

**BAUMANN
LIVING**

professional
espresso machine
with grinder

Precision grinding meets perfect brewing



BM-CM5700ABGS

INSTRUCTIONS MANUAL

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IMPORTANT SAFEGUARDS

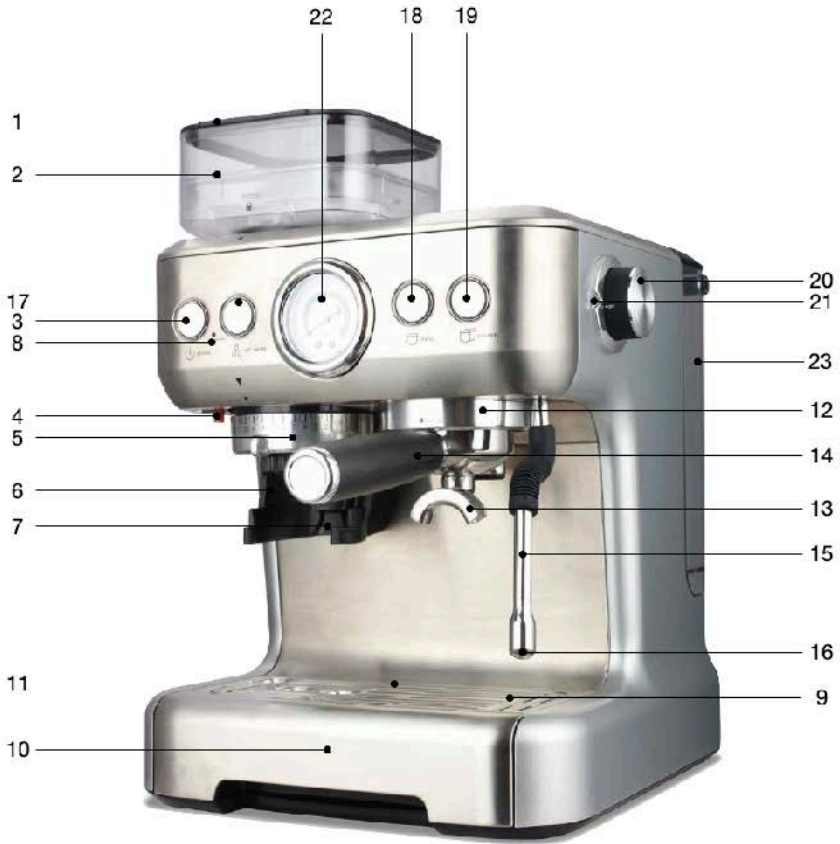
When using this electrical unit, basic safety precautions should always be followed including the following:

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 filter holder 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 | Bean Hopper (250g capacity) | 14 | Filter Holder (Portafilter) |
| 2 | Bean Hopper Lid | 15 | Steam Tube |
| 3 | Power Button | 16 | Steam Tube Tip |
| 4 | Grinder Release Button (red) | 17 | Hot Water Button |
| 5 | Grind Size Dial | 18 | Single Brew Button |
| 6 | Grinding Cradle and Bracket | 19 | Double Brew Button |
| 7 | Grinding Switch | 20 | Steam Control Dial |
| 8 | Grinder Indicator | 21 | Steam Control Indicator |
| 9 | Drip Plate | 22 | Pressure Gauge |
| 10 | Drip Tray | 23 | Water Tank |
| 11 | Drip Tray Full Indicator (red) | 24 | Single Cup Filter |
| 12 | Boiler Outlet | 25 | Double Cup Filter |
| 13 | Filter Holder Spouts | 26 | Tamper |
| | | 27 | Coffee Scoop |
| | | 28 | Cleaning Brush |

29 Cleaning Tool

BEFORE FIRST USE

1. Carefully unpack the unit and remove all packaging materials.
2. Clean all parts and accessories (water tank, filter holder and filters in a mixture of mild detergent and water and rinse well.
3. Wipe the outer housing, bean hopper, drip plate and drip tray with a soft damp cloth and dry thoroughly. Do not immerse the outer housing, power cord or power plug in water or any other liquid.
4. Fill the water tank with fresh, clean water up to the MAX mark and slide the water tank back into position at the back of the machine.
5. Plug in the unit and press Power button. All four indicators (Power, Hot Water, Single Brew, and Double Brew) pulse in white while the machine is preheating. When the correct temperature has been reached, all four indicators come on signifying that the machine is in **Standby mode**.
6. Attach the filter holder without ground coffee to the espresso machine by positioning it under the boiler outlet with the handle towards the left so that the handle lines up with 'INSERT' on the espresso machine. Push filter holder upwards while sliding the handle to the right until it lines up with 'LOCK' on the espresso machine.
7. Place a vessel under the filter holder spouts and under the steam tube.

Note: Make sure the Steam Control dial is in the OFF position.

8. Press the Double Brew button and allow water to flow until it stops.
9. Press the Hot Water button and allow water to flow until it stops.
10. Turn the the Steam Control dial to MAX to deliver steam for 10 seconds. Then turn dial back to OFF.
11. Repeat steps 8 to 10 until the water tank is empty.

OPERATING THE ESPRESSO MACHINE

Preparing the Coffee Grinder

1. Make sure the bean hopper is correctly attached and lined up to 'Lock' position.
2. Remove the bean hopper lid.
3. Fill the hopper with fresh coffee beans.
4. Close the lid, pressing firmly.
5. Attach grinder to the espresso machine by aligning the line marked on the grinder with the indicator on the espresso machine (*), then pushing the grinder upwards while turning the Grinder Size dial all the way to the left until it locks into place.

Note: *Grinder indicator flashes in red if the grinder is not attached properly; indicator illuminates in white if grinder is properly attached.*

6. Attach the grinding cradle by sliding it onto the grinding cradle bracket.

Setting the Grind Size

The grind size will affect the rate of water flow through the coffee in the filter and the quality of the coffee extraction.

There are 15 settings on the Grind Size dial - the smaller the number, the finer the grind size. The larger the number, the coarser the grind size. We recommend to grind at the 7-10 settings and adjust as required. Operating time of the grinder should also not exceed 1 minute at a time.



Fine grind <

>Coarse grind

Grinding the Coffee Beans

1. Insert a filter into the filter holder.

2. Push the filter holder against the grinding switch on the grinding cradle until the desired amount of ground coffee has been dosed.
Note: 13-15 grams for a single cup; 20-22 grams for a double cup.
3. To stop the manual grinding, simply release the filter holder. This will release the activation switch to stop the grind function.

Tamping the Ground Coffee

Carefully withdraw the filter holder from the grinding cradle, being careful not to spill any ground coffee. Tap down to collapse and using the supplied tamper, tamp down firmly with a force of 10-15 kg.

Brewing Espresso

1. Fill the water tank with fresh, clean water up to the MAX mark and slide the water tank back into position at the back of the machine.
2. Attach a **single cup filter** to the filter holder, load 13-15 grams of ground coffee into the filter and tamp firmly (if using pre-ground espresso). Attach filter holder to the espresso machine by positioning it under the boiler outlet with the handle towards the left so that the handle lines up with 'INSERT' on the espresso

machine. Push filter holder upwards while sliding the handle to the right until it lines up with 'LOCK' on the espresso machine.

3. Place a cup under the spouts of the filter holder. If you will be brewing up to two cups/demitasses at a time, you can place two small cups under the filter holder ensuring each one of them is directly under one of the two outlet spouts.
4. Press the **Single brew** button to brew coffee. The indicator will pulse in white. The machine will automatically stop once the preset volume has been extracted and the machine will return to Standby mode.

To brew a double cup of espresso, use a **double cup filter** with 20-22 grams of ground coffee, and press the **Double brew button**.

5. After the unit has cooled down, remove the filter holder from the boiler outlet. Turn the filter holder upside down and discard the used espresso grounds. Rinse the filter and filter holder with water.

Notes:

- *Make sure the Steam Control dial is at the Off position during preheating, while brewing coffee, or while making hot water.*
- *Press the Single Brew button on Double Brew button at any time during operation to stop brewing.*

- *When water inside the water tank reaches below MIN level, the machine will sound an alarm and all light indicators will flash in red. After refilling the water tank, the machine will return to standby mode.*

Espresso Pressure Gauge

The gauge needle, when positioned in the lower zone during extraction, indicates the espresso has been extracted with insufficient

pressure. This occurs when the water flow through the ground coffee is too fast and results in an under extracted espresso that is watery and lacks crema and flavor. Causes for under extraction include the grind being too coarse and/or insufficient coffee in the filter and/or under tamping.

The gauge needle, when positioned in the upper zone during extraction, indicates the espresso has been extracted with too much pressure. This occurs when the water flow through the ground coffee is too slow and results in an over extracted espresso that is very dark and bitter with an uneven crema. Causes for over-extraction include the grind being too fine and/or too much ground coffee in the filter.

For best results, aim for 5-12 bars of pressure.

Programming Single Espresso

1. To begin programming, press and hold the Single Brew and Double Brew buttons at the same time. The Single and Double indicators flashes at the same time.
2. Press Single Brew button to start brewing espresso (Single indicator flashes while Double indicator comes on). Press Single Brew button again once desired volume of espresso has been brewed.

Note: *Single cup volume of water is 20 to 60 ml.*

Programming Double Espresso

1. To begin programming, press and hold the Single Brew and Double Brew buttons at the same time. The Single and Double indicators flashes at the same time.
2. Press Double Brew button to start brewing espresso. Double indicator flashes while Single indicator comes on. Press Double Brew button again once desired volume of espresso has been brewed.

Note: *Double cup volume of water is 60 to 100 ml.*

To reset the machine to the default Single and Double shot volumes, press and hold the corresponding cup button for 5 seconds until the machine beeps once and the button indicator flashes twice.

Making Hot Water

Press the **Hot Water button** to dispense about 200 ml of hot water. To interrupt the flow of hot water, press the **Hot Water button** again.

Steaming and Frothing Milk

1. Fill a vessel with milk, bearing in mind that the milk doubles or triples in volume. For a denser froth, milk should ideally be at refrigerator temperature (not hot).
2. Place the vessel under the steam tube.
3. Dip the steam tube in the milk by about 5mm.
4. In Standby mode, turn Steam Control dial to MAX position to begin producing steam. The Steam dial indicator pulses in white.
5. 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.
 - 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 dial gradually.
6. After frothing is completed, turn the Steam dial back to Off position.

Notes:

- *When the espresso machine creates steam, a pumping noise can be heard. This is the normal operation of the 20 bar Italian pump.*
- *Allow the espresso machine to rest for at least 1 minute after 5 minutes of continuous steaming.*
- *After finished frothing or steaming milk, brewing coffee and hot water functions cannot be performed until the espresso machine has cooled and has returned to Standby mode.*
- *Make sure to clean the steam tube after every use. See section on **Cleaning and Maintenance**.*

Auto Shut Off Feature

If no operation is made for 20 minutes while in standby mode, the machine will automatically turn off. All indicators except the Power button indicator will go off, and the Power button indicator will flash in red twice before going off.

CLEANING AND MAINTENANCE

Important!

- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
 - Do not use metal objects to remove residues or coffee deposits as they could scratch metal or plastic surfaces.
 - While cleaning, never immerse the coffee machine in water. It is an electrical appliance.
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. Wipe steam tube with a clean, soft cloth.
 3. 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.
 4. The water tank, drip tray and drip grid can be washed with soapy water, then rinsed clean.

CAUTION: *Do not immerse coffee machine in water.*

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 filter holder while brewing espresso.

Cleaning the Outer Housing

Clean the outer housing with a soft, damp cloth. Then polish with a soft, dry cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.

Cleaning the Grinder

1. Remove grinding cradle from the bracket.
2. Remove grinder from the espresso machine by pressing the red release button while turning the Grinder Size dial to the right until a click is heard. Then pull the grinder downwards to detach.
3. Remove residual coffee grounds from the grinder with the cleaning brush.

Cleaning the Drip Tray

The drip tray has a red floater indicator which reads as "PLEASE EMPTY TRAY." A visible red indicator means that the drip tray is almost full.

Carefully remove the drip tray and empty its contents. The Drip Tray Full indicator can be removed from the drip tray by pulling upwards to release from the side latches. Wash the drip tray, drip plate and floater indicator in warm, soapy water. Rinse and dry thoroughly.

Cleaning the Coffee Filters, Filter holder and Boiler Outlet

- Periodically run water through the machine with the filter holder in place, but without any ground coffee, to rinse out any residual coffee particles.
- Detach the filter holder from the machine, then remove the filter from the filter holder.
- Rinse filter holder and filter/s under running water.
- If necessary, use an needle or the pin on the cleaning tool to clean the coffee filter holes.

Cleaning the Steam Tube

- Wipe the steam tube with a damp cloth, and then with the steam tube positioned over the drip tray, briefly set the steam dial to the MAX position. This will clear any remaining milk from inside the steam tube.
- If the steam tube remains blocked, use the pin on the cleaning tool to clear the opening. Make sure to turn the espresso machine off and allow the machine to cool first before doing so.

Descaling

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the machine, and taste of the espresso.

To keep your espresso machine working efficiently, we suggest to perform descaling after 1000 working cycle. To know if machine needs descaling, the four light indicator will flash in red twice when the unit is powered on.

To descale:

1. Make sure the machine is turned off and the power cord is disconnected from the outlet. Fill the water tank with a solution of water and household descaler up to the MAX level (ratio is 4:1).
2. Plug in the machine. Press the Power button and wait for machine to preheat and come to Standby mode.

Note: *Make sure the filter holder is attached to the boiler outlet (with no coffee grounds in it).*

3. Place empty vessels to receive water under the filter holder spout and steam tube tip.
4. Press and hold the **Hot Water** button for 5 seconds to activate the automatic cleaning function, then turn the Steam control dial to

MAX. During the automatic cleaning process, the descaling solution will flow out from the filter holder spout and steam tube tip.

5. After 10-15 minutes when the cleaning has finished, the machine will automatically turn off.
6. Remove the water tank and rinse thoroughly, then refill with fresh cold water to the MAX level. Repeat step 4 to further cleanse the machine of any residue from the descaling solution.
7. After cleaning, wash the water tank and drip tray components and dry thoroughly.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Water leaks from the bottom of espresso machine.	There is too 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, damp 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 the refrigerator to maintain its freshness.
The coffee machine 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.
During brewing, both Single and	Coffee grind is too fine.	Ensure you use a suitable grind size.

Double Brew indicators pulse in red; no coffee flows out of the filter holder, or coffee flows out in drops.	Too much coffee in the filter.	Make sure to use the correct amount of ground coffee.
	Coffee is tamped too firmly.	
All light indicators flash in red.	Water tank is empty, or water level is below MIN.	Fill water tank with water until the warning indicators go off.
Grinder indicator flashes in red.	If grinder was previously working, the grinder has overheated.	Allow grinder to rest until the grinder warning indicator goes off.
	Grinder is not properly attached to the machine.	Ensure the grinder is attached properly.
Grinder dispenses too little or does not dispense ground coffee at the finest setting.	Grind setting is too fine.	Adjust the grind setting accordingly.