

## ICUIRE CM5100

# ICUIRE 20 Bar Compact Espresso Coffee Machine Instruction Manual

Model: CM5100

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## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your ICUIRE 20 Bar Compact Espresso Coffee Machine, Model CM5100. Please read all instructions carefully before first use and retain this manual for future reference.

The ICUIRE CM5100 is a semi-automatic espresso machine designed for home use, featuring a 20-bar pump for espresso extraction and a steam wand for milk frothing. It includes a 37 oz (1.1L) removable water tank and a cup warming tray.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance 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.
- 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.
- Use caution when handling hot steam.

### 3. PRODUCT COMPONENTS

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Familiarize yourself with the main parts of your espresso machine:

- **Main Unit:** Houses the heating system, pump, and control panel.
- **Water Tank:** 1.1L (37 oz) removable tank located at the back.
- **Portafilter:** Handle with a filter basket for holding ground coffee.
- **Filter Baskets:** Includes one single-shot filter and one double-shot filter.
- **Measuring Spoon/Tamper:** Used for scooping and tamping ground coffee.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Drip Tray:** Removable tray at the base to collect drips and spills.
- **Cup Warming Tray:** Located on top of the machine to preheat cups.
- **Control Panel:** Buttons for power, single shot, double shot, and steam.



Figure 3.1: Front view of the ICUIRE Espresso Machine.



## Two Stainless Steel Filter Basket

1 X Single Filter Basket  
1 X Double Filter Basket

## Cup Warming Tray & Digital Touch Panel

## Large Capacity Water tank

It's large enough to contain 37oz water, Removable design-easy to fill in water.

Figure 3.2: Key components including filter baskets, water tank, and control panel.

### 4. SETUP AND FIRST USE

#### 4.1 Unpacking and Initial Cleaning

1. Remove all packaging materials and labels.
2. Wash the water tank, portafilter, filter baskets, and drip tray in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

#### 4.2 Filling the Water Tank

1. Remove the water tank from the back of the machine by lifting it upwards.
2. Fill the tank with fresh, filtered water. Do not exceed the 'MAX' mark to prevent leakage.
3. Place the water tank back onto the machine, ensuring it is securely seated.



Figure 4.1: Detachable 1.1L water tank for easy filling.

### 4.3 Priming the Machine (First Use)

Before brewing coffee or frothing milk for the first time, the machine needs to be primed to fill the internal system with water.

1. Ensure the water tank is filled.
2. Place a cup under the steam wand and another under the portafilter head.
3. Press the Power button to turn on the machine. The indicator lights will flash during heating.
4. Once the lights are solid, indicating the machine is ready, turn the steam knob to release hot water through the steam wand until water flows continuously.
5. Turn the steam knob back to the 'OFF' position.
6. Press the single shot button to dispense water through the portafilter head for a few seconds.
7. The machine is now primed and ready for use.

Video 4.1: Demonstrating how to make espresso at home, including initial setup steps.

## 5. OPERATING INSTRUCTIONS

### 5.1 Preparing Espresso

1. **Preheat Cups:** Place your espresso cups on the cup warming tray on top of the machine.
2. **Prepare Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter.
3. **Add Ground Coffee:** Use the measuring spoon to add finely ground espresso coffee into the filter basket.
4. **Tamp Coffee:** Use the tamper end of the measuring spoon to press the coffee grounds firmly and evenly.
5. **Attach Portafilter:** Align the portafilter with the group head on the machine, insert it, and twist firmly to the right until it is securely locked.
6. **Brew Espresso:** Place your preheated cup(s) under the portafilter spouts. Press the single shot or double shot button on the control panel. The machine will automatically dispense the programmed volume of espresso.

## Use it like a pro for the first time



Figure 5.1: Visual guide for preparing and brewing espresso.



Figure 5.2: Espresso extraction process, demonstrating the 20 Bar pump pressure.



Figure 5.3: Options for single or double shot brewing.

## 5.2 Customizing Coffee Volume

The machine allows for customization of espresso volume:

- **Single Shot:** Default volume is approximately 25-60ml.
- **Double Shot:** Default volume is approximately 45-120ml.
- **Manual Volume:** To manually control the volume, press and hold the desired shot button until the desired amount of espresso is dispensed, then release the button. The machine will remember this setting for future use.

# Customize Coffee Volume



## Tips:

The detachable drip tray accommodates more cup heights.

Figure 5.4: Customizing coffee volume settings.

## 5.3 Control Panel

The machine features a digital touch panel for intuitive control:

- **Power Button:** Turns the machine on/off.
- **Single Shot Button:** Dispenses a single espresso shot.
- **Double Shot Button:** Dispenses a double espresso shot.
- **Steam Button:** Activates the steam function for milk frothing.

# Enjoy Your Espresso Coffee



Figure 5.5: Digital touch panel controls.

Video 5.1: Guide on controlling the ICUIRE Coffee Machine (CM5100 Model).

Video 5.2: Instructions on brewing espresso with the ICUIRE 5100 Espresso Machine.

## 6. MILK FROTHING

The integrated steam wand allows you to froth milk for lattes and cappuccinos.

1. Fill a milk frothing pitcher with cold milk (dairy or non-dairy).
2. Press the Steam button on the control panel. The indicator light will flash during heating and become solid when ready.
3. Position the steam wand into the milk, just below the surface.
4. Turn the steam knob to release steam. Move the pitcher up and down to create foam.
5. Once the desired texture and temperature are reached, turn the steam knob to the 'OFF' position and remove the pitcher.
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



Figure 6.1: Steam wand in operation for milk frothing.



Figure 6.2: Example of frothed milk texture.

## 7. MAINTENANCE AND CLEANING

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

## 7.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray after each use. It is removable for easy access.
- **Portafilter and Filter Baskets:** Remove spent coffee grounds and rinse the portafilter and filter baskets under running water.
- **Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly activate the steam function to clear any internal blockages.



Figure 7.1: Removable cup holder and drip tray for easy cleaning.

## 7.2 Water Tank Cleaning

The 1.1L water tank can be removed and cleaned with mild detergent and water. Rinse thoroughly to remove all soap residue.

## 7.3 Descaling

Depending on water hardness, descaling should be performed periodically (e.g., every 2-3 months) to remove mineral buildup. Refer to the full product manual for detailed descaling instructions using a suitable descaling solution.

# 8. TROUBLESHOOTING

## 8.1 Machine Does Not Pump Water

If the machine is not pumping water, consider the following steps:

1. Ensure the water tank is filled to at least the minimum water level.
2. After preheating is complete (all lights are solid), open the steam knob to pump water through the steam wand. This helps to empty any internal air.
3. Once the steam wand can dispense water, the machine should be able to pump water normally for coffee brewing.
4. If the issue persists, contact customer support.



### Why It Doesn't Pump The Water?

#### How to solve it?

1. Please add the water level of the water tank to the maximum water level.
2. After the preheating is completed, open the steam knob for pumping (for emptying the internal air).
3. Once the steam wand can get out of the water, it can pump water normally to make coffee.
4. If it still does not work, please send a video to us.



Figure 8.1: Troubleshooting steps for water pumping issues.

## 8.2 No Steam from Wand

- Ensure the machine is fully preheated and the steam indicator light is solid.
- Check if the steam wand is clogged. Clean it thoroughly as described in the Maintenance section.
- Ensure the water tank has sufficient water.

## 8.3 Espresso Brews Too Slowly or Quickly

- **Too Slowly:** Coffee grounds might be too fine or tamped too firmly. Adjust grind size or tamping pressure.
- **Too Quickly:** Coffee grounds might be too coarse or tamped too lightly. Adjust grind size or tamping pressure.

## 9. SPECIFICATIONS

Feature	Detail
Brand	ICUIRE
Model Number	CM5100
Coffee Maker Type	Espresso Machine
Pump Pressure	20 Bar
Water Tank Capacity	1.1L (37 oz)
Product Dimensions	11"D x 4.7"W x 11.8"H
Item Weight	9 pounds
Special Feature	Removable Tank
Human Interface Input	Buttons, Touchscreen

## SPACE SAVING COFFEE MACHINE



Figure 9.1: Product dimensions.

## 10. WARRANTY AND SUPPORT

ICUIRE is committed to customer satisfaction. If you encounter any issues with your product, such as damaged or missing accessories, please contact ICUIRE customer support for assistance or replacement service.

For specific warranty terms and conditions, please refer to the documentation included with your product or visit the official ICUIRE website.

# Replacement Service!

If the package is DAMAGED or MISSING ACCESSORIES, please contact for replacement in time.



Figure 10.1: Information regarding replacement service.