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› Ollygrin AEK-US-EM1511-01 Semi-Automatic Espresso Machine User Manual

Ollygrin AEK-US-EM1511-01

Ollygrin AEK-US-EM1511-01 Semi-Automatic Espresso Machine User Manual

Model: AEK-US-EM1511-01

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Ollygrin AEK-US-EM1511-01 Semi-Automatic Espresso Machine. Please read this manual thoroughly before first use and retain it for future reference.



Image 1.1: Ollygrin AEK-US-EM1511-01 Semi-Automatic Espresso Machine, front view.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric

shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when disposing of hot steam.

3. PACKAGE CONTENTS

Please check the package contents upon unpacking to ensure all items are present and undamaged:

- Ollygrin AEK-US-EM1511-01 Espresso Machine
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Coffee Scoop with Tamper
- Removable Water Tank (40oz capacity)
- Detachable Drip Tray
- User Manual

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your espresso machine for proper operation.

Profession Brewing By 15 Bar Pump



CUPS SELECTION



FAST HEATING



RICH FLAVOR



Image 4.1: Overview of the espresso machine highlighting the 15 bar pump system for rich flavor and fast heating.

Meet All Your Coffee Needs



Image 4.2: The machine features a high-pressure system for robust espresso extraction and quick brewing. Note: The product operates with a 15 bar pressure system as specified in the product features.

20 Bar High Pressure & Fast Heating System

MAKE YOUR ESPRESSO MORE AROMATIC AND ROBUST



Image 4.3: The machine is capable of preparing various coffee beverages including Espresso, Americano, Latte, and Cappuccino.

Precise Temperature Control



Image 4.4: Precise temperature control ensures optimal brewing at 197°F and frothing at 212°F.

How To Use Milk Frother



Image 4.5: The compact design of the machine measures approximately 12.2 inches deep, 5.1 inches wide, and 12.5 inches high.

5. SETUP

5.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and inspect the machine for any damage.
2. Wipe the exterior of the machine with a damp cloth.
3. Wash the water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry.

5.2 Filling the Water Tank

1. Remove the water tank from the back of the machine by lifting it upwards.
2. Fill the tank with fresh, cold water up to the MAX line. Do not exceed the MAX line.
3. Place the water tank back into its position, ensuring it is seated correctly.



Removable Water Tank



Detachable Drip Tray

Image 5.1: The removable water tank and detachable drip tray facilitate easy filling and cleaning.

5.3 Priming the Pump (First Use)

1. Ensure the water tank is filled.
2. Place a cup under the portafilter spout (without coffee) and another under the steam wand.
3. Turn on the machine. The indicator light will flash as it heats up.
4. Once the machine is heated, press the single shot button to run water through the portafilter for about 30 seconds.
5. Turn the steam knob to release steam/hot water for about 30 seconds.
6. Turn off the machine. The pump is now primed.

6. OPERATING INSTRUCTIONS

6.1 Making Espresso

1. Ensure the machine is plugged in and the water tank is filled.
2. Turn on the machine. Wait for the indicator light to stop flashing, indicating it has reached brewing temperature.
3. Select the desired filter basket (single or double shot) and place it into the portafilter.
4. Add finely ground espresso coffee to the filter basket. Use the included scoop to measure.
5. Tamp the coffee grounds firmly and evenly using the tamper end of the scoop. Wipe any excess grounds from the rim.
6. Attach the portafilter to the group head by aligning it and twisting firmly to the right until secure.
7. Place one or two espresso cups under the portafilter spouts.
8. Press the single or double shot button on the touch screen. The machine will begin brewing.
9. Once brewing is complete, the machine will stop automatically. Remove the cups.
10. Carefully remove the portafilter by twisting it to the left. Dispose of the used coffee grounds.

6.2 Using the Milk Frother (Steam Wand)

1. Ensure the machine is on and heated.
2. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
3. Position the steam wand into the milk, just below the surface.
4. Turn the steam knob to activate the steam.

5. Lower the pitcher slightly to introduce air for frothing, then raise it to heat the milk. Move the pitcher in a circular motion.
6. Continue until the milk reaches the desired temperature and texture. The frothing temperature is approximately 212°F.
7. Turn off the steam knob and remove the pitcher.
8. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



Image 6.1: Proper technique for using the milk frother, showing suitable milk level for optimal frothing.

Powerful Steam Wand



Anti-scalding Design



Removable Nozzle for Easy Cleaning

Image 6.2: The steam wand features an anti-scalding design and a removable nozzle for easy cleaning.

6.3 Hot Water Function

The steam wand can also dispense hot water for Americanos or pre-heating cups.

1. Ensure the machine is on and heated.
2. Place a cup under the steam wand.
3. Turn the steam knob to the hot water position (if applicable, refer to machine markings).
4. Dispense the desired amount of hot water.
5. Turn the steam knob back to the closed position.



Image 6.3: The steam wand offers dual functionality for both steaming milk and dispensing hot water.

7. MAINTENANCE

7.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under running water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. If the nozzle is clogged, remove it and clean with a small brush or pin.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Water Tank:** Rinse the water tank daily and refill with fresh water.

7.2 Descaling

Descaling is essential to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage, typically every 2-3 months.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the group head and steam wand.
4. Turn on the machine and allow it to heat up.
5. Run half of the solution through the group head by pressing the double shot button.
6. Run the remaining solution through the steam wand.
7. Turn off the machine and let it sit for 15-20 minutes.
8. Rinse the water tank thoroughly and fill with fresh water.
9. Repeat steps 3-6 with fresh water to rinse the machine completely.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	Coffee grounds too fine or too much coffee; Clogged filter basket; Machine needs descaling.	Use coarser grounds or less coffee; Clean filter basket; Perform descaling.
Coffee is watery / Weak espresso	Coffee grounds too coarse or too little coffee; Insufficient tamping.	Use finer grounds or more coffee; Tamp more firmly.
No steam from wand	Steam wand clogged; Not enough water in tank; Machine not at steam temperature.	Clean steam wand nozzle; Fill water tank; Wait for machine to reach steam temperature.
Machine leaks water	Water tank not seated correctly; Drip tray full; Portafilter not secured.	Ensure water tank is properly inserted; Empty drip tray; Secure portafilter firmly.
Machine does not turn on	Not plugged in; Power outlet issue.	Check power cord connection; Test outlet with another appliance.

9. SPECIFICATIONS

- **Brand:** Ollygrin
- **Model Name:** AEK-US-EM1511-01
- **Coffee Maker Type:** Semi-Automatic Espresso Machine
- **Pressure System:** 15 Bar
- **Power:** 1350W
- **Water Tank Capacity:** 40 oz (approximately 1.2 liters)
- **Product Dimensions:** 12.2"D x 5.1"W x 12.5"H
- **Item Weight:** 7.34 pounds
- **Special Feature:** Milk Frother, Touch Screen
- **Included Components:** Milk Frother, Portafilter, Filter Baskets, Tamper/Scoop, Water Tank, Drip Tray

10. WARRANTY AND SUPPORT

Your Ollygrin AEK-US-EM1511-01 Espresso Machine comes with a standard manufacturer's warranty. For specific warranty details, including coverage period and terms, please refer to the warranty card included in your product packaging or contact Ollygrin customer support.

If you encounter any issues or have questions regarding your product, please contact Ollygrin customer support through the retailer's platform or the official Ollygrin website. Please have your model number (AEK-US-EM1511-01) and purchase information ready when contacting support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question

and use this page's manual context to help answer it.

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Example: How do I reset this device or fix this error?

Details

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