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› Amjdcoe Portable Espresso Maker 20 Bar Electric Espresso Machine User Manual

Amjdcoe 20 Bar

Amjdcoe Portable Espresso Maker (Model: 20 Bar) User Manual

Your guide to enjoying quality espresso anywhere.

1. INTRODUCTION

Thank you for choosing the Amjdcoe Portable Espresso Maker. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your device. Please read it thoroughly before first use and retain it for future reference.



Image 1.1: The Amjdcoe Portable Espresso Maker, showcasing its sleek design alongside coffee grounds and a freshly brewed espresso shot.

2. PRODUCT OVERVIEW

2.1 Key Features

- **Professional 20 Bar Pump:** Ensures optimal extraction of coffee oils and flavors for a rich, smooth espresso.
- **Simple Quick Operation:** Automatic heating and extraction within 5 minutes with a double button press.
- **Hassle-free Brewing:** Designed for stable use on flat surfaces, eliminating the need to hold the device during extraction.
- **Precise Temperature Control:** Self-heats water up to 198°F (92°C) for ideal coffee extraction.

- **2-in-1 Compatibility:** Supports both NS capsule pods (Original Line) and ground coffee.
- **Powerful Rechargeable Batteries:** Equipped with 7500mAh batteries and a USB-C port for fast charging, capable of approximately 200 brews with hot water or 4-5 brews with cold water heating.
- **Portable Design:** Constructed from food-grade stainless steel and sustainable materials, lightweight, with a non-slip matte housing, and includes a string bag for easy transport.

2.2 Components

The Amjdcoc Portable Espresso Maker consists of several key parts designed for ease of use and maintenance. Familiarize yourself with these components before operation.



Image 2.1: An exploded view of the espresso maker, illustrating the water tank, brewing chamber, filter basket, and collection cup.

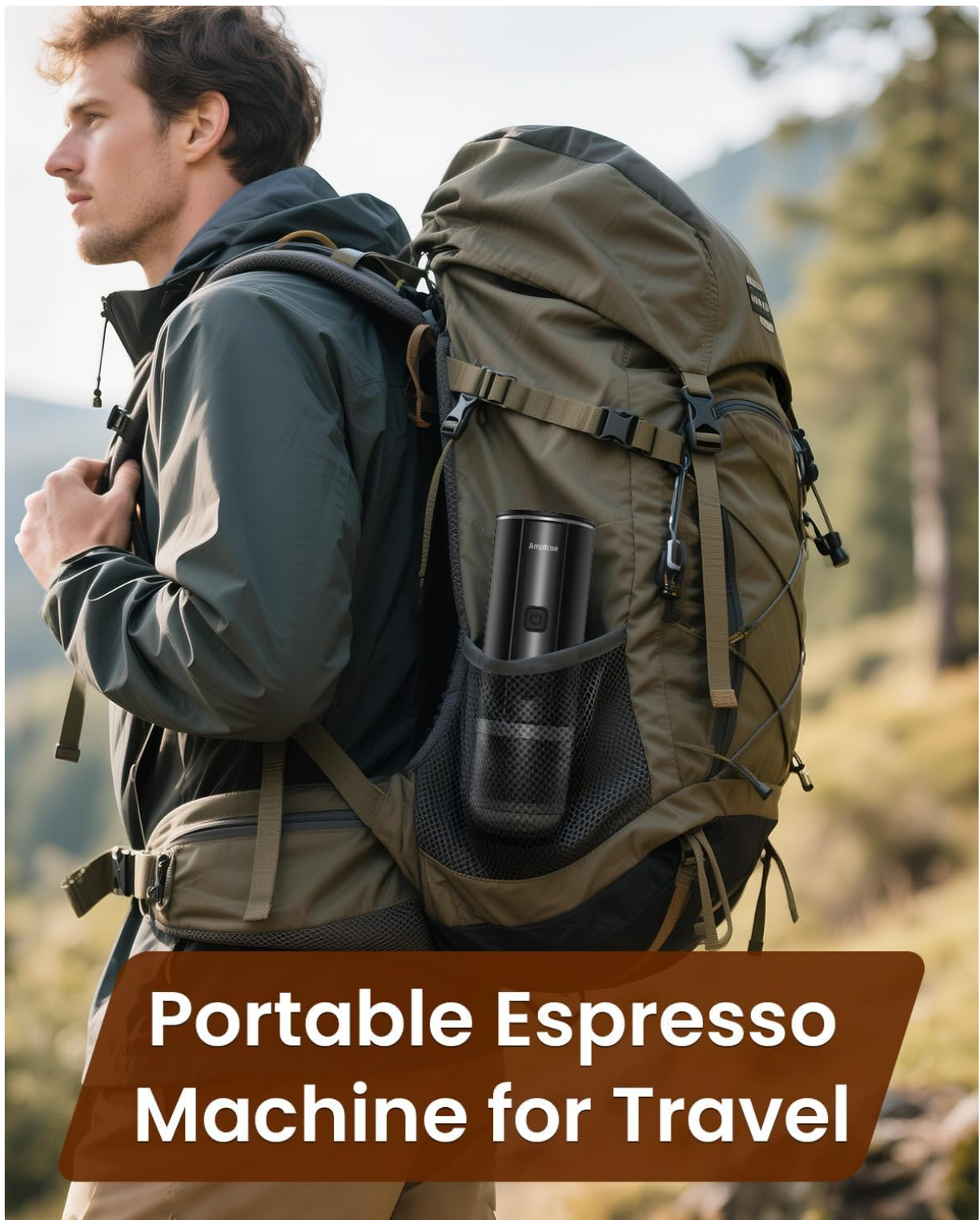
3. SAFETY INFORMATION

- Do not immerse the main body of the device in water or other liquids.
- Keep out of reach of children.
- Use only the provided USB-C cable for charging.
- Exercise caution when handling hot water and brewed coffee to prevent burns.
- Ensure all components are securely assembled before operation to prevent leaks.
- Do not operate the device if it is damaged or malfunctioning.

4. SETUP

4.1 Initial Charging

Before first use, fully charge the espresso maker using the provided USB-C cable. Connect the cable to the USB-C port on the device and a compatible power source. The charging indicator light will provide status updates.



Portable Espresso Machine for Travel

Image 4.1: The espresso maker's USB-C charging port, highlighting its powerful 7500mAh rechargeable batteries.

4.2 First Use Cleaning

For optimal performance and hygiene, it is recommended to run a cycle with clean water before brewing coffee for the first time. Fill the water tank with clean water and operate the device without coffee grounds or a capsule. Discard the water after the cycle.

5. OPERATING INSTRUCTIONS

5.1 General Operation

The espresso maker features a single button for all operations. Ensure the device is fully charged before

use.



Image 5.1: Visual guide to the one-button operation, detailing long press for cold brew and double press for hot brew with heating.

5.2 Brewing with Ground Coffee

1. Unscrew the bottom section of the espresso maker.
2. Fill the ground coffee basket with 6-8g of fine grind coffee. Tamp lightly if desired.
3. Securely reattach the bottom section.
4. Fill the water tank with up to 80ml of water.
5. Place the device on a stable, flat surface.
6. For **cold water brewing with heating**: Double-press the power button. The device will heat the water

to 198°F (92°C) and then extract the espresso automatically (approx. 5 minutes).

7. For **hot water brewing (no heating)**: Fill with pre-heated hot water. Long-press the power button to begin extraction immediately.
8. Once brewing is complete, carefully remove the collection cup and enjoy your espresso.

5.3 Brewing with NS Capsule Pods

1. Unscrew the bottom section of the espresso maker.
2. Insert an NS Original Line capsule into the designated capsule adapter.
3. Securely reattach the bottom section.
4. Fill the water tank with up to 80ml of water.
5. Place the device on a stable, flat surface.
6. For **cold water brewing with heating**: Double-press the power button. The device will heat the water to 198°F (92°C) and then extract the espresso automatically (approx. 5 minutes).
7. For **hot water brewing (no heating)**: Fill with pre-heated hot water. Long-press the power button to begin extraction immediately.
8. Once brewing is complete, carefully remove the collection cup and enjoy your espresso.



Image 5.2: The espresso maker demonstrating its versatility with both NS Original Line capsules and fine ground coffee.

5.4 Optimal Extraction

The Amjdcoe Portable Espresso Maker utilizes a 20-bar pump pressure system to ensure optimal extraction, resulting in a balanced and flavorful espresso shot with a rich crema.

One Button for Ease of Use

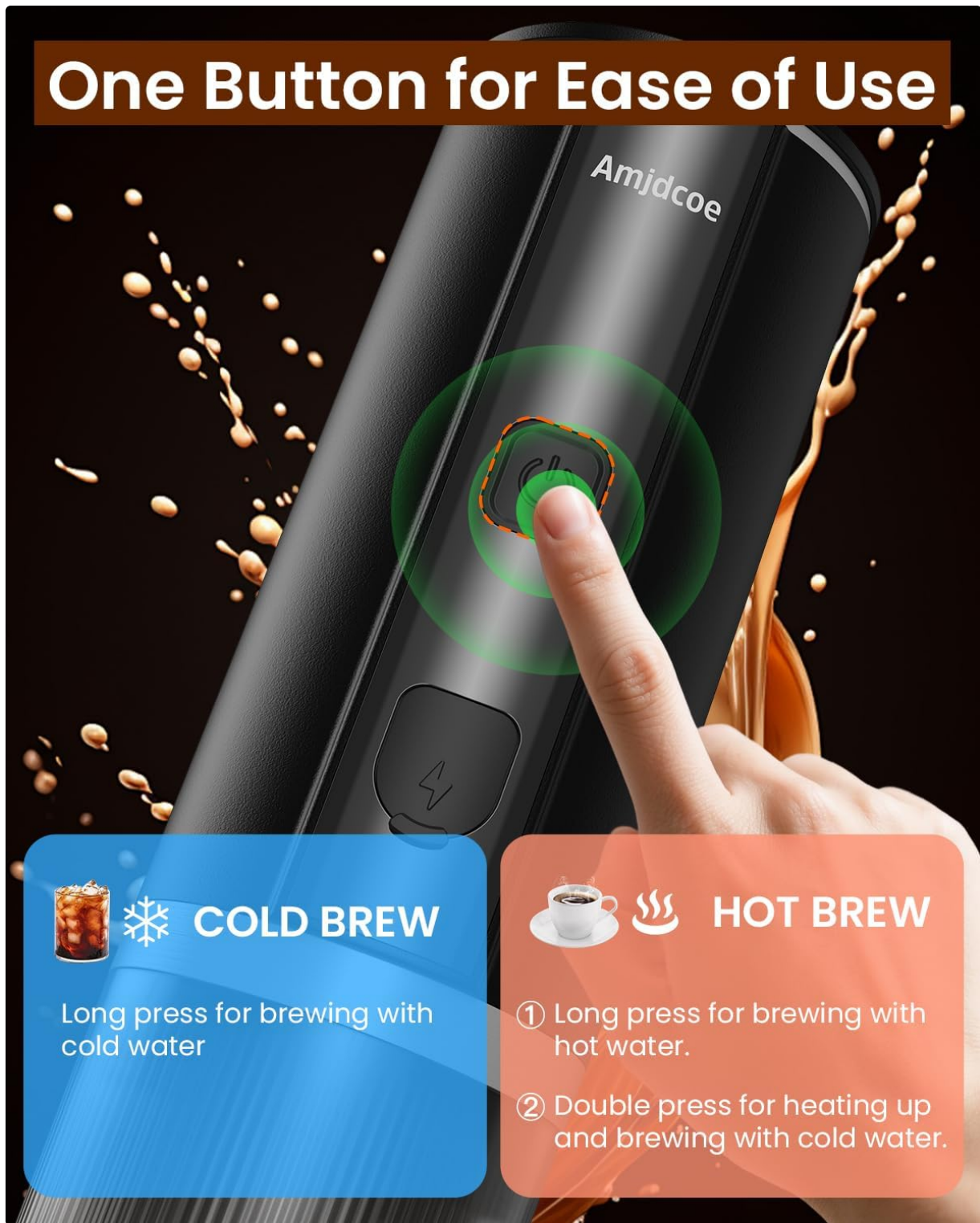


Image 5.3: A visual representation of espresso quality at different bar pressures, highlighting the ideal 20-bar extraction.

5.5 Precise Self-Heating

The device is capable of self-heating cold water to the optimal brewing temperature of 198°F (92°C) within approximately 5 minutes, ensuring a consistently well-balanced espresso.

7500mAh

Rechargeable Batteries



Image 5.4: The espresso maker's self-heating function, showing the water reaching 198°F (92°C) for precise temperature control.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your espresso maker.

1. **After Each Use:** Disassemble the brewing chamber, filter basket, and collection cup. Rinse all removable parts with warm water.
2. **Main Body:** Wipe the exterior of the main body with a damp cloth. Do not immerse the main body in water.
3. **Drying:** Allow all parts to air dry completely before reassembling or storing.

- 4. Deep Cleaning:** Periodically run a cycle with a descaling solution (follow descaling solution instructions) or a mixture of water and white vinegar to remove mineral buildup. Follow with several cycles of clean water to rinse thoroughly.

7. TROUBLESHOOTING

If you encounter issues with your Amjdcoe Portable Espresso Maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No coffee/water dispensed	Low battery; Insufficient water; Incorrect button press; Clogged filter.	Charge the device; Ensure water tank is filled; Double-press for heating, long-press for hot water extraction; Clean filter basket.
Weak or watery coffee	Coarse coffee grind; Insufficient coffee grounds; Improper capsule insertion; Low pressure.	Use fine grind coffee (6-8g); Ensure capsule is correctly seated; Check for blockages in the brewing path.
Device is leaking	Components not securely assembled; Damaged seal.	Ensure all sections (water tank, brewing chamber, cup) are tightly screwed together; Contact support if a seal is damaged.
Water not heating	Incorrect button press for heating; Low battery.	Ensure you double-press the power button for heating with cold water; Fully charge the device.

8. SPECIFICATIONS

Brand	Amjdcoe
Model	20 Bar
Color	Matte Black
Product Dimensions	9.8"D x 2.8"W x 2.8"H
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Voltage	11.1 Volts
Coffee Input Type	Ground, Pod (NS Original Line)
Item Weight	1.98 pounds
Battery Capacity	7500mAh
Max Water Capacity	80ml (2.8 fl oz)
Heating Temperature	198°F (92°C)

UPC	765477501039
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9. WARRANTY AND SUPPORT

The Amjdcoe Portable Espresso Maker comes with a **12-month warranty** from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal use.

For any troubleshooting assistance, replacement requests, or general inquiries, please contact Amjdcoe customer support. Refer to your purchase documentation or the Amjdcoe website for contact details.