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## Cuisinart EM-160

# Cuisinart EM-160 Espresso Bar Slim Espresso Machine User Manual

Model: EM-160 | Brand: Cuisinart

## INTRODUCTION

Welcome to the Cuisinart Espresso Bar Slim Espresso Machine EM-160 user manual. This guide provides detailed instructions for setting up, operating, maintaining, and troubleshooting your new espresso machine. Designed for both hot and cold espresso-based beverages, this machine allows you to create cafe-quality drinks at home with ease.



Image: The Cuisinart Espresso Bar Slim Espresso Machine (EM-160) on a kitchen counter, demonstrating its ability to make iced coffee, highlighting its sleek design.

## COMPONENTS AND ACCESSORIES

Your Cuisinart Espresso Bar Slim Espresso Machine EM-160 comes with the following components and accessories:

- Stainless steel milk jug
- 52mm bottomless portafilter
- Single shot espresso filter
- Double shot espresso filter
- Coffee scoop & tamper
- Water filter & cleaning accessories (Charcoal filter, Steam wand cleaning pin)

## Accessories Included:



Image: A visual representation of all included accessories for the Cuisinart EM-160 Espresso Machine, neatly arranged.

## SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or shipping.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface. Ensure adequate clearance around the machine for ventilation and access.
3. **Water Reservoir:** Fill the removable 51-ounce water reservoir with cold, filtered water. Ensure the reservoir is properly seated.
4. **Initial Rinse:** Before first use, perform an initial rinse cycle without coffee to clean the internal components. Refer to the "Operating Instructions" for how to dispense water.



Image: A full front view of the Cuisinart Espresso Bar Slim Espresso Machine (EM-160) positioned on a kitchen counter, ready for use.

## OPERATING INSTRUCTIONS

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### Making Espresso (Hot or Cold)

1. **Turn On:** Press the Power button to turn on the machine.
2. **Prepare Portafilter:** Select either the single or double shot espresso filter. Scoop pre-ground espresso into the filter.
3. **Tamp Grinds:** Use the tamper end of the scoop to firmly tamp down the espresso grinds.
4. **Secure Portafilter:** Secure the portafilter into the brew head and turn to lock it in place.
5. **Place Cup:** Place your cup, glass, or travel mug (up to 20 oz) underneath the pouring spout.
6. **Select Brew:**
  - For **hot drinks**, press the "SINGLE" or "DOUBLE" button.
  - For **cold extracted drinks**, press the "COLD" button, then select "SINGLE" or "DOUBLE".

7. **\*\*Extraction:\*\*** The machine will begin extracting espresso. The bottomless portafilter allows you to observe the extraction process.



## Café-quality espresso at home

Slim machine makes hot or cold espresso-based beverages with ease, at your countertop.

Image: A close-up view of the bottomless portafilter during espresso extraction, showcasing the rich crema.

### Frothing Milk

1. **\*\*Fill Milk Jug:\*\*** Fill the stainless steel milk jug with your desired milk (dairy or non-dairy).
2. **\*\*Position Wand:\*\*** Insert the jug under the frothing wand, ensuring only the wand tip is covered by milk.
3. **\*\*Activate Steam:\*\*** Move the lever up to steam milk.
4. **\*\*Froth Milk:\*\*** Turn on the steam. Immediately lower the jug so the wand tip is just hovering above the milk surface. A slurping noise indicates proper frothing.
5. **\*\*Heat Milk:\*\*** Once sufficient foam is created, raise the jug so the wand tip is submerged. Tilt the jug slightly to create a vortex, heating the milk evenly.
6. **\*\*Turn Off Steam:\*\*** Once the milk is hot and frothed to your preference, turn off the steam wand.
7. **\*\*Add to Drink:\*\*** Pour the frothed milk into your espresso.



## Bottomless portafilter

Watch as 15 bars of pressure extract espresso, so you can adjust and perfect your shot.

Image: A user frothing milk using the steam wand and stainless steel milk jug provided with the Cuisinart EM-160.

### Official Product Videos

#### How to Use Cuisinart Espresso Bar Slim Espresso Machine EM-160

Your browser does not support the video tag.

This video provides a comprehensive guide on how to operate the Cuisinart Espresso Bar Slim Espresso Machine EM-160, covering basic functions and drink preparation.

#### Cuisinart Espresso Bar Slim Espresso Machine, EM-160

Your browser does not support the video tag.

An overview video showcasing the features and capabilities of the Cuisinart Espresso Bar Slim Espresso Machine, model EM-160.

## MAINTENANCE

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

- **Daily Cleaning:**

- Empty and clean the drip tray after each use.
- Rinse the portafilter and filter baskets with warm water.
- Wipe down the steam wand immediately after frothing milk with a damp cloth to prevent milk residue buildup. Use the provided steam wand cleaning pin if necessary.

- **Water Reservoir:** Clean the water reservoir periodically with mild soap and water.
- **Descaling:** Descaling the machine regularly (e.g., every 2-3 months, depending on water hardness) using a descaling solution suitable for espresso machines. Follow the descaling solution manufacturer's instructions.
- **Water Filter:** Replace the charcoal water filter as recommended by the manufacturer to ensure optimal water quality.

## TROUBLESHOOTING

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If you encounter issues with your Cuisinart Espresso Bar Slim Espresso Machine, refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
No espresso dispenses.	Water reservoir empty; clogged filter; machine not primed.	Fill water reservoir; clean filter; run a rinse cycle to prime.
Espresso extracts too slowly or too quickly.	Grind size too fine/coarse; improper tamping.	Adjust grind size; ensure even tamping pressure.
Milk not frothing properly.	Steam wand clogged; insufficient milk; incorrect wand position.	Clean steam wand with pin; ensure enough cold milk; adjust wand depth.
Machine leaks water.	Water reservoir not seated correctly; drip tray full; loose connections.	Reseat reservoir; empty drip tray; check all connections.

For further assistance, please contact Cuisinart customer support.

## SPECIFICATIONS

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- **Brand:** Cuisinart
- **Model Name:** Espresso Bar™ Slim (EM-160)
- **Product Dimensions:** 12.8"D x 6.54"W x 14.45"H
- **Item Weight:** 11.33 pounds (5.15 Kilograms)
- **Color:** Black
- **Coffee Maker Type:** Espresso Machine
- **Operation Mode:** Manual
- **Special Features:** Cup Warmer, Lightweight, Milk Frother, Removable Tank, Water Filter
- **Capacity:** 51 Fluid Ounces (Water Reservoir)
- **Included Components:** Milk Frother (Stainless steel milk jug), Single shot espresso filter, Double shot espresso filter, Coffee scoop & tamper, Steam wand cleaning pin.

• UPC: 086279242006, 068459317872



*espresso*

*cappuccino*

*latte*

*cold drinks*

*travel/to-go*

## Gourmet espresso variety *made at home*

Image: A diagram illustrating the key dimensions (height, width, depth) of the Cuisinart EM-160 Espresso Machine.

### WARRANTY AND SUPPORT

The Cuisinart Espresso Bar Slim Espresso Machine EM-160 comes with a limited 3-year warranty. For warranty claims, technical support, or any product-related inquiries, please contact Cuisinart customer service. Keep your proof of purchase for warranty validation.

Visit the official Cuisinart website for more information and support: [Cuisinart Store](#)

