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› Takywep Stainless Steel Espresso Machine with Grinder Instruction Manual

## Takywep 71NlmbJ3kEEGWrHfrMo1ywHzo8V

# Takywep Stainless Steel Espresso Machine with Grinder Instruction Manual

Model: 71NlmbJ3kEEGWrHfrMo1ywHzo8V

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read all instructions carefully before operating the appliance. Retain this manual for future reference.

- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Unplug from the 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 place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the water tank is filled to the appropriate level before brewing.
- Exercise extreme caution when using the steam wand, as hot steam can cause burns.

## 2. PRODUCT OVERVIEW AND COMPONENTS

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Familiarize yourself with the various parts of your Takywep Espresso Machine.



Image: Front view of the Takywep Espresso Machine, illustrating its overall dimensions of approximately 16.34 inches in height, 12 inches in width, and 12.28 inches in depth.

# Professional Barista Kit



Image: Display of the professional barista kit included with the machine, featuring a 350ml milk jug, portafilter set, tamping kit, and cleaning brush.

## Key Components:

- **Bean Hopper:** For whole coffee beans.
- **Conical Burr Grinder:** Integrated grinder with 30 adjustable settings.
- **Control Panel:** Features On/Off, Grind, Single, Double shot buttons, and a rotary dial for grind adjustment.
- **Portafilter:** Holds ground coffee for brewing.
- **Brew Head:** Where hot water is dispensed for espresso extraction.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Water Tank:** Removable 2.8L capacity for water.

## 3. SETUP

### 3.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and inspect the machine for any damage.
2. Wipe the exterior of the machine with a damp cloth.
3. Wash the water tank, portafilter, filter baskets, milk jug, and drip tray with warm, soapy water. Rinse thoroughly and dry.

### 3.2 Filling the Water Tank

1. Remove the 2.8L water tank from the back of the machine.
2. Fill the tank with fresh, cold filtered water up to the 'MAX' line. Do not overfill.
3. Securely place the water tank back into its position.



Image: Close-up of the removable water tank, clearly indicating the 'MAX' fill line for proper water level.

### 3.3 Grinder Setup

1. Place whole coffee beans into the bean hopper.
2. Adjust the grind setting using the rotary dial on the control panel. There are 30 precision grind settings available. A finer grind is generally preferred for espresso.

# 30 Optional Grinding Setting

Choose the grinding thickness in your preference



Image: Diagram illustrating the 30 optional grinding settings, ranging from coarse to fine, for customizing coffee bean thickness.

## 4. OPERATING INSTRUCTIONS

### 4.1 Pre-heating

Before brewing, it is recommended to pre-heat the machine and portafilter for optimal espresso temperature.

1. Turn on the machine using the On/Off button.
2. Attach the empty portafilter to the brew head.
3. Run a single shot of hot water through the portafilter into a cup. Discard the water.

### 4.2 Grinding and Tamping Coffee

1. Select the desired filter basket (single or double) and place it into the portafilter.
2. Position the portafilter under the grinder outlet.
3. Press the 'GRIND' button to dispense freshly ground coffee into the portafilter. Adjust grind time as needed.

4. Evenly distribute the coffee grounds in the filter basket.
5. Using the tamper, press down firmly and evenly on the coffee grounds to create a compact puck.



Image: A hand demonstrating the proper technique for tamping coffee grounds within the portafilter to create a dense puck.

### 4.3 Brewing Espresso

1. Attach the portafilter firmly to the brew head.
2. Place your espresso cup(s) on the drip tray beneath the portafilter spouts.
3. Press the 'SINGLE' or 'DOUBLE' button to start brewing. The machine will automatically stop when the programmed volume is reached.
4. To customize shot volume, press and hold the 'SINGLE' or 'DOUBLE' button until the desired volume is achieved, then release. The machine will remember this setting.

# 20 Bar Espresso Machine with Grinder



Image: The espresso machine actively brewing two shots of espresso into clear glass cups, demonstrating optimal extraction.

## 4.4 Milk Frothing

1. Fill the milk jug with cold milk (dairy or non-dairy).
2. Position the steam wand over the drip tray and open the steam valve briefly to purge any condensed water. Close the valve.
3. Immerse the steam wand tip just below the surface of the milk.
4. Open the steam valve to begin frothing. Move the jug up and down to create desired texture and temperature.
5. Once frothed, close the steam valve and immediately wipe the steam wand with a damp cloth.

## Powerful Steam Wand

Allows you to adjust the milk temperature and texture to suit your tastes.

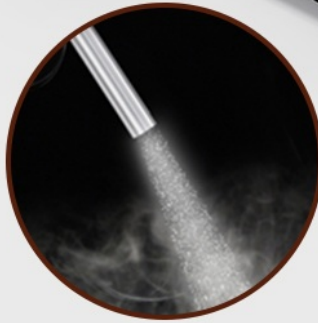


Image: A close-up of the powerful steam wand in action, frothing milk in a metal pitcher, highlighting its ability to adjust milk temperature and texture.

### 4.5 General Operation Videos

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Video: A comprehensive demonstration of the espresso machine's general operation, including grinding, brewing, and steaming functions (Duration: 2:55).

Your browser does not support the video tag.

Video: A detailed guide on using the espresso machine for various coffee preparations, showcasing advanced features and techniques (Duration: 4:36).

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Video: A quick demonstration highlighting a key feature or function of the espresso machine (Duration: 0:31).

## 5. MAINTENANCE

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

### 5.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray after each use or when the 'Full' indicator appears.
- **Portafilter and Filter Baskets:** Remove spent coffee grounds and rinse the portafilter and filter baskets under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to prevent milk residue from drying. Purge steam briefly to clear any internal blockages.
- **Brew Head:** Use a damp cloth to wipe the brew head screen and gasket.

### 5.2 Weekly Cleaning

- **Water Tank:** Remove and thoroughly wash the water tank with warm, soapy water. Rinse well and refill with fresh water.

- **Bean Hopper and Grinder:** Empty any remaining beans from the hopper. Use a brush to clean out residual coffee grounds from the grinder burrs.

### 5.3 Descaling

The frequency of descaling depends on water hardness. It is recommended every 2-3 months.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the brew head and steam wand.
4. Run the descaling solution through the brew head and steam wand until the tank is empty.
5. Rinse the water tank thoroughly and refill with fresh water.
6. Run several full tanks of fresh water through the machine to rinse out any descaling residue.

## 6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No water flow from brew head	Water tank empty or not properly seated; pump airlocked; machine needs descaling.	Ensure water tank is full and correctly placed. Run a hot water cycle without coffee to prime the pump. Descale the machine if necessary.
Espresso extracts too slowly or not at all	Coffee grounds too fine; too much coffee in filter; coffee tamped too hard; brew head clogged.	Adjust grinder to a coarser setting. Reduce coffee dose. Tamp with less pressure. Clean the brew head.
Espresso extracts too quickly (weak coffee)	Coffee grounds too coarse; too little coffee in filter; coffee tamped too lightly.	Adjust grinder to a finer setting. Increase coffee dose. Tamp with more pressure.
Steam wand not producing steam	Steam wand clogged; not enough water in tank; machine not heated to steam temperature.	Clean steam wand tip with a pin. Ensure water tank is full. Allow machine to fully heat up for steaming.
Grinder not working	Bean hopper empty; beans jammed; grinder clogged.	Refill bean hopper. Clear any jammed beans. Clean grinder burrs.

## 7. SPECIFICATIONS

Feature	Detail
Brand	Takywep
Model Name	EA816570
Item Model Number	71NlmbJ3kEEGWrHfrMo1ywHzo8V

Feature	Detail
Color	Silver
Product Dimensions	16.26"D x 15.63"W x 18.78"H
Item Weight	25.6 pounds
Coffee Maker Type	Espresso Machine
Special Feature	Milk Frother, Built-in Grinder, Adjustable Shot Volume
Pressure	20 Bar
Power	1450W / 120V
Water Tank Capacity	2.8 Liters
Grinder Settings	30 Precision Settings
Portafilter Size	58mm
UPC	199414835633

## 8. WARRANTY AND SUPPORT

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Your Takywep Espresso Machine is backed by a commitment to quality and customer satisfaction.

- **1-Year Limited Warranty:** All espresso machines purchased through authorized channels come with a 1-year limited warranty covering manufacturing defects.
- **Lifetime Technical Support:** Enjoy free lifetime technical support for your appliance.
- **Contact Support:** For warranty claims, technical assistance, or any questions regarding your machine, please contact Takywep customer service through the retailer where the product was purchased or refer to the contact information provided in your product packaging.