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> AMZCHEF 20 Bar Espresso Machine User Manual

AMZCHEF CE-AZ-EM1501-SV

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Model: CE-AZ-EM1501-SV

1. INTRODUCTION

Welcome to your new AMZCHEF 20 Bar Espresso Machine. This manual provides essential information for the safe operation, setup, use, and maintenance of your appliance. Please read these instructions thoroughly before first use and retain them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, and/or injury, basic safety precautions should always be followed:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or the 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 personal injury.
- 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.

3. PRODUCT OVERVIEW

Familiarize yourself with the components and key features of your AMZCHEF Espresso Machine.

3.1 Components

The following diagram illustrates the main parts of your espresso machine:



This image displays the AMZCHEF Espresso Machine with key components labeled, including the 1.2L removable water tank, 51mm funnel size, and overall dimensions (12.2 inches width, 11.81 inches height, 4.72 inches depth). It also highlights the stainless steel construction and the inclusion of a Quick Start Guide.

- **Control Panel:** LED touch screen for operation.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For frothing milk.
- **Water Tank:** 1.2L removable tank for water supply.
- **Drip Tray:** Collects excess liquid.

- **Cup Warmer:** Top surface for pre-heating cups.
- **Power Knob:** To turn the machine on/off and select functions.

3.2 Key Features

- **20 Bar Professional Pump System:** Ensures optimal flavor extraction for rich, full-bodied espresso.
- **Integrated Milk Frother:** Features an 8mm powerful steam wand for creamy, velvety micro-foam.
- **Large LED Touch Screen Display:** Provides a clear overview of brewing modes and processes for easy selection.
- **Compact Design:** Fits most kitchen spaces, with a 1.2-liter removable water tank.
- **DIY Extraction Time Function:** Allows customization of extraction time to personal taste and coffee bean properties.
- **1350W Powerful Heating System:** Achieves optimal brewing temperature quickly (30-40 seconds).
- **Cup Warmer Place:** Helps maintain coffee temperature by pre-heating cups.

4. SETUP

4.1 Unpacking

1. Carefully remove all packaging materials and the espresso machine from the box.
2. Check for any damage during transit. Do not operate if the machine appears damaged.
3. Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat.

4.2 Initial Cleaning

1. Wash the water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry.
2. Wipe the exterior of the machine with a damp cloth.

4.3 Filling the Water Tank

1. Remove the 1.2L water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX line. Do not use hot water or other liquids.
3. Place the water tank back into its position, ensuring it is seated correctly.

41oz Removeable water tank & Space Saving

Compact and full featured fits your kitchen sizes



This image illustrates the removable 1.2L water tank located at the back of the espresso machine, ready for filling.

4.4 First Use / Priming

1. Ensure the water tank is filled.
2. Place a large cup under the portafilter spout (without coffee).
3. Turn the machine on using the power knob. The machine will begin preheating.
4. Once preheating is complete (indicated by the LED display), press the single cup button to run water through the system. This primes the pump and cleans internal components.
5. Repeat this process for the steam wand by turning the power knob to the steam function and releasing steam for a few seconds.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The intuitive LED touch screen allows for easy selection of brewing options.

More Professional Standard Mode & DIY Mode

Customize your extraction time



single cup



double cup



Customized
extraction time



Espresso



Latte



Cappuccino



American

This image provides a detailed view of the LED touch screen control panel, displaying icons for single cup espresso, double cup espresso, and a customizable extraction time setting.

- **Power Button:** Turns the machine on/off.
- **Single Cup Icon:** Brews a single shot of espresso.
- **Double Cup Icon:** Brews a double shot of espresso.
- **Customized Extraction Time Icon:** Allows adjustment of brewing duration.

5.2 Making Espresso

5.2.1 Preparing the Portafilter

1. Select the appropriate filter basket (single or double shot) and place it into the portafilter.
2. Grind fresh coffee beans to a fine consistency suitable for espresso.
3. Fill the filter basket with ground coffee. For a single shot, use approximately 7-10g; for a double shot, use 14-20g.
4. Distribute the coffee evenly and tamp it firmly with a tamper. Ensure the surface is level.
5. Wipe any excess coffee grounds from the rim of the portafilter.

5.2.2 Brewing Espresso

1. Ensure the machine is preheated (LED display indicates readiness).
2. Attach the prepared portafilter to the group head by inserting it and twisting firmly to the right until it is securely locked.
3. Place one or two espresso cups on the drip tray directly under the portafilter spouts.
4. Select either the single cup or double cup icon on the LED touch screen to begin brewing. The machine will automatically stop when the programmed volume is reached.



This image shows the AMZCHEF Espresso Machine actively brewing two shots of espresso into clear glasses, demonstrating its dual-spout portafilter. Iced coffee beverages are also visible, suggesting versatility.

20 Bar

PROFESSIONAL PUMP



PUMP ≥ 20BAR

Rich Coffee Oils



PUMP < 20BAR

Less Coffee Oils



This image visually compares the results of a 20-bar professional pump, showing rich coffee oils in the espresso, against a pump with less than 20 bars, which yields fewer coffee oils.

5.2.3 DIY Extraction Time

To customize your espresso extraction time:

1. After preheating, press and hold the 'Customized Extraction Time' icon on the LED display.
2. The machine will start brewing. Release the button when your desired volume or extraction time is reached. The machine will remember this setting for future use.

5.3 Frothing Milk

The powerful 8mm steam wand allows you to create creamy milk foam for lattes and cappuccinos.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. Turn the power knob to the steam function. Wait for the machine to heat up to steaming temperature.
3. Purge the steam wand briefly into the drip tray to remove any condensed water.
4. Submerge the tip of the steam wand just below the surface of the milk. Open the steam valve slowly.
5. Angle the pitcher to create a whirlpool effect, incorporating air for foam. As the milk heats and expands, lower the

pitcher slightly to keep the tip just below the surface.

6. Once the milk reaches your desired temperature and consistency (typically around 60-70°C or 140-160°F), close the steam valve and remove the pitcher.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

Powerful Steam System



This image highlights the powerful 8mm steam wand of the AMZCHEF Espresso Machine, demonstrating its ability to create good and dry vapor volume for effective milk frothing. A comparison shows a less efficient steam wand.

5.4 Cup Warmer

The top surface of your espresso machine functions as a cup warmer. Place your espresso cups here before brewing to pre-heat them. This helps to maintain the temperature of your espresso and preserve its flavor.

Cup Warmer Place

Minimum Coffee Temperature Loss
Retain Its Best Flavor



This image shows two clear coffee cups placed on the designated cup warmer area of the espresso machine, with glowing arrows indicating the heating function to minimize coffee temperature loss and retain flavor.

6. MAINTENANCE AND CLEANING

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

6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge steam briefly to clear any internal milk residue.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator shows it is full.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

6.2 Water Tank Cleaning

Clean the 1.2L removable water tank weekly or as needed to prevent mineral buildup and ensure fresh-tasting coffee.

1. Remove the water tank from the machine.
2. Wash with warm, soapy water and a soft brush.
3. Rinse thoroughly and dry before refilling and placing back into the machine.

6.3 Descaling

Mineral deposits (limescale) can build up in the machine over time, affecting performance and taste. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Use a commercial descaling solution specifically designed for espresso machines, following the manufacturer's instructions. Alternatively, a solution of white vinegar and water (1:1 ratio) can be used.
2. Fill the water tank with the descaling solution.
3. Place a large container under the portafilter and steam wand.
4. Run several cycles of water through the group head and steam wand until the tank is empty.
5. Rinse the water tank thoroughly and refill with fresh water.
6. Run several cycles of fresh water through the machine to flush out any remaining descaling solution.

7. TROUBLESHOOTING

If you encounter issues with your espresso machine, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee flow or very slow flow	<ul style="list-style-type: none"> • Coffee grounds too fine or too much coffee. • Coffee tamped too hard. • Filter basket clogged. • Machine needs descaling. 	<ul style="list-style-type: none"> • Use coarser grind or less coffee. • Reduce tamping pressure. • Clean filter basket. • Perform descaling procedure.
Weak or watery espresso	<ul style="list-style-type: none"> • Coffee grounds too coarse or too little coffee. • Coffee not tamped enough. • Machine not fully preheated. 	<ul style="list-style-type: none"> • Use finer grind or more coffee. • Increase tamping pressure. • Allow machine to fully preheat.
No steam from steam wand	<ul style="list-style-type: none"> • Steam wand clogged. • Machine not at steaming temperature. 	<ul style="list-style-type: none"> • Clean steam wand thoroughly with a pin. • Ensure machine is in steam mode and fully heated.
Machine not turning on	<ul style="list-style-type: none"> • Not plugged in. • Power outlet malfunction. 	<ul style="list-style-type: none"> • Check power cord connection. • Test outlet with another appliance.

8. SPECIFICATIONS

Detailed technical specifications for the AMZCHEF 20 Bar Espresso Machine.

Feature	Detail
Brand	AMZCHEF
Model Number	CE-AZ-EM1501-SV
Color	Silbrig (Silver)
Dimensions (L x W x H)	30.5 x 13.2 x 30.3 cm (12.0 x 5.2 x 11.9 inches)
Weight	4 Kilograms (8.8 pounds)
Water Tank Capacity	1.2 Liters (35 Ounces)
Voltage	230 Volts (AC)
Power	1350 Watts
Pressure	20 Bar Professional Pump
Material	Stainless Steel
Special Features	2-in-1 function with milk frother, LED touch screen, individual extraction time, cup warmer.

9. WARRANTY AND SUPPORT

For detailed warranty information, product registration, and customer support, please refer to the documentation included with your purchase. You may also visit the official AMZCHEF website for further assistance and contact information.