

CASABREWS

INSTRUCTION MANUAL

Espresso Coffee Machine

Model: CM1699



Scan the QR code for
bonus warranty.

support@casabrews.com

HOUSEHOLD USE ONLY

Please read all instructions carefully before using the product

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Important Safeguards

01. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
02. Children should be supervised to ensure that they do not play with the appliance.
03. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
04. 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.
05. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

⚠ WARNING The filling aperture must not be opened during use.

06. The appliance must not be immersed in water.
07. The heating element surface is subject to residual heat after use.
08. Cleaning and user maintenance shall not be made by children without supervision.

Brief Description

This is a classic deluxe design 20 bar espresso coffee maker. With it's easy operating and cleaning system, you can enjoy espresso whenever you want.

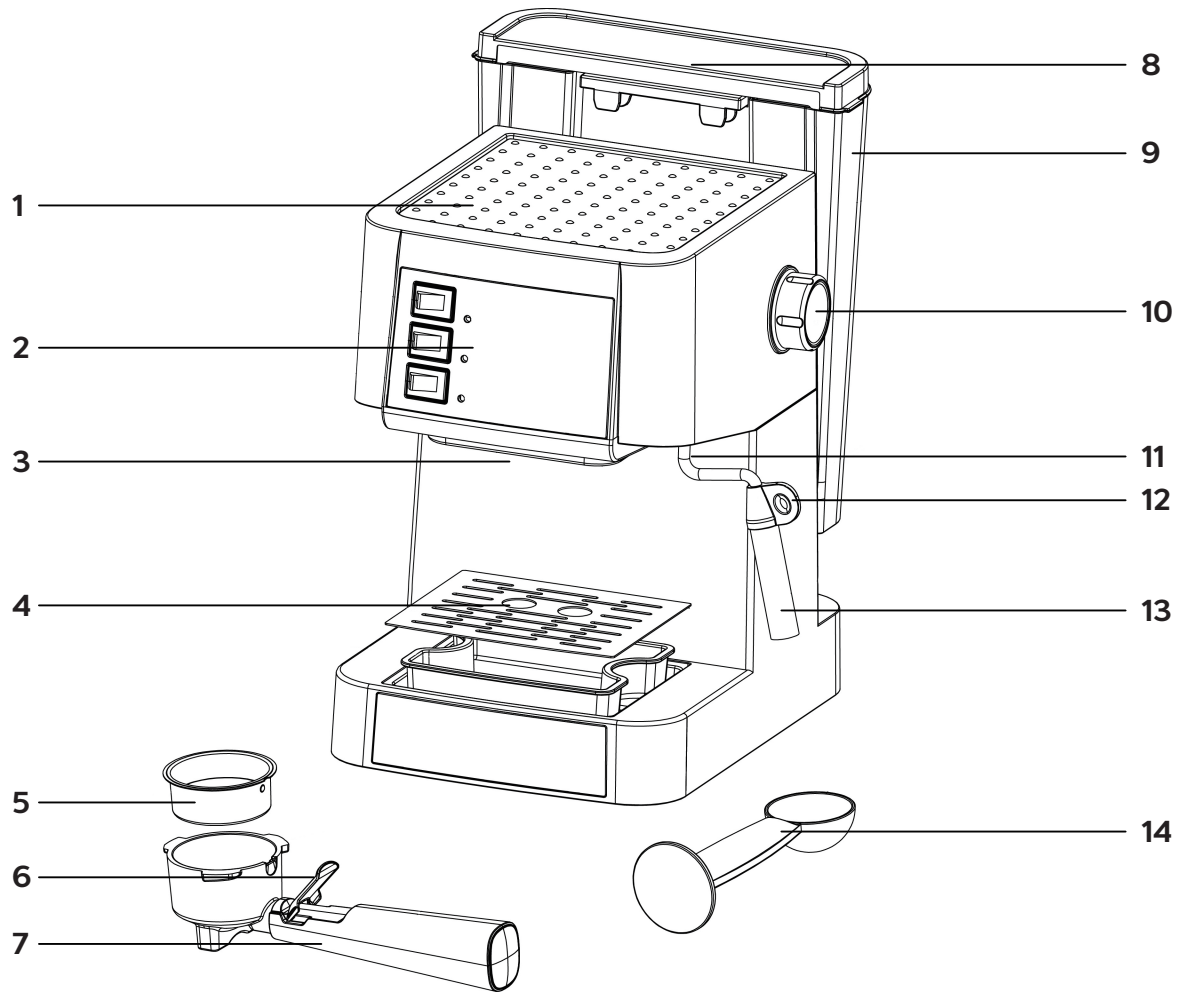
Product Specification

Model:	CM1699
Voltage:	120V~ 60Hz
Power:	950W
Espresso Pressure:	20 Bar
Capacity of Water Tank:	50 Oz

Things to Know

- 01.** The taste of espresso depends on the amount and type of coffee used.
- 02.** The particular taste of a coffee bean depends on several factors, but its taste and aroma are the result of the roasting process. Coffee beans roasted for a longer time and at higher temperatures are darker in colour. Darker coffee beans release more flavour than lighter ones. There are coffees of varying quality on the market. Each type of roasting is characterised by a mixture of beans roasted at a certain temperature and with a certain type of aroma.
- 03.** Pump espresso machines require a finely ground blend. Be sure to purchase the desired blend that can be used with espresso machines. It is preferable to use a grinder mill rather than a blade mill because the latter releases too much coffee powder and produces an irregularly ground blend.
- 04.** It would be ideal to grind the coffee just before use.
- 05.** We recommend storing the coffee in an airtight container, in a cool, dry place, away from heat sources.
- 06.** Espresso can be recognised by its dark colour, rich taste and typical "natural cream".
- 07.** Cappuccino is a special combination of espresso and hot frothed milk. It can be served with a sprinkling of cinnamon, nutmeg or cocoa.
- 08.** Serve espresso coffee immediately after preparing it.
- 09.** Serve espresso in coffee cups and cappuccino in breakfast cups.

Know Your Coffee Machine



1. Cup Warmer

2. Control Panel

3. Brew Head

4. Drip Tray

5. Filter

6. Filter Holder Clip

7. Filter Holder/Portafilter

8. Lid of Water Tank

9. Water Tank

10. Steam Knob

11. Steam Wand

12. Thermo-insulated Handle

13. Steam Tube

14. Coffee Spoon with Tamper



- A. **Steam Button:** Press to “—”= enter into steam mode, and press to “O”= quit steam mode.
- B. **Espresso Button:** Press to “—”= brew espresso manually, and press to “O”=stop brewing.
- C. **Power ON/OFF Button:** Press to “—” = turn on, and press to “O”= turn off.
- D. **Indicator of TEMP Ready:** off= preheating, on= ready for espresso or steam.
- E. **Indicator of Coffee/Hote Water:** off= standby or no operation, on= brewing coffee or making hot water.
- F. **Indicator of Power:** off= power off, on= power on.

Before First Use

- 01.** Rinse the water tank. Remove the water tank lid and fill the water tank with cold water up to the MAX level of the tank.
- 02.** Insert the plug into a wall outlet with suitable voltage(120V, 60Hz).
- 03.** Press the Power button, the Power indicator light turns on and the coffee machine starts to preheat automatically. Once the preheating is finished, the TEMP Ready indicator will light up continuously. This preheating process takes about 2 minutes.
- 04.** Place a empty cup under the Steam Wand. Turn on the Steam Knob, then press the Espresso button. Let the hot water flow out of the Steam Wand about 80 ml, then press the Espresso button again and 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 20 bar pump. The noise will be weak in the future using.

- 05.** Insert the Filter into the Filter Holder. (see image.1)

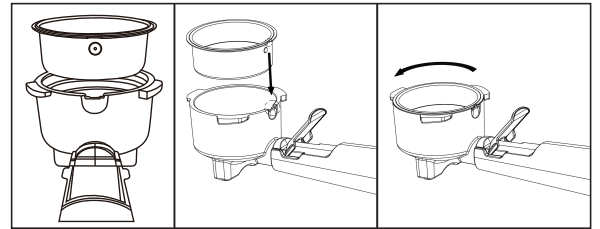


image.1

- 06.** Insert the Filter Holder without coffee grounds into the Brew Head with a 45° movement to the left and turn it to the right to lock it in place. The Portafilter must be perpendicular to the machine or slightly tilted towards the right. (see image.2)
- 07.** Place a empty cup under the Filter Holder and press the Espresso button.
- 08.** 8.After the cup has been filled with water, press the Espresso button again to stop and pour the water out.

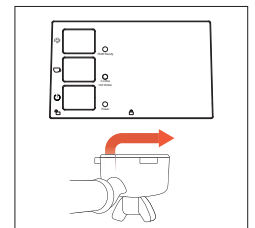


image.2

Now your coffee machine is ready to use.

Preparing the Espresso

A cold filter holder, filter and cup can reduce the extraction temperature enough to significantly affect the quality of your espresso.

We recommend to preheat them before extraction.

- 01.** Remove the Filter Holder and fill the Filter with coffee grounds using the Tamp Spoon provided with the machine.

* We recommend 7-9g for single shot and 13-15g for double shot. The amount will vary depending on your preferences.
- 02.** Tamp the coffee grounds with the Tamp spoon. The coffee grounds must be pressed evenly to obtain a well evelled and flat surface. Remove any coffee residue from the edge of the Filter Holder.
- 03.** Insert the Filter Holder into the Brew Head with a 45° movement to the left and turn it to the right to lock it in place. The filter holder must be perpendicular to the machine or slightly tilted towards the right.

Making the Espresso

- 01.** Make sure the Steam Knob is on “OFF” position.
- 02.** Place pre-warmed cup(s) beneath the filter holder.
- 03.** Press the Espresso button to “—”, the machine starts to make espresso coffee.
- 04.** When the desired amount is reached, press the Espresso button to “O” to stop.

The coffee will be more or less intense depending on the amount of water used and, if prepared following the correct procedure, it will have the typical hazelnut/brown coloured "natural cream".

To brew another espresso, slowly and carefully remove the filter holder, moving it to the left. Be careful not to burn yourself with the water left on the coffee grounds. Once the filter holder has been removed, some water will still drip. This is due to the water pressure in the system. Remove the grounds from the filter and any residues from the brew head.

NOTE:

There will be a big noise when the machine making espresso. It's normal for a 20 bar pump.

NOTE:

Please press the Power button to turn off the machine after using.

Frothing Milk

To prepare a traditional cappuccino or latte, we recommend:

- using cold, fresh whole milk. The density of the frothed milk will depend on the milk fat content.
- using stainless steel, circular, rounded milk jugs, narrower at the top, with a spout, necessary to make cappuccino decorations.

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:

- 01.** Press the Steam button to “—”. The indicator of TEMP Ready will off indicating that the machine starts to preheating. Once the preheating has finished, the TEMP Ready indicator will light on again.
- 02.** Turn the steam knob slightly counterclockwise to eliminate any condensation from the wand then close the knob again.
- 03.** Place the jug, half-filled with cold milk, under the steam tube.
- 04.** Place the steam tube just below the surface of the milk. If it is inserted too deep, the milk will not be frothed; if it is not inserted deep enough, big bubbles will be produced and then disappear immediately. Make sure that the hole of the steam tube is kept above the surface of the milk. (see image.3)

It is important to keep the steam tube not at the centre but close to the edge of the jug, with an appropriate angle to produce a stronger vortex.

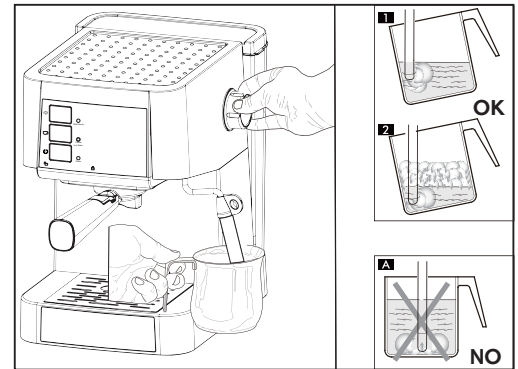


image.3

- 05.** Turn the steam knob to ☁️/☁️ position. The steam will come out of the steam tube.

NOTE: The entire operation should last no longer than 60 seconds.

NOTE: To froth the milk correctly, the steam tube 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.

06. Once the desired frothing milk has been achieved, the steam tube 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.

07. 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.

08. To avoid the steam wand being blocked, it is important to turn on the steam knob to purge out any residue milk from the steam wand, then turn it off.

09. Press the steam button to “O” to quit the steam mode. Pour the frothed milk into the coffee.


▲ 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.

Attention:


Do not make coffee immediately after frothing milk. The temperature inside the boiler is too high after frothing milk. The boiler must be cooling down first, or the coffee will be burnt and may come out from the filter holder.

Please proceed as below 6 steps to cool down the machine.

- 1.** Place a empty cup under the steam tube. Make sure the steam button is on “O” position.
- 2.** Turn the steam knob to “ ” position.
- 3.** Press the Espresso button to “—”, the machine starts to make hot water from the steam tube.
- 4.** Let hot water come out of the steam wand for about 8 seconds to cool down the boiler.
- 5.** Press the Espresso button to “o”, then turn the steam knob to “OFF”.

Now your coffee machine is ready for the next brew.

Making Hot Water

01. Turn the machine on and wait until the Temperature ready indicator light on.
02. Place a empty cup under the steam wand.
03. Turn the Steam Knob to  position.
04. Press the Espresso button to “—”. The hot water will come out of the steam wand.
05. Once the desired amount of hot water has been dispensed, press the Espresso button to “O” and turn the steam knob to “OFF”.

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.

Cleaning and Maintenance

Regular cleaning and maintenance keep the machine in working condition and ensure perfect coffee flavour, a constant coffee flow, and excellent milk froth for a long period of time.

Cleaning the Filter Holder and the Filter

The filter should be kept clean to guarantee perfect results.

WARNING

To avoid burns, the filter must only be removed when the filter holder has cooled down completely.

01. Remove the filter from the filter holder and wash it with warm water.
02. If you notice a malfunction when brewing coffee, immerse the filter in boiling water for 10 minutes and then rinse with running water.

NOTE:

Do not clean the filter and filter holder in the dishwasher.

Cleaning the Steam Wand

- 01.** Immediately after frothing milk, turn steam on to purge out any residual milk from the steam wand.
- 02.** Clean the steam wand with a damp cloth. To clean it more thoroughly, you can unscrew the steam tube and wash it with running water.
- 03.** If the hole of the steam wand 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 pin to unblock the hole.

Cleaning the Brew Head

Regularly remove any residual coffee grounds from the brew head using a brush, and wash with hot water following the steps below.

- 01.** Do not insert the filter holder.
- 02.** Place an empty cup under the brew head.
- 03.** Press the Espresso button and fill the cup with water.
- 04.** Press the Espresso button again to stop.

NOTE:

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

Trouble Shooting

Problem	Possible cause	Solution
Machine doesn't work.	Machine is not switched on or power plug is not plugged in.	Make sure that the power plug is plugged in, that the Power ON/OFF button has been pressed to "—" and the power indicator light up.
	Short circuit / power outlet is without power.	Check the power supply.
	The machine is faulty.	Contact our customer support.
Coffee does not run out of the filter holder.	Water tank is empty.	Fill water tank.
	The water tank is not installed correctly.	Remove the water tank and correctly install it.
	The machine cannot pump the water.	Use hot water function to pump the water.
	Filter is clogged up.	Clean the filters hole with a pin.
	The machine is faulty.	Contact our customer support.
Coffee slowly run out of the filter holder.	Coffee is ground too finely.	Ensure appropriate degree of grinding.
	Too much coffee in filter.	Ensure appropriate amount.
	Ground coffee is tamped too strongly.	Tamp ground coffee less strongly.
Coffee runs through too quickly.	Coffee is ground too coarsely.	Ensure appropriate degree of grinding.
	Too little coffee in filter.	Ensure appropriate amount.
	Ground coffee is not tamped strong enough.	Tamp ground coffee more strongly.
Coffee is cold.	Machine is not pre-warmed.	Let hot water run through the appliance with the inserted portafilter (with filter but without coffee grounds) before extracting the first coffee to warm up the brew system.
	Cups not pre-warmed.	Pre-warm cups with warm water.
Water is pooled under the coffee machine.	The water tank is not installed correctly.	Remove the water tank and correctly install it.
	The drip tray is filled with water.	Empty and clean drip tray.
	The machine is faulty.	Contact our customer support.

The steam fails to steam the milk.	The milk jug is too big or the jug shape is unsuitable.	Always use a tall, slim container ideally made from stainless steel.
	You have used milk with less than 3.3% of milk protein.	Use milk with more than 3.3% of milk protein.
	The milk is not cold.	Always use cold milk(39-41°F).
Not producing steam.	Water tank is empty.	Fill the water tank.
	Steam nozzle is clogged.	Remove the steam tube from steam wand and clean the steam wand with a pin.
	The machine is faulty.	Contact our customer support.
Hot water function is not working.	Water tank is empty.	Fill the water tank.
	Steam nozzle is clogged.	Remove the steam tube from steam wand and clean the steam wand with a pin.
	The machine is faulty.	Contact our customer support.
Coffee is dripping out of the rim of the filter holder.	Too much coffee in the filter.	Make sure to use the correct amount of coffee.
	Coffee ground is sticking to the sealing ring of the brewing head.	Turn off the machine, wait until it has cooled down and then clean the filter, the filter holder and the brew head with its sealing ring
	Filter holder is not completely closed.	Insert the filter holder and turn the handle to the right until you feel some resistance.
	The Steam button is on "—" position.	Turn the Steam button to "O" position. Then use hot water fuction to cool down the boiler first.
	Maker espresso after frothing milk or using the steam function immediatelly.	Use hot water function to cool down the boiler first.
	The machine is faulty.	Contact our customer support.

Warranty Information

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 12 months, starting from the date on which the appliance is sold to the end user.

The warranty only covers defects in material or workmanship.

The warranty will not apply in cases of:

- Normal wear and tear.
- Incorrect use, e.g. overloading of the appliance, use of non-approved accessories.
- Use of force, damage caused by external influences.
- Damage caused by non-observance of the user manual, e.g. connection to an unsuitable mains supply or non-compliance with the installation instructions.
- Partially or completely dismantled appliances.

Customer Support

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team.

Contact our team by email:

Support@casabrews.com

Or scan the QR code for an additional barista book and more support.



- Please have your invoice and order ID ready before contacting Customer Support.



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