

Empstorm CM8501BF-UL

Empstorm Espresso Machine 20 Bar with Steam Milk Frother, Model CM8501BF-UL Instruction Manual

Your guide to perfect espresso at home or office.

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Empstorm Espresso Machine. Keep this manual for future reference.

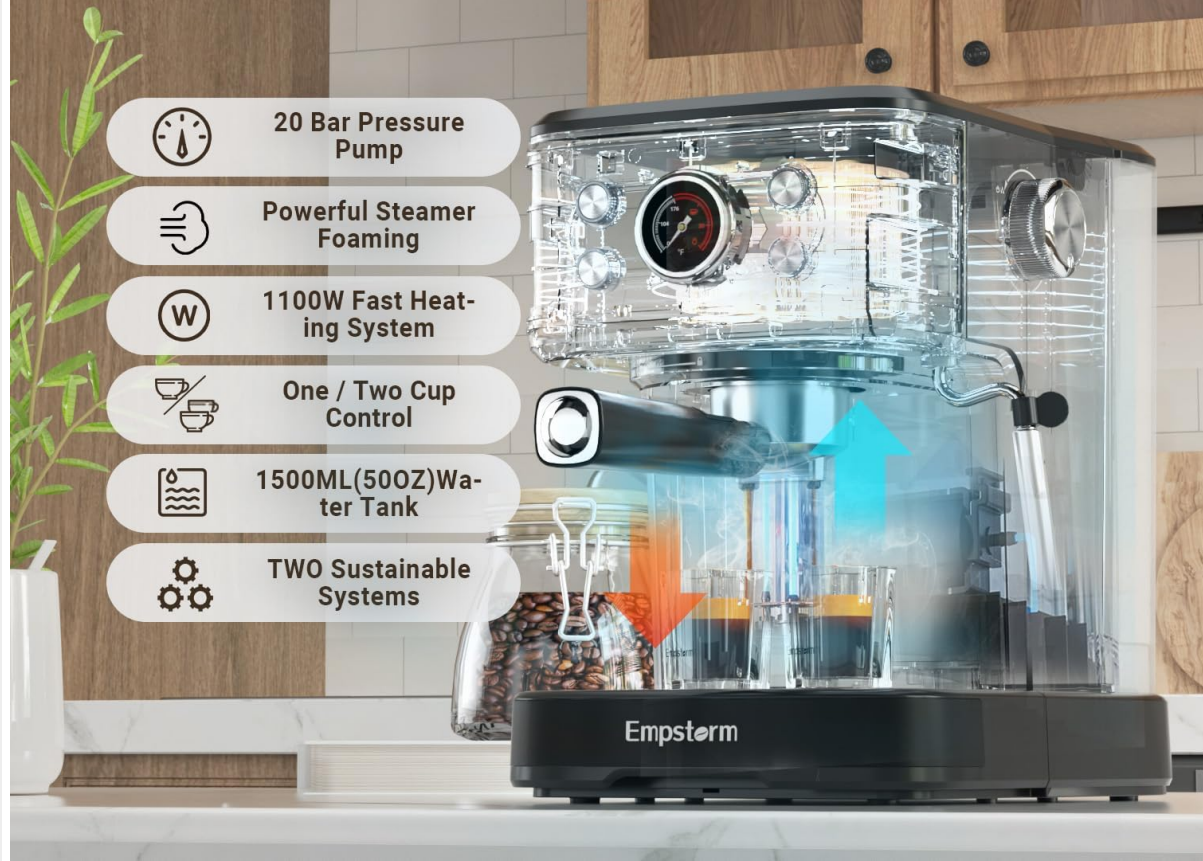
- Ensure the appliance is connected to a grounded outlet with the correct voltage (120V/60Hz).
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Always unplug the machine before cleaning and when not in use.
- Keep hands and fingers away from hot surfaces and steam. Use the insulated handle on the steam wand.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for household and office use only.
- The machine features an auto shut-off after 25 minutes of inactivity for enhanced safety.

2. PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your Empstorm Espresso Machine.

ESPRESSO COFFEE MACHINE

For Home Brewing



20 Bar Pressure Pump



Powerful Steamer Foaming



1100W Fast Heating System



One / Two Cup Control



1500ML(50OZ) Water Tank



TWO Sustainable Systems

Empstorm

Figure 1: Empstorm Espresso Machine highlighting key features.



Figure 2: Control panel and labeled parts of the Empstorm Espresso Machine.

Included Components:

- 1 x Empstorm Espresso Machine
- 1 x 51mm Professional Portafilter
- 1 x Single Pressurized Basket (51mm)
- 1 x Double Pressurized Basket (51mm)
- 1 x NS Original Dedicated Coffee Capsule Portafilter
- 1 x Coffee Spoon with Tamper

3. SETUP AND FIRST USE

3.1 Unboxing and Initial Placement

Carefully remove all components from the packaging. Place the machine on a stable, flat, heat-resistant surface near a grounded electrical outlet.

3.2 Water Tank Preparation

The machine features a 1.5L (50 oz) removable water tank. Remove the water tank from the back of the machine, fill it with fresh, cold water up to the MAX line, and securely place it back into position.



Figure 3: Removable water tank and drip tray.

3.3 Priming the Machine (First Use)

Before first use or after extended periods of inactivity, prime the machine to remove any air from the system:

1. Ensure the water tank is filled.
2. Place a cup under the coffee outlet.
3. Press the 'On/Off' button to power on the machine.
4. Once the machine is heated (indicator light solid), press the '1-Cup Coffee Button' to dispense water. Let it run until water flows steadily.
5. Repeat this process for the steam wand: turn the steam knob to release steam until it flows steadily, then turn it off.

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Video 1: Demonstrates how to prime the machine and troubleshoot steam issues by ensuring the water tank is filled and the red dust plug is removed.

4. OPERATION

4.1 Making Espresso with Ground Coffee

1. **Prepare the Portafilter:** Insert either the single or double pressurized basket into the 51mm professional portafilter.
2. **Add Ground Coffee:** Use the included coffee spoon to add your desired amount of finely ground espresso coffee into the basket.
3. **Tamp the Coffee:** Use the flat end of the coffee spoon to tamp the coffee grounds firmly and evenly.
4. **Attach Portafilter:** Insert the portafilter into the group head of the machine and twist it firmly to the right until it locks into place.
5. **Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts. The machine also has a cup warmer on top.
6. **Brew Espresso:** Press the '1-Cup Coffee Button' for a single shot (30-50ml) or the '2-Cup Coffee Button' for a double shot (60-80ml). The machine will automatically stop when the desired volume is reached.



Figure 4: Steps for brewing espresso with ground coffee.



Figure 5: Adjustable cup sizes for brewing.

4.2 Making Espresso with NS Original Capsules

Your Empstorm machine is compatible with NS Original 1.41-inch capsules. **Note:** Not all third-party capsules are guaranteed to work, and ESE pods are not supported.

1. **Prepare the Capsule Portafilter:** Insert the dedicated capsule portafilter into the group head and twist to lock.
2. **Insert Capsule:** Open the capsule chamber, insert an NS Original capsule, and close the chamber securely.
3. **Attach Portafilter:** Insert the capsule portafilter into the group head of the machine and twist it firmly to the right until it locks into place.
4. **Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
5. **Brew Espresso:** Press the '1-Cup Coffee Button' for a single shot or the '2-Cup Coffee Button' for a double shot.



Figure 6: Steps for brewing espresso with coffee capsules.



Figure 7: The machine supports both ground coffee and Nespresso Original capsules.

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Video 2: Guide on compatible coffee capsule sizes and operation.

4.3 Frothing Milk

The 360° rotatable steam wand allows for easy milk frothing for lattes and cappuccinos.

1. **Heat Up:** Ensure the machine is powered on and the steam indicator light is solid. For higher steam temperature, position the needle on the temperature gauge as close as possible to the steam symbol.
2. **Purge Steam Wand:** Turn the steam knob to release any excess water until steady steam comes out, then turn it off.
3. **Froth Milk:** Immerse the steam wand into a pitcher of cold milk. Turn the steam knob to activate the steam. Move the pitcher up and down to create foam.
4. **Stop Frothing:** Once desired foam and temperature are reached, turn off the steam knob and remove the pitcher.
5. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



Figure 8: The 360° rotatable steam wand.

5. MAINTENANCE AND CLEANING

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

- **Drip Tray:** The drip tray is easily removable for cleaning. Empty and rinse it regularly.
- **Water Tank:** The transparent water tank is detachable for easy refilling and cleaning.
- **Steam Wand:** The foam nozzle on the steam wand is detachable for thorough cleaning. Always wipe the steam wand immediately after use.
- **Portafilters and Baskets:** After each use, remove spent coffee grounds/capsules and rinse the portafilter and baskets under running water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the machine in water.
- **Dishwasher Safety:** The item is **not** dishwasher safe.

6. TROUBLESHOOTING

Steam Wand Not Frothing Properly or Not Reaching Right Temperature

If your steam wand is not producing adequate steam or not reaching the correct temperature, consider the following:

- **Water Level:** Ensure the water tank has sufficient water.
- **Red Dust Plug:** Verify that the red dust plug at the bottom of the water tank has been removed. This is crucial for proper water flow.
- **Priming:** For new machines or after long periods of non-use, ensure the machine has been properly primed to remove air from the system (refer to Section 3.3).
- **Temperature Gauge:** Confirm the temperature gauge needle is in the red zone for optimal steam temperature.

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Video 3: Troubleshooting guide for steam wand issues, including water tank and dust plug checks.

For further assistance, please refer to the warranty and support section.

7. SPECIFICATIONS

Feature	Detail
Brand	Empstorm
Model Name	CM8501BF-UL
Model Number	CM8501BF-UL
Pressure	20 Bar
Wattage	1100 watts
Voltage	120 Volts
Water Tank Capacity	1.5 Liters (approx. 50 oz)
Product Dimensions	11.42"D x 15.58"W x 8.27"H
Item Weight	8 Pounds
Coffee Input Type	Original Capsules, Ground Coffee
Material	Stainless Steel
Special Features	Steam Milk Frother, Removable Tank, Removable Drip Tray, 20 Bar Electromagnetic Pump, Auto Shut-off

8. WARRANTY AND SUPPORT

Empstorm provides a 1-year warranty for our espresso machine. Within the warranty period, we offer troubleshooting and support for genuine quality defects (non-artificial damage).

Your satisfaction is our priority. Should you have any inquiries or require assistance, please do not hesitate to reach out to us. Empstorm will assist you.

