

**BAUMANN  
LIVING**

# 2-in-1 espresso & drip coffee machine

Make a variety of coffee drinks in one versatile machine



**BM-CM4625**

## **INSTRUCTIONS MANUAL**

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## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not let the coffee machine operate without water.
3. Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the toaster.
4. To protect against fire, electric shock and injury to persons do not immerse cord, plug, or in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not leave the unit unattended while it is operating.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
9. The use of attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
10. Do not use outdoors.

11. Place appliance on flat surface or table. 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 other than intended use.
14. To disconnect, turn any control to OFF and remove plug from wall outlet. Always hold the plug and never pull the cord.
15. Scalding may occur if the top lid is opened during the brewing cycle. Be careful not to get burned by the steam.
16. Some parts of appliance are hot when operated (such as the drip tray, top lid, steam tube and frothing nozzle). Do not touch with hand directly. Use handles or knobs only.
17. The carafe is designed for use with this appliance only. It must never be used on a range top.
18. Do not set a hot carafe on a wet or cold surface.
19. Do not use a cracked carafe or a carafe having a loose or weakened handle.
20. Never leave the empty carafe on the warming plate; otherwise, the carafe is liable to crack.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

### **Notes on the plug:**

This appliance has a polarized plug. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### **Notes on the cord:**

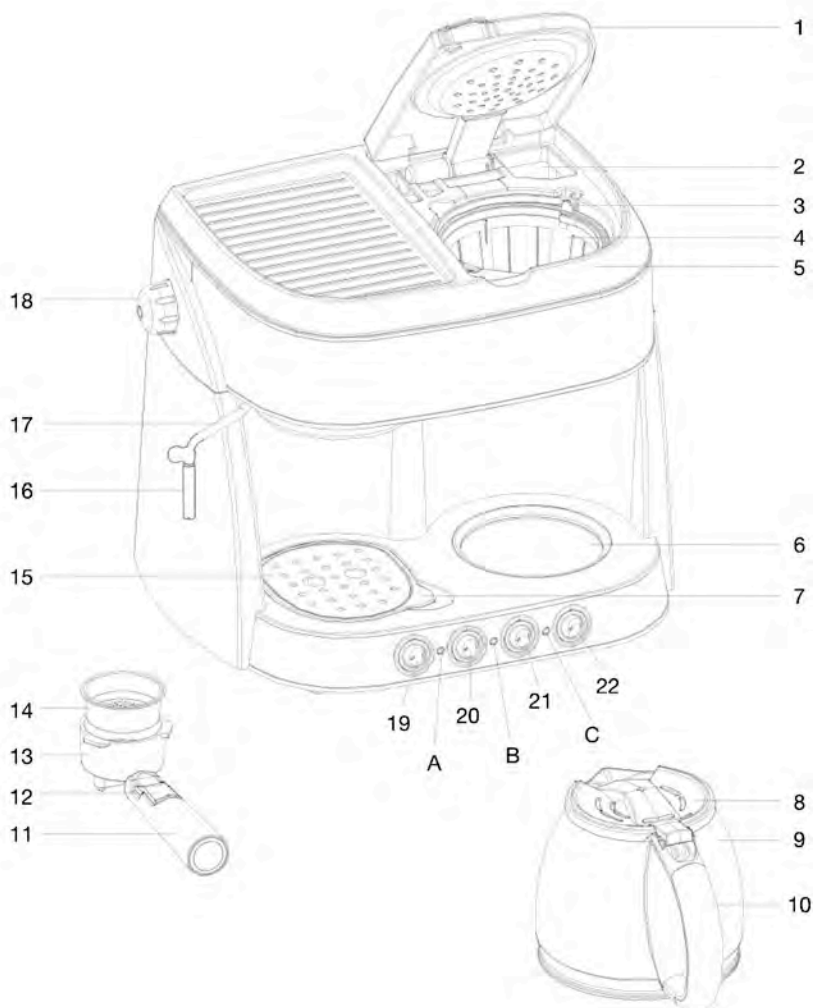
If the appliance is provided with a power-supply cord less than 4-1/2 inch (1.4 m), please note the following:

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a long cord. Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

If the appliance is provided with a power-supply cord longer than 4-1/2 inch (1.4 m), do not drape cord over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

# PARTS AND FEATURES



- 1 – Top lid
- 2 – Water tank
- 3 – Filter basket (for Drip coffee)
- 4 – Copper mesh filter (for Drip coffee)
- 5 – Filter basket housing (for Drip coffee)
- 6 – Warming plate
- 7 – Drip tray
- 8 – Glass carafe lid
- 9 – Glass carafe
- 10 – Glass carafe handle
- 11 – Coffee loader handle
- 12 – Retention clip
- 13 – Coffee loader
- 14 – Metal filter (single or double)
- 15 – Drip tray grid
- 16 – Frothing nozzle
- 17 – Steam tube
- 18 – Steam control knob
- 19 – Preheat ON/OFF switch
- 20 – MODE switch (Steam/Esspresso)
- 21 – Pump START/STOP switch
- 22 – Drip Coffee ON/OFF switch
- A – Preheat indicator
- B – Ready indicator
- C – Drip Coffee indicator

## Control Panel





### **Preheat ON/OFF switch**

This is used to preheat for espresso preparation. When the switch is pressed to ON, the Preheat indicator light will come on. When preheating is finished, the Ready indicator light will come on.

### **MODE button**

The MODE button is used to switch between Steam and Espresso functions.

### **START/STOP button**

The START/STOP switch is used to start and stop the pump of water to brew espresso.


### **Drip Coffee ON/OFF switch**

This is used to make drip coffee. When the switch is pressed to ON, the Drip Coffee indicator light will come on.

## BEFORE FIRST USE

1. Carefully unpack the unit and remove all packaging materials.
2. Remove, then wash coffee loader, glass carafe and filters in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit.
3. Open the top lid, and pour drinking water into the water tank up to the MAX level.

Gauge: First step – 4 cups; second step – 6 cups; third step – 8 cups; fourth step – 10 cups (MAX).

4. For Drip Coffee Maker: Set the filter basket into filter housing. Place the mesh filter in the filter basket, then replace the top lid.
5. For Espresso Maker: 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.
6. 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 the arrow icon ↓ . Push coffee loader upwards while sliding the handle to the right until it lines up with .
7. Place carafe on warming plate and place a cup on the drip tray grid. **HINT:** Flip the drip tray over to accommodate a larger cup.
8. Plug the power cord into an outlet. Press the Drip Coffee switch to the ON position. The Drip Coffee indicator light will come on as the Drip coffee maker begins to brew and water will begin to

dispense after a short while. When brewing is complete, press the Drip Coffee switch to the OFF.

**NOTE:** The brewing operation can be interrupted by turning OFF the Drip Coffee switch at any time. The Drip Coffee indicator light will go off, indicating that the coffee maker is turned off.

9. Press the MODE switch to Espresso, then press the Preheat switch to ON. The Preheat indicator light will come on as the espresso machine starts to preheat. When the Ready light comes on, press Pump switch to START to begin delivering water. Allow hot water to run through the machine for about one minute. Stop the flow by pressing Pump switch to STOP.
10. Discard the water in the carafe and the cup. Rinse the carafe and cup.

**NOTE:** There may be some noise when water is pumped for the first time. This is normal as the appliance is releasing air.

## USING THE DRIP COFFEE MAKER

1. Open the top lid. Fill carafe with drinking water to the level indicator relative to number of cups of coffee you wish to prepare. Pour water into water tank.

**NOTE:** The water level should not exceed MAX level as indicated on the water level gauge inside the tank.

First step – 4 cups; second step – 6 cups; third step – 8 cups; fourth step – 10 cups (MAX).

2. Set the filter basket into the filter housing. Place the mesh filter in the filter basket.
3. Add proper amount of coffee grounds into the filter basket, then close the top lid. Usually, a cup of coffee needs a level spoon of coffee grounds, but you may adjust according to personal taste.
4. Place carafe on the warming plate.
5. Connect the appliance to a power source.
6. Press the Drip Coffee switch to the ON position. The Drip Coffee indicator will come on as the Drip coffee maker begins to brew coffee.

**NOTE:** The brewing operation can be interrupted by turning OFF the Drip Coffee switch at any time. The Drip Coffee indicator light will go off, indicating that the coffee maker is turned off.


**NOTE:** The appliance is designed with a pause-and-serve feature. At any time during the brewing cycle, you can temporarily remove the glass carafe to pour and serve a cup of hot coffee. The brewing cycle will pause and no coffee will drip from the appliance. To restart the brewing cycle, simply replace glass carafe onto warming plate. Do not remove glass carafe for longer than 30 seconds.

7. Remove the glass carafe to serve when finished brewing. If coffee will not be served immediately, coffee can be kept warm in the warming plate until Drip Coffee switch is turned off. For optimum coffee taste, serve immediately after brewing.

# MAKING ESPRESSO COFFEE

## Preheating the Espresso Maker

To make espresso coffee at the right temperature, the coffee maker should be preheated as follows:

1. Open the top lid and fill the water tank with desired amount of water according to the gauge inside. Replace top lid.  
  
**NOTE:** First step – 4 cups; second step – 6 cups; third step – 8 cups; fourth step – 10 cups (MAX).
2. 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.
3. 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 the arrow icon ↓ . Push coffee loader upwards while sliding the handle to the right until it lines up with .
4. Place a cup on the drip tray. **HINT:** Flip the drip tray over to accommodate a larger cup.
5. Plug the appliance to an outlet. Make sure the steam control knob is at the OFF position, and press the MODE switch to Espresso.
6. Press the Preheat switch to the ON position. The Preheat indicator light will come on.

7. Wait for the Ready indicator light to come on, signaling that preheating is finished. Press the Pump switch to START to begin delivering water for about 20 seconds, then interrupt the flow by pressing the switch to STOP.
8. Discard water in the cup.

### **Brewing Espresso Coffee Loader for Ground Coffee**

1. 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.

2. 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.

3. 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 the arrow icon ↓ . Push coffee loader upwards while sliding the handle to the right until it lines up with .

4. 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.
5. Plug the appliance to an outlet. Make sure the steam control knob is at the OFF position, and press the MODE switch to Espresso.

Make sure the Ready indicator light is on (if off, wait until it comes on), then press the Pump switch to START until the cup/cups are filled to the desired level.

**Note:** If the Ready indicator light goes off anytime during the brewing process, press the Pump switch to the STOP position to stop brewing. When the Ready indicator light is on again, you can resume brewing by pressing the Pump switch to START.

9. Press the Preheat switch to OFF, and unplug from outlet. Allow the unit to cool down before removing parts and accessories prior to cleaning.
6. After the unit has cooled down, remove the coffee loader from coffee machine. 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.

## MAKING CAPPUCCINO/FROTHING MILK

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 5 in the "Brewing Espresso Coffee" section.
2. Press the Mode switch to STEAM, then wait until the Ready indicator light 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.
4. Position the vessel containing the milk under the steam tube (which can be swiveled).
5. Dip the steam tube with frothing nozzle in the milk by about 5mm and slowly turn the Steam control knob counter-clockwise (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.

**NOTE:** Never turn the steam control rapidly, as the steam will accumulate in a short time may increase the risk of explosion. During operation, if the Ready indicator light comes off, turn the Steam control knob to OFF position and press the Pump switch to STOP position. Wait until the Ready indicator light comes on



again before slowly turning the steam control knob to let steam come out.

6. After frothing is completed, turn the Steam control knob back to Off position and press the Mode switch to ESPRESSO.
  - 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 Preheat switch OFF and unplug from outlet. Allow the unit to cool down before making espresso again, or before removing parts and accessories prior to cleaning.

## MAKING HOT WATER AND BEVERAGES

The steam tube can be used to make hot water or beverages like hot chocolate or tea.

1. Open the top lid and fill the water tank with desired amount of water according to the gauge inside. Replace the top lid.

**NOTE:** First step – 4 cups; second step – 6 cups; third step – 8 cups; fourth step – 10 cups (MAX).

2. Plug the appliance to an outlet.
3. Make sure that the Steam control knob is at the Off position.
4. Press the Preheat switch to the ON. The Preheat indicator light will come on.
5. Wait for the Ready indicator light to come on, signaling that preheating is finished.
6. Remove the frothing nozzle from the steam tube.
7. Dip the steam tube in the water/liquid to be heated and **slowly** turn the Steam control knob counter-clockwise (rotating the knob more or less varies the quantity of steam discharged).
9. When heating is finished, turn the Steam control knob back to the Off position and press the Mode switch to ESPRESSO.
10. Turn the Preheat switch to OFF and unplug from outlet.

## CLEANING AND MAINTENANCE

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 frothing nozzle with water. Likewise, wipe steam tube and handle with a clean, soft cloth. Then replace the frothing nozzle.

3. Clean all detachable attachments (drip tray grid, drip tray, glass carafe) with mild soapy water and dry thoroughly.
4. Discard any remaining water in the tank by turning the appliance upside down over the sink. It is recommended to empty the water tank between uses and use fresh water for each brew.
5. Wipe the housing of the appliance 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.

## **Descaling and Removing Mineral Deposits**

To keep your coffee maker operating efficiently, periodically clean the mineral deposits left by the water depending on the hardness of your tap water and how often you use the coffee maker. To clean:

To descale the Espresso Maker:

1. Make sure all controls are in the off position and the power cord is disconnected from the electrical outlet. Open the top lid and fill the

water tank to MAX level with a mixture of 4:1 water and household descaler. You may also use a mixture of 1/3 white vinegar and 2/3 water.

2. Plug in the unit and press the Preheat switch to ON. The Preheat indicator light 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 Pump switch to START to begin delivering water. When water starts to flow out, interrupt the flow by pressing the Pump switch to STOP.
4. Wait for the Ready indicator light to come on, then press the Pump switch to START and fill 2 cups with the solution. Press the Pump switch to STOP.
5. Turn the unit off by pressing Preheat switch to OFF. Leave the solution to work for about 15 minutes.
6. Repeat steps 2 to 5 for at least 2 times.
7. Plug in the unit and press the Preheat switch to ON to turn the unit on. The Preheat indicator light will come on.
8. Wait for the Ready indicator light to come on, then press the Pump switch to START to let the solution flow until no solution is left in the water tank. Press the Pump switch to STOP to stop the flow.

9. Brew coffee (with no ground coffee) this time with tap water until the MAX line, repeating the steps 2 to 5 for at least 3 times (but without need to wait for 15 minutes in Step 5).

**NOTE:** Ensure that you do not empty the tank completely.

To descale the Drip Coffee Maker:

1. Fill the water tank to MAX level with a mixture of 4:1 water and household descaler. You may also use a mixture of 1/3 white vinegar and 2/3 water.
2. Place glass carafe onto the warming plate.
3. Make sure filter basket is empty and assembled in place.
4. Switch on the appliance and allow it to "brew" the descaling solution.
5. When the brewing cycle has completed, switch off the appliance.
6. Leave the solution for 15 minutes and repeat step 3-5.
7. Switch on the appliance and run off the solution until the water tank is completely empty.
8. Rinse by operating the appliance with fresh water for at least 3 times.

**NOTE:** Ensure that you do not empty the tank completely.

## HINTS AND TIPS

1. A clean coffee maker is essential for making great-tasting coffee. Regularly clean the coffee maker as specified in the **"CLEANING AND MAINTENANCE"** section.
2. Store unused coffee grounds in a cool, dry place. After opening a package of coffee grounds, reseal it tightly and store it in a refrigerator to maintain its freshness.
3. For optimum coffee taste, buy whole coffee beans and finely grind them just before brewing.
4. Do not reuse coffee grounds since this will greatly reduce the coffee's flavor. Reheating coffee is not recommended as coffee is at its peak flavor immediately after brewing.

## TROUBLESHOOTING

Problem	Possible Cause	Solutions
Water leaks out of the carafe lid.	Carafe is not properly placed on the warming plate.	Position the carafe so that the hole on the carafe lid is aligned with the anti-drip valve.
	Water level inside the water tank exceeds MAX.	Make sure water inside the water tank does not exceed the MAX capacity.
Water leaks from the bottom of the espresso maker.	There is too much water in the drip tray.	Clean the drip tray.
	The coffee maker is malfunctioning.	Contact an 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, humid 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 is not plugged well.	Plug the power cord into a wall outlet correctly. If the unit still does not work, please contact an authorized service center for repair.
The steam function does not work/milk cannot be frothed.	The Ready indicator is not illuminated.	Wait for the Ready indicator light to come on before frothing.
	The container is too big or wide.	Use a narrower/taller cup.
	Skim milk is used.	Use whole milk of 2% milk.