



**MiniBarista N-1400**  
**MiniBarista S-1600**

## **Instruction Manual**



**Welcome to the future of *One Pod Technology***



**For your safety and continued enjoyment of this product, always read and refer to this instruction book carefully before using the machine.**

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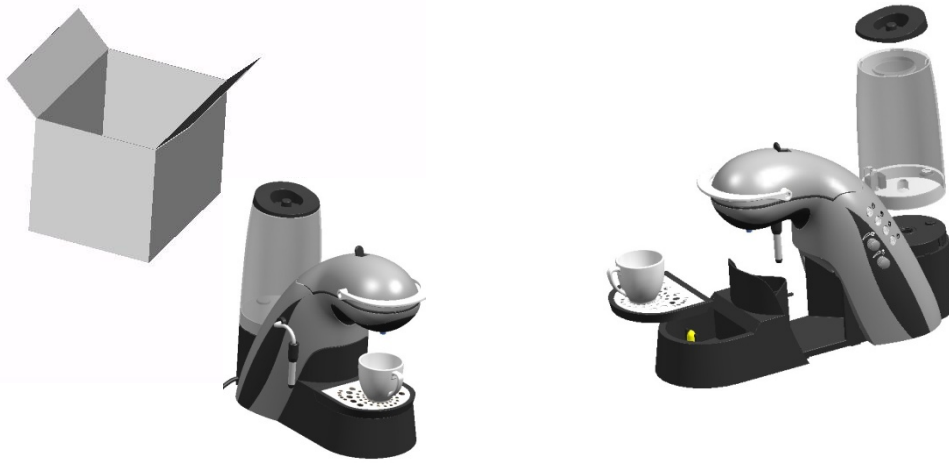
# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electric shock, and injury to persons do not place cord, plug, or base unit in water or other liquids.
4. Close supervision is necessary when appliance is used by or near children.
5. Always unplug from power outlet before cleaning. Allow machine to cool before putting on or taking off parts and before cleaning appliance.
6. Always unplug from the power outlet if you will not be using the machine for extended periods.
7. Hot water, steam and hot water/steam nozzle are very hot. Only direct the stream of hot water or steam into a ceramic cup (Steam Version units only).
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized repair facility for examination, repair, and electrical or mechanical adjustment.
9. The use of accessory attachments or coffee/espresso/tea products not recommended by Soltazza may result in fire, electric shock or injury to persons, or may damage appliance.
- 10. In case of an emergency, immediately remove the plug from the power socket.**
- 11. Children should never use the appliance without close adult supervision.**
12. Check that the voltage quoted on the rating plate is as same as your main voltage.
13. Connect your appliance only to an earthed (grounded) power outlet.
14. Do not use outdoors.
15. Do not let cord hang over edge or table or counter, or touch hot surfaces.
16. Do not place on or near a hot gas or electric burner, or in a heated oven.
17. Always fill water reservoir first, then plug cord into the power outlet. To disconnect, turn machine off, then remove plug from the power outlet.
- 18. WARNING: To reduce the risk of fire or electric shock, do not remove the base panel. No user-serviceable parts are inside. Repair should be done only by authorized personnel.**
19. SAVE THESE INSTRUCTIONS.

**NOTE: For best results, we strongly advise using only Soltazza recommended espresso/coffee/tea pods. The use of other pods may affect the quality of brew. Also, the use of incorrect power connections voids the warranty!**

# IMPORTANT UNPACKING INSTRUCTIONS



1. Place the box on a large, sturdy, flat surface.
2. Remove the instruction book and any other literature.
3. Carefully remove the crushproof container (note: this is in two pieces, so make sure to hold both halves together during removal) that houses the machine.
4. Carefully remove the two outer crushproof containers and place wrapped machine (machine will be in a plastic bag) on flat surface.
5. Remove machine from plastic bag and place on flat surface.

**NOTE: We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children!**

# MACHINE FEATURES



Closing Handle

Water/Steam Lever  
(Only on Steam Version)

Water Tank Lid

Water Tank

Drip Spout

Power Chord

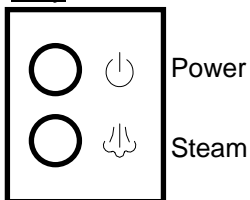
Hot water/steam nozzle  
(Only on Steam Version)

Removable Drip Tray Cover

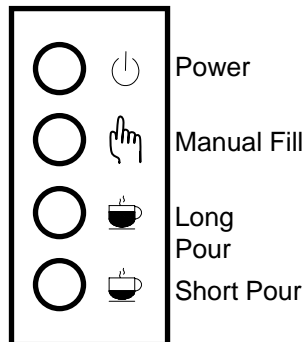
Float – alerts you to clean drip tray

Drip Tray – easily removable for cleaning

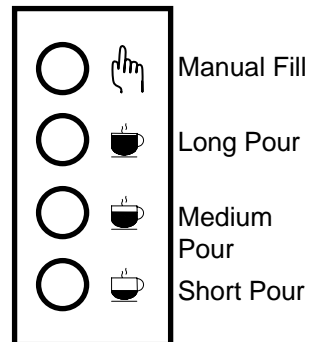
Steam Version Only



Non Steam Version



Steam Version

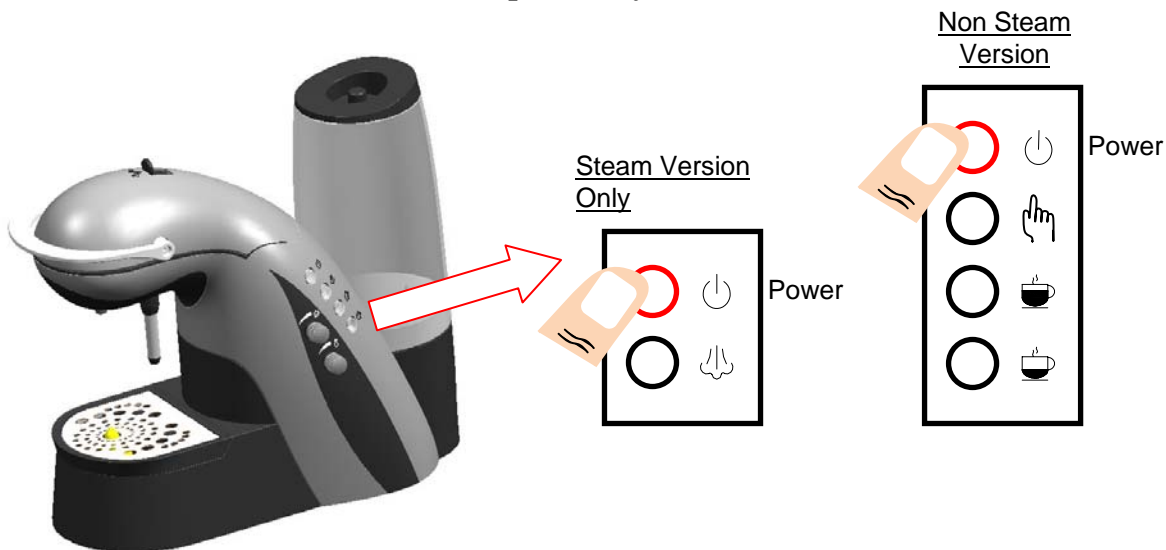


# OPERATING INSTRUCTIONS

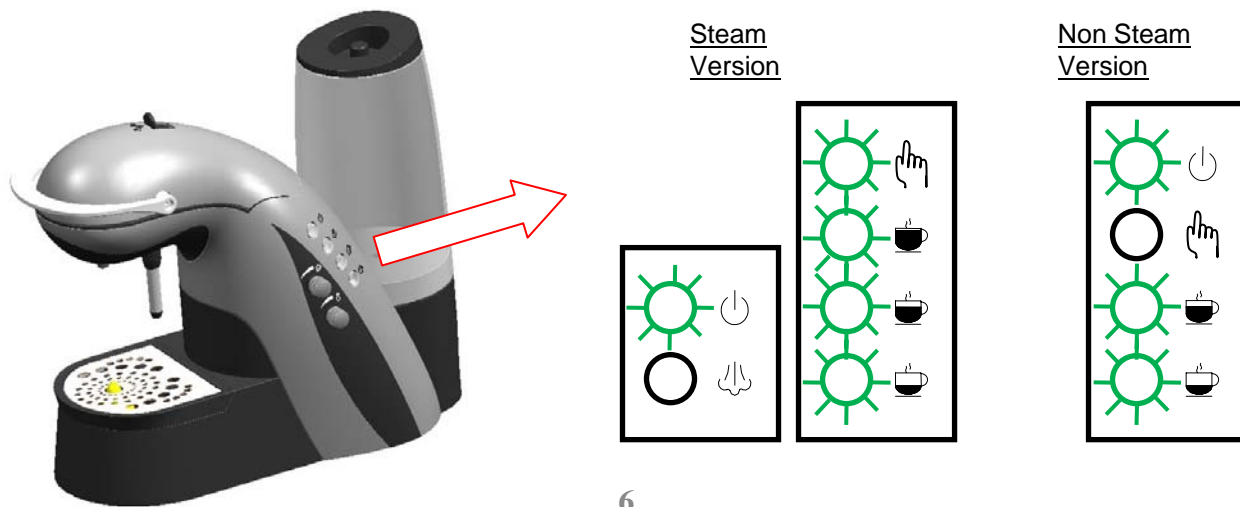
## SET-UP and INITIAL RINSE

1. Fill the water tank with fresh water (we recommend using bottled water), and lock into base of brewer.
2. Affix the drip tray and plug machine into power outlet. The Power button will turn red once the unit is connected to the power supply. Note, the power button will be red whenever the unit is powered and in sleep mode.

**Check that the voltage indicated on the technical specifications plate in the base of the unit corresponds to your electrical installation.**



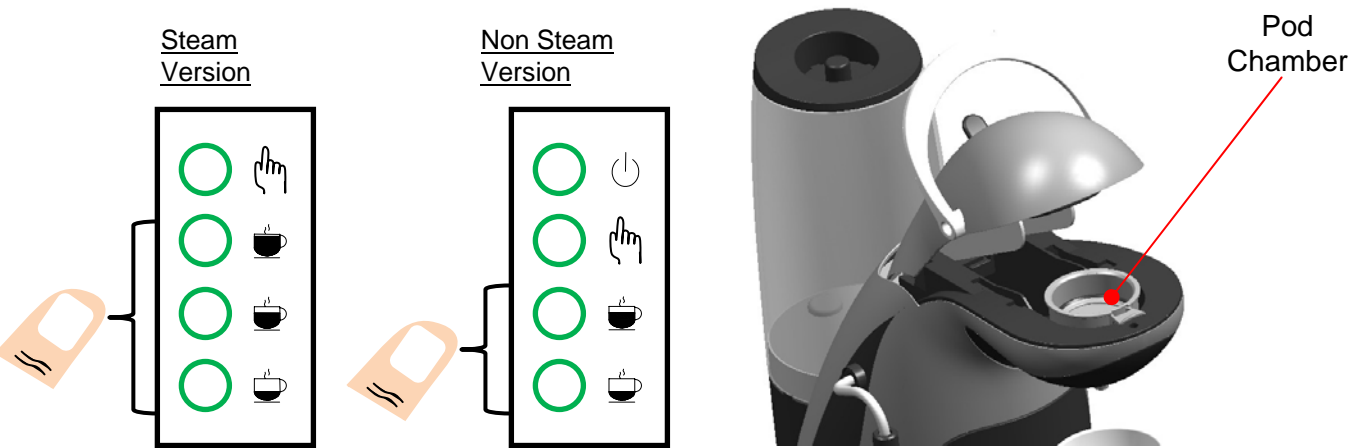
3. Power Up and Initial Rinse. Before brewing any coffee or espresso for the first time, we recommend flushing the machine out first.
4. Press and hold the Power button until buttons turn green (approximately 2-4 seconds). The buttons will continue to flash green for approximately 90 seconds, while the machine heats up to the necessary temperature. When the machine is ready to brew, the green lights will remain solid.



# OPERATING INSTRUCTIONS

## SET-UP and INITIAL RINSE

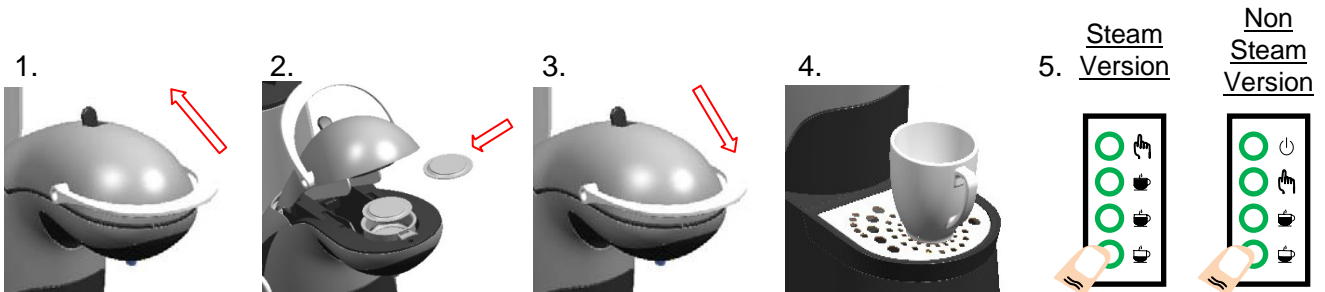
5. Shut pod chamber by pushing down on handle. Make sure there is no pod in the chamber.
6. Place cup under drip spout and press any of the Pour buttons.
7. Repeat this 2-3 times.



# OPERATING INSTRUCTIONS

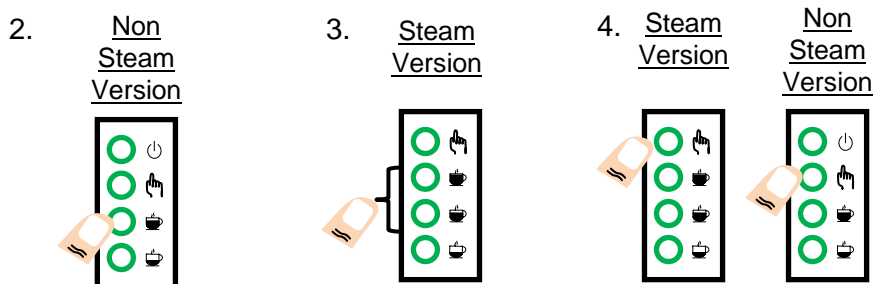
## BREWING ESPRESSO

1. Expose pod chamber by pulling back on handle.
2. Place espresso pod in pod chamber.
3. Shut pod chamber by pushing down on handle.
4. Place espresso cup on drip tray, under drip spout.
5. Press espresso button. Espresso will pour for approximately 30 seconds and stop automatically (approximately 1.5 oz).
6. Allow machine to cool after brewing, then open pod chamber, and remove and discard used pod. Caution, pod may still be hot!!!



## BREWING COFFEE OR TEA

1. Repeat steps 1-4 above (See BREWING ESPRESSO), except use a coffee pod, tea pod, or standard tea bag instead of an espresso pod.
2. If using Non-Steam version, push Long Pour (approximately 5.5-6.5 oz).
3. If using Steam version, push Medium Pour (approximately 5.5-6.5 oz) or Long Pour (approximately 6.5-7.5 oz).
4. Manual Fill. Repeat steps 2 or 3 except press the Manual button to start flow of water. Once desired volume has filled cup, press the Manual button a second time to stop flow of water.

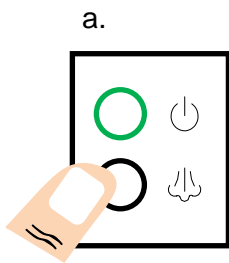


# OPERATING INSTRUCTIONS

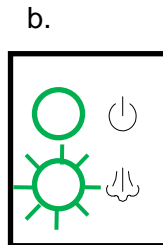
## MAKING CAPPUCCINO (STEAM VERSION ONLY)

### 1. Frothing milk

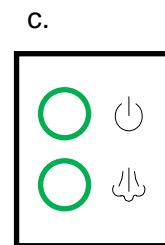
- a. To begin frothing, turn on steam function by pressing the steam button.
- b. The steam button will flash green light (and you will hear ticking) while the brewer heats up enough to be able to steam.
- c. When the brewer is ready to steam, the steam button will turn solid green. Note: the other 4 buttons (manual, short, medium, and long pour) will not be lit, and will not work when steam mode is turned on.



Press Steam Button

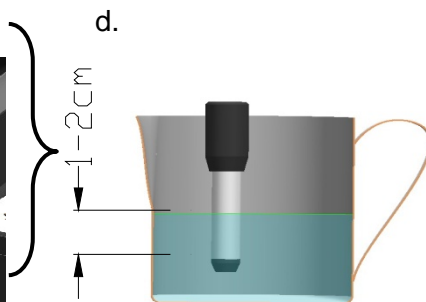
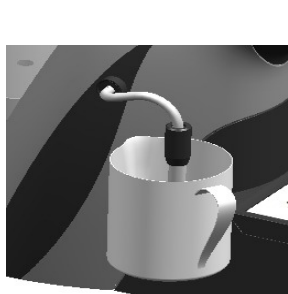


Steam Warming

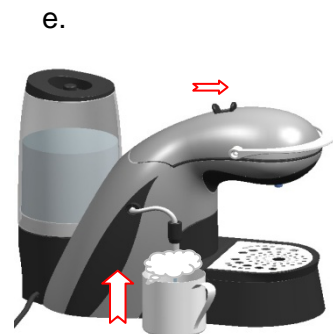


Ready to Steam

- d. Fill cup with desired amount of milk, then submerge the tip of the steam nozzle approximately 1-2cm below the top of the milk.
- e. Move steam lever forward to begin steaming the milk, and move steam lever back, when milk has been frothed to desired level. Note: Steam wand may have a little water for first few seconds of steaming. For best results, steam into an empty cup to remove any water, before steaming the milk.



Do not touch the bottom of the cup



Turn on hot water/steam lever



### CAUTION

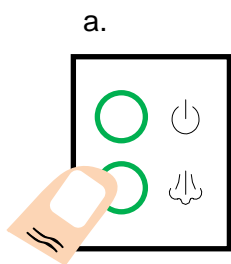
**STEAM IS VERY HOT – AVOID CONTACT WITH SKIN!!!**  
**STEAM NOZZLE IS VERY HOT – DO NOT TOUCH IT!!!**

# OPERATING INSTRUCTIONS

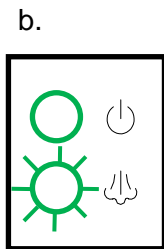
## MAKING CAPPUCCINO (STEAM VERSION ONLY)

### 2. Adding espresso

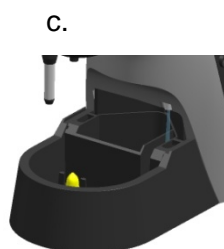
- a. After milk has been frothed to desired level, press the steam button again.
- b. The green light will blink (and you will hear the machine de-pressurizing).
- c. Water and pressure will leak into the drip tray.
- d. You may notice steam rising from the drip tray.
- e. When the brewer is ready to brew espresso, the steam button will stop blinking., and the other 4 buttons (manual, short, medium, and long pour) will be solid green.
- f. Refer to BREWING ESPRESSO section above to brew espresso into frothed milk, completing the cappuccino.



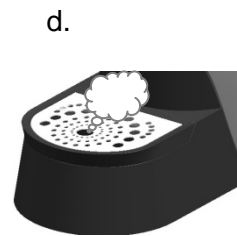
Press Steam button



Brewer de-pressurizing



Pressure & water leaking



Steam rises from the drip tray

## POURING HOT WATER (STEAM VERSION ONLY)

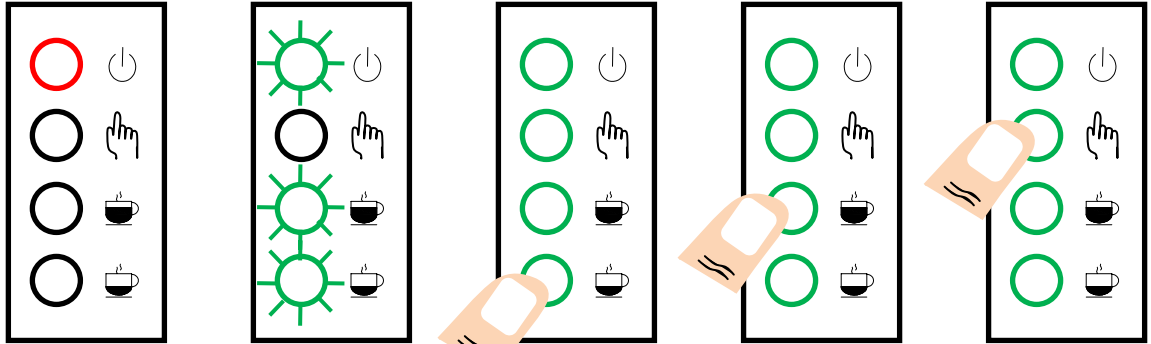
1. Make sure the brewer is in brew mode (not steam mode). The 4 brew buttons (manual, short, medium, and long pour) should be solid green.
2. Place cup under hot water nozzle (this is the steam wand).
3. Move water/steam lever forward to begin pouring hot water.
4. Move back water/steam lever once cup is filled to desired level.



# OPERATING INSTRUCTIONS

## SUMMARY OF OPERATING BUTTONS

### 1. Non Steam Version



**RED Power =**  
Energy Save Mode

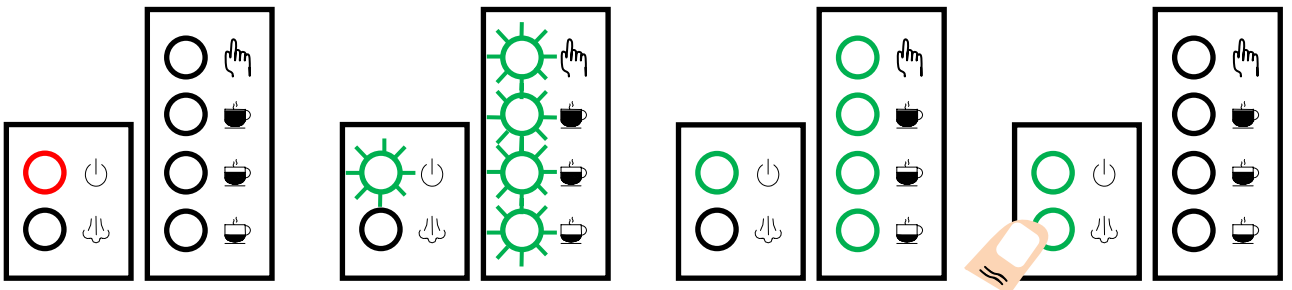
**Blinking GREEN =**  
Warming up

Short Pour  
(Espresso)

Long Pour  
(Coffee / Tea)

Manual Pour

### 2. Steam Version

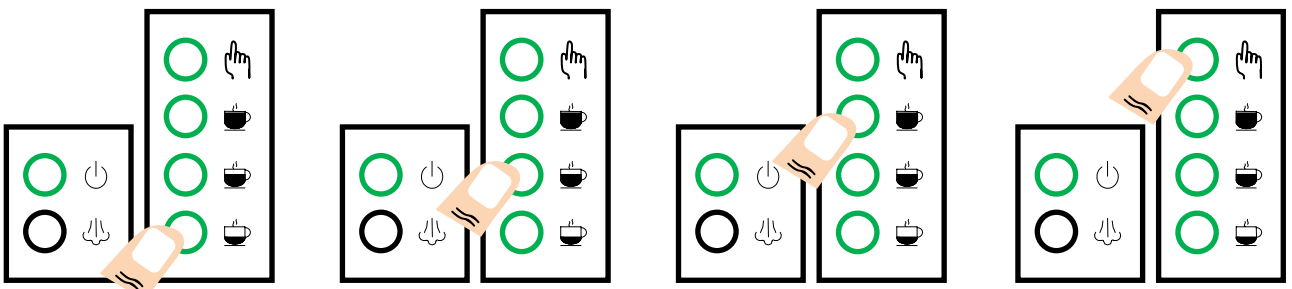


**RED Power =**  
Energy Save Mode

**Blinking GREEN =**  
Warming up

**All buttons except Steam are GREEN =**  
Brew Mode

Turn Steam mode on



Short Pour  
(Espresso)

Medium Pour  
(Coffee / Tea)

Long Pour  
(Coffee / Tea)

Manual Pour

# CLEANING AND MAINTENANCE

1. Cleaning exterior parts. Soltazza recommends periodically inspecting and regular cleaning of the following parts:
  - a. Drip tray and cover – To remove the drip tray, slide it away from the base of the brewer, keeping it level at all times to avoid spilling. Clean with soapy water, rinse, then dry with a non-abrasive cloth. Drip tray and cover are dishwasher safe as well.
  - b. Water tank and lid – Remove water tank from base of brewer and empty out any remaining water. Clean with soapy water, rinse, then air dry.
  - c. Brewer base – Wipe down with a damp, non-abrasive cloth.
2. Cleaning pod chamber. Every week, run 1-2 Long Pour cycles without a pod in the chamber (see SET-UP and INITIAL RINSE section above).
3. De-scaling – De-scaling refers to removing mineral deposits which form over time on the metal parts of the machine. Mineral deposits are non-toxic, but if left untreated, can hinder optimal brewer performance. For best performance, de-scale the unit from time to time. Use a de-scaling agent rated for use with coffee machines and follow instructions of the de-scaling agent manufacturer. The frequency depends upon the hardness of the water used and how often the unit is used. Here are a few guidelines, assuming daily use of the unit:

<u>Mineral Content</u>	<u>De-scaling Timeframe</u>
High to very high	Monthly
Average	Every 2 months
Low	Every 3 months
Where a household water softener is fitted	Consult the manufacturer

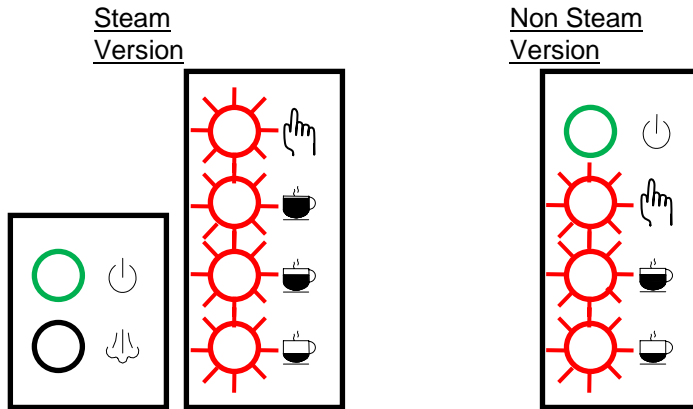


## **IMPORTANT**

**Do not use vinegar, cleaning vinegar, alkaline solutions, salt, formic acid, etc.; doing so will damage the machine!**

# TROUBLESHOOTING

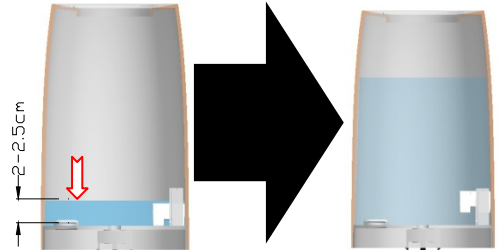
1. Lights are blinking red.



- a. The water tank may not be properly placed on the unit. Make sure the water tank is firmly attached to the base of the brewer.



- b. There may not be enough water in the water tank. Make sure the water tank has enough water.



- c. The drip tray may not be properly inserted into the base of the brewer. Make sure it slides fully into position.



- d. The pod chamber may be open. Make sure the handle is pushed down and the pod chamber is sealed.



# TROUBLESHOOTING

2. Brewer does not have power.
  - a. Make sure the power chord is plugged in securely.
  - b. Try plugging into a different outlet.
  - c. If necessary, reset circuit breaker.
3. No water flows from the spout when any of the pour buttons are pressed.
  - a. There may be an air pocket in the brewing system. Push the Manual fill button (with no pod in the chamber) and let the machine run until water flows. If no water flows after at least 1 minute, call Soltazza Customer Service.
4. The volume of espresso, coffee, or tea is inconsistent from cup to cup.
  - a. There is likely nothing wrong with the brewer. This is typically an issue with the pod.
  - b. Slight inconsistencies in each pod (the grind size, the uniformity of grind, the volume of grinds in the pod, etc.) can affect the volume of beverage produced.

## HELPFUL HINTS

1. Remove pod after every use.  
This will minimize build-up within the pod chamber, optimizing the brew.
2. Heat up your cup before brewing your coffee/tea/espresso.  
Fill your cup with hot water, to warm up the cup. When ready to brew beverage, empty hot water from cup and place cup on drip tray.
3. Use bottled or filtered water.  
This will minimize any chlorine or other mineral taste, and will lengthen the time between de-scaling cycles.
4. Program dosages to your desired volumes.  
Each of the pour buttons (except the Manual button) can be programmed. To program the volume, insert pod into pod chamber, and place cup on drip tray. Press and hold down button you want to program until the water begins flowing. Keep button pressed down until the desired volume of beverage has been poured, then release the button. The button will now be set to that volume.
5. Empty water from steam wand before frothing milk.  
Steam wand may have a little water prior to frothing. For best results, steam into an empty cup to remove any water, before steaming the milk.
6. Unplug brewer if you do not plan to use it for a week or longer.
7. Energy saving mode.  
For a fresh cup of espresso, coffee, or tea, we suggest you keep your MiniBarista plugged in all the time. While not in use, the MiniBarista will be in energy saving mode, drawing minimal power.

# WARRANTY

## **Limited One Year Warranty**

Soltazza warrants that your MiniBarista brewer will be free of defects in materials or workmanship under normal home use for one year from the date of purchase. Soltazza will, at its option, repair or replace the brewer without charge upon its receipt of proof of the date of purchase. If a replacement brewer is necessary to service this warranty, the replacement brewer may be new or reconditioned. If a replacement brewer is sent, it will carry the remaining warranty of the original product. Soltazza will cover all shipping costs for authorized returns.

This warranty only applies to brewers operated in the United States. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

### ***What is not covered by the Limited Warranty?***

THIS WARRANTY DOES NOT COVER CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND DOES NOT COVER INCIDENTAL COSTS AND EXPENSES RESULTING FROM ANY BREACH OF THIS WARRANTY, EVEN IF FORESEEABLE. THE USE OF PODS OTHER THAN THOSE RECOMMENDED BY SOLTAZZA OR THE USE OF INCORRECT POWER CONNECTIONS VOID THIS WARRANTY. Some states do not allow the exclusion or limitations of incidental or consequential damages, so the above limitation or exclusion may not apply to you depending on the state of purchase.

Nor does this warranty cover damages caused by services performed by anyone other than Soltazza or its authorized service providers, use of parts other than genuine Soltazza parts, or external causes such as abuse, misuse, inappropriate power supply or acts of God.

### ***Other Limitations***

THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER EXPRESS WARRANTY, WHETHER WRITTEN OR ORAL. THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, IS EXPRESSLY LIMITED TO THE PERIOD OF DURATION OF THIS LIMITED WARRANTY. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you depending on the state of purchase.

### ***How do you obtain warranty service?***

Soltazza brewers are high quality appliances and, with proper care, are intended to provide years of satisfying performance. However, should the need arise for warranty servicing, simply call Soltazza Customer Service at our toll free phone number 1-877-694-POD1 (7631). Please do not return your brewer for servicing without first speaking to Soltazza Customer Service to obtain an Authorization to Return number (ATR). Soltazza brewers returned without an ATR number will be returned to the sender without servicing.

The MiniBarista comes equipped with OPT (One Pod Technology). This Patent-Pending process allows the user to brew espresso, coffee, and tea with just one unit. It offers state of the art pre-infusion which is vital for a great espresso or tea. The MiniBarista is programmed to deliver a cleaning shot of water after every brew so as not to allow any back draft of pressure – this reduces the chance of mixing flavors and taste.

## **FOR CUSTOMER SERVICE**

**Call**

**1-877-694-POD1 (7631)**

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