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› HBN 20Bar Compact Espresso Machine User Manual

HBN ES-6400T

HBN 20Bar Compact Espresso Machine

USER MANUAL - MODEL ES-6400T

1. Introduction

Thank you for choosing the HBN 20Bar Compact Espresso Machine. This manual provides essential information for the safe and efficient operation of your new coffee maker. Please read it thoroughly before first use and keep it for future reference.



Figure 1.1: HBN 20Bar Compact Espresso Machine

What's Included:

- 1 x HBN Espresso Machine With Milk Frother
- 1 x Instruction Manual

- 1 x 27 oz Removable Water Tank
- 1 x 54mm One Cup Filter
- 1 x 54mm Two Cup Filter
- 1 x 54mm Portafilter
- 1 x Tamper with Spoon

2. Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, 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 steam wand may become very hot during and after use. To avoid burns, only grip the anti-scald silicone on the steam pipe.
- Coffee machines normally produce some operational noise. Noise reduction does not imply silence.

3. Setup

Before first use, ensure all packaging materials are removed and clean all removable parts according to the 'Maintenance and Cleaning' section.

3.1 Initial Setup:

1. Place the espresso machine on a stable, flat, heat-resistant surface.
2. Fill the 27oz removable water tank with fresh, cold water. Ensure the tank is properly seated in its compartment.
3. Plug the power cord into a grounded electrical outlet.
4. Turn on the machine using the power button. The display will show the current temperature, and indicator lights will illuminate.

One More Thing

27oz Removeable Tank

Separate design for easy cleaning



Cup Warming Grill

Preheat cups before brewing espresso



Detachable Drip Tray

Float alerts for drip tray water level



All Stainless Steel Filter Handle

with Two Filter Baskets, Spoon, and Tamper



Adjustable Base Height

Accommodates larger cup sizes



Figure 3.1: Filling the 27oz Removable Water Tank

3.2 Priming the Machine:

Before brewing coffee for the first time, or if the machine has not been used for a long period, it is important to prime the system to ensure proper water flow.

1. Ensure the water tank is filled.
2. Place a large cup under the portafilter spout.
3. Press the single shot button to run a cycle without coffee. This will flush the system and prepare it for brewing.
4. Repeat this process for the steam wand by turning the steam knob to the hot water position until water flows out.

4. Operating Instructions

4.1 Brewing Espresso:

The HBN espresso machine features a 20Bar Italian pump and 1350W boiler for fast extraction, typically brewing a rich

espresso in 21-36 seconds.

1. Ensure the machine is preheated (display shows stable temperature).
2. Select the appropriate filter basket (single or double shot) and place it into the portafilter.
3. Fill the filter basket with finely ground coffee. Use the tamper to press the coffee grounds firmly and evenly.
4. Attach the portafilter to the brew head by aligning it and twisting it firmly to the right until secure.
5. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
6. Press the **1-cup** or **2-cup** button for automatic brewing. For customized volume, press and hold the desired button until the desired amount is dispensed, then release to set.
7. The machine will automatically stop when the cycle is complete.

20Bar High Pressure

Perfectly extracts golden crema;
Brew two cups of espresso in
one extraction

21S-36S Quick Brewing Time

1 CUP
30-50ml



2 CUPS
60-90ml



Figure 4.1: High Pressure and Quick Brewing



Figure 4.2: Brewing Options

4.2 Milk Frothing:

Create rich, velvety milk foam for lattes, cappuccinos, and macchiatos using the flexible milk frothing system.

1. Fill a frothing pitcher with cold milk (dairy or non-dairy).
2. Press the steam button to activate the steam function. Wait for the machine to reach optimal steam temperature.
3. Position the steam wand into the milk, keeping the nozzle approximately 5mm below the surface.
4. Turn the steam regulating knob to release steam. Move the pitcher up and down to create foam.
5. Once desired foam consistency is achieved, turn off the steam knob and remove the pitcher.
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

Enjoy DIY Espresso at Home



Figure 4.3: Powerful Steam System for Frothing

4.3 Hot Water Function:

Your espresso machine can also dispense hot water for Americanos or tea.

1. Turn the machine on and wait until all the buttons light up, except for the steam button.
2. Place a cup under the steam wand.
3. Turn the steam knob to the hot water position.
4. Hot water will come out of the steam wand. The operation should last no longer than 120 seconds, as the machine will automatically stop after this time. If you need more hot water, run the cycle again.

5. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine.

5.1 Daily Cleaning:

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter baskets under hot water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Run a short burst of steam to clear any internal blockages.
- **Drip Tray:** The detachable drip tray should be emptied and rinsed daily. A float indicator alerts you when it's full.

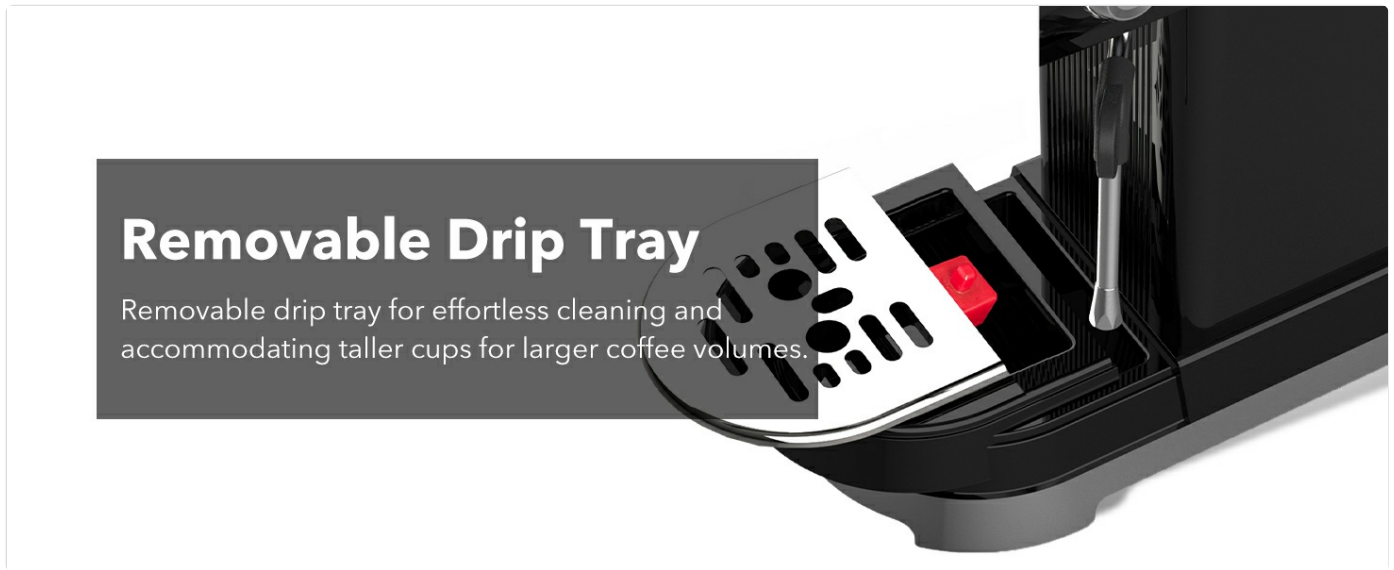


Figure 5.1: Removable Drip Tray

5.2 Water Tank:

The 27oz removable water tank is designed for easy cleaning. Rinse it regularly with fresh water. For thorough cleaning, use a mild detergent and rinse thoroughly.

One More Thing

27oz Removeable Tank

Separate design for easy cleaning



Cup Warming Grill

Preheat cups before brewing espresso



Detachable Drip Tray

Float alerts for drip tray water level



All Stainless Steel Filter Handle

with Two Filter Baskets, Spoon, and Tamper



Adjustable Base Height

Accommodates larger cup sizes



Figure 5.2: Removable Water Tank

5.3 Descaling:

Depending on water hardness, descaling should be performed every 2-3 months to prevent mineral buildup. Use a commercial descaling solution designed for espresso machines and follow the product's instructions carefully.

6. Troubleshooting

If you encounter issues with your HBN espresso machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispenses or very slow flow	Overly fine grind, insufficient coffee dose, improper tamping, clogged filter, or low water in tank.	Adjust grind to a coarser setting. Ensure adequate coffee dose and proper tamping. Clean filter and portafilter. Refill water tank.

Problem	Possible Cause	Solution
Coffee splatters or flows too fast	Grind is too coarse, insufficient coffee dose, or tamping is too light.	Adjust grind to a finer setting. Increase coffee dose and tamp more firmly.
No steam from wand	Steam function not activated, machine not at steam temperature, or wand is clogged.	Press steam button and wait for heating. Clean steam wand thoroughly.
Machine not turning on	Not plugged in, power outlet issue, or power button not pressed.	Check power connection and outlet. Ensure power button is pressed.



Figure 6.1: Adjusting Grind Size for Best Results



Figure 6.2: Steps to Achieve Optimal Espresso Extraction

7. Specifications

Feature	Detail
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Feature	Detail
Brand	HBN
Model Name	ES-6400T
Color	Black
Product Dimensions	12.93"D x 6.27"W x 12.88"H
Coffee Maker Type	Espresso Machine
Filter Type	Reusable
Operation Mode	Semi-Automatic
Voltage	120 Volts (AC)
Water Tank Capacity	27 oz
Pump Pressure	20 Bar
Power	1350W
Coffee Input Type	Ground
Item Weight	7.5 pounds
UPC	810079586523

8. Warranty and Support

HBN is committed to providing high-quality products and excellent customer service. For any questions, concerns, or support needs regarding your HBN 20Bar Compact Espresso Machine, please contact HBN customer service.

Please refer to your purchase documentation or the HBN official website for specific warranty terms and conditions.

Ask a Question About This Manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question