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› CUSIMAX Espresso Machine with Grinder (Model CMEM-5510B_V) Instruction Manual

CUSIMAX CMEM-5510B_V

CUSIMAX Espresso Machine with Grinder

MODEL: CMEM-5510B_V

Instruction Manual

Introduction

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your CUSIMAX Espresso Machine with Grinder, Model CMEM-5510B_V. Please read all instructions carefully before first use and retain this manual for future reference.

Important Safety Information

- Always ensure the machine is placed on a stable, level, and heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- Unplug the machine from the power outlet before cleaning or when not in use.
- Exercise caution when operating the steam wand as hot steam can cause burns.
- This appliance is for household use only.

Product Overview and Components

Familiarize yourself with the components of your espresso machine:



Image: Overview of the CUSIMAX Espresso Machine and its accessories, including the main unit, water tank, drip tray, user manual, coffee spoon with tamper, portafilter, 1-cup filter, 2-cup filter, dosing ring, and bean hopper cover.

1. **Espresso Machine:** The main unit with integrated grinder and control panel.
2. **Removable Water Tank (60oz):** Located at the back of the machine for water storage.

3. **Bean Hopper:** Top-mounted container for whole coffee beans.
4. **Control Panel:** Touchscreen interface for power, espresso heating, espresso brewing, grind, steam, and espresso cooling functions.
5. **Portafilter:** Handle with a basket for holding ground coffee.
6. **Filter Baskets (1-cup and 2-cup):** Inserts for the portafilter to brew single or double espresso shots.
7. **Coffee Spoon with Tamper:** Used for measuring coffee and compacting grounds in the portafilter.
8. **Dosing Ring:** Helps prevent coffee grounds from spilling during grinding and dosing.
9. **Steam Wand:** For frothing milk and dispensing hot water.
10. **Removable Drip Tray:** Collects excess liquid and coffee drips.

Setup

1. **Unpack:** Carefully remove all packaging materials and components from the box.
2. **Placement:** Place the espresso machine on a flat, stable, and dry surface, away from heat sources and direct sunlight. Ensure adequate clearance around the machine for ventilation.
3. **Clean Components:** Wash the water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry.
4. **Fill Water Tank:** Remove the 60oz water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Reinsert the tank securely.
5. **Initial Rinse/Priming:** Before first use, perform a rinse cycle without coffee. Fill the water tank, turn on the machine, and allow it to preheat. Run hot water through the portafilter (without coffee) and activate the steam wand to release steam for a few seconds. This primes the system and cleans any manufacturing residue.

Operating Instructions

1. Grinding Coffee Beans



Image: The integrated conical grinder with 20 adjustable grind settings, illustrating different coarseness levels from coarse to fine.

1. **Add Beans:** Open the bean hopper cover and pour fresh, whole coffee beans into the hopper.
2. **Adjust Grind Setting:** Use the grind adjustment knob to select your desired coarseness. There are 20 preset settings, with finer settings for espresso and coarser for other brewing methods.
3. **Position Portafilter:** Place the portafilter with the appropriate filter basket (1-cup or 2-cup) under the grinder outlet. You may use the included dosing ring to minimize mess.
4. **Start Grinding:** Press the 'Grind' button on the control panel. The machine will grind coffee into the portafilter. Press again to stop grinding. The grinding function defaults to a custom amount.
5. **Tamp Grounds:** Once ground, use the tamper end of the coffee spoon to firmly and evenly compact the coffee grounds in the portafilter basket.

2. Making Espresso



Image: A step-by-step visual guide demonstrating how to prepare and brew espresso using the machine, including adding water, preheating, grinding, tamping, and selecting cup size.

1. **Power On & Preheat:** Ensure the water tank is filled. Press the 'ON/OFF' button. The machine will begin preheating, indicated by the 'Espresso Heating' light. This typically takes 30-40 seconds.
2. **Insert Portafilter:** Once preheating is complete, firmly insert the portafilter with tamped coffee grounds into the group head and lock it into place by rotating it to the right.

3. **Place Cup:** Position your espresso cup(s) on the drip tray directly beneath the portafilter spouts.
4. **Select Espresso:** Press the 'Espresso' button on the control panel. You can choose between a single or double shot depending on the filter basket used and your preference.
5. **Brewing:** The machine will begin extracting espresso. The 20-BAR high-pressure system ensures optimal flavor extraction.
6. **Enjoy:** Once brewing is complete, remove your cup(s) and enjoy your fresh espresso.

3. Milk Frothing and Hot Water



Image: A step-by-step visual guide demonstrating how to create silky milk froth using the steam wand, including preheating, purging, and frothing technique.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to just below the spout.
2. **Activate Steam:** Press the 'Steam' button on the control panel. Wait for the steam light to stop flashing, indicating the machine is ready.
3. **Purge Steam Wand:** Before frothing, turn the steam knob to release a small amount of steam into an empty cup to clear any condensed water. Turn the knob off.
4. **Froth Milk:** Insert the steam wand tip just below the surface of the milk in the pitcher. Turn the steam knob to activate steam. Move the pitcher up and down slightly to create foam. Once desired texture and temperature are reached, turn off the steam knob.
5. **Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth. Turn the steam knob briefly to purge any milk residue from the nozzle.
6. **Hot Water:** To dispense hot water, ensure the machine is heated. Place a cup under the steam wand, then turn the steam knob to the hot water position.

4. Making Iced Coffee (Cold Extraction)



Image: A step-by-step visual guide demonstrating how to prepare iced coffee using the machine's cold extraction feature, including adding ice to the water tank and selecting the espresso cool function.

1. **Prepare Water Tank:** Add the desired amount of cold water and ice cubes directly into the removable water tank.
2. **Prepare Coffee:** Grind and tamp coffee grounds into the portafilter as described in the 'Grinding Coffee Beans' section.
3. **Activate Espresso Cool:** Press the 'Espresso cool' button on the control panel.
4. **Brew:** Once the machine is ready, press the 'Espresso' button to brew your coffee over ice.

Maintenance and Cleaning

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

Daily Cleaning

- **Drip Tray:** Empty and clean the removable drip tray after each use or when the indicator floats up. Wash with warm, soapy water and rinse.
- **Portafilter and Filter Baskets:** Remove spent coffee grounds. Rinse the portafilter and filter baskets under warm water. Use a brush to remove any stubborn coffee residue.
- **Steam Wand:** As mentioned in the operating instructions, wipe and purge the steam wand immediately after each use.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

Weekly/Bi-Weekly Cleaning

- **Water Tank:** Remove and thoroughly clean the water tank with warm, soapy water. Rinse well to prevent mineral buildup.
- **Bean Hopper:** If not used daily, empty any remaining beans and wipe the inside of the hopper with a dry cloth.

Descaling

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

1. **Prepare Descaling Solution:** Follow the instructions on a commercially available descaling solution suitable for espresso machines. Alternatively, you can use a solution of white vinegar and water (1:1 ratio).
2. **Fill Water Tank:** Pour the descaling solution into the water tank.
3. **Run Cycles:** Place a large container under the group head and steam wand. Run several brewing cycles (without coffee) and activate the steam wand to allow the solution to flow through the machine.
4. **Rinse:** After running the descaling solution, empty and thoroughly rinse the water tank. Fill it with fresh water and run several more cycles to flush out any remaining descaling solution.

Troubleshooting

This section addresses common issues you might encounter. For more detailed solutions, refer to the comprehensive troubleshooting guide in the physical instruction manual, which contains over 70 solutions across various sections.

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	• Water tank empty • Coffee grounds too fine or over-tamped • Machine needs descaling	• Refill water tank • Adjust grind setting coarser, reduce tamping pressure • Perform descaling procedure
Coffee grinder jams	• Beans are too oily or moist • Foreign object in grinder • Grinder setting too fine for beans	• Use fresh, dry beans • Inspect and clear grinder path (unplug first!) • Adjust grind setting coarser
No steam / Weak steam	• Steam wand clogged • Machine not fully heated for steam • Water tank empty	• Clean steam wand nozzle • Wait for steam indicator light to stabilize • Refill water tank
Water leaking from machine	• Water tank not seated correctly • Drip tray full or not properly inserted • Internal seal issue	• Ensure water tank is firmly in place • Empty and reinsert drip tray • Contact customer service if problem persists

Specifications

Feature	Detail
Brand	CUSIMAX
Model Name	CMEM-5510B_V
Product Dimensions	11.6"D x 9.5"W x 14.1"H
Item Weight	12.58 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Coffee Input Type	Beans
Water Tank Capacity	60oz (1.8 Liters)
Pressure	20 Bar
Special Features	Auto Shut-Off, Coffee Bean Grinding, Hot Water, Iced Coffee, Steam Wand
Human Interface Input	Touchscreen

Warranty and Customer Support

CUSIMAX is committed to providing quality products and excellent customer service. For warranty information, product registration, or any inquiries regarding your espresso machine, please refer to the contact details provided in the packaging or visit the official CUSIMAX website. Our customer service team is available to address your questions and provide assistance.