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> Havato 20 Bar Compact Espresso Machine with Milk Frother (Model CM8011-BLACK) User Manual

Havato CM8011-BLACK

Havato 20 Bar Compact Espresso Machine with Milk Frother

Model: CM8011-BLACK

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your Havato 20 Bar Compact Espresso Machine with Milk Frother. This appliance is designed to prepare various coffee beverages, including espresso, cappuccino, and latte, with its integrated milk frothing system. Please read this manual thoroughly before first use and retain it for future reference.



Image: Havato 20 Bar Compact Espresso Machine with Milk Frother, showcasing its sleek design and integrated components.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, and/or injury, basic safety precautions should always be followed when using electrical appliances. These include:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- 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 cord hang over edge of 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 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.
- Do not use appliance for other than intended use.

3. PRODUCT COMPONENTS

Familiarize yourself with the various parts of your Havato Espresso Machine:

- **Control Panel:** Buttons for Espresso, Cappuccino, Latte, and cup size selection.
- **Portafilter:** Holds ground coffee for brewing.
- **Filter Baskets:** Single-cup and double-cup filters for the portafilter.
- **Water Tank:** Removable tank for fresh water (1.7L capacity).
- **Milk Tank:** Removable tank for milk (500ML capacity), used for frothing.
- **Steam Wand/Frothing Tube:** Delivers frothed milk.
- **Drip Tray:** Collects excess liquid and is adjustable for different cup sizes.
- **Cup Warming Tray:** Located on top of the machine to preheat cups.
- **Measuring Scoop/Tamper:** For measuring coffee grounds and tamping them into the portafilter.

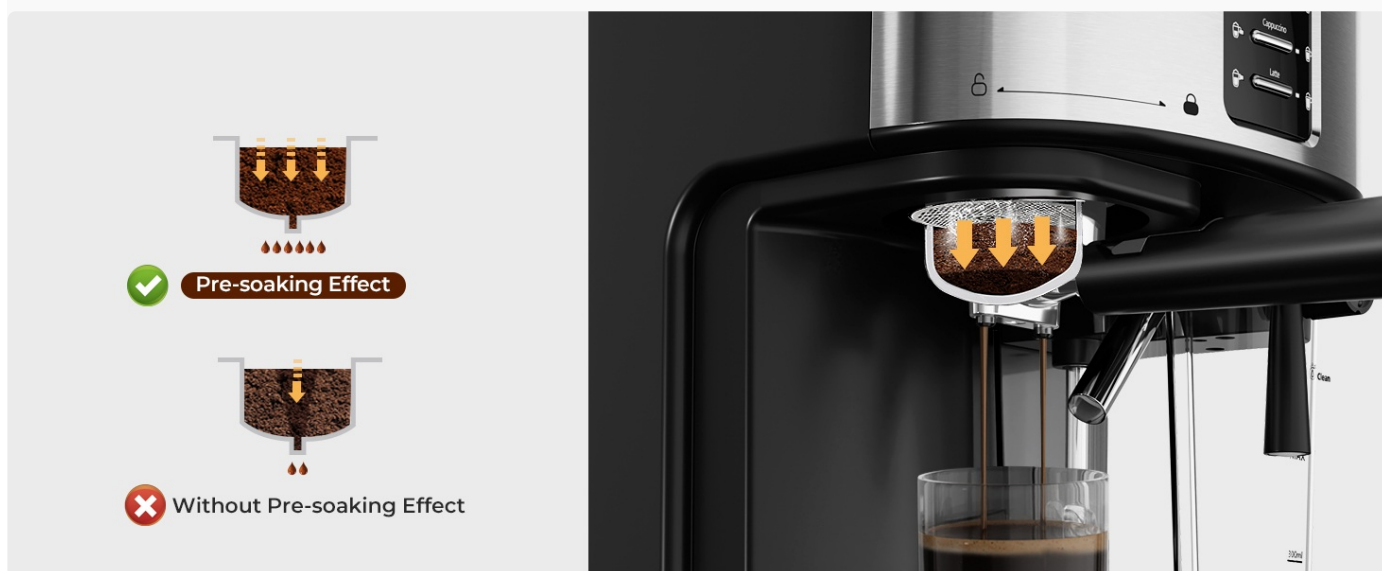


Image: Portafilter, single-cup filter, double-cup filter, and measuring scoop/tamper.

4. INITIAL SETUP

4.1 Unpacking and First Use Cleaning

1. Remove all packaging materials and stickers from the machine.
2. Clean the water tank, milk tank, portafilter, and filter baskets with warm water and mild detergent. Rinse thoroughly.
3. Wipe the exterior of the machine with a damp cloth.

4.2 Filling the Water Tank

57oz Removable Tank

Large capacity water tank, easy to remove the water tank for water filling and cleaning



Image: The removable 57oz water tank, shown being detached for filling.

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

4.3 Filling the Milk Tank (for milk-based drinks)

Cup Warming Design

Preheat cups before brewing coffee



Image: The detachable milk tank, shown being filled with milk.

1. Remove the milk tank from the front of the machine.
2. Fill the tank with cold milk up to the desired level (MIN to MAX 500ML).
3. Reattach the milk tank to the machine.

4.4 Power Connection and Preheating

Fast Heating Up

1050W
heating performance

<90s
Quick preheating

NTC - Precise
temperature control system



Image: Internal view highlighting the 1050W heating system for rapid preheating in under 90 seconds.

1. Plug the power cord into a grounded electrical outlet.
2. The machine will begin preheating. This process typically takes less than 90 seconds, indicated by a light on the control panel.
3. Once preheating is complete, the machine is ready for use.

5. OPERATING THE ESPRESSO MACHINE

5.1 Control Panel Overview

One-tap Brewing For Your Perfect Coffee

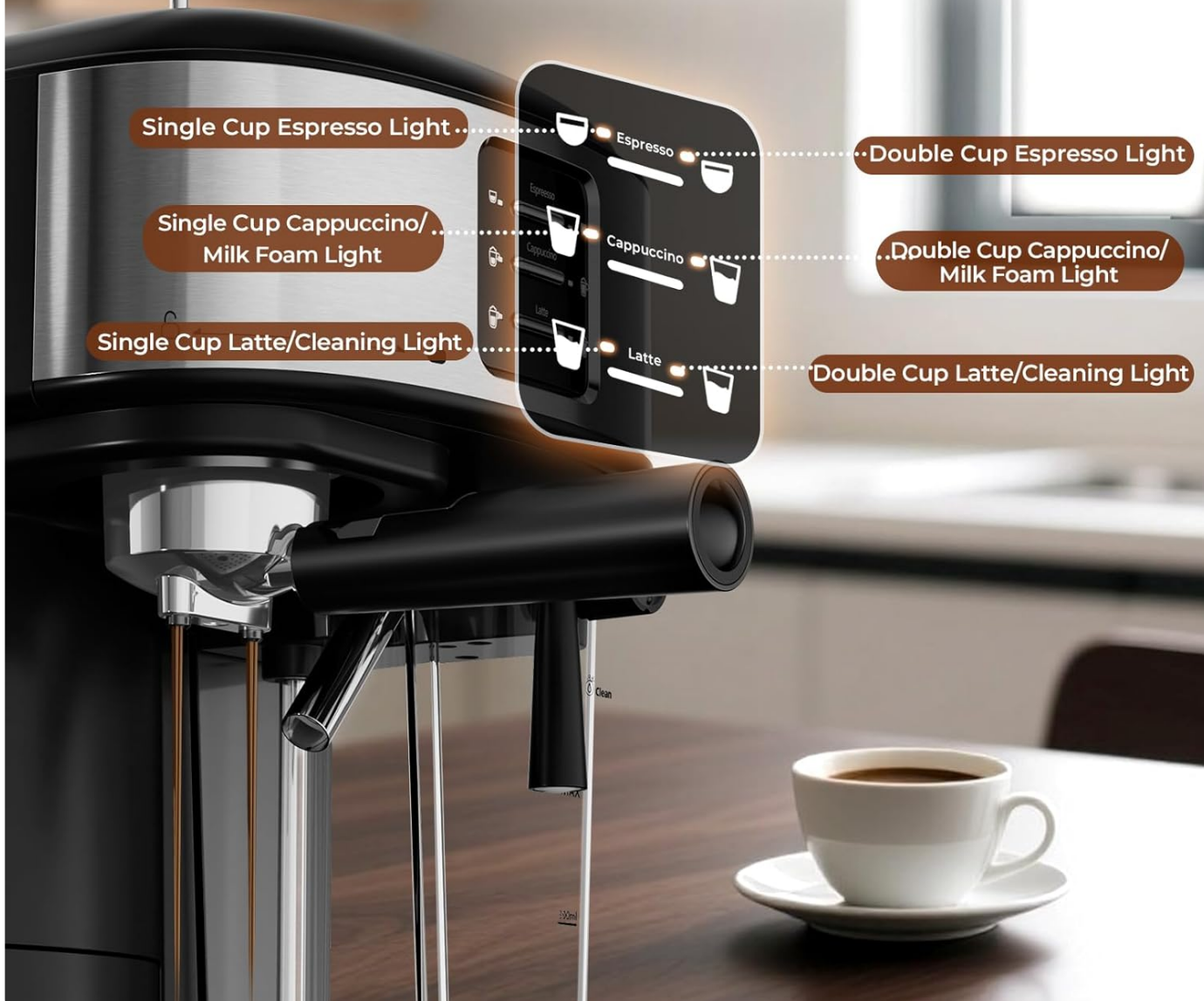


Image: The control panel showing one-tap brewing options for Espresso, Cappuccino, and Latte, with single and double cup indicators.

Single cup espresso

60_{ML}

Single cup cappuccino

300_{ML}

Single cup Latte

450_{ML}



Double cup espresso

120_{ML}

Double cup cappuccino

400_{ML}

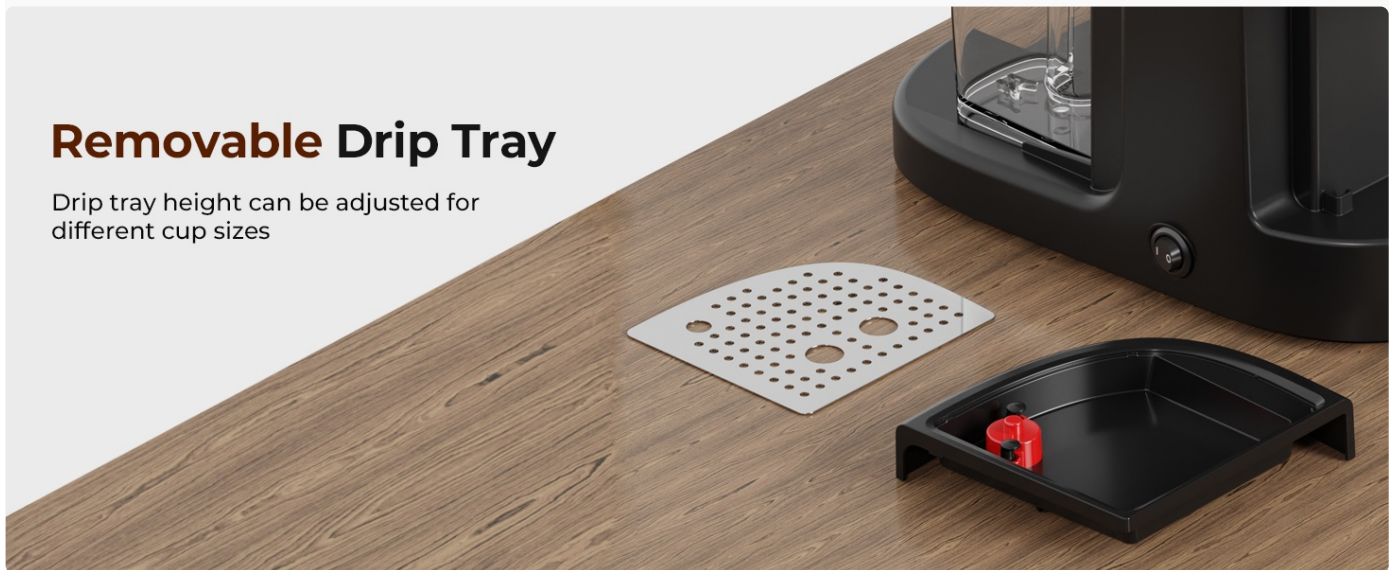
Double cup Latte

550_{ML}

Image: Detailed view of the control panel indicating default volumes: Single Espresso (60ml), Double Espresso (120ml), Single Cappuccino (300ml), Double Cappuccino (400ml), Single Latte (450ml), Double Latte (550ml).

The control panel features dedicated buttons for different coffee types and cup sizes. Lights indicate the selected option and machine status.

5.2 Making Espresso



Removable Drip Tray

Drip tray height can be adjusted for different cup sizes

Image: A visual guide demonstrating the steps to make coffee, including filling water, adding grounds, inserting portafilter, pressing a button, milk frothing, and the final coffee.

1. Ensure the water tank is filled.
2. Select the appropriate filter basket (single or double) and place it into the portafilter.
3. Add desired amount of finely ground coffee to the filter basket. Use the measuring scoop/tamper to level and gently tamp the grounds.
4. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until secure.
5. Place a cup under the portafilter spout.
6. Press the 'Espresso' button once for a single shot or twice for a double shot. The machine will automatically brew the espresso.

5.3 Making Cappuccino or Latte

1. Follow steps 1-4 for making espresso.
2. Ensure the milk tank is filled with cold milk and properly attached.
3. Place a cup under both the portafilter spout and the milk frothing tube.
4. Press the 'Cappuccino' or 'Latte' button once for a single serving or twice for a double serving. The machine will first brew the espresso, then automatically froth and dispense milk into your cup.

5.4 Pre-soaking Effect



Image: A diagram comparing coffee extraction with and without the pre-soaking effect, showing improved saturation with pre-soaking. The machine incorporates a pre-soaking function that moistens the coffee grounds before full pressure brewing. This helps to ensure even extraction and a richer flavor profile.

5.5 Cup Warming Function

Multiple Coffee Experiences To Choose From

Quickly satisfy your coffee cravings



Image: Cups warming on the integrated cup warming tray of the espresso machine.

The top surface of the machine acts as a cup warming tray. Placing your cups here before brewing helps to maintain the temperature of your coffee for a longer period.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are essential for the longevity and optimal performance of your espresso machine.

6.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray after each use or when the indicator floats up. The drip tray is removable for easy cleaning.

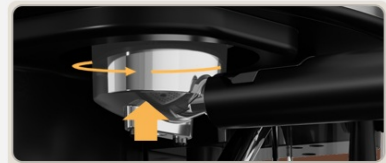
How To Make Perfect Coffee



01 Plug in and fill the water tank and add milk to the milk tank



02 Add coffee grounds to portafilter and compact it



03 Insert the portafilter into the groove and lock it, and installing milk tanks



04 Press the cappuccino button



05 Hot milk and milk froth will flow through the frothing tube



06 A perfect cup of coffee is made

Image: The removable drip tray and its grate, designed for easy cleaning.

- **Water Tank:** Rinse the water tank daily and refill with fresh water.
- **Milk Tank:** After each use, remove the milk tank, empty any remaining milk, and clean it thoroughly with warm water and mild detergent. Rinse well.
- **Portafilter and Filter Baskets:** Remove spent coffee grounds and rinse the portafilter and filter baskets under running water after each use.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

6.2 Descaling

Over time, mineral deposits (limescale) can build up in the machine, affecting performance. Descale your machine regularly, depending on water hardness and frequency of use (e.g., every 2-3 months).

1. Use a commercially available descaling solution suitable for espresso machines, following the manufacturer's instructions.
2. Fill the water tank with the descaling solution and water mixture.
3. Run the solution through the machine by performing several brewing cycles without coffee.
4. Rinse the machine thoroughly by running several cycles with fresh water to remove any descaling residue.

7. TROUBLESHOOTING

If you encounter issues with your espresso machine, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|-------------------------------------|---|--|
| No coffee dispenses | Water tank empty; machine not preheated; portafilter clogged. | Fill water tank; wait for preheating; clean portafilter and filter basket. |
| Coffee is too weak | Coffee grounds too coarse; not enough coffee; insufficient tamping. | Use finer grind; increase coffee amount; tamp more firmly. |
| No milk froth or poor froth quality | Milk tank empty; milk frothing tube clogged; milk not cold enough. | Fill milk tank; clean frothing tube; use cold milk. |
| Machine leaks water | Water tank not seated correctly; drip tray full; seal issues. | Ensure water tank is secure; empty drip tray; contact customer support if seals are damaged. |

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

If the problem persists after attempting these solutions, please contact customer support.

8. PRODUCT SPECIFICATIONS

| Feature | Specification |
|--------------------------------|--|
| Brand | Havato |
| Model Name | CM8011-BLACK |
| Product Dimensions (D x W x H) | 13.98" x 9.02" x 16.14" |
| Item Weight | 14.82 pounds |
| Water Tank Capacity | 1.7 Liters (57 oz) |
| Milk Tank Capacity | 500 ML |
| Pressure Pump | 20 Bar |
| Heating System | Heat block rapid heating (90 seconds preheating) |
| Special Features | Integrated Milk Frother, Removable Water & Milk Tanks, Adjustable Drip Tray, Cup Warming Design, NTC Intelligent Temperature Control, Flow Meter |
| Included Components | Filter, Milk Frother |

9. WARRANTY AND CUSTOMER SUPPORT

Your Havato Espresso Machine is covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions. For technical assistance, troubleshooting not covered in this manual, or warranty claims, please contact Havato customer support.

Customer Support Contact:

- Website: www.havato.com/support (Example link, replace with actual)
- Email: support@havato.com (Example email, replace with actual)
- Phone: 1-800-XXX-XXXX (Example number, replace with actual)

