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› Ollygrin 20 Bar Semi-Automatic Espresso Machine User Manual

## Ollygrin AEK-US-EM1502

# Ollygrin 20 Bar Semi-Automatic Espresso Machine

Model: AEK-US-EM1502

## INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Ollygrin 20 Bar Semi-Automatic Espresso Machine. Designed for home use, this compact stainless steel coffee machine features a 20-bar pressure system and a powerful 1350W motor, allowing you to prepare a variety of coffee beverages including espresso, cappuccino, latte, and Americano. It includes a milk frother and a 40oz removable water tank for convenience.



The Ollygrin 20 Bar Semi-Automatic Espresso Machine in stainless steel, actively brewing two espresso shots.

## SETUP

### 1. Unpacking and Placement

- Carefully remove all packaging materials and accessories.
- Place the machine on a stable, flat, and dry surface, away from heat sources and direct sunlight.

- Ensure there is adequate space around the machine for ventilation and access to the water tank.

## 2. Water Tank Installation and Filling

- Remove the 40oz (1.2L) removable water tank from the back of the machine.
- Fill the tank with fresh, cold, filtered water up to the MAX line. Do not exceed the MAX line.
- Place the water tank back into its position, ensuring it is securely seated.



Detable Drip Tray

Removable Water Tank

The removable water tank is easily accessible for filling and cleaning.

## 3. Portafilter and Filter Basket Installation

- Insert the desired filter basket (single or double shot) into the portafilter. Ensure it is seated firmly.
- Align the portafilter with the group head on the machine. Insert the portafilter into the group head and turn it to the right until it is tightly secured.



## How To Install The Filter

Proper installation of the filter basket into the portafilter is crucial for optimal brewing.

### 4. Initial Priming (First Use)

- Before first use, or if the machine has not been used for a long time, prime the system.
- Ensure the water tank is filled. Place a cup under the brewing spout.
- Press the power button to turn on the machine. Wait for it to heat up.
- Press the single shot button to run water through the system without coffee. Repeat this process 2-3 times to clean and prime the internal components.

## OPERATION

### 1. Powering On and Preheating

- Plug the machine into a grounded electrical outlet.
- Press the power button. The indicator lights will flash as the machine preheats.
- Wait until the indicator lights become solid, indicating the machine has reached the optimal brewing temperature (approximately 197°F).

# Precise Temperature Control



The machine features precise temperature control for optimal brewing and frothing.

## 2. Brewing Espresso

- Add ground coffee to the filter basket. For a single shot, use approximately 7-9g of fine espresso grind. For a double shot, use 14-18g.
- Tamp the coffee grounds evenly with a tamper.
- Secure the portafilter into the group head.
- Place your espresso cup(s) under the portafilter spouts.
- Press the single shot or double shot button. The machine will automatically brew the espresso and stop when complete.

# 20 Bar High Pressure & Fast Heating System

MAKE YOUR ESPRESSO MORE AROMATIC AND ROBUST



The 20-bar high-pressure system ensures a rich and robust espresso extraction.

## 20 Bar Profession Pump



Proper pressure is essential for extracting the full flavor from coffee grounds.

### 3. Using the Milk Frother (Steam Wand)

- Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
- Turn the control knob to the steam function. Wait for the steam indicator light to become solid, indicating the frothing temperature (approximately 212°F) is reached.
- Submerge the steam wand tip just below the surface of the milk. Turn the control knob to release steam.
- Angle the pitcher to create a swirling motion, incorporating air into the milk until desired foam consistency is achieved.
- Once frothed, turn off the steam and remove the pitcher. Wipe the steam wand immediately with a damp cloth.



The powerful steam wand allows for creation of creamy milk foam for lattes and cappuccinos.

# How To Use Milk Frother



Proper technique for milk frothing ensures optimal foam texture.

# Meet All Your Coffee Needs



The Ollygrin espresso machine can create a variety of popular coffee beverages.

## MAINTENANCE

### 1. Daily Cleaning

- **Drip Tray:** The detachable drip tray should be emptied and rinsed daily or when the indicator floats.
- **Portafilter and Filter Basket:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under warm water. Wipe clean.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Purge a small amount of steam to clear the nozzle. The nozzle is removable for thorough cleaning.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the machine in water.



**Detachable Drip Tray**



**Removable Water Tank**

The detachable drip tray simplifies daily cleaning and maintenance.

## 2. Descaling

- Descaling is recommended every 2-3 months, or more frequently in areas with hard water, to prevent mineral buildup.
- Use a commercial descaling solution specifically designed for coffee machines, following the manufacturer's instructions.
- Alternatively, a solution of white vinegar and water (1:2 ratio) can be used.
- Run the descaling solution through the machine as if brewing coffee, and also through the steam wand.
- After descaling, run several cycles of fresh water through the machine to rinse thoroughly.

## TROUBLESHOOTING

| Problem                       | Possible Cause  | Solution  |
|-------------------------------|---|---|
| No coffee dispenses           | No water in tank; Clogged filter; Machine not preheated           | Fill water tank; Clean filter/portafilter; Wait for preheating                  |
| Weak coffee / Watery espresso | Coffee too coarse; Insufficient coffee grounds; Not tamped enough | Use finer grind; Increase coffee amount; Tamp firmly                            |
| No steam from wand            | Steam function not activated; Wand clogged; Not hot enough        | Turn control knob to steam; Clean wand nozzle; Wait for steam light to be solid |
| Machine leaks                 | Water tank not seated correctly; Portafilter not secured          | Reseat water tank; Secure portafilter tightly                                   |
| Coffee brews too slowly       | Coffee too fine; Too much coffee; Over-tamped                     | Use coarser grind; Reduce coffee amount; Tamp with less force                   |

## SPECIFICATIONS

|              |          |
|--------------|----------|
| <b>Brand</b> | Ollygrin |
|--------------|----------|

|                                       |                            |
|---------------------------------------|----------------------------|
| <b>Model Name</b>                     | AEK-US-EM1502              |
| <b>Color</b>                          | Stainless Steel            |
| <b>Product Dimensions (D x W x H)</b> | 11.78"D x 5.16"W x 11.93"H |
| <b>Item Weight</b>                    | 7.66 pounds                |
| <b>Coffee Maker Type</b>              | Espresso Machine           |
| <b>Operation Mode</b>                 | Semi-Automatic             |
| <b>Special Feature</b>                | Milk Frother               |
| <b>Water Tank Capacity</b>            | 40oz (approx. 1.2 Liters)  |
| <b>Pressure System</b>                | 20 Bar                     |
| <b>Included Components</b>            | Filter, Milk Frother       |

## Compact Size For Your



The compact design of the espresso machine makes it suitable for various kitchen sizes.

### WARRANTY AND SUPPORT

Your Ollygrin Espresso Machine is covered by a limited manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions. For technical support, troubleshooting assistance, or warranty claims, please contact Ollygrin customer service through the retailer's platform or the official Ollygrin website. Ensure you have your model number (AEK-US-EM1502) and purchase date available when contacting support.