



MODEL: CM5411A-GS
COFFEE MAKER



IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

ASSEMBLY INSTRUCTION



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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:

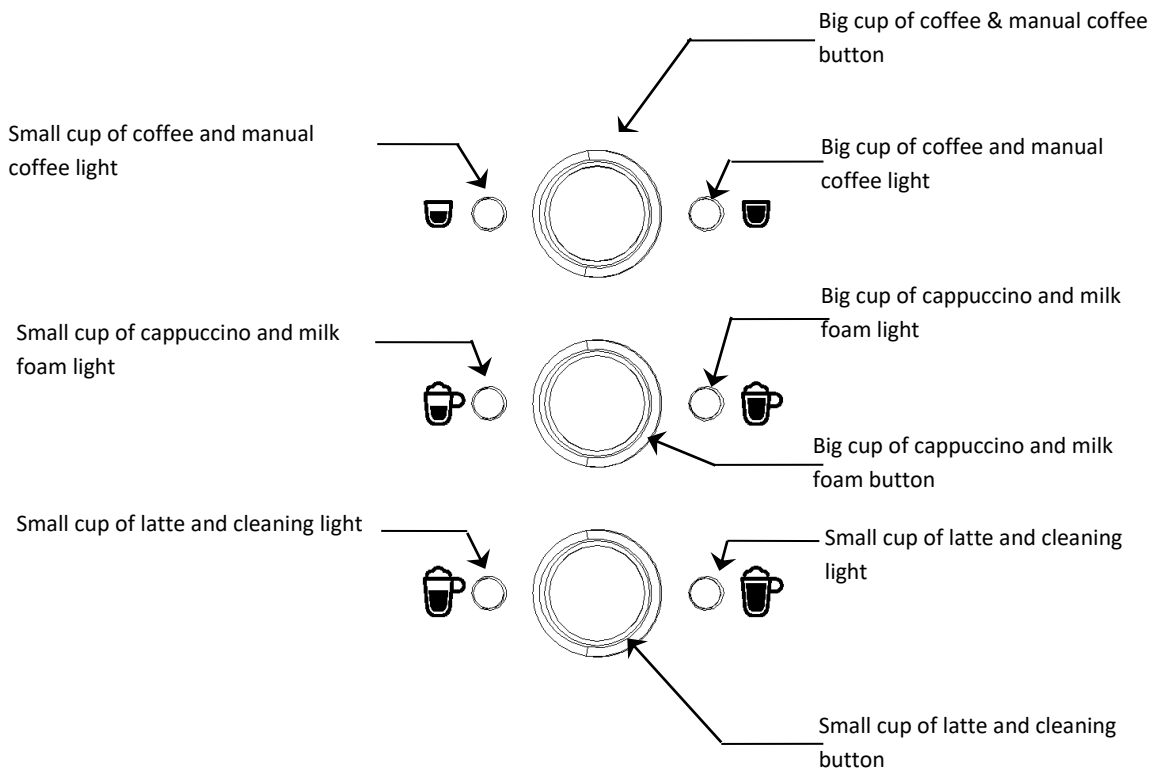
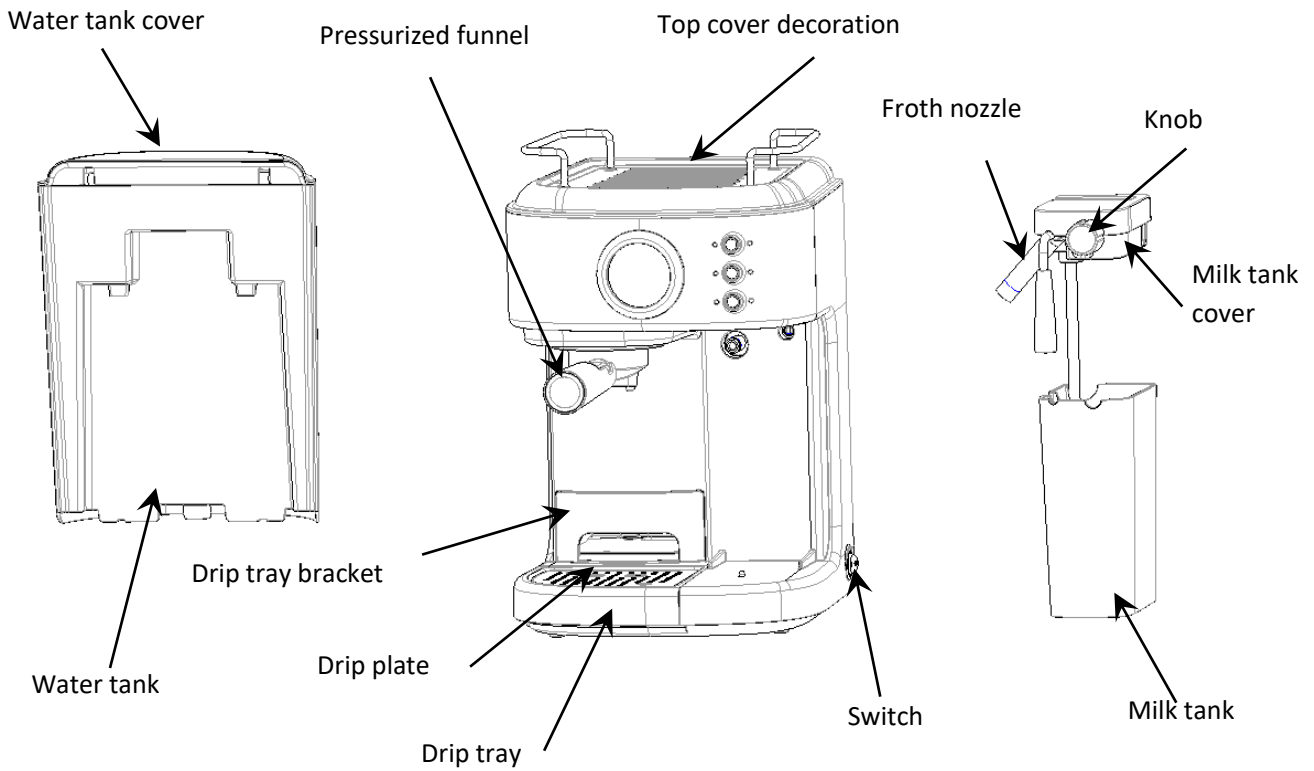
- ◆ Read all instructions.
- ◆ Make sure the voltage of your electrical system corresponds to the voltage stated on the rating label of the machine.
- ◆ To protect against fire, electrical shock, and injury to persons, do not immerse cord, plug or unit in water or other liquid.
- ◆ Close supervision is necessary when any appliance is used by or near children.
- ◆ Unplug from outlet when not in use and before cleaning. Allow to cool before replacing or removing any parts, and before cleaning the appliance.
- ◆ Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or adjustment.
- ◆ The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- ◆ To disconnect, turn any control to the off position then remove plug from wall outlet.
- ◆ Do not touch any hot surfaces, use handles or knobs.
- ◆ Do not use outdoors or for commercial purposes.
- ◆ Do not let cord hang over edge of table or counter or touch hot surface.
- ◆ Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
- ◆ Always be sure to place the water reservoir tightly back in the unit with its lid closed and fill with water on or above the minimum level before turning appliance on.
- ◆ Do not remove the porta-filter while brewing coffee. Please ensure the three lights are on before you remove the porta-filter to make additional coffee. Caution should also be taken while removing the porta-filter as the metal parts will be hot, and there may be hot water floating on the top of the filter. Please make sure you hold it by the handle and to use the filter retention clip to dispose the grounds. Caution should be taken when moving unit with hot liquids.
- ◆ Do not remove the water reservoir until the unit is turned off.
- ◆ This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ◆ 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 should not be carried out by children unless they are older than 8 and supervised.
- ◆ Keep the appliance and its cord out of reach of children less than 8 years.

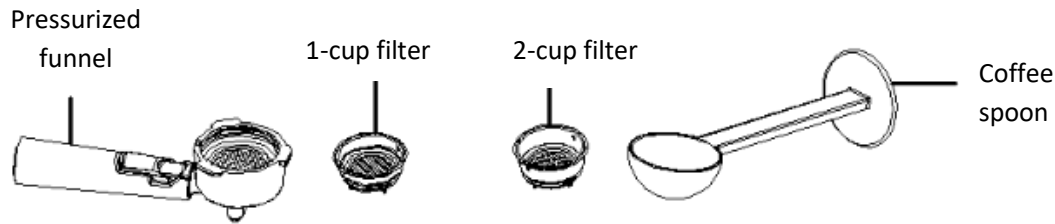
- ◆ Before removing any of the parts and accessories, make sure the three lights are on, press the power button to the off position “O” and unplug the appliance.
- ◆ If coffee does not drip, the filter is blocked. Turn off the appliance and allow it to cool down. The blockage may be caused by the coffee being too finely ground. See the “PROBLEMS AND CAUSES” section.
- ◆ **WHEN CLEANING THE FROTHED MILK DISPENSING TUBE:** Place a large cup under the tube. Fill the milk reservoir with water and place it back on the unit. Turn the Froth Control Knob clockwise to the clean position “” then press and hold the latte/clean button for 3 seconds and release to activate the clean function. Let the unit dispense the water through the tube for approximately 30 seconds and then press the Latte/Clean Button once to stop the process.
- ◆ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ◆ Do not use appliance for anything other than its intended use.
- ◆ Do not leave the appliance unattended when in use.
- ◆ 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.
- ◆  Never submerge the appliance in water or other liquids!
Danger of electric shock!

CAUTION: PRESSURE

To avoid possible burns to body parts and/or other injury from hot steam and water or damage to the unit, never remove the water reservoir or the porta-filter while your espresso/cappuccino maker is brewing coffee or frothing. Make sure the three lights are on before you can remove the porta-filter to make additional cups of coffee. If you need to add more water or milk to the reservoirs, please make sure the three lights are on and ensure to switch off the unit by pressing the red button on the side of the unit to the off position “O”.

KNOW YOUR COFFEE MAKER





BEFORE FIRST USE

Cleaning and priming the unit prior to first use.


Please refer to the “Know your Appliance” section and familiarise yourself with the product and identify all parts.

1. Please make sure the unit is on the off “O” position by pressing the switch located on the side of the unit. Ensure it is unplugged from the electrical outlet.
2. Remove stickers and labels from the unit.
3. Firstly, remove and wash the water tank, the milk tank, and the two filters, the pressurised funnel and coffee scoop in a mixture of mild detergent and warm water. Rinse each part thoroughly and place them back into the unit.
4. Refer to the instructions on “PLACING THE PORTA-FILTER” section before placing or removing the filter from the unit.
5. To clean the inside of the appliance, follow the steps listed on the “PREPARING CAPPUCCINO” section using water in both reservoirs and no coffee in the filter. Do not immerse the appliance in water or attempt to reach any of its internal parts.
6. NOTE: For your unit to work properly please clean it after every use.

IMPORTANT – PRIME THE UNIT







To prime unit, run the steam cycle for 90 seconds by following the steps below:

1. Fill water tank between the “Min” and “Max” levels.
2. Fill the milk tank with water between the “Min” and “Max” levels.
3. Select one of the filters and place it on the pressurised funnel. Place the pressurized funnel in the unit ensuring it is properly locked and place a cup under it. Ensure the tip of the frothed milk dispensing tube is inside the cup.
4. Plug the appliance into the appropriate outlet.
5. Turn the switch on “I”.

6. The six control panel lights will start blinking. Once these lights become solid, press the cappuccino button () twice.
7. Once this process is completed, the six control panels will turn on solid.
8. Now your unit has been primed and is ready to be used.

SELECTING THE RIGHT CUP

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

BEVERAGE TYPE RATIO		
Espresso	Single ()	60ml
	Double ()	119ml
Cappuccino	Single ()	178ml
	Double ()	355ml
Latte	Single ()	296ml
	Double ()	474ml

SELECTING THE RIGHT COFFEE

The coffee

The coffee should be freshly ground and dark roasted. 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 it is stored in an airtight container and in a cool, dark place. Do not store in a refrigerator or freezer. Whole beans are recommended to be ground just before use. Coffee beans stored in an airtight container will keep its flavor for up to four weeks.

The grind

This is a vital step in the espresso making process if you are grinding your own coffee and takes practice. The coffee must be of a fine grind and look like salt granules.

If the grind is too fine, the water will not flow through the coffee even under pressure. These grinds look like powder and feel like flour when rubbed between fingers.

If the grind is too coarse, the water flows through the coffee too fast, preventing a full-flavored extraction.

Be sure to use a quality grinder for uniform consistency.

OPERATING INSTRUCTIONS

Filling the water tank

- a. Fill the water tank with water, you may either use a jar to fill it up or remove it from the unit and then fill it up under the tap. If you have removed it from the unit to fill up with water, please ensure you place it back tightly in its place. Fill the reservoir with the desired amount of water ensuring it ranges within the “MIN” and “MAX” markings on the tank. Never use warm or hot water to fill the water reservoir.
- b. Close the water reservoir lid and place it back in the unit ensuring it fits tightly.

Filling the milk tank

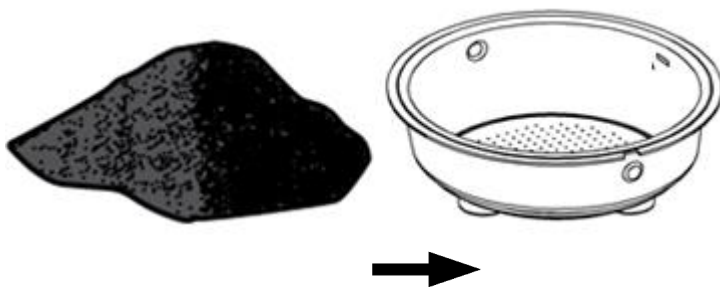
If you plan to prepare a cappuccino or latte, remove the milk tank from the unit, open the lid and pour the quantity of cold milk you estimate you will need between the “MIN” and “MAX” levels. When done, place the milk tank back in the unit ensuring it fits tightly.

Note: You can use the of milk of your preference, i.e., whole, skimmed, semi-skimmed, organic or soy milk.

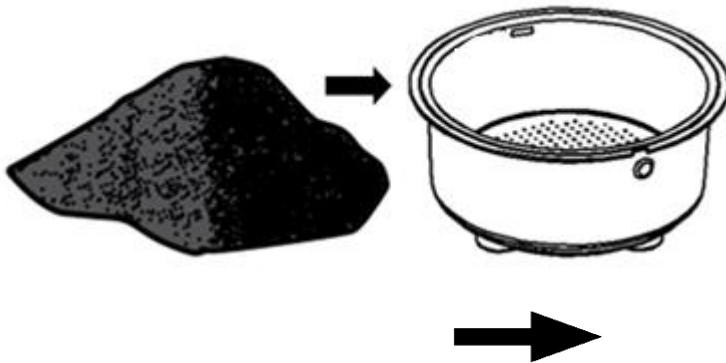
Choosing the filter.

Select the filter to be used as follows:

- A. FOR A SINGLE SHOT– use the filter for a single shot of espresso if using ground coffee.



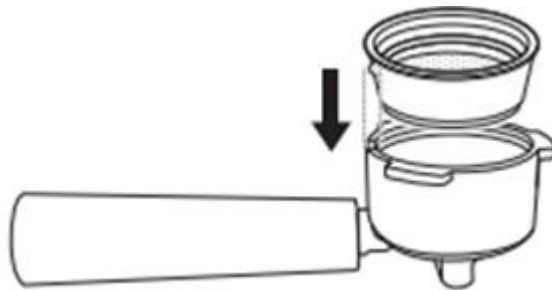
B. FOR A DOUBLE SHOT OR TWO SINGLE SHOTS – use the filter for a double shot.



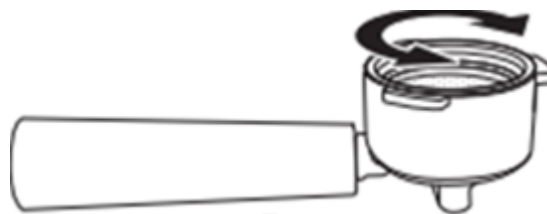
NOTE: The pod filter included with your unit has been designed to only work with ESE (45 mm) pods

Inserting the filter

- a. To insert the selected filter in the pressurized funnel, make sure to align the notch on the filter with the groove inside the pressurized funnel.



- b. Turn the filter to the left or right to lock in place. This will help secure the filter in the pressurized funnel.



NOTE: To remove and clean the filter, turn filter to the left or right to align the filter notch with the groove inside the pressurized funnel.

WARNING: Make sure the filter has cooled before attempting to remove the filter.

Filling with coffee

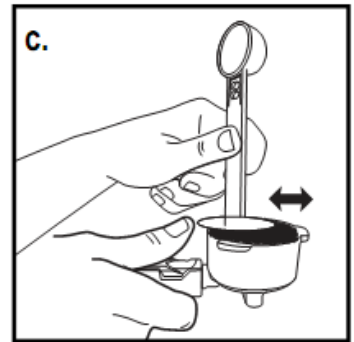
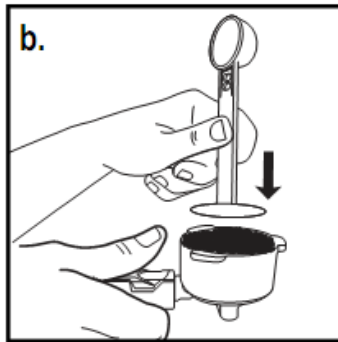
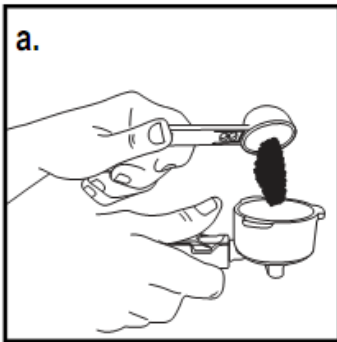
Place selected filter on pressurized funnel as follows:

For ground coffee:



- a. Fill the filter with fresh, fine ground espresso coffee (do not overfill).

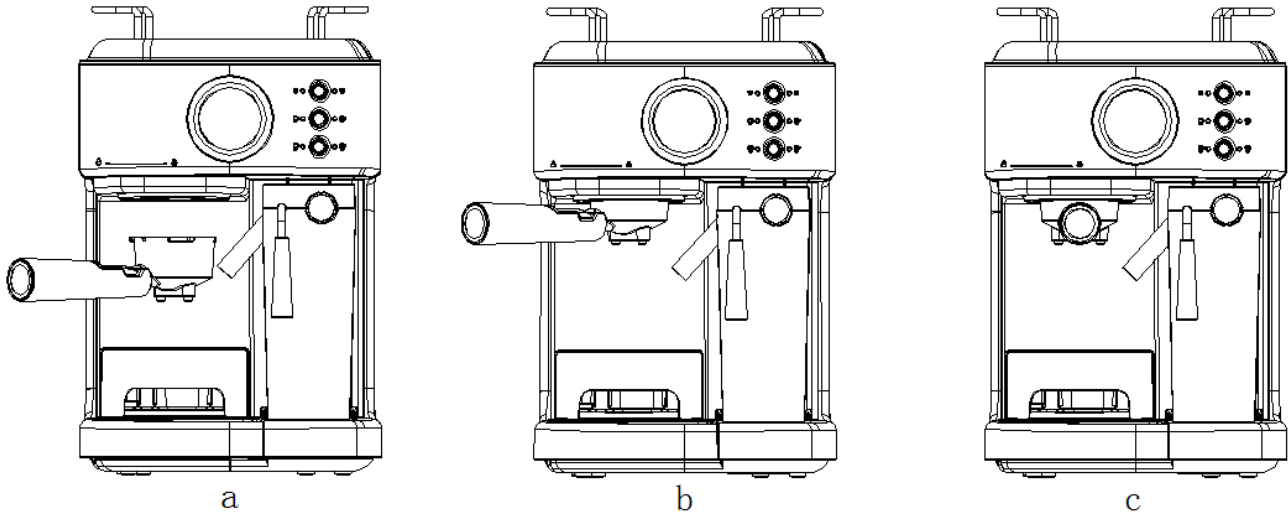
Note: the ground coffee amount cannot exceed the MAX mark.

- b. Tamp and compress firmly and evenly ground coffee.
- c. Clean any excess coffee from the rim to ensure proper fit under brew head.



PLACE THE PRESSURIZED FUNNEL

- a. Position pressurized funnel underneath the brew head, attach pressurized funnel by first moving retainer clip back.
- b. Position handle so that the handle lines up with the open lock icon “” on the unit and fits into the groove.
- c. Then, slowly turn it to the right until the retention clip is aligned with the closed lock symbol “” on the unit.



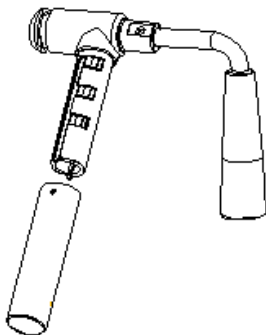
Note: The frothing tube will be extremely hot, please take care.

Placing the cup(s)

- a. Pull out the drip tray bracket if you are using a small “demitasse” cup to brew espresso.
- b. Keep the drip tray bracket inside its compartment if you are using a larger cup to brew cappuccino.
- c. Keep the drip tray bracket inside its compartment if you are using a larger cup to brew latte.

CAUTION: When brewing cappuccino or latte, please make sure to adjust the frothing tube lever to position the froth milk dispensing tube inside the cup to be used, additionally, you can also adjust the length of frothed milk dispensing tube by locking it into different positions of the frothing tube lever to adapt to different size of cup. To clean it, remove by rotating it out, then replace.

See below figure:



TURNING THE UNIT ON

- Make sure unit is plugged in.
- Turn unit on "I" position. The six control panel lights will start blinking during heating and until the water reaches the perfect temperature. Once the six lights are solid, the unit is ready to use.

SELECT THE FUNCTION

Preparing espresso

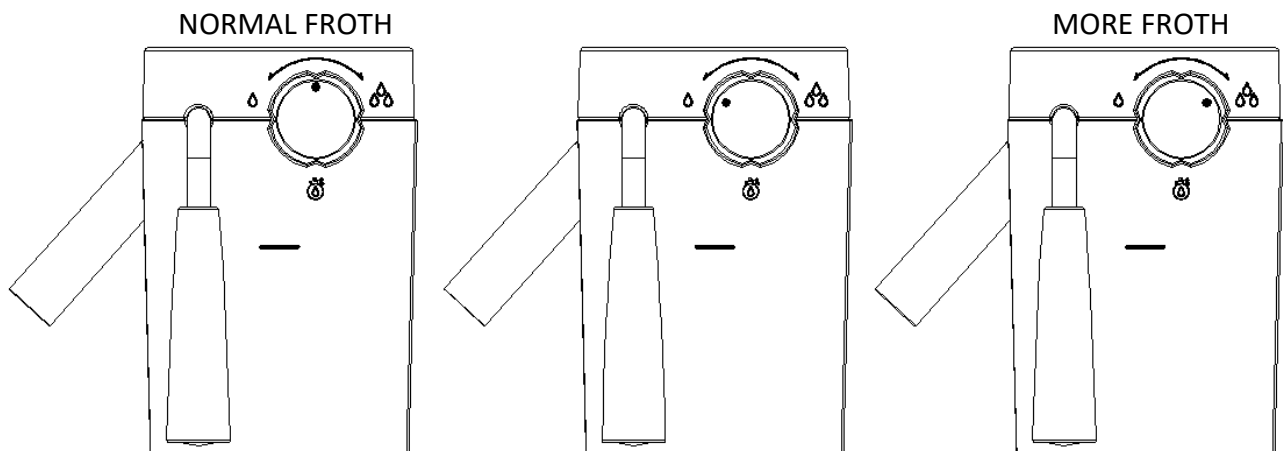
- Press coffee button once (☕ illuminate), brew single cup coffee.
- Press coffee button twice (☕☕ illuminate), brew double cup coffee.
- Press and hold the coffee button for 3s (☕☕ illuminate at the same time), brew big cup coffee, when coffee amount reaching your need, you can press any button to stop working.

The unit can brew espresso according to your setting, and it will stop automatically, when ☕☕ light is solid, it means the machine has finished brewing, you can enjoy your espresso.

Warning: after machine has finished brewing, please do not take out the filter immediately, please wait for 10 seconds.

Preparing a cappuccino

Before brewing cappuccino, turn the froth control knob to middle position, you can adjust the quantity of frothed milk according to your preference by turning the Froth Control Knob to the right "☕" for more froth and to the left "☕" for less froth.



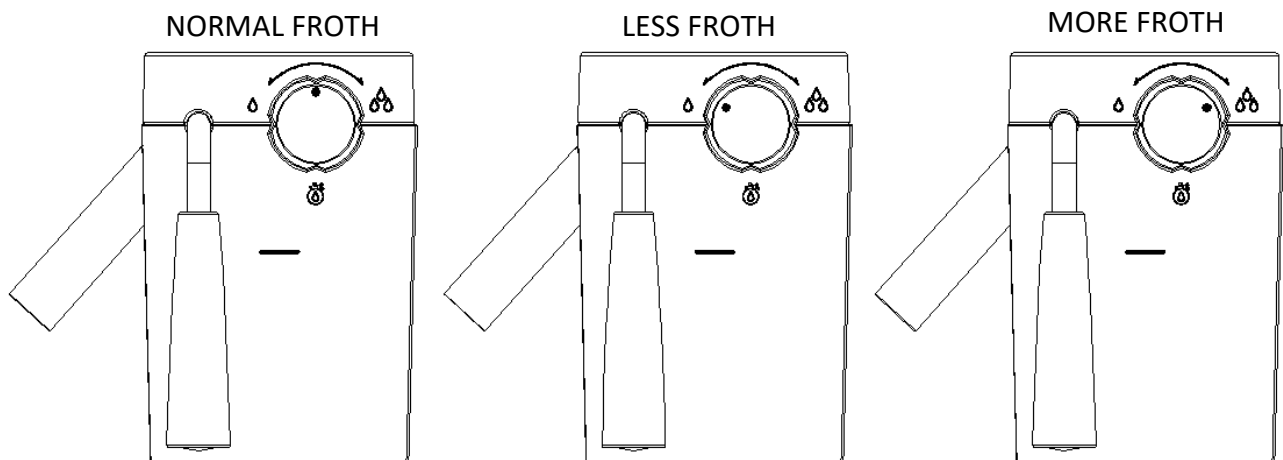
Note: The froth intensity can be adjusted during the brewing cycle.

- a. Press the Cappuccino Button once to brew a small cup of cappuccino.
- b. Press the Cappuccino Button twice to brew a large cup of cappuccino.

The unit will start brewing the cappuccino according to your selection. Your delicious cappuccino is ready to be enjoyed.

Preparing a latte

Prior to preparing your latte, adjust the quantity of frothed milk according to your preference by turning the Froth Control Knob to the right “☺” for more froth and to the left “☹” for less froth.



- a. Press the Latte Button once to brew a small cup of latte.
- b. Press the Latte Button twice to brew a large cup of latte.

Preparing froth milk

The unit also allows you to prepare froth milk only. Press and hold the Cappuccino Button for 3 seconds if you wish to add more foam to your beverage or to prepare froth milk for any other beverage, e.g., macchiato, hot chocolate, Tea latte, etc. When done, press the Cappuccino Button once again to stop it.

After preparing your beverages with milk

Once you are done preparing your beverage with milk, you can either store the unit's milk reservoir directly in the refrigerator (ready to be used for the next time) or dispose of the leftover milk.

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

INTRODUCTION TO COFFEE

Espresso

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 filter coffee. Because of its richness, espresso is usually served in 44 to 59 ml (1.5 to 2 oz.) portions, in demitasse cups.

Cappuccino

A drink made with about 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk.

Latte

A drink made with about 1/4 espresso and 3/4 steamed milk.

Please read **ALL** 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 Automatic Espresso, Cappuccino, and Latte Maker and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

CORRECT USE OF GROUND COFFEE FOR ESPRESSO MAKERS

Do not use sugar roasted ground coffee or sugar roasted coffee beans as these will clog the filter and damage the appliance. If sugar roasted coffee is accidentally used, stop using the unit and take it to the nearest service centre for maintenance. We recommend descaling the machine periodically to keep it in good working condition. Contact our service centres to learn about this process.

CLEANING

Descaling

When the six indicator lights flash sequentially, this indicates, the machine needs descaling. Follow the steps below to complete the descaling process:

1. With the milk reservoir placed in position, fill the water tank with 600ml clean water and dedicated descaler.



Important! Descaler contains acids which may irritate the skin and eyes. It is vital to respect the manufacturer's safety warning given on the descaler pack and the warning relating to the procedure to follow in the event of contact with skin and eyes.

2. Press Espresso and Latte buttons simultaneously.
3. The appliance enters descaling condition automatically, and the six indicators will flash slowly alternately, after working for about half an hour, the six indicators quickly flash alternately.


4. Empty the water tank and refill it with 600ml clean water, and press Espresso and Latte buttons simultaneously again and the appliance continues to perform descaling, at that time, the six indicators slowly flash alternately, after working for about half an hour, the appliance stops working and goes back to the standby condition.

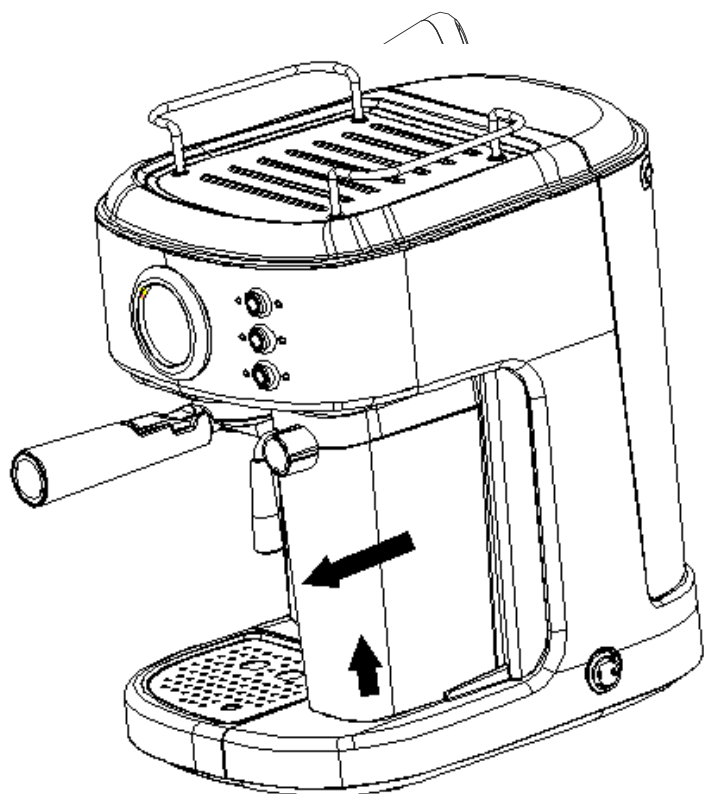
NOTE:

- 1) You can press any functional buttons to perform the corresponding function when the appliance reminds you to perform descaling. The appliance will continue to remind you to perform this task after you complete the corresponding function.
- 2) The descaling process can be stopped at any time by pressing any button, then the appliance will continue to remind the user to perform descaling. The appliance will enter normal standby mode only after the whole descaling process has been completed.

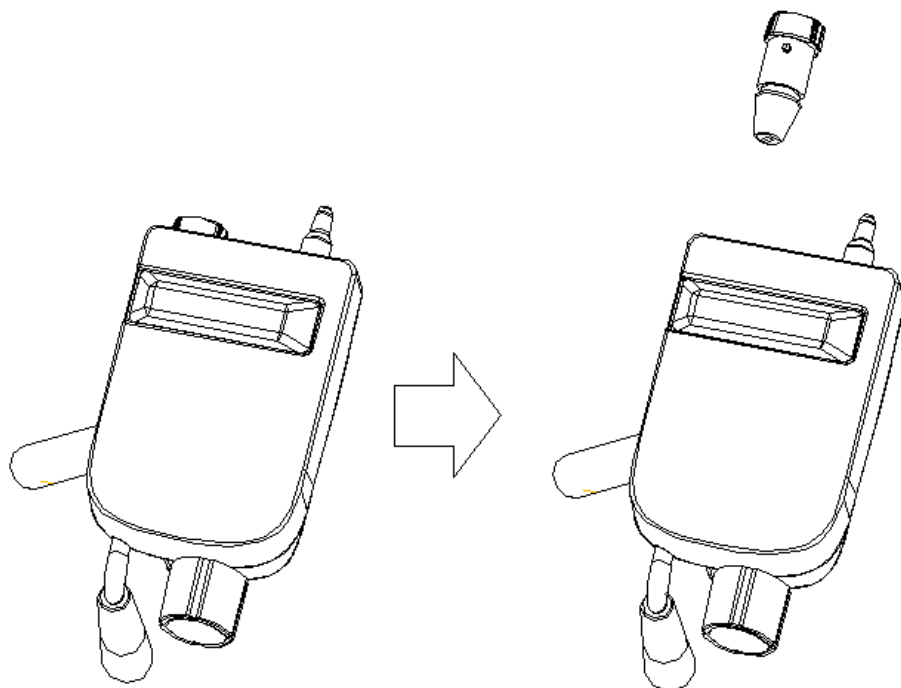
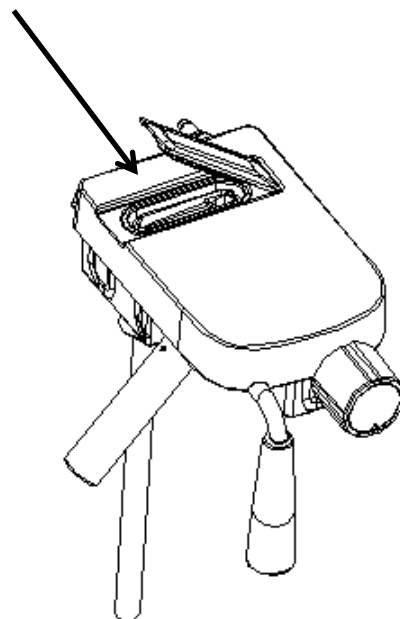
Cleaning the milk reservoir and frothing tube

Even though you can store the milk reservoir with left over milk in the refrigerator, it is important to clean the reservoir and frothing tube regularly to avoid clogging and building residues. To clean the milk reservoir, please follow the instructions listed below:

1. Remove the milk reservoir from the unit and remove the lid of the reservoir.
2. The steam tube connector can be detached by rotating, you can clean it in tap water. After cleaning, please fix it into the milk reservoir lid by rotating.
3. When cleaning the milk reservoir, you can open the silicon sheet (do not pull it out) and wash it by tap water and place in back in the machine.
4. Pour any leftover milk out, rinse and wash the milk reservoir and its lid thoroughly with warm soapy water, and dry well. Do not use abrasive cleaners and scouring pads, as they will scratch the finish. The milk reservoir is also dishwasher safe (top rack). Do not place the lid of the milk reservoir on the dishwasher.
5. Place a large empty cup under the frothing tube.
6. Turn the Froth Control Knob clockwise to the clean position “” then press and hold the latte/clean button for 3 seconds and release to activate the clean function. The unit will start releasing steam through the frothing tube, let it run for a few seconds until you do not see any milk in cup. When done press the Latte/clean button once to stop the process.
7. Dispose any water left in the milk reservoir and place it back in the unit.
8. **Note:** For disassembling the milk reservoir, you should raise it up a little, then pull it out.



Rinse with water



Cleaning the brew head, the porta-filter and filter

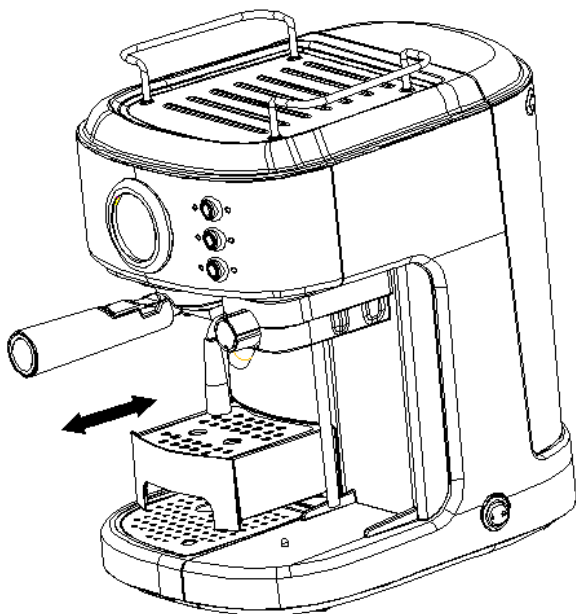
1. Switch the power button on the side of the unit to the off position "O" and unplug the power cord from the electrical outlet.
2. Some of the metal parts might still be hot. Do not touch them with your hands until they have cooled.
3. Remove the porta-filter and discard the coffee grounds or used pod. Wash both the porta-filter and filter with warm soapy water and rinse them well. Do not wash the porta-filter and filters in the dishwasher.
4. Wipe lower part of the brew head in the unit with a damp cloth or paper towel to remove any coffee grounds that might have been left.
5. Place the porta-filter (without any filter) back in the brew head in the unit.
6. Place an empty large cup under the porta-filter.
7. Press the espresso button once and let the unit brew with water only until it stops automatically.

Cleaning the water reservoir

Discard the remaining water by removing the reservoir and turning it upside down over the sink. It is recommended to empty the water reservoir between uses. Wash the water reservoir with soapy water, rinse it well and wipe dry. The water reservoir is also dishwasher safe.

Cleaning the unit

1. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
2. Do not store the porta-filter in the brew head. This can adversely affect the seal between the brew head and the porta-filter while brewing espresso. You can store the porta-filter and filter as below figure.



CAUTION: Do not immerse appliance in water.

Deliming

Mineral deposits built-up in the unit will affect the operation of the appliance. Your appliance must be delimed when you notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.


SUGGESTED CLEANING INTERVALS

Type of Water	Cleaning Frequency
Soft Water (Filtered Water)	Every 80 Brew Cycles
Hard Water (Tap Water)	Every 40 Brew Cycles

To delime the water reservoir:

1. Fill the reservoir with fresh, undiluted white household vinegar.
2. Allow appliance **to** sit overnight with the vinegar solution in the water reservoir.
3. Discard vinegar by removing the reservoir and turning it upside down over the sink.
4. Rinse the water reservoir thoroughly with tap water by filling tank half with clean water and then pouring the water back out into the sink, repeat this step twice.

To delime internal parts:

1. Make sure you delime the inside of the water reservoir first by following the “Deliming” steps above.
2. Ensure you switch the power button to the “O” position and the power cord is disconnected from the electrical outlet. Fill the reservoir with white vinegar above the minimum level into reservoir.
3. Insert the porta-filter (with filter and no coffee) and place jar/carafe or regular cup on top of the drip tray and under the porta-filter.
4. Plug the power cord into the electrical outlet.
5. Press the power button to switch the unit on “I”, once the six control panel lights turn solid blue, press the Espresso Button twice. The vinegar will start flowing through the unit and it will stop automatically.
6. Place a pitcher or large cup (with at least 325ml/ 11-ounce capacity) under the tube. Fill the milk reservoir with water and place it back on the unit. Turn the Froth control knob clockwise to the clean position “”, then press and hold Latte Button for 3s to activate the clean function. Let the unit dispense the water through the tube for approximately 30 seconds and then press Double Latte Button once to stop the process.
7. Repeat Steps 1 – 6 as necessary using only tap water to rinse any remaining traces of vinegar out of the machine.

Manual descaling mode

After the unit has worked for 500 cycles, it will enter descaling mode and sound an alarm. The cappuccino and latte indicator lights will blink in turn. If you do not descale in time, the water way system may become blocked.

Note: If you want to descale before 500 cycles, you can descale manually by following the steps below:

Operation

1. Ensure the power switch is at the position of "O", and the power cord is unplugged. Fill 400ml white vinegar and 600ml water into the water tank. Assemble the milk tank into the unit, turn frothing control knob clockwise to clean position.
2. Press the power switch to "I" position, Cappuccino and Latte indicator blink in turn. Press Espresso button and Latte button at the same time, the unit will enter descaling mode automatically. 6 indicators blink by turning a circle anticlockwise, the frothed milk dispensing tube will flow out hot water and steam, after 40 mins, the unit will enter standby mode, 6 indicators illuminate.
3. Discard the residual descaling solution, and clean the water tank, fill appropriate amount pure water, brew two cups of Espresso continuously, then brew two cups of Latte continuously, the cleaning finished. 6 indicators illuminate, the unit recover to standby mode, after the unit working for 500 cycles again, 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.

TROUBLESHOOTING

PROBLEM	CAUSES	SOLUTIONS
Coffee does not come out.	<p>No water in reservoir.</p> <p>Coffee grind is too fine.</p> <p>Too much coffee in the filter.</p> <p>Appliance was not turned on or plugged in.</p> <p>Coffee has been tamped/compressed too much.</p>	<p>Add water.</p> <p>Grind medium ground coffee.</p> <p>Fill filter with less coffee.</p> <p>Plug unit into electrical outlet and turn it on.</p> <p>Refill filter basket with coffee, do not tamp too much.</p>
Coffee comes out around the edge of the porta-filter.	<p>Porta-filter not rotated to full lock position.</p> <p>Coffee grounds around the filter basket rim.</p> <p>Too much coffee in the filter.</p>	<p>Rotate filter holder to full lock position.</p> <p>Wipe off rim.</p> <p>Fill with less coffee.</p>
Milk is not foamy after frothing or it is not coming out of the frothing tube	<p>Ran out of steam.</p> <p>Milk is not cold enough.</p> <p>Frothing tube is blocked.</p>	<p>Ensure there is enough water in the reservoir.</p> <p>Chill milk and frothing pitcher prior to making cappuccino.</p> <p>Follow the instructions to clean the milk reservoirs & frothing tube.</p>
Coffee comes out too quickly	<p>Ground coffee is too coarse.</p> <p>Not enough coffee in filter.</p>	<p>Use a finer grind.</p> <p>Use more coffee.</p>
Coffee is too weak.	<p>Using small filter for double shot of espresso</p> <p>Ground coffee is too coarse.</p>	<p>Use large filter for double shot of espresso.</p> <p>Use a finer grind.</p>
The three control panel lights are flashing alternatively	<p>Water tank is out of water</p>	<p>Add water to reservoir.</p>

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 centre.

US



001-877-644-9366
customerservice@aosom.com

CA



001-855-537-6088
customerservice@aosom.ca

UK



0044-800-240-4004
enquiries@mhstar.co.uk

DE



0049-(0)40-88307530
service@aosom.de

FR



0033-1-84166106
contact@aosom.fr

ES



0034-931294512
atencioncliente@aosom.es

IT



0039-0249471447
clienti@aosom.it