

[Manuals.plus](#) /

> [URintells Cuising](#) /

> URintells Cuising Espresso Machine with Grinder (Model EM7110-US) Instruction Manual

URintells Cuising EM7110-US

URintells Cuising Espresso Machine with Grinder

Model: EM7110-US - Instruction Manual

1. PRODUCT OVERVIEW

The URintells Cuising Espresso Machine with Grinder, Model EM7110-US, is designed to provide a complete coffee brewing experience at home. This all-in-one machine features an integrated conical burr grinder, a 58mm portafilter, and a powerful steam wand for milk frothing. Its intuitive controls and robust construction ensure consistent, high-quality espresso and milk-based beverages.



Figure 1.1: The URintells Cuising Espresso Machine with Grinder, Model EM7110-US, showcasing its sleek stainless steel design and integrated components.



Figure 1.2: The espresso machine with its dimensions: 12.6 inches deep, 13.19 inches wide, and 16.14 inches high, illustrating its compact design for various spaces.

2. SAFETY INFORMATION

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

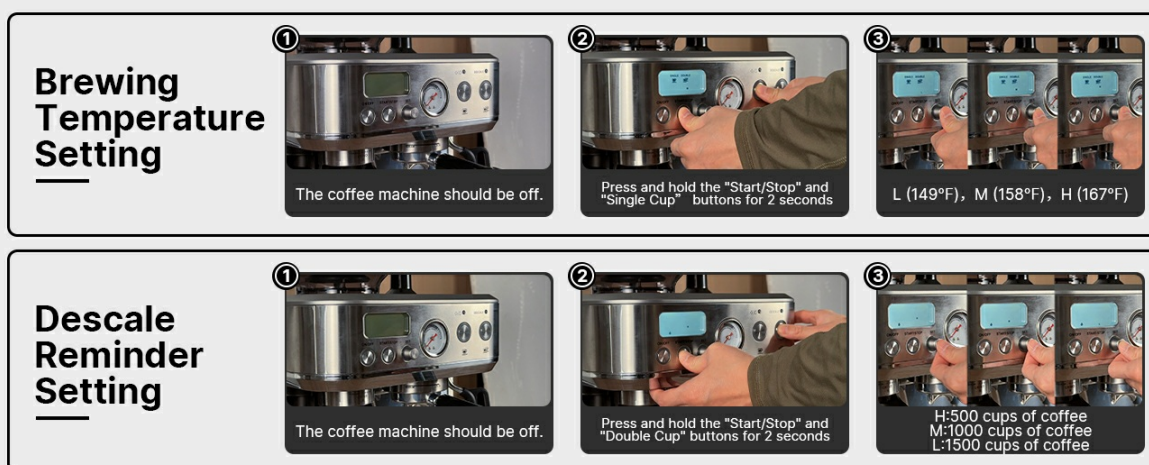
- Ensure the machine is placed on a stable, level surface away from heat sources and water.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Unplug the machine from the power outlet before cleaning or when not in use.
- Keep children and pets away from the appliance during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

3. SETUP

3.1 Unpacking and Initial Cleaning

Carefully remove all packaging materials. Inspect the machine for any damage. Before first use, it is essential to clean all removable parts that will come into contact with coffee or water.

1. **Remove Yellow Cap:** Locate and remove the yellow protective cap from the bottom of the water tank or pump mechanism. This cap is for shipping protection only.
2. **Wash Components:** Wash the water tank, portafilter, filter baskets, drip tray, and bean hopper with warm, soapy water. Rinse thoroughly and dry completely.
3. **Wipe Down Machine:** Wipe the exterior of the machine with a damp cloth.



Note: Please refer to the video section for the instruction videos.

Figure 3.1: Visual guide for initial setup, including removing the yellow cap, washing parts, and starting the initial program.

3.2 First Use and Priming

After cleaning, the machine needs to be primed to ensure proper water flow.

1. **Fill Water Tank:** Fill the water tank with fresh, cold water up to the MAX line. Ensure the tank is securely placed in the machine.
2. **Power On:** Plug the machine into a grounded power outlet. Press the **ON/OFF** button. The machine will perform an initial startup program.
3. **Run Water Cycle:** Place a large container under the portafilter head and steam wand. Press any brew button (e.g., Single Shot or Double Shot) to run a cycle without coffee. This flushes the system and primes the pump. Repeat this process for the steam wand by activating the steam function to release water until steam appears.

4. OPERATING INSTRUCTIONS

4.1 Grinding Coffee Beans

The integrated conical burr grinder offers 15 precise settings to achieve the ideal grind size for your espresso.

15 Levels Conical Burr Grinder



Figure 4.1: The 15-level conical burr grinder, showing settings from coarse (15) to fine (1) for optimal coffee extraction.

1. **Fill Bean Hopper:** Add fresh, whole coffee beans to the bean hopper.
2. **Select Grind Size:** Adjust the grind size dial. For espresso, a setting between 3 and 5 is generally recommended. Experiment to find your preferred setting.
3. **Grind Coffee:** Place the portafilter under the grinder outlet. Press the portafilter against the grinding button to start grinding. The machine will dispense the set amount of ground coffee.

4.2 Brewing Espresso

Achieve a rich and full-bodied espresso with the 58mm extraction system and 15-bar ULKA pump.

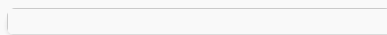


Figure 4.2: Step-by-step guide for brewing espresso, from preheating to extraction.

1. **Insert Filter Basket:** Place the appropriate filter basket (single or double shot) into the portafilter.
2. **Dose and Tamp:** Fill the filter basket with 14-16g of ground coffee for a single espresso or 20-22g for a double espresso. Tamp the coffee evenly and firmly using the provided tamper.

3. **Attach Portafilter:** Securely attach the portafilter to the group head by inserting it and rotating it to the right until it locks into place.
4. **Place Cup:** Position your espresso cup(s) on the drip tray directly under the portafilter spouts.
5. **Select Brew:** Press the **Single Shot** or **Double Shot** button. The machine will pre-infuse the coffee before beginning extraction.
6. **Stop Extraction:** The machine will automatically stop the extraction based on programmed volume. You can manually stop it at any time by pressing the brew button again.



Figure 4.3: Espresso being extracted, demonstrating the 15-bar ULKA pump for optimal pressure.



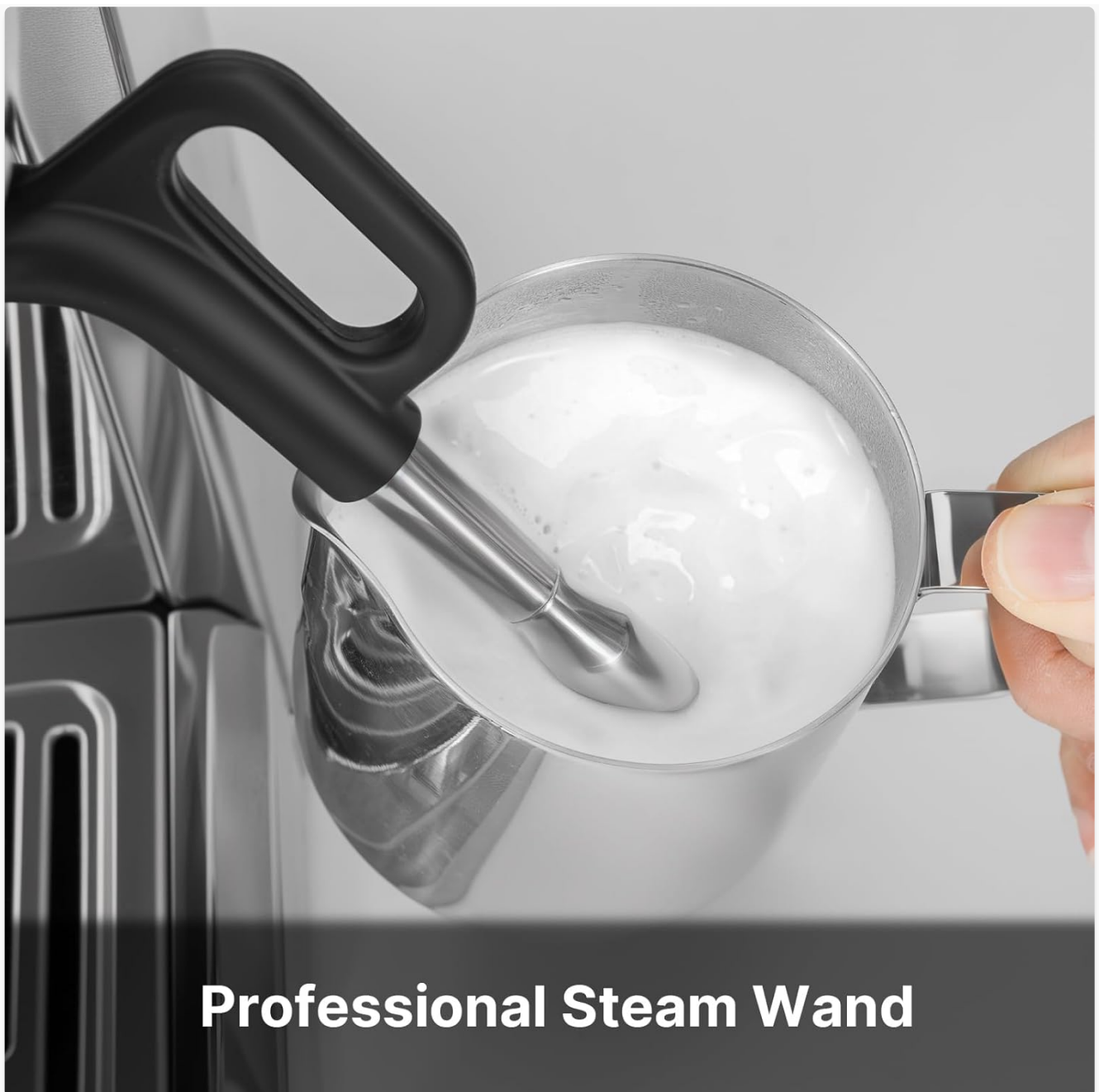
58MM Extraction System

Figure 4.4: Close-up of the 58mm extraction system, ensuring even saturation of coffee grounds.

4.3 Milk Frothing

The professional steam wand allows you to create creamy microfoam for lattes and cappuccinos.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the **Steam** button. Wait for the steam indicator light to illuminate, indicating the machine has reached steaming temperature.
3. **Purge Steam Wand:** Position the steam wand over the drip tray and briefly open the steam knob to release any condensed water. Close the knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam knob fully. Angle the pitcher to create a swirling motion. For microfoam, keep the tip near the surface to incorporate air. For hotter milk, immerse the tip deeper.
5. **Stop Steaming:** Once the desired temperature and texture are achieved, close the steam knob and remove the pitcher.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to purge any milk from inside the wand.



Professional Steam Wand

Figure 4.5: The professional steam wand in action, creating frothed milk for various coffee beverages.

4.4 Control Panel and Settings

The machine features an intuitive LCD display and easy-to-use buttons and dial for various functions.



Figure 4.6: The LCD display and control buttons, allowing customization of grind, shot volume, and other settings.

- **ON/OFF Button:** Powers the machine on or off.
- **START/STOP Button:** Initiates or stops the brewing process.
- **SET Knob:** Used to navigate menus and adjust settings displayed on the LCD.

- **Single/Double Espresso Buttons:** Initiates a single or double shot espresso brew.
- **Steam Button:** Activates the steam function for milk frothing.
- **Hot Water Button:** Dispenses hot water.
- **DESCALE Indicator:** Illuminates when descaling is required.

4.5 Adjusting Brewing Temperature and Descale Reminder

You can customize the brewing temperature and set the descaling reminder frequency.



Figure 4.7: Instructions for setting brewing temperature (Low, Medium, High) and descale reminder (500, 1000, 1500 cups).

- **Brewing Temperature:** With the machine off, press and hold the **START/STOP** and **Single Cup** buttons for 2 seconds to enter temperature setting mode. Use the **SET** knob to select Low (149°F), Medium (158°F), or High (167°F).
- **Descal Reminder:** With the machine off, press and hold the **START/STOP** and **Double Cup** buttons for 2 seconds to enter descale reminder setting mode. Use the **SET** knob to select 500, 1000, or 1500 cups.

5. MAINTENANCE

Regular cleaning and maintenance ensure optimal performance and longevity of your espresso machine.

5.1 Daily Cleaning



Figure 5.1: Visual guide for daily cleaning of the portafilter, drip tray, bean hopper, and steam wand tip.

- **Portafilter and Filter Baskets:** After each use, remove the portafilter and discard the spent coffee grounds. Rinse the portafilter and filter basket under hot water.
- **Steam Wand:** As described in Section 4.3, clean the steam wand immediately after frothing milk.
- **Drip Tray:** Empty and clean the drip tray daily or when the 'Empty Me' indicator appears.
- **Group Head:** Use a damp cloth to wipe the group head screen and gasket to remove any coffee residue.

5.2 Descaling

Descaling removes mineral buildup from the machine's internal components, which is crucial for performance and taste. The machine has a descaling reminder system.



Figure 5.2: Step-by-step instructions for the descaling process, including adding descaling agent, running cycles, and refilling the water tank.

1. **Prepare Descaling Solution:** Mix a descaling agent with water according to the descaler manufacturer's instructions. Pour the solution into the water tank.
2. **Enter Descale Mode:** When the **DESCALE** indicator lights up, rotate the **SET** knob to the 'CLEAN' mode.
3. **Start First Stage:** Press the **START/STOP** button to begin the first descaling stage. The machine will run the solution through its system.
4. **Empty and Refill:** Once the first stage is complete, discard the remaining solution from the water tank and rinse the tank thoroughly. Refill the water tank with fresh, clean water.
5. **Start Second Stage:** Press the **START/STOP** button again to begin the second stage, which rinses the machine with clean water.
6. **Completion:** After the second stage, the descaling process is complete, and the machine will return to standby mode.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your espresso machine.

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	Grind too fine, coffee tamped too hard, clogged filter basket, low water level.	Adjust grind coarser, reduce tamping pressure, clean filter basket, refill water tank.
Coffee tastes weak / Fast flow	Grind too coarse, insufficient coffee dose, coffee tamped too lightly.	Adjust grind finer, increase coffee dose, tamp more firmly.
No steam / Weak steam	Steam wand clogged, machine not at steaming temperature, low water level.	Clean steam wand, wait for steam indicator, refill water tank.
Machine is noisy during operation	Normal pump operation, grinder noise (especially with coarser settings).	This can be normal. Ensure machine is on a stable surface. If excessive, contact support.
Error Code E07 (Heating Element Failure)	Internal heating element malfunction.	Unplug the machine, wait 10 minutes, then plug back in. If the error persists, contact customer support for assistance or replacement.
Water leaking from machine	Water tank not seated correctly, drip tray full, damaged gasket.	Ensure water tank is properly inserted, empty drip tray, inspect and replace gasket if damaged.

If you encounter an issue not listed here or if the suggested solutions do not resolve the problem, please contact URintells Cuising customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	URintells Cuising
Model Name	EM7110-US
Product Dimensions	12.6"D x 13.19"W x 16.14"H
Item Weight	21.9 pounds
Color	Silver
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Coffee Input Type	Ground, Whole Bean
Special Features	Adjustable Brew Strength, Auto Clean Function, Cup Warmer, Milk Frother, Single Cup Brew

Feature	Detail
Included Components	Bean Hopper, Cleaning Needle Tool, Grinder Conical Burr, Milk Frother, Powder Catcher Ring, Drip Tray, Tamper, Portafilter, Single Cup Double Wall Filter, Double Cup Double Wall Filter, Water Tank
Human Interface Input	Buttons, Dial
Manufacture Year	2024

8. WARRANTY AND SUPPORT

8.1 Product Warranty

Please refer to the product packaging or the official URintells Cuisining website for specific warranty terms and conditions. Typically, products are covered against manufacturing defects for a defined period from the date of purchase.

8.2 Extended Protection Plans

Extended protection plans may be available for purchase to provide additional coverage beyond the standard manufacturer's warranty. These plans offer peace of mind for a longer duration.

- **3-Year Protection Plan:** Available for \$48.99 (one-time payment).
- **4-Year Protection Plan:** Available for \$63.99 (one-time payment).
- **Complete Protect:** A monthly plan at \$16.99/month, covering eligible past and future purchases.

For details on purchasing or activating these plans, please consult your retailer or the plan provider.

8.3 Customer Support

For technical assistance, troubleshooting, or warranty claims, please contact URintells Cuisining customer support through their official website or the contact information provided with your purchase. When contacting support, please have your model number (EM7110-US) and proof of purchase readily available.

