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> [AMZCHEF EM1501 Espresso Machine User Manual](#)

## AMZCHEF EM1501

# AMZCHEF EM1501 Espresso Machine User Manual

Model: EM1501 | Brand: AMZCHEF

### IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Ensure the appliance is placed on a stable, flat surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug.
- Use only accessories recommended by the manufacturer.
- Exercise caution when handling hot surfaces and steam.

### PRODUCT OVERVIEW

The AMZCHEF EM1501 Espresso Machine is designed for ease of use and consistent coffee quality. It features a compact stainless steel design, an LED touch screen, and a powerful 20-bar pump for optimal extraction.

#### Key Features:

- **20 Bar Professional Pump:** Ensures deep extraction for rich coffee oils and intense flavor.
- **LED Touch Screen:** Offers easy selection for single/double cups and customizable extraction times.
- **1350W Fast Preheating System:** Heats up in 30-40 seconds for continuous brewing.
- **Professional Milk Foam Steam Wand:** Adjustable 8mm wand creates creamy micro-foam for lattes and cappuccinos.
- **41oz Removable Water Tank:** Easy to refill and clean, ensuring long-term performance.
- **Cup Warmer Place:** Minimizes coffee temperature loss to retain optimal flavor.

## Included Components:

- Espresso machine
- 1.2 L removable water tank
- One-Cup / Two-Cup brewing filter
- Portafilter
- Tamper with spoon
- Instruction manual, user guide



Image: AMZCHEF EM1501 Espresso Machine with its portafilter, filters, tamper, and water tank.

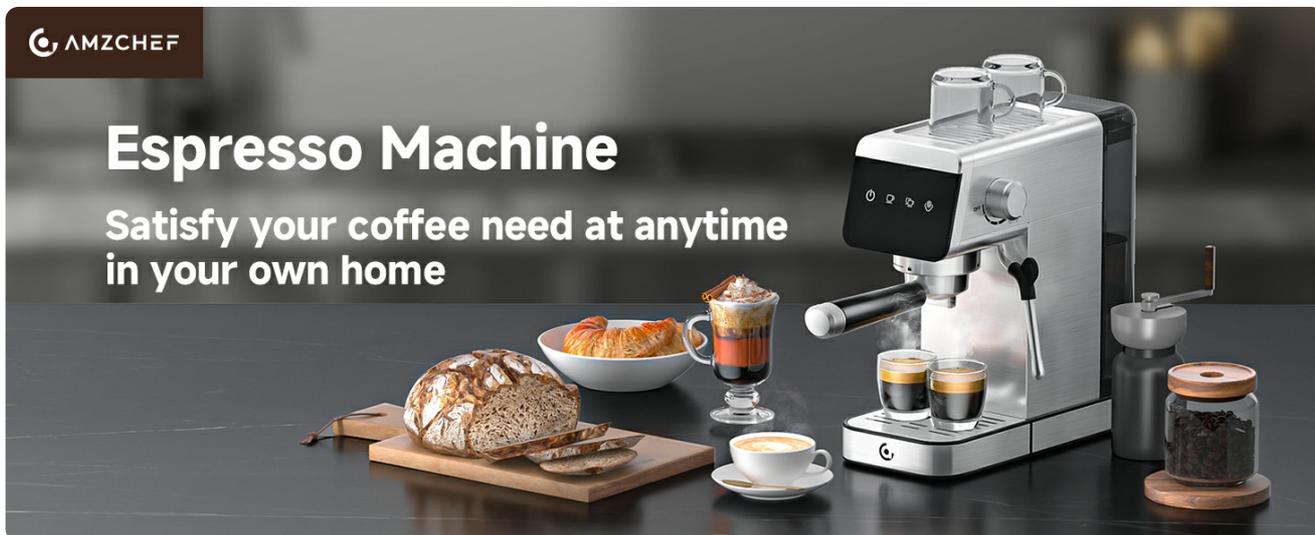
## SETUP AND FIRST USE CYCLE

These steps are necessary only the first time you take the machine out of the box to ensure proper function and cleanliness.

1. **Remove Packaging:** Carefully remove all packaging materials, including any tape or protective films from the machine and its accessories.
2. **Remove Orange Plug:** Locate and remove the orange plug from the water reservoir.
3. **Install and Fill Water Reservoir:** Install the water reservoir onto the back of the machine. Fill it with ambient temperature water up to the 'MAX' mark.
4. **Power On:** Turn on the machine. All button lights will illuminate. Wait until all buttons are solid, indicating the machine is ready.
5. **Flush Steam Wand:** Place an empty cup under the steam wand. Rotate the Steam Knob to the steam position. Let hot water come out of the steam wand for approximately 8 seconds to flush the system.
6. **Return Steam Knob:** Return the Steam Knob to the 'OFF' position. Discard the used water. The machine is now ready for use.

# Espresso Machine

Satisfy your coffee need at anytime  
in your own home



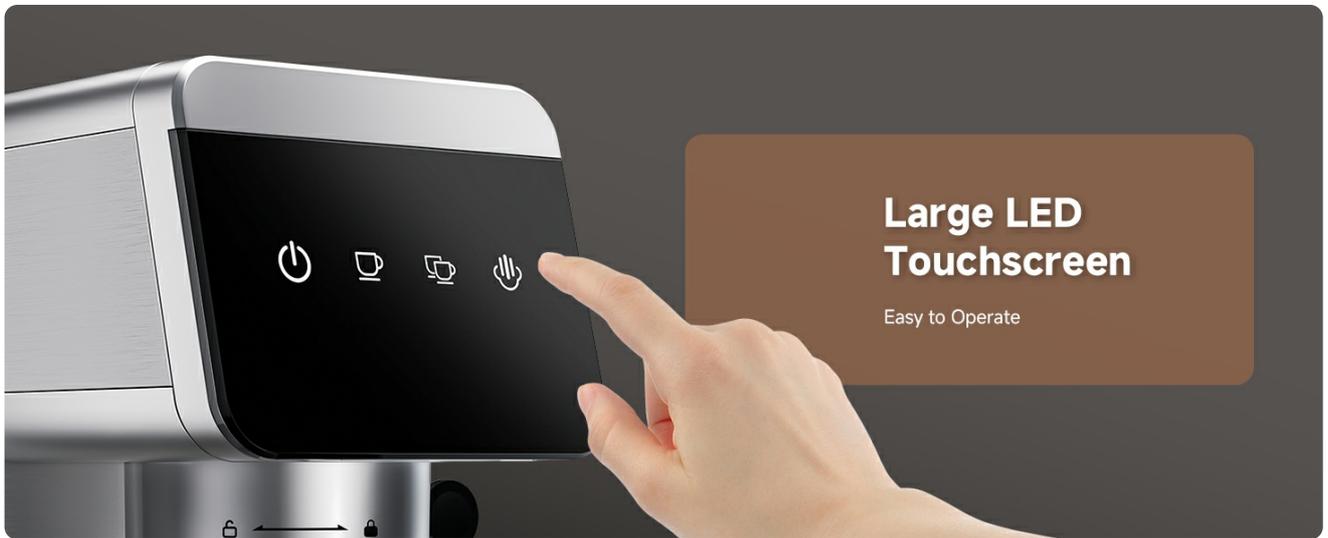
*Image: Visual guide for the initial setup process, including removing the orange plug, filling the water tank, powering on, and flushing the steam wand.*

*Video: An official AMZCHEF video demonstrating the setup and initial use of the espresso machine, including filling the water tank, preparing the portafilter, and brewing the first espresso shot.*

## OPERATING INSTRUCTIONS

### Making Espresso:

1. **Prepare Portafilter:** Unload the portafilter from the brew head and wipe it with a dry cloth.
2. **Add Coffee Grounds:** Fill the filter with coffee grounds and ensure it reaches the MAX line after tamping.
3. **Tamp Coffee:** Use the tamper to press the coffee grounds evenly. Wipe any excess coffee residue from the edges.
4. **Insert Portafilter:** Install the portafilter correctly into the brew head, twisting it until it locks.
5. **Place Cup:** Place a cup under the portafilter, ensuring the Steam Knob is in the 'OFF' position.
6. **Brew Espresso:** Choose your desired mode (single cup, double cup, or customized extraction time by long-pressing the single/double cup icon for 5 seconds). Wait for the machine to brew.
7. **Remove Portafilter:** Once brewing is complete, rotate the portafilter to remove it and discard the used coffee puck.



*Image: Step-by-step visual instructions for preparing the portafilter, adding and tamping coffee grounds, and brewing espresso.*

### **Milk Frothing:**

1. **Prepare Milk:** Fill a milk frothing pitcher with cold milk.
2. **Position Steam Wand:** Submerge the steam wand into the milk, just below the surface.
3. **Activate Steam:** Rotate the Steam Knob to the steam position.
4. **Froth Milk:** Move the pitcher up and down to create micro-foam.
5. **Stop Steaming:** Once desired foam is achieved, return the Steam Knob to 'OFF' and remove the pitcher.

# Powerful Steam System

## 8mm Steam Wand



- ✓ Good and dry vapour volume
- ✓ Good foaming effect
- ✓ Easy to clean

## Other



- ✗ Low steam volume, difficult to whip, Difficult to clean



Image: Illustration of the steam wand's features, including good and dry vapor volume, good foaming effect, and ease of cleaning, with a visual guide on suitable milk frothing depth.

## MAINTENANCE AND CLEANING

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

### Daily Cleaning:

- **Clean Portafilter and Filters:** Wash all parts with running water after each use. **DO NOT USE A DISHWASHER.**
- **Wipe Steam Wand:** Immediately after texturing milk, wipe the steam wand with a wet cloth to prevent milk residue from drying.
- **Flush Steam Wand:** Switch on the steam knob again and let the steam run out for a few seconds to clear any internal residue.

- **Clean Drip Tray:** The drip tray is removable for easy cleaning. Empty and rinse it regularly.
- **Wipe Exterior:** Wipe the stainless steel body with a soft, damp cloth.

### Addressing Clogged Steam Wand:

If the steam wand becomes clogged, insert a needle into its spout and move it back and forth 2-3 times to clear the blockage.



Image: The stainless steel body of the AMZCHEF EM1501 Espresso Machine is shown being wiped down, highlighting its easy-to-clean surface.

Video: An official AMZCHEF video demonstrating how to clean the EM1501 espresso machine, focusing on the steam wand and general maintenance.

## TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Solution
Control Panel is Unresponsive	Turn off the machine, return the knob to OFF, and restart the machine.
Filter Stuck in the Brew Head	Attach the portafilter to the brew head and turn it left and right until the filter falls down.
Coffee Brewed Slowly or in Small Quantity	The ground coffee may be too fine or too much. If the ground coffee is not the issue, rotate the steam knob and let about 180ml of water come out of the steam wand.
Poor Milk Froth	Ensure your milk is whole and chilled to 2-5°C (35.6-41°F). Submerge the steam nozzle into the milk surface at a depth of 1cm.
No/Less Steam	Check the water reservoir, fill it up to the Max mark, and reassemble it properly. Let the machine preheat. Rotate the steam knob gently until steam sprays out when milk frothing.



## Easy To Make Multiple Types Of Coffee You Want

### Espresso

Single: 1.7oz  
Double: 3.25oz

### Latte

Single: 12oz  
Double: 16oz

### Cappuccino

Single: 4.5oz  
Double: 7.5oz

Image: A visual representation of common troubleshooting scenarios for the espresso machine, including issues with the control panel, filter, brewing speed, milk froth, and steam production.

## PRODUCT SPECIFICATIONS

Feature	Detail
Brand	AMZCHEF
Model Name	AZ-EM1501-SV
Model Number	EM1501
Capacity	1.2 L (41 oz) Water Tank
Color	Silver
Product Dimensions (D x W x H)	12.01"D x 5.87"W x 11.93"H
Special Feature	Espresso Machine with Milk Frother Wand, Large LED Touchscreen, Smart Water and Overheating Alerts
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Wattage	1350 watts
Voltage	120 Volts (AC)
Human Interface Input	Buttons
Coffee Input Type	Ground
Material	Stainless Steel

## WARRANTY AND SUPPORT

Most AMZCHEF products are guaranteed for a year from the date of purchase. We are committed to providing quality service and support.

For any inquiries, technical assistance, or warranty claims, please contact our customer service team. We offer 24-hour quality service to ensure a good user experience.

**Contact Email:** [info@amzchef.com](mailto:info@amzchef.com)