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## Biolomix CM6866

# Biolomix CM6866 Automatic Espresso Coffee Machine User Manual

Model: CM6866 | Brand: Biolomix

## INTRODUCTION

Thank you for choosing the Biolomix CM6866 Automatic Espresso Coffee 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.

### Important Safety Tips:

- Always ensure the machine is unplugged before cleaning or maintenance.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- Use only cold, fresh water in the water tank.
- The first use may result in espresso not heating sufficiently. Performance improves after initial uses.
- Preheat the steam wand before frothing milk for best results.

## PRODUCT OVERVIEW

The Biolomix CM6866 is a compact and powerful espresso machine designed for home and office use, featuring a 20 bar pressure system and an integrated milk frother for a variety of coffee beverages.



Figure 1: Front view of the Biolomix CM6866 Espresso Machine, showing the control panel, portafilter, and drip tray.

#### **Key Features:**

- 20 Bar Pressure System for rich espresso extraction.
- Integrated Milk Frother for easy cappuccino and latte preparation.
- Easy to Clean design.
- Compact size, ideal for various settings including homes, offices, and apartments.

# Brews Authentic Barista-quality Beverages Just Like You Enjoy At Your Favorite Coffeehouse.

Enjoy the fancy taste



Figure 2: The Biolomix CM6866 machine demonstrating its capability to brew various barista-quality beverages like Latte, Mocha, Cappuccino, Caramel Macchiato, and Ice Coffee.

## SETUP

- Unpacking:** Carefully remove all packaging materials and ensure all parts are present.
- Initial Cleaning:** Wash the water tank, portafilter, filter basket, and drip tray with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
- Fill Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX level indicator. Place the tank back securely.
- First Use / Priming:** Before making coffee, run a cycle with just water to prime the system and clean internal components. Ensure the machine is plugged in, turn it on, and let it heat up. Place a cup under the portafilter (without coffee) and press the brew button to dispense hot water. Repeat this process for the steam wand as well.

## OPERATING INSTRUCTIONS

### Making Espresso

- Preheat:** Ensure the machine is turned on and has reached its operating temperature (indicator light will show).

2. **Prepare Coffee:** Add ground coffee to the filter basket. For a single shot, use one scoop; for a double shot, use two. Tamp the coffee evenly with a tamper.
3. **Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it locks into place.
4. **Brew Espresso:** Place your espresso cup(s) on the drip tray. Press the desired brew button (single or double shot). The machine will automatically dispense the correct amount of espresso.
5. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by turning it to the left. Discard the used coffee grounds.

## Milk Frothing

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Preheat Steam Wand:** Turn the steam function on and allow the steam wand to heat up. Purge a small amount of steam into the drip tray to remove any condensed water.
3. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam valve slowly. Move the pitcher up and down to create foam. Once desired texture and temperature are reached, close the steam valve and remove the pitcher.
4. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Purge a small amount of steam again to clear any internal blockages.

**Note:** For optimal results when making milk-based drinks, brew your espresso first, then froth your milk. If frothing milk first, allow the machine to cool down slightly before brewing espresso to ensure proper extraction temperature.

## MAINTENANCE AND CLEANING

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

### Daily Cleaning

- **Portafilter and Filter Basket:** After each use, remove and rinse the portafilter and filter basket under running water.
- **Drip Tray:** Empty and clean the drip tray and grid daily.
- **Water Tank:** Rinse the water tank daily and refill with fresh water.
- **Steam Wand:** As mentioned in the operating instructions, wipe and purge the steam wand immediately after each use.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

### Descaling

Descaling is crucial to remove mineral buildup and maintain machine efficiency. The frequency depends on water hardness and usage, but generally every 2-3 months. Refer to a descaling solution's instructions for specific steps, or follow these general guidelines:

1. Mix descaling solution with water according to product instructions and pour into the water tank.
2. Place a large container under the group head and steam wand.
3. Run several brewing cycles and steam cycles until the water tank is empty.
4. Rinse the water tank thoroughly and refill with fresh water.

5. Run several cycles with fresh water to flush out any remaining descaling solution.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not heated; clogged filter.	Fill water tank; wait for heating; clean filter basket.
Weak or watery coffee	Coffee too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
No steam from wand	Steam function not activated; wand clogged; machine not heated.	Activate steam function; clean wand; wait for heating.
Machine leaks water	Water tank not seated correctly; seal issues; overfilled drip tray.	Reseat water tank; check seals; empty drip tray.

## SPECIFICATIONS

Feature	Detail
Brand	Biolomix
Model Number	CM6866
Color	Multi-color
Product Dimensions	29 x 26 x 23 cm
Capacity	1.5 Liters
Power / Wattage	1050 Watts
Material	Metal
Special Feature	Milk Frother
Item Weight	5.26 Kilograms
Coffee Maker Type	Espresso Machine
Style	Modern
Specific Uses	Cappuccino
Recommended Uses	Espresso drinks, milk-based drinks, home use, office use

## WARRANTY AND SUPPORT

Your Biolomix CM6866 Espresso Coffee Machine comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty duration and coverage details.

For technical support, service, or inquiries regarding your product, please contact the retailer or authorized service center where you purchased the machine. Keep your proof of purchase for warranty claims.

