



Manuals.plus /

› Hipresso /

› Hipresso Super Fully Automatic Espresso Coffee Machine CM1001 User Manual

## Hipresso CM1001

# Hipresso Super Fully Automatic Espresso Coffee Machine CM1001 User Manual

Model: CM1001 | Brand: Hipresso (Manufactured by Geekpure)

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## 1. INTRODUCTION

Welcome to the Hipresso Super Fully Automatic Espresso Coffee Machine user manual. This guide provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new coffee machine. Please read this manual thoroughly before first use and keep it for future reference.

Your Hipresso coffee machine features a large 7-inch HD TFT touchscreen, an integrated milk frother, 19 bar pressure for optimal extraction, a 4-step adjustable burr grinder, and a removable brew group for easy cleaning. It is designed to deliver a variety of coffee beverages with convenience and precision.



Image: The Hipresso Super Fully Automatic Espresso Coffee Machine, showcasing its sleek design and touchscreen interface.

## 2. SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage specified on the appliance matches your local mains voltage.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug.
- Always unplug the appliance before cleaning and when not in use.
- Use only original accessories and spare parts.
- Avoid contact with hot surfaces.

## 3. PRODUCT OVERVIEW

### 3.1 Components

- 7-inch HD TFT Touchscreen
- Built-in Burr Grinder with 4 adjustable settings
- Removable Water Tank (60.87 oz capacity)

- Pre-ground Coffee Funnel
- Height Adjustable Spout
- Removable Drip Tray
- Waste Bin for used coffee grounds
- Removable Brewing Group
- Milk Frother with external hose
- Double Thermo Blocks for brewing and steaming



Image: Diagram showing the key components of the Hipresso espresso machine, including the water tank, touchscreen, spout, drip tray, waste bin, and brewing group.

### 3.2 Key Features

- **Intuitive 7" HD TFT Touchscreen:** Easily navigate and select from various drink options and customize settings.
- **11+ Personalized Drink Settings:** Choose from Espresso, Americano, Cappuccino, Latte, Macchiato, Flat White, Hot Milk, Hot Water, and more.
- **Customizable Beverages:** Adjust grounds, coffee volume, temperature, and milk foam to your preference. Save your favorite settings to a user profile.

- **Integrated Milk Frother:** One-button operation for creamy cappuccinos and latte macchiatos.
- **Built-in Burr Grinder:** 4-step adjustment for precise grinding, from ultra-fine to coarse.
- **19 Bar Professional Italian Pump:** Ensures optimal flavor extraction and rich crema.
- **Double Thermo Blocks:** Dedicated heating systems for brewing and steaming provide accurate temperature control and quick heat-up (under 30 seconds).
- **Removable Brew Group:** Simplifies cleaning and maintenance.

## 4. SETUP

### 4.1 Unpacking and Placement

- Carefully remove all packaging materials.
- Place the machine on a stable, level surface away from heat sources and direct sunlight.
- Ensure adequate ventilation around the appliance.

### 4.2 Initial Cleaning

- Wash the water tank, drip tray, and milk frother hose with warm water and mild detergent. Rinse thoroughly.
- Wipe the exterior of the machine with a damp cloth.

### 4.3 Filling the Water Tank

- Remove the water tank from the back of the machine.
- Fill the tank with fresh, cold drinking water up to the MAX level indicator.
- Replace the water tank securely.

### 4.4 Adding Coffee Beans/Ground Coffee

- Open the coffee bean container lid on top of the machine.
- Pour fresh whole coffee beans into the container.
- If using pre-ground coffee, open the pre-ground funnel and add one scoop per serving. Do not add whole beans to the pre-ground funnel.

# BUILT-IN BURR GRINDER



Image: Close-up of the built-in burr grinder with coffee beans, showing the 4 adjustable settings.

## 5. OPERATING INSTRUCTIONS

### 5.1 Powering On and Initial Rinse

- Plug the machine into a grounded power outlet.
- Press the power button. The machine will perform an automatic rinse cycle. Place a container under the coffee spout to collect the water.

### 5.2 Using the Touchscreen

The 7-inch HD TFT touchscreen provides an intuitive interface for selecting and customizing your beverages.

# Large 7 HD TFT Display Capacitive Touch Screen

Enjoy your favorite coffee at a touch of a button



Image: A hand interacting with the 7-inch HD TFT touchscreen, displaying various coffee options.

## 5.3 Selecting and Customizing Beverages

- From the main menu, swipe left or right to browse through the available drink options (Espresso, Lungo, Americano, Cappuccino, Macchiato, Latte, Latte Macchiato, Flat White, Warm Milk, Milk Foam, Hot Water, and double shot options).
- Tap on your desired beverage.
- On the customization screen, adjust parameters such as:
  - **Grounds:** Adjust the amount of coffee grounds (e.g., 9-12g).
  - **Coffee Volume:** Adjust the water volume for coffee (e.g., 35-180ml).
  - **Temperature:** Set the brewing temperature (e.g., 75-90°C).
  - **Milk Foam:** Adjust the duration of milk frothing (e.g., 20-50 seconds).
- Place your cup under the adjustable spout. Adjust the spout height to fit your cup.
- Press the start button to begin brewing.

# 11 Varieties Brewing Options

Enjoy your favorite coffee at a touch of a button



Image: Display of 11 different brewing options available on the Hipresso machine, including Espresso, Lungo, Americano, and various milk-based drinks.

## 5.4 Using the Milk Frother

- Insert the milk frother hose into a container of cold milk.
- Select a milk-based beverage (e.g., Cappuccino, Latte) from the touchscreen.
- The machine will automatically froth the milk and dispense it, followed by the espresso.

## 5.5 Adjusting the Grinder

- The built-in burr grinder has 4 adjustable settings.
- To adjust, locate the grinder adjustment knob inside the coffee bean container.
- Turn the knob to select your desired grind fineness. Finer grinds are suitable for espresso, while coarser grinds are for other coffee types.

## 5.6 Official Product Videos

Video: Great Hipresso Super Fully Automatic Coffee Machine. This video provides a general overview of the machine's features and operation.

Video: Enjoy your coffee life. This video demonstrates the machine

preparing various coffee beverages.

Video: Great Fully Automatic Coffee Maker. A short preview showing the machine in action, making coffee.

Video: Hipresso Super Automatic Espresso Coffee Machine-7" HD TFT Touchscreen with Milk Frother. This video highlights the touchscreen and milk frother features.

Video: Enjoy the Perfect Coffee Life. A brief demonstration of the machine's capabilities for a perfect coffee experience.

Video: Hipresso Coffee Machine. A concise video showcasing the Hipresso coffee machine.

## **6. MAINTENANCE**

Regular cleaning and maintenance ensure optimal performance and longevity of your Hipresso coffee machine.

### **6.1 Cleaning the Removable Brew Group**

- Turn off and unplug the machine.
- Open the side access panel and carefully remove the brew group.
- Rinse the brew group thoroughly under running tap water until all coffee residues are removed.
- Allow the brew group to air dry completely before reinserting.



Image: The removable brewing group, highlighting its ease of access for cleaning.

## 6.2 Cleaning the Drip Tray and Waste Bin

- Regularly empty and clean the drip tray and the waste bin for used coffee grounds.
- Wash them with warm water and mild detergent, then rinse and dry.

## 6.3 Cleaning the Milk System

- The milk pipework is automatically cleaned after every drink made with milk.
- For thorough cleaning, follow the instructions on the touchscreen for 'Milk System Clean'.

## 6.4 Descaling

- The machine will prompt you when descaling is required.
- Follow the on-screen instructions and use a suitable descaling solution as recommended by the manufacturer.

## 7. TROUBLESHOOTING

If you encounter issues with your Hipresso coffee machine, refer to the following common solutions:

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Machine not turning on	No power, loose plug	Check power connection, ensure plug is fully inserted.
Coffee not dispensing	Water tank empty, brew group clogged, coffee spout blocked	Refill water tank, clean brew group, clear coffee spout.
Milk frother not working	Milk hose clogged, milk system dirty, air leak	Clean milk hose and system, ensure all connections are secure.
Machine stuck in startup cycle	Software issue, internal component error	Power cycle the machine (unplug, wait 30 seconds, plug back in). If issue persists, contact support.
Coffee not hot enough	Temperature setting too low, machine not preheated	Adjust temperature setting on touchscreen, allow machine to fully preheat.

For issues not listed here or if solutions do not resolve the problem, please contact customer support.

## 8. SPECIFICATIONS

<b>Brand</b>	Hipresso (Manufactured by Geekpure)
<b>Model Name</b>	CM1001
<b>Product Dimensions</b>	18.11"D x 11.22"W x 14.37"H
<b>Item Weight</b>	34 pounds
<b>Color</b>	Black
<b>Special Feature</b>	7" HD TFT Touchscreen with Milk Frother
<b>Coffee Maker Type</b>	Espresso Machine
<b>Operation Mode</b>	Fully Automatic
<b>Voltage</b>	110 Volts
<b>Coffee Input Type</b>	Ground Coffee, Whole Beans
<b>Included Components</b>	Milk Frother
<b>UPC</b>	726962550550, 726962550543



Image: The Hipresso espresso machine with its dimensions labeled.

## 9. WARRANTY AND SUPPORT

### 9.1 Warranty Information

The Hipresso Super Fully Automatic Espresso Coffee Machine comes with a **1 Year Warranty** from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal use.

Please retain your proof of purchase for warranty claims.

### 9.2 Customer Support

For technical assistance, warranty claims, or any questions regarding your Hipresso coffee machine, please contact the manufacturer, Geekpure Water Group, or your retailer.

Refer to the product packaging or the official Hipresso/Geekpure website for the most current contact information.

