

[Manuals.plus](#) /

› [Russell Hobbs](#) /

› Russell Hobbs Sowtech Espresso Machine 28250-56 User Manual

## Russell Hobbs 28250-56

# Russell Hobbs Sowtech Espresso Machine 28250-56 User Manual

Model: 28250-56

## 1. IMPORTANT SAFETY INFORMATION

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Please read these instructions carefully before using your Russell Hobbs Sowtech Espresso Machine. Keep this manual for future reference.

- Ensure the appliance is placed on a stable, level, heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep children and pets away from the appliance during operation.
- Always unplug the machine from the power outlet before cleaning and when not in use.
- Exercise caution when handling hot surfaces and steam. The steam wand can cause burns.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

## 2. PRODUCT OVERVIEW

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Familiarize yourself with the components of your espresso machine.



Figure 1: Front view of the Russell Hobbs Sowtech Espresso Machine 28250-56.

### Components:

1. Cup Warmer Tray
2. Control Panel with Indicator Gauge
3. Main Control Knob
4. Portafilter Handle

- 5. Steam Wand / Frother
- 6. Removable Drip Tray
- 7. Water Tank (removable)
- 8. Coffee Scoop with Tamper



Figure 2: Close-up of the removable water tank with MIN/MAX indicators.



Figure 3: Included coffee scoop and tamper for precise dosing and compacting.

## 3. SETUP

### 3.1 Unpacking

1. Carefully remove all packaging materials and promotional labels from the machine.
2. Ensure all components listed in the "Product Overview" section are present.
3. Clean all removable parts (portafilter, filter baskets, drip tray, water tank, scoop) with warm soapy water, then rinse thoroughly and dry.

### 3.2 First Use (Priming the Machine)

Before making coffee, prime the machine to ensure proper water flow and remove any manufacturing residues.

1. Fill the water tank with fresh, cold water up to the MAX level. Ensure the tank is securely seated.
2. Place an empty cup under the portafilter and another under the steam wand.
3. Plug the machine into a suitable power outlet.
4. Turn the main control knob to the "ON" position (usually indicated by a power symbol or 'O'). The indicator light will illuminate.

5. Wait for the machine to heat up. The indicator gauge will show when it's ready (often a green light or needle in the "ready" zone).
6. Once ready, turn the main control knob to the "Coffee" position (cup symbol) and let water flow through the portafilter for about 30 seconds.
7. Turn the main control knob to the "Steam" position (steam symbol) and open the steam valve (if applicable) to release steam for about 30 seconds. Close the steam valve.
8. Turn the main control knob back to the "ON" position. The machine is now primed and ready for use.



Figure 4: Close-up of the control panel showing the indicator gauge and function symbols.

## 4. OPERATING INSTRUCTIONS

### 4.1 Making Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter.
2. **Add Coffee Grounds:** Using the included scoop, add fresh, finely ground espresso coffee to the filter basket. For a

single shot, use one scoop; for a double, use two.

3. **Tamp the Coffee:** Use the tamper end of the scoop to press the coffee grounds firmly and evenly. A well-tamped puck is crucial for good extraction.
4. **Attach Portafilter:** Securely attach the portafilter to the brew head by aligning it and twisting firmly to the right until it locks.
5. **Pre-heat Cups:** Place your espresso cups on the cup warmer tray or rinse them with hot water to prevent rapid cooling of the espresso.
6. **Brew Espresso:** Ensure the machine is heated and ready (indicator light/gauge). Place pre-heated cups under the portafilter spouts. Turn the main control knob to the "Coffee" position (cup symbol). Espresso will begin to flow.
7. **Stop Brewing:** The machine is designed to brew for approximately 60 seconds. To stop brewing earlier for a smaller shot, turn the control knob back to the "ON" position.
8. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by twisting it to the left. Dispose of the used coffee grounds.



Figure 5: The espresso machine actively brewing coffee into a white cup.

## 4.2 Frothing Milk for Cappuccinos and Lattes

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Heat for Steam:** Turn the main control knob to the "Steam" position (steam symbol). Wait for the machine to reach steaming temperature (indicator light/gauge will confirm).
3. **Purge Steam Wand:** Before frothing, briefly open the steam valve to release any condensed water. Close the valve.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam valve. Angle the pitcher slightly to create a swirling motion. For foam, keep the tip near the surface; for heated milk, immerse it deeper.

5. **Monitor Temperature:** Continue frothing until the milk reaches the desired temperature and texture. The pitcher will become hot to the touch.
6. **Stop Steaming:** Close the steam valve and immediately remove the pitcher.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam valve again to clear any internal milk.



Figure 6: The steam wand, used for frothing milk for cappuccinos and lattes.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning ensures optimal performance and extends the life of your espresso machine.

### 5.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard grounds, and rinse the portafilter and filter basket under hot water. Use a brush to remove any stubborn coffee residue.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk. Briefly purge steam to clear any internal

milk.

- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Water Tank:** Empty any remaining water from the tank and refill with fresh water daily. Clean the tank periodically with mild detergent and rinse thoroughly.
- **Exterior:** Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners or scouring pads.

## 5.2 Descaling

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

1. Use a commercial descaling solution specifically 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 portafilter and another under the steam wand.
4. Turn on the machine and allow it to heat up.
5. Run half of the solution through the portafilter by turning the control knob to the "Coffee" position.
6. Turn the control knob to the "Steam" position and release steam through the wand until half of the remaining solution is used.
7. Turn off the machine and let it sit for 15-20 minutes to allow the descaling solution to work.
8. Repeat steps 5 and 6 with the remaining solution.
9. Rinse the water tank thoroughly and fill it with fresh, clean water.
10. Run several full tanks of fresh water through both the portafilter and steam wand to thoroughly rinse out any descaling solution.

## 6. TROUBLESHOOTING

| Problem                     | Possible Cause                                                                                                                                       | Solution                                                                                                                                                                            |
|-----------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| No coffee flows out.        | <ul style="list-style-type: none"><li>• Water tank empty.</li><li>• Coffee too finely ground or over-tamped.</li><li>• Brew head blocked.</li></ul>  | <ul style="list-style-type: none"><li>• Fill water tank.</li><li>• Use coarser grind or less pressure when tamping.</li><li>• Clean brew head and descaling if necessary.</li></ul> |
| Coffee flows too quickly.   | <ul style="list-style-type: none"><li>• Coffee too coarsely ground or under-tamped.</li><li>• Insufficient coffee in filter.</li></ul>               | <ul style="list-style-type: none"><li>• Use finer grind or tamp more firmly.</li><li>• Add more coffee grounds.</li></ul>                                                           |
| No steam from wand.         | <ul style="list-style-type: none"><li>• Machine not at steam temperature.</li><li>• Steam wand blocked.</li></ul>                                    | <ul style="list-style-type: none"><li>• Wait for steam indicator.</li><li>• Clean steam wand with a pin or needle.</li></ul>                                                        |
| Water leaking from machine. | <ul style="list-style-type: none"><li>• Water tank not seated correctly.</li><li>• Drip tray full.</li><li>• Seal around portafilter worn.</li></ul> | <ul style="list-style-type: none"><li>• Re-seat water tank firmly.</li><li>• Empty drip tray.</li><li>• Contact customer support for seal replacement.</li></ul>                    |

## 7. SPECIFICATIONS

| Feature                        | Detail                |
|--------------------------------|-----------------------|
| Brand                          | Russell Hobbs         |
| Model Number                   | 28250-56              |
| Color                          | Red                   |
| Capacity                       | 1.1 Liters            |
| Power / Wattage                | 1350 watts            |
| Voltage                        | 240 Volts             |
| Material                       | Stainless Steel       |
| Auto Shutoff                   | Yes                   |
| Special Features               | Timer                 |
| Product Dimensions (L x W x H) | 31.8 x 21.8 x 34.2 cm |
| Item Weight                    | 3.36 Kilograms        |
| Coffee Maker Type              | Espresso Machine      |
| Specific Uses                  | Cappuccino            |



Figure 7: Product dimensions of the espresso machine.

## 8. WARRANTY AND SUPPORT

This Russell Hobbs appliance comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty period and coverage details.

For technical support, spare parts, or warranty claims, please contact Russell Hobbs customer service. Contact information can typically be found on the Russell Hobbs official website or on your product's packaging.

**Note:** Keep your proof of purchase for warranty validation.

## Ask a question about this manual

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### Question

Example: How do I reset this device or fix this error?

### Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

## Answered questions about this manual

### How can I reset the Russell Hobbs 28250-56 espresso machine?

The Russell Hobbs 28250-56 espresso machine is a manual mechanical device and does not have a dedicated digital "reset" button or software factory reset option. If you are experiencing issues with performance, the manual...

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