Manuals+

Q & A | Deep Search | Upload

manuals.plus /

- XIXUBX /
- > XIXUBX EM710 20 Bar Espresso Machine User Manual

XIXUBX EM710

XIXUBX EM710 20 Bar Espresso Machine User Manual

Model: EM710 | Brand: XIXUBX

Your guide to perfect espresso, cappuccino, latte, and cold brew.

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your XIXUBX EM710 20 Bar Espresso Machine. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The XIXUBX EM710 20 Bar Espresso Machine, a stainless steel unit with a clear water tank and control panel, brewing espresso into two glass cups.

INCLUDED COMPONENTS

Your espresso machine package includes the following items:

- 1 x Espresso Machine with Milk Frother
- 1 x 42 oz Removable Water Tank
- 1 x Instruction Manual (this document)

- 1 x Tamper and Spoon combination tool
- 2 x 51mm Cup Filters (single and double shot)
- 1 x 51mm Portafilter

SETUP AND FIRST USE

Before operating your XIXUBX EM710 Espresso Machine, follow these initial setup steps:

- 1. **Unpacking:** Carefully remove all components from the packaging. Ensure all included components are present.
- 2. **Placement:** Place the machine on a stable, flat, and heat-resistant surface near a power outlet. Ensure adequate ventilation around the unit.
- 3. **Water Tank Installation:** Fill the 42 oz removable water tank with fresh, clean water. Insert the tank securely into its base at the back of the machine.



Image: The espresso machine highlighting its 42oz removable and leak-proof water tank, showing its dimensions.

Your browser does not support the video tag.

Video: Demonstrates filling the water tank and inserting it into the espresso machine, followed by the initial priming process.

4. Initial Priming (First Use):

- Ensure the water tank is filled.
- Place an empty cup under the brew head and another under the steam wand.
- Rotate the control knob to the "ON" position.
- Let the water or steam spout out for 10 seconds from the steam wand.
- Rotate the control knob to the "OFF" position.
- The machine is now primed and ready for use.

Your browser does not support the video tag.

Video: Illustrates the initial setup and priming process for the espresso machine, including filling the water tank and running water through the brew head and steam wand.

OPERATING INSTRUCTIONS

Making Espresso

Your machine features a professional 20-bar pressure system for rich espresso extraction and instant heating technology for quick brewing.



Image: The espresso machine illustrating the 20 Bar high-pressure extraction for rich coffee crema.



Image: The espresso machine highlighting its instant heating technology, allowing quick transitions between brewing and steaming.

- 1. **Prepare the Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter. Add ground coffee to the filter basket and tamp it firmly using the included tamper/spoon tool. Ensure the edges are clean.
- 2. Attach Portafilter: Securely attach the portafilter to the brew head by aligning it and rotating it to the center.
- 3. Place Cup: Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
- 4. **Brew Espresso:** Press the single or double shot button on the control panel. The machine will automatically brew the espresso.

Cold Brew Function

Your XIXUBX EM710 features a unique cold brew function for refreshing iced coffee.

- 1. Prepare Water Tank: Fill the water tank with ice water, ensuring it does not exceed the MAX line.
- 2. Prepare Portafilter: Follow the steps for preparing the portafilter as described in "Making Espresso".
- 3. Place Cup: Place a glass filled with ice under the portafilter.

4. **Activate Cold Brew:** Turn on the machine and press the dedicated cold brew button. The machine will dispense cold brew espresso over the ice.

Your browser does not support the video tag.

Video: Shows how to prepare and brew iced coffee using the machine's cold brew function, including filling the water tank with ice water and dispensing espresso over ice.



Image: The espresso machine with a glass of cold brew coffee, highlighting the cold brew function.

Milk Frothing System

Create dense and glossy micro-foamed milk for your lattes and cappuccinos.

- 1. **Prepare Milk:** Fill a milk frothing pitcher with cold milk (dairy or non-dairy).
- 2. **Activate Steam:** Press the steam button on the control panel. Wait for the button to stop flashing, indicating the machine has reached frothing temperature.
- 3. **Froth Milk:** Submerge the steam wand into the milk, just below the surface. Rotate the control knob to the "ON" position to start steaming. Move the pitcher up and down to create foam.
- 4. Stop Steaming: Once desired foam consistency is achieved, rotate the control knob to the "OFF" position and



Image: A hand frothing milk with the espresso machine's steam wand, emphasizing the high-quality milk foam feature.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your espresso machine.

• Steam Wand Cleaning: After each use, immediately wipe the steam wand with a damp cloth to remove any milk residue. If the steam wand becomes clogged, remove the nozzle and use the cleaning needle (located on the back of the tamper) to clear any blockages. Rinse the nozzle under running water before reattaching.

Your browser does not support the video tag.

Video: Demonstrates how to clean a clogged steam wand using the provided cleaning needle and rinsing under water.

• **Drip Tray:** The stainless steel drip tray is easily removable for cleaning. Empty and rinse it regularly. The red float indicates when the tray needs emptying.

- Water Tank: The 42 oz removable water tank should be cleaned periodically with mild detergent and warm water. Rinse thoroughly.
- Portafilter and Filter Baskets: Hand wash the portafilter and filter baskets with warm water and mild
 detergent. Do not use strong acidic or alkaline cleaners, and they are not dishwasher safe. Dry thoroughly after
 cleaning.
- Exterior Cleaning: Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the machine in water.

TROUBLESHOOTING

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

• No Water Coming Out / Machine Not Brewing:

If the water tank is drained and refilled, but the machine does not brew, this is often due to air in the system (vacuumed during production or after draining). To resolve this, ensure the water tank is full, turn the control knob to "ON", and allow water/steam to spout out from the steam wand for approximately 10 seconds. Then turn the knob to "OFF". This will prime the machine and allow normal brewing.

Your browser does not support the video tag.

Video: Explains how to fix the issue of no water coming out by priming the machine after refilling the water tank.

- Steam Wand Clogged: Refer to the "Steam Wand Cleaning" section under Maintenance for instructions on how to clear blockages.
- Weak Espresso / Poor Crema:
 - Ensure coffee grounds are fresh and of appropriate fineness for espresso.
 - Check that the coffee is tamped firmly but not excessively hard.
 - Verify the water tank is adequately filled.

SPECIFICATIONS

Brand	XIXUBX
Model Name	EM710
Item Model Number	JH-C5119
Color	Silver
Product Dimensions	12.5"D x 6.2"W x 12.6"H
Item Weight	8 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Pressure System	20 Bar

Water Tank Capacity	42 oz (Removable, Leak-proof)
Special Features	360° Adjustable Steam Wand, Auto Shut-Off, Cold Brew Function, Instant Heating Technology
Voltage	120 Volts
Coffee Input Type	Ground

WARRANTY AND SUPPORT

For any questions, technical assistance, or warranty claims, please contact XIXUBX customer support. Refer to the product packaging or the official XIXUBX store on Amazon for contact details.

Additional protection plans may be available for purchase:

- 3-Year Protection Plan
- · 4-Year Protection Plan
- Complete Protect: One plan covers all eligible past and future purchases (monthly billing)

Please note that protection plan details and availability are subject to change and are managed by third-party providers.

© 2025 XIXUBX. All rights reserved.

This manual is for informational purposes only. Product specifications are subject to change without notice.

Related Documents - EM710



XIXÚBX JH-C5119 Espresso Coffee Maker Instruction Manual

Comprehensive instruction manual for the XIXÚBX JH-C5119 Espresso Coffee Maker, covering setup, operation, maintenance, troubleshooting, and warranty information.



XIXUBX CM5409E-UL Espresso Coffee Maker Instruction Manual

Comprehensive instruction manual for the XIXUBX CM5409E-UL Espresso Coffee Maker, covering setup, operation, cleaning, maintenance, and troubleshooting.



Xixubx CM5200 Espresso Coffee Maker Instruction Manual

Comprehensive instruction manual for the Xixubx CM5200 Espresso Coffee Maker, covering setup, operation, cleaning, maintenance, and troubleshooting.



XIXÚBX JH-C5119 Espresso Coffee Maker Instruction Manual

Comprehensive instruction manual for the XIXÚBX JH-C5119 Espresso Coffee Maker, covering setup, operation, maintenance, troubleshooting, and warranty information.



XIXUBX CM5409E-UL Espresso Coffee Maker Instruction Manual

Comprehensive instruction manual for the XIXUBX CM5409E-UL Espresso Coffee Maker, covering setup, operation, cleaning, maintenance, and troubleshooting.



Xixubx CM5200 Espresso Coffee Maker Instruction Manual

Comprehensive instruction manual for the Xixubx CM5200 Espresso Coffee Maker, covering setup, operation, cleaning, maintenance, and troubleshooting.