



Tuni

E2 Espresso Machine

User Manual

Read this manual thoroughly before using and
save it for future reference

01. Important Safeguards - - - - - 1

02. Item Specification - - - - - 5

03. Control Panel - - - - - 6

04. First Use - - - - - 7

05. Espresso Pressure Gauge - - - - - 10

06. Functions - - - - - 14

 Dispensing Hot Water - - - - - 14

 Frothing Milk/Making Cappuccino - - - - - 14

 High Temperature Alert - - - - - 16

 Cooling Function - - - - - 16

 Espresso Volume Setting - - - - - 17

 Brew Temperature Setting - - - - - 17

 Automatically Power-Off Function - - - - - 18

 Reset Function - - - - - 18

 Descaling Function - - - - - 19

 Low Water Alert Function - - - - - 20

 Cleaning And Maintenance - - - - - 21

07. Coffees to Try - - - - - 23

08. Trouble Shooting - - - - - 24

09. Warranty - - - - - 27

1

IMPORTANT SAFEGUARDS

Tuni

1. Read all instructions.
2. Before using check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
4. To protect against fire, electric shock and injury to persons do not immerse cord, plug, in water or other liquid.
5. Remove plug from wall outlet before cleaning and when not in use. Allow appliance cool down completely before taking off, attaching components or before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
9. Ensure the power cord do not touch hot surface of appliance.
10. Do not place the coffee maker on hot surface or beside fire in order to avoid to be damaged.
11. To disconnect, turn any control to "off", then remove plug from wall outlet. Always hold the plug. But never pull the cord.
12. Do not use appliance for other than intended use and place it in a dry environment.

1

IMPORTANT SAFEGUARDS

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13. Close supervision is necessary when your appliance is being used by or near children.
14. Be careful not to get burned by the steam.
15. Do not touch the hot surface of appliance [such as steam wand, and the steel mesh just boiling].
16. Do not let the coffee maker operate without water.
17. Scalding may occur if the water tanks removed during the brewing cycles.
18. Do not remove the metal funnel when appliance in brewing coffee or when steam and hot water escape from metal funnel and ensure to release the pressure in water tank before removing metal funnel.
19. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.
20. Relief pressure through steam wand before removing tank cover or metal funnel.
21. This appliance is not intended for used by persons [including children] with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.

1

IMPORTANT SAFEGUARDS

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23. This appliance is intended to be used in household and similar applications such as:
- staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - bed and breakfast type environments.
24. Do not use outdoors.
25. Do not place on or near a hot gas or electric burner, or in a heated oven.

SAVE THESE INSTRUCTIONS For Household Use Only

NOTE of PLUG

This appliance has a polarized plug [one blade is wider than the other]. To reduce the risk of electric shock, this plug is intended to 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 attempt to modify the plug in any way.

NOTE of Cord

- a. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

1

IMPORTANT SAFEGUARDS

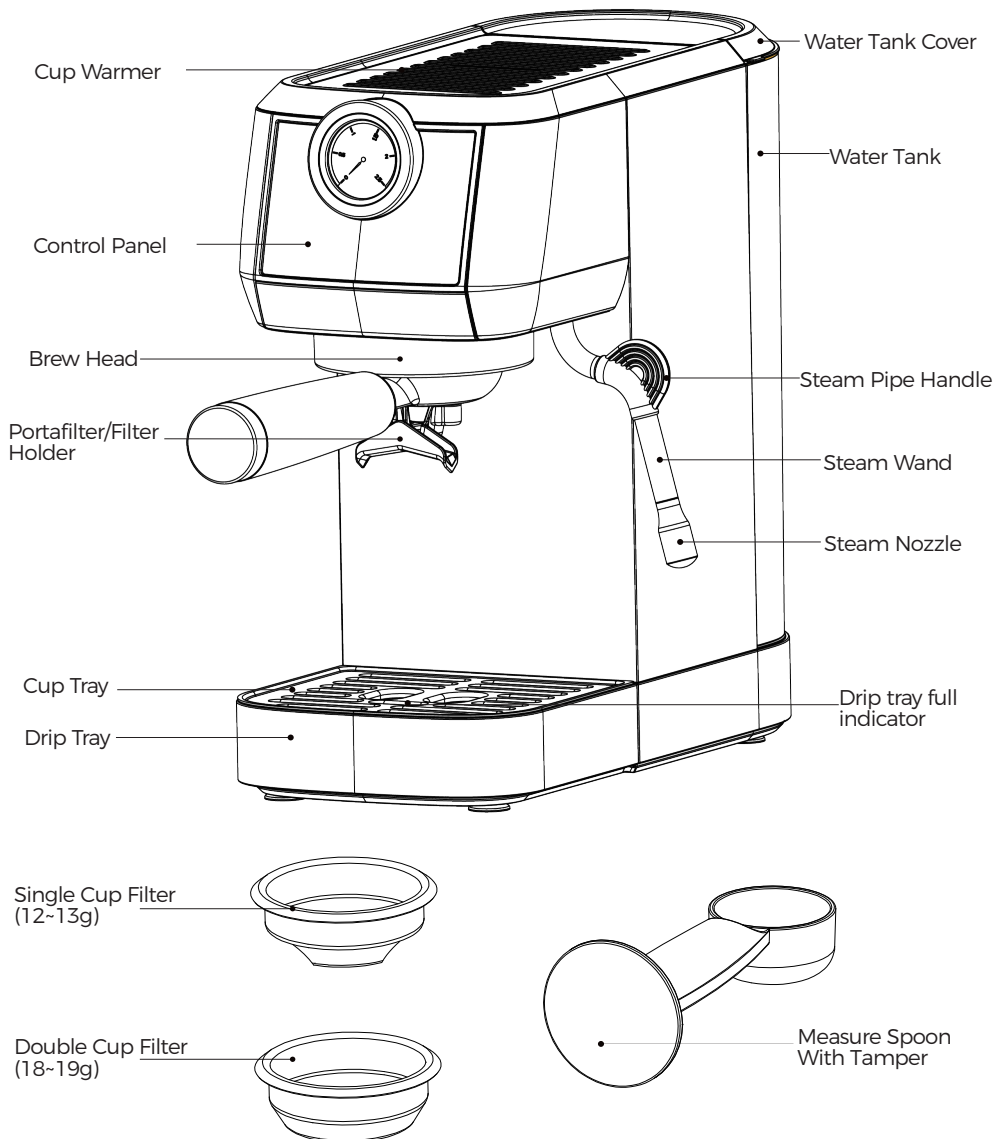
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- b. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c. If a longer detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - The cord should be arranged so that it will not drape over the counter-top or tabletop where it can be pulled on by children or tripped over unintentionally;
 - If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

2

ITEM SPECIFICATION

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Due to product updates and upgrades, there may be differences between the images and the actual product. Please refer to the actual product.

3

CONTROL PANEL

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- A** Power Button: Press to turn on/off the machine
- B** Automatic Coffee Button: Single press to make double shot espresso
- C** 20Bar Pressure Gauge: Built-in visual pressure gauge
- D** Manual Button: Press to make espresso, 22-25s to make single shot espresso. Default time setting 60s.
- E** Steam/Cool Button: Single press - Steam
Double press - Cool down

Product Specification

Model Name E2	Item Weight 12.4LB /5.6kg	Pressure 20Bar	Water Tank 44oz / 1.3L
Rated Frequency 120V~ 60Hz 1750W	Item Dimensions (L*W*H) 310*145*305mm 12.2*5.7*12 inches	Package Dimensions (L*W*H) 490*225*465mm 19.29*8.85*18.3 inches	

Before The First Use


Cleaning The Appliance

- Carefully remove the appliance from the packaging and remove all packaging materials.
- Remove all accessories from the packaging and from the appliance.
- Remove the water tank.
- Clean the water tank with the lid, the measuring spoon and the filter as well as the filter holder with warm water and some mild dish-washing liquid. After that, rinse with clear water and dry.
- Also wipe the casing of the espresso machine and the drip tray with the drip grid clean with a soft, damp cloth and dry all parts.

NOTE

Do not clean in the dishwasher.



First Use

1. Fill the water tank with cold water up to the MAX level of the tank.
2. Insert the plug into a wall outlet with suitable voltage.
3. Press the "Power"  button, the Power indicator light turns on and the coffee machine starts to preheat automatically. Once the preheating is finished, all the buttons will light up continuously.

4



FIRST USE

Tuni

4. Place a cup under the Steam Wand. Double press the Steam/Cool  button, let the hot water flow out of the steam wand for about 8 seconds(100ML), then press the Steam/Cool  button to turn off. This process is let the water flow into the empty pump for the first use.

NOTE

There will be a loud noise and little shake when the machine running first time. It's normal for a 20bar pump. The noise will be weak in the future using.

5. Insert the filter into the filter holder.
6. Insert the filter holder without coffee grounds into the brew head with a 45° movement to the left and turn it to the right to lock into place. The filter holder must be perpendicular to the machine or slightly tilted towards the right.
7. Place a water cup under the filter holder, press "Manual Button"  to start the machine, flushing the internal pipe-lines and components. Press the "Manual Button"  again after 150ml of water has been dispensed from the cup to stop the water flow.

Now your coffee machine is ready to use.

Preparing The Espresso

To make a cup of good hot Espresso coffee, we recommend you pre-heating the appliance first, including the metal funnel, brewing filter and cup. So that the coffee flavor would not be influenced by the cold parts.




4

FIRST USE

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1. Remove the filter holder and fill the filter with coffee grounds, using the tamp spoon.
*We recommend 13-15g for single shot and 18-19g for double shot. The amount will vary depending on your preferences and the coffee grounds you used.
2. Use the tamper to push down the espresso coffee ground evenly and firmly with a pressure of around 33LBs.
*Remove any coffee residue from the edge of the filter holder.

Preparing The Espresso

1. Make sure the Steam/Cool  button is on "OFF" position.
2. Place pre-warmed cup(s) beneath the filter holder.
3. Select "Coffee Button"  or "Manual Button"  according to your demand and then press the corresponding button of the selected function to reach the ideal espresso zone. After waiting for a moment, there will be coffee flowing out.
4. The appliance will stop working when the coffee-brewing is finished, and then your coffee is ready now.

NOTE

Coffee Button = Double Shot, single press it and the espresso machine will stop brewing automatic.

Manual Button = Single press to start and press again to stop brewing.

Max volume: 220ml.

The concentration of extracted coffee is affected by brewing time and water.
You can adjust the concentration according to your preference.

Finish! Enjoy Your Coffee!

WARNINGS

Do not leave the coffee maker unattended during making the coffee, as you need operate manually sometimes!

After finishing making the coffee, you can take the metal funnel out through turn clockwise, then clean the filter.

! CAUTION HOT when you take off the Portafilter.

Low Pressure Pre-Infusion

The gauge needle will be positioned in the pre-infusion zone at the start of the extraction indicating the machine is in low pressure pre-infusion mode. The low-pressure pre-infusion gradually increases water pressure to gently expand grinds for an even extraction before increasing to full pressure.

**Ideal Espresso Zone**

The gauge needle, when positioned anywhere within the solid red zone during extraction, indicates the espresso has been extracted at the ideal pressure.



Under Extracted Zone

The gauge needle, when positioned in the lower zone during extraction, indicates the espresso has been extracted with insufficient pressure.






This occurs when the water flow through the ground coffee is too fast and results in an under extracted espresso that is watery and lacks crema and flavor. Causes for under extraction include the grind being too coarse and/or insufficient coffee in the filter basket and/or under tamping.

Over Extracted Zone

The gauge needle, when positioned in the upper zone during extraction, indicates the espresso has been extracted with too much pressure.





This occurs when the water flow through the ground coffee is too slow and results in an over extracted espresso that is very dark and bitter with a mottled and uneven crema. Causes for over extraction include the grind being too fine and/or too much ground coffee in the filter basket and/or over tamping.

	UNDER EXTRACTION 	OPTIMUM EXTRACTION 	OVER EXTRACTION 
Pour	Quick flow Under 15 sec	Steady flow 20-30 sec	No flow-drips Over 35 sec
Color	Pale brown Crema-light brown	Rich caramel Crema-dark golden	Very dark brown Crema-dark brown
Taste	Sour, Acidic, Watery	Rich, Sweet, Vibrant	Bitter, Dry, Grainy
Grind	Too coarse Use a finer grind	Just right	Too fine Use a coarser grind
Dosage	Not enough grinds Use more grinds	One Cup 7-10g Two Cups: 14-17g	Too many grinds Use less grinds
Tamp	Not enough tamp force Tamp firmer*	Just right-firm pressure 20-30lb of force**	Too much tamp force Tamp lighter

A great espresso is about achieving the perfect balance between sweetness, acidity, and bitterness. The flavour of your coffee will depend on many factors, such as the type of coffee beans, degree of roast freshness, coarseness or fineness of the grind, dose of ground coffee and tamping pressure. Experiment by adjusting these factors just one at a time to achieve the taste of your preference.




Dispensing Hot Water



1. Turn on the machine and wait until all the buttons light up.
2. Place a cup under the steam wand.
3. Double press the "Steam/Cool"  button. The hot water will come out of the steam wand.
4. Once the desired amount of hot water has been dispensed, single press the "Steam/Cool"  button to stop.

The hot water can be used for drinking, cleaning/warming cups.

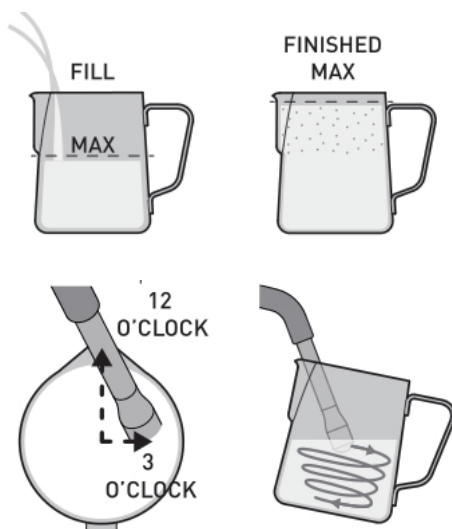
Frothing Milk/Making Cappuccino

You get a cup of cappuccino when you top up a cup of espresso with frothing milk.

1. First prepare the espresso as described in making espresso.
2. Press the "Steam/Cool"  button, the steam indicator will flashing. When steam indicator becomes solid, the pre-heating is finished.
3. Fill a jug with about 100 grams of milk for each cappuccino to be prepared, you are recommended to use whole milk at refrigerator temperature (not hot!).
4. With the machine in the preheating state, place an empty cup under the steam wand and press "Steam/Cool"  button to release the hot water from the pipe. After three seconds, press "Steam/Cool"  again.
5. Pour chilled whole milk into the frothing pitcher until it reaches one-third full. Insert the "steam wand" into the milk surface about 1 cm deep, then press.

6. When the milk temperature reaches around 65 degrees Celsius and the foam begins to expand, press "Steam/Cool"  to stop the steam.
7. After frothing is complete, pinch the "steam handle" and rotate the steam wand above the drip tray. Promptly clean the milk on the surface of the "steam pipe" and "steam wand" with a damp cloth. Use the "hot water function" to prevent milk from drying and blocking the "steam wand" after use.
8. Last, turn off the "Power Button"  .

Power





Be careful as the "steam pipe" and "steam wand" may be hot.

6

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High Temperature Alert


After frothing milk foam, press the "Coffee"  or "Manual"  button to returning to the coffee brewing mode.

The Coffee and Manual indicators will flash rapidly, indicating that the machine's temperature is too high to brew coffee. Wait 2 minutes for the machine to cool down before brewing coffee again.

Or use Cooling Function.

Cooling Function

If the machine's high temperature alert (Coffee button and Manual button flashing white light) is triggered but you still want to brew coffee, you can use this method to quickly cool down the machine.



Place an empty frothing pitcher under the "steam wand" and double-click the "Steam/Cool"  button. The "steam wand" will start pumping water.

When the machine's temperature drops to the brewing temperature, the machine will emit a beep sound, and all four button lights will remain on steadily.

At this point, the machine will stop dispensing water.

Espresso Volume Setting





Set the volume of double shot

1. Keep pressing the "Coffee"  button for 3 seconds, the machine will beep 3 times quickly and start to brewing.
2. Press "Coffee"  button again once desired volume of espresso has been extracted.
3. The machine will beep 3 times slowly to indicate the new volume of double shot has been set.

Notice


This function is only for Double Shot (Coffee Button), you can not set volume for manual mode.

Brew Temperature Setting


After the machine has completed preheating, press and hold the "Steam/Cool"  button for 5 seconds. The "Coffee",  "Manual" , and "Steam/Cool"  buttons will flash in white, indicating that the machine is ready for customization.

Note: If no operation is selected within 15 seconds, the machine will return to standby mode.


Low-Temperature Mode

Single press the "Coffee"  button, and the corresponding button light will turn blue, indicating the low-temperature coffee brewing mode.

Medium-Temperature Mode

Single press the "Manual"  button, and the corresponding button light will turn blue, indicating the medium-temperature coffee brewing mode (default mode).


High-Temperature Mode

Single press the "Steam/Cool"  button, and the corresponding button light will turn blue, indicating the high-temperature coffee brewing mode.





After pressing the respective button for 5 seconds, the temperature setting will be successful, and the machine will return to standby mode.

Automatically Power-Off Function

The machine will shut off automatically if no operation is selected after 15 minutes on standby mode.

All the buttons will turn off. To start the machine, press the "Power"  button again.

Reset Function

After the machine is powered on, simultaneously press and hold the "Coffee"  button and the "Manual"  button for 3 seconds. The machine will beep three times, and the lights of the "Coffee"  and "Manual"  buttons will flash five times, indicating that the factory reset (coffee volume and coffee temperature) is complete.

Descaling Function

To make sure your coffee maker operates efficiently, to clean the internal pipes, and to preserve the flavor of your coffee, the coffee machine needs to be descaled, cleaned and maintained periodically.

Descaling Reminder

Also, after 500 times of brew cycle, a descaling warning will be shown.

The power button will flash 5 times to indicate it is time to descale the machine.

The descaling warning will disappear after 10 times.

Starting Descaling

Please proceed as below steps to descaling the machine.

1. Fill the water with descaling agent (4 parts water to 1 part descaling agent) into the water tank up to the Max marking.
2. Place a cup/mug or other suitable receptacle on the drip tray and keeping press the double cups and steam button together for 5 seconds. The machine will start the descaling cycle, and the descaling cycle will run 7 minutes then stop automatically.
3. Repeat the previous steps until the water with descaling agent is running out.
4. Next, repeat the process two more times using only CLEAN TAP WATER without any descaling agent.

6

FUNCTIONS

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Please also refer to the instructions on the descaling agent.


Please use a household descaling agent, or you can use citric acid instead of a commercial descaling agent-in this case use 100 parts of water to three parts of citric acid.

You can press the **POWER** button  to stop the descaling process if necessary.

Power

Low Water Alert Function

During the use of a certain function, if there is insufficient water in the water tank to complete the function, the machine's pump will draw air for a few seconds until it detects the lack of water in the tank, causing the "Steam/Cool"  button light to flash.

Add water to the maximum level in the water tank, place a water cup under the "steam wand", and double-click the "Steam/Cool"  button to activate the hot water function. The machine will start pumping water, and once a certain amount of water has been dispensed, the low water alert status will be automatically cleared.

Note: It is normal for a large amount of steam to emerge from the steam pipe when the machine starts pumping water.

Cleaning And Maintenance

Regular cleaning and maintenance keep the machine in working condition and ensure perfect coffee flavour, a constant coffee flow, and excellent milk froth for a long period of time.

Cleaning the Filter Holder and the filters

The filter holder and filters should be kept clean to guarantee perfect results.

WARNINGS

To avoid burns, the filter must only be removed when the filter holder has cooled down completely.

1. Remove the filter from the filter holder and wash them with warm water.
2. If you notice a malfunction when brewing coffee, immerse the filter in boiling water for 10 minutes and then rinse with running water.

Cleaning the Steam Wand

1. Clean the steam wand with a damp cloth. To clean it more thoroughly, you can unscrew the steam tube and wash it with running water.
2. If the hole of the steam nozzle become blocked. Press the power button to turn the machine off and allow to cool. Use a pin to unblock the hole.

Cleaning the Brew Head

Regularly remove any residual coffee grounds from the brew head using a brush, and wash with hot water following the steps below.

1. Insert the filter holder into the brew head without using coffee grounds. Place an empty cup under the brew head.
2. Press the double button and fill the cup with water.
3. Remove the filter holder from the brew head and clean the brew head with a dry cloth.

WARNINGS

**Do not try to disassemble the brew head.
It will damage the Brew Head and lead to leakage.**

7

COFFEES TO TRY

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- Half amount of water

Ristretto



- Espresso coffee

Espresso



- Milk Foam
- Whipped Milk
- Espresso

Latte



- Water
- Espresso

Americano



- Ice
- Cold Water
- Coffee Concentrate

Cold Brew



- Water
- Espresso

Lungo



- Milk Foam
- Whipped Milk
- Espresso

Cappuccino




- Steamed Milk
- Espresso

Flat White

Trouble Shooting		
Problem	Possible cause	Solution
Machine doesn't work, or couldn't turn on.	Machine is not switched on or power plug is not plugged in.	Make sure that the power plug is plugged in, that the Power button has been pressed and that both coffee buttons light up blue.
	Short circuit / power outlet is without power.	Check the power supply, and contact our customer support.
	The machine is faulty.	Contact our customer support.
Machine doesn't work, and all buttons are flashing at the same time.	The flow meter or NTC inside the machine is broken.	Contact our customer support.
Machine doesn't brew coffee, only Coffee and manual buttons are alternate flashing.	Machine is under over-pressure protection, and the temperature of boiler is too high.	Use hot water function to cool down the boiler first.
Coffee does not or only slowly run out of the filter holder.	Water tank is empty.	Fill water tank.
	The water tank is not installed correctly.	Remove the water tank and correctly install it.
	The machine cannot pump the water.	Use hot water function to pump the water.
	Coffee is ground too finely.	Ensure appropriate degree of grinding.
	Too much coffee in filter.	Ensure appropriate amount.
	Ground coffee is tamped too strongly.	Tamp ground coffee less strongly.
	Filter is clogged up.	Clean the filters hole with a pin
	The steam button is turn on(after using the hot water function and without turn off).	Turn the steam button off.

Coffee does not or only slowly run out of the filter holder.	The machine is faulty.	Contact our customer support.
	Coffee is ground too coarsely.	Ensure appropriate degree of grinding.
	Too little coffee in filter.	Ensure appropriate amount.
	Ground coffee is not tamped strong enough.	Tamp ground coffee more strongly.
Coffee is cold.	Machine is not pre-warmed.	Let hot water run through the appliance with the inserted portafilter (with filter but without coffee grounds) before extracting the first coffee to warm up the brew system.
	Cups not pre-warmed.	Pre-warm cups with warm water.
Water is pooled under the coffee machine.	The water tank is not installed correctly.	Remove the water tank and correctly install it.
	The drip tray is filled with water.	Empty and clean drip tray.
	The machine is faulty.	Contact our customer support.
The steam fails to steam the milk.	The milk jug is too big or the jug shape is unsuitable.	Always use a tall, slim container ideally made from stainless steel.
	You have used milk with less than 3.3% of milk protein.	Use milk with more than 3.3% of milk protein.
	The milk is not cold.	Always use cold milk(41 °F).
Not producing steam.	Water tank is empty.	Fill the water tank.
	Steam nozzle is clogged.	Remove the steam nozzle from steam wand and clean the steam nozzle with a pin.
	Steam function was used for more than 3 minutes.	Turn steam knob off for at least 1 minute.
	The machine is faulty.	Contact our customer support.

Hot water function is not working.	Water tank is empty.	Fill the water tank.
	Steam nozzle is clogged.	Remove the steam nozzle from steam wand and clean the steam nozzle with a pin.
	Hot water function was used for more than 40 seconds.	Press the Steam/Cool  button to cool down.
	The machine is faulty.	Contact our customer support.
Coffee is dripping out of the rim of the filter holder.	Too much coffee in the filter.	Make sure to use the correct amount of coffee.
	Coffee ground is sticking to the sealing ring of the brewing head.	Turn off the machine, wait until it has cooled down and then clean the filter, the filter holder and the brew head with its sealing ring.
	Filter holder is not completely closed.	Insert the filter holder and turn the handle to the right until you feel some resistance.
	Make espresso after frothing milk or using the steam function immediately.	Use hot water function to cool down the boiler first.
	The machine is faulty.	Contact our customer support.



Limited Product Warranty

The warranty for our product covers defects in materials and workman-ship from the original date of purchase. During the warranty period, we will replace or repair any part which is deemed to be defective, if the product has not been subjected to tampering, alteration, lack of regular maintenance or improper use after delivery. The cost of repair or replacement under those excluded circumstances shall be borne by the consumer.

Warranty Period: 1 year from the date of purchase, and additional 6 months extend by register warranty on official website. During the warranty period, if any failure is caused by the quality of the product, please present the completed warranty card to the support team. Do not disassemble the machine without permission, or the warranty will be void.

The following situations are not covered by the free warranty:

- A. Damage resulting from improper use, maintenance, or storage.
- B. Damage caused by disassembly performed by unauthorized maintenance personnel.
- C. Lack of a purchase receipt or discrepancy between the purchase receipt and the product model.
- D. Damage caused by unforeseeable circumstances beyond control.
- E. Expiration of the warranty period.



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