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wirsh CM5418

wirsh Espresso Machine User Manual

Model: CM5418 | Brand: wirsh

INTRODUCTION

Welcome to the world of home barista excellence with your new wirsh Espresso Machine. This manual provides detailed instructions for setting up, operating, maintaining, and troubleshooting your machine to ensure you enjoy perfect espresso, lattes, and cappuccinos every time.



The wirsh Espresso Machine, designed for home barista use, featuring a sleek stainless steel finish and capable of brewing single or double espresso shots.

Key Features:

- **20 Bar Italian Pump:** Ensures optimal extraction pressure for rich, flavorful espresso.
- **1350W Instant Thermo-block Heating System:** Rapid heating for quick brewing.
- **Commercial-Grade Stainless Steel Steam Wand:** For versatile milk frothing for lattes and cappuccinos.
- **2-in-1 Portafilter:** Accommodates single and double espresso shots.
- **42oz Removable Water Tank:** Easy refilling and cleaning.

- **Compact and Stylish Design:** Brushed stainless steel body fits well in any kitchen.

SETUP GUIDE

1. Unboxing and Initial Placement

Carefully remove all packaging materials from the espresso machine and its accessories. Place the machine on a stable, flat, and dry surface, ensuring adequate ventilation around it.

THE PERFECT ADDITION TO YOUR KITCHEN COUNTERTOP



The wirsh Espresso Machine is a perfect addition to any kitchen countertop due to its compact and sleek design.

2. Water Tank Installation and Filling

Locate the removable water tank at the back of the machine. Lift it out, fill it with fresh, cold water up to the MAX line, and then securely place it back into its position. Ensure it is properly seated to prevent water leakage.



The removable water tank is easily accessible for filling and cleaning.

3. First Use and Priming

Before first use, or if the machine has not been used for a long time, it needs to be primed. Plug in the machine and turn it on. Once preheating is complete (indicated by stable lights), place a cup under the steam wand. Rotate the side knob to the WATER position to dispense hot water for approximately 20 seconds. This primes the pump and flushes the system.

OPERATING INSTRUCTIONS

1. Brewing Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter. Fill with finely ground coffee, ensuring it is level. Tamp the coffee firmly and evenly.
2. **Attach Portafilter:** Align the portafilter with the group head and twist it firmly to the right until it is securely locked in place.
3. **Place Cups:** Position one or two espresso cups on the drip tray directly under the portafilter spouts.
4. **Select Shot:** Press the "1 CUP" button for a single espresso or the "2 CUP" button for a double espresso. The machine will automatically brew and stop.



Steel drip tray



Single &
Double Espresso Shots



Pre-infusion
Function

The machine supports brewing single or double espresso shots with ease.

2. Steaming Milk for Lattes and Cappuccinos

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the "STEAM" button. Wait for the indicator light to become solid, indicating the machine has reached steaming temperature.
3. **Purge Steam Wand:** Before inserting into milk, briefly open the steam knob to release any condensed water. Close the knob.
4. **Froth Milk:** Submerge the steam wand tip just below the surface of the milk. Slowly open the steam knob. Angle the pitcher to create a vortex, incorporating air for foam. Once desired texture and temperature are reached, close the steam knob and remove the pitcher.
5. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove milk residue. Briefly open the steam knob again to clear any milk from inside the wand.

SIMPLE BREWING & FROTHING



Commercial style
steam wand for
effortless milk texturing

The commercial-style steam wand allows for effortless milk texturing for various coffee beverages.

CARE AND MAINTENANCE

1. Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray and its components daily.
- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets thoroughly under warm water.
- **Steam Wand:** As mentioned in operation, wipe and purge the steam wand immediately after each use.
- **Water Tank:** Rinse the water tank regularly and refill with fresh water.



The drip tray and its components are easily removable for cleaning.

2. Descaling

Regular descaling is crucial to maintain machine performance and extend its lifespan, especially in areas with hard water. The frequency depends on water hardness and usage. Refer to the full product manual for detailed descaling instructions and recommended descaling solutions.

TROUBLESHOOTING

Problem	Solution
Pump fails to draw water from the tank.	Reinstall the water tank securely. Use the hot water function to dispense hot water for 20 seconds to prime the pump.
Machine beeps continuously and 1 CUP, 2 CUP, and STEAM buttons flash simultaneously.	Ensure the steam knob is turned back to the OFF position. This indicates the steam function is still active.
1 CUP and 2 CUP buttons are flashing alternately, and the machine is unresponsive.	This indicates the machine is too hot. Use the hot water function to dispense hot water for 20 seconds to help cool down the machine.

TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	wirsh
Model Name	Home Barista
Item Model Number	CM5418
Color	Stainless Steel

Feature	Detail
Product Dimensions	12.2"D x 5.5"W x 11.9"H
Item Weight	9 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Voltage	120 Volts
Pressure	20 Bar (ULKA pump)
Heating System	1350W Instant Thermo-block
Water Tank Capacity	42 oz (Removable)
Filter Type	Reusable
Coffee Input Type	Ground Coffee
Safety Approval	ETL Safety Approved
BPA Free	All water and coffee contact parts are BPA-free



Product dimensions for easy placement in your kitchen.

WARRANTY AND SUPPORT

The wirsh Espresso Machine is ETL safety approved, and all water and coffee contact parts are BPA-free, ensuring a safe and worry-free coffee-making experience.

For specific warranty details, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official wirsh website. You can also reach out to customer service through the retailer

where the product was purchased.

For additional resources and product information, visit the [wirsh Store on Amazon](#).