

tesslux TXEM-2414

Tesslux 20Bar Espresso Machine User Manual

Brand: tesslux | **Model:** TXEM-2414

1. INTRODUCTION

This user manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Tesslux 20Bar Espresso Machine. Please read this manual thoroughly before initial use and retain it for future reference.

The Tesslux 20Bar Espresso Machine is designed for home use, offering a compact solution for preparing café-style espresso, cappuccinos, and lattes with its dual boiler system, LCD touch control, and milk frother.

2. COMPONENTS

Familiarize yourself with the main components of your espresso machine:

- **Main Unit:** Houses the internal mechanisms, water tank, and control panel.
- **Control Panel:** Intuitive LCD touch panel for selecting functions.
- **Portafilter:** Holds ground coffee for brewing.
- **Filter Baskets:** Includes single and double shot filters for the portafilter.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Removable Water Tank:** 34 oz capacity for water supply.
- **Drip Tray:** Collects excess liquids and is removable for easy cleaning.
- **Tamper/Scoop:** For leveling and compacting ground coffee.



Figure 2.1: Overview of the Tessler 20Bar Espresso Machine and its included accessories, including the main unit, portafilter, filter baskets, and tamper.

3. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present and undamaged.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and direct sunlight. Ensure adequate ventilation around the unit.
3. **Water Tank:** Remove the 34 oz removable water tank from the back of the machine. Rinse it thoroughly with clean water. Fill the tank with fresh, cold, filtered water up to the MAX line. Reinsert the water tank securely.

34 oz Removable Tank



Figure 3.1: The 34 oz removable water tank, shown detached from the main unit for filling.

4. Initial Flush: Before first use, perform an initial flush to clean the internal components.

- Plug the machine into a grounded power outlet.
- Press the **ON/OFF** button on the LCD touch panel. The machine will begin heating up.
- Place a large heat-resistant container under the portafilter head.
- Once heated (indicator light solid), press the **Espresso x 2** button to run hot water through the system. Repeat this process 2-3 times.
- Place a container under the steam wand. Press the **Hot Water** button on the LCD panel and turn the steam knob to release hot water through the steam wand for 30 seconds.

4. OPERATING INSTRUCTIONS

4.1. Making Espresso

1. **Preheat:** Ensure the machine is powered on and fully heated. You can preheat your cups by placing them on the warming tray on top of the machine.

Preheat Your Cups



Figure 4.1: Cups can be preheated on the integrated warming tray.

2. **Prepare Portafilter:** Select the desired filter basket (single or double shot) and place it into the portafilter. Fill the filter basket with finely ground espresso coffee. Use the included scoop to measure.

Touch Panel Control



Espresso



Lungo



Latte

Make your Espresso with just one touch

Figure 4.2: The user-friendly LCD touch panel allows for easy selection of brewing options.

3. **Tamp Coffee:** Evenly distribute the coffee grounds and tamp them firmly using the flat end of the included scoop/tamper. Ensure the surface is level.
4. **Attach Portafilter:** Insert the portafilter into the group head on the machine. Twist it firmly to the right until it is securely locked into place.
5. **Brew Espresso:** Place your preheated cup(s) under the portafilter spouts. Select your desired espresso shot size from the LCD touch panel:
 - **Espresso:** For a single shot.
 - **Espresso x 2:** For a double shot.
 - **Long:** For a longer espresso (Lungo).

The machine will automatically brew and stop when the selected volume is reached.



Figure 4.3: The machine brewing a perfect shot of espresso with rich crema.

4.2. Frothing Milk

1. **Prepare Milk:** Fill a stainless steel milk frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the **Steam** button on the LCD touch panel. The machine will heat up to steaming temperature.
3. **Purge Steam Wand:** Once the steam indicator light is solid, place an empty container 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. Turn the steam knob fully open. Keep the tip near the surface to create foam, then lower it slightly to heat the milk. Continue until the desired temperature and texture are achieved (pitcher will be hot to touch).

High Pressure Steam



Make Fluffy Foam for Latte & Cappuccino

Figure 4.4: Using the high-performance steam wand to create creamy foam for lattes and cappuccinos.

5. **Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly turn the steam knob to purge any milk from the inside.

4.3. Hot Water Dispensing

Your machine can also dispense hot water for tea or Americanos.

1. **Activate Hot Water:** Place a cup under the steam wand. Press the **Hot Water** button on the LCD touch panel.
2. **Dispense:** Turn the steam knob to release hot water. Turn the knob off when the desired amount is dispensed.

5. MAINTENANCE

Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

- **Daily Cleaning:**
 - Empty and rinse the drip tray after each use.

Stainless Steel Design

Stainless Steel Drip Tray

Removable Drip Tray for Easy Cleaning



Two Stainless Steel Filter

1 X Single Shot Filter
1X Double Shot Filter



Figure 5.1: The removable stainless steel drip tray for easy cleaning.

- Wipe down the exterior of the machine with a soft, damp cloth.
- Clean the steam wand immediately after each use as described in Section 4.2.
- Remove and rinse the portafilter and filter basket after each use.
- **Weekly Cleaning:**
 - Wash the water tank, drip tray, and portafilter with mild detergent and warm water. Rinse thoroughly.
 - Use a small brush to clean the group head screen to remove any coffee grounds.
- **Descaling:**

Depending on water hardness and usage, descaling should be performed every 2-3 months. Use a descaling solution specifically designed for espresso machines and follow the product's instructions. The machine also features a self-cleaning function for convenience.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No water flow / Slow flow	Water tank empty; Clogged filter basket; Machine needs descaling.	Refill water tank; Clean filter basket; Perform descaling.
Espresso too weak / watery	Coffee grounds too coarse; Not enough coffee; Insufficient tamping.	Use finer grind; Increase coffee amount; Tamp more firmly.
Espresso too strong / bitter	Coffee grounds too fine; Too much coffee; Over-extraction.	Use coarser grind; Reduce coffee amount; Adjust brew time.
Milk not frothing properly	Steam wand clogged; Milk not cold enough; Incorrect frothing technique.	Clean steam wand; Use cold milk; Adjust steam wand position.
Machine not turning on	Not plugged in; Power outage.	Check power connection; Verify power supply.

7. SPECIFICATIONS

Brand	tesslux
Model Name	Tesslux Espresso Machine Pro (TXEM-2414)
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Pressure	20 Bar
Boiler System	Dual Boiler
Control Interface	LCD Touch Panel (Touchscreen)
Water Tank Capacity	34 oz (Removable)
Filter Type	Reusable
Special Feature	Auto Shut-Off
Product Dimensions	11.6"D x 9.1"W x 14.1"H
Item Weight	13 pounds
Color	Black

8. WARRANTY AND SUPPORT

Your Tesslux 20Bar Espresso Machine is backed by a comprehensive **12-month warranty**. This warranty covers defects in materials and workmanship under normal use.

For technical assistance, troubleshooting, or warranty claims, please contact the dedicated Tesslux customer service team. Refer to the product packaging or the official Tesslux website for contact information.

Enjoy worry-free brewing with guaranteed product quality and technical assistance.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question