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> Euker Fully Automatic Espresso Machine User Manual

## Euker fully automatic espresso machine

# Euker Fully Automatic Espresso Machine User Manual

Model: fully automatic espresso machine

## 1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Retain this manual for future reference.

- Ensure the appliance is connected to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- Unplug the machine before cleaning or when not in use.
- Do not operate the machine with a damaged cord or plug.
- This appliance is for household use only.
- Keep out of reach of children.
- Use only cold, fresh water in the water tank.
- Do not open the brewing unit during operation.

## 2. PRODUCT OVERVIEW

The Euker Fully Automatic Espresso Machine is designed for convenience and quality, offering a range of coffee beverages with minimal effort.

### Key Features:

- **Fully Automatic Operation:** TFT full-touch color control panel with 7 one-touch recipes for espresso, americano, and hot water in 30 seconds.
- **Integrated Milk Frother:** Fully automatic milk frothing technology for lattes and cappuccinos.
- **Dual Boiler Heating System:** Efficient heating for simultaneous extraction and milk frothing with precise temperature control.
- **Optimal Extraction:** 20-bar high-pressure pump for full aroma and oil extraction.
- **Adjustable Grinder:** Built-in stainless steel conical burr grinder with 15 grind settings (1-15).
- **Large Water Tank:** 1.5L detachable water reservoir for multiple servings.
- **Self-Cleaning Function:** Reduces cleaning time and maintains hygiene.
- **Compact Design:** Space-saving footprint for various kitchen sizes.



Figure 2.1: Euker Fully Automatic Espresso Machine, front view.

# CHOOSE THE FLAVOR OF COFFEE YOU WANT



Figure 2.2: Close-up of the TFT color touch screen and grinding/extraction icons.

# AUTOMATIC COFFEE MACHINE



LCD Touch  
Color Screen



Grinding and  
Extraction



Figure 2.3: The classic milk frother attachment for creating delicate and smooth milk foam.

# CLASSIC MILK FROTHER

Easy to make a variety of milk curry, bring a delicate and smooth feeling



Figure 2.4: Illustrates the dual boiler heating system for active temperature control and pressure stabilization.

# DOUBLE BOILER HEATING SYSTEM



Active  
Temperature Control



Pressure  
Stabilization



Figure 2.5: Dimensions of the compact and convenient espresso machine.

## LIGHTWEIGHT & CONVENIENT



Figure 2.6: Highlights the 1.5L removable water tank, dual boiler heating system, and automatic cleaning function.

### 3. SETUP AND FIRST USE

Follow these steps for initial setup and your first coffee preparation.

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the machine on a stable, level surface away from heat sources and direct sunlight.
3. **Water Tank:** Remove the 1.5L detachable water tank, rinse it, and fill it with fresh, cold water. Reinsert the tank securely.
4. **Bean Hopper:** Open the bean hopper lid and pour fresh coffee beans into the built-in grinder.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.
6. **Initial Rinse:** Before first use, perform an initial rinse cycle without coffee to clean the internal system. Refer to the on-screen instructions for this process.



Figure 3.1: Visual guide for the 4-step espresso preparation process.

## 4. OPERATING INSTRUCTIONS

The TFT color touch screen provides intuitive control for various coffee preparations.

### 4.1 Brewing Coffee

1. **Power On:** Press the power button to turn on the machine.
2. **Select Beverage:** On the TFT touch screen, select your desired beverage (e.g., Espresso, Americano, Cappuccino).
3. **Adjust Grind (Optional):** If desired, adjust the grind level from 1 (finest) to 15 (coarsest) using the dial in the bean hopper. A finer grind is generally for espresso, while coarser grinds are for other coffee types.
4. **Customize Volume:** For some recipes, you can customize the cup size (e.g., 30-300mL). The machine can memorize your preferred settings.
5. **Start Brewing:** Place a cup under the coffee spout and press the "Start" button on the screen. The machine will automatically grind the beans and brew your coffee.



Figure 4.1: The 20-bar pump pressure system and 15-level grinding setup for optimal flavor.

## 4 Steps To Get Espresso



Figure 4.2: Enjoy extracted coffee anytime with options like Espresso, Cappuccino, Americano, and more.



Figure 4.3: One-touch operation allows for easy preparation of various espresso types.

## 4.2 Using the Milk Frother

1. **Fill Milk Container:** Fill the milk container with cold milk.
2. **Connect:** Ensure the milk frother tube is properly connected to the machine.
3. **Select Milk Beverage:** Choose a milk-based beverage like Latte or Cappuccino from the touch screen.
4. **Start Frothing:** The machine will automatically froth the milk and combine it with the coffee.

Your browser does not support the video tag.

Video 4.1: Demonstration of the Euker Fully Automatic Espresso Machine, including one-button operation, grinding, brewing, and automatic milk frothing for various coffee types.

## 5. MAINTENANCE AND CLEANING

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

- **Self-Cleaning Function:** The machine includes an automatic self-cleaning function. Follow the prompts on the TFT screen to initiate this cycle regularly.
- **Drip Tray:** The drip tray is removable for easy cleaning. Empty and rinse it daily or when the indicator shows it is full.
- **Water Tank:** Clean the water tank weekly with mild detergent and rinse thoroughly.
- **Milk Frother:** After each use, clean the milk frother system to prevent milk residue buildup. The machine may prompt for a rinse cycle.
- **Brewing Unit:** Periodically remove and rinse the brewing unit under running water. Allow it to air dry before reinserting.
- **Descaling:** The machine will indicate when descaling is required. Use a suitable descaling solution and follow the on-screen instructions.



Figure 5.1: Features like the removable drip tray and adjustable coffee spout simplify cleaning and use.

## 6. TROUBLESHOOTING

If you encounter issues, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty, coffee beans empty, brewing unit clogged.	Refill water tank, add coffee beans, clean brewing unit.
Coffee is too weak or too strong.	Incorrect grind setting, insufficient coffee quantity.	Adjust grind setting (finer for stronger, coarser for weaker), check coffee dosage settings.
Milk frother not producing foam.	Milk container empty, frother clogged, milk type unsuitable.	Refill milk, clean frother components, use cold, fresh milk (dairy or suitable plant-based).
Machine not turning on.	Not plugged in, power outage, main switch off.	Check power connection, verify power supply, ensure main switch is on.
Error message on screen.	Specific internal issue.	Refer to the on-screen message for specific instructions or contact customer support.

## 7. SPECIFICATIONS

Feature	Detail
Brand	Euker
Model Name	fully automatic espresso machine
Capacity	1.5 Liters (Water Tank)

Feature	Detail
Color	Black A
Product Dimensions (D x W x H)	20.94"D x 10.08"W x 15.67"H
Item Weight	24.3 Pounds
Special Feature	Auto Clean Function
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Filter Type	Reusable
Included Components	Milk Frother
Pressure System	20 Bar
Grinder Settings	1-15 Levels Adjustable

## 8. WARRANTY AND SUPPORT

For detailed warranty information, product registration, or technical support, please refer to the official Euker website or contact their customer service. This manual does not contain specific warranty terms or contact details.

