

Taurus Euforia Compact

Taurus Euforia Compact Espresso Machine User Manual

Model: Euforia Compact | Brand: Taurus

1. INTRODUCTION

Thank you for choosing the Taurus Euforia Compact Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions carefully before first use and keep them for future reference.

The Euforia Compact is designed to deliver intense and creamy espresso with its 20 bars of pressure and Supreme Cream filter. Its Thermoblock heating system ensures rapid water heating and optimal temperature for each extraction. With a 1350W power output, a 1L transparent removable water tank, and a removable drip tray, this machine is both powerful and easy to maintain. The adjustable stainless steel steam wand allows for comfortable and precise milk frothing. You can prepare up to two coffees simultaneously, froth milk for cappuccinos, heat water for infusions, and customize coffee quantity.

2. SAFETY INSTRUCTIONS

Please observe the following safety precautions to prevent injury or damage to the appliance:

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your mains voltage.
- Keep the appliance out of reach of children.
- Always unplug the appliance from the power outlet before cleaning, maintenance, or if it is not in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Avoid contact with hot surfaces, especially the steam wand and coffee outlet, during and immediately after operation.
- Never use the appliance outdoors.
- Place the appliance on a stable, level, heat-resistant surface.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Taurus Euforia Compact Espresso Machine:

- Main Unit with Control Panel
- Removable Water Tank (1L capacity)
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Measuring Spoon with Tamper
- Removable Drip Tray and Grid
- Stainless Steel Steam Wand
- Warming Shelf



Figure 3.1: Front view of the espresso machine, showing the control panel, portafilter, and steam wand.



CONTROL
STEAM



Figure 3.2: The transparent, removable 1-liter water tank located at the back of the machine.



Figure 3.3: Close-up view of the control panel with illuminated buttons and the machine's stainless steel body.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Wash the water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth.
3. **Fill Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX level. Place it back securely into the machine.



Figure 4.1: Illustration of filling the water tank.

4. First Use Cycle (Priming):

- Ensure the portafilter is attached without coffee.
- Place a large cup under the portafilter and another under the steam wand.
- Plug in the machine and press the power button. The indicator lights will flash as the machine heats up.
- Once the lights are steady, press the single espresso button to run water through the portafilter.
- Turn the steam knob to release water through the steam wand for a few seconds, then close it.
- Repeat this process 2-3 times to clean the internal system and remove any air.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. **Prepare Coffee:** Choose the appropriate filter basket (single or double). Fill it with ground coffee using the measuring spoon. Tamp the coffee firmly with the tamper end of the spoon. Ensure the rim of the filter basket is clean.



Figure 5.1: Preparing ground coffee or using a coffee pod in the portafilter.

2. **Attach Portafilter:** Insert the portafilter into the brewing head and turn it firmly to the right until it is securely locked.
3. **Place Cup(s):** Place one or two espresso cups on the drip tray under the portafilter spouts.
4. **Brew Coffee:** Once the machine is heated (indicator lights are steady), press the single or double espresso button. The machine will automatically brew the programmed amount of coffee.



Figure 5.2: The Taurus Euforia Compact brewing two cups of espresso simultaneously.

5. **Remove Portafilter:** After brewing, carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds.

5.2 Frothing Milk with the Steam Wand

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. The indicator light will flash and then become steady when the machine reaches steaming temperature.
3. **Purge Steam Wand:** Position the frothing pitcher under the steam wand. Briefly turn the steam knob to release any condensed water, then close it.
4. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Slowly turn the steam knob to release steam. Move the pitcher up and down gently to create foam. Continue until the desired texture and temperature are reached.
5. **Stop Steaming:** Turn the steam knob to the OFF position, then remove the pitcher.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to clear any milk from inside the wand.

5.3 Hot Water Function

Your machine can also dispense hot water for teas or other beverages.

1. Ensure the machine is heated and ready.
2. Place a cup under the steam wand.
3. Turn the steam knob to dispense hot water. Turn it off when the desired amount is reached.



Figure 5.3: Using the steam wand to dispense hot water.

5.4 Programming Coffee Quantity

You can customize the volume of your single and double espresso shots.

1. Prepare the portafilter with coffee and attach it to the machine.
2. Place your cup(s) under the spouts.
3. Press and hold the desired espresso button (single or double) until the desired amount of coffee is dispensed into your cup.
4. Release the button. The machine will remember this setting for future brews.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine.

6.1 Daily Cleaning

- **Drip Tray:** Empty and clean the removable drip tray and grid after each use or when the indicator floats up.



Figure 6.1: The removable drip tray for easy cleaning.

- **Portafilter and Filter Baskets:** Remove used coffee grounds and rinse the portafilter and filter baskets under running water.
- **Steam Wand:** As mentioned in section 5.2, clean the steam wand immediately after frothing milk.
- **Water Tank:** Empty any remaining water and rinse the water tank daily. Refill with fresh water for each use.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

6.2 Descaling

Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a commercial descaling solution suitable for espresso machines and follow the manufacturer's instructions.

1. Mix the descaling solution with water according to the product instructions and pour it into the water tank.
2. Place a large container under the portafilter and another under the steam wand.
3. Run several cycles of water through the portafilter and steam wand until the water tank is empty.

4. Rinse the water tank thoroughly and fill it with fresh water.
5. Run several cycles of fresh water through the machine to rinse out any descaling solution residue.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; coffee too finely ground or tamped too hard; clogged filter.	Fill water tank; perform first use cycle; use coarser grind or lighter tamp; clean filter basket.
Coffee is too weak.	Coffee too coarsely ground; not enough coffee; insufficient tamping.	Use finer grind; add more coffee; tamp more firmly.
No steam from wand.	Steam button not pressed; wand clogged; machine not at steam temperature.	Press steam button and wait for indicator; clean steam wand; allow machine to heat up.
Water leaks from machine.	Water tank not seated correctly; drip tray full; portafilter not properly attached.	Reseat water tank; empty drip tray; reattach portafilter firmly.

If the problem persists after trying these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Taurus
Model Number	Euforia Compact (CM1350X)
Power	1350 Watts
Pressure	20 Bars
Water Tank Capacity	1 Litre
Heating System	Thermoblock
Filter System	Supreme Cream Filter
Material	Stainless Steel
Product Dimensions (L x W x H)	30 x 14 x 29 cm
Item Weight	3.45 Kilograms
Special Features	Programmable coffee quantity, Adjustable steam wand, Simultaneous double coffee preparation



THERMOBLOCK
CONSTANT TEMP



Figure 8.1: Internal diagram illustrating the Thermoblock constant temperature heating system.



Figure 8.2: Illustration of the Supreme Cream System, designed to produce a dense and flavorful crema.

9. WARRANTY AND SUPPORT

Your Taurus Euforia Compact Espresso Machine comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical assistance, spare parts, or any questions not covered in this manual, please contact Taurus customer support. Contact details can typically be found on the manufacturer's official website or on the product packaging.