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› [Calphalon Compact Espresso Machine BVCLECM-PMPMN-SS User Manual](#)

## Calphalon BVCLECM-PMPMN-SS

# Calphalon Compact Espresso Machine User Manual

Model: BVCLECM-PMPMN-SS

## 1. INTRODUCTION

Thank you for choosing the Calphalon Compact Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read all instructions carefully before first use and retain this manual for future reference.



Figure 1: Calphalon Compact Espresso Machine brewing a shot of espresso.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or espresso machine in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the water reservoir lid is removed during the brewing cycle.
- This appliance is for household use only.

### 3. COMPONENTS AND ACCESSORIES

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Your Calphalon Compact Espresso Machine includes the following parts and accessories:

- Espresso Machine Unit
- Water Reservoir
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Tamper
- Stainless Steel Milk Jug
- Drip Tray and Grid



Figure 2: Espresso machine with included milk jug, tamper, and filter baskets.

## 4. SETUP AND FIRST USE

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### 4.1 Unpacking

1. Carefully remove all packaging materials and components from the box.
2. Place the espresso machine on a stable, flat, heat-resistant surface.
3. Ensure all accessories are present.

### 4.2 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 line. Do not use hot water or other liquids.
3. Replace the reservoir securely into the machine.

### 4.3 Priming the Machine (First Use)

Before making your first espresso, it is important to prime the machine to ensure proper water flow and to clean internal components.

1. Ensure the water reservoir is filled.
2. Plug the machine into a grounded electrical outlet. The power button will illuminate.
3. Place a large cup or container under the portafilter head and the steam wand.
4. Press the power button to turn on the machine. The machine will begin heating, indicated by flashing lights. Once heated, the lights will become solid.
5. Turn the steam/hot water knob to the "hot water" position and allow water to flow through the steam wand for approximately 30 seconds. Turn the knob back to the "off" position.
6. Press the single shot button to dispense water through the portafilter head for approximately 30 seconds. Press it again to stop.
7. The machine is now primed and ready for use.



Figure 3: The compact design of the espresso machine, ideal for small counter spaces.

## 5. OPERATING INSTRUCTIONS

### 5.1 Making Espresso

1. **Preheat:** Ensure the machine is powered on and fully heated (lights solid). Place your espresso cup on the warming tray at the top of the machine to preheat it.
2. **Prepare Portafilter:** Insert either the single or double shot filter basket into the portafilter.
3. **Grind Coffee:** Grind fresh coffee beans to a fine consistency suitable for espresso.
4. **Dose Coffee:** Fill the filter basket with ground coffee. For a single shot, use approximately 7-8 grams. For a double shot, use approximately 14-16 grams.
5. **Tamp:** Use the included tamper to press the coffee grounds firmly and evenly into the basket. A consistent, level tamp is crucial for proper extraction.
6. **Attach Portafilter:** Wipe any excess grounds from the rim of the portafilter. Align the portafilter with the group head on the machine and twist firmly to the right until it is securely locked in place.

7. **Position Cup:** Place your preheated espresso cup(s) on the drip tray directly under the portafilter spouts. The double-drip tray can be adjusted to fit various cup heights.
8. **Brew Espresso:** Press the single shot button (for one shot) or the double shot button (for two shots). The machine will automatically dispense the correct volume of espresso.
9. **Enjoy:** Once brewing is complete, remove your cup(s) and enjoy your espresso.

## 15-BAR ITALIAN PUMP FOR OPTIMAL FLAVOR EXTRACTION



Figure 4: Espresso extraction from the 15-bar Italian pump.



# CUP-WARMING TRAY

## GENTLY WARMS FOR ESPRESSO-READY CUPS



Figure 5: The cup warming tray helps maintain espresso temperature.

### 5.2 Using the Milk Frother (Steam Wand)

The powerful steam wand allows you to create creamy froth and microfoam for lattes, cappuccinos, and other milk-based drinks.

1. **Prepare Milk:** Fill the stainless steel milk jug with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Ensure the machine is heated. Turn the steam/hot water knob to the "steam" position. The steam light will flash while heating and become solid when ready.
3. **Purge Steam Wand:** Position the steam wand over the drip tray and briefly open the steam knob to release any condensed water. Close the knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk in the jug. Open the steam knob fully.
5. **Create Foam:** Hold the jug at an angle, moving it slightly up and down to incorporate air and create foam. As the milk heats and expands, lower the jug to keep the tip just below the surface.
6. **Heat Milk:** Once desired foam is achieved, immerse the wand deeper into the milk to heat it to the desired temperature (typically 140-150°F / 60-65°C).
7. **Stop Steaming:** Close the steam knob, then remove the milk jug.

8. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to purge any milk from inside the wand.



Figure 6: Using the powerful steam wand to create milk froth.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine.

### 6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard the coffee grounds, and rinse the portafilter and filter basket under warm water. Use a brush to remove any stubborn coffee residue.
- **Drip Tray:** Empty and rinse the drip tray and grid daily or when the indicator floats up.
- **Steam Wand:** Always wipe and purge the steam wand immediately after frothing milk to prevent milk from drying inside.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.



## 6.2 Water Reservoir Cleaning

Clean the water reservoir periodically with mild detergent and rinse thoroughly. Ensure no soap residue remains before refilling with fresh water.

## 6.3 Descaling

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

1. Use a commercial descaling solution specifically designed for espresso machines, following the manufacturer's instructions.
2. Alternatively, you can use a solution of white vinegar and water (1 part vinegar to 2 parts water).
3. Fill the water reservoir with the descaling solution.
4. Place a large container under the portafilter and steam wand.
5. Run several cycles of hot water through the portafilter and steam wand until the reservoir is empty.
6. Rinse the reservoir thoroughly and refill with fresh water.
7. Run several cycles of fresh water through the machine to flush out any remaining descaling solution.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow.	Water reservoir empty; machine not primed; blockage.	Fill reservoir; prime the machine; descale if necessary.
Espresso brews too slowly or not at all.	Coffee ground too fine; coffee tamped too hard; filter basket clogged.	Use coarser grind; tamp with less pressure; clean filter basket.
Espresso brews too quickly.	Coffee ground too coarse; not enough coffee; coffee tamped too lightly.	Use finer grind; increase coffee dose; tamp with more pressure.
Steam wand not producing steam.	Machine not heated to steam temperature; wand clogged.	Wait for steam light to be solid; clean and purge steam wand.
Water leaking from machine.	Water reservoir not seated correctly; drip tray full.	Ensure reservoir is secure; empty drip tray.

## 8. SPECIFICATIONS

- **Brand:** Calphalon
- **Model:** BVCLECM-PMPMN-SS
- **Exterior Finish:** Stainless Steel
- **Product Dimensions:** 15.87"D x 5.74"W x 12.28"H
- **Item Weight:** 11.82 pounds
- **Pump Pressure:** 15-Bar Italian Pump
- **Heating Technology:** Thermoblock
- **Special Features:** Cup Warmer, Milk Frother, Low-Pressure Pre-Infusion, Volumetric Control
- **Included Components:** Milk Frother, Tamper, Dual-Wall Filter Baskets (Single & Double Shot)

## 9. WARRANTY AND SUPPORT

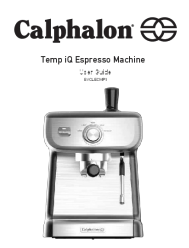
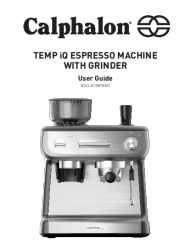
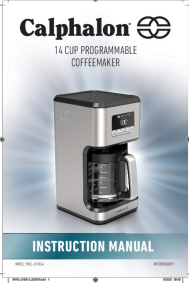

For warranty information and customer support, please refer to the documentation included with your product or visit the official Calphalon website. Keep your purchase receipt as proof of purchase.

**Online Support:** Visit the [Calphalon Store on Amazon](#)



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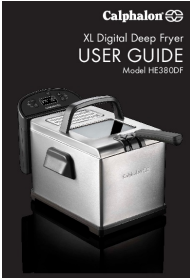
**Related Documents - BVCLECM-PMPMN-SS**

	<p><a href="#">Calphalon Temp iQ Espresso Machine User Guide   BVCLECMP1</a></p> <p>Comprehensive user guide for the Calphalon Temp iQ Espresso Machine (Model BVCLECMP1), covering setup, operation, maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">Calphalon Temp iQ Espresso Machine with Grinder User Guide</a></p> <p>Comprehensive user guide for the Calphalon Temp iQ Espresso Machine with Grinder (Model BVCLECMPBM1), covering setup, operation, maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">Calphalon 14-Cup Programmable Coffeemaker Instruction Manual</a></p> <p>Comprehensive instruction manual for the Calphalon 14-Cup Programmable Coffeemaker (Model BVCL-JJ100-A). Learn about important safety precautions, setup, brewing, cleaning, maintenance, and warranty information.</p>
	<p><a href="#">Calphalon 14 Cup Programmable Coffeemaker Instruction Manual</a></p> <p>Comprehensive instruction manual for the Calphalon 14 Cup Programmable Coffeemaker, detailing important safeguards, setup, operation, cleaning, decalcifying, and warranty information.</p>



[Calphalon 14-Cup Programmable Coffeemaker Instruction Manual](#)

This instruction manual provides detailed guidance for operating, maintaining, and troubleshooting your Calphalon 14-Cup Programmable Coffeemaker. Learn about safety precautions, brewing functions, cleaning procedures, and warranty information.



[Calphalon XL Digital Deep Fryer User Guide \(Model HE380DF\)](#)

User guide for the Calphalon XL Digital Deep Fryer (Model HE380DF). Covers setup, operation, safety, cleaning, maintenance, and includes recipes. Features the Opti-Heat System for precise temperature control.