

GOTMORE CM-1315 Bar Compact Espresso Machine



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GOTMORE

GOTMORE CM-1315 Bar Compact Espresso Machine



Please read all instructions carefully before using the product

We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.

Important Safeguards

1. Read all instructions carefully before using the appliance. Misuse may cause injury.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Failure to observe the warning could result in injury or damage to the appliance. Keep all packaging materials (plastic bags, polystyrene foam) away from children.
5. Check the appliance before each use and ensure that the appliance, power cord, and plug are not damaged.
6. Do not use the appliance if it has a damaged cord or plug.
7. Place the appliance on a flat surface or table. Do not hang the power cord over the edge of the table or counter.
8. Ensure that the power cord does not touch the hot surface of the appliance.
9. Keep the appliance away from heat sources, such as stovetops or ovens.
10. To disconnect, press the ON/OFF button to stop the appliance completely, and then remove the plug from the wall outlet. Always hold the plug, but never pull the cord.
11. Do not use the appliance for any purpose other than its intended use and keep it in a dry environment.
12. Do not immerse the appliance or any of its parts in water.

13. Do not touch the appliance with wet hands, as this can pose a risk of electric shock.
14. Do not touch hot surfaces. Use handles or knobs. Care must be taken, as burns can occur from touching hot parts or from spilled hot liquid.
15. To prevent burns, allow the appliance to cool down before handling any parts that come into contact with hot liquids.
16. Do not let the appliance operate without water.
17. Scalding may occur if the water tank is removed during the brewing cycle.
18. Do not remove the metal funnel when the appliance is brewing coffee or when steam and hot water escape from the metal funnel, and be sure to release the pressure in the water tank before removing the metal funnel.
19. Do not leave the appliance unattended while it is in use.
20. To reduce the risk of fire or electric shock, do not remove the exterior of the unit or the cover. Do not attempt to repair the appliance yourself, as doing so will void the warranty. Instead, please contact customer support for assistance.
21. This appliance is intended to be used in household and similar applications, such as:
 - staff kitchen areas in shops, offices, and other working environments,
 - campers and RVs,
 - farmhouses,
 - bed and breakfast-type environments.
22. Do not use outdoors.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

Specifications

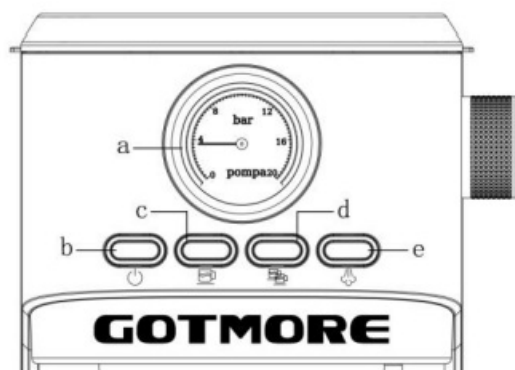
- Product Model: CM-1315
- Housing Material: Stainless Steel
- Voltage: 120V~60Hz
- Power: 1300W
- Espresso Pressure: 15 Bar
- Capacity of Water Tank: 1 L/33.8 oz
- Product Size LxHxD: 305×151×312 mm / 12.01×5.94×12.28 in
- Product Weight: 3.5 kg / 7.72 lbs
- Button Function: ON/OFF, Single shot, Double shot, Steam
- Accessories 1×Portafilter, 1×1-Cup Filter, 1×2-Cup Filter, 1×Measure Spoon with Tamper, 1×Instruction Manual

Features

Features of your GOTMORE Espresso Machine

- 1 Cup Warmer
- 03. Control Panel
- 05. Drip Tray Grid
- 07. Drip Tray
- 09. 1L(33.8 oz) Water Tank

- 11. Steam/Hot water Knob
- 13. 51mm Filter Holder/Portafilter
- 15. 1-Cup/Single Shot Filter
- 02. Pressure Gauge
- 04. Boiler Outlet
- 06. Water Level Indicator
- 08. Water Tank Lid
- 10. Steam/Hot water Knob
- 12. Steam Wand Holder
- 14. Measure Spoon with Tamper
- 16. 2-Cup/Double Shot Filter



- a. Pressure Gauge
- b. ON/OFF Button
- c. 1-Coffee Button
- d. 2-Coffee Button
- e. Steam Button

Before First Use

Cleaning the appliance

- Carefully remove the appliance from the packaging and remove all packaging materials.
- Remove all accessories from the packaging and from the appliance.
- Extract the tank from the appliance by pulling it upwards.
- Clean the water tank with the lid, the measuring spoon and the filter as well as the Portafilter with warm water and some mild dish-washing liquid. After that, rinse with clear water and dry.
- Also, wipe the casing of the espresso machine and the drip tray with the drip grid clean with a soft, damp cloth and dry all parts.
- Make sure that the steam/hot water knob is turned off (in the 'OFF' position, turned all the way in a clockwise direction).

The parts of the appliance and the accessories are not dishwasher safe.

Installing the appliance

Important!

When you install the appliance, you should respect the following safety

warnings:

- Water penetrating the coffee maker could cause damage. Do not place the appliance near taps or sinks.
- The appliance could be damaged if the water it contains freezes. Do not install the appliance in a room where the temperature could drop below freezing point.
- Arrange the cord in such a way that it cannot be damaged by sharp edges or contact with hot surfaces (e.g. electric hot plates).
- The appliance gives off heat. After positioning the appliance on the worktop, leave a space of at least 3 cm between the surfaces of the appliance and the side and rear walls, and leave at least 15 cm of space above the appliance.

Connecting the appliance

- Check that the main power supply voltage corresponds to that indicated on the rating plate on the bottom of the appliance. Connect the appliance to an efficiently earthed and correctly installed socket with a minimum current rating of 10A only. If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional?

Filling the water tank

- Open the Lid and lift upwards using the handle inside.
- Then fill the tank with fresh clean water, taking care not to exceed the MAX level then close the lid.
Note: Do not exceed the maximum line of water marked on the tank.
- More simply, the tank can also be filled without removing it, by pouring the cold water directly from a jug.
Note: Do not add hot water or other liquids. Make sure that the Water Reservoir is clean & free of any debris, as any fine particles can block the water flow and damage the Espresso Machine. Purified water is preferred.
- Set up the water tank vertically and align the buckles to the hole on the back of the machine, and press it down to be parallel to the top of the machine.

Note: Please pay attention to correctly inserting the water tank into the buckle installation along the track on the back of the device to ensure that the water tank will not move. Incorrect installation may cause fluid to leak out.

Note: It is normal for there to be water in the space under the tank. This should therefore be dried regularly with a clean sponge.

First use

- At first use, rinse the internal circuit as follows:

1. Press the ON/OFF button, the Power indicator light turns on and the coffee machine starts to preheat automatically and the light indicator of 1-Coffee and 2-Coffee buttons will start flashing until the preheating

process is over.

2. Once the preheating is finished, the 1-Coffee and 2-Coffee buttons will light up continuously, the appliance is ready for rinse.
3. Place filter for 1 or 2 cup in the Portafilter. Insert Portafilter until it slides all the way to the back and cannot be pushed in any further.
4. Insert the Portafilter into the boiler outlet with a 45° movement to the left and turn it to the right to lock it in place. The Portafilter must be perpendicular to the machine or slightly tilted towards the right.

Note: No ground coffee in filter.

5. Place a container with a minimum capacity of 500 ml under the boiler outlet and press the 1-Coffee or 2-Coffee button, hot water will come out from the appliance, use the water to clean filters or cups. The water will stop when the light flashes.

Note: The default maximum water delivery time of 1-Coffee is 15 seconds, The default maximum water delivery time of 2-Coffee is 28 seconds.

6. Empty the container and put it under the hot water/steam spout. When the light indicators of 1-Coffee and 2-Coffee keep bright, press the steam button. Once the light indicator of steam button stops flashing, the appliance is ready.
7. Turn the steam/hot water knob to the position and deliver to empty the water tank, then turn the knob to the 'OFF' position.

Note: The above operation can be repeated several times to achieve a better rinse effect.

Brewing Espresso

How to prepare espresso using pre-ground coffee

1. Place the ground coffee filter in the Portafilter.
2. Use a measuring spoon to scoop up pre-ground coffee. To make just one coffee, place one level measure of pre-ground coffee (7 g) in the filter. To make two coffees, place two loosely filled measures (14 g) of pre-ground coffee in the filter.

Important!

For correct operation, before filling with pre-ground coffee, make sure there are no coffee residues left in the filter from the last time you made coffee.

3. Distribute the pre-ground coffee evenly and press lightly with the temper. Correct pressing of the pre-ground coffee is essential to obtain a good espresso. If you press too firmly, the coffee will be delivered slowly and will be strong. If you press too lightly, the coffee will be delivered quickly and will be weak.
4. Remove any excess coffee from the rim of the Portafilter and attach the Portafilter to the appliance. Keep Portafilter flat, align, insert and turn into Group Head. After successful installation, the Portafilter should be in the center position.
5. Place the cup or cups under the Portafilter spouts.
6. Make sure the lights corresponding to the coffee buttons are on, then press the 1-Coffee or 2-Coffee button. The appliance proceeds to make the coffee and delivery is interrupted automatically.
7. To remove the Portafilter, turn the handle from right to left.

Danger of burns!

To avoid splashes, never remove the Portafilter while the appliance is delivering coffee. Always wait for a few seconds after delivery.

Tips for a hotter espresso

A cold Portafilter, filter and cup can reduce the extraction temperature enough to significantly affect the quality of your espresso. To make a hotter espresso follow these steps:

- It is recommended that you warm the cups before making coffee by rinsing them with a little hot water.
- Attach the Portafilter to the appliance with the filter in place but without adding ground coffee. Using the same cup that will later be used to make the espresso, press the 1-Coffee button and deliver hot water into the cup to heat it.
- Rest the cups you will be using on the cup warmer which becomes hot during operation.

Danger of burns!

The metal parts of the Portafilter may be hot.

Tips for perfect espresso extraction

A great espresso is about achieving the perfect balance between sweetness, acidity, and bitterness. The flavour of your coffee will depend on many factors, such as the type of coffee beans, degree of roast freshness, coarseness or fineness of the grind, dose of ground coffee and tamping pressure. Experiment by adjusting these factors just one at a time to achieve the taste of your preference.


- For best results, use fresh-ground, dark, espresso roast coffee.
- If espresso pre-ground coffee is used, store the unused portion in an airtight container and keep it in a cool, dark area for up to one week.
- The grind of the coffee will affect the taste of the coffee and how the appliance works. If the grind is too coarse, water will flow too fast through the coffee and result in a weaker flavor. If the grind is too fine, the flavor may be too strong or bitter, and the grounds may clog the filter.
- Espresso beans may be ground in a coffee grinder. For best results, use a coffee grinder on the fine setting. If grinding espresso in a store or using a burr mill, then use a setting that is one to two notches coarser than the espresso setting.
- Grind your espresso so that it looks gritty like salt or sand. It is too fine if it looks like powder and feels like flour. If the coffee is ground too fine, then the water will not flow through the coffee.
- We recommend 7-9g for single shot and 13-15g for a double shot. The amount will vary depending on your preferences and the coffee grounds you used. For best results, the amount of coffee grinds dosed should remain consistent.
- Evenly tamp (press) coffee grinds to the level indicated, with firm force 20-30 lbs. It is normal for the correct dose of coffee grinds to appear overfilled in the Filter Basket before tamping.
- Always use cold water to make coffee. Warm water or other liquids could cause damage to the appliance.
- Filtered water will make the best-tasting coffee.

Frothing Milk

How to make milk froth

1. Press the steam button. The steam button will start to flash if the temperature is not high enough to make steam. Once the preheating has finished, the steam button will light up.

2. Turn the steam/hot water knob slightly counterclockwise to eliminate any condensation from the wand then turn the knob off again.
3. Place the jug, half-filled with cold milk, under the steam wand.
4. Place the steam nozzle just below the surface of the milk. If it is inserted too deep, the milk will not be frothed. If it is not inserted deep enough, big bubbles will be produced and then disappear immediately. It is important to keep the steam wand not at the centre but close to the edge of the jug, with an appropriate angle to produce a stronger vortex. It is important to keep the steam wand not at the centre but close to the edge of the jug, with an appropriate angle to produce a stronger vortex.

5. Turn the steam/hot water knob  to position. The steam will come out of the steam wand.

Note: Do not steam for more than 60 seconds.

Note: To froth the milk correctly, the steam nozzle must always be in contact with the milk and not with the froth. Therefore, as the layer of froth increases, the jug must be slightly raised trying to keep the Steam Tube in contact with the milk, without touching the bottom of the jug.

6. Once the desired frothing has been achieved, the steam nozzle must be pushed deeper to heat the milk well.

Note: It is advisable to always keep a hand on the rounded part of the jug to feel the temperature increase of the un-frothed milk.

7. Once the desired result has been achieved, turn the steam/hot water knob to 'OFF' position to stop dispensing steam and remove the jug.

Note: To make the froth more compact, it is advisable to lightly tap the jug on a flat surface after frothing.

8. Press the steam button again to quit the steam mode.

Danger of burns!

The steam wand may be very hot during and after use. To avoid burns, move it only by placing your fingers on the rubber tip fitted on the steam wand.

9. Turn the steam/hot water knob on to eliminate any residue milk from the wand then turn the knob off again.

Note: For cleaning the inner of frothing nozzle. Turn the steam control knob on first and press the 2-Coffee button, then hot water will flow out and wash the frothing nozzle.

10. Do not make espresso immediately after frothing milk. The temperature of the boiler is too high, and the machine is under over-heating protection. Under the protection, the 1-Coffee and 2-Coffee button will flash if you press either of them.


11. Pour the frothed milk into the espresso. Now your cappuccino or caffè latte is ready.

Tips for milk frothing

Milk Frothing is the steaming of milk. Milk that has been frothed correctly has a thick, rich microfoam with a silky sheen. Frothing involves both heating and aerating milk using steam. Vital elements include positioning of the steam wand, when to adjust the milk pitcher position, and reaching the correct temperature.

To prepare a traditional cappuccino or caffè latte, we recommend:

- Using cold (around 39°F), fresh whole milk. The density of the frothed milk will depend on the milk's fat content.
- Using stainless steel, circular, rounded milk jugs, narrower at the top, with a spout, necessary to make cappuccino decorations.
- For the best milk frothing results every time, let the steam wand to preheat.
- Place the steam wand arm in the Pitcher spout at the 12 o'clock position, with the steam wand spout in the milk at the 3 o'clock position, a finger width away from the edge of the Pitcher. Keep the steam wand spout just

under the surface of the milk. Turn the steam/hot water knob  to the position to start frothing. A whirlpool action should be created in the Pitcher.

- How air is introduced to the milk determines the consistency of the foam. If large gulps of air are added to the milk, the foam will have large bubbles. Introducing air to the milk in a controlled, gentle fashion, indicated by a gentle hissing sound, will ensure the milk has fine aerated microfoam.


Barista Tip: Milk Frothing Sounds

- Gurgling – Tip not deep enough, raise Pitcher.
- Smooth Hissing – Just right for latte.
- Screeching – Tip too deep, lower Pitcher.
- As the steam heats & froths the milk, the milk will stretch causing the level of the milk in the Pitcher to rise. As this happens follow the level of the milk by lowering the Pitcher, keeping the Steam Wand Tip just below the surface.
- An indication of reaching the correct milk temperature is when the Milk Pitcher base can only be touched comfortably for approximately 3 seconds.
- Barista Tip: Milk Temperature
- Under – If not heated long enough, it will be warm with little froth.
- Optimum – See the below table.
- Over – If heated for too long it will start to boil around 162°F and will have a burnt taste with all froth lost.

Over-heating Protection


After having used the steam wand and exited the steam function, the machine is under the over-heating protection. Under the protection, the 1-cup and 2-cup buttons will flash simultaneously if you press either of them, indicating that the boiler needs to be cooled off in order to reach the precise espresso brewing temperature.

Please proceed as below 4 steps to cool down the machine:

- a. Under the over-heating protection, turn the steam/hot water knob  to position then press the 1-Coffee or 2-Coffee button to make hot water.
- b. Let hot water come out from the steam wand to cool down the boiler.
- c. Once the temperature of boiler is cool down, all the buttons will fully illuminated.
- d. Return knob to the 'OFF' position, and the coffee machine is ready for the next brew.

Making Hot Water

Hot water is used for warming cup, making tea or cooling down the appliance.
To make hot water, please follow these guidelines:

1. When preheating is complete, the indicators for the 1-Coffee and 2-Coffee buttons will light up solidly.
2. Place a cup or container under the steam/hot water spout.
3. Turn the steam/hot water knob to the  position.
4. Press 1-Coffee or 2-Coffee button, the water pump starts to pump water.

5. Hot water will out from the steam wand.
6. Press the 1-Coffee or 2-Coffee button again to stop.
7. Turn the steam/hot water knob to the 'OFF' position.

Note: You should not deliver hot water for more than 60 seconds.

Setting the Volume of Single and Double shot

Set the volume of single shot

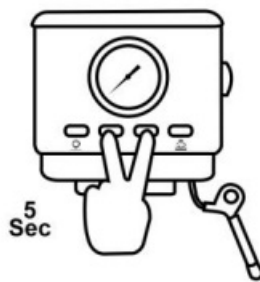
1. Keep pressing the 1-Coffee button for 3 seconds, the indicator light flashes to enter the setting mode. Press the 1-Coffee button again and the coffee machine starts extracting coffee.
2. Once the desired volume of espresso has been extracted, press the Coffee button again to stop. At this point, the machine will automatically remember the extraction time (the maximum setting time is 60 seconds) and the machine will default it to a new volume of single shot-making extraction time.

Set the volume of double shot

1. Keep pressing the 2-Coffee button for 3 seconds, the indicator light flashes to enter the setting mode. Press the 2-Coffee button again and the coffee machine starts extracting coffee.
2. Once the desired volume of espresso has been extracted, press the 2-Coffee button again to stop. At this point, the machine will automatically remember the extraction time (the maximum setting time is 60 seconds) and the machine will default it to a new volume of double shot-making extraction time.

Restore the factory setting parameters

If you want to restore the extraction time to the factory setting, please press and hold the '1-Coffee' and '2-Coffee' buttons at the same time for about 5 seconds, wait until the machine beeps and the four keys of the machine flash at the same time, wait until the '1-Coffee' and '2-Coffee' buttons return to the steady state, that means the original parameters are set successfully.



First Use Cycle



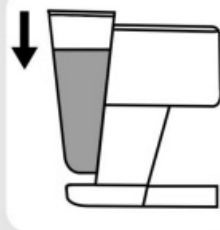
1. Remove the water tank



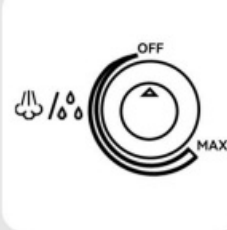
2. Wash parts with warm water



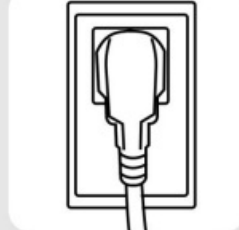
3. Fill the tank with fresh clean water



4. Replace the water tank



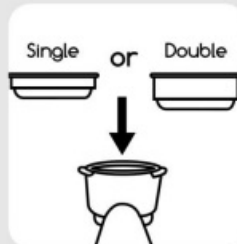
5. Make sure the steam knob is on OFF position



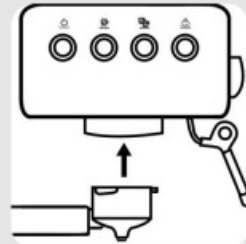
6. Plug in



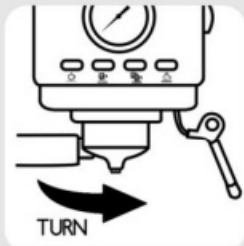
7. Press the ON/OFF button



8. Insert the Filter with -out any ground coffee into the Portafilter



9. Keep Portafilter flat, align, insert & turn into boiler outlet



10. Turn it to the right



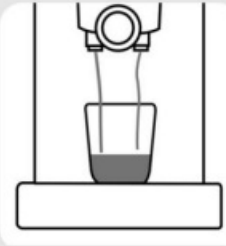
11. Portafilter should be in the center position



12. Position cup on Drip Tray, under Portafilter



13. Press the 1-Cup or 2-Cup button to brew




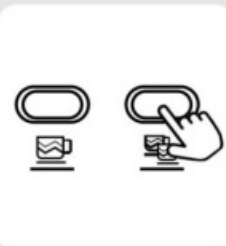
14. Hot water will come out from the appliance



15. Put the cup under the steam wand



16. Turn the Steam Knob to  position

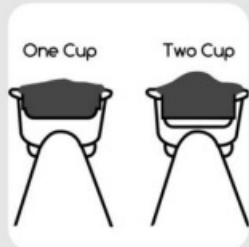


17. Press the 1-Cup or 2-Cup button again



18. Let hot water spout out for 10 seconds.

Espresso Brewing



1. Fill the Filter with ground coffee



2. Evenly tamp the ground coffee



3. Wipe away any excess grinds to clear edges



4. Keep Portafilter flat, align, insert & turn into boiler outlet



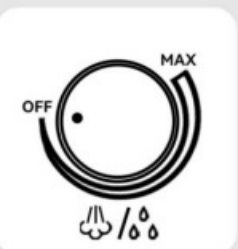
5. Turn it to the right



6. Portafilter should be in the center position



7. Position cup on Drip Tray, under Portafilter



8. Make sure the steam knob is on OFF position



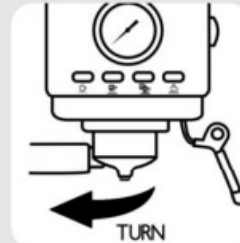
9. Press the 1-Cup or 2-Cup button to brew



10. Extraction begins and will automatically stop



11-13. Turn Portafilter and remove from boiler outlet



14. Remove used espresso puck from Portafilter



15. Wash parts with warm water. Do not use a dishwasher

ATTENTION

*Please pay attention to high temperature when using to prevent burns.



- Some water may come out of the boiler outlet normal



- Use a rag to clean the boiler outlet after each use

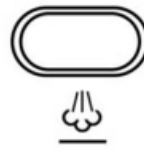
Milk Frothing



1. Press the steam button to start preheating



2. Some water may come out of the Steam Wand



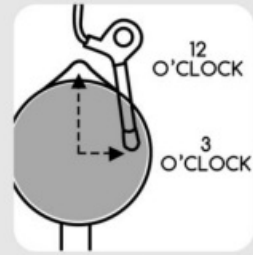
3. Steam button stops flashing



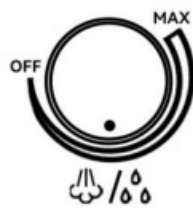
4. Fill pitcher with cold milk just below the bottom of the spout



5. Insert steam wand spout just below the surface of the milk



6. Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock



7. Turn the Steam Knob to ☁️/🔥 position



8. Frothing makes a smooth hissing noise



9. Check milk is moving in a whirlpool action



10. As milk level rises, lower Pitcher to keep spout just below surface



11. When desired micro-foam achieved, immerse Steam Wand half way



12. Milk ready when Milk Pitcher base is too hot to touch for 3 sec



13. Make sure the steam knob is on OFF position



14. Remove Pitcher from Steam Wand



15. Wipe the Steam Wand with a damp cloth



16. Tap Pitcher to release larger air bubbles




17. Swirl Pitcher to blend milk and create a silky texture




18. Pour milk in one steady stream


Hot Water Making






1. Wait for preheat to complete




2. Put the cup under the steam wand



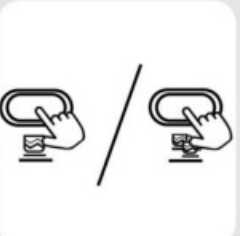
3. Turn the Steam Knob to /  position




4. Press the 1-Cup or 2-Cup button to turn on



5. Hot water will come out from the steam wand



6. Press the 1-Cup or 2-Cup button to turn off



7. Turn the Steam Knob to OFF position

Espresso Styles

More Espresso Styles to Try



Espresso (Short Black)

Espresso is a concentrated, full bodied coffee with a stable layer of crema on top. An espresso is the foundation of all café coffee.

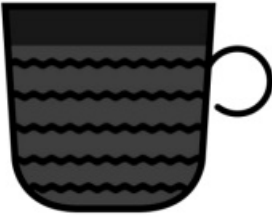
- Espresso glass (3 oz)
- Single or double shot of espresso (1-2 oz)



Ristretto

A ristretto is an extremely short espresso, distinguished by its intense flavor, aftertaste and its thin crema on top.

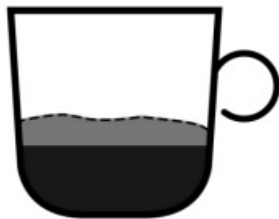
- Espresso cup (1 oz)
- Half a single shot of espresso (0.5 oz)



Long Black (Americano)

A standard espresso with hot water added. The hot water is added first so that the crema is maintained.

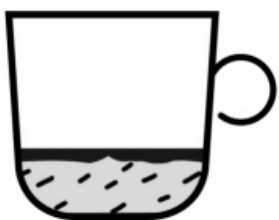
- Cup (6 oz)
- Hot Water (to preference)
- Single or double shot of espresso (1-2 oz)



Con Panna

Con Panna, Italian for 'with cream', made up of an espresso topped with lightly whipped cream. It can also be dusted with cinnamon or chocolate.

- Cup (6 oz)
- Single or double shot of espresso (1-2 oz)
- Lightly whipped cream



Affogato

Affogato is a dessert made with two main ingredients – vanilla ice cream and espresso. The word 'Affogato' originally appeared in Italian and literally means 'submerged' in English. This is apt, as an affogato is a scoop of ice cream 'drenched' in espresso.

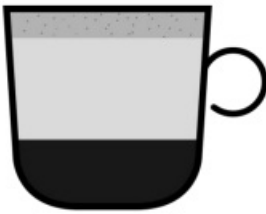
- Iced Wide cup (8 oz)
- Two Scoops of Vanilla Ice Cream
- Single or double shot of espresso (1-2 oz)
- Dash of cold or frothed milk & small dollop of foam.



Flat White

An espresso with frothed milk & a thin layer of foam milk on top. The wider cup will create the slim layer of foam, the signature of the flat white.

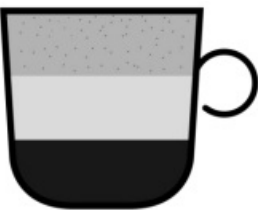
- Wide cup (6 oz)
- Single or double shot of ristretto (0.5-1 oz)
- Dash of frothed milk & foam.



Caffè Latte

An espresso with frothed milk & a finger-width layer of foam milk on top. The narrower cup will create a thicker layer of foam.

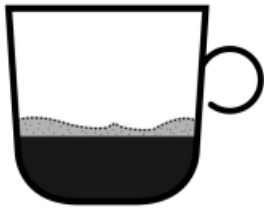
- Glass or Cup (7 oz)
- Single or double shot of espresso (1-2 oz)
- Frothed milk & foam.



Cappuccino

An espresso with $\frac{1}{3}$ steamed frothed milk, topped with $\frac{1}{3}$ creamy foam & a dusting of chocolate.

- Cup (6-8 oz)
- Single or double shot of espresso (1-2 oz)
- $\frac{1}{3}$ frothed milk, $\frac{1}{3}$ foam – Latte art or dusted with chocolate



Macchiato

Macchiato, Italian for 'to stain or mark'. Traditionally served as a standard espresso with a dash of cold or frothed milk & a small dollop of foam into the middle of the crema.

- Espresso glass (3 oz)
- Single or double shot of espresso (1-2 oz)
- Dash of cold or frothed milk & small dollop of foam.



Caffè Mocha

This drink is made from layers of chocolate, milk, espresso and cream. Prepare hot, frothed milk. Let it cool. Pour the chocolate sauce in a different glass, carefully pour in the hot milk. Slowly add brewed espresso. Top off with whipped cream and garnish with chocolate flakes.

- Cup or tall glass (6-8 oz)
- Chocolate Sauce (to preference)
- Single or double shot of espresso (1-2 oz)
- Hot frothed milk (4 oz)
- Whipped cream & Chocolate flakes (to preference)

Cleaning and Maintenance

Regular cleaning and maintenance keep the machine in working condition and ensure perfect coffee flavour, a constant coffee flow, and excellent milk froth for a long period of time.

The following parts of the machine must be cleaned regularly:

- Drip tray (Feature. 06)
- The coffee filters (Feature. 17&18)
- The boiler outlet (Feature. 03)
- The steam wand (Feature. 12)
- Water tank (Feature. 10)

Important!

- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

- If the appliance is not used for more than one week, before using it again, we strongly recommend you perform a rinse cycle as described in section 'first use'.

Danger!

- While cleaning, never immerse the coffee maker in water. It is an electrical appliance.
- Before cleaning the outside of the appliance, turn it off, unplug from the main socket and allow to cool.

Cleaning the drip tray

Important!

The drip tray is fitted with a water level indicator showing the level of water it contains. Before the indicator protrudes from the cup tray, the drip tray must be emptied and cleaned otherwise the water may overflow the edge and damage the appliance, the surface it rests on or the surrounding area.

1. Remove the drip tray grid;
2. Remove the drip tray, empty the water and clean the drip tray with a cloth and running water, then reassemble the drip tray, dry and put back in the appliance;
3. Put the drip tray grid back in place.

Cleaning the coffee filters

Clean the coffee filters after each use: 1 and 2 cup filters

1. Extract the perforated filter by pulling the tab.
2. Rinse the filters under running water.
3. Make sure the holes are not blocked. If necessary, clean with a pin.
4. Place the perforated filter in the filter housing and press as far as it will go.

Pod filter & Capsule Coffee accessory (Additional options) Rinse under running water. Make sure the holes are not blocked. If necessary, clean with a pin.

Danger of burns!

To avoid burns, the filter must only be removed when the Portafilter has cooled down completely

Cleaning the boiler outlet

Regularly remove any residual ground coffee from the boiler outlet using a brush, and wash with hot water following the steps below.

1. Insert the Portafilter into the boiler outlet without using ground coffee.
2. Place an empty cup under the boiler outlet.
3. Press the 2-Coffee button and fill the cup with water.
4. Remove the Portafilter from the boiler outlet, clean the boiler outlet with a dry cloth after it has cooled

completely.

Important!

Do not try to disassemble the boiler outlet. It will damage the boiler outlet and lead to leakage.

Cleaning the steam wand

1. Immediately after frothing milk, turn the steam/hot water knob on to purge out any residual milk from the steam wand.
2. Clean the steam wand with a damp cloth. To clean it more thoroughly, you can unscrew the outer steam wand and the holder, then wash it with running water.
3. If the hole of the steam nozzle becomes blocked, ensure the steam/hot water knob is in the 'OFF' position. Press the ON/OFF button to turn the appliance off and allow it to cool. Use a pin to unblock the hole.

Cleaning the water tank

1. Clean the water tank regularly (about once a month) with a damp cloth and a little mild washing-up liquid.
2. Remove the water tank for the appliance and rinse it with running water.
3. Fill the tank with fresh water and replace the tank.

Note: If the appliance will not be used for a long time, please empty the water tank.

Cleaning the outer housing

- Wipe the outer housing with a soft, damp cloth and then polish with a soft, dry cloth.

Note: Do not use any abrasive cleaners, pads or cloths which can scratch the surfaces of the machine.

Descaling

After regular use, hard water can cause mineral buildup in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the appliance, and the taste of the espresso.

Important!

Do not immerse the power cord, power plug or appliance in water or any other liquid. The water tank should never be removed or completely emptied during descaling.

How to descale

1. Fill the water tank with water and dissolved the descaler solution to the MAX level (the proportion of water and descale, refer to the instruction of the descaler). Please use 'household descaler', instead of industrial descaler.
2. Press the ON/OFF button.
3. Make sure the Portafilter is not attached and position a recipient under the steam wand and boiler outlet.
4. Wait for the lights to come on steadily, indicating that the appliance is ready for use.

5. Repeat the operation steps of 'Making hot water' for internal cleaning, and operate repeatedly until the water tank is empty.
6. The appliance is now ready for rinsing through with clean water. Extract the water tank, empty it, rinse under running water, fill with fresh water up to the MAX level and put it back in the appliance.
7. Repeat the 'Making hot water' process to guarantee that the descaler solution has been completely eliminated from the appliance's internal system.

Trouble Shooting

Problem	Cause	Solution
Machine does not work or could not turn on	The appliance is not switched on or power plug is not plugged in	Make sure that the power plug is plugged in, that the ON/OFF button has been pressed and that both coffee buttons light up blue
	Short circuit / power outlet is without power	Check the power supply
	The appliance is faulty	Contact GOTMORE customer support
Machine does not work, only the single and double buttons are flashing simultaneously	The machine is under over-heating protection	Use hot water function to cool down the boiler first
	The appliance is faulty	Contact GOTMORE customer support
The appliance makes an unusual noise	Water tank is empty	Fill the water tank
	The water tank is not installed	Remove the water tank and install it correctly
	The Portafilter is not installed	Reinstall Portafilter correctly
Water is pooled under the appliance	The water tank is not installed	Remove the water tank and install it correctly
	The drip tray is filled with water	Empty and clean the drip tray
	The appliance is faulty	Contact GOTMORE customer support
No espresso pours	Water tank is empty	Fill the water tank
	The water tank is not installed correctly	Remove the water tank and install it correctly
	Coffee grinds too fine	Use a coarser pre-ground coffee or grind the coffee beans to a coarser texture
	Too many ground coffee used	Dose less ground coffee
	Ground coffee tamped too hard	Apply less force during tamping
	Filter is clogged up	Clean the filters hole with a pin
	The appliance is faulty	Contact GOTMORE customer support
Espresso is too cold	Coffee beans being stored in the fridge or freezer	Store coffee beans in a dry, airtight container. Place in a cool dark cupboard
	Cup or glass was cold prior to espresso pour	Pour hot water from the Steam Wand into the cup before extracting espresso
	Boiler outlet or Portafilter not warmed before use	Hold the Portafilter under the boiler outlet and press the 1-cup or 2-cup button. Allow water to run through
Espresso pours out in drips (Over Extracted)	Coffee grinds too fine	Use a coarser pre-ground coffee or grind the coffee beans to a coarser texture
	Too many ground coffee used	Dose less ground coffee
	Ground coffee tamped too hard	Apply less force during tamping
Espresso does not have any crema, or crema is thin (Under Extracted)	Coffee beans are old or dry	Use freshly roasted coffee beans
	Coffee grinds too coarse	Use a finer grind of pre-ground coffee or grind the coffee beans to a finer texture
	Ground coffee not tamped (compacted) firmly enough	Tamp ground coffee with more pressure
	Not enough ground coffee used	Dose more ground coffee

Problem	Cause	Solution
Not enough foam when frothing	Milk is not fresh	Ensure the milk being used is fresh
	Milk temperature is too warm	Ensure you start frothing with milk that is around 39°F
	Type of Milk Pitcher being used	For best results use a chilled Stainless Steel Milk Pitcher
	Milk has been boiled	Start again with fresh, chilled milk. Heat till the Milk Pitcher can only be held for approximately 3 seconds, 140-149°F
	The milk is making bubbles rather than microfoam	Ensure the Steam Wand Tip is positioned correctly when frothing. Tap the Pitcher on the countertop when finished to release trapped air bubbles
	Milk is not taking in enough air	Keep the Steam Wand Tip just under the surface of the milk. This will help introduce air into the milk to create microfoam
Steam Wand making a screeching noise	Steam Wand Tip too deep	Lower Milk Pitcher. Ensure the Steam Wand Tip is positioned correctly when frothing. See Tips for milk frothing
Not producing steam	Water tank is empty	Fill the water tank
	Steam nozzle is clogged	Remove the outer steam wand and clean the steam wand nozzle with a pin
	Steam function was used for more than 3 minutes	Turn steam knob off for at least 2 minutes
	The appliance is faulty	Contact GOTMORE customer support
Hot water function is not working	Water tank is empty	Fill the water tank
	Steam nozzle is clogged	Remove the outer steam wand and clean the steam wand nozzle with a pin
	Hot water function was used for more than 60 seconds	Turn steam knob off for at least 2 minutes
	The appliance is faulty	Contact GOTMORE customer support
The Portafilter cannot be attached to the appliance	Too much ground coffee in the filter	Make sure to use the correct amount of ground coffee
	Too much ground coffee in the filter	Make sure to use the correct amount of ground coffee
Espresso is dripping out of the rim of the Portafilter	Ground coffee is sticking to the sealing ring of the boiler outlet	Turn off the machine, wait until it has cooled down and then clean the filter, the Portafilter and the boiler outlet with its sealing ring
	Portafilter is not completely closed	Insert the Portafilter and turn the handle to the right until you feel some resistance
Espresso shot volume too much or too little	Setting the espresso volume before use	Restore to default shot volumes or change your custom shot volume(s). See Setting the Volume of Single and Double shot
Coffee grounds are sprayed when the Portafilter is removed after extraction	Too much ground coffee in the filter	Make sure to use the correct amount of ground coffee
	Coffee grinds too fine	Use a coarser pre-ground coffee or grind the coffee beans to a coarser texture
	Ground coffee tamped too hard	Apply less force during tamping
	Temperature too high, pressure not released	Do not remove the handle immediately after the extraction is complete. Allow it to cool slightly before removing it

Warranty Information

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 12 months, starting from the date on which the appliance is sold to the end user. The warranty only covers defects in material or workmanship.

The warranty will not apply in cases of:

- Normal wear and tear.
- Incorrect use, e.g. overloading of the appliance, use of non-approved accessories.
- Use of force, damage caused by external influences.
- Damage caused by non-observance of the user manual, e.g. connection to an unsuitable mains supply or non-compliance with the installation instructions.
- Partially or completely dismantled appliances.

Customer Support

If you have any questions or concerns about your new product, please contact


GOTMORE Customer Support Team.

- Contact our team by email
- service@gotmoreappliances.com

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Documents / Resources

	<p>GOTMORE CM-1315 Bar Compact Espresso Machine [pdf] Instruction Manual CM-1315 Bar Compact Espresso Machine, CM-1315, Bar Compact Espresso Machine, Compact Espresso Machine, Espresso Machine, Machine</p>
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References

- [User Manual](#)