

Orbegozo EX 5200

Orbegozo EX 5200 Espresso Coffee Machine Instruction Manual

Model: EX 5200

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Orbegozo EX 5200 Espresso Coffee Machine. Please read all instructions carefully before first use and retain this manual for future reference. Proper use and maintenance will ensure optimal performance and longevity of your appliance.



The Orbegozo EX 5200 Espresso Coffee Machine, designed for home use.

2. SAFETY INSTRUCTIONS

Observe the following safety precautions to prevent injury or damage to the appliance:

- Ensure the appliance is connected to a grounded power outlet with the correct voltage (230V AC).

- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep hands and fingers away from hot surfaces, such as the steam wand and portafilter, during and after operation.
- Unplug the machine from the power outlet before cleaning, maintenance, or if it will not be used for an extended period.
- Do not operate the appliance if the power cord or plug is damaged, or if the machine malfunctions or has been damaged in any way.
- This appliance is for household use only. Do not use outdoors.
- The machine features a safety system against overheating and a pressure release valve. Do not attempt to bypass or modify these safety features.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Orbegozo EX 5200 Espresso Coffee Machine.



Exploded view of the Orbegozo EX 5200 showing main components: water tank, portafilter, filter baskets, measuring spoon/tamper, and drip tray.

Main Components:

- **Water Tank (1.5 L):** Removable for easy filling and cleaning. Located at the back of the machine.
- **Control Panel:** Features touch controls and LED indicators for power, single shot, and double shot.
- **Portafilter:** Holds ground coffee or single-dose pods.
- **Steam Wand:** Used for heating water or frothing milk.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Warmer:** Located on top of the machine to pre-heat cups.



Close-up of the touch control panel with LED indicators for power, single, and double espresso.

4. SETUP AND FIRST USE

Follow these steps before using your coffee machine for the first time:

1. **Unpacking:** Remove all packaging materials and ensure all components are present.
2. **Cleaning:** Wash the water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the 'MAX' level. Replace the tank securely.



The removable 1.5-liter water tank being filled with water.

4. **Power Connection:** Plug the power cord into a suitable electrical outlet. Press the ON/OFF button. The LED indicators will flash as the machine heats up. Once stable, the machine is ready.
5. **Priming the Machine:** Before making coffee, run a cycle without coffee to prime the pump and rinse the internal components. Fill the water tank, place a cup under the portafilter, and press the single or double shot button. Allow water to flow through. Repeat for the steam wand by turning the steam knob to release hot water.

5. OPERATING INSTRUCTIONS

5.1. Making Espresso with Ground Coffee

1. Ensure the machine is preheated.
2. Select the appropriate filter basket (single or double shot) and place it in the portafilter.
3. Add ground coffee to the filter basket. Use the included measuring spoon to add the desired amount.



A hand using the measuring spoon to add ground coffee into the portafilter.

4. Use the tamper end of the measuring spoon to gently press the coffee grounds evenly. Do not over-tamp.
5. Attach the portafilter to the brewing head by aligning it and twisting it firmly to the right until secure.
6. Place one or two preheated cups on the drip tray under the portafilter spouts.
7. Press the single or double shot button on the control panel. The machine will dispense espresso.



Espresso being dispensed into a clear glass cup from the machine's portafilter.



Two freshly brewed cups of espresso with crema, ready for consumption.

5.2. Making Espresso with Single-Dose Pods

The Orbegozo EX 5200 is compatible with single-dose pods.

1. Ensure the machine is preheated.
2. Place the appropriate filter basket for pods into the portafilter.
3. Insert a single-dose pod into the filter basket.
4. Attach the portafilter to the brewing head.
5. Place a preheated cup under the portafilter spout.
6. Press the single shot button to dispense espresso.

5.3. Using the Steam Wand for Frothing Milk

1. Ensure the machine is preheated and the steam function is activated (usually indicated by a specific light or button).
2. Fill a pitcher with cold milk (dairy or non-dairy) to about one-third full.
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 incorporate air and create foam.
5. Once the desired texture and temperature are reached, turn off the steam control knob.
6. Immediately clean the steam wand with a damp cloth to prevent milk residue from drying.

5.4. Cup Warmer

The top surface of the machine functions as a cup warmer. Place your espresso cups here to preheat them, which helps maintain the temperature of your coffee.



Small cups placed on the integrated cup warmer at the top of the machine.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are crucial for the performance and lifespan of your coffee machine.

6.1. 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.

- **Drip Tray:** Empty and clean the drip tray regularly. It is removable for easy access.



The removable drip tray and grid of the Orbegozo EX 5200.

- **Water Tank:** Empty any remaining water and rinse the water tank daily. Refill with fresh water before each use.
- **Steam Wand:** Wipe the steam wand immediately after each use with a damp cloth to remove milk residue. Periodically, purge steam through the wand to clear any internal blockages.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

6.2. Descaling

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

1. Use a commercial descaling solution suitable for coffee machines, following the manufacturer's instructions.
2. Fill the water tank with the descaling solution and water mixture.
3. Run the solution through the machine by performing several brewing cycles without coffee, and also by dispensing hot water through the steam wand.
4. After descaling, rinse the machine thoroughly by running several cycles with fresh water to remove any descaling solution residue.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; machine not primed; clogged filter.	Fill water tank; prime the machine; clean filter basket.
Coffee is too weak	Insufficient coffee grounds; coarse grind; under-tamping.	Increase coffee amount; use finer grind; tamp more firmly.
Coffee is too strong/slow flow	Too many coffee grounds; fine grind; over-tamping.	Reduce coffee amount; use coarser grind; tamp less firmly.
Water leaks from portafilter	Portafilter not securely attached; worn gasket; too much coffee.	Ensure portafilter is tight; check/replace gasket; reduce coffee.
No steam from wand	Wand clogged; machine not at steam temperature.	Clean wand; wait for steam indicator light.

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

8. SPECIFICATIONS

Technical details for the Orbegozo EX 5200 Espresso Coffee Machine:

- **Model Number:** 17763 ORB
- **Brand:** Orbegozo
- **Power:** 850 W



Indication of the machine's 850 Watt power rating.

- **Pressure:** 20 bar
- **Water Tank Capacity:** 1.5 Liters
- **Voltage:** 230 Volts (AC)
- **Dimensions (L x W x H):** 26.4 x 35 x 31.8 cm
- **Weight:** 3.02 kg
- **Material:** Stainless Steel (front finish)



Logo indicating the use of stainless steel (INOX) in the product's construction.

- **Special Features:** Cup warmer, removable water tank, safety valve, overheating protection.
- **Compatibility:** Ground coffee and single-dose pods.

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Orbegozo website. For technical support, spare parts, or service inquiries, please contact Orbegozo customer service through their official channels.

