Bellman 30025

Bellman CX-25P Stovetop Espresso Maker with Pressure Gauge User Manual

Model: CX-25P (30025)

INTRODUCTION

The Bellman CX-25P Stovetop Espresso Maker with Pressure Gauge is a versatile brewing device designed to produce espresso-strength coffee and steam milk for various coffee beverages. Constructed from durable 304-grade stainless steel, this unit is suitable for use on ceramic, electrical, gas, and compatible induction stovetops. Its robust design makes it an excellent choice for both home use and outdoor activities like camping.

This manual provides detailed instructions to help you get the most out of your Bellman CX-25P, ensuring consistent and high-quality coffee preparation.

PRODUCT FEATURES

- **Integrated Pressure Gauge:** Guides you to achieve optimal brewing pressure for precise espresso and cappuccino.
- **Versatile Coffee Dosing:** Includes a brew basket reducer, allowing preparation of 3, 6, or 9 demi-tasse cups of espresso.
- **Two-Hole Steam Tip:** Designed for effective milk steaming, producing rich, velvety textured milk for lattes and cappuccinos.
- **Durable Construction:** Made from heavy 18/8 (AISI 304) stainless steel for longevity and easy cleaning.
- **Stovetop Compatibility:** Works on ceramic, electrical, gas, and compatible induction stovetops.
- **Portable and Non-Electric:** Ideal for travel, camping, or any setting without electrical access.

SETUP

1. **Unpack and Inspect:** Carefully remove all components from the packaging. Inspect the unit for any damage.

2. **Initial Cleaning:** Before first use, wash all removable parts (filter basket, lid, brew tap, steam wand) with warm, soapy water. Rinse thoroughly and dry.

3. **Familiarize with Components:** Identify the water reservoir, coffee filter basket, brew tap, steam wand, and pressure gauge.

OPERATING INSTRUCTIONS

Preparing Espresso

1. **Grind Coffee:** Grind your coffee beans to a fine consistency, similar to espresso grind. A finer grind helps slow the flow for better extraction.

2. **Dose Coffee:** Fill the coffee filter basket with ground coffee. For a full basket, use approximately 1.5 ounces. If using the brew basket reducer, you can achieve 1 ounce (medium basket) or 0.5 ounces (small basket) by flipping the reducer. Gently tap the basket to settle the grounds.

3. **Tamp Coffee:** Use a tamper to lightly compact the coffee grounds. Avoid excessive force, but ensure the grounds are evenly pressed. You may place a paper filter (included) on top of the grounds for a cleaner brew.

4. **Add Water:** Fill the water reservoir with pre-boiled water up to the desired mark (3, 6, or 9, corresponding to coffee doses). Using pre-boiled water speeds up the brewing process.

5. **Assemble Unit:** Place the filled coffee filter basket into the water reservoir. Position the brew tap on top, ensuring it faces opposite the handle for convenience. Screw the lid down tightly to create a secure seal.

6. **Heat on Stovetop:** Place the assembled Bellman on a stovetop burner set to medium heat. Ensure both the brew tap and steam wand taps are closed to allow pressure to build.

7. **Monitor Pressure:** Observe the pressure gauge. Once the pressure reaches approximately 2 bars, place your espresso cup under the brew tap.

8. **Brew Espresso:** Slowly open the brew tap about 1/4 to 1/2 turn. A steady stream of espresso should begin to flow. Maintain the pressure around 2 bars by adjusting the heat if necessary. Stop brewing when the espresso starts to bubble or steam out, indicating the water reservoir is nearly empty.

Steaming Milk

1. **Purge Steam Wand:** Before steaming, briefly open the steam wand tap to purge any hot, wet steam. This ensures dry steam for optimal milk texture. Wipe the wand clean after purging.

2. **Position Milk Jug:** Place a milk jug containing cold milk under the steam wand. Submerge the tip of the wand just below the milk surface.

3. **Steam Milk:** Slowly open the steam wand tap completely. Angle the jug to create a circular motion in the milk, which helps achieve a velvety texture. Continue steaming until the milk reaches approximately 140°F (60°C).

4. **Clean Steam Wand:** Immediately after steaming, wipe the steam wand clean with a damp cloth and briefly purge it again to clear any milk residue.

MAINTENANCE

1. **Daily Cleaning:** After each use, disassemble the unit. Wash the water reservoir, filter basket, brew tap, and lid with warm, soapy water. Rinse thoroughly and dry completely to prevent water spots and mineral buildup.

2. **Steam Wand Cleaning:** Always wipe and purge the steam wand immediately after each use to prevent milk residue from drying inside.

3. **Gasket Inspection:** Periodically inspect the rubber gaskets for wear or damage. Replace if necessary to maintain a proper seal and pressure.

4. **Descaling:** Depending on your water hardness, descale the unit every 1-3 months using a descaling solution designed for coffee makers. Follow the descaling product's instructions carefully.

TROUBLESHOOTING

- **No Pressure Build-up:** Ensure all taps (brew and steam) are fully closed and the lid is tightly screwed on. Check gaskets for proper seating and damage.

- **Espresso Flows Too Fast:** The coffee grind may be too coarse, or the tamping was insufficient. Adjust grind size to be finer and tamp more firmly.

- **Espresso Flows Too Slow/Not at All:** The coffee grind may be too fine, or tamping was too hard. Adjust grind size to be slightly coarser or tamp with less force. Ensure the brew tap is sufficiently open.

- **Water Leaking:** Check that all parts are correctly assembled and tightened. Inspect gaskets for wear, cracks, or improper seating.

- **Induction Stovetop Incompatibility:** While the Bellman CX-25P is designed for induction, some induction cooktops may require a minimum base diameter to activate. Ensure your stovetop is compatible with 304-grade stainless steel and meets the required base diameter.
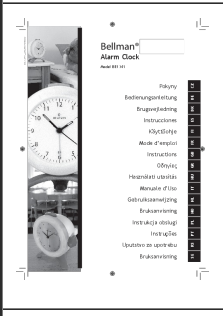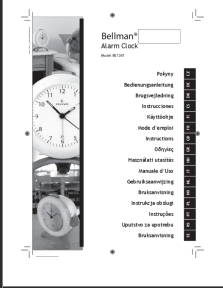
SPECIFICATIONS

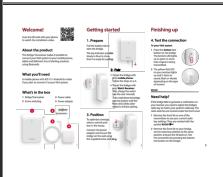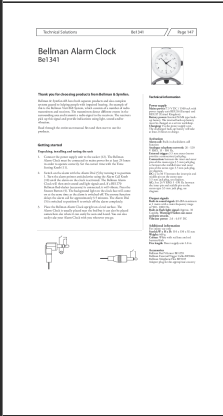| Brand	Bellman
Model Name	Bellman Espresso Machine
Item Model Number	30025

Color	Stainless Steel
Product Dimensions	7.75"D x 11.5"W x 7.5"H
Item Weight	3.2 pounds
Material	18/8 (AISI 304) Stainless Steel
Operation Mode	Manual
Coffee Input Type	Ground
Included Components	Brew Basket Reducer

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact the manufacturer directly. Keep your proof of purchase for any warranty claims.

Related Documents - 30025

[Bellman Alarm Clock Classic BE1350: Instruction Manual](#)
Comprehensive instruction manual for the Bellman Alarm Clock Classic BE1350, detailing features, setup, usage, specifications, and quality assurance. Includes powerful vibration, sound alerts, and smart snooze.

[Bellman BE1341 Alarm Clock User Manual - Features, Setup, and Troubleshooting](#)
Comprehensive user manual for the Bellman BE1341 Alarm Clock. Learn about its features, setup, functions, indicators, troubleshooting, and technical specifications. Designed for indoor use to alert users with sound, light, and vibration.

[Bellman BE1341 Alarm Clock User Manual - Features, Setup, Troubleshooting](#)
Comprehensive user manual for the Bellman BE1341 Alarm Clock. Learn about setup, functions, indicators, troubleshooting, and technical specifications for this hearing impaired assistance device.

Bellman Visit Alarm Clock BE1345 - Technical Manual and Specifications

Comprehensive technical manual for the Bellman Visit Alarm Clock BE1345. This document details its functions, installation, testing procedures, technical specifications, system settings, operational features, and troubleshooting guide. Designed for indoor use as part of the Bellman Visit System, it alerts users with light, sound, and vibration.

Bellman BE1521-433 Bridge Transceiver User Manual

User manual for the Bellman BE1521-433 Bridge Transceiver, detailing setup, pairing, troubleshooting, and app installation for connecting to the Bellman Visit system.

Bellman Alarm Clock Be1341 User Manual and Technical Information

Comprehensive guide to the Bellman Alarm Clock Be1341, covering setup, functions, technical specifications, indicators, troubleshooting, and testing. Features sound, light, and vibration alerts for enhanced accessibility.