



INSTRUCTION MANUAL

Espresso Coffee Maker

Model: CM5200



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Applicable Scenarios: Home, Office, Outdoor, Party, Leisure

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IMPORTANT SAFEGUARDS

Before using this appliance, please follow these basic precautions:

- 1 Read all instructions and keep them for future reference.
- 2 Before using the appliance, check that the voltage of the wall outlet corresponds to the voltage marked on the rating plate.
- 3 To protect against fire, electric shock, and injury, do not immerse the power cord or plug in water or other liquids.
- 4 Remove the plug from the wall outlet before cleaning and when not in use. Allow the appliance to cool down completely before removing or attaching components, or before cleaning.
- 5 **Do not** operate any appliance with a damaged power cord or plug, after the appliance has malfunctioned, or is dropped or damaged in any way. Take the appliance to the nearest authorized service facility for examination, repairs or adjustments, or contact the dealer.
- 6 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock and injury.
- 7 Place the appliance on a flat surface or table. **Do not** hang the power cord over the edge of the table or counter.
- 8 Ensure the power cord does not touch the hot surface of the appliance.
- 9 **Do not** place the coffee maker on a hot surface or next to an open flame.
- 10 To disconnect the appliance, turn it off, then remove the plug from the wall outlet. When removing the plug from the outlet, hold by the plug, never pull on the cord.
- 11 **Do not** use the appliance other than for the intended use.
- 12 Always supervise closely when the appliance is used by or near children.
- 13 Be careful when using the appliance, as steam may escape and pose a risk of getting scalded.
- 14 **Do not** touch any hot surface of the appliance(including the steam wand and the filter). Only use the handle or knobs.
- 15 **Do not** operate the coffee maker without water.

- 16 **Do not** remove the portafilter when in use or when steam or hot water escape from the filter holder.
- 17 This appliance is not intended for use by children, or by individuals with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given adequate instruction on how to use the appliance and are supervised by a responsible adult.
- 18 Children must not clean or maintain the appliance without supervision.
- 19 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; bed and breakfast type environments.
- 20 **Do not** place on or near a hot gas or electric burner, or in a heated oven.

SAVE THESE INSTRUCTIONS

Plug Note:

This appliance utilizes a polarized plug (one blade wider than the other). To minimize the risk of electric shock, the plug is designed to fit into a polarized outlet in one direction only. If the plug does not fit fully, try reversing it. If it still doesn't fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Cord Note:

1. A short power supply cord (or detachable cord) is provided to reduce the risk of entanglement or tripping over a longer cord.
2. Longer detachable power supply cords or extension cords are available and can be used with caution.
3. If using a longer detachable cord or extension cord, please note:
 - a. The cord's electrical rating should be at least as high as the appliance's.
 - b. Arrange the cord to avoid draping over countertops or tables where children might pull on it or people could trip over it.

SPECIFICATIONS

Recommended to use espresso ground coffee.



XIXUBX[®]

ESPRESSO COFFEE MAKER

Model: CM5200

Input Voltage: 120V, 60Hz

Rated Power: 1350W

CAUTION

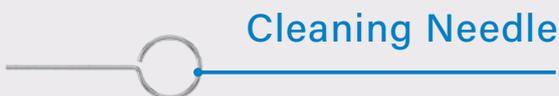
DO NOT IMMERSE IN WATER

Applicable Scenarios: Home, Office, Outdoor, Party, Leisure



Intertek
5025276

KNOW YOUR COFFEE MAKER



BEFORE FIRST USE



1. Fill the water tank, but not above the Max line.



2. Plug in the wall outlet.



3. Press the "  " button and all buttons flash to preheat.



4. All buttons stop flashing, preheating is successful.



5. Place a cup under the steam wand.



6. Turn the steam knob to "  " position.



7. Let hot water spout out for 15 seconds.



8. Turn the steam knob to "OFF" position.



9. Insert the empty filter basket into the portafilter.



10. Install the portafilter and place a cup under it.



11. Press "  /  ", button the water comes out.



12. Repeat the steps 2-3 times for optimal cleaning.

NOTE:

There will be a loud noise and some shakes when the coffee maker runs for the first time, this is normal for a 20 bar pump. The noise will decrease with further uses.

PRE-HEAT THE BREWING SYSTEM

A cold filter, filter holder and cups can lower the extraction temperature, especially when the ambient temperature is low. Please preheat the coffee machine before brewing.



1. Insert the empty filter basket into the portafilter.



2. Keep it level and insert it from the "UNLOCK" position.



3. Turn the portafilter to the right.



4. The portafilter should be in the "LOCK" position.



5. Ensure the steam knob is set to the "OFF" position.



6. Press the "  " button to turn on the machine.



7. All buttons stop flashing, preheating is successful.



8. Press the "  /  " button to brew.



9. Run hot water through the machine to preheat it.



10. The machine is ready to brew hot coffee.



USER TIPS

- ☉ The flavor of espresso is influenced by the quantity and variety of coffee grounds utilized.
- ☉ Various factors contribute to the unique taste of a coffee bean, yet its taste and aroma are primarily shaped by the roasting procedure. Beans roasted at elevated temperatures for an extended period exhibit a darker hue and yield richer flavors compared to lightly roasted ones.
- ☉ Espresso machines necessitate a finely pulverized coffee grounds. We suggest opting for a conical burr grinder instead of a blade mill for optimal results.

Grind Setting



Fine



Medium



Coarse

Best for



Espresso



Coffee Machine



French Press

- ☉ Choose fresh, high-quality coffee beans to achieve the best flavor extraction.
- ☉ Store your coffee beans/grounds in an airtight container in a cool, dry place, away from direct heat sources.
- ☉ Serve espresso immediately after preparation for optimal taste.

MAKING ESPRESSO



1. Insert the filter basket into the portafilter along the groove.



2. Turn it left or right until it snaps into place.



3. Fill the filter basket with ground coffee.



4. Tamp the ground coffee evenly and firmly.



5. Wipe filter basket edges to remove residue.



6. Coffee grounds does not exceed the Max line.



7. Keep it level and insert it from the "UNLOCK" position.



8. Turn the portafilter to the right.



9. The portafilter should be in the "LOCK" position.



10. Ensure the steam knob is set to the "OFF" position.



11. Press the "  " button to turn on the machine.



12. All buttons stop flashing, preheating is successful.

MAKING ESPRESSO



13. Press "☕ / ☕" button to make espresso.



14. The pressure needle is now in the "ESPRESSO RANGE".



15. The machine starts dispensing coffee.



16. Wait until all the coffee has come out before removing.



17. Turn the portafilter to the left to unlock and remove it.



18. Knock out the espresso puck.



19. Wash all parts with water. Do not wash in a dishwasher.

MAKING HOT WATER



1. Fill the water tank, but not above the Max line.



2. Ensure the steam knob is set to the "OFF" position.



2. Plug in the wall outlet.



3. Press the "  " button and all buttons flash to preheat.



4. All buttons stop flashing, preheating is successful.



5. Place a cup under the steam wand.



6. Turn the steam knob to "  " position.



7. Now you can get a cup of hot water.

FROTHING MILK



1. Fill the water tank, but not above the Max line.



2. Ensure the steam knob is set to the "OFF" position.



3. Press the "  " button and all buttons flash to preheat.



4. Press the "  " button to heat steam and the button flashes.



5. The button stops flashing, preheating is successful.



6. Fill a pitcher with cold whole milk to no more than half its capacity.



7. Insert the nozzle about 0.4 inches into the milk.



8. Turn the steam knob to "  " position slowly.



9. Lower the pitcher slightly to let air in.



10. When the milk expands, lift the pitcher to get it spinning.



11. A hissing sound may be heard during frothing.



12. The foam milk is ready when you feel a little hot.

FROTHING MILK



13. Turn the steam knob to "OFF" position.



14. Press the "☁" button again.



15. Rotate the steam knob to "☁" position.



16. Purge out any residual milk.



17. Turn the steam knob to "OFF" position.



18. Wipe the steam wand" with a damp cloth.

WARNING

Be careful when operating the steam wand, steam may result in burns or injury.

ATTENTION: NO WATER IS COMING OUT

If the machine is running but does not brew coffee, it is because there's air-block develops in the water line. This can happen to any new machines, a machine that had not been used for some time, or the machine had sucked in air by accident.

Follow the "MAKING HOT WATER" (Page10) steps to solve this problem.

PRE-SOAKING FUNCTION

The Pre-Soaking function in a coffee machine is an extraction optimization technique designed to enhance the flavor and ensure even extraction of coffee. The main principle is to first use lower water pressure to gently pre-wet the coffee grounds before applying the full high pressure for extraction. This allows the coffee puck to expand and absorb water evenly before the main brewing phase begins.

Benefits

1. More Even Extraction

Pre-infusion helps the ground coffee fully absorb water and expand, reducing the risk of “channeling,” where water flows unevenly through the coffee puck.

2. Enhanced Flavor

It allows for better release of aromatic compounds, resulting in a richer and more balanced taste.

3. Reduced Bitterness

By preventing high-pressure water from immediately hitting dry ground coffee, pre-infusion minimizes the chances of over-extraction, which can lead to excessive bitterness or astringency.

4. Improved Crema in Espresso

A more even extraction contributes to a finer, more stable crema, enhancing the smoothness and texture of the espresso.



VISIBLE PRESSURE GAUGES

Effects

Under-extraction
Sour Taste,
Weak Body.

Possible Causes

- The coffee grind size is too coarse.
- The ground coffee are loosely tamped.



Low Pressure

Effects

Optimal Extraction, Rich Crema,
Full-bodied Taste.

Ideal Conditions

- Proper grind size.
- Even tamping of ground coffee.



Normal Pressure

Effects

Over-extraction, Bitter and Harsh Taste,
Inconsistent Extraction.

Possible Causes

- The coffee grind size is too fine.
- Excessive tamping pressure.



High Pressure

PROGRAMMING COFFEE VOLUME

Single Shot Setting



1. Press the "⏻" button to turn on the machine.



2. All buttons stop flashing, preheating is successful.



3. Press and hold "☕" button for 3 seconds.



4. Press the "☕" button again to make espresso.



5. Press the "☕" button again to stop brewing at your desired volume. The setup is complete.



Double Shot Setting



1. Press the "⏻" button to turn on the machine.



2. All buttons stop flashing, preheating is successful.



3. Press and hold "☕☕" button for 3 seconds.

PROGRAMMING COFFEE VOLUME



4. Press the “☕” button again to make espresso.



5. Press the “☕☕” button again to stop brewing at your desired volume. The setup is complete.



RESETTING COFFEE VOLUME



1. Press the “⏻” button to turn on the machine.



2. All buttons stop flashing, preheating is successful.



3. Press and hold “☕☕” button for 3 seconds.



4. All buttons stop flashing and the machine is reset successfully.

NOTE:

- 1, Default factory settings: Single shot — 17 seconds; Double shot — 29 seconds.
- 2, Custom extraction time ranges: Single shot — 15 to 30 seconds; Double shot — 20 to 40 seconds.
- 3, During the reset process, release the button after hearing the beep.

CLEANING AND MAINTENANCE

Cleaning the coffee maker

1. Turn the steam knob to "OFF" position and allow the coffee maker to cool down completely before cleaning.
2. Regularly clean the casing of the coffee maker with a damp sponge, to clean the water tank, drip tray and dry them.
3. Clean all the attachments and dry them thoroughly.

NOTE: Do not clean the drip tray until the coffee machine completes pressure release and it cools down fully.

Cleaning the filter baskets and the portafilter

The filter baskets should be kept clean to guarantee perfect results.

1. Remove the filter basket from the portafilter and wash them with warm water.
2. If you notice a malfunction when brewing coffee, immerse the filter basket in boiling water for 10 minutes and then rinse with running water.

WARNING

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

CLEANING AND MAINTENANCE

Cleaning the steam wand

1. After frothing milk, keep the steam function on for 2–3 seconds to purge any remaining milk from the nozzle and prevent clogging. Then wrap the steam wand with a damp cloth and wipe off any milk residue to avoid buildup.



2. If the steam wand becomes clogged with milk residue, wait for it to cool down. Then use the cleaning needle to unclog it, and run the “Hot Water” or “Steam” function to flush it clean.



3. If the steam wand is still blocked, wait for it to cool down completely. Unscrew the nozzle and place it in a cup of warm water with one espresso machine cleaning tablet. Soak for a few minutes, then use the cleaning needle again to unclog it. Finally, run the “Hot Water” or “Steam” function to flush thoroughly.



NOTE: Do not clean any of the parts in the dishwasher.

CLEANING AND MAINTENANCE

Cleaning the group head

Regularly remove any residual coffee grounds from the group head with a brush, and wash with hot water following the steps below.

1. Do not insert the portafilter.
2. Place an empty cup under the group head.
3. Press either the “ /  ” button to start brewing.
4. The appliance will stop automatically once the brewing process is finished.

WARNING

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

DESCALING THE APPLIANCE

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the machine, and the taste of the espresso.

Descaling warning will be shown when the cumulative number of steaming or coffee brewing reaches 500 times, all indicators will flash for 5 times, which means that the coffee machine needs to be performed descaling. Descaling warning will be shown each time when you turn on the appliance if you do not cancel. **Please hold and press the "  "+"  " button for 3 seconds to cancel the descaling warning.**

1. Fill the "Water Tank" with water and a descaling agent (4 parts water to 1 part descaling agent) to the "Max" level.

Please also refer to the instructions on the descaling agent. Please use a household descaling agent, or you can use citric acid instead of a commercial descaling agent (in this case use 100 parts of water to 3 parts of citric acid).

2. Place a cup/mug or other suitable receptacle on the "Drip Plate" and press the "  /  " button 3 seconds to start the brewing cycle. Allow the machine to drip about 100ml/3.4 oz of water into the cup. Then turn off the appliance and leave the descaling solution in the appliance for 5 minutes.
3. Turn on the appliance again and repeat the previous step 3 more times.
4. Next, repeat the process 2 more times using only DRINKING WATER without any descaling agent.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Coffee will not or only slowly come out.	Coffee is ground too finely.	Do not use extra-fine coffee grounds.
	Ground coffee is tamped too strongly.	Tamp ground coffee less strongly.
	The filter is clogged up.	Clean the filters hole.
Coffee comes out quickly.	Coffee is ground too coarsely.	Please use espresso-ground coffee.
	Too little coffee in the filter aske.	Use the correct amount of coffee(Single-7g/Double-14g).
	Ground coffee is not tamped strong enough.	Tamp ground coffee more strongly.
Coffee temperature is lower.	The temperature is too low and the machine and coffee cup are not preheated.	In a low room temperature environment, preheat the brewing system and coffee cup with water in advance.
Water leaks from the bottom of coffee maker.	There is much water in the drip tray.	Please clean the drip tray.
	The water tank is not installed correctly.	Remove the water tank and correctly install it.
No steam comes out.	The water tank is empty.	Fill the water tank with drinking water.
	The nozzle is clogged.	Remove the sleeve and unclog the steam nozzle with the cleaning needle.
	Steam function has been used for more than 2 minutes.	Stop using steam function at least 1 minute.
The steam cannot froth.	No steam comes out.	Add enough water and unclog the nozzle.
	The container is too big, or the shape is not fit.	Use high and narrow pitcher.
	You used room-temperature skim milk.	Please use refrigerated whole milk instead.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The machine is not functioning.	The machine is not turned on or is unplugged.	Plug in and turn on the machine.
	The machine voltage is not compatible.	Ensure the voltage is 120V, 60Hz (US standard).
All buttons flash, the machine doesn't work.	The steam knob is not in "OFF" position.	Turn the steam knob to "OFF" position.
No water comes out.	It is because there's air-block develops in the water line.	Run the "Hot Water" or "Steam" function to solve this problem.
The portafilter is rusted and corroded.	Prolonged contact with coffee residue or coffee liquid.	Clean and dry it immediately after use.
	Use of corrosive cleaning agents.	Use mild or neutral cleaners — avoid harsh chemicals.
	It may be corroded by the dishwasher.	Don't wash it in dishwasher.
Acid (vinegar) taste exists in espresso coffee.	No clean correctly after cleaning mineral deposits.	Refer the section "THE FIRST USE".
	The ground coffee is stored in a hot, wet place for a long time. The ground coffee turns bad.	Please use fresh ground coffee, or store unused ground coffee in a cool, dry place.
The coffee tastes too weak.	Too little coffee in the filter basket.	Use the correct amount of coffee(Single-7g/Double-14g).
	Coffee is ground too coarsely.	Please use espresso-ground coffee.
	The ground coffee are not fresh and are lightly roasted.	Use fresh medium-dark roast or dark roast ground coffee..

WARRANTY INFORMATION

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 12 months, starting from the date on which the appliance is sold to the end user.

The warranty only covers defects in material or workmanship.

The warranty will not apply in cases of:

- Normal wear and tear.
- Incorrect use, e.g. overloading of the appliance, use of non-approved accessories.
- Use of force, damage caused by external influences.
- Damage caused by non-observance of the user manual, e.g. connection to an unsuitable mains supply or non-compliance with the installation instructions.
- Partially or completely dismantled appliances.



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