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Bomann ES 1185 CB Espresso Machine User Manual

Model: ES 1185 CB

INTRODUCTION

Thank you for choosing the Bomann ES 1185 CB Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions carefully before first use and keep them for future reference.

The Bomann ES 1185 CB is designed to prepare delicious espresso, cappuccino, and latte. Key features include a 15-bar steam pressure system, a swiveling stainless steel steam nozzle for frothing milk and hot water, a cup pre-warming function, and a removable 1.6-liter water reservoir.

IMPORTANT SAFETY INSTRUCTIONS

Always observe basic safety precautions when using electrical appliances 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 electric shock, 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.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- 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 water reservoir lid is removed during the brewing cycle.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Bomann ES 1185 CB espresso machine before initial use.



Image 1: Overview of the Bomann ES 1185 CB espresso machine, showing the portafilter handle, control knob, steam wand, and drip tray. A milk frothing pitcher is shown under the steam wand, indicating its use.

1. Control Panel / Control Knob
2. Steam Nozzle / Milk Frother
3. Portafilter Handle
4. Drip Tray with Removable Grid

5. Removable Water Reservoir (1.6 L capacity)
6. Cup Pre-warming Plate (stainless steel)
7. Power Cord

SETUP AND FIRST USE

1. Unpacking and Initial Cleaning

- Remove all packaging materials.
- Clean the water reservoir, portafilter, filter basket, and drip tray with warm water and a mild detergent. Rinse thoroughly.
- Wipe the exterior of the machine with a damp cloth.

2. Filling the Water Reservoir

- Remove the water reservoir from the back of the machine.
- Fill it with fresh, cold water up to the MAX mark. Do not use hot water or other liquids.
- Place the reservoir back into the machine, ensuring it is seated correctly.

3. Priming the Machine (First Use)

- Ensure the water reservoir is filled.
- Place a cup under the portafilter and another under the steam nozzle.
- Plug the machine into a grounded power outlet.
- Turn the control knob to the "Coffee" position. Water will flow through the portafilter. Let it run for about 30 seconds.
- Turn the control knob to the "Steam" position and open the steam valve slightly. Let steam/hot water flow for about 15 seconds.
- Turn the control knob back to "Off" and close the steam valve. The machine is now primed.

OPERATING INSTRUCTIONS

1. Making Espresso

1. Ensure the water reservoir is filled.
2. Insert the desired filter basket (single or double shot) into the portafilter.
3. Add finely ground espresso coffee to the filter basket. Do not overfill.
4. Tamp the coffee grounds evenly with a tamper.
5. Attach the portafilter to the brewing head by aligning it and turning it to the right until it is securely locked.
6. Place one or two espresso cups on the drip tray, under the portafilter spouts. For pre-warmed cups, place them on the stainless steel cup pre-warming plate on top of the machine.
7. Turn the control knob to the "Coffee" position. The machine will start brewing espresso.
8. Once the desired amount of espresso is brewed, turn the control knob back to the "Off" position.
9. Carefully remove the portafilter, discard the used coffee grounds, and rinse the portafilter and filter basket.

2. Frothing Milk (Cappuccino/Latte)



Image 2: The stainless steel steam wand of the Bomann ES 1185 CB actively frothing milk in a metal pitcher, demonstrating its milk frothing capability.

1. Fill a metal frothing pitcher with cold milk (preferably whole milk) up to about one-third full.
2. Turn the control knob to the "Steam" position. The machine will heat up to generate steam. The indicator light will illuminate when ready.
3. Once the steam light is on, immerse the steam nozzle tip just below the surface of the milk.
4. Slowly open the steam valve by turning the knob on the side of the machine.
5. Move the pitcher up and down gently to create foam. As the milk heats and expands, lower the pitcher to keep the tip just below the surface.
6. When the milk reaches the desired temperature and consistency (around 60-70°C or 140-160°F), close the steam valve and turn the control knob back to "Off".
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

3. Hot Water Function

- Place a cup under the steam nozzle.
- Turn the control knob to the "Steam" position.
- Open the steam valve. Hot water will dispense from the steam nozzle.
- Close the steam valve and turn the control knob to "Off" when done.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine.

1. Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray and grid daily. Rinse with warm water and mild detergent.
- **Water Reservoir:** Empty any remaining water and rinse the reservoir daily. Refill with fresh water before each use.
- **Portafilter and Filter Basket:** After each use, remove and clean the portafilter and filter basket. Remove all coffee grounds.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly open the steam valve to clear any milk residue from inside the nozzle.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the machine in water.

2. Descaling

Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a commercial descaling agent suitable for espresso machines and follow the manufacturer's instructions. Alternatively, a solution of white vinegar and water (1:1 ratio) can be used.

1. Fill the water reservoir with the descaling solution.
2. Place a large container under the portafilter and another under the steam nozzle.
3. Turn the machine on and allow it to heat up.
4. Run about half of the solution through the portafilter by turning the control knob to "Coffee".
5. Turn the control knob to "Steam" and open the steam valve to run the remaining solution through the steam wand.
6. Turn off the machine and let it sit for 15-20 minutes.
7. Rinse the reservoir thoroughly and fill with fresh water.
8. Repeat the process with fresh water to flush out any descaling residue. Run several cycles of fresh water through both the portafilter and steam wand.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	Water reservoir empty; machine not primed; coffee too finely ground or tamped too hard; clogged filter.	Fill water reservoir; prime the machine; use coarser grind or less tamping pressure; clean filter basket.
Coffee brews too slowly or drips.	Coffee too finely ground or tamped too hard; machine needs descaling.	Use coarser grind or less tamping pressure; descale the machine.
Coffee brews too quickly.	Coffee too coarsely ground or not enough coffee; not tamped enough.	Use finer grind or more coffee; tamp more firmly.
Steam wand not producing steam or weak steam.	Steam nozzle clogged; machine not heated to steam temperature; water reservoir empty.	Clean steam nozzle; wait for steam indicator light; fill water reservoir.
Water leaking from machine.	Water reservoir not seated correctly; drip tray full; seal issues.	Ensure reservoir is properly inserted; empty drip tray; contact customer support if seals are damaged.

SPECIFICATIONS

Brand	Bomann
Model Number	ES 1185 CB
Color	Black-Inox
Capacity	1.6 Liters
Material	Stainless Steel
Special Features	Removable tank, Milk frother
Pressure	15 bar (Steam Pressure)
Automatic Shut-off	No
Item Weight	3.1 Kilograms
GTIN	04004470118513

WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Bomann website. In case of technical issues or questions not covered in this manual, please contact Bomann customer support. Keep your purchase receipt as proof of purchase.

Note: Specific warranty terms and contact details may vary by region.