

KIMORE CJ-281C1

KIMORE Fully Automatic Espresso Coffee Machine

Model: CJ-281C1

IMPORTANT SAFETY INSTRUCTIONS

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

- Always connect the appliance to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Avoid contact with moving parts.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the water tank is filled to the appropriate level before operation.
- Exercise extreme caution when dispensing hot steam or hot water.

PRODUCT OVERVIEW

The KIMORE Fully Automatic Espresso Coffee Machine is designed to deliver cafe-quality coffee with ease, featuring an integrated grinder, milk frother, and precise temperature control.



Figure 1: KIMORE Fully Automatic Espresso Coffee Machine and included accessories.

Components

- Integrated Conical Burr Grinder
- Control Panel with Pressure Dial
- 58mm Portafilter
- Steam Wand (Milk Frother)
- Removable Water Tank (2.5L capacity)
- Drip Tray
- Bean Hopper (250g capacity)
- Cup Warming Tray

Practical Accessories



Figure 2: Practical accessories included with the machine, such as portafilter, single-cup filter, double-cup filter, tamper, milk pitcher, cleaning brush, and cleaning needle.

SETUP

1. Unpacking

Carefully remove all packaging materials and ensure all components are present. Inspect the machine for any damage during transit. Place the machine on a stable, flat, heat-resistant surface near a grounded power outlet.

2. Water Tank Installation

Remove the water tank from the back of the machine. Fill it with fresh, cold filtered water up to the MAX line. Reinsert the water tank firmly into its position.



Figure 3: The 2.3L transparent detachable water tank is easy to remove for filling and cleaning.

3. Bean Hopper

Open the lid of the bean hopper located on top of the machine. Pour fresh whole coffee beans into the hopper. The hopper has a capacity of 250g.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

The integrated conical burr grinder offers 15 grind settings, from coarse to ultra-fine. Adjust the grind size dial according to your preference and the type of coffee you are brewing. Finer grinds are typically used for espresso.

Food Grade Burr Conical Grinder

Allows 15 grind settings from coarse to ultrafine



Figure 4: The food-grade conical burr grinder allows for 15 grind settings, from coarse to ultrafine, ensuring optimal flavor extraction.

2. Brewing Espresso

1. Ensure the water tank is filled and the bean hopper contains fresh beans.
2. Select the desired filter basket (single or double shot) and place it into the portafilter.
3. Place the portafilter under the grinder outlet and activate the grinding function. The machine will dispense the appropriate amount of ground coffee.
4. Tamp the ground coffee firmly and evenly using the included tamper.
5. Insert the portafilter into the group head and lock it into place by rotating it to the right.
6. Place your cup(s) on the drip tray.
7. Select your desired coffee variety (e.g., Espresso, Americano) from the control panel. The machine will initiate low-pressure pre-brewing followed by 15-bar extraction.
8. Monitor the pressure dial during extraction for optimal results.



Higher-End 58mm Portafilter

Full extraction with up to 0.78oz capacity

Figure 5: The higher-end 58mm portafilter ensures full extraction with up to 0.78oz capacity for rich espresso.

Low Pressure Pre-soaking Systems

Improves extraction and gives each cup of coffee a rich oil content

Others
Without pre-soaking

Ours
After low pressure pre-soaking

A full view of the stainless steel espresso machine, showing its front panel with the pressure gauge and control buttons, and the base with the drip tray.

Figure 6: The machine includes both single (0.49-0.56 oz) and double (0.7-0.78 oz) cup filters, along with a 58mm professional dosing funnel for precise coffee preparation.



Figure 7: The low-pressure pre-soaking system improves extraction and contributes to a rich oil content in each cup of coffee.



Figure 8: 15 Bar pressure ensures high-pressure extraction, resulting in aromatic, rich coffee with a perfect crema, avoiding sour or bitter tastes from inadequate or excessive pressure.

3. Milk Frothing

The powerful 360° rotating steam wand creates smooth and delicate milk foam for lattes, cappuccinos, and other milk-based beverages.

1. Fill the milk pitcher with cold milk (dairy or non-dairy).

2. Position the steam wand just below the surface of the milk.
3. Activate the steam function. Move the pitcher up and down to incorporate air and create foam.
4. Once desired foam consistency is achieved, turn off the steam.
5. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.



Figure 9: The powerful steam rod allows you to create smooth and delicate milk foam for various coffee drinks and latte art.

4. Coffee Varieties

Experiment with different coffee types and milk preparations to create your favorite beverages.



Figure 10: DIY your delicious coffee by adding different proportions of milk, cream, and chocolate to create a variety of flavors, including Americano, Vienna, Mocha, Macchiato, Cappuccino, and Latte.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and optimal performance of your espresso machine.

1. Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray daily. It is removable for easy cleaning.

- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets under hot water.
- **Steam Wand:** Wipe the steam wand immediately after each use with a damp cloth to remove milk residue. Purge the wand briefly to clear any internal blockages.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

2. Descaling

The machine features a built-in descaling alarm device. Descaling is essential to remove mineral buildup and maintain machine performance. Follow the instructions below or refer to the machine's display for descaling prompts.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the group head and steam wand.
4. Initiate the descaling cycle as per the machine's specific descaling mode (refer to control panel instructions).
5. After the descaling cycle, rinse the water tank thoroughly and fill it with fresh water. Run several cycles of fresh water through the machine to flush out any remaining descaling solution.

3. Cleaning the Grinder

Periodically clean the burr grinder to ensure consistent grind quality. Refer to the machine's specific instructions for removing and cleaning the burrs. Use the provided cleaning brush to remove coffee grounds residue.

TROUBLESHOOTING

This section addresses common issues you might encounter with your espresso machine.

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; clogged filter; machine not heated	Fill water tank; clean filter; allow machine to preheat
Coffee is too weak/watery	Grind too coarse; insufficient coffee grounds; poor tamping	Adjust grind to finer setting; use more coffee; tamp firmly and evenly
Coffee is too bitter/sour	Grind too fine; over-extraction; old coffee beans	Adjust grind to coarser setting; reduce extraction time; use fresh beans
No steam from wand	Steam wand clogged; machine not at steam temperature	Clean steam wand with needle; wait for steam indicator light
Machine leaks water	Water tank not seated correctly; drip tray full; seal issue	Reseat water tank; empty drip tray; contact support if seals are damaged

Problem	Possible Cause	Solution
Grinder not working	Bean hopper empty; beans jammed; grinder clogged	Fill hopper; clear jammed beans; clean grinder burrs

SPECIFICATIONS

Feature	Detail
Model Number	CJ-281C1
Brand	KIMORE
Power	1350W
Pressure	15 Bar (ULKA pump)
Water Tank Capacity	2.5 Liters (removable)
Bean Hopper Capacity	250g
Grinder Type	Conical Burr Grinder (15 settings)
Portafilter Size	58mm
Dimensions (D x W x H)	16.93"D x 16.14"W x 14.96"H
Item Weight	23.8 pounds
Special Features	Milk Frother, PID Water Temperature Control, Low-Pressure Pre-brewing, Descaling Alarm, Overheating/Overpressure Protection
Operation Mode	Fully Automatic

WARRANTY AND SUPPORT

KIMORE provides a standard manufacturer's warranty for this product. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty period and coverage details.

For technical support, troubleshooting assistance beyond this manual, or warranty claims, please contact KIMORE customer service through the contact information provided on your purchase receipt or the official KIMORE website.

Please have your model number (CJ-281C1) and proof of purchase ready when contacting support.

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