

XIXUBX CM5409E-UL

XIXUBX 3.5 Bar Espresso & Cappuccino Machine User Manual

Model: CM5409E-UL | Brand: XIXUBX

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your new XIXUBX 3.5 Bar Espresso & Cappuccino Machine. Please read this manual thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the machine is placed on a stable, level surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- 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.
- 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.
- Close supervision is necessary when any appliance is used by or near children.
- Do not touch hot surfaces. Use handles or knobs.
- Ensure the handle is fully locked into place before brewing to prevent leaks and ensure safety.
- For optimal performance, allow the machine to cool down between multiple brews.
- Clean the steam wand after each use to avoid blockage.
- Do not take apart the appliance yourself if a malfunction occurs. Contact customer support.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- 1x Espresso Machine with Milk Frother
- 1x Filter and Portafilter

- 1x Instruction Manual (this document)
- 1x Tamper and Spoon
- 1x Tritan Cup

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your XIXUBX Espresso Machine.



Figure 1: Front view of the XIXUBX 3.5 Bar Espresso & Cappuccino Machine, showing the main unit, portafilter, steam wand, and Tritan

cup.

Key Components:

- **Water Tank Cap:** Located on top, for filling water.
- **Control Knob:** Single dial for Power On, Brew, and Steam functions.
- **Portafilter:** Holds the coffee grounds for brewing. Features a built-in locking clip.
- **Steam Wand:** Adjustable wand for frothing milk.
- **Tritan Cup:** BPA-free, durable cup with measurement markings.
- **Drip Tray:** Collects excess liquid.
- **Power Indicator Light:** Indicates machine status.

5. SETUP AND FIRST USE

Initial Setup:

1. Unpack all components and remove any packaging materials.
2. Wipe the exterior of the machine with a damp cloth.
3. Wash the portafilter, filter, Tritan cup, and steam wand sleeve with warm, soapy water. Rinse thoroughly and dry.
4. Place the machine on a stable, heat-resistant, and level surface.
5. Ensure the control knob is in the "OFF" position.
6. Fill the Tritan cup with water up to the 4-cup mark.
7. Remove the water tank cap and pour the water into the water tank. Replace the cap securely.
8. Plug the power cord into a grounded electrical outlet.

First Use (Cleaning Cycle):

Before making coffee for the first time, run a cleaning cycle to remove any manufacturing residues.

1. Fill the water tank with clean water (up to the 4-cup mark).
2. Insert the empty filter into the portafilter and attach the portafilter to the machine, locking it securely in the center.
3. Place the Tritan cup on the drip tray beneath the portafilter.
4. Rotate the control knob to the "Brew" position. Allow the machine to run until all water has passed through.
5. Turn the control knob to "OFF".
6. Empty the Tritan cup and discard the water.
7. Repeat steps 1-5 for the steam wand: Fill water, turn knob to "Steam", release steam for 3-5 seconds, then turn to "OFF".

6. OPERATING INSTRUCTIONS

6.1 Making Espresso



Figure 2: Visual guide for making espresso.

1. **Fill Water:** Fill the Tritan cup with water up to the 4th mark and pour it into the coffee machine's water tank **Note: Do not exceed 4 cups of water.**
2. **Add Coffee Grounds:** Place the filter into the portafilter. Add dark roast, medium-coarse ground coffee to the filter. **Tip: Use coffee powder larger than 0.5mm for better extraction. Avoid overly fine or oily blends to prevent clogging.**
3. **Tamp Coffee:** Press the coffee grounds firmly with the tamper. Clean any residual coffee powder from the edge of the filter.
4. **Install Portafilter:** Align the portafilter with the group head latch and insert it into the machine at a 60° angle. Hold the machine top with your other hand and turn the portafilter to the right to lock it in position. Ensure it is securely locked to prevent leaks.
5. **Place Cup:** Place the Tritan cup (or your preferred espresso cup) on the drip tray beneath the portafilter.
6. **Brew:** Rotate the control knob to the "Brew" position. The machine will begin extracting espresso.
7. **Stop Extraction:** During brewing, stop when coffee reaches the second mark on the carafe to prevent excess water from weakening the taste. For optimal flavor, stop the extraction when the coffee reaches the third scale line on the Tritan cup.
8. **Enjoy:** Once brewing is complete, turn the control knob to "OFF". Carefully remove the portafilter by holding the unlock button and turning the handle left. Discard used grounds.



Figure 3: Illustration of correct water level for brewing (no more than 4 cups).

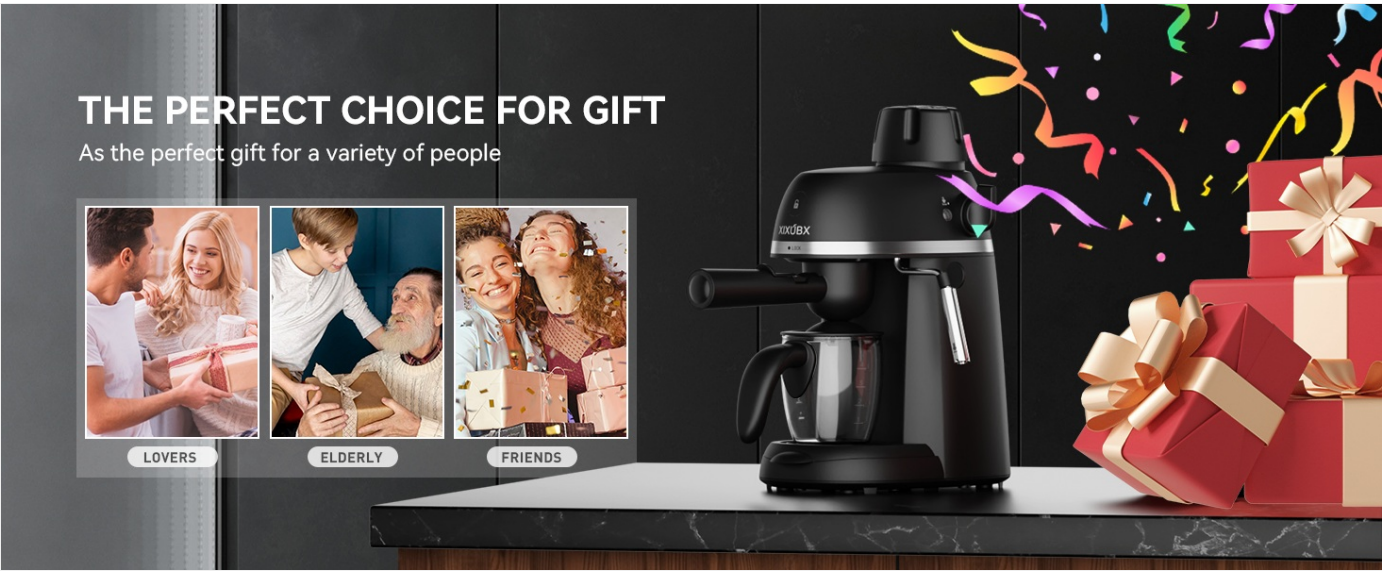


Figure 4: Comparison of coarse vs. fine coffee powder, recommending coarse for better extraction.



Figure 5: Steps for properly installing the portafilter.



Figure 6: Steps for correctly removing the portafilter.

6.2 Frothing Milk



Figure 7: Visual guide for frothing milk.

1. **Check Water:** Ensure there is sufficient water in the machine's tank.
2. **Prepare Milk:** Pour a glass of refrigerated whole milk into a frothing pitcher.**Tip: Refrigerated whole milk creates the best froth.**
3. **Preheat Steam Wand:** Rotate the control knob to "Steam". Allow steam to release for 2 minutes to preheat the wand.
4. **Froth Milk:** Insert the steam wand tip approximately 0.2 to 0.4 inches into the milk.
5. **Create Foam:** The powerful and adjustable steam wand will produce smooth and dense milk foam.
6. **Stop Steaming:** Once desired foam consistency is achieved, rotate the control knob to "OFF".
7. **Clean Wand:** Immediately wipe the steam wand with a damp cloth after use to prevent milk residue from drying and blocking the nozzle.



Figure 8: Illustration showing refrigerated whole milk is recommended for frothing.



Figure 9: Illustration of the portafilter locked in the center for steady water flow.

7. MAINTENANCE AND CLEANING

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

7.1 Daily Cleaning

- **Steam Wand:** After each use, wipe the steam wand sleeve with a damp cloth. If the steam wand is blocked, gently twist and disassemble the outer tube of the steam wand, and then use the attached red pin to remove any blockage. Reinstall the sleeve.
- **Portafilter and Filter:** Remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter under running water.
- **Tritan Cup:** Wash the Tritan cup with warm, soapy water and rinse thoroughly.
- **Drip Tray:** Empty and clean the drip tray regularly.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

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Video 1: Official XIXUBX guide on how to clean the steam wand of the 3.5 bar espresso machine. This video demonstrates the steps for proper steam wand maintenance.

7.2 Descaling

Descaling should be performed periodically (e.g., every 2-3 months, depending on water hardness) to remove mineral deposits and maintain machine performance. Use a descaling solution specifically designed for coffee machines, following the manufacturer's instructions.

1. Prepare the descaling solution according to the product instructions and pour it into the water tank.
2. Place a large container under the portafilter and steam wand.
3. Turn the machine on and run half of the descaling solution through the brew head (as if making coffee).
4. Turn the control knob to "Steam" and release the remaining solution through the steam wand.
5. Turn the machine off and let it sit for 15-20 minutes.
6. Rinse the water tank thoroughly and fill it with fresh water.
7. Repeat steps 3-5 with fresh water to rinse out any descaling solution.

8. TROUBLESHOOTING

Refer to the table below for common issues and their solutions. If the problem persists, please contact customer support.

Symptom	Cause	Correction
Cup leakage or water leaks out from cup lid.	The cup is not located properly.	Align the cup with the spout of the filter holder.
	The level of water in the tank exceeds the scale of "MAX".	The water level in the tank should not exceed the "MAX" scale.
The metal parts of the tank have rust.	The descaler is not recommended type. It may corrode the metal parts in the tank.	Use the descaler recommended by manufacturer.
Water leaks from the bottom of coffee maker.	There is much water in the drip tray.	Please clean the drip tray.
	The coffee maker is malfunction.	Please contact us for help.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
Acid (vinegar) taste exists in espresso coffee.	No clean correctly after cleaning mineral deposits.	Refer the section "THE FIRST USE".
	The coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad.	Please use fresh coffee powder, or store unused coffee powder in a cool, dry place.
The coffee maker cannot work anymore.	The power outlet is not plugged well.	Plug the power cord into a wall outlet correctly. If the appliance still does not work, please contact us for help.
	Steam indicator light does not come on.	Make sure the machine is powered on.
The steam cannot froth.	The container is too big, or the shape is not fit.	Use high and narrow cup.
	You have used skimmed milk.	Use whole milk.

Important: Do not attempt to disassemble the appliance yourself if the cause of failure is not found. Contact customer support for assistance.

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Video 2: Official XIXUBX guide on how to solve issues with no steam coming out from the espresso machine. This video provides solutions for steam-related problems.

9. SPECIFICATIONS

Brand	XIXUBX
Model Name	CM510
Item Model Number	CM5409E-UL
Color	Black
Product Dimensions	8.3"D x 6"W x 11.8"H
Item Weight	3.3 pounds

Coffee Maker Type	Espresso Machine
Coffee Input Type	Ground
Operation Mode	Semi-Automatic
Voltage	120 Volts
Power Source	AC adapter
Special Feature	Lightweight, Milk Frother, Permanent Filter
Is Dishwasher Safe	No

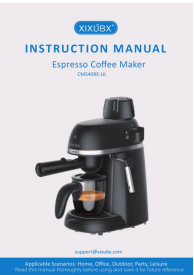
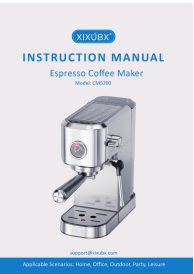

10. WARRANTY AND CUSTOMER SUPPORT

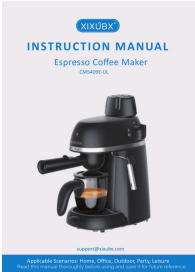

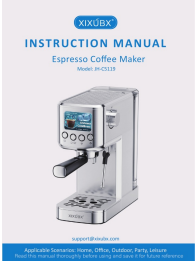
For warranty information or technical support, please contact XIXUBX customer service. Refer to your purchase documentation for specific warranty terms and contact details.

Online Support: Visit the [XIXUBX Store on Amazon](#) for FAQs and additional product information.



Related Documents - CM5409E-UL

	<p>XIXUBX CM5409E-UL Espresso Coffee Maker Instruction Manual</p> <p>Comprehensive instruction manual for the XIXUBX CM5409E-UL Espresso Coffee Maker, covering setup, operation, cleaning, maintenance, and troubleshooting.</p>
	<p>Xixubx CM5200 Espresso Coffee Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Xixubx CM5200 Espresso Coffee Maker, covering setup, operation, cleaning, maintenance, and troubleshooting.</p>
	<p>XIXÚBX JH-C5119 Espresso Coffee Maker Instruction Manual</p> <p>Comprehensive instruction manual for the XIXÚBX JH-C5119 Espresso Coffee Maker, covering setup, operation, maintenance, troubleshooting, and warranty information.</p>

 <p>The image shows the cover of the instruction manual for the XIXUBX CM5409E-UL Espresso Coffee Maker. It features a black and silver espresso machine. The text on the cover includes 'XIXUBX', 'INSTRUCTION MANUAL', 'Espresso Coffee Maker', and 'Model: CM5409E-UL'. At the bottom, it lists applicable scenarios: Home, Office, Outdoor, Party, Leisure.</p>	<p>XIXUBX CM5409E-UL Espresso Coffee Maker Instruction Manual</p> <p>Comprehensive instruction manual for the XIXUBX CM5409E-UL Espresso Coffee Maker, covering setup, operation, cleaning, maintenance, and troubleshooting.</p>
 <p>The image shows the cover of the instruction manual for the Xixubx CM5200 Espresso Coffee Maker. It features a silver espresso machine. The text on the cover includes 'XIXUBX', 'INSTRUCTION MANUAL', 'Espresso Coffee Maker', and 'Model: CM5200'. At the bottom, it lists applicable scenarios: Home, Office, Outdoor, Party, Leisure.</p>	<p>Xixubx CM5200 Espresso Coffee Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Xixubx CM5200 Espresso Coffee Maker, covering setup, operation, cleaning, maintenance, and troubleshooting.</p>
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