

**BAUMANN  
LIVING**

# one-touch café express

Coffee favorites in one simple touch



**BM-CM7401GS**

## **INSTRUCTIONS MANUAL**

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. Read all instructions.
2. Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the coffee maker.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plug, or in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cooling before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
7. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
8. The use of accessory not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
9. Do not touch hot surfaces. Use handles or knobs.
10. Do not use outdoors or for commercial purposes.
11. Do not let cord hang over edge of table or counter, or touch hot surface.

12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Do not use appliance for anything other than its intended use.
14. Always be sure to place the water reservoir tightly back in the unit with its lid closed and fill with water on or above the minimum before turning appliance on.
15. Do not remove the coffee loader while brewing coffee. Please make sure the three lights are on before you remove the coffee loader to make additional coffee. Caution should also be taken while removing the coffee loader since the metal parts will be hot. Please make sure to hold it by the handle and to use the filter retention clip to dispose the grounds. Caution should be taken when moving unit with hot liquids.
16. Before removing any of the parts and accessories, make sure the three lights are on, press the power button to the off position "0" and unplug the appliance.
17. Do not remove the water reservoir until unit is turned off.
18. If coffee does not drip, the filter is blocked. Turn off the appliance and allow it to cool down. The blockage may be caused by the coffee being too finely ground. See the "TROUBLESHOOTING" section.
19. 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 appliances by a person responsible for their safety.

20. Children should be supervised to ensure that they do not play with the appliance.

21. Save these instructions.

**SAVE THESE INSTRUCTIONS**

**FOR HOUSEHOLD USE ONLY**

**CAUTION: PRESSURE**

In order to avoid possible burns to body parts and/or other injury from hot steam and water or damages to the unit, never remove the water reservoir or the coffee loader while unit is brewing coffee or frothing. Wait until the brew cycle is complete before removing any of these parts.

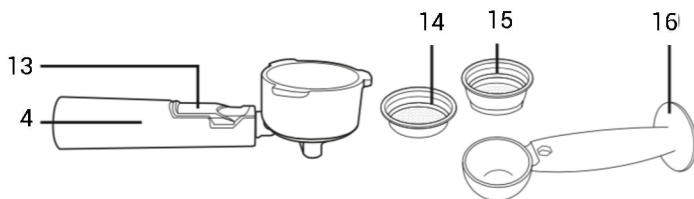
# PARTS AND FEATURES



- 1 – Water reservoir lid
- 2 – Water reservoir
- 3 – Brew head
- 4 – Coffee loader
- 5 – Cup height adjusting drawer
- 6 – Drip tray
- 7 – Milk reservoir
- 8 – Milk reservoir lid
- 9 – Power switch I/O

- 10 – Froth control knob
- 11 – Froth tube lever
- 12 – Froth dispensing tube
- 13 – Retention clip
- 14 – Single shot filter
- 15 – Double shot filter
- 16 – Measuring scoop/tamper





## ***Control Panel***



## BEFORE FIRST USE

### *Cleaning and Priming the Unit*

Please refer to the "Parts and Features" section to familiarize with the product and identify all parts.

1. Please make sure the unit is off "O" by pressing the Power button located on the side of the unit. Make sure it is unplugged from the electrical outlet.
2. Remove stickers and labels from the unit.
3. First remove and then wash the water reservoir, the milk reservoir, the coffee loader, the 3 filters and measuring scoop in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit.
4. Refer to the instructions on "PLACING THE COFFEE LOADER" section before placing or removing the coffee loader and filter from the unit.
5. To clean the inside of the appliance, follow the steps listed on the "PREPARING CAPPUCINO" section using water in both reservoirs and no coffee in the filter. Do not immerse the appliance in water or attempt to reach any of its internal parts.

**NOTE:** In order for your unit to work properly, clean it up after every use.

### *Important-Priming the Unit*







To prime unit, run the steam cycle for 90 seconds by following the steps below:

1. Fill water reservoir with water between the "MIN" and "MAX" levels.

2. Fill the milk reservoir with water between the "MIN" and "MAX" levels and slide the milk reservoir in place.
3. Select one of the filters and place it on the coffee loader. Place the coffee loader in the unit ensuring it is properly locked and place a cup under it. Also, make sure the tip of the froth dispensing tube is pointing inside the cup.
4. Plug the appliance into the appropriate outlet.
5. Turn the power button on "I".
6. The 3 control panel lights will start blinking. Once these lights become solid, press the Cappuccino button twice. Once the pump starts, let the water flow.
7. Once water stops flowing and the priming process is completed, the 3 control panel lights will turn on solid indicating that the unit is ready to be used.

## SELECTING THE RIGHT CUP

Before preparing your beverage, please make sure to select the right cup size according to the following table:

Beverage		Amount
Espresso	Single 	35ml
	Double 	70ml
Cappuccino	Single 	170ml
	Double 	285ml
Latte	Single 	340ml
	Double 	425ml

# SELECTING THE RIGHT COFFEE

## *The Coffee*

The coffee should be freshly ground and dark roasted. You may want to try a French or Italian roast ground for espresso. Pre-ground coffee will only retain its flavor for 7 – 8 days, provided it is stored in an airtight container and in a cool, dark area. Do not store in a refrigerator or freezer. Whole beans are recommended to be ground just before use. Coffee beans stored in an airtight container will keep its flavor for up to 4 weeks.

## *The Grind*

This is a vital step in the espresso making process if you are grinding your own coffee and takes practice. The coffee must be of a fine grind.

- The correct grind should look like salt.
- If the grind is too fine, the water will not flow through the coffee even under pressure. These grinds look like powder and feel like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full-flavored extraction.

Be sure to use a quality grinder for uniform consistency.

## OPERATING THE COFFEE MAKER

### *Filling the Water Reservoir*

1. Fill the reservoir with water, you may either use a jar to fill it up or remove it from the unit and then fill it up under the tap. If you have removed it from the unit to fill up with water, please make sure to place it back tightly in its place. Fill the reservoir with the desired amount of water ensuring NOT past the "MAX" line on the reservoir. Never use warm or hot water to fill the water reservoir.
2. Close the water reservoir lid and place it back in the unit ensuring it fits tightly.

### *Filling the Milk Reservoir*

If you plan to prepare cappuccino or latte, remove the milk reservoir from the unit and open the lid then pour the quantity of cold milk you estimate you will need, ensuring NOT past the "Max" level. When done, place the milk reservoir back in the unit ensuring it fits tightly, and the Cappuccino and Latte buttons are illuminated or pulsing.

**NOTE:** You can use any type of milk per your preference, i.e. whole milk, low fat milk, organic or soy milk.

## *Choosing the Filter*

Select the filter to be used as follows:

- a. **For a single shot** - use the filter for a single shot of espresso if using ground coffee.



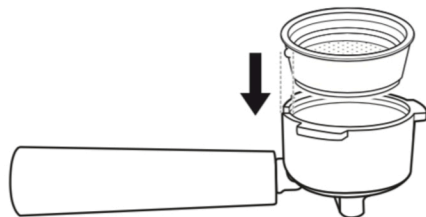
**For a double shot** or two single shots- use filter for a double shot.



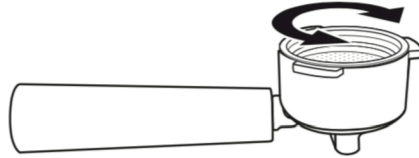
**Note:** The pod filter included with your unit has been designed to work only with ESE (45mm) pods.

## *Inserting the Filter*

1. To insert the selected filter into the coffee loader, make sure to align the notch on the filter with the groove inside the coffee loader.



2. Turn the filter to the left or right to lock in place. This will help secure the filter in the coffee loader.

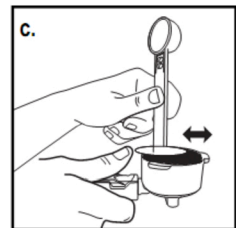
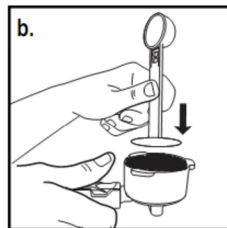
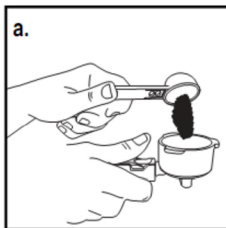


**NOTE:** To remove and clean the filter, turn filter to the left or right to align the filter notch with the groove inside the coffee loader.

**WARNING:** Make sure the filter has cooled before attempting to remove the filter.

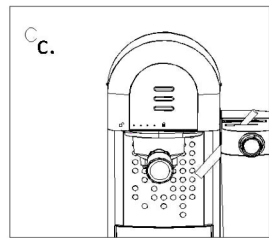
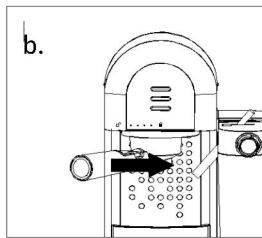
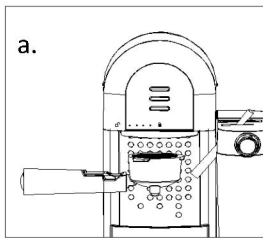
### *Filling with Coffee*

- a. Fill the filter with fresh, fine ground espresso coffee (do not overfill).
- b. Tamp and compress firmly and evenly ground coffee. Coffee should be 3mm below top of filter after tamping.
- c. Clean any excess coffee from the rim to ensure proper fit under brew head and avoid leaks.



## ***Placing the Coffee Loader***

- a. Position coffee loader underneath the brew head, attach coffee loader by first moving retainer clip back.
- b. Position handle so that the handle lines up with the open lock icon "☞" on the unit and fits into the groove.
- c. Then, slowly turn it to the right until the retention clip is aligned with the closed lock symbol "🔒" on the unit.



## ***Placing the Cup(s)***

- a. Pull out the height adjustment tray if you are using a small "demitasse" cup to brew espresso.
- b. Keep the height adjustment drawer inside its compartment if you are using a larger cup to brew cappuccino.
- c. Keep the height adjustment drawer inside its compartment if you are using a larger cup to brew latte.

**CAUTION:** When brewing cappuccino or latte, please make sure to adjust the frothing tube lever in order to position the froth milk dispensing tube to point inside the cup to be used.



## ***Turning the Unit On***

- a. Make sure unit is plugged in.
- b. Turn unit on "I".

The three control panel lights will start blinking during heating and until the water reaches the perfect temperature. Once these lights become solid, the unit is ready to use.

## ***Selecting the Function***

### **Preparing Espresso**

- a. Press the Espresso button once to brew one single shot.
- b. Press the Espresso button twice to brew a double shot.
- c. Press and hold the Espresso button for 3 seconds to customize the brewing to your preference. When done, press the Espresso button once again to stop it.

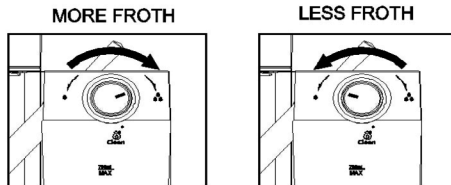
The unit will start brewing the espresso according to your selection.

The unit will turn off automatically and the lights will become solid indicating that the cycle has been completed. Your delicious espresso is ready to be enjoyed.

**NOTE:** To brew less coffee than the preset serving, press the function button to stop the brewing process when the amount of coffee desired is reached.

## Preparing Cappuccino

Prior to preparing your cappuccino, adjust the quantity of frothed milk according to your preference by turning the Froth Control knob to the right for more froth and to the left for less froth.



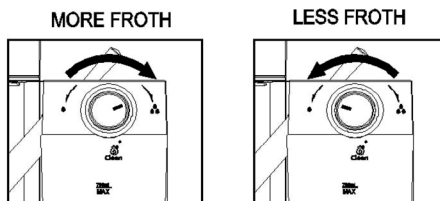
**Note:** The froth intensity can be adjusted during the brewing cycle.

- Press the Cappuccino button once to brew a small cup of cappuccino.
- Press the Cappuccino button twice to brew a small cup of cappuccino.

The unit will start brewing the espresso according to your selection. Your delicious cappuccino is ready to be enjoyed.

## Preparing Latte

Prior to preparing your latte, adjust the quantity of frothed milk according to your preference by turning the Froth Control knob to the right for more froth and to the left for less froth.



## Preparing Froth Milk

The unit also allows you to prepare froth milk only. Press and hold the Cappuccino button for 3 seconds if you wish to add more foam to your beverage or to prepare froth milk for any other beverage, e.g. macchiato, hot chocolate, chai latte, etc. When done, press the Cappuccino button once again to stop it.

## After Preparing Your Beverages with Milk

Once you are done preparing your beverage with milk, you can either store the unit's milk reservoir directly in the refrigerator (ready to be used for the next time) or dispose of the leftover milk.


**Note:** If there is no any operation within 15 minutes, the unit will enter sleep mode, and you can press any button to wake the unit up.

## CLEANING AND MAINTENANCE

### *Cleaning the Milk Reservoir and Froth Dispensing Tube*

Even though you can store the milk reservoir with leftover milk in the refrigerator, it is important to clean the reservoir and frothing tube regularly to avoid clogging and building residue. In order to clean the milk reservoir, please follow the instructions:

#### **If storing your milk reservoir in the refrigerator**

1. Place a large empty cup under the frothing tube. Make sure there is water in the water reservoir.
2. Turn the Froth Control knob clockwise to the "Clean"  Clean

position, then press and hold the Latte button for 3 seconds and release to activate the clean function. The unit will start releasing steam through the froth tube. Let it run for a few seconds until you don't see any milk in the cup. To stop the process yourself, press the Latte button once.

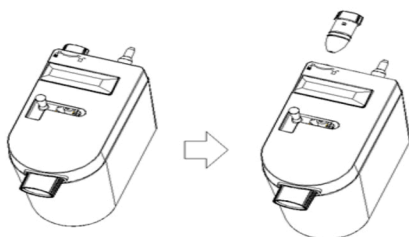
3. Once completed, throw the contents in the cup away.
4. The Froth Dispensing Tube is now clean and the milk reservoir with milk can now be stored in the refrigerator.

### **If completely cleaning the milk reservoir**

1. Follow steps 1-5 in the section "**If storing your milk in the refrigerator**".
2. Remove the milk reservoir from the unit discard any remaining milk.
3. Rinse and wash all parts of the milk reservoir and lid thoroughly with warm soapy water. Rinse and dry well. Do not use abrasive cleaners and scouring pads, as they will scratch the finish. The milk reservoir is also dishwasher safe (top rack). Do not place the lid of the milk reservoir on the dishwasher.

**Note:** The steam tube connector can be detached from the milk reservoir by turning towards the unlock position, then pulling out. Clean with tap water, then place back by pushing the steam connector in and turning towards the lock position.

**Note:** Peel back (without removing) the silicon flap on the milk reservoir lid. Clean by letting tap water run through the hole, then placing back the silicon flap.



### ***Cleaning the Brew Head, Coffee Loader and Filters***

1. Switch the power button on the side of the unit to the off position "O" and unplug the power cord from the electrical outlet.
2. Some of the metal parts might still be hot. Do not touch them with your hands until they have cooled.
3. Remove the coffee loader and discard the coffee grounds or used pod. Wash both the coffee loader and filter with warm soapy water and rinse them well. Do not wash the coffee loader and filters in the dishwasher.
4. Wipe lower part of the brew head in the unit with a damp cloth or paper towel to remove any coffee grounds that might have been left.
5. Place the coffee loader (without any filter) back in the brew head in the unit.
6. Place an empty large cup under the coffee loader.
7. Press the espresso button once and let the unit brew with water only until it stops automatically.
8. Make sure to let coffee loader dry completely after cleaning.

## ***Cleaning the Water Reservoir***

Discard the remaining water by removing the reservoir and turning it upside down over the sink. It is recommended to empty the water reservoir between uses. Wash the water reservoir with soapy water, rinse it well and wipe it dry. Do not wash the water reservoir in the dishwasher.

## ***Cleaning the Unit***

1. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
2. Do not store the coffee loader in the brew head. This can adversely affect the seal between the brew head and the coffee loader while brewing espresso.

**CAUTION!** Do not immerse appliance in water.

## ***Descaling***

Mineral deposits built-up in the unit will affect the operation of the appliance. Your appliance must be descaled when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

SUGGESTED CLEANING INTERVALS

<b>Type of Water</b>	<b>Cleaning Frequency</b>
Soft Water (Filtered Water)	Every 80 Brew Cycles
Hard Water (Tap Water)	Every 40 Brew Cycles

## **To Descale Water Reservoir**

1. Fill the reservoir with fresh, undiluted white household vinegar.
2. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
3. Discard vinegar by removing the reservoir and turning it upside down over the sink.
4. Rinse the water reservoir thoroughly with tap water by filling reservoir half full with water and then pouring the water back out into the sink, repeating this step twice.

# TROUBLESHOOTING

PROBLEM	CAUSES	SOLUTIONS
Coffee does not come out.	<ol style="list-style-type: none"> <li>1. No water in reservoir.</li> <li>2. Coffee grind is too fine.</li> <li>3. Too much coffee in the filter.</li> <li>4. Appliance was not turned on or plugged in.</li> <li>5. Coffee has been tamped/compressed too much.</li> </ol>	<ol style="list-style-type: none"> <li>1. Add water</li> <li>2. Grind medium ground coffee.</li> <li>3. Fill filter with less coffee.</li> <li>4. Plug unit into electrical outlet and turn it on.</li> <li>5. Refill filter basket with coffee, do not tamp too much.</li> </ol>
Coffee comes out around the edge of the coffee loader.	<ol style="list-style-type: none"> <li>1. Coffee loader not rotated to full lock position.</li> <li>2. Coffee grounds around the filter basket rim.</li> <li>3. Too much coffee in the filter.</li> </ol>	<ol style="list-style-type: none"> <li>1. Rotate filter holder to full lock position.</li> <li>2. Wipe off rim</li> <li>3. Fill with less coffee.</li> </ol>
Milk is not foamy after frothing or it is not coming out of the frothing tube.	<ol style="list-style-type: none"> <li>1. Ran out of steam</li> <li>2. Milk is not cold enough.</li> <li>3. Frothing tube is blocked.</li> </ol>	<ol style="list-style-type: none"> <li>1. Ensure there is enough water in the reservoir.</li> <li>2. Chill milk and water reservoir</li> </ol>