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› Vossfamul Espresso Machine EM-200 Instruction Manual

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Vossfamul Espresso Machine EM-200 Instruction Manual

Model: EM-200 (CM5020-UL)

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance. Retain this manual for future reference.

- Ensure the appliance is connected to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands and cords away from hot surfaces and steam.
- Unplug the machine before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug.
- This appliance is for household use only.

2. PRODUCT OVERVIEW

The Vossfamul EM-200 is an all-in-one espresso machine designed for home use, featuring an integrated conical burr grinder, a 20-bar pump for optimal extraction, and a powerful steam wand for milk frothing.

DIY Delicious Coffee for You

Create different tastes of coffee with this coffee machine



Espresso



Americano



Latte



Mocha



Macchiato



Cappuccino



Image: The Vossfamul EM-200 Espresso Machine, showcasing its main components and functionality.

3. SETUP

3.1 Unpacking and Initial Cleaning

- Remove all packaging materials and stickers.
- Wash the water tank, portafilter, filter baskets, milk pitcher, and drip tray with warm, soapy water. Rinse thoroughly and dry.
- Wipe the exterior of the machine with a damp cloth.

3.2 Filling the Water Tank

- Remove the water tank from the back of the machine.
- Fill the tank with fresh, cold, filtered water up to the 'MAX' line.
- Place the water tank back into the machine, ensuring it is seated correctly.



Image: Water tank indicating the maximum fill level.

3.3 Filling the Bean Hopper

- Lift the lid of the bean hopper located on top of the machine.
- Pour fresh, whole coffee beans into the hopper. The maximum capacity is 9 oz.
- Replace the lid securely.

3.4 First Use / Priming the Machine

- Ensure the water tank is filled.
- Place a container under the brew head and steam wand.
- Turn on the machine. Allow it to heat up (approximately 30 seconds).
- Run a cycle of hot water through the brew head without coffee.
- Activate the steam wand for a few seconds to release any air.

4. OPERATING INSTRUCTIONS

4.1 Grinding Coffee Beans

- Insert the portafilter into the grinding cradle.
- Adjust the grind size using the grind selector knob. There are 30 levels of grind to choose from. Finer grinds are suitable for espresso, while coarser grinds are for other brewing methods.
- Press the 'GRIND' button to start grinding. The machine will automatically stop when the desired amount is reached, or you can press it again to stop manually.



Image: The integrated conical burr grinder with 30 adjustable grind levels.



Image: Adjusting the grind size using the control knob.

4.2 Tamping the Coffee Grounds

- After grinding, ensure the coffee grounds are evenly distributed in the portafilter.
- Use the tamper to press the coffee grounds firmly and evenly. A consistent tamp is crucial for proper extraction.



Image: Tamping coffee grounds in the portafilter.

4.3 Brewing Espresso

- Insert the portafilter into the brew head and twist it firmly to lock it in place.
- Place your cup(s) under the portafilter spouts.
- Select 'SINGLE' or 'DOUBLE' shot button. The machine will automatically brew the espresso.
- The machine uses a 20-bar professional pump for optimal flavor extraction.

Powerful Steam Wand

Allows you to adjust the milk temperature and texture to suit your tastes.

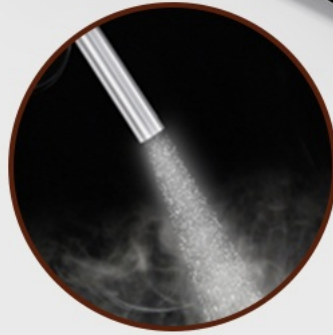


Image: Espresso extraction process, showing the portafilter and coffee flowing into cups.

Brewing Steps Visual Guide:

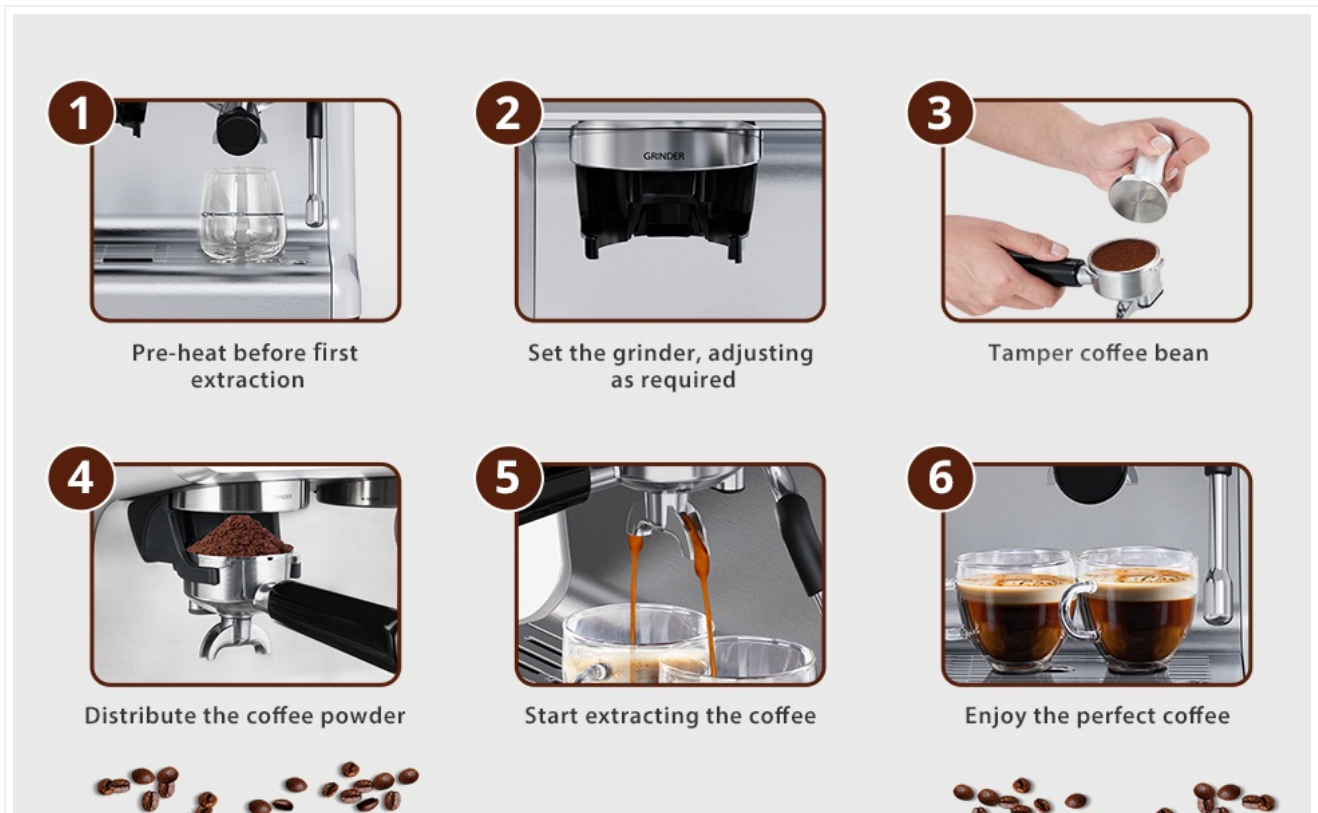


Image: Step-by-step visual instructions for preparing espresso.

4.4 Milk Frothing

- Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy).
- Position the steam wand into the milk, just below the surface.

- Turn the steam knob to activate the steam.
- Lower the pitcher slightly to introduce air for frothing, then raise it to heat the milk.
- Once the desired temperature and texture are achieved, turn off the steam and wipe the wand immediately with a damp cloth.

58mm Brewing Group Head

professional grade extraction caliber allows you to extract more flavor from your favorite coffee grounds.



Image: The powerful steam wand in action, frothing milk for lattes and cappuccinos.

4.5 Official Product Video: Espresso Machine Operation

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Video: A comprehensive demonstration of the Vossfamul Espresso Machine, covering grinding, brewing, and milk frothing processes.

5. MAINTENANCE

5.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to prevent milk residue from drying. Purge the wand briefly to clear any internal milk.
- **Drip Tray:** Empty and rinse the drip tray daily or when the 'FULL' indicator appears.
- **Water Tank:** Rinse the water tank regularly and refill with fresh water.

5.2 Grinder Cleaning

- Periodically remove any remaining beans from the hopper.
- Use a brush to clean out any coffee grounds from the burrs and grinding chute.

5.3 Descaling

Descaling is essential to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage.

- Use a commercial descaling solution specifically designed for espresso machines.
- Follow the descaling solution manufacturer's instructions carefully.
- Typically, this involves mixing the solution with water in the tank and running it through the brew head and steam wand.
- Rinse the machine thoroughly by running several cycles of fresh water.

6. TROUBLESHOOTING

- **No water flow:** Check if the water tank is filled and properly seated. Ensure the machine is primed. Descale if necessary.
- **Espresso brews too slowly or not at all:** The grind might be too fine, or the coffee is tamped too hard. Adjust grind size or tamping pressure. Clean the filter basket.
- **Espresso brews too quickly:** The grind might be too coarse, or the coffee is not tamped firmly enough. Adjust grind size or tamping pressure.
- **No steam from wand:** Ensure the machine has reached steaming temperature. Clean the steam wand nozzle for blockages.
- **Grinder not working:** Check if the bean hopper has beans. Ensure the hopper lid is correctly closed.

7. SPECIFICATIONS

Feature	Specification
Brand	Vossfamul
Model Name	EM-200
Model Number	CM5020-UL
Capacity	2.8 Liters (Water Tank)
Color	Silver
Product Dimensions (D x W x H)	13.66" x 12.68" x 16.14"
Item Weight	24.25 Pounds
Special Feature	Milk Frother, Integrated Grinder (30 levels)
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Wattage	1500 watts
Voltage	120 Volts
Pump Pressure	20 Bar
Coffee Input Type	Whole Bean
Filter Type	Reusable

Product Dimension



Image: Product dimensions for the Vossfamul Espresso Machine.

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact Vossfamul customer service directly. Keep your proof of purchase for warranty claims.

Manufacturer: Vossfamul

UPC: 199414569262