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### Crzoe CM5418F-UL

# Crzoe 20 Bar Espresso Coffee Machine CM5418F-UL Instruction Manual

Model: CM5418F-UL

## 1. IMPORTANT SAFETY INSTRUCTIONS

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- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, 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.
- 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.
- Use extreme caution when dispensing hot steam.
- This appliance is for household use only.

## 2. PRODUCT OVERVIEW & COMPONENTS

The Crzoe 20 Bar Espresso Coffee Machine is designed for ease of use and professional-grade coffee at home. Familiarize yourself with its components:

### What's in the box?

- ❶ Espresso machine
- ❷ A 52 mm metal funnel
- ❸ A single-cup double wall filter
- ❹ A double-cup double wall filter
- ❺ A measuring spoon with tamper end
- ❻ A cleaning pin
- ❼ User Manual



Figure 1: What's in the box. The image displays the main espresso machine unit, a 52mm metal portafilter, a single-cup double wall filter, a double-cup double wall filter, a measuring spoon with a tamper end, and a cleaning pin.

- **Espresso Machine:** Main unit with control panel, brew head, and steam wand.
- **52mm Portafilter:** Holds the coffee grounds for brewing.
- **Single-cup Double Wall Filter:** For brewing a single shot of espresso.
- **Double-cup Double Wall Filter:** For brewing a double shot of espresso.
- **Measuring Spoon with Tamper End:** For scooping and tamping coffee grounds.
- **Cleaning Pin:** For maintaining the frothing nozzle.

## 3. SETUP GUIDE

### 3.1 Unpacking and Initial Cleaning

1. Carefully unpack all components and remove any packaging materials.
2. Wash the water tank, portafilter, and filter baskets with warm soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

### 3.2 Water Tank Installation and Filling

1. Remove the 1.2L detachable transparent water tank from the back of the machine.
2. Fill the water tank with clean, fresh water up to the 'MAX' line.
3. Place the water tank back onto the machine, ensuring it is securely seated.

### 3.3 Priming the Machine (First Use)

1. Plug the machine into a grounded electrical outlet.
2. Place a large cup under the brew head.
3. Press the power button. The indicator lights will flash as the machine preheats.

4. Once the lights are solid, press the single shot button to run water through the system without coffee grounds. This primes the pump and cleans the internal components.
5. Repeat this process for the steam wand by turning the steam knob to release steam for a few seconds.

## 4. OPERATING INSTRUCTIONS

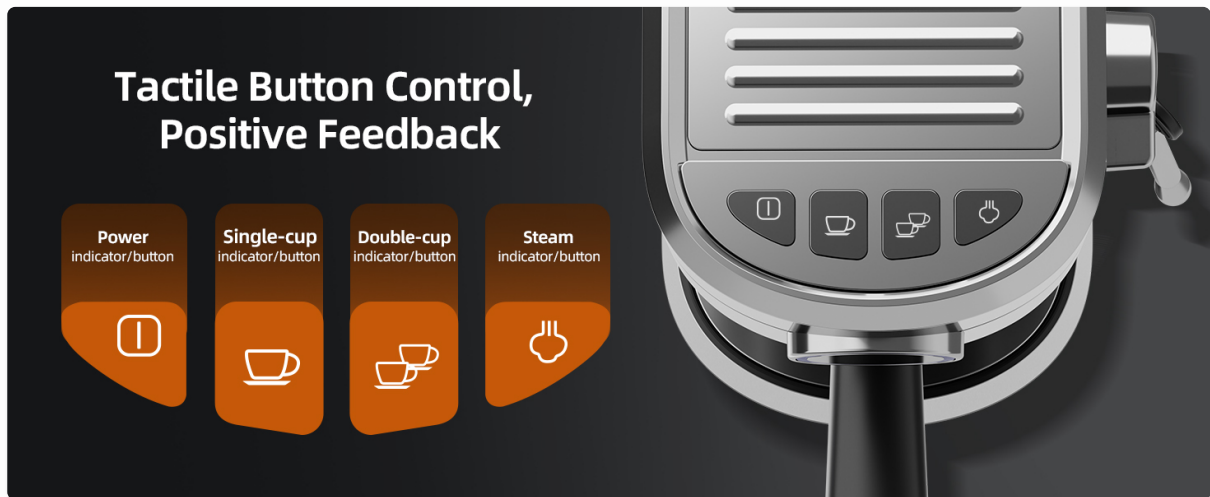


Figure 2: Tactile Button Control Panel. The panel shows illuminated buttons for Power, Single-cup, Double-cup, and Steam functions.

### 4.1 Making Espresso (Single or Double Shot)

1. Ensure the water tank is filled and the machine is plugged in and preheated (indicator lights solid).
2. Select the appropriate filter basket (single or double) and place it into the portafilter.
3. Using the measuring spoon, add desired amount of finely ground espresso coffee into the filter basket. For a single shot, use about 7g; for a double shot, use about 14g.
4. Use the tamper end of the spoon to firmly press the coffee grounds. Ensure the surface is level.
5. Wipe any excess coffee grounds from the rim of the portafilter.
6. Insert the portafilter into the brew head and turn it to the right until it is securely locked in place.
7. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
8. Press the single-cup or double-cup button on the control panel. The machine will begin brewing espresso with 20-bar pressure and automatic flow stop for precise dispensing.
9. Once brewing is complete, remove your cup(s).

## 5 Steps to Barista-Quality Espresso



Figure 3: 5 Steps to Barista-Quality Espresso. Visual guide for the brewing process.

### 4.2 Milk Frothing

1. Fill a milk pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. Press the steam button on the control panel. The indicator light will flash as the machine heats up for steaming. Once solid, it's ready.
3. Before frothing milk, turn the steam knob briefly to release any condensed water from the steam wand into an empty cup. Turn the knob back to close the steam.
4. Immerse the steam wand into the milk, just below the surface.
5. Turn the steam knob to the open position. Steam will begin to froth the milk.
6. Move the pitcher up and down gently to create desired foam texture. For silky-smooth microfoam, keep the tip just below the surface.
7. Once the milk reaches desired temperature and texture (typically around 140-150°F or when the pitcher is too hot to touch comfortably), turn the steam knob to the closed position.
8. Remove the milk pitcher and wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.



Figure 4: Powerful Milk Frothing System. Illustrates the correct depth for the steam wand in milk for optimal frothing.

### 4.3 Cup Warming Plate

The top surface of the machine features a built-in cup warming plate. Place your espresso cups here to preheat them, which helps maintain the temperature of your coffee for a richer flavor experience.

## Smart Design, Perfect Coffee



Figure 5: Smart Design Features. Highlights the cup warmer, removable drip tray, large water tank, and swivel steam wand.

## 5. MAINTENANCE & CLEANING

### 5.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under warm water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly turn on the steam knob to clear any milk residue from inside the wand.
- **Drip Tray:** The dual drip tray is adjustable and detachable for easy cleaning. Empty and rinse the drip tray regularly.
- **Water Tank:** Rinse the water tank periodically and refill with fresh water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

### 5.2 Descaling

Over time, mineral deposits from water can build up inside the machine, affecting performance and coffee taste. Descaling should be performed regularly, depending on water hardness and usage frequency (e.g., every 2-3 months).

1. Prepare a descaling solution according to the descaler manufacturer's instructions (or use a mixture of white vinegar and water).
2. Fill the water tank with the descaling solution.
3. Place a large container under the brew head and steam wand.
4. Run half of the solution through the brew head by pressing the double shot button.
5. Run the remaining half of the solution through the steam wand.
6. After descaling, rinse the water tank and fill it with fresh water. Run several cycles of fresh water through both the brew head and steam wand to thoroughly rinse the machine.

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Video 1: How to Remove the Scale. This video demonstrates the process of descaling the espresso machine to maintain

its performance and longevity.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on	Not plugged in; Power outlet malfunction	Ensure machine is securely plugged in; Test outlet with another appliance.
No water coming out of brew head	Water tank empty; Water tank not properly seated; Machine not primed	Fill water tank; Re-seat water tank; Prime the machine as per setup instructions.
Espresso is too weak or watery	Coffee grounds too coarse; Not enough coffee; Insufficient tamping	Use finer grind coffee; Increase coffee amount; Tamp more firmly.
No steam from frothing wand	Steam function not activated; Steam wand clogged; Machine not hot enough	Press steam button and wait for solid light; Clean steam wand with cleaning pin; Allow machine to fully preheat.
Espresso is too bitter	Coffee grounds too fine; Too much coffee; Over-extraction	Use coarser grind coffee; Reduce coffee amount; Ensure proper brewing time.

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Video 2: How to Manually Release Pressure. This video demonstrates how to safely release pressure from the espresso machine, which can be useful during troubleshooting or maintenance.

## 7. SPECIFICATIONS

- **Brand:** Crzoe
- **Model Name:** CM5418F-UL
- **Coffee Maker Type:** Espresso Machine
- **Special Feature:** Cup Warmer, Milk Frother, Portable, Removable Tank
- **Product Dimensions:** 11.81"D x 5.5"W x 12.28"H
- **Item Weight:** 8.6 pounds
- **Capacity:** 1.2 Liters (Water Tank)
- **Power:** 1350W
- **Pressure:** 20 Bar
- **Included Components:** Espresso Machine, 52mm Portafilter
- **Specific Uses For Product:** Americano, Cappuccino, Espresso, Latte

## 8. WARRANTY AND SUPPORT

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For warranty information, product support, or to purchase replacement parts, please refer to the contact information provided in your product packaging or visit the official Crzoe website. Keep your purchase receipt as proof of purchase.

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Video 3: Crzoe Espresso Machine with Milk Frother. This video provides an overview of the Crzoe espresso machine, highlighting its features and ease of use for making various coffee beverages.