

BAUMANN

espresso machine with Built-in milk frother

Enjoy barista-style coffee right at home

BM-CM5003BGS



INSTRUCTIONS MANUAL

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TABLE OF CONTENTS

IMPORTANT SAFEGUARDS 1

GETTING TO KNOW YOUR ESPRESSO MACHINE 3

BEFORE FIRST USE..... 4

MAKING ESPRESSO COFFEE..... 5

MAKING CAPPUCCINO COFFEE 7

MAKING HOT WATER AND BEVERAGES 9

CLEANING AND DESCALING 10

TROUBLESHOOTING..... 11

IMPORTANT SAFEGUARDS

When using this electrical appliance, basic safety precautions should always be followed including the following:



1. Read all instructions.
2. Do not immerse the appliance, cord or plug in water or any other liquid.
3. Switch off and unplug the appliance from the mains socket when not in use or
4. before cleaning.
5. To disconnect, remove the plug from the mains socket. Do not pull the cord to remove the plug from the mains socket.
6. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
7. Do not let the cord hang over the edge of a table or counter, or touch a hot surface.
8. Allow the appliance to cool before attaching accessories or cleaning.
9. Only use the appliance for the intended use as laid out in these instructions.
10. Do not leave the appliance unattended while it is operating.
11. The use of accessory attachments not recommended by the manufacturer may result in fire, electric shock or personal injury.
12. Be careful not to get scalded by steam, direct it away from hands and fingers.
13. Never switch on the appliance without water in the water tank.
14. Do not use outdoors.

15. Do not fill the tank when the appliance is on. Turn the appliance off and allow to cool before filling with water.
16. Carefully add water to the tank. Wipe the control panel immediately if splashed by water.
17. Never repair the appliance by yourself.
18. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified persons in order to avoid a hazard.
19. Keep the outside of the appliance clean and dry at all times.
20. Do not remove the metal funnel when the appliance is brewing coffee or when steam and hot water escape from the metal funnel.
21. This product is not a toy; keep out of reach of children

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

GETTING TO KNOW YOUR ESPRESSO MACHINE



- | | |
|---|------------------|
| 1. Cup Warmer | 7. Coffee Loader |
| 2. Water Tank Cover | 8. Drip Funnel |
| 3.  Brewing Button with Blue Indicator Light | 9. Steam Tube |
| 4. Removable Water Tank | 10. Drip Grid |
| 5. Function Selector Knob | 11. Drip Tray |
| 6.  Steam Button with Blue Indicator Light | |

BEFORE FIRST USE

Carefully unpack the appliance and remove all packaging materials. Wipe the appliance with a slightly damp cloth. Dry thoroughly.

To ensure the first cup of coffee tastes well, you should rinse the espresso machine with water as follows:

1. Fill the tank with water. The water level should not exceed the MAX line on the water tank. Then replace the water tank cover.

Note: *The espresso machine has a detachable water tank for easy cleaning. You can fill the tank with water and then put the tank into the machine.*


2. Place the coffee mesh filter into the coffee loader (with no coffee in the filter). Make sure that the protrusion on the mesh filter is aligned with the groove on the metal funnel. You can turn the mesh filter to fix it to the metal funnel.
3. Attach the coffee loader by positioning it under the boiler outlet with the handle towards the left. Push it upwards and at the same time rotate the handle towards the right until it is in the lock position.
4. Place a cup (not supplied) under the boiler outlet.

Note: *Make sure the Function Selector knob is in the Off position (□).*

5. Plug in the appliance and press the power switch to the (I) position. The coffee indicator light will flash blue indicating the espresso machine is warming up.

6. When this indicator light becomes solid blue, it indicates that the machine is ready for use.

Note: *If there is no operation within about 25 minutes, the appliance will power off automatically. To restart the appliance, you need to press the power switch to the (O) position and then unplug the appliance from the mains socket. Plug in the appliance and press the power switch to the (I) position.*


7. Turn the operation knob to the brewing position () . The espresso machine will now start operating. The pump will begin to pump water and water will flow out.
8. Repeat the steps above for 2 to 3 cycles to make sure that possible material residues are washed out and will not affect the taste of your espresso.
9. After use, turn the Function Selector Knob to the Off position (□) and let the appliance cool down.

MAKING ESPRESSO COFFEE

Making espresso is different than making regular drip coffee. The appliance works under pressure, bringing the water to a boil and then forcing it through the ground coffee in a short period of time.

Caution: *Do not leave the appliance unattended while making espresso.*

1. Make sure the appliance is plugged in and turned off.

2. Fill the water tank with water.
 - To avoid overflow, make sure the water level is not over the MAX line.
3. Choose the single, or double-shot mesh filter. Fill the filter with ground espresso using a measuring spoon, then place the mesh filter into the coffee loader.
 - Distribute the ground espresso evenly and press lightly with the tamper.
 - A spoon (approximately 7g) of ground espresso will make a cup (cup size corresponds to 35ml) of espresso.
4. Attach the coffee loader by positioning it under the boiler outlet with the handle towards the left. Push it upwards and at the same time rotate the handle towards the right until it is in the lock position.
 - It is recommended to heat the cups before making the coffee by rinsing them with a hot water or placing them to warm on the cup warmer.
5. Make sure the brewing indicator light is solid blue (if it is flashing, wait until it becomes solid), then turn the operation knob to the brewing position ()
6. When you have enough espresso in the cup, turn the Function Selector knob to the Off position (□) to stop the flow.

Note: *If you forget to turn the Function Selector knob to the Off position after making espresso, the appliance will stop working*

after about 90 seconds. Both brewing and steam indicator lights will flash blue.

7. Remove the cup and serve.

Helpful Hints:

- An espresso is a far richer drink with a more intense taste than regular brewed drip coffee. Serve immediately after brewing. If the espresso is too strong, you can add hot water. Add sugar to taste.
- Which coffee? Any coffee labelled "espresso" is suitable for making espresso. Any coffee with at least 80% Arabica beans is ideal for espresso preparation. Check with your local coffee store.

MAKING CAPPUCINO COFFEE

Cappuccino is a popular espresso-based coffee drink. Follow the steps below so

that you may have enough steam pressure to froth and steam milk properly.

1. Prepare espresso first by following steps 1 to 7 in the Making Espresso section.
2. Press the Steam button. The steam indicator light will flash blue.
3. Wait for the steam indicator light to stop flashing.
4. In the meantime, fill a vessel with about 100ml grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the vessel, bear in mind that the milk doubles or triples in volume.

- It is not recommended to use skimmed milk at refrigerator temperature.
5. Position the vessel containing the milk under the steam tube.
 6. Immerse the steam tube in the milk by about 2cm. The milk now starts to increase in volume and take on a creamy appearance.
 - Remember that the steam tube tip should not be submerged too deep, but just deep enough to stay below the surface of the milk and also prevent the milk from splattering around.
 7. Turn the operation knob to the steam position (☞). The steam will come out from the steam wand.
 8. Move the vessel containing the milk up and down under the steam tube to create the desired milk froth.
 9. When the milk has sufficient foaming, turn the operation knob to the Off position (☐) to stop generating steam.
 10. Pour the frothed milk into the espresso and the cappuccino is ready. Add sugar to taste.
 11. Press the power switch to the (O) position to turn off the appliance.
 12. If more Cappuccino is required, repeat the instructions above.

MAKING HOT WATER AND BEVERAGES

The frothing device can be used to make hot water or beverages like drinking chocolate or tea.

1. Fill the water tank with the desired amount of water. The water level should not exceed the MAX line.
2. Plug in the appliance and press the power switch to the (I) position.
3. Press the Steam button. The steam indicator light will flash blue.
4. Wait until the steam indicator light becomes solid blue.
5. Dip the steam tube into the water to be heated. Turn the operation knob to the steam position (☁) to start making steam.
6. When the required temperature is reached, turn the operation knob the Off position (□).
7. Press the power switch to the (O) position to turn off the appliance.

For Tea: Place one tea bag in the heated water.



For Hot Chocolate: Add specific amount of cocoa powder into the heated water and immediately whisk to blend well.

CLEANING AND DESCALING

- Turn off and unplug the appliance from the main socket. Allow the appliance to cool down before cleaning.
- Clean the outside of the appliance with a slightly damp cloth. Dry thoroughly.
- Clean the removable parts in warm soapy water then rinse them thoroughly.
- Never immerse the appliance in water.
- Do not use abrasive or chemical cleaning agents.

Descaling

Regularly descale the appliance using a commercially available product specifically for descaling espresso coffee machines.



1. Fill the tank with water and descaler to the MAX line. (Refer to the descaler instructions for the scale of water and descaler). Put the coffee loader (with no coffee powder in it) and cup in place.
2. Press the power switch to the (I) position.
3. Wait until the brewing indicator light becomes solid blue.
4. Turn the Function Selector knob to the brewing position () and fill two cups with water, then turn the Function Selector knob to the Off position(□).
5. Turn the operation knob to the steam position () and make steam for 2 minutes, then turn the operation knob to the Off position (□) to stop making steam.

6. Press the power switch to the (O) position to turn off the appliance, then leave the appliance with the descaling solution in it for at least 15 minutes.
7. Restart the appliance and repeat steps 3 to 7 for at least 3 times.
8. Press the power switch to the (I) position and wait until the coffee indicator light becomes solid blue.
9. Turn the Function Selector knob to the brewing position (☕) to brew until no descaler solution is left.
10. Brew coffee (with no ground coffee) this time with tap water at the MAX line, repeating the steps of 3 to 7 for at least 3 time. Keep repeating until the water tank is left empty.
8. It is not necessary to wait for 15 minutes in step 7 again.

TROUBLESHOOTING

Symptom	Cause	Corrections
Water leaks from the bottom of espresso machine.	There is much water in the drip tray	Clean the drip tray
	The coffee maker is malfunctioning	Please contact with the authorized service center for repair
Coffee tastes acidic	Descaling procedure was not done properly.	Follow steps in the "Before First Use" section of the manual

	The coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad.	Use freshly ground espresso, or store unused ground espresso in a cool, dry place. After opening a package of ground espresso, reseal it tightly and store it in a refrigerator to maintain its freshness.
The coffee maker does not function	The power outlet is not plugged well.	Plug the power cord into a wall outlet correctly. If the appliance still does not work, please contact with the authorized service center for repairing.
The steam function does not work/milk cannot be frothed	The ready indicator is not illuminated.	Only after the ready indicator is illuminated, the steam can be used to froth.
	The vessel is too big or wide.	Use the correct size of vessel
	You have used skimmed milk	Use whole milk or half-skimmed milk

 	<p>You can help protect the environment!</p> <p>Please remember to respect the local regulations: hand in the non-working electrical equipment to an appropriate waste disposal center.</p>
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