

Tru CM-7301

Tru All-in-One Espresso Maker Instruction Manual

Model: CM-7301

INTRODUCTION

Welcome to the world of premium coffee with your new Tru All-in-One Espresso Maker. This comprehensive manual provides detailed instructions for setting up, operating, maintaining, and troubleshooting your espresso machine to ensure you enjoy café-quality beverages at home. Your machine features a built-in precision burr grinder, a 15 bar pressure pump, and versatile brewing options including single and double shots, adjustable steam controls, and a 360° swivel steam wand.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Tru Espresso Maker. Failure to follow these instructions may result in injury or damage to the appliance.

- Always unplug the appliance from the power outlet before cleaning or when not in use.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep hands and cords away from hot surfaces and steam. The steam wand and hot water outlet can reach high temperatures.
- Ensure the water tank is filled with clean, cold water before operation.
- This appliance is for household use only. Do not use outdoors.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Supervise children closely when the appliance is in use.

PRODUCT OVERVIEW

Your Tru All-in-One Espresso Maker is designed for convenience and quality. Below are the key components and features:

- **Integrated Burr Grinder:** Precision conical burr grinder for fresh coffee grounds.
- **15 Bar Pressure Pump:** Ensures optimal extraction for rich espresso.
- **Brew Settings:** Options for single or double espresso shots.
- **Steam Wand:** 360° swivel steam wand for frothing milk for lattes and cappuccinos.
- **Hot Water Outlet:** Dispenses hot water for Americanos or tea.
- **Removable Water Tank:** Easy to fill and clean.

- **Cup Warming Plate:** Keeps your cups warm, enhancing coffee flavor.
- **Included Accessories:** Milk frother pitcher and espresso tamper.



Figure 1: Front view of the Tru All-in-One Espresso Maker, showcasing its sleek stainless steel design and control panel.

TRU

ALL-IN-ONE ESPRESSO MAKER

Brew the perfect shot of espresso from bean to cup.



Figure 2: Dimensions of the espresso machine: 15.6 inches high, 16.46 inches wide, and 12.6 inches deep.

TRULY EASY

15 Bars of Pressure

Built-in Precision Burr Grinder

Powerful Steam Wand

**Includes
Frothing Pitcher
& Espresso
Tamper**



Figure 3: Key features highlighted: 15 bars of pressure for optimal extraction, a built-in precision burr grinder, and a powerful steam wand for milk frothing.

TRULY EFFICIENT

Single Or Double Shot
Brew Settings

Adjustable Steam Controls

Hot Water Outlet

Includes Single
& Double Shot
Filter Baskets



Figure 4: Control panel showing options for single or double shot brew settings and the hot water outlet for versatile beverage preparation.

TRULY WONDERFUL

Channel your inner barista and make coffee just the way you like it.



120V,
1000 Watts

Figure 5: Power specifications: The machine operates at 120V and 1000 Watts, suitable for household use.

SETUP GUIDE

Follow these steps to set up your espresso maker for the first time:

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean:** Wash the water tank, portafilter, filter baskets, and milk frothing pitcher with warm, soapy water. Rinse thoroughly and dry.
3. **Position:** Place the machine on a stable, flat, heat-resistant surface, away from walls and heat sources.
4. **Fill Water Tank:** Remove the water tank from the back of the machine, fill it with fresh, cold water up to the MAX line, and place it back securely.
5. **Add Coffee Beans:** Open the lid of the bean hopper and pour fresh whole coffee beans into the hopper. Close the lid.
6. **Initial Rinse:** Before first use, perform an initial rinse cycle without coffee to prime the system. Turn on the machine, allow it to heat up, then run a hot water cycle through the portafilter and steam wand.

OPERATING INSTRUCTIONS

Learn how to brew your favorite coffee beverages:

1. Grinding Coffee Beans

1. Ensure the bean hopper is filled with fresh coffee beans.
2. Select your desired grind amount using the "GRIND AMOUNT" dial (Less for finer, More for coarser).
3. Place the portafilter with the appropriate filter basket (single or double) under the grinder outlet.
4. Press the "GRIND" button to start grinding. The machine will automatically stop when the selected amount is dispensed.
5. Use the included tamper to gently press down the coffee grounds in the portafilter.

2. Brewing Espresso

1. After grinding and tamping, securely insert the portafilter into the brew head by twisting it to the right until it locks into place.
2. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
3. Once the machine is heated (indicator lights are solid), press the "SINGLE SHOT" or "DOUBLE SHOT" button.
4. The machine will automatically brew the espresso and stop. The pressure gauge will indicate optimal brewing pressure.

3. Frothing Milk (for Lattes & Cappuccinos)

1. Fill the milk frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Position the steam wand into the milk, just below the surface.
3. Press the "STEAM" button. Once the steam light is solid, turn the steam control knob on the side of the machine to release steam.
4. Move the pitcher up and down to create foam. When desired texture and temperature are reached, turn off the steam control knob and then press the "STEAM" button again.
5. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

4. Hot Water Dispensing

- Place a cup under the hot water outlet.
- Press the "HOT WATER" button. The machine will dispense hot water. Press again to stop.

MAINTENANCE AND CLEANING

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

- **Daily Cleaning:**
 - Empty and clean the drip tray and grid.
 - Remove and clean the portafilter and filter basket after each use.
 - Wipe down the exterior of the machine with a damp cloth.
 - Clean the steam wand immediately after frothing milk.
- **Water Tank:** Clean the water tank weekly with mild detergent and rinse thoroughly.
- **Descaling:** Descale the machine every 2-3 months, or more frequently with hard water, using a commercial descaling solution designed for espresso machines. Follow the descaling solution's instructions carefully.
- **Grinder Cleaning:** Periodically clean the burr grinder to remove coffee oil buildup. Refer to the detailed instructions in the full manual for specific steps.

TROUBLESHOOTING

If you encounter issues, refer to this section before contacting customer support:

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not heated; clogged filter.	Fill water tank; wait for indicator lights; clean filter basket.
Espresso is too weak.	Coffee grounds too coarse; not enough coffee; insufficient tamping.	Adjust grind to finer setting; increase coffee amount; tamp more firmly.
No steam from wand.	Steam function not activated; wand clogged.	Press STEAM button and wait for light; clean steam wand hole with pin.
Machine leaking.	Water tank not seated correctly; drip tray full.	Ensure water tank is firmly in place; empty and clean drip tray.

SPECIFICATIONS

- **Brand:** Tru
- **Model Name:** TRU 15-Bar All-in-One Espresso Maker
- **Item Model Number:** CM-7301
- **Color:** Black and Silver
- **Product Dimensions:** 12.6"D x 16.46"W x 15.59"H
- **Item Weight:** 20.5 pounds
- **Power:** 120V, 1000 Watts
- **Pressure:** 15 Bar Pump
- **Operation Mode:** Semi-Automatic
- **Coffee Input Type:** Beans
- **Filter Type:** Reusable
- **Included Components:** Milk Frother, Espresso Tamper
- **UPC:** 655772021397
- **Manufacturer:** Select Brands
- **Country of Origin:** China







WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or visit the official Tru website. Keep your purchase receipt as proof of purchase for any warranty claims.
For additional assistance, you may contact Select Brands customer service.



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Related Documents - CM-7301

 <p>TRU ESPRESSO MAKER WITH BURR GRINDER</p>	<p>TRU CM-7301 Espresso Maker with Burr Grinder Instruction Manual</p> <p>This manual provides instructions for operating and maintaining the TRU CM-7301 Espresso Maker with Burr Grinder. It covers important safeguards, parts identification, operating instructions, controls, priming, grinding coffee beans, brewing espresso, steaming and texturing milk, cleaning, troubleshooting, and warranty information.</p>
 <p>TRU FIFTEEN BAR PUMP ESPRESSO MAKER</p>	<p>TRU CM-6863 Fifteen Bar Pump Espresso Maker Instruction Manual</p> <p>This manual provides instructions for the TRU CM-6863 Fifteen Bar Pump Espresso Maker, covering important safeguards, operating instructions, preparation, brewing, steaming, cleaning, maintenance, and warranty information.</p>
 <p>TRU LARGE CAPACITY BURR GRINDER</p>	<p>TRU Large Capacity Burr Grinder CG-015S Instruction Manual</p> <p>Comprehensive instruction manual for the TRU Large Capacity Burr Grinder (Model CG-015S). Covers important safety guidelines, product features, preparation and grinding instructions, maintenance, and the one-year limited warranty provided by Select Brands, Inc.</p>
 <p>TRU FIFTEEN BAR PUMP ESPRESSO MAKER</p>	<p>TRU CM6862 Fifteen Bar Pump Espresso Maker Instruction Manual</p> <p>Comprehensive instruction manual for the TRU CM6862 Fifteen Bar Pump Espresso Maker, covering important safeguards, operating instructions, cleaning and maintenance, and warranty information.</p>
 <p>TRU AUTOMATIC POUR-OVER COFFEE MAKER</p>	<p>TRU Automatic Pour-Over Coffee Maker CM-001PO Instruction Manual</p> <p>Instruction manual for the TRU Automatic Pour-Over Coffee Maker, Model CM-001PO. Covers important safeguards, features, operating instructions, cleaning, maintenance, storage, and warranty information.</p>
 <p>TRU CORDLESS IMMERSION BLENDER</p>	<p>TRU Cordless Immersion Blender Instruction Manual and Warranty Information</p> <p>Official instruction manual for the TRU Cordless Immersion Blender (Model RC-200IB). Includes important safety safeguards, charging and usage instructions, maintenance tips, and a one-year limited warranty from Select Brands, Inc.</p>