

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [TurboTronic](#) /

› [Turbotronic TT-CM23 Espresso Machine User Manual](#)

TurboTronic TT-CM23

Turbotronic TT-CM23 Espresso Machine User Manual

Model: TT-CM23

1. INTRODUCTION

Thank you for choosing the Turbotronic TT-CM23 Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

Safety Precautions

- Always ensure the machine is unplugged before cleaning or maintenance.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep out of reach of children.
- Use only cold, fresh water in the water reservoir.
- Do not operate the machine if the power cord or plug is damaged.
- Avoid contact with hot surfaces, especially the steam wand and portafilter during and after operation.

2. PRODUCT OVERVIEW

Familiarize yourself with the components of your Turbotronic TT-CM23 Espresso Machine.



This image shows the front of the TurboTronic TT-CM23 Espresso Machine, highlighting the control panel with power, coffee, and steam buttons, the portafilter, and the steam wand.

Main Components:

1. **Control Panel:** Features power, coffee, and steam buttons with indicator lights.
2. **Portafilter:** Holds ground coffee or coffee pads for brewing.
3. **Steam Wand:** Used for frothing milk for cappuccinos and lattes.
4. **Water Reservoir:** Removable 1.2-liter tank for water.
5. **Drip Tray:** Collects excess liquid and is removable for cleaning.
6. **Steam Control Knob:** Adjusts steam output for frothing.



A side view of the espresso machine, illustrating the removable 1.2-liter water reservoir with MIN and MAX level indicators.



Detailed view of the control panel, featuring the power button, coffee brewing button, and steam function button, each with an indicator light.



This image focuses on the steam control knob located on the side of the machine, used to adjust steam intensity for milk frothing.



A close-up of the removable drip tray and its stainless steel cover, designed to collect excess liquids and facilitate easy cleaning.

3. SETUP

3.1 Unpacking and Initial Cleaning

1. Remove all packaging materials and stickers from the machine.
2. Wash the water reservoir, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

3.2 Filling the Water Reservoir

1. Remove the water reservoir from the back of the machine.
2. Fill the reservoir with fresh, cold water up to the 'MAX' level indicator. Do not overfill.
3. Place the water reservoir back into its position, ensuring it is securely seated.

3.3 Priming the Machine (First Use)

Before brewing coffee or frothing milk for the first time, or if the machine has not been used for a long period, it must be primed.

1. Ensure the water reservoir is filled.
2. Place an empty cup under the portafilter outlet and another under the steam wand.
3. Plug the machine into a grounded power outlet. Press the power button. The indicator light will illuminate.
4. Press the coffee brewing button. Water will start to flow from the portafilter. Let it run for approximately 30 seconds, then press the coffee button again to stop.
5. Turn the steam control knob counter-clockwise to open the steam valve. Press the steam button. Let steam release for approximately 30 seconds, then press the steam button again and turn the steam control knob clockwise to close the valve.
6. The machine is now primed and ready for use.

4. OPERATING INSTRUCTIONS

4.1 Making Espresso with Ground Coffee

1. Ensure the machine is plugged in and the water reservoir is filled. Press the power button.
2. Select the appropriate filter basket (for 1 or 2 cups) and place it into the portafilter.
3. Add finely ground espresso coffee to the filter basket. Use the measuring spoon provided.
4. Lightly tamp the coffee grounds with the tamper. Ensure the coffee is level and not too compressed.
5. Attach the portafilter to the brewing head by aligning it and rotating it to the right until it is firmly locked.
6. Place one or two espresso cups on the drip tray beneath the portafilter spouts.
7. Press the coffee brewing button. The machine will start to brew espresso.
8. Once the desired amount of espresso is brewed (typically 25-30ml per shot), press the coffee brewing button again to stop the flow.
9. Carefully remove the portafilter, discard the used coffee grounds, and rinse the portafilter and filter basket.

4.2 Frothing Milk

The integrated milk frother allows you to prepare creamy milk foam for cappuccinos and lattes.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. Press the steam button on the control panel. The indicator light will blink as the machine heats up to steam temperature, then remain solid when ready.
3. Position the steam wand into the milk, just below the surface.
4. Slowly turn the steam control knob counter-clockwise to release steam.
5. Move the pitcher up and down gently to create foam. Once the milk has doubled in volume and reached the desired temperature (around 60-70°C), turn the steam control knob clockwise to stop the steam.
6. Press the steam button to turn off the steam function.
7. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

4.3 Using Coffee Pads

This machine is also compatible with coffee pads.

1. Use the specific filter basket designed for coffee pads (if provided).

2. Place one coffee pad into the filter basket.
3. Follow steps 5-9 from the 'Making Espresso with Ground Coffee' section.



The espresso machine in operation, brewing coffee into a glass cup, surrounded by coffee beans, ground coffee, and a latte macchiato, demonstrating its use.

5. CLEANING AND MAINTENANCE

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

5.1 Daily Cleaning

- **Portafilter and Filter Basket:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under running water.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly release steam to clear any milk residue from inside the wand.

- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

5.2 Descaling

Mineral deposits from water can build up in the machine over time, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water reservoir with the descaling solution.
3. Place a large container under the portafilter and another under the steam wand.
4. Turn on the machine and allow it to heat up.
5. Run half of the descaling solution through the portafilter by pressing the coffee brewing button. Stop the flow.
6. Open the steam valve and release the remaining solution through the steam wand. Close the steam valve.
7. Turn off the machine and let it sit for 15-20 minutes.
8. Empty and rinse the water reservoir thoroughly. Fill it with fresh, cold water.
9. Repeat steps 5 and 6 with fresh water to rinse the machine completely.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses	No water in reservoir; Clogged filter; Machine not primed.	Fill reservoir; Clean filter; Prime the machine.
Weak coffee	Insufficient coffee grounds; Coarse grind; Not tamped enough.	Increase coffee amount; Use finer grind; Tamp more firmly.
No steam from wand	Steam button not pressed; Wand clogged; Machine not heated.	Press steam button; Clean wand; Wait for steam indicator light.
Water leaks from machine	Water reservoir not seated correctly; Drip tray full; Portafilter not secured.	Reseat reservoir; Empty drip tray; Secure portafilter firmly.

7. SPECIFICATIONS

Technical details of the TurboTronic TT-CM23 Espresso Machine.



An illustration showing the physical dimensions of the TurboTronic TT-CM23 Espresso Machine: 36.5 cm depth, 35 cm width, and 31.5 cm height.

Model: TT-CM23

Brand: TurboTronic

Capacity: 1.2 Liters (Water Reservoir)

Power/Wattage: 1050 Watts

Voltage: 230 Volts

Pressure: 19 Bar Professional Pressure

Material: Plastic, Stainless Steel

Product Dimensions: 36.5 x 35 x 31.5 cm (D x W x H)

Weight: 4.7 kg

Special Features: Integrated Milk Frother, Automatic Shut-off, Versatility with Ground Coffee and Pads

8. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact TurboTronic customer service through their official website. Keep your proof of purchase for any warranty claims.

© 2023 TurboTronic. All rights reserved.