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> i Cafilas Semi-Automatic Espresso Machine with Grinder & Steam Wand User Manual

i Cafilas ME2603-BK-US11

i Cafilas Semi-Automatic Espresso Machine User Manual

Model: ME2603-BK-US11

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Ensure the appliance is connected to a grounded power outlet with the correct voltage (110-240V).
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands and cords away from hot surfaces and steam.
- Unplug the machine before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug.
- This appliance is for household use only.

2. PRODUCT OVERVIEW

The i Cafilas Semi-Automatic Espresso Machine combines a grinder, espresso maker, and steam wand for a complete coffee experience. It features a 20-bar pump, PID + NTC dual temperature system, and 11 adjustable grind settings.



Figure 2.1: Overview of the i Cafilas Semi-Automatic Espresso Machine, highlighting the intuitive LED touch panel, integrated grinder, and powerful steam wand.

Included Components:



Figure 2.2: The machine comes with a 58mm portafilter, single & double filter baskets, steam wand, drip tray, 27 fl oz water tank, tamper, knock box, milk pitcher, spoon, user manual, and power cable.

- Espresso Machine with Integrated Grinder and Steam Wand
- 58mm Portafilter
- Single & Double Filter Baskets

- Tamper
- Drip Tray
- 27 fl oz (800ml) Removable Water Tank
- Knock Box
- Milk Pitcher
- Spoon
- User Manual
- Power Cable

3. SETUP

3.1 Unpacking and Placement

1. Carefully remove all components from the packaging.
2. Place the machine on a stable, flat, and dry surface, away from heat sources and direct sunlight.
3. Ensure there is adequate space around the machine for ventilation and operation.

3.2 Filling the Water Tank

1. Remove the 27 fl oz (800ml) water tank from the back of the machine.
2. Fill the tank with fresh, cold, filtered water up to the MAX line.
3. Replace the water tank securely into its position.

3.3 Initial Use and Priming the Pump

The water tank is vacuum-sealed at the factory for hygiene. Before first use, the pump needs to be primed.

1. Ensure the water tank is filled.
2. Place a cup under the portafilter spout (without coffee).
3. Press the brew button (single shot or double shot) 1-2 times. Water will flow through the system, priming the pump. This is normal.

3.4 Filling the Bean Hopper

1. Open the lid of the bean hopper located at the top of the machine.
2. Pour whole coffee beans into the hopper. The hopper holds approximately 7.76 oz (220g) of beans.
3. Close the lid securely.

4. OPERATING INSTRUCTIONS

4.1 Grinding Coffee Beans

The integrated grinder offers 11 adjustable grind settings to suit your preference and coffee type.



Figure 4.1: The integrated grinder features 11 precision grind settings, allowing adjustment for different coffee types like Americano or Espresso.

1. Adjust the grind setting by rotating the dial on the bean hopper. Finer settings are typically for espresso, coarser for other coffee types.
2. Insert the portafilter into the grinding cradle.
3. Press the grind button to start grinding. The machine will automatically stop when the desired amount is reached or after a preset time.
4. Gently tap the built-in air bellows to purge the chute, ensuring 100% fresh and clog-free grinding.

4.2 Brewing Espresso

The machine uses a 20-bar professional pump and PID + NTC dual temperature system for optimal extraction.



Figure 4.2: The professional 58mm portafilter system works with a 20-bar pump for maximum crema and uniform extraction.



Figure 4.3: The PID and NTC dual temperature system maintains a consistent water temperature of 198°F (92°C) for optimal flavor extraction.

1. After grinding, tamp the coffee grounds evenly in the portafilter using the provided tamper.
2. Attach the portafilter securely to the brew head.
3. Place your cup(s) under the portafilter spout.
4. Select your desired cup size: tap once for a small shot (1.35 fl oz / 40ml) or a standard cup (2.7 fl oz / 80ml). The machine will automatically stop.
5. For manual control, press and hold the brew button to start, and press again to stop.

4.3 Steaming Milk

The built-in steam wand delivers powerful 2-bar steam for creating silky microfoam for lattes, cappuccinos, and other milk-based drinks.



Figure 4.4: The high-pressure steam wand is designed to produce glossy, micro-textured foam suitable for latte art.

1. Fill the milk pitcher with cold milk.
2. Position the steam wand into the milk, just below the surface.
3. Activate the steam function using the control panel.
4. Move the pitcher up and down to create foam. Once desired texture and temperature are reached, deactivate the steam.

5. Immediately wipe the steam wand clean with a damp cloth after use to prevent milk residue buildup.

5. MAINTENANCE AND CLEANING

5.1 Daily Cleaning

- **Drip Tray:** The drip tray detaches for effortless daily cleaning. Empty and rinse with warm, soapy water.
- **Portafilter and Filter Baskets:** Remove spent coffee grounds and rinse the portafilter and filter baskets with warm water.
- **Steam Wand:** Wipe the steam wand tip immediately after each use with a damp cloth. Periodically purge the steam wand to clear any milk residue.
- **Water Tank:** The 27 fl oz (800ml) removable water tank can be rinsed with water.

5.2 Bean Hopper Cleaning Reminder

The bean hopper indicator light will turn red after approximately 30 brew cycles as a routine cleaning reminder. This is not a malfunction.

1. Remove the bean hopper.
2. Rinse the hopper with water.
3. Reattach the hopper. The light will reset automatically.

5.3 Descaling

Regular descaling is essential to maintain machine performance and extend its lifespan. Refer to the full instruction manual for detailed descaling procedures and recommended descaling solutions.

6. TROUBLESHOOTING

If you encounter issues with your i Cafilas Espresso Machine, please refer to the following common solutions:

Problem	Possible Cause	Solution
Machine does not power on	Power cord not connected; Power outlet issue	Ensure power cord is securely plugged into a working outlet. Check circuit breaker.
No water flow during first use	Pump not primed	Follow 'Initial Use and Priming the Pump' instructions (Section 3.3). Press brew button 1-2 times without coffee.
Espresso flows too slowly or not at all	Coffee grounds too fine; Too much coffee in portafilter; Clogged filter basket	Adjust grinder to a coarser setting. Reduce amount of coffee. Clean filter basket.
Espresso flows too quickly / watery	Coffee grounds too coarse; Not enough coffee in portafilter; Insufficient tamping	Adjust grinder to a finer setting. Increase amount of coffee. Tamp more firmly and evenly.
Steam wand not producing steam	Steam function not activated; Wand clogged	Ensure steam function is selected. Clean steam wand tip and purge.

Problem	Possible Cause	Solution
Bean hopper red light is on	Routine cleaning reminder	Clean the bean hopper as described in Section 5.2.

7. SPECIFICATIONS

Detailed product specifications for the i Cafilas Semi-Automatic Espresso Machine.

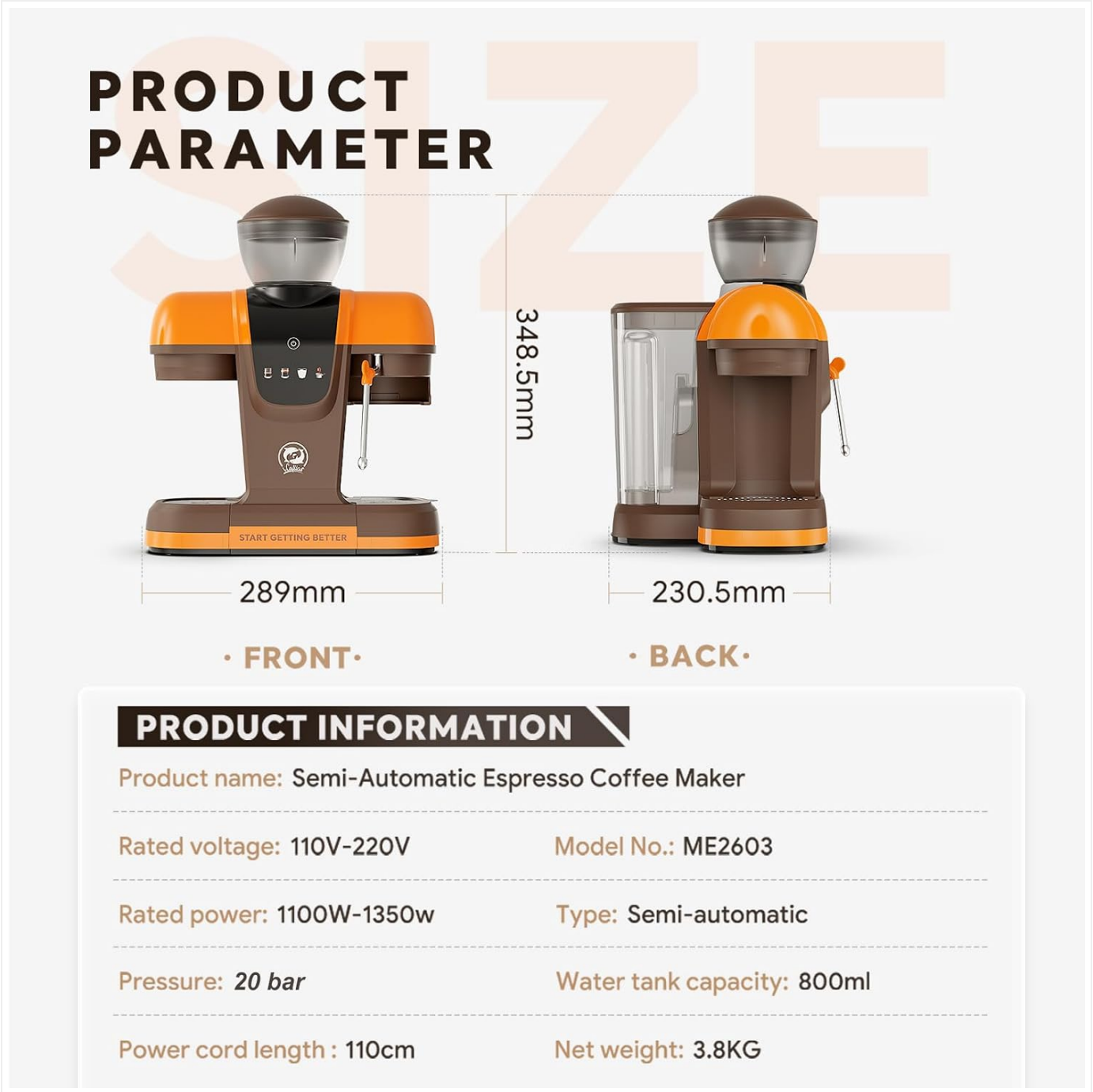


Figure 7.1: Front and back dimensions, along with key product information such as voltage, power, pressure, and water tank capacity.

Feature	Detail
Brand	i Cafilas

Feature	Detail
Model Name	semi-automatic-pump-espresso-machines
Model Number	ME2603-BK-US11
Color	Black
Product Dimensions (D x W x H)	11.38"D x 12"W x 8.66"H
Capacity (Water Tank)	27 fl oz (800ml)
Capacity (Bean Hopper)	7.76 oz (220g)
Wattage	1350 watts
Output Pressure	20 bar
Operation Mode	Semi-Automatic
Coffee Input Type	Ground, Whole Bean
Special Features	Auto Shut-Off, Integrated Coffee Grinder, Milk Frother, PID Temperature Control, Removable Tank

8. WARRANTY AND SUPPORT

8.1 Warranty Information

Warranty details for this product are typically provided with the purchase documentation or can be found on the manufacturer's official website. Please retain your proof of purchase for warranty claims.

8.2 Customer Support

For technical assistance, troubleshooting beyond this manual, or warranty inquiries, please contact i Cafilas customer support. Contact information can usually be found on the product packaging or the official i Cafilas website.

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

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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