

## Euker v1a49LiyYAXqlwV\_Ukw\_wul44O

# Euker 15 Bar Professional Espresso Machine Instruction Manual

Model: v1a49LiyYAXqlwV\_Ukw\_wul44O

[Setup](#)

[Operation](#)

[Maintenance](#)

[Specifications](#)

[Troubleshooting](#)

[Warranty & Support](#)

## 1. SETUP

---

### 1.1 Unpacking and Initial Inspection

Carefully unpack all components and ensure the following items are present:

- Espresso Machine Unit
- 58mm Sieve Handle (Portafilter)
- 1-Cup Coffee Filter
- 2-Cup Coffee Filter
- Milk Pitcher
- Cleaning Brush
- Tamper
- Cleaning Needle

# 15-Bar Smart Espresso Machine With Grinder



250g Bean storage capacity



15 Adjustable grinding settings



15bar pump pressure



2.3L removable water tank



Single/Double cup filter



LCD Display



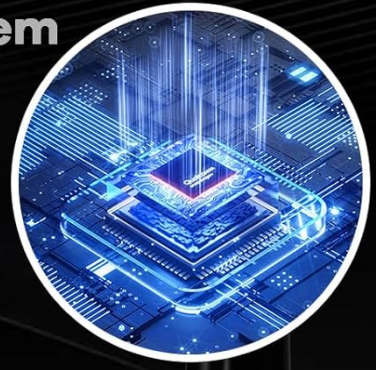
Euker Espresso Machine with included accessories: sieve handle, 1-cup filter, 2-cup filter, milk pitcher, cleaning brush, tamper, and cleaning needle.

## 1.2 Grinder Installation

To install the grinder, align the two rings of the grinder hopper with the corresponding markings on the machine. Ensure the GRIND SIZE marking is within the 1-15 number range. Add fresh coffee beans to the hopper and secure the lid.

## PID Intelligent Temp Control System

Accurately controls the temp to ensure the stability and taste of coffee.



Top view of the espresso machine showing the grinder hopper and PID intelligent temperature control system.

### 1.3 Water Tank Installation

Fill the removable water tank with fresh, cold water up to the indicated maximum level (2300ml). Align the grooves in the water tank with the raised grooves on the back of the machine and slide it firmly into place until it clicks.

# Maximize Extract the Flavor of Coffee Beans

## Tapered Burr Grinding



### Adjustable Extraction Thickness



Rear view of the espresso machine highlighting the removable 2.3L water tank and 360-degree rotating steam wand.

## 2. OPERATION

### 2.1 Preparing the Portafilter

Insert either the single or double filter into the portafilter, pressing it firmly into place. Turn the knob on the machine to adjust the desired coffee powder weight. Align the notch on the portafilter handle with the insertion point on the bottom of the grounds dispenser and press down to activate grinding. Once ground, use the tamper to evenly press the coffee grounds into the portafilter.

## Reliable and High-Quality Auxiliary Functions



Top cup holder



360°Rotating steam wand



Removable water tank



Detachable drip tray



Close-up of the conical burr grinder and portafilter, demonstrating the grinding and tamping process.

## 2.2 Brewing Coffee

Align the portafilter notch with the insertion point on the underside of the brew group. Carefully twist the portafilter counter-clockwise until the handle aligns with the LOCK TIGHT marking on the brew head. Place your cup(s) under the portafilter. Use the "Cup" button to select the desired cup size (1 cup dispenses 35ml, 2 cups dispenses 80ml). Press the Start/Stop button to begin the coffee brewing process.



Front view of the Euker 15-Bar Espresso Machine with grinder, showing the LCD display and controls.

## 2.3 Frothing Milk

Move the steam wand to a suitable position over a milk pitcher filled with cold milk. Press the Menu button to select the STEAM function. When ready, press the Start/Stop button to begin steaming. A countdown will appear on the LCD screen. Hold the frothing jug at an angle so the top of the steam wand is just below the surface of the milk to create velvety microfoam for lattes and cappuccinos.

## Show Different Coffee Arts More Accurately

More smooth milk froth, easier to latte art



Image demonstrating the creation of latte art using the professional milk frothing wand.

### 2.4 Official Product Video: How to Use

This video provides a comprehensive guide on how to use the Euker 15 Bar Professional Espresso Machine, covering installation, brewing, frothing, and cleaning steps.

## 3. MAINTENANCE

Regular cleaning and maintenance are essential to extend the life and ensure optimal performance of your espresso machine.

### 3.1 Quick Cleaning Cycle

Place two empty cups or bowls under the portafilter and milk frother. Press the "Clean" button, then the "Start/Stop" button. The machine will dispense water in 3 cleaning cycles for approximately 4 minutes to flush the system.

### 3.2 Grinder and Powder Collector Cleaning

Use the included small cleaning brush to remove any residual coffee grounds from the grinder burrs and the powder collector area. Ensure all loose particles are brushed away.

### 3.3 Steam Wand Cleaning

After each use, wipe the steam wand with a damp cloth. Use the cleaning needle to unclog the steam wand tip to prevent milk residue buildup and scaling.

### 3.4 Drip Tray Cleaning

The drip tray is removable for easy cleaning. Periodically remove the drip tray, empty any collected water, and wash it with warm, soapy water. Rinse thoroughly and dry before reinserting.

- 1 58mm Sieve Handle
- 2 1-Cup Coffee Filter
- 3 2-Cup Coffee Filter
- 4 Milk Pitcher
- 5 Cleaning Brush
- 6 Tamper
- 7 Cleaning Needle



Close-up of the removable drip tray, highlighting its ease of cleaning.

## 4. SPECIFICATIONS

Brand	Euker
Model Name	15 Bar

<b>Model Number</b>	v1a49LiyYAXqlwV_Ukw_wul44O
<b>Capacity</b>	78 Fluid Ounces (2.3 Liters)
<b>Color</b>	Gray
<b>Product Dimensions (D x W x H)</b>	15.94"D x 15.35"W x 17.32"H
<b>Item Weight</b>	25.4 Pounds
<b>Special Feature</b>	Milk Frother, Built-in Grinder, Digital Temperature Control (PID)
<b>Coffee Maker Type</b>	Espresso Machine
<b>Operation Mode</b>	Semi-Automatic
<b>Coffee Input Type</b>	Coffee Beans
<b>Filter Type</b>	Reusable

## 5. TROUBLESHOOTING

---

If you encounter any issues with your Euker Espresso Machine, please refer to the following general troubleshooting tips:

- **No Power:** Ensure the machine is properly plugged into a working electrical outlet. Check the power switch.
- **No Water Flow:** Verify the water tank is filled and correctly seated. Check for any blockages in the water lines or brew group.
- **Coffee Not Brewing:** Ensure the portafilter is correctly inserted and locked. Check if the coffee grounds are too fine or too coarse, which can affect water flow.
- **Steam Wand Not Frothing:** Ensure the steam wand is clean and unclogged. Check if the machine has reached the correct temperature for steaming.
- **Weak Espresso:** Adjust the grind size to be finer and ensure proper tamping pressure. Use fresh coffee beans.
- **Machine Leaking:** Check all removable parts, such as the water tank and drip tray, for proper seating. Inspect seals and gaskets for damage.

For more detailed troubleshooting or persistent issues, please contact customer support.

## 6. WARRANTY AND SUPPORT

---

Euker is committed to providing excellent customer service and product support. Your espresso machine comes with the following:

- **Email Support:** Receive a response to your inquiries within 12 hours.
- **30-Day Return Policy:** Enjoy a 30-day return period for any reason.
- **12 Months Free Maintenance and Technology Support:** Benefit from a year of free maintenance and technical assistance.

For assistance, please refer to the contact information provided with your product packaging or visit the official Euker website.



## Why choose us



**Email Support within  
12 hours**



**30 days Unreasonable  
Return**



**12 Months Free Maintenance  
and Technology Supports**

Euker customer support details: 12-hour email response, 30-day return policy, and 12-month free maintenance.