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FOHERE 20 Bar Espresso and Cappuccino Maker

FOHERE 20 Bar Espresso Machine User Manual

Model: 20 Bar Espresso and Cappuccino Maker

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your FOHERE 20 Bar Espresso Machine. Please read this manual thoroughly before first use and retain it for future reference.



Image: FOHERE Professional Espresso Machine brewing coffee, surrounded by various espresso-based beverages.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.

4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. 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.
12. Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The FOHERE 20 Bar Espresso Machine is designed to deliver optimal flavor and barista-quality espresso at home. It incorporates several key technologies for precise brewing and milk texturing.



Image: Overview of the FOHERE Espresso Machine, illustrating its 8 key technologies including preheating, pressure pump, powerful steam, constant temperature, pre-infusion, 3-in-1 portafilter, flow meter, and safety protection.

Key Features:

- **20 Bar High-Pressure Pump:** Ensures fast and stable extraction for rich crema and intense flavors.
- **Powerful Steam System:** Features a 360° rotating steam wand with 5 adjustable steam levels and 120 seconds of continuous steam for microfoam milk.
- **Consistent Dose Amount:** Offers flexible shot control for single, double, or manual espresso volumes.

- **Three Filter Baskets:** Includes a one-shot filter, a two-shot filter, and an easy-serve espresso (ESE) pod filter.
- **Dynamic Pre-Infusion:** Gently soaks ground coffee to ensure even extraction.
- **Constant Temperature Technology:** Utilizes PID temperature control and NTC temperature sensing for stable brewing temperature.

SETUP

1. Unpacking

Carefully remove all packaging materials from the machine. Ensure all components are present: main unit, portafilter, filter baskets (single, double, ESE pod), measuring scoop/tamper, and water tank. Inspect the machine for any damage.

2. First Use / Priming the Machine

1. Fill the water tank with fresh, cold water up to the MAX line.
2. Place an empty cup under the coffee outlet and another under the steam wand.
3. Turn on the machine. Allow it to preheat until the indicator light is stable.
4. Run a cycle of hot water through the coffee outlet without coffee in the portafilter.
5. Open the steam knob to release steam for 10-15 seconds to prime the steam system. Close the knob.
6. Repeat steps 4 and 5 once more. The machine is now primed and ready for use.

3. Water Tank

The water tank is located at the back of the machine. Lift it to remove, fill with fresh, cold water, and place it back securely. Ensure it is properly seated to prevent leaks.

OPERATING INSTRUCTIONS

1. Making Espresso

1. **Prepare the Portafilter:** Select the desired filter basket (single, double, or ESE pod) and insert it into the portafilter.
2. **Add Coffee Grounds:** For a single shot, use approximately 7g of finely ground espresso coffee. For a double shot, use approximately 14g. Distribute the grounds evenly.
3. **Tamp the Coffee:** Use the provided tamper to press the coffee grounds firmly and evenly. Ensure a level surface.
4. **Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
5. **Place Cup(s):** Position one or two espresso cups on the drip tray beneath the portafilter spouts.
6. **Select Shot:** Press the single or double cup button. The machine will automatically dispense the programmed amount of espresso. For manual control, press and hold the single/double cup button for 3 seconds to enter setup mode, then press again to start extraction. Press a third time to stop.

Customize Shot Amount



- ① Press and hold the single/double cup button for 3 seconds to start the setup mode.
- ② Press the single/double cup button, the indicator light starts flashing.
- ③ After delivering the desired amount, press the single/double-cup button again.
- ④ Restore default setting: press and hold the single/double cup button simultaneously for 3 seconds.

Image: Detailed view of the espresso extraction process, showing the professional extraction head, dynamic pre-infusion, and automatic flow meter in action.

Be a Barista at Home

Easily create all of your favorite coffee drinks

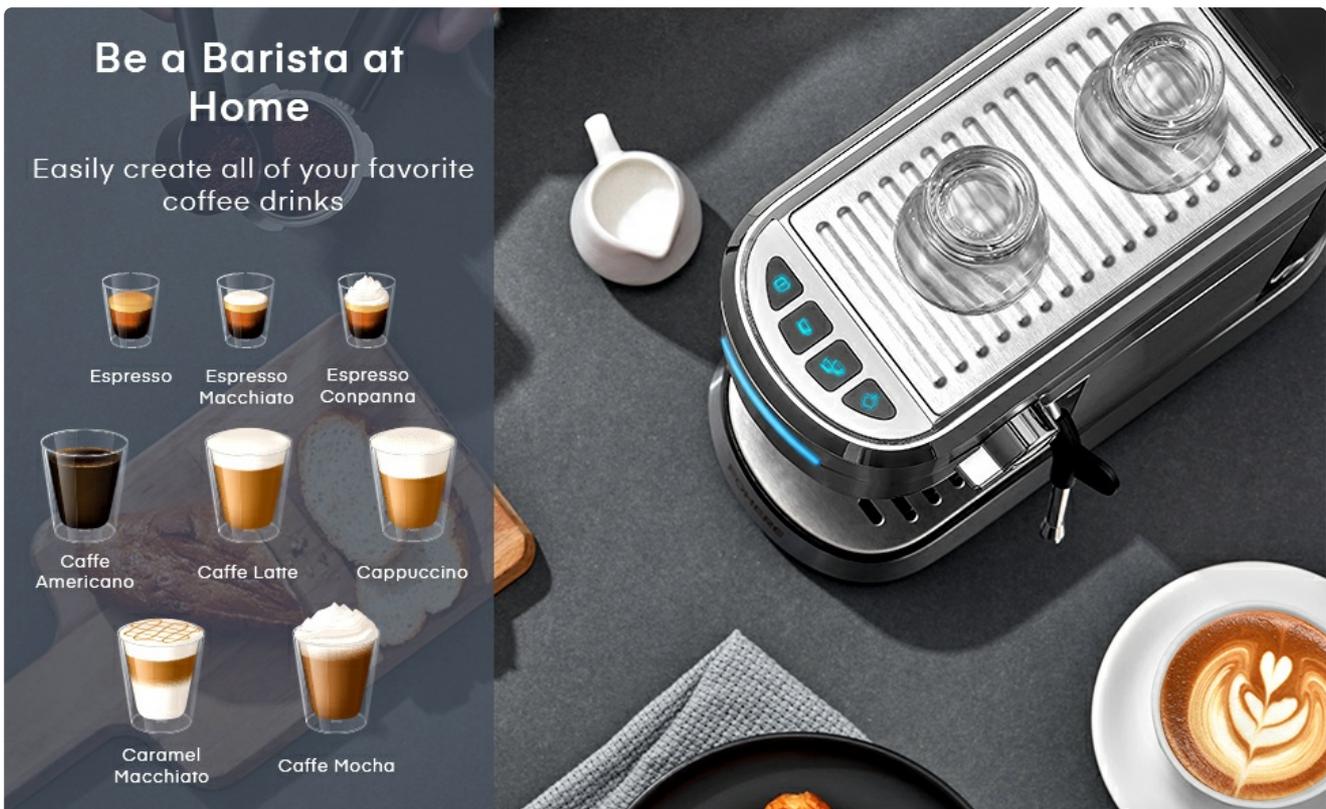


Image: FOHERE Espresso Machine displaying options for flexible volumetric control, including single shot (25-60ml), double shot (45-80ml), and manual shot (25-110ml) modes.

2. Milk Frothing

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (ideally whole milk with >3% fat content) to just below the spout.
2. **Activate Steam:** Turn the steam knob to the steam position. Wait for the machine to reach steaming

temperature (indicator light stable).

3. **Purge Steam Wand:** Briefly open the steam knob to release any condensed water. Close the knob.
4. **Froth Milk:** Insert the steam wand tip just below the surface of the milk. Open the steam knob fully. Adjust the pitcher's position to create a swirling motion, incorporating air for foam.
5. **Heat Milk:** Once desired foam is achieved, lower the wand deeper into the milk to heat it to approximately 60-65°C (140-150°F). Do not exceed 70°C (160°F).
6. **Stop Steaming:** Close the steam knob, then remove the pitcher.
7. **Clean 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.

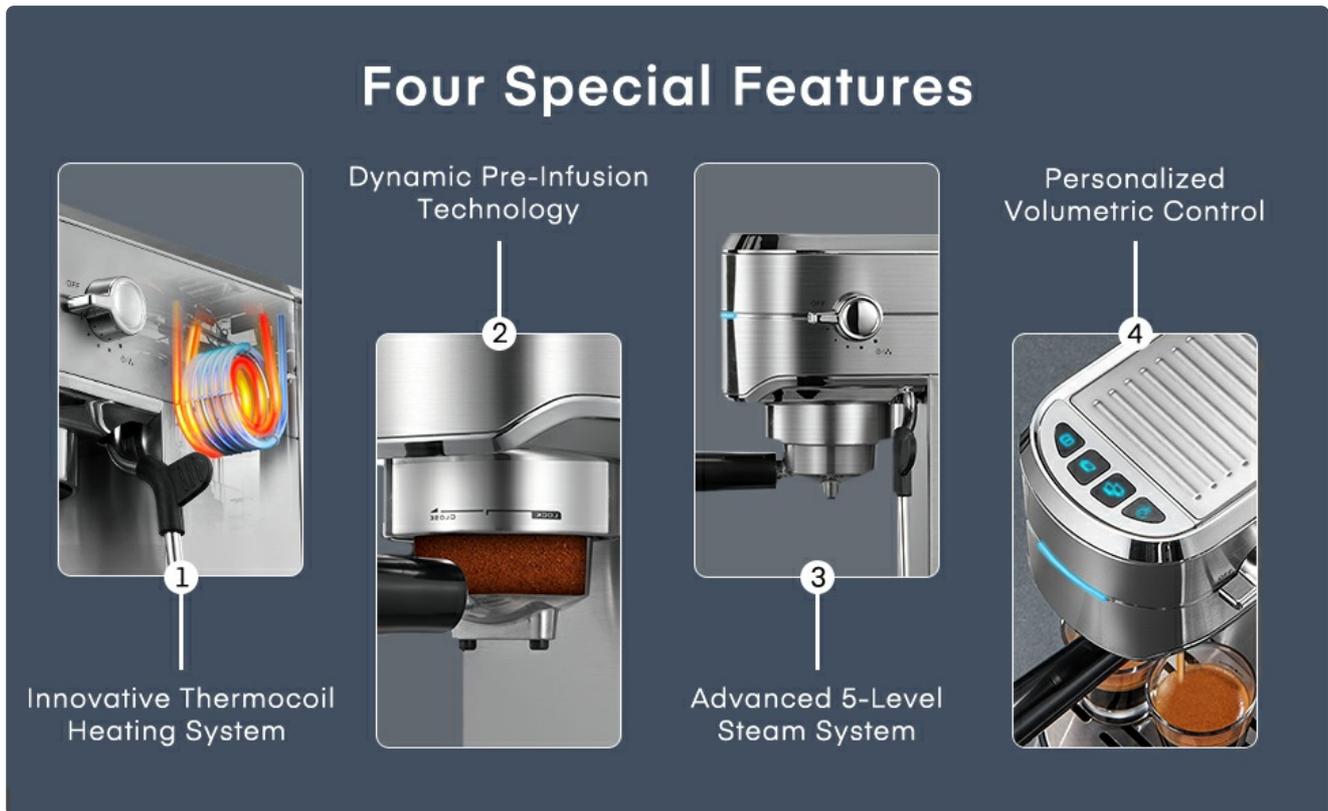


Image: FOHERE Espresso Machine demonstrating its powerful steam system with a 360° rotating steam wand, adjustable steam strength, and continuous steam time.



Image: Instructions for milk foaming, including choosing iced whole milk, adjusting steam strength, inserting the frothing nozzle, and cleaning the steam wand.

3. Switching Between Espresso and Steam Modes

The machine allows for quick switching between espresso brewing and steam generation. To switch from espresso to steam mode, allow approximately 20 seconds for the machine to increase temperature. To switch from steam back to espresso mode, allow approximately 10 seconds for complete pressure relief.



Image: Visual representation of the quick switch times between espresso mode (10s pressure relief) and steam mode (20s temperature increase).

MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and optimal performance of your espresso machine.

1. Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter and discard the coffee grounds. Rinse the portafilter and filter basket under hot water. For the double-lined portafilter basket (approximately 47.5mm), ensure thorough rinsing to prevent coffee residue buildup between the layers. Allow to air dry completely.
- **Group Head:** Wipe the group head with a damp cloth to remove any coffee grounds. Run a short cycle of hot water without the portafilter to rinse.
- **Steam Wand:** As mentioned in the operating instructions, wipe the steam wand immediately after frothing and purge steam to clear any milk residue.
- **Drip Tray:** Empty and clean the drip tray regularly.
- **Water Tank:** Rinse the water tank daily and refill with fresh water.

2. Descaling

Over time, mineral deposits (limescale) can build up in the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution designed for espresso machines and follow the product's instructions. Always rinse the machine thoroughly with several cycles of fresh water after descaling.

TROUBLESHOOTING

Refer to the following table for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	Water tank empty; Clogged filter basket; Coffee ground too fine; Machine needs descaling.	Refill water tank; Clean filter basket; Use coarser grind; Descale machine.

Problem	Possible Cause	Solution
Coffee is too weak / Fast flow	Coffee ground too coarse; Not enough coffee; Insufficient tamping.	Use finer grind; Increase coffee dose; Tamp more firmly.
No steam / Weak steam	Steam wand clogged; Machine not at steaming temperature; Machine needs descaling.	Clean steam wand; Wait for machine to heat up; Descale machine.
Water leaking from machine base	Water tank not seated correctly; Drip tray full; Internal leak.	Ensure water tank is properly seated; Empty drip tray; Contact customer support if internal leak is suspected.
Portafilter difficult to attach/remove	New machine (tight seals); Coffee grounds on rim; Overfilled basket.	This can be normal for new machines and will ease with use. Clean rim of group head and portafilter; Do not overfill basket.

SPECIFICATIONS

Feature	Detail
Brand	FOHERE
Model	20 Bar Espresso and Cappuccino Maker
Pressure	20 Bar
Power/Wattage	1350 watts
Voltage	120V
Capacity	1 Liters (Water Tank)
Material	Stainless Steel
Special Features	Milk Frother, PID Temperature Control, NTC Temperature Sensing, Dynamic Pre-Infusion, Volumetric Control
Item Weight	4.58 kg
Parcel Dimensions	41.4 x 35.51 x 19.3 cm

WARRANTY INFORMATION

This FOHERE Espresso Machine comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms, conditions, and duration. Retain your proof of purchase for warranty claims.

CUSTOMER SUPPORT

For further assistance, troubleshooting not covered in this manual, or to inquire about parts and service, please contact FOHERE customer support. Contact details can typically be found on the product packaging, warranty card, or the official FOHERE website.