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› [Ihomekee](#) /

› Ihomekee CM6885A Retro Style Espresso Machine User Manual

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Ihomekee CM6885A Retro Style Espresso Machine User Manual

Model: CM6885A | Brand: Ihomekee

INTRODUCTION

Thank you for choosing the Ihomekee CM6885A Retro Style 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 keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, and/or injury to persons, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, 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 personal injury.
- 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 extreme caution when disposing of hot steam.
- This appliance is for household use only.

Familiarize yourself with the components of your Ihomekee CM6885A Espresso Machine.

Reemix CM6885A Espresso Machine

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15 Bar Pressure Pump



Durable & Compact & Stylish Design



Powerful Steam Frother



Pressure Gauges



Figure 1: Overall view of the Ihomekee CM6885A Espresso Machine, highlighting its retro design, 15 bar pressure pump, steam frother, and pressure gauges.

Pressure Gauges

Allow you to check machine's water pressure.



Steam Knob

Easy operation, simple brewing and frothing.

Preheat Indicator Light

No need to wait for a long time, only need to turn on the machine will start to warm up, quickly brew coffee in sec.



Figure 2: Detailed view of the machine's controls, including the pressure gauge for monitoring water pressure, the steam knob for adjusting steam or hot water, and the preheat indicator light.

1. **Power Switch:** Turns the machine on/off.
2. **Brew Button:** Initiates espresso extraction.

3. **Steam Button:** Activates the steam function for frothing milk.
4. **Pressure Gauge:** Displays the current brewing pressure.
5. **Portafilter:** Holds ground coffee for brewing.
6. **Steam Wand:** Used for frothing milk and dispensing hot water.
7. **Drip Tray:** Collects excess liquid.
8. **Water Tank:** Removable tank for water supply.
9. **Steam Knob:** Controls the release of steam or hot water from the steam wand.
10. **Preheat Indicator Light:** Illuminates when the machine is preheated and ready for use.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and ensure all parts are present.
2. **Cleaning:** Before first use, wash the water tank, portafilter, filter baskets, and drip tray with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Filling the Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Replace the tank securely.
4. **Priming the Machine:**
 - Place a cup under the portafilter head (without the portafilter inserted) and another under the steam wand.
 - Plug in the machine and press the Power Switch. The preheat indicator light will illuminate.
 - Once the preheat indicator light turns solid, press the Brew Button to run water through the group head for about 30 seconds.
 - Turn the Steam Knob to release steam/hot water from the steam wand for about 30 seconds. Close the Steam Knob.
 - Repeat this process until water flows smoothly and consistently. This primes the pump and removes any air from the system.
5. **Preheating:** Allow the machine to preheat for at least 15-20 minutes after priming to ensure optimal brewing temperature. The preheat indicator light will signal readiness.

OPERATING INSTRUCTIONS

Brewing Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter.
2. **Add Ground Coffee:** Fill the filter basket with finely ground espresso coffee. Do not overfill.
3. **Tamp the Coffee:** Use a tamper to press the coffee grounds firmly and evenly. Ensure the surface is level.
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:** Position one or two espresso cups under the portafilter spouts.
6. **Brew:** Ensure the machine is preheated (preheat indicator light is solid). Press the Brew Button. Espresso will begin to flow.
7. **Stop Brewing:** Press the Brew Button again to stop the flow once the desired volume is reached (typically 25-30ml per shot).
8. **Remove Portafilter:** Carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds.

15 BAR PROFESSIONAL PUMP

Powerful pressure to extract coffee



Figure 3: Espresso being extracted from the portafilter into two glasses, demonstrating the brewing process.

Frothing Milk (for Lattes and Cappuccinos)

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. Wait for the preheat indicator light to turn solid, indicating the steam function is

ready.

3. **Purge Steam Wand:** Briefly open the Steam Knob to release any condensed water from the steam wand into the drip tray. Close the knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the Steam Knob.
5. **Create Foam:** Keep the wand tip near the surface to create foam, then lower it slightly to heat the milk. Continue until the milk reaches the desired temperature and texture.
6. **Stop Steaming:** Close the Steam Knob and remove the pitcher.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the Steam Knob again to clear any milk from inside the wand.

POWERFUL STEAM FROTHER & BREWING

Froth milk with easy for Latte or cappuccino



Figure 4: A hand frothing milk using the steam wand, illustrating the process for creating microfoam for lattes and cappuccinos. Accessories like the portafilter and measuring scoop are also visible.

MAINTENANCE AND CLEANING

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 and clean the portafilter and filter basket after each use.
- Wipe down the steam wand immediately after frothing milk.
- Wipe the exterior of the machine with a damp cloth.

• **Weekly Cleaning:**

- Clean the group head: Use a brush to remove any coffee grounds from the group head. Run a blank shot (without coffee) to rinse.
- Clean the water tank: Wash with warm soapy water and rinse thoroughly.

• **Descaling:**

- Depending on water hardness and usage, descale the machine every 2-3 months.
- Use a commercial descaling solution specifically designed for espresso machines, following the manufacturer's instructions.
- Alternatively, a solution of white vinegar and water (1:1 ratio) can be used.
- Run the descaling solution through the machine as if brewing espresso and steaming milk.
- After descaling, run several cycles of fresh water through the machine to rinse thoroughly.

- **Storage:** If storing the machine for an extended period, ensure it is clean, dry, and empty of water. Store in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow / Machine not brewing	◦ Water tank empty ◦ Machine not primed ◦ Clogged filter basket or group head ◦ Machine not preheated	◦ Fill water tank ◦ Prime the machine as per "Setup" section ◦ Clean filter basket and group head ◦ Allow machine to preheat until indicator light is solid
Espresso flows too slowly or not at all	◦ Coffee grounds too fine ◦ Coffee tamped too hard ◦ Clogged filter basket	◦ Use coarser grind ◦ Reduce tamping pressure ◦ Clean filter basket
Espresso flows too quickly / Weak espresso	◦ Coffee grounds too coarse ◦ Not enough coffee in filter basket ◦ Coffee not tamped firmly enough	◦ Use finer grind ◦ Increase amount of coffee ◦ Tamp coffee more firmly

Problem	Possible Cause	Solution
Steam wand not producing steam	◦ Steam function not activated ◦ Steam wand clogged with milk residue ◦ Machine not hot enough for steam	◦ Press Steam Button and wait for indicator light ◦ Clean steam wand thoroughly ◦ Allow machine to heat up longer
Water leaking from machine	◦ Water tank not seated correctly ◦ Drip tray full ◦ Portafilter not securely locked	◦ Ensure water tank is properly seated ◦ Empty drip tray ◦ Securely lock portafilter into group head

SPECIFICATIONS

- **Model Number:** CM6885A
- **Brand:** Ihomekee
- **Coffee Maker Type:** Espresso Machine
- **Pump Pressure:** 15 Bar
- **Operation Mode:** Semi-Automatic
- **Human Interface Input:** Buttons
- **Filter Type:** Reusable
- **Item Weight:** 4.49 Kilograms
- **Color:** Retro Style Aqua
- **UPC:** 795057898440

WARRANTY AND SUPPORT

Ihomekee offers a 2-year hassle-free replacement warranty for this product. For customer service and support, please refer to the contact information provided with your purchase or visit the official Ihomekee website. Our customer service team is available 24/7 to assist you with any questions or concerns.

All parts of the Ihomekee espresso machine are ETL safety approved and BAP free, ensuring quality and safety.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question