

Be A Better Coffee World

# ESPRESSO MACHINE

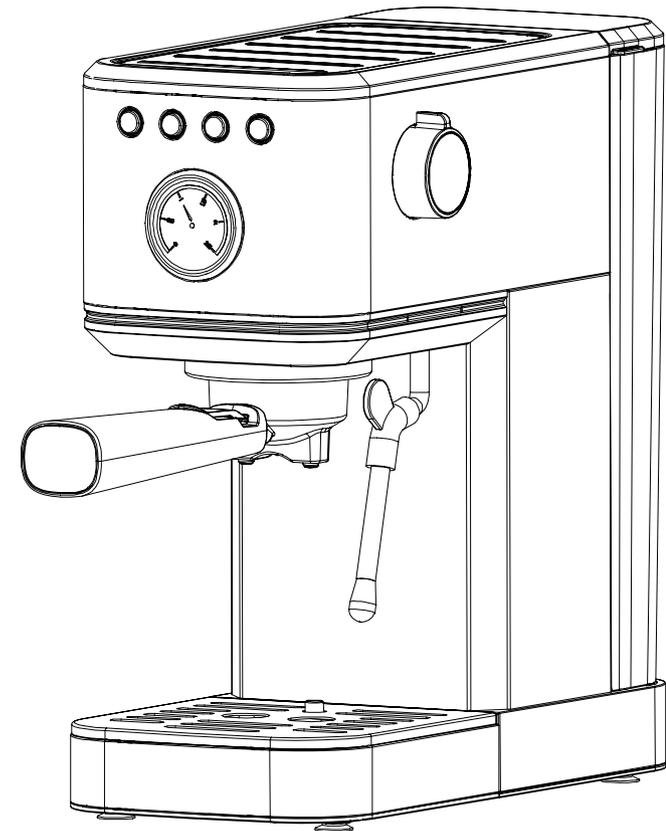
Model: JH-C5010

**CHULUX**



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 Chulux Csx



CUSTOMER SERVICE SUPPORT

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## Important Safeguards

**CAUTION:** When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the followings:

- 1.To ensure safety, please read the instructions carefully and grasp the correct use method. Save these instructions booklet for future reference.
- 2.Before using, checks that the voltage of wall outlet corresponds to the rating label on the bottom of coffee machine.
- 3.**WARNING:** The appliance must be earthed.
- 4.Close supervision is necessary when your appliance is being used near children.
- 5.To protect against fire, electric shock and injury to persons, do not put the power cord and plug into water or any other liquid; Do not damage, over bend or stretch the power cord; Do not place heavy objects on the cord.
- 6.Do not use the equipment in high temperature, high magnetic field and damp environment. Do not put the coffee machine on a hot surface, near the fire source or other electrical appliances, such as refrigerator.
- 7.Please do not turn on the machine when the wire or plug is damaged, the coffee machine is out of order or damaged in any way, and return to the nearest authorized service center for inspection and maintenance, or contact the dealer.
- 8.Please use original accessories.
- 9.This machine is only used for making coffee, do not use it for other purposes, and keep it in a dry environment.
- 10.Place the coffee machine on a flat surface or on a table. Do not hang the power cord on the edge of the table or countertop.
- 11.When operating the coffee machine, do not directly touch the hot parts on the surface.

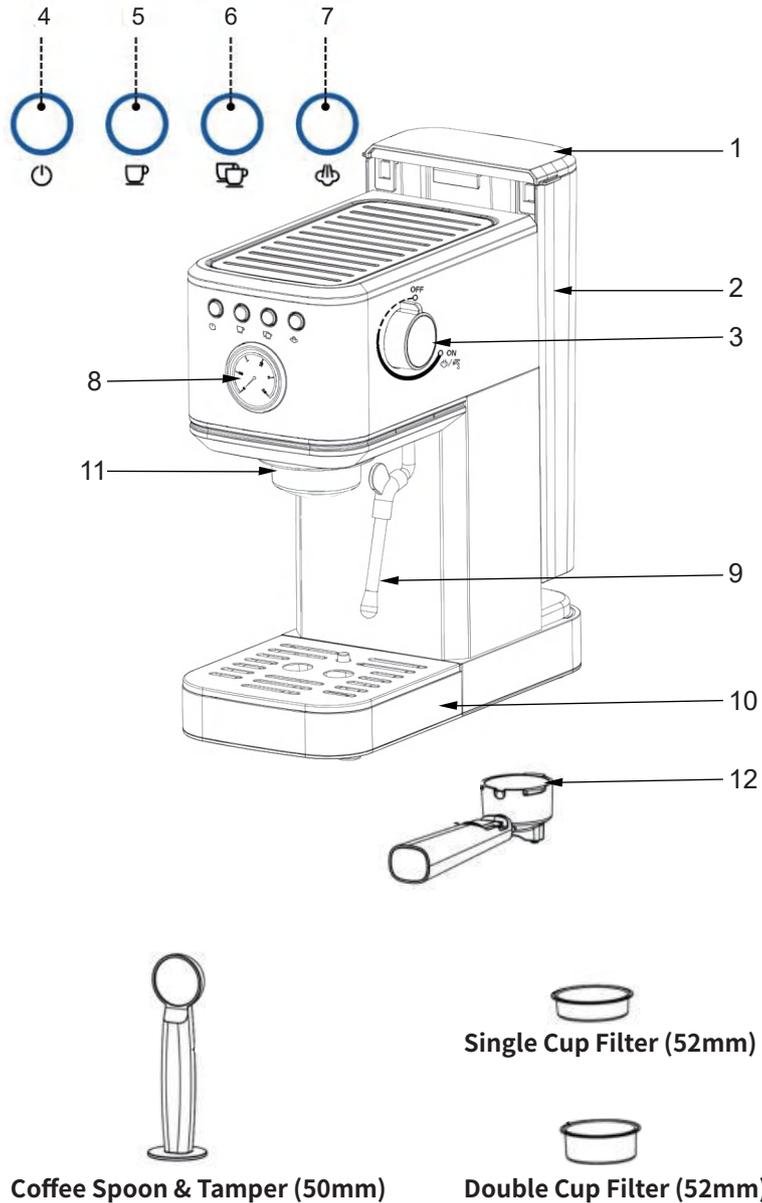
## Important Safeguards

- 12.Regularly clean and maintain the coffee machine parts to ensure the quality of coffee and extend the service life of the coffee machine.
- 13.Do not move or turn off the power when the coffee machine is working.
- 14.Do not operate without water.
- 15.Do not wash the coffee machine or power cord in water or other liquids.
- 16.Household use only , don't use outdoors.
- 17.Before using the coffee machine for the first time, please boil it twice with clean water to remove the odor.
- 18.The coffee machine shall not be placed in a cabinet when in working.
- 19.Cleaning and user maintenance shall not be made by children without supervision.
- 20.This appliance can be used by children aged from 18 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 18 and supervised. Keep the appliance and its cord out of reach of children aged less than 18 years.
- 21.Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 22.Children shall not play with the appliance.
- 23.**WARNING:** Misuse may cause potential injury. The heating element surface is subject to residual heat after use.

# Product Features

Model: JH-C5010

Voltage: 120V~ 60Hz, 1350W



# Product Features

No.	Description	Specification
1	<b>Tank Cover</b>	Prevent dust or other objects falling into the tank.
2	<b>Removable Water Tank</b>	Push back the tank cover & fill with cold water, or remove the water tank by opening the cover.
3	<b>Steam Control Knob</b>	Turn the knob to select steam and hot water.
4	<b>Power Button</b>	The power light is fixdly lighted when it is warming up and ready.
5	<b>Single Cup Button</b>	Pours 1 cup of espresso then automatically stops.
6	<b>Double Cup Button</b>	Pours 2 cup of espresso then automatically stops.
7	<b>Steam Button</b>	Steam button is fixdly lighted when it is steaming.
8	<b>Pressure Gauge</b>	Monitors espresso extraction pressure and allows you to make espresso to better suit your taste.
9	<b>Steam Wand</b>	Ball joint movement with silicone cover, allows movement of the Steam Wand to desired position without burning fingers.
10	<b>Drip Tray</b>	Includes a water level indicator that floats through the grill to indicate the tray is full and requires emptying.
11	<b>Group Head</b>	For easy positioning of the portafilter.
12	<b>Portafilter</b>	The size for a more even water flow & improved extraction taste.

## Before First Use

### 1. Remove Packaging

Ensure all packaging has been removed.

### 2. Position Machine

Ensure the espresso machine is always positioned onto a dry, stable, flat horizontal counter top.

### 3. Wash & Dry Parts

Wash the parts listed below in warm water, rinse & allow thorough air drying:

- Stainless Steel Single Cup Filter
- Portafilter
- Stainless Steel Double Cup Filter
- Drip Tray
- Removable Water Tank
- Coffee Spoon & Tamper

**Note:** Do not clean or soak the portafilter in any descaling solution, otherwise, it would be damaged.

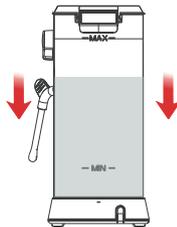
### 4. Install Removable Water Tank

A. Extract the water tank by pulling it upwards.

B. Open the lid and fill enough pure water (recommended) in advance, but not exceed the MAX line of the water tank, and do not add too little water, otherwise when the water runs out the water pump will make a loud noise and affect the coffee effect.

C. Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.

**Note:** More simply, the water tank can also be filled without being extracted by pouring the water directly from a jug.



## Before First Use

### 5. Power

A. Make sure the steam control knob is in OFF-position.

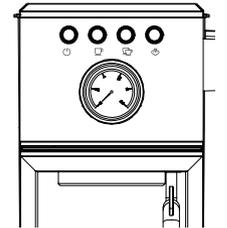
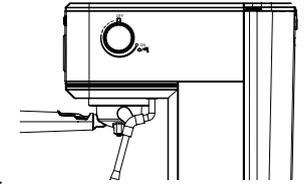
**Note:** If the knob is in ON-position, the four lights will flash together and it will not work.

B. Insert the Power Plug into a 120V AC power outlet.

C. Press the Power button to turn on the machine.

- Both Single cup button and Double cup button will illuminate & pulse to indicate the machine is heating up.

- When the Power button, Single cup button and Double cup button are solid on, the machine is in the READY state.



### 6. Insert Portafilter

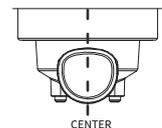
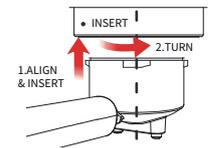
A. Align the marking dot on the filter with the portafilter's groove, and then install the filter to the portafilter, twist and fix the filter.

B. Hold the machine with one hand and the portafilter with the other hand.

C. Place the portafilter underneath the group head, so that the handle is aligned with the INSERT position.

D. Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.

**Note:** Turning the Portafilter to the center position might be tight for the first few uses.

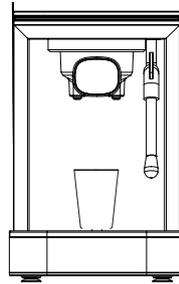


## Before First Use

### 7.Cleaning

#### Clean the Group Head

- Put a container under the Group Head.
- Press the Double cup button, and water should start flowing from the Group Head. Allow some water to run through until the machine stops. The machine will return to the READY state.



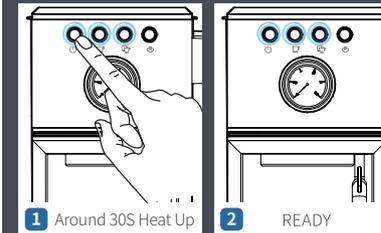
#### Clean the Steam Wand/Froth Nozzle

- Position the Steam Wand over the Drip Tray, or place a container with a minimum capacity of 3.4OZ(100ML) under the Forth Nozzle.
- Turn the Steam Control Knob to the Steam/ Water icon. Allow water to run through for 20 seconds.
- Return the Steam Control Knob to OFF-position, and the machine will return to the READY state.



## Espresso Making Guide

### 2 - Start Up



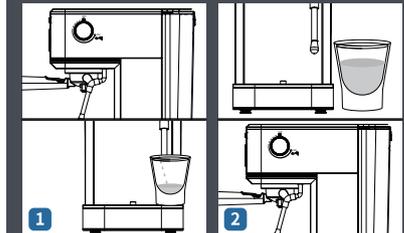
1 Around 30S Heat Up

2 READY

Insert the Power Plug. Press the Power button to turn the machine on, the Single cup & Double cup button will illuminate & pulse to indicate it's heating up.

Both Power button, Single cup & Double cup button lights are fully illuminated = Espresso Machine is ready for use

### 3 - Warm Cup-by Hot Water



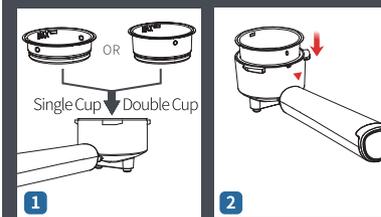
1

2

Place a cup on counter top and position Steam Wand. Turn the knob to "OFF" position.

Half fill the cup with hot water to preheat the cup. Return the knob to OFF-position

### 4 - Select Filter Baskets



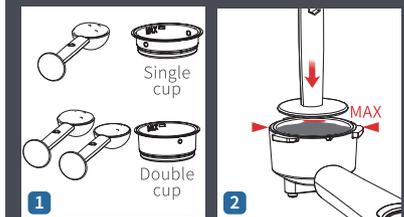
1

2

Place a filter into the portafilter. Select either the Single Cup filter or the Double Cup filter.

Align the marking dot on the filter with the portafilter's groove, and then install the filter to the portafilter, twist and fix the filter.

### 5 - Spoon & Tamper



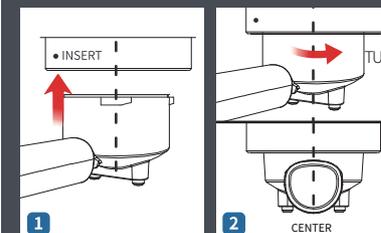
1

2

- One flat scoop of ground for the Single Cup Filter
- Two flat scoops of ground for the Double Cup Filter

Evenly tamp (press) the grinds to level indicated.

### 6 - Insert Portafilter



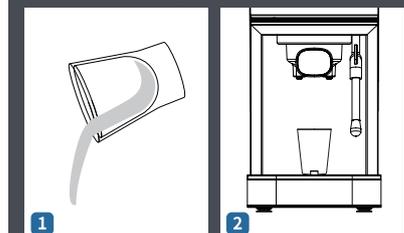
1

2

Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.

Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.

### 7 - Position Cup



1

2

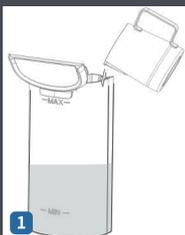
Empty the cup.

Position the cup on the drip tray, under the portafilter. Remove the drip tray cover if the cup is too tall.

## Espresso Making Guide

### Operation

#### 1-Check Water



1

Extract the water tank by pulling it upwards. Fill the water tank with clean and fresh water (Do not exceed the MAX line).

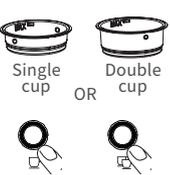


2

Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.

# Espresso Making Guide

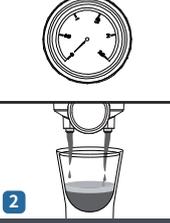
### 9 - Espresso Extraction



Single cup OR Double cup

**1**

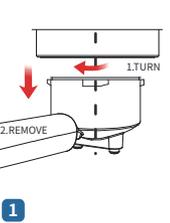
Press either the Single cup button or the Double cup button.



**2**

Extraction begins and will automatically stop, the machine will have five beeps. The crema of the coffee is golden brown with a fine mousse texture. (Around 1.4OZ(40ML) per cup is recommended.)

### 10 - Remove & Wash



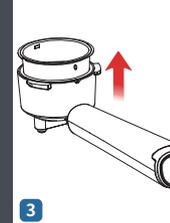
**1**

Wait 20 seconds for the machine to release pressure, then rotate and move the Portafilter out.



**2**

Flip up and hold the small black piece on the handle and knock to discard the coffee puck in the portafilter.



**3**

Align the marking dot on the Filter Basket with the groove on the portafilter and remove it from the portafilter.



**4**

Rinse the front and back of the filter basket with water, and finally rinse the inner holes and the outer holes with water.



**5**

Rinse the inner and outer holes of the portafilter with clean water, and be warned that do not wash the portafilter with any descaler.



**6**

Use a clean cloth to wipe the filter and portafilter dry.

# Espresso Making Guide

## Re-programming Cup Volume

After finishing heating up, to begin re-programming .

### Single Cup



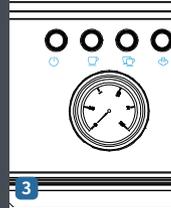
**1**

Press and hold the Single Cup button for 3-5 seconds, the espresso machine will beep and start to pour.



**2**

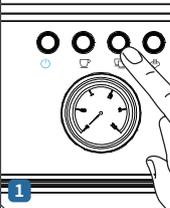
When it reached your desired volume, press the Single Cup button again, the espresso pour will stop. Cup volume range: 1-2oz (30-60ml)



**3**

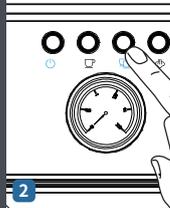
The new Single Cup espresso volume has been saved and the machine will return to the ready state.

### Double Cup



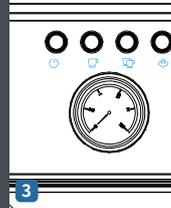
**1**

Press and hold the Double Cup button for 3-5 seconds, the espresso machine will beep and start to pour.



**2**

When it reached your desired volume, press the Double Cup button again, the espresso pour will stop. Cup volume range: 2-3oz (60-90ml)



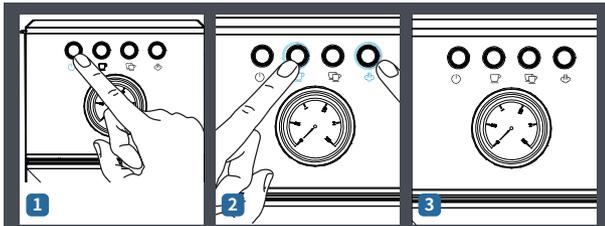
**3**

The new Double Cup espresso volume has been saved and the machine will return to the ready state.

**NOTE:** The setting longest time is 60 seconds. If the setting time is invalid more than 60 seconds, the machine will remain the default time.

# Espresso Making Guide

## Reset Default Volume



**1** Press the Power button to turn off the machine, but not to unplug.

**2** Press and hold the Single Cup and Steam button for 3-5 seconds, the machine will beep and the buttons ON.

**3** Then it will reset the default cup volume and return to the stand by state.

# High-temperature Alarm Guide

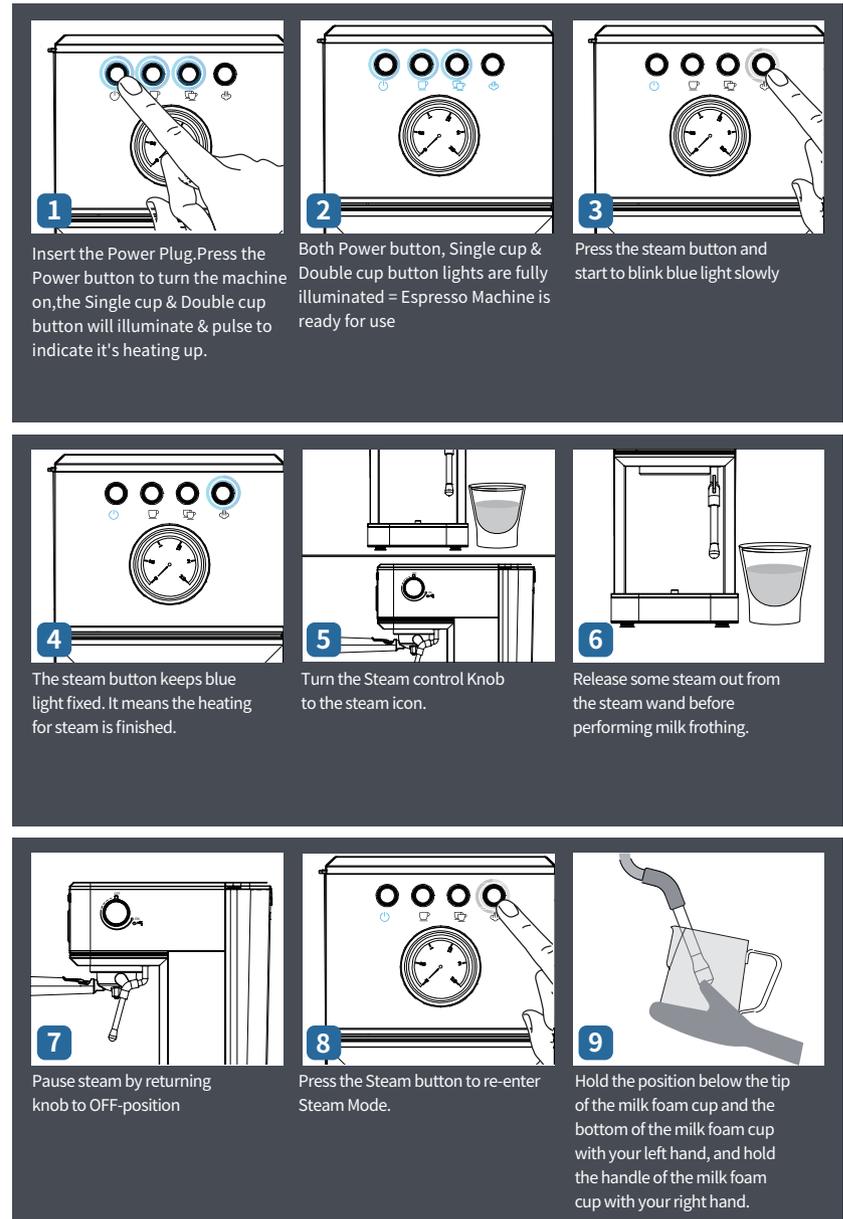
If you accidentally press the steam button or immediately brew coffee after steaming, the temperature will be too high, and it is not suitable for brewing coffee, there will be a high-temperature alarm by pressing the Single cup button or Double cup button, at this point, the Single cup button and Double cup button are blinking blue light quickly. The machine needs to be cooled.

## Cool the machine for espresso making

- Place a cup under the froth nozzle.
- Turn the Steam control knob to the steam/water position to release water out for making the machine cool down.
- Turn the Steam control knob to OFF position. It can make coffee when the Single cup & Double cup button is fixly lighted.

# Milk Frothing Guide

## Operation



**1** Insert the Power Plug. Press the Power button to turn the machine on, the Single cup & Double cup button will illuminate & pulse to indicate it's heating up.

**2** Both Power button, Single cup & Double cup button lights are fully illuminated = Espresso Machine is ready for use

**3** Press the steam button and start to blink blue light slowly

**4** The steam button keeps blue light fixed. It means the heating for steam is finished.

**5** Turn the Steam control Knob to the steam icon.

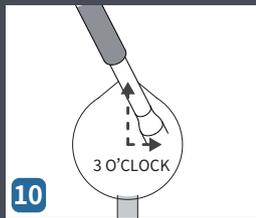
**6** Release some steam out from the steam wand before performing milk frothing.

**7** Pause steam by returning knob to OFF-position

**8** Press the Steam button to re-enter Steam Mode.

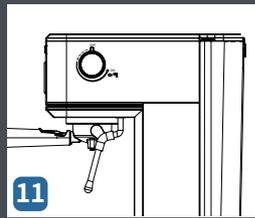
**9** Hold the position below the tip of the milk foam cup and the bottom of the milk foam cup with your left hand, and hold the handle of the milk foam cup with your right hand.

## Milk Frothing Guide



10

The steam wand arm is at 12 o'clock. The froth nozzle is at 3 o'clock. The milk is just soaked to the 2mm position of the Froth Nozzle.



11

The position of the left hand is fixed, and the right hand turns the Steam Control Knob to the steam icon to start frothing the milk.



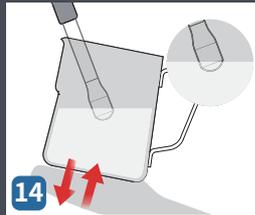
12

Frothing makes a smooth hissing sound.



13

Check that the milk is swirling



14

As the milk level rises, lower the milk foam cup to keep the froth nozzle below the surface. When the desired micro-foam is reached, submerge the steam wand halfway



15

Milk frothing is complete when the base of the milk foam cup is too hot to touch for 3 seconds.



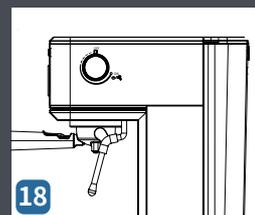
16

Turn the Steam Control Knob to the OFF and move the milk cup from the Steam Wand.



17

Use a wet cloth to wipe the Steam Wand and push it back in.



18

Turn the Steam Knob to ON for 2-3 seconds to release any milk left in the Wand.

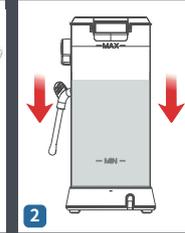
## Hot Water Guide

### 1 - Check Water



1

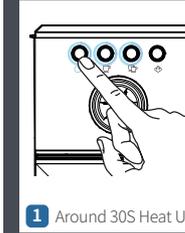
Extract the water tank by pulling it upwards. Fill the water tank with clean and fresh water (Do not exceed the MAX line).



2

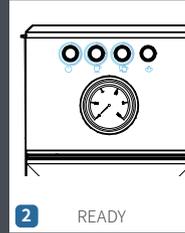
Set up the water tank vertically and align the buckles to the hole on the back of the machine, and then press it down to be parallel to the top of the machine.

### 2 - Start Up



1 Around 30S Heat Up

Insert the Power Plug. Press the Power button to turn the machine on, the Single cup & Double cup button will illuminate & pulse to indicate it's heating up.



2 READY

Both Power button, Single cup & Double cup button lights are fully illuminated = Espresso Machine is ready for use

### 3 - Hot Water



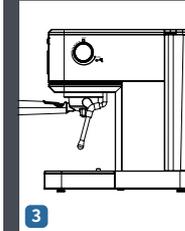
1

Place a cup on the counter top and position the steam wand. Turn the knob to "☁️" icon to start releasing hot water.



2

Hot water will pour from the steam wand and can be used for making Americanos and pre heating cups.



3

To stop the hot water, return the knob to the OFF-position

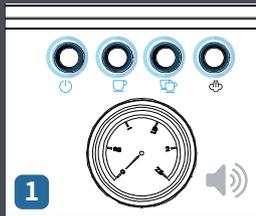
## Cleaning & Maintenance

To make sure coffee machine operating efficiently, internal piping is cleanly and the peak flavor of coffee, the coffee machine needs to be descaled, cleaned and maintained periodically.

Descaling warning will be shown when the appliance has cumulatively worked for 300 cycles. At that time, all indicators will flash and sound for 5 times, which means that the coffee machine needs to be performed descaling, and then the appliance will go back into normal condition. Descaling warning will be shown each time when you turn on the appliance if you do not cancel.

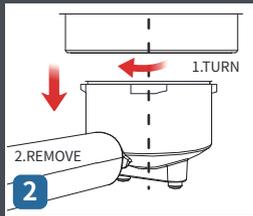
# Cleaning & Maintenance

## Descaling Cycle



1

When the machine has cumulatively worked 300 cycles, all indicator lights will flash and sound for 5s, which means that descaling is required.



2

Rotate and move the Portafiler out, then use a brush and paperclip to clean and unclog it.



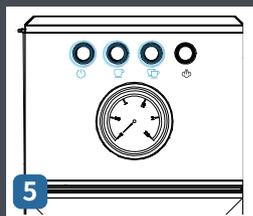
3

Pour out the remaining water in the water tank.



4

Mix 400ml of water with 10g of descaler (vinegar or citric acid are also applicable, but adjust the ratio) and pour it into the water tank.



5

Wait for the heating of the machine to complete, that is, the blue lights of the Power Button, Single Cup Button, Double Cup Button are solid on.



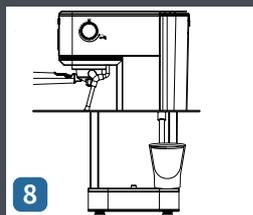
6

Put a container under the Group Head.



7

Press the Single Cup Button to dispense some descaling solution.



8

Turn knob to release about 100ml of hot water, then empty the container.



9

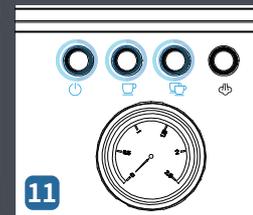
Put the container back under the Group Head. Let the descaling solution soaks the limescale inside the machine for 30 minutes.

# Cleaning & Maintenance



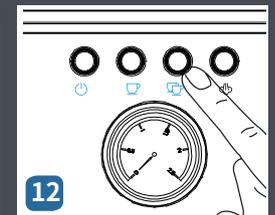
10

After 30 minutes, press the Power button to turn the machine on, the Single cup & Double cup button will illuminate and pulse to indicate it's heating up.



11

Make sure Power button, Single cup & Double cup button are solid on (the machine has been preheated).



12

Press the Double cup button to pour the descaling solution. Repeat step 11 for 3 times.



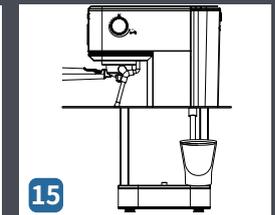
13

Wait until running out all the descaling solution in the tank and take out the container, pour away the descaling solution.



14

Repeat step 12-13 for several times with clean water until there is no descaler smell.



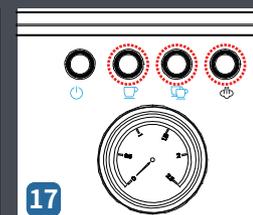
15

Turn knob to release about 200ml of hot water, then empty the container.



16

Use a clean cloth to wipe off the coffee ground and water stains left on the Group Head.



17

When descaling is finished, press and hold all three buttons except the Power button at the same time for 3-5s to cancel the descaling warning.



18

Remove the drip tray and empty coffee liquid. Rinse with clean water and use a cloth to wipe then install it back.

## Cleaning & Maintenance

1. Cut off the power and let the coffee machine clean before it cools completely.
  2. Wipe the outside and parts of the coffee maker with a damp cloth or a clean sponge.
- Note:** Do not use alcohol or solvent cleaner, do not immerse the machine in water to clean.
3. Unscrew the coffee funnel and clean the coffee grounds in the filter. And Clear the coffee grounds at the outlet of the coffee machine.

## Trouble Shooting

Problem	Reason	Method
No water/steam	Whether there is water in the water tank/whether the water tank is stuck in place	Fill the tank with water and turn on the power switch and the coffee switch.
	Water is not added in advance in the machine.	How to add water to the machine: press the hot water button, and the pump will start to add water into the machine until there is water flowing out from the steam nozzle or funnel.
	The machine is not preheated.	The machine needs to be preheated before the coffee can be produced. That is, it indicates that the coffee will turn to normal light in the flickering state.

## Trouble Shooting

No grease	The coffee grounds are too thick/the grounds are not pressed	Replace the coffee powder and flatten it with a press
No steam	Plug the steam outlet	Use a small wire through the steam hole; clean the steam pipe with hot water after foaming.
	Steam switch is not on or preheating is not completed to turn on steam	Turn on the steam switch, and wait for the preheating to complete before steam
More or less Coffee	Too much or too little coffee powder	According to the standard amount of powder, 1 cup with 1 tablespoon to pressure, coffee powder can not be too coarse or too fine. Too coarse coffee can not be completely extracted, too fine affect the amount of coffee.
The milk does not foam well	whether it is whole milk	Use whole milk (fat content $\geq 3.5\%$ )
	Before the steam key is warmed up, it starts to milk	Steam can only be started after the steam indicator light turns from flashing to constant light.
No coffee, coffee light and steam light flash	The temperature is too high after steaming	Water cooling
Not boil coffee	In the steam state, the steam switch is not off	Turn the steam switch to OFF

## Maintenance & Service

1.If you have any questions regarding the operation or question of your CHULUX appliance, contact us by any of these methods.

Email: [css@chulux.com](mailto:css@chulux.com)

Facebook: Chulux Css

TikTok: @chulux01

Instagram: @CHULUX01

Twitter: @ChuluxCss

Pinterest: CHULUX

Youtube: @cssschulux1922

Note: Inquiries will be answered promptly by email.

When contacting the Consumer Service Department or when ordering replacement parts, please provide order number,model number and PO No.. The model number and PO No. Can be found on the bottom of appliance.

Please record this information:

Order Number: \_\_\_\_\_ Model Number: \_\_\_\_\_

PO No: \_\_\_\_\_ Shop From: \_\_\_\_\_

2.Maintenance is NOT provided in the following circumstances:

A.Improper use such as improper installation, or not using according to the instruction.

B.Appliance has been disassembled by unauthorized person.

C.Damage by natural caused. Wear and tear under normal use.

3.To get more product information, please go to our CHULUX website: [www.chulux.com](http://www.chulux.com)

## Guarantee

1.This product is guaranteed for a period of 1 year from the date of original purchase against defect is mechanical and electrical.

2.This guarantee is only valid if the appliance used solely for domestic purpose in accordance with the instructions and provided that it is not connected to unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse.

## Guarantee

3.Consumables are not guaranteed,i.e. plug and fuse.

4.In line with our policy of continuous development we reserve the right to change this product, packing and documentation specification without notice.

5.Inquiry for guarantee action: Please provide proof of purchase and detail issue of product to our CHULUX After-sales Customer Service Email: [css@chulux.com](mailto:css@chulux.com)

## Approval Information



**FOR HOUSEHOLD USE ONLY**