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CAVDLE CMEP02

CAVDLE 20 Bar Professional Espresso Machine User Manual

Model: CMEP02 | Brand: CAVDLE

INTRODUCTION

Thank you for choosing the CAVDLE 20 Bar Professional Espresso Machine. This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read this manual thoroughly before first use and keep it for future reference.



The CAVDLE 20 Bar Professional Espresso Machine, designed for home use, features a vibrant yellow finish and is capable of brewing single or double espresso shots.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions carefully 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.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your CAVDLE Espresso Machine.



A comprehensive view of the espresso machine, highlighting its compact design and key operational areas.

- **Control Panel:** Buttons for power, single shot, double shot, and steam.
- **Cup Warmer:** Top surface designed to keep cups warm.
- **Water Tank:** 35-ounce (1.0L) removable tank for easy refilling.
- **Portafilter:** Holds the ground coffee for brewing. Includes one-cup and two-cup filters.
- **Steam Wand:** 360° adjustable wand for frothing milk.
- **Drip Tray:** Removable for easy cleaning and accommodates taller cups.
- **Tamper with Spoon:** Tool for compacting coffee grounds in the portafilter.



The machine includes a versatile 2-in-1 filter holder and a convenient detachable drip tray for easy maintenance.



The 35-ounce removable water tank simplifies refilling and cleaning.

SETUP

Follow these steps for the initial setup of your espresso machine:

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat.
3. **Clean Components:** Wash the water tank, portafilter, and drip tray with warm, soapy water. Rinse thoroughly and dry.
4. **Fill Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX line. Place it back securely into the machine.
5. **First Use (Priming):**
 - Ensure the portafilter is attached without coffee grounds.
 - Place a large cup under the portafilter and another under the steam wand.
 - Plug in the machine and press the power button. The indicator lights will flash as the machine heats up.
 - Once the lights are solid, press the single shot button to run water through the brewing head. Repeat for the double shot button.

- Turn the steam knob to the steam position to release water/steam through the wand until a steady stream of steam appears.
- Turn the steam knob back to the off position. This primes the pump and cleans the internal system.

OPERATING INSTRUCTIONS

Brewing Espresso

Your machine features a professional 20-bar Italian pump and a PID Fast Heating System for optimal extraction.



The machine utilizes a 20-bar Italian pump for powerful and consistent espresso extraction.

PID Fast Heating System

Delicious don't wait



30S



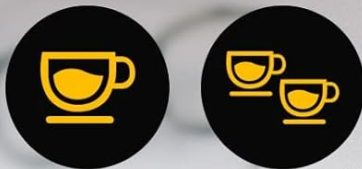
The PID Fast Heating System ensures your machine is ready to brew in approximately 30 seconds.

1. **Prepare Coffee Grounds:** Use freshly ground espresso beans. For best results, grind them to a fine consistency.
2. **Fill Portafilter:** Choose the one-cup or two-cup filter basket and place it into the portafilter. Fill with desired amount of coffee grounds.
3. **Tamp Grounds:** Use the included tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim.
4. **Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
5. **Place Cup(s):** Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:**
 - For a single shot, press the **single cup button**.
 - For a double shot, press the **double cup button**.

The machine will automatically stop when the pre-set volume is reached.

Available in **one** and **two** cups

Support Custom Water Output



Easily select between one or two cups for your espresso, with support for custom water output.

Commercial Low Pressure Pre-soak System

This system gently soaks the coffee grounds before full pressure is applied, ensuring a more even extraction and richer aroma.

Commercial Low Pressure Presoak System

Stronger Coffee Aroma



The low pressure pre-soak system ensures optimal saturation of coffee grounds for enhanced flavor.

Frothing Milk with the Steam Wand

The 360° adjustable professional steam wand allows you to create creamy microfoam for lattes and cappuccinos.

360° Adjustable Professional Steam Wand



The flexible steam wand is perfect for creating rich, creamy milk foam for your favorite coffee beverages.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the steam button on the control panel. The light will flash while heating and become solid when ready.
3. **Position Wand:** Submerge the tip of the steam wand just below the surface of the milk.
4. **Start Frothing:** Turn the steam knob to the steam position. You will hear a hissing sound as air is incorporated into the milk.
5. **Create Foam:** Keep the tip near the surface to create foam, then lower it to heat the milk. Continue until desired temperature and texture are achieved.
6. **Stop Steaming:** Turn the steam knob back to the off position, then press the steam button to deactivate.
7. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to purge any milk from inside the wand.



Explore a variety of coffee beverages and latte art with your CAVDLE espresso machine.

MAINTENANCE

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

- **Daily Cleaning:**
 - Empty and rinse the drip tray after each use.
 - Remove the portafilter, discard coffee grounds, and rinse the filter basket and portafilter under warm water.
 - Wipe down the exterior of the machine with a damp cloth.
 - Clean the steam wand immediately after each use as described in the "Frothing Milk" section.
- **Water Tank Cleaning:** Clean the water tank weekly with warm, soapy water. Rinse thoroughly to remove any soap residue.
- **Descaling:** Descale the machine every 2-3 months, or more frequently if you have hard water.
 - Use a commercial descaling solution specifically designed for espresso machines, following the product's instructions.
 - Alternatively, you can use a solution of white vinegar and water (1:1 ratio).
 - Fill the water tank with the descaling solution.
 - Run several cycles through the brewing head and steam wand until the tank is empty.
 - Rinse the water tank and refill with fresh water. Run several cycles of fresh water through the machine to flush out any remaining descaling solution.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses, only water from steam wand.	Machine not properly primed, or steam function is active instead of brew.	Ensure the steam knob is fully closed (off position) before attempting to brew. Perform the priming steps outlined in the Setup section. If the issue persists, the pump may be air-locked; try running the steam function for a few seconds, then immediately switch to brewing.
Espresso brews too slowly or not at all.	Coffee grounds too fine, tamped too hard, or machine is clogged.	Use a coarser grind. Reduce tamping pressure. Descale the machine if it hasn't been done recently. Clean the filter basket and portafilter thoroughly.
Espresso brews too quickly, weak coffee.	Coffee grounds too coarse, not enough coffee, or not tamped firmly enough.	Use a finer grind. Increase coffee dose. Tamp more firmly and evenly.
Steam wand not producing steam or weak steam.	Steam wand clogged, or machine not at proper steam temperature.	Clean the steam wand tip with a pin or paperclip. Ensure the steam indicator light is solid before use. Descale the machine.
Water leaking from machine.	Water tank not seated correctly, or drip tray is full.	Ensure the water tank is properly inserted. Empty the drip tray. If leaking persists, contact customer support.

SPECIFICATIONS

Key technical specifications for your CAVDLE Espresso Machine.



Product dimensions for easy placement in your kitchen.

Feature	Detail
Brand	CAVDLE
Model Name	CMEP02
Color	Yellow
Product Dimensions	12.28"D x 5.49"W x 11.79"H
Coffee Maker Type	Espresso Machine
Pump Pressure	20 Bar (Italian Pump)
Water Tank Capacity	35 ounces (approx. 1.0 Liter)
Power	1350W
Operation Mode	Semi-Automatic
Special Features	Cup Warmer, Milk Frother, Removable Tank, PID Fast Heating System, Low Pressure Pre-soak System
Item Weight	9.72 pounds

WARRANTY AND SUPPORT

CAVDLE values durability and aesthetics. We are committed to providing excellent customer service.

- **Warranty:** We offer a one-year warranty for quality issues.
- **Customer Support:** For any assistance, including online customer support and engineering repair advice, please feel free to contact us anytime.
- **Contact Information:** Please refer to the contact details provided on the product packaging or the official CAVDLE website for the most up-to-date support information.