

Tuni E2

Tuni E2 58mm Espresso Machine Instruction Manual

Model: E2 | Brand: Tuni

INTRODUCTION

Welcome to the world of professional home brewing with your new Tuni E2 58mm Espresso Machine. This semi-automatic coffee maker is designed to bring barista-quality espresso, cappuccino, and latte right to your kitchen. Featuring a powerful 20-bar ULKA pump and an independent dual boiler system, it ensures optimal extraction and rich crema with every shot. Its compact design and intuitive controls make it a perfect addition to any coffee lover's home.



Figure 1: Tuni E2 Espresso Machine and included accessories.

PACKAGE CONTENTS

Your Tuni E2 Espresso Machine package includes the following items:

- 1 × Tuni Espresso Machine
- 1 × Stainless Steel Powder Tamper
- 1 × 58mm Stainless Steel Portafilter
- 1 × Single Cup Stainless Steel filter

- 1 × Double Cup Stainless Steel filter
- 1 × Milk Pitcher
- 1 × Spoon
- 1 × Stainless Steel Steam Wand (with 1 & 2 Hole Nozzle)
- 1 × User Manual

Compact Design

- | | |
|--------------------------------------|----------------------------------|
| 1 58mm Portafilter | 2 350ml Milk Pitcher |
| 3 Single-cup filter | 4 Double-cup filter |
| 5 58mm Stainless Steel Tamper | 6 58mm Spoon & Tamper |



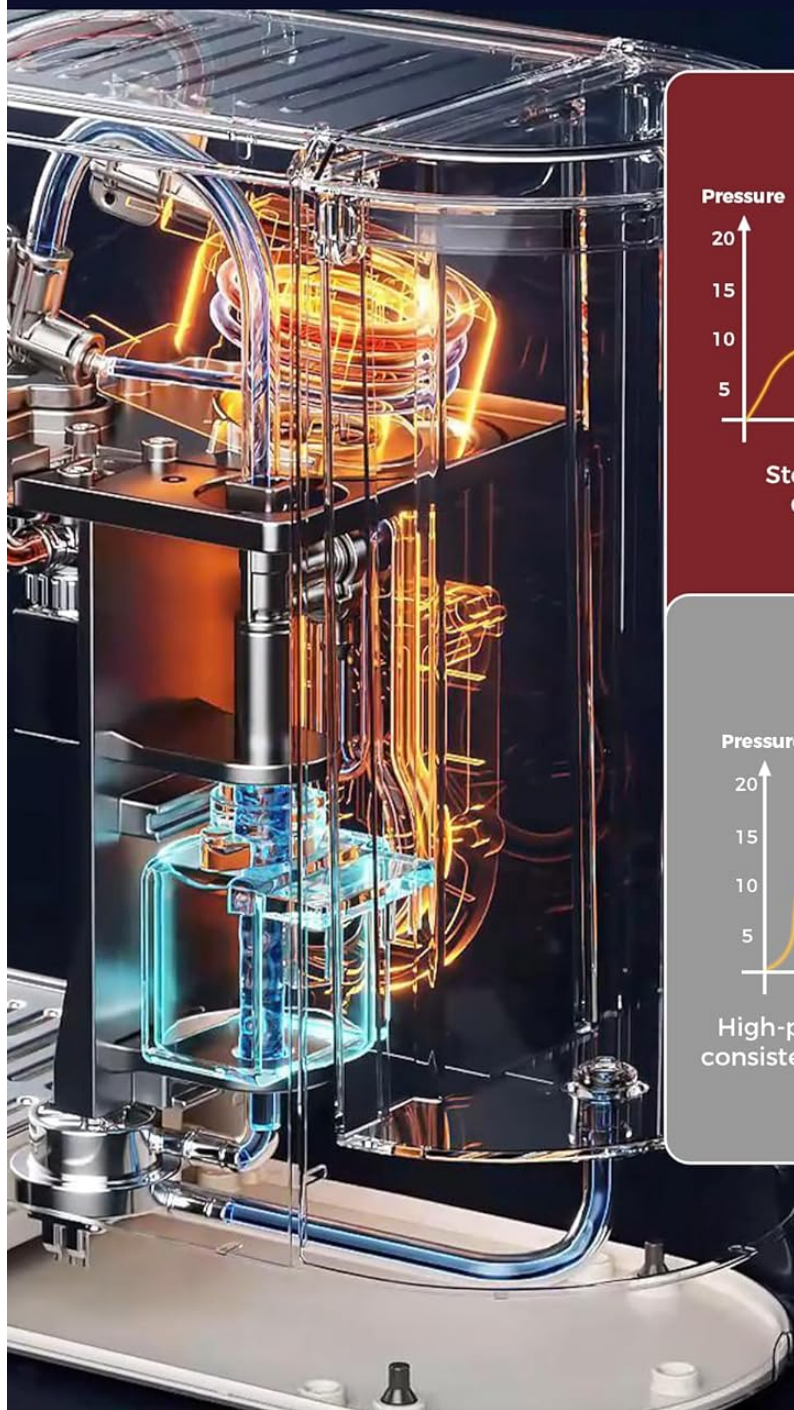
Figure 2: All components included in the Tuni E2 Espresso Machine package.

SPECIFICATIONS

Feature	Detail
Brand	Tuni
Model Name	E2
Product Dimensions	14.6"D x 13.4"W x 8.79"H
Item Weight	14 pounds
Coffee Input Type	Ground
Operation Mode	Semi-Automatic
Voltage	120 Volts (AC)
Special Features	Auto Shut-Off, Removable Tank, Cup Warmer, Milk Frother, Auto Clean Function
Human Interface Input	Touchscreen

OPV Protection Design

Precise control of extraction pressure to prevent over-extraction

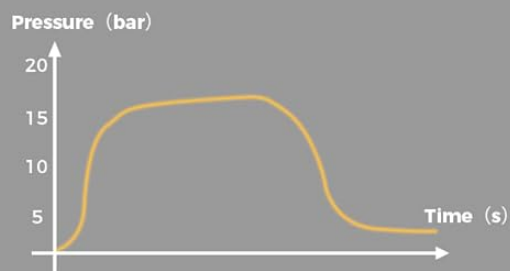


With OPV



Steady-pressure extraction for Gold Cup quality espresso

Without OPV



High-pressure over-extraction, difficult to consistently extract the best flavor espresso

Figure 3: OPV Protection Design ensures precise control of extraction pressure.

20Bar Italian ULKA Pump



Built-in visual pressure gauge shows the real time pressure



PUMP \geq 20Bar
Rich Crema

PUMP $<$ 20Bar
Less Crema



Figure 4: The 20-Bar Italian ULKA Pump and built-in visual pressure gauge.

SETUP

Before first use, ensure all packaging materials are removed. Place the machine on a stable, flat surface near a power outlet.

1. Water Tank Preparation

The Tuni E2 features a removable 44oz water tank for easy refilling. For best results and to prevent mineral buildup, use purified or distilled water.

1. Remove the water tank from the back of the machine.
2. Fill the tank with purified water up to the MAX marking.
3. Securely place the water tank back into its position.

4 Steps to Make Frothy Milk Foam



Figure 5: Detachable and easy-to-refill 44oz water tank.

2. Initial Preheating

Plug in the machine and press the Power button. The machine will begin to heat up. The instant thermal block heating system heats water in just 30 seconds.

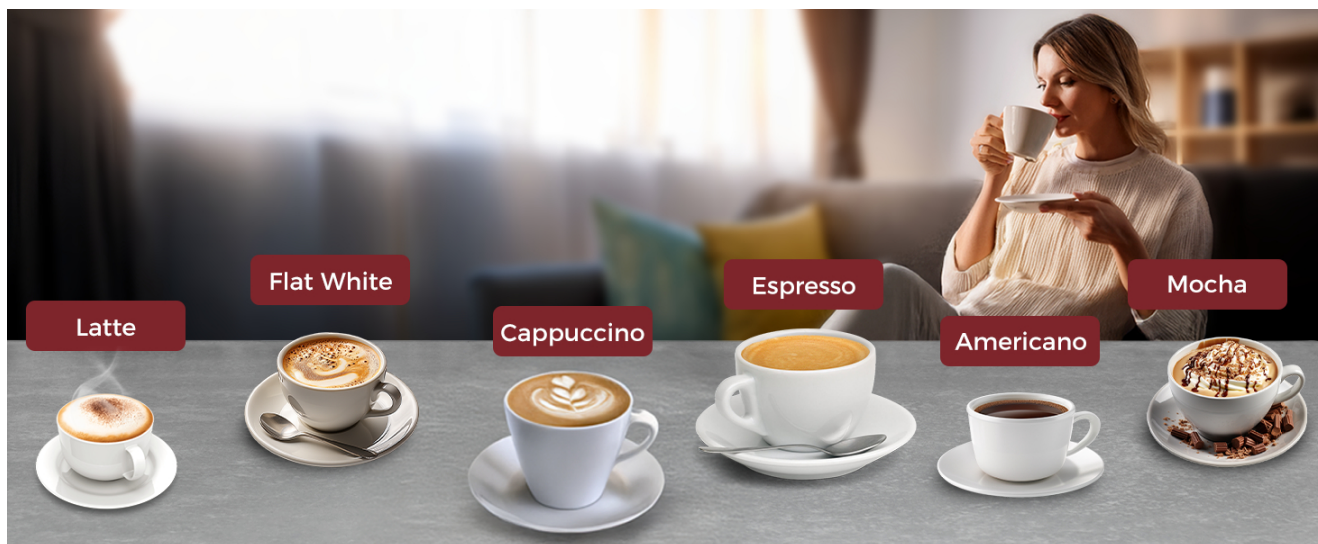


Figure 6: Step 1: Add pure water. Step 2: Preheat the machine.

OPERATING INSTRUCTIONS

1. Making Espresso

The Tuni E2 features a 58mm commercial-grade brew system and a low-pressure pre-soaking function for optimal extraction.

1. Set the grinding size (recommended for espresso is fine to medium-fine).
2. Tamp the coffee grounds evenly and firmly in the 58mm portafilter.
3. Install the portafilter into the brewing head.
4. Place your cup on the drip tray.
5. Press the 'Coffee' button for an automatic shot, or 'Manual' to control the volume.



Figure 7: Simple steps to make the perfect espresso.

Monitor the built-in visual pressure gauge to ensure precise pressure for a perfectly balanced espresso shot. The ideal pressure zone is typically in the red area.

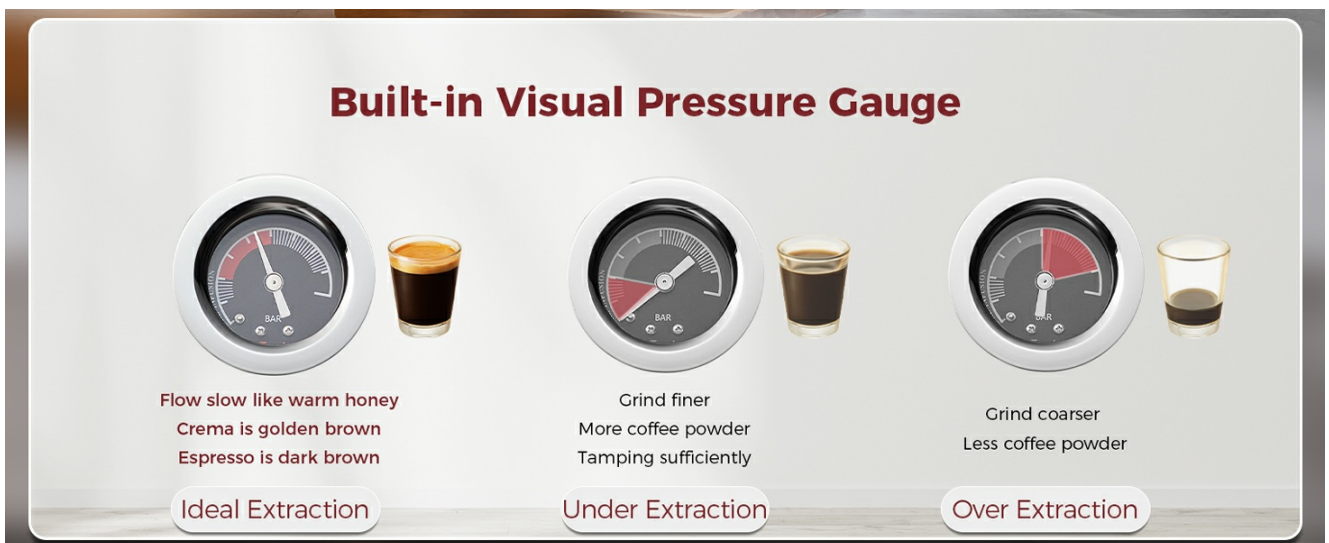


Figure 8: Understanding the visual pressure gauge for ideal extraction.

2. Frothing Milk

The 10mm powerful steam wand creates creamy, silky smooth micro-foam milk. The dual boiler system allows for simultaneous brewing and steaming without delay.

1. Add cold whole milk to the milk pitcher (approx. 1/3 full).
2. Wait for the 'Steam/Cool' light to stay on, indicating the steam wand is ready.
3. Release some hot water from the steam wand until steam starts to flow consistently.
4. Submerge the steam wand tip just below the milk surface and press the 'Steam/Cool' button to start frothing.
5. Froth until desired texture and temperature are achieved (approx. 140-150°F).

Simple Steps to Make the Perfect Espresso



Figure 9: Four steps to make frothy milk foam.

MAINTENANCE

1. Daily Cleaning

Regular cleaning ensures optimal performance and longevity of your espresso machine.

- After each use, clean the brewing head by pressing the 'Manual' button to flush water through. Use the provided cleaning brush to remove any coffee grounds.
- Wipe down the steam wand immediately after frothing milk with a damp cloth.
- The drip tray is removable for easy cleaning. The red indicator will pop up when it needs emptying.
- The water tank can be removed and rinsed with warm water.



Figure 10: Removable drip tray with full indicator for easy cleaning.

2. Descaling

Descaling is crucial to remove mineral buildup and maintain machine performance. It is recommended to descale every 2-3 months depending on water hardness.

Video 1: Step-by-step guide on how to clean and descale your Tuni E2 Espresso Machine.

For detailed descaling instructions, please refer to the provided user manual or the video above. Generally, the

process involves filling the water tank with a descaling solution (e.g., citric acid) and running it through the machine's descaling cycle, followed by rinsing with pure water.

TROUBLESHOOTING & TIPS

Here are some common tips and solutions for optimal coffee brewing:

Achieving Ideal Pressure



Figure 11: Tips for achieving ideal pressure during espresso extraction.

Making Fine Milk Foam



Figure 12: Guide on how to make fine milk foam for your beverages.

Customizing Coffee Volume



Figure 13: Instructions for customizing your coffee volume, e.g., for an Americano.

Water Quality Tip



Figure 14: Important tip regarding water quality for better coffee taste and machine longevity.

WARRANTY & SUPPORT

Tuni values your satisfaction. For any questions, concerns, or support needs regarding your Tuni E2 Espresso Machine, please refer to the contact information provided in your user manual.

Protection plans are available for purchase to extend coverage beyond the standard manufacturer's warranty. These include:

- 3-Year Protection Plan
- 4-Year Protection Plan
- Complete Protect: One plan covers all eligible past and future purchases (monthly billing)

Please check the Amazon product page or your user manual for detailed terms and conditions of these protection plans.

Related Documents - E2

