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Yabano CM6816

Yabano Espresso Machine Instruction Manual

Model: CM6816
Brand: Yabano

Introduction

Welcome to the world of home-brewed espresso with your new Yabano Espresso Machine. This compact and easy-to-use coffee maker is designed to help you create delicious espresso, cappuccinos, and lattes right in your kitchen. With its 3.5 Bar pressure system and built-in milk frother, you can enjoy café-quality beverages with minimal effort. This manual provides detailed instructions for setup, operation, and maintenance to ensure optimal performance and longevity of your machine.

Important Safety Instructions

- Read all instructions before using 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.
- Extreme caution must be used when moving an appliance containing hot liquids.

Product Overview

Familiarize yourself with the components of your Yabano Espresso Machine.



Figure 1: Front view of the Yabano Espresso Machine.



Figure 2: Key features including the Water Reservoir Cap, Control Knob, and 4-Cup Glass Carafe.

Water Reservoir Cap: Located at the top, this is where water is added.

Control Knob: Used to select functions like OFF, PAUSE, BREW, and STEAM.

4-Cup Glass Carafe: Collects brewed espresso. Marked for easy measurement.



Figure 3: Removable components for easy cleaning.

Removable Milk Tube: For frothing milk, easily detaches for cleaning.

Detachable Funnel Device (Portafilter): Holds coffee grounds and attaches to the machine.

Removable Drip Tray: Collects excess liquid and is easy to clean.

Setup

1. Unpacking and First Use

1. Carefully remove all packaging materials and ensure all parts are present.
2. Before first use, wash the glass carafe, portafilter, and removable drip tray with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

2. Filling the Water Reservoir

The water reservoir is located at the top of the machine.

1. Ensure the machine is unplugged and the control knob is in the "OFF" position.
2. Unscrew the Water Reservoir Cap on top of the machine.
3. Pour fresh, cold water into the reservoir using the glass carafe for measurement. Do not exceed the "4-cup" mark.
4. Securely screw the Water Reservoir Cap back on.

▶ **Watch video online**
Yabano Steam Espresso Machine

Video: Demonstrates the process of filling the water reservoir and preparing the machine for brewing.

3. Preparing Coffee Grounds

For best results, use medium-coarse coffee grounds.

1. Remove the portafilter from the machine by twisting it counter-clockwise.
2. Add your desired amount of medium-coarse coffee grounds into the filter basket of the portafilter.
3. Use the tamper (included) to gently press down the coffee grounds. Ensure the grounds are level and not overfilled.
4. Wipe any excess coffee grounds from the rim of the portafilter to ensure a proper seal.

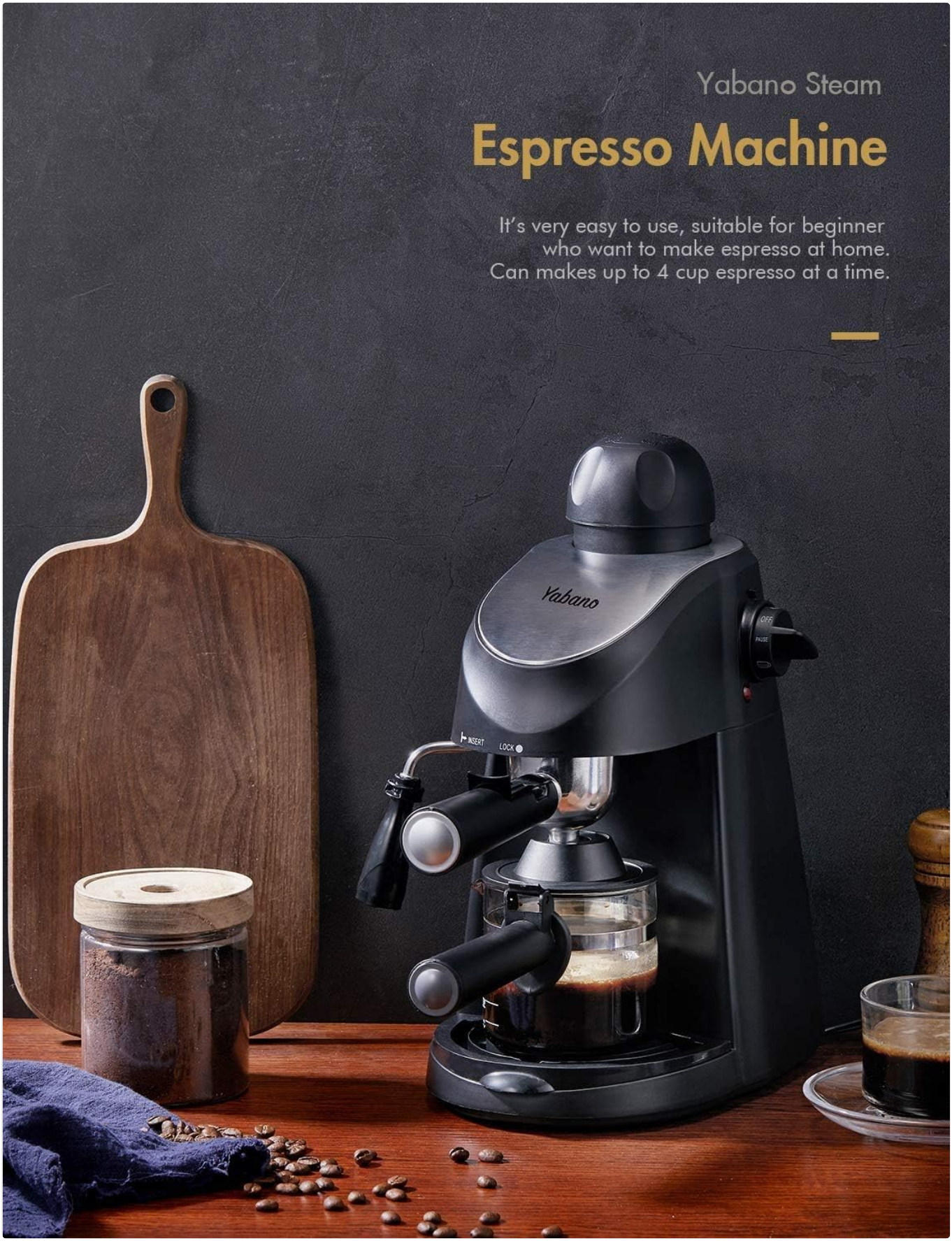


Figure 4: Preparing coffee grounds for the portafilter.

4. Installing the Portafilter

Proper installation of the portafilter is crucial for brewing.

1. Align the portafilter handle with the "INSERT" mark on the machine.
2. Insert the portafilter into the brewing head.

3. Twist the handle clockwise until it aligns with the "LOCK" position. Ensure it is locked tightly to prevent leaks during brewing.

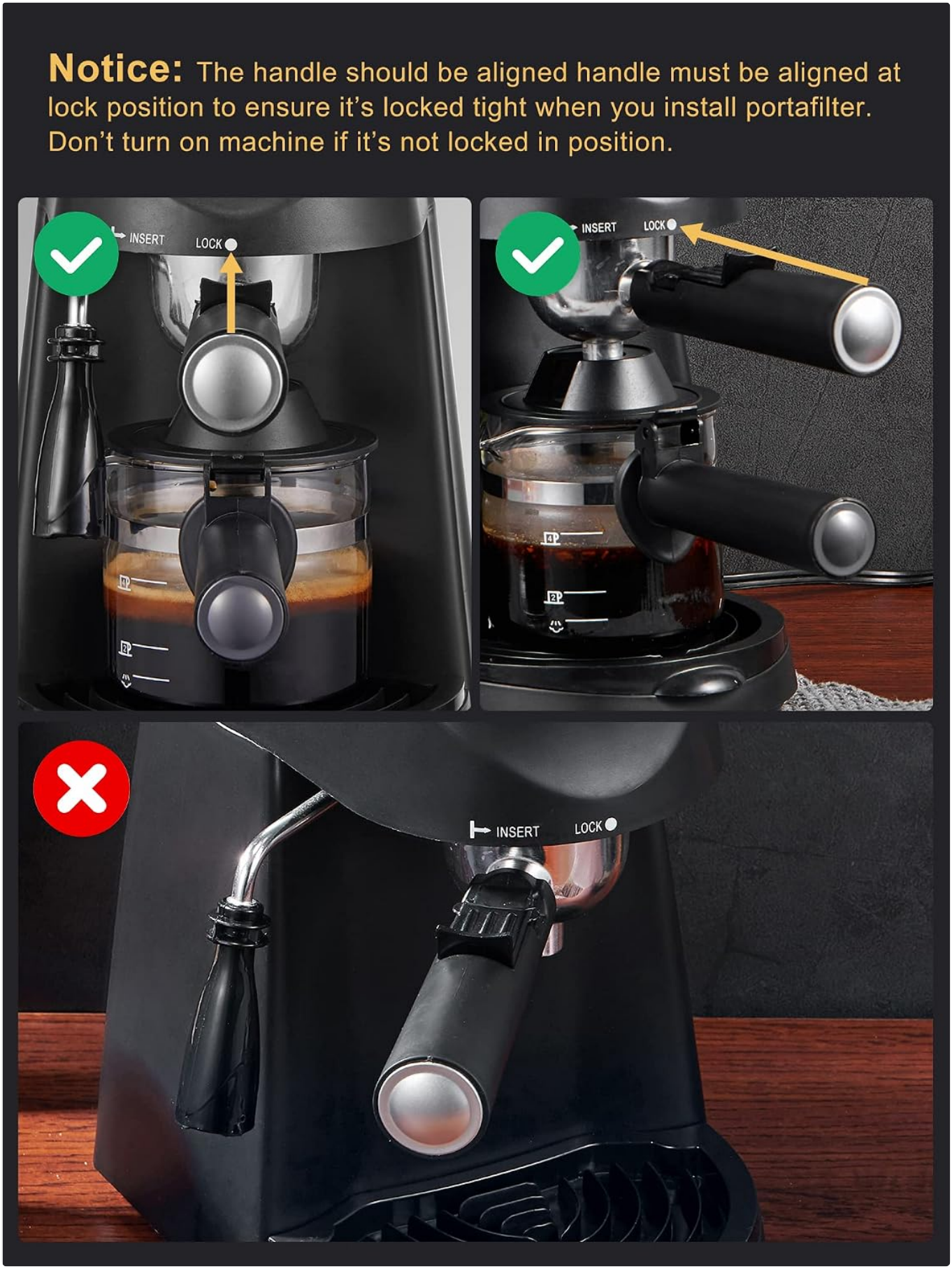


Figure 5: Correctly locking the portafilter into place.

Operating Instructions

1. Making Espresso

Once the machine is set up with water and coffee grounds:

1. Place the glass carafe on the drip tray directly under the portafilter.
2. Plug the machine into a power outlet. The indicator light will illuminate.
3. Turn the control knob to the "PAUSE" position. Allow the machine to preheat for a few seconds until the indicator light turns off, signaling it's ready.
4. Turn the control knob to the "BREW" position (coffee cup icon). Espresso will begin to drip into the carafe.
5. Once the desired amount of espresso is brewed, turn the control knob back to the "OFF" position.

▶ **Watch video online**

Yabano Steam Espresso Machine

Video: Shows the full process of preparing and brewing espresso with the Yabano machine.

2. Using the Steam Wand (Milk Frother)

Create creamy foam for cappuccinos and lattes.

1. After brewing espresso, ensure there is still water in the reservoir.
2. Place a pitcher with cold milk under the steam wand. The tip of the wand should be submerged just below the milk surface.
3. Turn the control knob to the "STEAM" position (steam icon). Steam will begin to release from the wand.
4. Move the pitcher in a circular motion, keeping the wand submerged, until the milk is frothed to your desired consistency.
5. Once done, turn the control knob back to "OFF". Carefully remove the pitcher and wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

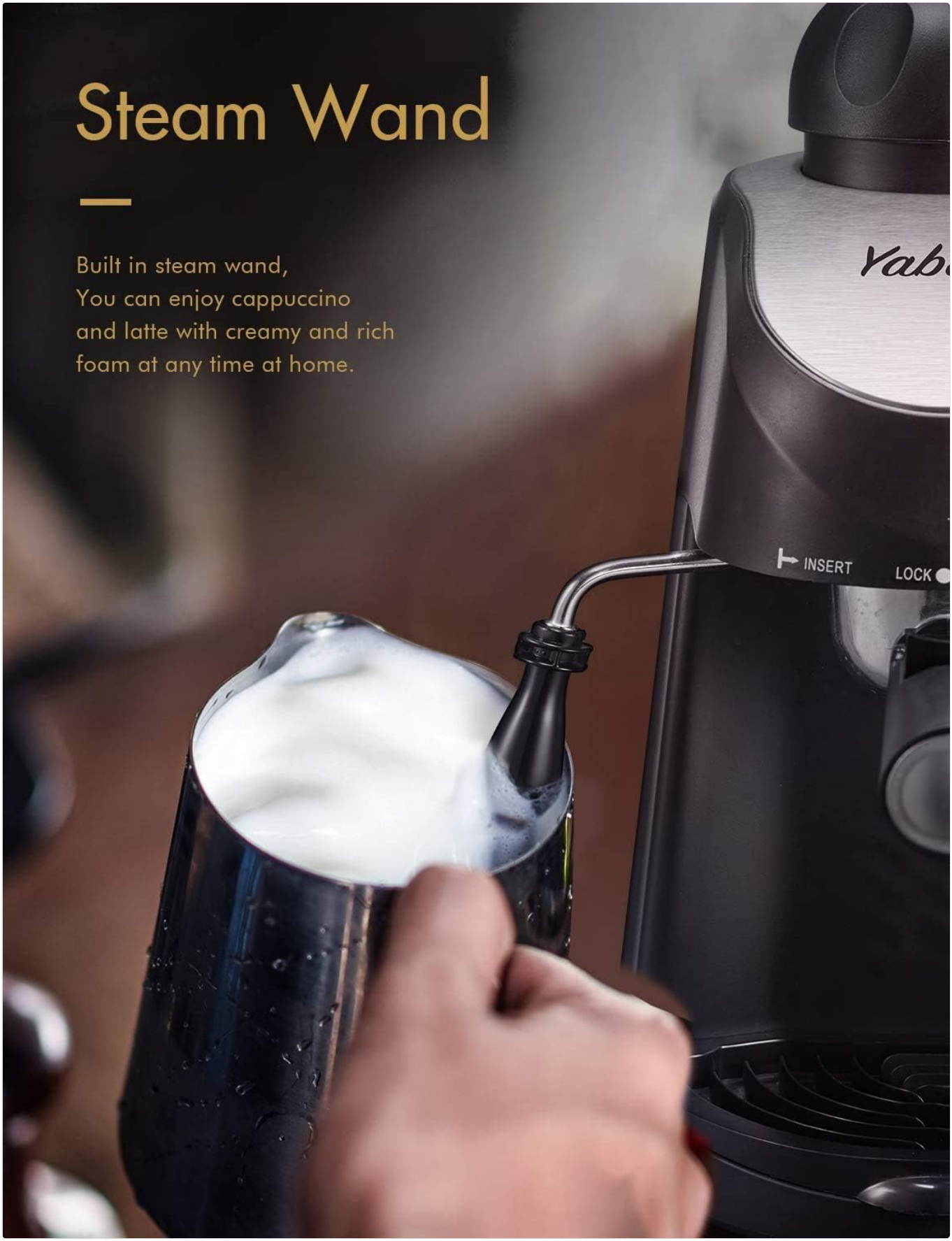


Figure 6: Demonstrating milk frothing with the steam wand.

3. Coffee Creations

Your Yabano Espresso Machine allows for various coffee beverages:

- **Espresso:** A concentrated coffee shot.
- **Americano:** Espresso diluted with hot water.

- **Cappuccino:** Espresso with steamed milk and a thick layer of foam.
- **Latte:** Espresso with mostly steamed milk and a thin layer of foam.
- **Mocha:** Latte with chocolate syrup.



Figure 7: Examples of coffee beverages you can make.

Maintenance and Cleaning

Regular cleaning ensures the best taste and extends the life of your machine.

1. Daily Cleaning

1. Unplug the machine and allow it to cool completely.
2. Remove the portafilter, filter basket, glass carafe, and drip tray. Wash them with warm, soapy water and rinse thoroughly.
3. Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners.
4. Clean the steam wand immediately after each use to prevent milk residue buildup. You can also run a small amount of steam through it to clear any internal blockages.

2. Descaling

Descaling helps remove mineral buildup and is recommended every 2-3 months, depending on water hardness.

1. Prepare a descaling solution by mixing white vinegar and water (1:1 ratio) or using a commercial descaling agent according to its instructions.
2. Fill the water reservoir with the descaling solution.
3. Place an empty carafe on the drip tray.
4. Turn the machine on and run the descaling solution through the brew cycle until half of the solution has passed through.
5. Turn the machine off and let it sit for 15-20 minutes.
6. Turn the machine back on and run the remaining solution through.
7. Repeat the process with fresh, clean water 2-3 times to rinse out any remaining descaling solution.

Troubleshooting

Problem	Possible Cause	Solution
No coffee brews.	No water in reservoir; clogged filter; machine not preheated.	Fill reservoir; clean filter; allow machine to preheat until light turns off.
Coffee drips slowly.	Coffee grounds too fine or over-tamped; clogged filter.	Use coarser grounds or less pressure when tamping; clean filter.
Water leaks from portafilter.	Portafilter not locked correctly; rim dirty.	Ensure portafilter is locked to "LOCK" position; clean rim of portafilter and brewing head.
Steam wand not frothing milk.	Steam wand clogged; not enough water.	Clean steam wand; ensure sufficient water in reservoir.

Specifications

Brand: Yabano

Model Name: CM6816

Color: Black

Product Dimensions: 13.43"D x 10.94"W x 7.6"H

Item Weight: 4.66 pounds

Special Feature: Milk Frother

Coffee Maker Type: Espresso Machine

Filter Type: Stainless Steel Filter

Operation Mode: Fully Automatic

Coffee Input Type: Ground coffee

Voltage: 120V

Warranty and Support

For warranty information or product support, please contact Yabano customer service directly. Refer to the contact information provided in your product packaging or visit the official Yabano website.
You can also visit the Yabano Store on Amazon for more information and related products.

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