. ☕ /OK Brew Light</li> <li>13. Selector Dial</li> <li>14. Tamper (P/N 31413)</li> <li>15. Filter Handle Clip</li> <li>16. Filter Basket Holder (P/N 31409)</li> <li>17. Pressure Reducer Lever</li> <li>18. 1-Cup Filter Basket (P/N 31410)</li> <li>19. 1-Cup Basket Spacer (P/N 31411)</li> <li>20. 2-Cup Filter Basket (P/N 31412)</li> </ul> |
|---|---|

# SAFETY WARNINGS

- Proper precautions must be made to avoid burns from sprays of hot water or steam.
- Avoid touching any hot surfaces on the machine or any parts of the Filter Basket Holder, Filter Baskets, or any parts of the Steam Nozzle while the Espresso Maker is in use or after it is just been used to prepare hot beverages.
- To avoid water spillage, it is necessary to empty the Removable Drip Tray when the Red Water Level Float rises and becomes visible. To remove the Drip Tray, no cups must remain on the Drip Plate. Lift the Drip Plate and Drip Tray up and off the unit. Empty water, rinse, and replace.

## BEFORE USING FOR THE FIRST TIME

Before brewing your first cup of espresso coffee, we suggest you pre-clean the machine. Place the Espresso Maker on a level surface, situated within close proximity to a sink to discard water.

1. Make sure the Espresso Maker is unplugged and the Selector Dial is in the "O" OFF position. Remove the Lid. Use the Water Reservoir's back handle to lift it up and off the unit.
2. Fill the Water Reservoir to the MAX mark. Replace Water Reservoir in its original position on the back of the unit by sliding the Reservoir's locking clips down behind the Reservoir Locking Tab (see Figure 3), and connecting the Valve at the bottom of the Water Reservoir with the hole in the Base of the unit. Make sure it fits securely into place. Replace the Lid.

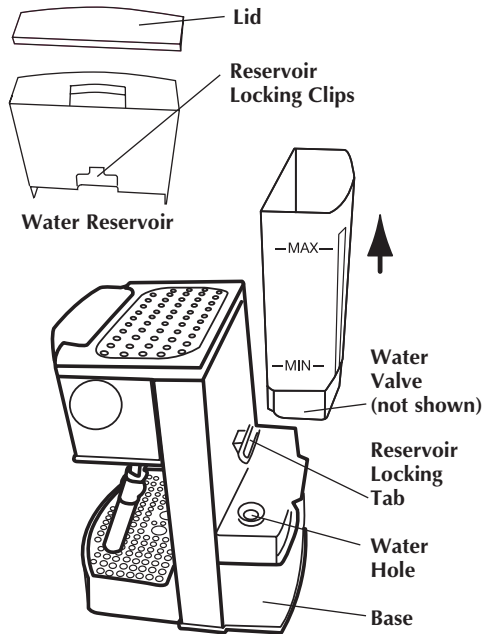


Figure 3

**NOTE: Never fill the Water Reservoir past the MAX mark. Never operate the appliance without water in the Reservoir. Always refill the Water Reservoir when the water level falls below the MIN mark.**

3. Place an empty (do not add coffee) 2-Cup Filter Basket into the Filter Basket Holder. Insert and lock into the Espresso Maker following the detailed description in the section: INSERTING/REMOVING THE FILTER BASKET HOLDER.

## BEFORE USING FOR THE FIRST TIME (Continued)

4. Place a container which is large enough to cover both coffee outlets under the Filter Basket Holder.

**NOTE: A short loaf pan works well.**

5. Plug the unit into a 120V AC electrical outlet.
6. Turn the Selector Dial to ☕ / OK. Only the Heater Light will illuminate. Water will begin to flow through the Filter Basket Holder. Empty the container as necessary; allow the water to remain flowing into the Drip Tray as you empty the container.
7. When all of the water has flowed through the machine, turn the Selector Dial to "O" OFF position, empty the container and the Removable Drip Tray. You are now ready to brew a delicious cup of fresh espresso coffee.

## BREWING ESPRESSO

### PREHEATING THE ESPRESSO MAKER

1. To ensure your espresso coffee is dispensed at the proper temperature, it is essential that the machine be preheated.
2. Fill the Water Reservoir to the MAX mark. Replace Water Reservoir in its original position on the back of the unit following the instructions outlined in the section: BEFORE USING FOR THE FIRST TIME. Make sure the Water Reservoir is securely in place.

**NOTE: Never fill the Water Reservoir past the MAX mark. Never operate the appliance without water in the Reservoir. Always refill the Water Reservoir when the water level falls below the MIN mark.**

**NOTE: Always use fresh, cold water for brewing. In areas with hard water or where water contains a high mineral content, use cold filtered water for optimal coffee taste.**

**NOTE: Place espresso cups on top of the Warming Plate to pre-heat.**

3. Turn the Selector Dial to **Heater Mode** 🔥 ; the Heater Light will illuminate. The machine can be heard as the pump is primed and water begins to heat.
4. When the ☕ / OK Brew Light illuminates, the Espresso Maker is preheated.

**NOTE: For optimum preheating, the Selector Dial can be left in the Heater Mode 🔥 for approximately 5 minutes before brewing espresso, as long as the Filter Basket Holder is properly fitted into the Espresso Maker.**

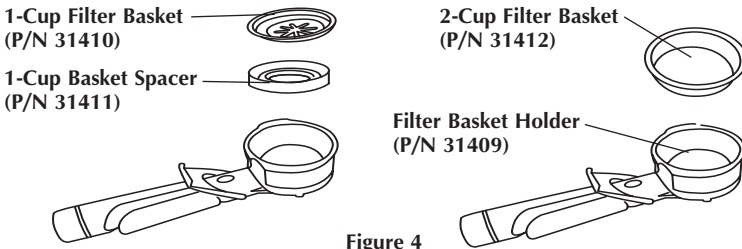
# BREWING ESPRESSO (Continued)

**IMPORTANT:** Make sure the Steam Release Knob is closed.

**NOTE:** Although the optimum preheating time for the appliance is 5 minutes, when the Selector Dial is in the Heater Mode ☞, the Espresso Maker can brew espresso as soon as the ☕ / OK Brew Light illuminates.

**IMPORTANT:** To avoid water spillage, make sure the Filter Basket is properly seated into the Filter Basket Holder.

## FILTER BASKET HOLDER ASSEMBLY



## BREWING 1 ESPRESSO CUP

1. Add 1.25 teaspoons (6 g) fresh espresso-ground coffee in the 1-Cup Filter Basket. To improve the extraction of rich coffee flavor, use the Coffee Tamper to compress the grounds, then twist the Tamper slightly to polish the surface of the grounds. Remove any excess coffee remaining on the outer edges.

or...

2. Add an E.S.E. (Easy Serving Espresso) coffee pod to the 1-Cup Filter Basket.
3. Assemble the Filter Basket Holder by fitting the flat side of the 1-Cup Basket Spacer into the base of the Filter Basket Holder.
4. Place the 1-Cup Filter Basket into the Filter Basket Holder on top of the 1-Cup Basket Spacer. (See Figure 4.) Rotate the Filter Basket until the nibs on the Basket fit flat into the grooves in the Filter Basket Holder.

**IMPORTANT:** To avoid water spillage, always assemble the Filter Basket Holder using the 1-Cup Spacer when preparing a single cup of espresso.

**IMPORTANT:** Always make sure the Filter Basket is properly seated into the Filter Basket Holder.



# BREWING ESPRESSO (Continued)

## BREWING 2 ESPRESSO CUPS

1. Add 2.5 teaspoons (12 g) fresh espresso-ground coffee in the 2-Cup Filter Basket. To improve the extraction of rich coffee flavor, use the Coffee Tamper to compress the grounds, then twist the Tamper slightly to polish the surface of the grounds. Remove any excess coffee remaining on the outer edges.
2. Place the 2-Cup Filter Basket into the Filter Basket Holder. Note that the 1-Cup Basket Spacer is not needed for 2-Cups. (See Figure 4.) Rotate the Filter Basket until the nibs on the Basket fit flat into the grooves in the Filter Basket Holder.

**IMPORTANT: To avoid water spillage, make sure the Filter Basket is properly seated into the Filter Basket Holder.**

## INSERTING/REMOVING THE FILTER BASKET HOLDER

1. Align the Filter Basket Holder Handle (loaded with ground coffee) with the UNLOCK icon on the left side of the Coffee Spout.
2. Make sure the Basket Holder Clip is folded back onto the Filter Basket Holder Handle. Push the Filter Basket Holder upwards and insert under the Spout of the machine. (See Figure 5.)

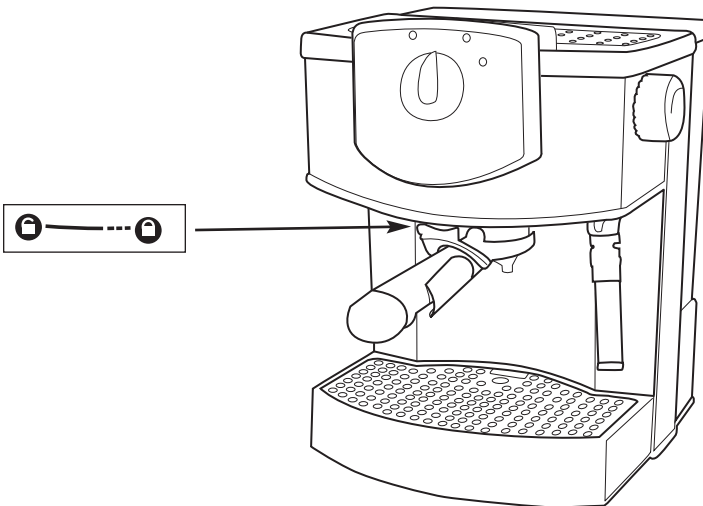


Figure 5

3. For better leverage, when locking in the Handle, hold the Filter Basket Handle with one hand, and place the other hand on the Top Warming Plate.
4. Rotate the Handle to the right until it is under the LOCK icon.

## BREWING ESPRESSO (Continued)

**IMPORTANT:** The Filter Basket Holder will fit snugly into your machine. When properly installed, it will be flat against the machine; the Handle should be perfectly level and centered at the front of the Espresso Maker.

**CAUTION:** To avoid burns and spills of boiling water, make sure the Filter Basket is properly fitted into the Filter Basket Holder and the loaded Filter Basket Holder is properly inserted into the Espresso Maker.

5. Preheat according to PREHEATING THE ESPRESSO MAKER section of these Use & Care Instructions.
6. Place one or two espresso cups under the spouts in the underside of the Filter Basket Holder. If using one cup, it should be under both spouts. Two cups should be under one spout each.
7. The ☕ / OK Brew Light will be illuminated to signal the Espresso Maker is ready to brew. Turn the Selector Dial to ☕ / OK. Rich espresso will begin to flow into the cup(s).

**CAUTION:** Never operate the Espresso Maker without water in the Water Reservoir. Be sure to add water to the Water Reservoir if the water level falls below the MIN mark; do not add water past the MAX water level mark.

8. When the espresso cup(s) are filled to the desired level, STOP the flow by turning the Selector Dial to "O" OFF.
9. After brewing, grip the Pressure Reducer Lever against the Filter Basket Holder Handle for at least 5 seconds to avoid the danger of accidental pressure release.
10. To remove the Filter Basket Holder, allow all parts to cool, and then rotate the Handle to the left until it is under the UNLOCK icon and separates from the unit.
11. Flip the Basket Holder Clip up and over the rim of the Filter Basket to hold it in place with your thumb; knock out the used coffee or E.S.E. pod into a waste receptacle (see Figure 6).

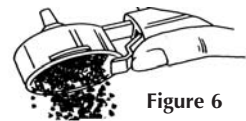


Figure 6

**CAUTION:** The Filter Basket and Filter Basket Holder are hot after brewing. Allow to cool thoroughly before touching.

12. **To brew double espresso**, following the steps described previously, refill the Filter Basket with either fresh ground coffee or a fresh E.S.E. coffee pod. Insert the Filter Basket into the machine and brew the second shot of espresso into the cup(s).
13. Wash the Filter Basket and Filter Basket Holder in warm soapy water; rinse thoroughly and dry after each use.

# PREPARING CAPPUCCINO

In Italy, cappuccino is usually 1 part espresso to 2 parts milk plus froth. Americans love to add cinnamon, sugar, shaved chocolate, nutmeg and/or various liquors to taste.

**NOTE: When preparing 1 or 2 cups of cappuccino, it is recommended that you place the cups of finished espresso on top of the Warming Plate with a cloth or saucer covering the cups. This will help to keep the espresso hot.**

**NOTE: The best frothed milk is obtained when fresh, cold skim milk is used. When frothing milk, the volume of the milk will double.**

**NOTE: When preparing cappuccino, use a cappuccino cup with a capacity of at least 5 ounces. Fill the cup half-full with espresso.**

1. Make sure the Steam Outer Tube is properly attached and locked onto the Steam Inner Tube before beginning to froth the milk.
2. Before steaming, make sure the Steam Release Knob is in the OFF (-) position.
3. Fill a stainless steel frothing pitcher 1/3 to 1/2 full with fresh, cold milk and set aside.
4. Preheat according to PREHEATING THE ESPRESSO MAKER section of these Use & Care Instructions.
5. The ☕ / OK Brew Light will be illuminated to signal the Espresso Maker is ready to froth milk. Turn the Selector Dial to ☁ / Steam. The Steam Light will illuminate.

**REMINDER: Before frothing, make sure the tip of the Steam Nozzle is just under the surface of the milk. Otherwise, splattering may occur.**

6. Hold the pitcher by the handle and bring up to the Steam Nozzle. Insert the tip of the Nozzle just under the surface of the milk. Turn the Steam Release Knob gradually counter-clockwise; from the minimum steam (-) to the maximum steam (+) position (see Figure 8), moving the pitcher in a slightly circular motion to froth the milk.
7. After frothing, turn the Steam Release Knob clockwise to the minimum (-) position. **WAIT UNTIL NO FURTHER STEAM EMERGES FROM THE STEAM NOZZLE.** This will allow any extra steam to be released. After all of the steam is safely released, turn the Selector Dial to "O" OFF.

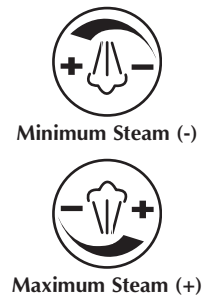
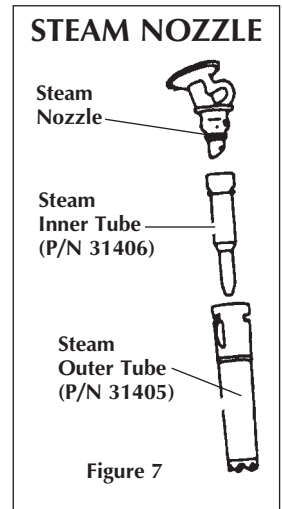


Figure 8

## PREPARING CAPPUCCINO (Continued)

8. The froth will not readily pour from the container, since it separates from the heated milk. The top half will be frothed, the bottom half will be milk. Pour in an equal amount of warm milk into the cup of espresso. Spoon the frothed milk onto the top.
9. Remove the Filter Basket Holder from the Espresso Maker; grasp the Filter Basket Holder Handle firmly and turn clockwise until the Handle faces the left UNLOCKED position. The Filter Basket Holder will drop down and out of the unit. Empty the Filter Basket; flip the Basket Holder Clip up and over the rim of the Filter Basket to hold it in place with your thumb; knock out the used coffee (see Figure 9). Place used E.S.E. pod into a waste receptacle.



Figure 9

**CAUTION: The Filter Basket and Filter Basket Holder are hot after brewing. Allow to cool thoroughly before touching.**

10. Unplug the Espresso Maker after each use.






# USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

1. Unplug the Espresso Maker from the electrical outlet and allow to cool completely before cleaning.
2. The Filter Basket Holder and Filter Basket(s) should be emptied and rinsed thoroughly with warm water after every use. If necessary, clean the Filter Basket(s) with a kitchen brush. A pin may be used to clear any clogged holes. Dry thoroughly.
3. The Steam Nozzle separates for easy cleaning. (See Figure 7.) Disassemble the Steam Nozzle by holding the 2 fins of the Steam Nozzle in one hand and turning the Outer Tube counter-clockwise and pulling it down to remove. Do the same for the Steam Inner Tube. These can be rinsed or soaked in hot water to clean. If necessary, use a pin to clear any blockage. Replace by turning clockwise and fit into position.
4. To remove the Drip Tray, no cups must remain on the Drip Plate. Remove the Filter Basket Holder from the machine. Remove the Drip Plate and then the Drip Tray. Empty water, rinse, and replace.
5. Wipe the outside of your Espresso Maker with a damp cloth. Never use solvents or any detergents that may scratch or damage the surface of the machine.
6. **NEVER IMMERSE THE ESPRESSO MAKER IN WATER OR ANY OTHER LIQUID.**

# DESCALING

If you live in a hard-water area, minerals and calcium found in the water will accumulate and affect the operation of your machine. After approximately every 300 cups of coffee, your Espresso Maker should be cleaned with distilled vinegar in the following manner in order to remove the mineral deposits.

1. Before cleaning your Espresso Maker, make sure the Steam Release Knob is in the minimum (-) position (see Figure 8) and the appliance is thoroughly cooled and has been disconnected from the wall outlet.
2. Add 2 tablespoons of distilled vinegar to 1 liter of water. Add vinegar solution to the Water Reservoir.
3. DO NOT attach the Filter Basket Holder to the Espresso Maker. Place a container on the Drip Tray under the Coffee Spout(s).
4. Turn the Selector Dial to the Heater  position. The Heater Light will illuminate. The  / OK Brew Light will illuminate when the Heater is ready.
5. Turn the Selector Dial to the Brew  / OK position and allow half of the solution in the Water Reservoir to flow out. Then STOP the flow by turning the Selector Dial to "O" OFF.
6. Allow the vinegar solution to sit for about 15 minutes, then continue to brew the solution until the Water Reservoir empties.
7. To eliminate the remains of the solution and the calcium, rinse the Water Reservoir well, fill with clean water and replace.
8. Turn the Selector Dial to the Brew  / OK position and allow all of the remaining solution in the Water Reservoir to flow out.
9. Turn the Selector Dial to the Heater  position and repeat steps 7 and 8 one more time.

# FARBERWARE®

## LIMITED ONE-YEAR WARRANTY

**Warranty Coverage:** This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

**Warranty Service:** To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

**To return** the appliance, ship to:

ATTN: Repair Center  
708 South Missouri Street  
Macon, MO 63552 USA

**To contact us**, please write to, call, or email:

Consumer Relations Department  
PO Box 7366  
Columbia MO 65205-7366 USA  
1-800-233-9054  
E-mail:consumer\_relations@toastmaster.com

**What Is Not Covered:** This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

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