

EUHOMY CM002

EUHOMY CM002 Espresso Machine with Grinder User Manual

Model: CM002

1. INTRODUCTION

Thank you for choosing the EUHOMY CM002 Espresso Machine with Grinder. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

Perfect Fit for Any Countertop

Dimensions: 12.1"W × 14.2"D × 16.2"H



The EUHOMY CM002 Espresso Machine with Grinder, ready for use.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons. This includes:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.

- To protect against fire, electric shock, and injury, do not immerse cord, plugs, or the 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.

3. SETUP

3.1 Unboxing and Initial Placement

Carefully remove all packaging materials and place the espresso machine on a stable, flat, heat-resistant surface near a power outlet. Ensure adequate ventilation around the machine.

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Video: Unboxing the EUHOMY Espresso Machine and preparing it for first use.

3.2 Water Tank Installation and Filling

The machine features a removable water tank for easy refilling. Lift the water tank from the back of the machine, fill it with fresh, cold water up to the MAX line, and securely place it back into position.

Easy to Clean

Removable Water Tank and Drip Tray for Hassle-Free Maintenance



Image: Removable water tank and drip tray for easy maintenance.

3.3 Bean Hopper Installation and Filling

Place the bean hopper onto the top of the machine, ensuring it locks into place. Fill the hopper with your preferred whole coffee beans. The integrated grinder allows for fresh grinding with each use.

3.4 Portafilter and Filter Basket Preparation

Select the appropriate filter basket (single or dual wall, 1 or 2 cup) and insert it into the 58mm portafilter. Ensure it is seated correctly.



Image: Included accessories: milk jug, tamper, single and double shot filter baskets, cleaning brush, cleaning needle, and portafilter.

4. OPERATING INSTRUCTIONS

4.1 Power On and Pre-heating

Press the power button on the smart touch screen to turn on the machine. Allow it to pre-heat until the indicator lights stabilize, ensuring optimal brewing temperature.

Smart Touch Screen

One-Touch for Espresso, Steam, and Cleaning



Image: Smart touch screen for intuitive control.

4.2 Adjusting Grind Size

The integrated grinder offers 30 precision settings. Rotate the dial on the bean hopper to select your desired grind fineness. Finer grinds (lower numbers) are suitable for espresso, while coarser grinds (higher numbers) are for drip coffee.



Image: Tailored grind size with 30 levels for optimal taste.

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Video: Demonstration of the self-grinding espresso machine in action.

4.3 Grinding Coffee Beans

Once the grind size is set, place the portafilter under the grinder outlet. Press the single or double grind button on the touch screen to dispense freshly ground coffee into the portafilter. Use the included tamper to gently compress the coffee grounds.

4.4 Brewing Espresso

Insert the filled and tamped portafilter into the group head and twist to lock it securely. Place your cup(s) under the spouts. Select the single or double shot button on the touch screen to begin brewing. The machine's 20 Bar high-pressure pump and PID temperature control ensure optimal extraction and rich crema.



Image: 20 Bar professional pump extracts rich flavors and bold crema.

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Video: Simple demonstration of brewing espresso with the machine.

4.5 Steaming Milk

To steam milk, turn the control knob to the steam function. Place the steam wand into a milk jug filled with

cold milk. Once the steam is ready, immerse the wand tip just below the milk surface and steam until desired temperature and microfoam consistency are achieved. The high-pressure steam wand is designed for silky, dense microfoam, perfect for latte art.

Pro-Grade 58mm Portafilter — Richer, Fuller Espresso

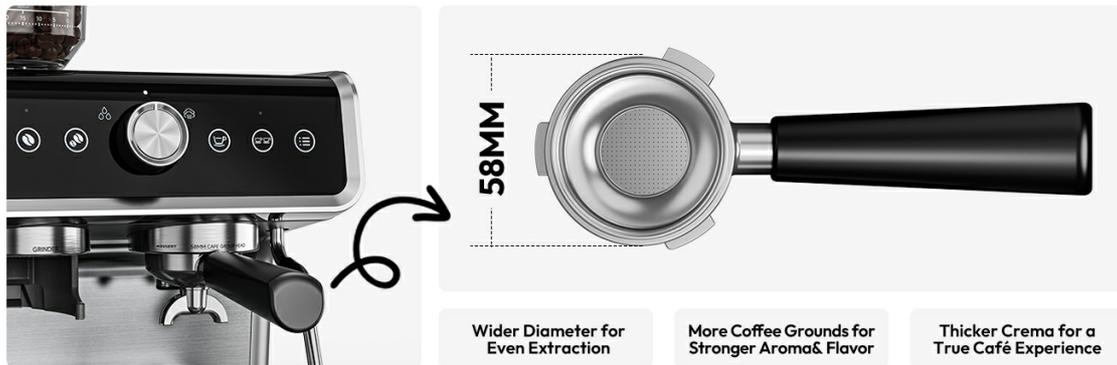


Image: Powerful steam wand for silky microfoam and hot water function.

4.6 Hot Water Dispensing

Turn the control knob to the hot water function to dispense hot water for Americanos, tea, or other hot beverages.

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Video: A comprehensive guide to operating the espresso machine, from grinding to frothing.

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Video: A user demonstrates the full coffee-making process, including grinding, tamping, brewing, and steaming milk.

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Video: A visual guide to making various espresso-based drinks with the EUHOMY machine.

5. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine. The machine is not dishwasher safe.

5.1 Cleaning the Drip Tray

The drip tray collects excess water and coffee. It has a water level indicator to show when it needs emptying. Remove the drip tray, empty it, and clean it with warm, soapy water. Rinse thoroughly and replace.

Easy to Clean

Removable Water Tank and Drip Tray for Hassle-Free Maintenance



Image: Removable water tank and drip tray for hassle-free maintenance.

5.2 Cleaning the Steam Wand

After each use, wipe the steam wand with a damp cloth to remove any milk residue. Periodically, purge the steam wand to clear any internal blockages. Use the included cleaning needle for the steam nozzle if necessary.

5.3 Cleaning the Grinder

The upgraded Anti-Clog System helps prevent jams. Regularly clean the grinder path to ensure smooth operation, especially with oily beans. Refer to the detailed cleaning instructions in the full manual for specific steps.

5.4 Descaling

Depending on your water hardness, descaling may be required periodically to remove mineral buildup. Follow the descaling procedure outlined in the comprehensive manual to maintain machine efficiency.

6. TROUBLESHOOTING

If you encounter issues with your EUHOMY CM002 Espresso Machine, consult the following common problems and solutions:

- **No Coffee Dispensed:** Check water tank level, ensure portafilter is correctly inserted, and verify coffee grounds are not too fine or tamped too hard.
- **Weak Espresso:** Adjust grind to be finer, increase coffee dose, or ensure proper tamping pressure.
- **No Steam from Wand:** Ensure the machine is fully pre-heated for steam function. Clean the steam wand nozzle for blockages.
- **Grinder Jammed:** Clear any remaining beans from the hopper and use the cleaning brush to remove any blockages in the grind path.
- **Water Leaking:** Check that the water tank is correctly seated and that the drip tray is not overflowing.

For more detailed troubleshooting steps, please refer to the complete user manual.

7. SPECIFICATIONS

Feature	Detail
Brand	EUHOMY
Model Name	CM002
Product Dimensions	12.1"D x 14.2"W x 16.2"H
Item Weight	9.05 pounds
Color	Silver
Voltage	120 Volts
Capacity	2.8 Liters (Water Tank)
Special Features	Cup Warmer, Integrated Coffee Grinder (30 settings), Milk Frother, Removable Tank, Advanced PID Control ($\pm 1^{\circ}\text{C}$)
Pressure	20 Bar
Included Components	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

8. WARRANTY AND SUPPORT

Your EUHOMY CM002 Espresso Machine is covered by a manufacturer's warranty. For detailed information regarding warranty terms, product registration, or technical support, please refer to the warranty card included in your product packaging or visit the official EUHOMY website. Keep your proof of purchase for any warranty claims.