

CHULUX C5010

CHULUX Slim Espresso Machine with Milk Frother (Model C5010) Instruction Manual

Model: C5010 | Brand: CHULUX

1. INTRODUCTION

Thank you for choosing the CHULUX Slim Espresso Machine with Milk Frother. This professional-grade espresso machine features a 20-bar Italian pump, ensuring rich flavor and crema for your espresso. Its compact design is ideal for any kitchen, coffee corner, or office table. This manual provides detailed instructions for safe operation, setup, maintenance, and troubleshooting to help you enjoy delicious espresso-based beverages at home.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the machine is placed on a stable, flat, heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children. Close supervision is necessary when the appliance is used near children.
- Unplug from the 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 boiler, water tank, brew head, inside silicone pipes, filter, and steam wand are all made of food-safe materials.
- Use only normal room temperature drinking water. Do not fill the water tank beyond the MAX line.
- Ensure the filter is fully locked before brewing.
- If not using steam or hot water, ensure the knob is in the OFF position.
- The appliance is equipped with an auto shut-off feature after 25 minutes of inactivity.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your CHULUX Espresso Machine:

- **Power Button:** To turn the machine ON or OFF.
- **Single Cup Button:** For making a single espresso.
- **Double Cup Button:** For making a double espresso.
- **Steam Button:** To enter or exit steam mode.
- **Tank Cover:** Prevents dust or other objects from falling into the water tank.
- **40 oz Water Tank:** Large, removable tank for easy refilling and cleaning.
- **Control Knob:** Controls steam/hot water function. OFF when not using, ON for steam/hot water.
- **Pressure Gauge:** Real-time display of current extraction pressure.
- **Group Head:** The machine's water outlet, installation point of portafilter.
- **Steam Wand:** For frothing milk or dispensing hot water.
- **Drip Tray:** Collects residual coffee liquid, removable for easy cleaning.
- **Portafilter:** Holds ground coffee for brewing.
- **Spoon & Tamper:** 2-in-1 tool for scooping and tamping ground coffee.



SLIM

20-Bar Italian Pump for Ideal Espresso

Creates strong flavor, full-bodied taste, and rich golden crema.

Image: The CHULUX Slim Espresso Machine in operation, showing espresso flowing into a glass cup. This highlights the 20-bar Italian pump for ideal espresso extraction.

Slim Espresso Machine

Modern and exquisite metal housing, only 5.5" wide, won't look cramped on any countertop.



Box Included:



Image: An overview of the slim espresso machine, showcasing its compact design and included accessories like the portafilter, filter baskets, and spoon/tamper.

40oz Water Tank

Large and removable design for easier to fill and clean, also solving your frequent water refilling trouble.



Image: A close-up of the large, removable 40oz water tank, designed for easy filling and cleaning, reducing the frequency of refills.

4. SETUP AND FIRST USE

4.1 Initial Cleaning and Priming

Before first use, it is essential to clean and prime the machine:

1. Fill the 40oz water tank with fresh, room-temperature water up to the MAX line.
2. Place a container under the group head.
3. Press the Power Button to turn on the machine. The indicator lights will flash during preheating.
4. Once the lights stop flashing and remain solid, the machine is preheated.
5. Press the Double Cup Button to make group head dispense water. Repeat this cycle 3 times to clean the internal system and ensure water runs clear.
6. Turn the Control Knob to the ON position for the steam wand and let it release steam/hot water for 10 seconds. Turn it back to OFF. Repeat this cycle 3 times. This helps to clear any air from the pump.
7. Wash and dry the portafilter, filter baskets, and spoon/tamper before first use.

4.2 Warming Your Cup

For optimal espresso temperature, place your cup on the cup warmer area on top of the machine. Residual heat from the thermocoil will pre-warm your cups.

Cup Warmer Area

Internal boiler temperature will transfer to top metal, thus pre-warming your cups.



Image: The top surface of the espresso machine, designed to utilize residual heat for pre-warming espresso cups.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. Ensure the machine is preheated (lights solid).
2. Select the desired filter basket (single or double) and place it into the portafilter.
3. Add ground coffee to the filter basket. Use the included spoon to measure (approximately 7g for single, 13g for double).
4. Tamp the coffee grounds firmly and evenly using the tamper end of the spoon. Wipe off any excess grounds from the filter edge.
5. Insert the portafilter into the group head. Align the handle with the "unlock" symbol, then rotate it to the right until it aligns with the "lock" symbol.
6. Place your pre-warmed cup(s) under the portafilter.
7. Press the Single Cup Button for a single espresso or the Double Cup Button for a double espresso. The machine will automatically stop when the desired volume is reached.
8. Observe the pressure gauge during extraction; the needle should be in the "Espresso Range" for optimal results.

Make the Perfect Espresso without Hassle



STEP 1

Add water and preheat the machine.



STEP 2

Fill and tamp ground coffee.



STEP 3

Install the portafilter to locked position.



STEP 4

Press the cup size button and enjoy your coffee.

Image: A visual guide illustrating the four simple steps to make espresso: add water and preheat, fill and tamp ground coffee, install portafilter, and press the cup size button.

5.2 Using the Steam Wand for Milk Frothing

1. Fill a milk frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the Steam Button. The indicator light will flash, indicating the machine is heating up for steam. Once the light is solid, it's ready.
3. Position the steam wand into the milk, just below the surface.
4. Turn the Control Knob to the ON position to start steaming.
5. Move the pitcher up and down gently to create microfoam. Continue until the milk reaches your desired temperature and texture.
6. Turn the Control Knob to the OFF position to stop steaming.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

Latté Steam Wand

Powerful steam system lets your milk quickly form a perfect swirl and microfoam ready for pouring latté art.



Steam



Hot Water



Latte Art



Image: The powerful steam system of the CHULUX Espresso Machine, demonstrating its use for creating smooth, silky micro-foam for latte art.

5.3 Dispensing Hot Water

The steam wand can also dispense hot water for tea or Americanos:

1. Ensure the machine is preheated (lights solid).
2. Place a cup under the steam wand.
3. Turn the Control Knob to the ON position to dispense hot water.
4. Turn the Control Knob to the OFF position to stop.

6. MAINTENANCE AND CLEANING

6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard used coffee grounds, and rinse the portafilter and filter basket under warm water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue.

- **Drip Tray:** The removable drip tray should be emptied and cleaned regularly. Simply slide it out, discard the liquid, and wash with warm, soapy water.
- **Water Tank:** The 40oz water tank can be removed for easy cleaning.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

6.2 Descaling

The machine features a descaling reminder. Regular descaling is crucial to maintain performance and extend the lifespan of your espresso machine. Refer to the full user manual for detailed descaling instructions, typically involving a descaling solution and running it through the machine's water circuits.

7. TROUBLESHOOTING

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

- **No Water Flow / Slow Flow:**
 - Ensure the water tank is filled and properly seated.
 - Check if the filter basket is clogged with fine coffee grounds. Clean thoroughly.
 - Prime the machine as described in the "Initial Cleaning and Priming" section.
- **No Steam / Weak Steam:**
 - Ensure the machine is in steam mode and fully preheated (solid steam light).
 - Check if the steam wand is clogged. Clean the steam wand hole with a pin if necessary.
 - Ensure the Control Knob is fully turned to the ON position for steam.
- **Espresso Not Hot Enough:**
 - Pre-warm your cups on the cup warmer area.
 - Ensure the machine is fully preheated before brewing.
- **Leaking:**
 - Ensure the portafilter is correctly inserted and fully locked into the group head.
 - Check the water tank for proper seating and any cracks.

For more detailed troubleshooting or persistent issues, please consult the full user manual or contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	CHULUX
Model Name	Professional Espresso Machine
Model Number	C5010

Color	Creamy
Material	Stainless Steel
Product Dimensions (D x W x H)	11.7"D x 5.5"W x 12.5"H
Item Weight	7.8 Pounds
Capacity	40 Fluid Ounces (Water Tank)
Wattage	1400 watts
Voltage	120 Volts
Operation Mode	Semi-Automatic
Coffee Input Type	Ground
Special Features	Auto Shut-Off, Cup Warmer, Programmable, Removable Tank, Pressure Gauge, Pre-infusion

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product packaging or contact CHULUX directly.

Customer Service Email: css@chulux.com

Always keep your manual and proof of purchase for any future inquiries.