



# retro espresso maker with milk frother

Espresso yourself in style



**BM-CM5015GS**

# **INSTRUCTIONS MANUAL**

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## IMPORTANT SAFEGUARDS

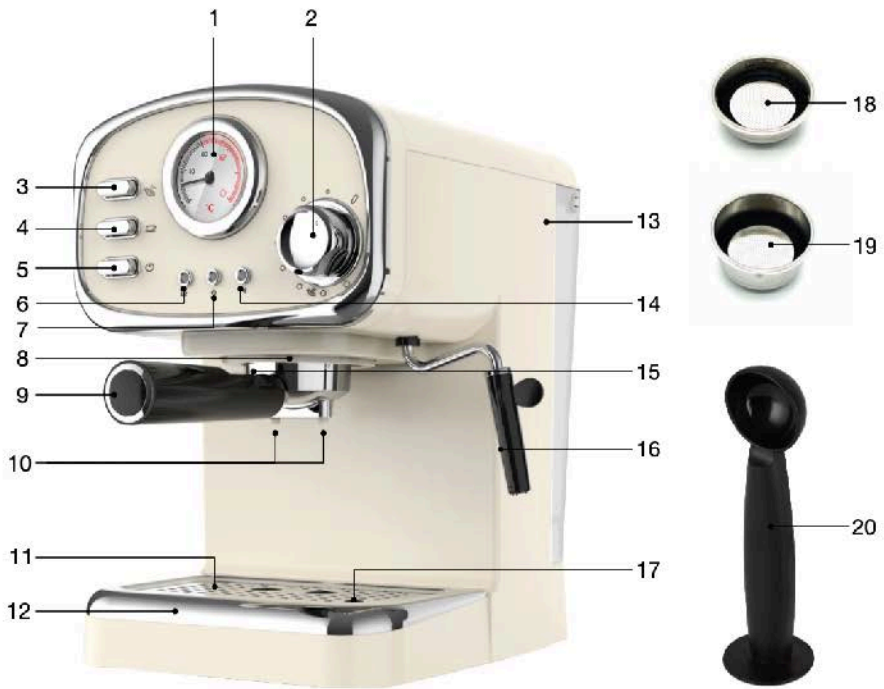
When using this electrical unit, basic safety precautions should always be followed including the following:

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



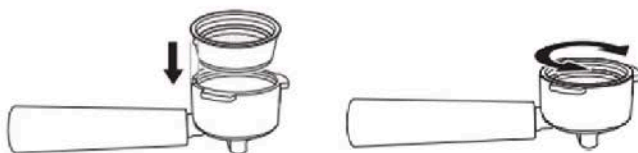
- 1 Temperature Gauge
- 2 Steam Control Knob
- 3 Steam Button
- 4 Brew Button
- 5 Power Button
- 6 Brew Indicator Light (green)
- 7 Power Indicator Light (red)
- 8 Boiler Outlet

- 9 Filter Holder
- 10 Outlet Spouts
- 11 Drip Grid
- 12 Drip Tray
- 13 Water Tank
- 14 Steam Indicator Light (yellow)
- 15 Filter Retention Clip
- 16 Steam Tube
- 17 Float Indicator
- 18 Single Coffee Filter
- 19 Double Coffee Filter
- 20 Scooper

## **BEFORE FIRST USE**

1. Carefully unpack the unit and remove all packaging materials.
2. Remove, and then wash the water tank, filter holder and coffee filters in a mixture of mild detergent and water. Rinse each thoroughly and let dry.
3. Wipe the outer housing, 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.

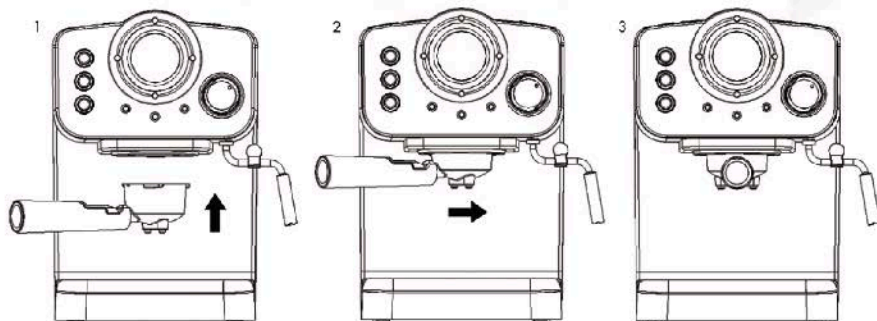
4. Fill the water tank with fresh, clean water up to the MAX mark and slide the water tank back into position at the back of the machine.
5. Insert the selected coffee filter into the filter holder, making sure to align the notch on the filter with the groove inside the filter holder.








Turn the filter to the left or right to lock in place. This will help secure the filter in the filter holder.

6. Attach the filter holder (without ground coffee) to the machine by positioning it under the boiler outlet with the handle towards the left. Push filter holder upwards while sliding the handle to the right until it is tightly attached and the handle of the filter holder points to you. (See Fig. 1 to 3)

**NOTE:** *The filter holder only fits in a certain way. Do not force it to fit.*











7. Place a vessel or cup under the outlet spouts of the filter holder.  
**IMPORTANT!** *Make sure the Steam button is depressed and that the Steam Control knob is in the OFF position.*
8. Plug in the unit and press Power  button to turn it on. The power indicator light (red) will come on.
9. Press the Brew  button to begin delivering water. When water starts to flow out of the outlet spouts, interrupt the flow by pressing the Brew  button again.  
**NOTE:** *You may hear a noise while rinsing the appliance for the first time. This is normal, as the appliance releases air. After about 20 seconds, the noise will disappear.*
10. 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 60 seconds.
11. Interrupt the flow by pressing the Brew  button. Empty the vessel or cup.
12. Repeat steps 9-11 until the water tank is empty.

## OPERATING YOUR ESPRESSO MACHINE

### Preheating the Espresso Machine

 **CAUTION!** *Before preheating, make sure the filter holder with coffee filter is properly attached to the boiler outlet to prevent scalding from hot water pouring out of the outlet. Refer to steps 5-6 of **BEFORE FIRST USE**.*

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. **IMPORTANT!** To prevent accidental scalding, *make sure the Steam button is depressed and that the Steam Control knob is in the OFF position.*
3. Place a vessel or cup on the drip grid under the outlet spouts of the filter holder.
4. Plug in the unit and press Power  button to turn it on. The power indicator light (red) will come on.
5. 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.

6. Wait for the Brew indicator light to come on (green), signaling that preheating is finished. Then press the Brew  button and let water flow until the vessel or cup is filled.
7. Interrupt the flow by pressing the Brew  button again. Empty the vessel or 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.*


## **Preparing Espresso**

1. Make sure there is enough water in the water tank. Refill if necessary.
2. **IMPORTANT!** To prevent accidental scalding, make sure the Steam button is depressed and that the Steam Control knob is in the OFF position.
3. Insert the selected coffee filter into the filter holder, making sure to align the notch on the filter with the groove inside the filter holder. Turn the filter to the left or right to lock in place. Use the smaller filter to make one cup/demitasse or the larger filter to make two cups/demitasse or double espresso.

4. 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 the coffee. Do not overfill the filter. This might cause clogging or overflow.*
  - *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.*
5. Attach the filter holder to the machine by positioning it under the boiler outlet with the handle towards the left. Push filter holder upwards while sliding the handle to the right until it is tightly attached and the handle of the filter holder points to you.
  6. Place 1 or 2 preheated cups under the spout of the filter holder. If you will be brewing up to two cups/demitasses at a time, you can place the two small cups under the filter holder ensuring each one of them is directly under one of the two outlet spouts.
  7. 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.

8. Press the Power  button to turn the unit off, then unplug from outlet. Allow the unit to cool down before removing parts and accessories prior to cleaning.
9. After the unit has cooled down, remove the filter holder from the boiler outlet. Using the filter retention clip to secure the coffee filter, turn the filter holder upside down and discard the used espresso grounds. Rinse the filter and filter holder with water.

## Preparing Cappuccino


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


1. Prepare espresso by following steps 1 to 7 of Preparing Espresso.
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.
4. Place an empty cup under the steam tube.

5. Turn Steam control knob counterclockwise to the maximum position for about 15 seconds, then turn clockwise back to the OFF position. Set aside the cup.
6. Position the vessel containing the milk under the steam tube (which can be swiveled).
7. Dip the steam tube in the milk by about 5mm and slowly turn the Steam Control knob counterclockwise. 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.



**CAUTION!** Always turn the Steam control knob slowly to avoid scalding. The amount of steam leaving the steam outlet increases with the as you turn the knob. Turn it gently to slowly increase the amount of steam released. Keep your hands away from the opening of the steam tube to prevent scalding.


8. After frothing is completed, turn the Steam control knob back to OFF position 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.





9. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is now ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.
10. Press the Power  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.


**IMPORTANT!** When using milk to froth, clean the steam outlet after each use as described in **CARE AND CLEANING** section to avoid it from being clogged. A clogged steam outlet may cause explosion, scalding by hot liquid and damage to the appliance.



## Preparing Other Hot Beverages

The Steam function may also be used to prepare hot beverages like hot chocolate, water or tea,

1. Fill the water tank with the desired amount of water. The water level should not exceed the MAX line.
2. **IMPORTANT!** To prevent accidental scalding, make sure the Steam  button is depressed and that the Steam control knob is in the OFF position.

3. Plug in the unit and press the Power  button to turn the unit on.
4. 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.
5. Place the jug of your beverage under the steam tube.
6. Press the Steam  button, then wait until the steam indicator light (yellow) comes on.
7. Dip the steam tube into the beverage to be heated.
8. Turn the Steam control knob counterclockwise to heat the liquid.

 **CAUTION!** Always turn the Steam Control knob slowly to avoid scalding. The amount of steam leaving the steam outlet increases with the as you turn the knob. Turn it gently to slowly increase the amount of steam released. Keep your hands away from the opening of the steam tube to prevent scalding.

11. When you have prepared the hot beverage, turn the Steam control knob back to OFF position and press the Steam  button to the Off/release position.
12. Press the Power  button to turn the unit off and unplug from outlet.



## CARE AND CLEANING

Cleaning the appliance regularly will ensure a long life and proper functioning of the appliance.




1. Turn off and unplug the unit from the outlet. Allow the unit to cool completely 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 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 Machine can lead to damage. Do not use harsh cleaning agents, sharp or metallic items such as knives, metal spatulas and the like.*

## **Cleaning the Steam Outlet**


1. Make sure that there is enough water in the water tank and refill it if necessary.
2. Make sure that the Steam control knob is at the OFF position, and the Steam  button to the Off/release position to prevent accidental scalding.
3. Put an empty jug under the steam tube.
4. Press the Steam  button, then wait until the steam indicator light (yellow) comes on.
5. Slowly turn the Steam control knob counter-clockwise to produce steam.
6. After 30 seconds, turn the Steam control knob back to OFF position and press the Steam button to the Off/release position.
7. Press the Power  button to turn the unit off and unplug from outlet.
8. Leave the appliance to cool off completely.
9. Clean the steam tube tip with a soft damp cloth.

## 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 buttons and steam knob are in the OFF position and the power cord is disconnected from the electrical outlet.
2. Fill the water tank with a solution of water and household descaler (refer to instruction on the household descaler label). Or use a solution of water and white vinegar up to the MAX line (the proportion of water and vinegar is 4:1)
3. Plug in the unit and press the Power  button to turn the unit on. The power indicator light (red) will come on.

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

**IMPORTANT!** To prevent accidental scalding, make sure the Steam  button is depressed and that the Steam control knob is in the OFF position.

4. 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.
5. 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.
6. Press the Steam  button, then wait until the Steam indicator light (yellow) comes on.
7. Turn Steam control knob counterclockwise to the maximum position to produce steam for 2 minutes, then turn the knob back to the OFF position.
8. Turn the unit off by pressing the Power  button. Leave the solution to work for about 15 minutes.
9. Restart the unit and repeat steps 3 to 8 for at least 3 times.
10. Press the Power  button to turn the unit on. The Power indicator light (red) will come on.

11. 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.
12. Turn the unit off by pressing the Power  button
13. Fill the water tank with fresh water up to the MAX line.
14. Plug in the unit and press the Power  button to turn the unit on. The power indicator light (red) will come on.  
**Note:** *Make sure the filter holder is attached to the boiler outlet (with no coffee grounds in it) and empty vessels are placed under the outlet spouts and steam tube.*  
**IMPORTANT!** To prevent accidental scalding, make sure the Steam  button is depressed and that the Steam control knob is in the OFF position.
15. 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.
16. Place an empty vessel on the drip grid under the outlet spouts.

17. Wait for the Brew indicator light to come on (green), then press the Brew  button until the water tank is empty.
18. Repeat steps 13-17 for 3 times to make sure the machine is thoroughly rinsed of the descaler.

## TROUBLESHOOTING

<b>Symptom</b>	<b>Cause</b>	<b>Corrections</b>
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 one 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