

*caffè* brio  
by **STX**  
*International*



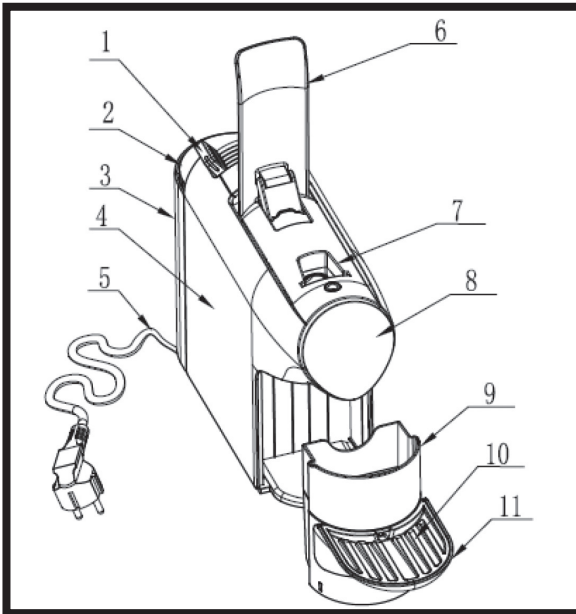
**STX Caffè Brio  
Espresso Machine  
Instructions**



# SPECIFICATIONS

Model	STX-6000-CB
Power Supply	110/120 V, 60 Hz, 1200 Watts
Water Tank Capacity	20.28 oz. (600 ml)
Net/Gross Weight	6.8 lbs./ 8.8 lbs.
Overall Dimensions (L x W x H)	9.6" X 13.4" X 4.0"
Pump Pressure	20 BAR Italian Pump
Servings	1 - 2 fluid oz. (Manual Variations)
Spent Casule Capacity	10-12 capsules
Certifications	UL Certified plug, CE, GS, CB, EMC, LFGB

## PARTS LIST AND PLACEMENT



- |                          |                            |
|--------------------------|----------------------------|
| 1. Power & Timer Control | 7. Capsule Window          |
| 2. Water Tank Cover      | 8. Front Panel             |
| 3. Water Tank            | 9. Spent Capsule Container |
| 4. Main Unit             | 10. Cup Platform           |
| 5. Power Cord            | 11. Drip Container         |
| 6. Handle                |                            |

# PRODUCT FEATURES

- Unique, Clean, Contemporary Countertop Space Sensitive Design
- Designed for OriginalLine Nespresso compatible capsules.
- Innovative VTC Dispensing Designed Espresso maker that utilizes a timer to control volume dispensing.
- Patented ejection system for Nespresso® OriginalLine compatible espresso capsules.
- Serving volumes of 1 oz. (single shot), 2 oz. (long shot) or Manual Personalized Variations.
- Energy Saving Stand-by Mode activated after 15 minutes of non-use.
- Approximately 30 seconds warming time with a Manufacturer Tested 1st brewing cup temperature (utilizing a 30 ml demitasse cup) of 160 – 164 degrees Fahrenheit. Larger cups may affect the temperature of espresso during a designated time interval. (NOTE: The World Barista Competition specifies that a 2 – 3 fluid ounce demitasse cup with handle be used for testing purposes. This size cup minimizes air exposure and therefore preserves drink temperature.)
- Adjustable Cup Platform for Various Cup Sizes with Drip Capture Design.

# **SAFETY INSTRUCTIONS**

**Read these instructions carefully before using your new STX International Caffé Brio Espresso Machine.**

## **IN CASE OF EMERGENCY: IMMEDIATELY UNPLUG THIS MACHINE.**

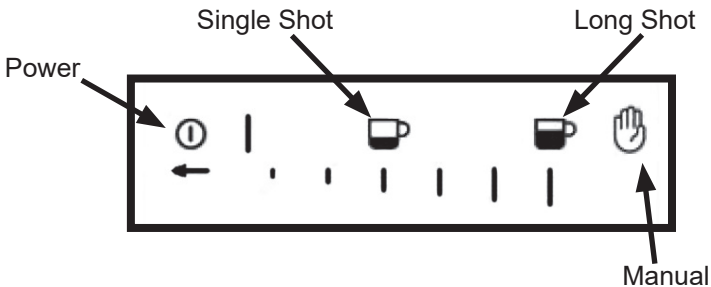
- Keep out of reach of children, pets, and individuals requiring close supervision.
- For 110/120 voltage only and with GFI (GFCI) grounded electrical outlet. Use of a non-grounded electrical outlet could lead to an electrical fire or damage to the machine. If you are uncertain if your outlet is grounded, please have it checked by a qualified person.
- This machine becomes warm during use. Always use in a well ventilated area.
- Do **NOT** plug this machine into an extension cord, drop cord, power cord, etc.
- For household use only. Not intended for commercial use.
- Unplug this appliance when not in use.
- Never use this appliance near curtains or any flammable materials and never place anything on top of the appliance.
- Unplug this appliance and allow cooling prior to cleaning or maintenance.
- Never immerse this appliance, its electrical cord, or its electrical plug in water or any liquid.
- Never leave the electrical cord near or in contact with any hot surface, including the surface of this appliance when it is hot. Keep the electrical cord away from sharp objects and out of the reach of pets, children, or anyone requiring close supervision. Never leave the electrical cord dangling over a surface where it might be exposed to sudden contact by moving objects, persons or pets.
- Never place this appliance on or near an open flame or any hot surface (heated plates, radiators, etc.).
- Always place this appliance on a flat, stable, heat resistant surface away from water or other liquid splashes.
- Never use if the electrical cord is damaged.
- Do not move this machine during use.
- Ensure that there is ample water in the water tank prior to use.
- Never store this machine in rooms where the temperature is below 32° F (0° C). If you are not going to use the machine for a lengthy time, remove all water from the water tank and dry it thoroughly.
- Never use this appliance barefooted or with wet hands.

# INITIAL SET UP

**PLEASE NOTE:** It is important to clean the STX International Caffé Brio prior to first use or after a long period of non-use. See Cleaning Section on page 6.

1. Remove the water tank from the appliance and fill it with water up to the Maximum level (approximately 2.5 cups).
2. Replace the water tank on the appliance and ensure that it is securely seated on the base.
3. The handle should be in the down position.
4. Place a cup on the Cup Platform.
5. Press the Timer Control left to the ON/OFF position (counter clockwise). The LED on the Timer Control will be RED, indicating the appliance is in warm-up mode. In approximately 30 seconds, the LED will change to WHITE, indicating that the water is at proper brewing temperature.
6. Press the Timer Control clockwise right (clockwise) to either the single shot or long shot position. Hot water will clean the system and be deposited into the cup.
7. Discard the remainder of the water in the tank. The appliance is now ready for use.

## CONTROL PANEL



# OPERATING INSTRUCTIONS

1. Place the machine on a flat stable surface and plug the machine into a grounded electrical outlet. Ensure that the water tank, tank cover, and main unit are free from cracks or damage.  
**Caution:** *The espresso ejection nozzle will be **HOT** during use. Caution should be taken not to touch this area during use.*
2. Firmly place the water tank on the base of the appliance.
3. Fill the water tank with fresh water. The tank capacity is 2.5 cups.
4. Lift the handle to fully expose the capsule window. Place a Nespresso® Compatible OriginLine capsule into the capsule window and firmly close the handle.
5. Turn the appliance on by gently pressing the Time Control lever to the left (counter clockwise) into the ON/OFF position. The LED on the Timer Control illuminate RED to indicate that the unit is on and in warm-up mode. The warming process takes approximately 30 seconds.
6. Position the Cup Platform appropriately for the cup size by grasping the Cup Platform and slightly tilting it toward the top of the appliance while inserting it into one of the two slots on the Drip Container. Then rotate the Cup Platform down to a level position. It will lock into the slot on the Drip Container. Place the cup on the platform.  
**Note:** *The Cup Platform is designed with a Drip Capture feature that directs spillage into the Drip Container.*
7. Once the LED turns WHITE, indicating the warm-up mode is complete, press the Timer Control to the right (clockwise) to the single shot (1 oz.), long shot (2 oz.), or Manual position and release.
8. For the single and long shot, the Timer Control will slowly rotate counter clockwise dispensing the espresso into the cup. If manual was selected the appliance will dispense water until the Timer Control is manually pushed back to the far left to stop it.  
**Note:** *The LED may turn RED momentarily to reheat for another round. Once it turns WHITE again, repeat this process with a new capsule for another shot.*
9. When the machine is not in use, gently press the Timer Control to the left (counter clockwise) to turn the machine off, the LED will not be lit when it is off.  
**NOTE:** *It is important to raise the handle of the machine when brewing is complete to discard the spent espresso capsule. The spent capsule will drop into the Spent Capsule Container. This container should be emptied after approximately 10 capsules have been used.*

10. Remove the Spent Capsule Container and Drip Container. The Drip Container and Spent Capsule Containers can then be removed by inserting the thumb into the upper slot of the Drip Container and your index finger into the lower slot and rotate the containers upward and outward simultaneously. The Spent Capsule container and the Drip Container can then be separated and the spent capsules discarded and the drip container drained and cleaned. The spent capsules should be emptied approximately after every 10-12 usages.

## **STAND-BY ENERGY SAVER MODE**

The STX International Caffé Brio will switch to the Stand-by Energy Saver Mode to preserve energy if left on and not used for 15 minutes.

# **CLEANING INSTRUCTIONS**

- Use a damp cloth to clean the main unit of the Caffé Brio and do not use abrasive detergents.
- Remove the Spent Capsule container and the Drip Container from the main unit and discard any spent capsules. These can be washed in the dishwasher or hand washed with a mild detergent and wiped dry.
- Periodically remove the water tank and wash it in the dishwasher or by hand in warm water with a mild detergent and dry. Once it is dry, securely place it back on the main unit tank area.
- Descale the Caffé Brio appliance approximately every 6 months depending on the mineral content of your water and the frequency of use.

## **DESCALING**

Descaling can be accomplished by using a commercially available descaling agent for coffee makers or using water and vinegar as follows:

- Fill the tank with straight vinegar (5% solution).
- Run the machine as if making espresso with no capsules until the tank is empty.
- Rinse the water tank with fresh water until no smell of vinegar exists.
- Fill the tank with fresh water and run the brewing process a couple times to clean any vinegar that remains in the brew head.

## **STORAGE**

Unplug the Caffé Brio and store in a dry storage environment.



# CAFFÉ BRIO TESTED TEMPERATURE CHARTS

## SINGLE SHOT\* (1 OZ. ESPRESSO TEMPERATURE TEST RESULTS)

Automatic Setting

OUT ESPRESSO TIME	ESPRESSO TEMPERATURE
First Time	164°F
Second Time	171°F
Third Time	176°F
Fourth Time	175°F

## LONG SHOT\* (2 OZ. ESPRESSO TEMPERATURE TEST RESULTS)

Automatic Setting

OUT ESPRESSO TIME	ESPRESSO TEMPERATURE
First Time	171°F
Second Time	169°F
Third Time	171°F
Fourth Time	169°F

## FREE VOLUME OF ESPRESSO TEMPERATURE TEST RESULTS

Manual Handle using 1 oz. cup

OUT ESPRESSO TIME	ESPRESSO TEMPERATURE
Ninth Time	171°F
Tenth Time	176°F

**Note: Normal out of espresso standard is 149°F - 191°F**

\*Utilizing a WBC (World Barista Competition) Standard 2-3 oz. Demitasse Cup with Handle

# STX **3-YEAR** WARRANTY *International*

All STX International Products come with a 3-Year Guarantee, valid only in the 48 Contiguous United States. If you purchase this product and ship it to a destination outside of the 48 Contiguous United States this warranty becomes null and void.

The first 30 Days are covered by a Money Back or Replacement Guarantee from the date of the receipt of the product. If your product becomes damaged in shipment or is found to be defective in any way during this period, we will replace or issue a complete refund for your product upon return. We will pay all shipping involved during this first 30-day period.

The remainder of the 3 Years (after the first 30 days) is covered by a FREE REPAIR Guarantee (parts and labor included). If anything becomes defective during this period we will fix the issue and provide a full service inspection to your product, shipping (to & from) will be paid by the buyer. Please email us at [Info@STXInternational.com](mailto:Info@STXInternational.com) to set up a service request.

## **Returns of New/Unused Products**

If you have Buyer's Remorse and decide that you do not want the product, it must be returned NEW & UNUSED in the original box and you will pay the return shipping. PLEASE NOTE: There will be a 10% Restocking Fee and original Shipping Costs (if applicable) will not be refunded. **Used product cannot be returned.**

## **How To Register Your Warranty**

Go to [www.STXInternational.com](http://www.STXInternational.com). Click on "Register Your Warranty" tab and fill out the form. This is a fully secure website. Your information will never be sold or misused in any way. This registration site is strictly for order verification that will be used to speed up the process should you ever need to use your Warranty for service.

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# QUESTIONS, PROBLEMS OR COMPLIMENTS?

*Thank You for purchasing this  
STX International Product!  
We are grateful for your business!*

All of our STX International Products are inspected then sealed with our NEW Product Seal prior to shipment. Our goal is to ensure Quality, Completeness, and Satisfaction for your order.

**For Any Questions, Problems, or  
Compliments please call or email us.**



**Toll Free: 844-861-4762**



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