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Electactic CM5020B-UL

Electactic Espresso Machine with Built-in Grinder User Manual

Model: CM5020B-UL

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Electactic Espresso Machine with Built-in Grinder. Please read this manual thoroughly before first use and keep it for future reference.



Figure 1: Electactic Espresso Machine with Built-in Grinder.

INITIAL SETUP

- Unpacking:** Carefully remove all packaging materials and ensure all components are present.
- Placement:** Place the machine on a stable, level, and heat-resistant surface, away from water sources.
- Water Tank:** Fill the removable water tank with fresh, filtered water. Ensure it is securely placed back into the machine.
- Power Connection:** Plug the machine into a grounded electrical outlet.
- First Use Flush:** Before brewing, run a cycle of hot water through the brewing head and steam wand to clean and preheat the internal components.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

- Add Coffee Beans:** Pour fresh coffee beans into the bean hopper on top of the machine.
- Adjust Grind Size:** Rotate the grind size selector to your desired setting. Start with setting #15 for new machines and adjust as needed for optimal extraction.



Figure 2: Adjusting the grind size for optimal coffee extraction.

- Grind into Portafilter:** Place the portafilter under the grinder outlet. Press the grind button to dispense freshly ground coffee. You can press the button again to stop grinding.

Self-Grinding

Coffee for Freshly Ground Powder As Needed.



Figure 3: The machine's self-grinding function.

4. **Tamp Grounds:** Tamp the coffee grounds firmly and evenly in the portafilter until level, parallel to the max line.

Video: Personalized Brew Settings

Your browser does not support the video tag.

This video demonstrates how to adjust the grinding time and coffee dose settings on your machine.

2. Brewing Espresso

1. **Select Filter Basket:** Choose the appropriate filter basket (single or double shot) and place it into the portafilter, aligning it with the grooves.
2. **Preheat Cup:** Place your cup under the brewing head. Press the 'Single Cup' button to flush hot water through the portafilter (without coffee) to preheat your cup and the brewing head.
3. **Lock Portafilter:** Insert the portafilter with tamped coffee grounds into the brewing head and lock it into place.
4. **Start Extraction:** Place your preheated cup under the portafilter. Press the 'Single Cup' or 'Double Cup' button to begin extraction. The pressure gauge should ideally be in the 'Espresso' range (9-12 bar) for optimal results.



Figure 4: Key features including the built-in pressure gauge for optimal espresso extraction.

5. **Customizing Coffee Dose:** To customize the coffee dose, long-press the desired single-cup or double-cup button. The machine will start dispensing. Release the button when the desired amount is reached. The machine will save this setting for future use.
6. **Completion:** Once extraction is complete, a small amount of steam may be released from the drip tray, which is normal pressure relief.

Video: How to Make a Single or Double Cup of Coffee

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This video guides you through the process of making a single or double cup of espresso.

3. Frothing Milk

1. **Prepare Milk:** Fill a stainless steel pitcher 1/3 to 1/2 full with cold milk.
2. **Preheat Steam Wand:** Turn the side knob to the steam position. The steam function will preheat. Purge the steam wand for 25-30 seconds until steam flows steadily to remove any condensed water.
3. **Position Wand:** After preheating, turn the knob to the 'off' position. Position the steam wand tip just below the milk surface, holding the pitcher at a 15-45 degree angle.



Figure 5: The powerful steam wand for creating microfoam.

4. **Begin Frothing:** Turn the knob to the steam position to begin texturing the milk. Move the pitcher up and down slightly to incorporate air and create foam.
5. **Monitor Temperature:** Continue frothing until the milk expands to reach below the groove of the pitcher and reaches a temperature of 60-65°C (140-150°F). Turn the knob to 'off'.
6. **Clean Wand:** Immediately wipe the steam wand clean with a damp cloth. Briefly turn the knob to the steam position again to clear any residue from inside the wand, then wipe again.

Video: How to Froth Milk

Your browser does not support the video tag.

This video demonstrates the correct technique for frothing milk using the steam wand.

4. Restore to Factory Settings

To restore the machine to its factory settings, press and hold the POWER, GRIND, SINGLE, and DOUBLE buttons simultaneously. The machine will beep and all indicators will flash twice, confirming the reset.

Video: Restore to Factory Settings

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This video demonstrates how to reset the machine to its original factory settings.

MAINTENANCE

1. Cleaning the Built-in Grinder

- Remove Bean Hopper:** Ensure the machine is off and unplugged. Remove the bean hopper from the top of the machine.
- Clear Residue:** Use a brush or a toothpick to carefully remove any coffee grounds or residue from the grinder burrs and surrounding area.
- Vacuum (Optional):** A small vacuum cleaner can be used to remove stubborn grounds.
- Reassemble:** Once clean, replace the bean hopper securely.

Video: Cleaning the Built-in Grinder

Your browser does not support the video tag.

This video demonstrates the steps for cleaning the built-in coffee grinder.

2. General Cleaning

- Drip Tray:** Regularly empty and clean the removable drip tray.
- Exterior:** Wipe the stainless steel exterior with a soft, damp cloth. Avoid abrasive cleaners.
- Descaling:** Follow the descaling instructions in a separate section (if provided by manufacturer) or refer to the machine's 'Clean/Descale' indicator.

TROUBLESHOOTING

Low Coffee Temperature

If your brewed coffee is not hot enough, consider the following:

- Preheat Accessories:** Always preheat your portafilter, filter basket, and cup before brewing. You can do this by running a hot water cycle through the portafilter (without coffee) and placing your cup on the machine's warming tray.
- Machine Preheating:** Ensure the machine has fully preheated before brewing.

Video: How to Solve Low Coffee Temperature

Your browser does not support the video tag.">

This video provides solutions for addressing low coffee temperature issues.

SPECIFICATIONS

Feature	Detail
Brand	Electactic
Model Name	CM5020B-UL

Color	Silver
Product Dimensions	15.7"D x 13.4"W x 16.3"H
Special Features	Cup Warmer, Integrated Coffee Grinder, Milk Frother, Removable Tank
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Voltage	120 Volts
Item Weight	20 pounds
Coffee Input Type	Ground, Whole Bean

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