

## breville cafe roma repair manual

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## Book Descriptions:

# breville cafe roma repair manual

A full 15 bars of pressure maximizes crema for a rich, baristastyle aroma and taste. Effortless frothing and foaming. This light will cycle on and off during operation to indicate that the machine is maintaining the correct temperature. Thermal block not making pumping knock when switched turned to on. Repair suggestions or is it even worth trying to repair You will want to consider replacing the Steam Ring, part number SP0000136 for your model. Good luck with your repair! Most likely there are some clog in the machine. Nozzle is clean! Here is a few ways to fix your Espresso machineIf the answer is no then the boiler is the issue.A quick poke of the reset button will confirm if its been tripped or not.Use your multimeter to make sure you have power going to the element, and there isnt continuity to ground. I hope this information helps! It has worked perfectly until yesterday. The unit turns on but does not heat the water. What should I do. Could it be the heating element But it will heat the water. Where can I look it Thank You. This normally indicated the LED bulb will need to be replaced. There are no part substitutions listed. My suggestion here would be to call the manufacturer and see if they can provide you with a substitution for these part numbers. We hope this helps. As far as theThe Breville Cafe Roma is prone toHere is how.It pushes very hotInstead of a bigIf you look at theThe steam is forced through theThe system works well.Sadly the space in the falseWhen this happens theThe thing is, "scale"If you actually haveI should know.What can I say I wasAmazingly enough,I wasn't happy, but my brain wasThis technique only halfI needed to dissolve the fineI talked thisThis is notThe machine had beenIt had not been descaledWear proper eyeKeep the stuff awayUse a bowl or a deep china dish.Never use galvanised utensils. IgnoreAdd a tablespoon full of causticUse a plastic utensil toCarefully add thePut the remaining mixture. It is a drain.<http://www.creptiles.dk/userfiles/creative-sound-blaster-live-manual.xml>

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Please upgrade your browser or enable JavaScript for a better experience. A full 15 bars of pressure maximizes crema for a rich, baristastyle aroma and taste. This light glows orange as the machine is heating up, then turns off when the temperature and pressure are ready to make espresso.A full 15 bars of pressure maximizes crema for a rich, baristastyle aroma and taste. This light glows orange as the machine is heating up, then turns off when the temperature and pressure are ready to make espresso. Learn more about third wave specialty coffee. In the left position, the steam wand is activated for texturing milk. Each filter incorporates Brevilles unique dual wall crema technology to ensure a rich, smooth flavour. Also features a finger looper for easy control. Aluminium Warming Tray A full 15 bars of pressure maximizes crema for a rich, baristastyle aroma and taste. This light glows orange as the machine is heating up, then turns off when the temperature and pressure are ready to make espresso.What would you like to do nextYou will need a MyBreville account to manage your subscriptions. From the subscriptions section of MyBreville you can change, pause or cancel your subscriptions. With the frequency you can select how often you want an accessory sent. Remove the filter holder from the brew NOTE head and turn the filter holder upside The perfect espresso grind feels like down to empty the used espresso fine sand. CANADA 2555, Avenue de l'Aviation, PointeClaire Montreal Quebec, H9P2Z2. Tel 1 866 BREVILLE Copyright Breville Pty Ltd 2008. The milk steamer side seems to be working fine. When I leave the switch turned to espresso it makes the usual humming pump noise but nothing at all comes out. I removed the little screen inside

the machine and cleaned it out, but no improvement. <http://nandishoverseas.com/UserFiles/creative-sound-blaster-live-user-manual.xml>

As I said the milk steamer works fine, and if I turn it to the milk steamer for awhile and then back to espresso, water and steam comes out through the filter, possibly indicating that that side of things isn't clogged. I'm trying to decalcify, but since nothing at all is going through, I have a feeling this isn't going to help much. Hoping someone might have a tip or two. Grinder Rossi RR45A Vac Pot nope Drip yep Roaster nope. Since it pumps steam just fine I'm guessing there's no issue with the connection to the water tank, and I'm running it without a filter so there's no clog there. I removed the cover, and looking down at the innards there's no obvious problem, but as of now it's just a bunch of wires, tubes and microswitches to me, but if anyone has any suggestions for likely culprits, I'd love to hear them. I'm just a little bitter because it broke so quickly. Breville's quality is not what it used to be. People knock on the Breville and I don't blame them, but it's possible to get great lattes and mediocre caps out of it. I even did some latte art. As long as you're not expecting the world, you'll be fine. Toss that pressurized basket as soon as you can for a Pavoni 53mm. The stock one is really a single filter in double disguise. You have to overdose ridiculously to get anywhere near 14g. Any particular Gaggia you'd recommend. Back to my Cafe Roma, which I really do like and would love to get working can someone who has one let me know what happens when you leave out the filter and don't put any coffee in, just install the empty filter holder and turn the dial towards espresso. Does pressure build up. Does steam come out. Does water continue to flow indefinitely. I'm trying to figure out what's normal behavior. I only had mine for a week or so before it died so am not positive what it's supposed to be doing. I'm especially wondering whether you get steam flowing in this position.

Actually it's significantly better than before it fully clogged, so I guess it always had a bit of a clog. I was worried that wouldn't work since it was completely clogged up, but I guess enough vinegar got in to work on the clog. My victory latte is tasting so good. And Aggap, did you win that Sylvia. Is it all its proverbially cracked up to be. I came distressingly close to buying a PID-modded Sylvia for a ridiculous amount of money when my Breville was broken. I put the filter in a small glass bowl filled with water and added a dishwasher sachet to it. I let it soak for a few hours. The filter works as good as new. Just to be sure the filter doesn't have any strong dishwasher soap in it, I let the water run through the filter till I emptied two full tanks of water in the espresso machine. I've had the same issues with my machine, and after trying nearly everything suggested, I found the best solution thus far. I put the filter on my stove top, directly on a burner, and turned it up to high. I could literally hear the coffee burning away inside. Afterwards I simply let it cool, washed off the bottom, and it worked perfectly. It's happened a few times since, and each time this method worked. The metal can withstand the heat, so give it a shot! After a while they all seem to clog their basket. I have tried empty runs with only water, I have tried the needle as well, but the basket gets clogged back too quickly. Finally, a product that I have used and seems to dissolve coffee remains within the basket, is EasyOff Oven Cleaner. The active ingredient is called Sodium Hydroxide and it's highly corrosive to organic compounds. By the way, lungs, eyes, skins, hands are all made of organic compounds. So be careful. Be very cautious not to breathe its fumes, or splash it onto your skin or eyes. If you have curious pets and children around you, make sure they are isolated in a room when doing this procedure. Do not manipulate with your bare hands. Wear gloves.

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A certain part of the procedure could well be done outside, attended. Also, certain metals can be discoloured by this product. Some are not affected at all. But better to obtain good coffee from a slightly discoloured basket than no coffee at all. The procedure now. Rinse your clogged basket under water. Put your coffee basket in a ceramic or glass bowl, preferably outside, or in your stainless steel kitchen sink. Spray some EasyOff Oven Cleaner within the basket and let it soak from several minutes to a couple of hours check once in a while. Important to note that soaking has not

resulted in any fumes for me it just sat there quiet. Once you feel that the product has worked enough, just rinse everything with abundant water to dissolve the product. Water is good at dissolving Sodium Hydroxide. Now try an empty run on your espresso coffee machine. This will remove all remnants of dissolved coffee within the meshes of your basket. Your empty run should last for a full water tank. You should be ok now for a couple of month of coffee. If the outgoing flow is not to your expectation still, or if it gets clogged again. Here is what I recommend, and that I have done it for myself after having let soak the basket and done empty runs with no coffee on your machine without success, you can spray EasyOff Oven Cleaner again in your basket do not fill it, fill it to 20% of capacity, and mount your basket normally onto you basket holder and insert it normally like you would be doing coffee. Start a run on you machine, let the pressure builds. This will push the EasyOff Oven Cleaner deep inside your basket. Interrupt the machine pressure as soon as you see the EasyOff Oven Cleaner going out. Let everything stand there for 5 minutes, and apply the pressure again by starting your machine. Let it run to empty the tank. Do another full tank run again. Now do one normal coffee run and throw this batch it is probably perfectly good to drink, but just sacrifice it for the Gods.

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Personally, I drank the first cup. But if you want to feel really safe, just use old plain kitchen vinegar and let soak your basket within a cup of vinegar. Since vinegar is acidic and sodium hydroxide is basic, it will neutralise the base. At this point you could do an empty run using a full tank of water. You do not feel safe. After having let it soak, rinse your basket with water, put vinegar in the basket at 20% level, mount your basket normally, and start expurging your vinegar, then stop the pressure as soon as vinegar has started to flow out. Leave it standby to let vinegar eventually neutralize any remnants of sodium hydroxide that water would not have dissolved. After this, do an empty run with a full tank of water. To be sure, do another empty run. This is the safest as it could get. Now, if this doesn't work, you probably need another basket. No SEO style postings will be tolerated. SEO related posts will result in immediate ban from CoffeeGeek. No cross posting allowed do not post your topic to more than one forum, nor repost a topic to the same forum. Who Can Read The Forum. Anyone can read posts in these discussion boards. Who Can Post New Topics. Any registered CoffeeGeek member can post new topics. Who Can Post Replies. Any registered CoffeeGeek member can post replies. Can Photos be posted. Anyone can post photos in their new topics or replies. Who can change or delete posts. Any CoffeeGeek member can edit their own posts. Only moderators can delete posts. Probationary Period If you are a new signup for CoffeeGeek, you cannot promote, endorse, criticise or otherwise post an unsolicited endorsement for any company, product or service in your first five postings. Usage of this website signifies agreement with our Terms and Conditions. 0.33922290802. Our payment security system encrypts your information during transmission. We don't share your credit card details with thirdparty sellers, and we don't sell your information to others.

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pounds, and I've tried two different espresso ground coffees. Still, the double shot is pulling in under 15 seconds. It's not a bad tasting espresso, but you can tell it's not right. I'm going to keep trying because I know Breville is a good brand, I'm just struggling to figure out what this one needs to pull a good shot. It's very easy to use, and it makes a great shot. In fact, this is the 2nd one I've owned. My friend gave me the first one, her husband wasn't using it any longer. We lost it during a flood, and when I went to replace it, I bought the exact same one. Didn't even want an upgraded version. It cleans up easily, the bottom slides out and apart for a quick rinse, and the water reservoir holds quite a bit, enough to make everyone a round. It's not too big to sit on the counter, it's about the size of a regular coffee pot. This is one of my favorite small appliances. It gets used quite a bit for iced coffees around here.

It did NOT come with the stainless espresso cups, but it did come with the stainless milk frothing pitcher. I just ordered some little espresso shot glasses which work great. It's good for the price but not professional grade. There are ways to compensate and still get a robust espresso. My tips for getting the most out of this machine: Because this machine can't quite extract as much as a professional grade unit, it's best to start with a dark roast espresso bean to compensate for some loss of flavor. Grind using your preferred method, but I go for 30-35 seconds in a cheap blade grinder. Grinding finer might start clogging the filter, but can lead to better extraction. Whether making a single or double shot, I fill the large filter basket to the top. The next thing to watch is the color of the espresso coming out. It starts out dark, then brown, and finally turns tan. You want to stop the machine before it gets tan because the tan portion is basically murky water. If you want to go one step further, you can preheat the portafilter and cup by running it without coffee for a few seconds. Overall, I'm satisfied with this purchase. Once I adjusted my technique, the machine has reliably produced good espresso for the entire office over the past few months. Now I find out that this was discontinued in 2009. I dread calling customer service because Breville wasn't very helpful last time with a food processor issue. The Cafe Roma Espresso Maker makes great cappuccino. For the cost it works great. I've used my friend's more expensive Breville Barista and loved it, but it wasn't in the budget. I would improve 2 things. The distance between where the espresso comes out only accommodates short espresso cups. I would make it taller so a cappuccino mug can fit. The other thing is there is an extension tube for the frother. Milk gets caked on the inside tube so the exterior needs to be removed to clean it all. I may get a longer stainless tube made. Still, all in all, it's a nice machine.

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My European guest and cappuccino connoisseur was impressed. My elder brother has a Breville as well, however his is a double boiler unit costing 10 times this unit. Well, needless to say, you get what you pay for. I fill the unit with bottled, filtered water, and turn it on. The heating light indicator glows for about a minute, then goes out, thus the unit is supposedly ready. In reality, it is not. I set my stove timer for 10 minutes instead, then the unit is ready for use, but only for espresso shots, NOT THE STEAM WAND. The frothing wand is kind of a joke. Letting the unit heat up, and using the included frothing mug only results in hot water spraying from the wand, then steam, but only for a few seconds, then back to splurting hot water, which results in splashing milk from the frothing mug all over the place. The milk in the mug should be frothed to about 150 degrees, an impossibility. So, to conclude, the unit is dandy, for preparing espresso shots, and Americano. As far as Lattes and Cappuccino, forget it! Do not recommend! I was looking for a while to find a decent yet affordable espresso machine. Thought I found the perfect one, wrong. The first time I used it, it worked fine and dandy. The next time I tried to turn it on and it kept flipping my outlet reset off. I was a bit confused because I made sure to follow the manual precisely. So I got a hold of an electrician who checked the machine with his meters, and told me that basically the machine grounded in its self. I

honestly couldn't believe it because I saw so much positive feedback. Needless to say I was able to contact amazon for a return 5 stars for amazon and able to get a refund for it without an extreme hassle. So with that said I will save and invest in a better machine because this one isn't worth it. This is the machine you want to step up your coffee making game and stop going to your favorite coffee shop. Heres why Get good beans, Grind them, make coffee.

No fancy pressure gauge, buttons, lights or programs. Turn on, let the water heat, turn the knob, Enjoy coffee. The taste will definitely vary from the type of beans and the coarseness of your coffee grounds. Give yourself couple days to experiment then the whole neighbourhood will be lining up outside your house for more. Simple machine, simple and nice looking design. Great machine overall. I only have 2 downsides that are definitely not dealbreakers 1. Steam wand great wand to use but since the machine only has 1 pump, you can only make either coffee, either frothed milk. It takes time if youd like both. Obviously such a feature that allows to operate both will not be found at this price range. However, when you make multiple coffees, theres a lot of water remaining that hasnt dried yet making the disposing of it inconvenient. Maybe an operator error but it doesnt bother me anymore. This machine has been making at least 8 coffees a day for the last 3 years and shows no wear or slowing down. This is a great coffee maker for this price point, even at full price. Stop looking, just get it already. Sorry, we failed to record your vote. Please try again The low profile under the portafilter only allows shorter cups. Having been a barista, I prefer to use the steam wand without the froth assist tube. It allows me more control and makes for a much smoother foam. For the price, I highly recommend this product. Sorry, we failed to record your vote. Please try again When the unit heats up, it emits a plastic smell. The water tank seems to be the worst part of all. Even after washing it several times, it still has a horrible volatile plastic smell and any water that stays in there for longer than 5 min ends up tasting plastic as well. Even the vapor that comes out of the frother tastes plastic, if I have it condense to water in a metal cup. Sorry, we failed to record your vote.

Please try again This machine surpassed my expectations and absolutely destroys Tassimo in quality as you would expect. At first I wasnt steaming my milk long enough and the latte was not hot enough. After speaking with Breville and doing research, I bought a thermometer to steam to 140-160 degree range and its absolutely perfect now. The more expensive machines do the same thing, just with more automation and conveniences example, this one leave wet grinds instead of a dry puck no big deal in my opinion. Also, I dont mind having to manually turn dials on and off to brew the espresso. One tip take the frothing enhancer off of the steamer if you want to be able to steam for longer without the milk frothing up over the top of the pitcher. This helps it to get to proper temperature. I did have an issue with the machine in that it was leaking behind the drip tray each time I brewed. Breville and Amazons customer service were exceptional to send me out a replacement machine with free oneday shipping. It just arrived and Ill be setting it up tonight. Ill update the review if this still remains an issue, but Im sure it will be rectified. Sorry, we failed to record your vote. Please try again They had an espresso machine everywhere there was a bar and we got to start drinking espresso. The texture creaminess and the flavor seemed to be different so then I began looking up some details about it. We decided to invest into an espresso machine for our own use. First of all, this one does not ground beans, but that's perfect for me cause I wake up super early for work and wouldn't want to be grinding beans at that time in the morning waking up everyone at home. I settled with packaged ground beans for espresso Lavazza Cafe Espresso is our bean of choice at the moment. I'm still testing out other bean products to see which flavor we liked the most but the morning espresso is what I enjoy over a normal cup of Java.

When you turn the machine on, it takes about 2 minutes for the system to warm up and be ready for use. That gives me just the right amount of time to get the grounds all ready into the holder and place it on the machine. I usually pop my vitamins during this time as well and all is ready for me to



make that espresso. Price was, was great that I didn't have to spend lots of money for a commercial machine. Sorry, we failed to record your vote. Please try again When my faithful machine of 40 years broke down I had to buy another. I would have bought this machine a lot earlier if I had known what a great cappuccino it made. The water reservoir holds 1.2 litres just over a quart which saves on pouring water in for every cup. The coffee grind holder filters comes in three size 1, 2 and kcup. The machine is very simple to use and makes great crema and a phenomenal amount of milk froth. I am in love with the machine and that means my wife is in love with me! Sorry, we failed to record your vote. Please try again Singlewalled filters are available at a good price for the more adventurous who want a somewhat drier puck, but these require more experimentation to produce a good crema, etc. Also, it seems that older beans produce a wetter puck. Bottom line dont expect a hard, solid puck like the one you get with the more expensive machines or, for that matter, a puck at all, the grinds oftentimes being a soggy mess. That said, all the experts rightly say that unless wet pucks are creating a problem messwise, concentrate your efforts and experimentation on the grind sizes, tamping pressure, etc. Thus far the machine appears to work very well and without fuss, making an adequate espresso for my purposes being neither an expert nor an espresso drinker, I tend to use the espresso as a mixer. I tried the frother once and it seemed to work very well. All in all, a decently made machine, without the fancier bells and whistles sported by more expensive models and adequate for my purposes.

Oh, forgot to mention; a number of the reviews talk of metal or porcelain cups that come with the machine but there were none with the one I received. Sorry, we failed to record your vote. Please try again It replaced a one year old DeLonghi ECP3630 15 Bar machine that experienced a pump failure. The Cafe Roma produces a rich espresso with a good crema. We use Lavazza Crema E Gusto for best result rather than Lavazza Rossa previously. The Cafe Roma heats water up quickly and dispenses coffee quickly. This can be disconcerting if you are not aware of this feature. It also means that the drip tray must be more frequently emptied as shown by the indicator float button. Sorry, we failed to record your vote. Please try again Just eww! Definitely was expecting a brand new item!! Do not buy! Sorry, we failed to record your vote. Please try again Le nettoyage est plus complique a faire versus mon autre machine espresso a la maison nettement plus couteuse. Par contre, je ne voulais pas investir une somme importante. Je vais voir au fil du temps si elle performe bien, car j'ai appris apres coup, qu'un ami avait la meme machine, mais la buse pour le lait ne fonctionnait plus. Note importante La duree de vie d'une machine espresso depend grandement de son entretient selon la durete de l'eau utilise ainsi que les etapes de nettoyage a effectuer imperativement apres chaque utilisation. Si l'on s'attarde pas a ceci, il y aura des bris au niveau de la pompe et orifices. Sorry, we failed to record your vote. Please try again Pressurized filters make this thing idiotproof, so even if your grind is off youll still end up with crema and a good tasting shot of espresso. It also comes with a pod filter which was a pleasant surprise. Steam wand heats and froths milk quickly. The machine is a bit messy when it vents the pressure after use normal, so make sure the drip tray is in place. I removed it so I could fit an oversized mug under the portafilter and got a messy surprise.

The plastic tamper seems a bit small for the filter, I might have to get a different one. Id suggest having a spare mug to catch the drips from the steam wand as it heats up. This seems like a great entrylevel espresso machine for people that arent coffee snobs, and just want to try their hand at homemade specialty coffees. Sorry, we failed to record your vote. Please try again Make about 2 or 3 drinks a day with it and I would say the only downfall Ive experienced is the low height means its difficult to navigate larger frother pitchers or tall glasses. This does mean that its a nice compact package that can be placed in many places around your home though. Overall its a high quality product that I hope to have around for years to come. Sorry, we failed to record your vote. Please try again Worked perfectly the first day but one month later, lots of YouTube videos, chat forums, troubleshooting guides, cleaning and tightening of the gasket, various settings on the coffee grinder, various degrees of tamping the grinds and levels of filling the basket and it still sputters explosively

midway through the shot spraying coffee grinds and making me so stressed out first thing in the morning back to the Bodem I suppose! Sorry, we failed to record your vote. Please try again Still using it every day. Amazing! Update 1.5 YEARS IN and still going strong, we are make 3 coffees a weekday and 5 at weekends in this outstanding machine. Very impressed. If it ever breaks will be going Breville again. Three months in and we are still loving this little machine. Its an older model but solid and popular through the years. Makes amazing coffee, easy to clean, doesnt take up too much counter space. You could pay a lot more for a fancier model but I doubt the espresso would taste any better. The only thing that would be worth spending more would be if you really want to make two coffees at a time this only makes one. Sorry, we failed to record your vote.

Please try again The espressos are very decent; not as good as my DeLonghi makes though its more expensive but still very nice with a rich crema. The only thing Im not a fan of is that the espresso grounds holder is full of water after making the coffee on the DeLonghi machine its almost bone dry after a run but with this guy its a bit messy to clean up after making a cup. Still, great machine, especially for the price. The solid aluminum on top gives a feeling of solid construction. Sorry, we failed to record your vote. Please try again In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Visit us instore for a safe shopping and service experience, or shop online for pickup or delivery. Check Other Stores Geek Squad Protection Replacement Plan See Benefits Add Geek Squad Protection Replacement. From just the right amount of crema, to palette soothing warmth, the stylish Breville Cafe Roma espresso makers 15bar pump and Thermoblock heating system delivers remarkable results in every extraction. Please enter a valid email address. Your eCTM will be stored in that account. If a Member has multiple Program Credit Cards they cannot be linked to the same Triangle Rewards Account. A Member can request the issuance of additional Triangle Rewards Cards that have the same account number as that Member's Triangle Rewards Account. Collecting electronic Canadian Tire Money eCTM can be collected when you purchase Eligible Merchandise see below at participating Canadian Tire stores or online at canadiantire.ca or such other web site as may be designated by Canadian Tire from time to time. To collect eCTM you must present a Triangle Rewards Card or use a Cardless Method described below. You can also collect eCTM on that portion of a purchase charged to a Program Credit Card. The Program Credit Card must be linked to a Triangle Rewards Account at the time the purchase is made in order to collect eCTM.

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