

Model: CM5203AY-UL

1. Overview

The Mecity 20 Bar Espresso Machine is a semi-automatic coffee maker designed for home use. It features a 20-bar pump pressure system, a built-in steam wand for milk frothing, and a compact brushed stainless steel housing. This machine allows you to prepare espresso-based beverages such as cappuccinos, lattes, mochas, and americanos.



Key Components:

- Brushed Stainless Steel Housing
- Control Panel with Buttons and Knob
- 37 fl.oz (1.1 L) Removable Water Reservoir
- Portafilter with Dual Spouts
- Steam Wand (Milk Frother)
- Removable Drip Tray
- Top Cup Warming Zone
- Pressure Gauge

2. Specifications

Attribute	Specification
Brand	Mecity
Model Name	Espresso Machine CM5203AY
Model Number	CM5203AY-UL
Color	Silver
Material	Stainless Steel (304 Grade)
Product Dimensions	11.4"D x 5.1"W x 11.6"H
Item Weight	8 lbs (3.6 kg)
Water Reservoir Capacity	37 fl.oz (1.1 L)
Pump Pressure	20 Bar
Wattage	1400W
Voltage	120V AC
Coffee Input Type	Ground Coffee
Filter Type	Reusable (1-cup and 2-cup baskets included)
Special Features	Cup Warmer, Milk Frother, Removable Water Tank
Operation Mode	Semi-Automatic

3. Features and Components

3.1 Control Panel and Indicators

The control panel consists of four buttons and one knob for operation.

- **Power Button:** Turns the machine on and off.
- **Espresso Button(s):** One or two buttons for starting the espresso extraction. The machine may have programmable shot volumes.
- **Steam Button:** Activates the steam wand for frothing milk or dispensing hot water.
- **Function Knob:** Likely used to select between brewing and steaming functions, or to manually control water flow.

The machine may include indicator lights to show power status and when the heating element is ready.

3.2 Pressure Gauge

The analog pressure gauge displays the real-time pump pressure during extraction. The green zone on the gauge indicates the ideal pressure range for optimal espresso extraction.

3.3 37 fl.oz Removable Water Reservoir

The transparent water tank is located at the back of the machine. It is removable for easy filling and cleaning. The large capacity reduces the frequency of refills.

3.4 Portafilter and Filters

The portafilter has dual spouts, allowing you to brew into one large cup or two small cups simultaneously. Two reusable filter baskets are included:

- **1-cup filter basket:** For a single shot of espresso.
- **2-cup filter basket:** For a double shot of espresso.

Note: There is a gap on the filter basket that serves as a mark for correct insertion into the portafilter. To minimize leftover water in the filter, fill the basket fully with ground coffee.

3.5 Steam Wand (Milk Frother)

The flexible steam wand can be adjusted to fit different cup and mug heights. It dispenses steam for frothing milk and can also dispense hot water. The wand is covered by a rubber sleeve.

3.6 Removable Drip Tray

The stainless steel drip tray collects excess water and coffee grounds. It can be removed to accommodate taller cups (up to 5.1 inches in height) and for easy cleaning.

3.7 Top Cup Warming Zone

The flat top surface of the machine warms cups placed on it. Using warm cups can improve the flavor of your espresso.

4. Use Guide

4.1 Before First Use

1. Remove all packaging materials.
2. Wash the removable parts (water reservoir, drip tray, portafilter, filter baskets) with warm, soapy water. Rinse and dry thoroughly.
3. Wipe the exterior of the machine with a damp cloth.
4. Perform a water-only brewing cycle (without coffee) to clean the internal system. Follow the steps in section 4.2, but do not add coffee to the portafilter.

4.2 Making Espresso



1. **Fill the Water Tank:** Ensure the machine is off and unplugged. Remove the water tank, fill it with fresh, cold water up to the MAX line, and reinsert it firmly.

2. **Preheat the Machine:** Plug in the machine and press the Power button. The machine will begin heating. Allow it to fully heat up. The indicator light may signal when it's ready.
3. **Warm Your Cup:** Place your espresso cup on the top warming zone.
4. **Prepare the Portafilter:**
 - Insert the desired filter basket (1-cup or 2-cup) into the portafilter.
 - Add finely ground espresso coffee to the basket. Tamp the grounds firmly and evenly.
 - Wipe any excess grounds from the rim of the basket to ensure a proper seal.
5. **Brew Espresso:**
 - Lock the portafilter into the group head by aligning it and turning it to the right until firmly in place.
 - Place your pre-warmed cup(s) under the portafilter spouts.
 - Press the Espresso button to start extraction. The pressure gauge should move into the green zone.
 - The machine may have a programmable volume. To stop extraction manually, press the button again or turn the function knob.
6. **Finish:** After extraction is complete, wait a few seconds, then carefully remove the portafilter. Discard the used coffee puck.

4.3 Frothing Milk



1. **Prepare the Machine:** Ensure the machine is on and heated. The steam function requires the boiler to reach a higher temperature.
2. **Purge the Steam Wand:** Place a cup under the steam wand. Turn the function knob to the steam setting or press the Steam button. Briefly open the steam wand to release any condensed water until a steady jet of steam appears. Close the wand.

3. Froth the Milk:

- Fill a milk pitcher about 1/3 full with cold milk (whole milk is recommended for best foam).
 - Submerge the tip of the steam wand just below the surface of the milk.
 - Open the steam valve by turning the knob. Keep the wand tip near the surface to introduce air and create foam (a slight tearing sound).
 - After sufficient foam is created, submerge the wand deeper to heat and texture the milk. Keep the pitcher moving to create a vortex.
 - Heat the milk to your desired temperature (typically 150-155°F / 65-68°C). Do not boil.
4. **Clean the Wand:** Immediately after frothing, turn off the steam valve. Wipe the steam wand clean with a damp cloth. Purge the wand briefly again to clear any milk residue from the internal tube.
5. **Pour the Milk:** Tap the pitcher on the counter to break large bubbles and swirl the milk. Pour the frothed milk into your espresso to create a cappuccino or latte.

4.4 Dispensing Hot Water

The steam wand can also dispense hot water for americanos or tea.

1. Ensure the machine is heated and in steam mode.
2. Place a cup under the steam wand.
3. Open the steam valve. Hot water will flow from the wand.
4. Close the valve when you have enough water.
5. Wipe the wand clean.

5. Cleaning and Maintenance

5.1 Daily Cleaning

- **Portafilter and Basket:** Rinse under warm water immediately after use to remove coffee oils. Use a brush to clean the basket holes.
- **Drip Tray and Drip Plate:** Empty and rinse daily. Wipe dry.
- **Steam Wand:** Wipe clean with a damp cloth immediately after each use. Purge briefly.
- **Exterior:** Wipe with a soft, damp cloth. Do not use abrasive cleaners.
- **Water Tank:** Rinse and refill with fresh water daily.

5.2 Periodic Cleaning

- **Descaling:** Mineral buildup from water can affect performance. Descale the machine every 2-3 months, or more frequently if you have hard water. Use a commercial espresso machine descaler according to the product's instructions. Run several water-only cycles afterward to rinse.
- **Steam Wand Deep Clean:** If milk buildup occurs, soak the wand tip in warm water. Do not use sharp objects to clean the small steam holes.
- **Group Head Seal:** Wipe the group head gasket with a damp cloth to remove coffee grounds. Inspect the seal periodically for wear.

5.3 Tips

- Wipe the steam wand immediately after milk frothing to make cleaning much easier.
- Too finely ground coffee may lead to over-pressure and slow extraction.
- It is normal for the dispenser to release a few drops of water after frothing.
- Use the 1-cup filter when you need a single shot only; otherwise, water may remain in the funnel.

6. Troubleshooting

Problem	Possible Cause	Solution
Machine does not turn on	Not plugged in. Power switch off.	Check power cord and outlet. Press the Power button.
No water flow during brewing	Water tank empty or not seated properly. Group head or filter clogged.	Refill and reinsert tank. Clean portafilter and basket. Descale machine.
Espresso flows too slowly	Coffee ground too fine. Too much coffee, tamped too hard.	Use a coarser grind. Use less coffee, tamp with less pressure.</

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

