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COWSAR 20 Bar Semi-Automatic Espresso Maker

COWSAR Espresso Machine User Manual

Model: 20 Bar Semi-Automatic Espresso Maker

INTRODUCTION

Thank you for purchasing the COWSAR Espresso Machine. This semi-automatic espresso maker is designed to bring barista-quality coffee to your home, featuring a 20-bar pump for rich extraction, a user-friendly visual control panel, and a powerful steam wand for milk frothing. Please read this manual thoroughly before operation to ensure safe and optimal performance.



Image: The COWSAR Espresso Machine in operation, brewing two shots of espresso into glass cups, with coffee grounds and capsules nearby.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Always unplug the machine from the power outlet before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only cold, fresh water in the water tank. Do not use hot water or other liquids.
- Exercise extreme caution when operating the steam wand as hot steam can cause burns.
- Keep the appliance out of reach of children.

PRODUCT COMPONENTS

Familiarize yourself with the different parts of your COWSAR Espresso Machine.



Image: A view of the COWSAR Espresso Machine highlighting its compact and stylish design, with dimensions of 14.17"D x 8.9"W x 13.6"H.

1. Water Tank (Removable, 45 OZ capacity)
2. Control Panel (LED display, knob + button control)
3. Portafilter
4. Steam Wand
5. Drip Tray
6. Cup Warmer (top surface)

SETUP

1. Unpacking and Initial Cleaning

1. Remove all packaging materials from the machine.

2. Wipe the exterior of the machine with a damp cloth.
3. Wash the water tank, portafilter, and drip tray with warm, soapy water. Rinse thoroughly and dry.

2. Filling the Water Tank

- Remove the water tank from the back of the machine.
- Fill the tank with fresh, cold water up to the MAX line.
- Place the water tank back securely into its position.

3. Initial Prime and Pre-heating

Before first use, or if the machine has not been used for a long time, it is important to prime the pump and pre-heat the system.



Image: The COWSAR Espresso Machine's control panel indicating automatic pre-heating, which takes less than 24 seconds.

1. Ensure the water tank is filled.
2. Place a large cup under the portafilter spout (without coffee).

3. Turn on the machine. The indicator light will flash during pre-heating.
4. Once the indicator light stops flashing (typically under 24 seconds), the machine is ready.
5. Press the single shot button to run hot water through the system for about 30 seconds. This primes the pump and cleans the internal components.
6. Discard the water. Your machine is now ready for use.

OPERATING INSTRUCTIONS

1. Making Espresso (Ground Coffee)



Image: The COWSAR Espresso Machine's portafilter, illustrating its 2-in-1 capability for both ground coffee and coffee capsules.

1. Ensure the machine is pre-heated.
2. Insert the appropriate filter basket for ground coffee into the portafilter.
3. Add desired amount of finely ground espresso coffee (e.g., 7g for single shot, 14g for double shot).
4. Tamp the coffee evenly with a tamper.

5. Attach the portafilter to the brew head and lock it into place.
6. Place your espresso cup(s) on the drip tray under the portafilter spouts.
7. Select the desired shot size (single or double) on the control panel. The machine will begin the pre-infusion process, slowly moistening the coffee grounds before full-pressure extraction.



Image: A diagram comparing COWSAR's low-pressure pre-infusion system with other systems that lack pre-infusion, illustrating how pre-infusion increases coffee extraction rate.

8. Once brewing is complete, remove the cup(s).
9. Carefully remove the portafilter and discard the used coffee grounds.

2. Making Espresso (Capsules)

1. Ensure the machine is pre-heated.
2. Insert the appropriate filter basket for capsules into the portafilter.
3. Place a compatible coffee capsule into the basket.
4. Attach the portafilter to the brew head and lock it into place.
5. Place your espresso cup(s) on the drip tray under the portafilter spouts.
6. Select the desired shot size (single or double) on the control panel.

7. Once brewing is complete, remove the cup(s).
8. Carefully remove the portafilter and discard the used capsule.

3. Using the Steam Wand for Milk Frothing



Image: The COWSAR Espresso Machine's powerful steam wand in action, evenly distributing steam to create dense milk froth for lattes or cappuccinos.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Turn the control knob to the steam function. The machine will heat up to steam temperature.
3. Once the steam indicator light is solid, purge the steam wand by briefly opening the steam valve to release any condensed water. Close the valve.
4. Insert the steam wand tip just below the surface of the milk.
5. Open the steam valve slowly. Angle the pitcher to create a swirling motion in the milk.
6. Lower the pitcher slightly to introduce air for frothing, then submerge the tip deeper to heat the milk.
7. Continue until the milk reaches desired temperature and froth consistency. (Do not exceed 150-160°F / 65-70°C).

8. Close the steam valve and remove the pitcher.
9. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

MAINTENANCE

1. Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove and rinse with warm water.
- **Drip Tray:** Empty and rinse daily.
- **Steam Wand:** Wipe immediately after each use. Periodically, remove the tip and clean any milk residue with a small brush or needle.
- **Exterior:** Wipe with a soft, damp cloth. Do not use abrasive cleaners.

2. Descaling

Descaling is essential to remove mineral buildup and maintain optimal machine performance. The frequency depends on water hardness and usage, but typically every 2-3 months.

1. Prepare a descaling solution according to the descaler manufacturer's instructions (or use a mixture of white vinegar and water, 1:1 ratio).
2. Fill the water tank with the descaling solution.
3. Place a large container under the brew head and steam wand.
4. Run about half of the solution through the brew head by pressing the espresso button.
5. Run the remaining half through the steam wand.
6. Turn off the machine and let it sit for 15-20 minutes.
7. Empty the water tank and rinse thoroughly.
8. Fill the tank with fresh water and run several full tanks through both the brew head and steam wand to rinse out any descaling solution.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water coming out / Pump noisy	Water tank empty or not properly seated; Air in pump.	Refill water tank and ensure it's seated correctly. Prime the pump by running hot water through the brew head without coffee.
Espresso brews too slowly or not at all	Coffee ground too fine or tamped too hard; Brew head clogged; Machine needs descaling.	Use coarser grind or lighter tamp. Clean brew head. Perform descaling.
Espresso brews too quickly / Weak coffee	Coffee ground too coarse or not enough coffee; Not tamped enough.	Use finer grind or more coffee. Tamp more firmly.
Steam wand not producing steam	Steam wand clogged; Not heated to steam temperature.	Clean steam wand tip. Wait for steam indicator light to be solid.

SPECIFICATIONS

Brand: COWSAR

Model: 20 Bar Semi-Automatic Espresso Maker

Color: Black

Product Dimensions: 14.17"D x 8.9"W x 13.6"H

Special Features: Compatible with Ground Coffee and Capsules, Cup Warmer, Milk Frother, Removable Water Tank

Coffee Maker Type: Espresso Machine

Pump Pressure: 20 Bar

Water Tank Capacity: 45 OZ

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official COWSAR website. If you encounter any issues not covered in this manual, please contact COWSAR customer service for assistance.

For further assistance, you may visit the [COWSAR Store on Amazon](#).