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> URintells Cuising 20 Bar Espresso Machine with Steam Milk Frother (Model EM5410-US) Instruction Manual

URintells Cuising EM5410-US

URintells Cuising 20 Bar Espresso Machine Instruction Manual

Model: EM5410-US | Brand: URintells Cuising

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your URintells Cuising 20 Bar Espresso Machine. Please read all instructions carefully before use and retain this manual for future reference.

Safety Information

- Ensure the machine is placed on a stable, level surface.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep out of reach of children.
- Unplug from outlet when not in use and before cleaning.
- Use only with 120 Volts (AC) power supply.
- The machine features an automatic power-off function after approximately 15 minutes of inactivity to ensure safety.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your espresso machine:

20 Bar Pump

Professional 5-IN-1 Coffee Machine



Image: URintells Cuising Espresso Machine with labeled components for easy identification.

1. Cup warmer
2. LED Display
3. Control panel (Power, Americano/Hot Water, Espresso, Espresso x 2, Steam)
4. ESE pod filter
5. Single cup filter
6. Double cup filter
7. Filter holder (Portafilter)
8. Drip tray grid
9. Drip tray
10. Inner drip tray
11. Steam knob
12. Thermo insulated handle
13. Steam wand
14. Steam nozzle
15. ON/OFF Button
16. Measure spoon with tamper

17. Water tank lid
18. Water tank (44 oz removable)

Included Components:

- 1x Instruction Manual
- 1x Espresso Machine With Milk Frother
- 1x 44 oz Removable Water Tank
- 1x 51mm One Cup Filter
- 1x 51mm Two Cup Filter
- 1x ESE Pod Filter
- 1x Stainless Steel 51mm Portafilter
- 1x Tamper with Spoon

SETUP AND FIRST USE

Before First Use: Releasing Air from the Water Pump

It is essential to release air from the water pump before first use to ensure smooth coffee extraction. Follow these steps:

1. Fill the water tank with water up to the MAX level and install it in the designated position. (Do not exceed the max and min line).
2. Turn on the switch at the lower right corner of the machine.
3. The four buttons on the control panel will blink, and the machine will start to preheat automatically.
4. When preheating is finished (approximately 50 seconds), the LED screen will display the temperature.
5. Place a cup under the steam wand.
6. Turn the steam knob (11) to the "steam" position.
7. Let the hot water flow out of the steam wand for about 8 seconds.
8. Turn the steam knob back to the "OFF" position.



Image: Visual guide for the first use cycle, demonstrating how to release air from the water pump.

OPERATING INSTRUCTIONS

Making Espresso

Your machine features 20 Bar professional pump pressure and pre-soaking technology for optimal extraction and flavor.

1. Fill the water tank with water.
2. Add ground coffee to the portafilter (7) and tamp evenly using the tamper with spoon (16). Choose between single (5), double (6), or ESE pod (4) filters based on your preference.
3. Place the portafilter into the espresso machine and lock it by turning the handle to the right.
4. Press the ON/OFF button (15) and wait for the espresso machine to preheat. Once the temperature is displayed on the LED screen (2), select your desired coffee mode (Espresso or Espresso x 2).



Image: Step-by-step guide for preparing espresso, from filling the water tank to selecting the coffee mode.

Temperature Control

The LED display shows the water temperature. You can choose from three adjustable extraction temperatures: 192°F (Low), 198°F (Optimal), and 203°F (High) to suit your taste.

Water Temperature Control

Three Adjustable Extraction Temperature



Image: LED display showing water temperature and options for low, optimal, and high temperature modes.

Milk Frothing

The powerful steam wand (13) allows you to create rich, barista-grade microfoam milk for lattes and cappuccinos. The steam wand is 360° adjustable and removable for easy cleaning.

1. Fill a pitcher with cold milk.
2. Insert the steam nozzle (14) into the milk surface, about 0.4 inches deep.
3. Turn the steam knob (11) to the "steam" position.
4. Check to see if the milk is swirling. As the milk level rises, lower the pitcher so that the steam nozzle remains below the surface of the milk.
5. When the desired foam is achieved, immerse the steam wand halfway into the milk.
6. Milk is ready when the pitcher is too hot to touch for 3 seconds.
7. Remove the pitcher from the steam wand.
8. Knock and swirl the pitcher, if needed, to get rid of large bubbles.
9. Pour the frothed milk into the coffee.

Full Stainless Steel Appearance



Image: Step-by-step visual guide for frothing milk with the steam wand.

Making Americano & Hot Water

The machine features an independent hot water pipe for convenience.

- To make an Americano, press the "Americano & Hot Water" button once.
- For hot water only, press the "Americano & Hot Water" button twice consecutively.

Make Americano & Hot water by One Button



MAINTENANCE AND CLEANING

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

Drip Tray

- The drip tray (9) is removable and adjustable to accommodate cups of different heights.
- Empty and clean the drip tray regularly. It is not dishwasher safe.



Image: The adjustable drip tray allows for various cup sizes and is easily removed for cleaning.

Water Tank

- The 44 oz water tank (18) is detachable for easy refilling and hand washing.
- Ensure water levels are between MIN and MAX lines.



Image: The removable water tank is shown with its maximum and minimum fill indicators.

Portafilter and Filters

- Clean the portafilter (7) and filters (4, 5, 6) after each use. ESE pod filters are particularly easy to use and clean.



Image: The three filter options (single, double, ESE pod) are displayed, highlighting their ease of use and cleaning.

TROUBLESHOOTING

- **No coffee coming out:** Ensure the water tank is filled and properly seated. Perform the first-use air release procedure if not already done. Check that the portafilter is correctly locked.
- **Water leftover in the coffee holder:** This can occur if the coffee grounds are not tamped firmly enough or if the grind is too coarse. Experiment with tamping pressure and grind size.
- **Buttons flashing (over-pressure protection):** If the single and double shot buttons are flashing, it indicates over-pressure. This can happen if the coffee grind is too fine or tamped too hard. Release pressure by pressing the steam button or turning the steam knob. Adjust grind size or tamping pressure.
- **Machine not heating up:** Ensure the power switch is on and the machine is plugged into a working outlet. Allow approximately 50 seconds for preheating.
- **Used or unclean machine received:** Contact URintells Cuising via Amazon for assistance.

For further assistance, refer to the relevant instructional videos on the product page or contact URintells Cuising customer support via Amazon.

SPECIFICATIONS

Feature	Detail
Brand	URintells Cuising
Model Name	EM5410-US
Color	Silver
Product Dimensions	11.8"D x 5.5"W x 11.8"H
Item Weight	10.47 pounds
Power Source	AC adapter
Voltage	120 Volts (AC)

Power	1350W (Fast Heating System)
Pressure	20 Bar Professional Pump
Water Tank Capacity	44 oz (Removable)
Coffee Input Type	ESE Pod, Ground Coffee
Operation Mode	Semi-Automatic
Special Features	LED Display, Temperature Control, Milk Frother Steam Wand, Automatic Power-Off (15 mins), Pre-soaking Technology, Cup Warmer

WARRANTY AND SUPPORT

Your URintells Cuisining cappuccino machine comes with detailed instructions. For any questions about operation, refer to the relevant instructional videos on the product page or contact us via Amazon. If you receive a used or unclean cappuccino maker, please connect with us, and we will assist in resolving the issue.

OFFICIAL PRODUCT VIDEOS

Watch these official videos from URintells Cuisining for visual guidance on using your espresso machine:

How to use larger cup to serve coffee?

Your browser does not support the video tag.

Video: Demonstrates how to use the espresso machine with larger cups by adjusting the drip tray.

LED Display Espresso Machine for Americano Cappuccino Latte

Your browser does not support the video tag.

Video: Overview of the espresso machine's LED display and its functions for making various coffee types like Americano, Cappuccino, and Latte.
