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› Yabano 20-Bar Compact Espresso and Cappuccino Maker Instruction Manual

Yabano 712858888166

Yabano 20-Bar Compact Espresso and Cappuccino Maker Instruction Manual

Model: 712858888166

INTRODUCTION

This manual provides instructions for the safe and efficient operation and maintenance of your Yabano 20-Bar Compact Espresso and Cappuccino Maker. Please read this manual thoroughly before first use and keep it for future reference.

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.

PRODUCT OVERVIEW

The Yabano 20-Bar Espresso Machine is designed to brew high-quality espresso and create frothed milk for various coffee beverages. It features a 20-bar pressure pump, a milk frother wand, and an intuitive control panel.

20 Bar High Pressure Espresso Machine

Very easy to use.



Provide high-quality and great tasting espresso.
Can make high-quality and tasty shots of espresso.



Figure 1: Yabano 20-Bar Espresso Machine. This image shows the overall machine with a cup of espresso and a latte, highlighting its

compact design and functionality.

PRESSURE GAUGES

Shows the accurate pressure and help you in consistently brewing great Espresso.

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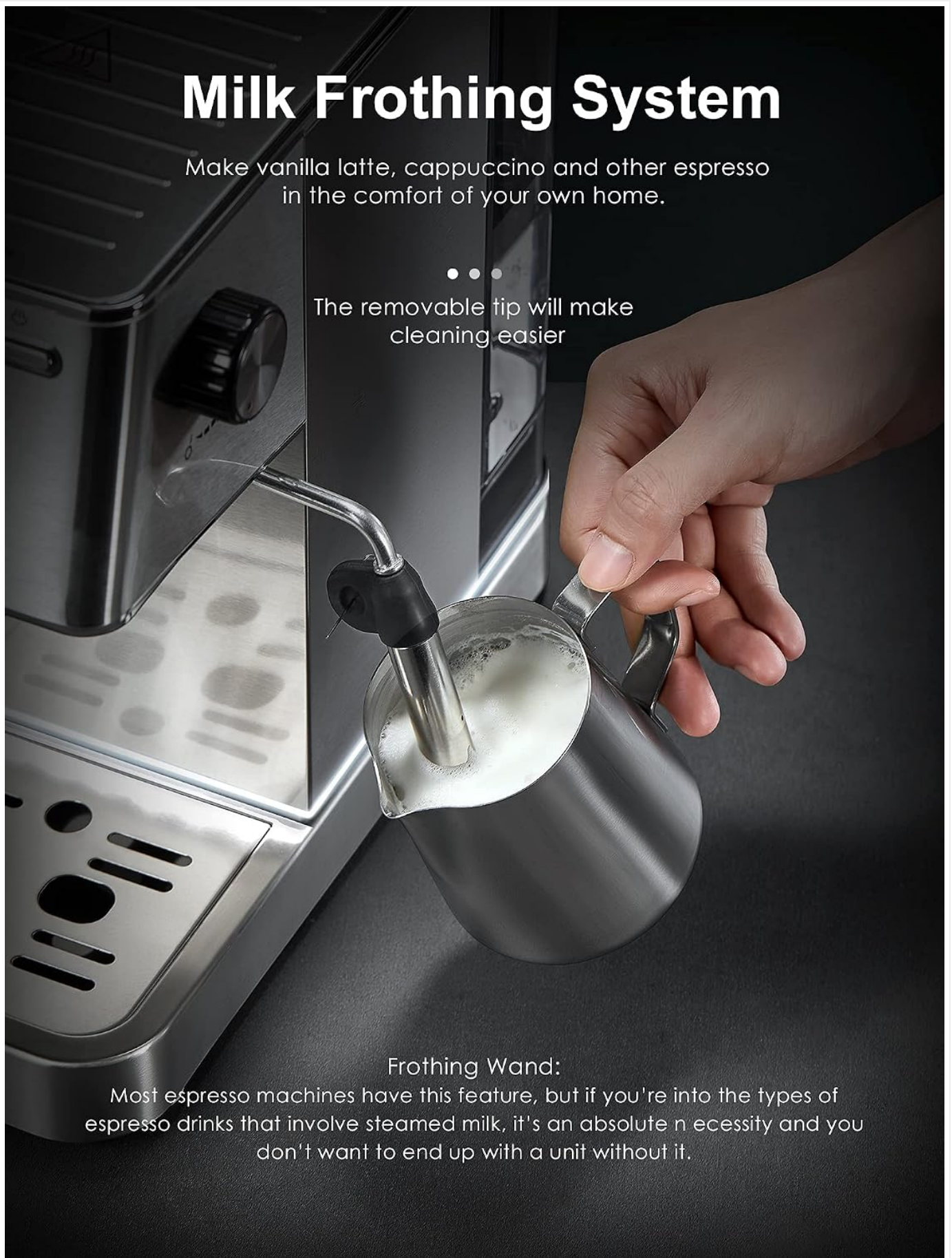
Figure 2: Pressure Gauge. The integrated pressure gauge helps monitor brewing pressure for optimal espresso extraction.

Milk Frothing System

Make vanilla latte, cappuccino and other espresso in the comfort of your own home.

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The removable tip will make cleaning easier



Frothing Wand:

Most espresso machines have this feature, but if you're into the types of espresso drinks that involve steamed milk, it's an absolute necessity and you don't want to end up with a unit without it.

Figure 3: Milk Frothing System. The frothing wand allows for manual milk frothing for cappuccinos and lattes. The removable tip facilitates cleaning.

Cup Warmer

Preheat the cup before brewing and help keep your espresso warm.



Figure 4: Cup Warmer. The top surface of the machine acts as a cup warmer to preheat cups, helping to maintain espresso temperature.



Large Capacity Water Tank

Transparent water tank is large enough to contain a volume of oz water



The espresso machine comes with two size filters(1 cup & 2 cup) and a tamper.

Operation Panel



Power Switch



One Cup Espresso



Two Cup Espresso



Steam Knob



Figure 5: Accessories and Water Tank. This image displays the large capacity transparent water tank, two filter sizes (1-cup and 2-cup), and a tamper.



Figure 6: Operation Panel. The control panel includes buttons for Power, One Cup Espresso, Two Cup Espresso, and a Steam Knob for frothing.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all parts are present.
2. **Cleaning:** Before first use, wash the water tank, portafilter, filter baskets, and milk frother wand tip with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Water Tank Installation:** Fill the transparent water tank with fresh, cold water up to the MAX line. Place the water tank securely into its position at the back of the machine.
4. **First Use Cycle (Priming):**
 - Ensure the machine is plugged into a grounded electrical outlet.
 - Press the Power button () to turn on the machine. The indicator lights will illuminate.
 - Place a cup under the portafilter outlet (without coffee grounds).
 - Press the One Cup Espresso button (☺). Water will flow through the system. Repeat this process 2-3 times to

prime the pump and clean the internal components.

- Turn the steam knob to release steam for a few seconds to prime the steam wand.

OPERATING INSTRUCTIONS

Brewing Espresso

1. **Preheat:** Ensure the machine is powered on and has reached operating temperature (indicator lights are steady). Place your espresso cup on the cup warmer.
2. **Prepare Portafilter:** Insert the desired filter basket (1-cup or 2-cup) into the portafilter. Add finely ground espresso coffee to the basket.
3. **Tamp Coffee:** Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim of the portafilter.
4. **Attach Portafilter:** Align the portafilter with the group head and twist it firmly to the right until it is securely locked in place.
5. **Place Cup:** Place your preheated espresso cup(s) under the portafilter spouts.
6. **Brew:** Press the One Cup Espresso button (☺) for a single shot or the Two Cup Espresso button (☺☺) for a double shot. The machine will automatically stop when the brewing cycle is complete.
7. **Monitor Pressure:** Observe the pressure gauge during brewing. The needle should ideally be in the optimal brewing range for best results.
8. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by twisting it to the left. Dispose of the used coffee grounds (puck).

Frothing Milk

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the Steam button (☹). Wait for the indicator light to become steady, indicating the machine has reached steaming temperature.
3. **Purge Wand:** Position the frothing wand over the drip tray and briefly turn the steam knob to release any condensed water. Turn the knob off.
4. **Froth Milk:** Immerse the tip of the frothing wand just below the surface of the milk. Slowly turn the steam knob to release steam. Move the pitcher up and down to create foam.
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:** Turn the steam knob off and remove the pitcher.
7. **Clean Wand:** Immediately wipe the frothing wand with a damp cloth to remove any milk residue. Briefly turn the steam knob again to purge any milk from inside the wand.

MAINTENANCE

Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard the coffee puck, and rinse the portafilter and filter basket under running water.
- **Frothing Wand:** Always wipe the frothing wand immediately after use with a damp cloth. Purge steam through the wand to clear any milk residue.
- **Drip Tray:** Empty and clean the drip tray regularly. It has a float indicator that rises when full.

- **Water Tank:** Empty and rinse the water tank daily. Refill with fresh water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

Descaling

Regular descaling is essential to maintain optimal performance and extend the lifespan of your espresso machine. The frequency depends on water hardness and usage.

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 group head and steam wand.
4. Run several brewing cycles (without coffee) until half of the solution has passed through the group head.
5. Turn the steam knob to release steam for 30 seconds through the wand.
6. Turn off the machine and let it sit for 15-20 minutes.
7. Repeat steps 4-6 until all the descaling solution has been used.
8. Rinse the water tank thoroughly and fill it with fresh water.
9. Run several cycles with fresh water through both the group head and steam wand to rinse out any descaler residue.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow / Pump not working	Water tank empty or not properly seated; Air in the system; Clogged filter.	Refill water tank and ensure it's seated correctly; Prime the pump (see Setup); Clean filter basket.
Espresso brews too slowly or not at all	Coffee grounds too fine or tamped too hard; Clogged filter basket; Machine needs descaling.	Use coarser grind or lighter tamp; Clean filter basket; Descale the machine.
Espresso brews too quickly / Weak espresso	Coffee grounds too coarse or not enough coffee; Insufficient tamping.	Use finer grind or more coffee; Tamp more firmly.
Milk frother not producing steam or weak steam	Steam wand clogged; Not enough water in tank; Machine not at steaming temperature.	Clean steam wand tip; Refill water tank; Wait for steam indicator light to be steady.
Water leaking from machine	Water tank not properly seated; Drip tray full; Portafilter not securely locked.	Ensure water tank is correctly placed; Empty drip tray; Securely lock portafilter.

SPECIFICATIONS

- **Model:** 712858888166
- **Brand:** Yabano
- **Pressure:** 20 Bar
- **Material:** Stainless Steel
- **Color:** Silver

- **Special Features:** Milk Frother, Cup Warmer
- **Coffee Maker Type:** Espresso Machine
- **Operation Mode:** Fully Automatic
- **Human Interface Input:** Buttons
- **Filter Type:** Reusable
- **Included Components:** Milk Frother, 1-cup filter, 2-cup filter, Tamper

