

tesslux TXEM-2406

tesslux Espresso Machine TXEM-2406 User Manual

Model: TXEM-2406

1. INTRODUCTION

Thank you for choosing the tesslux Espresso Machine TXEM-2406. This manual provides essential information for the safe operation, setup, maintenance, and troubleshooting of your new espresso machine. Please read these instructions thoroughly before first use and retain them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, 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.
- Scalding may occur if the water tank lid is removed during the brewing cycle.

3. PACKAGE CONTENTS

Verify that all items are present and in good condition upon unpacking:

- tesslux Espresso Machine TXEM-2406
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Measuring Scoop/Tamper
- User Manual (this document)

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your tesslux Espresso Machine.



Figure 4.1: Front view of the tesslux Espresso Machine, highlighting the control panel, portafilter, and steam wand. This image also illustrates the dual boiler system's ability to seamlessly switch between brewing and steaming functions.

Touch Panel Control



Espresso



Lungo



Latte

Make your Espresso with just one touch

Figure 4.2: Close-up of the LCD Touch Control Panel, showing options for On/Off, Espresso, Espresso x2, Long, Hot Water, and Steam functions. This panel allows for easy selection of desired coffee types and functions.

34 oz Removable Tank



Figure 4.3: The removable 34 oz (1 Liter) water tank, located at the back of the machine, designed for easy refilling and cleaning.

Stainless Steel Design

Stainless Steel Drip Tray

Removable Drip Tray for Easy Cleaning



Two Stainless Steel Filter

1 X Single Shot Filter
1X Double Shot Filter



Figure 4.4: The removable stainless steel drip tray for easy cleaning, along with the single and double shot stainless steel filter baskets.

Key Components:

- **Water Tank:** Removable, located at the rear, for filling with fresh water.
- **Control Panel:** LCD touch screen for selecting functions (On/Off, Espresso, Long, Steam, Hot Water).
- **Portafilter:** Holds the ground coffee for brewing.
- **Filter Baskets:** Single and double shot options for varying coffee quantities.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Warmer:** Passive heating surface on top to preheat cups.

5. SETUP AND FIRST USE

5.1 Unpacking and Initial Cleaning

1. Remove all packaging materials and protective films from the machine.

2. Wash the water tank, portafilter, filter baskets, and drip tray with warm soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

5.2 Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold, filtered water up to the "MAX" level indicator. Do not use hot water or other liquids.
3. Place the water tank back into its position, ensuring it is seated correctly.

5.3 Priming the Machine (First Use)

Before brewing coffee or steaming milk for the first time, the machine needs to be primed to fill the internal system with water.

1. Ensure the water tank is filled.
2. Place a large cup or container under the portafilter and another under the steam wand.
3. Plug the machine into a grounded electrical outlet.
4. Press the **On/Off** button on the LCD panel. The machine will begin heating.
5. Once heated (indicator light stable), press the **Hot Water** button. Allow water to flow for approximately 30 seconds.
6. Turn the steam knob to the **Steam** position and allow water to flow from the steam wand for approximately 30 seconds. Then turn the knob back to the **Off** position.
7. The machine is now primed and ready for use.

6. OPERATING INSTRUCTIONS

6.1 Preheating Cups

Place your espresso cups on the cup warming tray located on top of the machine. This helps maintain the temperature of your coffee.

Preheat Your Cups



Figure 6.1: Cups placed on the integrated cup warming tray to preheat before use.

6.2 Making Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double) into the portafilter.
2. **Add Ground Coffee:** Fill the filter basket with finely ground espresso coffee. Use the measuring scoop to ensure proper dosage.
3. **Tamp the Coffee:** Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim.
4. **Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
5. **Place Cup:** Position a preheated espresso cup under the portafilter spouts.
6. **Select Brew:** On the LCD touch panel, select **Espresso** for a single shot, **Espresso x2** for a double shot, or **Long** for a longer coffee. The machine will begin brewing.
7. **Stop Brewing:** The machine will automatically stop when the pre-set volume is reached. You can also press the selected button again to stop manually.
8. **Remove Portafilter:** Carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds.

6.3 Frothing Milk with the Steam Wand

The dual boiler system allows for immediate transition to steaming.

High Pressure Steam



Make Fluffy Foam for Latte & Cappuccino

Figure 6.2: The steam wand actively frothing milk in a pitcher, demonstrating its high-pressure steam capability for creating creamy foam.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Position Wand:** Submerge the tip of the steam wand just below the surface of the milk.
3. **Activate Steam:** Press the **Steam** button on the LCD panel, then turn the steam knob to the **Steam** position.
4. **Froth Milk:** Move the pitcher slowly up and down, keeping the steam wand tip near the surface to create foam, then deeper to heat the milk. Continue until desired texture and temperature are reached (approx. 60-70°C / 140-160°F).
5. **Stop Steam:** Turn the steam knob back to the **Off** position, then press the **Steam** button again to deactivate.
6. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to purge any milk from inside the wand.

6.4 Dispensing Hot Water

1. Place a cup under the steam wand.
2. Press the **Hot Water** button on the LCD panel.
3. Turn the steam knob to the **Steam** position to dispense hot water.
4. Turn the steam knob back to the **Off** position to stop dispensing.

7. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine.

7.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under running water.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk with a damp cloth. Purge steam briefly to clear any internal milk residue.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

7.2 Water Tank Cleaning

Clean the water tank weekly with mild detergent and rinse thoroughly. Ensure no soap residue remains.

7.3 Descaling

Mineral deposits from water can build up over time, affecting machine performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions (or use a mixture of white vinegar and water, 1:1 ratio).
2. Fill the water tank with the descaling solution.
3. Place a large container under the group head and steam wand.
4. Turn on the machine. Once heated, run approximately half of the solution through the group head by pressing the **Espresso** button.
5. Run the remaining solution through the steam wand by pressing the **Hot Water** button and turning the steam knob.
6. Turn off the machine and let it sit for 15-20 minutes.
7. Empty and rinse the water tank thoroughly. Fill with fresh water.
8. Repeat steps 3-5 with fresh water to rinse the machine completely.

8. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses or only drips.	• Water tank empty. • Coffee grounds too fine or too much coffee. • Coffee tamped too hard. • Machine needs descaling.	• Fill water tank. • Use coarser grind or less coffee. • Tamp with less pressure. • Perform descaling procedure.

Problem	Possible Cause	Solution
Coffee is watery or weak.	• Coffee grounds too coarse or too little coffee. • Coffee not tamped enough. • Machine not fully heated.	• Use finer grind or more coffee. • Tamp more firmly. • Wait for the machine to fully heat up.
Steam wand not producing steam or weak steam.	• Steam wand clogged with milk residue. • Machine not fully heated for steam.	• Clean steam wand thoroughly, use a pin to clear holes. • Wait for the steam indicator to be ready.
Machine leaks water.	• Water tank not seated correctly. • Drip tray full. • Portafilter not properly secured.	• Re-seat water tank firmly. • Empty drip tray. • Ensure portafilter is locked in tightly.

9. SPECIFICATIONS

Feature	Detail
Model Name	Tesslux Espresso Machine
Model Number	TXEM-2406
Brand	tesslux
Pressure Pump	20 Bar
Heating System	Dual Boiler
Control Interface	LCD Touch Panel (Touchscreen)
Water Tank Capacity	1 Liter (approx. 34 oz)
Material	Stainless Steel
Color	Sliver
Product Dimensions (D x W x H)	30.5D x 14.5W x 30H Centimetres (12.0D x 5.7W x 11.8H Inches)
Item Weight	7.63 Pounds
Wattage	1350 watts
Voltage	120 Volts (AC)
Special Features	Auto Shut-Off, Cup Warmer, Milk Frother, Removable Tank, Single Cup Brew
Compatible Coffee Types	Americano, Cappuccino, Espresso, Latte

Compact Design



Figure 9.1: Diagram showing the compact dimensions of the tesslux Espresso Machine: 12.0" (Depth) x 5.7" (Width) x 11.8" (Height).

10. WARRANTY AND CUSTOMER SUPPORT

For warranty information, technical support, or service inquiries, please contact tesslux customer support through the retailer where the product was purchased or visit the official tesslux website. Please have your model number (TXEM-2406) and purchase receipt available when contacting support.

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Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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