

AIRMSEN BCM2316

AIRMSEN Espresso Machine with Burr Grinder (Model BCM2316) User Manual

Your guide to perfect coffee at home

INTRODUCTION

Thank you for choosing the AIRMSEN Espresso Machine with Burr Grinder, Model BCM2316. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read these instructions thoroughly before first use and retain them for future reference.

This all-in-one espresso machine is designed to deliver a variety of coffee beverages, including rich espresso, cappuccino, latte, Americano, and iced coffee, directly in your home. It features a built-in conical burr grinder, a milk frother steam wand, and a high-pressure extraction system for optimal flavor.



Image: The AIRMSEN Espresso Machine, Model BCM2316, showcasing its sleek design and ability to prepare various coffee drinks, including espresso and iced coffee.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, and injury, always follow basic safety precautions when using electrical appliances. This includes, but is not limited to:

- Read all instructions before operating 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.
- Exercise extreme caution when dispensing hot steam.
- The appliance is equipped with Dry Burn Protection and Motor Current Protection for enhanced safety. It also features a 5-minute auto-off function to save energy.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your AIRMSEN Espresso Machine:

- **Water Tank:** Removable 61 oz (1.8L) capacity for easy refilling and cleaning.
- **Bean Hopper:** Holds coffee beans for the integrated burr grinder.
- **Conical Burr Grinder:** Features 10 grind settings for various coffee styles, made of 3Cr13 stainless steel.
- **Portafilter:** 51mm professional portafilter.
- **Filter Baskets:** Includes single (7-9g) and double (14-18g) cup filter baskets.
- **Tamper:** For consistent coffee puck quality.
- **Steam Wand:** Manual steam wand for frothing milk.
- **Drip Tray:** Removable for easy cleaning.
- **Touchscreen Control Panel:** Intuitive LED panel for selecting functions.
- **Cup Warmer:** Located on top of the machine to pre-heat cups.

1350W Fast Heating System

23S Extraction for 2 Cups of Espresso



Image: An illustration of the AIRMSEN Espresso Machine highlighting its dimensions and key included accessories such as the 51mm portafilter, single and dual filters, powder ring, and tamper.

Powerful Milk Frothing System

Café-Quality Milk Foam Without the Barista Training

(Not Included Milk cup)



Image: A close-up view of the 51mm professional portafilter and the included 1-cup (7-9g) and 2-cup (14-18g) precision filter baskets.

Cold-pressed Machine

Easily Make Refreshing Iced Coffee



Espresso Cool



Image: A hand using the 51mm espresso tamper to press coffee grounds in the portafilter, ensuring consistent coffee puck quality.

SETUP

1. Unpacking

- Carefully remove all packaging materials and components from the box.
- Place the machine on a stable, flat, heat-resistant surface, away from water sources.
- Ensure all accessories are present: portafilter, single/double filter baskets, tamper, measuring spoon, and drip tray.

2. Water Tank Installation and Filling

- Remove the water tank from the back of the machine.
- Rinse the tank with clean water.
- Fill the tank with fresh, cold filtered water up to the MAX line.
- Place the water tank back into its position, ensuring it is securely seated.

10 Grind Setting

10-Precision Grind Settings for All Coffee Styles



3. Grinder Assembly

- Ensure the bean hopper is correctly placed on top of the grinder.
- Fill the bean hopper with fresh whole coffee beans.

4. Initial Rinse Cycle

- Plug the machine into a grounded electrical outlet.
- Place a large container under the portafilter and steam wand.
- Turn on the machine. Allow it to heat up.
- Run a cycle of hot water through the portafilter without coffee grounds.
- Activate the steam wand to release hot water for a few seconds.
- This primes the system and cleans any manufacturing residue.



Image: The espresso machine dispensing hot water from the portafilter and steam wand into cups, demonstrating the initial rinse cycle.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

- Select your desired grind setting using the dial on the side of the machine. There are 10 settings, from fine (for espresso) to coarse (for French press).
- Place the portafilter under the grinder outlet.

- Press the 'Grinding' or 'Grinding x2' option on the touchscreen to start grinding. The machine features dual anti-static technology to minimize mess.

Conical Burr Crinder with 10 Grind Settings

Grinds Up to 250g of Coffee Beans for Customized Brewing

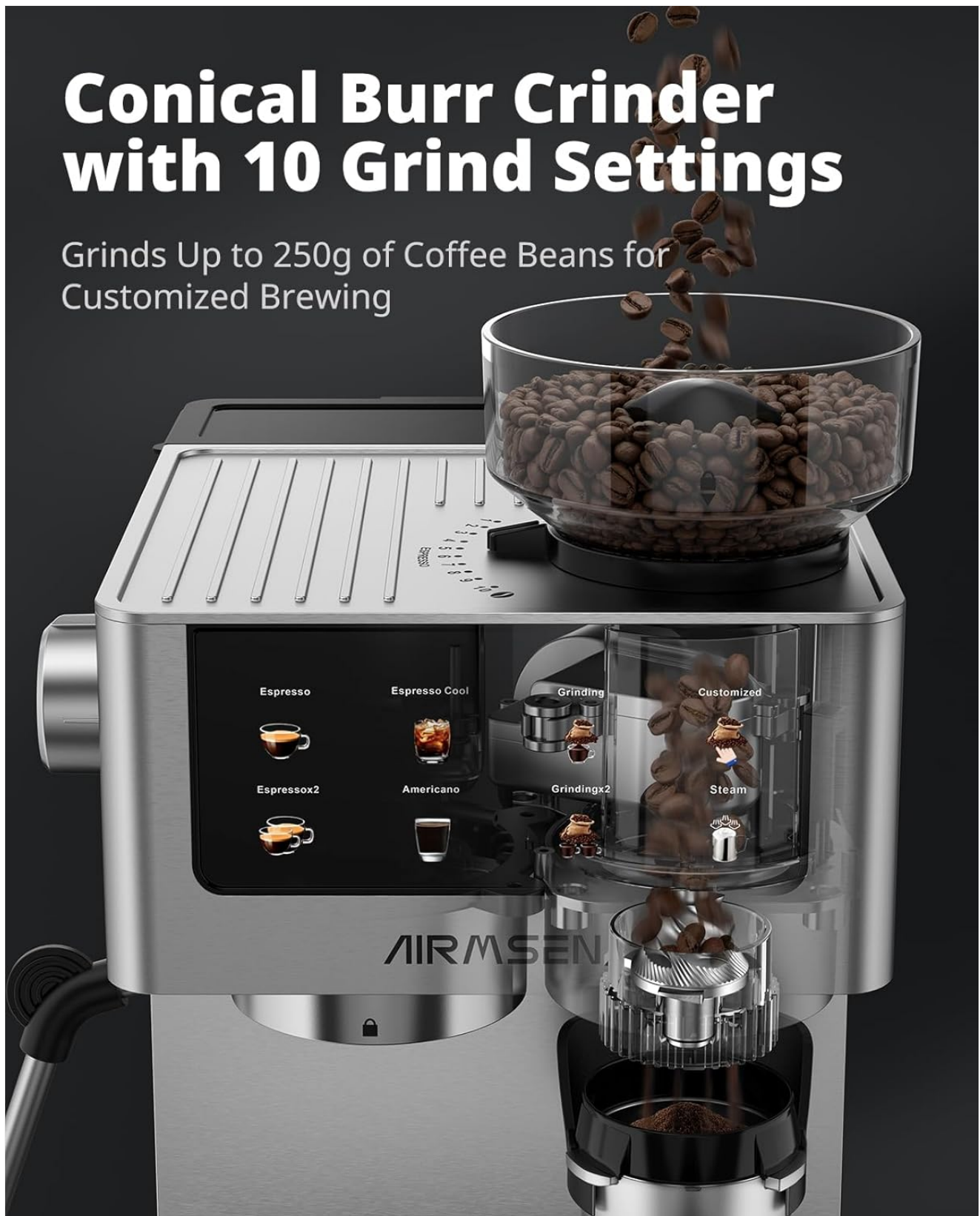


Image: A detailed view of the conical burr grinder with coffee beans in the hopper, illustrating the grinding mechanism.

51mm Professional Portafilter

Includes 2 Precision Baskets for Espresso Perfectio



Image: A visual representation of the 10 grind settings available on the machine, ranging from very fine (1) to coarse (10), suitable for various brewing methods.



Image: A close-up of the grinder outlet showing coffee grounds being dispensed into the portafilter, highlighting the dual anti-static technology for a mess-free experience.

2. Brewing Espresso

- After grinding, tamp the coffee grounds evenly in the portafilter.
- Insert the portafilter into the group head and lock it into place.
- Place your cup(s) on the drip tray.
- Select 'Espresso' for a single shot (50ml in 15 seconds) or 'Espresso x2' for a double shot (90ml in 23 seconds) on the touchscreen.
- The machine uses a 20-bar Italian pump and low-pressure pre-infusion for optimal extraction and rich crema.

Powerful & Stable Steam Wand

Craft Perfect Lattes & Cappuccinos,
Every Time



Image: A close-up of espresso being extracted from the portafilter into a glass, illustrating the 20-bar high-pressure extraction process that yields aromatic and cream-rich espresso.

51mm Espresso Tamper

Ensure Consistent Coffee Puck Quality

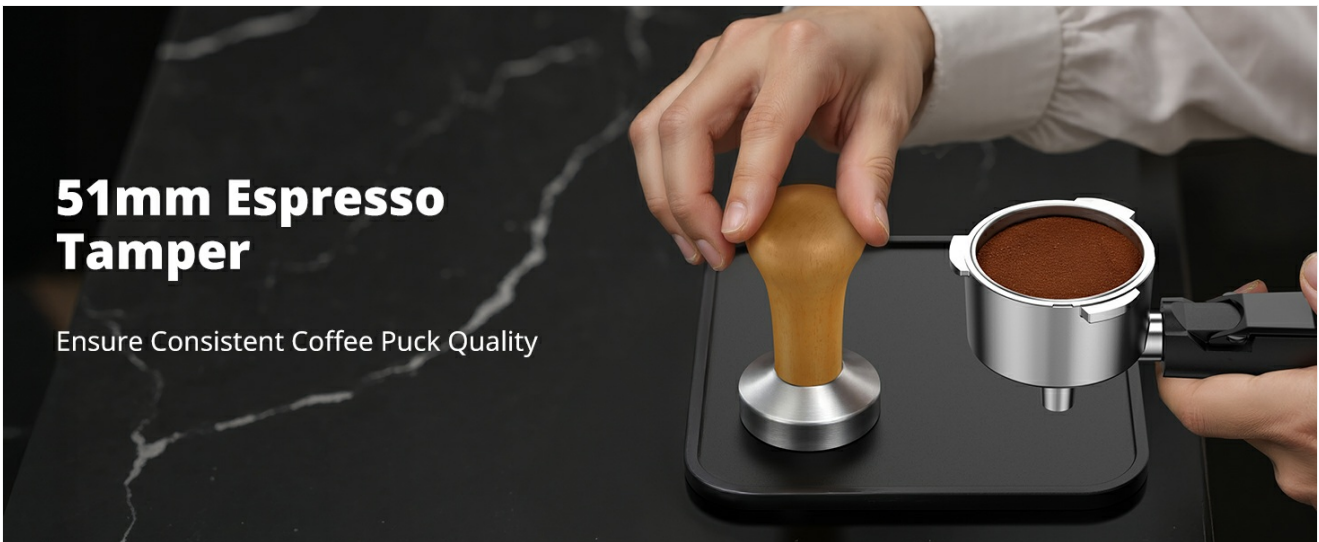


Image: A diagram illustrating the low-pressure pre-infusion process, where coffee grounds are evenly wetted before full pressure extraction to prevent channeling and unlock full flavor.



Image: A woman enjoying coffee, with an overlay showing quick brewing times: 15 seconds for a single 50ml cup and 23 seconds for a double 90ml cup.

3. Milk Frothing

- Fill a milk pitcher with cold milk (dairy or non-dairy).
- Select 'Steam' on the touchscreen. Wait for the machine to reach steaming temperature.
- Submerge the steam wand tip just below the surface of the milk.
- Open the steam valve to release steam, creating velvety microfoam.
- Once desired texture is achieved, close the steam valve and wipe the wand immediately with a damp cloth.

High-Grade Stainless Steel Espresso Machine

Perfect Breakfast Partner



Image: A hand holding a milk pitcher under the steam wand, frothing milk to create foam for lattes or cappuccinos.



Image: A close-up of the steam wand frothing milk in a pitcher, emphasizing its powerful and stable performance for crafting perfect lattes and cappuccinos.

4. Cold Brew / Iced Coffee

- For iced coffee, brew espresso directly over ice.
- The machine also supports 'Espresso Cool' function for preparing cold-pressed coffee.



Image: Various glasses of iced coffee, demonstrating the machine's capability to easily make refreshing cold-pressed iced coffee.

5. Touchscreen Control Panel

- The full LED touchscreen simplifies the brewing process.
- Tap icons for 'Espresso', 'Espresso x2', 'Espresso Cool', 'Americano', 'Grinding', 'Grinding x2', 'Customized', and 'Steam'.

All-in-1 Espresso Machine

Full Led Touchscreen Controls



Image: The AIRMSEN Espresso Machine displaying its full LED touchscreen controls with various beverage and function options.

MAINTENANCE

Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

1. Cleaning the Grinder

- The conical burr grinder is removable for easy cleaning.

- To remove, follow the instructions in the grinder section of the quick start guide.
- Rinse the burr under running water and allow it to dry completely before reassembling.



Image: A close-up view of the removable conical burr grinder, highlighting its 3Cr13 stainless steel construction and ease of cleaning.

2. Cleaning the Steam Wand

- Immediately after each use, wipe the steam wand with a damp cloth to remove any milk residue.
- Periodically, purge the steam wand by activating the steam function for a few seconds into the drip tray to clear any internal blockages.

3. Cleaning the Drip Tray

- The drip tray is removable. Slide it out from the front of the machine.
- Empty any accumulated water and coffee residue.
- Wash the drip tray and grid with warm, soapy water, then rinse and dry thoroughly.



Image: A close-up view of the removable drip tray being pulled out from the espresso machine for cleaning.

4. Descaling

- Depending on water hardness, descaling should be performed every 2-3 months.
- Use a commercial descaling solution suitable for espresso machines.
- Follow the descaling solution manufacturer's instructions carefully.
- Run several cycles of clean water through the machine after descaling to rinse thoroughly.

TROUBLESHOOTING

If you encounter issues with your AIRMSEN Espresso Machine, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; Clogged filter basket; Machine not heated.	Refill water tank; Clean filter basket; Allow machine to pre-heat fully.
Espresso flows too slowly or not at all	Coffee grounds too fine; Too much coffee in filter; Portafilter not properly inserted.	Adjust grind setting coarser; Reduce coffee dose; Re-insert portafilter correctly.
Espresso flows too quickly or is watery	Coffee grounds too coarse; Not enough coffee in filter; Insufficient tamping.	Adjust grind setting finer; Increase coffee dose; Tamp more firmly.
Milk not frothing properly	Steam wand clogged; Insufficient steam pressure; Milk not cold enough.	Clean steam wand; Allow machine to heat fully for steam; Use cold milk.
Grinder not working	Bean hopper empty; Grinder clogged; Power issue.	Refill beans; Clean grinder burrs; Check power connection.

SPECIFICATIONS

Feature	Detail
Brand	AIRMSEN
Model Name	BCM2316
Color	Silver
Product Dimensions	10.2"D x 7.9"W x 12"H
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Voltage	120 Volts
Power	1350W (Fast Heating System)
Pressure	20 Bar
Water Tank Capacity	61 oz (approx. 1.8L)
Grinder Type	Conical Burr Grinder (3Cr13 Stainless Steel)
Grind Settings	10 Precision Settings

Feature	Detail
Portafilter Size	51mm
Interface Input	Touchscreen
Special Features	60oz Removable Water Tank, Cappuccino & Latte Coffee Maker, Auto Shut-Off, Cup Warmer, Milk Frother, Single Cup Brewer, Touchscreen Control, Dry Burn Protection, Motor Current Protect, 5-Min Auto-Off
Included Components	2-in-1 10g Coffee Measure Spoon with Pressed Bottom, 51mm Portafilter, 60oz Water Tank, 6.9 oz Milk Box (pitcher), Removable Drip Tray, Single Cup Filter Basket, Double Cup Filter Basket

Low-Pressure Pre-Infusion

Unlock Full Coffee Flavor

Pre-Infusion

No Pre-Infusion

Low-pressure pre-infusion evenly wets coffee grounds, expanding them to reduce channeling.

Image: An internal view of the espresso machine highlighting the 1350W fast heating system, which enables quick extraction for two cups of espresso in 23 seconds.

Perfect Taste Available within 15s

The First Brew Time: 35s

Single Cup Volume



50ML



15 Sec
Quick Brewing

Double Cup Volume



90ML



23 Sec
Quick Brewing

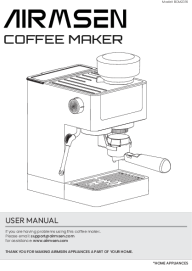



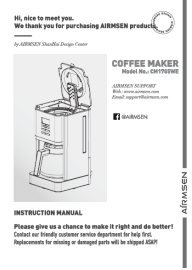


Image: The top of the espresso machine with cups placed on the integrated cup warmer, indicating the feature that helps maintain coffee temperature.

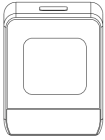
WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official AIRMSEN website. If you experience any issues not covered in this manual, please contact AIRMSEN customer service for assistance.

Related Documents - BCM2316

 <p>AIRMSEN COFFEE MAKER</p> <p>USER MANUAL</p>	<p>AIRMSEN BCM2316 Coffee Maker User Manual: Setup, Operation, Safety, Cleaning & Troubleshooting</p> <p>Download the official user manual for the AIRMSEN BCM2316 Coffee Maker. Find detailed instructions on setup, brewing, cleaning, maintenance, safety precautions, and troubleshooting for your espresso machine.</p>
 <p>AIRMSEN COFFEE MAKER/ KAFFEEMASCHINE/ CAFETIERE/MACCHINA PER IL CAFFE/ CAFETERA</p>	<p>Airmesen BCM2308 Coffee Maker User Manual</p> <p>Comprehensive user manual for the Airmesen BCM2308 coffee maker, covering operation, safety, maintenance, and troubleshooting for espresso, cappuccino, and latte preparation.</p>
 <p>AIRMSEN COFFEE MAKER</p> <p>USER MANUAL</p>	<p>Airmesen BCM2308 Coffee Maker User Manual</p> <p>Comprehensive user manual for the Airmesen BCM2308 coffee maker, covering setup, operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
 <p>AIRMSEN COFFEE MAKER</p> <p>USER MANUAL</p>	<p>AIRMSEN CM1705BATE Coffee Maker User Manual</p> <p>Comprehensive user manual for the AIRMSEN CM1705BATE coffee maker, detailing safety precautions, features, operation instructions, cleaning procedures, descaling, troubleshooting, product registration, and warranty information.</p>
 <p>Hi, nice to meet you. We thank you for purchasing AIRMSEN products.</p> <p>AIRMSEN</p> <p>COFFEE MAKER</p> <p>Model No.: CM1705WE</p> <p>INSTRUCTION MANUAL</p>	<p>AIRMSEN CM1705WE Coffee Maker Instruction Manual</p> <p>Official instruction manual for the AIRMSEN CM1705WE Coffee Maker. Provides detailed guidance on setup, operation, features, cleaning, descaling, troubleshooting, and warranty information for optimal use.</p>

AIRMOSEN
PORTABLE COUNTERTOP
DISHWASHER



USER MANUAL

Model: ZMW-DUHC01
Capacity: 6 place settings
Power: 1200W
Voltage: 120V/60Hz
Water: 120L/24H

PLEASE READ THE USER MANUAL CAREFULLY BEFORE USE.

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[Airmosen Portable Countertop Dishwasher User Manual](#)

User manual for the Airmosen Portable Countertop Dishwasher (Model: ZMW-DUHC01), covering installation, operation, safety instructions, cleaning, maintenance, troubleshooting, and warranty information.