

Imusa GAU-18217

Imusa 4 Cup Epic Electric Espresso and Cappuccino Maker (Model GAU-18217) Instruction Manual

Model: GAU-18217 | Brand: Imusa

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Do not immerse the appliance, cord, or plug in water or other liquids.
- 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 injury to persons.
- 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.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Ensure the lid is securely fastened before operating.

2. PRODUCT OVERVIEW

The Imusa 4 Cup Epic Electric Espresso and Cappuccino Maker is designed for home use, allowing you to prepare various coffee beverages. It features a durable plastic construction with a matte black

finish and a transparent glass carafe.

Key Components:

- **Main Unit:** Houses the heating element and pressure system.
- **Filter Basket:** For holding ground coffee.
- **Portafilter Handle:** Attaches the filter basket to the brewing head.
- **Transparent Glass Carafe:** Collects brewed espresso, with measurement markings.
- **Removable Drip Tray:** For easy cleaning of spills.
- **Steam Nozzle (Frother):** Stainless steel nozzle for frothing milk.
- **3-Option Selector Knob:** Controls brewing, steaming, and pressure release.
- **Water Reservoir:** Located at the top for filling water.



Figure 2.1: Imusa 4 Cup Epic Electric Espresso and Cappuccino Maker.

KEY FEATURES



800 Watts
800 Vatios



Froth Function
Mecanismo de Vapor



Cool-Touch Handle
Asa que No Se Calienta



Holds 4 Servings Of Espresso
4 Porciones de Espresso



VERSATILE FEATURES

Three-option selector handle and 5-bar pressure for a rich, flavorful coffee experience



MULTIPLE PREPARATIONS

Used for making cappuccino, lattes, macchiato, Italian-style moka, and more



CREATIVE DESIGN

Compact design and easy operation with hidden water tank



CONVENIENT

Powerful steam nozzle for creating thick froth and a removable drip tray for effortless cleaning

Figure 2.2: Overview of key features including power, frothing, handle, and capacity.

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the glass carafe, filter basket, and portafilter handle with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the espresso maker on a stable, flat, heat-resistant surface near an electrical outlet. Ensure adequate ventilation.
4. **Initial Rinse:** Before first use, perform a rinse cycle without coffee. Fill the water reservoir with cold water, attach the empty portafilter, and place the carafe on the drip tray. Turn the selector knob to the brew position and allow water to run through. Repeat this process for the steam function by turning the knob to the steam position and letting steam release from the nozzle. This cleans the internal components and primes the system.

4. OPERATING INSTRUCTIONS

4.1. Making Espresso

1. **Fill Water Reservoir:** Open the cap on top of the unit and fill the water reservoir with fresh, cold water. Use the markings on the glass carafe as a guide for the desired number of cups (up to 4 cups). Securely close the cap.
2. **Add Coffee Grounds:** Place the desired amount of fine-ground espresso coffee into the filter basket. Use the provided scoop for accurate measurement. Tamp the coffee grounds lightly and evenly.
3. **Attach Portafilter:** Insert the filter basket into the portafilter handle. Align the portafilter with the

brewing head and twist it firmly to the right until it is securely locked in place.

4. **Position Carafe:** Place the transparent glass carafe on the removable drip tray, directly beneath the portafilter.
5. **Power On:** Plug the appliance into a standard 120V AC outlet. Turn the main power switch (located on the side) to the "ON" position. The indicator light will illuminate.
6. **Brew Espresso:** Once the appliance is heated (indicator light may change or turn off, refer to specific model instructions), turn the 3-option selector knob to the "Brew" position. Espresso will begin to flow into the carafe.
7. **Stop Brewing:** When the desired amount of espresso has been brewed, turn the selector knob back to the "Pause" or "Off" position.
8. **Release Pressure:** Before removing the portafilter, ensure all pressure is released. Turn the selector knob to the "Release Pressure" position if available, or wait for the appliance to cool down.
9. **Serve:** Carefully remove the carafe and pour the fresh espresso.

**INCLUDES 3 OPTION
SELECTOR KNOB
AND 5 BAR PRESSURE FOR RICH
FLAVOR TASTING COFFEE**



Figure 4.1: The 3-option selector knob for brewing, steaming, and pressure release.

4.2. Frothing Milk for Cappuccinos and Lattes

1. **Prepare Milk:** Fill a small pitcher with cold milk (dairy or non-dairy). Do not fill more than halfway to allow for expansion.
2. **Heat for Steam:** After brewing espresso, or if only frothing, turn the selector knob to the "Steam" position. Wait for the steam indicator light to show the appliance is ready.

3. **Froth Milk:** Submerge the steam nozzle just below the surface of the milk in the pitcher. Turn the steam control knob (if separate) or the main selector knob to release steam. Move the pitcher up and down slightly to create foam.
4. **Stop Steaming:** Once desired foam consistency and temperature are reached, turn off the steam. Wipe the steam nozzle immediately with a damp cloth to prevent milk residue from drying.
5. **Combine:** Pour the frothed milk over your espresso to create a cappuccino or latte.



Figure 4.2: The stainless steel steam nozzle for milk frothing.

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Video 4.1: Demonstration on how to make a latte with art using an Imusa espresso maker, including steps for frothing milk and pouring latte art.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your espresso maker.

- **Daily Cleaning:**

- After each use, unplug the appliance and allow it to cool.
 - Remove the portafilter and discard used coffee grounds. Wash the filter basket and portafilter handle with warm, soapy water.
 - Empty and clean the glass carafe.
 - Remove and empty the drip tray. Wash it with warm, soapy water.
 - Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or scourers.
 - Wipe the steam nozzle immediately after frothing to prevent milk residue buildup. If clogged, use a small pin to clear the opening.
- **Descaling:** Over time, mineral deposits can build up. Descale your machine every 2-3 months, or more frequently if you have hard water.
 - Mix a descaling solution (e.g., white vinegar and water, or a commercial descaler) according to product instructions.
 - Fill the water reservoir with the solution.
 - Run the solution through the brew cycle (without coffee) and the steam cycle.
 - Rinse thoroughly by running several cycles with fresh, clean water.
 - **Note:** The glass carafe is not dishwasher safe. Hand wash only.



Transparent glass carafe with black accents



Removable drip tray for easy cleaning



Cool touch handle for safe operation and convenient pouring

Figure 5.1: Transparent glass carafe, removable drip tray, and cool touch handle for easy cleaning and safe

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee brews.	No water in reservoir; appliance not powered on; clogged filter.	Fill reservoir; check power switch and plug; clean filter basket.
Coffee brews too slowly.	Coffee grounds too fine or over-tamped; clogged filter.	Use coarser grind or less pressure when tamping; clean filter.
Coffee tastes weak.	Insufficient coffee grounds; water too hot/cold; coffee grind too coarse.	Increase coffee amount; ensure proper heating cycle; use finer grind.
Steam nozzle not frothing milk.	Nozzle clogged; insufficient steam pressure.	Clean nozzle with a pin; ensure appliance is fully heated for steam.
Water leaks from unit.	Water reservoir cap not sealed; portafilter not securely locked.	Ensure reservoir cap is tight; firmly twist portafilter into place.

If the problem persists after attempting these solutions, please contact customer support.

7. SPECIFICATIONS

- **Brand:** Imusa
- **Model Name:** 4 Cup Epic Electric Espresso/Cappuccino Maker
- **Model Number:** GAU-18217
- **Color:** Black
- **Capacity:** 4 Cups
- **Product Dimensions:** 8"D x 10"W x 12"H
- **Item Weight:** 5.4 pounds
- **Voltage:** 120V
- **Operation Mode:** Manual
- **Special Feature:** Manual operation, 5 bar pressure, Stainless Steel steam nozzle
- **Included Components:** Carafe, Espresso Machine, Spoon
- **Is Dishwasher Safe:** No (Carafe is hand wash only)

L/D: 11"



H: 13"



W: 9"



GAU-18217



Figure 7.1: Product dimensions for the Imusa Espresso Maker.

8. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the documentation included with your product or visit the official Imusa website. Keep your purchase receipt as proof of purchase for any warranty claims.

For additional assistance, you may contact Imusa customer service directly.