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> [Aeomjk CM5540-US Semi-Automatic Espresso Machine User Manual](#)

Aeomjk CM5540-US

Aeomjk CM5540-US Semi-Automatic Espresso Machine User Manual

Model: CM5540-US | Brand: Aeomjk

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Aeomjk CM5540-US Semi-Automatic Espresso Machine. Please read this manual thoroughly before first use and retain it for future reference.

The Aeomjk CM5540-US is designed to deliver a professional coffee experience at home, featuring a 20-bar high-pressure pump, PID constant temperature system, integrated grinder with 20 adjustment levels, and a steam wand for milk frothing. It supports both single and double cup brewing and includes a pre-infusion function for optimal flavor extraction.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage specified on the appliance matches your local power supply.
- Keep the appliance out of reach of children.
- Always unplug the appliance before cleaning and when not in use.
- 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.
- Exercise caution when handling hot surfaces and steam.

3. PACKAGE CONTENTS

Please check the package contents upon unpacking. If any items are missing or damaged, contact customer support.

- Aeomjk CM5540-US Espresso Machine

- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Coffee Tamper
- Milk Frothing Pitch (may vary by package)
- Cleaning Brush
- User Manual

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your espresso machine.



Figure 4.1: Front View. This image displays the front of the Aeomjk CM5540-US espresso machine, highlighting the control panel with ON/OFF button, digital display, grind settings, espresso cool/heating indicators, grinder, portafilter, and drip tray.

Intelligent Temperature Control System



Figure 4.2: Intelligent Temperature Control System. A side view of the machine emphasizing the intelligent temperature control system, crucial for consistent espresso extraction.

- **Control Panel:** Features ON/OFF, digital display for temperature/time, grind settings, and espresso preparation indicators.
- **Bean Hopper:** For whole coffee beans, integrated with the grinder.
- **Grinder:** Adjustable for 20 levels of fineness.
- **Portafilter:** Holds the ground coffee for brewing.
- **Steam Wand:** For frothing milk.
- **Water Tank:** Removable 1.8L capacity.
- **Drip Tray:** Collects excess liquid and removable for cleaning.

5. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat.
3. **Water Tank:** Remove the 1.8L water tank, rinse it with fresh water, and fill it to the MAX line with filtered water. Reinsert the tank securely.

4. **Initial Rinse:** Before first use, perform an initial rinse cycle without coffee.

- Ensure the water tank is filled.
- Place a large container under the portafilter and steam wand.
- Turn on the machine.
- Run a brewing cycle without coffee.
- Activate the steam wand to release steam for a few seconds.

This primes the system and cleans any manufacturing residues.

5. **Bean Hopper:** Fill the bean hopper with fresh, whole coffee beans.

6. OPERATING INSTRUCTIONS

6.1. Grinding Coffee Beans



Figure 6.1: Grinding Adjustment. This image illustrates the machine's capability for 20-speed grinding, allowing users to select the desired fineness for their coffee beans.

1. Ensure the bean hopper is filled with fresh coffee beans.
2. Adjust the grinding fineness using the dedicated control, selecting from 20 available levels. Finer grinds are typically for espresso, coarser for other methods.

3. Place the portafilter under the grinder outlet.
4. Press the "Grind" button on the control panel to start grinding. The machine will automatically dispense the set amount of ground coffee into the portafilter.
5. Tamp the ground coffee evenly and firmly using the provided tamper.

6.2. Brewing Espresso



Figure 6.2: Espresso Extraction. The machine is shown extracting espresso into two cups, demonstrating its ability to precisely control the water-to-ground coffee ratio for optimal flavor.

1. After grinding and tamping, securely attach the portafilter to the brewing head.
2. Place your espresso cup(s) on the drip tray beneath the portafilter.
3. Select your desired shot size (single or double) on the control panel. The machine will pre-infuse the coffee at low pressure before applying 20-bar high pressure for extraction.
4. The digital display will show the brewing temperature ($92^{\circ}\text{C} \pm 1^{\circ}\text{C}$) and time.
5. The machine will automatically stop when the brewing cycle is complete.
6. **Intelligent Memory Function:** The machine can store custom recipes. To save a preferred setting, press and hold the desired shot button until the machine enters programming mode, then brew your custom shot. The machine will remember this setting for future use.

Simple operations explore coffee flavors



Figure 6.3: Milk Frothing. This image shows the integrated steam wand actively frothing milk in a pitcher, demonstrating its capability for creating latte-quality milk foam.

1. Fill a milk frothing pitcher with cold milk (dairy or non-dairy).
2. Position the steam wand into the milk, just below the surface.
3. Activate the steam function using the dedicated control.
4. Lower the pitcher slightly to introduce air for frothing, then submerge the wand deeper to heat the milk.
5. Continue until the milk reaches the desired temperature and texture.
6. Turn off the steam function. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

7. MAINTENANCE AND CLEANING

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

- **Daily Cleaning:**
 - Empty and clean the drip tray and grid.
 - Remove and rinse the portafilter and filter basket.

- Wipe down the steam wand immediately after each use.
- Wipe the exterior of the machine with a damp cloth.
- **Water Tank:** Clean the water tank weekly with mild detergent and rinse thoroughly.
- **Grinder:** Periodically clean the grinder burrs using the provided brush or a vacuum cleaner to remove coffee residue.
- **Descaling:** The machine features an automatic cleaning program. Follow the instructions in the display or refer to the full manual for descaling procedures, typically recommended every 2-3 months depending on water hardness. Use a descaling solution specifically designed for espresso machines.

8. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; portafilter clogged.	Fill water tank; perform initial rinse; clean portafilter/filter basket.
Espresso flows too slowly or not at all.	Coffee ground too fine; too much coffee in basket; coffee tamped too hard.	Adjust grinder to a coarser setting; reduce coffee amount; tamp with less pressure.
Espresso flows too quickly.	Coffee ground too coarse; too little coffee in basket; coffee tamped too lightly.	Adjust grinder to a finer setting; increase coffee amount; tamp with more pressure.
Milk not frothing properly.	Steam wand clogged; insufficient steam pressure; milk not cold enough.	Clean steam wand; ensure machine is heated to steam temperature; use cold milk.
Machine leaks water.	Water tank not seated correctly; drip tray full; seal issues.	Reseat water tank; empty drip tray; contact support if issue persists.

9. SPECIFICATIONS



Figure 9.1: Product Dimensions. This image provides the physical dimensions of the Aeomjk CM5540-US espresso machine, showing its height, width, and depth.

- **Model Name:** CM5540-US
- **Brand:** Aeomjk
- **Type:** Semi-Automatic Espresso Machine
- **Pressure:** 20 Bar
- **Temperature Control:** PID Precise Temperature Control Technology ($92^{\circ}\text{C} \pm 1^{\circ}\text{C}$)
- **Grinder:** Integrated, 20 Grinding Adjustments
- **Water Tank Capacity:** 1.8 Liters
- **Voltage:** 120 Volts
- **Product Dimensions:** 11.22"D x 9.05"W x 14.17"H (28.5cm D x 23cm W x 36cm H)
- **Item Weight:** 13.01 pounds (approx. 5.9 kg)
- **Special Features:** Integrated Coffee Grinder, Milk Frother, Removable Water Tank, Intelligent Memory Function, Automatic Cleaning Program.
- **Coffee Input Type:** Coffee Beans

- **Human Interface Input:** Touchscreen

10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Aeomjk website. Keep your purchase receipt as proof of purchase.

If you encounter any issues not covered in this manual, please contact Aeomjk customer service for assistance.