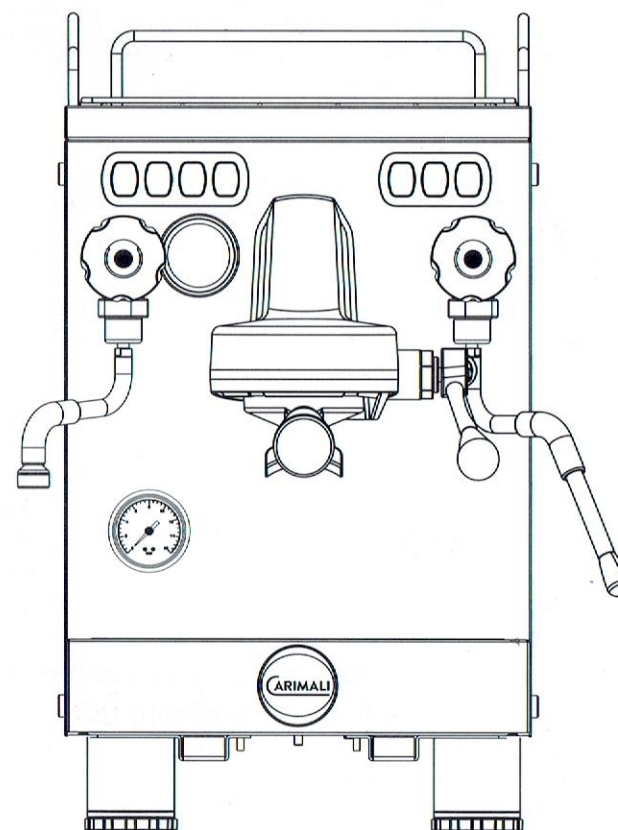


# **CARIMALI**

## **CM280**

Coffee Machine

### **Instruction Manual**



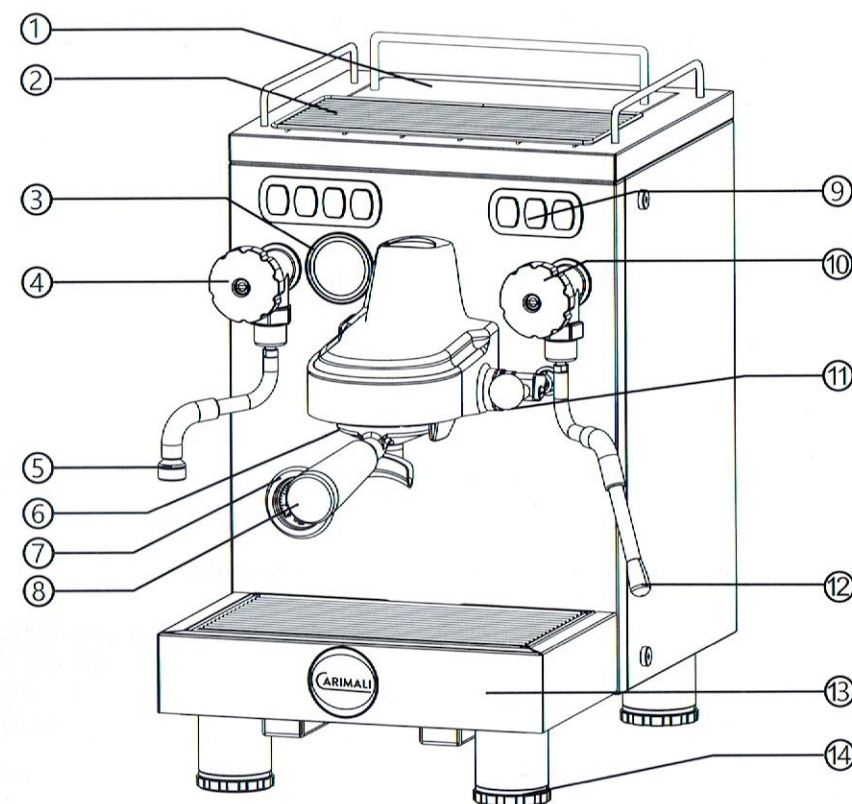
# **CARIMALI**

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Thank you for purchasing an Espresso Machine by Carimali.  
Please read this manual carefully before using.

## Components of CM280 Espresso Machine



1. 2.5 litre water tank
2. Warming plate
3. LCD display, low water indicator & timer
4. Hot water control panel
5. Hot water wand
6. 58mm Commercial size group head
7. Pressure gauge

8. Commercial size sloping group handle
9. Programmable control panel
10. Steam control dial
11. Manual control
12. Temperature sensing steam wand
13. Removable drip tray and grill
14. Adjustable feet

### Accessories:

Single filter basket

Double filter basket

Cleaning disc

Tamper





## Features

- Twins pump
- Allows you to make milk froth and brew espresso at the same time.
- 15 BAR Italian espresso pump
- Triple thermoblocks with stainless steel tubing.
- PID technology controls water temperature precisely for both espresso and steam functions.
- Pre-infusion; 4 programs to choose from.
- Brass collar is durable and ideal for frequent use.
- Advanced Programming to adjust pump and temperature settings for optimal steam and brewing performance.
- Stainless steel and die-cast metal design
- Power saving mode

## Carimali Safety Precaution

### *Safety Precautions For Your Espresso Machine*

- Always place the unit on a flat, level surface.
- Do not operate without water in reservoir. Fill reservoir with only clean and cold water. Observe the maximum filling volume is 2.5 litres.
- Do not remove the filter handle during the espresso pour or water flow as the unit is under pressure. Removing the filter handle during either of these operations can lead to scalding or injury.
- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- The steam wand and hot water tap become very hot during texturing milk and water flow. This may cause burns in case of contact. Therefore avoid any direct contact with the steam wand or hot water tap.
- The coffee maker shall not be placed in a cabinet when in use.
- Do not allow the power cord to come into contact with the hot parts of the espresso machine, including the cup warming plate, hot water tap and steam wand.
- Do not place hands directly under the steam, hot water or coffee pour as this can lead to a scalding or injury.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance near a hot gas flame or electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.

- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm person
- Never leave an appliance unattended while in use.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- For additional protection, Carimali recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit which supplies power.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Always disconnect the plug from the power outlet prior to cleaning the espresso machine or if there is any problem during the coffee making process.
- The appliance can be used by children aged from 8 years and above and person with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

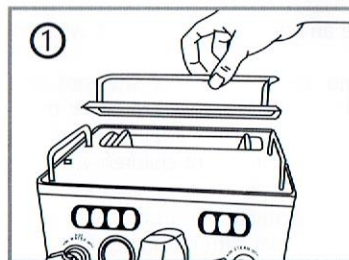
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'Sealed' using tamperproof screws. Such appliances should always be returned to the nearest Carimali appointed service centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Carimali Appointed Service Center for examination, repair or adjustment. The heating element surface is subject to residual heat after use. For cleaning details on how to clean the surfaces in contact with food, please refer to the following Cleaning section.
- 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;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.



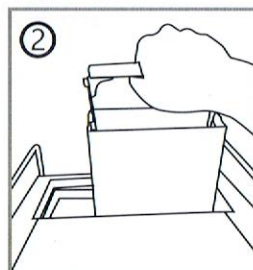
## Preliminary steps before first start-up

When using the machine for the first time, you must carry out these steps:

1. Rinse components, remove the water tank cover.



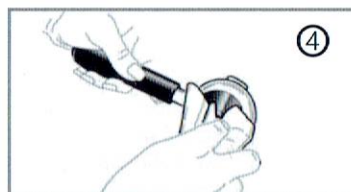
2. Remove the lid and extract the machine reservoir.



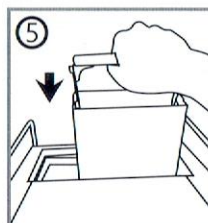
3. Carefully rinse the tank and lid with water.



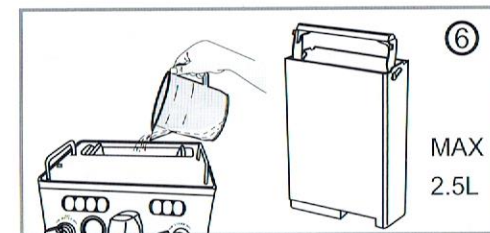
4. Carefully rinse the filter and filter holders.



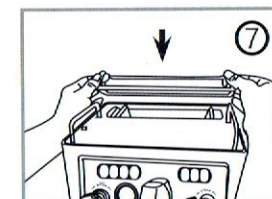
5. Reposition the tank in the machine



6. Fill with water, pour still mineral water or good quality potable drinking water into water tank.



7. Reposition the lid and the water tank cover.



8. The display will light up with indications when the machine is ready.

## Beverage preparation

1. Coffee Brewing

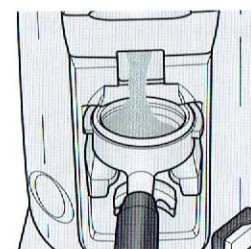
Use the provided filter basket for 2 cups of coffee.



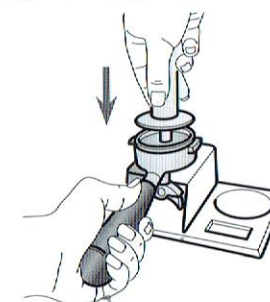
Necessary condition: There must be enough water in the tank and the machine must be at the correct pressure and right working temperature



Scalding hazard! Warning: Do these steps very carefully.



2. Fill the filter holder with 1 or 2 doses of ground coffee, according to the filter used.



3. Use the provided presser to evenly press the ground coffee in the filter. Remove any ground coffee residues from the edge of the filter.

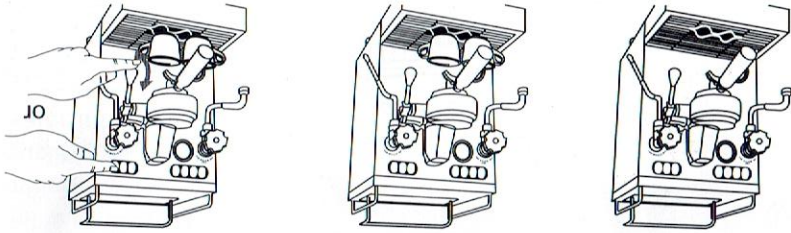


Important advice: Do not remove the coffee filter before the coffee dispensing has completed.



## Steam dispensing - Frothing milk for cappuccinos

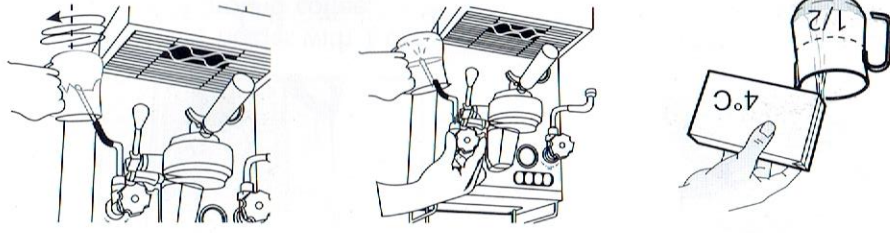
4. Insert and lock the filter holder into place to the group.
5. Position the cups beneath the porta-filter.
6. Press the coffee button or push the manual control to start dispensing. When the desired dose has been reached, press the coffee key again or reposition the manual control to stop dispensing.



**General instructions**  
Milk is a delicate biological product that can easily sour, and it is modified by heat. When the milk carton is open and for its entire period of use, the milk must be kept at a temperature that does not exceed 5°C (41°F).

**Note:** at the end of the workday (or, at least, no more than 24 hours after the carton is open), any remaining milk must be eliminated.

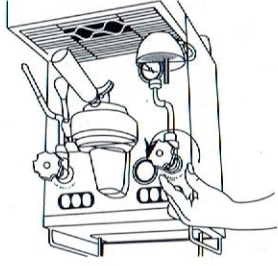
**Scalding hazard!**  
Warning: Do these steps very carefully. Use the special insulated devices to move the water and steam wands.



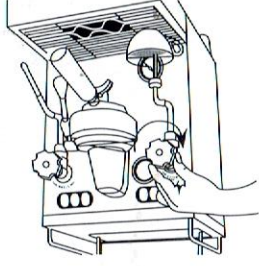
1. Half-fill a tall narrow pitcher.
2. Insert the steam wand into the milk and gradually turn the knob counterclockwise.
3. While dispensing steam, lightly turn the pitcher to better froth the milk.

## Hot water dispensing

**Scalding hazard!**  
Warning: Do these steps very carefully. Use the special insulated devices to move the water and steam wands.

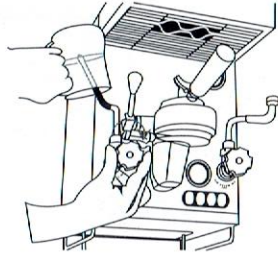


Place a container beneath the hot water tube and turn the knob counterclockwise.

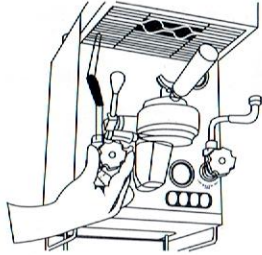


When the desired dose has been reached, stop the hot water by turning the knob clockwise.

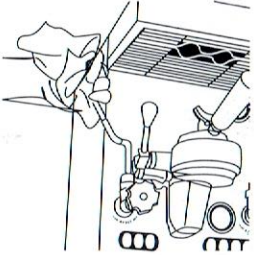
Once the amount of foam has been reached and the temperature is sufficiently hot, stop the steam by turning the knob clockwise.



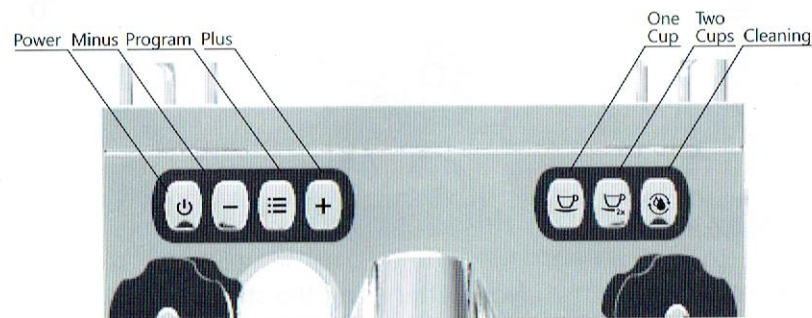
**Note:** After using the steam nozzle, clean the inside of the wand as follows: turn the steam wand towards the cup warming tray and very carefully dispense steam from the steam wand at least once.



After using the wand, carefully clean the tube with a sponge or clean damp cloth.



## CM280 panel operation Instruction



PREHEAT

READY

CO  
CLOCK  
25s

1. Pre-heat mode:  
Display "PREHEATING"  
(the power button flashing)
2. Ready mode:  
Display "READY"  
Ready to make coffee
3. Coffee mode:  
Display brewing  
time

NO WATER

CHECK

4. Fill tank: remind user to fill the tank by flashing "NO WATER" when the water level is low in water tank.
5. Check: when "CHECK" is flashing on screen which means the steam knob, hot water knob or manual handle may not return to off position.

## Advanced programming

In standby mode  
press "PROGRAM" button and get in to the program mode

(sequence: group head water outlet temperature, steam flow rate, hot water temperature, pre-infusion, cleaning limit).

CO  
TEMP  
92

Keep pressing "PROGRAM" to choose the desired program setting

1. Group head water outlet temperature: adjust the coffee thermoblock temperature  
(range: 86 / 88 / 90 / 92 / 94 / 96 / 98); press "-" or "+" to change the setting and press "PROGRAM" to save

2. Steam flow rate: adjust the steam flow rate  
(range: 01-07, 01 is the smallest and 07 is the biggest setting); press "-" or "+" to change the setting and press "PROGRAM" to save

ST  
DUTY  
04

3. Pre-infusion rate: adjust the pre-infusion rate  
(range: P1-P4) ; press "-" or "+" to change the setting and press "PROGRAM" to save

PI  
RATE  
P1

4. Cleaning reminder: set the water usage limit for cleaning reminder (range: 50L / 100L / 180L); press "-" or "+" to change the setting and press "PROGRAM" to save

CLEAN  
100L

5. Reset: reset all setting back to factory setting; press "-" or "+" to reset

RESET



1 cup volume: adjust the 1 cup volume (LCD will display the time counting, but the volume will be determined by flow meter); press and hold "1 cup" button for 3 seconds then the machine will start brewing, when the coffee volume is enough, press again "1 cup" button to save

2 cup volume: adjust the 1 cup volume (LCD will display the time counting, but the volume will be determined by flow meter); press and hold "2 cup" button for 3 seconds then the machine will start brewing, when the coffee volume is enough, press again "2 cup" button to save



Cleaning mode: pressing "CLEAN" button to choose coffee (group head) (CO CLEAN) or steam (ST CLEAN) piping cleaning function, then press "PROGRAM" button to start the cleaning process.

During cleaning function, press and hold "CLEAN" button for 3 seconds to stop and back to standby mode.



\*Please refer to the Cleaning Guidelines next page for details.

## Cleaning Guideline

Below is the cleaning procedure of Coffee machines CM280  
Please follow the Procedures to clean.

System	Procedures	Cleaning Reminder
CO CLEAN	<p>Press the ☉ button ONCE, "CO CLEAN" will appear on the LED screen. Then, press the ☐ button to clean the water circuit of the brewing head. (The machine will return to standby-mode automatically if the ☐ button is not pressed in 5 seconds.)</p> <p>Three buttons (☐ ☐ ☐) will be lit one by one repeatedly to signal the start of the cleaning procedure, this procedure will last for around 7 minutes.</p>	"CO CLEAN" will be shown by the machine when it reaches the preset water consumption level to remind the user to clean the brewing head.
ST CLEAN	<p>Press the ☉ button TWICE, "ST CLEAN" will appear on the LED screen. Then, press the ☐ button to clean the water circuit of the steam wand. (The machine will return to standby-mode automatically if the ☐ button is not pressed in 5 seconds.)</p> <p>Three buttons (☐ ☐ ☐) will be lit one by one repeatedly to signal the start of the cleaning procedure.</p> <p>Turn the steam wand on, this procedure will last for around 10 minutes.</p> <p>"CHECK" will be shown on the LED screen to remind users to turn the steam wand off.</p>	"ST CLEAN" will be shown by the machine when the steam wand reaches the level of 300-time-usage to remind the user to clean the steam wand. When the steam wand reaches a 400-time-usage level, the machine cannot be used until the steam wand is cleaned.
Reminder	<ol style="list-style-type: none"> <li>1. Press the ☉ button to stop the current cleaning procedure. The cleaning reminder will be shown after the machine is switched on until the current circuit is cleaned.</li> <li>2. During the cleaning procedures, "NO WATER" will be shown if there is no water in the water tank, press the ☐ button to continue cleaning after refilling the tank.</li> <li>3. Please make sure there is water in the water tank during the cleaning procedures.</li> </ol>	When both the preset water consumption level and steam wand usage level meet the cleaning reminder requirements, "ST CLEAN" and "CO CLEAN" will be shown alternately.



## Care and cleaning

The coffee making process involves extracting oils out of coffee grinds to make espresso coffee. Deposits of these oils build up over time and affect the taste of the coffee and operation of the espresso machine.

Regular cleaning to remove these oils is essential and will maintain the quality of the coffee the espresso machine produces and result in less maintenance being required. This is easy to do by following a few quick and easy cleaning steps after each coffee making session;

- ✓ Cycle water through the group head,
- ✓ Purge steam through the steam wand,
- ✓ Wipe the steam wand clean with a damp cloth immediately after use,
- ✓ Remove the filter basket from the filter handle and clean away any old coffee oils, and
- ✓ Empty the drip tray and rinse.

**Important** Never wash any of the espresso machine parts or accessories in the dishwasher.

### Drip tray and grill

Remove the grill and drip tray at regular intervals to empty. Clean with water and a little non-abrasive washing up liquid, rinse and dry.

**Group head, group handle & filter baskets**  
The filter baskets and group handle should be rinsed with warm water after each use and then dried thoroughly. To clean the group head of any old coffee grinds cycle water through and wipe the group head and around the inside rim with a damp cloth.

Should the holes in the filter baskets become clogged with coffee grinds use a fine bristled brush to remove them. Also you can use the cleaning pin which is supplied with the espresso machine. The cleaning pin is attached to the inside of the top fill lid, located at the top of the espresso machine. The cleaning pin has two pins at either end - the shorter of the two is for cleaning out the holes in the filter basket.

### Group head rubber seal

The group head seal is located on the underside of the group head and creates a seal against the filter handle during the espresso pour.

**Note:** During long periods of non-use we recommend that the filter handle not be left attached to the group head as this will reduce the life of the seal.

Over time the seal will lose its elasticity and require replacement, depending on use usually every 12 months. Signs that the seal is deteriorating are when the group handle cannot create the necessary seal and steam and or water escapes from around the group head during the espresso pour.

**Note:** Contact Carimali authorized center should you think that the group head seal needs replacing. Please do not attempt to change the seal without first consulting Carimali.

Cup warming plate, hot water tap and exterior  
Wipe over the unit with a damp cloth and wipe dry. Do not use abrasives or metal scourers as these will scratch the exterior surface.

### Steam wand

Keeping the steam arm clean is essential to ensure maximum efficiency of the steam function. A build up of caramelised/dried milk on the steam wand will impair the steaming and texturing ability of the espresso machine.

**Important:** Wipe the steam wand clean with a damp cloth immediately after each use and purge a small amount of steam.

Should the milk dry/caramelize on the steam wand, simply wrap the wand with a clean damp cloth, turn the steam wand over the drip tray and turn the steam on for approximately 10 seconds. With the cloth still on the steam wand leave to soak for about 5 minutes and you will find that after this time the dry/caramelised milk will easily wipe away. Repeat process if still dirty.

**Important:** Never clean the steam wand with an abrasive pad as this will damage the steam wand.

Should the steam wand become blocked, supplied with the espresso machine is a cleaning pin. The cleaning pin is attached to the inside of the top fill lid, located at the top of the espresso machine. The cleaning pin has two pins at either end - the longer of the two is for cleaning the hole in the base of the steam nozzle. Should the steam wand remain blocked unscrew the steam nozzle from the steam wand. Clean the steam nozzle by once again using the cleaning pin then flush under running water.

## Recycling and Disposal

### Disposal of the Packaging

The packaging protects the unit against transport damage. The packing materials are selected according to the environmental compatibility and disposal-related aspects and can therefore be recycled.

The return of packaging into the material cycle saves raw material and reduces the waste volume.



## IMPORTANT!

If possible, keep the original packaging during the guarantee period of the device in order to be able to properly pack and transport the device in the guarantee case.

### Disposal of the Unit

At the end of its service life, this product cannot be disposed of in normal domestic waste. The symbol on the product and in the operating instructions point out to this fact. The materials are recyclable according to your marking. With the reuse, recycling or other forms of recycling of old equipment, you make an important contribution to the protection of our environment. Please ask your municipal administration for the disposal point.

## Product Specifications

Product Name : Espresso Machine  
Model No. : CM280  
Voltage / Power : 220-240V~ 50/60Hz 2350-2850W