

AMZCHEF CE-CM5560-SV

AMZCHEF Espresso Machine with Grinder CE-CM5560-SV User Manual

Model: CE-CM5560-SV

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the AMZCHEF Espresso Machine. Retain this manual for future reference. Incorrect operation may result in injury or damage to the appliance.

- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Unplug the machine from the outlet when not in use and before cleaning. Allow it to cool before handling parts.
- Keep hands and utensils away from the grinding mechanism during operation.
- Exercise caution when operating the steam wand, as hot steam can cause burns.
- This appliance is for household use only.

2. PRODUCT OVERVIEW

The AMZCHEF Espresso Machine with Grinder (Model CE-CM5560-SV) is an integrated coffee system designed for home use. It features a 20-bar pump, a built-in conical burr grinder with 20 settings, a milk frother, and a touch screen interface for precise control over brewing parameters.

Components:

- **Bean Hopper:** For whole coffee beans.
- **Grinder Adjustment Dial:** To select one of 20 grind settings.
- **Water Tank:** Removable, with a capacity of 1.8 liters.
- **Touch Screen Display:** For controlling brewing parameters, temperature, and settings.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid.



Figure 1: Front view of the AMZCHEF Espresso Machine with Grinder, showing the touch screen, portafilter, and steam wand.

3. SETUP

3.1 Unpacking and Placement

1. Carefully remove all packaging materials from the machine.
2. Place the espresso machine on a stable, level, and heat-resistant surface, away from water sources and direct sunlight.
3. Ensure adequate clearance around the machine for ventilation and access to the water tank and bean hopper.

3.2 First Use and Priming

1. Fill the 1.8-liter water tank with fresh, cold water. Ensure the tank is properly seated.
2. Plug the machine into a grounded electrical outlet.
3. The machine will power on and may initiate a self-test. Follow any on-screen prompts.
4. Before brewing coffee, run a cycle without coffee to prime the system. Place a cup under the portafilter and activate a brewing cycle. This flushes out any manufacturing residue.

5. Repeat the priming process for the steam wand by activating it until steam is consistently released.

3.3 Grinder Adjustment

The integrated conical burr grinder offers 20 precise grind settings. Adjust the grind size according to your coffee beans and desired extraction. Finer grinds are typically used for espresso, while coarser grinds are suitable for cold brew.

- To adjust, turn the grinder adjustment dial located on the bean hopper.
- It is recommended to adjust the grind setting only when the grinder is running or completely empty to prevent damage.

4. OPERATING INSTRUCTIONS

4.1 Brewing Espresso

1. Fill the bean hopper with fresh whole coffee beans.
2. Select your desired grind setting using the dial.
3. Place the portafilter under the grinder outlet. Use the touch screen to select the desired dose (single or double shot) and grind time. The anti-static technology helps prevent coffee dust from sticking.
4. Tamp the ground coffee evenly in the portafilter.
5. Attach the portafilter securely to the brew head.
6. On the touch screen, select your preferred brewing option (hot or cold brew), temperature level (3 options), and pre-infusion time (8 levels).
7. Press the brew button to start extraction. The 20-bar pump and PID temperature control ensure stable extraction.
8. Once brewing is complete, remove the portafilter and discard the used coffee grounds.

4.2 Milk Frothing

1. Fill a stainless steel 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 via the touch screen.
4. Move the pitcher up and down to create a delicate, creamy milk foam.
5. Once desired texture is achieved, turn off the steam function.
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

5. MAINTENANCE

Regular cleaning and maintenance ensure optimal performance and longevity of your AMZCHEF Espresso Machine.

5.1 Daily Cleaning

- **Portafilter:** After each use, remove the portafilter, discard coffee grounds, and rinse thoroughly with warm water.
- **Drip Tray:** Empty and clean the drip tray daily. It is not dishwasher safe.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a clean, damp cloth. Purge a small amount of steam to clear any internal milk residue.
- **Brew Head:** Use a damp cloth to wipe the brew head area.

5.2 Water Tank

Rinse the water tank regularly with fresh water. Do not use abrasive cleaners. For best results, use filtered water to minimize mineral buildup.

5.3 Descaling

Over time, mineral deposits (limescale) can build up inside the machine, affecting performance. The frequency of descaling depends on water hardness and usage. Refer to the on-screen prompts or a descaling indicator if available. Use a suitable descaling solution designed for espresso machines and follow the product's instructions carefully.

5.4 Grinder Cleaning

Periodically clean the grinder to remove old coffee grounds and oils. Refer to the machine's specific instructions for removing and cleaning the burrs. The anti-static technology helps keep the grinder cleaner during operation.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your espresso machine.

Problem	Possible Cause	Solution
No coffee dispenses or slow flow	Grind too fine, coffee tamped too hard, brew head clogged, water tank empty.	Adjust grind coarser, tamp lighter, clean brew head, refill water tank.
Coffee is watery or extracts too fast	Grind too coarse, not enough coffee, coffee tamped too lightly.	Adjust grind finer, increase coffee dose, tamp firmer.
No steam from wand	Steam wand clogged, machine not heated to steam temperature.	Clean steam wand, allow machine to fully heat up for steam function.
Grinder is stiff or not grinding	Beans jammed, grinder needs cleaning, adjustment attempted while full.	Clear bean hopper, clean grinder burrs, adjust grind only when grinder is running or empty.
Portafilter feels wobbly	Normal for some models, or not fully engaged.	Ensure portafilter is twisted firmly into the brew head. If the filter basket is loose, ensure it is properly seated within the portafilter.

7. SPECIFICATIONS

Feature	Detail
Brand	AMZCHEF
Model Number	CE-CM5560-SV

Feature	Detail
Capacity	1.8 Liters (Water Tank)
Color	Black
Product Dimensions (D x W x H)	21cm x 29cm x 36cm
Special Features	Milk Frother, Built-in Coffee Grinder, Removable Tank
Coffee Maker Type	Espresso Machine
Material	Stainless Steel
Power	1350 W
Voltage	220 Volts
Coffee Type Used	Ground Coffee (and Whole Beans for Grinder)
Operation Mode	Semi-Automatic
Dishwasher Safe	No
GTIN	850079022263

8. WARRANTY AND SUPPORT

Specific warranty terms and conditions for the AMZCHEF Espresso Machine Model CE-CM5560-SV are typically provided with the product packaging or available on the manufacturer's official website. Please refer to these resources for detailed information regarding your warranty coverage and how to obtain support.

For technical assistance, spare parts, or warranty claims, please contact AMZCHEF customer service through their official channels. Keep your proof of purchase for any warranty-related inquiries.