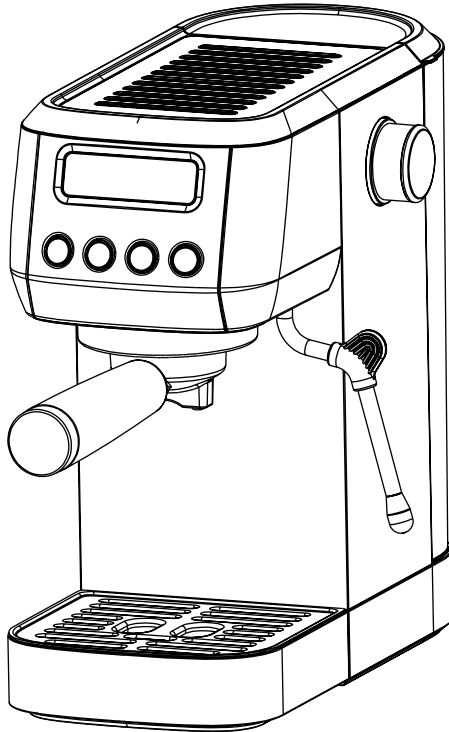




# Espresso Coffee Machine Instruction Manual

**CM1666**



Voltage: 120V~ 60Hz

**PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY  
RETAIN THIS MANUAL FOR FUTURE REFERENCE**

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## Chapter1 . Important Safety Instructions

1. This equipment is not intended for use by children under 8 years of age. This equipment may be used by children 8 years of age and older, persons with physical, sensory, or mental impairments, or persons who lack experience and knowledge, provided they are supervised or instructed in the safe use of the equipment and understand the hazards involved.
2. Check the appliance before each use and ensure that the appliance, power cord and plug are not damaged and no parts have come loose.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. The appliance must not be immersed in water.
5. The heating element surface is subject to residual heat after use.
6. Cleaning and user maintenance shall not be made by children without supervision.
7. Never touch the hot appliance parts like the steam/hot water outlet, the metal part of the portafilter or the filter during or shortly after use.

### **CAUTION:**

The appliance becomes very hot during use! Allow the appliance to cool down before removing or attaching parts, moving, relocating or cleaning it.

8. Never take the portafilter off while the appliance performs a brewing process or steams milk-the appliance is pressurized!
9. Never point the steam/hot water wand towards persons, animals or steam and moisture sensitive furniture! The escaping steam or the water is very hot and could cause scalding!
10. Only cups and tamper may be placed on the cup warmer. Do not place any other items on the appliance.

### **CAUTION:**

After prolonged use, the cup warmer gets so hot that you might scald yourself on it!

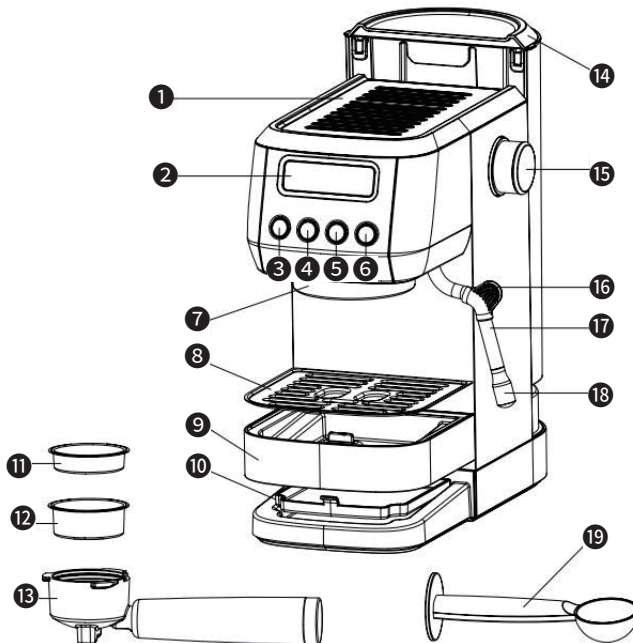
11. Do not leave the espresso machine unattended when in use. This applies especially when children are nearby.
12. Oils or lubricants must not be used with this appliance.
13. Pull the plug after every use. Only then, the appliance is fully switched off.

**FOR HOUSEHOLD USE ONLY.**

## Chapter2. Specifications

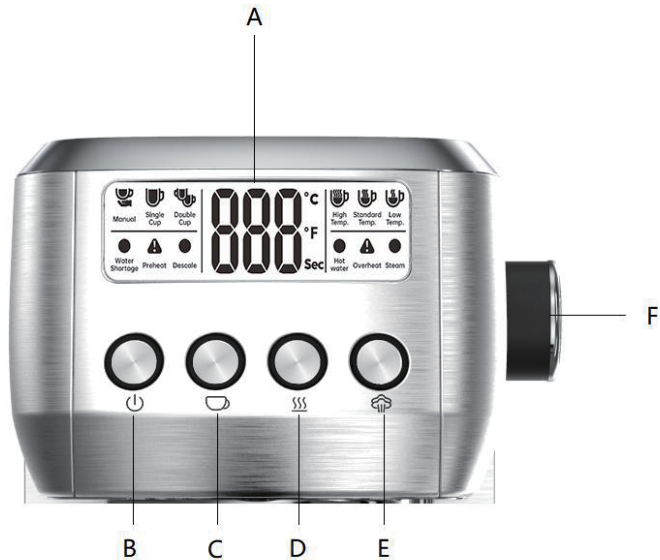
Model:	CM1666
Voltage:	120V~ 60Hz
Power:	1350W
Espresso Pressure:	20 Bar
Capacity of Water Tank:	1.3L/43.9OZ
Product Size:	330*165*308MM/13*6.5*12.1INCH
Product Weight:	3.87KGS/8.5LBS

## Chapter3. Know Your Coffee Machine



1	Cup Warmer	11	Single Shot Filter
2	Display Screen	12	Double Shot Filter
3	ON/OFF Button	13	Filter Holder
4	Coffee Brewing Button	14	Removable Water Tank
5	Temperature Button	15	Steam Knob
6	Steam Button	16	Thermo-insulated Handle
7	Brew Head	17	Steam Wand
8	Drip Tray Grid	18	Steam Nozzle
9	Drip Tray	19	Measure Spoon with Tamper
10	Inner Drip Tray		

## Chapter4 . Control Panel



A	LCD Display	Show the working status clearly
B	ON/OFF Power Button	Press to turn on/off the power

C	Coffee Brewing Button	Press once to make single shot Press twice to make double shots Press three times for manual coffee brewing
D	Temperature Button	Default mode = Standard temperature coffee brewing mode Press once to switch to low temperature mode Press twice to switch to high temperature mode
E	Steam Button	Press to enter or quit steam mode
F	Steam Knob	Turn counterclockwise to open to make steam or hot water Turn clockwise when finish steam or hot water

## Chapter5. Initial Use

1. Fill the water tank with cold water up to the MAX level of the tank.
2. Press the Power button, the Power indicator light turns on and the coffee machine starts to preheat automatically. Once the preheating is finished, all the buttons will light up continuously. This preheating process takes about 2 minutes.
3. Place a cup under the Steam Wand. Turn on the steam knob. Let the hot water flow out of the steam wand for about 8 seconds, then turn off the steam knob. This process is let the water flow into the empty pump for the first use.

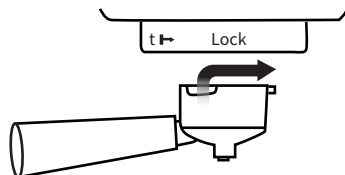
### NOTE

There will be a loud noise and little shake when the machine running first time. It's normal for a 20bar pump. The noise will be weak in the future using.

4. Insert the Filter into the Filter holder.

### NOTE

The filter might be a litter tight and hard to take it out from filter holder when you want to change the filter. You can use another filter to pry it out.



5. Offset the filter holder without coffee grounds 45° to the left and insert into the brewing head, turn it to the right to lock it in place. The completed filter holder must be installed perpendicular to the machine or slightly tilted to the right.
6. Place an empty cup under the filter holder and press the single or double button to brew.
7. After the brewing cycle has finished, pour the water out.

**Now your coffee machine is ready to use.**

## Chapter6. Making the Espresso

Cold filter holders, filters and cups reduce the extraction temperature, which affects the quality of the espresso. We recommend to run a brewing cycle without coffee ground to preheat them before extraction.

1. Remove the filter holder and fill the filter with coffee grounds using the tamp spoon provided with the machine.
  - We recommend 7g for single shot and 14g for double shot. The amount will vary depending on your preferences and the coffee grounds you used.
2. Tamp the coffee grounds with the tamp spoon. The coffee grounds must be pressed evenly to obtain a well levelled and flat surface.
3. Make sure the steam knob is on “OFF” position.
4. Press the temperature and the coffee brewing button according to your favor.

### NOTE

- After selecting the mode you want, machine will start to work 2s later.
- When in manual mode, press again the Coffee Brewing Button to stop when reach to your desired amount, or the machine will stop automatically after 60s. The max time for manual should not exceed 1 min.
- We do not recommend using finer coffee powder from the grinding bean gear below 8 levels for extraction, which will cause the filter to clog and cause a lack of water indication. If the screen flashes a water shortage sign when there is water in the tank, remove the filter and soak in boiling water for about 10 mins, and replace the coarser powder for re-extraction.

The flavor of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of ground coffee, and tamping pressure. Experiment by adjusting these factors just one at a time to achieve the taste of your preference.

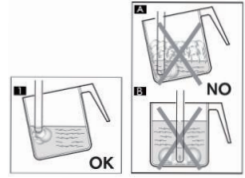
## Chapter7. Frothing Milk

Before starting, it is important to slightly move the steam wand outwards in order to insert the jug directly under it and facilitate the movements required to froth the milk correctly.

### Continue as follows:

1. Press the steam button. The machine will start to preheat and corresponding icon on screen will start to flash if the temperature is not high enough to make steam. Once the preheating has finished, the Preheat icon will disappear, only steam icon will be shown.
2. Turn the steam knob slightly counterclockwise to eliminate any condensation from the wand then turn the knob off again.
3. Place the jug, half-filled with cold milk, under the steam wand.

4. Place the steam nozzle just below the surface of the milk. If it is inserted too deep or not deep enough, the milk will not be frothed correctly. It is important to keep the Steam Tube not at the center but close to the edge of the jug, with an appropriate angle to produce a stronger vortex.



5. Turn the steam knob to “☞/☞” position. The steam will come out of the steam wand.

#### NOTE

- The entire operation should last no longer than 3 minutes, because the machine will stop making steam automatically after 3 minutes of continuous steaming.
- To froth the milk correctly, the steam nozzle must always be in contact with the milk and not with the froth. Therefore, as the layer of froth increases, the jug must be slightly raised trying to keep the Steam Tube in contact with the milk, without touching the bottom of the jug.

6. Once the desired frothing result has been achieved, the steam nozzle must be pushed deeper to heat the milk well.

#### NOTE

It is advisable to always keep a hand on the rounded part of the jug to feel the temperature increase of the unfrothed milk.

7. Once the desired result has been achieved, turn the steam knob to “OFF” position to stop dispensing steam and remove the jug.

#### NOTE

To make the froth more compact, it is advisable to lightly tap the jug on a flat surface after frothing.

8. Press the steam button again to quit the steam mode. Pour the frothed milk into the coffee.

9. Turn the steam knob on to eliminate any residue milk from the wand then turn the knob off again.

#### NOTE

- When finished the steam, be sure to close the steam knob.
- After finish the steam function, press the steam button to return to standby mode.
- After steam function, the machine is under overheat protecting. (Refer to Over-heat protection to cool up the machine)

#### WARNING

The steam wand may be very hot during and after use. To avoid burns, move it only by placing your fingers on the rubber tip fitted on the steam wand.



## Chapter8 . Over-heat Protection

When the machine returns to standby mode after steam function (the maximum continuous steam cannot be more than 122 seconds), an overheating icon flashes on the screen, indicating that the coffee machine is under overheating protection. Do not make coffee immediately, the temperature of boiler is very high and must be cooling down first, or the coffee will be burnt and may come out of the filter holder.

### **Please proceed as below 4 steps to cool up the machine:**

- Under the overheat protection, turn the steam knob “☁️/💧” position to make hot water.
- Let hot water come out from the steam wand to cool down the boiler.
- Once the temperature of boiler is cool down, the Overheat icon will be disappear on the screen.
- Turn the knob back to the "OFF" position, and the coffee machine is ready for the next brew.

#### **NOTE**

If you still want to brewing coffee without cooling down the machine, press again the Coffee Brewing Button and machine will start working. (We do not recommend it because the coffee will have a burnt taste.)

## Chapter9 . Resetting Default Mode

To reset the machine to the default mode, keep pressing the coffee brewing and temperature buttons simultaneously for 5 seconds. The machine will beep 3 times, and all the buttons will flash 5 times. The machine will return to its original default settings.

## Chapter10 . Auto Shut-off

The machine will shut off automatically if no operation is selected after 15 minutes on standby mode. All the buttons will turn off. To start the machine, press the Power button again.

## Chapter11 . Cleaning and Maintenance

### **Cleaning the Filter Holder and the filters**

If you find that the filter is blocked with a very fine powder while brewing coffee, immerse the filter in boiling water for 10 minutes to dredge it, then rinse it with running water.

#### **WARNING**

- To avoid burns, the filter must only be removed when the filter holder has cooled down completely and wash them with warm water.
- Do not wash any of the parts in the dishwasher.

## Cleaning the Steam Wand

Immediately after frothing milk, turn steam knob on to purge out any residual milk from the wand. Clean the wand with a damp cloth. If the hole of the steam nozzle become blocked, ensure the steam knob is in the STANDBY position. Press the power button to turn the machine off and allow to cool. Use a thin iron wire to unblock the hole.

## Cleaning the Brew Head

Regularly remove any coffee grounds from the brew head using a brush, insert the filter holder into it without using coffee grounds. Place a cup under the brew head and press the coffee brewing button twice to fill the cup. Then remove the filter holder from the brew head and clean it with a dry cloth.

### WARNING

Do not try to disassemble the brew head. It will damage the Brew Head and lead to leakage.

## Chapter12. Descaling

After 500 brew cycles, it is necessary to run a descaling cycle, otherwise a descaling warning will appear at each start-up.

Fill the water with descaling agent (4 parts water to 1 part descaling agent) into the water tank up to the Max marking. Place a cup on the drip tray and keeping press the Temperature and Steam button together for 5 seconds. The machine will start the descaling cycle and run 7 minutes then stop automatically. Repeat the previous steps until the water with descaling agent is running out. Next, repeat the process two more times using only CLEAN TAP WATER without any descaling agent.

## Chapter13. Trouble Shooting

Symptom	Cause	Corrections
No water	Whether there is water in the water tank.	Add an appropriate amount of water into the water tank.
	Whether the water tank is stuck in place.	Reassemble the water tank.
	Still no water after 120s operation or the water tank is empty or the coffee maker is idle for too long.	Add some water to the tank, install it and use the hot water function one time.
No steam	Steam outlet is blocked.	Poke the steam outlet with a thin iron wire.
	Whether there is water in the water tank.	Add an appropriate amount of water into the water tank.
	Whether the water tank is stuck in place.	Reassemble the water tank.

Less steam	Whether the steam button is pressed and preheating is completed.	Press the "Steam button" and waiting until the indicator light changes from flashing into being always on.
	Whether to start the steam function when the coffee machine is cold.	Operate double cups coffee brewing function or wait for preheat finished in Steam mode before milk frothing.
	Whether the "steam knob" rotates to the max position.	Slowly unscrew the "Steam knob" until the steam sprays out when milk frothing.
Poor milk froth	Whether the whole milk is used.	Use whole milk.
	Whether the refrigerated milk is used.	Refrigerate milk to 2-5degrees.
	Whether the steam nozzle is inserted too deep into the milk.	Insert the steam nozzle into the 1CM-deep milk surface.
Less grease	Coffee powder is too coarse.	Replace the coffee powder.
	Coffee powder is not compacted.	Compact the coffee powder with an appropriate pressure.
	Make coffee right after frothing milk.	Make sure the coffee machine is completely cooled before using.
Funnel overflow coffee	Make coffee right after frothing milk.	Make sure the coffee machine is completely cooled before using.
	Whether the coffee powder on the edge of the funnel is cleaned after filling the ground coffee.	Clean the coffee powder on the edge of the funnel with a brush or by hand.
Coffee is brewed slowly or in small quantities	Too much coffees powder.	The coffee powder should not be to crude or too fine, should be in standard quality and quantity.
	Whether the ground coffee is too fine.	The coffee powder please use espresso machine special coffee powder and cannot be too fine.
	Is there no water in the boiler.	Turn the steam knob to "☕/💧" position to let the water flow out of the steam pipe about 180ml.
Single or double-cup strainer stuck in the machine	The bump of the strainer is not far from the funnel notch.	Insert the funnel into the machine and turn it left and right until the strainer falls down.
The coffee is too cold	Whether to brew coffee in low temperature mode.	Brew coffee in high temperature mode.
Funnel overflow coffee	Whether to brew coffee in a cold state before the machine is preheated.	Operate double cups coffee brewing function without coffee powder or wait for preheat finished in coffee mode before brewing.
	Whether the boiler empty of water before preheating.	Turn the steam knob to "☕/💧" position to let the water flow out of the steam pipe about 180ml.

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