

CHULUX CL-EM5010-S

CHULUX Elite Espresso Machine 20 Bar Instruction Manual

Model: CL-EM5010-S

INTRODUCTION

Thank you for choosing the CHULUX Elite Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and keep it for future reference.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons. This includes:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from 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 use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The CHULUX Elite Espresso Machine is a compact, stainless steel coffee maker designed for home barista brewing. It features a 20-bar pump for optimal extraction, a steam wand for milk frothing, and multiple brewing options including hot espresso, iced espresso, and Americano.

Key Components:

- Control Panel with illuminated buttons (Power, Espresso, Iced Espresso/Americano, Steam)
- Pressure Gauge
- Portafilter with handle
- Single and Double Shot Filter Baskets
- Steam Wand with knob
- Removable Water Tank (40 oz capacity)
- Removable Drip Tray
- Cup Warmer (top plate)
- 2-in-1 Spoon and Tamper

SETUP

1. Unpacking and Initial Cleaning:

- Remove all packaging materials and stickers.
- Wash the water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry.
- Wipe the exterior of the machine with a damp cloth.

2. Filling the Water Tank:

Remove the 40 oz detachable water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Ensure the tank is properly seated back into the machine to prevent spillage.



20 Bar Pump **High Pressure Extraction** **For Better Coffee Taste**



Image: The transparent 40 oz water tank, detached from the espresso machine, being filled with fresh water.

3. First-Time Use / Priming the Machine:

Before brewing your first coffee, it is essential to prime the machine to ensure proper water flow and remove any manufacturing residue. This process also heats the internal components.

1. Ensure the water tank is filled.
2. Place an empty cup under the portafilter (without coffee).
3. Press the Power button to turn on the machine. The indicator lights will flash as it heats up.
4. Once the lights are solid, press the Espresso button to run a cycle of hot water through the system.
5. Repeat this process 2-3 times until water flows smoothly and consistently.
6. Turn the steam knob to the 'ON' position for a few seconds to release any air from the steam wand, then turn it off.

For a visual guide on setup and initial use, please refer to the official product video:

Video: Official CHULUX video demonstrating the setup and initial use of the 20 Bar Hot and Ice Espresso Machine with Steam Wand.

OPERATING INSTRUCTIONS

1. Power On:

Ensure the water tank is filled and the machine is plugged into a grounded outlet. Press the Power button (leftmost button) to turn on the machine. The indicator lights will flash during preheating and become solid when ready.

2. Brewing Hot Espresso:

1. **Prepare Coffee Grounds:** Use freshly ground coffee, ideally a fine grind suitable for espresso. Fill the filter basket (single or double shot) with the desired amount of coffee grounds.
2. **Tamp Evenly:** Use the tamper end of the 2-in-1 spoon to gently and evenly tamp the coffee grounds. Do not over-tamp.
3. **Install Portafilter:** Attach the portafilter to the brew head by aligning it and twisting it firmly to the right until it locks into place.
4. **Place Cup:** Position your espresso cup(s) on the drip tray directly under the portafilter spouts.
5. **Brew:** Once the machine is preheated (solid lights), press the Espresso button (second from left). The machine will begin brewing. The pressure gauge will indicate the optimal brewing range.
6. **Stop Brewing:** The machine will automatically stop after a preset time for a standard espresso shot. You can also manually stop it by pressing the Espresso button again.



**Creates Creamy, Rich
and Micro Milkfoam**

Image: The CHULUX Elite Espresso Machine actively brewing two streams of rich espresso into clear glasses, showcasing the optimal extraction.

Customize Your Favorite Espresso with One Button



Image: A visual guide illustrating the one-button operation for different coffee types: press once for hot espresso, press once for cold espresso, and press and hold for 3 seconds for Americano.

3. Brewing Iced Espresso:

1. Fill your serving glass with ice.
2. Prepare coffee grounds and install the portafilter as described for hot espresso.
3. Place the glass with ice under the portafilter.
4. Press the Iced Espresso button (third from left, snowflake icon). The machine will brew a concentrated shot of espresso directly over the ice.



Image: A five-step visual guide demonstrating how to prepare iced espresso, from filling the water tank and tamping coffee to pressing the iced espresso button and enjoying the drink.

4. Brewing Americano:

1. Prepare coffee grounds and install the portafilter.
2. Place your serving cup under the portafilter.
3. Press and hold the Iced Espresso/Americano button (third from left) for 3 seconds. The machine will dispense hot water followed by an espresso shot to create an Americano.

How to Make Perfect Americano?



Image: A five-step visual guide demonstrating how to prepare an Americano, from filling the water tank and tamping coffee to pressing and holding the Americano button and enjoying the drink.

5. Milk Frothing:

The integrated steam wand allows you to create velvety microfoam for lattes and cappuccinos.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the Steam button (rightmost button) to activate the steam function. The light will flash during heating and become solid when ready.
3. Once ready, turn the steam knob on the side of the machine to the 'ON' position to release steam. Purge any water from the wand into an empty cup.
4. Submerge the steam wand tip just below the surface of the milk. Turn the steam knob to 'ON'.
5. Angle the pitcher to create a swirling motion, incorporating air to create foam. As the milk heats and expands, lower the pitcher slightly to keep the tip just below the surface.
6. Continue until the milk reaches the desired temperature and texture. Turn the steam knob to 'OFF' and remove the pitcher.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

One Machine, **Endless Café**



Image: A hand holding a metal frothing pitcher under the steam wand of the espresso machine, actively frothing milk to create microfoam.

Pro 360° Rotating Stainless Steel Steam Wand

Craft milk temperature & texture to your preference



Hot Water



Power Steam



Latte Art



Image: A visual representation of the Pro 360° Rotating Stainless Steel Steam Wand, highlighting its capabilities for dispensing hot water, generating powerful steam for frothing, and assisting in latte art creation.

How to Froth Milk?



Image: A five-step visual guide demonstrating the milk frothing process, from turning on the machine and steam function to using the steam wand and creating smooth milk foam.

6. Using the Cup Warmer:

The top plate of the machine acts as a cup warmer. Place your espresso cups on this surface to preheat them, ensuring your coffee stays hot longer.



Image: The top of the espresso machine with two glass cups placed on the warming plate, illustrating the cup warmer feature for enhanced flavor.

MAINTENANCE

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

1. Cleaning the Drip Tray:

The drip tray is removable for easy cleaning. Empty and rinse it daily to prevent overflow and bacterial growth.

Powerful Stainless Steel **Steam Wand**



Image: The CHULUX Elite Espresso Machine with its removable drip tray partially pulled out, indicating ease of cleaning.

2. Cleaning the Water Tank:

The 40 oz water tank is detachable and should be hand washed regularly with mild detergent. Rinse thoroughly to remove any soap residue.



Image: A visual guide highlighting the 40 oz removable water tank, showing how to detach it and emphasizing that it is for hand wash only.

3. Cleaning the Portafilter and Filter Baskets:

After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under hot water. Use a small brush to clean any coffee residue from the filter basket holes. Do not use abrasive cleaners.

4. Cleaning the Steam Wand:

Immediately after frothing milk, wipe the steam wand with a damp cloth. Periodically, remove the steam wand nozzle and clean any dried milk residue with a small brush or needle. Run steam through the wand after reattaching the nozzle.

5. Descaling:

Depending on water hardness, descaling should be performed every 2-3 months to remove mineral buildup. Use a commercial descaling solution specifically designed for espresso machines and follow the manufacturer's instructions. Alternatively, a solution of white vinegar and water (1:1 ratio) can be used.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow / Machine not brewing	Water tank empty or not properly seated; machine not primed; clogged filter basket.	Fill water tank and ensure it's seated correctly. Prime the machine. Clean the filter basket.
Espresso flows too slowly or not at all	Coffee grounds too fine; coffee over-tamped; brew head clogged.	Use coarser coffee grounds. Tamp less firmly. Clean the brew head and descale the machine.
Espresso flows too quickly / Weak espresso	Coffee grounds too coarse; coffee under-tamped; insufficient coffee.	Use finer coffee grounds. Tamp more firmly. Increase coffee amount.
Steam wand not producing steam	Steam button not activated; steam wand clogged.	Press the Steam button and wait for it to heat up. Clean the steam wand nozzle.
Machine leaks water	Water tank not properly seated; drip tray full; loose connections.	Ensure water tank is correctly installed. Empty the drip tray. Check all connections.

SPECIFICATIONS

- **Brand:** CHULUX
- **Model Name:** Espresso Machine
- **Model Number:** CL-EM5010-S
- **Capacity:** 40 Fluid Ounces (Water Tank)
- **Color:** Sterling Silver
- **Product Dimensions:** 11.8"D x 5.4"W x 12.5"H
- **Item Weight:** 8 Pounds
- **Special Features:** 360° Rotation Steam Wand, Cold Brew Extraction, Cup Warmer, Large Removable Tank, One Button Brewing
- **Coffee Maker Type:** Espresso Machine
- **Operation Mode:** Semi-Automatic
- **Wattage:** 1350 watts

- **Voltage:** 120 Volts
- **Coffee Input Type:** Ground
- **Filter Type:** Portafilter
- **Material:** Stainless Steel
- **Included Components:** 2 in 1 Spoon and Tamper, Drip Tray and Cover, Filter, Water Tank with Cover

WARRANTY AND SUPPORT

Your CHULUX Elite Espresso Machine comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact CHULUX customer service through the contact information provided in your product documentation or visit the official CHULUX website.