

## Overview

This manual provides instructions for the Electactic 20 Bar Espresso Machine with a built-in anti-clog coffee grinder. This semi-automatic machine is designed for home use to brew espresso, froth milk, and create beverages such as lattes and cappuccinos.



## Features and Components

### Main Unit

- **Built-in Anti-Clog Coffee Grinder:** Features a 20% wider polished chute and a reinforced helical auger designed to eject coffee grounds and resist jams.

- **20 Bar Pressure Pump:** Designed to extract flavor and aroma from coffee grounds.
- **Semi-Automatic Operation:** User controls the start and stop of the brewing process.
- **Milk Steam Wand/Frother:** A swiveling steam wand for texturing milk.
- **Removable Water Tank:** 2.3-liter capacity.
- **Detachable Drip Tray:** Catches spills and excess water for easy cleaning.
- **58mm Commercial Portafilter:** Includes single and dual wall filter baskets.
- **Control Panel:** Includes buttons for power, brewing, and steam functions.



## 20-Bar Pressure Pump for Rich and Creamy Espresso



### Included Accessories

- 58mm Portafilter
- Tamper
- Stainless Steel Milk Jug
- 1-cup and 2-cup Single & Dual Wall Filter Baskets
- Cleaning Needle for Steam Nozzle
- Cleaning Brush



## Safety Information

- Read all instructions before use.
- This appliance is for household use only.
- Ensure the machine is placed on a stable, level, heat-resistant surface.
- Do not operate the machine without water in the tank.
- The exterior surfaces, portafilter, and steam wand become hot during use. Use handles and avoid contact.
- Unplug the machine before cleaning or when not in use for an extended period.
- This machine has an ETL certification.

## Initial Setup and First Use

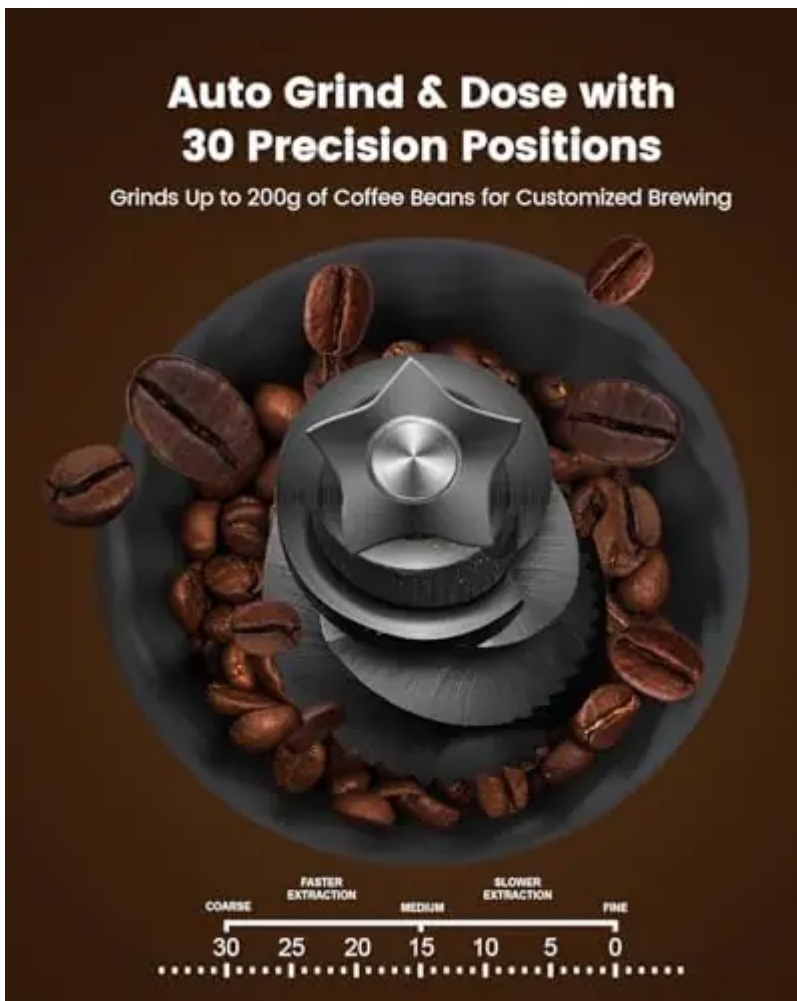
1. **Unpacking:** Remove all packaging materials and accessories. Check the contents against the list provided.

2. **Cleaning:** Before first use, wash the removable water tank, drip tray, portafilter, filter baskets, and milk jug with warm, soapy water. Rinse and dry thoroughly. Wipe the machine's exterior with a damp cloth.
3. **Assembly:** Insert the drip tray into its slot at the front of the machine. Fill the water tank with fresh, cold water and slide it into place at the back of the machine.
4. **Priming the System:** With the water tank installed and no coffee in the portafilter, place a cup under the group head. Turn on the machine and run a cycle of hot water through the group head and the steam wand for a few seconds each to flush the internal lines.

## Use Guide

### Grinding Coffee

1. Fill the bean hopper on top of the machine with whole coffee beans.
2. Select your desired grind amount or time using the grinder controls (specific control details are model-dependent; refer to the machine's interface).
3. Place the empty portafilter under the grinder chute.
4. Activate the grinder. The grounds will be dispensed directly into the portafilter.



## **Tamping and Brewing Espresso**

1. After grinding, distribute the coffee grounds evenly in the portafilter basket.
2. Use the provided tamper to press down firmly and evenly on the grounds to create a "coffee puck."
3. Wipe any loose grounds from the rim of the portafilter to ensure a proper seal.
4. Lock the portafilter securely into the group head.
5. Place a pre-warmed cup or cups on the drip tray under the portafilter.
6. Press the brew button to start extraction. The machine will deliver water at high pressure through the coffee puck.
7. Press the brew button again to stop extraction once your desired volume is reached. A typical single espresso shot is about 30ml (1 oz), extracted in 25-30 seconds.

## **Steaming and Frothing Milk**

1. Fill the milk jug with cold milk, not exceeding halfway to allow room for frothing.
2. Purge the steam wand by turning the steam knob briefly to release any condensed water.
3. Submerge the tip of the steam wand just below the surface of the milk and turn the steam knob to full power.
4. Keep the wand tip near the surface to introduce air and create froth (a slight tearing sound). Lower the jug to submerge the tip and swirl to heat and texture the milk evenly until it is hot to the touch (approx. 65°C / 150°F).
5. Turn off the steam knob. Carefully wipe the steam wand with a damp cloth immediately after use.
6. Purge the steam wand again briefly to clear any residual milk.



## Cleaning and Maintenance

Regular cleaning is essential for performance and longevity.

### Daily Cleaning

- **Drip Tray and Water Tank:** Empty and rinse daily.
- **Portafilter and Basket:** Knock out the used coffee puck and rinse thoroughly under water. Do not use soap on the portafilter as it can retain flavors.
- **Steam Wand:** Wipe immediately after each use and purge.
- **Group Head:** Run hot water through the group head without the portafilter to rinse any coffee residue.
- **Exterior:** Wipe with a soft, damp cloth.

### Weekly/Periodic Cleaning

- **Steam Wand:** Use the provided cleaning needle to clear the steam wand tip if it becomes clogged.

- **Grinder:** The anti-clog design aims to minimize retention. Periodically run a small amount of grinder cleaner or uncooked rice through the grinder as per general grinder maintenance guidelines to absorb oils (consult manual for specific recommendations).
- **Descaling:** Mineral buildup from water affects performance. Descale the machine regularly using a commercial espresso machine descaler, following the product's instructions. The frequency depends on water hardness and usage.

## Troubleshooting

- **Machine won't turn on:** Check that the power cord is plugged in securely.
- **No water flow / Low pressure:** Ensure the water tank is filled and correctly seated. The machine may need descaling.
- **Grinder is jammed or slow:** Ensure you are using the correct amount of beans. The anti-clog system is designed to prevent this. If it occurs, turn off and unplug the machine. Carefully clear any obstructing beans or grounds from the chute and auger.
- **Espresso runs too fast (blond, watery):** The coffee may be ground too coarsely, or the coffee puck may be under-tamped. Use a finer grind setting and tamp firmly.
- **Espresso runs too slow (drips):** The coffee may be ground too finely, or the coffee puck may be over-tamped. Use a coarser grind setting.
- **Steam wand not producing steam:** Ensure the machine has reached the correct temperature (allow time to heat up). Purge the wand to clear condensed water.
- **Leaking around portafilter:** Ensure the portafilter is locked in tightly and the basket rim is clean. The group head gasket may be worn and need replacement after extended use.

## Specifications

- **Brand:** Electactic
- **Model Name/Number:** 80431KCM0-WHITE
- **Type:** Semi-Automatic Espresso Machine with Integrated Grinder
- **Pressure:** 20 Bar
- **Water Tank Capacity:** 2.3 Liters (Removable)
- **Portafilter Size:** 58mm Commercial
- **Power:** 1500W, 120V
- **Dimensions (DxWxH):** 11.5" x 13.03" x 16.1"
- **Weight:** 18.04 lbs
- **Material (Exterior):** Stainless Steel, Metallic Finish
- **Color:** White

- **Certification:** ETL

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

---

Document generated by [ManualsFile](#)