

ICUIRE CM3000

ICUIRE Espresso Machine User Manual

Model: CM3000

1. IMPORTANT SAFEGUARDS

Please read all instructions carefully before using this appliance. Keep this manual for future reference. Always follow basic safety precautions to reduce the risk of fire, electric shock, and personal injury.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the power supply voltage matches the rating label on the appliance.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug.
- Use only accessories recommended by the manufacturer.
- This appliance is for household use only.

2. PRODUCT OVERVIEW

The ICUIRE Espresso Machine is a semi-automatic coffee maker designed for home and office use, featuring a 20-bar pump pressure system and a milk frother for various coffee beverages.



Figure 2.1: Front view of the ICUIRE Espresso Machine, showcasing its sleek design and control panel.

Key Features:

- **20 Bar Professional Pump:** Ensures optimal pressure for rich espresso extraction.
- **1.5L/50oz Removable Water Tank:** Large capacity for multiple brews and easy refilling.
- **Professional Milk Frothing Wand:** Swiveling steam nozzle for creamy milk froth.
- **Easy-to-use Touchscreen Control Panel:** Intuitive interface for various functions.
- **Detachable Drip Tray:** For easy cleaning and accommodating larger cups.
- **Cup Warmer:** Top surface designed to preheat coffee cups.

CUP WARMER

Unique design
Keeps your coffee in a
taste-good temperature



REMOVABLE WATER TANK

1.5L (50oz) large capacity
Clearly visible water level
Ease of disassembly

DETACHABLE DRIP TRAY

Easy to clean
Suitable for cups of
various sizes



Figure 2.2: Overview of the machine's features, including automatic/manual brewing, fast heating, ease of use, double espresso capability, built-in steam wand, and stylish design.

3. SETUP

3.1 Unpacking and Initial Placement

Carefully remove all packaging materials. Place the espresso machine on a stable, flat, heat-resistant surface

near a power outlet. Ensure adequate ventilation around the machine.

3.2 Filling the Water Tank

The machine features a 1.5L (50oz) removable water tank located at the back. Lift the tank, fill it with fresh, cold water up to the MAX line, and place it back securely.



Figure 3.1: Step-by-step illustration of adding water to the removable water tank.

3.3 Initial Rinse (First Use)

Before first use, or if the machine has not been used for a long time, it is recommended to rinse the system. Fill the water tank, place a large container under the coffee outlet and steam wand, and run hot water through both. This cleans the internal components and prepares the machine for brewing.



Figure 3.2: Visual guide for rinsing the machine before its initial use, showing water tank, portafilter, and steam wand steps.

3.4 Preheating Coffee Cups

For optimal espresso taste, preheat your coffee cups by placing them on the stainless steel cup mat on top of the machine. The residual heat from the machine will warm the cups.

PRODUCT USE STEPS

Add water



Figure 3.3: The stainless steel cup mat on top of the machine, designed to preheat coffee cups for the best coffee experience.

4. OPERATING INSTRUCTIONS

4.1 Power On and Preheating

Press the power button. The coffee button and manual button will illuminate solidly once preheating is complete, indicating the machine is ready for use.

4.2 Preparing Espresso

1. **Load Ground Coffee:** Add desired amount of finely ground coffee into the portafilter.

PRODUCT USE STEPS

Rotate steam control knob, making milk foam



Figure 4.1: Illustration of loading ground coffee into the portafilter.

2. **Tamp Coffee:** Use the tamper to press the ground coffee firmly and evenly. Ensure it's not too loose or too tight.
3. **Install Portafilter:** Insert the portafilter into the group head and turn it counter-clockwise to lock it securely in place.

PRODUCT USE STEPS

Fancy espresso finish



Figure 4.2: Guide for installing the portafilter, showing the unlock and lock positions.

4. **Choose Brew Size:** Select the 1-cup or 2-cup button for automatic brewing. For custom volume, press the manual button and press again to stop.



POWERFUL STEAM FROTHER

Awaken your inner barista

Figure 4.3: Close-up of espresso extraction, highlighting the 20-bar professional pump and the resulting crema layer.

DOUBLE ESPRESSO SHOTS



Figure 4.4: The machine brewing two espresso shots simultaneously, demonstrating its double shot capability.

4.3 Milk Frothing

1. **Prepare Milk:** Fill a frothing pitcher with cold milk.
2. **Activate Steam:** Press the steam button on the control panel. Once the steam indicator light is solid, turn the steam control knob to release steam.
3. **Froth Milk:** Insert the swiveling steam nozzle into the milk, about 1-2cm deep. Move the pitcher up and down to create desired froth.

20 BAR PROFESSIONAL PUMP

Powerful pressure to extract coffee



3.5mm crema
Coffee layer

Figure 4.5: Demonstrates the powerful steam frother in action, creating rich, creamy milk for various coffee drinks.

4. **Finish:** Turn the steam control knob back to the OFF position when done.

Video 4.1: An official product video demonstrating the setup, espresso brewing process, and milk frothing capabilities of the ICUIRE Espresso Machine. This video is provided by the seller and is 55 seconds long.

5. MAINTENANCE

5.1 Cleaning the Drip Tray

The detachable drip tray should be emptied and cleaned regularly to prevent overflow and maintain hygiene.

Simply slide it out, discard accumulated liquid, and wash with warm, soapy water.



Figure 5.1: The detachable drip tray, designed for easy removal and cleaning, suitable for cups of various sizes.

5.2 Cleaning the Steam Wand

After each use, wipe the steam wand with a damp cloth to remove any milk residue. Periodically, purge the steam wand by briefly activating the steam function to clear any internal blockages.

5.3 General Cleaning

Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers. The water tank and portafilter can be washed with warm, soapy water. Ensure all parts are dry before reassembling.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee liquid spraying after steam use	Machine too hot after steaming.	Release excess steam by running hot water for 20 seconds to cool down the machine before brewing.
1 cup and 2 cup buttons alternately flashing, machine not working.	Machine needs cooling.	Use the hot water function to let hot water come out for 20 seconds to cool down the machine.
Pump cannot draw water from tank.	Water tank not properly installed or airlock.	Re-install the water tank and use the hot water function for 20 seconds to prime the pump.
Machine beeping, 1 cup/2 cup/steam buttons flashing simultaneously.	Steam knob not in OFF position.	Turn the steam knob back to the OFF position.

7. SPECIFICATIONS

- **Brand:** ICUIRE

- **Model Name:** CM3000
- **Color:** Black+silver1
- **Product Dimensions:** 10.24"D x 7.87"W x 11.02"H
- **Coffee Maker Type:** Espresso Machine
- **Pump Pressure:** 20 Bar
- **Water Tank Capacity:** 1.5L / 50oz
- **Operation Mode:** Semi-Automatic
- **Human Interface Input:** Touchscreen, Buttons
- **Included Components:** Milk Frother
- **Item Weight:** 8.28 pounds

8. WARRANTY AND SUPPORT

For any issues regarding damaged or missing accessories, please contact ICUIRE customer support for replacement in a timely manner. Refer to your purchase documentation for specific warranty terms and contact information.



Figure 8.1: Components included with the ICUIRE Espresso Coffee Maker: 1-cup filter, 2-cup filter, measuring spoon and tamper, and the coffee machine itself.