

[Manuals.plus](#) /

> [MICHELANGELO](#) /

> MICHELANGELO 15 Bar Espresso Machine User Manual - Model 7251ff58-3730-4473-90a0-7f562ecb9184

MICHELANGELO 7251ff58-3730-4473-90a0-7f562ecb9184

MICHELANGELO 15 Bar Espresso Machine Instruction Manual

Model: 7251ff58-3730-4473-90a0-7f562ecb9184

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect operation may cause damage to the appliance or personal injury.

- Ensure the voltage matches the rating label on the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Unplug from the 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 place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance for other than intended use.
- Close supervision is necessary when any appliance is used by or near children.

PRODUCT OVERVIEW

The MICHELANGELO 15 Bar Espresso Machine is designed for home use, offering a compact solution for preparing espresso, cappuccino, and latte beverages.

Key Features

- Semi-automatic operation with intuitive knob and programmed buttons for single or double shots.
- 15 bar advanced pump and 1450W power for rapid preheating and efficient espresso extraction in approximately 1 minute.
- Adjustable steam wand for creating creamy milk foam for cappuccino and latte.
- Compact design with a 5.5-inch narrow footprint, suitable for various kitchen sizes.
- Includes a portafilter with dual-wall filter baskets for single or double espresso, and a double-cup splitter.

Components



Front view of the MICHELANGELO 15 Bar Espresso Machine, showing the portafilter, drip tray, and control panel.

- **Control Panel:** Buttons for power, single/double espresso, and mode selection.
- **Water Tank:** Removable transparent tank for water.
- **Portafilter:** Holds ground coffee for brewing.
- **Filter Baskets:** Dual-wall baskets for single and double espresso shots.

- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid and removable for cleaning.
- **Cup Warming Tray:** Located on top to keep cups warm.

INITIAL SETUP

Unpacking

- Carefully remove all packaging materials and promotional labels from your espresso machine.
- Check that all components listed in the "Components" section are present and undamaged.
- Clean all removable parts (water tank, portafilter, filter baskets, drip tray) with warm soapy water, then rinse thoroughly and dry.

Water Tank Installation and Filling

25 SECONDS QUICK BREWING TIME

Faster and Efficient Brewing



25 Seconds



1450W Big Power
Fast Heating



The removable water tank located at the side of the machine, designed for easy refilling and cleaning.

1. Remove the water tank from the back of the machine by lifting it upwards.
2. Fill the water tank with fresh, cold water up to the "MAX" line. Do not overfill.
3. Place the water tank back onto the machine, ensuring it is seated correctly.

First Use / Priming the Machine

Before brewing coffee for the first time, or if the machine has not been used for a long period, it needs to be primed to fill the internal system with water.

1. Ensure the water tank is filled.
2. Place a large cup or container under the coffee outlet and the steam wand.
3. Plug the machine into a power outlet and press the power button. The indicator lights will flash as the machine heats up.

4. Once the lights stop flashing and become solid, the machine is preheated.
5. Turn the steam knob to the "ON" position to release hot water through the steam wand for about 30 seconds, then turn it "OFF". This primes the pump.
6. Press the single espresso button to dispense water through the coffee outlet for about 30 seconds, then press it again to stop.
7. The machine is now primed and ready for use.

OPERATING INSTRUCTIONS

Preparing Espresso

1. Ensure the machine is plugged in and preheated (indicator lights solid).
2. Select the appropriate filter basket (single or double) and place it into the portafilter.
3. Add finely ground espresso coffee to the filter basket. Use the included measuring spoon for guidance.
4. Tamp the coffee grounds firmly and evenly using the tamper. Wipe any excess grounds from the rim of the portafilter.
5. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until it locks into place.
6. Place one or two espresso cups on the drip tray directly under the portafilter spouts.
7. Press the single or double espresso button. The machine will begin brewing.
8. Once the desired amount of espresso is dispensed, the machine will stop automatically. You can also press the button again to stop manually.

MAKE YOU A BETTER BARISTA MORE EASILY

Enjoy All Different Types
Of Coffee You Like



Cappuccino



Latte

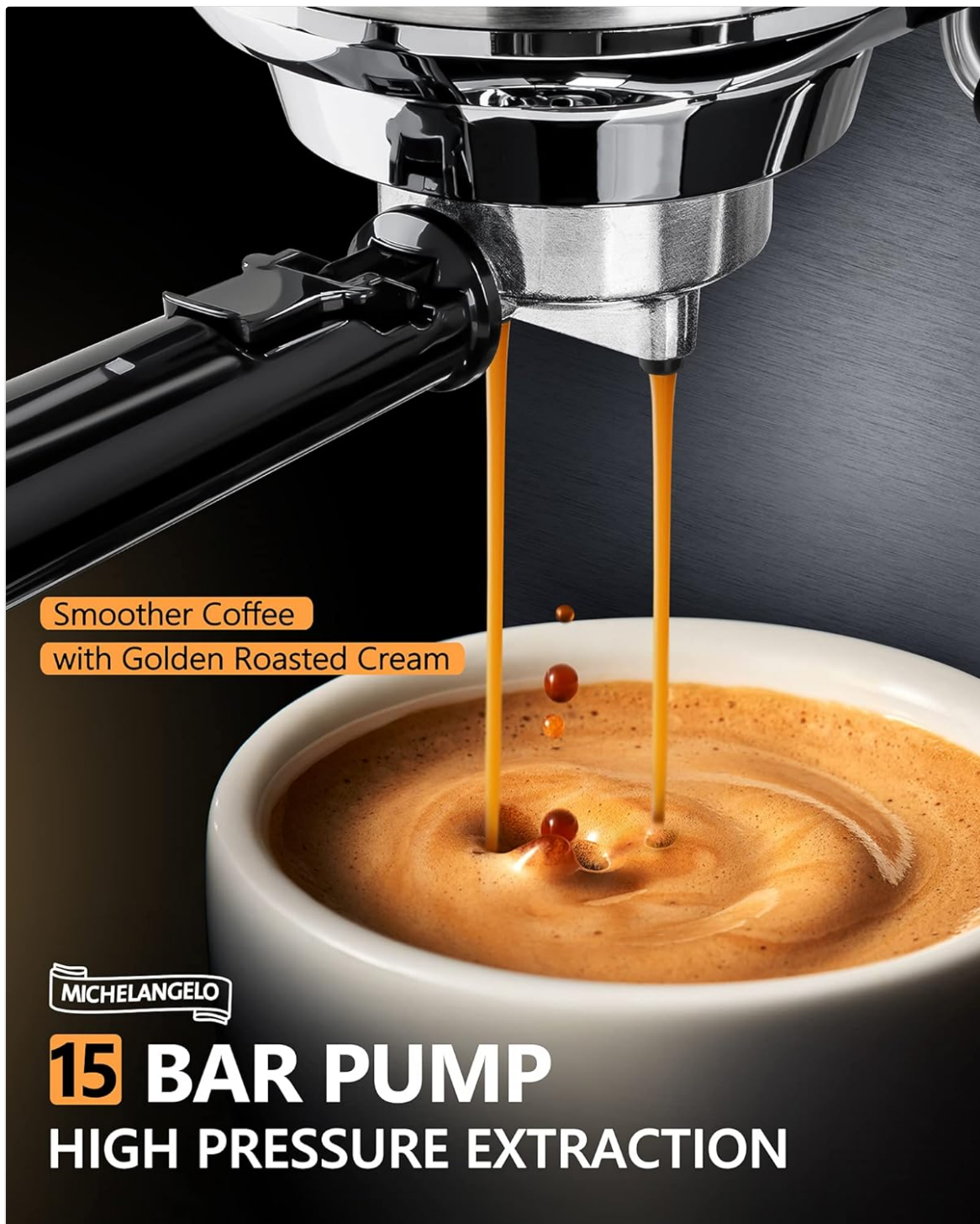


Espresso



Caramel Macchiato

Preparation of the portafilter, showing ground coffee being added and tamped for optimal extraction.



Close-up of espresso being extracted, demonstrating the rich, golden crema produced by the 15 bar pump.

Using the Milk Frother

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. Ensure the machine is preheated. Turn the mode knob to the steam icon. The steam indicator light will flash during preheating and become solid when ready.
3. Position the steam wand into the milk, just below the surface.
4. Turn the steam knob to the "ON" position. Steam will be released.
5. Move the pitcher slowly up and down, keeping the steam wand submerged to create foam. Continue until the milk reaches the desired temperature and consistency.
6. Turn the steam knob to "OFF" and remove the pitcher. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

2 SEPARATE TEMPERATURE CONTROL

BUILT-IN INTELLIGENT THERMOSTATS

High Precision of Temperature Control for Water and Steam



Brewing Temperature Control For Improving Crema Extraction



Frothing Temperature Control For Creating Delicate Foam

The adjustable stainless steel steam wand in action, creating creamy foam for lattes and cappuccinos.

Making Cappuccino and Latte

- Brew your espresso shot(s) directly into your serving cup.
- Froth milk as described above.
- Gently pour the frothed milk into your espresso. For a cappuccino, use more foam; for a latte, use more steamed milk with a thinner layer of foam.

Making Cold Espresso

To prepare a cold espresso, you can use cold water and ice in the water tank, or brew hot espresso and pour it over ice.

1. Fill the water tank with cold water and add ice cubes if desired.
2. Prepare your portafilter with ground coffee as usual.

- Place a glass filled with ice under the portafilter.
- Press the single or double espresso button to brew. The machine will extract the espresso using the cold water, resulting in a chilled shot.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine.

Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard used coffee grounds, and rinse the portafilter and filter basket under running water. Clean any coffee residue.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Briefly release steam to clear any internal blockages.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator shows it's full. Wash with warm soapy water and dry.
- **Water Tank:** Rinse the water tank daily and refill with fresh water. Clean thoroughly once a week.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

Descaling

Mineral deposits from water 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.

- Prepare a descaling solution according to the descaler manufacturer's instructions (or use a mixture of white vinegar and water).
- Fill the water tank with the descaling solution.
- Place a large container under the coffee outlet and steam wand.
- Run half of the solution through the coffee outlet by pressing the double espresso button.
- Run the remaining half of the solution through the steam wand by turning the steam knob to "ON".
- After running the solution, rinse the water tank and fill it with fresh water. Repeat steps 3-5 with fresh water to thoroughly rinse the machine.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
No coffee dispenses.	No water in tank; machine not primed; coffee too finely ground/tamped too hard; clogged filter.	Fill water tank; prime the machine; use coarser grind/lighter tamp; clean filter/descale.

Problem	Possible Cause	Solution
Espresso is too weak.	Coffee too coarsely ground; not enough coffee; tamped too lightly.	Use finer grind; add more coffee; tamp more firmly.
Espresso is too strong/bitter.	Coffee too finely ground; too much coffee; over-extracted.	Use coarser grind; use less coffee; stop brewing earlier.
Steam wand not producing steam.	Machine not preheated for steam; clogged steam wand.	Wait for steam indicator to be solid; clean steam wand.
Water leaking from machine.	Water tank not seated correctly; drip tray full; loose portafilter.	Reseat water tank; empty drip tray; ensure portafilter is locked firmly.

TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	MICHELANGELO
Model Number	7251ff58-3730-4473-90a0-7f562ecb9184
Color	Silver
Product Dimensions	12.4"D x 5.5"W x 11.5"H
Special Feature	Milk Frother
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Coffee Input Type	Ground Coffee
Item Weight	7.28 pounds
Included Components	Filter, Milk Frother

WARRANTY AND SUPPORT

Your MICHELANGELO 15 Bar Espresso Machine is covered by a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, troubleshooting assistance, or to inquire about warranty claims, please contact MICHELANGELO customer service through their official website or the contact information provided in your product documentation.

INSTRUCTIONAL VIDEOS

MICHELANGELO 15 Bar Espresso Machine Overview

Your browser does not support the video tag.

This video provides a general overview of the MICHELANGELO 15 Bar Espresso Machine, demonstrating its features and basic operation.