

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [EUHOMY](#) /
- › [EUHOMY CM002 Espresso Machine with Grinder Instruction Manual](#)

## EUHOMY CM002

# EUHOMY CM002 Espresso Machine with Grinder Instruction Manual

Model: CM002  
Brand: EUHOMY

### GENERAL PRODUCT OVERVIEW

The EUHOMY CM002 Espresso Machine with Grinder is designed for home use, offering professional-grade coffee preparation. It features an integrated grinder with 30 adjustable grind levels, a powerful 20-bar pressure pump for optimal extraction, and a rapid 1500W heating system. The machine includes a 58mm commercial portafilter and PID temperature control for consistent brewing. A professional steam wand allows for silky microfoam, enabling the creation of various barista-style drinks like lattes and cappuccinos. Its smart touch screen and easy-to-clean design ensure convenience and durability.

# Tailored Grind Size, Better Taste

30 Grind Levels — From Coarse to Fine



Figure 1: Overview of the EUHOMY CM002 Espresso Machine with Grinder.

## SETUP

### Unpacking and Included Components

Carefully unpack all components from the box. Ensure the following items are present:

- Espresso Coffee Machine
- 58mm Portafilter
- Tamper
- Stainless Steel Milk Jug
- 1 & 2 cup Single & Dual Wall Filter Baskets

- Cleaning Needle for Steam Nozzle
- Cleaning Brush

### Water Tank Installation and Filling

Locate the removable water tank at the back of the machine. Lift the lid or remove the entire tank to fill it with fresh, cold water. Do not exceed the 'MAX' fill line. Reinsert the water tank securely into its position.



Figure 2: The removable water tank and drip tray for easy access.

### Bean Hopper and Grind Setting

Place fresh coffee beans into the bean hopper located on top of the machine. Adjust the grind setting by rotating the hopper. The machine offers 30 adjustable grind levels, from fine for espresso to coarse for drip coffee. For optimal espresso, a fine grind is typically recommended.

EÜHOMY

## Barista-Style Espresso, Every Cup



Figure 3: The bean hopper with 30 grind level settings.

### Powering On

Plug the machine into a suitable power outlet. Press the power button to turn on the machine. Allow a few seconds for the machine to preheat the water to the optimal brewing temperature.

### OPERATING INSTRUCTIONS

#### Grinding Coffee

Insert the portafilter into the grinding cradle. Select your desired grind amount (single or double) using the control panel. Press the grind button to dispense freshly ground coffee into the portafilter. The upgraded anti-clogging chute ensures smooth operation.

# Smart Touch Screen

One-Touch for Espresso, Steam, and Cleaning



Figure 4: The smart touch screen control panel for grinding and brewing.

## Preparing the Portafilter

Once the coffee is ground into the portafilter, use the included tamper to press the grounds firmly and evenly. This creates a compact puck, essential for proper espresso extraction.



Figure 5: The 58mm portafilter and tamper, among other accessories.

### **Brewing Espresso Shots**

Securely attach the prepared portafilter to the brew head. Place your espresso cup(s) on the drip tray beneath the portafilter. Select either the single or double espresso button on the control panel. The machine will automatically extract the espresso using 20-bar pressure and PID temperature control for a rich, full-bodied shot with consistent crema.

# Rich, Full-Bodied Espresso Every Tim

20 Bar Pressure + PID Temperature Control



Figure 6: Espresso extraction showing rich crema.

## Milk Frothing

Fill the stainless steel milk jug with cold milk. Turn the steam knob on the side of the machine to activate the steam wand. Immerse the steam wand tip just below the surface of the milk. Angle the jug to create a vortex, frothing the milk until it reaches your desired texture and temperature. Turn the steam knob off when finished.

# Powerful Steam Wand for Perfect Milk Frothing



Figure 7: Using the professional steam wand to froth milk.

## Official Product Video: Master the Art of Espresso

Your browser does not support the video tag.

Video 1: This video from ProvonicaTech demonstrates the process of making espresso and frothing milk with the machine, highlighting key features for professional home brewing.

## MAINTENANCE

### Cleaning the Drip Tray and Water Tank

The drip tray and water tank are detachable for easy cleaning. Regularly empty and wash these components with warm, soapy water. Rinse thoroughly and dry before reassembling.

# Easy to Clean

Removable Water Tank and Drip Tray for Hassle-Free Maintenance



Figure 8: The removable drip tray and water tank facilitate easy cleaning.

## Cleaning the Steam Wand

After each use, purge the steam wand briefly to clear any milk residue. Wipe the wand with a damp cloth immediately to prevent milk from drying and clogging the nozzle. Use the provided cleaning needle if the nozzle becomes blocked.

## Descaling

Regular descaling is crucial to maintain machine performance and extend its lifespan. Follow the descaling instructions provided in the full user manual, typically using a descaling solution and running it through the machine's brew and steam systems.

## TROUBLESHOOTING

### Espresso Not Brewing

- Check if the water tank is filled and correctly seated.
- Ensure the portafilter is securely locked into the brew head.
- Verify that the machine has completed its preheating cycle.

### Weak Espresso or Excessive Flow

- Adjust the grind setting to a finer consistency.
- Increase the amount of coffee grounds in the portafilter.
- Ensure the coffee grounds are tamped firmly and evenly.

### Milk Not Frothing Properly

- Ensure the steam wand is clean and not clogged.
- Use fresh, cold milk with adequate fat content for best results.
- Allow the machine to fully heat up before frothing.

## SPECIFICATIONS

Feature	Detail
Brand	EUHOMY
Model Name	CM002
Product Dimensions	12.1"D x 14.2"W x 16.2"H
Pressure	20 Bar
Power	1500W
Water Tank Capacity	2.8 Liters
Grind Settings	30 Levels
Portafilter Size	58mm
Special Feature	Cup Warmer, PID Temperature Control

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the detailed warranty card included in your product packaging or visit the official EUHOMY website. Contact customer service for any technical assistance or service inquiries.