€,∧MZCHEF



Espresso
Coffee
Machine
User Manual

Model: CM1636 120V~ 60Hz 1350W

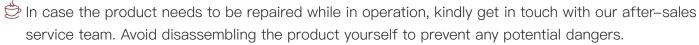
CONTENTS

△ SAFETY PRECAUTIONS	1
© COMPONENTS	3
© OPERATING INSTRUCTIONS	4
The control of the co	8
② TROUBLESHOOTING ····································	12
TECHNICAL SPECIFICATION	13



△ 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.



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.

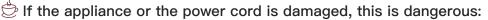
Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.

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!



- 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!

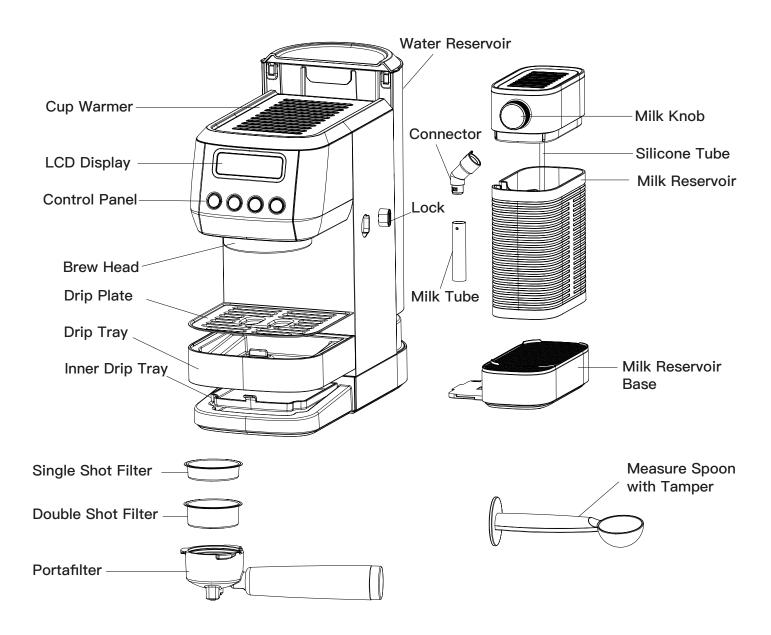
- the appliance becomes very hot during use! Allow the appliance to cool down before removing or attaching parts, moving, relocating or cleaning it.
 - Never touch the hot appliance parts like the steam/hot water outlet, the metal part of the portafilter or the filter during or shortly after use.
 - After prolonged use, the cup warmer gets so hot that you might scald yourself on it!
- Never point the milk tube towards persons, animals or steam and moisture sensitive furniture!
 - The escaping steam or the liquid 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.
- Expression 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.
- number 2 Ensure the product is properly assembled before first use.
- Do not use any other liquid apart form 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 THIS USER MANUAL FOR FUTURE USE

S COMPONENTS



OPERATING INSTRUCTIONS

Control Panel

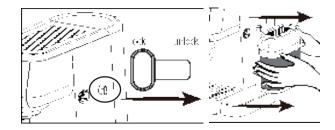


Α	LCD Display	Display the working status
В	ON/OFF Button	Press to turn ON/OFF the machine
С	Espresso Button	Press to toggle between single and double shot. Hold down for 3 seconds to customize the value.
D	Cappuccino Button	Press to toggle between small and large cup. Hold down for 3 seconds to manual milk frothing.
E	Latte Button	Press to toggle between small and large cup. Hold down for 3 seconds to run the cleaning cycle of milk-frothing system.

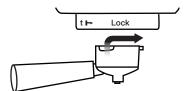
Before First Use

To ensure the first cup of coffee tastes excellent, please prepare the coffee maker as follows:

- 1. Remove the plug at the bottom of the water reservoir. Install the water reservoir.
- 2. Fill the water reservoir and milk reservoir with ambient temperature water up to the "MAX" mark.
- 3. Install the milk reservoir and its base:
 - a. Unlock the milk reservoir lock.
 - b. Connect the milk reservoir.
 - c. Lock the milk reservoir.



- **4.** 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.
- 5. Once the preheating is finished, all buttons will keep lighting.
- **6.** 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.



- 7. Place an empty cup under the portafilter.
- 8. Rotate the milk knob to adjust the milk tube towards the cup.
- 9. Press the Cappuccino button once start the brewing cycle.
- 10. After the brewing cycle, DISCARD the used water.

Now your coffee maker is ready to use.

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.

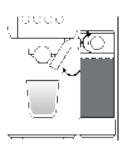
Making Espresso

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. Install the portafilter. And then press the Espresso button to select one shot or two shot.

Making Cappuccino or Latte

1. Before starting, it is important to gently rotate the knob to adjust the milk tube towards the cup.



- 2. Follow the above steps in Making Espresso but do not press any button. Use the single shot filter for a small cup and the double shot filter for a large cup.
- **3.** If the temperature is too low to produce steam, the Cappuccino or Latte buttons icon will be flashing, indicating the machine is preheating.
- 4. All buttons will keep lighting once the preheating is done.
- **5.** Press the Cappuccino or Latte button to your liking. Pressing once will choose a small cup, while pressing twice will choose a large cup.
- **6.** You may add additional frothed milk by pressing and holding the Cappuccino button for 3 seconds. The button will flash in blue and green alternately. Press the Cappuccino button again when finished.

NOTE

Make sure to clean the milk tube after use. See section Cleaning & Maintenance.

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

Customize The Volume of Espresso, Cappuccino and Latte

This machine allows you to customize the volume of Espresso, Cappuccino and Latte as you desired.

- 1. When the machine has finished preheating (all buttons lights up), press and hold the Espresso button for 3 seconds.
- 2. The Espresso, Cappuccino, and Latte buttons will flash alternately in green indicating the machine is ready to customize the volume.
- 3. Choose a brewing mode among Espresso, Cappuccino, and Latte by pressing the related button.
- 4. Press once or twice to decide between single shot or double shot (small cup or large cup).
- 5. When the desired amount of frothed milk or coffee is reached, press the button again. If you opt for Cappuccino or Latte, you must confirm the amount twice (first for milk, then for coffee).
- **6.** When setting finished, the machine will beep for 3 times indicating that the volume is recorded. It will return to standby mode.

NOTE:

- 1. If no operation is selected within 15 seconds, the machine will return to standby mode.
- 2. The coffee maker has a memory function that will automatically remember your last setting for brewing.
- 3. The adjustable volume range are as follows:

	Espresso	Cappuccino	Latte
Milk	/	15–130s	15-130s
Coffee	9-50s (25-200ml)	9-50s (25-200ml)	9-50s (25-200ml)
			Unit: s = seconds

Reset the Default Volumes

To reset the machine to the default volumes of Espresso, Cappuccino and Latte, press and hold the Espresso and Cappuccino buttons at the same time for 5 seconds. The machine will return to its default settings.



(5 SECONDS)

Water Shortage Warning

When the water shortage warning is triggered, the Espresso, Cappuccino and Latte buttons simultaneously will flash in green, and have will flash on screen.

Once the water shortage warning is triggered, please proceed as follows:

- 1. Press the ON/OFF button and turn off the machine.
- 2. Refill the water reservoir with ambient temperature water up to the "MAX" mark.
- 3. Place a cup under the portafilter, and gently rotate the milk knob to adjust the milk tube towards the cup.
- 4. Turn on the machine.
- 5. Press either one of the Espresso, Cappuccino, or Latte button. The machine will start to pump water and make hot water.
- **6.** Once the pump ceases to work and hot water stops flowing, the water shortage is solved. All the buttons will keep lighting. Now the machine is ready to use.

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 the Appliance

DO NOT clean with alcohol or solvent cleanser.

NEVER immerse the housing in water to clean.

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 and milk 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 Milk Reservoir and Milk Tube

Once you are done making your beverage with milk, you can either store the milk reservoir with milk in the refrigerator or completely clean the milk reservoir and milk tube.

It is important to clean the milk-frothing system immediately after making cappuccino, latte or manual frothing.

Residual milk may clog the milk frother, leading to frothing problems, which can negatively impact the taste of coffee or produce an unpleasant odor.

If the milk reservoir is stored in the refrigerator:

- 1. Place a large empty cup under the portafilter. Ensure there is sufficient water in the water reservoir above the "MIN" mark.
- 2. Gently rotate the knob to adjust the milk tube towards the cup.
- 3. Press and hold the Latte button for 3 seconds.
- 4. The machine will start to make hot water from the milk tube, and 💇 will flash on the screen.
- 5. The cleaning cycle will last for around 80 seconds.
- 6. Repeat steps 1-4 to make sure the milk residue is entirely removed.
- 7. The milk tube is clean and the milk reservoir can be restored in the refrigerator.

To thoroughly clean the milk reservoir:

- 1. Drain the milk reservoir and rinsh it with running water.
- 2. Fill the milk reservoir with clean water.
- 3. Place a large empty cup under the portafilter. Ensure there is sufficient water in the water reservoir above the "MIN" mark.
- 4. Gently rotate the knob to adjust the milk tube towards the cup.
- 5. Press and hold the Latte button for 3 seconds.
- 6. The machine will start to make hot water from the milk tube, and ♠⁰ will flash on the screen.
- 7. The cleaning cycle will last for around 80 seconds.
- 8. Repeat steps 3-6 to make sure the milk residue is entirely removed.



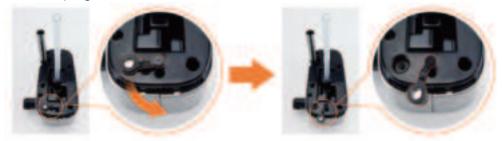
(3 SECONDS)

9. Rinse and wash all parts of the milk reservoir including lid thoroughly with warm soapy water. Rinse and dry well. Do not use abrasive cleaners and scouring pads, as they will scratch the finish.

Deep Cleaning the Milk Reservoir Lid

Follow the below procedures to deeply clean the milk reservoir lid.

1. Remove the rubber plug on the lid.



2. Remove the silicone tube and the milk tube.



- 3. Rinse each pipe opening with clean water. (Do not immerse in water!)
- 4. Dry well and assemble all parts back to correct position. In particular, the rubber plug must be installed back in place, or the milk reservoir will not work.



NOTE

If you find that the machine can not product the milk foam, it may be due to a blockage in the air inlet. You can use a 0.25mm needle to clear the air inlet and it should work normally.

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 Espresso 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 Cappuccino and Latte buttons together for 5 seconds. The machine will start the descaling cycle and run for 6 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.

TROUBLESHOOTING

Problem	Possible Cause	Solution	
Machine doesn't work	The machine is not switched on or the power plug is not plugged in.	Plug in the power plug, press the ON/OFF button. And the power indicator will light up.	
Machine doesn't work Coffee does not run out of the portafilter Coffee only slowly runs out of the portafilter Coffee runs through too quickly	Short circuit/ power outlet has no power.	Check the power supply.	
	Water tank is empty.	Fill water tank.	
	Water tank is not installed correctly.	Remove the water tank and correctly install it.	
of the	The machine cannot pump water.	Press and hold the Latte button for 3 seconds to run the cleaning cycle. This process will help the machine to pump water.	
	Filter is clogged up.	Clean the filters hole with a pin.	
Coffee only	Coffee is ground too finely.	Ensure appropriate degree of grinding.	
slowly runs out of the	Too much coffee in filter.	Ensure appropriate amount.	
	Ground coffee is tamped too strongly.	Decrease the tamping pressure.	
portanitei	Filter is clogged up.	Clean the filters hole with a pin.	
Coffee runs	Coffee is ground too coarsely.	Ensure appropriate degree of grinding.	
through too	Too little coffee in filter.	Ensure appropriate amount.	
		Increase the tamping pressure.	
Coffee is cold.	Machine is not preheated.	Let hot water run through the machine with the inserted portafilter (with filter but without coffee grounds) to warm up the brew system before brewing the first coffee.	
	Cups are not preheated.	preheat cups with warm water.	
	Too much coffee in the filter.	Make sure to use the correct amount of coffee.	
Coffee spills out of the filter.	Coffee ground is sticking to the sealing ring of the brew head.	Turn off the machine, wait until it cooled down; and then clean the filter, portafilter and the sealing ring.	
	Portafilter is not securely attached.	Insert the filter holder and turn it to the right until you feel some resistance.	

Cappuccino and Latte buttons do not light up	The milk reservoir is not inserted.	Insert the milk reservoir into the machine, and push the locker to the "Lock" position.
	Run out of steam.	Check the volume in water reservoir.
Milk is not foamy after frothing or it	Milk is not cold enough.	Chill milk before making cappuccino or latte.
is not coming out of the milk tube	Milk tube is blocked.	Follow the instructions to clean the milk reservoir and milk tube.
	Air inlet is blocked.	Use a 0.25mm pin to clean the air inlet.
The quantity of milk varies with each brewing	Frothing tube is blocked.	Follow the instructions to clean the milk reservoir & frothing tube.
Bad smell from the milk tube	There are some residue milk in the milk-frothing system.	Follow the instructions to clean the milk reservoir & frothing tube in time.
Espresso, Cap- puccino, and Latte buttons are flashing in green	Water reservoir is out of water.	Refill the water reservoir with ambient temperature water. Then press either one of the Espresso, Cappuccino, or Latte button.

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

TECHNICAL SPECIFICATION

Model	CM1636
Voltage	120V~ 60Hz
Power	1350W
Espresso pressure	20 Bar
Capacity of water reservoir	1.3 L / 44 OZ
Capacity of milk reservoir	0.7 L / 24 OZ
Product size	315x217x305 mm
	12.4x8.5x12.0 inch

 $\label{thm:manufacturer: Foshan Shunde QINGZHOU Electric Appliances Co., Ltd. \\$

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



Plus up to 12 months

Extension for excellent after-sales service

Please send your Amazon order number to our email (info01@iamzchef.com) to register AMZCHEF super member.

Once the email is successfully sent:

- You will automatically get 1 year of warranty, and upgrade to full replacement guarantee.
- If anything goes wrong with your product, we will provide you with a brand new unit as a replacement, or provide you with a full refund.
- If there is a problem with your parts and accessories, you can replace them for free.

S
S

Send: info01@iamzchef.com

Subject: Warranty

Amazon Order ID: ______

Please note: Please send us your order number within 2 weeks of receiving the goods to ensure successful registration.