

## Reemix BDC003A

# Reemix Espresso Machine Model BDC003A User Manual

Model: BDC003A | Brand: Reemix

## INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Reemix Espresso Machine Model BDC003A. Please read all instructions carefully before first use and retain for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Ensure the filter holder is fully locked before brewing to prevent hot water or coffee grounds from escaping.
- Use only fine ground coffee for optimal results and to prevent clogging.

## PACKAGE CONTENTS

- Reemix Espresso Machine (Model BDC003A)
- Portafilter with handle
- Single Shot Filter Basket
- Double Shot Filter Basket
- Glass Carafe
- Coffee Scoop/Tamper
- User Manual

## PRODUCT OVERVIEW

Familiarize yourself with the components of your Reemix Espresso Machine:



Image: Front view of the Reemix Espresso Machine, showing the main unit, portafilter, and glass carafe.

1. **Water Tank:** Located at the top, for filling with water.
2. **Control Knob:** Used to select OFF, Brew, or Steam functions.
3. **Indicator Light:** Illuminates when the machine is heating or ready.
4. **Portafilter:** Holds the coffee grounds for brewing.
5. **Steam Wand:** For frothing milk.
6. **Drip Tray:** Collects excess liquid and is removable for cleaning.
7. **Glass Carafe:** Collects brewed espresso.

1. **Unpacking:** Carefully remove all packaging materials and components.
2. **Initial Cleaning:** Wash the portafilter, filter basket, glass carafe, and drip tray with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **First Use (Priming):** Before brewing coffee for the first time, run the machine with water only to clean the internal system.
  - a. Fill the water tank with fresh, cold water up to the MAX level.
  - b. Place the empty portafilter (without coffee) into the brewing head and lock it securely.
  - c. Place the glass carafe on the drip tray.
  - d. Plug in the machine. The indicator light will illuminate.
  - e. Turn the control knob to the "Brew" position. Allow water to flow through until the tank is empty. Turn the knob to "OFF".
  - f. Repeat this process for the steam function: fill water, turn knob to "Steam", let steam release for a few seconds, then turn to "OFF".
4. **Placement:** Place the machine on a stable, level, heat-resistant surface. Ensure adequate ventilation around the machine.

## OPERATING INSTRUCTIONS

### Brewing Espresso

1. **Fill Water Tank:** Ensure the water tank is filled with fresh, cold water to the desired level for your espresso shots.
2. **Prepare Coffee Grounds:** Insert the appropriate filter basket (single or double shot) into the portafilter. Fill the filter basket with fine ground espresso coffee. Use the provided scoop/tamper to lightly tamp the coffee grounds. Do not overfill or tamp too hard.

## Fine Ground

Fine powder can be used appropriately to achieve better oil output.



*Image: A hand scooping fine ground coffee into the portafilter, demonstrating the correct type of grind.*

3. **Attach Portafilter:** Align the portafilter with the brewing head (marked "INSERT") and twist it firmly to the right until it locks into the "LOCK" position. Ensure it is securely fastened to prevent leaks.

# Align the handle in “Lock” position



*Image: Two views of the portafilter, one showing it in the "INSERT" position and the other in the "LOCK" position, with clear labels.*

4. **Place Carafe:** Position the glass carafe directly under the portafilter spouts on the drip tray.
5. **Power On & Heat:** Plug in the machine. The indicator light will turn on, indicating the machine is heating. Wait for the light to turn off, signaling it has reached the optimal brewing temperature.
6. **Brew Espresso:** Turn the control knob to the "Brew" position. Hot water will begin to flow through the coffee grounds into the carafe.

## 6-Bar Pressure

Compared with the 3.5-bar machine, it can produce more coffee oil.



*Image: The espresso machine actively brewing coffee into the glass carafe, showing the rich crema forming.*

7. **Stop Brewing:** Once the desired amount of espresso is brewed (refer to carafe markings for Espresso/Max levels), turn the control knob back to the "OFF" position. The machine features auto pressure relief for safety.
8. **Remove Portafilter:** Carefully twist the portafilter to the left to unlock and remove it. Discard used coffee grounds.

### Frothing Milk with the Steam Wand

1. **Prepare Milk:** Fill a metal frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Activate Steam:** Turn the control knob to the "Steam" position. The indicator light will turn on, indicating the machine is heating for steam. Wait for the light to turn off.

3. **Purge Steam Wand:** Position the steam wand over the drip tray and briefly open the steam valve (if applicable, or wait for steam to consistently release) to purge any condensed water. Close the valve.
4. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Slowly lower the pitcher as the milk expands, keeping the tip just below the surface. Move the pitcher in a circular motion to create a vortex. Continue until the milk reaches the desired temperature and froth consistency.



## Powerful Steam Wand

Make creamy and froth milk for your cappuccinos and lattes and more.

*Image: A hand holding a frothing pitcher under the steam wand, demonstrating milk frothing.*

5. **Stop Steaming:** Turn the control knob back to the "OFF" position.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam valve again to clear any internal milk.

## MAINTENANCE AND CLEANING

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

- **Daily Cleaning:**
  - a. Empty and rinse the portafilter and filter basket after each use.
  - b. Wipe down the steam wand immediately after frothing milk.
  - c. Empty and clean the drip tray regularly.
  - d. Wipe the exterior of the machine with a damp cloth.
- **Descaling:** Depending on water hardness and usage, descaling should be performed every 2-3 months. Use a commercial descaling solution suitable for espresso machines and follow the product's instructions.
- **Water Tank:** Clean the water tank periodically with mild detergent and rinse thoroughly.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee brews.	No water in tank; machine not heated; clogged filter.	Fill water tank; wait for indicator light; clean filter basket.
Espresso flows too slowly or not at all.	Coffee grounds too fine or tamped too hard; clogged filter.	Use coarser grind or lighter tamp; clean filter.
Espresso flows too quickly.	Coffee grounds too coarse or not enough coffee.	Use finer grind or more coffee.
Water leaks from portafilter.	Portafilter not locked securely; grounds on rim; worn gasket.	Ensure portafilter is tight; clean rim; replace gasket if worn.
No steam from wand.	Wand clogged; machine not heated for steam.	Clean steam wand; wait for steam indicator light.

## SPECIFICATIONS

- **Brand:** Reemix
- **Model Name:** BDC003A
- **Color:** Black
- **Product Dimensions:** 10.6"D x 14.9"W x 7.6"H
- **Special Feature:** Portable
- **Coffee Maker Type:** Espresso Machine
- **Style:** Modern, Compact
- **Specific Uses For Product:** Americano, Espresso, Latte, Mocha
- **Operation Mode:** Semi-Automatic
- **Voltage:** 120 Volts
- **Item Weight:** 10.2 ounces

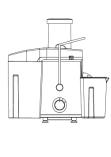
## WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your purchase documentation or visit the official Reemix website. Keep your proof of purchase for warranty

claims.

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## Related Documents - BDC003A

 <p>Reemix WAFFLE MAKER INSTRUCTION MANUAL</p> <p>Model: SLS8005 FOR YOUR SAFETY AND ENJOYMENT OF THE PRODUCT ALWAYS READ THE INSTRUCTION BOOK CAREFULLY BEFORE USE.</p>	<p><a href="#">Reemix Waffle Maker Instruction Manual - Model SLS8005</a> Comprehensive instruction manual for the Reemix Waffle Maker, Model SLS8005. Features safety guidelines, operating procedures, cleaning advice, and a detailed recipe for Liege Belgian Waffles.</p>
 <p>REEMIX User Manual Food Dehydrator</p>	<p><a href="#">REEMIX GGJ-802 Food Dehydrator User Manual</a> Comprehensive user manual for the REEMIX GGJ-802 Food Dehydrator, covering setup, operation, safety precautions, and troubleshooting for optimal food drying at home.</p>
 <p>REEMIX POWER JUICER Owner's Manual</p> <p>Model: KS-500H Power: 150W Voltage: 220-240V</p>	<p><a href="#">Reemix KS-500H Power Juicer Owner's Manual</a> Comprehensive owner's manual for the Reemix KS-500H Power Juicer, detailing assembly, operation, disassembly, cleaning, and safety precautions. Learn how to use your juicer effectively and safely.</p>