

URintells Cuising EM5210-US

URintells Cuising 20 Bar Espresso Machine EM5210-US Instruction Manual

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation of your URintells Cuising 20 Bar Espresso Machine EM5210-US. This espresso coffee maker is equipped with a user-friendly colorful touch screen control panel, a 20 bar professional pump, and a 1350W powerful boiler for optimal pressure and temperature. It features pre-soaking technology for thorough coffee penetration and rich espresso crema extraction. Please read this manual thoroughly before first use and keep it for future reference.

SAFETY INSTRUCTIONS

- Always ensure the machine is placed on a stable, level surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation.
- Unplug the machine from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Exercise caution when handling hot surfaces and steam.

PRODUCT OVERVIEW AND COMPONENTS

Your URintells Cuising Espresso Machine EM5210-US comes with the following components:

- 1x URintells Cuising Espresso Machine with Milk Frother
- 1x 40.58 oz Removable Water Tank
- 1x 51mm One Cup Filter

- 1x 51mm Two Cup Filter
- 1x Portafilter
- 1x Tamper with Spoon
- 1x Instruction Manual



Figure 1: URintells Cuising 20 Bar Espresso Machine EM5210-US.

Automatic Power-Off Function (30MINS)

Our espresso machines have an overheat protection device that automatically cuts off the power after about 30 minutes without any operation to ensure safety



Figure 2: Exploded view of the espresso machine showing its main components including the touch screen, steam knob, stainless steel body, steam handle, steam wand, steam nozzle, single/double cup filters, portafilter, tamper with spoon, drip tray grid, drip tray, and water tank.

40oz Removable Water Tank

Espresso Machine Weight: 7.7 Pounds



Figure 3: The 40oz (1.2 Liter) removable water tank, designed for easy filling and cleaning. Dimensions are 12.59"H x 4.5"W x 9.75"D.



Figure 4: The machine includes two dual wall filters: a single shot filter and a double shot filter, which are inserted into the portafilter.

SETUP

Before using your espresso machine for the first time, or after a period of inactivity, it is important to prime the machine and clean the internal system.

1. Fill the removable water tank with fresh, clean water.
2. Ensure the machine is plugged into a 120V AC power outlet.
3. Press the ON/OFF button on the touch screen to power on the machine.
4. Once the machine has finished preheating (buttons are solid), turn the steam/hot water knob to the "ON" position to release hot water through the steam wand. This helps to release air from the water pump and prime the system.
5. Turn the knob back to the "OFF" position once water flows steadily.

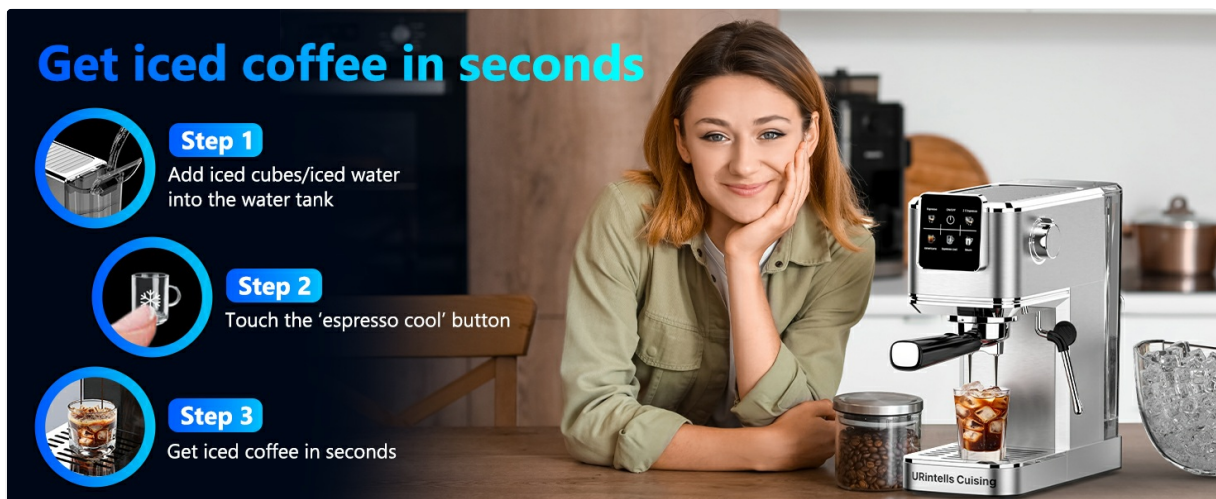


Figure 5: Visual guide for initial setup, including filling the water tank, pressing ON/OFF, turning the steam/hot water knob to ON, observing water flow, and turning the knob to OFF.

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Video 1: This video demonstrates the initial setup process and how to make various coffee drinks using the URintells Cuising Espresso Machine.

OPERATING INSTRUCTIONS

Touch Screen Control Panel

The espresso machine features a colorful touch screen control panel for easy operation. You can select your desired drink with a simple touch.



Figure 6: The touch screen panel displays options for Espresso, 2X Espresso, Americano, Espresso Cool, and Steam.

Preparing Espresso or Americano

1. Ensure the water tank is filled and the machine is preheated.
2. Select the appropriate filter (single or double shot) and place it into the portafilter.
3. Add ground coffee to the filter and tamp evenly with the included tamper.
4. Attach the portafilter to the machine by aligning it and turning it firmly to the right until locked.
5. Place your cup(s) on the drip tray beneath the portafilter.
6. Touch the 'Espresso' button for a single shot or '2X Espresso' for a double shot. For Americano, touch the 'Americano' button.



Figure 7: Steps for preparing espresso or Americano, from filling the tank to selecting the brewing mode.

Making Iced Coffee

The machine offers a convenient 'Espresso Cool' function for iced coffee.

1. Add ice cubes or ice water to the water tank.
2. Touch the 'Espresso Cool' button on the touch screen. The machine will not heat the water for this function.
3. Enjoy your iced coffee in seconds.

Tip: To avoid waiting for the machine to cool down, it is recommended to brew iced coffee before hot coffee or frothing milk.



Figure 8: Visual steps for preparing iced coffee using the 'Espresso Cool' function.

Milk Frothing for Cappuccino and Latte

The powerful steam wand allows you to create thick, silky microfoam milk for various milk-based coffee drinks.

1. Ensure the machine is preheated.
2. Press the 'Steam' button on the touch screen. The button will blink while heating and become solid when ready.
3. Turn the steam knob to the 'ON' position to release any residual water inside the pipe before frothing.
4. Submerge the steam wand into a pitcher of cold milk.

5. Adjust the steam wand position and milk frothing technique to achieve desired foam consistency.
6. Turn the steam knob to 'OFF' when finished.



Figure 9: The powerful and flexible steam wand, showing strong steam, 360° flexibility, and a detachable nozzle for easy cleaning.



Figure 10: Visual guide for milk frothing, from pressing the ON/OFF button to adjusting the steam wand.

Automatic Power-Off Function

For safety and energy saving, the espresso machine is equipped with an overheat protection device that automatically cuts off power after approximately 30 minutes of inactivity.



Figure 11: Illustration of the automatic power-off function after 30 minutes of no operation.

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Video 2: This video provides a demonstration of the touch screen espresso maker, including making Americano and cold brew options.

MAINTENANCE

Cleaning the Drip Tray

The drip tray is removable for easy cleaning. Simply slide it out, empty any collected liquid, and wash it with warm soapy water. It is also dishwasher safe.

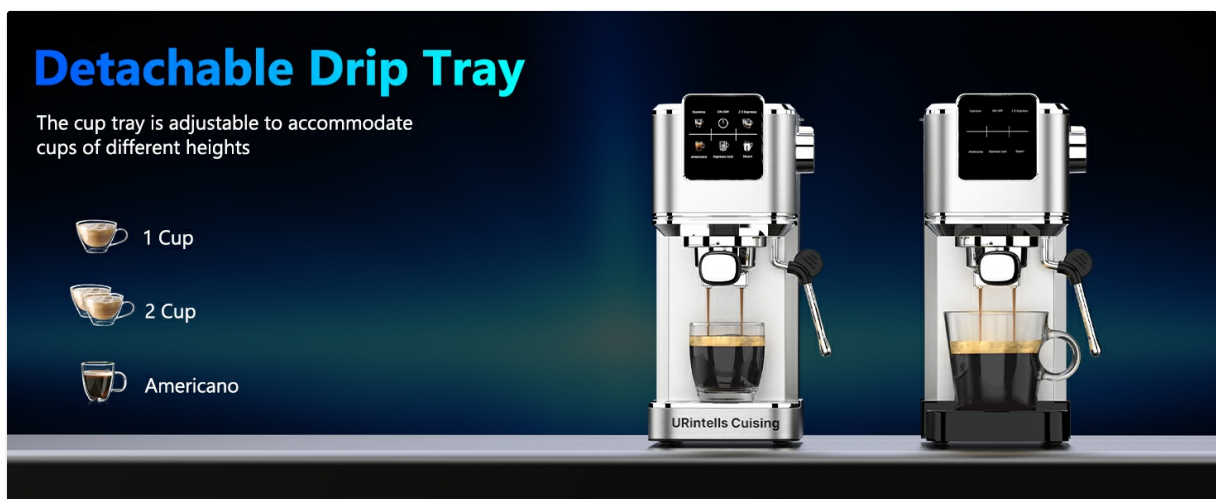


Figure 12: The detachable drip tray allows for easy cleaning and can be adjusted to accommodate different cup heights.

Cleaning the Water Tank

The 40oz transparent water tank is removable for easy filling and cleaning. Wash it regularly with warm soapy water and rinse thoroughly.

Descaling

Regular descaling is essential to maintain optimal performance and extend the lifespan of your espresso

machine. Refer to the 'Descale' indicator on the touch screen and follow the descaling instructions in the full user manual.

TROUBLESHOOTING

If you encounter any issues with your espresso machine, please refer to the detailed user manual included with your product. For further assistance, you may also consult the instructional videos available on the product page or contact customer support.

SPECIFICATIONS

Feature	Value
Brand	URintells Cuising
Model Name	EM5210-US
Color	Silver
Product Dimensions	12.48"D x 6.14"W x 12.59"H
Item Weight	7.71 pounds
Pressure System	20 Bar Professional Pump
Power	1350W
Water Tank Capacity	1.2 Liters (40.58 oz)
Operation Mode	Semi-Automatic
Human Interface Input	Touchscreen
Coffee Input Type	Ground Coffee
Special Features	Milk Steam Wand, Touchscreen, Cold Brew Function, Americano Function, Auto Shut-Off, Cup Warmer, Removable Water Tank

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the contact details provided in the included instruction manual or visit the official URintells Cuising website. Our customer service team is available to assist with any questions or concerns regarding your espresso machine.