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› IKOHS THERA Retro Espresso and Cappuccino Machine User Manual

IKOHS THERA

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Model: THERA | Brand: IKOHS

1. INTRODUCTION

Thank you for choosing the IKOHS THERA Retro Espresso and Cappuccino Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new coffee machine. Please read these instructions thoroughly before first use and retain them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the water tank lid is removed during the brewing cycle.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your IKOHS THERA Espresso Machine:

1. Water Tank (removable)
2. Water Tank Lid
3. Cup Warmer Tray
4. Control Panel (Power button, Espresso button, Steam button, Pressure Gauge)
5. Steam Wand / Frother
6. Portafilter Handle
7. Filter Baskets (single shot, double shot, ESE pod)
8. Drip Tray (removable)
9. Measuring Scoop with Tamper



Figure 3.1: Overview of the IKOHS THERA Espresso Machine with its main components and accessories, including the portafilter and

measuring scoop.



Figure 3.2: Front view of the IKOHS THERA Espresso Machine, highlighting the control panel, pressure gauge, and portafilter attachment point.

4. SETUP AND FIRST USE

4.1 Unpacking

Carefully remove all packaging materials. Ensure all components listed in Section 3 are present and undamaged. Keep packaging for future transport if needed.

4.2 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 exceed the MAX line.
3. Place the water tank back into its position, ensuring it is seated correctly.



Figure 4.1: Side view of the machine, illustrating the removable water tank at the rear.

4.3 Initial Rinse Cycle

Before making coffee for the first time, perform an initial rinse to clean the internal components.

1. Ensure the water tank is filled.
2. Place an empty cup or container under the portafilter outlet.
3. Plug the machine into a grounded power outlet.
4. Press the Power button. The indicator light will illuminate, and the machine will begin to heat up.
5. Once the machine is heated (indicator light stops flashing or pressure gauge reaches optimal range), press the Espresso button to run hot water through the system for approximately 30 seconds.
6. Repeat this process for the steam wand by turning the steam knob to release hot water/steam for 30 seconds.
7. Turn off the machine and discard the water. Your machine is now ready for use.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. **Prepare the Machine:** Ensure the water tank is filled and the machine is plugged in and powered on. Allow it to preheat until the indicator light is stable or the pressure gauge is in the optimal brewing zone.
2. **Prepare the Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter. For ground coffee, fill the basket with finely ground espresso coffee. For ESE pods, place one pod into the appropriate basket.
3. **Tamp the Coffee (for ground coffee):** Use the tamper end of the measuring scoop to press the ground coffee firmly and evenly. Wipe any excess coffee from the rim of the portafilter.
4. **Attach Portafilter:** Align the portafilter with the group head on the machine. Insert it and turn it firmly to the right until it is securely locked in place.
5. **Place Cups:** Position one or two espresso cups on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:** Press the Espresso button. The machine will begin to extract coffee. Monitor the pressure gauge for optimal brewing pressure.
7. **Stop Brewing:** Press the Espresso button again to stop the flow once the desired amount of espresso is reached.
8. **Remove Portafilter:** Carefully turn the portafilter to the left to unlock and remove it. Be cautious as it will be hot.
9. **Discard Coffee Grounds:** Tap out the used coffee grounds (puck) from the filter basket. Rinse the portafilter and filter basket with water.



Figure 5.1: Espresso extraction in progress, showing coffee flowing into two cups from the portafilter.

5.2 Steaming Milk for Cappuccino/Latte

1. **Prepare the Machine:** Ensure the water tank is filled. Press the Steam button to activate the steam function. Wait for the machine to reach steaming temperature (indicator light stable or pressure gauge in steam zone).
2. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
3. **Purge Steam Wand:** Position the steam wand over the drip tray and briefly open the steam knob to release any condensed water. Close the knob.
4. **Steam Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam knob fully.
5. **Froth Milk:** Hold the pitcher at an angle, moving it slightly up and down to create foam. For latte, immerse the wand deeper for less foam. For cappuccino, keep the tip closer to the surface for more foam.
6. **Stop Steaming:** Once the milk reaches the desired temperature and texture (around 60-70°C or 140-160°F), close the steam knob and remove the pitcher.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any milk from inside the wand.

6. MAINTENANCE AND CLEANING

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

6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove and rinse the portafilter and filter basket under running water. Ensure all coffee grounds are removed.
- **Drip Tray:** Empty and clean the drip tray daily or when the indicator floats up. Wash with warm, soapy water and rinse thoroughly.
- **Steam Wand:** As described in Section 5.2, clean the steam wand immediately after each use to prevent milk residue buildup.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

6.2 Water Tank Cleaning

Clean the water tank weekly or as needed. Remove the tank, wash it with mild detergent and warm water, rinse thoroughly, and air dry before refilling.

6.3 Descaling

Mineral deposits from water can build up in the machine over time, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Use a commercial descaling solution designed for coffee machines, following the manufacturer's instructions. Alternatively, a solution of white vinegar and water (1:1 ratio) can be used.
2. Fill the water tank with the descaling solution.
3. Place a large container under the group head and steam wand.
4. Run several cycles of hot water through the group head and steam wand until the tank is empty.
5. Rinse the water tank thoroughly and refill with fresh water.
6. Run several cycles of fresh water through the machine to flush out any remaining descaling solution.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	• Water tank empty • Coffee too finely ground or over-tamped • Filter basket clogged • Machine needs descaling	• Fill water tank • Use coarser grind or less pressure when tamping • Clean filter basket • Perform descaling procedure
Coffee is weak / Watery	• Coffee too coarsely ground or under-tamped • Insufficient coffee in filter basket • Machine not fully preheated	• Use finer grind or more pressure when tamping • Add more coffee • Allow machine to fully preheat

Problem	Possible Cause	Solution
No steam from wand	• Steam function not activated • Steam wand clogged • Machine not at steaming temperature	• Press Steam button and wait for preheating • Clean steam wand with a pin or needle • Wait for steam indicator light to stabilize
Water leaks from machine	• Water tank not seated correctly • Portafilter not securely attached • Seal/gasket worn	• Re-seat water tank firmly • Ensure portafilter is locked tightly • Contact customer support for seal replacement

8. SPECIFICATIONS

Brand	IKOHS
Model Name	THERA Retro
Power	1100 Watts
Pressure	15 bars
Capacity	1.25 Liters
Voltage	230 Volts
Material	Stainless Steel, Plastic
Item Weight	4.66 Kilograms
Special Feature	Cup Warmer

9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or contact IKOHS customer service directly. Please have your model number (THERA) and purchase date available when contacting support.

You can often find contact details on the official IKOHS website or through your retailer.

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