



ICUIRE CM3000 Espresso Machine with Milk Frothing Pitcher Instruction Manual

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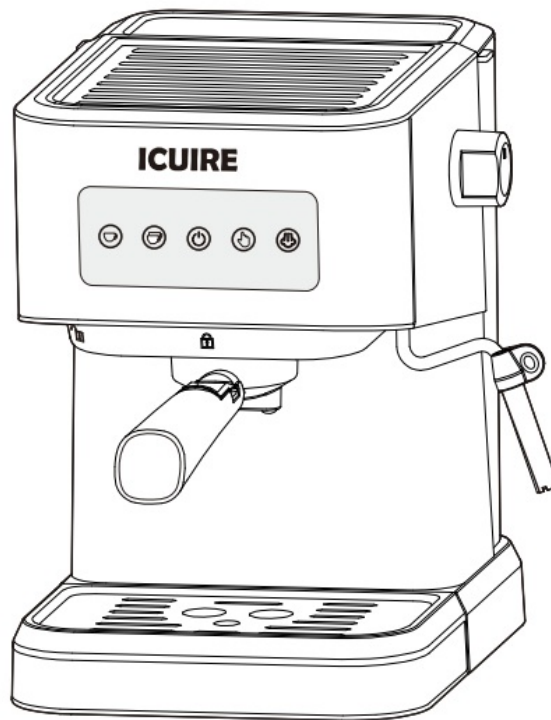
ICUIRE

M3000 Espresso Machine with Milk Frothing Pitcher
Instruction Manual

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CM3000 Espresso Machine with Milk Frothing Pitcher



Any questions, please give us a chance to make it right and better! Email: ICIURE@Outlook.com

IMPORTANT SAFEGUARDS

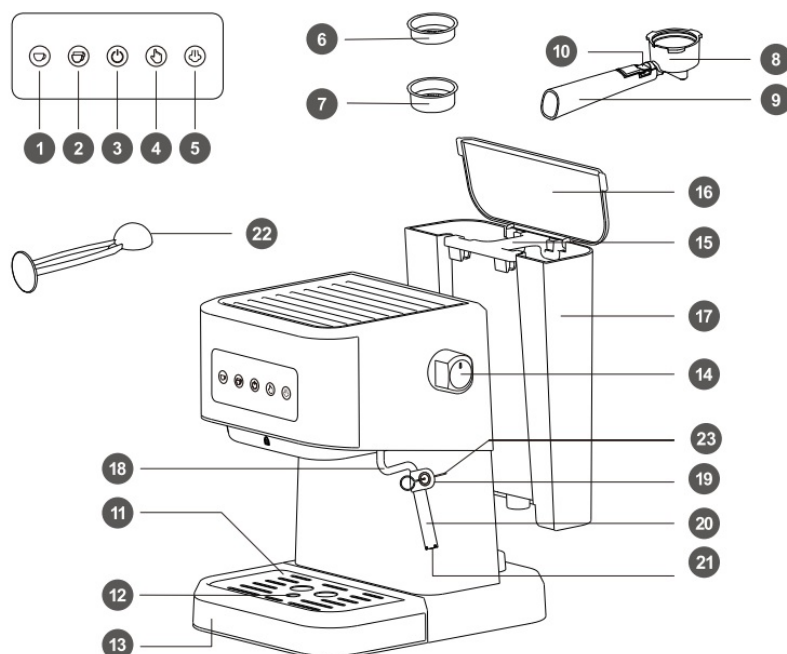
Before using the electrical appliance, the following basic precautions should always be followed including the following:

- Read all instructions.
- Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
- To protect against fire, electric shock and injury to persons do not immerse cord, plug in water or other liquid.
- Remove plug from wall outlet before cleaning and when not in use. Allow appliance cool down completely before taking off, attaching components or before cleaning.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner, return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
- Ensure power cord do not touch hot surface of appliance.
- Do not place the appliance on hot surface or beside fire in order to avoid being damaged.
- To disconnect, remove plug from wall outlet. Always hold the plug. But never pull the cord.
- Do not use appliance for other than intended use and place it in a dry environment.
- Close supervision is necessary when your appliance is being used near children.
- Be careful not to get burned by the steam.
- Do not touch the hot surface of appliance (such as steam wand, steam wand sleeve, metal funnel and the steel mesh just boiling). Use handle or knobs.
- Do not let the coffee maker operate without water.

- Do not remove the portafilter (metal funnel) when appliance is brewing coffee or releasing steam.
- Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Operating or storing environment temperature shall be more than 32°F.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- If you do not use the product for a long time, you need to turn on the power and then release steam for 3 minutes before leaving this product.
- If you cut off power during steam release, residual heat will make product continue to release steam for a length of time, the product will stop releasing steam immediately once you turn steam knob to OFF position.
- Do not use outdoors.

KNOW YOUR COFFEE MAKER

Model No.: CM3000 Rated voltage: 120V /60Hz Power: 1050W

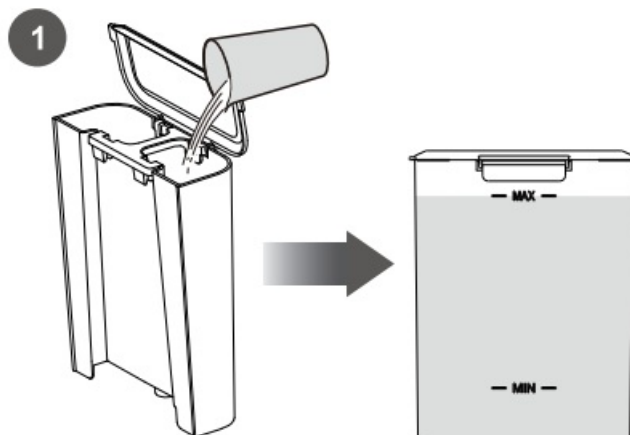


Re .	Description
1	1cup button(For single shot use)
2	2cup button(For double shot use)
3	Power button
4	Manual button
5	Steam button
6	One cup filter
7	Two cup filter
8	Metal funnel(Portafilter)
9	Funnel handle(Portafilter handle)
10	Funnel holder clip (Portafilter holder clip)
11	Removable cup shelf
12	Float cover(Drip tray full indicator)
13	Drip tray
14	Steam/Hot water control knob
15	Water tank handle
16	Water tank cover
17	Water tank
18	Steam wand
19	Steam wand handle
20	Steam wand sleeve
21	Steam nozzle(Froth nozzle)
22	Measuring spoon and tamper
23	Needle

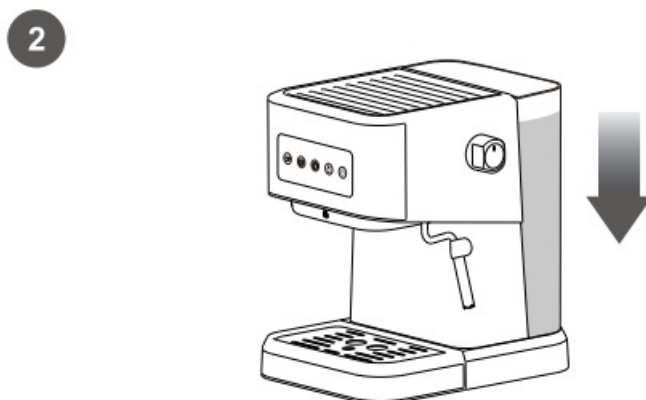
FIRST TIME USE AND PREHEATING

To ensure the first cup of coffee tastes excellent, we recommend you should preheat and rinse the machine. Purified water is preferred.

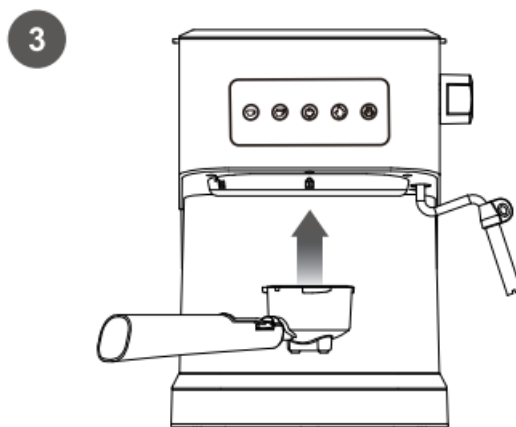
Open water tank cover, fill water into water tank, water level should not exceed the MAX line.



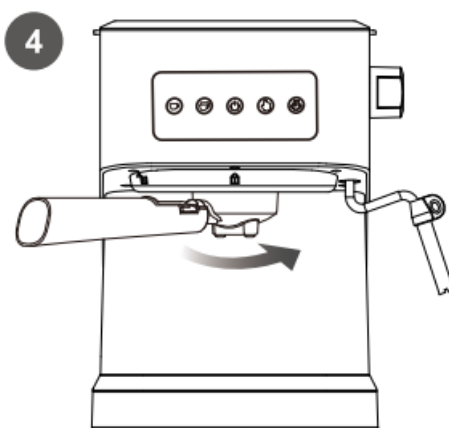
Set up the water tank vertically and align the buckles to the hole on the back of the machine, and press it down to be parallel to the top of the machine.




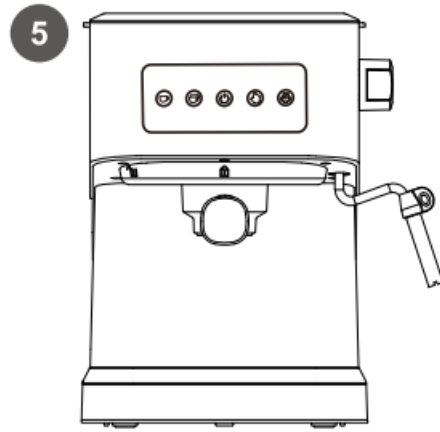
Set steel mesh into the metal funnel (without coffee in steel mesh), make sure the tube on funnel aligns with groove in the appliance,



then insert the funnel into the appliance from the “” position,



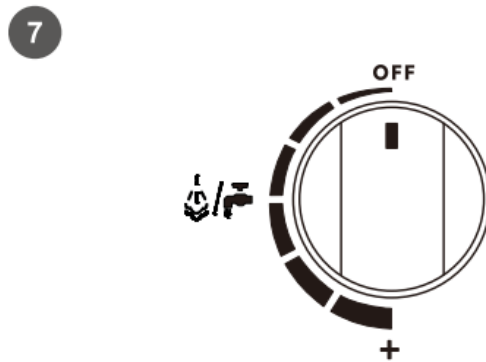
and fix them into coffee maker firmly by turn it anticlockwise until it is at the “” position.



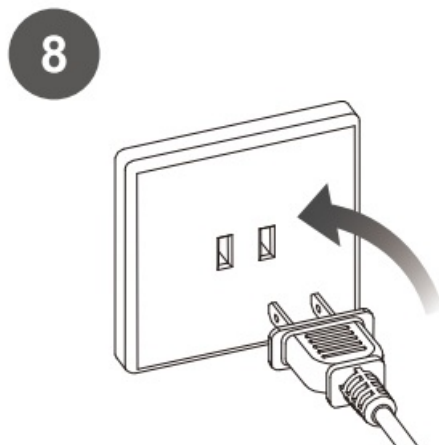
Place a mug or jug on removable cup shelf,



make sure the steam control knob is at the OFF position.



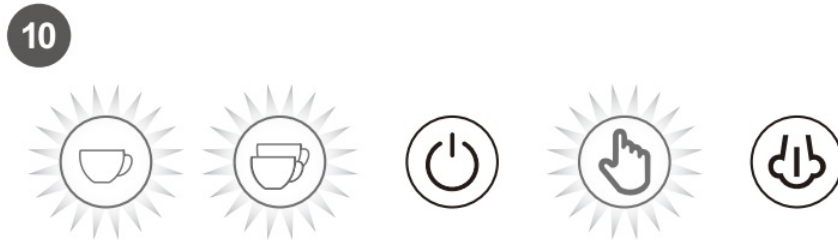
Plug in the power source.



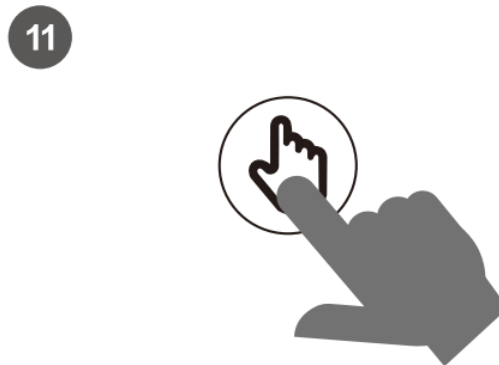
Press power button. power button is illuminated solidly,



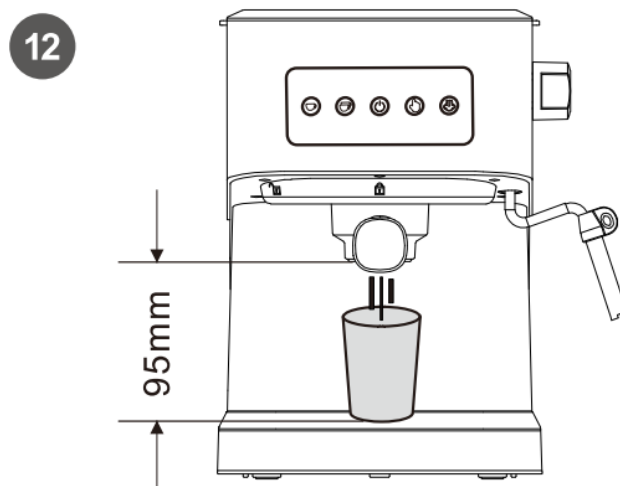
the 1 cup button, 2 cup button, and manual button will pulse as the machine begins preheating. When the 1 cup button, 2 cup button and manual button illuminate solidly, the preheating is finished .



Press manual button, the appliance will pump water for about 30s, water will pass through the system,



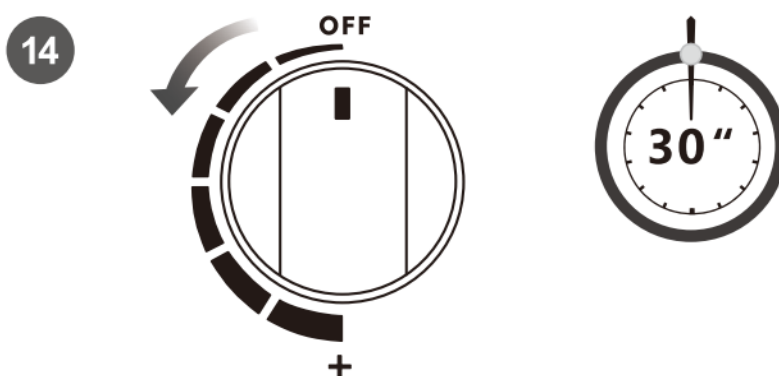
then pour out in the mug and clean them thoroughly. Dispose of the water and repeat the process a further 3 times or more.



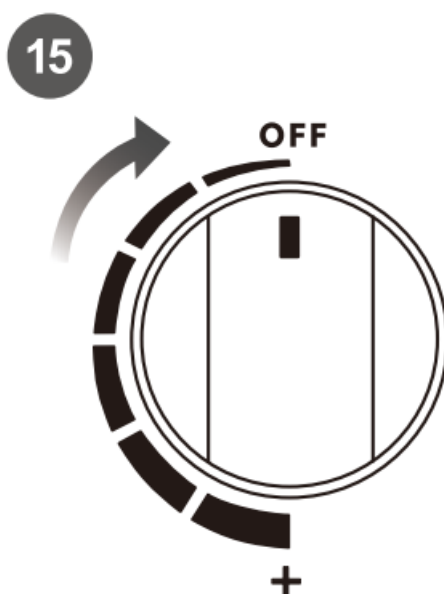
Place the steam wand into a mug or jug.



slowly turn the steam control knob until water dispenses, keep the steam control knob open for at least 30 seconds,



⚠ Take care performing this process as the hot water will pulse into the receptacle, and it may emit steam. close the steam control knob.



* Now the appliance is ready for making coffee.

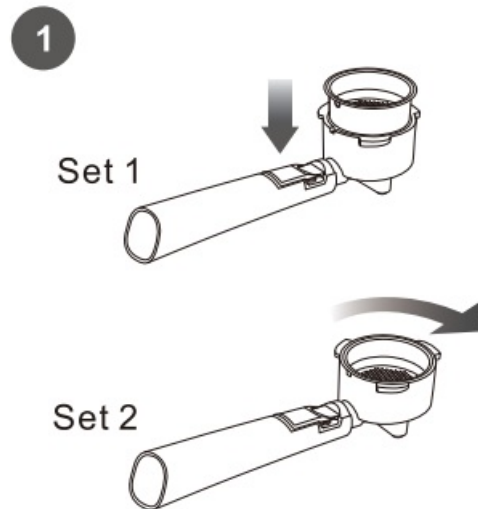
NOTE:

- If preheating is not completed yet, press the 1 cup button, 2 cup button, or manual button, the pump does not work.

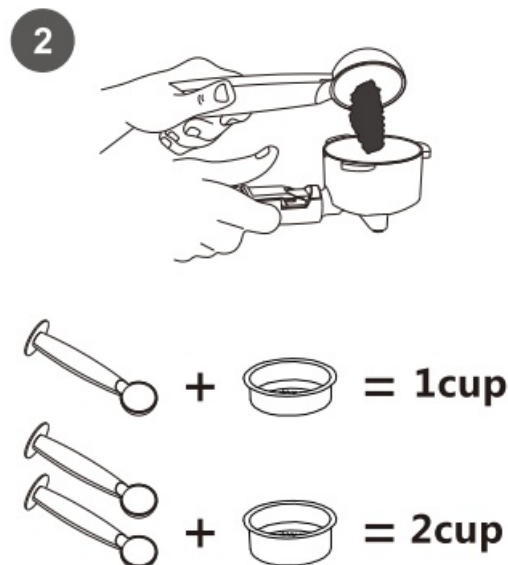
- During water flowing out, before the receptible is full, press the manual button again to stop pumping water immediately.
- There may be noise when pumping water for the first time or after a long time not used, it's normal that appliance is releasing the air inside. After about 20s, the noise will disappear.
- For manual button, working time is MAX 120s, unit will automatically stop working if no any operation within 120s.

MAKE ESPRESSO COFFEE

Remove funnel by turning it clockwise.

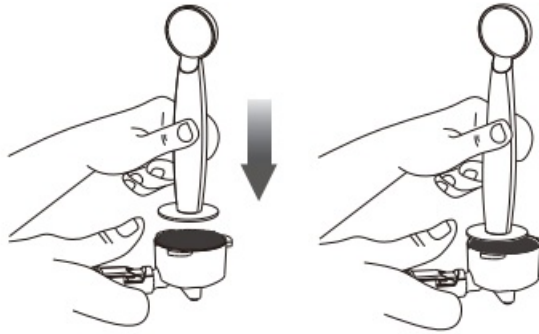


Adding ground coffee into steel mesh with measuring spoon,



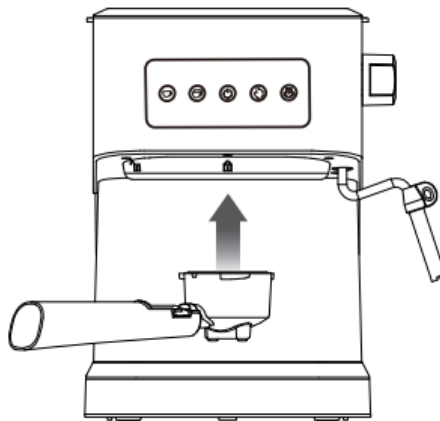
then press ground coffee powder tightly with the tamper.

3



Set steel mesh into the metal funnel (without coffee in steel mesh), make sure the tube on funnel aligns with groove in the appliance,


4



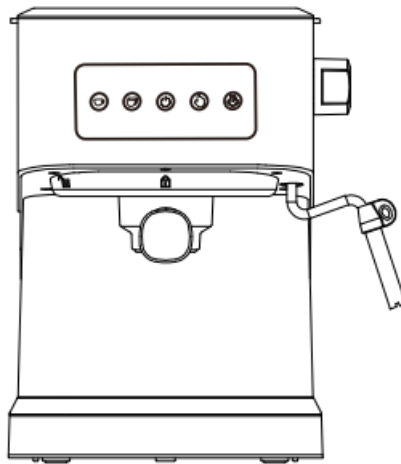
then insert the funnel into the appliance from the “” position,

5



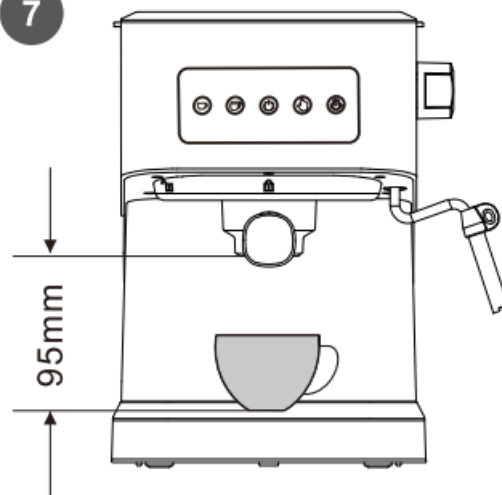
and fix them into coffee maker firmly by turn it anticlockwise until it is at the “” position.

6



Place an espresso cup on removable cup shelf.

7



- Press 1 cup button, to get cup of coffee.
- Press 2 cup button, to get 2 cups of coffee.
- Press manual button, get the amount of coffee you like, press this button again to stop.(NOTE: Appliance will automatically stop working if no any operation within 120s.)

8

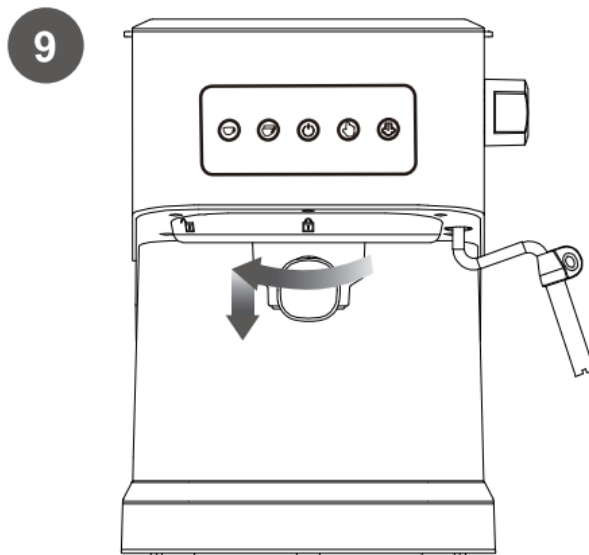
≈45ml



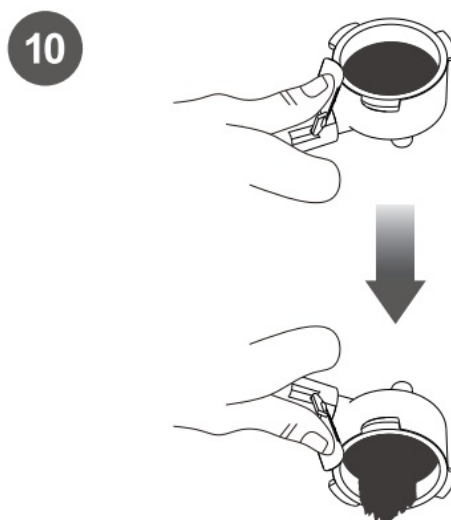
≈90ml



After finish making coffee, take metal funnel out by turning it clockwise,



then pour coffee residue out with steel mesh pressed by funnel holder clip.



Let them cool down completely, then rinse under running water.



WARNING

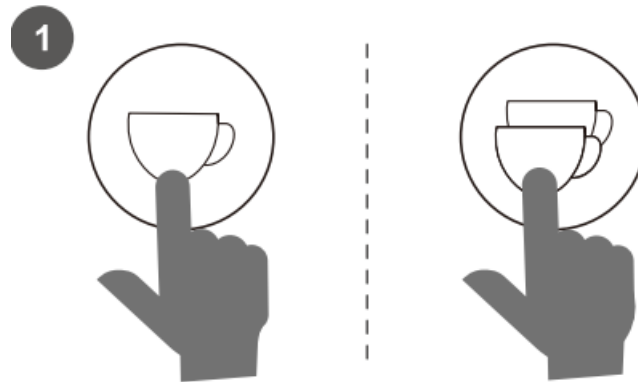
Do not leave the coffee maker unattended during making coffee, as you need operate manually sometimes!

MAKE HOT WATER

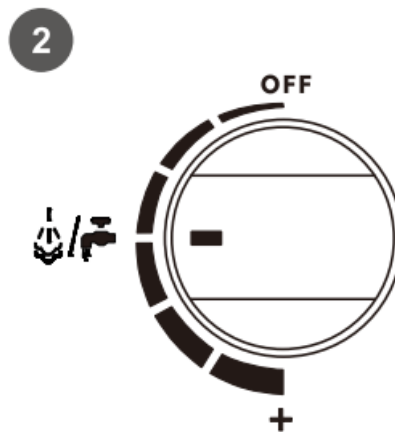
Hot water is used for warming cup, making tea or cooling down the appliance.

To start:

When the preheating is finished, the coffee indicator lights up solidly. Then press 1 cup or 2 cup button, the water pump starts to pump water .



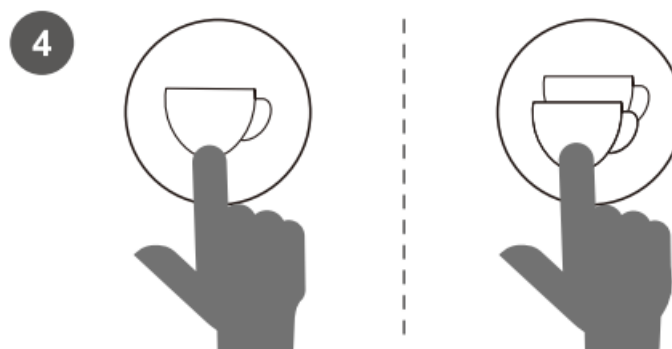
Turn the steam control knob to “Hot water” .



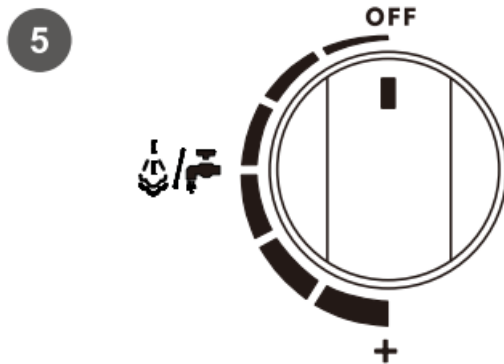
Then hot water will out from the steam wand.

**To stop:**

Press 1 cup or 2 cup button.



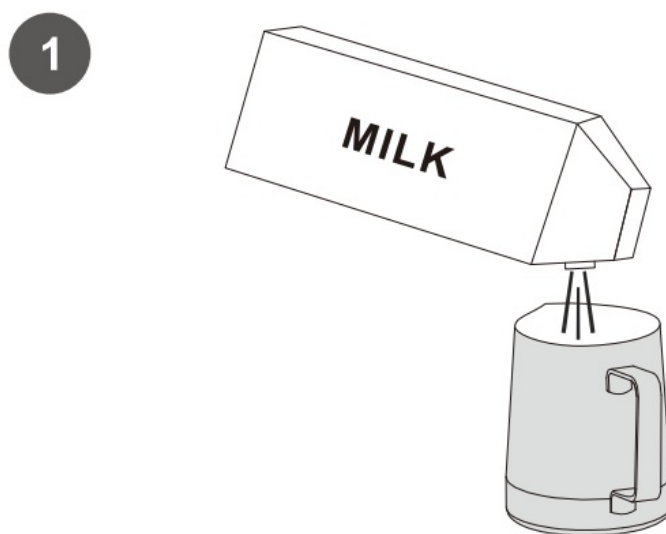
Turn the steam control knob to “OFF” .



MAKE CAPPUCCINO/ FROTHING MILK

You get a cup of cappuccino when you top up a cup of espresso with frothed milk.

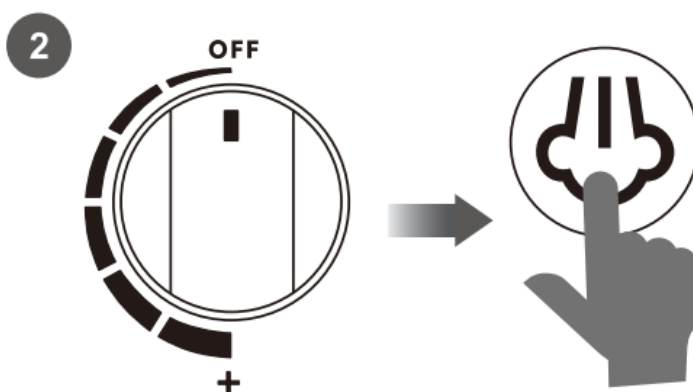
Prepare a cup and pour 100-150ml milk. For better foaming effect, it is recommended to use iced whole **milk**.



Note

In choosing the size jug, it is recommended the diameter is not less than 70+/-Smm, and bear in mind that the milk increase in volume by 2 times, make sure the height of jug is enough.

Make sure the steam control knob is at the OFF position. Press the steam button, wait for the steam button indicator lights up solidly .

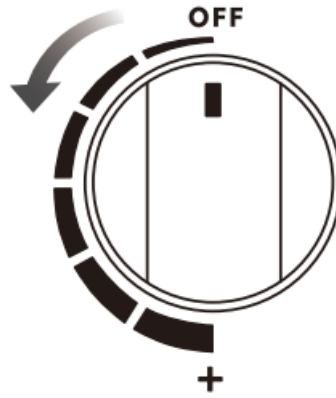


Note

During working, the indicator of steam button will cycle on and off to maintain to desired temperature.

Turn the steam control knob slowly anti-clockwise, steam will come out from the frothing device.

3

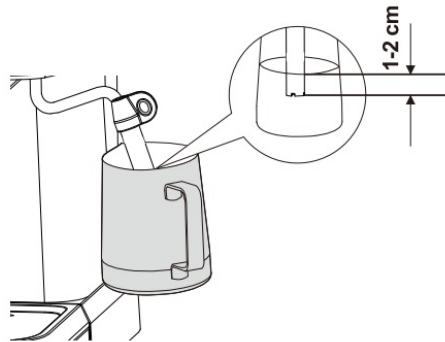


Note

In order to get better milk foam performance, you are recommended to keep steam control knob at the open position for approximate 10s~15s, to release the water from steam wand, since the early steam contains too much water.

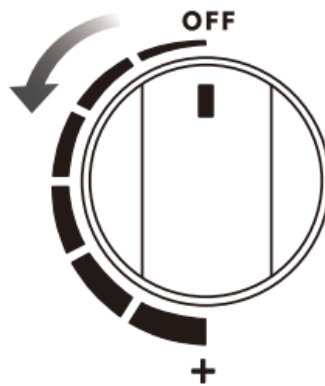
Insert the steam wand into the milk about 1cm~2cm.

4



Turn the steam control button slowly in anti clockwise,

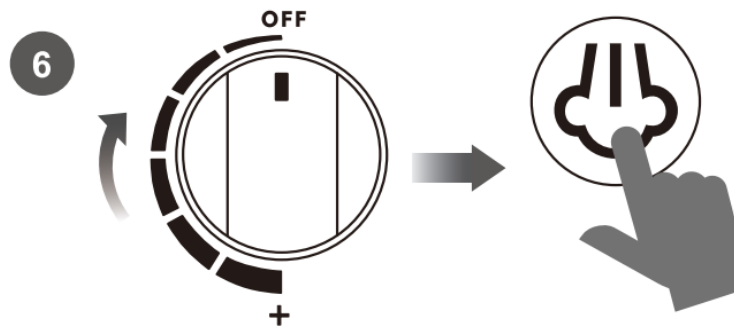
5



Note

Never touch steam outlet during steam jetting and be careful not to burnt. Never turn the steam control knob rapidly, as the steam will accumulate rapidly in short time which may increase the potential of risk of explosion.

When the required purpose is achieved, you can turn the steam control knob to OFF position and press the steam button again to exit the steam function.

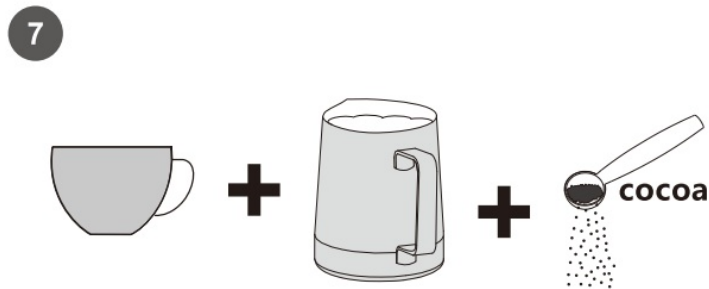


Note

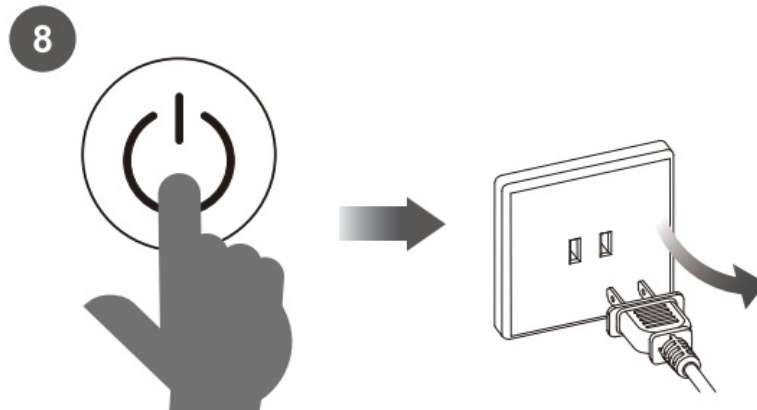
To avoid clogging of the steam nozzle after each milk frothing, please clean it in time according to the steps in the cleaning instructions.(P8)

Pour the frothed milk into the espresso prepared, now the cappuccino is ready.

Sweeten if desired, sprinkle the froth with a little cocoa powder.



Press the power button, and pull out the power plug to the power source. All indicators will be extinguished.



WARNING

After steaming, the appliance temperature is too hot and the appliance need to be turned off and cool down at least for 5 minutes before making coffee again, or you can activate the “Hot water” function to cool down the appliance. The coffee will be burnt and there will be overflow at the funnel if the appliance brew coffee directly without being cooled down.

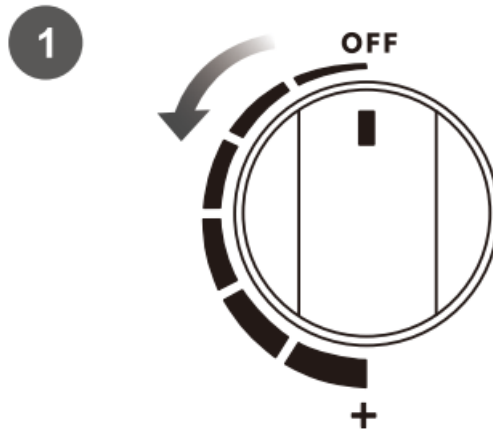
NOTE:

Please follow below operation if the steam outlet (steam nozzle or froth nozzle) is blocked: Firstly, turn the steam control knob to OFF position and cool down the appliance for about 30 minutes, then poke the steam outlet (steam nozzle or froth nozzle) for several times with a needle about 1mm in diameter, finally press the steam button and turn on the steam control knob to check if the appliance can produce steam normally when the steam button indicator lights up solidly.

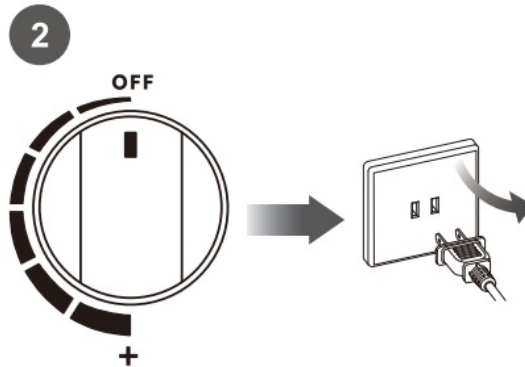
Please contact service department if the appliance can't produce steam after above operation.

CLEAN AND MAINTENANCE

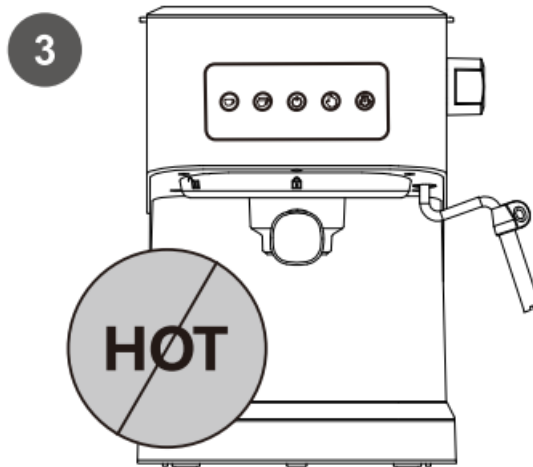
After frothing the milk, open the steam knob to clean the internal passages.



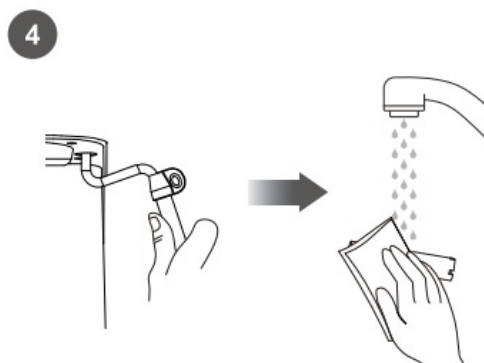
Close the steam knob and cut off power source.



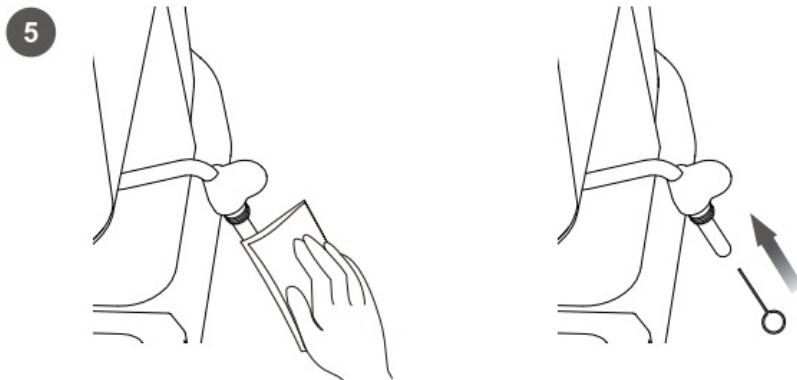
Make sure the appliance has completely cooled down.



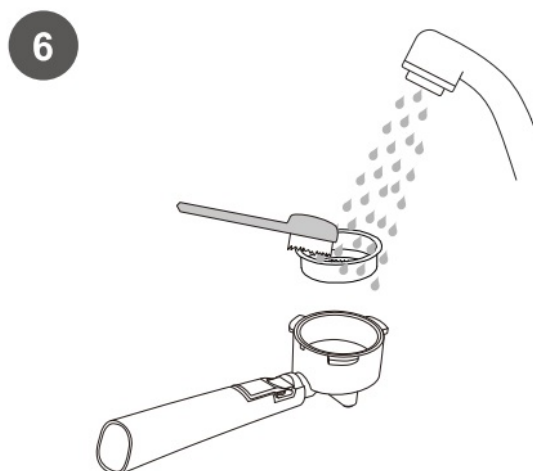
Remove the steam wand to clean with water.



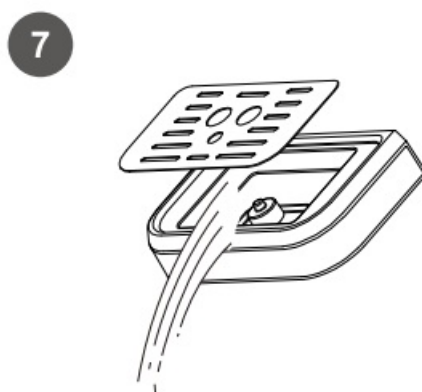
Wipe the steam wand. Periodically clean the steam nozzle hole with a needle to avoid blockage of the steam nozzle hole .



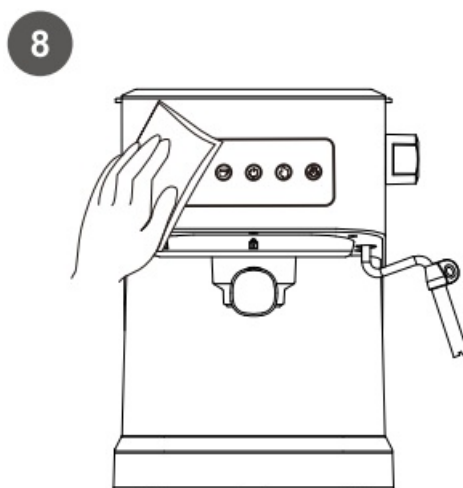
Clean the metal funnel with water. Should the holes in the steel mesh become blocked with coffee grinds, use a fine bristled brush to help clean.



Remove the removable cup shelf and drip tray from the appliance and remove any spilt coffee and water.



Simply wipe the body and removable cup shelf with a clean damp cloth or **sponge**.



! Warning

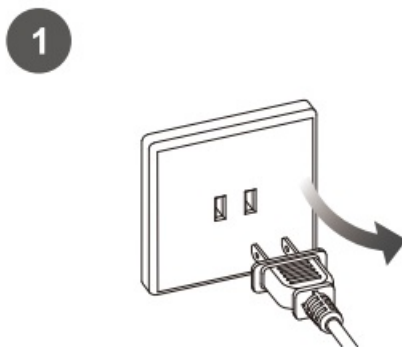
Steam from the steam wand is extremely hot and can scald.

NOTE:

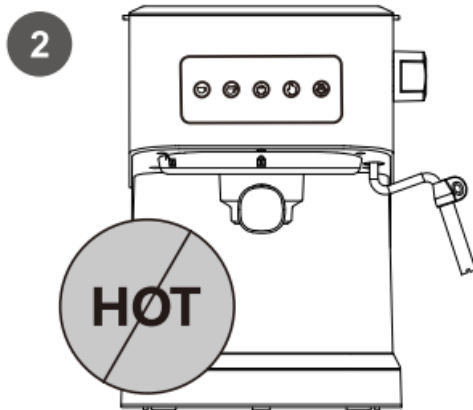
- Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning.
- Never wash your coffee machine accessories in a dishwasher. Do not use any abrasives or metal scourers as this will damage the finish on the unit.
- When your coffee maker is not being used, recommend that you do not leave the metal funnel attached to the machine as this will reduce the life of the gasket.

CLEANING MINERAL DEPOSITS {DESCALING}

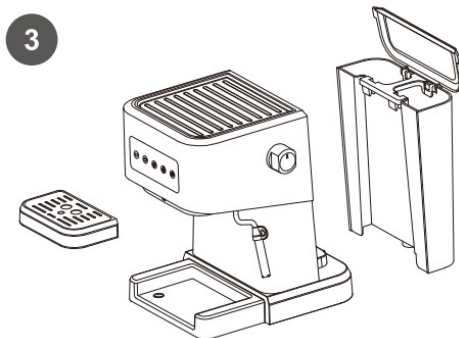
Disconnect the appliance from the mains supply, cut off power source.



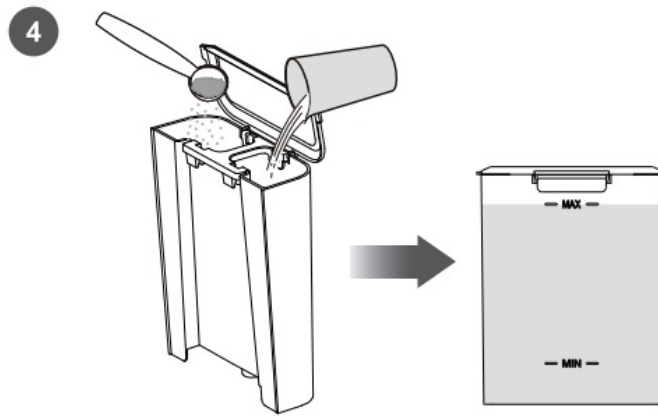
Make sure the appliance has completely cooled down.



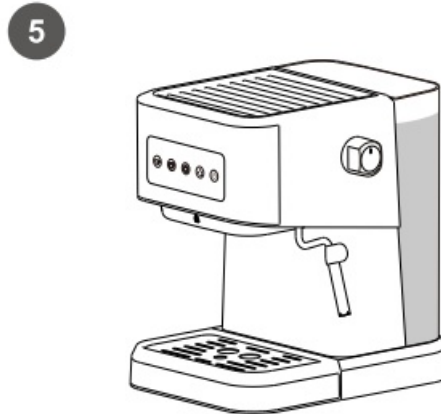
Remove the water tank and drip tray from the appliance.x



Fill water tank with water and dissolved descaler solution to the MAX level (the proportion of water and descale, refer to the instruction of descaler). Please use "household descaler" ,instead of industrial descaler.



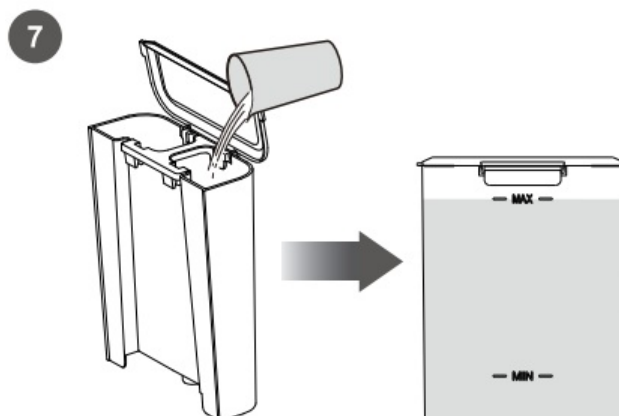
Re-fit the water tank and drip tray to the appliance.



Repeat the operation steps of MAKE HOT WATER for internal cleaning, and operate repeatedly until the water tank is empty.



Immediately refill the water tank with clean water and repeat the process to flush the system.



TROUBLE SHOOTING

Symptom	Cause	Corrections
The metal parts in the tank have rust.	Descaler is not recommended type. It may corrode the metal parts in the tank.	Use the descaler recommended by manufacturer.
Water leaks from the bottom of coffee maker.	There is much water in the drip tray.	Please clean the drip tray.
	The coffee maker is malfunction.	Please contact with the authorized service facility for repairing.
	When the water tank is pulled up after use, it is normal that there will be water left on the desk.	As the water outlet at the bottom of the water tank is a movable part and it is Not leaking.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
	The funnel is not installed properly or rotated to the right position.	Install the funnel properly and ensure the funnel is in the right
	Milk foaming is finished just now or the steam is generated just now, or the steam button is not reset due to too high temperature.	Operating after cooling down.
Acid (vinegar) taste exists in Espresso coffee.	No clean correctly after cleaning mineral deposits.	Clean coffee maker per the content in “before the first use” for several times
	Coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad.	Please use fresh coffee powder, or store unused coffee powder in a cool, dry place. After opening a package of coffee powder, reseal it tightly and store it in a refrigerator to maintain its freshness.
Coffee maker can not work anymore.	Power outlet is not plugged well.	Plug the power cord into a wall outlet correctly, if the appliance still does not work, please contact with the authorized service facility for repairing.
Steam can not froth.	The Milk Frothing indicator is not illuminated.	Only after the Milk Frothing indicator is illuminated, the steam can be used to froth.
	The container is too big or the shape not fits.	Use high and narrow container.
	You have used skimmed milk.	Use whole milk or half-skimmed milk.
	There is some dirt inside the steam nozzle	Clean the steam nozzle immediately after use every time with wet sponge.

Do not take apart the appliance by yourself if the cause of failure is not found, contact the qualified servicing center.

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!

Please remember to respect the local regulations:

Hand in the non-working electrical equipment's to an appropriate waste disposal center.

FC

Made in China

Email: ICUIRE@Outlook.com

Documents / Resources

	ICUIRE CM3000 Espresso Machine with Milk Frothing Pitcher [pdf] Instruction Manual CM3000 Espresso Machine with Milk Frothing Pitcher, CM3000, Espresso Machine with Milk Fr othing Pitcher, Machine with Milk Frothing Pitcher, Milk Frothing Pitcher, Frothing Pitcher
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References

- [User Manual](#)