

Ihomekee AM7303A

Ihomekee Espresso Coffee Maker Instruction Manual

Model: AM7303A

1. INTRODUCTION

Thank you for choosing the Ihomekee Espresso Coffee Maker with Grinder. This semi-automatic machine is designed to bring professional-quality espresso, cappuccino, and latte to your home or office. Featuring a 20-bar pressure system and an integrated conical burr grinder, it ensures optimal flavor extraction and convenience. Please read this manual thoroughly before first use to ensure safe operation and to maximize the lifespan of your appliance.

2. SAFETY INSTRUCTIONS

- Always ensure the machine is placed on a stable, level, and heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep hands and fingers away from hot surfaces and the steam wand during operation.
- Unplug the machine from the power outlet before cleaning or when not in use.
- Use only cold, fresh water in the water tank. Do not fill with milk or other liquids.
- Ensure the water tank is properly seated before operating the machine.
- Do not operate the machine if the power cord or plug is damaged.

3. PRODUCT OVERVIEW

Familiarize yourself with the main components of your Ihomekee Espresso Coffee Maker:



Figure 1: iHomekee Espresso Coffee Maker Front View

- **Control Panel:** Features buttons for single/double shot, steam, and power, along with a pressure gauge.
- **Bean Hopper:** Located on top, for storing whole coffee beans for the integrated grinder.
- **Grind Amount Dial:** Adjusts the quantity of ground coffee dispensed.
- **Portafilter:** Holds the ground coffee for brewing.
- **Steam Wand:** For frothing milk for lattes and cappuccinos.
- **Water Tank:** Removable tank located at the back for water supply.
- **Drip Tray:** Collects excess water and coffee drips.

4. SETUP

Before first use, follow these steps to prepare your espresso machine:

1. **Unpack and Clean:** Remove all packaging materials. Wash the water tank, portafilter, filter baskets, and drip tray with warm soapy water. Rinse thoroughly and dry.
2. **Remove Silicone Plug:** Locate and remove the silicone plug from the bottom of the water tank. This is crucial for water flow.
3. **Fill Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX line. Place it back securely on the machine.
4. **Add Coffee Beans:** Open the lid of the bean hopper and pour in your desired whole coffee beans. Close the lid.
5. **Initial Priming (First Use):**

Your browser does not support the video tag. Please update your browser.

Video: How to use the espresso machine (includes priming steps)

- Ensure the steam knob is in the OFF position.
- Plug in the machine and press the power button to turn it on. The indicator lights will flash as it preheats.
- Once preheated (lights solid), place a cup under the brew head.
- Press the '2 cups' button to pump water through the system. This primes the pump and flushes out any manufacturing residue. Repeat this process 2-3 times.

5. OPERATING INSTRUCTIONS

5.1 Grinding Coffee Beans

AUTO GRINDING

Ensures a Consistent Dose



Figure 2: Auto Grinding Feature

1. Ensure the bean hopper is filled with fresh, whole coffee beans.
2. Insert the portafilter into the grinding groove. Push it forward to activate the grinder.
3. Adjust the 'GRIND AMOUNT' dial to control the quantity of ground coffee.
4. Once the desired amount is dispensed, remove the portafilter.

5.2 Brewing Espresso



More Extraction



Rich Cream



Delicate Taste

20 BAR PROFESSIONAL PUMP

Figure 3: 20 Bar Professional Pump for Espresso Extraction

1. After grinding, use the tamper (included) to press the coffee powder firmly and evenly in the portafilter.
2. Insert the portafilter into the brew head and lock it into place by turning the handle to the right.
3. Place one or two espresso cups on the drip tray directly under the portafilter spouts.
4. Press the '1 cup' or '2 cups' button on the control panel to start brewing. The machine will automatically stop when the programmed volume is reached.
5. Monitor the pressure gauge during brewing; it should ideally be in the 'work pressure' range for optimal extraction.

5.3 Frothing Milk

PROFESSIONAL ESPRESSO KIT



Figure 4: Powerful Foaming with Steam Wand

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the 'Steam' button on the control panel. The indicator light will flash as the machine heats up for steam. Once solid, it's ready.
3. Position the steam wand just below the surface of the milk.
4. Turn the steam knob to release steam. Move the pitcher up and down slightly to incorporate air and create foam.

- 5. Once desired foam consistency and temperature are reached, turn the steam knob off.
- 6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your machine.

6.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray after each use or when the indicator floats up.
- **Steam Wand:** After each use, wipe the steam wand with a damp cloth. Purge a small amount of steam to clear any internal milk residue.
- **Portafilter:** Remove spent coffee grounds and rinse the portafilter and filter basket under hot water.

6.2 Weekly Cleaning

- **Brew Head:** Use a damp cloth to wipe the brew head and surrounding area.
- **Water Tank:** Remove and clean the water tank with mild detergent and rinse thoroughly.

6.3 Descaling

Descaling is essential to remove mineral buildup and maintain machine efficiency. The frequency depends on your water hardness. Refer to your local water supplier for information on water hardness in your area. Generally, descale every 2-3 months.

1. Use a commercial descaling solution designed for espresso machines, following the product's instructions.
2. Fill the water tank with the descaling solution and water mixture.
3. Run the solution through the brew head and steam wand until the tank is empty.
4. Rinse the water tank and refill with fresh water. Run several cycles of fresh water through the machine to flush out any remaining descaling solution.

7. TROUBLESHOOTING

If you encounter issues with your machine, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
No water coming out of brew head/steam wand.	Water tank empty, silicone plug not removed, airlock in pump.	Fill water tank. Ensure silicone plug is removed. Prime the pump by running water through the brew head. Refer to the video below for air removal.
Espresso brews too slowly or not at all.	Coffee ground too fine, too much coffee in basket, machine needs descaling.	Adjust grind coarser. Reduce coffee amount. Descale the machine.
Espresso brews too quickly, weak coffee.	Coffee ground too coarse, not enough coffee, tamping too light.	Adjust grind finer. Increase coffee amount. Tamp more firmly.

Problem	Possible Cause	Solution
Steam wand not producing steam.	Steam button not pressed, steam wand clogged.	Ensure steam button is pressed and preheated. Clean steam wand thoroughly.

Your browser does not support the video tag. Please update your browser.

Video: If the machine does not pump water, how to remove air

8. SPECIFICATIONS

Feature	Detail
Brand	lhomekee
Model Name	AM7303A Espresso Machine
Color	Silver
Product Dimensions	15.1"D x 17.9"W x 14.7"H
Item Weight	20.6 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Pressure System	20 Bar Professional Pump
Grinder Type	Built-In Precision Conical Burr Grinder
Included Components	User Manual, Filter, Tamper
Special Features	Auto Shut-Off, Removable Tank, Cup Warmer, Programmable

9. WARRANTY AND SUPPORT

lhomekee provides after-sales service for this product. If you encounter any problems or have questions regarding your espresso machine, please feel free to contact us via email or through the Amazon platform where you purchased the product. Please retain your proof of purchase for warranty claims.