

BAUMANN

retro style
espresso maker

Enjoy barista-style coffee right at home

BM-CM5013GS



INSTRUCTIONS MANUAL

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IMPORTANT SAFEGUARDS

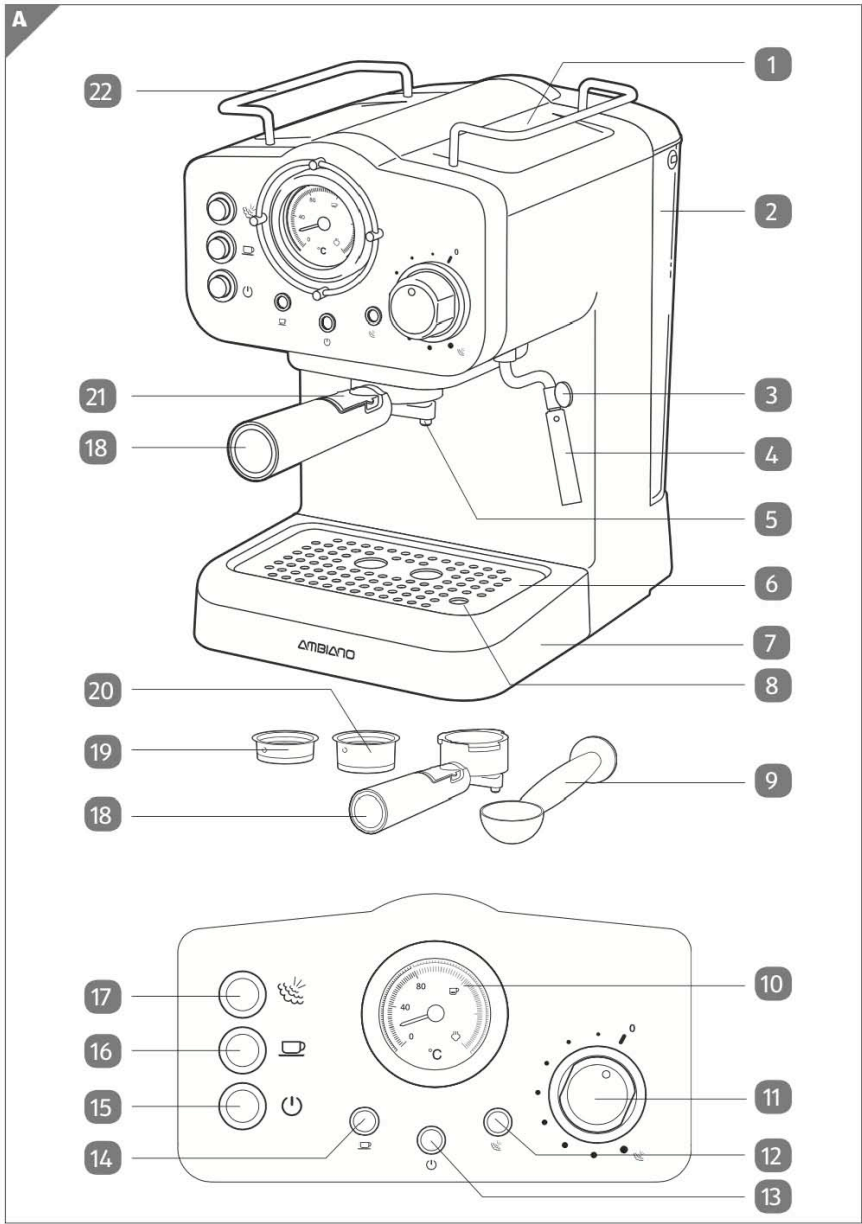
When using this electrical unit, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not immerse the unit, cord or plug in water or any other liquid.
3. Switch off and unplug the unit 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 unit 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 unit to cool before attaching accessories or cleaning.
9. Only use the unit for the intended use as laid out in these instructions.
10. Do not leave the unit 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 unit without water in the water tank.
14. Do not use outdoors.
15. Do not fill the tank when the unit is on. Turn the unit 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.

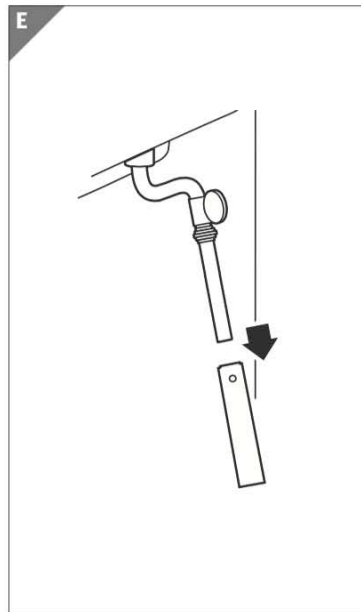
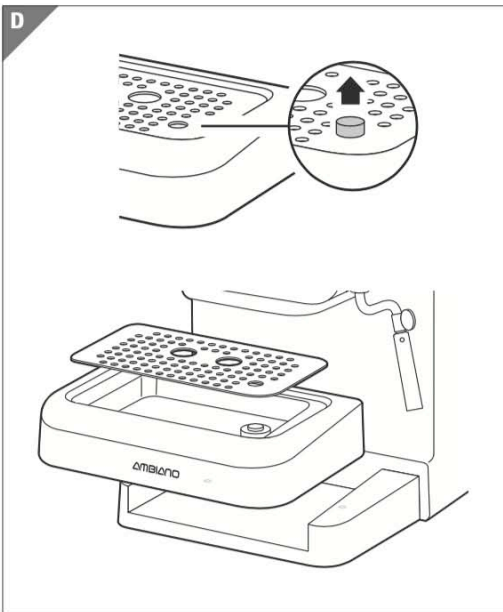
17. Never repair the unit by yourself.
18. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
19. Keep the outside of the unit clean and dry at all times.
20. Do not remove the coffee loader when the unit is brewing coffee or when steam and hot water escape from the outlet spout.
21. This product is not a toy; keep out of reach of children

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

PARTS AND FEATURES



- 1 Cup Warmer
- 2 Water Tank
- 3 Steam Tube Handle
- 4 Steam Tube
- 5 Outlet Spout
- 6 Drip Grid
- 7 Drip Tray
- 8 Floater Cleaning Indicator
- 9 Measuring Spoon with Tamper
- 10 Temperature Gauge
- 11 Steam Control Knob
- 12 Steam Indicator Light (yellow)
- 13 Power Indicator Light (red)
- 14 Brew Indicator Light (green)
- 15 On/Off Button
- 16 Brew Button
- 17 Steam Button
- 18 Coffee Loader
- 19 Single Coffee Filter
- 20 Double Coffee Filter
- 21 Filter Retention Clip
- 22 Rack










BEFORE FIRST USE

1. Carefully unpack the unit and remove all packaging materials.
2. Remove, and then wash the water tank, coffee loader and filters in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit.
3. To clean the inside of the unit, follow steps listed in "Preheating the Espresso Maker" section but letting water flow for 1 minute instead of 20 seconds.

MAKING ESPRESSO COFFEE

Preheating the Espresso Maker

1. Make sure that the Espresso Maker is switched off and pull out the plug from the outlet, if necessary.
2. Lift the handle of the water tank upwards and to open the cover. Fill the tank with water. The water level should not exceed the 'MAX' mark 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. (See Fig.C)*
3. Place the coffee filter into the coffee loader (with no coffee in the filter), turning the coffee filter until the protrusion on the coffee filter is aligned with the groove on the coffee loader.

4. Attach the coffee loader to the Espresso Maker by positioning it under the boiler outlet with the handle towards the left so that the handle lines up with the unlocked icon  on the Espresso Maker. Push coffee loader upwards while sliding the handle to the right until it lines up with the locked icon  on the Espresso Maker. (see **Fig.B**)
5. Place a cup (not supplied) under the outlet spout of the coffee loader.
Note: Make sure the Steam control knob is in the Off position (0).
6. Plug in the unit and press the On/Off button  to turn the unit on. The Power indicator light (red) will come on.
7. Press the Brew button  to begin delivering water. When water starts to flow out of the outlet spout, interrupt the flow by pressing the Brew button  again.
8. Wait for the Brew indicator light to come on (green), signaling that preheating is finished. Then press the Brew button  to allow hot water to run through the machine for about 20 seconds.
9. Interrupt the flow by pressing the Brew button . Empty the cup.

Note:





- If the Brew indicator light (green) goes off, this means that the water is being heated.
- If the Brew indicator light comes on, this means that the water has reached the ideal temperature.

- You may place cups on the cup warmer to keep the cups warm.

Brewing Espresso Using Coffee Loader for Ground Coffee

1. Lift the handle of the water tank upwards and to open the cover. Fill the tank with water. The water level should not exceed the 'MAX' mark 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. (See Fig.C)*
2. Place the coffee filter into the coffee loader turning the coffee filter until the protrusion on the coffee filter is aligned with the groove on the coffee loader. Use the smaller filter to make one cup/demitasse or the larger filter to make two cups/demitasse or double espresso.
Note: *The recommended recipe is to use the small 7 gram filter to make a one-ounce shot of espresso. The large 14 gram filter can be used for two one-ounce shots. These recipes can be adjusted by adjusting the amount of water used in each shot, less water for stronger espresso.*
3. Fill the selected filter with fresh, fine ground espresso coffee. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the boiler outlet.
Note: Tamp or compress coffee using the tamper. Do not overfill the filter. This might cause clogging or overflow.

Note: Correct tamping of the ground coffee is essential to obtain a good espresso. If tamping is excessive, coffee delivery will be slow and the crema will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be sparse and light colored.

4. Attach the coffee loader to the Espresso Maker by positioning it under the boiler outlet with the handle towards the left so that the handle lines up with the unlocked icon  on the Espresso Maker. Push coffee loader upwards while sliding the handle to the right until it lines up with the locked icon  on the Espresso Maker. (see **Fig.B**)
5. Place 1 or 2 preheated cups under the spout of the coffee loader. If you will be brewing up to two cups/demitasses at a time, you can place the two small cups under the coffee loader ensuring each one of them is directly under one of the two outlet spouts.
Note: Make sure the Steam control knob is in the Off position (0).
6. Make sure the Brew indicator light is on (if off, wait until it comes on), then press the Brew button  until the cup/cups are filled to the desired level.
7. Press the On/Off button  to turn the unit off and unplug from outlet. Allow the unit to cool down before removing parts and accessories prior to cleaning.
8. After the unit has cooled down, remove the coffee loader from the boiler outlet. Using the filter retention clip to secure the filter, turn the coffee loader upside down and discard the used espresso grounds. Rinse the filter and coffee loader with water.

Brewing Espresso Using Pods

1. Preheat the unit as described in the section "Preheating the Espresso Maker," making sure the coffee loader is attached; this obtains a hotter coffee.
2. Place the small coffee filter into the coffee loader turning the coffee filter until the protrusion on the coffee filter is aligned with the groove on the coffee loader. Insert a pod, centering it much as possible on the filter. Always follow the instructions on the pod pack to position the pod on the filter correctly.
3. Follow steps 4 to 8 in the previous section.


MAKING CAPPUCCINO COFFEE

A classic cappuccino is made from espresso (about 20 ml) in a 150ml cup, which is then filled with frothed hot milk.

1. Prepare espresso first by following steps 1 to 6 in the "Brewing Espresso Using Coffee Loader for Ground Coffee" section.
2. Press the Steam button, then wait until the steam indicator light (yellow) comes on.
3. In the meantime, fill a vessel with about 100ml 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.

- 2% milk is recommended
 - For optimal frothing results, do the following steps:
 - Place an empty cup under the steam tube
 - Turn Steam control knob counterclockwise to the maximum position for about 15 seconds, then turn clockwise back to the *Off position* (0)
 - Set aside the cup
4. Position the vessel containing the milk under the steam tube (which can be swiveled).
 5. Dip the steam tube in the milk by about 5mm and turn the Steam control knob counterclockwise (rotating the knob more or less varies the quantity of steam discharged). The milk now starts to increase in volume and take on a creamy appearance. When the milk has doubled in volume, immerse the steam tube deeper and continue heating the milk.
 6. After frothing is completed, turn the Steam control knob back to Off position (0) and press the Steam button to the Off/release position.
 - To avoid splattering of hot milk, do not let the tip of the steam tube go above the surface of the milk.
 - Always turn the Steam control knob gradually
 7. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.


8. Press the On/Off button  to turn the unit off and unplug from outlet. Allow the unit to cool down before making espresso again, or before removing parts and accessories prior to cleaning.


To make coffee again after the milk has been frothed, cool down the boiler first or the coffee will be burnt. To cool:

1. Place an empty container beneath the steam tube. Make sure that the Steam button is at the Off/release position.
2. Turn the Steam control knob counterclockwise (rotating the knob more or less varies the quantity of steam discharged) to allow pressure and steam to be released and temperature to go down.
3. Once the steam indicator light (yellow) goes off and the Brew indicator light (green) turns brighter, turn Steam control knob back to the *Off position* (0).

MAKING HOT WATER AND BEVERAGES

The frothing device can be used to make hot water or beverages like hot 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 unit and press the On/Off button  to turn the unit on.



3. Press the Steam button, then wait until the steam indicator light (yellow) comes on.
4. Dip the steam tube in the water to be heated and turn the Steam control knob counterclockwise (rotating the knob more or less varies the quantity of steam discharged).
5. When the required temperature is reached, turn the Steam control knob back to the Off position (o) and press the Steam button to the Off/release position.
6. Press the On/Off button  to turn the unit off. Unplug from outlet.

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.

AFTER USE

To keep your Espresso Maker working properly, we recommend to do the following after every use:

Place an empty vessel under the outlet spout and steam tube, then turn the Steam control knob counterclockwise and press the Brew button  to begin delivering water. When water has flowed out of the outlet spout for about 30 seconds, interrupt the flow by pressing the Brew button  again.

Emptying the Drip Tray

The drip tray has a floater indicator. A visible red indicator means that the Drip tray is almost full. Carefully remove the Drip tray and empty its contents.

Auto Shut Off Feature

If no button is pressed after the Espresso Maker has been turned on, the unit automatically turns off after about 30 minutes.

CARE AND CLEANING

1. Turn off and unplug the unit from the outlet. Allow the unit to cool down before cleaning.
2. The steam tube may still be hot. Do not touch it with your hands until it has cooled. Remove and wash the outer steam tube (see Fig. E) with water. Likewise, wash and wipe steam tube and handle with a clean, soft cloth. Then replace the outer steam tube.
3. The water tank, drip tray and drip grid can be washed with soapy water, then rinsed clean.

CAUTION: *Do not immerse unit in water.*

4. Discard the remaining water by removing the water tank and turning it upside down over the sink. It is recommended to empty the water tank between uses and use fresh water for each brew.

5. Wipe housing with a soft damp cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
6. Empty the coffee filters after each use and clean thoroughly in hot water using a brush.
7. Refrain from storing the filter holder in the boiler outlet. This can adversely affect the seal between the boiler outlet and the coffee loader while brewing espresso.


Warning! *Improper handling of the Espresso Maker can lead to damage. Do not use harsh cleaning agents, sharp or metallic items such as knives, metal spatulas and the like.*

Descaling






Your Espresso Maker 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 boiler outlet. The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.




Soft Water (Filtered Water)	Every 80 Brew Cycles
Hard Water (Tap Water)	Every 40 Brew Cycles

To descale:

1. Make sure all controls are in the off position and the power cord is disconnected from the electrical outlet. Fill the water tank with a solution of water and white vinegar up to the MAX line (the proportion of water and vinegar is 4:1)
2. Plug in the unit and press the On/Off button  to turn the unit on. The power indicator light (red) will come on.

Note: *Make sure the coffee loader is attached to the boiler outlet (with no coffee grounds in it) and empty vessels are placed under the boiler outlet and steam tube.*

3. Press the Brew button  to begin delivering water. When water starts to flow out of the outlet spout, interrupt the flow by pressing the Brew button  again.
4. Wait for the Brew indicator light to come on (green), then press the Brew button  and fill 2 cups with the solution. Press the Brew button  again to stop the flow.
5. Press the Steam button, then wait until the Steam indicator light (yellow) comes on.
6. Turn Steam control knob counterclockwise to the maximum position to produce steam for 2 minutes, then turn the knob back to the *Off position (0)*.
7. Turn the unit off by pressing the On/Off button  Leave the solution to work for about 15 minutes.
8. Repeat steps 2 to 6 for at least 3 times.

9. Plug in the unit and press the On/Off button  to turn the unit on. The Power indicator light (red) will come on.
10. Wait for the Brew indicator light to come on (green), then press the Brew button  to let the solution flow until no solution is left in the water tank. Press the Brew button  again to stop the flow.
11. Brew coffee (with no ground coffee) this time with tap water at the MAX line, repeating the steps 2 to 6 for at least 3 times (but without need to wait for 15 minutes in Step 6). Keep repeating until the water tank is left empty.

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 ground coffee powder was stored in a hot, wet place for a long time.	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 unit 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.	Wait for the steam indicator light to come on before steaming.
	The vessel is too big or wide.	Use the correct size of vessel
	You have used skimmed milk	Use whole milk or 2% milk