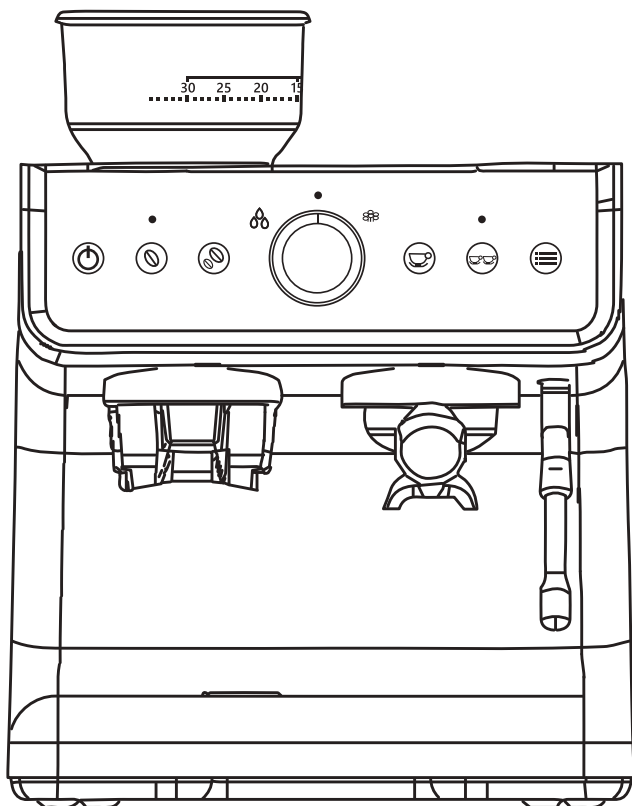


# CM002-15 Espresso Machine

## User Manual

SKU: CM002-15ASI-USZX




For Customer Service Support  
Call: 1-833-632-0897  
Email: [support@homyd.com](mailto:support@homyd.com)



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# IMPORTANT SAFETY INSTRUCTIONS

 Before using the electrical appliance, basic safety precautions should always be followed, including the following:

## General Precautions

1. Read all instructions carefully and save for future reference.
2. Check that the voltage of the wall outlet corresponds to the rated voltage marked on the rating plate before use.
3. This appliance can be used by children aged 8 years and above only if they have been given supervision or instruction concerning safe use of the appliance and understand the hazards involved. Children should not do cleaning and maintenance unless they are both older than 8 and supervised. Keep the appliance and its cord out of reach of children under 8.
4. This appliance can be used by persons with reduced physical, sensory, or mental capabilities, or those with a lack of experience and knowledge, only if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
5. Children should be supervised to ensure that they **DO NOT** play with the appliance.
6. This appliance is intended for 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.
7. **DO NOT** use outdoors.
8. **DO NOT** operate the appliance under a wall cabinet or in an appliance garage. Always unplug the appliance after use before storing it. Improper placement may pose a fire hazard.
9. To protect against fire, electric shock, and injury to persons, **DO NOT** immerse the appliance, cord, or plug in water or any other liquid.

## Usage Precautions

10. The appliance itself must not be immersed in any liquid.
11. Remove the plug from the wall outlet before cleaning and when not in use. Allow the appliance to cool down completely before assembling, disassembling, or cleaning.
12. DO NOT operate the appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped, or is otherwise damaged. Return the appliance to the nearest authorized service facility for examination or repair.
13. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid any hazards.
14. The use of accessory attachments not recommended by the manufacturer may result in fire, electric shock, or injury.
15. Place the appliance on a flat, stable surface. DO NOT let the power cord hang over the edge of a table or counter.
16. Ensure the power cord does not touch any hot surfaces of the appliance.
17. DO NOT place the appliance on or near hot surfaces such as gas or electric burners, or close to open flames.
18. To disconnect, always turn the appliance off and remove the plug from the wall outlet. Hold the plug—DO NOT pull the cord.
19. DO NOT use the appliance for anything other than its intended use. Use only in a dry indoor environment.

## Operating Precautions

20. Be careful not to get burned by hot steam or hot surfaces during or after use.
21. Operating or storage temperatures must be higher than 0°C (32°F).
22. DO NOT operate the appliance in environments with high temperature, strong magnetic fields, or high humidity.
23. DO NOT touch hot surfaces such as the steam wand or metal filters immediately after brewing. Use handles or knobs.
24. DO NOT let the appliance operate without water.

25. Ensure the appliance is connected to the power supply before use and turn all switches off before unplugging.
26. Scalding may occur if the lid is removed during brewing cycles.
27. **DO NOT** open the brew chamber during the brew process to avoid risk of injury.
28. The surface of the heating element remains hot after use. Avoid contact.
29. Avoid contact with moving parts. **DO NOT** attempt to defeat any safety interlock mechanisms.
30. Before use, check that the hopper (if applicable) is free of foreign objects.
31. Use this appliance only to grind roasted coffee beans (if applicable). **DO NOT** use it to grind other substances such as nuts or spices, which may cause damage or injury.
32. Extreme caution must be used when moving an appliance containing hot liquids.
33. Save these instructions.



## **WARNING OF PRESSURE AND HIGH TEMPERATURE**

### **For Pressure:**

To avoid scalding injuries from hot steam or water and to prevent potential damage to the machine:

- Do not remove the water reservoir or portafilter while the machine is brewing coffee or frothing milk.
- Always ensure the machine is in standby mode before removing the portafilter to prepare another cup.
- If you need to refill the water reservoir, turn off the machine by pressing the ON/OFF button. The machine is safely powered off only when only the ON/OFF indicator stays on solid, and all other indicators are off.
- Ensure the portafilter is locked into the correct position before brewing. If not properly secured, pressure may cause it to loosen or detach during use, which could result in personal injury.

### **For High Temperature:**

During operation, **DO NOT** reach under the portafilter or touch the steam wand, as high temperatures may cause burns.

Never touch the steam wand directly with your hands or body.

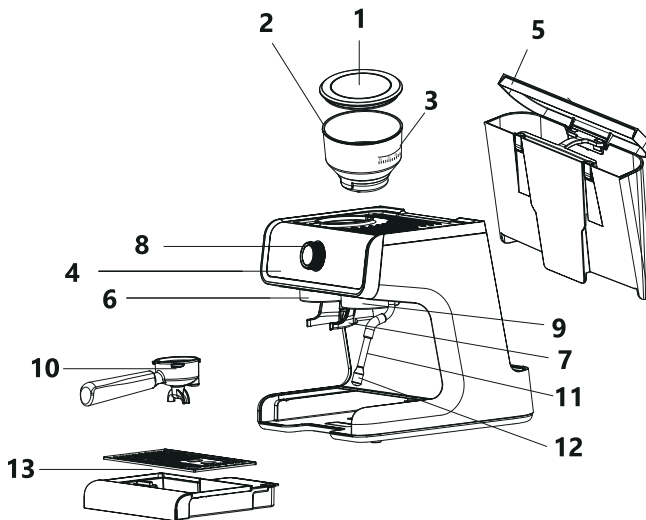
Only adjust or move the steam wand by holding the silicone sleeve wrapped around it.

# KEY COMPONENTS AND STRUCTURE

- ① Hopper Lid
- ② Bean Hopper
- ③ Grind Size Dial

Customize the grind from fine to coarse

- ④ Control Panel
- ⑤ Water Reservoir (removable)
- ⑥ Powder Outlet
- ⑦ Grind Cradle
- ⑧ Steam/Hot Water Knob
- ⑨ 58 mm Group Head
- ⑩ 58mm Portafilter
- ⑪ Steam/Hot Water Wand
- ⑫ Frothing Nozzle (removable for thorough cleaning)
- ⑬ Drip Tray with Drip Plate (removable)



## Accessories



Milk cup



Coffee tamper



Single-layer  
Double-cup filter



Single-layer  
Single-cup filter



Cleaning brush



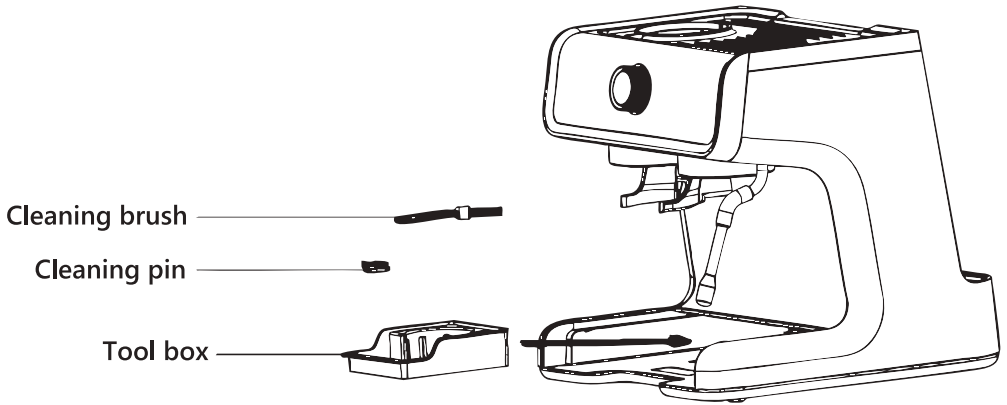
Cleaning pin



Tool box

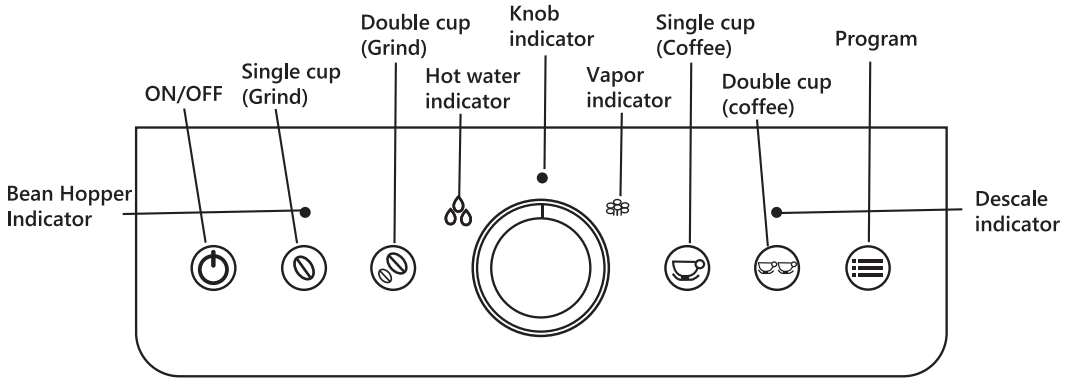
**Note:**

Single-cup filter and double-cup filter can be stored in the toolbox as well. The toolbox is placed at the left lower part of the appliance, where you can pull it out when you remove the drip tray from the machine (Fig. 6).



**Fig.6**

# CONTROL PANEL AND DISPLAY OVERVIEW



## “ON/OFF” Button

Press once to turn on the machine.  
Press once to turn off the machine.



## “SINGLE-SHOT GRIND” Button

Press this button to grind a preset amount of coffee suitable for a single espresso shot. When the indicator light flashes, the grinder will start to run. The grinder will automatically stop once the programmed dose has been reached. Press the button once to make the appliance stop running. The default grinding time for a single-cup dose is approximately **10 seconds**. Under grinding settings **between 5 and 10**, the grinder typically produces around **0.46 oz (13 grams) of coffee powder**. This setting generally delivers a good coffee extraction



## “DOUBLE-SHOT GRIND” Button

Press this button to grind a preset amount of coffee suitable for double espresso shots. When the indicator light flashes, the grinder will start to run. The grinder will automatically stop once the programmed dose has been reached. Press the button once to make the appliance to stop running when during working. The default grinding time for a single-cup dose is approximately **14 seconds**. Under grinding settings **between 5 and 10**, the grinder typically produces around **0.67 oz (19 grams) of coffee powder**. This setting generally delivers a good coffee extraction performance.

### Note:

The actual results may vary slightly depending on the **roast level** and freshness of the coffee beans. Adjust the grind time or setting as needed to achieve the desired extraction quality.

## "STEAM/HOT WATER" KNOB

### Hot Water function

When the machine is in standby mode, turn the "STEAM/HOT WATER" knob to the water icon "☉".

The hot water indicator will begin flashing, and the machine will start generating hot water. To stop the hot water, turn the knob back to the standby icon "●", and the appliance will return to standby mode.

### Steam function

When the machine is in standby mode, turn the "STEAM/HOT WATER" knob to the water icon "☉".

The steam indicator will begin flashing, and the machine will start generating steam. To stop the steam, turn the knob back to the standby icon "●," and the appliance will return to standby mode.

*\*The steam function generates **high-temperature steam**. Exercise caution during operation to avoid scalding injuries.*

*\*There are two functional indicators on the left and right separately. Indicators in different states show various working modes of the machine.*

*\*Coffee brewing, hot water, and the steam function cannot work at the same time; only one function can **work at a time**.*

## "SINGLE-CUP COFFEE" Button

Press this button. The indicator of this button flashes, other indicators turn off except grind buttons, and the machine starts to brew a single cup of coffee.

When the set coffee dose is reached (about 1.01 fl oz / 30 mL), the machine will stop working automatically, all the indicators will light solidly, and the appliance will enter standby mode.

## "DOUBLE-CUP COFFEE" Button

Press this button. The indicator for this button will flash, other indicators will turn off except grind buttons, and the machine starts to brew a double cup of coffee.

When the set coffee dose is reached (about 2.03 fl oz / 60 mL), the machine will stop working automatically, all the indicators will light solidly, and the appliance will enter standby mode.









## “PROGRAM” Button

Press and hold the **ON/OFF** button and **Program** button at the same time to restore to factory settings.

The machine will beep, and all the indicators will flash 2 times together.

Then the machine will return to the factory settings.

## SPECIAL REMINDER

When the water reservoir is short of water, the machine will remind the user to refill the water reservoir with water. At this time, the indicators “”, “”, “”, “”, “” and “” flash, accompanied by a buzzer sound.

### NOTES:

1.The reminder will appear when the coffee powder is too fine, and the machine cannot brew coffee.

2.The buzzer sounds only 5 times and will not sound for a long time.

If there is no operation one minute after the reminder, the machine will enter standby mode.

# INSTALLATION GUIDE

## 1. Set Up the Machine

### A. Unpack and Inspect

Remove all exterior and interior packaging. Confirm all accessories are included: instruction manual, single-layer double-cup filter, single-layer single-cup filter, milk cup, toolbox, cleaning brush, cleaning pin, etc. If anything is missing, contact our customer service (email [support@homyd.com](mailto:support@homyd.com) or call us at +1-833-632-0897).

### B. Prepare the Machine

Remove any tape securing the door and inner cabinet. Clean the external cabinet with a damp cloth.

### C. Position the Machine

Place the unit on a level, flat surface away from direct sunlight and heat sources (e.g., stove, furnace, radiator). Ensure a clearance of at least 25 cm (10 inches) at the air outlet and between the left/right sides and the wall.

### D. Plug Accessibility

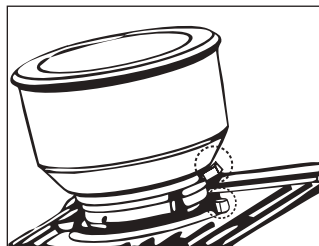
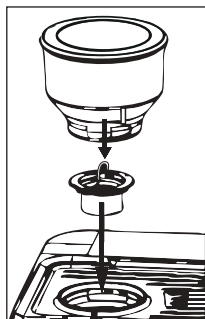
Position the appliance so that the plug is easily accessible.

## 2. Install the Bean Hopper

The installation details are as follows:


Step 1: Install the cutter head (#2 in Fig. 1) and tighten it clockwise, then install the bean hopper and screw it as shown in Fig. 1.

Step 2: Align the positions in circles in the figure and press it down, rotate it clockwise, and install it into the machine.



# CLEANING YOUR MACHINE BEFORE FIRST USE OR AFTER LONG-TERM STORAGE

Before using the machine for the first time, or if it has not been used for an extended period, follow the steps below to rinse and warm up the internal pipes:

1. Clean the exterior of the appliance and the water reservoir using a diluted detergent, warm water, and a soft cloth.
2. Insert the portafilter (without any coffee grounds) into the group head and rotate it counterclockwise to lock it in place. Use either the single-cup or double-cup filter as needed.
3. Place a cup on the drip tray, plug in the appliance, and press the **“ON/OFF”** button. The machine will enter preheating mode, and after preheating is complete, it will switch to standby mode.
4. Turn the knob to . After a few seconds, steam will be released from the steam wand. Make sure the steam wand is positioned above the drip tray or place a cup underneath to collect the hot water.
5. Press the “Single cup” or “Double cup” button to flush and rinse the internal pipes. Use a cup to collect the hot water to avoid burns.
6. After water stops dispensing, empty the collected water from the drip tray or cup.
7. Thoroughly clean all detachable parts with warm water.

## NOTE:

**DO NOT** place any part of your body near the portafilter or steam wand during rinsing, as hot water or steam may cause burns.

# HOW TO MAKE THE RIGHT COFFEE POWDER

## Coffee Powder

For the best espresso, use freshly ground coffee made from dark-roasted beans, such as French or espresso roast. Pre-ground coffee quickly loses its aroma—typically within 7 to 8 days—unless stored in an airtight container in a cool, dry place. Avoid storing coffee in the refrigerator or freezer, as this can affect its flavor. In general, freshly ground coffee is strongly recommended, as it better preserves the aroma and ensures a higher quality cup.

## Grind

Grinding is a crucial step in the espresso-making process and may require some practice to master. Here are some tips for grinding your coffee to find the right grind for you.

- The coffee grounds should resemble table salt in texture.
- If the coffee is ground too finely, it may result in slow or intermittent extraction or even prevent brewing entirely.
  - If the grind is too coarse, water will pass through too quickly, weakening the aroma and flavor of the espresso.
  - You can adjust the grind size by turning the grinder adjustment knob on the bean container. The optimal setting may vary depending on the type and freshness of the coffee beans.
  - For freshly roasted beans (within 1 month), it is recommended to set the grind level between 5 and 10. This range typically produces about 0.67 oz (19g) of coffee powder for a double-cup setting and about 0.46 oz (13g) for a single-cup setting, allowing for optimal extraction.
  - Avoid overfilling the bean container to prevent moisture buildup, which may affect grinding performance and coffee quality.

To achieve consistent and high-quality coffee, always adjust the grind setting according to the type and condition of your coffee beans.

# HOW TO OPERATE THE MACHINE

## 1.Starting Up the Unit

Plug in the power supply, and the switch symbol will light up in the control panel.

Press the **ON/OFF** button to start the machine, and then the machine will enter into the preheating mode.

\*When starting the machine, keep the central knob at the “•” position.

The indicator “☉” lights up, and the indicators of “☉” and “☉” light up at the same time.

The appliance will enter standby mode after preheating is finished. At that time, all the indicators light solid, and the coffee machine can be used normally.

## 2.Grind Process

### A.Prepare Before Grinding

#### a. Adjust Coffee Coarseness

Grind coarseness levels are marked on the bean container (see Fig. 3).

To adjust the grind setting, rotate the bean container until the desired grind level aligns with the indicator mark on the top cover (see Fig. 4).

**Fig. 3:** From 0 to 30, coffee power is from fine to coarse. Bigger number for coarser coffee powder.

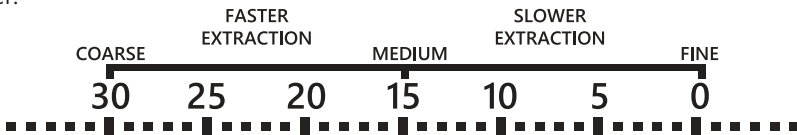


Fig. 3



Fig. 4

#### b. Install Properly

When the indicator light turns off from red, the grinder is ready for use.

#### c. Add the Coffee Beans

Add an **appropriate amount of coffee beans** into the bean container.

To avoid moisture affecting the grinding performance and coffee taste, **do not overfill** the bean container.

#### d. Place the Portafilter

Place the portafilter (with either the single-cup or double-cup filter) into the powder receiving cradle, as shown in Fig. 5.

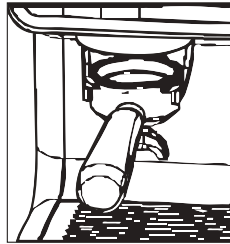


Fig. 5

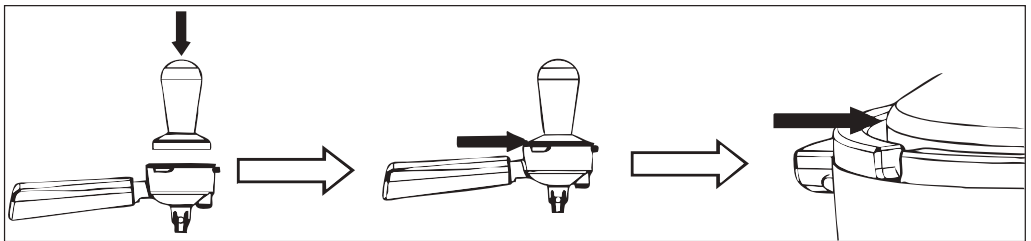
### B. Grind Operation

To grind coffee for a single or double cup:

- (1) Press the desired button—either the Single-cup (Grind) or Double-cup (Grind) button.
- (2) The corresponding indicator will start flashing, and the grinder will begin to operate.
- (3) Once the preset amount of coffee is ground, the grinder will automatically stop.
- (4) You can also press the button again during operation to stop grinding manually.

### C. Compact the Coffee Power

- (1) Remove the portafilter and gently tap it on a flat surface to level the grounds.
- (2) Use the coffee tamper to firmly compact the coffee powder with a force of approximately 27.6 lb (12.5 kg), following the steps below.



## D.Grinder Warning and Protection

(1)If the bean hopper is not installed, the Single-cup (Grind) and Double-cup (Grind) indicators will light up solid red.

(2)If the grinding function is abnormal or cannot be used, the Single-cup (Grind) and Double-cup (Grind) indicators will flash red, accompanied by three beeps.

(3)To protect the grinding system, if the grinder operates continuously for 3 minutes and the rest time between uses is less than 6 minutes, the machine will temporarily limit the grinding function. After a 6-minute rest, the limitation will be automatically lifted, and grinding can resume.

(4)When grinding is limited, pressing the Single-cup (Grind) or Double-cup (Grind) button will trigger the buzzer to sound three times, and grind indicator will flash red.

## E.Customized Settings

### a.Grinding Time Adjustment( Single-cup/Double-cup)

You can adjust the grinding time as needed by following these steps:

- Press and hold the Single-cup or Double-cup (Grind) button.
- The Single-cup or Double-cup (Grind) button and the Function Setting button will flash, the **ON/OFF** indicator will light up, and other indicators will turn off.
- The grinder will start operating.
- When the desired amount of ground coffee is reached, release the Single-cup or Double-cup (Grind) button. The grinder will automatically stop.

### b.Factory reset for Grinding Time

While in standby **mode**, **simultaneously** press and hold the **Single-cup or Double-cup** (Grind) button and the **Program** button.

- The corresponding indicator will start flashing.
- When you hear a beep, release both buttons.
- The grinding time for Single-cup or Double-cup will be reset to factory default, and the appliance will return to standby mode.

### Note:

For Single Cup Grinding:

- Default Grinding Time: approximately **10 seconds**
- Output: about 0.46 oz (13g) of ground coffee at grind settings 5–10



For Double Cup Grinding:

- Default Grinding Time: approximately **14 seconds**
- Output: about 0.67 oz (19g) of ground coffee at grind settings 5–10



The grinding parameters may need slight adjustment depending on the roast level and freshness of the coffee beans.

## 3. Brewing Process

### A. Brew a single cup of coffee:

- (1) In standby mode, install the single-cup filter into the portafilter and load about 0.46 oz (13g) of coffee powder.
- (2) Use the coffee tamper and press the coffee powder with a force of about 27.6 lb (12.5 kg).
- (3) Then, align the portafilter to the group head and turn the portafilter counterclockwise to lock it.
- (4) Put a coffee cup on the drip plate.
- (5) Press “” button. The indicator of “” button flashes, and other indicators turn off.
- (6) The machine starts to brew a single cup of coffee.
- (7) When the set coffee dose is reached (about 1.01 fl oz / 30 mL), the machine will stop working automatically, all the indicators will light solidly, and the appliance will enter standby mode.

### B. Brew a double cup of coffee:

- (1) In standby mode, install the double-cup filter into the portafilter and load about 0.67 oz (19 grams) of coffee powder.
- (2) Use the coffee tamper and press the coffee powder with a force of about 27.6 lbs (12.5 kg).
- (3) Then align the portafilter to the group head and turn the portafilter counterclockwise to lock it.
- (4) Put a coffee cup on the drip plate.
- (5) Press “” button. The indicator of “” button flashes, and other indicators turn off.
- (6) The machine starts to brew a double-cup of coffee.
- (7) When the set coffee dose is reached (about 2.03 fl oz / 60 mL), the machine will stop working automatically, all the indicators will light solidly, and the appliance will enter standby mode.

### C. Customized Settings:

#### 1. Coffee Dose Programming (Single Cup/ Double Cup)

You can customize the coffee dose according to your preferences:

(1) Press and hold the **Single-cup or Double-cup** button.

(2) The corresponding coffee indicator light and the **Program Setting** light will start flashing. Coffee will begin to dispense.

(3) When the desired coffee volume is reached, release the button.

(4) The machine will stop dispensing, beep once, and automatically save the set coffee volume. It will then return to standby mode.

(5) The next time you brew, the machine will dispense coffee according to your saved setting.

**Note:**

- Maximum programmable volume for single cup: **4.23 fl oz (125 mL)**
- Maximum programmable volume for double cup: **8.45 fl oz (250 mL)**

**2. Factory Reset**

To restore the default coffee dose:

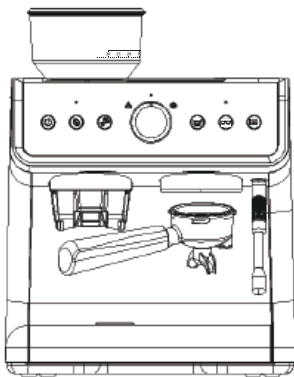
(1) While in standby mode, press and hold both the Single-cup or Double-cup and Program buttons simultaneously.

(2) The indicators for both buttons will flash, and the buzzer will sound once.

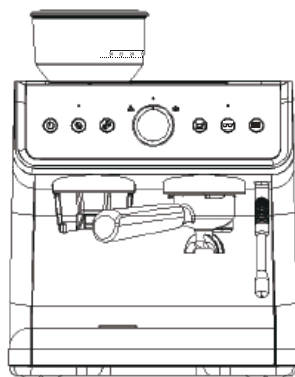
(3) Release both buttons. The coffee dose for the single-cup or Double-cup will be reset to the factory default. The machine will return to standby mode.

**Note:**

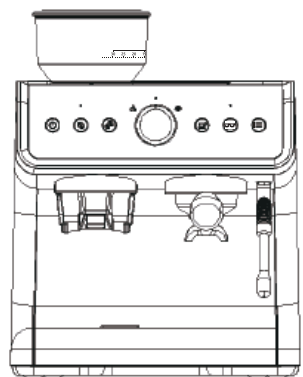
When extracting coffee, make sure that the portafilter is turned counterclockwise into the correct position as shown in the figures below.



NO 1



NO 2



NO 3

## 4. Customized Extracting Temperature

This machine features a **PID control system** that precisely monitors and maintains the heating block temperature, ensuring consistent coffee extraction at the default temperature of 198°F (92°C)

You can customize the coffee extraction temperature within a range of 194°F to 205°F (90°C to 96°C), adjustable in 4°F (2°C) increments, to suit different flavor preferences:

- Higher temperature: Increases bitterness, reduces acidity.
- Lower temperature: Decreases bitterness, enhances acidity.

### How to Set the Extraction Temperature:

1. Enter temperature setting mode:

Press and hold the **Program** button for **4 seconds** until a beep sounds and the Program indicator begins flashing.

2. Select your desired temperature by pressing one of the following buttons:

- Single-cup (Grind) button: Set to 194°F (90°C).
- Double-cup (Grind) button: Set to 198°F (92°C).
- Single-cup (Coffee) button: Set to 201°F (94°C).
- Double-cup (Coffee) button: Set to 205°F (96°C).

During selection, the Program indicator will flash, and the corresponding button indicator will light up solid. All other indicators will turn off.

3. Confirm the setting:

Press the **Program** button again. A beep will sound, and the appliance will return to standby mode.

### Note:

**If no button** is pressed **within 1 minute**, the appliance will automatically exit the setting mode and return to standby.

You can manually exit the setting mode at any time by pressing **any button**.

### Tips

#### 1. Sleep Mode

The machine will automatically enter sleep mode after 15 minutes of inactivity in standby mode.

To reactivate the machine, simply press any button or turn the knob. The machine will then enter the preheating state.

#### 2. Preheating Recommendation

To ensure the best coffee flavor, we recommend preheating the appliance—including the portafilter, filter, and cup—before brewing. This prevents the brewed coffee from being affected by the cold components.

#### 3. Filters

This appliance comes with single-layer filter.

• The single-layer filter is suitable for finer coffee grounds and are recommended for use with a grinding setting between 0 and 15.

# CLEANING AND MAINTENANCE

*\*The machine is equipped with a toolbox, which is used for storing a cleaning pin and cleaning brush.*

## Cleaning Accessories

**1.Cleaning pin:** The cleaning pin is used for cleaning the steam spout and filters. The thicker pin is for cleaning the steam tube (Fig. 7), and the thinner one is for filters (Fig.8).

Clean the steam tube  
with thicker pin



Fig.7

Clean the filters  
with thinner pin



Fig.8

**2.Cleaning brush:** The cleaning brush is used for cleaning the grinding system. Following the "Clean the grinder" section, after removing the bean hopper and grinding wheel, you can use the cleaning brush to clean the chamber of the grinder and the powder channel.

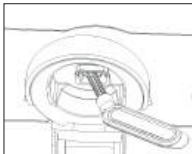


Fig.9

Clean the anti-static device and coffee power outlet (if coffee powder coming out slower than usual or coffee powder floats, clean the anti-static device and the coffee powder outlet with attached cleaning brush as Fig.9)

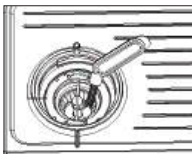


Fig.10

Clean the chamber of grinder and the powder channel with attached cleaning brush as Fig.10.

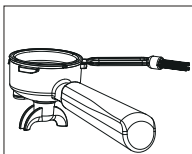


Fig.11

The rear end of cleaning brush could be used to detach filter from portafilter as Fig.11.

## Cleaning the Grinder

To ensure stable grinding performance, clean the grinder and powder outlet channel regularly. The grinder may become clogged due to coffee bean oil and powder residue, especially when using fine grind settings.

### Cleaning Frequency and Conditions:

- Clean the powder outlet and grinder at least once every two weeks.
- If you notice a reduction in the amount of ground coffee, clean the powder channel and grinding wheel immediately.
- When grinding fine coffee powder, more frequent cleaning is recommended.
- The appliance features an anti-static system to reduce powder scattering. If coffee powder floats around the portafilter, promptly clean the powder entrance area with the provided brush.

### Cleaning Procedure:

Before cleaning, ensure there are no beans in the bean hopper. When the Single-cup (Grind) or Double-cup (Grind) button is pressed, the grinder should run without any powder being discharged.

- 1.Remove the Bean Hopper:** Rotate the bean hopper counterclockwise to take it out.
- 2.Remove the Grinding Wheel:** Turn the internal grinding wheel counterclockwise and remove it. Use the included cleaning brush to remove powder and residue. Do not rinse the grinding wheel with water.
- 3.Clean the Chamber and Channel:** Use the brush to clean the grinding chamber and powder outlet channel thoroughly.
- 4.Run the Grinder Empty:** Do not reinstall the grinding wheel yet. Reinstall the empty bean hopper, press either the Single-cup (Grind) or Double-cup (Grind) button, and let the grinder run briefly to remove any remaining powder residue. Repeat steps 3 and 4 if necessary.
- 5.Reassemble the Grinder:** Remove the bean hopper again, reinstall the grinding wheel securely, and reattach the bean hopper. Cleaning is now complete.

## Descaling Instructions

This appliance features a **descaling reminder** and an **automated descaling program**, which helps maintain optimal coffee flavor and machine performance. It is recommended to perform descaling **every 4 - 6 months**, or whenever the descaling reminder activates.

\* The entire descaling cycle takes approximately **10 minutes**.

### A. Descaling Preparation

Before starting the descaling process, ensure the following:

- 1.The water reservoir contains at least 1 liter of descaling solution.
- 2.The drip tray is emptied and installed in place.
- 3.The appliance is powered on and in standby mode.
- 4.The double-cup filter is placed into the portafilter, and the portafilter is installed onto the group head.
- 5.Two containers (≥34 fl oz / 1 liter) are placed:

- One under the brewing head.
  - One under the steam tube.
- 6.You can exit descaling anytime by pressing the ON/OFF button.
- 7.Once descaling starts, the ON/OFF indicator and descaling indicator "●" will flash throughout the entire process.
- 8.If the descaling program is not started within 1 minute, the machine will automatically exit and return to standby.

## B. Descaling Solution Options (Choose One)

- Descaling Tablets: Add tablets into 34 fl oz (1 L) of water, let them dissolve fully.
- Liquid Descaler: Add ½ cup of liquid descaler to the reservoir, then fill with 34 fl oz (1 L) of warm water.
- White Vinegar: Add 1.5 scoops of white vinegar, then fill with 34 fl oz (1 L) of warm water.

## C. Start the Descaling Cycle

### Step 1: Enter Descaling Mode

- When total machine water flow reaches 4 gallons (15 L), the descaling reminder activates.
- In standby mode, press and hold the Single-cup, Double-cup, and Program buttons simultaneously.
- The descaling lamp "●" begins flashing quickly.

### Step 2: Begin Descaling

- 1.Turn the knob to "☰" position.
- 2.The descaling lamp "●" lights solidly, and the ON/OFF button "☉" and "☰" light flashes.
- 3.The pump starts, hot water flows through both the brewing head and steam tube.
- 4.After about 2 minutes, the pump may make different noises—this is normal.
- 5.When water stops flowing, Step 2 is complete.
  - The descaling lamp "●", the OFF position ("●"), light, and the ON/OFF button "☉" lights solidly.
- 6.Turn the knob to the OFF position ("●").

## D. Cleaning After Descaling

You now need to rinse the machine with fresh water.

Complete the following within 5 minutes, or the machine will exit descaling mode.

### Step 3: Rinse Preparation

- 1.Clean the water reservoir, refill with clean water.
- 2.Empty both containers (brewing head and steam tube outlets).
- 3.Reinstall all parts properly.

### Step 4: Start Cleanup

- 1.Turn the knob to "☉" again.
- 2.The descaling lamp "●" lights solid, and the ON/OFF button "☉" and "☉" light flashes.
- 3.Hot water flows again from the brewing head and steam tube.
- 4.After about 2 minutes, the water stops—cleanup is complete.

## E. Completion of Descaling Cycle

- The descaling lamp "●" turns off.
- Turn the knob to "●" (off position).
- The Single-cup and Double-cup coffee buttons light up simultaneously.
- The buzzer will sound, and the ON/OFF button "⊕" will stop flashing and remain lit.
- The appliance will automatically return to standby mode. The process of descaling cycle is completed.

### Note:

**1. Unplug the machine:** Always unplug the coffee machine before cleaning to ensure it has cooled down sufficiently and to prevent the risk of scalding. Never immerse the machine or its power cord in water or any other liquid.

**2. Thoroughly rinse:** After each use, remove all detachable parts and soak them in water for cleaning. Cleaning liquid may be used if necessary, but all parts must be thoroughly rinsed with clean water afterward.

3. Regularly wipe the exterior of the machine with a damp, moisture-proof sponge to remove dirt.

*\*Do not use alcohol, harsh detergents, or immerse the machine in water.*

**4.** To clean the portafilter, turn it clockwise to remove it and discard the used coffee grounds. You may use a detergent for cleaning the portafilter and metal filters but be sure to rinse them thoroughly with clean water.

**5.** After cleaning, dry all parts completely before reassembling.

*\*The detachable water reservoir is not dishwasher safe.*

## CORRECT DISPOSAL OF THIS PRODUCT



When the unit is taken out of service, its disposal and the handling of its materials must comply with national regulations.

# TROUBLESHOOTING

Problem	Possible Cause	Solution
<b>No indication</b>	Check that the plug is in place and <b>ON/OFF</b> button is pressed.	Insert the power plug, make sure you press the <b>ON/OFF</b> button.
<b>The indicator on the front panel of the machine is red</b>	The bean hopper is not installed.	Install the bean hopper correctly.
<b>There are water marks at the bottom of the machine</b>	<p>The water reservoir or the water tray is not installed in place.</p> <p>The drip tray is full.</p>	<p>Make sure that the water reservoir and the drip tray are installed in place, and the drip tray is empty. If the issue is not solved, don't disassemble the machine on your own, but send it to a local authorized maintenance center for repairs.</p>
<b>You will hear a ticking sound after starting the machine and a hissing sound after the coffee is dispensed.</b>	The sound is produced by the normal operation of the pressure control valve.	This is a normal operating phenomenon and does not indicate a malfunction. The sound can be ignored, as it will stop once the pressure control valve is no longer active.
<b>No coffee comes out from portafilter, or coffee does not come out from portafilter smoothly, or the portafilter cannot be installed in group head properly.</b>	Excessive amount of coffee powder, the coffee powder is too fine, the pressure for tamping coffee powder is too large.	The amount of powder should not exceed the standard amount. Adjust the grinding setting of the grinder appropriately until it is suitable. It should not be pressed repeatedly with excessive force when tamping the coffee powder.
<b>Coffee without crema.</b>	The coffee beans are damp, or the coffee powder is too coarse.	Choose fresh coffee beans and powder with moderate grinding setting to make coffee.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
<b>No steam</b>	The machine is not preheated when the steam function is performed. The steam nozzle is blocked.	The machine can only produce steam after the machine is preheated in steam mode; the machine needs to be descaled and use a cleaning needle to clean the steam nozzle.
<b>The machine cannot make coffee or hot water immediately after the steam comes out, and the machine will pump water automatically.</b>	After steaming is completed, the pressure needs to be released to reduce the temperature. At this time, other operations cannot be performed. The water pumping is used to cool down the heating element quickly.	It takes 20 - 30 seconds to release the pressure and cool down. After the pressure is released and the cooling down is finished, the indicators on the control panel will work properly, and then you can make coffee and hot water normally.
<b>False water leak (actually pressure relief water)</b>	Normal pressure relief water during machine operation (flows to drip tray), not a faulty leak	Normal phenomenon no extra handling required
<b>Coffee not hot enough</b>	1. NTC/boiler malfunction (causes unheated steam/hot water) 2. Low coffee-brewing frequency (when steam/hot water works normally)	1. Use steam/hot water function: if no hot output, check NTC/boiler 2. If steam/hot water works, brew several cups consecutively and check later temperature
<b>Insufficient pressure (excess water left in filter)</b>	Overly coarse coffee grounds (reduces crema & taste)	1. Use fresh coffee beans 2. Adjust grinder to finer setting (smaller number = finer; test gradually from middle setting) 3. Tamp grounds firmly
<b>Tank red plug missing &amp; tank connection water seepage</b>	1. Red plug is a transport part (prevents machine water backflow to tank; remove before use, no impact on operation) 2. Factory injects water to prevent pump adhesion 3. Seepage is normal water when placing/removing the tank (not a leak)	Normal phenomenon no extra handling required

# SPECIFICATIONS

CM002-15 Espresso Machine	
<b>SKU</b>	CM002-15ASI-USZX
<b>Model</b>	CM002-15
<b>Voltage/Frequency</b>	120V/60HZ/1450W
<b>Reservoir Capacity</b>	95 fl oz (2.81 L)
<b>Product Dimensions</b>	12.1*14.2*16.2in(30.7*36.1*41.1cm)
<b>Net Weight</b>	20lbs(9.07 kg)

# WARRANTY POLICY

## 1-Year Limited Warranty

**Toll-Free Call: 1-833-632-0897 Mon to Fri, 9AM - 6PM ( ET )**

**Email: [support@homyd.com](mailto:support@homyd.com)**

Thank you for choosing our products. We provide a 1-Year Limited Warranty for items purchased through our official channels. Please kindly note that this warranty is for the original purchaser and is non-transferable. If you purchase from an unauthorized seller, please get in touch with them directly.

We are committed to ensuring that our products are free from defects in materials and workmanship for one year from the date of purchase, as long as they are used under normal household conditions and maintained according to the User Manual. **Please note that certain conditions and exclusions apply:**

Should you find any defects in the original product or its non-wearable parts, we will be happy to repair or replace the item within one year of purchase. If a replacement is necessary, the warranty period will continue from the original purchase date. Please be aware that normal wear and tear, or damage due to mishandling, accidents, or failure to follow instructions, are not covered. However, replacement parts are available for purchase. Feel free to contact us for more information.

Please also note that this warranty does not cover damage caused by exposure to liquids or foreign materials, unauthorized repairs or modifications, or use in commercial or non-household environments (unless specified for commercial use).

If you encounter any issues with your product, we are here to help. You can reach us by phone at **1-833-632-0897** or email us at **[support@homyd.com](mailto:support@homyd.com)**. For certain product categories, we also offer the option to upgrade your warranty to our VIP service.

Our friendly phone support team is available from **Monday to Friday, 9 AM - 6 PM (ET)**.- To assist you more efficiently, please have your product with you when you call. Besides, we aim to respond to emails within 24 business hours. If you don't receive a reply within this timeframe after sending us an email, kindly check your spam folder to ensure you don't miss our response.

In addition to the one-year warranty, we also offer lifetime technical support. After the warranty period, service is still available at an additional cost. Please don't hesitate to contact us with any questions or concerns.



SKU: CM002-15ASI-USZX

