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› URintells Cuising Espresso Machine User Manual

## URintells Cuising EM5120-US

# URintells Cuising Espresso Machine User Manual

Model: EM5120-US  
Brand: URintells Cuising

## INTRODUCTION

This user manual provides detailed instructions for the operation, maintenance, and troubleshooting of your URintells Cuising Espresso Machine. Please read this manual thoroughly before first use to ensure safe and optimal performance of your appliance. This machine is designed to prepare a variety of coffee beverages, including Espresso, Cappuccino, Latte, and more, with its advanced touchscreen control and automatic milk frothing system.



Image: Front view of the URintells Cuising Espresso Machine, silver color, with a glass of latte being prepared.

## IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. Keep this manual for future reference.

- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage rating on the appliance matches your local power supply.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any

manner.

- Close supervision is necessary when any appliance is used by or near children.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for other than intended use.
- The milk reservoir lid is not dishwasher safe.
- The machine features an automatic power-off function after approximately 30 minutes of inactivity for safety.

## PRODUCT OVERVIEW AND COMPONENTS

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Familiarize yourself with the parts of your espresso machine:



Image: Diagram showing labeled components of the espresso machine.

1. Control panel (Touchscreen)
2. On / Off Switch "I/O"
3. Removable cup shelf (Drip plate)
4. Float cover (Drip tray full indicator)
5. Drip tray
6. Coffee Filter (Single and double)
7. Filter Holder / Portafilter
8. Filter Handle
9. Coffee Spoon with Tamper
10. Cover of Water Tank
11. Transparent Water Tank (34 oz capacity)
12. Milk Reservoir Lid
13. Milk Froth Level Control Knob
14. Milk Frothing Tube Guide Lever
15. Frothed Milk Dispensing Tube
16. Removable/Clear Milk Reservoir (23 oz capacity)
17. Milk Hose
18. Silicone ring

## SETUP AND FIRST USE

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### Initial Preparation

Before using your espresso machine for the first time, it is important to release any air in the water pump to ensure smooth operation.

# Variety Coffee Flavors



With just one espresso machine, you can meet your needs for a wide range of coffee flavors and improve your quality of life!



Image: Step-by-step guide for initial setup and air release.

1. Fill the water reservoir with water up to the MAX level.
2. Fill the milk reservoir with water up to the MAX level.
3. Install the milk tank securely into its position on the machine.
4. Turn the power switch on the lower left corner to the "I" (On) position.
5. All indicators on the control panel will flash, and the machine will begin to preheat automatically (approximately 50 seconds).
6. Press the "Double Cappuccino" button for 3 seconds.
7. The machine will start to dispense hot water from the milk tube for about 8 seconds.
8. Press the "Double Cappuccino" button again to stop the process. This completes the air release.

## Installing the Portafilter



Image: Visual guide for correctly installing the portafilter.

1. Aim the portafilter at the triangle mark on the brew head.
2. Insert the portafilter into the brew head.
3. Rotate the portafilter from left to the right until it aligns with the middle position.
4. Ensure the portafilter handle is securely aligned with the triangle mark.

## OPERATING INSTRUCTIONS

### Touchscreen Control Panel

Your espresso machine features an intuitive touchscreen for easy operation.

# Touchscreen Control Panel



Precise High Pressure



Dual Heating System



Automatic Milk Frother



Overheat Protection System



Frothing Milk Manually



Image: Close-up of the touchscreen control panel with various beverage options.

Simply touch the desired beverage icon to begin brewing.

## Making Your Coffee

The machine offers 5-in-1 functionality for various coffee types.

# 5 IN 1 Espresso Machine

Make Your Favorite Espresso-Based Coffee



Image: Display of the five different coffee options: Espresso, Latte, Cappuccino, DIY Coffee, and Froth.



Image: Visual representation of small/large Espresso, Latte, and Cappuccino options.

Follow these general steps to brew your coffee:

## How To Install The Portafilter ?



Image: Infographic detailing 6 steps to prepare coffee.

1. Add water to the water tank, then add milk to the milk tank (if making milk-based drinks).
2. Add ground coffee to the portafilter and tamp evenly. *Note: Pay attention to choose the correct filter basket for single brew or double brew.*
3. Place the portafilter in the espresso machine.
4. Touch the IMD control panel to select your preferred coffee mode (Espresso, Cappuccino, Latte, DIY Coffee, or Froth).
5. Start brewing, and enjoy your favorite coffee in minutes.

### Automatic Milk Frothing System

The machine features an automatic milk frothing system for convenience.

# Automatic Milk Frothing System

Adjust The Amount of Milk Froth To Your Preference



Image: Depiction of the automatic milk frothing system compared to manual frothing.

You can adjust the amount of milk froth to your preference using the Milk Froth Level Control Knob. Turn the knob towards "Milk/Latte" for less foam, and towards "Froth/Cappuccino" for more foam.

# Independent Milk Frothing Function Meet Your Multiple Needs

Friendly to lovers of matcha and chai lattes!



Touching the "Double Cappuccino" button for about 5 seconds to froth the milk independently.



At the same time, you can use the knob to adjust the amount of milk froth to your personal preference (Without Espresso Extraction in this process)



Image: Illustrates how to independently froth milk by holding the "Double Cappuccino" button.

For independent milk frothing (without espresso extraction), touch the "Double Cappuccino" button for approximately 5 seconds. You can still adjust the froth level during this process.

## Pre-Soaking Technology

The pre-soaking technology ensures thorough coffee penetration for enhanced aroma and taste.



# Pre-Soaking Technology

Enhance the aroma and taste of coffee



With the pre-infusion function, the ground coffee can fully absorb the moisture, releasing more aroma and flavor.

Image: Comparison showing how pre-soaking evenly moistens coffee grounds for better extraction.

## Dual Pump & Dual Heating System

The machine is equipped with a dual pump and dual heating system for optimal performance.

# Dual Pump & Dual Heating Powerful System

Integrated “Dual Series” Automatic Milk Frother

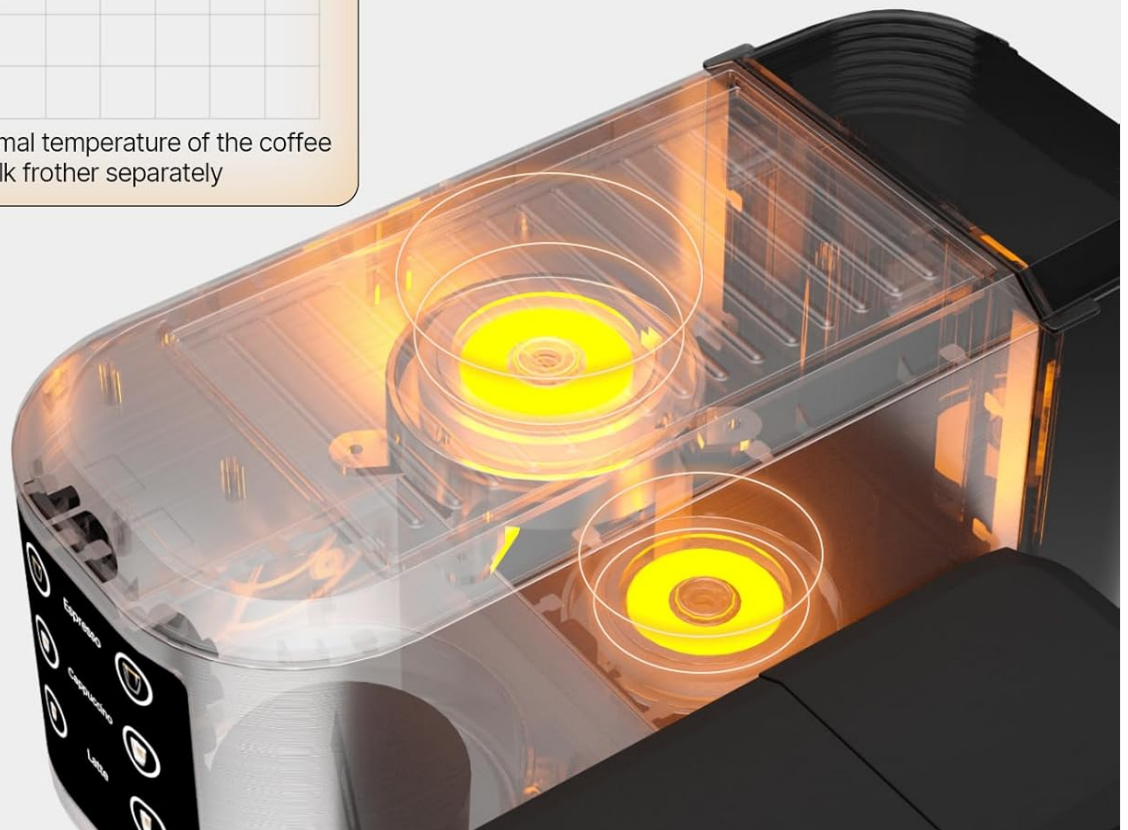
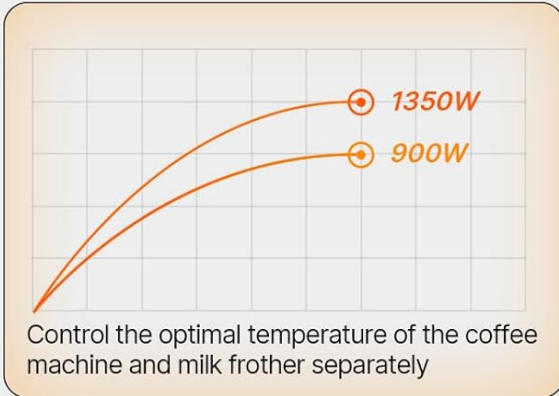


Image: Diagram illustrating the dual heating elements (1350W and 900W) for separate temperature control of coffee and milk froth. This system allows for separate and precise temperature control for coffee extraction and milk frothing, ensuring consistent quality.

## 20 Bar Professional Pressure

The 20 bar pump ensures professional, barista-quality espresso with rich crema.



# 20 Bar

Professional Pump Delivers  
Barista-Quality Drinks

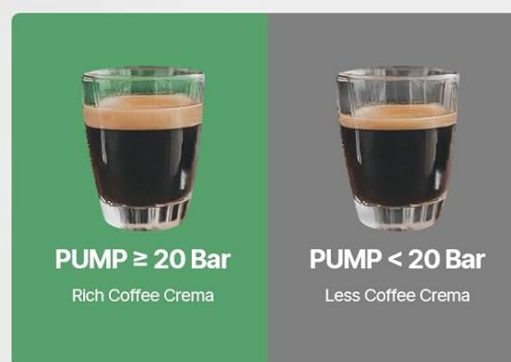


Image: Comparison of espresso with rich crema from 20 bar pressure versus less crema from lower pressure.

## Detachable Drip Tray

The detachable drip tray allows for easy cleaning and accommodates different cup sizes.

# Detachable Drip Tray

Adjust the cap try to fit different height cups



Image: Shows the detachable drip tray and how it allows for taller cups.

## MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your espresso machine and ensure optimal coffee quality.

### Daily Cleaning

- **Drip Tray:** Empty and clean the detachable drip tray daily. The float cover indicates when it needs emptying.
- **Milk Reservoir:** After each use, empty any remaining milk. The milk reservoir is dishwasher safe, but the milk reservoir lid is **not** dishwasher safe. Clean the milk frothing tube thoroughly.
- **Portafilter and Filter Baskets:** Remove used coffee grounds and rinse the portafilter and filter baskets under warm water.
- **Exterior:** Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners or scouring pads.

### Descaling

Over time, mineral deposits can build up in the machine, affecting performance. Descale your machine regularly, depending on your water hardness and frequency of use (e.g., every 2-3 months).

- Use a commercial descaling solution specifically designed for espresso machines, following the manufacturer's instructions.

- Alternatively, a solution of white vinegar and water (1:1 ratio) can be used.
- Run the descaling solution through the machine as if brewing coffee, then rinse thoroughly by running several cycles of clean water.

## TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Cappuccino/Latte buttons not illuminated.	Milk reservoir not installed correctly.	Ensure the milk reservoir is securely in its correct position.
Frother stopped working or inconsistent milk froth.	Milk tube or nozzle clogged; milk reservoir not clean; silicone O-ring issue.	Clean the milk frothing tube and nozzle thoroughly. Ensure the milk reservoir is clean. Check the silicone O-ring for proper seal and damage.
Coffee has a plastic taste.	New machine residue; plastic components affecting taste.	Run several cycles of plain water through the machine before first use. Ensure all removable parts are thoroughly cleaned.
Inconsistent coffee/milk volume.	Water/milk reservoirs low; machine not properly primed; inconsistent tamping.	Ensure water and milk reservoirs are adequately filled. Perform the initial air release procedure if needed. Ensure coffee grounds are tamped evenly.
No water alarm when reservoir is empty.	This model does not feature an empty water reservoir alarm.	Regularly check the water level in the transparent water tank to prevent dry operation.
Portafilter difficult to install/remove.	New machine stiffness; improper alignment.	Ensure proper alignment with the triangle mark. It may require some force initially, which will ease with use.
Tamper is flimsy.	Standard accessory quality.	Consider purchasing a higher quality, aftermarket tamper for better tamping results if desired.

## SPECIFICATIONS

<b>Brand</b>	URintells Cuising
<b>Model Name</b>	EM5120-US
<b>Color</b>	Silver
<b>Product Dimensions</b>	11.2"D x 8.3"W x 12.5"H
<b>Coffee Maker Type</b>	Espresso Machine
<b>Filter Type</b>	Reusable
<b>Operation Mode</b>	Semi-Automatic
<b>Voltage</b>	120 Volts (AC)
<b>Human Interface Input</b>	Touchscreen

<b>Coffee Input Type</b>	Ground
<b>Item Weight</b>	10.58 pounds
<b>Water Tank Capacity</b>	34 oz (approx. 1000ml)
<b>Milk Reservoir Capacity</b>	23 oz (approx. 700ml)
<b>Pressure</b>	20 Bar (Espresso extraction), 4 Bar (Milk frothing)
<b>Heating System</b>	Dual Heating System (1350W & 900W)

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official URintells Cuising store.

You can visit the URintells Cuising store for additional instructional videos and support resources: [URintells Cuising Store](#)

