



# USER MANUAL

CAPSULE ESPRESSO MACHINE    Model XEMS1

# Important Safeguards – Safe Use and Operation

When using electrical appliances, basic precautions should always be followed to reduce the risk of the fire, electric shock, and injury to persons, including the following:

1. Read all instructions before using.
2. In case of emergency, immediately remove the plug from power outlet.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience, and knowledge.
4. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to an authorized service facility.
5. Always unplug the appliance when not in use or before cleaning. Allow to cool before adding or removing parts, and before cleaning the appliance.
6. To protect against fire, electric shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
7. Do not run cord under carpeting. Do not cover cord with throw rugs, runners or similar. Arrange cord away from traffic areas to avoid tripping or kicking.
8. Do not place on or near a hot gas or electric burner, or in a heated oven.
9. It is normal for the plug to feel warm to the touch. However, a loose fit between the outlet and plug may cause overheating and damage to the plug. Contact a qualified electrician to replace a loose or worn outlet.
10. Use the appliance only as the described in this manual. Any other use or accessory attachments not

recommend by the manufacture may cause fire, electric shock, or injury to persons.

11. Do not put fingers inside capsule housing (brewing chamber), due to sharp edges.
12. Do not touch hot surfaces. Use levers or knobs.
13. Indoor use only.
14. Hot water, steam, spout and capsule holder are hot. Danger of burning injuries. Do not direct steam or hot water towards the body.
15. Ensure the steam nozzle is submerged into the liquid in order to avoid hot water or steam splashes.
16. Do not operate the appliance when the drip tray and the grille are not in place.
17. Use only water in the appliance! Do not put any other liquids or foods in the Water Tank unless specified by this manual.
18. Steam nozzle is very hot after steaming; use caution not to touch it by hand. Use the rubber tab.
19. Only use compatible coffee capsules.
20. **WARNING:** The capsule filling aperture must not be opened during use.
21. **CAUTION:** In order to avoid possible burns to body parts and/or other injury from hot steam and water, never move the water tank away from the machine when the hydraulic system is still motion.
22. **CAUTION:** Use the steaming wand as directed in the instructions, scalding may occur if improperly used.
23. Household use only.

## SAVE THESE INSTRUCTIONS



**Short cord instructions:** A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

**NOTICE:** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.



### WARNING

RISK OF FIRE OR ELECTRIC SHOCK  
DO NOT OPEN



WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,

DO NOT REMOVE COVER (OR BACK)

NO USER-SERVICEABLE PARTS INSIDE

REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY



Coffee Perfection At the Touch of a Button

# CAPSULE ESPRESSO MACHINE

## Model XEMS1

### **SIMPLE**

**Single button controls**

Make perfect coffee anytime.

### **FAST**

**Rapid preheating and high pressure brewing**

Enjoy rich, creamy espresso in seconds.

### **EASY**

**Automatic capsule handling system**

Craft immaculate delights with no mess.

### **DELICIOUS**

**Café-quality steam wand**

Create flawless cappuccinos and lattés.



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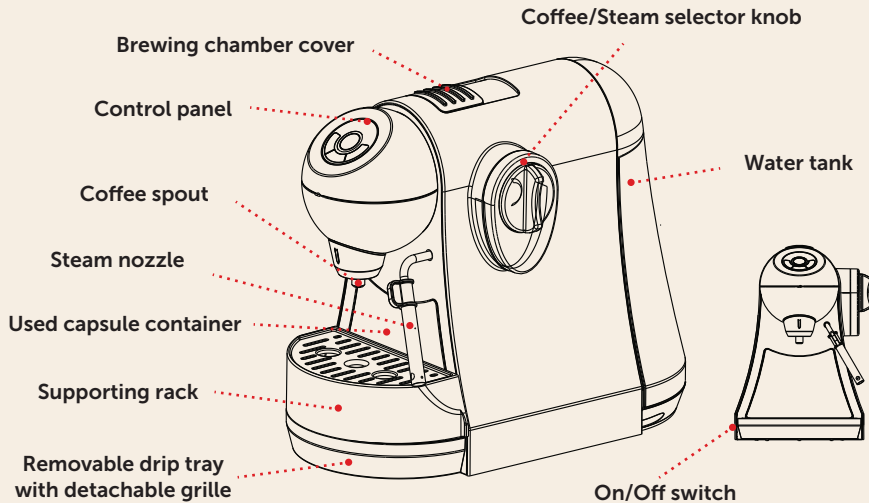


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# Features and Specifications



## Control Panel

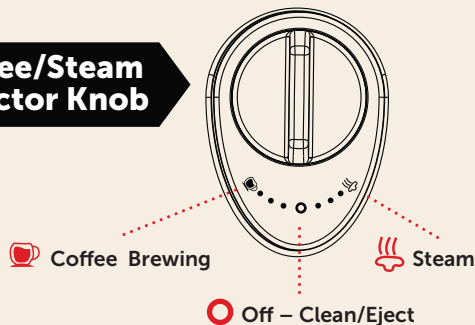


## Indicator

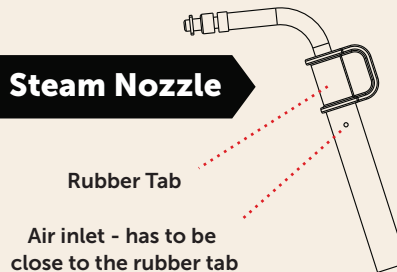
Blinking - Warming up  
**Solid Blue** - Ready to Brew  
**Solid red** - Ready to Steam



## Coffee/Steam Selector Knob



## Steam Nozzle



## Specifications

- 120 volts, 60 hz
- 1400 watts
- 8 lbs
- 1.2 liter water tank
- 13.8 inches x 7.0 inches x 10.5 inches
- 30 ml (1 oz) Espresso volume
- 60 ml (2 oz) lungo volume

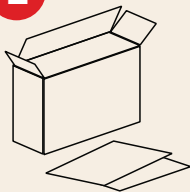
# Using Your Machine - First Use

## Set Up

**!** **IMPORTANT:** Do not use your Xpresso espresso machine **until it has been set up for it's first use.**

Unpack your espresso machine and **keep shipping box and packing materials for future use.**

1



Remove the water tank and **rinse with warm water.**

2



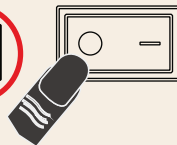
**Fill water tank with fresh water** and place back on the machine.

3



Plug machine into a grounded outlet and **turn on power switch.**

4

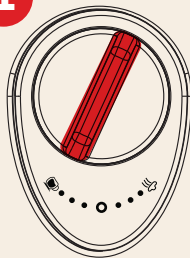


## Cleaning

Before making your first coffee, take just a minute to **flush water through your machine to clean it thoroughly.**

Turn the selector knob to the **COFFEE** ☕ position.

1



The indicator light will blink blue while warming up and solid blue when the machine is ready.

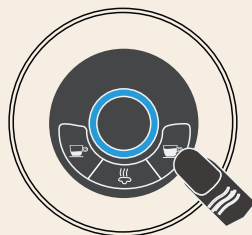
Place an **empty cup** under the nozzle.

2



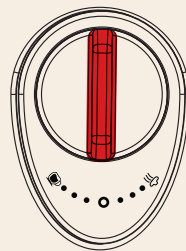
Press the **LUNGO** ☕ button to dispense hot water. **Repeat until the water tank is empty.**

3



Turn the selector knob back to **OFF** ⏻ position and **turn off** the machine.

4

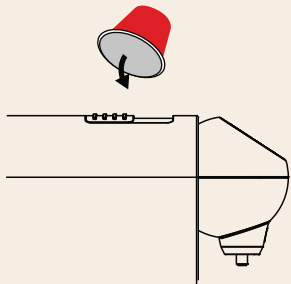


# Espresso Brewing

With just the touch of a button, you can make coffee just the way you like it.

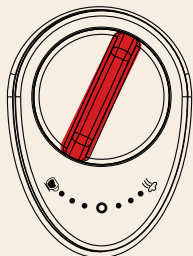
1

Insert a new coffee capsule.



2

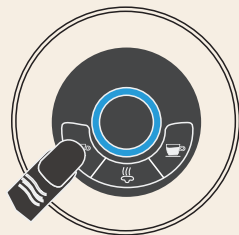
Turn the selector knob to the **COFFEE** ☕ position.



The indicator light will blink blue while **warming up** and solid blue when **ready to brew**.

3

Press a **coffee brewing** button once. It will start brewing and automatically stop when finished.



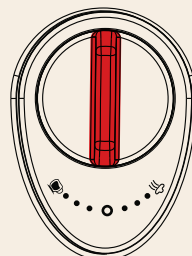
**ESPRESSO** Button  
1 oz (30 ml)



**LUNGO** Button  
2 oz (60 ml)

4

Turn the selector knob to **OFF** ☐ position.



The **☐** position ejects the used capsule and cleans the spout.

# Dispensing Hot Water

Hot water can be dispensed at the touch of a button for pre-heating cups, making an Americano, or for cleaning.

1

**DO NOT** insert a new coffee capsule.

2

Turn the selector knob to the **COFFEE** ☕ position.

3

Press the **LUNGO** ☕ button once to dispense 4 to 6 oz. of hot water.

4

Turn the selector knob to **OFF** ☐ position.

Tip  
#1

Your automatic espresso machine is so easy to use, it's easy to forget you still need to occasionally **remove the used capsules and empty your drip tray**.

Tip  
#2

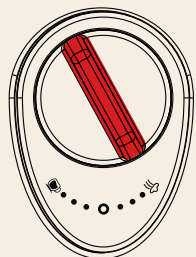
We suggest you **clean your machine** with every **50 brew cycles** to keep coffee tasting fresh and delicious!

# Frothing Milk

Making your favorite cappuccinos or lattes is **easy** with the **simple to use steam wand**.

1

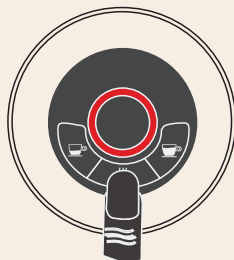
Turn the selector knob to the **STEAM** position.



The indicator light will blink **red** while **warming up** and **solid red** when **ready to steam**.

2

Press the **STEAM** button to **start** steam and press the **STEAM** button again to **stop** steam.



Fill a stainless steel steaming pitcher **1/4 full** with **cold milk**. **Steam the milk** until achieving the desired foam and temperature (about 65°C or 150°F).

3

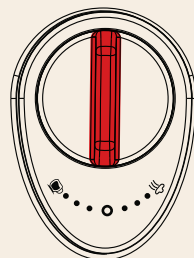
**Wipe down the steam wand immediately** with a wet towel and run the steam for a few seconds.



! Use the **rubber tab** to avoid touching the hot wand.

4

Move the selector knob to **OFF** position.



The **OFF** position purges the steaming wand.



Tip  
#3

Always remember to **clean your steam wand** immediately after use.

Tip  
#4

If you see the indicator light flashing red and blue, turn the selector knob to **OFF** position for **five seconds**.

# Drink Recipes

Tip  
#5

Always pre-heat your cup before adding espresso or steamed milk.

## Espresso

The Italian classic - 1 oz. espresso using a single capsule.



## Double Espresso

Twice the goodness – two 1 oz. espressos using two capsules.



## Lungo

A long pull – 2 oz. lungo using a single capsule.



## Americano

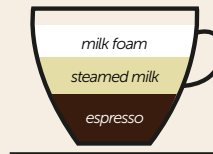
Drip coffee taste  
- espresso with hot water added.



- 1 Brew an espresso or lungo in a coffee mug.
- 2 Fill mug to taste by dispensing hot water.

## Cappuccino

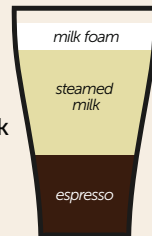
Prepared into thirds  
- 1/3 espresso, 1/3 steamed milk and 1/3 foam.



- 1 Steam 3 to 6 oz. of milk.
- 2 Brew one or two espressos into a cappuccino cup.
- 3 Add 1 or 2 oz. of steamed milk.
- 4 Fill with additional 1 or 2 oz. of foam.

## Caffé Latté

1/3 espresso, 2/3 hot milk  
with a splash of foam on  
the top.



- 1 Steam 6 to 12 oz of milk.
- 2 Brew 2 espressos into a latté glass.
- 3 Fill cup almost full with steamed milk.
- 4 Spoon a bit of foam on the top.

## Espresso Macchiato

A single or double shot of espresso topped with a few spoonful's of foam.

- 1 Steam 3 to 6 oz. of milk.
- 2 Brew one or two espressos in an espresso cup.
- 3 Top with a few tablespoons of foam to taste.



## Latté Macchiato

Frothed milk with espresso added. Made in a glass to show the three attractive layers.

- 1 Steam 6 to 12 oz. of milk.
- 2 Pour milk and foam into a latté glass.
- 3 Brew one espresso and pour slowly into the foam.





# Cleaning and Maintenance

## Capsule Container and Drip Tray

Clean every **10**  
brewing cycles.

**1** Remove the espresso cup supporting rack.



**2** Slide removable parts out together:



**3** Dispose of used capsules and empty drip tray.



**4** Wash all parts with warm water and reinstall.



## Cleaning Mineral Deposits (Descaling)

Mineral deposits in the machine occur naturally over time.

**Occasionally, descaling is needed to remove the deposits.**

1. Fill water tank with a mix of half white vinegar and half water.
2. Steam into cold water for one minute and wipe wand with a damp towel.
3. Dispense hot water (water/vinegar mix) until the water tank is empty
4. Turn off power and unplug. Remove water tank, wash completely with warm water, and refill.
5. Repeat steps 3 and 4 twice with fresh water to remove vinegar residue.

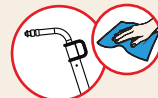
## System Cleaning

Clean every **50**  
brewing cycles.

**1** Fill the water tank and steam into cold water for a minute.



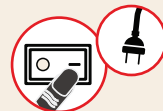
**2** Wipe off the steam wand with a damp towel.



**3** Dispense hot water until the water tank is empty.



**4** Turn off the machine and unplug. Allow to cool.



**5** Clean all removable parts in warm water.



**6** Clean the machine casing and steam wand with soft damp cloth.



**7** Clean the brewing chamber with a soft brush.



# Troubleshooting



## Problem



## Solution



**On/Off Switch not on**

Check **plug**, **main switch**, and **household circuit breaker**.



**No coffee dispensed**

Make sure the capsule is **properly positioned**, capsule slot **not obstructed**, brewing chamber cover **properly closed**, water tank **filled and properly placed**.



**Coffee not hot enough**

**Preheat** (hot water without capsule), descale if necessary.



**Coffee comes out slowly, in drips**

Scale has built up in the machine, **descale** the machine.



**No hot water/steam**

- Remove **steam nozzle** and clean, descale if necessary.
- The milk is **too hot** or contains excessively **high percentage of fat**. Use fresh cold milk (max. 3.5% fat).



**Milk does not froth**

- Check the **COFFEE/STEAM** knob position.
- The milk used is too hot, off, or contains an excessively high percentage of fat. Use fresh cold milk (max. 3.5% fat).
- **The steam wand is dirty**. Clean it if necessary.
- Scale has built up in the machine, **descale** the machine.



**Noisy pump**

**Repeat the procedure.** Make sure the water tank is filled and properly placed.



**Capsule area leaking  
(water in capsule container)**

**Position capsule correctly.**  
If leakage continues, contact **Xpressivo**.



**Indicator light flashes blue and red  
and no buttons will work**

The selector knob was moved **too quickly** between **STEAM** and **COFFEE**. Move the selector knob to **OFF** and wait for **five seconds**. Then move the selector knob to **COFFEE**.

# Warranty

Your high quality espresso machine is industrial strength and will deliver years of worry-free performance. It's backed by a manufacturer's limited warranty covering defects in materials or workmanship for the first year. In the first year, we'll happily replace your machine at no charge.

After 12 months if there are any issues you are invited to contact **Xpressivo** about new free espresso machine alternatives. [www.xpressivo.com](http://www.xpressivo.com)

If your machine becomes inoperable in the first 12 months, simply contact our customer service department at **(800) 477-0322** for **a Return Merchandise Authorization (RMA) number**. Then return your machine in its original packaging. After we receive your machine and confirm its non-operational condition, we'll ship you a new espresso machine for free, we'll even cover the shipping. You're only responsible for the return shipping costs.



Massimo North America, Inc.  
1501 Powell Street, Suite C  
Emeryville, CA 94608

1-800-477-0322

[www.xpressivo.com](http://www.xpressivo.com)  
[cs@xpressivo.com](mailto:cs@xpressivo.com)



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