

AMZCHEF CM1861

AMZCHEF 51mm Coffee Espresso Machine CM1861 User Manual

Model: CM1861

1. INTRODUCTION

Thank you for choosing the AMZCHEF 51mm Coffee Espresso Machine. This manual provides essential information for the safe operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and retain it for future reference.

The AMZCHEF CM1861 is designed to deliver professional-quality espresso and milk-based coffee beverages at home, featuring a 20-bar pressure system, rapid heating, and an adjustable milk frother.



Image 1.1: The AMZCHEF 51mm Coffee Espresso Machine, showcasing its sleek stainless steel design and user interface.

2. SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage specified on the product matches your local power supply.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug from the 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.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always turn the appliance OFF before unplugging.
- This appliance is for household use only.
- The machine features a 15-minute auto-off function for energy efficiency and safety.

3. PACKAGE CONTENTS

Verify that all components are present and in good condition upon unpacking:

- AMZCHEF Espresso Machine (CM1861)
- 51mm Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Coffee Scoop with Tamper
- Removable Water Tank (44oz capacity)
- Drip Tray and Grate
- User Manual

4. PRODUCT DIAGRAM

Familiarize yourself with the various parts of your espresso machine.

AMZCHEF Multi-Functional Espresso Machine

Customize your professional espresso with one click



Image 4.1: Overview of the machine's multi-functional touch display, showing icons for On/Off, Temperature, Espresso (single/double), Manual Steam, and Steam mode.



Image 4.2: Detail of the 360-degree adjustable steam wand for milk frothing.

5. SETUP

Follow these steps to set up your espresso machine for the first time:

- 1. Unpack:** Carefully remove all packaging materials and ensure all components are present.
- 2. Clean:** Wash the water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry.
- 3. Position:** Place the machine on a stable, flat, heat-resistant surface, away from water sources.

- Fill Water Tank:** Remove the 44oz water tank from the back of the machine. Fill it with fresh, cold water up to the 'MAX' mark. Reinsert the tank securely.
- Initial Rinse:** Before first use, perform an initial rinse cycle without coffee. Fill the water tank, place a cup under the portafilter, and run a double espresso cycle to flush the system. Repeat this process for the steam wand by turning the steam knob to release steam into a separate container.



Image 5.1: The 44oz removable water tank, designed for easy refilling and cleaning.

6. OPERATING INSTRUCTIONS

6.1 Preheating

The machine features a 1350W heating system for rapid preheating.

1. Ensure the water tank is filled.
2. Press the power button (On/Off icon) on the touch screen. The lights will blink during preheating.
3. The machine will preheat in approximately 30 seconds. All lights will stop blinking and remain solid when ready for use.
4. For optimal results, place your espresso cup on the cup warming plate on top of the machine during preheating.



Image 6.1: The 1350W heating system ensures quick preheating in about 30 seconds.

6.2 Making Espresso

Achieve rich crema and bold flavor with the 20-bar high-pressure extraction and 6-second pre-infusion.

- 1. Prepare Coffee Grounds:** Grind fresh coffee beans to a fine espresso grind. Fill the chosen filter basket (single or double) with coffee grounds.
- 2. Tamp:** Use the included tamper to press the coffee grounds firmly and evenly into the filter basket.
- 3. Insert Portafilter:** Attach the filled portafilter to the brew head by aligning it and rotating it to the 'Lock' position.
- 4. Select Temperature:** Press the temperature icon (Temp icon) to cycle through 3 temperature settings: 194°F (no light), 198°F (green light), 201°F (white light).
- 5. Brew Espresso:** Place your preheated cup(s) under the portafilter. Select either the single espresso cup icon or the double espresso cup icon on the touch screen to begin brewing. The machine will automatically stop when the cycle is complete.



Image 6.2: Diagram illustrating the 20-bar high-pressure extraction process for optimal coffee oils and rich crema.



Image 6.3: The machine can brew two cups of coffee in one extraction, saving time.

6.3 Frothing Milk

Create silky milk foam with the 360° adjustable steam wand.

- 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 'Manual Steam' icon on the touch screen. The steam icon will blink during heating.
- 3. Purge Steam Wand:** Once the steam icon is solid, turn the steam knob counter-clockwise to release a small amount of steam into the drip tray to clear any condensed water. Turn the knob back to close.

- Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Turn the steam knob counter-clockwise to activate steam. Move the pitcher up and down to create foam. Once desired texture and temperature are reached, turn the steam knob clockwise to stop steaming.
- Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Purge the steam wand again briefly to clear any internal milk.

Video 6.4: A demonstration of the AMZCHEF Professional Espresso Machine, including setup and operation of the steam wand.

Video 6.5: An instructional video demonstrating how to use the AMZCHEF Espresso Machine for brewing and frothing.

7. MAINTENANCE AND CLEANING

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

- Daily Cleaning:**
 - Empty and clean the drip tray after each use.
 - Remove and rinse the portafilter and filter basket immediately after brewing.
 - Wipe down the exterior of the machine with a damp cloth.
 - Clean the steam wand after each use as described in section 6.3.
- Water Tank:** Clean the water tank regularly with warm, soapy water and rinse thoroughly.
- Descaling:** Depending on water hardness, descale the machine every 2-3 months. Use a commercial descaling solution designed for espresso machines and follow the product's instructions.

8. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; Clogged filter basket; Machine not preheated.	Fill water tank; Clean filter basket; Allow machine to preheat fully.
Espresso brews too slowly/quickly	Coffee grind too fine/coarse; Coffee tamped too hard/lightly.	Adjust grind size; Adjust tamping pressure.
No steam from wand	Steam wand clogged; Machine not in steam mode.	Clean steam wand; Ensure 'Manual Steam' is selected and preheated.
Water leaks from machine	Water tank not seated correctly; Drip tray full.	Re-seat water tank; Empty drip tray.

9. SPECIFICATIONS

Feature	Detail
Brand	AMZCHEF
Model Name	CM1861
ASIN	B0F2T1P3XM
UPC	850074107392
Pressure	20 Bar
Power	1350W
Voltage	120 Volts
Water Tank Capacity	44 oz (1.3 Liters)
Temperature Control	3 Levels (194°F, 198°F, 201°F)
Dimensions (D x W x H)	12.1"D x 13"W x 6.5"H
Item Weight	8.5 pounds
Special Feature	Removable Tank, 15-Min Auto-Off

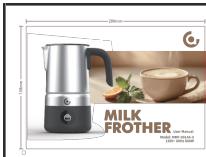
10. WARRANTY AND SUPPORT

Specific warranty details are not provided in this manual. Please refer to the product packaging or the manufacturer's official website for the most up-to-date warranty information and customer support contacts.

For technical assistance, spare parts, or service inquiries, please contact AMZCHEF customer support.

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Related Documents - CM1861



[AMZCHEF MMF-9314A-3 8-in-1 Milk Frother User Manual and Warranty Information](#)

Official user manual and warranty details for the AMZCHEF MMF-9314A-3 8-in-1 Milk Frother. Learn about product guarantee and terms.

 <p>Instruction Manual 20 Bar Espresso Maker Brand: amzchef EM-2205A</p> <p>PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY. RETAIN THIS MANUAL FOR FUTURE REFERENCE</p>	<p>Amzchef EM-2205A 20 Bar Espresso Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Amzchef EM-2205A 20 Bar Espresso Maker, covering setup, operation, maintenance, troubleshooting, and coffee recipes.</p>
 <p>Espresso Coffee Machine User Manual</p> <p>Model: CM1636 120V~60Hz 1150W</p>	<p>AMZCHEF CM1636 Espresso Coffee Machine User Manual</p> <p>User manual for the AMZCHEF CM1636 Espresso Coffee Machine, providing instructions on operation, cleaning, maintenance, troubleshooting, and technical specifications.</p>
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 <p>AMZCHEF</p> <p>COFFEE GRINDER</p> <p>CG211</p>	<p>AMZCHEF CG211 Coffee Grinder User Manual</p> <p>User manual for the AMZCHEF CG211 Burr Coffee Grinder, providing detailed instructions on operation, safety, cleaning, maintenance, and troubleshooting for optimal coffee grinding.</p>
 <p>AMZCHEF</p> <p>Instruction Manual Coffee Grinder</p> <p>BRAND: amzchef MODEL: CG209 220-240V~ 50-60Hz 150W</p> <p>PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY. RETAIN THIS MANUAL FOR FUTURE REFERENCE</p>	<p>Amzchef CG209 Coffee Grinder Instruction Manual</p> <p>Comprehensive guide for the Amzchef CG209 coffee grinder, covering safety instructions, operating procedures, cleaning, maintenance, and troubleshooting. Learn how to achieve the perfect grind for various coffee brewing methods.</p>