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ICUIRE CM3050

ICUIRE Espresso Coffee Machine User Manual

Model: CM3050

Brand: ICUIRE

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your ICUIRE Espresso Coffee Machine. Please read it thoroughly before first use and retain it for future reference. Proper use and maintenance will ensure the longevity and optimal performance of your appliance.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions before using the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

12. Do not use appliance for other than intended use.

PACKAGE CONTENTS

Please check the box for the following items:

- ICUIRE Espresso Coffee Machine (Model CM3050)
- 2-in-1 Filter Holder (Portafilter)
- Removable Water Tank
- Detachable Drip Tray
- Coffee Spoon with Tamper
- One-cup Filter Basket
- Two-cup Filter Basket

Simple intelligent touch
screen for convenient coffee making process

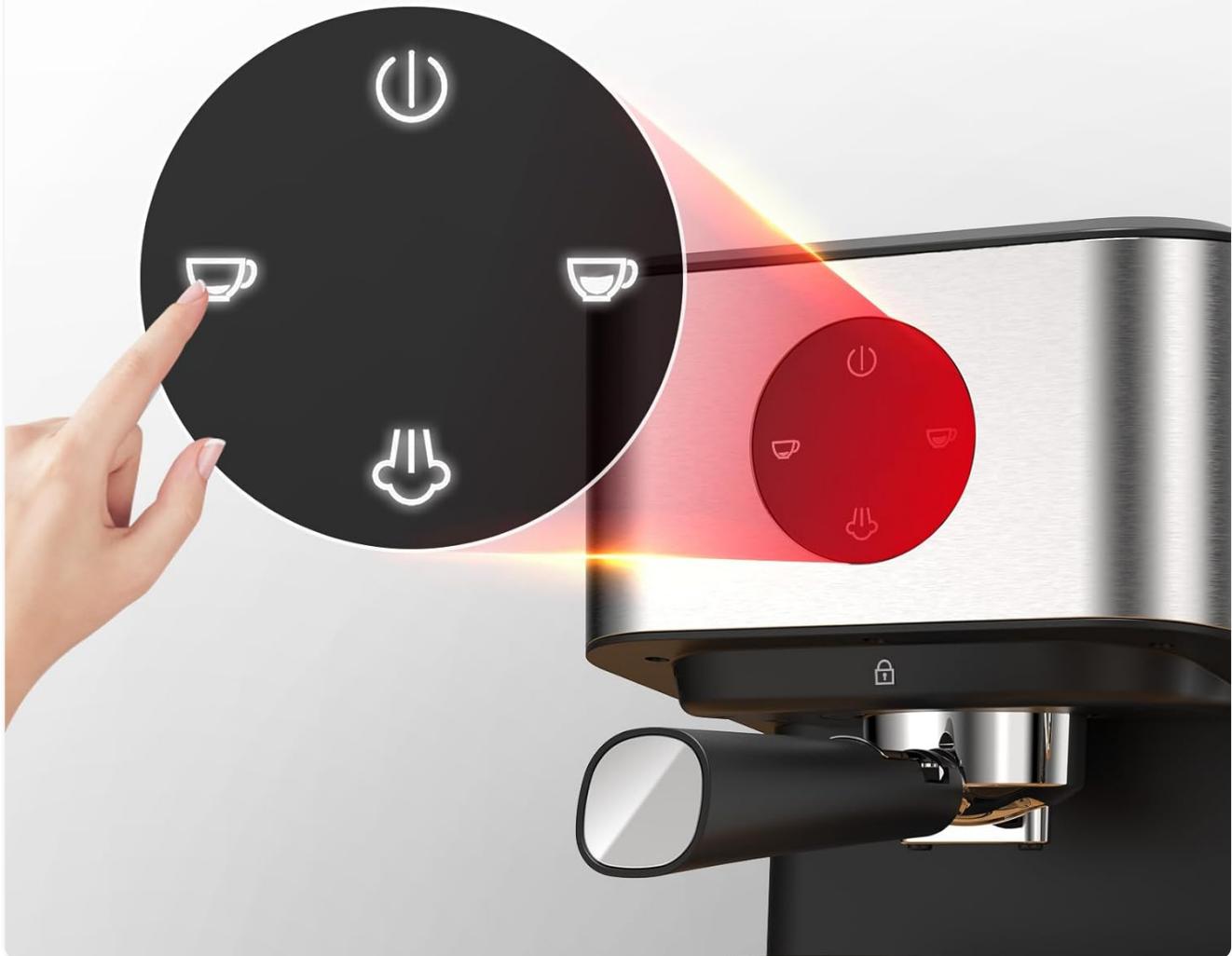


Image: All components included with the ICUIRE Espresso Coffee Machine, including the main unit, water tank, drip tray, portafilter

with single and double shot baskets, and coffee spoon/tamper.

PRODUCT OVERVIEW

The ICUIRE Espresso Coffee Machine is designed for ease of use and high-quality coffee preparation. Key features include a 20-bar pressure system for optimal extraction, a large 50oz (1.5L) removable water tank, a professional milk frothing wand, and a convenient cup warming area.



Image: Overview of the ICUIRE Espresso Machine with callouts for its main features: 20-Bar Pressure System, 1.5L/50oz Large Capacity Water Tank, Professional Milk Frothing Wand, and Cup Warming.

Enjoy the rich aroma of coffee every day



Espresso



Cappuccino



Macchiato



Latte

Image: Detail of the machine's simple intelligent touch screen, showing icons for power, single espresso shot, double espresso shot, and steam function.

SETUP

1. Unpacking

Carefully remove all packaging materials from the espresso machine and its accessories. Ensure all components listed in the 'Package Contents' section are present and undamaged.

2. Water Tank Installation & Filling

1. Remove the detachable water tank from the back of the machine.
2. Fill the water tank with fresh, cold water up to the 'MAX' line. Do not exceed this line.
3. Place the filled water tank back into its designated slot at the rear of the machine, ensuring it is securely seated.

50oz large capacity
detachable watertank



Image: The large 50oz (1.5L) detachable water tank being removed from the rear of the espresso machine for filling.

3. Initial Priming (First Use)

Before making your first coffee, it is essential to prime the machine to ensure proper water flow and remove any air from the system. This also preheats the internal components.

1. Ensure the water tank is filled.
2. Place an empty cup under the coffee outlet.
3. Press the Power button (**U**) to turn on the machine. The indicator lights for the coffee functions will flash, indicating the machine is preheating.
4. Once the lights stop flashing and become solid, the machine is preheated.
5. Press the single shot button (one cup icon) to run hot water through the system for about 30 seconds. This primes the pump and heats the brewing path.
6. Discard the hot water. Your machine is now ready for use.

OPERATING INSTRUCTIONS

1. Making Espresso

- 1. Prepare Coffee Grounds:** Use freshly ground coffee. For a single shot, use the one-cup filter basket (approx. 7-9g of coffee). For a double shot, use the two-cup filter basket (approx. 14-18g of coffee). Fill the chosen filter basket with ground coffee.
- 2. Tamp Coffee:** Use the tamper end of the coffee spoon to lightly press the coffee grounds evenly into the filter basket. Do not over-tamp.
- 3. Attach Portafilter:** Insert the portafilter into the brewing head of the machine. Turn it clockwise until it is firmly locked into place (aligned with the lock symbol).
- 4. Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts. For best results, preheat your cups using the cup warming plate on top of the machine.
- 5. Brew Espresso:** Once the machine is preheated (lights are solid), press the single shot button (one cup icon) for a single espresso or the double shot button (two cup icon) for a double espresso. The machine will automatically dispense the correct amount of espresso.

Professional 20 Bar Pressure System

Efficient extraction,
on-demand production of fragrant coffee



20 Bar Pump,
Rich coffee oils



<20 Bar Pump,
Less coffee oils



Double Cup Filter
14g Powder



Single Cup Filter
7g Powder



2 Cups
40-60ml



1 Cup
20-30ml

Image: Visual guide to the 20-Bar Pressure System, demonstrating how it extracts rich coffee oils, and showing the single (7g) and double (14g) cup filter options.

Cup Warming

Preheat cups before brewing espresso



Image: The cup warming feature of the espresso machine, showing cups placed on the heated top surface to preheat before brewing.

2. Using the Milk Frother

The professional milk frothing wand allows you to create rich, creamy milk foam for lattes, cappuccinos, and more.

- 1. Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
- 2. Activate Steam:** Press the Steam button (steam icon) on the control panel. The light will flash while the machine heats up for steaming. Once the light becomes solid, the machine is ready.
- 3. Purge Wand:** Before frothing, briefly open the steam control knob to release any condensed water from the wand into an empty cup. Close the knob once steam appears.
- 4. Froth Milk:** Immerse the tip of the frothing wand just below the surface of the milk. Slowly open the steam control knob. Move the pitcher up and down to create foam. Once desired foam consistency is achieved, close the steam control knob and remove the pitcher.
- 5. Clean Wand:** Immediately after frothing, wipe the frothing wand with a damp cloth to remove any milk residue. Briefly open the steam control knob again to clear any milk from inside the wand.

Imagine thick milk foam

surrounding the tip of your tongue



Image: The milk frothing wand in use, creating thick milk foam in a stainless steel pitcher for coffee beverages.

MAINTENANCE & CLEANING

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

- **Daily Cleaning:**
 - Empty and clean the drip tray and grid after each use.
 - Remove and rinse the portafilter and filter basket under warm water.
 - Wipe down the exterior of the machine with a soft, damp cloth.
 - Clean the milk frothing wand immediately after each use as described in the 'Operating Instructions'.
- **Water Tank:** Clean the water tank regularly with mild detergent and rinse thoroughly.
- **Descaling:** Depending on water hardness, descaling should be performed every 2-3 months. Follow the instructions provided with a suitable descaling solution for espresso machines.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; coffee too finely ground or over-tamped.	Fill water tank; perform initial priming; use coarser grind or less pressure when tamping.
Coffee is too weak.	Insufficient coffee grounds; coffee too coarsely ground; machine not preheated.	Increase coffee amount; use finer grind; allow machine to fully preheat.
No steam from frothing wand.	Machine not heated to steam temperature; wand clogged.	Wait for steam indicator light to become solid; clean frothing wand thoroughly.
Water leaks from machine.	Water tank not properly seated; drip tray full; portafilter not securely locked.	Ensure water tank is correctly installed; empty drip tray; firmly lock portafilter into place.

SPECIFICATIONS

Feature	Detail
Brand	ICUIRE
Model Name	CM3050
Color	Silver
Product Dimensions	10"D x 7.28"W x 10.9"H
Item Weight	8.43 pounds
Coffee Maker Type	Espresso Machine
Pressure System	20 Bar
Water Tank Capacity	50oz (1.5L)
Special Features	Auto Shut-Off, Cup Warmer, Milk Frother, Programmable, Removable Tank
Filter Type	Reusable
Coffee Input Type	Ground Coffee

Modern & Flexible Design



Image: Dimensions of the ICUIRE Espresso Machine, showing its compact and flexible design.

WARRANTY & SUPPORT

For warranty information or technical support, please refer to the product packaging or contact ICUIRE customer service. Details for contacting support are typically provided with your purchase documentation.