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CUSIMAX CMEM-5280S

CUSIMAX CMEM-5280S Espresso and Cappuccino Machine User Manual

1. Introduction

This manual provides detailed instructions for the safe and efficient operation of your CUSIMAX CMEM-5280S Espresso and Cappuccino Machine. This 3-in-1 coffee maker is designed to easily prepare espresso, cappuccino, and latte beverages with its automatic milk frothing system and 20 BAR professional high-pressure extraction.



Image 1: CUSIMAX CMEM-5280S Espresso and Cappuccino Machine in Stainless Steel.

2. Product Components

Your CUSIMAX CMEM-5280S machine comes with the following components:

- Espresso Machine Unit
- Removable Water Tank (34 oz capacity)
- Removable Milk Reservoir (23 oz capacity)
- 51mm Portafilter
- 1-Cup Filter Basket
- 2-Cup Filter Basket
- Removable Drip Tray
- Coffee Spoon with Tamper
- Milk Tank Cleaning Brush

- 3x Seal Rings (Spare)



Image 2: All components included with the CUSIMAX Espresso Machine.

3. Setup

1. **Initial Cleaning:** Before first use, wash all removable parts (water tank, milk reservoir, portafilter, filter baskets, drip tray) with warm soapy water and rinse thoroughly. Wipe the main unit with a damp cloth.
2. **Fill Water Tank:** Open the lid of the 34 oz removable water tank located at the back of the machine. Fill it with fresh, cold water up to the MAX line. Close the lid securely.



Image 3: Filling the removable water tank.

3. **Insert Milk Reservoir:** Ensure the 23 oz milk reservoir is clean. If using milk, fill it to the desired level (MAX line for full capacity). Insert the milk reservoir firmly into its designated slot on the right side of the machine. Ensure it clicks into place.



Image 4: Inserting the removable milk reservoir.

4. **Power On and Preheat:** Plug the machine into a suitable power outlet. Press the Power button on the touchscreen.

The indicator lights for Espresso, Cappuccino, and Latte will blink as the machine preheats. Wait until the lights become solid, indicating the machine is ready for use.

4. Operating Instructions

4.1 General Operation

The touchscreen control panel allows for easy selection of beverage types and sizes. The machine features a cup warmer plate on top and a removable drip tray with adjustable height for various cup sizes.



Image 5: Touchscreen display for easy selection of coffee types.

4.2 Making Espresso

1. **Prepare Portafilter:** Place the desired filter basket (1-cup or 2-cup) into the portafilter. Fill the basket with finely ground espresso coffee. Use the coffee spoon with tamper to level and firmly tamp the coffee grounds.
2. **Attach Portafilter:** Insert the portafilter into the group head on the machine and twist it firmly to the right until it is securely locked.
3. **Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts. If using a taller cup, remove the drip tray for extra clearance.

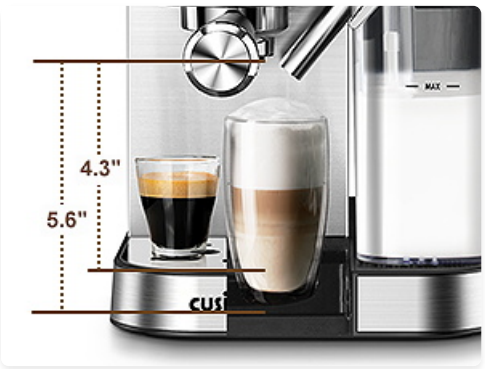

Image 6: Removable drip tray allows for various cup heights.

4. **Brew Espresso:** On the touchscreen, select either the 'Single Espresso' or 'Double Espresso' button according to your preference. The machine will begin brewing.

▶ **Watch video online**
How to Make Espresso

Video 1: Demonstration of how to make espresso using the machine.

4.3 Making Cappuccino or Latte

1. **Prepare Espresso:** Follow steps 4.2.1 to 4.2.3 to prepare your espresso shot(s) in a suitable cup.
2. **Prepare Milk:** Ensure the milk reservoir is filled with fresh milk. Adjust the milk froth density knob on the milk reservoir to your desired level (e.g., for more froth for cappuccino, less for latte).



Image 7: Adjusting the milk froth density for customized beverages.

3. **Brew Cappuccino/Latte:** On the touchscreen, select the 'Single Cappuccino', 'Double Cappuccino', 'Single Latte', or 'Double Latte' button. The machine will automatically brew the espresso and froth the milk into your cup.

▶ **Watch video online**
How To Make A Cappuccino or Latte

Video 2: Demonstration of how to make a cappuccino or latte.

4.4 Independent Milk Frothing

To froth milk independently for other beverages or custom creations:

1. **Prepare Milk:** Fill a separate milk pitcher with fresh, cold milk.
2. **Activate Froth Function:** Press and hold the 'Double Cappuccino' button for 3 seconds to activate the milk frothing function. The machine will begin frothing milk through the milk spout.
3. **Froth Milk:** Position the milk pitcher under the milk spout. The machine will automatically froth the milk. Tap the 'Double Cappuccino' button again to stop frothing.

▶ **Watch video online**
How To Make Milk Froth

Video 3: Demonstration of how to make milk froth.

4.5 Making Iced Coffee

For a refreshing iced coffee:

1. **Prepare Espresso:** Follow steps 4.2.1 to 4.2.3 to brew a double espresso shot into a heat-resistant cup.
2. **Add Ice:** Fill a glass with ice cubes.
3. **Combine:** Pour the freshly brewed espresso over the ice. Add milk, syrup, or other desired additions.

▶ **Watch video online**
How To Make An Iced Coffee

Video 4: Demonstration of how to make iced coffee.

5. Cleaning and Maintenance

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

1. **Milk Reservoir:** The milk reservoir is removable and can be easily cleaned by hand with warm soapy water. For thorough cleaning, especially of the milk spout, use the provided milk tank cleaning brush.

   ▶ **Watch video online**
   How To Clean The Milk Tank

   Video 5: Demonstration of how to clean the milk tank.

2. **Drip Tray:** The drip tray is removable for easy emptying and cleaning. Simply slide it out, discard accumulated liquid, and wash with warm soapy water.
3. **Water Tank:** The water tank can be removed and cleaned periodically with warm soapy water.
4. **Portafilter and Filter Baskets:** After each use, remove the portafilter and discard used coffee grounds. Wash the portafilter and filter baskets with warm soapy water.
5. **General Cleaning:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the main unit in water.

6. Troubleshooting

- **Cappuccino/Latte buttons not lighting up:** Ensure the milk reservoir is correctly installed and securely clicked into place. The machine will not operate milk functions if the reservoir is improperly seated.
- **Weak espresso extraction:** Check that the coffee grounds are not too coarse. Ensure the filter basket is filled to the correct level and the grounds are firmly tamped.
- **Water leaking from machine:** Verify that the water tank is correctly seated and not damaged. Check that the drip tray is properly installed.

7. Specifications

Feature	Specification
Brand	CUSIMAX
Model Name	CMEM-5280S
Product Dimensions (L x W x H)	11.3" x 8.5" x 12.5"
Pressure System	20 BAR Professional Italian Pump

Power	1350 Watts
Voltage	120 Volts
Water Tank Capacity	34 oz (Removable)
Milk Reservoir Capacity	23 oz (Removable)
Control Type	Touchscreen

8. Warranty and Support

For warranty information and customer support, please refer to the documentation included with your product or visit the official CUSIMAX website. Keep your purchase receipt as proof of purchase for any warranty claims.

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