

Ollygrin US-KFJ-EM1502N-001

Ollygrin 20 Bar Espresso Machine with Steam Wand

MODEL: US-KFJ-EM1502N-001

Instruction Manual

Introduction

Thank you for choosing the Ollygrin 20 Bar Espresso Machine. This manual provides essential information for the safe and efficient operation of your new appliance. Featuring a 20-bar pressure system and a powerful 1350W motor, this machine is designed to deliver rich, barista-quality espresso. Its precise pre-infusion system enhances flavor and aroma, while the integrated steam wand allows for perfect milk frothing for lattes and cappuccinos. The compact design, along with a large detachable water tank and drip tray, ensures ease of use and cleaning. Please read all instructions carefully before first use and retain this manual for future reference.

Important Safety Information

- Always ensure the machine is placed on a stable, level surface away from heat sources.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Unplug the machine from the power outlet when not in use and before cleaning.
- Keep children and pets away from the appliance during operation.
- Use only cold, fresh water in the water tank.
- Exercise caution when handling hot surfaces, steam, and hot water.

Product Components

Familiarize yourself with the main parts of your espresso machine:

- Control Panel with Indicator Lights (Power, Single Shot, Double Shot, Steam/Hot Water)
- Steam/Hot Water Knob
- Steam Wand
- Portafilter
- Single Shot Filter Basket

- Double Shot Filter Basket
- Detachable Water Tank (1.1 liters capacity)
- Detachable Drip Tray with Red Indicator
- Cup Warming Tray
- Measuring Spoon/Tamper

Setup

1. Initial Cleaning

Before first use, wash the water tank, portafilter, filter baskets, and drip tray with warm, soapy water. Rinse thoroughly and dry.

2. Filling the Water Tank

Remove the detachable water tank from the back of the machine. Fill it with fresh, cold water up to the 'MAX' line (approximately 1.1 liters). Reinsert the tank securely.



Image: The detachable water tank and drip tray for easy cleaning and refilling.

3. Installing the Filter Basket

Select either the single or double shot filter basket. Align the small gap on the filter basket with the small gap inside the portafilter, then press it firmly into place.

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Video: Instructions on how to change between the single and double cup filter baskets.

4. Attaching the Portafilter

Insert the portafilter into the brew head from the 'unlock' position. Rotate the handle to the right until it is firmly in the 'lock' position.

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Video: Demonstration of how to properly install the portafilter into the espresso machine.

Operating Instructions

1. Power On and Preheating

Plug the machine into a suitable power outlet. Press the power button. The indicator lights will flash as the machine preheats. Once the lights are solid, the machine is ready for use.

2. Cup Warming

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

CUP WARMING DESIGN

Preheating The Cup, Make Sure Your Coffee Is In Best Flavor



Image: The cup warming design on top of the espresso machine, preheating cups for optimal coffee temperature.

3. Making Espresso

1. Add desired amount of ground coffee to the selected filter basket (7-9g for single, 13-15g for double). Tamp the coffee evenly.
2. Attach the portafilter to the brew head as described in the Setup section.
3. Place your preheated cup(s) under the portafilter spouts.
4. Press the single or double shot button on the control panel. The machine will begin brewing.
5. The machine will automatically stop when the desired volume is reached.



Image: Illustration of the 20 bar professional pump and precise pre-infusion for enhanced espresso flavor.

WITH ONE/TWO SHOTS BASKET

1.18oz
Single Cup

2.37oz
Double Cup

Image: The machine's capability to produce single (1.18oz) or double (2.37oz) espresso shots using different filter baskets.

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Your browser does not support the video tag.

Video: A demonstration of the espresso machine in operation, including making coffee and frothing milk.

4. Using the Steam Wand (Milk Frothing & Hot Water)

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The steam wand can be used to froth milk for lattes and cappuccinos or to dispense hot water.

HANDMADE DIFFERENT KINDS OF COFFEE



Image: The professional 360-degree rotating steam wand, capable of dispensing hot water or steam for milk frothing.

- **For Milk Frothing:** Fill a pitcher with cold milk. Submerge the steam wand tip just below the surface of the milk. Turn the steam knob to activate steam. Move the pitcher up and down to create foam. Once desired texture is achieved, turn off the steam knob and clean the wand immediately.
- **For Hot Water:** Place a cup under the steam wand. Turn the steam knob to dispense hot water. Turn off when done.

Maintenance and Cleaning

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

- **Drip Tray:** The drip tray is detachable for easy emptying and cleaning. A red indicator will rise when the tray is full.
- **Water Tank:** The water tank can be removed for refilling and cleaning.
- **Portafilter and Filter Baskets:** After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under running water.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk to prevent milk residue from drying and blocking the nozzle. Run a short burst of steam to clear any internal residue.
- **Exterior:** Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners or

scourers.

- **Descaling:** Periodically descale the machine according to the instructions provided with a suitable descaling solution (not included).

Troubleshooting

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

- **No coffee dispenses:** Check if the water tank is filled and correctly seated. Ensure the portafilter is securely locked. Clean the filter basket if it's clogged.
- **Coffee brews too slowly or too quickly:** Adjust the grind size of your coffee. Finer grind for slower brew, coarser for faster. Ensure proper tamping pressure.
- **No steam from the wand:** Ensure the machine has preheated sufficiently for steam function. Check if the steam wand is clogged and clean it.
- **Machine not turning on:** Verify the power cord is securely plugged into both the machine and a working power outlet.

For further assistance, please contact Ollygrin customer support.

Specifications

Feature	Specification
Model Number	US-KFJ-EM1502N-001
Product Dimensions	11.78 x 5.16 x 11.93 inches
Item Weight	9.15 pounds
Pressure System	20 Bar
Power	1350W
Water Tank Capacity	1.1 Liters (approx. 37.2 oz)

PERFECT & STYLISH DESIGN



Image: The Ollygrin Espresso Machine with its key dimensions highlighted.

Warranty and Support

Your Ollygrin Espresso Machine is covered by a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. For technical support, troubleshooting, or warranty claims, please contact Ollygrin customer service through the retailer where you purchased the product or visit the official Ollygrin website.