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XIVUE 9588355078840

XiVue Small Retro Coffee Maker Instruction Manual

Model: 9588355078840 | Brand: XIVUE

1. INTRODUCTION

Thank you for choosing the XiVue Small Retro Coffee Maker. This Italian Electric Espresso Coffee Machine with Automatic Steam Milk Frother is designed to bring the authentic coffee shop experience to your home. With its 20-bar pressure system, you can enjoy rich espresso and perfectly frothed milk for lattes and cappuccinos. Please read this manual thoroughly before operating the appliance to ensure safe and optimal performance.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- 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.

3. PACKAGE CONTENTS

Please check the package contents upon unpacking. If any items are missing or damaged, contact customer support.

- XiVue Retro Coffee Maker Unit
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Coffee Scoop/Tamper
- Instruction Manual

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your XiVue Coffee Maker.



Figure 4.1: Overall View of the XiVue Retro Coffee Maker. This image displays the complete coffee maker unit from a slight angle, highlighting its vintage green color and rose gold accents. Key visible components include the pressure gauge, control knobs, portafilter

handle, steam wand, and drip tray.



Figure 4.2: Front Panel and Controls. A detailed view of the coffee maker's front panel, focusing on the circular pressure gauge with markings for temperature and pressure, and the indicator lights above it. The main control knob is visible to the right, and the portafilter attachment point is below the gauge.

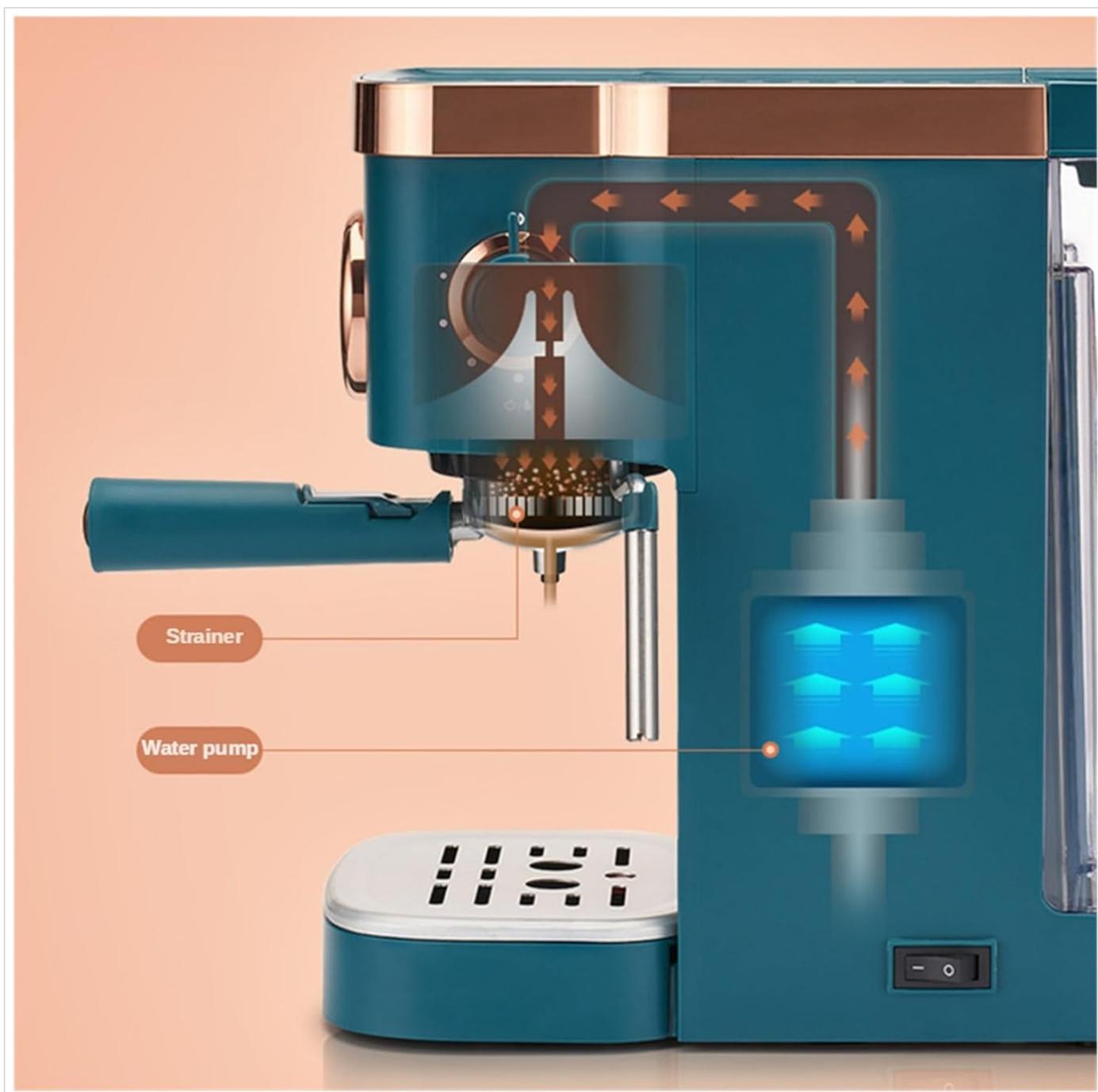


Figure 4.3: Internal Water Flow Diagram. This diagram illustrates the path of water inside the coffee maker, showing the water pump drawing water from the reservoir, through the heating element, and then through the strainer (portafilter) for brewing. Arrows indicate the direction of water flow.

- **Water Reservoir:** Located at the back, removable for easy filling.
- **Control Panel:** Features indicator lights and a pressure gauge.
- **Main Control Knob:** Used to select functions (Off, Standby, Coffee, Steam).
- **Portafilter:** Holds the ground coffee.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid, removable for cleaning.

5. SETUP

1. **Unpacking:** Carefully remove all packaging materials and check for any damage.
2. **Initial Cleaning:** Before first use, wash the water reservoir, 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. **Positioning:** Place the coffee maker on a stable, flat, heat-resistant surface, away from walls and heat sources. Ensure adequate ventilation.
4. **Fill Water Reservoir:** Remove the water reservoir and fill it with fresh, cold water up to the MAX line. Replace the reservoir securely.
5. **First Use (Priming):**
 - Ensure the main control knob is in the "Off" position.
 - Plug the power cord into a grounded electrical outlet.
 - Place an empty cup under the portafilter spout (without coffee).
 - Turn the main control knob to the "Coffee" position. The pump will start, and water will flow through. Let about 200ml of water run through.
 - Turn the knob back to "Off".
 - Repeat this process for the steam wand: place a cup under the steam wand, turn the knob to "Steam", open the steam knob, let steam release for 10-15 seconds, then close the steam knob and turn the main knob to "Off". This primes the system and cleans any manufacturing residue.

6. OPERATING INSTRUCTIONS

6.1 Making Espresso





Figure 6.1: Brewing Espresso. This image shows the coffee maker actively brewing espresso into two small glass cups placed on the drip tray. The rich, dark coffee is visible flowing into the cups.

1. Ensure the water reservoir is filled.
2. Insert the desired filter basket (single or double) into the portafilter.
3. Add finely ground espresso coffee to the filter basket. For a single shot, use about 7g; for a double, use about 14g.
4. Lightly tamp the coffee grounds with the tamper/scoop. Wipe any excess grounds from the rim of the filter basket.
5. Attach the portafilter to the group head by aligning it and twisting firmly to the right until it is secure.
6. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
7. Turn the main control knob to the "Coffee" position. The machine will begin to brew.
8. Monitor the pressure gauge. For optimal espresso, the needle should be in the ideal brewing range.
9. Once the desired amount of espresso is brewed (typically 25-30ml for a single shot, 50-60ml for a double), turn the main control knob back to the "Off" position to stop the flow.
10. Carefully remove the portafilter (it will be hot). Discard the used coffee grounds.

6.2 Frothing Milk



Figure 6.2: Milk Frothing in Progress. This image shows the XiVue coffee maker with a metal milk frothing pitcher positioned under the steam wand. Steam is actively being released into the milk, indicating the frothing process. A brewed espresso cup is also visible on the drip tray.

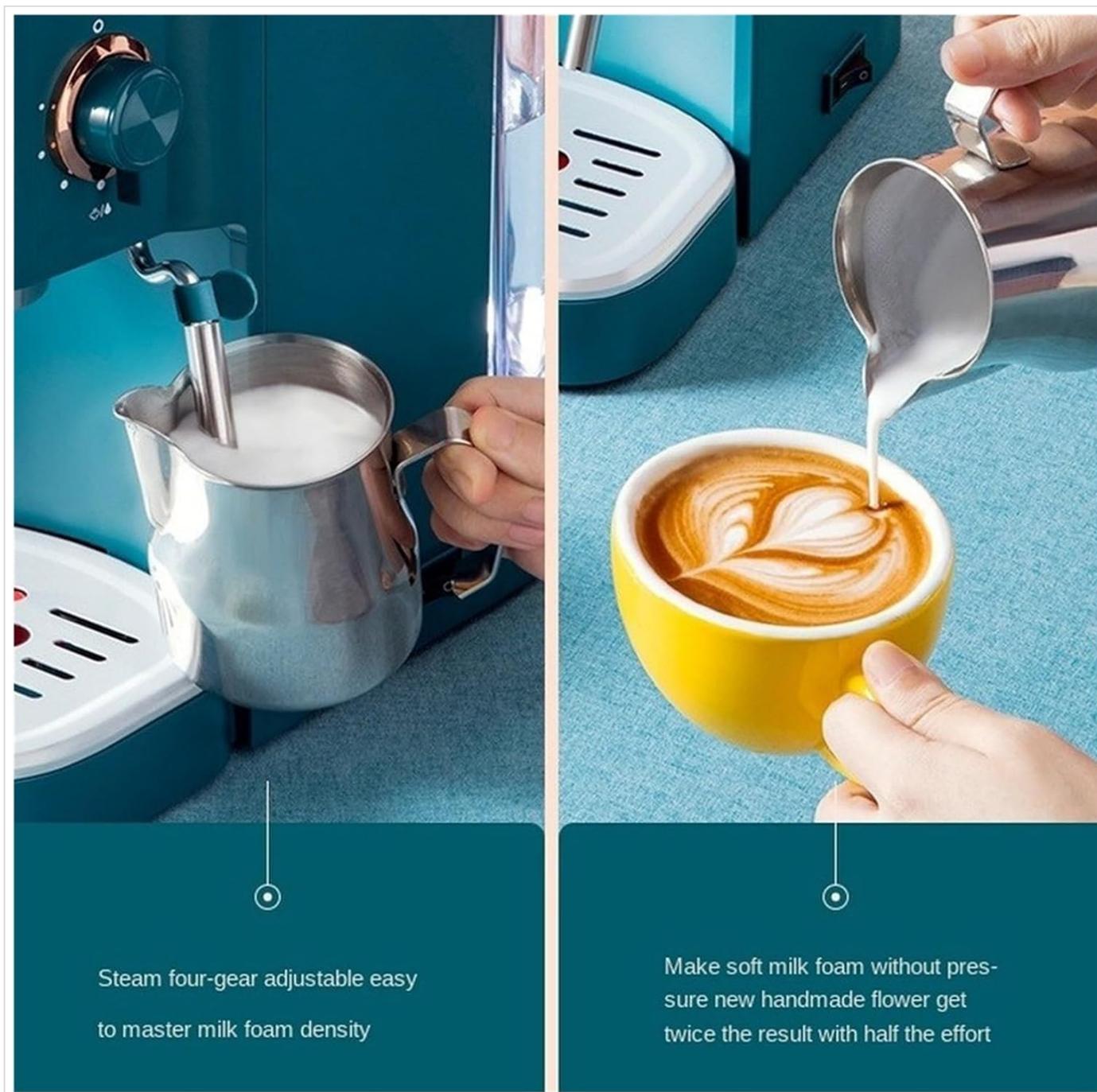


Figure 6.3: Milk Frothing and Latte Art Result. This composite image shows two stages: on the left, a hand holding a metal pitcher under the steam wand, actively frothing milk. On the right, a perfectly poured latte with intricate latte art in a yellow ceramic cup, demonstrating the quality of frothed milk achievable.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to about one-third full.
2. Turn the main control knob to the "Steam" position. The steam indicator light will illuminate, and the machine will heat up to steam temperature.
3. Once the steam light is solid, position the steam wand just below the surface of the milk in the pitcher.
4. Slowly open the steam knob. Steam will begin to release.
5. Move the pitcher up and down slightly to incorporate air and create foam. As the milk heats and expands, lower the pitcher to keep the steam wand submerged.
6. Continue frothing until the milk reaches the desired temperature (around 140-150°F / 60-65°C) and consistency. The machine features a four-gear adjustable steam function to control milk foam density.
7. Close the steam knob completely, then turn the main control knob back to the "Off" position.
8. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

- Gently tap the pitcher on the counter to remove any large air bubbles, then swirl the milk to create a smooth, glossy texture before pouring.

7. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your coffee maker.

- **Daily Cleaning:**
 - Empty and rinse the drip tray after each use.
 - Remove and clean the portafilter and filter basket with warm water.
 - Wipe down the steam wand immediately after each use with a damp cloth. Purge a small amount of steam to clear any milk residue from inside the wand.
 - Wipe the exterior of the machine with a soft, damp cloth.
- **Water Reservoir:** Clean the water reservoir weekly with warm soapy water and rinse thoroughly.
- **Descaling:** Depending on water hardness, descale the machine every 2-3 months. Use a commercial descaling solution designed for coffee machines or a mixture of white vinegar and water (1:1 ratio). Follow the descaling instructions provided with the descaling solution.
- **Filter Basket Cleaning:** Periodically check the filter baskets for blockages. Use a small brush or needle to clear any clogged holes.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	Water reservoir empty Coffee too finely ground or tamped too hard Filter basket clogged Machine needs descaling	Fill water reservoir Use coarser grind or lighter tamp Clean filter basket Descal the machine
Coffee is watery / Weak espresso	Coffee too coarsely ground or not enough coffee Insufficient tamping	Use finer grind or more coffee Tamp more firmly
No steam from wand	Steam wand clogged Machine not heated to steam temperature	Clean steam wand hole with a pin Wait for steam indicator light to be solid
Machine leaks water	Water reservoir not seated correctly Drip tray full Portafilter not securely attached	Re-seat water reservoir Empty drip tray Ensure portafilter is twisted firmly into place

9. SPECIFICATIONS



Figure 9.1: Product Dimensions. This image provides a visual representation of the coffee maker's dimensions, indicating a height of 311mm, a width of 160mm, and a depth of 383mm.

- **Brand:** XIVUE
- **Model Number:** 9588355078840
- **ASIN:** B0CJNPW89G
- **Special Feature:** Milk Frother
- **Filter Type:** Reusable
- **Operation Mode:** Fully Automatic
- **Human Interface Input:** Buttons
- **Pressure:** 20 Bar

- **Dimensions (Approx.):** 160mm (W) x 311mm (H) x 383mm (D)

10. WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included in your product packaging or contact XIVUE customer support.

For technical assistance, troubleshooting, or spare parts, please contact XIVUE customer service.

Customer Support: Please visit the official XIVUE website or refer to your purchase documentation for contact information.

