



Espresso Coffee Machine User Manual

Model: CM1669
120V~ 60Hz 1350W

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SAFETY PRECAUTIONS

Please read this manual carefully. Please keep this user manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

-  In case the product needs to be repaired while in operation, kindly get in touch with our after-sales service team. Avoid disassembling the product yourself to prevent any potential dangers.
-  This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.
-  **This appliance is intended for private domestic use and household environment only. Only used the appliance in enclosed spaces.**
-  This appliance is intended for use up to a maximum height of 2000 meters above sea level.
-  Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.

Risk of suffocation!

-  **Children may put packaging material over their heads or wrap themselves up in it and suffocate.**
 - Keep packaging material and small parts away from children.
 - Children may breathe in or swallow small parts, causing them to suffocate.

Risk of electric shock!

-  **If the appliance or the power cord is damaged, this is dangerous:**
 - Never operate a damaged appliance.
 - Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
 - If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
-  **Improper repairs are dangerous:**
 - Repairs to the appliance should only be carried out by trained specialist staff.
 - Only use genuine spare parts when repairing the appliance.
 - If the power cord of this appliance is damaged, it must be replaced by the qualified technician.

 **Penetrating moisture may cause an electric shock.**

- Before cleaning, pull out the mains plug or switch off the fuse in the fuse box.
- Do not use wet sponge cloths, steam– or high–pressure cleaners to clean the appliance.
- The appliance must not be immersed in water.

Risk of scald!

 **The appliance becomes very hot during use! Allow the appliance to cool down before removing or attaching parts, moving, relocating or cleaning it.**

- Never touch the hot appliance parts like the steam/hot water outlet, the metal part of the portafilter or the filter during or shortly after use.
- After prolonged use, the cup warmer gets so hot that you might scald yourself on it!

 **Never point the steam/hot water wand towards persons, animals or steam and moisture sensitive furniture!**

- The escaping steam or the water is very hot and could cause scalding!

Use caution

 **Never take the portafilter off while the appliance performs a brewing process or steams milk – the appliance is pressurized!**

 **Do not leave the espresso machine unattended when in use. This applies especially when children are nearby.**

 Only cups and tamper may be placed on the cup warmer. Do not place any other items on the appliance.

 Keep the appliance and accessories clean.

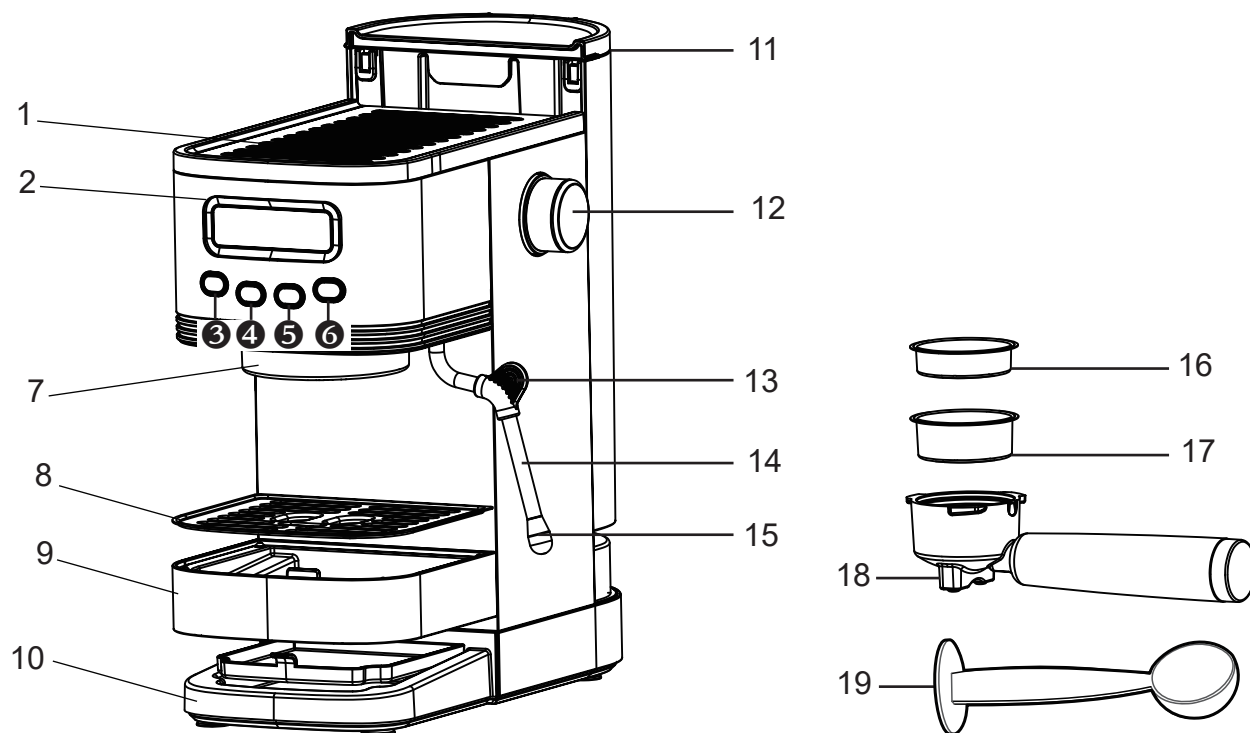
 If the appliance is to be left unattended, cleaned, moved, assembled, or stored, always switch OFF the espresso machine with the ON/OFF button. Switch off at the power outlet and unplug.

 Ensure the product is properly assembled before first use.

 Do not use any other liquid apart from cold mains/tap water. We do not recommend the use of highly filtered, demineralised or distilled water as this may affect the taste of the coffee and how the espresso machine is designed to function.

SAVE THESE INSTRUCTIONS

COMPONENTS



1 Cup Warmer

2 Display Screen

3 ON/OFF Button

4 1-Shot Button

5 2-Shot Button

6 Steam/Temp. Button

7 Brew Head

8 Drip Plate

9 Drip Tray

10 Inner Drip Tray

11 Removable Water Reservoir

12 Steam Knob

13 Thermo-insulated Handle

14 Steam Wand

15 Steam Nozzle

16 Single Shot Filter

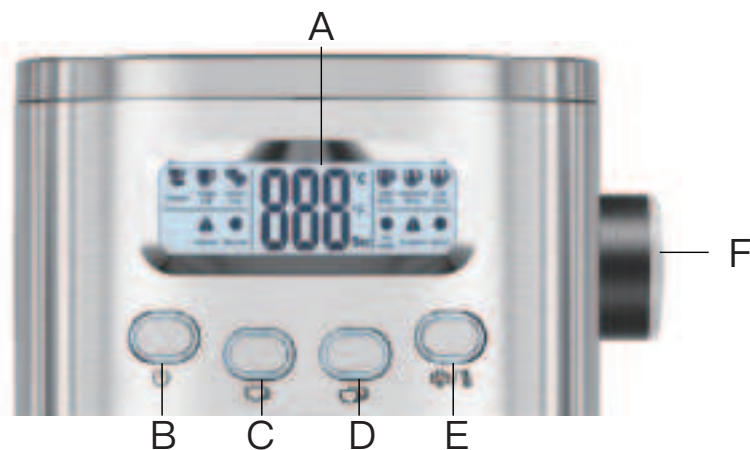
17 Double Shot Filter

18 Portafilter

19 Measure Spoon with Tamper

OPERATING INSTRUCTIONS

Control Panel



A	LCD Display	Display the working status
B	ON/OFF Button	Press to turn ON/OFF the machine
C	1-Shot Button	Press for single shot brewing
D	2-Shot Button	Press for double shot brewing
E	Steam/Temp. Button	Press to enter/quit steam mode Hold down for 3 seconds to set the temperature
F	Steam Knob	Rotate counter-clockwise to make steam or hot water. Return it when finished

NOTE

1. Manual brewing:

Press the 1-Shot button twice to start the manual frothing. Press the button again to stop brewing. Max brewing time: 60 seconds.

2. Temperature setting:

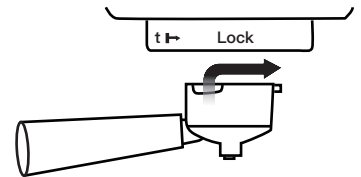
Hold down the Steam/Temp. button for 3 seconds to enter the temperature setting.

Then press the button to toggle among High / Standard / Low temperature.

After selecting, wait for 5 seconds to exit the setting mode automatically.

Before First Use

1. To ensure the first cup of coffee tastes excellent, please prepare the coffee maker as follows:
2. Remove the plug at the bottom of the water reservoir.
3. Fill the water reservoir with ambient temperature water up to the “MAX” mark.
4. Place an empty cup/mug under the steam wand.
5. Connect the machine to a power source, press the ON/OFF button. The power indicator turns on and the machine starts to preheat. The preheating takes about 2 minutes.
6. Once the preheating is finished, all buttons will light up.
7. Rotate the steam knob to ☕/☕ position, the machine will start to make hot water.
8. Let the hot water come out of the steam wand for 8 seconds, then return the steam knob to the OFF position. This process lets the water flow into the empty pump for the first time. DISCARD the used water.
9. Place the brewing filter without any ground coffee into the portafilter.
Place the portafilter at a 45° angle to the left and slot it into the brew head, then rotate it to the right to lock it in place. The portafilter should be installed at a right angle to the machine or with a slight tilt to the right.
10. Place an empty cup/mug under the portafilter. Press the 1–Shot or 2–Shot button to brew. After the brewing cycle, DISCARD the used water.



NOTE

1. There may be a loud noise and a little shake when the machine pumps the water out the first time. This is normal. The machine is releasing some air from the system. The noise will be weak in the future using.
2. The filter could be a bit snug and difficult to remove from the portafilter when you need to replace it. You can use a different filter to help pry it out.

Making Espresso

Using cold portafilter, filters, and cups can lower the extraction temperature, impacting the espresso quality. It is advisable to run a brewing cycle without ground coffee to preheat them before extraction.

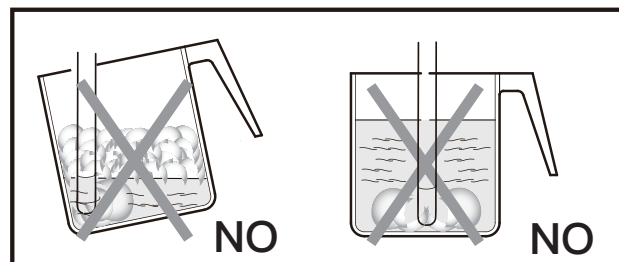
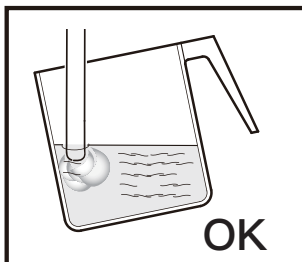
1. Remove the portafilter by turning it clockwise. Place the brew filter into the portafilter, making sure it fits properly.
2. Use the measure spoon, add ground coffee to the brewing filter then tamp the ground coffee down tightly with the spoon.
3. Make sure the steam knob is on OFF position.
4. Follow the Operating Instruction to set the temperature, and then press the 1–Shot or 2–Shot button according to your favor.

Check out the Quick Start Guide (brochure) for more brewing advices.

Frothing Milk / Making Cappuccino or Latte

Before starting, it is important to slightly move the steam wand outwards in order to insert the steam nozzle underneath the milk pitcher and facilitate the movements required to froth the milk correctly.

1. Press the Steam/Temp. button. If the temperature is too low to produce steam, the Preheat icon will be flashing and the machine will be preheating.
2. The Preheat icon will disappear once the preheating is done, leaving only the Steam icon displayed.
3. Rotate the steam knob in a counter–clockwise direction to remove any condensation from the wand before turning it off.
4. Place the milk pitcher (half–filled with cold whole milk) beneath the steam wand. Ensure the steam nozzle is positioned just under the surface of the milk, avoiding both too deep and too shallow placements. Maintain a strong vortex by positioning the steam wand centrally but towards the edge of the milk pitcher, at the correct angle.



5. Rotate the steam knob to  position. The steam will come out of the steam wand.
6. After reaching the desired frothing consistency, push the steam nozzle further into the milk to ensure thorough heating.
7. After frothing, rotate the knob to the OFF position. Press the Steam/Temp. button again to quit the steam mode.
8. Rotate the steam knob to make hot water to clean any leftover milk from the wand. Return the knob when finished.

NOTE

- When finished steaming, be sure to rotate the knob to OFF, and press the Steam/Temp. button to return to standby mode.
- After steaming, the machine is under overheat protection. You should cool it down before making another coffee. See section Overheat Protection.

WARNING:

The steam wand is very **HOT** during and after use. To prevent burns, use only the rubber tip on the steam wand to move it.

Check out the Quick Start Guide (brochure) for more brewing advices.

Making Hot Water

Place a cup under the steam wand. Rotate the knob to  position. Hot water will come out from the steam wand. Return knob to OFF when done.

Customize the Volume

This machine allows you to customize the volume of 1-shot and 2-shot coffee.

1. When the machine has finished preheating (all buttons lights up), press and hold the 1-Shot or 2-Shot button for 3 seconds. The machine will start to brew.
2. When the desired amount is reached, press the button again.
3. When setting finished, the machine will beep for 3 times indicating that the volume is recorded.
4. Adjustable volume range: 10–60 seconds.

Restoring Default Mode

To reset the machine to the default mode, keep pressing the 1-Shot button and 2-shot button at the same time for 3 seconds. All the buttons will flash 3 times. The machine will return to default settings.



(5 SECONDS)

Overheat Protection

Wait before making coffee after frothing milk, as the boiler temperature is high and the machine is under overheat protection. If you press the 1-Shot or 2-Shot button, the Overheat icon will light up. please proceed as follows to cool down the machine:

1. Rotate the steam knob to  position to make hot water.
2. Let hot water come out from the steam wand to cool down the boiler.
3. When the hot water stops, and the Overheat icon disappears, the boiler has been cooled down.
4. Return the knob to OFF. Now the machine is ready to use.

WARNING:

If you still want to brewing coffee without cooling down the machine, press again the 1-Shot or 2-Shot button and the machine will start brewing. (We do not recommend it because the coffee will have a burnt taste.)

Auto Shut-Off

If no operation is chosen within 15 minutes in standby mode, the machine will automatically power down, turning off all buttons. To restart, simply press the ON/OFF button once more.



CLEANING & MAINTENANCE

Cleaning the Appliance

DO NOT clean with alcohol or solvent cleanser.

NEVER immerse the housing in water to clean.

Rotate the knob to OFF and allow the coffee machine to cool down sufficiently before cleaning.

Regularly clean the housing of the coffee machine with a damp sponge, then clean the water reservoir, drip tray and drip plate and dry them.

Clean portafilter with cleanser or warm water.

Clean all attachments and dry thoroughly.

Cleaning the Portafilter and Filters

If you find that the filter is blocked with a very fine powder while brewing coffee, immerse the filter in boiling water for 10 minutes to unclog it, then rinse it with running water.

WARNING:

DO NOT wash any of the parts in the dishwasher.

To avoid burns, the filter must only be removed when the portafilter has cooled down sufficiently.

Cleaning the Steam Wand

Immediately after frothing milk, turn steam knob on to purge out any residual milk from the wand.

Clean the wand with a damp cloth. If the hole of the steam nozzle becomes blocked, ensure the steam knob is at OFF position. Turn off the machine and allow to cool. Use a pin to unblock the hole.



Cleaning the Brew Head

Regularly remove any coffee grounds from the brew head using a brush, and wash with hot water:

Insert the portafilter into it without using coffee grounds. Place a cup under the brew head and press the coffee brewing button twice to fill the cup. Then remove the portafilter from the brew head and clean it with a dry cloth.

WARNING:

Do not try to disassemble the brew head. It will damage the brew head and lead to leakage.

Descaling

To make sure your coffee machine operates efficiently, to clean the internal pipes, and to preserve the flavor of your coffee, the coffee machine needs to be descaled, cleaned and maintained periodically. Also, after 500 times of brew cycle, it is necessary to run a descaling cycle. Otherwise, the Descale warning will appear at every time start-up.

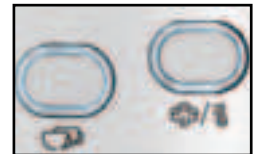
Please proceed below steps to descaling the machine:

1. Fill the water with descaling agent (4 parts water to 1 part descaling agent) into the water reservoir up to the “MAX” marking.

NOTE

Please also refer to the instructions on the descaling agent. Please use a household descaling agent, or you can use citric acid instead of a commercial descaling agent – in this case use 100 parts of water to 3 parts of citric acid.

2. Place a cup/mug or other suitable receptacle on the drip tray and keep pressing the 2-Shot button and Steam/Temp. button together for 5 seconds. The machine will start the descaling cycle and run for 7 minutes then stop automatically.



(5 SECONDS)

3. Repeat the previous steps until the water with descaling agent is running out.
4. Next, repeat the process two more times using only CLEAN TAP WATER without any descaling agent.

② TROUBLESHOOTING

Problem	Possible Cause	Solution
No water	Water reservoir is empty.	Fill the water reservoir up to Max mark.
	The water reservoir is not fixed.	Reassemble the water reservoir.
	Still no water after 12 seconds operation or the machine is idle for too long.	Fill the water reservoir and make hot water once.
No steam	Steam nozzle is clogged.	Remove the steam nozzle from steam wand and clean it with a pin.
	Water reservoir is empty.	Fill the water reservoir up to Max mark.
	The water reservoir is not fixed.	Reassemble the water reservoir.
Less steam	Steam/Temp. button is not activated or the preheating is not finished.	Press the Steam/Temp. button and wait for the indicator to switch from flashing to staying constantly lit.
	The steaming starts before the machine reaches its heating temperature.	Make double shot brewing or wait for preheating finished before milk frothing.
	The Steam Knob does not rotate to the Max position.	Gently rotate the Steam Knob until steam sprays out when milk frothing.
Poor milk froth	Whether the whole milk is used. Whether the refrigerated milk is used.	Use whole milk. Keep milk chilled at 2–5°C (35.6~41°F).
	The steam nozzle is inserted too deep into the milk.	Submerge the steam nozzle into the milk surface at a depth of 1CM.
Less grease	Ground coffee is too coarse.	Replace the ground coffee.
	Ground coffee is not tamped sufficiently.	Tamp the ground coffee with an appropriate pressure.
	Make coffee right after milk frothing.	Make sure the machine cools down before using.
Coffee spills out of the filter.	The coffee powder on the edge of the filter is not cleaned after filling the ground coffee.	Clean the coffee powder on the edge of the filter with a brush.

Coffee is brewed slowly or in small quantity	Too much ground coffee.	The ground coffee must be of a standard quality and quantity, neither too coarse nor too fine.
	The ground coffee is too fine.	The ground coffee should be specific for espresso machines and should not be ground too finely.
	No water in the boiler (inside the machine).	Rotate the steam knob to ☞/☞ position to let the water come out of the steam wand about 180 ml.
The filter stuck in the brew head	The notch of the filter is too close from the brew head.	Attach the portafilter to the brew head and turn it left and right until the filter falls down.
The coffee is too cold	Brewing coffee in low temperature mode.	Choose standard or high temperature mode.
The control panel is unresponsive	The Overheat Protection is still active even the hot water stops.	Turn off the machine, return the knob to OFF, and restart the machine.

Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the appliance.

TECHNICAL SPECIFICATION

Model	CM1669
Voltage	120V~ 60Hz
Power	1350W
Espresso pressure	20 Bar
Capacity of water reservoir	1.3 L / 44 OZ
Product size	330x165x308 mm
	13.0x6.5x12.1 inch

Manufacturer: Foshan Shunde QINGZHOU Electric Appliances Co., Ltd.
Add.: Room 2901, Building 18, Vanke Jinyu Riverside Plaza, No. 13 Desheng Middle Road, Daliang Street, Shunde District, Foshan City, Guangdong Province, China
Contact: Emily Tel: +1 (838) 910 8317 E-Mail: info01@iamzchef.com

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Coffee Family



Coffee Grinder
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CG209



Espresso Coffee Machine
CM1669



Espresso Coffee Machine
CM1636



Espresso Coffee Machine
CM1666