

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

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

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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

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:** Descale 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

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

- **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.



espresso

cappuccino

lattes



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](#)

