

Zstar EZ06

Zstar EZ06 20 Bar Espresso Machine User Manual

Model: EZ06

1. IMPORTANT SAFEGUARDS

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 before operating 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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.

2. PRODUCT OVERVIEW

2.1 Key Features

- **Integrated Grinder with 30 Settings:** Allows customization of coffee grind thickness for various beans and brewing preferences.
- **20-Bar Professional Pump:** Extracts high-quality espresso with rich aroma and crema.
- **Double PID Temperature Control:** Maintains precise and stable water temperature (201.2°F ±35.6°F) for optimal

extraction and milk frothing.

- **Rapid Heating System (ThermoJet Technology):** Heats water in under 30 seconds for quick preparation.
- **Powerful Milk Frother Steam Wand:** Creates milk froth for cappuccinos and lattes, and can also dispense hot water. Features a removable nozzle for easy cleaning.
- **95oz (2.8L) Removable Water Tank:** Large capacity for fewer refills.
- **Cup Warmer:** Pre-heats cups to maintain espresso temperature and aroma.
- **Removable Drip Tray:** Includes a water level indicator for easy monitoring and emptying.
- **Space-Saving Toolbox:** Stores accessories like the cleaning disc, brush, and cleaning pin behind the drip tray.

2.2 Components and Diagram

Familiarize yourself with the parts of your Zstar EZ06 Espresso Machine.



Figure 1: Front view of the Zstar EZ06 Espresso Machine, showing the control panel, portafilter, and drip tray.



Figure 2: Zstar EZ06 Espresso Machine with key components labeled: 1. Removable water tank (2.8L), 2. Tamper, 3. Milk Jug, 4. Needle, 5. Cleaning Brush, 6. Single Filter Cup, 7. Double Filter Cup.

58mm Brewing Group Head

professional grade extraction caliber allows you to extract more flavor from your favorite coffee grounds.



Figure 3: Detailed view of additional features including the cup warming tray, detachable water tank, removable drip tray with level indicator, and the integrated toolbox for accessories.

3. SETUP

3.1 Unpacking and Initial Placement

1. Carefully remove all packaging materials and place the espresso machine on a flat, stable, heat-resistant surface.
2. Ensure adequate space around the machine for ventilation and access to the water tank and steam wand.
3. Clean all removable parts (water tank, portafilter, filter baskets, milk jug, drip tray) with warm soapy water, then rinse thoroughly and dry.

3.2 Filling the Water Tank

1. Remove the 2.8L water tank from the back of the machine.
2. Fill the tank with fresh, cold filtered water up to the MAX line. Do not use hot water or other liquids.
3. Place the water tank back into its position, ensuring it is seated correctly.

3.3 First Use / Priming the Machine

1. Plug the power cord into a grounded electrical outlet.
2. Press the Power button to turn on the machine. The machine will begin heating.
3. Once heated, place a cup under the group head. Press the 'Single' or 'Double' button to dispense water without coffee. This primes the pump and flushes any manufacturing residue. Repeat this process for the steam wand by turning the steam knob to release steam into a cup.
4. Discard the water and steam. The machine is now ready for use.

4. OPERATING INSTRUCTIONS

4.1 Grinding Coffee Beans

The integrated conical burr grinder offers 30 grind settings to suit your preference and coffee bean type.



Figure 4: Close-up of the integrated conical burr grinder, demonstrating hand-free and anti-static grinding capabilities.



Figure 5: Illustration of the 30 grind settings, ranging from coarse (faster extraction) to fine (slower extraction), with visual examples of each grind size.

1. Add fresh whole coffee beans to the bean hopper located on top of the machine.
2. Select your desired grind size using the adjustment knob. For espresso, a fine grind (typically settings 8-9) is recommended. Adjust as needed based on extraction time and taste.
3. Insert the portafilter into the grinding cradle. The machine will automatically grind the coffee into the portafilter.
4. Remove the portafilter and tamp the ground coffee firmly and evenly.

4.2 Brewing Espresso

The machine uses a 58mm brewing group head for professional-grade extraction.

Integrated Precision- Conical Burr Grinder



Conical Burr Grinder



Hand-free Grinding



Anti-Static Grinding

Figure 6: Close-up of the 58mm brewing group head and portafilter, highlighting the single cup filter and horn shunt diversion groove.

1. Ensure the machine is pre-heated. The indicator lights will stop flashing when ready.
2. Insert the appropriate filter cup (single or double) into the portafilter.
3. Fill the filter cup with freshly ground and tamped coffee. Recommended amounts: 11-13g for a single shot, 16-18g for a double shot.
4. Attach the portafilter to the group head by inserting it from the left and rotating it firmly to the right until it is securely locked.
5. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
6. Press the 'Single' button for a single espresso shot or the 'Double' button for a double espresso shot. The machine will automatically dispense the correct volume.
7. Once brewing is complete, remove the portafilter and discard the used coffee grounds.

4.3 Milk Frothing

The adjustable stainless steel steam wand creates microfoam for milk-based coffee drinks.

Powerful Steam Wand



Figure 7: Hand demonstrating the use of the powerful steam wand to create silky microfoam in a milk pitcher.

1. Fill the milk jug with cold milk (dairy or non-dairy). Do not fill more than halfway.
2. Position the steam wand over the drip tray and turn the steam knob briefly to purge any condensed water. Turn the knob off.
3. Immerse the tip of the steam wand just below the surface of the milk.
4. Turn the steam knob to the 'steam' position.
5. Angle the jug to create a swirling motion in the milk. Keep the tip just below the surface to incorporate air for foam, then lower it deeper to heat the milk.
6. Continue until the milk reaches the desired temperature (around 140-150°F / 60-65°C) and texture.
7. Turn the steam knob off and immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

4.4 Step-by-Step Preparation Guide



Figure 8: Visual guide illustrating the 8 key steps for preparing espresso and milk foam.

1. Add coffee beans into the container.
2. Pre-heat the machine before the first extraction.
3. Set the grind size to 8-9 for espresso.
4. Grind 11-13g for a single cup, or 16-18g for a double cup.
5. Tamp the coffee to the maximum line for the filter.
6. Brew the espresso.
7. Switch the knob to steam mode.
8. Make milk foam using the steam wand.

4.5 Coffee Recipes

Explore various coffee beverages with your Zstar EZ06.



Figure 9: Visual examples of different coffee beverages that can be prepared with the machine, including Americano, Vienna, Mocha, Macchiato, Cappuccino, and Latte.

- **Espresso:** A concentrated coffee beverage brewed by forcing hot water under high pressure through finely ground coffee.
- **Americano:** Espresso diluted with hot water.
- **Cappuccino:** Equal parts espresso, steamed milk, and frothed milk.
- **Latte:** Espresso with a larger proportion of steamed milk and a thin layer of microfoam.
- **Macchiato:** Espresso 'stained' with a small amount of frothed milk.
- **Mocha:** Espresso, chocolate syrup, steamed milk, and whipped cream.

5. MAINTENANCE

5.1 Daily Cleaning

- **Steam Wand:** Immediately after each use, wipe the steam wand with a damp cloth to remove any milk residue. Periodically, remove the frothing nozzle for a more thorough cleaning.
- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under hot water.
- **Drip Tray:** Empty and clean the drip tray daily or when the 'Full' indicator floats up. Wash with warm soapy water and rinse thoroughly.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

5.2 Regular Cleaning

- **Group Head:** Use the provided cleaning brush to remove any coffee grounds from the group head.
- **Water Tank:** Clean the water tank regularly with warm soapy water and rinse thoroughly.

5.3 Descaling

Over time, mineral deposits can build up in the machine, affecting performance. Descale your machine regularly (e.g., every 2-3 months, or more frequently in hard water areas) using a commercial descaling solution designed for espresso machines. Follow

the descaling solution manufacturer's instructions carefully.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your espresso machine.

Problem	Possible Cause	Solution
No water flow from group head	Water tank empty or not properly seated; machine not primed; clogged group head.	Refill water tank and ensure it is seated correctly. Prime the machine. Clean the group head.
Weak or watery espresso	Coffee grind too coarse; insufficient coffee dose; tamping too light; machine not fully heated.	Adjust grind to a finer setting. Increase coffee dose. Tamp more firmly. Allow machine to fully heat.
Espresso extracts too slowly or not at all	Coffee grind too fine; excessive coffee dose; tamping too hard; clogged filter basket.	Adjust grind to a coarser setting. Reduce coffee dose. Tamp lighter. Clean filter basket.
Grinder not working	No beans in hopper; hopper lid not closed properly; grinder jammed.	Fill bean hopper. Ensure hopper lid is securely closed. Check for foreign objects in the grinder.
Milk frother not producing steam or weak steam	Steam wand clogged; machine not at steam temperature.	Clean steam wand and nozzle thoroughly. Allow machine to reach full steam temperature.
Water leakage	Water tank not seated correctly; drip tray full; seals or gaskets damaged.	Ensure water tank is properly seated. Empty drip tray. If leakage persists, contact customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	Zstar
Model Name	EZ06
Color	Gray
Product Dimensions	12.59"D x 12.59"W x 13.5"H
Item Weight	25.6 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Special Features	Cup Warmer, Integrated Coffee Grinder, Milk Frother, Removable Tank, Thermal (PID Control)
Water Tank Capacity	2.8 Liters (approx. 95 oz)
Pump Pressure	20 Bar
Power	1450W (Inferred from product title, not in specifications list)
Included Components	1*Coffee machine, 1*water tank 2.8L, 1*Tamper, 1*Milk Jug, 1*Needle, 1*Cleaning Brush, 2*Filter Cups

8. WARRANTY AND SUPPORT

The Zstar EZ06 Espresso Machine comes with the following:

- **2-Year Warranty:** Covers manufacturing defects and malfunctions under normal use.
- **90-Day Free Replacement:** For issues occurring within the first 90 days of purchase.
- **Lifetime Technical Support:** Assistance available for the lifespan of the product.
- **24-Hour Professional Customer Service:** For any assistance needed.

For warranty claims, technical support, or customer service, please refer to the contact information provided with your purchase or visit the official Zstar website.

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