

Farberware FES4B

Farberware FES4B 4-Bar Steam 4-Cup Espresso Machine

Model: FES4B

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1. INTRODUCTION

Thank you for choosing the Farberware FES4B 4-Bar Steam 4-Cup Espresso Machine. This compact and efficient appliance is designed to brew rich, smooth espresso and froth milk for cappuccinos and lattes. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.



Image 1: Front view of the Farberware FES4B 4-Bar Steam 4-Cup Espresso Machine. This image displays the main body of the machine, including the control dial, steam wand, and the area where the carafe is placed.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the espresso machine.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.

- Do not use appliance for other than intended use.
- Use extreme caution when disposing of hot steam.
- This appliance is for household use only.

3. PARTS AND FEATURES

Familiarize yourself with the components of your Farberware FES4B Espresso Machine:



Image 2: Packaging of the Farberware FES4B Espresso Machine highlighting key features. This image shows the adjustable espresso/cappuccino stop knob, easy-to-use controls, removable drip tray, 4-cup glass carafe, power light indicator, and removable filter holder with a stainless steel filter.

- **Control Dial:** Located on the front, this dial allows selection between "Espresso", "Steam", and "Off" functions.
- **Steam Nozzle/Wand:** Used for frothing milk for cappuccinos and lattes.
- **Removable Filter Holder:** Holds the stainless-steel filter for ground coffee.
- **Stainless-Steel Filter:** For holding ground espresso coffee.
- **4-Cup Glass Carafe:** Calibrated carafe with a stay-cool handle and drip-free spout for serving espresso.
- **Water Tank:** Integrated 4-cup capacity water reservoir.
- **Removable Drip Tray:** Collects drips and spills for easy cleaning.
- **Power Indicator Light:** Illuminates when the machine is powered on.
- **Measuring Scoop:** Included for accurate coffee measurement.

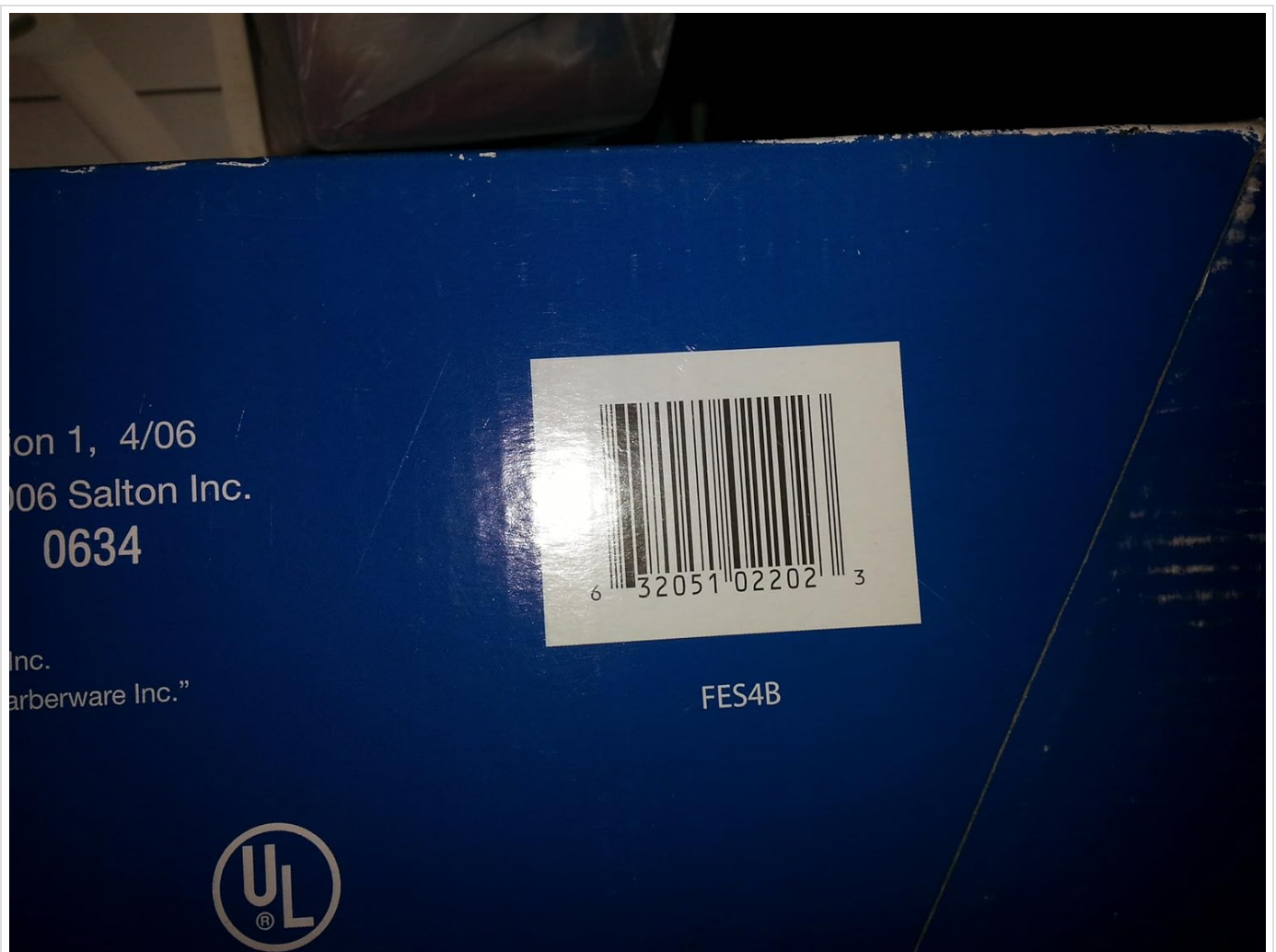


Image 3: Side view of the Farberware FES4B Espresso Machine, showcasing the glass carafe in its position. This view provides a clearer perspective of the machine's compact design and the carafe's handle.

4. INITIAL SETUP AND FIRST USE

Before using your espresso machine for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and ensure all parts are present.
2. **Clean:** Wash the glass carafe, filter holder, and stainless-steel filter in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Prime the Machine:**
 - Fill the water tank with fresh, cold water up to the 4-cup mark.
 - Place the empty filter holder into the machine and secure it.
 - Place the empty glass carafe on the drip tray.
 - Plug the machine into a standard electrical outlet.
 - Turn the control dial to the "Espresso" position. Allow the machine to run a full cycle of water through without coffee. This cleans the internal components and prepares the machine for brewing.
 - Turn the control dial to "Off" and unplug the machine. Discard the water from the carafe.

5. OPERATING INSTRUCTIONS

5.1. Brewing Espresso

1. **Fill Water Tank:** Ensure the water tank is filled with fresh, cold water to the desired level (up to 4 cups).
2. **Add Coffee:** Using the measuring scoop, add finely ground espresso coffee to the stainless-steel filter. Level the coffee gently without tamping too firmly.
3. **Insert Filter Holder:** Place the filter holder with coffee into the machine and twist it firmly to lock it into place.
4. **Position Carafe:** Place the glass carafe on the removable drip tray, directly under the filter holder's spout.
5. **Brew Espresso:** Plug in the machine. Turn the control dial to the "Espresso" position. The power indicator light will illuminate. The machine will begin to brew espresso into the carafe.
6. **Monitor Brewing:** Do not leave the machine unattended during brewing. Once the desired amount of espresso is brewed, or when the brewing process slows significantly, immediately turn the control dial to "Off". This prevents overheating and potential damage.
7. **Serve:** Carefully remove the carafe and serve the fresh espresso.

5.2. Steaming Milk for Cappuccinos and Lattes

To create frothed milk for your beverages:

1. **Prepare Milk:** Fill a small pitcher (preferably stainless steel) with cold milk. Do not fill more than one-third full, as milk will expand when frothed.
2. **Preheat Steam Wand:** After brewing espresso, or if steaming milk separately, ensure the machine is powered on. Turn the control dial to the "Steam" position. Allow the machine to heat up for a minute or two until steam begins to emit steadily from the nozzle.
3. **Froth Milk:** Submerge the steam nozzle just below the surface of the milk in the pitcher. Turn the control dial to "Steam". Move the pitcher slowly up and down to incorporate air and create froth. Continue until the milk reaches the desired temperature and consistency.
4. **Turn Off Steam:** Once frothing is complete, turn the control dial to "Off".
5. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Run a small

amount of steam through the nozzle to clear any internal blockages.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your espresso machine.

1. **Daily Cleaning:**

- After each use, turn off and unplug the machine. Allow it to cool completely.
- Remove the filter holder and discard used coffee grounds. Wash the filter holder and stainless-steel filter in warm, soapy water. Rinse and dry.
- Empty and clean the glass carafe.
- Remove and empty the drip tray. Wash it in warm, soapy water, rinse, and dry.
- Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners or scourers.
- Ensure the steam wand is cleaned immediately after each use to prevent milk residue from hardening.

2. **Descaling (Monthly or as needed):**

Mineral deposits from water can build up over time, affecting performance. Descale your machine regularly.

- Prepare a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
- Fill the water tank with the descaling solution.
- Place the empty filter holder and carafe in position.
- Turn the control dial to "Espresso" and run half of the solution through the machine.
- Turn the dial to "Off" and let the machine sit for 15-20 minutes.
- Turn the dial back to "Espresso" and run the remaining solution through.
- After descaling, run two full cycles of fresh, cold water through the machine to rinse thoroughly.

7. TROUBLESHOOTING GUIDE

If you encounter issues with your espresso machine, refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
No espresso brews.	No water in tank; machine not plugged in; filter holder not secured; coffee too finely ground or tamped too hard.	Fill water tank; plug in machine; secure filter holder; use coarser grind or less pressure.
Espresso brews too slowly.	Coffee too finely ground; too much coffee; machine needs descaling.	Use coarser grind; reduce coffee amount; descale the machine.
Espresso is weak.	Not enough coffee; coffee too coarsely ground; brewing too quickly.	Increase coffee amount; use finer grind; ensure filter holder is secured.
Steam wand not producing steam.	Machine not heated sufficiently; steam nozzle clogged.	Allow more time for heating; clean steam nozzle with a pin or needle.
Machine leaks water.	Filter holder not secured properly; drip tray full; seal issue.	Ensure filter holder is tightly secured; empty drip tray; if leaking persists, contact customer support.

8. PRODUCT SPECIFICATIONS

- **Model:** FES4B
- **Brand:** Farberware
- **Type:** 4-Bar Steam Espresso Machine
- **Capacity:** 4 Cups
- **Color:** Stainless-steel accents
- **Dimensions:** Approximately 12 x 11 x 11 inches (L x W x H)
- **Item Weight:** Approximately 5.15 pounds
- **Power:** Standard household electrical outlet
- **Manufacturer:** Salton
- **UPC:** [632051022023](#)



Image 4: Close-up of the product packaging showing the UPC barcode and model number FES4B. This provides identification details for the product.

9. WARRANTY AND CUSTOMER SUPPORT

This Farberware FES4B 4-Bar Steam 4-Cup Espresso Machine comes with **aone-year limited warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal household use. The warranty does not cover damage resulting from misuse, abuse, accident, alteration, lack of proper care, or normal wear and tear. For warranty claims or technical assistance, please contact the manufacturer, Salton, directly. Please retain your proof of purchase for warranty validation.

For further assistance or inquiries, please refer to the contact information provided with your product packaging or visit the official Farberware website.