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› EspressoWorks AEW-1000 All-In-One Espresso Machine User Manual

EspressoWorks AEW-1000

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Model: AEW-1000 | Brand: EspressoWorks

1. INTRODUCTION

Congratulations on your purchase of the EspressoWorks AEW-1000 All-In-One Espresso Machine. This comprehensive 7-piece set is designed to bring the authentic coffee shop experience into your home, allowing you to prepare delicious espresso, cappuccino, and latte with ease. This manual provides essential information for safe operation, setup, use, maintenance, and troubleshooting to ensure optimal performance and longevity of your machine.



The EspressoWorks AEW-1000 All-In-One Espresso Machine, shown here brewing two shots of espresso into porcelain cups, accompanied by the included coffee grinder and milk frothing pitcher.

2. IMPORTANT SAFETY INFORMATION

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

- Always connect the appliance to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Unplug the machine from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Close supervision is necessary when any appliance is used by or near children.

- Avoid contact with moving parts.
- The machine features an auto shut-off function for safe use.
- Always ensure the water tank is filled to the appropriate level before operation.
- Exercise caution when handling hot surfaces and steam.

3. PACKAGE CONTENTS

Your EspressoWorks AEW-1000 All-In-One Espresso Machine set includes the following components:

- Espresso Machine Unit
- Electric Coffee Grinder
- Portafilter
- Single Shot Basket
- Double Shot Basket
- Stainless Steel Milk Frothing Cup
- 2 Porcelain Espresso Cups
- Measuring Spoon with Tamper



A complete view of the included accessories: electric coffee grinder, stainless steel milk frothing cup, portafilter, single and double shot filter baskets, two porcelain espresso cups, and a measuring spoon with integrated tamper.

4. PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your EspressoWorks AEW-1000 machine.



Detailed diagram highlighting the main features and parts of the EspressoWorks AEW-1000 machine, including the control panel, water tank, steam wand, and accessories.

Key Features:

- **Thermoblock Heating System:** Ensures rapid heating, ready for use in under 45 seconds.
- **15-Bar Pump System:** Delivers optimal pressure for rich, crema-topped espresso.
- **Built-in Steam Wand:** For steaming and frothing milk for cappuccinos and lattes.
- **Removable Water Tank:** 1.25L capacity with a handle for easy refilling.
- **Stainless Steel Heat Tray:** Warms cups before brewing.
- **Auto Shut-Off:** Enhances safety and energy efficiency.

5. SETUP

Before first use, follow these steps to set up your espresso machine.

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean Components:** Wash the water tank, portafilter, filter baskets, milk frothing cup, and porcelain cups with

warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

3. **Position the Machine:** Place the espresso machine on a stable, flat, heat-resistant surface, away from water sources and heat. Ensure adequate ventilation.
4. **Fill Water Tank:** Remove the water tank from the back of the machine using its handle. Fill it with fresh, cold water up to the MAX line. Replace the tank securely.



The clear, removable water tank with a handle, being lifted from the machine for easy filling or cleaning.

5. Prime the Machine (First Use):

- Ensure the water tank is filled.
- Place a large cup under the portafilter head (without coffee) and under the steam wand.
- Plug in the machine and press the ON/OFF button. The POWER light will illuminate.
- Wait for the READY light to illuminate (approx. 45 seconds).
- Turn the control dial to the "Espresso" position and let water flow through for 30 seconds. Turn the dial back to the center "OFF" position.

- Turn the control dial to the "Steam" position and open the steam knob to release steam for 30 seconds. Close the steam knob and turn the dial back to the center "OFF" position.
- This primes the pump and removes any air from the system.

6. **Prepare Portafilter:** Insert either the single or double shot filter basket into the portafilter. Ensure it is seated correctly.



The portafilter handle with the double shot filter basket, alongside the single shot filter basket, ready for coffee grounds.

6. OPERATING INSTRUCTIONS

6.1 Making Espresso

1. **Grind Coffee Beans:** Use the included electric coffee grinder to grind fresh coffee beans. For espresso, a fine grind is recommended, but avoid making it too powdery.
2. **Fill Portafilter:** Add the desired amount of ground coffee to the filter basket in the portafilter. For a single shot, use

one level scoop; for a double shot, use two.

3. **Tamp Coffee:** Use the tamper end of the measuring spoon to firmly press the coffee grounds into the basket. Ensure an even and level surface.
4. **Attach Portafilter:** Align the portafilter with the group head on the machine. Insert it and twist firmly to the right until it is securely locked in place.



A user demonstrating the correct way to insert the portafilter into the espresso machine's group head.

5. **Place Cups:** Position one or two porcelain espresso cups on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:** Ensure the machine is plugged in and the ON/OFF button is pressed (POWER light on). Wait for the READY light to illuminate. Once ready, turn the control dial to the "Espresso" position. Espresso will begin to flow into your cups.
7. **Stop Brewing:** Once the desired amount of espresso is brewed (typically 25-30 seconds for a single shot, or until the crema is golden brown), turn the control dial back to the center "OFF" position.
8. **Remove Portafilter:** Carefully twist the portafilter to the left to unlock and remove it. Dispose of the used coffee grounds.



Grind your favorite beans using the included coffee bean grinder



Using the scooper/tamper, tamp your beans firmly into the portafilter



Lock the portafilter into the machine



After the green ready light illuminates, turn the dial to the ESPRESSO side & your shot will begin to extract

A visual guide illustrating the four main steps for brewing espresso: grinding, tamping, locking the portafilter, and extraction.

6.2 Steaming and Frothing Milk

1. **Prepare Milk:** Fill the stainless steel milk frothing cup with cold milk (dairy or non-dairy) up to one-third full.
2. **Heat Steam Wand:** Ensure the machine is on and the READY light is illuminated. Turn the control dial to the "Steam" position. The machine will begin to heat up for steaming.
3. **Purge Steam Wand:** Once the READY light illuminates again, open the steam knob briefly to release any condensed water from the wand. Close the knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk in the frothing cup. Open the

steam knob fully. Move the cup slightly up and down to create foam. For steaming, immerse the wand deeper to heat the milk without creating excessive foam.

5. **Monitor Temperature:** Continue until the milk reaches the desired temperature (around 150-160°F / 60-70°C) and consistency. The frothing cup will become hot to the touch.
6. **Stop Steaming:** Close the steam knob, then turn the control dial back to the center "OFF" position.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any milk from inside the wand.



A user frothing milk using the integrated steam wand and the included stainless steel frothing pitcher.

6.3 Official Product Videos

Watch these official videos for visual guidance on operating your EspressoWorks AEW-1000 machine.

Your browser does not support the video tag.

Video: Step-by-step guide on how to brew the perfect espresso shot using your EspressoWorks machine. (Note: Video URL is a placeholder as specific video links were not

provided in the input data.)

Your browser does not support the video tag.

Video: Tutorial on how to steam and froth milk for lattes and cappuccinos with the built-in steam wand. (Note: Video URL is a placeholder as specific video links were not provided in the input data.)

7. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the best performance and extend the life of your machine.

7.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under warm water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly open the steam knob to purge any milk residue from the inside.
- **Drip Tray:** The drip tray is removable for easy cleaning. Empty and rinse it daily.
- **Water Tank:** Empty and rinse the water tank daily, refilling with fresh water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

7.2 Descaling

Depending on water hardness, descaling should be performed every 2-3 months to prevent mineral buildup.

1. Prepare a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
2. Fill the water tank with the descaling solution.
3. Place a large container under the portafilter and steam wand.
4. Turn on the machine and allow it to heat up.
5. Run half of the solution through the espresso function, then run the other half through the steam wand.
6. Turn off the machine and let it sit for 15-20 minutes.
7. Empty the water tank, rinse thoroughly, and refill with fresh water.
8. Run several tanks of fresh water through both the espresso function and steam wand to rinse out any descaling solution.

8. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No water flow / Pump noisy	Water tank empty; Air in pump; Tank not seated correctly.	Refill water tank; Prime the machine (see Setup); Ensure tank is securely in place.

Problem	Possible Cause	Solution
Espresso brews too slowly or not at all	Coffee ground too fine; Too much coffee in basket; Coffee tamped too hard; Machine needs descaling.	Use coarser grind; Reduce coffee amount; Tamp with less pressure; Descale the machine.
Espresso brews too quickly / Weak coffee	Coffee ground too coarse; Not enough coffee in basket; Coffee tamped too lightly.	Use finer grind; Increase coffee amount; Tamp with more pressure.
No steam from wand	Steam wand clogged; Machine not heated to steam temperature.	Clean steam wand with a pin; Wait for READY light to illuminate after selecting steam function.
Machine leaks water	Water tank not seated correctly; Drip tray full; Seal issue.	Ensure water tank is firmly in place; Empty drip tray; Contact customer support if issue persists.

9. SPECIFICATIONS

Feature	Detail
Model Number	AEW-1000
Brand	EspressoWorks
Product Dimensions	8.7"D x 10.4"W x 12.8"H
Item Weight	11.6 pounds
Voltage	120 Volts
Water Tank Capacity	1.25 Liters
Pump Pressure	15 Bar
Heating System	Thermoblock
Special Features	Auto Shut-Off, Compact, Manual, Programmable
Coffee Input Type	Ground Coffee

Feature	Detail
Included Components	Grinder, Portafilter, Single and Double Shot Baskets, Stainless Steel Milk Frothing Cup, 2 Porcelain Espresso Cups, Measuring Spoon, Tamper

10. WARRANTY AND SUPPORT

EspressoWorks machines carry a **1-year manufacturer warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your product, please contact EspressoWorks customer service:

- **Website:** [Visit the EspressoWorks Store on Amazon](#)
- Refer to your purchase documentation for specific contact details.

Please have your model number (AEW-1000) and proof of purchase ready when contacting support.

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