

Barista Mate®
CM200

ESPRESSO COFFEE MACHINE

WITH 360° ROTATING STEAM WAND FOR MILK FOAMING



MODEL: CM200 | BATCH: PR4495

PLEASE READ AND RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.

The illustrations used in this manual are to illustrate the operation method and structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

About this product:

This Espresso Coffee Machine is the simple and affordable solution to at-home café style coffee creations. Enjoy delicate taste through perfect extraction with the 20-bar pressure Italian pump, producing your choice of a single or double cup.

With the powerful 360° rotating stainless steel steam wand, you can prepare velvety milk foam so you can top off your delicious coffee creations with a rich, smooth crema for the best quality café lattes, cortados, mochas, cappuccinos, macchiatos and flat whites.

The 1.8 litre detachable water tank coupled with an intelligent thermal heating system for fast heating provides countless hot drinks at the simple twist of a control knob and press of a button. This coffee machine ensures ease of use with the easy controls as well as it's easy to clean with the removable drip tray.

Choose your brew, your way – you can conveniently use your choice of ground coffee or pre-packed coffee bags. With the included single cup filter, double cup filter and scoop, getting the perfect setup is no hassle at all.

Complete with a black and stainless-steel silver finish, this straightforward yet elegant Espresso Coffee Machine will provide professional results without any complications.

IMPORTANT SAFEGUARDS:

Please read the instruction manual before using this appliance and follow all the safety instructions to avoid damage and/or injury due to improper use.

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
4. To protect against fire, electric shock and injury to persons do not immerse cord, plug, in water or other liquid.
5. The appliance must not be immersed in water or other liquid.
6. Remove plug from mains power socket outlet before cleaning and when not in use. Allow appliance cool down completely before taking off, attaching components or before cleaning.
7. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. For electrical safety, any repairs on the appliance must be carried out by a qualified electrical person only.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
9. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
10. Ensure the power cord is placed away from external heat source.
11. Do not place the espresso machine on hot surface or near any heat source. i.e. stove.
12. To disconnect, press the ON/OFF button to turn OFF then remove the cord plug from mains power outlet. Always hold by the plug, never pull on the cord when removing from the mains power outlet socket.
13. Do not use appliance for other than intended use and place it in a dry environment.
14. Close supervision is necessary when your appliance is being used by or near children.
15. Do not touch the hot surfaces on the appliance (such as milk foaming wand, filter cup and filter holder when boiling). Use handle or knobs.
16. Do not let the espresso machine operate without water.
17. Scalding may occur if the water tank is removed during the brewing cycles.
18. DO NOT remove the filter while brewing coffee. Remove the filter holder 10 seconds after the brewing cycle to make additional coffee.

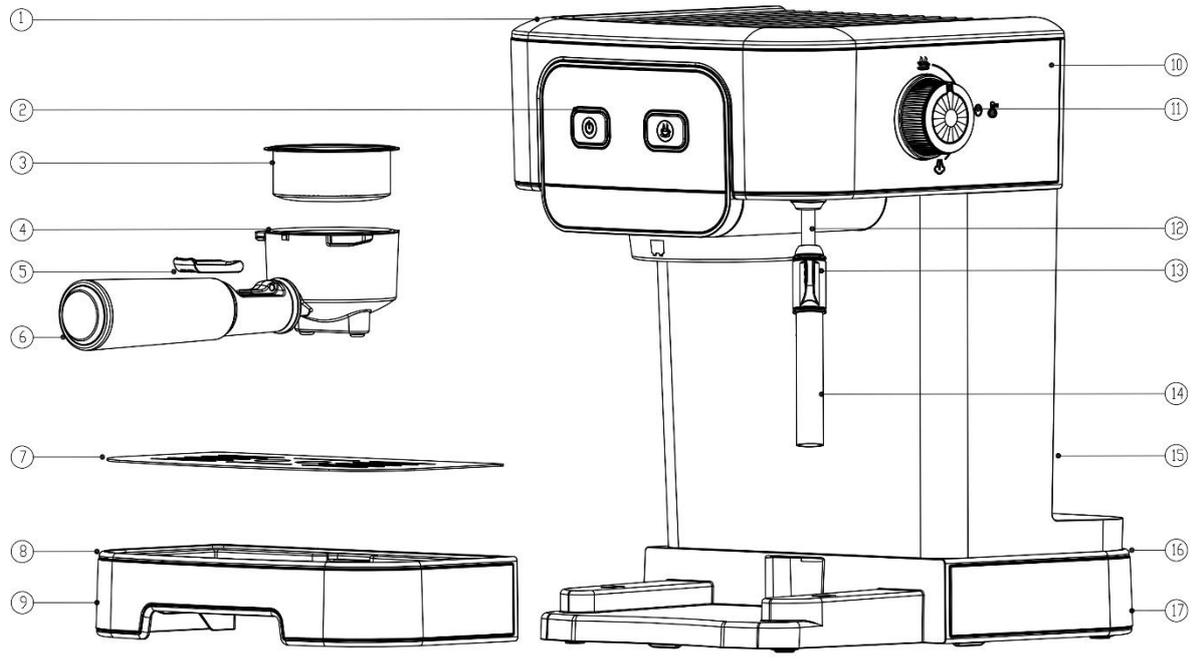
19. Caution should also be taken when removing the filter holder since the metal parts will be hot. Please make sure to hold by the handle and to use the filter holder clip when tipping out the filter holder with filter inside it to dispose coffee grounds.
20. Always allow steam and hot water to escape from the milk foaming wand after brewing. This will ensure there is no pressure in the boiler when removing the filter holder.
21. Release pressure through milk foaming wand before removing water tank or filter holder.
22. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliances by a person responsible for their safety.
23. Children should be supervised to ensure that they do not play with the appliance.
24. This appliance is intended to be used in household and similar applications such as: – staff kitchen areas in shops, offices and other working environments; – farmhouses; – by clients in hotels, motels and other residential type environments; – bed and breakfast type environments.
25. Do not place on or near a hot gas or electric burner, or in a heated oven
26. If the supply cord is damaged it must be replaced by qualified electrical person only to avoid a hazard, or the product must be disposed.
27. The appliance and it's power cord and plug must not be immersed in water or other liquids.
28. The heating element surface is subject to residual heat after use.
29. Warning: Potential injury from misuse.
30. The espresso machine shall not be placed in a cabinet when in use.
31. Cleaning and user maintenance shall not be made by children without supervision.
32. CAUTION: To prevent damage to the appliance, do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

Scalding Hazard!

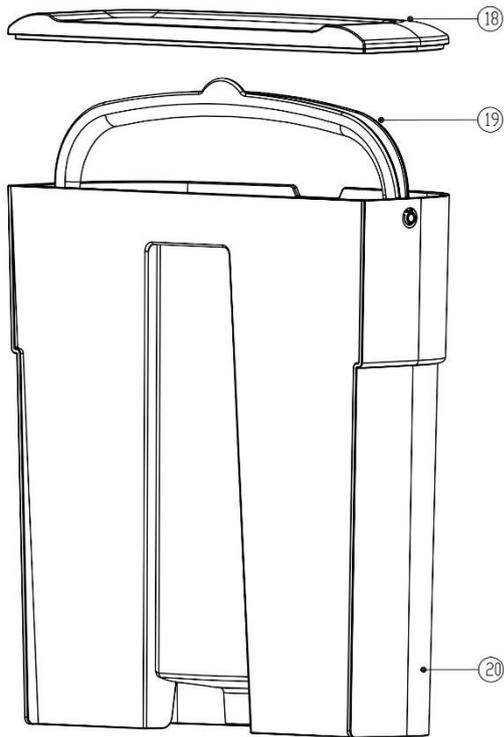
Hot water/ hot steam escapes from the espresso machine during use. Parts of the espresso machine become very hot. Handle with care to avoid scalding:

- Ensure the knob is turned to the coffee standby mode “” before switching ON the espresso machine.
- Hold the milk foaming wand only from the plastic handle during foaming and after use. DO NOT touch the metal tube on the wand.
- Use the milk foaming wand carefully and never direct it towards parts of the body.
- Do not touch the coffee spout during operations and do not reach underneath it.
- Only clean the espresso machine when it is switched OFF and completely cooled down.
- Do not release the filter holder while the machine is running: HOT WATER may spray out.
- Allow the filter holder to cool down completely before changing or inserting brewing filter.
- Please note that hot steam may also escape from the espresso machine after it has been switched OFF.
- Do not overfill the filter holder with ground coffee, otherwise the filter holder cannot be mounted correctly. This may also cause hot steam to escape from the side.

PRODUCT STRUCTURE:

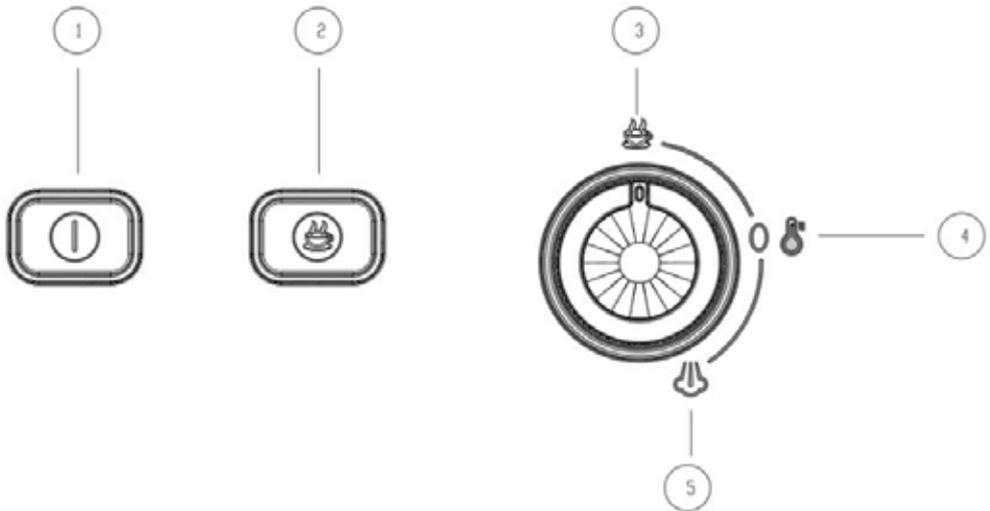


1. Top cover	10. Main housing
2. Control panel	11. Knob
3. Filter cup	12. Steam pipe
4. Filter holder	13. Steam handle
5. Filter holder clip	14. Milk foaming wand
6. Handle	15. Main housing
7. Wastewater tray cover	16. Base
8. Wastewater tray	17. Base cover
9. Wastewater holder	



18. Water tank cover
19. Water tank handle
20. Water tank

CONTROLS:



1. Power button – Press the power button to turn the unit on. If there is no operation within 20mins, the product will power off automatically.

Press the power button " ① " again to restart the product if use of it is required again.

2- Coffee making button

3- Coffee standby mode

4- Preheating and cooling

5- Steam making – used to foam milk

USEAGE INSTRUCTIONS:

1. Place the machine on a flat and stable benchtop.

2. Power on:

Confirm that the product is plugged into the power socket and the socket can be used for power supply normally.

Press the power button "  " on the control panel to start the product, the power indicator "  " is always illuminated, the coffee indicator "  " flashes until the water temperature reaches the set temperature, the two indicators are always on.

The product is in standby mode.

3. Add water into the tank:

Take off the water tank to add water or use the container to add water---please make sure that the amount of water in the water tank is between the "Min" and "Max" water lines when filling water. Close the water tank cover and replace it back to the appliance.

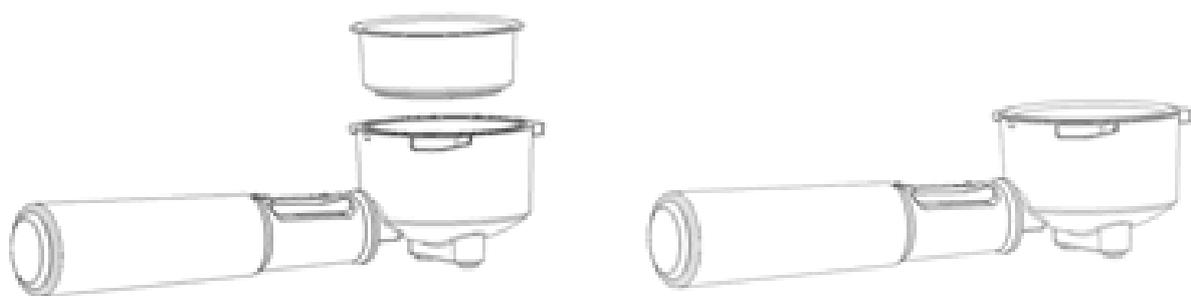
Do not add warm water or hot water!

4. Filter cup:

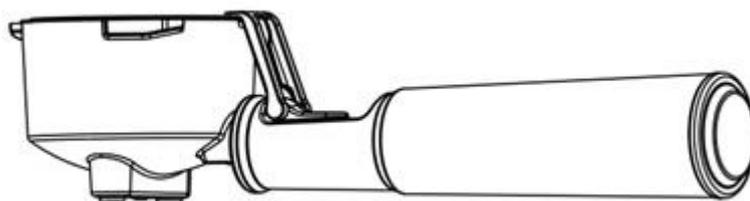
Single strength cup of coffee – Use the smaller filter cup

Double strength cup of coffee - Use the larger filter cup

5. Install the filter cup into the filter:

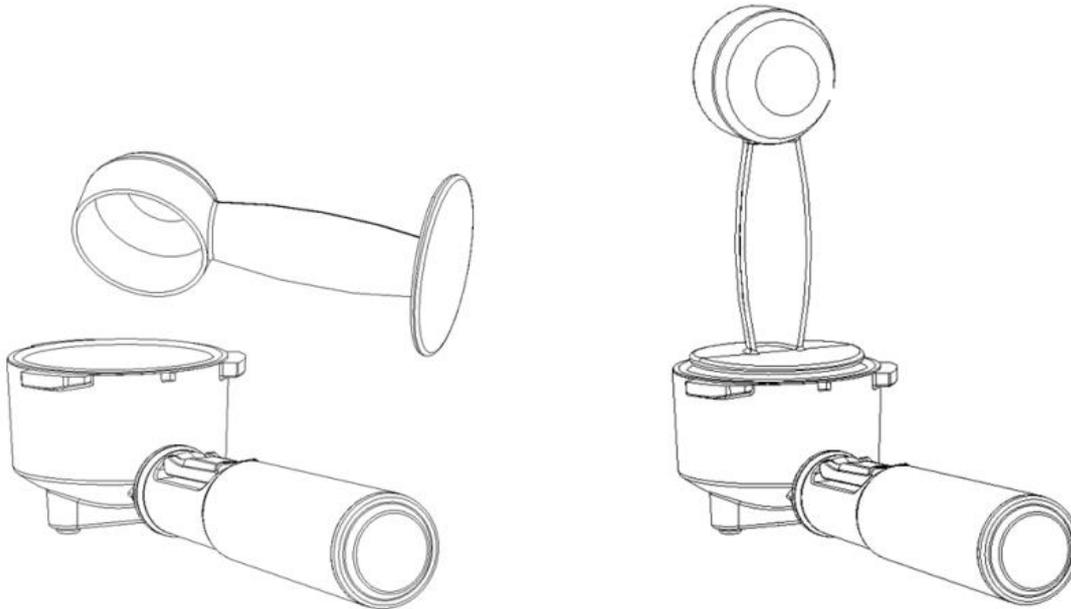


The small lift up hook can be lifted and hoked onto the filter cup to hold it in place so it does not drop out when coffee is pressed into it or tipped out of it after use.



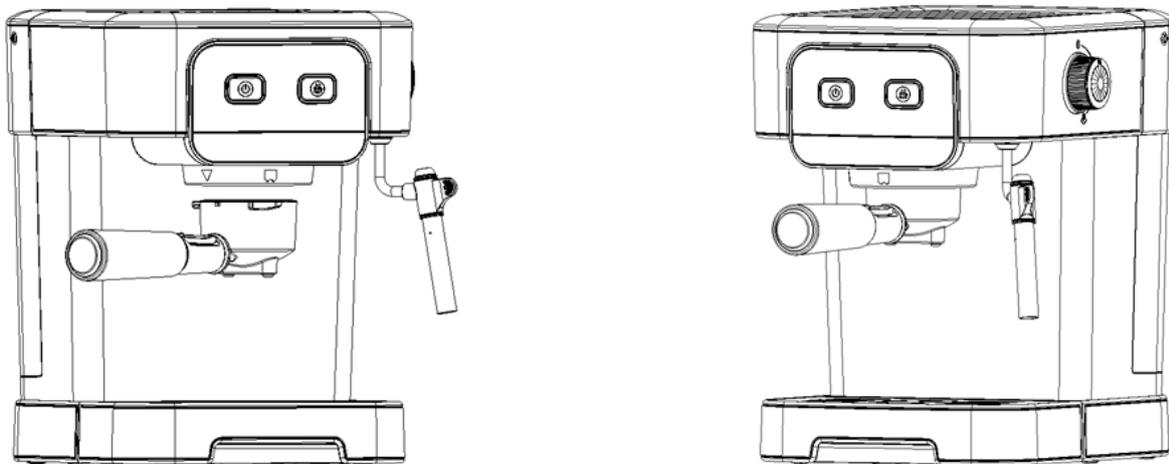
6. Add coffee powder:

- A. Put fresh, finely ground espresso powder into a filter cup.
- B. Press the coffee powder with the end of the coffee spoon until it is flush with the edge of the filter cup.
- C. Remove excess coffee powder from the edge of the filter cup.



7. Install the filter:

- A. Place the filter cup pressing plate flatly and then place the filter under the water outlet.
- B. Align the handle assembly with the unlock icon "▼" and screw it into the groove.
- C. Then slowly rotate the handle to the right until the handle is aligned with the lock icon "■" on the filter head.



USEAGE:

COFFEE BREWING:

Press the power button to turn the unit on.

Add the coffee to the unit.

Turn the knob to the pre-heat/ cooling icon.



The coffee making button will blink red.

When the unit has heated enough, coffee making button will be illuminated white and no longer blinking.

Turn the knob back to the coffee standby mode.

Place a cup on the wastewater tray cover.

Press the coffee icon once to make a drink.

Once the drink is made, and you wish to make another, turn the knob to the pre-heat/ cooling icon to cool the unit,

Then add more coffee, then press the coffee button to make another drink.

Single cup – regular:

When using the smaller filter cup.

The water pump works for 2 seconds, stops for 2 seconds, and then works for 21 seconds continuously,

It will automatically stop after brewing 40-60 ml.

Double cup - strong:

When using the larger filter cup.

The water pump works for 2 seconds, stops for 2 seconds, and then works for 32 seconds continuously,

It will automatically stop after brewing 80-120 ml.

STEAM MAKING METHOD / MILK FOAMING:

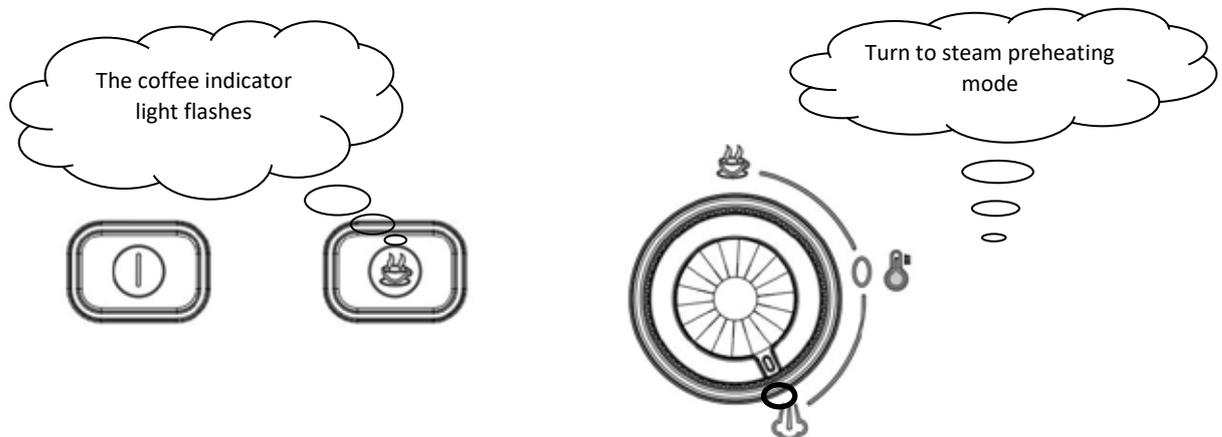
When the power indicator "  " and coffee indicator "  " are illuminated, the unit can enter the steam making mode.

Turn the knob to steam preheating "  " mode,

The boiler continues to heat, and the coffee light blinks.

After heating to the steam set point, the coffee light (red light) will be illuminated.

Note: The cup with milk needs to be placed at the steam pipe outlet immediately after the red light is illuminated.



In about 5 – 7 seconds with milk foaming process will start.

The unit can then start the milk foaming mode, the maximum time for foaming milk is 120s.

Hold the cup in position with the milk foaming wand inside the cup with the milk.

Steam will come out of the milk foaming wand and heat the milk.

When milk has foamed or heated to your desired level, turn the knob to the preheating and cooling mode "  ".

Remove the cup with milk and add the milk to your drink.

If making more steam/ milk foaming is required, just repeat the steam production procedure again, Turn the knob to the steam making "  " mode.

During steam production, the power indicator "  " and coffee indicator "  " (red light) are always illuminated, and the boiler and water pump perform corresponding actions according to the procedure.

After milk foaming, clean the foaming device, steam pipe foaming nozzle in time to avoid milk scaling to block the foaming nozzle and air inlet of the foaming device.

Exit steam mode:

Turn the knob to the coffee standby mode "  ".

Or, if you wish to make another cup of coffee, turn the knob to the pre-heat/ cooling icon to begin the coffee making process again.

CAUTIONS:

While brewing coffee, please pay attention to the following problems to avoid scalding and powder frying:

1. During the normal coffee brewing process, do not open the handle, filter holder, filter cup immediately after brewing, first turn the knob to the preheating and cooling mode
2. "  " before opening. Remove the coffee cup first, and then unscrew the coffee handle.
2. After the steam making is finished, do not make coffee immediately. Wait for 10 seconds before brewing coffee again.
3. During operation, pay attention to the water level in the water tank. Avoid draining the water in the water tank and having the water pump form a vacuum, which makes it difficult for the machine to pump water. If this problem occurs and if it is difficult to pump water, turn the knob to the preheating and cooling mode "  " repeatedly or add in and remove the water tank repeatedly, to let the water pump discharge the air and avoid the problem of back pressure.
4. Steam production time should not be too long. Prevent excessive milk temperature from affecting the performance of preparing coffee.

Note: To make the next coffee making process cleaner and purer, it is necessary to clean the coffee powder residue and coffee residue in the outlet head regularly.

CLEANING AND MAINTENANCE:

1. Clean the water outlet, filter and filter cup:

- A. Turn off the power button and unplug from outlet.
- B. Some metal parts may still be hot, DO NOT touch by hand before cooling down.
- C. Remove the filter, tip out the coffee powder, and clean the filter holder and filter cup with warm water with detergent. Do not put the filter holder and filter cup in the dishwasher for cleaning.
- D. Wipe the lower end of the water outlet with a wet cloth or tissue, clean any possible residual coffee powder.
- E. Install the filter holder (without filter cup) back to the outlet head.
- F. Place a 200ml empty cup under the filter.
- G. Boiling a few more cups with the coffee making mode, which can achieve the effect of cleaning.

2. Clean the water tank:

Remove the water tank and pour out the remaining water. It is recommended to empty the water tank before and after use. Clean the tank with warm water with detergent, clean thoroughly and dry. Do not put the tank in the dishwasher for cleaning.

3. Clean the product:

Wipe the outer body of the appliance with a wet soft cloth. Do not clean with abrasive detergent or cleaning cloth to avoid scratching the surface of the product.

Warning: Do not immerse this product in water or other liquids.

4. Calcium removal:

Mineral deposits will affect the heating performance of appliances, there will be a need remove the calcium after using for a certain time.

Add a calcium remover into the water tank and mix the remover with warm water below 30 °C to avoid particles. Use the boiling hot water method to pump out the water in the water tank, add purified water into the water tank (fill the water tank) again. Then use the boiling hot water method two more times, to achieve the effect of cleaning the tube.

TROUBLESHOOTING:

Error	Causes	Solutions
No coffee output	<ol style="list-style-type: none">1. No water in the water tank.2. The coffee powder is too fine.3. Excessive coffee powder.4. Haven't turn on the power.5. The coffee powder is pressed too tightly.	<ol style="list-style-type: none">1. Add corresponding amount of water to the water tank.2. Grind the coffee powder to the proper thickness.3. Reduce the amount of coffee powder appropriately.4. Plug the power into socket and turn on the power switch.5. Refill the coffee powder, do not press too hard.
Coffee flows to the edge of the filter	<ol style="list-style-type: none">1. The filter is not turned to the locked position.2. Residual coffee powder at the edge and top of the filter cup.	<ol style="list-style-type: none">1. Turn the filter to the locked indicated position.2. Clean the residual coffee powder at the edge of the filter cup and sealing ring.
Coffee comes out too fast	<ol style="list-style-type: none">1. The coffee powder is too thick.2. Less coffee powder in filter cup.	<ol style="list-style-type: none">1. Choose coffee powder with appropriate thickness.2. Increase the appropriate amount of coffee powder into the filter cup.
Coffee comes out too slow	<ol style="list-style-type: none">1. Excessive coffee powder in filter cup.2. The coffee powder is too fine.	<ol style="list-style-type: none">1. Adjust the appropriate amount of powder in the filter cup.2. Add thicker coffee powder.

SPECIFICATIONS:

Power: 1200w

Extraction pressure: 20 bar

Water tank capacity: 1.8 Litre

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