

Manuals.plus /

› Empstorm /

› Empstorm Espresso Machine User Manual

Empstorm EM-04E

Empstorm Espresso Machine User Manual

Model: EM-04E

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance. Improper use may result in personal injury or damage to the appliance. Keep this manual for future reference.

- Ensure the voltage rating on the appliance matches your local power supply before connecting.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Always unplug the machine from the power outlet before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any manner.
- Keep hands and cords away from hot surfaces, such as the steam wand and portafilter, during operation.
- Use only cold, fresh water in the water tank. Do not use hot water or other liquids.
- This appliance is intended for household use only.

2. PRODUCT OVERVIEW

The Empstorm Espresso Machine is designed to deliver professional-quality espresso and frothed milk for various coffee beverages. It features a 20-bar pressure pump and precise temperature control for optimal extraction.

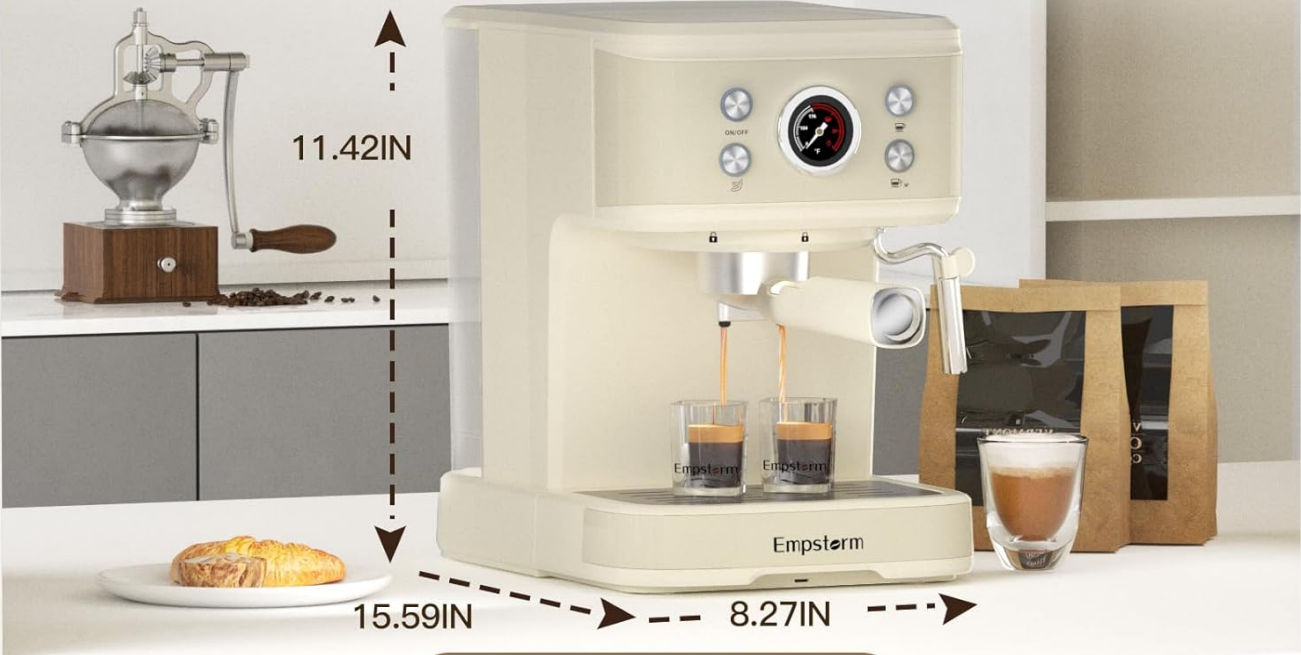


Front view of the Empstorm Espresso Machine, showcasing its compact design and control panel.

Components

- **Water Tank:** Removable 1.5L capacity for easy refilling.
- **Control Panel:** Features On/Off button, single shot, double shot, and steam buttons, along with a pressure gauge.
- **Portafilter:** Holds ground coffee for brewing. Includes single and double shot filters, and a capsule filter.
- **Steam Wand:** Adjustable wand for frothing milk.
- **Drip Tray:** Removable for easy cleaning and accommodates various cup sizes.
- **Cup Warmer Plate:** Located on top of the machine to keep cups warm.

ESPRESSO MACHINE IS SUITABLE ANYWHERE



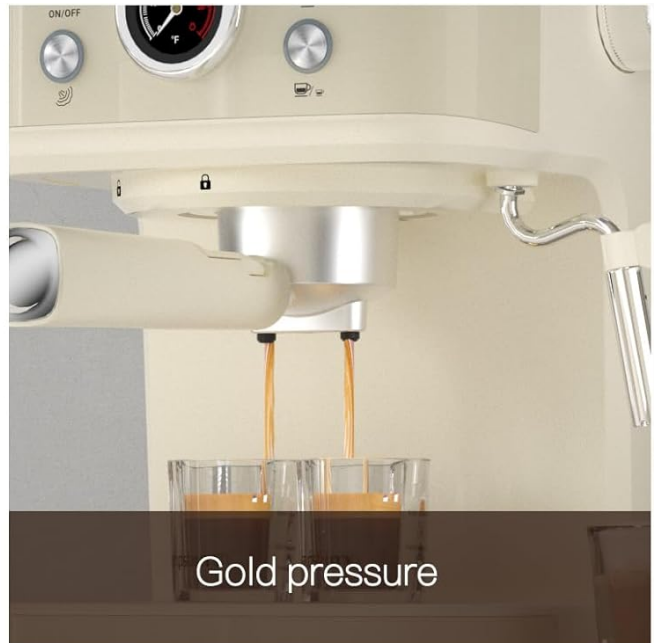
Product Include



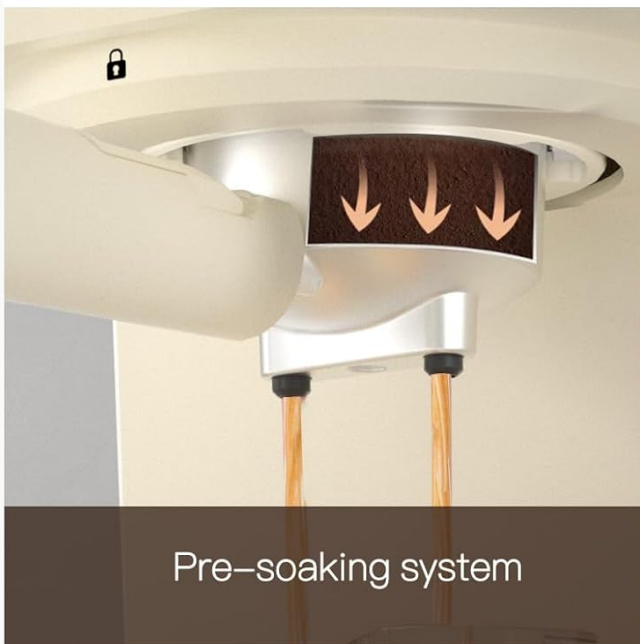
Diagram showing the dimensions of the espresso machine and the included accessories: steel 1 or 2 cup filter, portafilter, capsule filter, capsule portafilter, and measure spoon.



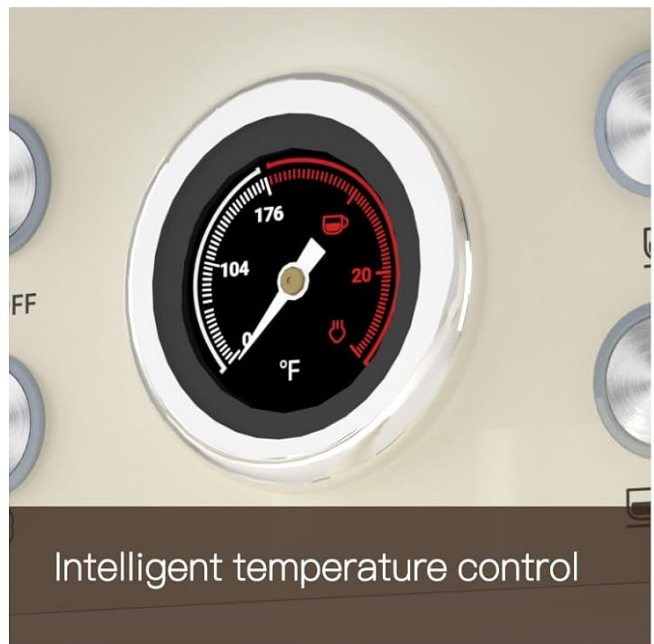
Reduce complexity to simplicity



Gold pressure



Pre-soaking system



Intelligent temperature control

Detailed view of the control panel, pressure gauge, pre-soaking system, and intelligent temperature control.

3. SETUP AND FIRST USE

Follow these steps for initial setup and before first use to ensure optimal performance and cleanliness.

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present.
2. **Clean Components:** Wash the water tank, portafilter, and filters with warm, soapy water. Rinse thoroughly and dry.
3. **Fill Water Tank:** Open the water tank lid and fill the tank with fresh, cold water up to the MAX level. Close the lid securely.
4. **Position Drip Tray:** Ensure the drip tray is correctly placed in its slot.
5. **Initial Rinse (Priming):**
 - Place a large cup under the portafilter spout.
 - Press the On/Off button to turn on the machine. The indicator lights will blink as the machine heats up.
 - Once the lights are solid, press the single shot button to run water through the system. Repeat this process 2-3 times.

- Turn the steam knob to release steam through the steam wand for 10-15 seconds to clear any air.

This process cleans the internal components and primes the pump.

4. OPERATING INSTRUCTIONS

4.1 Making Espresso

1. **Preheat:** Ensure the machine is preheated and the indicator lights are solid.
2. **Prepare Portafilter:** Insert the desired filter (single or double shot) into the portafilter.
3. **Add Coffee:** Fill the filter with finely ground espresso coffee. Use the included measure spoon for accurate dosing.
4. **Tamp Coffee:** Lightly tamp the coffee grounds evenly.
5. **Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
6. **Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
7. **Brew Espresso:** Press the single shot or double shot button. The machine will automatically brew the espresso and stop.
8. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds.

YVES SAINT LAURENT
QUENTINS

EASY TO USE

Enjoy Espresso in A Few simple steps

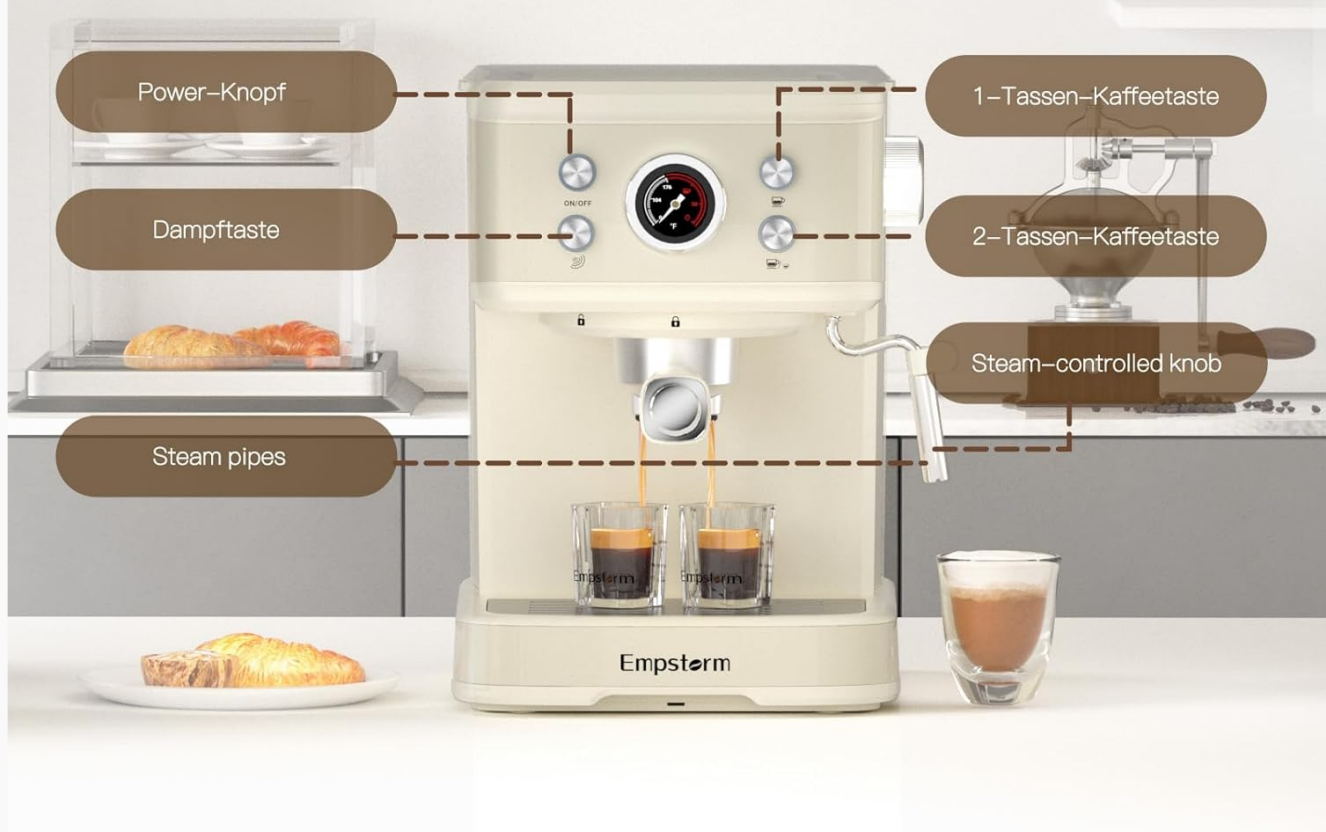


Diagram illustrating the main operational parts: Power button, Steam button, 1-cup coffee button, 2-cup coffee button, and Steam-controlled knob.



A hand pressing one of the control buttons on the espresso machine.

4.2 Milk Frothing

The adjustable steam wand allows you to create rich, creamy froth for lattes and cappuccinos.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Activate Steam:** Press the steam button. Wait for the steam indicator light to become solid, indicating the machine has reached steaming temperature.
3. **Purge Steam Wand:** Position an empty cup under the steam wand and briefly turn the steam knob to release any condensed water. Turn the knob off.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Slowly turn the steam knob to release steam. Move the pitcher up and down to incorporate air and create froth.
5. **Heat Milk:** Once desired froth is achieved, lower the wand deeper into the milk to heat it to your preferred temperature.
6. **Turn Off Steam:** Turn the steam knob off and remove the pitcher.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly purge steam again to clear the internal nozzle.

PROFESSIONAL STEAM WAND

Make all of your favorite coffee drinks at home easily



The professional steam wand in action, demonstrating its capability for milk frothing.

Your browser does not support the video tag.

This video demonstrates the animation effect of the 04E coffee machine, showcasing its features and operation.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and optimal performance of your espresso machine.

5.1 Daily Cleaning

- **Portafilter and Filters:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter under running water. Wipe clean.
- **Drip Tray:** Empty and rinse the drip tray daily. Wipe it dry before reinserting.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly purge steam to clear any milk residue from the nozzle.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

5.2 Descaling

Descaling is necessary to remove mineral buildup that can affect machine performance and coffee taste. The frequency depends on water hardness and usage, but generally every 2-3 months.

1. **Prepare Descaling Solution:** Mix a descaling solution (e.g., citric acid or commercial descaler) with water according to the product instructions.
2. **Fill Water Tank:** Pour the descaling solution into the water tank.
3. **Run Solution:** Place a large container under the portafilter and steam wand. Run half of the solution through the coffee brewing cycle (without coffee) and half through the steam wand.
4. **Rinse:** After running the solution, fill the water tank with fresh, clean water and repeat the process to thoroughly rinse the machine.

6. TROUBLESHOOTING

If you encounter issues with your espresso machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No water flow / No coffee brewed	Water tank empty; Machine not primed; Clogged filter/group head; Pump issue.	Refill water tank; Perform initial rinse (priming); Clean portafilter/group head; Contact support if pump issue persists.
Weak espresso / Too fast extraction	Coffee grounds too coarse; Not enough coffee; Insufficient tamping.	Use finer grind; Increase coffee dose; Tamp more firmly.
No steam / Low steam pressure	Steam wand clogged; Machine not at steaming temperature; Water tank empty.	Clean steam wand; Wait for steam indicator light to be solid; Refill water tank.
Machine leaking water	Water tank not seated correctly; Drip tray full; Seal issues.	Ensure water tank is properly seated; Empty drip tray; Contact support for seal issues.

7. SPECIFICATIONS

Technical specifications for the Empstorm Espresso Machine.

Feature	Detail
Brand	Empstorm
Model Name	EM-04E
Item Model Number	04E-01
Color	Off white
Product Dimensions	12.6"D x 10.2"W x 13.8"H
Item Weight	8.38 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Pressure Pump	20 Bar (Italian made)
Water Tank Capacity	1.5L
Special Feature	Portable, Milk Frother
Filter Type	Reusable
Human Interface Input	Touchscreen

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product or visit the official Empstorm website. Keep your proof of purchase for warranty claims.

For further assistance, you may contact Empstorm customer service through their official channels.

