

Moulinex XP330A

Moulinex XP330A Manual Espresso Machine User Manual

Your guide to setting up, operating, and maintaining your Moulinex XP330A Espresso Machine.

1. PRODUCT OVERVIEW

The Moulinex XP330A is a manual espresso machine designed to deliver an authentic espresso experience in your home. It features a retro design, manual controls, and LED indicators for ease of use. Key components include a 15-bar pressure pump for optimal extraction, a steam nozzle for milk frothing, and an integrated cup warmer.

Key Components

- **Control Panel:** Features a central dial for selecting functions (espresso, steam, off) and LED indicators for status.
- **Portafilter:** Holds ground coffee for brewing. Includes filters for single and double shots.
- **Steam Wand:** Used for frothing milk for cappuccinos and lattes.
- **Removable Water Tank:** Located at the back, with a 1.5-liter capacity for easy refilling.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Warmer:** Integrated on top of the machine to pre-heat cups.



Front view of the Moulinex XP330A espresso machine, showing the control dial, buttons, and portafilter.



Close-up of the control panel on the Moulinex XP330A espresso machine, featuring the central dial and LED indicators.

2. SETUP

Unpacking and Initial Placement

Carefully remove all packaging materials. Place the machine on a stable, flat, and heat-resistant surface, away from water sources and direct heat. Ensure adequate ventilation around the unit.

Initial Cleaning

Before first use, wash the water tank, portafilter, and filters with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

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.
3. Place the water tank back into its position, ensuring it is securely seated.



Rear view of the Moulinex XP330A espresso machine, highlighting the transparent, removable 1.5L water tank.

3. OPERATING INSTRUCTIONS

Preparing Espresso

1. Ensure the water tank is filled and the machine is plugged in.
2. Turn the main dial to the 'ON' position. The machine will begin to heat up. Wait for the indicator light to signal readiness.
3. Select the appropriate filter (single or double shot) and place it into the portafilter.
4. Add freshly ground espresso coffee to the filter. Use the provided measuring spoon (approximately 7g for a single shot, 14g for a double).
5. Tamp the coffee grounds firmly and evenly using the tamper.
6. Attach the portafilter to the brewing head by aligning it and twisting it firmly to the right until secure.
7. Place one or two espresso cups on the drip tray, directly under the portafilter spouts. Consider using the cup warmer to pre-heat your cups.
8. Turn the main dial to the 'Espresso' position. Coffee will begin to flow. Turn the dial back to 'OFF'.

once the desired volume is reached.

9. Carefully remove the portafilter and discard the used coffee grounds.



A person using a scoop to add ground coffee to the portafilter of the Moulinex XP330A espresso machine.



Espresso pouring from the Moulinex XP330A machine into a clear glass cup, showing layers of coffee.



The Moulinex XP330A espresso machine in white, brewing two cups of espresso into clear glass mugs.

Frothing Milk (Steam Nozzle)

1. After brewing espresso, turn the main dial to the 'Steam' position. Wait for the steam indicator light to illuminate.
2. Fill a metal milk pitcher with cold milk (dairy or non-dairy) to just below the spout.
3. Position the steam wand just below the surface of the milk.
4. Turn the steam control knob to release steam. Move the pitcher up and down to create foam.
5. Once the milk is frothed to your desired consistency and temperature, turn off the steam control knob and return the main dial to 'OFF'.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.



A person frothing milk using the steam wand of the Moulinex XP330A espresso machine, with a metal milk pitcher.

Using the Cup Warmer

The top surface of the machine acts as a passive cup warmer. Place your espresso cups on this surface before brewing to pre-heat them. This helps maintain the temperature of your espresso for a better taste experience.



A person placing two clear glass cups on the cup warmer tray of the Moulinex XP330A espresso machine.

4. MAINTENANCE AND CLEANING

Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray after each use or when the indicator shows it is full. Wash with warm, soapy water.
- **Portafilter and Filters:** Remove and rinse the portafilter and filters immediately after brewing to remove all coffee grounds.
- **Steam Wand:** Wipe the steam wand with a damp cloth immediately after frothing milk. Purge a small amount of steam to clear any internal milk residue.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

Water Tank Cleaning

Clean the water tank regularly with warm, soapy water and rinse thoroughly. This prevents mineral buildup and ensures fresh-tasting coffee.

Descaling

Over time, mineral deposits can build up inside the machine, affecting performance. Descale your machine regularly according to the instructions provided in the full product manual or using a suitable descaling solution for espresso machines. Frequency depends on water hardness and usage.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee flow	Water tank empty, machine not heated, coffee too finely ground or over-tamped, clogged filter.	Fill water tank, wait for heating, use coarser grind, reduce tamping pressure, clean filter.
Weak espresso	Coffee too coarsely ground, insufficient coffee, under-tamped.	Use finer grind, increase coffee quantity, tamp more firmly.
No steam from wand	Machine not heated to steam temperature, steam wand clogged.	Wait for steam indicator, clean steam wand hole with a pin.
Water leaking	Water tank not seated correctly, drip tray full, portafilter not secured.	Re-seat water tank, empty drip tray, secure portafilter firmly.

6. SPECIFICATIONS

- **Brand:** Moulinex

- **Model:** XP330A
- **Color:** White
- **Material:** Stainless Steel
- **Dimensions (L x W x H):** 50 x 50 x 28 cm (Product dimensions from specifications are 50x50x28cm, but image shows 29.7x20.1x29cm. Using image dimensions for clarity.)
- **Weight:** 3.2 Kilograms
- **Water Tank Capacity:** 1.5 Liters
- **Pump Pressure:** 15 Bars



Side view of the Moulinex XP330A espresso machine with dimensions indicated: 29 cm height, 29.7 cm depth, 20.1 cm width.

7. WARRANTY AND SUPPORT

Moulinex is committed to the durability of its products. This espresso machine is designed to be repairable for 15 years at a fair price. For service, support, or to inquire about repairs, please contact Moulinex customer service or visit the official Moulinex website.



A circular logo indicating "Réparable 15 ANS AU JUSTE PRIX" (Repairable for 15 years at a fair price), signifying product longevity and service commitment.