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Model: CM1660B

INTRODUCTION

Thank you for choosing the iceagle CM1660B Espresso Coffee Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.



Image: The iceagle CM1660B Espresso Coffee Machine, showcasing its sleek stainless steel design and components.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Always unplug the appliance from the power outlet before cleaning and when not in use.
- 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.
- Keep hands and cords away from hot parts of the appliance during operation.
- This appliance is for household use only.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your iceagle CM1660B espresso machine:

- **Control Panel:** Power button, single shot button, double shot button, steam button.
- **Pressure Gauge:** Displays brewing pressure.
- **Portafilter:** Holds ground coffee.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Drip Tray:** Collects excess liquid.
- **Water Tank:** Removable, 1.3L capacity.
- **Cup Warmer Tray:** Located on top of the machine.
- **Single and Double Shot Filters:** For different coffee volumes.



Image: Detailed view of the iceagle CM1660B espresso machine, highlighting its main features like the 20 bar pressure, 1.3L removable water tank, and constant temperature PCB.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Cleaning:** Wash the water tank, portafilter, and filters with warm soapy water. Rinse thoroughly.
3. **Filling the Water Tank:** Fill the removable 1.3L water tank with fresh, cold water. Ensure it is properly seated.
4. **Power Connection:** Plug the machine into a grounded electrical outlet.
5. **Initial Rinse Cycle and Preheating Components:**
 - Press the Power button. The Power indicator will light up, and the machine will begin preheating.
 - Once preheating is complete, all buttons will illuminate continuously.
 - Place a cup under the portafilter (without coffee).
 - Press the single shot button to run a cycle of hot water through the system. This primes the pump and cleans internal components.
 - Repeat this process for the double shot button.
 - To preheat the cold brewing head, portafilter, and filter, run a single or double dispensing cycle without using coffee grounds.

OPERATING INSTRUCTIONS

Making Espresso

1. **Preheat:** Ensure the machine is preheated (all buttons continuously lit). Use hot water from the steam wand to preheat your cup.
2. **Prepare Portafilter:** Fill the appropriate filter (single or double) with finely ground coffee. Tamp the coffee evenly and firmly using the provided tamper.
3. **Attach Portafilter:** Insert the portafilter into the brewing head. Turn it 45° to the left, then rotate it to the right to lock it securely in position.
4. **Place Cup:** Position a preheated cup under the portafilter.
5. **Brew Espresso:** Press the single or double shot button for your desired volume. The machine will automatically stop when the programmed volume is reached.



Image: Illustration of the 20 bar high-pressure pump ensuring sufficient pressure and quick release of coffee grounds for optimal extraction.

Il potente agitatore a vapore trasforma il latte cremoso, ricco e microschiumato in capolavori di schiuma di latte.



Image: Visual guide showing the four steps to prepare espresso: power on and preheat, add and tamp coffee, attach portafilter, and start extraction.

Your browser does not support the video tag.

Video: This video mainly shows how to prepare a cup of espresso with the iceagle CM1660B machine, from preheating to extraction.

Frothing Milk for Cappuccino/Latte

1. Preheat Steam Wand:

- Press the Steam button. It will flash if the temperature is not high enough.
- Once preheating is complete, the Steam button will illuminate continuously.
- Rotate the steam wand towards the drip tray.
- Slightly turn the steam knob counter-clockwise to release any condensed water from the wand, then close the knob.

2. Frothing Milk:

- Pour cold milk into a frothing pitcher, filling it about halfway.
- Position the pitcher under the steam wand, with the nozzle just below the surface of the milk. It is important to keep the steam wand not in the center but near the edge of the pitcher, with an appropriate angle to produce a stronger vortex.
- Turn the steam knob to the steam position. Steam will begin to flow from the wand.
- Once desired froth is achieved, turn the steam knob to the OFF position to stop steam delivery. Remove the pitcher.

3. Clean Steam Wand:

- Rotate the steam wand back towards the drip tray.
- Open the steam knob briefly to purge any milk residue from the wand, then close it.
- Wipe the steam wand with a damp cloth immediately after use to prevent milk from drying on it.



macchina per caffè espresso barista di alta qualità



Flusso d'acqua
anticorrosione 20 bar



Serbatoio dell'acqua
rimovibile da 1,3 litri



Il PCB garantisce una
temperatura calda
costante

Image: Close-up of the powerful steam wand, illustrating its 270° rotation and 35° lift for effortless microfoam creation.



POTENTE AGITATORE A VAPORE

Il potente agitatore a vapore facilita la
creazione di una microschiuma perfetta



Lancia vapore girevole a 270°



Solleveramento di 35°

Image: Demonstrates the use of the powerful steam wand and flexible steam agitator to produce milk foam for lattes and cappuccinos.

Your browser does not support the video tag.

Video: This video mainly shows how to froth milk with the iceagle CM1660B, including preheating the steam wand, frothing, and cleaning.

Adjusting Espresso Volume

You can customize the volume of your single and double espresso shots:

1. Set Single Shot Volume:

- Press and hold the single shot button for 3 seconds. The machine will beep 3 times and begin brewing.
- Once the desired espresso volume is extracted, press the single shot button again. The machine will emit a slow beep 3 times to indicate that the new single shot volume has been set.

2. Set Double Shot Volume:

- Press and hold the double shot button for 3 seconds. The machine will beep 3 times and begin brewing.
- Once the desired espresso volume is extracted, press the double shot button again. The machine will slowly turn 3 times to indicate that the new double shot volume has been set.

3. Reset to Default Volumes:

- Press and hold both the single and double shot buttons simultaneously for 5 seconds. The machine will beep 3 times, and all buttons will flash 5 times, indicating that the default volumes have been restored.

Your browser does not support the video tag.

Video: This video mainly shows how to set custom espresso volumes for single and double shots, and how to reset to default settings on the iceagle CM1660B.

MAINTENANCE AND CLEANING

• Daily Cleaning:

- Empty and clean the drip tray and grid after each use.
- Wipe the exterior of the machine with a damp cloth.
- Clean the steam wand immediately after frothing milk (as described in the operating section).
- After brewing, remove the portafilter and discard the used coffee grounds. Rinse the portafilter and filter under running water.
- Wipe the brewing head with a damp cloth to remove any coffee residue.

• Water Tank: Clean the water tank regularly with warm soapy water and rinse thoroughly.

• Descaling: The machine features an anti-limescale design. However, regular descaling is recommended, especially in areas with hard water. Refer to the full product manual for detailed descaling instructions (not provided in this summary).

TROUBLESHOOTING

Problem: Single and Double Shot Buttons Flashing After Milk Frothing

This issue is primarily caused by the overheating protection activating when preparing coffee immediately after frothing milk. The machine needs to cool down to the optimal brewing temperature.

Solution:

1. **Dispense Hot Water:** Place a cup under the steam wand and turn the steam knob to dispense hot water.
2. **Cool Down:** Allow hot water to flow from the steam wand to cool down the machine.
3. **Stop Dispensing:** Turn the steam knob to OFF when all indicator lights remain continuously lit (indicating optimal temperature).

After performing these steps, you can now prepare a hot cup of coffee. If these methods do not resolve the issue, please contact iceagle customer support.

Your browser does not support the video tag.

Video: This video mainly shows how to troubleshoot flashing buttons on the iceagle CM1660B, specifically addressing overheating after milk frothing and how to cool down the machine for optimal coffee brewing.

SPECIFICATIONS

Feature	Detail
Brand	iceagle
Model	CM1660B
Color	Silver/Black
Product Dimensions	30.5 x 14.5 x 31 cm
Weight	3 kg
Voltage	220 Volt
Power	1350 W
Pump Pressure	20 Bar (Italian Ulka pump)
Water Tank Capacity	1.3 L
Special Features	Touchscreen, Professional 10mm Steam Nozzle, Cup Warmer, Rapid Heating, Auto Temperature Control, Overheating Protection, Auto Pressure Release

WARRANTY AND SUPPORT

For warranty information, technical support, or any questions not covered in this manual, please contact iceagle customer service. Keep your purchase receipt as proof of purchase.

You can often find support contact details on the manufacturer's official website or through your retailer.