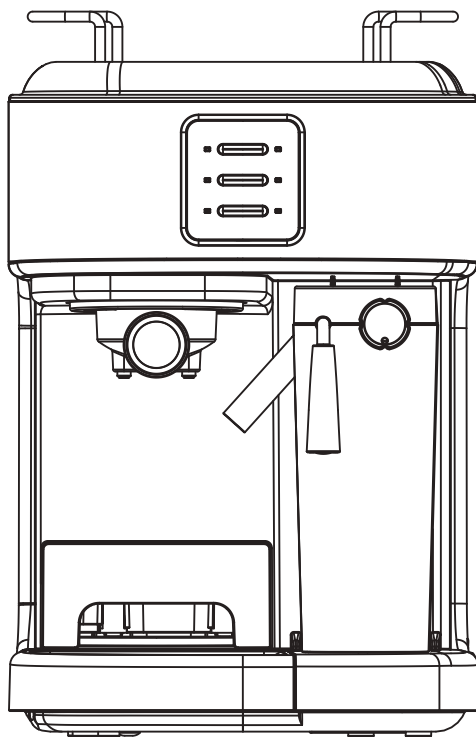


COFFEE MAKER

INSTRUCTION MANUAL



Model No.: CM5411C-UL
Item No.: CM8011-BLACK
CM8011-BLACK-CS

Read this manual thoroughly before using and save it for future reference.

1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

1. Read all instructions.
2. Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the coffee maker.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plug or unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cooling before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
7. The use of accessory not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. To disconnect, turn any control to the off position then remove plug from wall outlet.
9. Do not touch any hot surfaces, use handles or knobs.
10. Do not use outdoors or for commercial purposes.
11. Do not let cord hang over edge of table or counter, or touch hot surface.
12. Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
13. Always be sure to place the water tank tightly back in the unit with its lid closed and fill with water on or above the minimum before turning appliance on.
14. Do not remove the portafilter while brewing coffee. Please make sure the 3 lights are on before you remove the portafilter to make additional coffee. Caution should also be taken while removing the portafilter since the metal parts will be hot.
15. Do not remove the water tank until unit is turned off.
16. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
17. The 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.
18. Keep the appliance and its cord out of reach of children less than 8 years.
19. Before removing any of the parts and accessories, make sure the 3 lights are on, press the power button to the “O” position and unplug the appliance.
20. There may be hot water floating on the top of the filter. Please make sure to hold it

only by the handle and dispose of the brewed coffee powder by using the filter retention .
21. Caution should be taken when moving unit with hot liquids.

22. If coffee does not drip, the filter is blocked. Turn off the appliance and allow it to cool down. The blockage may be caused by the coffee being too finely ground. See “PROBLEMS AND CAUSES” section.

23. WHEN CLEANING THE FROTHING TUBE: Place a large cup under the tube. Fill the milk tank with water and place it back. Turn the frothing knob clockwise to the CLEAN position, then press and hold the Latte button for 3s and release to activate the clean function. Let the unit dispense the water through the tube for approximately 30s and then press the Latte button once to stop the process.

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

25. Do not use appliance for other than intended use.

26. Do not leave the appliance on unattended.

27. 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.

28.  Never submerge the appliance in water or other liquids!

Danger of electric shock!

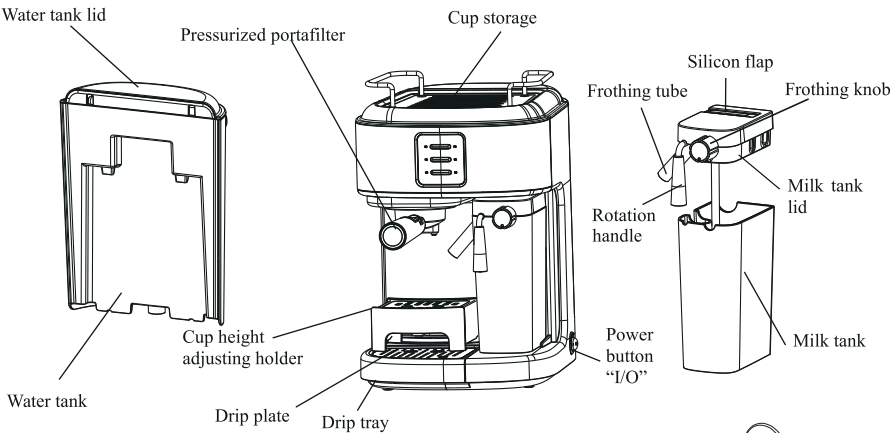
29. Save these instructions.

CAUTION: PRESSURE

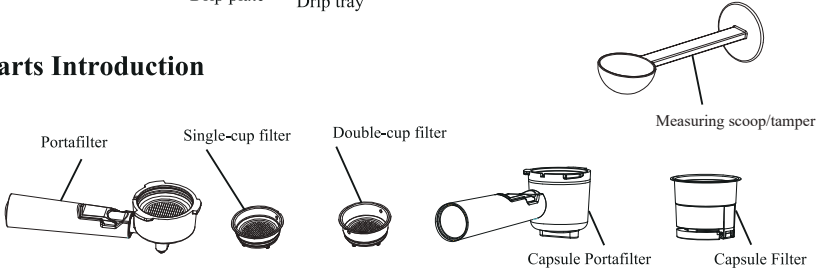
In order to avoid possible scalds to body parts and/or other injury from hot steam and water or damages to the unit, never remove the water tank or the portafilter while the machine is brewing coffee or frothing. Make sure the 3 lights are on before you can remove the portafilter to make additional cups of coffee. If you need to add more water or milk to the tanks, please make sure the 3 lights are on and ensure to switch off the unit by pressing the power button to the “O” position.

Please read ALL of the instructions, cautions, notes and warnings included in this instruction manual carefully before you begin to use this appliance. When this unit is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the long life of the machine and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

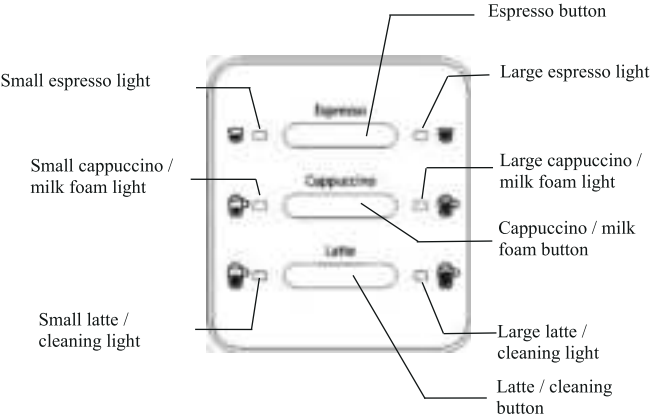
2. KNOWING YOUR COFFEE MAKER



2.1 Parts Introduction



2.2 Control Panel Introduction

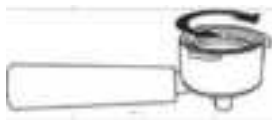
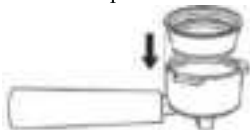


2.3 Installation & Detachment

2.3.1 How To Load The Filter

A. Align the bump on the filter to the notch of the portafilter and put the filter inside the portafilter.

B. Turn the filter to a certain angle to lock it inside the portafilter.



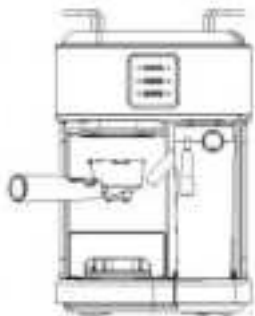
NOTE: If you want to remove the filter, turn it until the bump is aligned with the notch of the portafilter to unlock the filter.

2.3.2 How To Load The Portafilter

a. Put the portafilter underneath the brew head.

b. Attach portafilter on the brew head by first moving retainer clip back, then line the handle with the “☐” icon of the brew head and fits into the groove.

c. Turn it to the right until the retention clip is aligned with the “☒” icon of the brew head.



3. BEFORE THE FIRST USE

Pre-Cleaning the Unit

Please refer to “KNOWING YOUR COFFEE MAKER” section to familiarize with the product and identify all parts.

1. Remove stickers and labels from the unit. Remove the red plug from the bottom of the water tank.

2. Remove and wash the water tank, the milk tank, the portafilters, the filters and measuring scoop in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit.

NOTE: Do not immerse the unit in water or attempt to reach any of its internal parts.

3. Fill the water tank and the milk tank with water between the “MIN” and “MAX” marks.
4. Select one filter and place it on the portafilter, then place the portafilter in the unit, ensuring it is properly locked.
5. Place a cup under the portafilter, ensuring the tip of the frothing tube is inside the cup.
6. Plug the appliance into the appropriate outlet and turn the power button on “I”. The machine will run the steam cycle for 90 seconds and the six indicator lights will start flashing slowly.
7. Once the lights become solid, press the cappuccino button twice to start water brewing.
8. Once this process is completed, the six lights will turn on solid. Detach and dry the portafilter and the filter with a clean cloth.

4. USING YOUR UNIT

4.1 PREPARING INSTRUCTIONS

4.1.1 Choosing The Right Coffee

1) Coffee Beans

You may want to try a French or Italian roast ground for espresso. Pre-ground coffee will only retain its flavor for 7-8 days, provided that it is stored in an airtight container and in a cool, dark area. Whole beans are recommended to be ground just before use. The coffee beans should be dark roasted and freshly ground. Do not store in a refrigerator or freezer. Coffee beans stored in an airtight container will keep its flavor for up to 4 weeks.

2) Grinding The Coffee Beans

This is a vital step in the espresso making process if you are grinding coffee beans and takes practice. The coffee beans must be ground finely.

- The correctly ground coffee should look like salt.
- If the coffee is ground too fine, it may look like powder and feel like flour when rubbed between finger. The water may not flow through the coffee even under pressure and the appliance may fail to brew coffee.
- If the coffee is ground too coarse, the water may flow through the coffee too fast, preventing a full-flavored extraction.

Be sure to use a quality grinder for uniform consistency!

4.1.2 Filling The Water Tank

Fill the tank with the desired amount of water, using a jar or removing it under the tap. Remember to close the water tank lid and ensure it fits back tightly. Ensure the water level ranges within the “MIN” and “MAX” marks. Never use warm or hot water.

4.1.3 Filling The Milk Tank

If you are about to make cappuccino or latte, disassemble the milk tank by raising it up a little and then pulling it out to fill the milk tank with the estimated amount of cold milk you need between the “MIN” and “MAX” marks. When done, close the milk tank lid and ensure it fits back tightly.

NOTE: You can use the type of milk of your preference, i.e. whole milk, low fat milk, organic or soy milk.

4.1.4 Choosing The Filter

A. FOR A SINGLE SHOT – use the single cup filter.



B. FOR A DOUBLE SHOT OR TWO SINGLE SHOTS- use the double cup filter.



NOTE: The pod filter has been designed to work only with ESE (45mm) pods.

4.1.5 Filling With Ground Coffee

- a. Fill the filter with fresh, finely ground espresso coffee of corresponding weight.
- b. Tamp the ground coffee firmly and evenly with scoop to “MAX” mark (do not overfill).
- c. Clean excess coffee away from the rim to ensure proper fit under brew head.



NOTE: When emptying the coffee grinds, the flap in the portafilter handle should be lifted and held in place with your thumb before upturning the portafilter to avoid the coffee filter falling from the portafilter.

4.1.6 Selecting The Cup

Before preparing your beverage, please make sure to select the right cup size as below:

Espresso		Cappuccino		Latte	
Small	Large	Small	Large	Small	Large
60ML	120ML	300ML	400ML	450ML	550ML

NOTE: The total amount of the beverage can vary depending on the type of milk and level of froth used.

Pull out the cup height adjusting holder if you are using a small cup, or keep the cup height adjusting holder inside the compartment if you are using a larger cup.

4.1.7 Turning The Unit On

- a. Make sure the unit is plugged in.
- b. Turn the power button to “I” position. The 6 indicators on the control panel will flash breathing light, during heating and then turn solid when the perfect temperature is reached. Once these lights become solid, the unit is ready to be used.

4.2 OPERATING INSTRUCTIONS

A. Espresso	B. Cappuccino	C. Latte
A unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular drip coffee. Because of its richness, espresso is usually served in 44 to 59ml (1.5 to 2oz.) portions, in demitasse cups.	A drink made with about 1 espresso, 1 steamed milks and a thick layer of frothed milk.	A drink made with about 1 espresso, 2 steamed milks and a small amount of finely frothed milk.

NOTE: The above is for reference only. The coffee amount of the espresso or the fineness of the milk foam of the cappuccino or latte can be adjusted by yourself, and also you can use the “Preparing Frothed Milk” function alone to add additional foam to your beverage, making your own drink according to your personal taste!

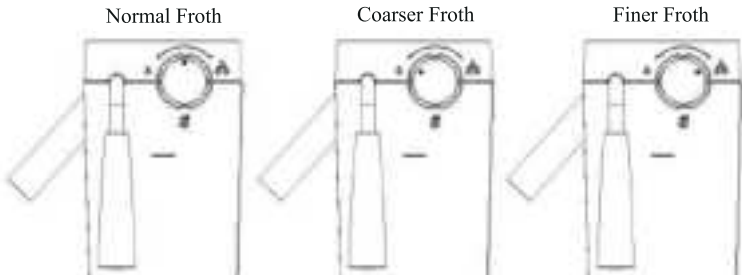
A. Preparing Espresso

- a. Press the espresso button once to brew a small cup of espresso.
- b. Press the espresso button twice to brew a large cup of espresso.

NOTE: The indicator light for corresponding size of espresso will turn on, indicating that the espresso is brewing. You can press the button to stop the brewing process when the desired amount is reached.

- c. After pressing the button (once or twice), press again and hold the button in 5s, the machine enters the mode of manually setting brewing time. Release the button to stop dispensing after reaching the desired coffee volume. The manually set time will be remained until the factory settings were restored.

WARNING: Wait for 10s to remove the portafilter and the filter after the completion of brewing to avoid scalds.



B. Preparing Cappuccino

a. Before brewing your cappuccino, you can adjust the fineness of the foam in standby mode by turning the frothing knob to “☼” for finer froth and to “☼” for coarser froth.

NOTE: The froth intensity can be adjusted during the brewing cycle.

b. Press the cappuccino button once to brew a small cup of cappuccino.

c. Press the cappuccino button twice to brew a large cup of cappuccino.

d. To adjust the milk foam amount, after pressing the button (once or twice), press again and hold the button in 5s, the machine enters the mode of manually setting foaming time. Release the button after reaching the desired foaming volume, the machine keeps brewing the coffee. The manually set foaming time will be remained until the factory settings were restored.

WARNING: The frothing tube is very hot, please take care!

CAUTION: When brewing cappuccino or latte, please make sure to adjust the rotation handle to position the frothing tube inside the cup. Additionally, you can also adjust the length of the tube by locking it onto different position of frothing lever to adapt to different size of cup. And you can clean it by rotating it out, then fix it in.



C. Preparing Latte

a. Prior to preparing your latte, adjust the fineness of the foam in standby mode by turning the frothing knob to “☼” position for finer froth and to the “☼” position for coarser froth.



b. Press the latte button once to brew a small cup of latte.

c. Press the latte button twice to brew a large cup of latte.

d. To adjust the milk foam amount, after pressing the button (once or twice), press again and hold the button in 5s, the machine enters the mode of manually setting foaming time. Release the button after reaching the desired foaming volume, the machine starts brewing the coffee. The set time will be remained until the factory setting is restored.

D. Preparing Frothed Milk

The coffee maker also allows you to prepare frothed milk only to add more foam to your beverage or to prepare frothed milk for any other beverage, e.g. macchiatto, hot chocolate, tea latte.

- a. Prior to preparing frothed milk, adjust the fineness according to your preference by turning the frothing knob to “” position for finer froth and to the “” position for coarser froth.
- b. Press and hold the cappuccino button for 3s until the frothing tube starts dispensing the milk foam. When done, press the cappuccino button once again to stop it.

If there is no any operation within 15 minutes, the unit will enter sleep mode, you can press any button to wake up the unit.

E. Restoring Factory Settings

1. To restore factory setting of Espresso function: hold and press the Espresso button, then power on the machine. The two Espresso indicator lights will flash 5 times.
2. To restore factory setting of milk foam volume of Cappuccino function: hold and press the Cappuccino button, then power on the machine. The two Cappuccino indicator lights will flash 5 times.
3. To restore factory setting of milk foam volume of Latte function: hold and press the Latte button, then power on the machine. The two Latte indicator lights will flash 5 times.

5. CLEANING AND DESCALING

5.1 AFTER USING

5.1.1 Clean The Tanks & Lids

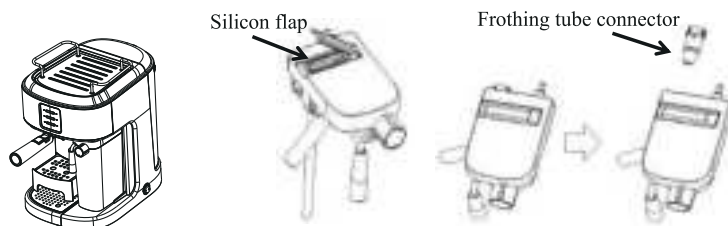
It is recommended to empty the two tanks both before and after use.

1. Clean the two tanks with warm soapy water, rinse and dry completely.

NOTE: Do not use abrasive detergent and scouring pad as they may scratch the finish. The two tanks are dishwasher safe (the upper rack of the dishwasher), but never put the milk tank lid in the dishwasher.

2. Detach and clean the frothing tube and the frothing tube connector with tap water, and then fix back.

3. Lift the silicon flap (don't pull it out), wash it by tap water. After cleaning, dry and place the silicon flap back.



5.1.2 Clean The Internal Pipes In The Milk Tank Lid

Despite that the milk tank with remaining milk can be put into the refrigerator, the milk tank and frothing tube need to be cleaned regularly in order to avoid residual build-up and clogging. Please clean regularly as the following instructions:

1. Fill the milk tank with clean water.

2. Place a large empty cup under the frothing tube.

3. Turn the frothing knob to the CLEAN position, then press and hold the Latte button for 3s to activate the clean function. Small Latte and Large Latte buttons will keep on and the frothing tube will release steam and water. After about 30s, the frothing tube will automatically stop the process.

4. Dispose any water left in the tank and place it back.

5.1.3 Clean The Brew Head & Portafilter & Filters

1. Remove the portafilter and discard the coffee powder or used pod. Clean the portafilter and filters with warm soapy water and rinse them completely. Never place the portafilter and filters into dishwasher for cleaning.

NOTE: Some metal parts may still be hot, do not touch with hands before cooling down.

2. Wipe the lower end of the brew head with a damp cloth or paper towel to remove possible residual ground coffee.

3. Assemble the portafilter (without filter) to the brew head.

4. Place a large empty cup under the portafilter. Add water into the water tank.

5. Plug in the machine and turn the power button to "I" position.

6. Press espresso button once to let the appliance boil water until it stops automatically.

NOTE: Never store the portafilter in the brew head, as this will adversely affect the sealing between the brew head and the portafilter.

5.1.4 Clean The Housing

Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.

WARNING: Do Not Immerse This Product Into Water Or Other Liquids!

5.2 DESCALING INSTRUCTIONS

5.2.1 Descaling Frequency

Minerals deposited in the product can affect the operation of the appliance. When you notice that the time it takes to brew an espresso increases, or when there is excessive steam, or, in addition, you find white sediment piled up on the surface of the brew head, you must conduct the descaling operation.

The frequency of descaling depends on the type and hardness of the water used. The table below gives the recommended cleaning frequency.

Water Type	Descaling Frequency
Soft water (Filtered Water)	Every 80 brewing cycles
Hard water (Tap Water)	Every 40 brewing cycles

5.2.2 Descaling The Water Tank

1. Fill the water tank with fresh, diluted household white vinegar and let it rest overnight.
2. Remove and empty the water tank to discard the vinegar solution.
3. Rinse the water tank by half filling the tank with tap water and empty the tank. Repeat the step twice to rinse the tank thoroughly.

5.2.3 Descaling Reminder

After the unit working for 500 cycles, it will enter descaling alarming, Espresso and Latte indicators blink simultaneously. If you don't descale in time, waterway system may block. In the descaling reminder state, you can still perform the relevant function, but it will return to the descaling alarm mode after the execution.

NOTE: If you want to descale before 500 cycles, you can descale manually as following steps.

1. Make sure to remove the minerals deposited in the water tank.
2. Pour the solution of water and white vinegar into the two tanks above the "MIN" mark. Prepare large cups under the brewing head and the frothing tube.
3. Connect the plug to the power socket. Press the power button to "I" position.

4. When the 6 indicator lights on the control panel illuminate solidly, turn the frothing knob clockwise to CLEAN position, then press the Espresso and Latte buttons at the same time, the unit will enter descaling mode automatically, the 6 indicators blink by turning a circle clockwise.

NOTE: Press any button to pause the descaling process.

4. After 10 minutes, the unit will enter standby mode, 6 indicators illuminate.

5. Discard the residual descaling solution, and clean the tanks, fill appropriate amount pure water in two tanks, brew 2 cups of Latte continuously without coffee powder (the purpose of boiling 2 cups in a row is to clean the remaining solution in the machine).

6. The cleaning finished (the user can decide whether to clean more times). 6 indicators illuminate solidly, the unit recovers to standby mode. After the unit working for 500 cycles, the unit will remind descaling again.

NOTE: Under descaling reminding status, you still can operate the unit normally, and after operation, it will return to descaling reminding status.

6. TROUBLESHOOTING

PROBLEM	CAUSES	SOLUTIONS
Coffee does not come out .	<ul style="list-style-type: none"> • Appliance was not turned on or plugged in. • No water in the tank. • Coffee powder is too fine or too much in the filter. • Coffee has been tamped too much. 	<ul style="list-style-type: none"> • Plug unit into electrical outlet and turn it on. • Add water. • Grind coffee coarser or add less coffee. • Refill the filter with coffee and tamp more lightly.
Coffee comes out from the edge of the portafilter.	<ul style="list-style-type: none"> • Portafilter not fully rotated to lock position. • Excessive coffee powder around the filter rim. • Too much coffee in the filter. 	<ul style="list-style-type: none"> • Rotate portafilter to full lock position. • Wipe off the excessive powder at the rim. • Fill the filter with less coffee.
Milk is not foamy after frothing or it is not coming out of the frothing tube.	<ul style="list-style-type: none"> • Run out of steam. • Milk is not cold enough. • Frothing tube is blocked. 	<ul style="list-style-type: none"> • Ensure there is enough water in the tank. • Chill milk and frothing pitcher prior to operation. • Clean the milk tank and frothing tube.
Coffee comes out too quickly .	<ul style="list-style-type: none"> • Coffee powder is too coarse. • Not enough coffee in filter. 	<ul style="list-style-type: none"> • Grind coffee finer or add more coffee.
Coffee is too weak .	<ul style="list-style-type: none"> • Using the small filter for double shot of espresso. • Coffee powder is too coarse. 	<ul style="list-style-type: none"> • Change to the large filter for double shot of espresso. • Grind coffee finer.
The 3 indicator lights flash alternatively.	<ul style="list-style-type: none"> • Water tank is out of water. 	<ul style="list-style-type: none"> • Add water to the water tank.

7. ENVIRONMENT FRIENDLY DISPOSAL



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

Thank you for purchasing this product! If you have any question about the product, such as missing parts, damaged products, product assembling, and operation, please contact us via customer service number: **661-435-8826/818-468-1528.**

IMPORTANT

Please call our customer service department for any consulting:

661-435-8826

818-468-1528

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

DATED PROOF OF PURCHASE IS REQUIRED FOR WARRANTY SERVICE.

AVIS

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

661-435-8826

818-468-1528

(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:

661-435-8826

818-468-1528

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

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

ROWAN ELECTRIC APPLIANCE LLC

Phone: 661-435-8826/818-468-1528