

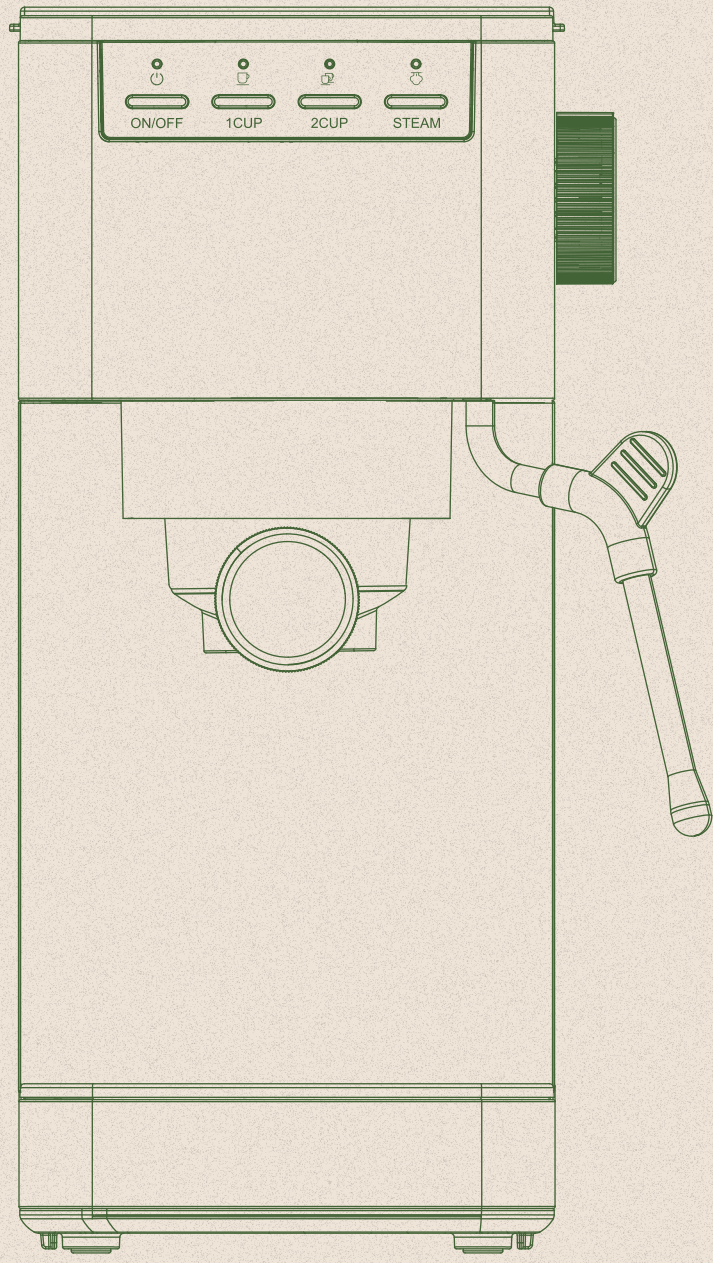
尺寸: 210x210mm    材质: 150g铜版纸    工艺: 四色双面印刷    折页方式: 风琴折



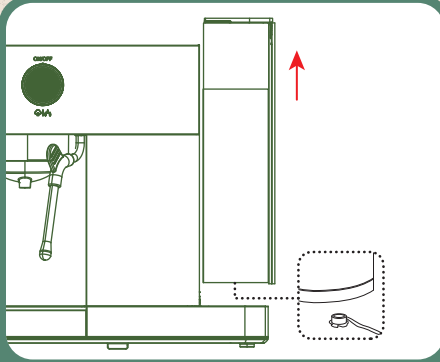
### MHCM03

## Espresso Machine Manual

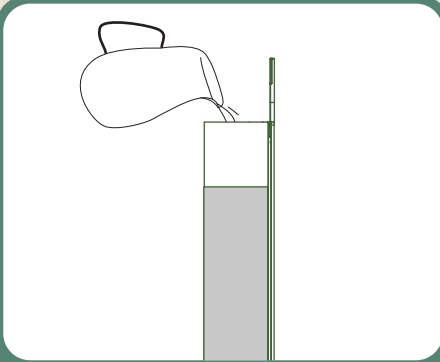
Model: CM5432-UL



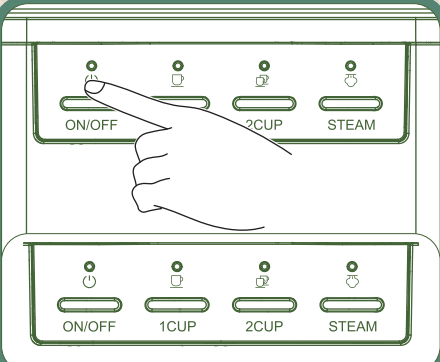
#### FIRST USE FLUSH



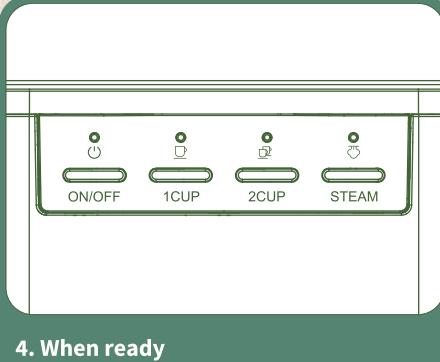
**1. Prep the Tank**  
Snap out red safety plug ▼ from tank base  
**Service Notice:**  
Factory tested: Water marks in tank? Normal quality check residue



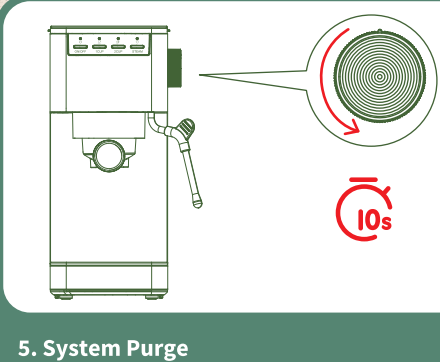
**2. Water Setup**  
Snap tank into place  
Fill with filtered water to ▲MAX line (Never use distilled - minerals needed!)



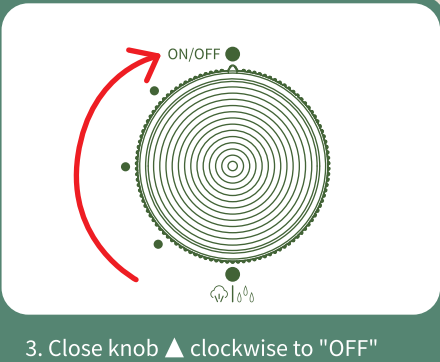
**3. Initial Heat-Up**  
Power on → All lights pulsing = preheat mode  
When ready: Power 1/2 cups lights go solid



**4. When ready**  
Power 1/2 cups lights go solid



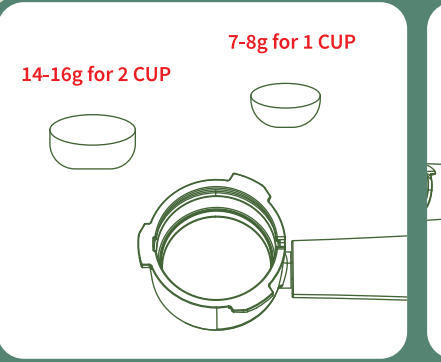
**5. System Purge**  
Place 12oz cup under wand  
1. Turn steam knob ▼ counter-clockwise to 10  
2. Let run 10sec (steam → water transition)



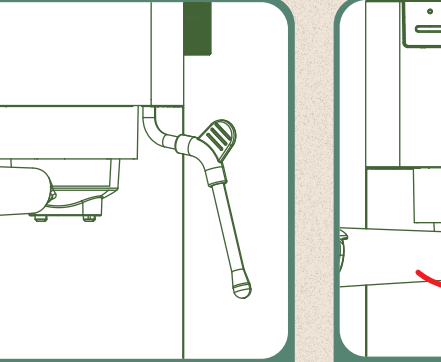
3. Close knob ▲ clockwise to "OFF"

**New machine symphony:**  
After the regular use, it'll quiet down to a smooth hum.  
Watch our video guide: <https://cdn.shopify.com/videos/c/o/v/1418e378dad942919363a700c941d105.mp4>

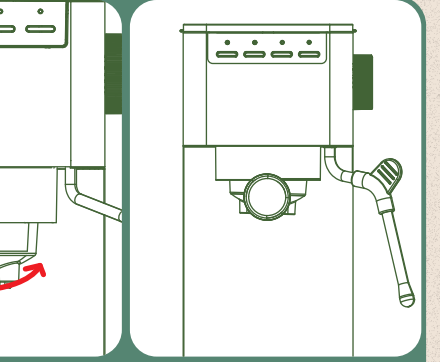
#### Brew System Warm-Up



**1. Prepare Portafilter**  
► Insert filter basket into clean portafilter  
► Align handle notch at 8 o'clock position (like setting a watch)



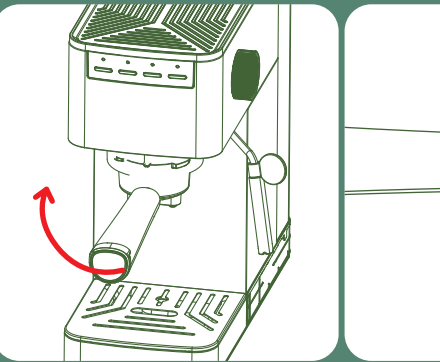
**2. Lock-In**  
► Push handle straight up into group head  
► Turn counter-clockwise until resistance felt (about 45°)



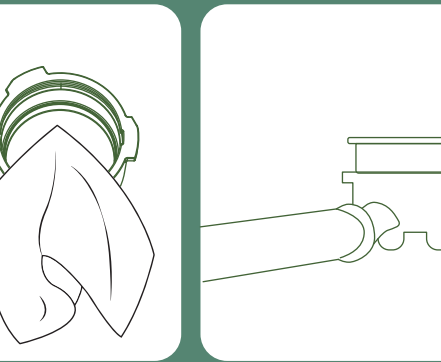
**3. Thermal Charge**  
► Press 2-cup button → preheats entire brew path  
► Smart move: Place cups on warmer during this cycle

**Why This Matters:**  
Cold metal = temperature drop = weak espresso  
Winter pro tip: Run blank shot first to heat cups faster

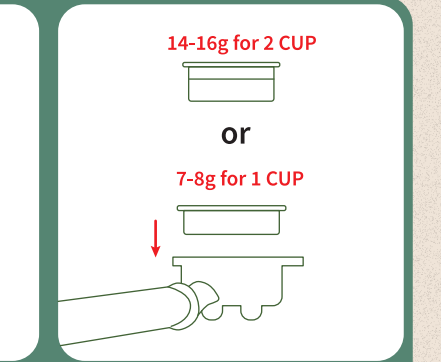
#### Pulling Perfect Shots



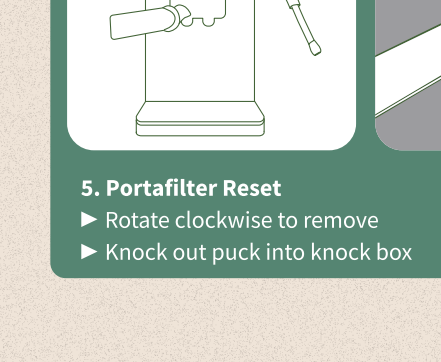
**1. Prep & Dose**  
► Rotate portafilter clockwise to remove  
► Wipe dry → Fill with



**Grind & Prep Essentials**  
► Target grind size: Koshersalt texture  
► Critical step: Use WDT tool to break clumps before tamping  
▲ Why? Clumps create channeling → fast flow → bitter/sour imbalance



**2. Tamp & Polish**  
► Apply 30lb even pressure  
► Check coffee bed aligns with MAX mark



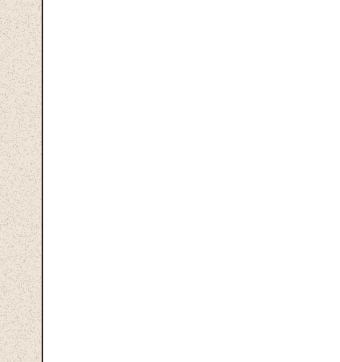
**3. Secure System**  
► Lock portafilter at 8 o'clock position  
► Confirm steam knob at OFF (full close)



**4. Critical Dose-Basket Match**  
► Always select cup size matching your basket (Single=7g / Double=14g)  
► If machine enters sleep mode: Reboot with 2-minute preheat cycle

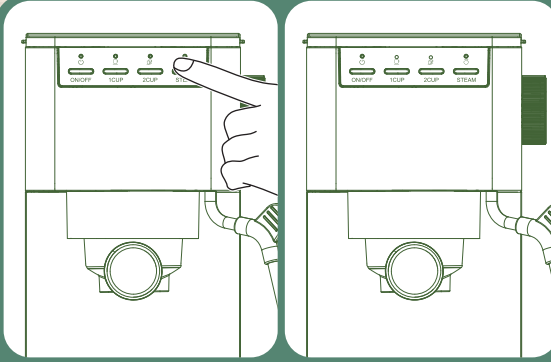


**5. Portafilter Reset**  
► Rotate clockwise to remove  
► Knock out puck into knock box

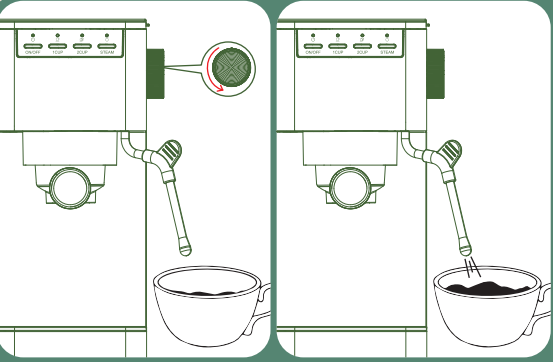


**6. Cleaning Protocol**  
► Rinse components with warm water  
► Never dishwasher - kills seal integrity

#### Steam and Froth the Milk



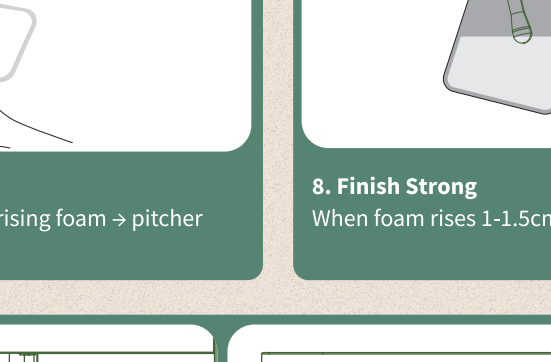
**1. Prep**  
Press steam button → slow blinking = preheating  
Solid light = ready (small water drops are normal)



**2. Purge Routine**  
Turn knob fully counter-clockwise → close when pure steam comes



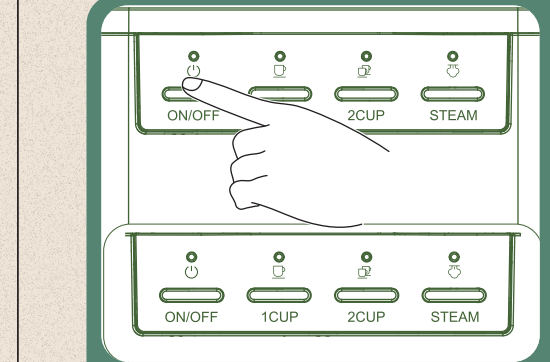
**3. Milk Setup**  
Use 12oz pitcher with 7oz cold whole milk (the fatter, the creamier)



**4. Positioning**  
Anchor wand at pitcher spout  
Nozzle tip barely touching milk surface, never go beyond the marked line on the steam wand.

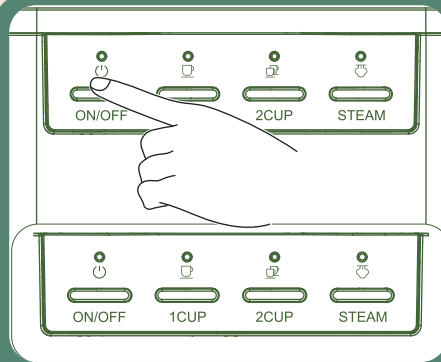


**5. Angle Magic**  
Tilt pitcher 20°  
Nozzle at 3 o'clock position, 1cm from wall

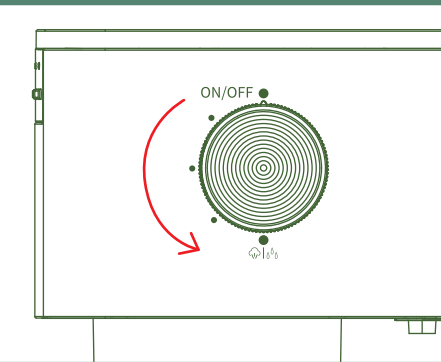


**6. Start Steaming**  
Open steam fully → listen for paper-tearing sound (not screeching!)

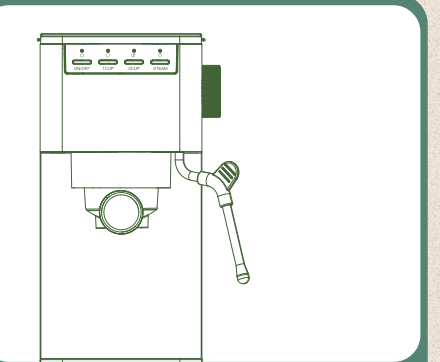
**Troubleshooting:**  
Screeching? → Raise pitcher slightly  
No spin? → Move closer to wall



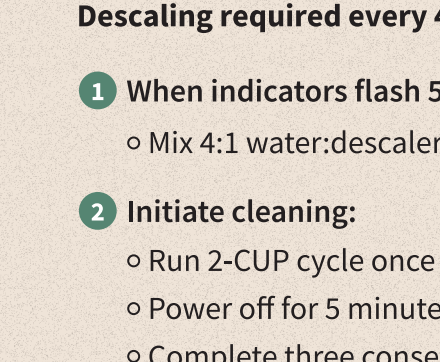
**7. Foam Control**  
Keep nozzle 1cm below rising foam → pitcher lowers automatically



**8. Finish Strong**  
When foam rises 1-1.5cm → sink wand halfway → heat until pitcher feels warm

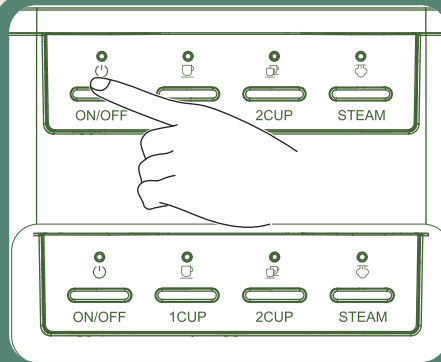


**9. Post-Steam Care**  
Critical cleanup:  
1. Wipe wand immediately with damp cloth  
2. Quick 3-second steam purge



**10. Turn off the steam button**  
Heads-up: Steam may keep coming for 3-5 seconds after switching off - this is normal. If you see continuous dripping, double-check that the steam knob is fully closed (clockwise).

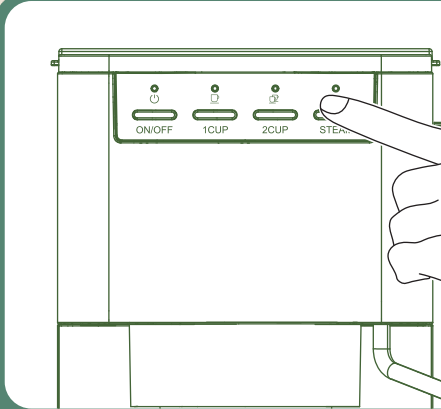
#### Dispensing Hot Water



After preheating, turn steam knob to 10 position. Hot water will dispense from the steam wand.

#### Overheating Recovery

When making coffee immediately after steaming:  
Allow boiler cooldown first to prevent overheating (indicated by alternating 1-CUP/2-CUP button lights)



**To quickly cool:**  
1. Turn off steam function  
2. Open steam knob until steady water flow appears  
3. Immediately close knob

#### Descaling Process

Descaling required every 400 brew cycles (counter resets after completion):

**1. When indicators flash 5x during preheat:**

- Mix 4:1 water:descaler in tank

**2. Initiate cleaning:**

- Run 2-CUP cycle once
- Power off for 5 minutes
- Complete three consecutive 2-CUP cycles

**3. Reset reminder:**

- Hold 1-CUP + 2-CUP for 3 seconds until lights flash

**1. Coffee Not Hot?**

| Fix             | Step                                                 |
|-----------------|------------------------------------------------------|
| Always preheat! | Press 2-cup button → wait until lights stop blinking |

**2. Triple Light Flashes (5x)**

| Descaling Alert: | After 400 shots:                                                    |
|------------------|---------------------------------------------------------------------|
|                  | Run descale cycle (video QR →)<br>Reset counter: Hold 1+2 cups 3sec |

**3. Steam Wand Screams**

| Cause                | Fix                                                                             |
|----------------------|---------------------------------------------------------------------------------|
| Improper positioning | • Nozzle tip at 3 o'clock<br>• 1cm from milk surface<br>• 1cm from pitcher wall |

**4. Weak Steam?**

| Cause     | Fix                                 |
|-----------|-------------------------------------|
| Low Water | Refill to ▲MAX line                 |
| Clogged   | Unblock with needle tool (included) |

**5. Bad Foam?**

| Fix                                                                              |  |
|----------------------------------------------------------------------------------|--|
| <input checked="" type="checkbox"/> Milk Matters: Use whole milk (3.3%+ protein) |  |
| <input checked="" type="checkbox"/> Technique: Swirl pitcher like mixing paint   |  |

**6. Dripping slowly or nothing comes out**

| Overpacked Coffee | Fix: Grind: Kosher salt texture (not powder!) |
|-------------------|-----------------------------------------------|
|-------------------|-----------------------------------------------|

**7. Pale Coffee & Fast Flow**

| Stale Beans | Fix: 1. Use medium-dark roast beans<br>2. Check roast date: <20 days old |
|-------------|--------------------------------------------------------------------------|
|-------------|--------------------------------------------------------------------------|

**8. Cup Buttons Alternating Blink**

| Issue:              | Fix:                  |
|---------------------|-----------------------|
| Overheat Protection | Let machine cool down |

**9. Power & 1-Cup Fast Blink**

| Fix: Turn steam knob fully clockwise |
|--------------------------------------|
|--------------------------------------|

**10. No Brew After Steaming**

| Fix: Press steam button again to exit mode |
|--------------------------------------------|
|--------------------------------------------|

**11. Steam Wand Drips**

| Normal: Post-use condensation |
|-------------------------------|
|-------------------------------|

**12. All Lights Slow Blinking**

| Normal: Heating up → Ready when solid |
|---------------------------------------|
|---------------------------------------|

**13. Water Tank Leak**

| Improper Placement or Stuck Spring Valve |
|------------------------------------------|
| Fix: Press down until click              |

**14. Portafilter Leak**

| Coffee grounds on seal or not fully locked                |                  |
|-----------------------------------------------------------|------------------|
| Fix: 1. Remove portafilter<br>2. Wipe rim with dry finger |                  |
| Coffee residue blocks holes                               | Fix: Clear holes |