

## BLACK+DECKER EM0312-OSD

# BLACK+DECKER Semi-Automatic 15 Bar Espresso and Cappuccino Maker

Model: EM0312-OSD

## INTRODUCTION

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Thank you for choosing the BLACK+DECKER Semi-Automatic 15 Bar Espresso and Cappuccino Maker. This versatile machine is designed to bring the cafe experience into your home, allowing you to craft a variety of coffee beverages with ease. Featuring a robust 15 bar pressure system, it ensures optimal extraction for rich, flavorful espresso, whether you prefer single or double shots. The integrated milk frother enables you to create professional-quality cappuccinos, lattes, Americanos, and mochas. This machine offers the convenience of compatibility with both ground espresso and ESE pods, and includes a large removable water tank for simple refills and cleaning.

## IMPORTANT SAFETY INFORMATION

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Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury. Keep this manual for future reference.

- Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- 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 cold, fresh water in the water tank. Do not use hot water or other liquids.
- Exercise extreme caution when handling hot surfaces, hot water, and steam. The steam wand and hot water dispenser can cause burns.
- Keep hands and cords away from hot parts of the appliance during operation.
- This appliance is for household use only. Do not use outdoors.

## PARTS AND FEATURES

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Familiarize yourself with the components of your espresso machine:



**15 Bar  
High Pressure  
System**



**Single  
Or Double  
Espresso**



**Compatible  
With Grounds  
Or ESE Pods**



**Integrated  
Steamer  
For Milk**

*Figure 1: Front view of the espresso machine, highlighting its compact design and accessible controls.*

- **Control Panel:** Features one-touch buttons for power, single espresso, double espresso, and steam/hot water functions.
- **Portafilter:** Holds ground coffee or ESE pods for brewing.
- **Steam Wand:** Multidirectional wand for frothing milk and dispensing hot water.
- **Removable Drip Tray:** Collects excess liquid and is easy to clean.
- **Cup Warmer:** Located on top of the machine to pre-warm your cups.
- **Water Tank:** Large 1.5L capacity, removable for easy filling and cleaning.
- **Coffee Scoop & Tamper:** Included accessories for measuring and tamping ground coffee.

# 1.5L Removable Water Tank



*Figure 2: Detail of the intuitive one-touch control panel for various functions.*



Figure 3: The removable 1.5L water tank, designed for convenient refilling and cleaning.

## SETUP

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### Initial Cleaning

1. Remove all packaging materials and labels.
2. Wash the water tank, portafilter, filter baskets, coffee scoop, and drip tray in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

### First Use / Priming the Machine

Before brewing coffee for the first time, it is essential to prime the machine to ensure proper operation and clean the internal components.

1. Fill the removable water tank with fresh, cold water up to the MAX line.
2. Place an empty cup or container under the portafilter and another under the steam wand.

3. Plug the machine into a grounded electrical outlet. The power indicator light will illuminate.
4. Press the power button. The machine will begin to heat up.
5. Once the machine is heated (indicator lights stop flashing), press the single espresso button to dispense water through the portafilter. Let it run until the cup is full, then press the button again to stop.
6. Turn the steam knob to the steam position to dispense hot water through the steam wand. Let it run for about 30 seconds, then turn the knob back to the off position.
7. Repeat steps 5 and 6 two to three times. The machine is now primed and ready for use.

## OPERATING INSTRUCTIONS

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### Brewing Espresso (Ground Coffee)

1. Ensure the water tank is filled with fresh, cold water.
2. Select the appropriate filter basket (single or double shot) and place it into the portafilter.
3. Add finely ground espresso coffee to the filter basket. Use the included scoop for accurate measurement (1 scoop for single, 2 for double).
4. Lightly tamp the coffee grounds with the tamper end of the scoop to create an even, compact puck.
5. Attach the portafilter to the machine by aligning it with the slot and twisting it firmly to the right until secure.
6. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
7. Press the power button to turn on the machine. Wait for the indicator lights to stop flashing, indicating it's heated.
8. Press the single or double espresso button to start brewing. The machine will automatically stop when the desired volume is reached.
9. Carefully remove your cup(s) and enjoy your fresh espresso.

# Integrated Steam Wand For Frothing



Figure 4: The machine brewing two shots of rich espresso simultaneously.

## Brewing Espresso (ESE Pods)

1. Follow steps 1-2 from 'Brewing Espresso (Ground Coffee)'.
2. Place one ESE pod into the single shot filter basket. Ensure it sits flat.
3. Follow steps 5-9 from 'Brewing Espresso (Ground Coffee)', pressing the single espresso button.

## Frothing Milk

The integrated steam wand allows you to froth milk for cappuccinos, lattes, and more.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. Ensure the machine is powered on and heated.
3. Press the steam button. The steam indicator light will flash as it heats up. Wait until it glows steadily.
4. Position the steam wand just below the surface of the milk in the pitcher.
5. Turn the steam knob to the steam position. Steam will begin to release.

6. Move the pitcher slowly up and down, keeping the tip of the wand just below the surface to create foam. Once desired foam is achieved, immerse the wand deeper to heat the milk.
7. When the milk reaches the desired temperature (around 150-160°F or too hot to touch comfortably), turn the steam knob back to the off position.
8. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

## Brew Single Or Double Shot



*Figure 5: Demonstrating the use of the integrated steam wand for frothing milk.*

### Hot Water Dispensing

The steam wand can also dispense hot water for Americanos, tea, or hot chocolate.

1. Ensure the water tank is filled and the machine is powered on and heated.
2. Place a cup under the steam wand.
3. Press the steam button. Wait for the indicator light to glow steadily.
4. Turn the steam knob to the steam position to dispense hot water.
5. Turn the steam knob back to the off position when the desired amount of hot water is dispensed.

## Product Overview Video

*Video 1: An official product overview demonstrating the key features and operation of the BLACK+DECKER Espresso Machine, including brewing and frothing.*

## MAINTENANCE AND CLEANING

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

### Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds. Rinse the portafilter and filter baskets under warm water. Use a small brush to remove any stubborn coffee residue.
- **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 to remove any milk residue. Periodically, use the included cleaning pin to clear any blockages in the steam nozzle.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

### Descaling

Over time, mineral deposits (limescale) can build up in the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
2. Fill the water tank with the descaling solution.
3. Place a large container under the portafilter and another under the steam wand.
4. Run half of the solution through the portafilter by pressing the double espresso button.
5. Run the remaining half of the solution through the steam wand by pressing the steam button and turning the steam knob.
6. After dispensing all the solution, rinse the water tank thoroughly and fill it with fresh, cold water.
7. Repeat steps 4-5 with fresh water to rinse out any remaining descaling solution.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power outlet malfunction.	Ensure plug is securely inserted; Test outlet with another appliance.
No coffee dispenses.	Water tank empty; Portafilter not properly attached; Coffee too finely ground or over-tamped; Machine not primed.	Fill water tank; Reattach portafilter securely; Use coarser grind or less pressure; Prime the machine as per setup instructions.
Coffee brews too slowly or drips.	Coffee too finely ground or over-tamped; Filter basket clogged; Machine needs descaling.	Use coarser grind or less pressure; Clean filter basket; Descale the machine.
Coffee brews too quickly or is weak.	Coffee too coarsely ground or under-tamped; Not enough coffee.	Use finer grind or more pressure; Add more coffee.

Problem	Possible Cause	Solution
No steam from wand.	Steam button not pressed; Steam nozzle clogged; Machine not heated to steam temperature.	Press steam button and wait for steady light; Clear nozzle with cleaning pin; Wait for machine to fully heat.
Water leaks from machine.	Water tank not seated correctly; Drip tray full; Portafilter not sealed.	Ensure water tank is firmly in place; Empty drip tray; Reattach portafilter securely.

## SPECIFICATIONS

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Feature	Detail
Brand	BLACK+DECKER
Model Name	Black + Decker Semi-Automatic 15 Bar Espresso Machine
Item Model Number	EM0312-0SD
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Pressure System	15 Bar
Coffee Input Type	Pod, Ground
Water Tank Capacity	1.5 Liters
Special Features	Removable Tank, Cup Warmer, Milk Frother, Programmable
Included Components	Removable Drip Tray, Cup Warmer, Milk Frother, Coffee Scoop, Tamper
Product Dimensions	11"D x 12"W x 15"H
Item Weight	8.5 pounds
Voltage	230 Volts
Color	Black
Country of Origin	China

## WARRANTY AND SUPPORT

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This BLACK+DECKER Espresso Machine comes with a **2-Year Limited Warranty** from the date of purchase. This warranty covers defects in material or workmanship under normal household use.

For warranty claims, technical support, or replacement parts, please contact BLACK+DECKER customer service directly. Keep your proof of purchase for warranty validation.

You can find more information and support on the official BLACK+DECKER website or their Amazon store page:

[BLACK+DECKER Amazon Store](#)

## Related Documents

 <p>BLACK+DECKER BXCO850E</p>	<p><a href="#">BLACK+DECKER BXCO850E Coffee Maker User Manual and Instructions</a></p> <p>User manual for the BLACK+DECKER BXCO850E coffee maker. Contains detailed instructions for operation, safety, cleaning, and troubleshooting. Learn how to brew coffee and maintain your appliance for optimal performance.</p>
 <p>BLACK+DECKER THERMAL PROGRAMMABLE 12-CUP COFFEE MAKER CAFETERA TÉCNICA PROGRAMABLE DE 12 TAZAS CAFFETTIERE PROGRAMMABILE A UCCO CARAFFE THERMERE DE 12 TAZES CH2045</p>	<p><a href="#">Black+Decker 12-Cup Thermal Programmable Coffee Maker (CM2045) User Manual</a></p> <p>User manual for the Black+Decker 12-Cup Thermal Programmable Coffee Maker, model CM2045. Includes setup, operation, cleaning, and troubleshooting instructions.</p>
 <p>BLACK+DECKER THERMAL PROGRAMMABLE 12-CUP COFFEE MAKER CAFETERA TÉCNICA PROGRAMABLE DE 12 TAZAS CAFFETTIERE PROGRAMMABILE A UCCO CARAFFE THERMERE DE 12 TAZES CH2045</p>	<p><a href="#">BLACK+DECKER 12-Cup Thermal Programmable Coffee Maker - User Manual</a></p> <p>User manual for the BLACK+DECKER 12-Cup Thermal Programmable Coffee Maker (CM2045). Features, operation, safety, cleaning, and troubleshooting guide.</p>
 <p>BLACK+DECKER THERMAL PROGRAMMABLE 12-CUP COFFEE MAKER CAFETERA TÉCNICA PROGRAMABLE DE 12 TAZAS CAFFETTIERE PROGRAMMABILE A UCCO CARAFFE THERMERE DE 12 TAZES CH2045B</p>	<p><a href="#">BLACK+DECKER CM2045B Thermal Programmable 12-Cup Coffee Maker User Manual</a></p> <p>Comprehensive user manual for the BLACK+DECKER CM2045B Thermal Programmable 12-Cup Coffee Maker. Learn about its features, programming, brewing, cleaning, and troubleshooting.</p>