

COUPLUX

Espresso Machine with Grinder

Instruction Manual - Model CP6200SU

COUPLUX

<http://couplux.shop>

*Due to continued product improvement,
the products illustrated/photographed in this book
may vary slightly from the actual product.*



✉ Couplux-service@outlook.com

Let the Luxury Begin

At COUPLUX, we believe that life's finest pleasures are meant to be shared. Every cup brewed is a chance to connect—with yourself, your loved ones, and the moment.

Blending thoughtful design with quiet luxury, We hope our products bring a touch of warmth, ease, and elegance to every cup.

Here's to Moments Made Luxurious.

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READ ALL INSTRUCTIONS BEFORE USE

When using electrical appliances, basic safety precautions should always be followed, including:

- Carefully read all instructions before operating and save for future reference.
- Make sure the outlet voltage matches the rated voltage of the machine (see the parameter).
- Remove any packaging material and promotional labels before using the espresso machine for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the espresso machine.
- Do not place the espresso machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not place the espresso machine on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not use the espresso machine on metal surfaces, for example, a sink drain board.
- Always ensure the espresso machine is properly assembled before connecting to a power outlet and operating.
- Do not attempt to operate the espresso machine by any method other than those described in this book.
- The espresso machine is not intended to be operated by means of an external timer or separate remote control system.
- We recommend using cold, filtered water. We do not recommend the use of de-mineralized or distilled water as this may affect the taste of the espresso and how the machine is designed to function. Do not use any other liquid.
- Never use the espresso machine without water in the water tank.
- Ensure the portafilter is firmly inserted and secured into the group head before using the machine.
- Never remove the portafilter during the brewing operation as the machine is under pressure.
- Do not touch hot surfaces. Use handles or knobs as advised. Allow the espresso machine to cool down before moving or cleaning any parts.
- Do not place anything other than cups for warming on top of the espresso machine.

- Do not operate the grinder without the hopper lid in position. Keep fingers, hands, hair, clothing and utensils away from the hopper during operation.
- Always switch off the espresso machine by pressing the POWER button to off and unplug if appliance is to be left unattended, if not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the espresso machine and accessories clean. Follow the cleaning instructions provided in this book.
- Do not use espresso machine attachments other than those provided. The use of accessory attachments not recommended by COUPLUX may result in fire, electric shock or injury to persons.

KNOW YOUR ESPRESSO MACHINE

KNOW YOUR ESPRESSO MACHINE



- | | | |
|--------------------------------------|-------------------------|--------------------------------|
| A. Hopper Lid | H. Grinding Cradle | O. Cup Warmer & Tamper Station |
| B. Silicone Bellow/Hopper Air Blower | I. Hot Water Outlet | P. Steam Lever |
| C. 1/2 LB Removable Bean Hopper | J. Pressure Gauge | Q. Control Panel |
| D. Upper Burr | K. Drip tray grid | R. 58MM Group Head |
| E. Grind Size Selector | L. Removable Drip Tray | S. Heat-resistant Handle |
| F. OLED Display Screen | M. Water Tank Lid | T. 10MM Steam wand |
| G. Grind Dispenser | N. Removable Water Tank | U. Steam nozzle |

KNOW YOUR ESPRESSO MACHINE

Steam Lever



Closed Position



Open Position

Accessories



- | | | |
|------------------------------------------|-----------------------------------------------|-------------------|
| A. Stainless Steel Milk Frothing Pitcher | D. Single Wall Filter Baskets (1 Cup & 2 Cup) | G. Cleaning Brush |
| B. 58MM Stainless Steel Portafilter | E. Dosing Ring | H. 58MM Tamper |
| C. Dual Wall Filter Basket (2 Cup) | F. 58MM Backflush Disc/Blind Insert | I. Coffee Spoon |

Note: Please use original accessories.

KNOW YOUR ESPRESSO MACHINE

Control Panel



A. Adjust Knob :

Rotate to set grind time, adjust brewing temperature, or control steam level.

B. “☞” Grind Button :

Press to start grinding.

C. “☕” Americano Button:

Press to start the One-Touch Americano function. Light pulses during operation.

D. “☕” Espresso Button :

- Press to start espresso extraction.
- Press and hold for 3 seconds to set brewing temperature.

E. “☕/☕” Steam/Hot Water Button :

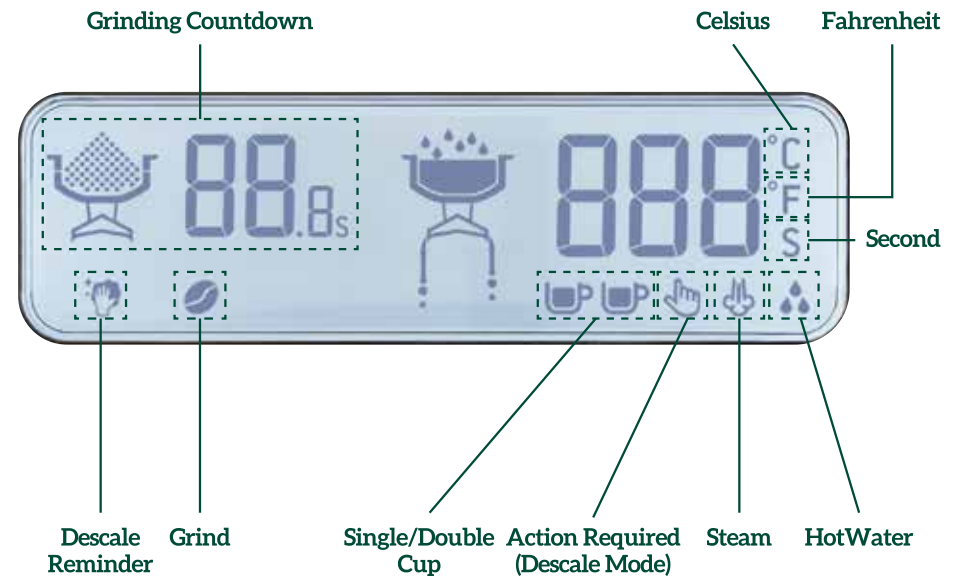
- Press once to start steam preheating.
- Press and hold for 2 seconds to dispense hot water.

F. “⏻” Power Button:

Light pulses when plugged in. Press to switch on/off.

KNOW YOUR ESPRESSO MACHINE

Display Screen



Key Combos Guide (Details At Page 19, “PROGRAMMING”)

Long Press two buttons simultaneously

“☕” + “☕” Americano & Espresso :

To Switch Between “☕” Single & “☕☕” Double Cup (Default).

“☕” + “☕/☕” Espresso & Steam :

To Adjust Steam Level.

“☞” + “☕” Grind & Americano :

To Switch Between “°C” Celsius & “°F” Fahrenheit (Default).

“☕” + “☕/☕” Americano & Steam :

To Enter Descale Mode.

“☞” + “☕/☕” Grind & Steam :

To Restore Factory Settings.

BEFORE FIRST USE

BEFORE FIRST USE

1. Remove tape and any labels from your espresso machine.
2. Check and ensure that all accessories are complete and undamaged. Check the wire and plug for any break before use.
3. Clean parts and accessories (water tank, bean hopper, portafilter, filter baskets, Milk Frothing Pitcher) with water and gentle washing liquid, then rinse and dry completely. Wipe the drip tray and exterior of the unit with a soft damp cloth and dry thoroughly.

Note:

- Clean by hand only. Do not clean any parts or accessories in dishwasher. Do not use abrasive cleansers, pads or cloths which can scratch the surface.
- Do not immerse the outer housing, power cord or power plug in water or other liquid.

BEFORE FIRST USE

Water Tank Installation



Remove the water tank located at the back of the machine.



Remove the red seal at the bottom of the tank.



Add water into the tank. Do not exceed the 'Max' line.



Replace the tank firmly.

Note:

- Always check water level before use and replace water daily.
- We recommend using preferably filtered water at room temperature or colder.
- Do not use hot water or other liquid.
- Do not operate the machine without water in the water tank.

BEFORE FIRST USE

Bean Hopper Installation



Align “☺☹☺” with the Grind Size Selector.



Gently push the Bean Hopper into place and rotate it clockwise until it is securely inserted.

Note:

- If Bean Hopper is not properly installed, the Grinding Button light will flash.

Power Up

Plug the power cord into a 120V power outlet, the machine will emit a beep and the “⏻” Button light will begin to pulse.

Note:

- Ensure the machine is positioned on a dry, stable, flat surface.
- Ensure that the Steam/Hot Water Dial is in the standby position.



Press the “⏻” Button to switch on the machine. Preheating will automatically begin.



The “☺☹☺” and the “☺☹☺” Buttons will flash until the process is complete. After preheating, the machine will enter Standby Mode.

BEFORE FIRST USE

• Standby Mode:

When the “☺☹☺” and the “☺☹☺” Buttons stop flashing and remain lit, preheating is complete and the machine will enter Standby Mode.

Flushing the Components

Recommended to complete a water flushing operation without ground coffee to ensure the machine has been fully conditioned.

When the machine is in Standby Mode

1. Press the “☺☹☺” Button to run hot water through extraction system.
2. Point the Steam wand toward the hole on the drip tray beneath itself.
3. Turn the Steam Lever and run hot water through the Steam System for 10 seconds.
4. Long press the “☺☹☺” Button for 2 seconds to run water through the hot water system. Press again to stop.

Now your espresso machine is ready to use.

OPERATION GUIDE

OPERATION GUIDE

GRIND & DOSE

Selecting the Filter Size

- Insert either the 1 CUP or 2 CUP Filter Basket into the portafilter. Single wall filters allow you to create a more balanced espresso.
- The provided filters are designed for:
1 CUP filter = approx. 13-14g
2 CUP filter = approx. 18-19g



Note:

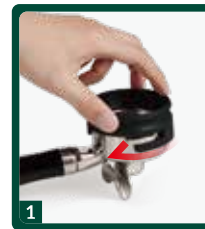
- Ensure the filter basket is completely dry before placing the portafilter.

Setting the Grind Size

- Rotate the Bean Hopper to select Grind Setting with the Selector.
- There are numbered settings on the GRIND SIZE selector.
Smaller Number = Finer grind size.
Larger Number = Coarser grind size.
- Recommend to start at setting 10 and adjust as required.



Dosing



Place the Dosing Ring onto the portafilter.



Place the portafilter into the Grinding Cradle.



Rotate the Adjust Knob to adjust grind time.



Press the “⏻” Button to start the grinder.

OPERATION GUIDE

Note:

- Stop automatically when the preset time is reached. Or press the “☕” Button again to stop.
- Avoid filling the hopper with excessive coffee beans, as air exposure can cause oxidation and stale flavors.
- After grinding, tap the Hopper Air Blower a few times to clear leftover grounds from the outlet, ensuring consistent output.



BREWING

Tamping the Ground Coffee



- Tap the portafilter firmly with the provided Tamper using approx. 30lbs (13kgs) of pressure.
- As a guide to the right amount of ground coffee, the top edge of the Tamper metal base should be LEVEL with the rim of the filter basket AFTER tamping.
- Wipe excess coffee from the rim of the filterbasket to ensure a proper seal in the group head.

Purging the Group Head

Before placing the portafilter into the group head, run a short flow of water through the group head for a few seconds by pressing the “☕” Button. This will purge any ground coffee residue from the group head and stabilize the temperature. Then press the button again to stop.



OPERATION GUIDE

INSERTING THE PORTAFILTER



INSERT

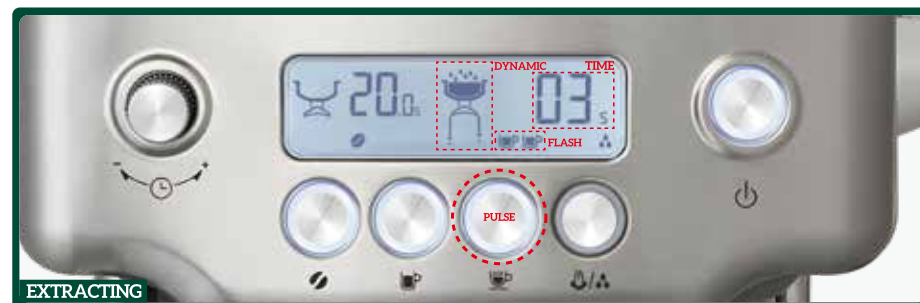


CENTER

Place the portafilter under the Group Head with the handle aligned with the ☕ sign. Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.

ESPRESSO MODE

- Press the “☕” Button once to begin espresso extraction.
- The machine begins with **Pre-infusion (pump for 2 seconds, pause for 3 seconds)**.
- Espresso extraction then continues for
 - “☕” **1 Shot: 17 seconds**
 - “☕☕” **2 Shot: 25 seconds (Default)**



- Extraction stops automatically when the preset time is reached, or press the button once during operation to stop.

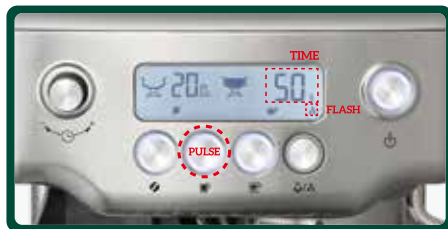
OPERATION GUIDE

Note:

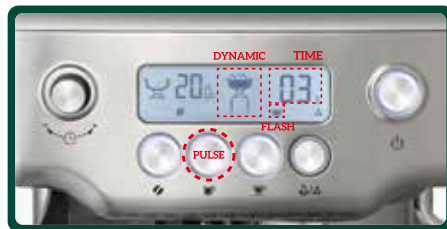
- Long press the “☺” and the “☹” Buttons at the same time for 3 secs to switch between “☺” & “☺☺”. The machine will remember your last selection.
- The pressure will vary depending on the type and freshness of coffee beans, grind size, dose and tamping pressure.

AMERICANO MODE

- Press the “☺” Button once to make Americano.
- The machine dispenses hot water from the Hot Water Outlet for 30 seconds.
- After dispensing hot water, the machine pauses for 2 seconds.
- The group head automatically begins espresso extraction for 22 seconds:
Pre-infusion: pump for 2 seconds, pause for 3 seconds.
Extraction: pump for 17 seconds.



Dispensing Hot Water



Extracting Espresso

- Extraction stops automatically when the preset time is reached, or press the button once to stop.

Note: Use the 2 Cup Filter Basket for a stronger shot; use the 1 Cup Filter Basket for a standard shot.

Caution:

- Do not leave the machine unattended.
- Be careful of high-temperature parts during use, especially the Hot Water Outlet, the Portafilter, and the Steam Wand.

OPERATION GUIDE

AUTOMATIC PRESSURE RELIEF

After extraction, any excess pressure and water will be automatically released into the drip tray (approx. 2 secs). Please wait until this process is complete before removing the portafilter.

Note:

Ensure the drip tray is properly in place to prevent water from spilling during automatic pressure release.



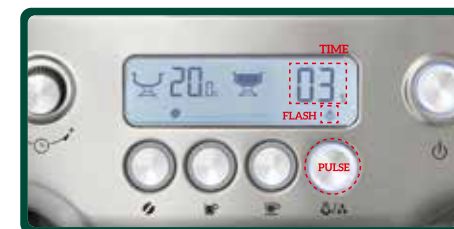
FROTHING

Preheat:

Press the “☺/☹” Button. Steam preheating will automatically begin and the button light will flash. Once the steam preheating is complete, the light will remain lit.



Steam Preheating Complete



Steaming Milk

Purge Residual Water:

Turn the Steam Lever to purge any residual water before steaming, then return it to the closed position.

OPERATION GUIDE

Froth Milk :

- Fill the provided Milk Frothing Pitcher with approx. 200mL refrigerated whole milk.
- Insert the steam wand nozzle 1~2 cm below the milk surface, near the pitcher's handle (3 o'clock position). Turn the Steam Lever to start frothing the milk.
- Keep the wand tip just below the surface until the milk forms a clockwise whirlpool.
- Gradually lower the pitcher, bringing the nozzle to break the milk surface and incorporate air.
- Submerge the wand slightly deeper to continue heating until the milk reaches desired froth.
- Once the milk is at the correct temperature (140–149°F or 60–65°C) and the pitcher is hot to touch, return the Steam Lever to the off position BEFORE removing the pitcher.
- Then the milk foam is prepared.



Note:

After each time of milk frothing, turn the Steam Lever again to purge the remaining milk inside and wipe the steam wand with clean damp cloth.

SLEEP & AUTO OFF MODE

The machine automatically switches to SLEEP MODE after 20 minutes. To re-activate the machine, press the “⏻” button and the machine will re-enter preheating status.

PROGRAMMING

PROGRAMMING

HOW TO DISPENSE HOT WATER



Long press the “☁/▲” Button for 3 secs to start dispensing hot water. Press again to stop or it will stop automatically after 30 secs.

HOW TO SWITCH BETWEEN SINGLE & DOUBLE SHOT



Long press the “☕” and “☕☕” Buttons at the same time for 3 secs to switch between “☕” & “☕☕”. The machine will remember your last selection.

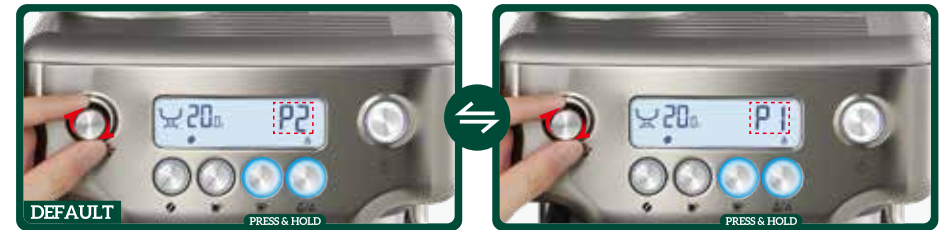
HOW TO SET BREWING TEMPERATURE



Long press the “☕” Button for 3 secs to set brewing temperature. Turn the Adjust Knob to select 190 ~ 205°F(88 ~ 96°C), then press to confirm. Confirm automatically after 5 secs of inactivity.

PROGRAMMING

HOW TO ADJUST STEAM LEVEL



Long press the “☕” and the “☁/▲” Buttons for 3 secs to adjust steam level. Turn the Adjust Knob to select (gentle), P2 (standard), P3 (powerful) then press to confirm. Confirm automatically after 5 secs of inactivity.

HOW TO SWITCH BETWEEN CELSIUS & FAHRENHEIT



Long press the “☁” and “☕☕” Buttons for 3 secs to switch between Celsius & Fahrenheit.

HOW TO RESTORE FACTORY SETTINGS



Long press the “☁” and “☁/▲” Buttons for 3 secs to restore all default settings.

PRE-INFUSION FUNCTION

The low pressure pre-infusion gently expands grinds for an even extraction before increasing to full pressure.

- Due to pre-infusion time, the espresso will not start to flow immediately.
- Espresso will start to flow after 5 seconds, including 2secs of pumping low pressure water and 3 secs of pausing.

COFFEE MAKING TIPS & PREPARATION

COFFEE MAKING TIPS & PREPARATION

PRE-HEATING

Heating your cup or glass

Pre-heat your cup by rinsing with hot water from the Hot Water Outlet and place on the cup warming grill.

Heating the portafilter and filter basket

Always ensure the portafilter and filter basket are pre-heated with hot water from the hot water outlet before initial use.

Note:

Always wipe the portafilter and filter basket dry before dosing with ground coffee.

DOSAGE



- Use the 1 CUP basket when brewing a single cup of coffee and the 2 CUP basket when brewing two cups or a stronger single cup.
- The provided filter baskets are designed for:
 - 1 CUP basket = approx. 13~14 grams.
 - 2 CUP basket = approx. 18~19 grams.

COFFEE MAKING TIPS & PREPARATION

THE GRIND



The grind size will affect the rate at which the water flows through the ground coffee and the taste of the espresso. The grind size should be fine but not too fine.







- If the grind is too fine (powdery like flour), water may not flow through properly, resulting in over-extracted espresso that is dark and bitter.
- If the grind is too coarse, water will flow too quickly, resulting in **under-extracted** espresso with weak color and flavor.

COFFEE BEANS

- Fresh, quality coffee beans will give you the best possible extraction.
- Coffee beans are best consumed between 5–20 days after the 'Roasted On' date. Ideally only grind directly before the extraction to maximize flavor.
- Buy coffee beans in small batches to reduce the storage time.
- Store coffee beans in a cool, dark and dry container. Vacuum seal if possible.

COFFEE MAKING TIPS & PREPARATION

EXTRACTION GUIDE

CORRECT EXTRACTION	UNDER EXTRACTION	OVER EXTRACTION
 <p>Within Espresso Range</p>	 <p>Under Espresso Range</p>	 <p>Over Espresso Range</p>
 <ul style="list-style-type: none"> Flow steady. Crema is golden brown with a fine mousse texture. Espresso is dark brown. 	 <ul style="list-style-type: none"> Flow fast like water. Crema is thin and pale. Espresso is pale brown. Tastes sour, weak and watery. 	 <ul style="list-style-type: none"> Flow drips or not at all. Crema is dark and spoily. Espresso is very dark brown. Tastes bitter and burnt.
	<p>SOLUTIONS</p> <ul style="list-style-type: none"> GRIND SIZE FINER INCREASE GRIND AMMOUNT APPLY FIRMER TAMPING PRESSURE 	<p>SOLUTIONS</p> <ul style="list-style-type: none"> GRIND SIZE COARSER DECREASE GRIND AMMOUNT APPLY LIGHTER TAMPING PRESSURE

	GRIND	GRIND DOSE	TAMP
OVER EXTRACTED BITTER · ASTRINGENT	TOO FINE	TOO MUCH	TOO HEAVY
BALANCED	OPTIMUM	13 ~ 14 g (1 Cup) 18 ~ 19 g (2 Cup)	30 lbf (13 kgf)
UNDER EXTRACTED UNDERDEVELOPED · SOUR	TOO COARSE	TOO LITTLE	TOO LIGHT

Note:

The flavor of your coffee will depend on many factors, such as freshness and roast level of the coffee beans (light, medium, or dark roast), grind size, amount of coffee grounds used, and tamping pressure. **Experiment by adjusting these factors just one at a time to achieve the taste of your preference.**

COFFEE MAKING TIPS & PREPARATION

WHAT IF THE PRESSURE GAUGE DOES NOT MOVE?

Use the Backflush Disk to check.

STEP 1

Install the backflush cleaning disc into the portafilter.



STEP 2

Insert the portafilter into the machine, Push down the Manual Lever, and observe the pressure gauge.

(1) If the pressure gauge responds, it indicates that the machine is functioning properly. Please adjust the amount and grind size of the coffee.

(2) If the pressure gauge still does not respond, please contact us at couplux-service@outlook.com.



CLEANING & CARE

CLEANING & CARE

WARNING :

- Before cleaning, unplug the power cord to allow the coffee machine to cool down completely.
- Do not immerse the coffee machine or power cord and plug into water or other liquids.
- All parts should be cleaned by hand using warm water and gentle dish washing liquid.
- Do not use alcohol or solvents or put any parts of the appliance in the dishwasher for cleaning.
- Do not use abrasive cleansers, pads or cloths which can scratch the surface.

CLEANING THE GRINDER

Cleaning the Grinder Chute

- Regularly clean the grind chute at least once a week.
- When encountering the following situations, use the provided cleaning brush to clean the grind chute:
 - (1) When the grind output reduces.
 - (2) After grinding fine coffee grounds.
 - (3) When coffee grounds start to scatter.



Cleaning the Grinder

Before cleaning the grinder, ensure the Bean Hopper is empty. Press Grind Button to run the grinder empty.



1. Unlock the Upper Burr.



2. Remove the Upper Burr.



3. Use the provided cleaning brush to clean the burrs and unplug the coffee outlet.

4. Reinstall the Upper Burr and the Bean Hopper

Note : DO NOT rinse the Upper Burr with water directly.

CLEANING & CARE

CLEANING THE GROUP HEAD

- Wipe with a damp cloth to remove any ground coffee particles.
- Press the “☕” Button and run a short flow of water to rinse out any residual coffee.

Backflushing

Perform backflushing regularly to keep the group head and solenoid valve clean.

- (1) Insert Backflush Disk in portafilter and add 1/2 teaspoon of cleaning powder.
- (2) Insert portafilter into group head. Press the “☕” Button to start extraction for 10 seconds then stop. Repeat the start/stop cycle 5 times.
- (3) Remove the portafilter and rinse thoroughly under running water.
- (4) Reinsert portafilter without cleaning powder and run 5 rinse cycles to flush out any remaining cleaner.
- (5) Remove the Backflush Disk. Make a cup of espresso to remove any traces of cleaner.
- (6) Discard espresso - DO NOT drink.



Note:

Perform this cleaning every 2-3 weeks, or more often with frequent use.

CLEANING THE FILTER BASKETS AND PORTAFILTER

- Rinse under hot water immediately after each time use to remove all residual coffee oils.
- If any of the holes in the filter basket become blocked, use a pin to unblock the hole(s).
- If the hole(s) remain blocked, dissolve a cleaning tablet/cleaning powder in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.

CLEANING & CARE

CLEANING THE STEAM WAND

- Always clean after frothing milk. After each time use, purge the steam wand for seconds to clean any remaining milk.
- Periodically, remove the nozzle for cleaning. Twist the nozzle out and rinse it with running water, then dry it thoroughly and re-attach it.
- If the hole of the steam wand nozzle become blocked, use a pin to unblock the hole. If the hole remain blocked, dissolve a cleaning tablet/cleaning powder in hot water and soak the nozzle in solution for approx. 20 minutes. Rinse thoroughly.

CLEANING THE DRIP TRAY

- The drip tray should be removed, emptied and cleaned at regular interval.
- Wash all parts in warm soapy water with a soft cloth. Rinse and dry thoroughly.

CLEANING THE OUTER HOUSING & CUP WARMING GRILL

Cleaned with a soft, damp cloth. Dry thoroughly with a soft, dry cloth.

DESCALING

When the machine reaches 100 uses (auto recorded), the Descaling Reminder “☕” will flash, indicating that descaling is required. The icon reminder will not affect normal operation.

It is recommended to descale every 4-6 months, or whenever the descaling reminder appears.

- The full descaling cycle takes about 10 minutes.



CLEANING & CARE

Preparation

Before starting the descaling program, complete the following preparations:

- Fill the water tank with solution (choose one option):
 - (1) Coffee machine descaling tablets: Add 1 L water into the tank, drop in descaling tablet, wait until fully dissolved.
 - (2) Liquid descaler: Add half a cup of liquid descaler into the tank, then fill with 1 L warm water, mix well.
 - (3) White vinegar mixed with warm water: Add 1.5 tablespoons of white vinegar into the tank, then fill with 1 L warm water, mix well.
- Place containers:
 - (1) Place a 1 L container under the Group Head.
 - (2) Place another 1 L container under the steam wand.



Descaling Procedure

Step 1 : Initiating

In standby mode, long press the “☐” Button and the “☺/☻” Button simultaneously for 3 secs to enter the Descaling Mode.

- The countdown begins. If no operation is made within 1 min, the system returns to standby mode with the reminder still flashing.



CLEANING & CARE

Step 2 : Descaling

- Turn the Steam Lever to the Open Position.
- Hot solution flows from both the group head and the steam wand. (approx. 2 minutes).
- When finished, the buzzer will sound once to indicate Step 1 is complete.
- Turn the Steam Lever to Closed Position



Step 3 : Cleaning Preparation

Important: Complete this step within 5 minutes before the program exits automatically.

- Discard the remaining descaling solution, rinse the water tank, then refill with at least 1.5L of clean water.
- Empty the containers, then place them back.



Step 4 : Cleaning

- Turn the Steam Lever to the Open Position.
- Hot water flows from both the group head and the steam wand, flushing the boiler and internal pipes (approx. 2 minutes).
- When finished, the buzzer will sound once to indicate the cleaning cycle is complete.
- Turn the steam lever to the Closed Position. The machine will return to Standby Mode and the Descale Reminder will disappear.




Note:

- When the system automatically returns to standby mode, E-1 Error will show if the Steam Lever remains OPEN. Turn Steam Lever to the Closed Position to clear error.
- During the cleaning process, long press the “☐” and the “☺/☻” Button simultaneously to force exit the program and return to standby mode. If the steam lever is at the “ON” position, error E-1 will be displayed.
- If you need to clean the system again, long press the “☐” and the “☺/☻” Buttons simultaneously to re-enter the descaling program.

TROUBLESHOOTING

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
 (Flashing)	Grinder microswitch not pressed.	Check bean hopper installation; if problem persists, contact COUPLUX Customer Support.
E-1	Steam knob not fully closed or microswitch not engaged.	Close Steam Lever fully; if issue continues, contact service.
E-2	Overheated after steaming milk and turning off the steam function.	Turn on the Steam Lever to release hot water until the error disappears.
E-3	Coffee machine thermistor not detected.	Contact COUPLUX Customer Support.
E-4	Coffee machine thermistor shorted.	Contact COUPLUX Customer Support.
E-5	Boiler not heating (fuse blown or Circuit Board issue).	Contact COUPLUX Customer Support.
E-6	Circuit Board zero-cross detection failure.	Contact COUPLUX Customer Support.
No Display	Machine off	/
No Display	Standby >20 min	Press Power Button to wake it up.
Machine not working	Power cord not properly plugged in.	Ensure the power plug is securely inserted into the outlet.
	Input voltage or frequency does not match the rating label.	Use the voltage and frequency specified on the rating label.
	Thermistor open circuit or short circuit	Contact COUPLUX Customer Support
	Machine malfunction	Contact COUPLUX Customer Support

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
No water or very little water comes out	Air trapped in the water pump or water line.	Turn the Steam Lever to the Open position. Keep it open until the air is released and water flows out steadily.
	Water tank is empty.	Check water level and reinstall water tank.
	Input voltage or frequency does not match the rating label.	Use the voltage and frequency specified on the rating label.
	Machine malfunction	Contact COUPLUX Customer Support.
No steam comes out	Air trapped in the water pump or water line.	Turn the Steam Lever to the Open position. Keep it open until the air is released and water flows out steadily
	Steam wand nozzle is blocked.	See "Cleaning the Steam Wand" Page 31
	Water tank is empty.	Check water level and reinstall water tank.
	Machine malfunction.	Contact COUPLUX Customer Support.
Coffee leaking from the edge of the gasket	Too much coffee powder in the filter.	Detach the portafilter. Clean any coffee residue on the gasket, then use an appropriate amount of coffee powder.
	Coffee residue left on the group head gasket.	Press the Espresso Button to run some water and use a clean damp cloth to clean the group head gasket.
	Repeated use caused high water temperature and vaporization.	Turn off the power, allow the machine to cool, and restart.
	Gasket is loosen or cracked.	Contact COUPLUX Customer Support.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Coffee does not come out or flows too slowly.	Coffee powder is too fine, clogging the filter.	Rinse the filter and use slightly coarser coffee grounds.
	Filter basket holes are blocked.	See "Cleaning the Filter Baskets & Portafilter" Page 30
	Filter of group head are blocked.	Remove the filter plate with a screwdriver and clean the holes with a brush or pin.
	Water tank not properly inserted.	Insert the water tank firmly into position.
Water leaking from the bottom of the machine	Drip tray is full or not installed properly.	Empty and clean the drip tray. Install the drip tray properly.
	Internal water pipe rupture or improper connection	Contact COUPLUX Customer Support.
Steam wand cannot froth milk properly	Steam indicator light is flashing or the steam preheating is not complete.	Wait until the steam indicator light stays on before releasing steam.
	Container is too large or has an unsuitable shape.	Use provided or a professional milk frothing pitcher.
	Using skim milk.	Use whole milk for better frothing results.

If the issue persists, Contact COUPLUX Customer Support at couplux-service@outlook.com

COFFEES TO TRY

COFFEES TO TRY



ESPRESSO

A concentrated shot of coffee made by forcing pressurized water through finely ground coffee beans.



CAPPUCCINO

A popular Italian coffee beverage consisting of equal parts espresso, steamed milk, and milk foam.



LATTÉ

A milky coffee drink made with a shot of espresso and steamed milk, often topped with a small amount of foam.



MACCHIATO

An espresso-based beverage with a small amount of milk or foam added, creating a “stained” appearance.



AMERICANO

A diluted version of espresso made by adding hot water to a shot of espresso.



RISTRETTO

A bolder and more intense version of espresso, created by pulling a shorter shot with less water.

WARRANTY

WARRANTY

PERIOD

1 Year From the date of original purchase

COUPLUX WILL REPLACE

Any part of the machine which fails due to a defect in materials or workmanship

Your warranty does not cover damage caused by:

- power surges, power dips, voltage supply problems, or use of the product on incorrect voltage.
- servicing or modification of the product other than by COUPLUX or an authorized COUPLUX service center.
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to COUPLUX specifications.
- or exposure of the product to abnormally corrosive condition.
- retailers or other commercial purchaser or owners.

Have a question or need assistance?

Please contact us by email at couplux-service@outlook.com

Join COUPLUX Community @couplux.home

Discover inspiration and share your moments made luxurious with other coffee lovers!



Official Website

<https://couplux.shop>

Explore our collections and elevate your everyday moments.

CP6200SU-WH说明书

更新时间：2025.12.26

更新内容：

1.P04 引线优化

2.P14-17、P20-21、P27、P32-33图片表达方式优化

3.P37中“Water leaking...”的“POSSIBLE CAUSES”部分第二点内容修改

更新时间：2026.03.19

更新内容：P26 内容修改

尺寸：284×210mm(对折142×210mm)

材质：封面128g铜版纸，内页105g，彩印，骑马钉，封面需要过哑膜

此页不印刷