



Manuals.plus /

- › Oursson /
- › Oursson EM1500/GA Espresso and Cappuccino Machine User Manual

## Oursson EM1500/GA

# Oursson EM1500/GA Espresso and Cappuccino Machine User Manual

Model: EM1500/GA

## 1. INTRODUCTION

---

Thank you for choosing the Oursson Espresso and Cappuccino Machine. This appliance is designed to prepare high-quality espresso, cappuccino, and latte beverages using ground coffee. With its 15-bar pressure system, adjustable steam nozzle, and integrated thermometer, you can enjoy professional-grade coffee at home. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.



Image 1.1: The Oursson Espresso and Cappuccino Machine in green, highlighting its key features: 15-bar pressure, ease of use, and ease of cleaning. An espresso cup is placed under the portafilter.

## 2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons. This includes:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock,

or personal injury.

- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when disposing of hot steam.

### 3. PRODUCT OVERVIEW

---

Familiarize yourself with the components of your Oursson Espresso and Cappuccino Machine:

- **Water Tank:** Removable, 1.25-liter capacity.
- **Cup Warming Tray:** Located on top of the machine to keep cups warm.
- **Control Panel:** Buttons for power, espresso brewing, and steam function.
- **Pressure Gauge/Thermometer:** Displays brewing pressure and water temperature.
- **Steam Control Knob:** Adjusts steam intensity for frothing.
- **Steam Nozzle/Wand:** For frothing milk and dispensing hot water.
- **Portafilter:** Holds ground coffee.
- **Filter Baskets:** For single or double espresso shots.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.



Image 3.1: Detail of the cup warming tray, designed to keep your espresso cups at an optimal temperature.

## 4. SETUP AND FIRST USE

---

### 4.1 Unpacking

1. Carefully remove all packaging materials and protective films from the machine.
2. Ensure all accessories are present: portafilter, filter baskets, measuring scoop/tamper.

### 4.2 Initial Cleaning

Before first use, clean all removable parts with warm water and a mild detergent. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

### 4.3 Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX level indicator. Do not exceed the MAX line.
3. Place the water tank back into its position, ensuring it is securely seated.



Image 4.1: Illustrates the process of filling the water tank and the detached portafilter, ready for coffee grounds.

#### 4.4 Priming the Machine (First Use)

This step removes air from the system and ensures proper water flow.

1. Ensure the water tank is filled.
2. Plug the machine into a grounded electrical outlet (240 Volts).
3. Press the Power button. The indicator light will illuminate.
4. Place a large cup under the portafilter head (without coffee).
5. Press the Espresso brew button. Water will start to flow. Let it run for approximately 30-60 seconds, or until water flows smoothly.
6. Press the Espresso brew button again to stop.
7. Turn the Steam Control Knob to open the steam wand. Let steam/hot water flow for 15-20 seconds. Close the steam knob.
8. The machine is now primed and ready for use.

## 5. OPERATING INSTRUCTIONS

### 5.1 Making Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter.
2. **Add Ground Coffee:** Fill the filter basket with finely ground espresso coffee. Use the measuring scoop provided.
3. **Tamp the Coffee:** Use the tamper end of the scoop to press the coffee grounds firmly and evenly. Wipe any excess coffee from the rim.
4. **Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
5. **Place Cup:** Place one or two espresso cups on the drip tray, directly under the portafilter spouts.
6. **Brew Espresso:** Ensure the machine is powered on and the temperature gauge indicates it's ready (usually when the needle is in the optimal range). Press the Espresso brew button.
7. **Stop Brewing:** Once the desired amount of espresso is brewed (typically 25-30ml for a single shot, 50-60ml for a double), press the Espresso brew button again to stop the flow.
8. **Remove Portafilter:** Carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds.



Image 5.1: A freshly brewed espresso shot flowing into a cup, demonstrating the machine's brewing capability.

## 5.2 Frothing Milk for Cappuccino/Latte

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Activate Steam:** Press the Steam button on the control panel. Wait for the machine to heat up to steam temperature (the indicator light will show readiness, or the thermometer will reach the steam zone).
3. **Purge Steam Wand:** Briefly open the Steam Control Knob to release any condensed water from the steam wand into the drip tray. Close the knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the Steam Control Knob. Move the pitcher up and down slowly to create foam. For latte, immerse the wand deeper for less foam.
5. **Stop Steaming:** Once the milk reaches the desired temperature and texture, close the Steam Control Knob.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to clear any internal milk.

## 5.3 Dispensing Hot Water

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

1. Ensure the machine is powered on and heated.
2. Place a cup under the steam wand.
3. Turn the Steam Control Knob to open it. Hot water will dispense.
4. Close the Steam Control Knob when the desired amount of hot water is reached.

# 6. MAINTENANCE AND CLEANING

---

Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

## 6.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray and grid after each use or when the indicator floats up. These parts are dishwasher safe.
- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under hot water.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk. Purge steam briefly to clear any internal milk residue.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

## 6.2 Descaling

Mineral deposits (limescale) can build up in the machine over time, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Use a commercial descaling solution specifically designed for espresso machines, following the manufacturer's instructions.
2. Fill the water tank with the descaling solution mixed with water according to the product instructions.
3. Place a large container under the portafilter and steam wand.
4. Run half of the solution through the espresso brewing cycle (without coffee).
5. Run the remaining half of the solution through the steam wand.
6. After descaling, rinse the water tank thoroughly and fill it with fresh water.
7. Run several full tanks of fresh water through both the brewing head and steam wand to flush out any descaling solution residue.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow / Pump is noisy	Water tank empty; Air in the system; Clogged filter.	Fill water tank; Prime the machine (Section 4.4); Clean filter basket.
Espresso brews too slowly or not at all	Coffee ground too fine; Too much coffee in filter; Coffee tamped too hard; Machine needs descaling.	Use coarser grind; Use less coffee; Tamp lighter; Descale the machine (Section 6.2).
Espresso brews too quickly / Weak coffee	Coffee ground too coarse; Not enough coffee; Coffee not tamped enough.	Use finer grind; Use more coffee; Tamp more firmly.
No steam from wand	Steam wand clogged; Not heated to steam temperature.	Clean steam wand hole with a pin; Wait for steam indicator light to show readiness.
Machine leaks water	Water tank not seated correctly; Drip tray full; Gasket issue.	Ensure water tank is firmly in place; Empty drip tray; Contact customer support if gasket is damaged.

## 8. SPECIFICATIONS

Feature	Detail
Model Number	EM1500/GA
Dimensions (L x W x H)	30 x 19 x 31.5 cm
Weight	3.2 Kilograms
Water Tank Capacity	1.25 Litres
Power	900 Watts
Voltage	240 Volts (AC)
Pressure	15 Bar
Material	Plastic
Coffee Type	Ground Coffee
Filter Type	Reusable
Dishwasher Safe Parts	Milk Frother, Drip Tray
Included Components	Milk Frother, Portafilter, Filter Baskets, Measuring Scoop/Tamper



Image 8.1: Dimensions of the Oursson Espresso Machine, showing its compact size.

## 9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Oursson website. Keep your proof of purchase for any warranty claims.