

1. Overview

This manual provides instructions for the Horavie Espresso Machine, a semi-automatic espresso maker with a milk frother. The machine is designed for home and office use.



The main components visible in the image include a stainless steel housing, a cup warmer on top, a portafilter, a steam wand with frother, an LCD screen, control buttons, a removable water tank, and a drip tray.

2. Features & Specifications

2.1 Key Features

- **20 Bar Pressure System:** Uses a 1350W motor and pump for espresso extraction.
- **LCD Display:** Shows operational status and brewing time.
- **Brewing Modes:** Single shot, double shot, and manual (customizable).
- **Temperature Settings:** Low, standard, and high.
- **Steam Wand & Milk Frother:** For steaming and frothing milk.
- **44oz Removable Water Tank:** Allows for multiple cups without refilling.
- **Detachable Drip Tray:** For easy cleaning.
- **Auto Shut-Off:** A safety feature.
- **Cup Warmer:** Surface on top of the machine.

2.2 Technical Specifications

- **Brand:** Horavie
- **Model Name:** Espresso Machine
- **Model Number:** CM1666
- **Color:** Stainless Steel
- **Dimensions:** 13"D x 6.5"W x 12"H
- **Item Weight:** 9.86 pounds
- **Power Source:** AC (120V)
- **Coffee Input Type:** Ground coffee
- **Operation Mode:** Semi-Automatic
- **Human Interface Input:** Buttons
- **Included Components:** Espresso Machine, Portafilter, Single Cup Filter, Double Cup Filter, Scoop & Tamper.

3. Use Guide

3.1 Initial Setup & Preparation

1. Place the machine on a stable, level, and heat-resistant surface.
2. Ensure the power switch is off before plugging the cord into a 120V outlet.
3. Remove the water tank by lifting it from the back of the machine. Fill it with fresh, cold water up to the 44oz (1.3L) maximum line. Reinsert the tank firmly.

4. Place the empty portafilter into the group head and run a water cycle without coffee to flush the system. Use a cup to catch the water.
5. Familiarize yourself with the control panel and LCD screen.



3.2 Grinding and Dosing Coffee

- Use finely ground espresso coffee.
- Use the provided scoop to dose coffee into the filter basket. The single-shot basket holds less coffee than the double-shot basket.
- Distribute the grounds evenly and use the tamper to press down firmly and evenly to create a "puck."

3.3 Brewing Espresso

1. Press the power button to turn on the machine. The LCD screen will illuminate.
2. Allow the machine to heat up. The LCD will indicate when it is ready.
3. Select your desired brewing mode using the corresponding button:
 - **Single Shot:** For one espresso shot.
 - **Double Shot:** For two espresso shots.
 - **Manual:** Press and hold the button to start brewing; release to stop. This allows you to customize the shot volume and time.
4. Select your desired temperature setting (Low, Standard, High) if applicable.
5. Lock the filled portafilter into the group head.
6. Place a pre-warmed cup or cups on the drip tray under the portafilter.
7. Press the start button for your selected mode. The LCD will display the brewing time.
8. When brewing is complete, carefully remove the portafilter and discard the used coffee puck.



3.4 Using the Steam Wand & Frother

1. After brewing espresso, turn the steam knob or press the steam function button. Wait for the indicator to show it is ready.
2. Fill a small pitcher about 1/3 full with cold milk.
3. Purge the steam wand by briefly opening it to release any condensed water.
4. Submerge the tip of the wand just below the milk's surface. Open the steam valve fully.
5. Keep the pitcher at an angle to create a whirlpool. Lower the pitcher as the milk expands to incorporate air and create microfoam.
6. Once the milk is hot to the touch (around 150°F/65°C), turn off the steam valve.
7. Wipe the steam wand with a damp cloth immediately and purge it again to clear any milk residue.
8. Pour the frothed milk into your espresso to make a cappuccino or latte.



4. Cleaning & Maintenance

4.1 Daily Cleaning

- **Portafilter and Basket:** Rinse with warm water after each use. Do not use soap on the filter baskets.
- **Steam Wand:** Wipe immediately after each use with a damp cloth. Never let milk dry on the wand.
- **Drip Tray and Grid:** Remove, empty, and rinse with warm water. Dry before replacing.
- **Water Tank:** Empty any unused water. Rinse and refill with fresh water daily.
- **Exterior:** Wipe with a soft, damp cloth. Do not use abrasive cleaners.

4.2 Regular Maintenance

- **Descaling:** Perform regularly as per the frequency of use and water hardness. Use a commercial espresso machine descaler following the product's instructions. Run descaling solution through the brew head and steam wand.
- **Backflushing (if applicable):** Use a blind filter basket and a cleaning pellet designed for espresso machines to clean the group head interior. Follow the cleaner's instructions.
- **Group Head Gasket:** Inspect periodically for wear and replace if leaks occur.



5. Troubleshooting

- **Machine won't turn on:** Check that the power cord is securely plugged into a working 120V outlet.
- **No water flow / weak espresso:**
 - Ensure the water tank is properly seated and filled.
 - Check if the water tank inlet or internal tubes are blocked.
 - The coffee grind may be too fine or tamped too hard, causing excessive resistance.
- **Espresso runs too fast/watery:** The coffee grind is likely too coarse, the dose is too small, or the tamp was not firm enough.
- **Steam wand not producing steam:** Ensure the machine has completed its heating cycle for steam. Purge the wand to release water before frothing.
- **Leaks around the portafilter:** Ensure the portafilter is locked in tightly and correctly. The group head gasket may be worn and need replacement.

- **LCD display not working:** Ensure the machine is powered. If the problem persists, contact support.

6. Safety Information

- This appliance is for household and office use only.
- Connect to a 120V AC power source only. Using a voltage converter may be required outside the United States.
- Do not operate the machine without water in the tank.
- The exterior surfaces, portafilter, and steam wand become very hot during use. Use handles and avoid contact with hot parts.
- Always keep the steam wand directed away from yourself and others when purging or using it.
- Unplug the machine before cleaning or when not in use for extended periods.
- Do not immerse the machine, cord, or plug in water or any other liquid.
- The auto shut-off feature is a safety measure. Do not disable it.

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.