

Ihomekee CM6927

Ihomekee Espresso Machine CM6927 User Manual

Model: CM6927 | Brand: Ihomekee

1. INTRODUCTION

Thank you for choosing the Ihomekee CM6927 Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new espresso machine. Please read all instructions carefully before first use and retain this manual for future reference.

The Ihomekee CM6927 is designed to deliver a powerful 15-bar pump pressure and 1450W heating for optimal espresso extraction, featuring a stainless steel steam wand for milk frothing and a hot water function.

2. SAFETY INFORMATION

- Always ensure the machine is placed on a stable, level, heat-resistant surface.
- Do not immerse the machine, power cord, or plug in water or any other liquid.
- Keep out of reach of children.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate the machine with a damaged cord or plug, or if the machine malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- The machine is ETL safety approved and BAP free.

3. PACKAGE CONTENTS

Verify that all items are present and in good condition:

- Ihomekee CM6927 Espresso Machine
- 2-in-1 Portafilter
- One-cup Filter Basket
- Two-cup Filter Basket

- Coffee Scoop with Tamper
- Removable Water Tank
- Detachable Drip Tray
- User Manual



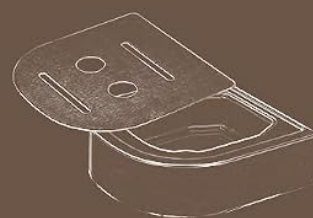
WHAT YOU GET?



2-in-1 filter holder



Removable water tank



Detachable drip tray

Figure 3.1: All components included with the Ihomekee CM6927 Espresso Machine.

4. PRODUCT OVERVIEW

Familiarize yourself with the main parts of your espresso machine:



Figure 4.1: Front view of the Ihomekee CM6927 Espresso Machine.

- **Control Panel:** Features power, single shot, double shot, and steam buttons.
- **Pressure Gauge:** Displays the brewing pressure for optimal extraction.

- **Portafilter:** Holds the coffee grounds for brewing.
- **Steam Wand:** Used for frothing milk and dispensing hot water.
- **Water Tank:** Removable tank located at the back for easy refilling.
- **Cup Plate:** Warming plate on top to keep espresso cups warm.
- **Drip Tray:** Detachable tray to collect excess liquids.

25 SECONDS QUICK BREWING TIME

Built-in Pressure gauge shows exact pressure



1350W Big Power
Fast Heating



Built-in
Pressure Gauge



Figure 4.2: Detailed view of the control panel and pressure gauge.

5. SETUP

5.1 Initial Cleaning

1. Remove all packaging materials and stickers from the machine.
2. Wash the water tank, portafilter, filter baskets, and drip tray with warm soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

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 water up to the MAX line.
3. Place the water tank back onto the machine, ensuring it is securely seated.



Figure 5.1: Removing the water tank for refilling.

6. OPERATING INSTRUCTIONS

6.1 Power On and Preheating

1. Plug the machine into a grounded electrical outlet.
2. Press the Power button (I/O) on the control panel. The indicator lights will blink as the machine preheats.
3. Wait until the indicator lights become solid, indicating the machine has reached the optimal brewing temperature. This usually takes about 25 seconds.

6.2 Making Espresso

1. Select the desired filter basket (single or double shot) and place it into the portafilter.
2. Fill the filter basket with finely ground coffee. Do not overfill; the coffee grounds should not exceed the MAX level.
3. Evenly tamp the coffee grounds with the provided tamper (10-15kg force is recommended).
4. Wipe away any excess grounds from the rim of the portafilter.
5. Attach the portafilter to the group head by aligning it and twisting it to the 'LOCK' position.
6. Place one or two espresso cups on the drip tray beneath the portafilter.
7. Press the Single Shot (☺) or Double Shot (☺☺) button. The machine will automatically brew the selected amount of espresso.
8. Monitor the pressure gauge during brewing; the needle should ideally be in the optimal range for best extraction.



Figure 6.1: Optimal 15-bar pressure extraction for rich espresso.



Figure 6.2: Tamping coffee grounds in the portafilter.

6.3 Milk Frothing

1. Ensure the machine is preheated (solid indicator lights).
2. Fill a pitcher with cold milk (dairy or non-dairy) to about one-third full.
3. Press the Steam button (☁) on the control panel. The indicator light will blink as the machine heats up for steaming. Wait until it becomes solid.
4. Position the steam wand just below the surface of the milk in the pitcher.
5. Turn the side knob to release steam. Move the pitcher up and down to create microfoam.
6. Once desired foam and temperature are reached, turn the side knob to the 'OFF' position and remove the pitcher.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

POWERFUL STEAM CONTROL

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



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Figure 6.3: Using the powerful steam wand for milk frothing.

6.4 Hot Water Function

The steam wand can also dispense hot water for warming cups or other uses.

1. Ensure the machine is preheated.
2. Place a cup under the steam wand.
3. Turn the side knob to the hot water position. Hot water will dispense from the steam wand.
4. Turn the knob back to 'OFF' when finished.

7. MAINTENANCE AND CLEANING

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

7.1 Drip Tray

1. The drip tray should be emptied and cleaned regularly.
2. Remove the drip tray from the machine.
3. Discard collected water and wash the tray with warm soapy water. Rinse and dry thoroughly.

7.2 Portafilter and Filter Baskets

1. After each use, remove the portafilter and discard used coffee grounds.
2. Rinse the portafilter and filter basket under running water.
3. For thorough cleaning, occasionally soak the portafilter and filter baskets in warm soapy water.

7.3 Steam Wand

Always clean the steam wand immediately after frothing milk to prevent milk residue buildup.

1. Wipe the exterior of the steam wand with a damp cloth.
2. Briefly activate the hot water function to flush any remaining milk from inside the wand.

7.4 Water Tank

Clean the water tank periodically to prevent mineral buildup.

1. Remove the water tank and wash it with warm soapy water.
2. Rinse thoroughly and refill with fresh water.

8. TROUBLESHOOTING

- **No water flow:** Ensure the water tank is correctly seated and filled. Check for any blockages in the water inlet.
- **No steam/hot water:** Ensure the machine is fully preheated for the steam function. Check if the steam knob is fully open.
- **Weak espresso/poor crema:** Ensure coffee grounds are fresh and finely ground. Tamp the coffee evenly with adequate pressure. Clean the filter basket and group head.
- **Machine not turning on:** Check if the power cord is securely plugged into a working outlet.

9. SPECIFICATIONS

Feature	Specification
Brand	lhomekee

Model Name	CM6927
Color	Gray
Product Dimensions	12.99"D x 13.1"W x 6.1"H
Item Weight	7.67 pounds
Coffee Maker Type	Espresso Machine
Special Feature	Cup Warmer, Milk Frother, Portable, Removable Tank
Operation Mode	Semi-Automatic
Coffee Input Type	Ground
Power Source	Electric
Pump Pressure	15 Bar
Power	1350W

10. WARRANTY AND SUPPORT

The Ihomekee Espresso Machine CM6927 comes with a 2-year hassle-free replacement warranty. For any questions, concerns, or support needs, please contact our 24/7 customer service.

11. PRODUCT VIDEOS

IHOMKEE Espresso Machine Overview

Your browser does not support the video tag.

This video provides a general overview of the IHOMKEE Espresso Machine, demonstrating its features and design.

Excellent Coffee Machine Demonstration

Your browser does not support the video tag.

Watch a demonstration of the espresso machine in action, highlighting its performance in brewing coffee.

Morning Brew Process

Your browser does not support the video tag.

A short video showcasing the quick and easy process of making a morning coffee with the machine.

Small, but Strong Espresso Machine

Your browser does not support the video tag.

This video demonstrates the compact size and powerful performance of the espresso machine.

Delicious Coffee Preparation

Your browser does not support the video tag.

A video illustrating the steps to prepare delicious coffee using the Ihomekee Espresso Machine.

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

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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