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AMZCHEF CM1636

AMZCHEF CM1636 Espresso Machine User Manual

Model: CM1636 | Brand: AMZCHEF

1. INTRODUCTION

Thank you for choosing the AMZCHEF CM1636 Espresso Machine. This manual provides essential information for the safe operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.



Figure 1.1: AMZCHEF CM1636 Espresso Machine Overview

Video 1.1: AMZCHEF 3-in-1 Espresso, Cappuccino, and Latte Machine Overview. This video demonstrates the machine's capabilities for various coffee types.

2. SAFETY INSTRUCTIONS

Please observe the following safety precautions to prevent injury or damage to the appliance:

- Read all instructions before operating the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- 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 place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for other than intended use.
- Exercise extreme caution when using hot steam.
- This appliance is for household use only.

3. PRODUCT OVERVIEW

Key Features:

- **2-in-1 Espresso Machine:** Features an upgraded automatic milk container for adjustable froth texture.
- **Automatic Milk Frother:** Built-in system to select espresso, cappuccino, or latte with a single button.
- **Customizable Brewing:** Adjustable volume options for personalized coffee.
- **20-Bar High Pressure:** Ensures maximum flavor extraction for optimal taste.
- **NTC Precise Temperature Control:** Maintains ideal brewing temperature.
- **Safety Features:** Includes dry burn and overpressure protection.
- **LCD Display:** Intuitive screen and indicator lights for brewing progress and alerts.
- **Comprehensive Upgrades:** Automatic cleaning, cup warming, and milk frothing functions.
- **Easy Cleaning:** Detachable drip tray and milk frother components.
- **Versatile Cup Heights:** Two water trays accommodate different cup sizes.
- **Included Filters:** Stainless steel single and double shot filters, plus a pod filter.

Components:

- Espresso coffee machine unit
- Detachable water tank (61 oz capacity)
- Detachable milk frother (24 oz capacity)
- Single cup brewing filter
- Double cup brewing filter
- Pod filter
- Coffee spoon
- User manual

SPACE SAVING DESIGN AND COMPLETE ACCESSORIES



Figure 3.1: Machine dimensions and included accessories.



24 oz Detachable Milk Frother

Cup Warmer Plate



Detachable Drip Tray

61 oz Removable Water Reservoir



Figure 3.2: Detachable components for easy maintenance.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Wash the detachable water tank, milk frother, portafilter, and filters with warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth.
3. **Fill Water Tank:** Open the lid of the water tank and fill it with fresh, cold water. Do not exceed the 'MAX' line. Place the water tank back onto the machine.
4. **Attach Milk Frother:** Ensure the milk frother is securely attached to the side of the machine.
5. **Power On:** Plug the machine into a grounded electrical outlet. Press the 'ON/OFF' button to power on. The LCD display will illuminate.
6. **Priming the Machine:** Before first use, or if the machine has not been used for a long time, prime the system. Place a cup under the coffee outlet. Press any coffee button (Espresso, Cappuccino, or Latte) to allow water to flow through the system until it dispenses. This removes air from the system.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. **Prepare Portafilter:** Insert the desired filter (single or double shot) into the portafilter. Fill with finely ground coffee and tamp evenly.
2. **Attach Portafilter:** Securely attach the portafilter to the brewing head by twisting it to the 'Lock' position.
3. **Place Cup:** Place your espresso cup(s) on the drip tray under the portafilter.
4. **Select Espresso:** Press the 'Espresso' button. The machine will begin brewing.
5. **Enjoy:** Once brewing is complete, remove your cup(s).

5.2 Making Cappuccino and Latte

For best results, use chilled full-fat milk for denser froth.

1. **Fill Milk Frother:** Fill the detachable milk frother with milk. Ensure the frother is securely attached.
2. **Adjust Froth:** Use the milk froth texture regulator knob to adjust your preferred froth level.
3. **Place Cup:** Place your cup under the milk dispensing tube and coffee outlet.
4. **Select Drink:** Press the 'Cappuccino' or 'Latte' button. The machine will automatically dispense milk froth and then coffee.
5. **Enjoy:** Once complete, remove your beverage.

CHOOSE THE COFFEE YOU WANT

Instant one-button creation of espresso, latte, and cappuccino



Figure 5.1: Control panel for selecting coffee types.

Video 5.2: How to Make Espresso, Cappuccino, and Latte with CM1636. This video demonstrates the steps for preparing different coffee beverages.

5.3 Customizing Volume

You can customize the volume of Espresso, Cappuccino, and Latte:

1. Press and hold the desired coffee button (Espresso, Cappuccino, or Latte) for 3 seconds until the machine enters programming mode.
2. The machine will start dispensing. Release the button when your desired volume is reached. The machine will save this setting for future use.

Video 5.3: How to Set the Volume with CM1636 Espresso Machine. This video guides you through customizing beverage volumes.

5.4 Cooling Down the Machine

If the machine indicates an overheat alert or water shortage, follow these steps:

1. **Overheat Alert:** If the machine is too hot, the LCD will display an overheat warning. Press any coffee button

(Espresso, Cappuccino, or Latte) to initiate a cooling cycle. Hot water will dispense from the milk tube until the machine cools down.

2. **Water Shortage:** If the water tank is low, the LCD will display a water shortage warning. Refill the water tank to the 'MAX' line.

Video 5.4: How to Cool Down CM1636 Espresso Machine Properly. This video demonstrates the cooling process.

6. MAINTENANCE & CLEANING

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

1. **Automatic Cleaning:** The machine features an automatic cleaning function. Refer to the LCD display for prompts or initiate manually as per the full user guide.
2. **Detachable Milk Frother:** After each use, detach the milk frother and rinse all components under running water. Use a mild detergent if necessary. Ensure no milk residue remains.
3. **Drip Tray:** The drip tray should be emptied and cleaned regularly. Simply slide it out, discard the contents, and wash with warm, soapy water.
4. **Water Tank:** Clean the water tank periodically with warm, soapy water. Rinse thoroughly to remove any soap residue.
5. **Portafilter and Filters:** After each use, remove the spent coffee grounds and rinse the portafilter and filter baskets. For a deeper clean, soak them in warm, soapy water and use a brush to remove any stubborn coffee oils.
6. **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
7. **Descaling:** Over time, mineral deposits can build up in the machine. Descale the machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution designed for espresso machines and follow the product's instructions carefully.

7. TROUBLESHOOTING

If you encounter issues, consult the table below before contacting support.

Problem	Possible Cause	Solution
Machine does not power on	Not plugged in; Power outlet malfunction; Machine fault	Check power cord connection; Test outlet with another appliance; Contact customer support
No coffee dispenses	Water tank empty; Machine not primed; Coffee too finely ground/tamped too hard; Clogged filter	Refill water tank; Prime the machine; Use coarser grind/lighter tamp; Clean filter and portafilter
Weak coffee	Insufficient coffee grounds; Coffee too coarsely ground; Brewing time too short	Increase coffee amount; Use finer grind; Adjust volume setting for longer brew
No milk froth	Milk frother clogged; Insufficient milk; Incorrect milk type/temperature	Clean milk frother thoroughly; Ensure adequate milk; Use chilled full-fat milk
Water leaks from machine	Water tank not seated correctly; Drip tray full; Internal seal issue	Ensure water tank is properly installed; Empty and clean drip tray; Contact customer support

8. SPECIFICATIONS

Feature	Detail
Brand	AMZCHEF

Feature	Detail
Model Name	CM1636 Espresso Machines
Color	Silver
Product Dimensions	13"D x 8"W x 14"H
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Voltage	120 Volts (AC)
Human Interface Input	Buttons
Display Type	LCD
Coffee Input Type	Ground
Item Weight	12 pounds
Water Tank Capacity	61 oz (approx. 1.8 liters)
Milk Frother Capacity	24 oz (approx. 0.7 liters)
Pressure System	20 Bar
Special Features	Adjustable Temperature, Intelligent LCD Control, Smart Water and Overheating Alerts, Upgraded Automatic Milk Frothing System, Versatile Coffee Maker with Upgraded Milk Frother

9. WARRANTY & SUPPORT

AMZCHEF products typically come with a 1-year warranty. For specific warranty details, product support, or to inquire about replacement parts, please refer to the contact information provided with your purchase or visit the official AMZCHEF website.

For further assistance, please contact AMZCHEF customer service.