

1. Overview



This manual provides instructions for the Electactic Espresso Machine with Grinder, Model CM80431. This is a semi-automatic espresso machine featuring a built-in coffee grinder, a 15-bar pump, a steam wand for milk frothing, and a removable water tank.

The machine is designed for home use to prepare espresso-based drinks such as espresso shots, cappuccinos, and lattes.

2. Features and Components

2.1 Main Unit

- **Built-in Anti-Clog Grinder:** Integrated coffee grinder with a 20% wider polished chute and reinforced helical auger designed to reduce jams.
- **15-Bar Pump:** Provides pressure for extracting espresso.
- **Steam/Hot Water Wand:** A manual wand for frothing milk and dispensing hot water.
- **Control Panel:** Includes buttons for power, single cup, double cup, steam, and hot water functions. Indicator lights show active functions.
- **Removable Water Tank:** 2.3-liter (approx. 77 oz) capacity tank located at the back of the machine.
- **Drip Tray:** Removable tray with a grate to catch spills and excess water.
- **Portafilter:** 58mm commercial-sized portafilter with a handle.

2.2 Included Accessories

- 58mm Portafilter
- Tamper
- Stainless Steel Milk Frothing Jug
- Single and Dual Wall Filter Baskets (for 1 & 2 cups)
- Cleaning Needle for Steam Nozzle
- Cleaning Brush

3. Initial Setup and First Use

1. **Unpacking:** Remove all packaging materials and accessories. Check the contents against the list in section 2.2.
2. **Placement:** Place the machine on a stable, level, heat-resistant surface. Ensure there is adequate space above and around the machine for ventilation and operation.
3. **Water Tank:** Fill the removable water tank with fresh, cold water. Do not exceed the "MAX" line. Reinsert the tank firmly into the machine until it clicks into place.
4. **Power:** Plug the machine into a standard 120V electrical outlet.
5. **Initial Flush:** Before first brewing, flush the system. Place a cup under the steam/hot water wand. Turn the steam knob to the hot water position to run water through the wand for about 30 seconds. This removes any residual manufacturing particles.

4. Use Guide



4.1 Grinding and Preparing Coffee

1. Add whole coffee beans to the bean hopper on top of the machine.
2. Place the empty portafilter under the grinder chute.
3. Press the **Bean Grinding Button**. The grinder will operate. The grind setting is pre-adjusted (reference manufacturer's note: a setting of 18-20 is suggested).
4. Once ground, remove the portafilter. Distribute the grounds evenly and use the provided tamper to press down firmly and levelly to "tamp" the coffee.

4.2 Brewing Espresso

1. Press the **Power Button** to turn on the machine. The power indicator will light up. Allow the machine to heat up for several minutes.
2. Insert the filled portafilter into the group head and twist firmly to lock it in place.
3. Place a pre-warmed cup or cups on the drip tray grate under the portafilter.

4. Select your desired shot:

- Press the **Single Cup Button** for a single espresso shot.
- Press the **Double Cup Button** for a double espresso shot.

The corresponding indicator will light up, and brewing will begin. The machine will stop automatically.

5. After brewing, carefully remove the hot portafilter. Knock out the used coffee puck into a waste container.

4.3 Frothing Milk



1. Fill the milk frothing pitcher with cold milk (do not exceed halfway for expansion).
2. After brewing espresso, press the **Steam Button**. The steam indicator will light up. Wait for the machine to reach steam temperature.
3. Place the pitcher under the steam wand, submerging the tip just below the milk's surface.
4. Slowly turn the **Steam Knob** counter-clockwise to release steam. Position the wand to create a vortex in the milk for smooth frothing.

5. Once the milk is frothed and heated to your liking, turn the steam knob clockwise to close it.
6. Immediately wipe the steam wand with a damp cloth. Then, briefly turn the steam knob open again for a few seconds to purge any residual milk from the wand.
7. Pour the frothed milk into your espresso to create a cappuccino or latte.

4.4 Using the Hot Water Function

1. Place a cup under the steam wand.
2. Turn the steam knob to the hot water position (fully counter-clockwise). Hot water will dispense.
3. Turn the knob back to close the water flow.

5. Cleaning and Maintenance

5.1 Daily Cleaning

- **Drip Tray and Grate:** Remove, empty, and rinse with water. Wipe dry before replacing.
- **Steam Wand:** Wipe immediately after each use with a damp cloth and perform a brief steam purge.
- **Portafilter and Filter Baskets:** Rinse with warm water after each use to remove coffee oils. Do not use abrasive cleaners.
- **Exterior:** Wipe with a soft, damp cloth. Do not use harsh chemicals or abrasive pads.

5.2 Descaling

The machine will alert you to descale when the total water flow reaches approximately 15 liters. The single cup, double cup, steam, and hot water indicators will flash simultaneously.

1. Follow the descaling instructions specific to this model as provided in the manufacturer's guide. Use a commercial espresso machine descaler suitable for stainless steel boilers.
2. Run several cycles of clean water through the system after descaling to rinse.

5.3 Cleaning the Steam Wand Tip

Use the provided cleaning needle to clear the small hole in the steam wand tip if it becomes clogged.

6. Troubleshooting

Issue	Possible Cause	Solution
Water flow is too little or stops during brewing.	1. Grind setting too fine. 2. System needs reset.	1. Adjust grinder to a coarser setting (e.g., 18-20). 2. Perform a factory reset: With the machine on, press and hold both the Power Button and Bean Grinding Button for 3 seconds.
Espresso is not hot enough.	Machine or cup not pre-heated.	Pre-heat the machine and cup. Brew a double shot of hot water through an empty portafilter into your cup before making espresso.
Water in the drip tray after use.	Normal operation.	Semi-automatic machines release pressure and drain excess water into the drip tray. This is not a leak. Empty the tray regularly.
Clear water under or behind the machine.	Water tank not fully inserted.	Ensure the water tank is pushed completely into its housing until it clicks.
Grinder jams or is messy.	Using very oily dark roast beans.	The upgraded grind path is designed to handle oily beans, but ensure you are not overfilling the bean hopper. Use the provided cleaning brush to clear the chute if necessary.
All function indicators (Single, Double, Steam, Hot Water) are flashing.	Descaling reminder.	The machine has reached its descaling interval. Perform the descaling procedure.

7. Specifications

- **Model:** CM80431
- **Brand:** Electactic
- **Type:** Semi-Automatic Espresso Machine with Integrated Grinder
- **Pressure:** 15 Bar Pump
- **Water Tank Capacity:** 2.3 Liters (Removable)
- **Portafilter Size:** 58mm
- **Power:** 1500W, 120V, 60Hz
- **Dimensions (DxWxH):** 11.5" x 13.03" x 16.1"
- **Weight:** 18.04 lbs

- **Material (Exterior):** Stainless Steel, Metallic Finish
- **Certification:** ETL Certified

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.