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> CYETUS All in One Espresso Machine for Home Barista CYK7601, Coffee Grinder, Milk Steam Frother Wand, for Espresso, Cappuccino and Latte, Black

CYETUS CYK7601

CYETUS All in One Espresso Machine User Manual

Model: CYK7601 | Brand: CYETUS

INTRODUCTION

Welcome to the world of home barista with your new CYETUS All in One Espresso Machine. This comprehensive manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to ensure you get the best experience and the perfect cup of espresso, cappuccino, or latte every time. Designed for ease of use and professional results, your CYETUS machine integrates a coffee grinder, milk steam frother, and precise temperature control for optimal flavor extraction.



Figure 1: The CYETUS All in One Espresso Machine, featuring an integrated grinder and steam wand.

PACKAGE CONTENTS

Before you begin, ensure all components are present in your package:

- 1x CYETUS All in One Espresso Machine
- 2x Espresso Glasses

- 1x Tamper
- 1x Tamper Mat
- 1x Milk Frothing Pitcher
- 1x Apron
- 1x Cleaning Cloth
- Filters (for single and double espresso)



Figure 2: Included barista accessories for your CYETUS machine.

SETUP

1. **Unboxing and Placement:** Carefully remove all packaging materials. Place the machine on a stable, level, and heat-resistant surface near a power outlet. Ensure adequate ventilation around the unit.
2. **Water Tank Installation:** The water tank is located at the back of the machine. Fill it with fresh, filtered water. **Important:** Ensure to remove any rubber plugs from the water intake at the base of the tank before first use, as noted in some user

experiences.

3. **Bean Hopper Installation:** Place the bean hopper on top of the machine, ensuring it is securely seated. Fill with fresh coffee beans.
4. **Initial Cleaning Cycle:** Before first use, perform an initial cleaning cycle. Fill the water tank, place a large container under the portafilter and steam wand, and run a cycle without coffee to flush the system.



Figure 3: Filling the bean hopper with fresh coffee beans.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

Your CYETUS machine features an integrated precision conical burr grinder with 30 grind settings, allowing you to customize the grind size for optimal flavor extraction from any roast. The grind settings are adjusted by rotating the bean hopper.

- **Adjusting Grind Size:** Rotate the bean hopper to select your desired grind setting (1-30). Finer grinds (lower numbers) are suitable for espresso, while coarser grinds (higher numbers) are for other coffee types.
- **Dose Control:** The machine delivers a precise amount of freshly ground coffee directly into the portafilter.



Figure 4: Detailed view of the conical burr grinder and grind settings.

2. Espresso Extraction

The 15-bar Italian pump and PID intelligent temperature control system ensure optimal pressure and stable temperature for rich, flavorful espresso with a beautiful crema.

1. **Insert Portafilter:** After grinding, insert the 58mm café-sized portafilter into the group head.
2. **Tamping:** Use the included tamper to press the coffee grounds evenly and level in the portafilter. Even tamping is crucial for proper extraction.
3. **Select Shot:** Choose between a single or double shot using the touch screen controls.
4. **Monitor Pressure:** Observe the pressure gauge during extraction. The needle should ideally be within the "Espresso Range" for optimal results.



Figure 5: Proper tamping technique for even coffee extraction.



Figure 6: Espresso being extracted into two shot glasses.

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Video 1: A demonstration of the CYETUS Espresso Machine in operation, including grinding, tamping, and pulling espresso shots. (Duration: 1:08)

3. Manual Microfoam Milk Texturing

The powerful steam wand allows you to create silky microfoam milk, perfect for cappuccinos, lattes, and latte art.

1. **Prepare Milk:** Fill the milk frothing pitcher with cold milk.
2. **Purge Steam Wand:** Turn on the steam valve briefly to purge any condensed water from the wand.
3. **Texture Milk:** Immerse the steam wand tip just below the surface of the milk. Turn on the steam. Listen for a gentle "hissing" sound, indicating proper air incorporation. As the milk heats and expands, lower the pitcher slightly to keep the tip just below the surface.
4. **Heat Milk:** Once the desired foam consistency is achieved, immerse the wand deeper to heat the milk to your preferred temperature (typically 140-150°F / 60-65°C).
5. **Clean Wand:** Immediately after frothing, wipe the steam wand with a damp cloth and purge it again to prevent milk residue buildup.

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Video 2: A quick overview of the CYETUS All in One Espresso Machine, highlighting its features including milk frothing. (Duration: 0:55)

MAINTENANCE

Regular cleaning and maintenance will prolong the life of your espresso machine and ensure consistent coffee quality.

- **Daily Cleaning:**
 - Empty and clean the detachable drip tray after each use.
 - Wipe down the exterior of the machine with a soft, damp cloth.
 - Clean the steam wand immediately after frothing milk.
- **Grinder Cleaning:** The integrated grinder may accumulate fine grounds. Use the provided cleaning brush to clear any

blockages. The grinder is designed to be easy to disassemble for thorough cleaning.

- **Descaling:** The machine has a "CLEAN DESCALE" indicator. When this light illuminates, it's time to descale the machine to remove mineral buildup. Refer to the detailed descaling instructions in the full user guide (PDF link available on product page) for the specific procedure and recommended descaling solution.



Figure 7: The detachable drip tray for easy cleaning.

TROUBLESHOOTING

Here are some common issues and their potential solutions:

Problem	Possible Cause	Solution
No water/coffee dispensed.	Airlock in pump, clogged filter, water tank empty.	Ensure rubber plug is removed from water tank. Prime the pump by running hot water through the steam wand. Clean filter. Refill water tank.

Problem	Possible Cause	Solution
Pressure gauge not reaching espresso range.	Grind too coarse, insufficient tamping pressure, old beans.	Adjust grind to a finer setting. Increase tamping pressure for even compaction. Use fresh beans.
Steam wand stops prematurely (e.g., after 15 seconds).	Safety cutoff, internal issue.	Ensure the steam wand is properly purged and milk is cold. If issue persists, contact customer support.
Grinder clogs or dispenses small doses.	Buildup of fine grounds.	Clean the grinder regularly using the provided brush. Disassemble and clean thoroughly if necessary.

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Video 3: A comprehensive video demonstrating the CYETUS Espresso Machine, including setup and various operational aspects. (Duration: 2:22)

SPECIFICATIONS

- **Brand:** CYETUS
- **Model Name:** CYK7601
- **Color:** Black
- **Product Dimensions:** 14.88"D x 15.6"W x 17.8"H
- **Special Features:** Integrated Coffee Grinder, Jug, PID Temp System, 15 Bar High Pressure Extraction, Manual Microfoam Milk Texturing, Dose Control Grinding, Simplified Modern Touch Screen Control Design, Detachable Tray.
- **Coffee Maker Type:** Espresso Machine
- **Filter Type:** Reusable
- **Operation Mode:** Fully Automatic
- **Voltage:** 120 Volts (AC)
- **Item Weight:** 27.3 pounds

WARRANTY AND SUPPORT

CYETUS offers a **one-year warranty** for your espresso machine. For any questions, technical assistance, or warranty claims, please contact CYETUS customer service. Refer to the contact information provided in your product packaging or on the official CYETUS website for prompt support.

You can also find the official User Guide (PDF) [here](#) for more detailed information.