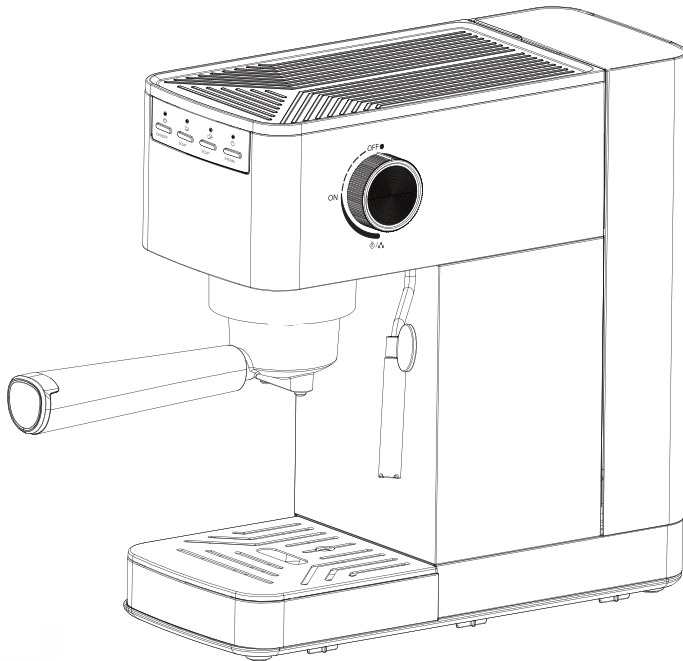


# COFFEE MAKER INSTRUCTION MANUAL



**Model No.: CM5432-UL**

**Item No.:CM8032S**

**THANK YOU FOR CHOOSING OUR ESPRESSO MACHINE**

**PLEASE READ THE MANUAL CAREFULLY BEFORE OPERATING!**



**If you have questions about the product such as missing parts, damaged products, product assembling and operation, please contact us via**

**customer service phone: 213-4467172 or 661-4358826.**





# IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed as below.

1. Read all instructions.
2. Before using, please check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
4. To protect against fire, electric shock and injury to persons, please do not immerse cord, plug, in water or other liquid.
5. Unplug before cleaning and when not in use.

Allow appliance cool down completely before taking off, attaching components or before cleaning.

6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
9. Ensure the power cord do not touch hot surface of appliance.
10. Do not place the coffee maker on hot surface or beside fire in order to avoid being damaged
11. To disconnect, remove plug from wall outlet. Always hold the plug. But never pull the cord.
12. Do not use appliance for other use rather than intended use and place it in a dry environment.
13. Close supervision is necessary when your appliance is being used by or near children.
14. Be careful not to get burned by the steam.
15. Do not touch the hot surface of appliance (such as steam wand,

or brewing filter when the machine is just boiling). Use handle or knobs.  
and the brewing filter just boiling). Use handle or knobs.

16. Do not let the coffee maker operate without water.

17. Scald may occur if the water tank is removed during the brewing cycles.

18. Do not remove the metal funnel when appliance in brewing coffee or when steam and hot water escape from metal funnel and ensure to release the pressure in water tank before removing metal funnel.

19. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.

20. Release pressure through steam wand before removing tank cover or metal funnel.

21. This appliance is not intended for used 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 use of the appliances by a person responsible for their safety.

22. Children should be supervised to ensure that they do not play with the appliance.

23. 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.

24. Do not use outdoors.

25. Do not place on or near a hot gas or electric burner, or in a heated oven.

26. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

27. **WARNING:** The filling aperture must not be opened during use.

28. The appliance must not be immersed

29. Residual heat may exist on the heating element surface after use

30. **WARNING:** Potential injury from misuse

31. The coffee-maker shall not be placed in a cabinet when in use.

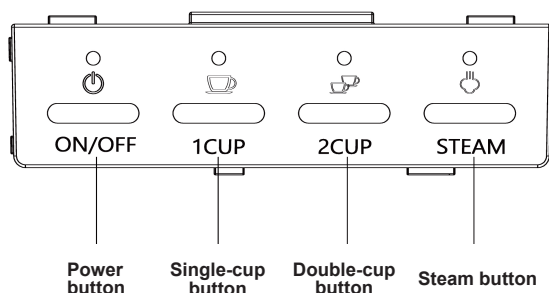
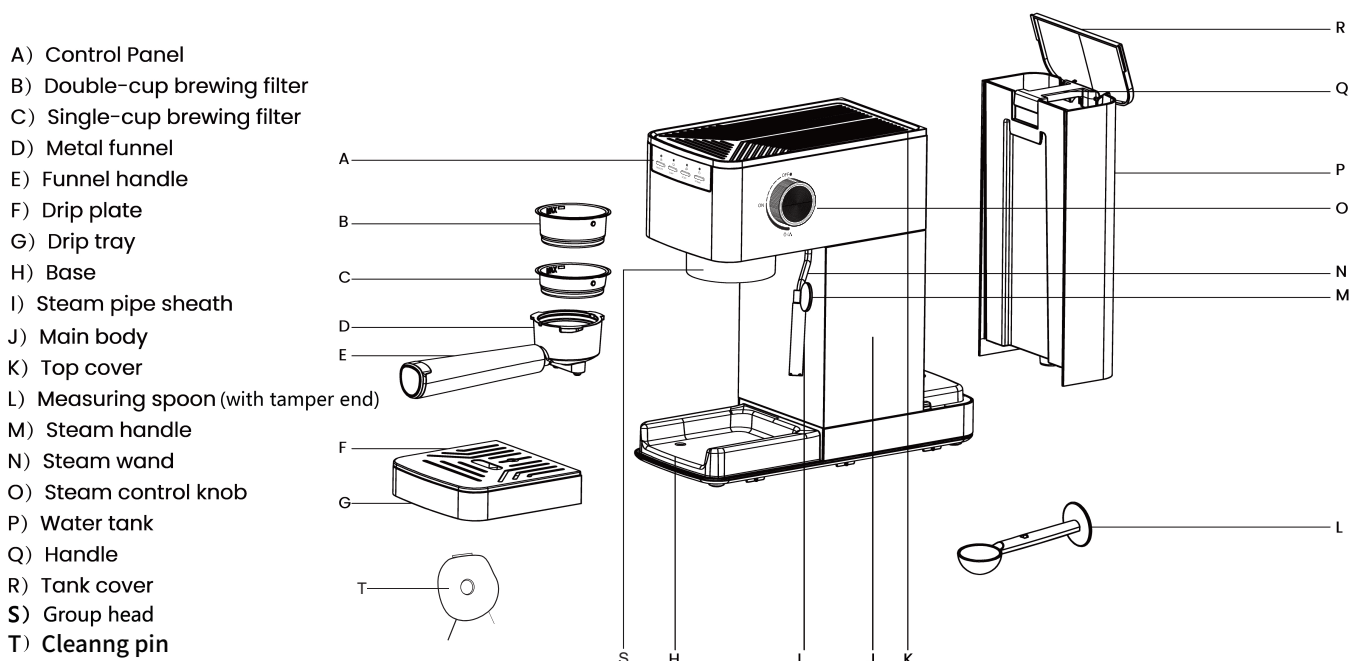
32. Cleaning and user maintenance shall not be made by children without supervision.

# SAVE THESE INSTRUCTIONS

## WARNING

**Please read all instructions before using.  
For household use only.**

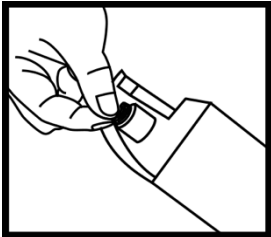
## KNOW YOUR COFFEE MAKER



## BEFORE THE FIRST USE

To ensure the first cup of coffee tastes excellent, you should rinse the coffee maker with warm water as follows:

1. Check and ensure that all accessories are complete and not damaged.
2. Ensure the espresso machine is always positioned onto a dry, stable, flat horizontal counter top.
3. Please make sure that the red rubber plug of the water outlet of the water tank is removed.





4. Pour water into water tank, the water level should not exceed the “MAX” mark in the water tank. Then close the tank cover.



### NOTE

- 1. The appliance is supplied with a water tank for easy cleaning, you can fill the water tank with water firstly, and then put the water tank into the appliance.**
- 2. More simply, the water tank can also be filled without acted by pouring the water directly.**
- 3. Always check the water level before use and replace water daily. Use cold, preferably filtered water. Do not use demineralized or distilled water or any other liquid.**

5. Set brewing filter into metal funnel (no coffee in brewing filter).
6. Place an espresso cup on drip plate.
7. Make sure the knob is at the “ OFF ● ” position.
8. Insert the Power Plug into a 120V AC power outlet and then press the power on “  ” button, the ON/OFF, 1 CUP, 2 CUP and STEAM indicator will flash slowly.
9. The appliance will start heating, when ON/OFF, 1 CUP and 2 CUP indicator becomes solid and steam light off, it shows the pre-heating is finished.
10. Press 2 cup button “  ”, when 1 cup light off and 2 cup light flashing, wait for a moment, The water will flow out from the brew head.
11. When the appliance stops pumping water automatically, you can pour the water in container out then clean them thoroughly, now you can start brewing.

Note: There may be noise when pumping the water on the first time, it is normal, the appliance is releasing the air in the appliance. After about 20s, the noise will disappear.



#### NOTE

**The appliance is not equipped with jug, please use your jug or coffee cup.**



#### TIPS

**The top of the machine can be used to warm the cup. It is recommended to warm the cup before extraction.**

## PRE-HEATING

To make a cup of good hot Espresso coffee, we recommend you preheating the appliance before making coffee, including the metal funnel, brewing filter and cup, so that the coffee flavour can not be influenced by the cold parts.

### A. Add Water to Water Tank

Remove the water tank and open the tank cover to fill it with desired water, the water level should not exceed the “MAX” mark in the water tank. Then place the water tank into the appliance properly.

### B. Heating Your Cup or Glass

A warm cup will help maintain the coffee's optimal temperature. Pre-heat your cup by rinsing with hot water from the hot water outlet and place on the cup warming tray.

### C. Heating the Metal Funnel and Brewing Filter

A cold metal funnel and brewing filter can reduce the extraction temperature enough to significantly affect the quality of your espresso. Always ensure the metal funnel and brewing filter are pre-heated with hot water from the hot water outlet before initial use.



#### NOTE

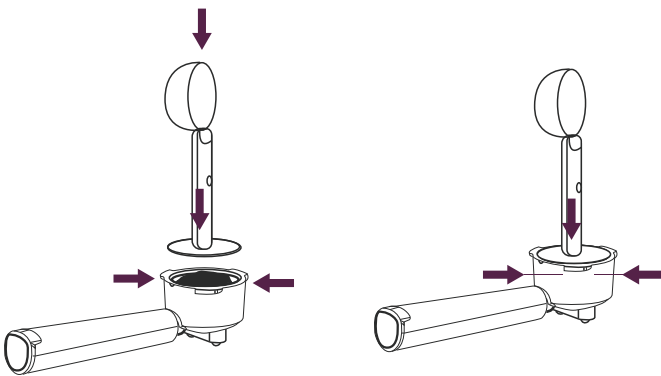
**Always wipe the metal funnel and brewing filter dry before dosing with ground coffee as moisture can encourage 'channeling' where water by-passes the ground coffee during extraction.**

## D. Selecting a Brewing Filter

Use the 1 cup brewing filter when brewing a single cup and the 2 cup brewing filter when brewing two cups or a stronger single cup or mug.

## E. Coffee Dose and Tamping

- Wipe filter brewing filter with a dry cloth.
  - Fill the brewing filter with freshly ground coffee. The provided brewing filters are designed for:
    - a) 1 CUP basket = approx. 0.25oz. This is approx. 1 level scoop of the provided measuring spoon.
    - b) 2 CUP basket = approx. 0.5oz. If using pre-ground coffee, this is approx. 2 level scoops of the provided measuring spoon. If using freshly ground coffee, this is approx. 3 level scoops of the provided measuring spoon. The reason for this difference is that pre-ground coffee is often coarser and hence occupies more volume than coffee that is more finely ground.
  - Tap the metal funnel several times to distribute the coffee evenly in the brewing filter.
  - Tamp down firmly (using approx. <27.5lbs or <12.5kg of pressure). The amount of pressure is not as important as consistent pressure every time.
- As a guide to dose, the flat surface of the tamper end of the measuring spoon should be lower than the top of the brewing filter filled with the coffee that has been tamped with <27.5lbs or <12.5kg of pressure
- Do not exceed the max line of your brewing filter



## F. Purging the Group Head

Before placing the metal funnel into the group head, run a short flow of water through the group head by pressing the 1 CUP button. This will purge any ground coffee residue from the group head and stabilize the temperature prior to extraction.

## G. Inserting the Metal Funnel

Set brewing filter into metal funnel, make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance from the “LOCK” position, and you can fix them into group head firmly through turning it anticlockwise until it is at the “CLOSE” position.

## H. Extracting Espresso

- Place pre-warmed cup(s) beneath the metal funnel and press the 1 CUP or 2 CUP button for the desired volume. A great espresso is about achieving the perfect balance between sweetness, acidity and bitterness.

## TIPS FOR MAKING THE PERFECT ESPRESSO



The taste of espresso depends on the amount and type of coffee powders used.



The particular taste of a coffee bean depends on several factors, but its taste and aroma are the result of the roasting process. Coffee beans roasted for a longer time and at higher temperatures are darker in color. Darker coffee beans release more flavor than lighter ones.



Espresso machines require a finely ground blend. We recommend using a burr mill rather than a blade mill.



Fresh, quality coffee beans will give you the best possible flavor extraction.



We recommend storing the coffee in an airtight container, in a cool, dry place, away from heat sources.



While grind size is only one of several factors that influence the quality and taste of coffee, it is a crucial factor that must be carefully considered. Even if all the other factors are spot on, the flavor will be subpar if the grind size is not right. Here is what you need to know about all of the coffee grind sizes:

**Extra-Coarse**

- 1.5 millimeter particle size.
- The texture of rock salt.
- Best for cold brew

**Coarse**

- 1 millimeter particle size.
- The texture of coarse sea salt.
- Best for French press and percolators.

**Medium**

- 0.75 millimeter particle size.
- The texture of beach sand.
- Best for pour-over, Chemex, and drip coffee.

**Medium Fine**

- 0.5 millimeter size.
- The texture of table salt.
- Best for Moka pot, stovetop espresso, Aeropress, siphon brew, and pour-over.

**Fine**

- 0.3 millimeter size.
- The texture of fine granulated sugar.
- Best for espresso.

**Superfine**

- 0.1 millimeter size.
- The texture of flour.
- Best for Turkish coffee.





Serve espresso coffee immediately after preparing it.

Extraction Quality		Grind	Amount of Coffee Ground	Tamp
<b>OVER EXTRACTED</b> Crema very dark and not formed	PROBABLE CAUSE	Too fine	Too much	Too heavy
	SOLUTION	Grind coarser	Decrease the amount	Decrease the tamping pressure
<b>IDEAL EXTRACTION</b>		OPTIMUM	0.25OZ (1 cup) 0.5OZ (2 cup)	<27.5 lbs (<12.5 kg)
<b>UNDER EXTRACTED</b> Light and pale Crema	PROBABLE CAUSE	Too coarse	Too little	Too light
	SOLUTION	Grind finer	Increase the amount	Increase the tamping pressure



## MAKE ESPRESSO COFFEE

Please follow the steps below :

1. Remove the funnel by turning the funnel clockwise, wipe the brewing filter with a dry cloth.
2. Add ground coffee into appropriate brewing filter with measuring spoon, (one spoon of ground coffee can make about a cup of top-grade coffee), then press the ground coffee tightly with the measuring spoon.
3. Make sure the ground coffee reaches the MAX line after tamping
4. Wipe edges of brewing filter to remove any coffee residue.
5. Set brewing filter into metal funnel, make sure the tube on the funnel aligns with groove in the appliance, then insert the funnel into the appliance as indicating of "LOCK" mark, and you can fix them into coffee maker firmly through turning it anticlockwise until it is at the "CLOSE" position .
6. Place a warm cup on the drip tray under the metal funnel.
7. Make sure the knob is at the "OFF●" position.
8. When ON/OFF, 1 CUP and 2 CUP indicator becomes solid, and steam light off, it shows the pre-heating is finished.
9. Select single cup "  " or double-cup "  " according to your demand and then press the corresponding button of the selected function. After waiting for a moment, there will be coffee flowing out.
10. The appliance will stop working when the coffee-brewing is finished, and then your coffee is ready now.



### WARNING

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

11. After finishing making the coffee, you can take the metal funnel out through turning clockwise, then pour the coffee residue out .
12. The default working time of single cup is 15 seconds, and that of double cup is 25 seconds.

## MAKE HOT WATER

Before making hot water, put a cup under the steam wand.

1. When ON/OFF, 1 CUP and 2 CUP indicator becomes solid, it indicates the pre-heating is finished.
2. After preheating, turn the knob to "☉" position, and then the hot water will dispense from steam wand, the steam indicator will flash. When desired amount of hot water is got, turn the knob back to "OFF ●" position. If it is not rotated back to the "OFF ●" position, all lights will flash quickly after 1 minute until it is rotated back to the "OFF ●" position.



### NOTE

**The maximum working time of hot water is 60 seconds.**

## FROTHING MILK/ MAKE CAPPUCCINO

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



### NOTE

**During making steam, the metal funnel must be assembled in position. Before frothing milk, release steam for 10 seconds.**

Please follow the steps below :

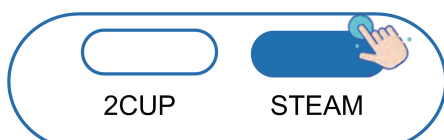
1. Fill a jug with about 100 grams of milk for each cappuccino to be prepared, you are recommended to use whole milk at refrigerator temperature (not hot!).



### NOTE


**In choosing the size of jug, it is recommended the diameter is not less than 2.5-3.0inch (70±5mm), and bear in mind that the milk increases in volume by 2 times, make sure the height of jug is enough.**

2. Press the steam button "☉", the steam indicator will flashing slowly. When steam indicator becomes solid, the pre-heating is finished.



3. Turn the Knob to “” steam position and let the residual water drain.

4. When only steam is out of the Steam Wand, turn the Steam Knob to the “ OFF ● ” position.

5. Put the steam wand into the milk, then turn the knob to “” position. Steam will come out from the steam outlet. Froth milk in the way moving vessel round from up to down

## **WARNING**

**1. The Frother will make a soft hissing noise.**

**2. Be sure to operate carefully as the steam may result in scald to person.**

6. As milk level rises, lower the jug to keep the Tip just below the milk surface.

7. When the desired foam is achieved, immerse the Steam Wand half way into the milk.

8. Milk is ready when the jug is too hot to touch for 3 secs, you can turn the knob back to “ OFF ● ” position.

9. Press the STEAM button again to exit the steam mode.

10. Pour the frothed milk into the espresso prepared, now the cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.


## **NOTE**

**Clean steam outlet with wet sponge immediately after steam stops generating, beware of scald!**

The steam wand can be used to froth milk singly or make hot beverages like drinking chocolate and water.

## SET THE BREWING AMOUNT

### A. Brewing amount of single-cup

Hold and press the “1CUP” button for 3 seconds to enter into the mode of setting the brewing amount. The “” indicator light flashes slowly, and then press the “1CUP” button again, the coffee starts to dispense from brewing head, according to your needs, press the “1CUP” button again, the coffee stops dispensing. At that time, the setting for the brewing amount of single cup is finished and it will be saved for next operation. The adjustable dispensing amount of single cup ranges between

### B. Brewing amount of double-cup

Hold and press the “2CUP” button for 3 seconds to enter into the mode of setting the dispensing amount, then follow the operation of setting the brewing amount of single cup. The adjustable brewing amount of double-cup ranges between 10-25 seconds.

### C. Restore factory setting

Simultaneously hold and press the “1CUP” and “2CUP” buttons for 3 seconds to recover the factory setting of brewing amount. All lights flash quickly first and then the ON/OFF, 1CUP, 2CUP indicator remain on, which means it has been set up.

## AUTOMATICALLY POWER-OFF FUNCTION

1. After pressing power button, if there is no any operation within 29 minutes, the unit will power off automatically.
2. After pressing power button, under standby mode, turn the knob to the hot water position, if there is no any operation after pumping about 215ml water (about 1 minute), the pump will stop automatically.
3. After pressing power button, when the steam is in standby, turn on the steam knob, if there is no any operation after pump worked for 180s during froth milk, the pump will stop automatically.

## CLEANING AND MAINTENANCE

1. Cut off power source and let the coffee maker cool down completely before cleaning.
2. Clean housing of coffee maker with moisture-proof sponge often and clean water tank, drip tray and drip plate regularly then dry them.



### NOTE

**Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning.**

3. Detach the metal funnel by turning it clockwise, get rid of coffee residue inside, then you can clean it with cleanser, but at last you must rinse with clear water.
4. Clean all the attachments in the water and dry thoroughly.

## CLEANING MINERAL DEPOSITS

1. To make sure the efficient operation of the coffee maker, clean internal piping and the peak flavor of coffee, the coffee maker needs to be descaled, cleaned and maintained periodically. Descaling warning will be shown when the appliance has cumulatively worked for 500 cycles. At that time, all indicators will flash for 5 times, which means that the coffee maker needs to be performed descaling, and then the appliance will go back into normal condition.
2. Fill the water tank with water and descaler to the MAX level (the scale of water and descaler is 4:1, the detail refers to the instruction of descaler). Please use “household descaler”, you can use the citric acid (obtainable from chemist’s or drug stores) instead of the descaler (the one hundred parts of water and three parts of citric acid).
3. Please prepare two containers with different volumes (recommended container volumes are 450ml and 1L respectively). Place the 450ml container under the brew head and the 1L container under the steam nozzle.
4. Auto descaling: In coffee standby, press and hold the steam button for 5 seconds, the single cup and double cup indicator lights begin to flash, and the coffee machine automatically performs descaling. After about 16 minutes, the single cup and double cup indicator lights flash faster. At this time, the steam knob can be turned on, and the tank cleaner is emptied. The knob reset, and the descaling is completed.
5. It is recommended to add the tap water into the water tank to the MAX level and repeat Step 4 twice to remove residual detergent.

**Note:** If you do not need to descaling, you can press and hold the single cup button, double cup button and steam button for 3 seconds to cancel the descaling prompt.

## TROUBLE SHOOTING

Symptom	Cause	Corrections
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.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
Acid (vinegar) taste exists in Espresso coffee.	No clean correctly after cleaning mineral deposits.	Clean coffee maker according to "before the first use" as shown on Page 4
	The coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad.	Please use fresh coffee powder, and after opening a package of coffee powder, reseal it tightly and store it in a cool, dry place, such as in the refrigerator, to maintain its freshness.
The coffee maker cannot work any more.	The 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.
The steam cannot froth.	The white indicator is not illuminated.	Only after the white indicator is illuminated, the steam can be used to froth.
	The container is too big or the shape is not fit.	Use high and narrow cup.
	You have used skimmed milk	Use whole milk or half-skimmed milk

All the lights keep flashing	The knob is not reset after making hot water for 215ml (about 1 minute)	Reset knob to “OFF” position
	The knob is not reset after turning on the steam for 180 seconds	Reset knob to “OFF ”position
ALL indicator blinking at the same time for 5 times	Need to descaling	Decalcifying

***Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact certified serving center.***

## Environment friendly disposal



You can help protect the environment!  
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.



Thank you for purchasing this product! If you have any questions about the product, such as missing parts, damaged products, product assembling, and operation, please contact us via customer service number: **213-4467172 or 661-4358826**

## **IMPORTANT**

Please call our customer service department for any consulting:

**213-4467172**

**661-4358826**

(8:30am - 5:30pm P.S.T.)

DATED PROOF OF PURCHASE IS REQUIRED FOR WARRANTY SERVICE.

## **AVIS**

Veuillez appeler le service à la clientèle pour toutes questions au:

**213-4467172**

**661-4358826**

(8:30am - 5:30pm P.S.T.)

PREUVE D'ACHAT ORIGINALE REQUISE POUR SERVICE DE GARANTIE.

## **IMPORTANTE**

Sólo hay que llamar nuestro departamento de servicio al cliente en caso de tener preguntas o inquietudes:

**213-4467172**

**661-4358826**

(8:30am - 5:30pm P.S.T.)

SE REQUIERE PRUEBA DE COMPRA CON FECHA PARA SERVICIO BAJO GARANTÍA.

**Address: ROWAN ELECTRIC APPLIANCE LLC  
750S. Valley View Avenue, San Bernardino, CA 92408  
Phone: 213-4467172 or 661-4358826**

**8:30am-5:30pm PST. Monday to Friday**





