Sunbeam Simply Great COFFEE



Explore our range of coffee machines and accessories to see which are perfect for you.



At Sunbeam we believe coffee needn't be complicated, it should be just that... simply great.

We have studied the art of coffee making. We know that temperature control and precision are required to create delicious tasting coffee. We have designed well-thought through machines and put what is needed inside, to keep things simple on the outside.

So you can rely on our range of machines to deliver simply great coffee, every time.



Look out for the

58mm café-size group head

when choosing an espresso machine

one of the most important factors
to delivering rich, delicious
tasting espresso.



The wider basket size means coffee is more evenly spread in the filter basket, extracting the maximum amount of flavour each time.



CAFÉ STYLE COFFEE FOR BEGINNERS



The optimal pressure for consistent espresso extraction, allowing the perfect release of good oil and aromas for a rich, balanced taste each time.



Fast heat up thermoblock technology means no more waiting around for your coffee .



Helps to create a great tasting espresso.

Sunbeam CAFÉ Sunbeam Q:

NOW



AVAILABLE

GREAT TASTING COFFEE IS JUST ONE TOUCH AWAY



Take the guesswork out of frothing milk – enjoy cappuccinos, lattes and flat whites just the way you like them. The handy milk reservoir stores neatly in the fridge.



Fast heat up thermoblock technology means no more waiting around for your coffee .



Great for cups big and small, choose a single or double shot to suit your taste.



MOM



AVAILABLE

WHEN YOU'RE READY TO STEP UP YOUR COFFEE GAME, THIS COMPACT MACHINE KEEPS THINGS SIMPLE



The café sized group head extracts the most flavour out of your coffee.



Be your own barista and create silky smooth milk for lattes, cappuccinos and flat whites.



Auto Shot Control automatically pours just the right amount every time. Easy.



NOW



AVAILABLE



EVERYTHING YOU NEED TO MAKE BARISTA STYLE COFFEE AT HOME



The café sized group head extracts the most flavour out of your coffee.



On demand, easy grinding for the freshest coffee in every cup.



Behind the scenes technology works to control temperature for consistently great tasting coffee.



Partner me with Café Series® Grinder

FAST, COMMERCIAL STYLE QUALITY COFFEE FOR A HOME BARISTA



The café sized group head extracts the most flavour out of your coffee.



Simultaneous milk texturing & espresso extraction for fast prep espresso.



The unique milk gauge shows you when your textured milk is ready.



Partner me with Café Series® Grinder

THE CONVENIENCE OF BEANS OR CAPSULES



The café sized group head extracts the most flavour out of your coffee.



Simultaneous milk texturing & espresso extraction for fast prep espresso.



Additional Multi-Capsule™ group handle and dedicated Capsule button, allow you to adapt the machine to use coffee capsules. Compatible with major brands.



ITALIAN INSPIRED DESIGN, STAINLESS STEEL FEATURES AND PREMIUM PERFORMANCE



The café sized group head extracts the most flavour out of your coffee.



Unique Triple Thermoblock heats water faster than a boiler and provides powerful steam performance for professional silky milk texturing and stability for simultaneous coffee extraction.



Make your coffee with confidence and precision with a pressure gauge and shot clock.



GREAT COFFEE, EASY TO USE AND EASY TO CLEAN



Comes apart for easy, dishwashable cleaning. No residue means better tasting coffee.



Grab a cup while the jug is filling without messy drips and splashes.



Brew now brew later buttons Choose 'brew later' for a fresh pot ready at a time you like.



WAKE UP TO FRESHLY BREWED COFFEE



With a programmable timer, you can pre-set for automatic brewing to deliver hot coffee anytime you like



Perfect for entertaining a crowd



1100W ensures a quick heat up time so you can enjoy your coffee sooner



GREAT TASTING COFFEE HAS NEVER BEEN EASIER



Know when it's time to brew a fresh pot at a glance.



Grab a cup while the jug is filling without messy drips and splashes.



Perfect measures every time for consistently great tasting coffee.























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75	EM3820	EM5000	EM4300	EM5300	EM7000	EM7100	PU8000	PC7800	PC7900	PC8100
	CAFÉ ESPRESSO™ II	CAFÉ BARISTA WITH MILK	MINI BARISTA	BARISTA MAX	CAFÉ SERIES® ESPRESSO MACHINE	CAFÉ SERIES® ESPRESSO MACHINE + CAPSULE	TORINO ESPRESSO MACHINE + GRINDER	EASY CLEAN PROGRAMMABLE COFFEE MAKER	AUTO BREW COFFEE MAKER	SPECIALTY BREW COFFEE MAKER
GROUP HEAD SIZE	52mm Domestic Size	52mm Domestic Size	58mm Commercial Size	58mm Commercial Size	58mm Commercial Size	58mm Commercial Size	58mm Commercial Size	-	-	-
HEATING SYSTEM	Single Thermoblock	1.5 Thermoblocks	Single Thermoblock	Single Thermoblock Temp°IQ Shot Control™	Twin, Stainless Steel Lined Thermoblocks	Twin, Stainless Steel Lined Thermoblocks with PID technology	Dual Stainless Steel Boiler	-	-	-
TEMPERATURE CONTROL	Controlled Thermoblock	Controlled Thermoblock	PID Controlled Thermoblock	PID Controlled Thermoblock	PID Controlled Thermoblock	PID Controlled Thermoblock	Triple Thermoblock	Thermostatically controlled	Thermostatically controlled	Thermostatically controlled
MILK	Full sized steam wand	Auto milk frother Removable milk reservoir for fridge storage	Powerful steam wand with ball joint movement to adjust to your ideal position 350mL stainless steel milk jug	Powerful steam wand with ball joint movement to adjust to your ideal position 460mL stainless steel milk jug	Temperature sensing steam wand with temperature gauge. Soo ball joint movement for your ideal position 600mL stainless steel milk jug	Temperature sensing steam wand with handy temperature gauge. 360° ball joint movement for your ideal position 600mL stainless steel milk jug	Programmable control panel displays steam flow rate 600mL stainless steel milk jug	No	No	No
GROUP HANDLE FILTERS	1 and 2 Cup Dual Wall Filter Baskets	1 and 2 cup filters	58mm 1 and 2 cup Dual Wall Filter Baskets	58mm 1 and 2 cup Single Wall Filter Baskets	Single and Dual Floor Filter Baskets for 1 and 2 cups	Single and Dual Floor Filter Baskets for 1 and 2 cups	Single and Dual-Floor Filter Baskets for 1 and 2 cups	No	No	No
OTHER FEATURES	Thermoblock Technoloogy for quick heat up and stable temperatures Superior crema system, creates a great tasting espresso Shot and steam functions	One Touch Control Panel Auto clean function	Autoshot Hot Water Function Pre-Infusion	Hot Water Function In-built conical burr grinder Programmable pour Pre-Infusion Single, double and manual shot buttons	Commercial Sloping Handle with Tamping Pad Energy Saving Eco Mode Pre-Infusion Pressure gauge	2 group handles - commercial and capsule compatible Energy Saving Eco Mode Pre-Infusion Pressure gauge	LCD Programmable Shot Clock Auto Conical Burr Grinder Pressure Gauge PID temp control Pre-Infusion	 Dishwashable parts Programmable LED Display Auto Shut-Off Grab-A-Cup Auto Pause 	Variable Brew Strength Removable Filter Basket Holder Anti-drip valve Programmable LCD display	Easy colour coded measuring system 4-hour freshness indicator Reusable coffee filter Programmable LED Display
WATER TANK CAPACITY	1.7L	2L	2L	2.8L	3L	3L	2.5L	1.7L	1.5L	1.7L
CUP WARMING TRAY	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	No
CONSTRUCTION / FINISH	Plastic Housing	Plastic housing	Stainless Steel and Plastic	Stainless Steel and Plastic	Die-cast Metal, Stainless Steel Housing and Components	Die-cast Metal, Stainless Steel Housing and Components	Die-cast Metal, Stainless Steel Housing and Components	Plastic and Glass	Metal Wrap	Plastic and Glass
BAR PRESSURE	15 Bar	15 Bar	15 Bar	15 Bar	15 Bar	15 Bar	15 Bar	-	-	-
ACCESSORIES	Measuring spoon / tamp 500mL jug	Measuring scoop/tamp Cup height adjusting tray for small espressos	Coffee tamp Cleaning pin Sumbourn	Coffee tamp Cleaning disc Cleaning brush Cleaning pin	Coffee tamp Measuring spoon Cleaning disc	Coffee tamp Measuring spoon Cleaning disc	Coffee tamp Cleaning disc Cleaning pin	Reusable coffee filter Advanced water filtration holder Advanced water filtration cartridge Sunbeam scoop	Measuring spoon	Reusable coffee filter Advanced water filtration holder Advanced water filtration cartridge Sunbeam scoop
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MULTIGRINDER™ II

EM0405







VERSATILE GRINDER FOR ALL OCCASIONS



Simple to use, press to start grinding and release to stop.



Effortlessly grinds coffee beans, spices and herbs to powder in seconds.



Stainless blades and grinding bowl ensures minimal transfer of flavours and odours.

GRIND FRESH

EM0440







PRECISION ENGINEERING DELIVERS ACCURATE GRIND CONSISTENCY FOR THE IDEAL COFFEE EXTRACTION



Grind only the coffee you need, because fresh is always best to ensure a great tasting espresso.



Precise grinding, from filter coffee to espresso.



Minimises heat transfer to grinds, protecting the aromatic properties and quality of your brew.

CAFÉ SERIES® CONICAL BURR GRINDER

EM0480







VERSATILE, CAFÉ QUALITY GRINDER FOR ALL OCCASIONS WITH PREMIUM STAINLESS STEEL FINISHES



Grind only the coffee you need, because fresh is always best to ensure a great tasting espresso.



Precise grinding, from filter coffee to espresso.



Minimises heat transfer to grinds, protecting the aromatic properties and quality of your brew.

CAFÉ SERIES® PRECISION GRINDER

EM0700





PRECISION ENGINEERING DELIVERS ACCURATE GRIND CONSISTENCY FOR THE IDEAL COFFEE EXTRACTION



You control the amount with the unique Tap&Go™ technology, allowing a seamless grind directly into the group handle.



Precise grinding, from filter coffee to espresso.



Minimises heat transfer to grinds, protecting the aromatic properties and quality of your brew.











	EM0405	EM0440	EM0480	EM0700
	MULTI-GRINDER™ II	GRIND FRESH	CAFÉ SERIES® CONICAL BURR GRINDER	CAFÉ SERIES® PRECISION GRINDER
GRIND ON DEMAND	Grind as required	Grind directly into the group handle	Grind directly into the group handle	Grind directly into the group handle
GRIND SIZE SETTINGS	-	25 Grind Settings	25 Grind Settings	30 Grind settings
GRINDING MECHANISM	Chopper	Conical Burr	Conical Burr	Conical burr
HOPPER CAPACITY	-	250g	250g	450g
OPERATION	One touch operation	Grind directly into handle	Grind directly into handle	Grind directly into handle and automatic flow
INCLUDED ACCESSORIES	-	Coffee storage container	Coffee storage container	Domestic group handle adaptor & cleaning brush
OTHER FEATURES	Transparent lid to check grind consistency Grinds coffee, herbs and spices Stainless steel wing blade system	Grind direct to group handle Metal conical burrs 25 grind settings	Auto grind Grind direct to group handle Metal conical burrs 25 grind settings	Tap & Go™ Belt driven conical burrs No-tool recalibration system Metal cradle & static reduction chute
COLOUR RANGE	Stainless	Stainless	Stainless	Stainless
CONSTRUCTION/ FINISH	Stainless steel wrap	Plastic housing with metal components	Die-Cast	Stainless Steel



BARISTA ESSENTIALS ACCESSORIES KIT

EMA3000



For the full barista experience

BANG BANG

EMA3000



Keep your bench clean and tidy

MINI BANG BANG

EMA0900



Nests perfectly with the EM4300 and EM5300

CAFÉ CREAMY™ AUTOMATIC MILK FROTHER

EM0180



Heat and froth milk at the

MILK FROTHING JUG

EM0260



Barista quality 600mL stainless steel jug

ESPRESSO MACHINE CLEANING TABLETS

EM0020



Complete removal of coffee oils even in hard to reach areas ESPRESSO MACHINE DESCALING TABLETS

EM0010



For removal of surface build up of scale



58mm Group Head

A sign of a quality machine, this café-sized group head has the optimal dimensions to extract the maximum amount of flavour, as coffee grinds are more evenly spread in the filter basket.



Patented Tap&Go™ grinder

With just one touch, the Tap&Go™
technology freshly grinds your beans
consistently and evenly through stainless
steel conical burrs, for the freshest tasting
espresso each time. You're in control.



Temp° iQ shot control

A 3-way system that includes fast heat-up Thermoblock, gentle pre-infusion and advanced PID temperate control to deliver perfect and consistent temperature for each step in the extraction process, delivering rich & delicious tasting espresso every time.



Twin Thermoblock

Provides fast heat up and a consistent temperature for each step in the extraction process for café quality espresso, shot after shot. One thermoblock controls the temperature for extraction, and the other for milk, allowing you to make an espresso and steam milk at the same time for fast prep espresso.



Pre infusion

A small amount of water is applied to the coffee grinds for pre-soaking to ensure that the entire bed has the same amount of water flowing through it once the extraction process begins. This delivers a more balanced flavour.



Triple Thermoblock

Provides fast heat up and a consistent temperature for each step in the extraction process for café quality espresso, shot after shot. Two thermoblocks are dedicated to the coffee extraction process for ultimate precision and temperature stability, and one thermoblock provides ultimate steam performance for the silkiest milk results and fast-prep espresso.



15 bar

The optimal pressure for consistent espresso extraction, allowing the perfect release of good oil and aromas for a rich, balanced taste each time.



PID controller

Continually monitors the temperature ensuring the perfect temperature is provided at each stage of your coffee making process from pre infusion, extraction and all the way through to milk steaming, for consistently delicious results.



Conical burr

A slower grinding process keep the heat away from the beans, protecting their aromatic qualities and delivering a consistent, even particle size for even extraction.



To learn how to create café quality coffee at home visit sunbeam.co.nz/coffeehub



Setting up your grinder & tamping precision



How to achieve delicious silky milk



Perfect your extraction & optimise the flavour in the cup



Special tips & guides

