

 **AMZCHEF**



Espresso Coffee Maker

User Manual

Model: CM5560
Voltage: 220-240V~ 50-60Hz
Coffee Power: 1350W
Grind Power: 150W

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.

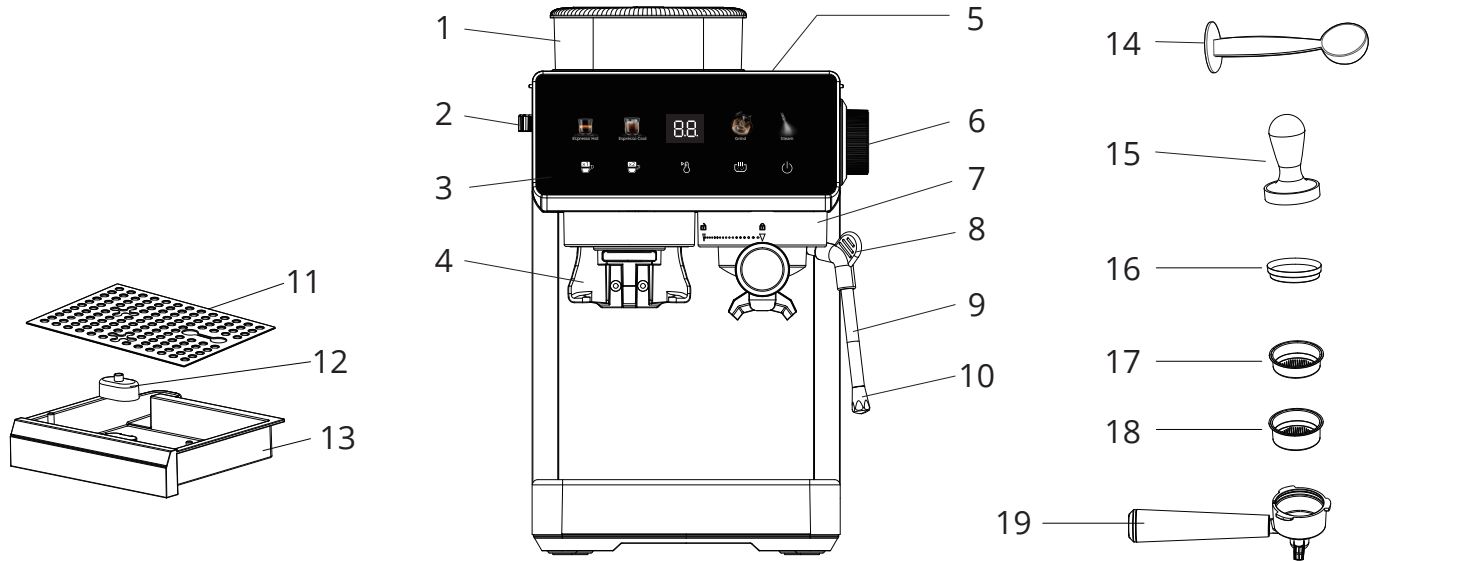
 If the appliance is to be left unattended, cleaned, moved, assembled, or stored, always switch OFF the espresso machine with the ON/OFF button. Switch off at the power outlet and unplug.

 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 Bean Hopper

2 Grind Size Selector

3 Control Panel

4 Grind Bracket

5 Water Reservoir

6 Steam Knob

7 Brew Head

8 Thermo-insulated Handle

9 Steam Wand

10 Steam Nozzle

11 Drip Plate

12 Float

13 Drip Tray

14 Measure Spoon with Tamper

15 Tamper

16 Dosing Ring

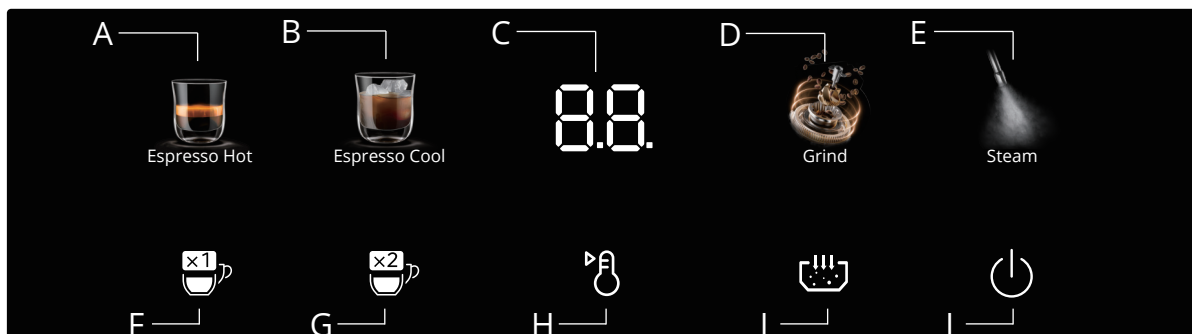
17 Single Shot Filter

18 Double Shot Filter

19 Portafilter

OPERATING INSTRUCTIONS

Control Panel



A	Espresso Hot	Enter the heating brew mode
B	Espresso Cool	Enter the direct brew mode
C	Display	Show the time and other settings
D	Grind	Start grinding
E	Steam	Enter the steam mode
F	1-Shot	Single shot brewing
G	2-Shot	Double shot brewing
H	Temp. Setting	Set the brewing temperature
I	Pre-infusion Time	Set the pre-infusion time
J	ON/OFF Button	Turn ON/OFF the machine

Before First Use

Remove and discard all labels and packaging materials attached to your coffee machine. Ensure you have removed all parts and accessories before discarding the packaging. Remove the packaging and the plastics bags containing the accessories. Clean the water reservoir, portafilter, filters and drip tray using warm water and a gentle dishwashing liquid. Rinse well, then dry thoroughly before reassembling.

Filling the Water Reservoir

Fill the water reservoir with cold tap water to below the MAX marking indicated on the side of the water reservoir.

Replace the water daily. The water reservoir should be filled with fresh, cold tap water before each use.

Insert the Filter

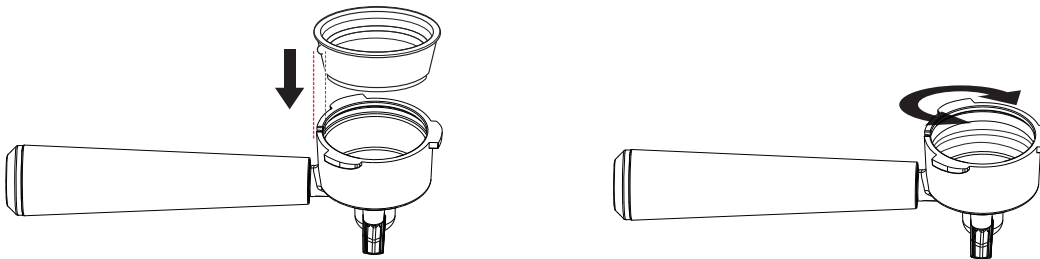
This machine includes 2 filters: a single shot filter and a double shot filter.

The provided filters are designed for:

single shot filter = approx. 7g

double shot filter = approx. 14g

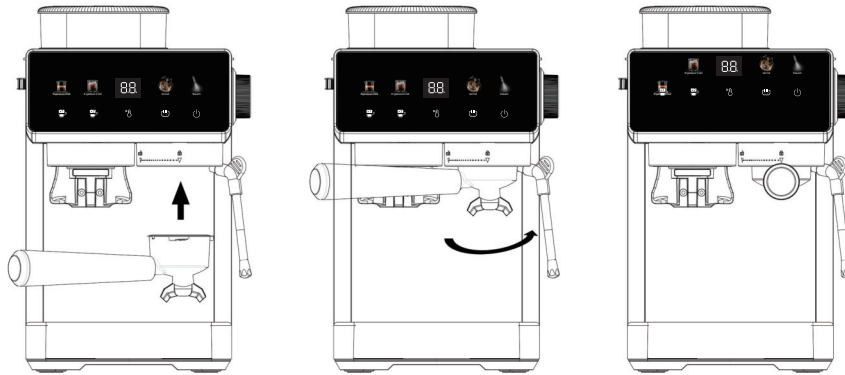
To insert the selected filter in the portafilter, make sure to align the notch on the filter with the groove inside the portafilter. Turn the filter to the left or right to secure it.



Initial Use

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

1. Place an empty cup/mug under the steam wand.
2. Connect the machine to a power source, press the ON/OFF button, and then the Espresso Hot button. The machine starts to preheat, which takes about 2 minutes.
3. Once the preheating is finished, the buttons will stop flashing.
4. Rotate the steam knob to  position, the machine will start to make hot water.
5. Let 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.
6. Place a 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/mug under the portafilter. Press the 1-Shot or 2-Shot button to brew. After the brewing cycle, DISCARD the used water.

NOTE

1. The steam wand may be very hot during and after use.
2. 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.

How to Use the Grinder

When grinding coffee beans, the grind size should be fine, but not too fine. The grind size will affect the rate at which water flows through the ground coffee in the filter, the pressure of extraction and the taste of the espresso.

If the grind is too fine, the water will not flow through the coffee, even when under pressure. The resulting espresso will be OVER-EXTRACTED, dark in color and bitter in favor.

If the grind is too coarse, the water will flow through the ground coffee in the filter too quickly, and the resulting espresso will be UNDER-EXTRACTED and lacking in color and favor.

Setting the Grind Size

This machine has 20 grind settings to select from. The smaller the number, the finer the grind size; the larger the number, the coarser the grind size.

Use the grind size selector to adjust the grind size.

For a new user, we suggest setting the grind setting to 5 initially, and then make adjustments depending on the extraction of the coffee.

The grind setting will vary depending on the coffee beans you use. You may need to experiment with the grind setting to achieve the ideal pressure.

NOTE

Once you change the grind setting, remember to clear out a bit of coffee grounds from the grinder for 1~3 seconds.

WARNING

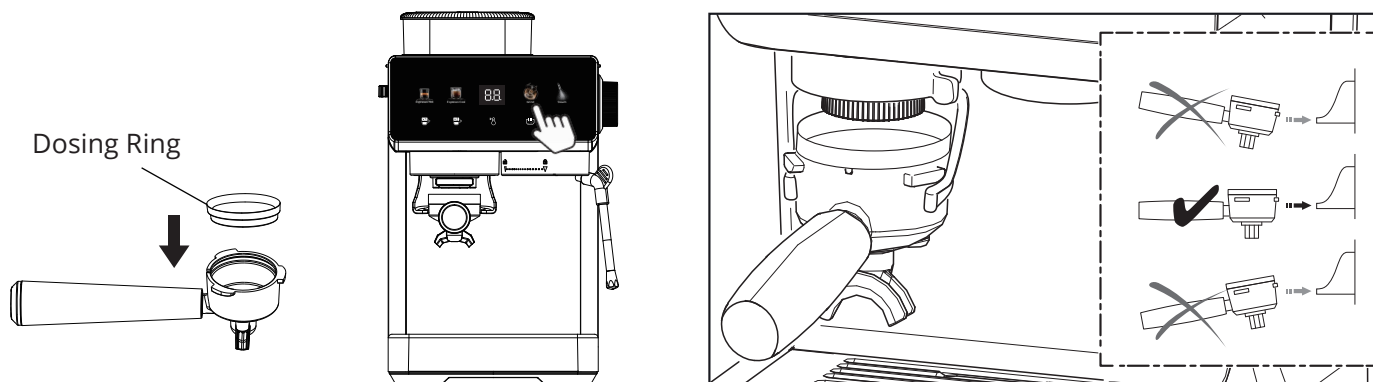
The bean hopper is not disassemble or removable.

Only grind roasted coffee beans in this machine. Do not process any other foods, such as nuts, spices or liquids, to avoid damaging the grinder.

Please do not operate the grinder when it is empty, i.e. without coffee beans.

Grinding

1. Attach the dosing ring to the portafilter, and insert the portafilter into the bracket.
2. Press the Grind button to start grinding. The default grinding time is 14 seconds. The grinder will grind for 14 seconds then stop automatically.
3. If you need to stop the grinding process, press the Grind button.
4. To customize the grinding time, press the Grind button for 5 seconds. Only the grinding time exceeds 5 seconds, the machine will set this grinding time as the new grinding time.
5. Grinding time range: 5 ~ 35 seconds.



NOTE

Use the dosing ring for a better dispensing experience.
Insert the portafilter vertically to the grind bracket.

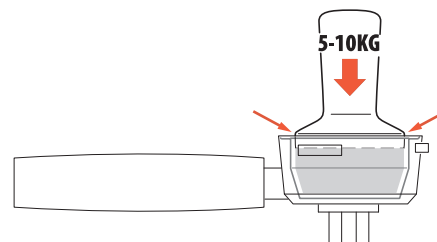
WARNING

Grinding beans should not take longer than 3 minutes; if it takes longer, the light will start flashing, and the grinding will stop for 6 minutes.
You can reset the device by restoring it to Default Mode.

How to Make Espresso

Tamping the Ground Coffee

1. Once the coffee is ground, use the tamper to tamp down firmly with approx. 11-22 lbs (5-10 kg) of pressure.
2. After tamping, the tamper's cap should sit level with the filter's top to indicate the correct coffee amount.
3. Also, the MAX marks on both of the filters are intended to assist in identifying the right amount of ground coffee more easily.



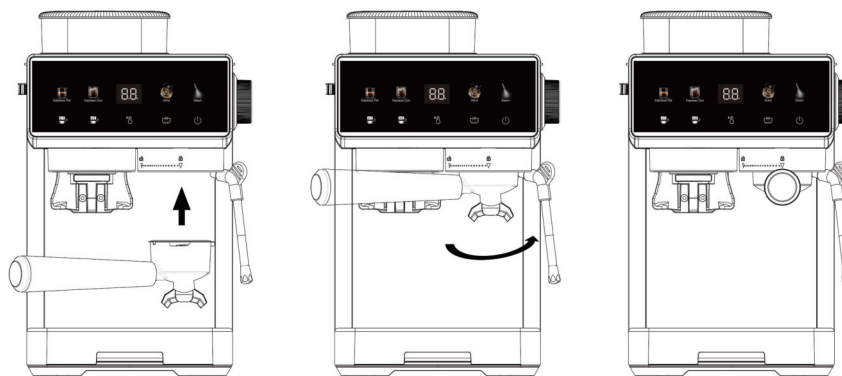
NOTE

The surface of the ground coffee should not be beyond the MAX mark after tamping, otherwise the portafilter might not be able to be locked into the brew head.

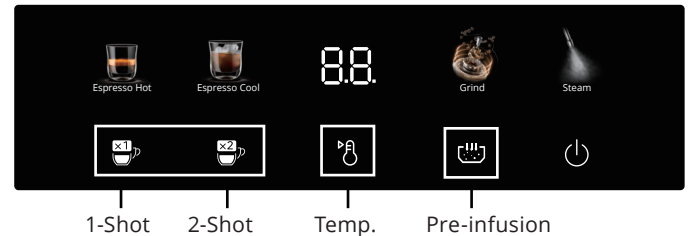
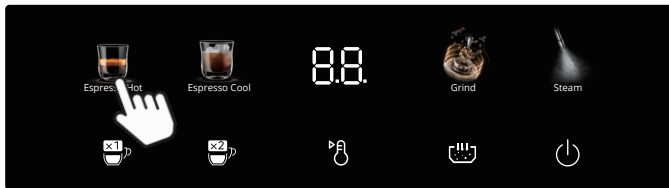
Espresso Hot

When making a hot coffee, it is advisable to run a brewing cycle without ground coffee to preheat the portafilter and cup before extraction.

1. 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.



2. Press the Espresso Hot button to begin preheating.
3. Once the preheating is finished, the buttons will stop flashing.
4. Press the temp. button to change temperature to 90°C (194°F), 92°C (197°F), or 94°C (201°F).
5. If you need to adjust the pre-infusion time, keep pressing the pre-infusion button.
Time range: 3~10 seconds.
6. Press the 1-Shot or 2-Shot button to start brewing.
7. The machine will automatically stop once the set time has elapsed.



Espresso Cool

To prepare cold coffee, press the Espresso Cool button, then choose either 1-shot or 2-shot, or change the pre-infusion time first.

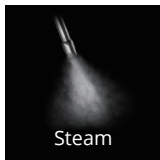
NOTE

1. The process of cold extraction does not require heat; it can be performed by either adding ice water to the water reservoir or placing ice cubes in the coffee cup beforehand.
2. If the espresso, hot water, or steam processes are done prior to making cold brew coffee, or if the coffee machine remains heated, follow these instructions to cool it down first:
 - a. Press the Espresso Cool button.
 - b. Rotate the steam knob to  position. Make water for 50 seconds.
 - c. Return the knob to OFF position.
 - d. Run a brewing cycle without ground coffee to cool down the portafilter and cup before extraction. Use the 2-shot button or let it run for about 30 seconds.

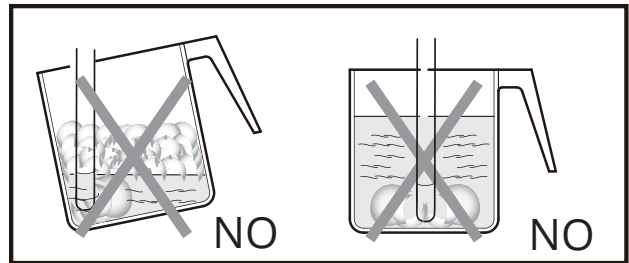
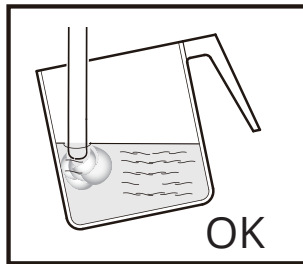
How to Froth Milk / Make Cappuccino or Latte

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 Espresso Hot button and then the Steam button. If the temperature is too low to produce steam, the Steam button will be flashing and the machine will be preheating.
2. The Steam button will be solid once the preheating is done.
3. Rotate the steam knob in a counter-clockwise direction to remove any condensation from the wand before making steam.
4. When making steam, 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.



Steam Button



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 button 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 button to return to standby mode. 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.

How to Make Hot/Cool Water

Place a cup under the steam wand. Press the Espresso Hot or Espresso Cool button. Rotate the knob to ☕/☕ position. Hot/Cool water will come out from the steam wand. Return knob to OFF when done.

Customize the Volume

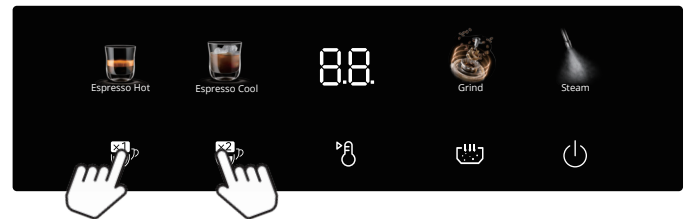
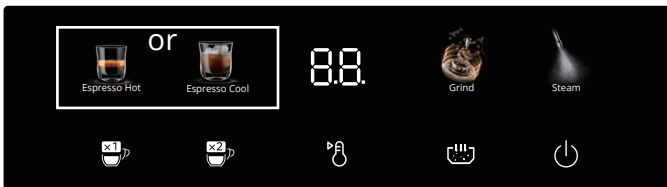
This machine allows you to customize the volume of 1-shot and 2-shot coffee, and you can independently set the parameters for hot and cold brews.

1. Choose either the Espresso Hot or Espresso Cool setting. If you opt for Espresso Hot, be patient until the machine completes its preheating process (the buttons will stop blinking).
2. Press and hold the 1-Shot or 2-Shot button for 3 seconds, depending on which button you want to customize the volume.
3. Once the display shows either the 1-Shot or 2-Shot button, press it again. The machine will run a brewing cycle.
4. When the desired amount is reached, press the button again. The volume/brew time will be recorded.
5. Adjustable volume range: 1-Shot: 17-90 seconds; 2-Shot: 32-90 seconds.

Restoring Default Mode

To reset the machine to the default mode,

1. Press the Espresso Hot or Espresso Cool button.
2. Press and hold the 1-Shot button and 2-Shot button at the same time for 3 seconds.
3. When it returns to default settings, it will be powered off.



Auto Shut-Off

If no operation is chosen within 30 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.

The bean hopper is NOT disassemble or removable.

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 all attachments and dry thoroughly.

Cleaning the Portafilter and Filters

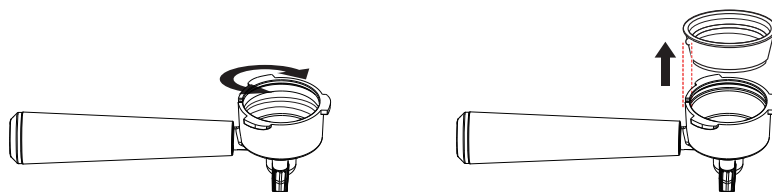
DO NOT wash any of the parts in the dishwasher. Clean portafilter with cleanser or warm water.

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

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.

NOTE

To take out the filter in the portafilter, rotate it until the notch lines up with the groove inside the portafilter.



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



Cleaning the Brew Head

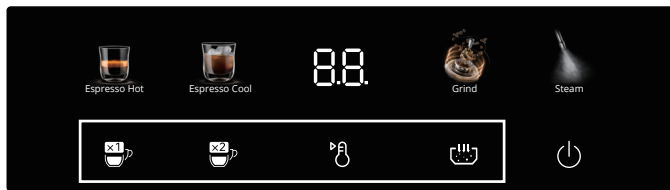
Do not try to disassemble the brew head. It will damage the brew head and lead to leakage.

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 2-shot button to fill the cup. Then remove the portafilter from the brew head and clean it with a dry cloth.

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. Neglecting this will trigger the Descale Warning at each start-up, with the below 4 buttons flashing 5 times.



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.

Please proceed below steps to descaling the machine:

1. Fill water with descaling agent (4 parts water to 1 part descaling agent) into the water reservoir up to the "MAX" marking.
2. Press the Espresso Hot button and wait until the preheating is done (buttons stop flashing).
3. Press the Steam button, and rotate the steam knob to  position. Hot water will come out from the steam wand. Repeat some few cycles. Return knob to OFF when done.
4. Press the Steam button to exit the steam mode.
5. Press the 2-shot button to let hot water come out from the brew head. Repeat some few cycles. Repeat the previous steps until the water with descaling agent is running out.
6. Detach the water reservoir and thoroughly rinse it with running water to get rid of any descaling solution.
7. Fill the water reservoir with cold tap water and run a brew cycle without ground coffee to flush out any descaling solution.
8. After finish descaling, press the 1-Shot button (in Espresso Hot or Espresso Cool mode) and ON/OFF button at the same time to cancel the Descale Warning.

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.
	The ground coffee is too fine.	The coffee should not be ground too finely.
	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 button is not activated or the preheating is not finished.	Press the Steam 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 for 8 seconds.
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	The Espresso Cool mode is selected.	Use Espresso Hot mode, and set to the highest temperature if needed.

Note:

1. In cases of no water, reduced steam, or slow coffee brewing, and the issue persists after trying a solution, please proceed with the DESCALING process as instructed.
2. Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the appliance.



TECHNICAL SPECIFICATION

Model	CM5560
Voltage	220-240V~ 50-60Hz
Power	1500W (Coffee: 1350W, Grind: 150W)
Espresso pressure	20 Bar
Capacity of water reservoir	1.8 L / 61 OZ
Product size	285x230x360 mm
	11.2x9.1x14.2 inch

VIP SERVICE

Plus up to 24 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:

- ① You will automatically get 2 year of warranty, and upgrade to full replacement guarantee.
- ② 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.
- ③ If there is a problem with your parts and accessories, you can replace them for free.



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.



The device meets the requirements of Regulation as well as the applicable standards.



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



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