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› [OVENTE](#) /

› Ovente CM44 3.5 BAR Steam Espresso Maker Instruction Manual

## OVENTE CM44

# Ovente CM44 3.5 BAR Steam Espresso Maker

Instruction Manual

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the filter holder is removed during the brewing cycle.
- This appliance is for household use only.

## PARTS IDENTIFICATION

Familiarize yourself with the components of your Ovente CM44 Espresso Maker:

- **Water Tank Cap:** Seals the water tank.
- **Water Tank:** Holds water for brewing and steaming.

- **Steam Knob:** Controls steam release for frothing.
- **Function Selector:** Switches between espresso, steam, and off.
- **Indicator Light:** Illuminates when the machine is powered on and heating.
- **Filter Holder:** Holds the coffee filter basket.
- **Filter Basket:** Holds ground coffee.
- **Steam Wand:** Used for frothing milk.
- **Drip Tray:** Collects excess liquid.
- **Measuring Spoon/Tamper:** For measuring coffee and tamping.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials. Ensure all parts are present and undamaged.
2. **Cleaning:** Before first use, wash the filter holder, filter basket, and drip tray in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Filling the Water Tank:** Unscrew the water tank cap. Fill the water tank with fresh, cold water up to the MAX level indicated. Do not overfill. Replace the cap securely.
4. **Priming the Machine (First Use Only):**
  - Ensure the steam knob is closed (turned clockwise).
  - Place an empty cup under the filter holder.
  - Plug the machine into a suitable electrical outlet. The indicator light will illuminate.
  - Turn the function selector to the espresso (coffee cup) position. Water will begin to flow through. Allow approximately 30 seconds of water to pass through to flush the system.
  - Turn the function selector to the OFF position. Discard the water. The machine is now primed.

## OPERATING INSTRUCTIONS

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### Making Espresso

1. **Prepare Coffee:** Use the measuring spoon to add ground espresso coffee to the filter basket. For a single shot, use one level spoon (approx. 7g). For a double shot, use two level spoons (approx. 14g). Tamp the coffee firmly with the tamper end of the spoon. Ensure the rim of the filter basket is clean of any loose grounds.
2. **Insert Filter Holder:** Place the filter basket into the filter holder. Align the filter holder with the slot on the machine and twist firmly to the right until it is securely locked in place.
3. **Fill Water Tank:** Ensure the water tank is filled with fresh, cold water.
4. **Preheat:** Plug in the machine. Turn the function selector to the espresso (coffee cup) position. Allow the machine to heat up for approximately 2-3 minutes until the indicator light illuminates steadily, indicating optimal brewing temperature.
5. **Brew Espresso:** Place one or two espresso cups on the drip tray under the filter holder spouts. Turn the function selector to the espresso (coffee cup) position. Hot water will begin to flow through the coffee.
6. **Stop Brewing:** Once the desired amount of espresso is brewed (typically 1-2 ounces per shot), turn the function selector to the OFF position.
7. **Remove Filter Holder:** Carefully twist the filter holder to the left to remove it. Be cautious as it will be hot. Discard the used coffee grounds.

## Frothing Milk (for Cappuccinos and Lattes)

1. **Prepare Milk:** Fill a metal frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Heat for Steam:** After brewing espresso, or if starting fresh, ensure the water tank is filled. Turn the function selector to the steam (steam icon) position. The indicator light will illuminate. Wait for approximately 1-2 minutes for the machine to reach steaming temperature.
3. **Purge Steam Wand:** Before frothing, briefly open the steam knob to release any condensed water from the steam wand into an empty cup. Close the steam knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk in the pitcher. Slowly open the steam knob. Move the pitcher up and down gently to incorporate air and create foam. Continue until the milk reaches the desired temperature and consistency.
5. **Stop Steaming:** Close the steam knob completely. Remove the pitcher.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any milk from inside the wand. Turn the function selector to the OFF position.

## MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your espresso maker.

- **Daily Cleaning:**
  - After each use, remove and empty the filter holder and filter basket. Rinse them under running water.
  - Empty and clean the drip tray.
  - Wipe down the exterior of the machine with a damp cloth.
  - Clean the steam wand immediately after frothing milk.
- **Descaling:** Mineral deposits from water can build up over time, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.
  - Prepare a descaling solution according to the descaler manufacturer's instructions (e.g., white vinegar and water, or a commercial descaling agent).
  - Fill the water tank with the descaling solution.
  - Place a large container under the filter holder and steam wand.
  - Turn the machine on and run approximately half of the solution through the espresso function.
  - Turn the function selector to the steam position and release steam through the wand until half of the remaining solution is used.
  - Turn off the machine and let it sit for 15-20 minutes.
  - Run the remaining solution through both the espresso and steam functions until the tank is empty.
  - Rinse the water tank thoroughly and fill with fresh water. Run two full tanks of fresh water through the machine (espresso and steam functions) to rinse out any descaling solution residue.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No water flows through filter holder.	Water tank empty; machine not primed; filter basket clogged; machine needs descaling.	Fill water tank; prime the machine; clean filter basket; descale the machine.
Espresso brews too slowly or not at all.	Coffee grounds too fine or tamped too hard; filter basket clogged; machine needs descaling.	Use coarser grind or tamp less firmly; clean filter basket; descale the machine.
Espresso brews too quickly, weak coffee.	Coffee grounds too coarse or not enough coffee; not tamped enough.	Use finer grind or more coffee; tamp more firmly.
No steam from steam wand.	Steam wand clogged; machine not at steaming temperature; water tank empty.	Clean steam wand; wait for indicator light to be steady; fill water tank.
Machine leaks.	Filter holder not securely attached; water tank cap loose; seals worn.	Ensure filter holder is locked; tighten water tank cap; contact support if seals are worn.

## SPECIFICATIONS

- **Model:** CM44
- **Pressure:** 3.5 BAR Steam Pressure
- **Power:** Refer to the product label for specific electrical requirements (Voltage, Wattage).
- **Water Tank Capacity:** Refer to the product label for specific capacity details.
- **Dimensions:** Refer to the product packaging or Ovente website for specific dimensions.

## WARRANTY AND SUPPORT

This Ovente appliance is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including warranty duration and coverage details. Keep your proof of purchase for warranty claims.

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Ovente Customer Support. Contact information can typically be found on the Ovente official website or on the product packaging.

When contacting support, please have your product model number (CM44) and purchase date available.