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> QJA EM653 Espresso Machine with Grinder User Manual

QJA EM653

QJA EM653 Espresso Machine with Grinder User Manual

Model: EM653 | Brand: QJA

20 Bar Professional Espresso Maker with 30 Grinding Settings, Milk Frother Steam Wand

1. INTRODUCTION

Thank you for choosing the QJA EM653 Espresso Machine with Grinder. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.



Image 1.1: The QJA EM653 Espresso Machine with Grinder, showcasing its sleek design and integrated components.

2. IMPORTANT SAFETY INSTRUCTIONS

Please observe the following safety precautions to prevent personal injury or damage to the appliance:

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Always unplug the appliance from the power outlet before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Avoid contact with moving parts.
- Do not use outdoors.

- Always ensure the water tank is properly filled before operation.

3. PACKAGE CONTENTS

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

- QJA EM653 Espresso Machine with Grinder
- Portafilter
- Pressure Funnel
- Single Cup Filter Screen
- Double Cup Filter Screen
- Stainless Steel Milk Jug
- Powder Hammer (Tamper)
- Dosing Funnel
- Powder Cleaning Brush
- Brewing Head Cleaning Brush
- Blade Disc Cleaning Brush
- Operation Instructions Manual

PREMIUM BARISTA QUALITY KIT

- 1 Pressure Funnel
- 2 Single Cup Filter Screen
- 3 Double Cup Filter Screen
- 4 Stainless Steel Milk Jug
- 5 Powder hammer
- 6 Dosing Funnel
- 7 Powder Cleaning Brush
- 8 Brewing Head Cleaning Brush
- 9 Blade Disc Cleaning Brush
- 10 Operation Instructions



Image 3.1: All included accessories for the QJA EM653 Espresso Machine, laid out for easy identification.

4. PRODUCT OVERVIEW

The QJA EM653 is an integrated espresso machine featuring a built-in grinder and milk frother. Key components include:

- **Control Panel:** Intuitive buttons for power, time adjustment, grind size, cleaning, start/stop, coffee size, and coffee type selection.
- **Pressure Gauge:** Displays the 20 Bar high pressure during extraction for optimal brewing.
- **Integrated Grinder:** Conical burr grinder with 30 adjustable settings.
- **Portafilter Head:** 58mm commercial-style group head for consistent extraction.
- **Steam Wand:** 360° adjustable steam wand for milk frothing.
- **Water Tank:** Large capacity, detachable water tank for easy refilling and cleaning.
- **Drip Tray:** Removable drip tray for easy cleaning.



Image 4.1: Front view of the QJA EM653 Espresso Machine, highlighting the control panel and brewing area.

20Bar HIGH PRESSUR

Built-in Pressure Gauge Shows the Exact Pressure



Image 4.2: Close-up of the 20 Bar pressure gauge, indicating optimal pressure for espresso extraction.

5. SETUP

5.1 Initial Preparation

1. Unpack all components and remove any packaging materials.
2. Place the machine on a stable, level, and dry surface.
3. Wipe down the exterior of the machine with a damp cloth.

5.2 Water Tank Installation and Filling

1. Remove the detachable water tank from the back of the machine.
2. Fill the water tank with fresh, cold water up to the 'MAX' line.
3. Securely place the water tank back into its position on the machine.



ENJOY THE TIME OF RELAXATION

Enjoy your favorite coffee, and let every sip be a delight

Image 5.1: Demonstrates the removal and re-insertion of the detachable water tank for filling.

5.3 Bean Hopper Installation and Filling

1. Ensure the detachable bean hopper is clean and dry.
2. Place the bean hopper onto the grinder unit at the top of the machine.
3. Fill the hopper with your preferred whole coffee beans.



Image 5.2: Illustrates the process of installing and filling the detachable bean hopper.

6. OPERATING INSTRUCTIONS

6.1 Power On and Preheating

1. Plug the machine into a grounded power outlet.
2. Press the 'POWER' button. The machine will begin preheating.
3. Wait for the indicator lights to become solid, indicating the machine is ready for use.

6.2 Grinding Coffee Beans

1. Select your desired grind size using the adjustment dial (30 settings available, from coarse to fine).
2. Insert the portafilter with the dosing funnel attached into the grinding outlet.

3. Press the 'GRIND' button to dispense freshly ground coffee into the portafilter.

CONICAL BURR GRINDER

30 grinding choices, from coarse to fine to meet your coffee needs



Image 6.1: Illustrates the conical burr grinder with 30 grind settings, from coarse to fine.

PRECISE DOSING FUNNEL

Make sure every grinding is just right



Image 6.2: Shows the precise dosing funnel in use, ensuring accurate coffee grounds measurement.

6.3 Brewing Espresso

1. After grinding, remove the dosing funnel and tamp the coffee grounds firmly using the powder hammer. Ensure the surface is level.
2. Insert the portafilter into the brewing head and lock it into place by turning it to the right.
3. Place your espresso cup(s) under the portafilter spouts.
4. Select 'SINGLE' or 'DOUBLE' shot based on your preference.
5. Press the 'START' button to begin extraction. Monitor the pressure gauge for optimal brewing (typically 9-15 Bar).
6. The machine will automatically stop when the selected volume is reached.

SINGLE-CUP & DOUBLE-CUP FILTERS

Grind fresh coffee beans into 18 grams of coffee powder, and produce rich coffee through a 58mm portafilter



Image 6.3: Step-by-step visual guide on how to make coffee and milk foam using the QJA EM653.

6.4 Milk Frothing

1. Fill the stainless steel milk jug with cold milk (do not exceed the 'MAX' line).
2. Position the steam wand into the milk jug, just below the surface of the milk.
3. Turn the steam knob on the side of the machine to activate the steam.
4. Move the jug up and down gently to create microfoam. Continue until the milk reaches your desired temperature and texture.
5. Turn off the steam knob and wipe the steam wand immediately with a damp cloth.

1680W POWERFUL STEAM SYSTEM

Adjust the steam level to create the milk froth effect as you want



Image 6.4: Demonstrates the powerful steam system and milk frothing process.

30 GRIND SETTINGS & DOSING FUNNEL

Featuring dosage control, the conical burr grinder with 30 grind settings

When used together with the equipped dosing funnel, it can effectively prevent coffee grounds from scattering



Image 6.5: Highlights the 360° adjustable steam wand for versatile milk frothing.

6.5 Hot Water Function

The machine can also dispense hot water for Americanos or tea. Select the 'HOT WATER' option on the control

panel.



Image 6.6: Shows the machine preparing two coffee types, including hot water for Americanos.

7. CLEANING AND MAINTENANCE

7.1 Daily Cleaning

- Empty and rinse the drip tray after each use.
- Wipe the steam wand immediately after frothing milk.
- Remove and clean the portafilter and filter screens.

7.2 Self-Cleaning Function

The machine features a self-cleaning mode to maintain hygiene and consistent coffee quality. This mode removes coffee oils and bacteria.

DIY QUANTIFICATION COFFEE

This coffee machine allows users to customize the amount of coffee, customize the grinding time, and choose from five temperatures, catering to personal tastes and ensuring that every cup meets your preference

-  Custom Grinding Time
-  Hot Water Function
-  5 Temperature Selection



Image 7.1: Visual representation of the self-cleaning function in action.

7.3 Descaling

Regular descaling is recommended to prevent mineral buildup. Refer to the full instruction manual for detailed descaling procedures.

8. TROUBLESHOOTING

If you encounter issues with your QJA EM653, refer to the following common problems and solutions:

- **No water dispensing:** Ensure the water tank is correctly seated and filled. Check for blockages in the water lines.
- **Error Code "P1":** This typically indicates a pressure issue. Refer to the video below for a solution.
- **Error Code "EP":** This error often occurs during coffee making. Consult the video below for diagnostic steps.
- **Water Tank Leakage:** If water droplets are found next to the tank, it may indicate an issue with the piston assembly. Refer to the video below for repair instructions.

8.1 Troubleshooting Videos

Video 8.1: Instructions on how to fix a leaking water tank. This video demonstrates disassembling and replacing the piston assembly if water droplets are found next to the tank.

Video 8.2: Guide on how to fix machine stress problems, which can affect brewing performance.

Video 8.3: Instructions for resolving the "P1" error code displayed on the machine.

Video 8.4: Steps to address the "EP" error code that may appear during coffee preparation.

9. SPECIFICATIONS

Feature	Detail
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Model Number	EM653
Product Dimensions	16.5 x 15.9 x 13.5 inches
Item Weight	37 pounds
Pressure	20 Bar
Grinder Settings	30
First Available	October 11, 2025

10. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the contact details provided on the product packaging or visit the official QJA website. Keep your purchase receipt as proof of purchase.