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> tesslux TXEM-2414 Espresso Machine with Grinder Instruction Manual

tesslux TXEM-2414

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User Instruction Manual

For optimal performance and longevity, please read this manual thoroughly before use.

1. INTRODUCTION

Thank you for choosing the tesslux TXEM-2414 Espresso Machine with Grinder. This appliance is designed to provide you with a professional coffee experience in the comfort of your home. Featuring an integrated burr grinder, a 20-bar high-pressure pump, and versatile brewing options including hot and cold espresso, this machine offers convenience and quality.

Key features include:

- Built-in coffee grinder with adjustable settings.
- 20 Bar high-pressure pump for optimal extraction.
- Provision for hot and cold brew options.
- Intuitive touch control panel.
- High-pressure steam wand for milk frothing.
- Large 1.8-liter removable water tank.

2. IMPORTANT SAFETY INFORMATION

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

- Ensure the appliance is placed on a stable, level, heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep children and pets away from the appliance during operation.
- Unplug the machine from the power outlet when not in use and before cleaning.
- Use only filtered water in the water tank to prevent mineral buildup and ensure optimal taste.
- Exercise caution when using the steam wand as hot steam can cause burns.

3. PACKAGE CONTENTS

Verify that all items are present and in good condition upon unpacking:

- tesslux TXEM-2414 Espresso Machine Unit
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Coffee Tamper
- Water Tank (1.8 Liters)
- Bean Hopper
- Drip Tray
- User Manual

4. SETUP

4.1 Unpacking and Placement

Carefully remove all packaging materials. Place the espresso machine on a flat, stable, and dry surface. Ensure there is adequate space around the machine for ventilation and access to the water tank and bean hopper.

4.2 Water Tank Filling

The water tank is located at the back of the machine. It has a capacity of 1.8 liters. You can either remove the tank to fill it or lift the lid and pour water directly into it. Always use filtered water for best results and to prevent scale buildup.



Figure 1: Removable water tank for easy filling and cleaning.

4.3 Bean Hopper Filling

Open the lid of the bean hopper located on top of the machine. Pour fresh whole coffee beans into the hopper. Ensure the lid is securely closed after filling.



Figure 2: Coffee beans loaded into the integrated hopper.

4.4 Initial Cleaning/Priming

Before first use, it is recommended to run a few cycles of hot water through the machine without coffee to clean the

internal components. Fill the water tank, turn on the machine, and run a hot espresso cycle until water flows through the portafilter.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The machine features a touch control panel for easy operation:



Figure 3: Touchscreen control panel with various functions.

- **ON/OFF:** Powers the machine on or off.
- **Espresso Heating:** Indicates the machine is heating up.
- **Espresso (1/2 cups):** Brews single or double espresso shots.
- **Grind:** Activates the integrated coffee grinder.
- **Steam:** Activates the steam wand for milk frothing.
- **Espresso Cool:** Prepares the machine for cold brew espresso.

5.2 Grinding Coffee

1. Adjust the grind size using the knob on the side of the machine. Settings range from 1 (finest) to 30 (coarsest). For espresso, a grind size between 5 and 10 is typically recommended.



Figure 4: Grind size adjustment knob for precise control.

2. Place the portafilter with the desired filter basket (single or double) under the grinder outlet.
3. Press the 'Grind' button on the touch panel. The machine will dispense freshly ground coffee into the portafilter.



STEP 01 GRIND COFFEE

Based on the grind size reference for espresso, the grind size adjustment range is 5 ~ 10 gears. You can put the powder dose as below:

- One Cup = Around 7g coffee grinds.
- Two Cup = Around 14g coffee grinds.

※It is recommended to use it with our dosing ring to minimize coffee powder spillage.

Figure 5: Step 1 - Grinding coffee directly into the portafilter.

4. Use the provided tamper to compress the ground coffee evenly in the filter basket.

5.3 Making Hot Espresso

1. Ensure the water tank is filled and the machine is powered on.
2. Attach the filled and tamped portafilter to the brew head by inserting it and turning it to the right until it locks securely.
3. Wait for the 'Espresso Heating' indicator to show 'OK', signifying the machine has reached the optimal brewing temperature.



STEP 02-2 HOT BREW3

Press the "Espresso heating" function button and the machine will begin to preheat. When the preheating progress bar reaches the "OK" position, i.e. the machine has finished the preheating process, you will hear a beep.

Then press the "Espresso" button 1 or 2 times to select 1 or 2 cups. The machine will start to work automatically.



Figure 6: Step 2-2 - Hot Brew preparation with heating indicator.

4. Place your espresso cup(s) under the portafilter spouts.
5. Press the 'Espresso' button once for a single shot or twice for a double shot. The machine will automatically extract the espresso.



STEP 04 EXTRACT ESPRESSO

After selecting the flavour and cup size, the machine starts automatically. With a 20 bar pressure pump, you get a cup of fragrant, creamy espresso.

Figure 7: Step 4 - Espresso extraction in progress.

5.4 Making Cold Brew Espresso

1. Prepare your portafilter with ground coffee as described in section 5.2.
2. Add ice cubes to your cup before brewing to enhance the cold brew flavor.
3. Attach the portafilter to the brew head.
4. Press the 'Espresso Cool' function button on the touch panel.



STEP 02-1 COLD BREW

Press the "Espresso cool" function button, then press the "Espresso" button 1 or 2 times to select 1 or 2 cups. The machine will start to operate automatically.



Add ice cubes to your cup ahead of time to enhance the flavor.

Figure 8: Step 2-1 - Cold Brew selection on the control panel.

5. Then, press the 'Espresso' button once or twice for 1 or 2 cups. The machine will start to operate automatically.

5.5 Steaming Milk

1. Fill a milk frothing pitcher with cold milk.
2. Position the steam wand into the milk, just below the surface.
3. Press the 'Steam' button on the touch panel to activate the steam function.



Figure 9: High-pressure steam wand for creating fluffy foam.

4. Move the pitcher up and down to create desired foam texture.
5. Once finished, turn off the steam function and wipe the steam wand immediately with a damp cloth.

6. MAINTENANCE

6.1 Cleaning the Drip Tray

The drip tray should be emptied and cleaned regularly. Simply slide it out from the front of the machine, discard the contents, and wash with warm, soapy water. Rinse thoroughly and dry before reinserting.

6.2 Cleaning the Portafilter and Filter Baskets

After each use, remove the portafilter and discard the used coffee grounds. Rinse the portafilter and filter basket under hot water. For a deeper clean, use a small brush to remove any coffee residue. Ensure they are completely dry before storage.

6.3 Cleaning the Steam Wand

Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Periodically, you may need to purge the steam wand by briefly activating the steam function to clear any internal blockages.

6.4 Descaling

Over time, mineral deposits can build up inside the machine, affecting performance. Descale your espresso machine every 2-3 months, or more frequently if you have hard water. Refer to the full manual for detailed descaling instructions using a suitable descaling solution.

7. TROUBLESHOOTING

If you encounter issues with your tesslux espresso machine, refer to the following common problems and solutions:

- **No water flow:** Check if the water tank is filled correctly and properly seated. Ensure no air bubbles are trapped in the water line.
- **Weak espresso:** Adjust the grind size to be finer and ensure the coffee is tamped firmly. Check that the filter basket is not overfilled.
- **Machine not heating:** Ensure the machine is properly plugged in and powered on. Allow sufficient time for preheating.
- **Steam wand not producing steam:** Ensure the water tank is filled and the machine is heated to steam temperature. Check for blockages in the steam wand.

For more complex issues, please contact customer support.

8. SPECIFICATIONS

Brand	tesslux
Model Name	Tesslux Espresso Machine Pro
Item Model Number	TXEM-2414
Product Dimensions	11.6"D x 9.1"W x 14.1"H
Item Weight	13 pounds
Capacity	1.8 Liters
Special Feature	Auto Shut-Off

Coffee Maker Type	Espresso Machine
Human Interface Input	Touchscreen

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided on the product packaging or visit the official tesslux website. Keep your purchase receipt as proof of purchase.

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