

Ollygrin EM1520A

Ollygrin Semi-Automatic Espresso Machine with Grinder

MODEL: EM1520A

User Instruction Manual

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Introduction

This manual provides detailed instructions for the safe and efficient use of your Ollygrin Semi-Automatic Espresso Machine with Grinder, Model EM1520A. Please read all instructions carefully before operating the appliance and retain this manual for future reference.



Image: Overview of the Ollygrin Semi-Automatic Espresso Machine highlighting its features.

1. Setup

Before first use, ensure all packaging materials are removed and the machine is placed on a stable, level surface.

1.1 Unpacking and Component Identification

Verify that all components are present as listed below:

- Espresso Machine Unit
- 58mm Portafilter
- Single Wall Filter Basket
- Dual Wall Filter Basket
- Milk Jug
- Tamper
- Grinder Cleaning Brush (Built-in Removable Grinder Cleaning Kit)
- Measuring Spoon



Image: All components included with the espresso machine.

1.2 Water Tank Installation

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



Image: Illustration of the removable water tank and its capacity.

1.3 Bean Hopper Installation

1. Place the bean hopper onto the top of the machine, aligning it with the grinder opening.
2. Rotate the hopper clockwise until it locks into place.
3. Fill the hopper with fresh whole coffee beans. The hopper features a rubber seal ring to maintain bean freshness.



Image: The bean hopper with its sealing mechanism to preserve coffee bean freshness.

1.4 Initial Priming

Before brewing coffee for the first time, or if the machine has not been used for an extended period, prime the system:

1. Ensure the water tank is filled.
2. Place a container under the brew head and steam wand.
3. Turn on the machine.
4. Run a cycle of hot water through the brew head without coffee.

5. Activate the steam function to release steam for a few seconds.

2. Operation

2.1 Grinding Coffee Beans

The integrated conical burr grinder offers 19 grind settings for optimal extraction.

1. Select your desired grind setting using the dial on the side of the machine. Settings 1-8 are recommended for espresso. For beans that have been opened for a long time, levels 9-19 may be more suitable.
2. Place the portafilter under the grinder chute.
3. The machine is pre-programmed to deliver 12-14g for a single shot and 18-20g for a double shot.



Image: Grinder settings and their corresponding coffee textures.



Image: Close-up of the 19 grind settings for precise coffee preparation.

2.2 Brewing Espresso

1. **Prepare the Portafilter:** Insert the appropriate filter basket (single or dual wall) into the 58mm portafilter. After grinding, tamp the coffee grounds evenly with the provided tamper.
2. **Attach Portafilter:** Insert the portafilter into the brew head and turn it firmly to the right until it is securely locked.
3. **Select Brew:** Use the touchscreen control panel to select a single (30ml) or double (60ml) espresso shot. The PID heating system maintains water temperature within $\pm 0.5^{\circ}\text{C}$ for consistent extraction.
4. **Monitor Extraction:** The touchscreen displays real-time pressure and water temperature. Aim for a balanced extraction, avoiding sourness (under-extraction) or bitterness (over-extraction).



Image: The 58mm professional portafilter with interchangeable single and double shot baskets.



Image: Using a powder ring with the portafilter to keep the countertop clean during grinding.

PRECISE BREWING AT YOUR FINGERTIPS

Touch Screen Control Panel with Bar Pressure Gauge



Single dose light

► 12-14g best



Double dose light

► 18-20g best



Steam



Smart Dose Memory



Descale light



Single Espresso

► 30ml



Double Espresso

► 60ml



Hot Water



Grinder cleaning light



Image: Guide to achieving perfect espresso extraction by adjusting grind settings.

2.3 Milk Frothing

The machine includes a powerful milk frothing system for lattes and cappuccinos.

1. Fill the milk jug with cold milk.
2. Position the steam wand into the milk, just below the surface.
3. Activate the steam function on the control panel.
4. Move the jug to create a swirling motion, heating and frothing the milk to your desired texture.
5. Once finished, turn off the steam function and immediately clean the steam wand.



Image: Demonstrating the milk frothing system in use.

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Video: Instructions on how to make milk froth using the Ollygrin espresso machine.

3. Maintenance

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

3.1 Grinder Cleaning

The built-in grinder has a self-cleaning mode to shake out leftover grounds. For deeper cleaning:

1. Ensure the machine is off and unplugged.
2. Remove the bean hopper.
3. Use the grinder cleaning brush to remove any residual coffee grounds from the burrs and chute.
4. The grinder cleaning kit can be installed for thorough cleaning.

EFFORTLESS MAINTENANCE



Image: Illustration of the grinder's self-cleaning mechanism.

Your browser does not support the video tag.

Video: Guide on how to install the grinder cleaning kit for maintenance.

3.2 Portafilter and Filter Basket Cleaning

1. After each use, remove the portafilter and discard the used coffee grounds.
2. Rinse the portafilter and filter basket under hot water.
3. Use a brush to remove any coffee residue from the filter basket holes.
4. Ensure the filter basket is properly installed and removed as shown in the video.

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Video: Instructions on how to install and remove the filter basket from the portafilter.

3.3 Water Tank and Drip Tray Cleaning

1. The water tank is removable for easy cleaning. Wash it with mild detergent and rinse thoroughly.
2. The drip tray is detachable. Empty and clean it regularly to prevent overflow and maintain hygiene.

KEEP YOUR COFFEE BEANS FRESH & DRY

Protect the Oil & Flavor of Your Fresh Coffee Beans



Image: The removable water tank and detachable drip tray for convenient cleaning.

3.4 Descaling

The machine features a descaling light indicator. When illuminated, follow the descaling procedure outlined in the full product manual to remove mineral buildup and ensure optimal performance.

4. Troubleshooting

Refer to the following table for common issues and their solutions:

Problem	Possible Cause	Solution
No water flow / No espresso	Water tank empty or not properly seated; machine not primed; clogged filter basket.	Fill water tank and ensure it's seated correctly. Prime the machine. Clean the filter basket.
Grinder stuck or not dispensing grounds	Beans jammed; grinder burrs clogged with old grounds.	Clear any jammed beans. Perform grinder cleaning as per section 3.1.
Espresso extracts too slowly or not at all	Grind is too fine; coffee is over-tamped; filter basket clogged.	Adjust grind setting to be coarser. Tamp with less pressure. Clean filter basket.
Espresso extracts too quickly or is watery	Grind is too coarse; coffee is under-dosed or under-tamped.	Adjust grind setting to be finer. Ensure proper dose and even tamping.
No steam from steam wand	Steam wand clogged; machine not heated to steam temperature.	Clean steam wand with a damp cloth and clear any blockages. Wait for the machine to reach steam temperature.

5. Specifications

Feature	Detail
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Feature	Detail
Brand	Ollygrin
Model Name	EM1520A
Capacity	2 cups
Color	Ivory
Product Dimensions (D x W x H)	12.5"D x 12.5"W x 12.5"H
Special Feature	Milk Frother, Built-in Grinder, PID Temperature Control
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Wattage	1350 watts
Voltage	120 Volts
Coffee Input Type	Whole Bean
Item Weight	16.3 Pounds
Material	Plastic (with stainless steel components)
UPC	730688960661

6. Warranty & Support

For warranty information and customer support, please refer to the documentation included with your product or contact Ollygrin customer service directly. Keep your purchase receipt as proof of purchase.