

whall CM007

whall 20 Bar Touchscreen Espresso Machine & Coffee Maker - Model CM007 User Manual

INTRODUCTION

Thank you for choosing the whall 20 Bar Touchscreen Espresso Machine & Coffee Maker, Model CM007. This manual provides essential information for the safe operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and retain it for future reference.

This machine is designed to deliver rich, full-bodied espresso with its powerful 20 BAR pump and offers versatile coffee preparation with a smart touchscreen interface and a stainless steel steam wand for milk frothing. Its durable stainless steel build and removable water tank ensure ease of use and cleaning.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- 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.
- Scalding may occur if the water tank lid is removed during the brewing cycle.

PACKAGE CONTENTS

Please check the package contents upon unpacking. If any items are missing or damaged, contact customer support.

- Whall 20 Bar Touchscreen Espresso Machine (Model CM007)
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Measuring Scoop/Tamper
- User Manual

PRODUCT OVERVIEW

20 BAR HIGH PRESSURE

Extraction & Smooth as Silk



20 Bar Pump, High Stability

Rich coffee oils



Figure 1: The whall espresso machine demonstrating 20 Bar high-pressure extraction, showing two cups of espresso being brewed simultaneously. This image highlights the powerful pump and rich coffee oils produced.

Familiarize yourself with the main components of your espresso machine:

- **Control Panel/Touchscreen:** For selecting brew options and controlling functions.
- **Water Tank:** Removable tank for easy filling and cleaning.
- **Portafilter Holder:** Where the portafilter is attached for brewing.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Warm Mat:** Top surface to keep cups warm.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.

2. **Placement:** Place the machine on a stable, level, heat-resistant surface, away from water sources and heat. Ensure adequate ventilation.
3. **Clean Components:** Wash the water tank, portafilter, and filter baskets with warm, soapy water. Rinse thoroughly and dry.
4. **Fill Water Tank:** Remove the water tank, fill it with fresh, cold water up to the MAX line, and place it back securely.
5. **First Use / Priming:**
 - Ensure the water tank is filled.
 - Place a cup under the portafilter outlet (without coffee).
 - Plug in the machine. The power indicator will light up.
 - Press the "Single Shot" button to run water through the system. Repeat this process 2-3 times to clean and prime the machine.
 - Run the steam wand for 10-15 seconds to prime it as well.

OPERATING INSTRUCTIONS

Making Espresso (Single or Double Shot)

3-IN-1 CUSTOMIZABLE BREW SETTING

Unlock Your Inner Barista



Single Shot

Press once to make 20-40ml of coffee



Double Shot

Press once to make 50-70ml of coffee



Milk Foam

Press once to preheat the steam for milk foam.



Figure 2: Close-up of the whall espresso machine's touchscreen interface, showing options for Single Shot (20-40ml), Double Shot (50-70ml), and Milk Foam preheat. This illustrates the customizable brew settings.

1. **Prepare Ground Coffee:** Use freshly ground espresso coffee. For best results, grind beans just before brewing.
2. **Insert Filter Basket:** Place either the single or double shot filter basket into the portafilter.
3. **Add Coffee:** Fill the filter basket with ground coffee. For a single shot, use approximately 7-10g. For a double shot, use approximately 14-20g.
4. **Tamp Coffee:** Use the tamper to press the coffee grounds firmly and evenly. Ensure the surface is level.
5. **Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
6. **Place Cup(s):** Place one or two espresso cups on the drip tray directly under the portafilter spouts.
7. **Select Brew:** On the touchscreen, press the "Single Shot" or "Double Shot" button. The machine will begin brewing.
8. **Stop Brewing:** The machine will automatically stop when the pre-set volume is reached (20-40ml for single, 50-70ml for double). You can also manually stop by pressing the button again.
9. **Remove Portafilter:** After brewing, carefully remove the portafilter by turning it to the left. Be cautious as it will be

hot.

Using the Steam Wand for Milk Frothing



POWERFUL STEAM WAND

Indulge in Artisanal Cappuccinos

Figure 3: The whall espresso machine's powerful steam wand in action, frothing milk in a stainless steel pitcher to create foam for cappuccinos and lattes. This illustrates the machine's capability for artisanal coffee drinks.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Preheat Steam Wand:** Press the "Milk Foam" button on the touchscreen. The machine will preheat the steam for milk foam. Wait for the indicator light to stabilize.
3. **Purge Steam Wand:** Position the steam wand over the drip tray and briefly open the steam knob to release any condensed water. Close the knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam knob. Angle the pitcher slightly to create a swirling motion.
5. **Texture Milk:** As the milk heats and expands, lower the pitcher slightly to keep the tip just below the surface, incorporating air. Once the desired volume and temperature are reached (pitcher is hot to touch), close the steam

knob.

6. **Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any milk from inside the wand.

Using the Cup Warm Mat

The top surface of the machine features a built-in cup warm mat. Place your espresso cups on this mat before brewing to preheat them, which helps maintain the temperature of your espresso.

MAINTENANCE AND CLEANING

FULL STAINLESS STEEL



Stainless Steel Drip Tray

Removable Drip Tray for Easy Cleaning

Two Stainless Steel Filter

- 1 - Cup Filter for Single Shot
- 2 - Cup Filter for Double Shot

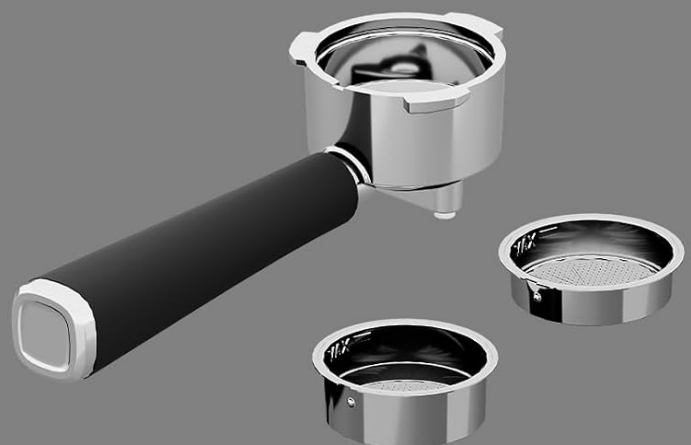


Figure 4: The whall espresso machine highlighting its full stainless steel construction, including the removable drip tray for easy cleaning and two stainless steel filter baskets (single and double shot) for versatile brewing.

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

- **Daily Cleaning:**

- **Portafilter and Filter Baskets:** After each use, remove the spent coffee grounds and rinse the portafilter and filter basket under warm water.
 - **Steam Wand:** Always wipe the steam wand immediately after frothing milk and purge it briefly.
 - **Drip Tray:** Empty and rinse the drip tray daily or when the indicator shows it's full.
 - **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Water Tank:** Clean the water tank weekly with warm, soapy water. Rinse thoroughly to remove any soap residue.
 - **Descaling:** Over time, mineral deposits can build up in the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution designed for espresso machines and follow the product's instructions.
 - **Storage:** If storing the machine for an extended period, ensure it is clean, dry, and the water tank is empty. Store in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working outlet.
No water or coffee dispenses.	Water tank empty; machine not primed; blockage.	Fill water tank. Prime the machine (see Setup). Check for blockages in the portafilter or group head.
Espresso brews too slowly or not at all.	Coffee grounds too fine; coffee tamped too hard; machine needs descaling.	Use a coarser grind. Tamp with less pressure. Descale the machine.
Espresso brews too quickly or is watery.	Coffee grounds too coarse; not enough coffee; coffee tamped too lightly.	Use a finer grind. Increase coffee dose. Tamp with more pressure.
Steam wand not producing steam.	Steam wand blocked; not preheated.	Clean the steam wand thoroughly. Ensure the "Milk Foam" function is selected and the machine has preheated.
Leaking from machine.	Portafilter not secured; drip tray full; seal issue.	Ensure portafilter is locked in tightly. Empty drip tray. If leaking persists, contact support.

SPECIFICATIONS

Brand	whall
Model Name	WHALL Coffee Maker
Model Number	CM007
ASIN	B0G33F8QYZ
Capacity	1.2 Liters

Color	Black
Product Dimensions (D x W x H)	13.86"D x 7.95"W x 14.17"H
Material	Stainless Steel
Power Source	AC adapter (120V~ 60Hz, 1350W)
Operation Mode	Semi-Automatic
Coffee Input Type	Ground Coffee
Special Features	Cup Warmer, Touchscreen Interface, 20 BAR Pump, Milk Frother Steam Wand, Removable Water Tank

WARRANTY AND CUSTOMER SUPPORT

Our products come with a one-year free warranty. If you encounter any issues or have questions regarding your whall 20 Bar Touchscreen Espresso Machine, please do not hesitate to contact our customer service team. We are committed to providing prompt assistance and will reply to your inquiries within 24 hours.

For support, please refer to the contact information provided on your purchase receipt or the official whall website.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question