

## Mienta CM31916A

# Mienta Breve Espresso & Cappuccino Machine CM31916A User Manual

Model: CM31916A | Brand: Mienta

## IMPORTANT SAFEGUARDS

Please read all instructions carefully before using the Mienta Breve Espresso & Cappuccino Machine CM31916A. Retain this manual for future reference.

- Ensure the appliance is connected to a grounded power outlet with the correct voltage.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before attaching or detaching parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after 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 using the steam nozzle, as hot steam can cause burns.

## PRODUCT OVERVIEW

The Mienta Breve Espresso & Cappuccino Machine CM31916A is designed to deliver rich espresso and

creamy cappuccinos with ease. Featuring a 15-bar pump, a detachable water tank, and a high-pressure steam nozzle, this machine provides a versatile coffee experience.

- **15 Bar Pump:** Ensures optimal pressure for extracting rich espresso.
- **Detachable 1.5 L Water Tank:** Easy to fill and clean.
- **High Pressure Steam Nozzle:** For frothing milk to create cappuccinos and lattes.
- **Single and Double Shot Filters:** Accommodates different serving sizes.
- **Twin Brewing Cycle:** Allows for brewing two cups simultaneously.
- **Detachable Drip Tray:** For easy cleaning and maintenance.
- **Coffee Dosing Spoon and Tamper:** Included for precise coffee preparation.



This image displays the front of the Mienta Breve Espresso & Cappuccino Machine, highlighting the control panel with illuminated buttons for single shot, double shot, and steam, along with the portafilter and drip tray.

## COMPONENTS

Familiarize yourself with the main components of your espresso machine:

- **Control Panel:** Buttons for power, single espresso, double espresso, and steam.
- **Portafilter:** Holds the coffee grounds.
- **Filter Baskets:** Single shot, double shot, and pod filter.
- **Steam Wand/Nozzle:** For frothing milk.
- **Steam Control Knob:** Adjusts steam intensity.
- **Water Tank:** Detachable, 1.5-liter capacity.
- **Drip Tray:** Collects excess liquid, detachable for cleaning.
- **Coffee Dosing Spoon with Tamper:** For measuring and compacting coffee grounds.



This image shows the Mienta Breve Espresso & Cappuccino Machine in operation, with two espresso cups placed on the drip tray, receiving freshly brewed coffee. The side view reveals the water tank and steam wand.



This image displays the included accessories: a portafilter with a handle, and separate single and double shot filter baskets, ready for coffee grounds.

## INITIAL SETUP

---

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

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present.
2. **Clean Components:** Wash the water tank, portafilter, and filter baskets with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Fill Water Tank:** Remove the detachable water tank from the back of the machine. Fill it with fresh, cold water up to the MAX level indicator. Replace the tank securely.
4. **First Use / Priming:**
  - Place a cup under the portafilter spout (without coffee grounds).
  - Plug in the machine and press the power button. The indicator lights will flash as the machine heats up.
  - Once the lights are solid, press the single espresso button to run hot water through the system. Repeat this process 2-3 times to clean and prime the machine.
  - Turn the steam control knob to release steam for a few seconds to prime the steam wand.



A side view of the Mienta Breve Espresso & Cappuccino Machine, clearly showing the transparent, detachable 1.5-liter water tank at the back, and the steam control knob on the side.

## OPERATING INSTRUCTIONS

---

### Making Espresso

1. **Prepare Coffee Grounds:** Use freshly ground espresso coffee. For a single shot, use the single filter basket; for a double shot, use the double filter basket. Fill the basket with ground coffee and tamp it firmly with the included tamper.
2. **Insert Portafilter:** Place the filled filter basket into the portafilter. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until secure.
3. **Place Cup(s):** Position one or two espresso cups on the drip tray beneath the portafilter spouts.
4. **Brew Espresso:** Ensure the machine is powered on and the indicator lights are solid (indicating it's heated). Press the single espresso button for one shot or the double espresso button for two shots. The machine will automatically stop when the brewing cycle is complete.

5. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by twisting it to the left. Dispose of the used coffee grounds.

## Frothing Milk for Cappuccino and Latte

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Activate Steam Function:** Press the steam button on the control panel. The indicator light will flash as the machine heats up to steam temperature, then become solid.
3. **Purge Steam Wand:** Position an empty cup under the steam wand. Turn the steam control knob briefly to release any condensed water, then close it.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Slowly turn the steam control knob to open it. Move the pitcher up and down to create foam. For latte, immerse the wand deeper for less foam.
5. **Stop Steaming:** Once the milk reaches the desired temperature and consistency, close the steam control knob and remove the pitcher.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Purge the wand again briefly to clear any internal milk.



A detailed close-up of the high-pressure steam nozzle, designed for frothing milk to create cappuccinos and lattes.

## CLEANING AND MAINTENANCE

---

Regular cleaning ensures optimal performance and extends the life of your machine.

- **Daily Cleaning:**
  - Empty and rinse the drip tray after each use.
  - Remove and clean the portafilter and filter basket with warm water.
  - Wipe down the exterior of the machine with a soft, damp cloth.
  - Clean the steam wand immediately after each use as described in the operating instructions.
- **Water Tank Cleaning:** Clean the water tank regularly with warm, soapy water and rinse thoroughly.
- **Descaling:** Over time, mineral deposits can build up. Descale your machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution specifically designed for espresso machines and follow the product's instructions.



A close-up view of the detachable drip tray, showing the perforated cover and the red indicator that signals when the tray needs emptying.

## TROUBLESHOOTING

---

Refer to this table for common issues and their solutions:

Problem	Possible Cause	Solution
No coffee flow	Water tank empty; coffee too finely ground or over-tamped; brewing head clogged.	Fill water tank; use coarser grind or less pressure; clean brewing head.
Weak coffee	Insufficient coffee grounds; coffee too coarsely ground; machine needs descaling.	Increase coffee amount; use finer grind; descale the machine.
No steam from wand	Steam button not activated; steam wand clogged; machine not heated to steam temperature.	Press steam button and wait for solid light; clean steam wand; allow machine to heat up.
Machine leaking	Water tank not seated correctly; drip tray full; portafilter not secured.	Re-seat water tank; empty drip tray; ensure portafilter is tightly locked.
Machine not turning on	Not plugged in; power outlet issue.	Check power cord connection; test outlet with another appliance.

## TECHNICAL SPECIFICATIONS

---

- **Brand:** Mienta
- **Model:** CM31916A
- **Pump Pressure:** 15 Bar
- **Water Tank Capacity:** 1.5 Liters
- **Color:** Silver
- **Material:** Stainless Steel
- **Product Dimensions:** 30 x 30 x 35 cm
- **Item Weight:** 4 Kilograms
- **Special Features:** Removable Tank, Twin Brewing Cycle, Auto Shut-off, High Pressure Steam Nozzle
- **Included Components:** Drip Tray, Coffee Dosing Spoon, Tamper, Single Shot Filter, Double Shot Filter, Pod Filter

## WARRANTY AND CUSTOMER SUPPORT

---

The Mienta Breve Espresso & Cappuccino Machine CM31916A comes with a **2-year warranty** from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical assistance, troubleshooting beyond this manual, or warranty service, please contact Mienta customer support through their official website or the contact information provided with your purchase documentation.