

# Adexa CM6863 2-In-1 Espresso Coffee Machine Instruction Manual

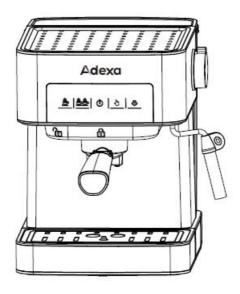
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Adexa CM6863 2-In-1 Espresso Coffee Machine



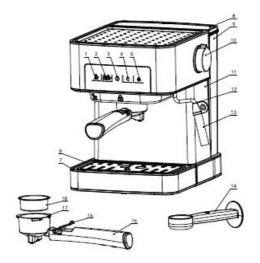
## **Product Introduction**

This product is one of our company's coffee machine system (15 Bar Italian concentrated espresso coffee maker). This machine has a classic modeling. Rich coffee grease and foam, easy to operate and safe, easy to clean, let you taste the sweetness of Italian coffee at any time!

## **Features**

- 1. Classic steady shape
- 2. Separate water tank, detachable drip tray
- 3. Adjustable steam, easy to froth milk foam
- 4. Can make a cup / two cups of coffee and manual hot water and coffee
- 5. Cup-warming function

# Components



- 1. Auto Single Cup
- 2. Auto Double Cup
- 3. ON/OFF
- 4. Manual Cup

- 5. Steam
- 6. Drip Grid
- 7. Removable Drip Tray
- 8. Water Tank Lid
- 9. Water Tank
- 10. Steam Knob
- 11. Main Unit
- 12. Steam Wand
- 13. Steam Baffle
- 14. Measuring Scoop/Tamper
- 15. Porta-Filter Handle
- 16. Filter Retaining Clip
- 17. Filter Holder Body
- 18. Filter

## **Attentions**

- 1. Check the voltage of the socket corresponds to the nameplate parameters of the coffee machine before using.
- 2. Keep your children away when using.
- 3. To protect against fire, or electrical shock, do not immerse cord, plugs, or appliances in water or other liquids; do not damage, bend or stretch the power cord excessively; do not put weights on the power cord.
- 4. when cleaning or not using, please pull the plug first, then clean accessories after cooling.
- 5. Do not use it in high temperature, high magnetic field, or humid environments. Do not place it on a hot surface, fire or other electrical appliances, such as the refrigerator.
- 6. Do not turn it on if the wire or plug is damaged, the coffee machine is out of order, or damaged in any way. Contact customer service via email.
- 7. Please use original accessories.
- 8. This machine is only used for making coffee. Please do not use it for other uses and put it in a dry environment.
- 9. Place the coffee machine on a flat surface or a table. Do not let the cord hang over the edge of a table or counter.
- 10. Ensure that the power cord does not touch hot surfaces of appliances.
- 11. When it is working, do not touch the surface of hot parts directly.
- 12. Regularly clean and maintain the components to ensure the quality of the coffee and extend its service life.
- 13. When the coffee machine is working, do not move or turn off the power at will.
- 14. Prohibit operating without water.
- 15. To ensure safety, please read the instructions carefully and use it with correct methods.
- 16. Do not put the coffee machine or power cord in water or other liquids to clean.
- 17. Do not use outdoors.
- 18. Please use water to cook twice to remove odor before first use.
- 19. For domestic use only, not for other purposes.
- 20. Please keep these brochures for future reference.

## **Operating Instruction**

## Before using for the first time

- 1. our water into water tank and the water level should not exceed the "max" mark.
- 2. plug in and press the power button. At this time, the upper indicator light flashes blue. Press the Manual Cup to work the pump, pumping water from the water tank to the machine for heating.
- 3. The machine starts to preheat, at this time, the coffee switch indicator flashes; when the indicator light stops blinking and turns normal on, the warm-up is completed, it takes about 2 minutes.
- 4. Press the button "Auto Single Cup" to let the hot water out to wash the coffee filter and the cup.

#### How to make coffee

- 1. while the machine is preheating, you can put the ground coffee powder (you should use the No. 1 powder, not too thick or too thin) into the "filter" and then use the measuring spoon to press it tightly; at the same time, wipe the coffee powder on the edge of the funnel with a brush or hand (if you need to make 1 cup, use a cup of filter, and 2 cups with 2 cups of filter).
- 2. Insert the powder-filled funnel as indicated and lock it, then place the coffee cup under the funnel.
- 3. Press the "Auto Single Cup" button, and start to flow out a cup of coffee (or press the "double cup" button to flow out 2, or press the "manual coffee" button to flow out coffee as needed).
- 4. Adjust the position of the coffee cup at the same time, let the coffee flow along the cup wall.
- 5. Wait a minute for coffee dripping and the coffee is ready!

## Steam foaming function

- 1. Press the "Steam" button, the indicator will turn red and flash until the indicator light changes from blinking to steady light and the preheating is complete.
- 2. Pour the whole milk of ice into the 1/3 of the pitcher, insert the steam nozzle into the surface of the milk at 1 CM, and then slowly unscrew the "Steam Knob" until steam starts to eject.
  - (**Note**: The amount of steam can be adjusted according to the individual's proficiency. Before froth the milk foam, you should release the water in the steam tube.)
- 3. When the temperature of milk reaches about 75 degrees and the milk foam begins to expand, you can turn the "Steam Knob" to "OFF" and turn off the "Steam" button to make the indicator light turn blue, or press "ON/OFF" directly to turn it off.
- 4. (After the milk foam is completed, clean the milk on the surface of the steam nozzle with a damp cloth in lime and spray the steam to prevent the milk from drying out and blocking the vent.)
- 5. Then shake the pitcher on the table so that the milk foam is fully blended and pour it into the cup with coffee. (**Note**: Cocoa powder/chocolate sauce can be sprinkled according to personal preference; and various fancy utensils can be used to make a cup of Italian fancy coffee.)

# Hot water function

1. After pressing the power button, the indicator light flashes blue and the machine starts to warm up. After the warm-up is completed, the indicator light flashes and turn on the "Steam Knob" until the steam nozzle flowing

- out hot water. It can be used for drinking, cleaning or heating cups.
- 2. When finished, turn off the "Steam knob", then press the "ON/OFF" button.

# **Cleaning and Maintenance**

- 1. Turn off the power and clean the coffee machine after completely cooling.
- 2. Wipe the exterior and some accessories of the coffee machine with a damp cloth or a cleaning sponge.
  - Note: Do not use alcohol or solvent cleaner and do not immerse the machine in water to clean.
- 3. Unscrew the coffee funnel and clean the coffee grounds in the filter.

# **Troubleshooting**

Symptom	Reason	Correction
No water / no steam	<ol> <li>Whether the water tank ha s water/ is in place.</li> <li>No water is added in advance in the machine. 3.The machine does not complete preheating.</li> </ol>	<ol> <li>Add water to the tank.</li> <li>Method of watering: press the "Manual Cu p" button, the pump starts pumping water into the machine until there is water in the steam nozzle or funnel.</li> <li>The machine can make coffee after the w arm-up is completed, that is, the indicator ligh t changes from flashing to always being on.</li> </ol>
No grease	Coffee powder is too thick / is n ot flattened	Change the coffee powder, use a measuring spoon to flatten it.
No steam	Steam hole blocked	<ol> <li>Use a small wire to poke the small hole in the bottom of the steam tube.</li> <li>After the milk foam is finished, do a water-h eater function to clean the steam tube.</li> </ol>
Too much or little coffee	Coffee powder is filled too muc h or too little	According to the standard to add the powder, 1 cup with 1 scoop and flatten it, the coffee p owder can not be too thick or too thin, it can n ot be completely extracted if it too thick, too th in can influence the amount of coffee.
Bad milk foam	<ol> <li>Is it whole milk?</li> <li>The steam button starts to froth milk foam before it is war med up completely.</li> </ol>	Use whole milk.     Start steaming after the steam indicator changes from red to steady.

Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact certified serving central.

# **Environment-friendly disposal**

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

# **Documents / Resources**



Adexa CM6863 2-In-1 Espresso Coffee Machine [pdf] Instruction Manual CM6863, 2-In-1 Espresso Coffee Machine

Manuals+,