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> AMZCHEF Espresso Machine CM1666 User Manual

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Model: CM1666

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INTRODUCTION

Thank you for purchasing the AMZCHEF Espresso Machine CM1666. This manual provides essential information for the safe and efficient use of your new espresso machine. Please read all instructions carefully before operation and retain this manual for future reference.

IMPORTANT SAFEGUARDS

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

1. Read all instructions before operating 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 household use.
13. Scalding may occur if the water tank lid is removed during the brewing cycles.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your AMZCHEF Espresso Machine CM1666:



Image: Detailed view of the espresso machine with all components labeled.

- **Display Screen:** Shows real-time status and settings.
- **ON/OFF Button:** Powers the machine on or off.
- **Coffee Brewing Button:** Initiates espresso brewing.
- **Temperature Button:** Adjusts brewing temperature.
- **Steam Button:** Activates the steam function.
- **Brew Head:** Where the portafilter attaches.
- **Filter Holder (Portafilter):** Holds the coffee grounds.

- **Drip Tray Grid & Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Warmer:** Top tray for preheating cups.
- **Removable Water Tank:** Holds water for brewing and steaming.
- **Steam Knob:** Controls steam intensity.
- **Steam Wand & Steam Nozzle:** For frothing milk.
- **Single Shot Filter:** For brewing one shot of espresso.
- **Double Shot Filter:** For brewing two shots of espresso.
- **Measure Spoon with Tamper:** For measuring and tamping coffee grounds.

SETUP

Before First Use

1. Unpack the machine and all accessories. Remove any packaging materials.
2. Clean all removable parts (water tank, portafilter, filters, drip tray, spoon) with warm soapy water, then rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water. Do not exceed the 'MAX' line.
3. Place the water tank back into the machine, ensuring it is securely seated.

Your browser does not support the video tag.

Video: Demonstrates filling the water tank and attaching it to the espresso machine.

OPERATING THE ESPRESSO MACHINE

Preheating the Machine

1. Ensure the water tank is filled and the portafilter is installed without coffee grounds.
2. Press the ON/OFF button to power on the machine. The LCD will display 'Preheat'.
3. Allow the machine to preheat for approximately 60 seconds until the 'Preheat' indicator disappears from the LCD.

Preparing the Portafilter

1. Select either the single or double shot filter and place it into the portafilter.
2. Add finely ground espresso coffee to the filter. For a single shot, use one scoop (approx. 7g); for a double shot, use two scoops (approx. 14g).
3. Use the tamper to press the coffee grounds firmly and evenly. Ensure the surface is level.
4. Attach the portafilter to the brew head by aligning it and twisting firmly to the right until it locks into place.

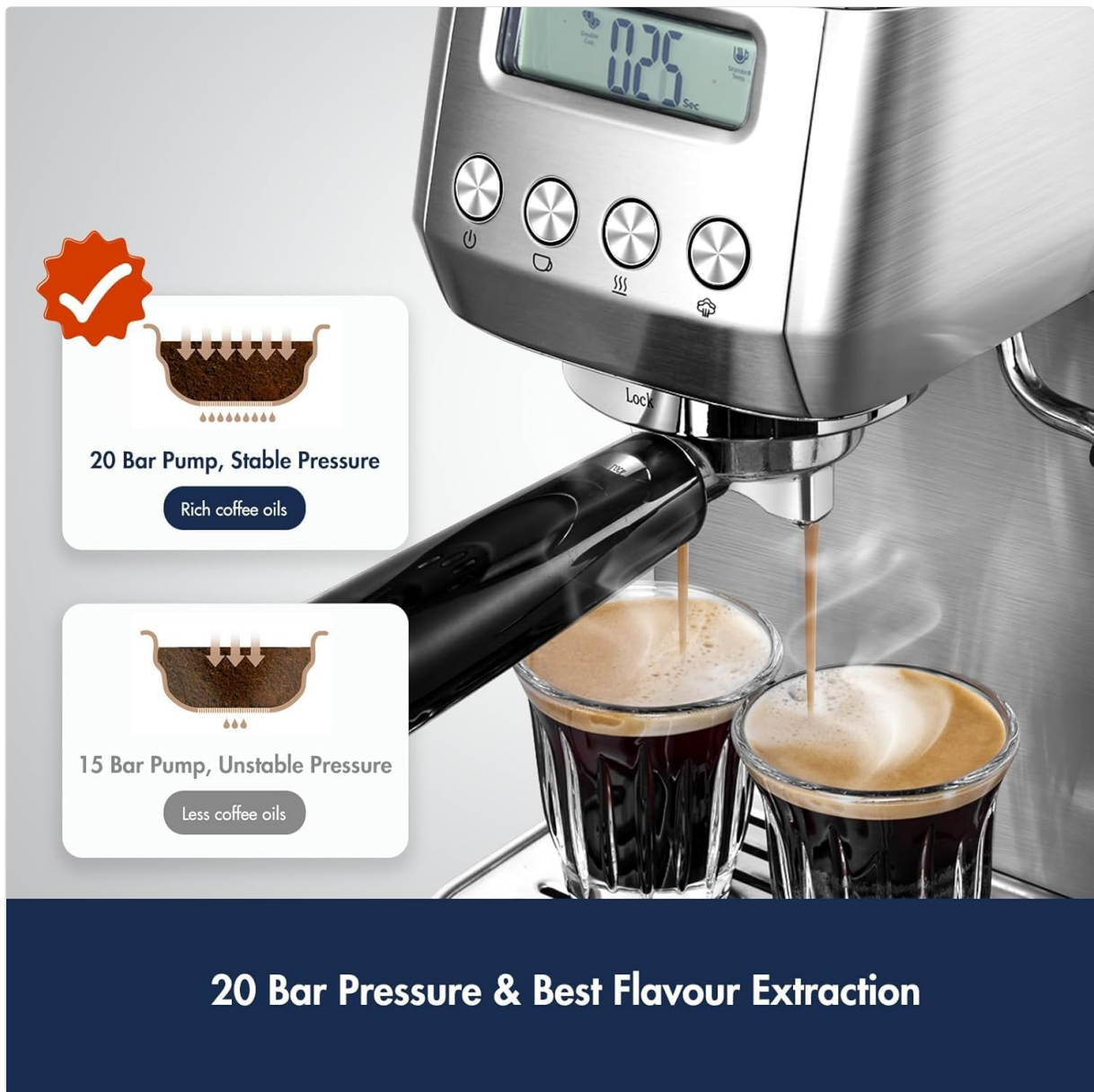


Image: Illustrates the difference in coffee oil extraction between 20 Bar and 15 Bar pressure pumps.

Brewing Espresso

Single Shot

Press once to make 2
0-40ml of coffee

• • •



Double Shot

Press twice to make
50-70ml of coffee

• • •



Customization

Press three times for
manual coffee brewing

• • •



3-in-1 Customizable Brew Setting-Single Double & Manual Coffee Volumes By One Button

Image: Explains the 3-in-1 customizable brew settings for single, double, and manual coffee volumes.

1. Place your cup(s) on the drip tray beneath the portafilter.
2. **Single Shot:** Press the coffee brewing button once for approximately 20-40ml of espresso.
3. **Double Shot:** Press the coffee brewing button twice for approximately 50-70ml of espresso.
4. **Manual Brewing:** Press the coffee brewing button three times to start manual brewing. Press again to stop when desired volume is reached.

Adjusting Temperature



SMART LCD CONTROL PANEL

Clear display of operating status

Image: The LCD control panel showing temperature settings and other indicators.

The machine features an adjustable temperature control system. Use the Temperature button to cycle through High, Standard, and Low temperature settings as displayed on the LCD. Select the desired temperature before brewing.

Using the Steam Wand (Milk Frothing)

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the Steam button. The machine will heat up for steaming.
3. Once the steam indicator is stable, position the steam nozzle just below the surface of the milk.
4. Turn the Steam Knob to release steam. Move the pitcher up and down to create microfoam.
5. Once desired texture and temperature are reached, turn the Steam Knob off and press the Steam button to deactivate.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

Your browser does not support the video tag.

Video: Demonstrates the process of brewing espresso and frothing milk using the machine.

CLEANING AND MAINTENANCE

Daily Cleaning

1. **Drip Tray:** Empty and clean the drip tray and grid after each use.
2. **Portafilter and Filters:** Remove used coffee grounds and rinse the portafilter and filters under running water. Use a brush if necessary to remove any residue.
3. **Steam Wand:** After each use, wipe the steam wand with a damp cloth. Purge a small amount of steam to clear any milk residue from the nozzle.
4. **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

Descaling

Over time, mineral deposits (limescale) can build up in the machine, affecting performance. The LCD will indicate 'Descale' when descaling is recommended.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the brew head and steam wand.
4. Follow the specific descaling procedure outlined in the full product manual (usually involves running the solution through the brew head and steam wand).
5. After descaling, rinse the water tank and run several cycles of fresh water through the machine to remove any descaling solution residue.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not preheated; portafilter clogged.	Fill water tank; wait for preheat; clean portafilter and filter.
Coffee brews too slowly or too quickly.	Coffee grind too fine/coarse; insufficient/excessive tamping.	Adjust grind size; adjust tamping pressure.
Steam wand not producing steam.	Steam button not activated; steam wand clogged.	Press steam button and wait for heating; clean steam wand.
Water leaks from machine.	Water tank not seated correctly; portafilter not locked properly.	Ensure water tank is secure; lock portafilter firmly.
LCD shows 'Water Shortage'.	Water tank is low or empty.	Refill the water tank.
LCD shows 'Overheat'.	Machine has been used continuously for too long.	Allow the machine to cool down before further use.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	AMZCHEF

Feature	Detail
Model Number	CM1666
Pressure	20 Bar
Capacity	48 oz (2.1 Pounds) Water Tank
Color	Silver
Product Dimensions	12"D x 6.5"W x 13"H
Wattage	1350 watts
Voltage	120 Volts (AC)
Material	Stainless Steel
Special Features	Adjustable Temperature, Intelligent LCD Control, Smart Water and Overheating Alerts, Milk Frother
Coffee Input Type	Ground Coffee

WARRANTY AND CUSTOMER SUPPORT

Warranty Information

This product comes with a standard manufacturer's warranty. Please refer to the warranty card included in your packaging for specific terms and conditions. Keep your proof of purchase for warranty claims.

Customer Support

For any questions, technical assistance, or warranty inquiries, please contact AMZCHEF customer support. Contact details can typically be found on the official AMZCHEF website or on the product packaging.