

Impex IECM 2002

Impex Espresso Coffee Maker

Model: IECM 2002

User Instruction Manual

1. IMPORTANT SAFETY INFORMATION

Please read this instruction manual carefully before using the Impex IECM 2002 Espresso Coffee Maker. Keep this manual for future reference. Incorrect operation may result in damage to the appliance or personal injury.

- Always ensure the appliance is connected to a grounded power outlet with the correct voltage (220-240V~50/60Hz).
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- Avoid touching hot surfaces. Use handles or knobs. Steam can cause severe burns.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool before adding or removing parts.
- 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.

2. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Impex IECM 2002 Espresso Coffee Maker before first use.

Espresso Yourself!

Espresso Coffee Maker IECM 2002

impeX



Image: Impex IECM 2002 Espresso Coffee Maker, showcasing its sleek design and key features like the 20-bar pressure pump, 1400W power, 15-second quick heating, 1.7L water tank, heavy & rigid PF handle, and 3 preset programs.

- **Control Panel:** Buttons for single shot, double shot, and steam function.
- **Steam Knob:** Controls steam release for frothing milk.
- **Water Tank:** Removable 1.7-liter capacity tank.
- **Portafilter:** Holds ground coffee for brewing. Includes single and double shot filters.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Removable tray with stainless steel grid to collect spills.
- **Cup Warming Plate:** Located on top of the machine to keep cups warm.

3. SETUP

3.1 Unpacking and Initial Cleaning

1. Remove all packaging materials and promotional labels from the coffee maker.
2. Wipe the exterior of the machine with a damp cloth.

3. Wash the water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry.

3.2 Filling the Water Tank



Image: Side view of the Impex IECM 2002 Espresso Coffee Maker, clearly showing the transparent 1.7-liter removable water tank at the back.

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the 'MAX' level indicator. Do not exceed the maximum fill line.
3. Place the water tank back into its position, ensuring it is seated correctly.

3.3 First Use / Priming the Machine

Before brewing coffee or frothing milk for the first time, or if the machine has not been used for a long period, it is essential to prime the system.

1. Ensure the water tank is filled.
2. Place a large cup under the portafilter and another under the steam wand.
3. Plug in the machine. The power indicator light will illuminate.

4. Press the single shot button. Water will start to flow through the portafilter. Let it run for about 30 seconds, then press the button again to stop.
5. Turn the steam knob to the steam position. Let steam release for about 30 seconds, then turn the knob back to the off position.
6. The machine is now primed and ready for use.

4. OPERATING INSTRUCTIONS

4.1 Making Espresso



Image: The Impex IECM 2002 Espresso Coffee Maker actively brewing two shots of espresso into glass cups, highlighting its brewing capability.

1. **Prepare Coffee Grounds:** Use freshly ground coffee, preferably a fine grind suitable for espresso.
2. **Fill Portafilter:** Choose the single or double shot filter basket and place it into the portafilter. Fill the basket with ground coffee.
3. **Tamp Coffee:** Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess coffee from the rim.

4. **Attach Portafilter:** Insert the portafilter into the group head and turn it to the right until it is securely locked.
5. **Place Cups:** Place one or two espresso cups on the drip tray, directly under the portafilter spouts.
6. **Brew Espresso:** Press the single shot or double shot button on the control panel. The machine will begin brewing. The 15-second quick heating ensures minimal wait time.
7. **Stop Brewing:** The machine has preset programs for single and double shots. It will automatically stop when the desired volume is reached. You can also manually stop it by pressing the button again.
8. **Remove Portafilter:** Carefully remove the portafilter by turning it to the left. Be cautious as it will be hot. Discard the used coffee grounds.

4.2 Steaming Milk for Cappuccinos and Lattes



Image: Close-up of the Impex IECM 2002 Espresso Coffee Maker's portafilter and steam wand, with a list of features including the heavy & rigid PF handle, which is essential for steaming.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the steam button on the control panel. Wait for the steam indicator light to illuminate steadily, indicating the machine has reached steaming temperature.

3. **Purge Steam Wand:** Briefly turn the steam knob to release any condensed water from the wand into an empty cup, then turn it off.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Turn the steam knob to release steam. Move the pitcher up and down slowly to create foam.
5. **Stop Steaming:** Once the milk has reached the desired temperature and texture, turn the steam knob off and remove the pitcher.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly purge steam again to clear the internal parts.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine.

5.1 Daily Cleaning

- **Drip Tray:** Empty and clean the 250ml drip tray after each use or when the indicator shows it's full. Wash with warm, soapy water.
- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter baskets under warm water.
- **Steam Wand:** As mentioned in the operating instructions, wipe and purge the steam wand immediately after each use to prevent milk residue buildup.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

5.2 Descaling

Over time, mineral deposits (limescale) can build up in the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
2. Fill the water tank with the descaling solution.
3. Place a large container under the portafilter and another under the steam wand.
4. Run several cycles of brewing and steaming, allowing the solution to flow through the machine.
5. After using all the descaling solution, rinse the water tank and fill it with fresh water.
6. Run several cycles with fresh water to thoroughly rinse out any descaling solution.

6. TROUBLESHOOTING

If you encounter issues with your Impex IECM 2002, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; Clogged filter; Machine not primed	Fill water tank; Clean filter; Prime the machine (Section 3.3)

Problem	Possible Cause	Solution
Weak or watery espresso	Coffee too coarse; Not enough coffee; Insufficient tamping	Use finer grind; Add more coffee; Tamp more firmly
No steam from wand	Steam wand clogged; Machine not at steaming temperature	Clean steam wand; Wait for steam indicator light to be steady
Machine leaks water	Water tank not seated correctly; Drip tray full	Ensure water tank is secure; Empty drip tray
Coffee brews too slowly	Coffee too fine; Too much coffee; Over-tamped	Use coarser grind; Use less coffee; Tamp lighter

If the problem persists after trying these solutions, please contact customer support.

7. SPECIFICATIONS

Technical details for the Impex IECM 2002 Espresso Coffee Maker.



Image: Front view of the Impex IECM 2002 Espresso Coffee Maker with key dimensions (width, depth, height) clearly indicated in millimeters.

Feature	Detail
Brand	Impex
Model Number	IECM 2002
Color	Black and Silver
Product Dimensions (L x W x H)	21 x 23.1 x 27.6 cm
Item Weight	3.66 Kilograms
Water Tank Capacity	1.7 Liters
Power	1400 Watts
Pressure Pump	20 Bar
Material	Stainless Steel
Automatic Shut-off	Yes (after 8 minutes of inactivity)
Special Features	15-second Quick Heating, 3 Preset Programs, Heavy and Rigid Handle
Recommended Uses	Espresso, Cappuccino, Latte for Home or Office Use

8. WARRANTY AND SUPPORT

The Impex IECM 2002 Espresso Coffee Maker comes with a **2-year warranty** from the date of purchase, covering manufacturing defects under normal use.

For warranty claims, technical support, or any questions not covered in this manual, please contact Impex customer service. Keep your proof of purchase for warranty validation.

For further assistance, please visit the official Impex website or contact your local distributor.