

[Manuals.plus](#) /

> [CERA+](#) /

> CERA+ Portable Espresso Machine PRO User Manual

CERA+ PCM04

CERA+ Portable Espresso Machine PRO User Manual

Model: PCM04

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your CERA+ Portable Espresso Machine PRO. Please read this manual thoroughly before first use and retain it for future reference.

The CERA+ Portable Espresso Machine PRO is designed for coffee enthusiasts seeking professional-grade espresso on the go. Its compact design, self-heating capability, and high-pressure extraction system ensure a rich and flavorful espresso experience anywhere.

PRODUCT FEATURES

- **Professional-Grade Espresso:** Delivers rich, creamy espresso shots with dense flavors and crema, comparable to high-end machines.
- **Portable Design:** Compact, water-bottle-sized for easy transport and use in various environments.
- **Self-Heating Function:** Built-in 7500mAh rechargeable battery heats 70ml of cold water for up to 3 espresso shots on a single charge.
- **High Extraction Pressure:** 20 Bar pressure ensures optimal flavor extraction.
- **Durable Construction:** Crafted with premium stainless steel and food-grade materials for longevity.
- **Versatile Water Use:** Can use cold water (self-heated) or pre-heated boiling water for over 100 cups.
- **Ground Coffee Compatibility:** Optimized for freshly ground coffee beans for the best experience.

WHAT'S IN THE BOX

Verify that all components are present upon unboxing:

PROFESSIONAL ACCESSORIES



**Distribution
Needle**



Funnel



Tamper



**Water
Diversion Filter**



Φ 51 Filter Basket



Locking Chamber

Image: Contents of the CERA+ Portable Espresso Machine PRO packaging, including the main unit and various accessories.

- CERA+ Portable Espresso Machine PRO (Main Body)
- Distribution Needle
- Funnel
- Tamper
- Spoon
- Brush
- Water Diversion Filter
- Φ 51 Filter Basket
- Locking Chamber
- Type C Cable
- User Manual (this document)

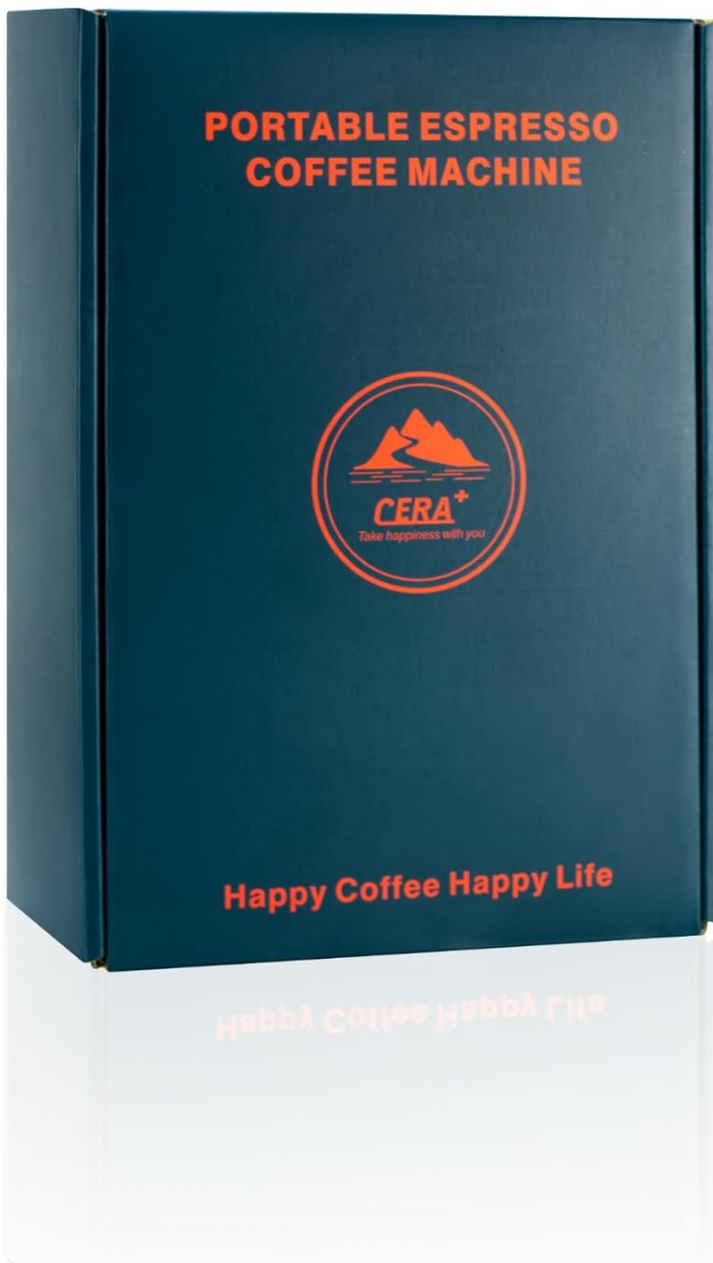


Image: Detailed view of the professional accessories included with the espresso machine.

SPECIFICATIONS

| Parameter | Value |
|----------------------|---|
| Model No. | PCM04 |
| Weight | 705 g (1.55 lbs) |
| Product Dimensions | 69mm (D) x 182mm (H) / 2.72"D x 2.72"W x 7.28"H |
| Water Tank Material | Stainless Steel |
| Max. Water Capacity | 80 ml |
| Max. Coffee Capacity | 20 g |
| Max. Pressure | 20 Bar |

| Parameter | Value |
|------------------------|---------------------------------|
| Battery | 7500 mAh Lithium Ion (included) |
| Heating Power | 90W |
| Extraction Power | 5W |
| Charging Power | 5V/2A, 5V/3A |
| Charging Time | 3-3.5 hours |
| Extraction Temperature | Max 96°C (205°F) |
| Heating Function | Yes |
| Coffee Input Type | Ground Coffee |





Image: Visual representation of product components and key specifications.





Image: Detailed performance parameters of the espresso machine.

SETUP

Before first use, fully charge the machine and clean all removable parts.

1. **Initial Charge:** Connect the machine to a 5V/2A or 5V/3A USB-C power adapter using the provided Type C cable. The LED indicators will show charging progress. A full charge takes approximately 3-3.5 hours.
2. **Cleaning:** Disassemble the filter basket and locking chamber. Wash these parts with warm water and mild soap. Rinse thoroughly and allow to air dry completely. Do not immerse the main body in water.
3. **First Cycle (Cleaning):** Before brewing coffee, perform a cleaning cycle. Fill the water tank with clean water (without coffee grounds). Press and hold the power button until it beeps to start heating. Once heated, double-press the button to run the extraction cycle. This flushes the internal system.





Image: Assembly diagram of the espresso machine components.

OPERATING INSTRUCTIONS

Preparing Coffee Grounds

1. **Grind Coffee:** For optimal results, use freshly ground coffee beans. The grind size should be fine, similar to table salt or slightly finer, suitable for espresso.
2. **Fill Filter Basket:** Unscrew the locking chamber and remove the filter basket. Place the funnel on top of the filter basket. Use the spoon to add up to 20g of ground coffee into the filter basket.
3. **Distribute and Tamp:** Use the distribution needle to evenly distribute the coffee grounds in the basket. Then, use the tamper to press the coffee grounds firmly and evenly. Ensure the surface is level.
4. **Assemble:** Place the water diversion filter on top of the tamped coffee grounds. Screw the locking chamber with the filled filter basket back onto the main body of the machine. Ensure it is securely tightened to prevent leaks.





Image: Step-by-step guide for coffee preparation.

Brewing Espresso

1. **Add Water:** Unscrew the top cap of the machine. Pour up to 70ml of cold water into the stainless steel water tank. For faster brewing and to conserve battery, you can use pre-heated hot water. Securely replace the top cap.
2. **Check Battery/Start Heating:**
 - Press the power button once to check the battery level (4 LEDs indicate 25% increments).
 - Press and hold the power button until you hear a beep to start the self-heating process. The LED indicators will show the water temperature (e.g., 1 LED for 40°C, 4 LEDs for 92-96°C). Heating 70ml of cold water takes approximately 4-5 minutes. The machine will beep when the target temperature is reached.
3. **Start Extraction:** Once the water is heated (or if using pre-heated water, skip heating and proceed), double-press the power button to begin the extraction. The machine will pre-infuse for a few seconds, pause for 10 seconds, then complete the extraction. The entire brewing process takes about 30 seconds.
4. **Stop Extraction:** You can stop the extraction at any time by pressing the power button once. The machine will automatically stop once all water has been extracted or the maximum time is reached.
5. **Enjoy:** Position your cup directly under the machine's outlet during extraction. Enjoy your freshly brewed espresso.



PCM03- Compatible with
capsule and ground coffee
PCM04A- ground coffee



Perfect extraction
authentic espresso
with dense crema



Portable to take
everywhere indoor
and outdoor



Image: Illustration of the brewing process, from water addition to espresso dispensing.



Image: A perfect espresso shot brewed by the machine.

MAINTENANCE

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

- **After Each Use:**

- Unscrew the locking chamber and remove the filter basket. Discard used coffee grounds.

- Rinse the filter basket, water diversion filter, and locking chamber under running water. Use the provided brush to remove any stubborn coffee residues.
 - Perform a quick rinse cycle: Fill the water tank with clean water and run an extraction cycle without coffee grounds to flush the internal system.
 - Wipe the exterior of the main body with a damp cloth. Do not use abrasive cleaners.
 - Ensure all parts are dry before reassembling or storing.
- **Descaling:** Depending on water hardness and frequency of use, descaling may be required every 3-6 months or after approximately 500 uses. Use a descaling solution specifically designed for coffee machines. Follow the descaling solution manufacturer's instructions carefully.
 - **Battery Care:** To prolong battery life, avoid fully discharging the battery frequently. Charge the machine regularly, especially if it will not be used for an extended period.

TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|-----------------------------|---|--|
| Machine does not turn on. | Low battery or no charge. | Charge the machine fully. |
| Water not heating. | Insufficient water in tank; heating element malfunction. | Ensure water level is above minimum. If problem persists, contact support. |
| No espresso or slow flow. | Coffee grounds too fine or tamped too hard; clogged filter basket; low water. | Adjust grind size; reduce tamping pressure; clean filter basket; ensure sufficient water. |
| Espresso is weak or watery. | Coffee grounds too coarse or too little coffee; insufficient extraction time. | Adjust grind size to be finer; use recommended amount of coffee (20g); ensure full extraction cycle. |
| Machine leaks. | Locking chamber not tightened properly; damaged seal. | Ensure locking chamber is securely tightened. Inspect seals for damage and contact support if necessary. |

WARRANTY AND SUPPORT

CERA+ provides a 12-month warranty for this product from the date of purchase. This warranty covers manufacturing defects and workmanship under normal use.

The warranty does not cover damage resulting from:

- Improper use or maintenance.
- Unauthorized modification or repair.
- Accidental damage, misuse, or neglect.
- Normal wear and tear.

For warranty claims or technical support, please contact CERA+ customer service. Refer to the contact information provided with your purchase documentation or visit the official CERA+ website.

Customer Support: Available 24/7 (as per product feature bullets).



© 2024 CERA+. All rights reserved.