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› Ultima Cosa Espresso Machine User Manual

## Ultima Cosa CM5020UL

# Ultima Cosa Espresso Machine User Manual

Model: CM5020UL

### PRODUCT OVERVIEW

The Ultima Cosa Espresso Machine with Grinder is designed to bring the cafe experience into your home. This semi-automatic espresso maker features an integrated coffee grinder, a milk frother steam wand, and a removable water tank for convenience. Its intuitive controls allow for personalized brewing, ensuring a perfect cup every time.



Figure 1: Main view of the Ultima Cosa Espresso Machine.

## SETUP

### Unpacking and Initial Inspection

Carefully remove all components from the packaging. Inspect the machine and accessories for any signs of damage. Ensure all included components are present: single wall single cup filter, single wall double cup filter, double wall single cup filter, double wall double cup filter, Barista Book, filter, stainless steel milk jug, and SS tamper.



Figure 2: Espresso machine with included accessories.

### Water Tank Installation

Locate the 94-ounce removable water tank at the back of the machine. Fill the tank with fresh, cold water. Ensure it is securely placed back into its position.



Figure 3: Removable water tank and other features.

### Bean Hopper and Grinder Setup

Place your desired coffee beans into the integrated bean hopper. The machine features a conical burr grinder with 20 adjustable grind settings, allowing you to fine-tune the grind level for optimal extraction. Adjust the grind setting according to your preference (finer for slower extraction, coarser for faster extraction).

# 15 Bar Professional Brewing

Experience the taste of freshly ground coffee.



Figure 4: Integrated grinder and pressure gauge.

## OPERATING INSTRUCTIONS

### Grinding Coffee

After placing beans in the hopper and selecting your grind size, attach the portafilter to the grinder outlet. Press the 'Grind' button (single or double bean icon) to dispense freshly ground coffee directly into the portafilter. Tamp the grounds evenly using the provided SS tamper.

### Brewing Espresso

Securely attach the filled and tamped portafilter to the brew head. Place your espresso cup(s) on the drip tray. Select the desired coffee button (single or double cup icon) to begin brewing. Monitor the pressure gauge to ensure optimal extraction pressure (typically in the red zone).



Figure 5: Espresso being brewed into cups.

### Steaming Milk

Fill the stainless steel milk jug with cold milk. Position the steam wand just below the surface of the milk. Turn the steam knob to activate the steam wand. Move the jug to create a vortex, incorporating air to create microfoam. Once desired texture and temperature are reached, turn off the steam knob.

# Adjustable Steam Wand

Provides silky and smooth froth for your coffee drinks.



More smooth milk froth



Easier to latte art

Figure 6: Adjustable steam wand in action.



## **Powerful Steam Wand**

Ensure that there is a stable steam pressure when frothing milk, easily make your favorite cappuccino.

Figure 7: Steaming milk with the integrated wand.

## Beverage Preparation

Combine your freshly brewed espresso with steamed milk to create various beverages such as lattes, cappuccinos, or macchiatos. Experiment with different ratios and syrups to find your perfect drink.



Figure 8: Examples of beverages that can be made.



Figure 9: Variety of coffee drinks.

## 8 STEPS TO GET A PERFECT ESPRESSO

 <p><b>STEP 1:</b> Add water to water tank</p>	 <p><b>STEP 2:</b> Choose single or double cup grinding option</p>	 <p><b>STEP 3:</b> Tamp coffee grinds until level with portafilter</p>	 <p><b>STEP 4:</b> Insert &amp; lock the portafilter</p>
 <p><b>STEP 5:</b> Choose 1 or 2 cups from the setting</p>	 <p><b>STEP 6:</b> Wait for a moment espresso is done</p>	 <p><b>STEP 7:</b> Switch the knob to steam</p>	 <p><b>STEP 8:</b> Making milk foam</p>

Figure 10: Step-by-step guide for perfect espresso.

## MAINTENANCE

### Daily Cleaning

After each use, empty and clean the drip tray. Remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter baskets. Wipe down the steam wand immediately after use with a damp cloth to prevent milk residue from drying.

### Descaling

The machine will indicate when descaling is required (typically every month or so). Follow the instructions in the comprehensive user guide for the descaling process to maintain optimal performance and extend the lifespan of your machine.

## TROUBLESHOOTING

For common issues such as grinding problems, extraction inconsistencies, or steam malfunctions, refer to the detailed troubleshooting guide provided in the product documentation. Ensure fresh beans are used and regular cleaning is performed.

## SPECIFICATIONS

<b>Brand</b>	Ultima Cosa
<b>Model Number</b>	CM5020UL
<b>Color</b>	Stainless Steel
<b>Product Dimensions</b>	13.3"D x 16.77"W x 16.26"H
<b>Item Weight</b>	20.6 pounds
<b>Special Features</b>	Integrated Coffee Grinder, Removable Tank, Milk Frother
<b>Operation Mode</b>	Fully Automatic
<b>Included Components</b>	Single wall single cup filter, Single wall double cup filter, Double wall single cup filter, Double wall double cup filter, Barista Book, Filter, Stainless Steel Milk Jug, SS Tamper

## WARRANTY AND SUPPORT

For warranty information, product support, or to access the full user guide, please refer to the documentation included with your Ultima Cosa Espresso Machine. You may also visit the official Ultima Cosa website for additional resources.