

CYETUS CYETUS-NEO

Cyetus Neo 3-in-1 Espresso Machine User Manual

Model: CYETUS-NEO | Brand: CYETUS

1. INTRODUCTION

Thank you for choosing the Cyetus Neo 3-in-1 Espresso Machine. This appliance is designed to provide a premium coffee experience at home, featuring an integrated grinder, a 15-bar Italian pump for rich espresso, and a steam wand for milk frothing. This manual will guide you through the setup, operation, and maintenance of your machine to ensure optimal performance and longevity.



Figure 1: Front view of the Cyetus Neo Espresso Machine.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always connect the machine to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands and cords away from hot surfaces and steam.
- Unplug the machine before cleaning and when not in use.
- Do not operate the machine with a damaged cord or plug.
- This appliance is for household use only.

3. PRODUCT COMPONENTS

The Cyetus Neo Espresso Machine comes with the following components:



Figure 2: Overview of included components.

- Main Unit
- Portafilter
- Filter Baskets (for single and double shots)
- Bean Hopper
- Milk Jug
- Cleaning Pin
- Cleaning Brush
- Tamper
- Portafilter Pad

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the machine on a stable, level, and heat-resistant surface, away from water sources.

3. **Water Tank:** Remove the water tank from the back of the machine, fill it with fresh, cold water (minimum 1000ml for automatic cleaning), and securely place it back.
4. **Bean Hopper:** Install the bean hopper on top of the machine. Adjust the grind setting to your preference. For espresso, a setting between 3-4 is recommended.
5. **Power On:** Plug the machine into a grounded outlet and press the 'POWER' button to turn it on. The machine will begin heating up.

5. OPERATING INSTRUCTIONS

5.1 Grinding Coffee Beans

1. Ensure the bean hopper is filled with fresh coffee beans.
2. Place the appropriate filter basket (single or double) into the portafilter.
3. Attach the portafilter to the grinding outlet and press down to activate the grinder. Coffee grounds will dispense into the portafilter.
4. Remove the portafilter and use the tamper to firmly press the coffee grounds. The tamped coffee should be level and compact.



Figure 3: Adjusting the grind size for optimal espresso extraction.

5.2 Espresso Extraction

1. After grinding and tamping, securely attach the portafilter to the brewing head.
2. Place your cup(s) under the portafilter spouts.
3. Press the 'SINGLE' or 'DOUBLE' cup button to start the espresso extraction. The machine will automatically stop when the desired volume is reached.



Figure 4: Espresso extraction showing rich crema.

Video 1: Demonstrates the process of espresso extraction, from filling the water tank and bean hopper to grinding, tamping, and brewing a perfect shot.

5.3 Milk Frothing and Latte Art

1. Fill the milk jug with cold milk. The recommended amount is approximately twice the volume of your coffee liquid.
2. Press the 'STEAM/HOT WATER' button to preheat the steam wand. Be cautious as steam will be emitted.
3. Once heated, insert the steam nozzle into the milk jug at an angle (approx. 45 degrees), about 1cm below the surface.
4. Activate the steam by pressing the 'STEAM/HOT WATER' button again. Move the jug up and down slightly

to create fine, velvety foam.

5. Once the milk is frothed to your desired consistency, turn off the steam. Tap the milk jug gently on a flat surface to remove any large bubbles.
6. Pour the frothed milk into your espresso, rotating the jug to create latte art.



Figure 5: Demonstrating the creation of latte art with frothed milk.

6. MAINTENANCE AND CLEANING

6.1 Steam Nozzle Cleaning

After each use of the steam nozzle, activate the steam briefly to clear any milk residue. Wipe the nozzle clean with a damp cloth immediately.

6.2 Drip Tray Cleaning

The drip tray collects excess water and coffee grounds. Regularly remove and clean the drip tray and its cover with water to maintain hygiene.

6.3 Automatic Cleaning

The machine features an automatic internal cleaning function.

1. Ensure the water tank has at least 1000ml of water.
2. Simultaneously press the 'SINGLE' and 'DOUBLE' buttons to initiate automatic internal cleaning.
3. Once the cleaning cycle is complete, press the 'POWER' button to end the automatic cleaning process.



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Figure 6: The machine's automatic cleaning function in progress.

Video 2: Detailed instructions for cleaning the steam nozzle, drip tray, and performing automatic internal cleaning.

7. TROUBLESHOOTING

If you encounter issues with your Cyetus Neo Espresso Machine, please refer to the following common solutions:

Problem	Possible Cause	Solution
Machine does not power on	Not plugged in; Power button not pressed	Check power connection; Press 'POWER' button
No water dispensing	Water tank empty; Tank not properly seated	Refill water tank; Ensure tank is securely in place

Problem	Possible Cause	Solution
Espresso flows too slowly/quickly	Grind size too fine/coarse; Tamping pressure incorrect	Adjust grind size; Adjust tamping pressure
Steam wand not producing steam	Steam button not activated; Nozzle clogged	Activate 'STEAM/HOT WATER' button; Clean nozzle with cleaning pin

8. SPECIFICATIONS

- **Brand:** CYETUS
- **Model:** CYETUS-NEO
- **Dimensions:** 41cm (Depth) x 38cm (Width) x 44cm (Height)
- **Weight:** 10.9 kg (Package Weight)
- **Color:** White
- **Voltage:** 100 Volts
- **Water Tank Capacity:** 2300ml
- **Pressure:** 15 Bar (Italian Pump)
- **Features:** Integrated Grinder, Automatic Cleaning Function, Automatic Water Temperature Management, Steam Nozzle

9. WARRANTY AND SUPPORT

The Cyetus Neo Espresso Machine comes with a **1-year warranty** against manufacturer defects. This warranty does not cover malfunctions caused by water leakage, drops, fire, or other issues not attributable to manufacturing defects.

Lifetime free Japanese customer support is provided.



1年間品質保証

1年間以内に不具合が発生した場合は無償修理を承ります。
(水漏れ、落下、火災等、当社の責に起因しない故障を除く)
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Figure 7: Warranty information for the Cyetus Neo Espresso Machine.