

## Oster BVSTEM7400

# Oster Perfect Brew Maxima Espresso Machine

MODEL: BVSTEM7400

## User Manual

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### Introduction

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Oster Perfect Brew Maxima Espresso Machine. Please read all instructions carefully before initial use and retain this manual for future reference.

The Oster Perfect Brew Maxima is designed to deliver high-quality espresso and milk-based beverages. Key features include a dual Thermoblock heating system, two 15-bar pressure pumps, an integrated conical burr grinder with 30 settings, and a 58mm commercial-style portafilter.



Image: Front view of the Oster Perfect Brew Maxima Espresso Machine, showcasing its sleek design and integrated controls.

## Setup

### 1. Unpacking and Component Identification

Carefully remove all components from the packaging. Verify that all parts are present according to the packing list. The machine includes professional accessories such as a milk pitcher, tamper, cleaning tools, and various filters.

# UN CAFÉ DE CALIDAD EN MENOS TIEMPO

Sistema de calentamiento con tecnología Thermoblock doble y dos bombas que te permite preparar espresso y espumar la leche al mismo tiempo.



Image: Exploded view of the espresso machine and its accessories, including the water tank, bean hopper, portafilter, milk pitcher, tamper, and various filters.

## 2. Initial Cleaning

Before first use, wash the water tank, bean hopper, portafilter, filter baskets, milk pitcher, and drip tray with warm, soapy water. Rinse thoroughly and dry all parts. Wipe the exterior of the machine with a damp cloth.

## 3. Water Tank Installation

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold filtered water up to the MAX line.
3. Place the water tank back into its position, ensuring it is securely seated.

## 4. Bean Hopper Setup

1. Ensure the bean hopper is clean and dry.
2. Fill the hopper with fresh, whole coffee beans.
3. Adjust the grind setting dial to your desired fineness. Refer to the 'Operating' section for guidance on grind settings.

## 5. Priming the Machine

After filling the water tank, prime the machine by running a cycle without coffee. This flushes the system and prepares it for brewing. Consult the detailed instructions in the full manual for specific priming steps.

## Operating Instructions

### 1. Grinding Coffee

The integrated conical burr grinder offers 30 grind settings. For espresso, a fine grind is typically required. Experiment to find the optimal setting for your beans.

- Insert the portafilter into the grinding cradle.
- Press the grind button once or twice for automatic dosing, or press and hold for manual dosing. The machine will dispense the correct amount of ground coffee for 1 or 2 shots.



Image: A user operating the integrated grinder, dispensing freshly ground coffee into the portafilter.

### 2. Brewing Espresso

1. After grinding, tamp the coffee grounds firmly and evenly into the portafilter using the provided tamper.
2. Wipe any excess grounds from the rim of the portafilter.
3. Insert the portafilter into the group head and twist firmly to lock it into place.



4. Place your espresso cup(s) on the drip tray beneath the portafilter spouts.
5. Select the 1-shot or 2-shot button. The machine will initiate a pre-infusion phase, followed by extraction at 15 bars of pressure.

## MOLINILLO INTELIGENTE CON DOSIFICACIÓN AUTOMÁTICA

Provee la cantidad correcta de café molido para 1 o 2 tazas



Image: A close-up of the 58mm portafilter filled with tamped coffee grounds, ready to be inserted into the espresso machine.



Image: Two shots of rich, dark espresso being extracted simultaneously into small glass cups from the machine's portafilter.

### 3. Steaming Milk

Thanks to the dual Thermoblock technology, you can steam milk simultaneously with espresso extraction.

1. Fill the stainless steel milk pitcher with cold milk.
2. Position the steam wand into the milk, just below the surface.
3. Activate the steam function. Move the pitcher to create a whirlpool effect, incorporating air for frothing.
4. Once the desired temperature and texture are achieved, turn off the steam.
5. Wipe the steam wand immediately after use with a damp cloth.

# PANTALLA LED CON TEMPORIZADOR

Para una extracción óptima



Image: A hand holding a metal pitcher, steaming milk using the machine's steam wand to create froth for lattes and cappuccinos.

## 4. LED Display and Timer

The LED display provides real-time information, including a timer for optimal espresso extraction. Monitor the timer to ensure consistent shot quality.





Image: A close-up of the machine's LED display showing a timer and various brewing indicators, providing visual feedback during operation.

## Maintenance

### 1. Daily Cleaning

- **Portafilter and Filter Baskets:** Remove spent coffee grounds and rinse thoroughly under hot water.
- **Drip Tray:** Empty and clean the drip tray regularly to prevent overflow and maintain hygiene.
- **Steam Wand:** Immediately after each use, wipe the steam wand with a damp cloth to remove any milk residue. Purge the wand briefly to clear internal blockages.
- **Group Head:** Use a group head brush to remove any coffee grounds from the group head seal and shower screen.

### 2. Descaling

Regular descaling is crucial to prevent mineral buildup and ensure optimal performance. The frequency depends on water hardness and usage. Follow the descaling procedure outlined in the full product manual, typically involving a descaling solution and running it through the machine's water system.

### 3. Water Filter Replacement



If your machine uses a water filter cartridge, replace it according to the manufacturer's recommendations, usually every 2-3 months, to maintain water quality and protect the machine from scale buildup.

## Troubleshooting

This section addresses common issues you might encounter. For more detailed troubleshooting, refer to the complete manual.

- **No Coffee Dispensed:** Check water tank level, ensure portafilter is correctly inserted, and verify coffee grounds are not too fine, causing blockage.
- **Weak Espresso:** Adjust grind to be finer, increase coffee dose, or ensure proper tamping pressure.
- **No Steam/Low Steam Pressure:** Ensure the steam wand is not clogged. Clean the tip and purge the wand. Check water level.
- **Water Leaking:** Inspect the water tank for proper seating. Check for any loose connections or damaged seals. If leaking persists, contact customer support.
- **Cleaning Indicator Remains On:** If the cleaning indicator persists after a cleaning cycle, ensure the cycle was completed correctly. Repeat the cleaning process or consult customer support if the issue continues.

## Specifications

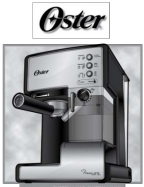




Feature	Specification
Brand	Oster
Model Number	BVSTEM7400 (2188680)
Color	Silver
Dimensions (L x W x H)	33 x 30.99 x 41.5 cm
Weight	13.96 kg
Power	800 watts
Material	Stainless Steel
Pump Pressure	15 bars
Special Features	Dual Thermoblock, Integrated Conical Burr Grinder (30 settings), Permanent Filter, LED Display with Timer

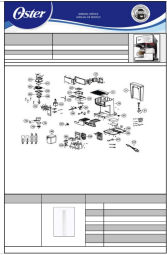
## Warranty and Support

Your Oster Perfect Brew Maxima Espresso Machine is covered by a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including coverage duration and limitations.

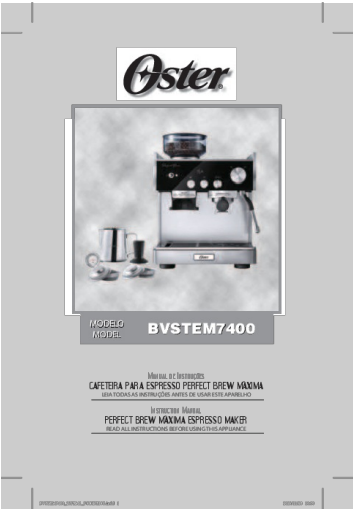
For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Oster customer support. Contact information can typically be found on the Oster official website or on your product's packaging.

## Related Documents - BVSTEM7400

 <p>Oster PrimaLatte Cafetera Automática Espresso Latte Cappuccino</p>	<p><a href="#">Cafetera Automática Oster PrimaLatte: Espresso, Latte y Cappuccino</a></p> <p>Descubra la Cafetera Automática Oster PrimaLatte BVSTEM6601R, BVSTEM6601W, BVSTEM6601S, BVSTEM6601C, BVSTEM6602SS. Prepare deliciosos espresso, latte y cappuccino con un solo toque. Este manual de instrucciones proporciona guía completa para el uso y mantenimiento de su máquina Oster.</p>
 <p>Oster PrimaLatte Cafetera Automática Espresso Latte Cappuccino</p>	<p><a href="#">Manual de la Cafetera Automática Oster PrimaLATTE Espresso, Latte y Cappuccino BVSTEM6601</a></p> <p>Descubra cómo utilizar su cafetera automática Oster PrimaLATTE BVSTEM6601R, BVSTEM6601W, BVSTEM6601S, BVSTEM6601C y BVSTEM6602SS. Este manual proporciona instrucciones detalladas para preparar espresso, cappuccino y latte, así como consejos de seguridad y mantenimiento para su máquina de café Oster.</p>
 <p>Oster Espresso Latte Cappuccino Cafetera Automática Espresso Latte Cappuccino</p>	<p><a href="#">Oster Cafetera Automática Espresso Latte Cappuccino Manual de Instrucciones</a></p> <p>Manual de instrucciones detallado para la Cafetera Automática Espresso Latte Cappuccino Oster® (modelos BVSTEM6702B, BVSTEM6702CF, BVSTEM6702R, BVSTEM6702RF, BVSTEM6702SS). Aprenda a preparar espresso, cappuccino y latte, además de consejos de seguridad, limpieza y mantenimiento.</p>
 <p>Oster PrimaLatte Cafetera Automática Espresso Latte Cappuccino</p>	<p><a href="#">Oster PrimaLatte Automatic Espresso Machine User Manual</a></p> <p>Comprehensive user manual for the Oster PrimaLatte Automatic Espresso, Cappuccino, and Latte Maker. Includes safety precautions, operating instructions, cleaning and maintenance guidelines, troubleshooting tips, and a recipe guide.</p>
 <p>Oster PrimaLatte Cafetera Automática Espresso Latte Cappuccino</p>	<p><a href="#">Oster PrimaLATTE Automatic Espresso Latte Cappuccino Maker Instruction Manual</a></p> <p>Discover the Oster PrimaLATTE Automatic Espresso Latte Cappuccino Maker (models BVSTEM6601R, BVSTEM6601W, BVSTEM6601S, BVSTEM6601C, BVSTEM6602SS). This comprehensive instruction manual provides essential safety precautions, detailed operating procedures, cleaning guidelines, and troubleshooting tips for optimal performance and delicious coffee beverages.</p>

	<p><a href="#">Oster Prima Latte Espresso Machine Service Manual &amp; Parts List</a></p> <p>Comprehensive service manual and exploded view parts list for the Oster Prima Latte BVSTEM6601S espresso machine, detailing components for 127V and 220V models.</p>
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Documents - Oster – BVSTEM7400



[\[pdf\]](#) User Manual Instructions

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USAR ESTE APARELHO Instruction Manual PERFECT BREW MXIMA ESPRESSO  
MAKER READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE #745 . 1 .  
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[\[pdf\]](#) User Manual Instructions

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