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› Homtone NK-0632 20 Bar Espresso Machine User Manual

Homtone NK-0632

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Model: NK-0632

INTRODUCTION

Thank you for choosing the Homtone NK-0632 20 Bar Espresso Machine. This manual provides essential information for the safe operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and keep it for future reference.

The Homtone NK-0632 is a semi-automatic espresso machine designed for home use, featuring a 20-bar pump pressure system, a milk frother, and a touch screen interface. It is constructed from stainless steel and includes a 60 oz (1.8L) detachable water tank.



Image: The Homtome NK-0632 Espresso Machine, a stainless steel unit with a touch screen display and steam wand.

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 household use.
- Scalding may occur if the water tank lid is removed during the brewing cycles.

PARTS AND COMPONENTS

Familiarize yourself with the various parts of your Homtone Espresso Machine:



Image: A detailed diagram labeling the components of the espresso machine, including the Cup Warming Tray, 20 Bar Pressure Gauge, Display Screen, Steam Pipe and Nozzle, Drip Tray Cover, Portafilter, Single/Double-Cup Coffee Filter, 2-in-1 Spoon & Tamper, 1.8L Detachable Water Tank, and Steam/Hot Water Knob.

- **Cup Warming Tray:** Located on top of the machine to pre-warm espresso cups.
- **20 Bar Pressure Gauge:** Displays the brewing pressure. Optimal extraction is typically between 8-12 bar.
- **Display Screen:** Touch screen interface for controlling functions and displaying temperature.
- **Steam Pipe and Nozzle:** Used for frothing milk. Requires cleaning immediately after each use.
- **Drip Tray Cover:** Removable cover for the drip tray.
- **Portafilter:** Holds the coffee filter basket and ground coffee.
- **Single/Double-Cup Coffee Filter:** Baskets for single or double espresso shots.
- **2-in-1 Spoon & Tamper:** For measuring and tamping coffee grounds.
- **1.8L Detachable Water Tank:** Transparent tank for water, located at the back of the machine.
- **Steam/Hot Water Knob:** Controls the steam wand function.

SETUP

Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and ensure all parts are present.
2. Wipe the exterior of the machine with a damp cloth.
3. Wash the water tank, portafilter, and filter baskets with warm, soapy water. Rinse thoroughly and dry.

Water Tank Installation and Priming

1. Ensure the machine is unplugged.
2. Remove the detachable water tank from the back of the machine.
3. Fill the water tank with fresh, cold water up to the MAX line. Do not exceed the MAX line.
4. Place the water tank back into its position, ensuring it is securely seated.
5. Plug the machine into a grounded electrical outlet.
6. Perform an initial rinse cycle without coffee to prime the system and clean internal components. Refer to the "First Use / Priming" section in the operating instructions.

OPERATING INSTRUCTIONS

First Use / Priming

1. Fill the water tank with water.
2. Place a cup under the portafilter outlet (without coffee).
3. Turn on the machine. Allow it to heat up to the brewing temperature (198°F).
4. Press the espresso button to run water through the system for approximately 30 seconds.
5. Turn the steam/hot water knob to the steam position to release steam for 10-15 seconds, then close it. This primes the steam wand.
6. Repeat steps 4 and 5 a few times to ensure the system is fully primed and clean.

Brewing Espresso

1. Ensure the water tank is filled with fresh water.
2. Select the appropriate filter basket (single or double shot) and place it into the portafilter.
3. Add finely ground coffee to the filter basket. Approximately 0.3 oz for a single cup or 0.5 oz for a double cup.
4. Use the tamper to press the coffee grounds firmly and evenly.
5. Attach the portafilter to the group head by aligning it and twisting it firmly to the right until secure.
6. Place one or two espresso cups on the drip tray beneath the portafilter spouts.
7. Ensure the machine is heated to the optimal brewing temperature of 198°F.
8. Press the single or double espresso button on the touch screen. The machine will begin extracting espresso.
9. Monitor the 20 Bar Pressure Gauge; optimal extraction pressure is typically between 8-12 bar.
10. Once the desired volume is reached, the machine will stop automatically, or you can press the button again to stop it manually.

FRAGRANT & MELLOW ESPRESSO



Image: A close-up of espresso being extracted into a measuring glass, showing a distinct layer of crema on top.

Your browser does not support the video tag.

Video: This video demonstrates the espresso extraction process, showing coffee flowing from the portafilter into two glasses, highlighting the crema formation.

Your browser does not support the video tag.

Video: A comprehensive guide on using the Homtome Espresso Machine, covering various operational steps from setup to brewing.

Frothing Milk

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Ensure the machine is heated to the frothing temperature of 266°F.
3. Position the steam wand nozzle just below the surface of the milk.
4. Turn the Steam/Hot Water Knob to the steam position.
5. Lower the pitcher slightly to introduce air for frothing, then submerge the nozzle deeper to heat the milk.
6. Continue until the milk reaches the desired temperature (around 140-150°F) and texture. The milk jug will become hot to the touch.
7. Turn the Steam/Hot Water Knob to the off position.

8. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



Image: The espresso machine's display showing two separate thermostats: one for brewing at 198°F and another for frothing at 266°F, with accompanying visuals of coffee brewing and milk frothing.

Your browser does not support the video tag.

Video: This video demonstrates the process of making a cappuccino using the Homtone Espresso Machine, including milk frothing techniques.

MAINTENANCE

Daily Cleaning

- **Steam Wand:** Immediately after each use, wipe the steam wand with a damp cloth to remove any milk residue. Briefly purge steam to clear any internal blockages.
- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard the coffee grounds, and rinse the portafilter and filter basket under running water.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Water Tank:** Rinse the water tank daily and refill with fresh water.

Regular Cleaning

- **Machine Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- **Group Head:** Periodically clean the group head with a brush to remove any coffee grounds.

Descaling

Over time, mineral deposits can build up in the machine, affecting performance. Descale your machine regularly, depending on your water hardness and usage frequency (e.g., every 2-3 months). Use a descaling solution specifically designed for espresso machines and follow the product's instructions. Always rinse the machine thoroughly with fresh water after descaling.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; Clogged filter; Machine not primed.	Fill water tank; Clean filter; Perform priming cycle.
Coffee is too weak/watery	Coffee grounds too coarse; Insufficient coffee; Tamping too light.	Use finer grind; Increase coffee amount; Tamp more firmly.
Coffee flows too slowly or not at all	Coffee grounds too fine; Too much coffee; Tamping too hard; Clogged filter.	Use coarser grind; Reduce coffee amount; Tamp lighter; Clean filter.
No steam from wand	Steam wand clogged; Machine not at steam temperature.	Clean steam wand nozzle; Allow machine to reach 266°F.
Machine leaks water	Water tank not seated correctly; Drip tray full; Seal issues.	Reseat water tank; Empty drip tray; Contact support if issue persists.
Error Code E-1 (if displayed)	General system error or sensor issue.	Unplug the machine for 1 minute, then plug it back in. If the error persists, contact customer support.

SPECIFICATIONS

- **Brand:** Homtone
- **Model:** NK-0632
- **Coffee Maker Type:** Semi-Automatic Espresso Machine
- **Material:** Stainless Steel
- **Pump Pressure:** 20 Bar
- **Optimal Extraction Pressure:** 8-12 Bar (suggested)
- **Water Tank Capacity:** 60.87 Fluid Ounces (approx. 1.8 Liters)
- **Rated Power:** 1350 Watts
- **Voltage:** 120 Volts
- **Item Weight:** 4.63 Kilograms
- **Brewing Temperature:** 198°F (92°C)
- **Frothing Temperature:** 266°F (130°C)
- **Special Features:** Milk Frother, Touch Screen, Over-Heat Protection, Auto Shut-off

WARRANTY AND SUPPORT

Homtone provides a 12-24 month warranty for the NK-0632 Espresso Machine, along with lifetime service support. For warranty claims, technical assistance, or any questions regarding your product, please contact Homtone customer service.

Customer Service Contact: Please refer to the contact information provided with your product packaging or visit the official Homtone website for support details.