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› URintells Cuising Espresso Machine 20 Bar, Touchscreen Espresso Maker - Model EM5110-US Instruction Manual

URintells Cuising EM5110-US

URintells Cuising Espresso Machine 20 Bar, Touchscreen Espresso Maker

MODEL: EM5110-US INSTRUCTION MANUAL

Product Overview

The URintells Cuising Espresso Machine EM5110-US is a semi-automatic espresso coffee machine designed for home use, featuring a 20-bar professional pump and a 1350W fast heating system. It offers a touchscreen control panel for easy operation, allowing you to prepare various coffee beverages such as espresso, cappuccino, latte, iced coffee, long coffee, or flat white with a single touch. The machine incorporates pre-soak technology for enhanced aroma and a powerful steam wand for creamy milk froth. Its compact stainless steel design ensures durability and a modern aesthetic, fitting seamlessly into any kitchen.

Key features include a 34 oz detachable water tank, a removable drip tray for easy cleaning and accommodating taller cups, and an automatic power-off function for safety and energy saving. The machine also supports cold brew and long coffee options, providing versatility for different preferences.

What's Included

- 1 x Instruction Manual
- 1 x Espresso Machine With Milk Frother
- 1 x 34 oz Removable Water Tank
- 1 x 51mm One Cup Filter
- 1 x 51mm Two Cup Filter
- 1 x Portafilter
- 1 x Tamper with Spoon

Setup

Before initial use, it is important to clean the machine and prepare it for operation. Follow these steps:

1. **Unpack and Position:** Carefully remove all packaging materials. Place the espresso machine on a stable, flat, and heat-resistant surface.
2. **Clean Components:** Wash the removable water tank, portafilter, filter baskets, tamper, and drip tray with warm, soapy water. Rinse thoroughly and dry.
3. **Fill Water Tank:** Remove the 34 oz water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Reinstall the water tank securely.
4. **Prime the Pump (First Use):** Before making coffee, prime the pump to release any air. Turn the steam knob to the "off" position. Fill the water reservoir. Touch the screen power button to turn on the machine. Once preheating is complete (button lights stop flashing), touch the Espresso or Espresso x 2 button. Turn the steam/hot water knob to the WATER position to let hot water flow from the steam wand for a few seconds until water flows smoothly. Then, turn the knob back to the "off" position.



Image: Steps to release air from the water pump before first use. This ensures smooth coffee extraction.

Instructional Video: Initial Cleaning

Your browser does not support the video tag.

Video Description: This video demonstrates the process of cleaning the espresso machine before its first use, ensuring optimal performance and taste. It covers flushing the system and preparing the components.

Operating Instructions

The touchscreen control panel makes brewing your favorite coffee simple and intuitive.

Pre-Soaking Technology

Enhance the aroma and taste of coffee



Pre-soaking:

- ✓ Powder fully absorb
- ✓ Better extracted
- ✓ Better flavor
- ✓ Enhance aroma



No Pre-soaking:

- ✗ Uneven Coffee Powder
- ✗ Poor extracted
- ✗ Poor flavor
- ✗ Poor aroma

Image: Touchscreen control panel for selecting various coffee types and functions.

Making Espresso & Coffee

1. **Prepare Grounds:** Select the appropriate filter basket (one-cup or two-cup) and place it in the portafilter. Fill with desired amount of ground coffee and tamp evenly with the provided tamper.
2. **Attach Portafilter:** Insert the portafilter into the machine's group head and twist firmly to lock it in place.
3. **Place Cup:** Position your cup(s) on the drip tray beneath the portafilter. The drip tray can be removed to accommodate taller cups.
4. **Select Drink:** On the touchscreen, select your desired coffee: Espresso (single shot), Espresso x 2 (double shot), or Long (for a longer coffee).
5. **Brew:** The machine will automatically brew your selection.

Including Two Dual Wall Filters



Image: Visual guide for the 5 steps to prepare a perfect espresso.

Cold Brew & Long Coffee

- **Cold Brew:** For iced coffee, ensure the machine is cool. Add ice water (or ice cubes with normal temperature water) to the water tank. Select "Espresso Cool" on the touchscreen.
- **Long Coffee:** Select "Long" on the touchscreen for a lighter, Americano-style coffee.

Long coffee

for more enjoyment of the drink
Long Coffee needs to be added
more hot water



Image: Espresso machine preparing cold brew coffee, emphasizing the

