

## CHULUX Kompatto JH-C5010

# CHULUX Kompatto Espresso Machine User Manual

Model: JH-C5010

## 1. IMPORTANT SAFETY INSTRUCTIONS

---

- Read all instructions before using the appliance.
- 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.
- Use extreme caution when disposing of hot steam.
- This appliance is for household use only.

## 2. PRODUCT OVERVIEW

The CHULUX Kompatto Espresso Machine is designed for home use, featuring a 20-bar pressure pump and a 1350W heating system for optimal espresso extraction. It includes a milk frother for various coffee beverages.



Figure 2.1: Overall view of the CHULUX Kompatto Espresso Machine.

## 2.1 Components



Figure 2.2: Labeled components of the espresso machine.

1. Spoon & Tamper
2. Portafilter
3. Single Cup Filter
4. Double Cup Filter
5. Drip Tray Cover
6. Removable Drip Tray
7. Pressure Gauge
8. Milk Steam Wand
9. Steam & Hot Water Knob
10. 40oz Water Tank

### 3. SETUP

---

#### 3.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and components from the box.
2. Wash the water tank, portafilter, filter baskets, drip tray, and drip tray cover with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

#### 3.2 Filling the Water Tank

1. Remove the 40oz water tank (10) from the back of the machine.

2. Fill the 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.



Figure 3.1: Filling the removable 40oz water tank.

### 3.3 First Use / Priming the Machine

Before making your first espresso, it is important to prime the machine to ensure proper water flow and to clean internal components.

1. Ensure the water tank is filled.
2. Place a large cup or container under the portafilter head and the steam wand.
3. Plug the machine into a grounded electrical outlet.
4. Press the power button (**U**) to turn on the machine. The indicator lights will flash as the machine preheats.
5. Once the lights stop flashing and remain solid, the machine is preheated.
6. Turn the Steam & Hot Water Knob (9) to the hot water position (usually indicated by a water droplet icon) and let water flow through the steam wand for about 30 seconds. Turn the knob back to the OFF position.
7. Press the single shot button (**one cup icon**) to run water through the portafilter head for about 30 seconds. Press it again to stop.
8. The machine is now primed and ready for use.

## 4. OPERATING INSTRUCTIONS

---

### 4.1 Making Espresso (Single or Double Shot)

# Single & Double Shots

Make only the fresh hot coffee you want.  
(Coffee Temperature: 170 F-185 F)



Figure 4.1: Control panel for espresso and steam functions.

1. Ensure the machine is plugged in and the water tank is filled. Turn on the machine and allow it to preheat until the indicator lights are solid.
2. Select the appropriate filter basket (single or double) and place it into the portafilter (2).
3. Grind fresh coffee beans to a fine espresso grind. For a single shot, use approximately 9g (one flat scoop). For a double shot, use approximately 18g (two flat scoops).
4. Fill the filter basket with ground coffee. Use the Spoon & Tamper (1) to tamp the coffee evenly and firmly. Wipe any excess coffee from the rim of the portafilter.
5. Attach the portafilter to the group head by aligning it and twisting firmly to the right until secure.

- Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
- Press the single shot button (**one cup icon**) for a single espresso or the double shot button (**two cups icon**) for a double espresso. The machine will begin extraction.
- The extraction will automatically stop after the programmed volume. You can manually stop extraction at any time by pressing the button again.
- Carefully remove the portafilter after brewing. Be aware that it will be hot.



Figure 4.2: Simple steps for espresso preparation.

## 4.2 Using the Milk Frother



Figure 4.3: Using the powerful steam wand to froth milk.

- Ensure the machine is preheated.
- Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
- Press the steam button (**steam icon**). The indicator light will flash as the machine heats up for steam. Once solid, it's ready.
- Position the steam wand (8) into the milk, just below the surface.
- Turn the Steam & Hot Water Knob (9) to the steam position (usually indicated by a steam icon). Steam will begin to release.
- Move the pitcher up and down gently to create microfoam. Continue until the milk reaches your desired temperature and texture.
- Turn the Steam & Hot Water Knob (9) back to the OFF position to stop steaming.
- Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
- Press the steam button again to turn off the steam function. The flashing light indicates the machine is cooling down.

## 4.3 Hot Water Function

The steam wand can also dispense hot water for Americanos or warming cups.

1. Ensure the machine is preheated.
2. Place a cup under the steam wand.
3. Turn the Steam & Hot Water Knob (9) to the hot water position.
4. Hot water will dispense from the steam wand. Turn the knob back to OFF when done.

## 5. MAINTENANCE AND CLEANING

---

### 5.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard spent coffee grounds, and rinse the portafilter and filter basket under running water.
- **Drip Tray:** The drip tray (6) should be emptied and cleaned daily. When the red marker in the drip tray floats up, it indicates the need for emptying.

#### 2 in 1 Portafilter

Easy to pour and clean coffee powder with special 52mm portafilter, stainless steel single and double dual wall filter.

Single cup - 1 flat scoop  $\approx$  9g  
Double cup - 2 flat scoop  $\approx$  18g



Figure 5.1: Detachable drip tray for easy cleaning.

- **Steam Wand:** Immediately after frothing milk, wipe the steam wand (8) with a damp cloth. Briefly open the steam valve to purge any milk residue from inside the wand.
- **Water Tank:** Rinse the water tank (10) daily and refill with fresh water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

### 5.2 Descaling

Regular descaling is essential to maintain machine performance and extend its lifespan, especially in areas with hard water. Descale every 2-3 months or as needed.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
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 preheat.
5. Run approximately half of the solution through the portafilter by pressing the double shot button.
6. Run the remaining solution through the steam wand by turning the Steam & Hot Water Knob to the hot water position.

7. Turn off the machine and let it sit for 15-20 minutes.
8. Empty the water tank, rinse it thoroughly, and refill with fresh water.
9. Repeat steps 5 and 6 with fresh water to rinse the machine completely.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	<ul style="list-style-type: none"> <li>• Water tank empty</li> <li>• Coffee too finely ground or over-tamped</li> <li>• Filter basket clogged</li> <li>• Machine needs descaling</li> </ul>	<ul style="list-style-type: none"> <li>• Refill water tank</li> <li>• Use coarser grind or tamp less firmly</li> <li>• Clean filter basket</li> <li>• Perform descaling procedure</li> </ul>
Coffee is weak / watery	<ul style="list-style-type: none"> <li>• Coffee too coarsely ground or under-tamped</li> <li>• Insufficient coffee dose</li> </ul>	<ul style="list-style-type: none"> <li>• Use finer grind or tamp more firmly</li> <li>• Increase coffee dose</li> </ul>
No steam from wand	<ul style="list-style-type: none"> <li>• Steam function not activated</li> <li>• Steam wand clogged</li> <li>• Machine not at steam temperature</li> </ul>	<ul style="list-style-type: none"> <li>• Press steam button and wait for solid light</li> <li>• Clean steam wand hole with a pin</li> <li>• Allow machine to fully heat for steam</li> </ul>
Machine leaks water	<ul style="list-style-type: none"> <li>• Water tank not seated correctly</li> <li>• Drip tray full</li> <li>• Portafilter not secured properly</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure water tank is firmly in place</li> <li>• Empty and clean drip tray</li> <li>• Secure portafilter tightly</li> </ul>
Flashing button light after steam use	Machine requires cooling after steam function.	This is normal operation. Wait for the light to become solid before brewing espresso.

## 7. SPECIFICATIONS

Feature	Detail
Brand	CHULUX
Model Name	Kompatto JH-C5010
Pressure Pump	20 Bar
Power	1350 Watts

Feature	Detail
Water Tank Capacity	40 oz (Removable)
Product Dimensions (D x W x H)	11.8" x 5.6" x 12.4"
Item Weight	8.04 pounds
Operation Mode	Semi-Automatic
Voltage	120 Volts
Special Features	20-Bar Precision Pressure Pump, Pre-Soak Function, Low-Pressure Moistening, Built-in PID Precise Temperature Control, Powerful Steam Milk Frother
Included Components	Filter, Milk Steam Wand, Removable Water Tank & Drip Tray, Single & Double Cup Filter, Spoon & Tamper

## 8. WARRANTY AND SUPPORT

---

The CHULUX Kompatto Espresso Machine comes with a **1-year warranty** from the date of purchase.

For any questions, concerns, or technical support regarding your product, please contact CHULUX customer service. We are dedicated to providing assistance and support.

- **Customer Service:** Available 365 days a year, 24 hours a day.
- Please refer to your purchase documentation for specific contact methods (e.g., email, phone number).