

## CREATE BARISMATIC20B

# CREATE IKOHS BARISMATIC20B Espresso Coffee Maker User Manual

Model: BARISMATIC20B (56084\_110446)

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## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the CREATE IKOHS BARISMATIC20B Espresso Coffee Maker. Retain this manual for future reference.

- Ensure the appliance is connected to a grounded power outlet with the correct voltage.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Always unplug the coffee maker before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Avoid contact with hot surfaces, especially the steam wand and portafilter during and immediately after operation.
- Place the coffee maker on a stable, level surface, away from hot surfaces or open flames.

## 2. PRODUCT OVERVIEW

The CREATE IKOHS BARISMATIC20B is an espresso coffee maker designed for home use, featuring a robust construction and easy-to-use controls.

### Components Included:

- Espresso Coffee Maker Unit
- Portafilter
- Filter Basket (for single or double shot)

- Coffee Tamper / Measuring Spoon

## Product Diagram:



**Figure 2.1:** Full view of the CREATE IKOHS BARISMATIC20B espresso machine. This image displays the complete coffee maker unit, including the main body, control panel, portafilter, drip tray, and two coffee cups, along with a tamper and loose coffee beans on a wooden countertop.



**Figure 2.2:** Side view of the espresso machine. This image highlights the transparent water tank on the right side of the machine and the steam wand on the left, providing a clear view of these key components.

### 3. SETUP

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#### 3.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials from the coffee maker.
2. Wipe the exterior of the machine with a damp cloth.
3. Wash the water tank, portafilter, and filter basket with warm, soapy water. Rinse thoroughly and dry.

#### 3.2 Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX level indicator. Do not overfill.
3. Place the water tank back into its position, ensuring it is securely seated.

#### 3.3 First Use / Priming the Machine

Before making coffee for the first time, or if the machine has not been used for a long period, it is essential to prime the system to ensure proper operation and clean any manufacturing residues.

1. Ensure the water tank is filled.
2. Place an empty cup under the coffee outlet.
3. Plug in the appliance and press the power button. The indicator light will illuminate.
4. Once the machine has heated up (indicator light stops flashing), press the coffee brewing button to dispense water. Let water run for approximately 30 seconds.
5. Turn the steam knob to release steam for 15-20 seconds, then close it.
6. Repeat steps 4 and 5 once more. The machine is now primed and ready for use.

## **4. OPERATING INSTRUCTIONS**

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### **4.1 Making Espresso**

1. Ensure the machine is plugged in and the water tank is filled. Turn on the power.
2. Place the desired filter basket (single or double) into the portafilter.
3. Add finely ground espresso coffee to the filter basket. Use the measuring spoon provided (one level spoon for a single shot, two for a double).
4. Gently tamp the coffee grounds with the tamper, applying even pressure. Wipe any excess grounds from the rim of the portafilter.
5. Attach the portafilter to the brewing head by aligning it with the 'INSERT' mark and rotating it to the 'LOCK' position.
6. Place one or two espresso cups on the drip tray beneath the portafilter spouts.
7. Wait for the machine to heat up (indicator light will be steady).
8. Press the coffee brewing button. The machine will start dispensing espresso.
9. Press the coffee brewing button again to stop the flow once the desired amount of espresso is reached.
10. Carefully remove the portafilter after brewing. Be aware that it will be hot.



**Figure 4.1:** Espresso being dispensed into cups. This image shows the coffee maker actively brewing, with espresso flowing from the portafilter into two small cups placed on the drip tray.



**Figure 4.2:** Control panel and portafilter. A detailed view of the machine's control buttons, indicator lights, and the portafilter handle inserted into the brewing head, showing the 'INSERT' and 'LOCK' markings.

## 4.2 Steaming Milk

The steam wand allows you to froth milk for lattes and cappuccinos.

1. Ensure the machine is powered on and has reached operating temperature.
2. Fill a stainless steel frothing pitcher with cold milk (do not fill more than one-third).
3. Position the steam wand over the drip tray and open the steam knob briefly to release any condensed water. Close the knob.
4. Immerse the tip of the steam wand just below the surface of the milk.
5. Open the steam knob slowly. Steam will begin to froth the milk.
6. Move the pitcher up and down gently to create a consistent foam.
7. Once the milk reaches the desired temperature and texture, close the steam knob and remove the pitcher.
8. Immediately clean the steam wand after use (see Maintenance section).



**Figure 4.3:** Steam wand detail. This close-up shows the metallic steam wand, used for frothing milk, extending from the side of the espresso machine.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

### 5.1 Daily Cleaning

- **Portafilter and Filter Basket:** After each use, remove the spent coffee grounds and rinse the portafilter and filter basket under running water.
- **Drip Tray:** Empty and clean the drip tray regularly. It can be removed for easier cleaning.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob to clear any internal blockages.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.



**Figure 5.1:** Front view of the espresso machine. This image shows the front of the coffee maker, including the removable drip tray and the area where cups are placed, illustrating components that require regular cleaning.

## 5.2 Descaling

Over time, mineral deposits (limescale) can build up inside the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the coffee outlet and steam wand.
4. Turn on the machine and allow it to heat up.
5. Run approximately half of the solution through the coffee outlet by pressing the brewing button.
6. Open the steam knob and let the remaining solution run through the steam wand.
7. Turn off the machine and let it sit for 15-20 minutes to allow the descaling solution to work.
8. Empty and rinse the water tank thoroughly. Fill it with fresh water.
9. Repeat steps 3-6 with fresh water to rinse the machine completely.

## 6. TROUBLESHOOTING

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If you encounter issues with your coffee maker, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; Clogged filter; Machine not primed.	Fill water tank; Clean filter basket; Prime the machine as per setup instructions.
Coffee is too weak or watery	Coffee grounds too coarse; Not enough coffee; Insufficient tamping.	Use finer ground coffee; Increase coffee amount; Tamp more firmly.
Coffee flows too slowly or not at all	Coffee grounds too fine; Too much coffee; Over-tamping; Machine needs descaling.	Use coarser ground coffee; Reduce coffee amount; Tamp less firmly; Descale the machine.
Water leaks from portafilter edge	Portafilter not properly attached; Coffee grounds on rim; Worn gasket.	Ensure portafilter is locked securely; Clean coffee grounds from rim; Contact support for gasket replacement.
Steam wand not producing steam	Clogged steam wand; Not enough water; Machine not heated.	Clean steam wand tip; Fill water tank; Wait for machine to heat up.
Loss of pressure over time	Limescale buildup; Internal component wear.	Perform descaling procedure; If issue persists, contact customer support.

## 7. SPECIFICATIONS

Feature	Detail
Brand	CREATE
Model	BARISMATIC20B (56084_110446)
Manufacturer	IKOHS
Product Dimensions	27.8 x 29.7 x 29.9 cm
Product Weight	4.5 kg
Material	Steel
Special Feature	Manual operation
Coffee Maker Type	Espresso Coffee Maker
Human Interface Input	Buttons

## 8. WARRANTY AND SUPPORT

The CREATE IKOHS BARISMATIC20B Espresso Coffee Maker comes with a standard manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your

product or visit the official CREATE website.

For technical support, troubleshooting assistance beyond this manual, or to inquire about spare parts, please contact CREATE customer service. Contact information can typically be found on the product packaging, the official website, or your purchase documentation.