

Ihomekee CM5200

Ihomekee CM5200 15Bar Espresso Machine User Manual

Model: CM5200

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1. INTRODUCTION

Thank you for choosing the Ihomekee CM5200 15Bar Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and retain it for future reference.

The Ihomekee CM5200 is designed to deliver rich, full-bodied espresso with a powerful 15-bar Italian pump and a commercial steamer for creating microfoam milk, allowing you to enjoy a variety of coffee beverages at home.

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 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. 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.

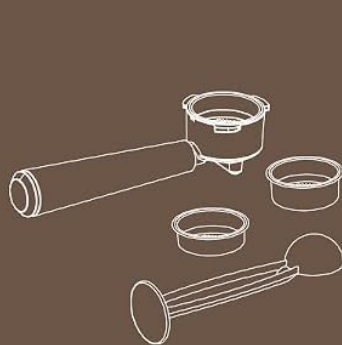
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is for household use only.
- Ensure the water tank is properly seated to prevent leaks.

3. PACKAGE CONTENTS

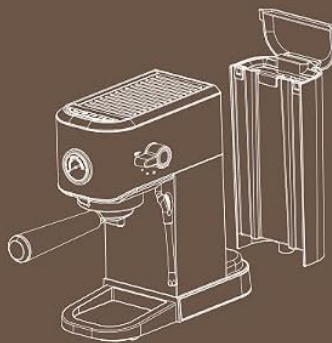
Carefully unpack all components and check for any damage. Ensure all items listed below are present.



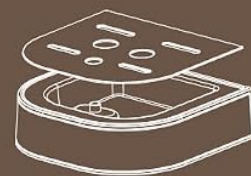
WHAT YOU GET?



2-in-1 filter holder



Removable water tank



Detachable drip tray

Image: Overview of the Ihomekee CM5200 espresso machine and its accessories.

- Ihomekee CM5200 Espresso Machine
- 2-in-1 Portafilter (Funnel)
- One-cup Filter Basket

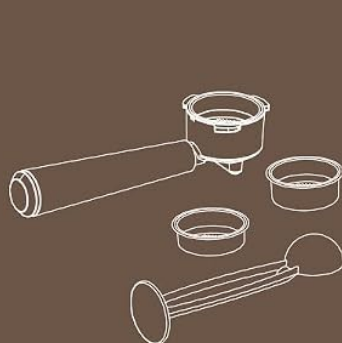
- Two-cup Filter Basket
- Coffee Spoon/Tamper
- Removable Water Tank
- Detachable Drip Tray
- User Manual (this document)

4. PRODUCT OVERVIEW

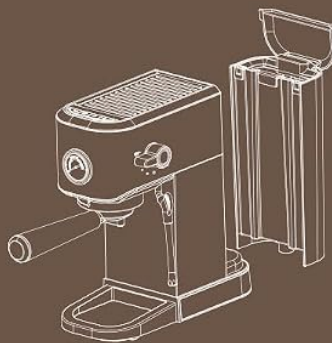
Familiarize yourself with the different parts of your espresso machine before operation.



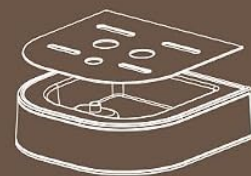
WHAT YOU GET?



2-in-1 filter holder



Removable water tank



Detachable drip tray

Image: Labeled components of the Ihomekee CM5200 Espresso Machine.

- **Espresso Machine Body:** Main unit housing the pump and heating system.
- **Cup Plate:** Warming plate on top for espresso cups.
- **Water Tank:** Removable tank for water supply, located at the back.

- **Control Panel:** Buttons for power, single shot, double shot, and steam.
- **Pressure Gauge:** Displays brewing pressure.
- **Portafilter (Funnel):** Holds the filter basket and ground coffee.
- **Filter Baskets:** For single or double espresso shots.
- **Steam Wand:** For frothing milk.
- **Steam Control Knob:** Adjusts steam intensity.
- **Drip Tray:** Collects excess water and coffee drips.

5. SETUP

5.1 Unpacking and Placement

1. Remove all packaging materials and stickers from the machine.
2. Place the espresso machine on a stable, flat, heat-resistant surface, away from water sources and heat.
3. Ensure there is adequate space around the machine for ventilation and access to the water tank.

5.2 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, cold, filtered water up to the "MAX" level indicator. Do not overfill.
3. Ensure the plug at the bottom outlet of the water reservoir is removed before placing it back into the machine.
4. Carefully place the water tank back into its position, ensuring it is securely seated.

5.3 Initial Cleaning and Priming

Before first use, it is recommended to clean the internal components and prime the pump.

1. Ensure the water tank is filled.
2. Insert the portafilter with a filter basket (without coffee) into the group head and lock it into place.
3. Place a large cup or container under the portafilter and under the steam wand.
4. Plug the machine into a grounded electrical outlet.
5. Press the Power button to turn on the machine. The indicator lights will flash as the machine heats up.
6. Once the lights stop flashing and remain solid, the machine is ready.
7. Press the "Double Shot" button to run hot water through the group head for about 30 seconds. Repeat this step 2-3 times.
8. Turn the steam control knob to activate the steam wand and let it run for 15-20 seconds to clear any air. Turn the knob back to the "off" position.
9. Discard the water. Your machine is now primed and ready for use.

6. OPERATING INSTRUCTIONS

6.1 Making Espresso



Image: 15 Bar High Pressure Extraction for smoother coffee with rich coffee oil.

1. **Prepare Coffee Grounds:** Use freshly ground espresso coffee. For best results, use a fine grind.
2. **Fill Filter Basket:**
 - For a single shot, use the one-cup filter basket.

- For a double shot, use the two-cup filter basket.

Fill the basket with ground coffee, ensuring it is level.

3. **Tamp Coffee:** Use the coffee spoon/tamper to firmly tamp the coffee grounds. Ensure the surface is even.
4. **Insert Portafilter:** Attach the filled portafilter to the group head and turn it firmly to the right until it locks into place.
5. **Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:**
 - Press the "Single Shot" button for one espresso (approx. 45ml).
 - Press the "Double Shot" button for two espressos (approx. 90ml).

The machine will automatically stop when the programmed volume is reached.

7. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by turning it to the left. Be cautious as it may still be hot.
8. **Discard Grounds:** Empty the used coffee grounds from the filter basket.

CUSTOMIZED ESPRESSO VOLUME

1 Cup and 2 Cup Espresso
Default Setting of the Machine

Customized Espresso Volume is Available



1 Cup(45ml)



2Cup(90ml)



Image: Customized Espresso Volume options for 1 cup (45ml) and 2 cups (90ml).

6.2 Frothing Milk with the Steam Wand

POWERFUL STEAM CONTROL

Adjustable Steam Level, Allows
Create The Milk Froth Effect As You Want



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Image: Powerful Steam Control with adjustable steam level for creating milk froth.

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. The indicator light will flash as the machine heats up to steaming temperature. Once solid, it's ready.

3. **Purge Steam Wand:** Position the steam wand over the drip tray and briefly turn the steam control knob to release any condensed water. Turn it off.
4. **Froth Milk:**
 - Immerse the tip of the steam wand just below the surface of the milk.
 - Turn the steam control knob to release steam.
 - Keep the tip near the surface to create foam, then lower it slightly to heat the milk.
 - Continue until the desired temperature and texture are achieved (pitcher will be hot to touch).
5. **Turn Off Steam:** Turn the steam control knob to the "off" position, then press the "Steam" button to deactivate steam mode.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly purge the wand again to clear any internal milk.

7. MAINTENANCE

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

7.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray after each use or when the indicator floats up.
- **Portafilter and Filter Baskets:** Rinse the portafilter and filter baskets with hot water after each use. Remove any coffee residue.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk and purge it briefly to prevent milk from drying inside.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

7.2 Descaling

Descaling is essential to remove mineral buildup and should be performed every 2-3 months, or more frequently if you have hard water.

1. **Prepare Descaling Solution:** Mix a descaling solution according to the manufacturer's instructions (or use a mixture of white vinegar and water, typically 1:1 ratio).
2. **Fill Water Tank:** Pour the descaling solution into the water tank.
3. **Run Solution:**
 - Place a large container under the group head and steam wand.
 - Turn on the machine. Once heated, run half of the solution through the group head by pressing the "Double Shot" button multiple times.
 - Then, turn the steam control knob and run the remaining solution through the steam wand until the tank is empty.
4. **Rinse:** Fill the water tank with fresh, clean water. Repeat step 3 to rinse the machine thoroughly, ensuring no descaling solution remains. Repeat rinsing 2-3 times.

8. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No water flowing from group head.	Water tank empty; pump not primed; clogged filter basket; machine not heated.	Fill water tank; prime the pump (see Setup); clean filter basket; allow machine to heat up.
Espresso brews too slowly or not at all.	Coffee grounds too fine; too much coffee in basket; coffee tamped too hard; clogged filter.	Use coarser grind; reduce coffee amount; tamp lighter; clean filter basket.
Espresso brews too quickly, weak coffee.	Coffee grounds too coarse; too little coffee in basket; coffee tamped too lightly.	Use finer grind; increase coffee amount; tamp firmer.
Water leaks from the base of the machine.	Water tank not seated correctly; damaged water tank; drip tray full.	Ensure water tank is properly seated; check water tank for cracks (contact support if damaged); empty drip tray.
Steam wand not producing steam or weak steam.	Steam wand clogged with milk residue; machine not at steaming temperature; water tank empty.	Clean steam wand thoroughly; allow machine to reach steaming temperature; fill water tank.
All indicator lights flashing continuously.	Steam knob left in "steam" position when powering on.	Turn steam knob to "off" position, then back to "steam" if desired, or power cycle the machine.

9. SPECIFICATIONS

Feature	Detail
Brand	Ihomekee
Model Name	CM5200 (IHE-CM5200US)
Pressure	15 Bar Italian Pump
Power	1450W
Voltage	110V
Water Tank Capacity	Approx. 42 oz (1.25 Liters) / 2.6 Pounds
Product Dimensions (D x W x H)	14.37" x 13.58" x 7.36"
Item Weight	8.15 pounds
Material	Full Stainless Steel
Special Features	Removable Water Tank, Commercial Steamer, Thermoblock Heating System
Safety Certification	ETL Safety Approved, BPA Free

10. WARRANTY AND CUSTOMER SUPPORT

Ihomekee stands behind the quality of its products.

- **Warranty:** This Ihomekee CM5200 Espresso Machine comes with a**2-year hassle-free replacement warranty**

from the date of purchase. Please retain your proof of purchase for warranty claims.

- **Customer Service:** For any questions, concerns, or assistance with your product, please contact our **24/7 customer service**. Refer to the contact information provided on the product packaging or the official Ihomekee website.

Do not attempt to repair the appliance yourself. Unauthorized repairs will void the warranty.

