

HIBREW H10A

HiBREW H10A Programmable Espresso Machine Instruction Manual

Model: H10A | Brand: HIBREW

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Improper use may result in electric shock, fire, or serious injury.

- Ensure the appliance is connected to a grounded power outlet with the correct voltage.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance away from hot surfaces, open flames, and direct sunlight.
- Always unplug the appliance from the power outlet before cleaning or when not in use.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or is damaged in any way.
- Use only accessories recommended by the manufacturer.
- Exercise caution when handling hot surfaces, steam, and hot liquids to prevent burns.
- This appliance is intended for household use only.

2. PACKAGE CONTENTS

Verify that all items are present and in good condition upon unpacking:

- 1 x HiBREW H10A Espresso Machine
- 1 x Latte Art Pitcher
- 1 x 58mm Portafilter with Double Shot Basket
- 1 x Coffee Scoop and Cleaning Brush
- 1 x 58mm Tamper
- 1 x Single Shot Filter Basket
- 1 x Double Shot Filter Basket (Double Wall)

- 1 x User Manual



Image: All components included in the HiBREW H10A Espresso Machine package.

3. PRODUCT OVERVIEW

The HiBREW H10A Espresso Machine is designed for home use, offering professional-grade features for brewing espresso and frothing milk.

Key Components:

- **20-Bar Extraction Pressure:** Ensures optimal flavor extraction and rich crema.
- **Brushed Stainless Steel Body:** Durable, stable, and easy to clean.
- **1.8L Removable Water Tank:** Convenient for refilling and cleaning.
- **58mm Stainless Steel Portafilter:** Commercial-grade size for compatibility with various accessories and consistent flavor.
- **Powerful Steam Wand:** Rotates 270° for easy milk frothing, detachable for cleaning.
- **Intuitive LCD Display:** Shows temperature and allows for programmable settings.
- **Built-in Pressure Gauge:** Provides real-time feedback for ideal extraction.

Customize Your Coffee Exactly Your Way



Extraction Temp

194°F ~ 204°F



Steam Temp

257°F ~ 302°F



Single Cup Volume

25_{ML} ~ 150_{ML}



Double Cup Volume

50_{ML} ~ 300_{ML}



Pre-infusion Time

0_s ~ 10_s



Temp Conversion

°C ↔ °F

Image: Front view of the HiBREW H10A Espresso Machine, showcasing its stainless steel design and control panel.



20 Years of
Industry Expertise



Trusted by
70+ Countries



1 Million Users

Image: Close-up of the built-in pressure gauge on the HiBREW H10A, indicating ideal pressure for espresso extraction.



Image: The powerful steam wand of the HiBREW H10A in action, creating microfoam for latte art.

4. SETUP

1. Unpacking and Initial Cleaning:

- Remove all packaging materials and stickers.
- Wash the water tank, portafilter, filter baskets, milk pitcher, and drip tray with warm soapy water. Rinse thoroughly and dry.
- Wipe the exterior of the machine with a soft, damp cloth.

2. Water Tank Installation:

- Ensure the rubber plug is removed from the bottom of the water tank before first use.
- Fill the 1.8L removable water tank with fresh, cold water. Do not exceed the MAX fill line.
- Place the water tank securely back into its position at the rear of the machine.

3. First Use / Priming the Machine:

- Plug the machine into a grounded power outlet.
- Press the power button to turn on the machine. The indicator lights will blink as the machine heats up.
- Once the lights stop blinking, the machine is ready.
- Place a large cup under the brew head. Press the single shot button to run water through the system without coffee. This primes the pump and cleans the internal components. Repeat this process for the steam wand by turning the steam knob to release steam for a few seconds.



25_{ML} ~ 150_{ML}



Double Cup

50_{ML} ~ 300_{ML}



Image: The HiBREW H10A Espresso Machine with its removable 1.8L water tank detached for filling or cleaning.

5. OPERATING INSTRUCTIONS

5.1 Brewing Espresso

1. Prepare the Portafilter:

- Select the desired filter basket (single or double shot) and place it into the 58mm portafilter.
- Add fresh, finely ground coffee to the filter basket. For optimal results, use a coffee grinder to grind beans just before brewing.
- Level the coffee grounds and tamp firmly with the tamper. Ensure the coffee bed is even and compact.

2. Insert Portafilter:

- Align the portafilter with the brew head and twist it firmly to the right until it is securely locked in place.

3. Place Cups:

- Place one or two pre-warmed espresso cups under the portafilter spouts.

4. Brew Espresso:

- Press the single shot or double shot button on the control panel. The machine will begin pre-infusion, then extract the espresso.
- The LCD display will show the extraction time. The machine will automatically stop when the programmed volume is reached.



Image: A step-by-step visual guide to brewing espresso with the HiBREW H10A, from filling the tank to enjoying the espresso.

5.2 Steaming Milk

1. Prepare the Steam Wand:

- Fill the milk pitcher with cold milk (dairy or non-dairy).
- Position the steam wand over the drip tray and briefly open the steam knob to purge any condensed water. Close the knob.

2. Heat and Froth Milk:

- Press the steam button on the control panel. The machine will heat up to steam temperature.
- Once the steam indicator light is solid, immerse the steam wand tip just below the surface of the milk.
- Open the steam knob fully. Angle the pitcher to create a vortex in the milk.
- Lower the pitcher slightly to introduce air for frothing, then raise it to submerge the tip for heating.
- Continue until the desired temperature and texture are achieved (pitcher will be hot to touch).

3. Finish Steaming:

- Close the steam knob and remove the milk pitcher.
- Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
- Briefly open the steam knob again to purge any remaining milk from the wand.



Image: The steam wand of the HiBREW H10A in action, creating microfoam for latte art.

5.3 Programmable Functions

The HiBREW H10A allows customization of several brewing parameters:

- **Coffee Amount (Cup Volume):**
 - Single Cup: Adjustable from 25ml to 150ml.
 - Double Cup: Adjustable from 50ml to 300ml.
- **Extraction Temperature:** Adjustable from 200°F to 210°F (hot extraction) or 75°F (cold extraction).
- **Steam Temperature:** Adjustable from 250°F to 350°F.
- **Pre-infusion Time:** Adjustable from 0 to 10 seconds.
- **Display Temperature Unit:** Switch between Celsius (°C) and Fahrenheit (°F).



Image: Visual representation of the programmable functions on the HiBREW H10A, including temperature, cup volume, and pre-infusion time settings.

6. MAINTENANCE

6.1 Cleaning

- **Daily Cleaning:**
 - Empty and rinse the drip tray and water tank.
 - Remove and clean the portafilter and filter basket after each use.
 - Wipe the steam wand immediately after frothing milk.
- **Regular Cleaning:**
 - Clean the brew head by running a shot of water without the portafilter.
 - Wipe down the exterior of the machine with a soft, damp cloth.

6.2 Descaling

Descaling is essential to remove mineral buildup and maintain optimal machine performance. The frequency depends on water hardness and usage.

- Use a commercial descaling solution specifically designed for espresso machines.
- Follow the instructions provided with the descaling solution and your machine's user manual for the descaling process.
- Rinse the machine thoroughly by running several cycles of fresh water after descaling.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; clogged filter; machine not primed.	Fill water tank; clean filter; prime the machine.
Espresso is too weak/watery	Coffee too coarse; insufficient coffee; tamping too light.	Use finer grind; increase coffee amount; tamp more firmly.
Espresso extracts too slowly/not at all	Coffee too fine; too much coffee; tamping too hard.	Use coarser grind; reduce coffee amount; tamp lighter.
No steam from wand	Steam wand clogged; machine not at steam temperature.	Clean steam wand; wait for steam indicator light to be solid.

8. SPECIFICATIONS

- **Brand:** HIBREW
- **Model Name:** H10A
- **Color:** Metallic Silver
- **Product Dimensions:** 10.23"D x 9"W x 12.59"H
- **Item Weight:** 9.6 pounds
- **Capacity:** 1.8 Liters (Water Tank)
- **Operation Mode:** Semi-Automatic
- **Special Features:** 58mm portafilter, Auto Shut-Off, Cup Warmer, Milk Frother, Programmable functions
- **Rated Voltage:** AC110-127V 60HZ
- **Product Power:** 1350W

9. WARRANTY AND SUPPORT

The HiBREW H10A Programmable Espresso Machine comes with a full 1-year US warranty. For technical support, troubleshooting assistance, or warranty claims, please contact HiBREW customer service through their official website or the retailer where the product was purchased.

10. PRODUCT VIDEOS

MHW-3BOMBER Coffee Scale Instruction

Your browser does not support the video tag.

Video: An instructional video demonstrating the use of the MHW-3BOMBER Coffee Scale, which can be used to precisely measure coffee grounds for the HiBREW H10A.

Discovery of CASABREWS ULTRA Espresso Machine

Your browser does not support the video tag.

Video: A detailed overview of the CASABREWS ULTRA Espresso Machine, highlighting features and operation similar to the HiBREW H10A.