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› HIBREW H10Plus Programmable Espresso Machine User Manual

HIBREW H10Plus



HIBREW H10Plus Programmable Espresso Machine

User Instruction Manual

INTRODUCTION

Welcome to the world of premium coffee with your new HIBREW H10Plus Programmable Espresso Machine. This manual provides detailed instructions for setting up, operating, maintaining, and troubleshooting your machine to help you brew barista-quality espresso and milk-based beverages at home.



Figure 1: The HIBREW H10Plus Espresso Machine, designed for precision and ease of use.

The HIBREW H10Plus features a robust stainless steel body, a 58mm portafilter, and advanced programmable functions including adjustable coffee volume, extraction temperature, steam temperature, and pre-infusion time. Its intelligent display screen and pressure gauge provide real-time feedback, empowering you to customize your coffee to perfection.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the HIBREW H10Plus Espresso Machine. Retain this manual for future reference.

- Always ensure the machine is placed on a stable, level surface.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Unplug from the 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.
- Use only cold, fresh water in the water tank.

- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when any appliance is used by or near children.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your HIBREW H10Plus Espresso Machine to ensure proper operation and maintenance.

What's in the Box

1. H10Plus
2. Latte Art Pitcher
3. 58mm Portafilter with Double Shot
4. Scoop&Brush
5. 58mm Tamper
6. Single Shot Filter
7. Double Shot Filter(Double Wall)
8. User Manual



Figure 2: Overview of the HIBREW H10Plus Espresso Machine and its included accessories. Key components include the main unit (1), Latte Art Pitcher (2), 58mm Portafilter with Double Shot basket (3), Coffee Scoop & Brush (4), 58mm Tamper (5), Single Shot Filter (6), Double Shot Filter (Double Wall) (7), and User Manual (8).

Stylish Design, Reliable Performance

Wooden Threaded Tamper

Perfect coffee puck, comfortable grip.



Wooden Steam Lever

Smooth and easy operation.



Upgraded Honeycomb Shower Screen

Evenly distributes water over coffee grounds.



Color-Matched Milk Frothing Pitcher

A perfect match for the machine.



Figure 3: Detailed view of key accessories and features: the wooden threaded tamper for perfect coffee pucks, the wooden steam lever for smooth operation, the upgraded honeycomb shower screen for even water distribution, and the color-matched milk frothing pitcher.

INITIAL SETUP

Before first use, follow these steps to prepare your espresso machine.

1. **Unpacking:** Carefully remove all packaging materials and ensure all components listed in the Product Overview are present.
2. **Remove Rubber Plug:** Locate and remove the red rubber plug from the bottom of the water tank or machine base. This is crucial for water flow.

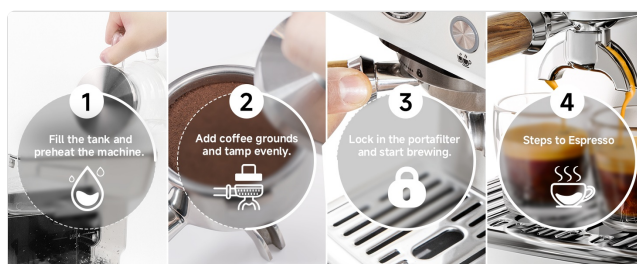


Figure 4: Important note to remove the red rubber plug before the first use to allow proper water flow.

3. **Clean Components:** Wash the water tank, portafilter, filter baskets, and milk frothing pitcher with warm, soapy water. Rinse thoroughly and dry.
4. **Fill Water Tank:** Fill the water tank with fresh, cold water up to the MAX line. Place the tank securely back into the machine.
5. **First Use Cycle (Priming):**
 - Plug the machine into a grounded electrical outlet.
 - Place a large cup under the portafilter spout (without coffee grounds).
 - Turn on the machine and initiate a brewing cycle to allow water to flow through the system. This primes the pump and flushes out any manufacturing residue. Repeat 2-3 times.

OPERATION GUIDE

Making Espresso

Follow these steps to brew a perfect shot of espresso.

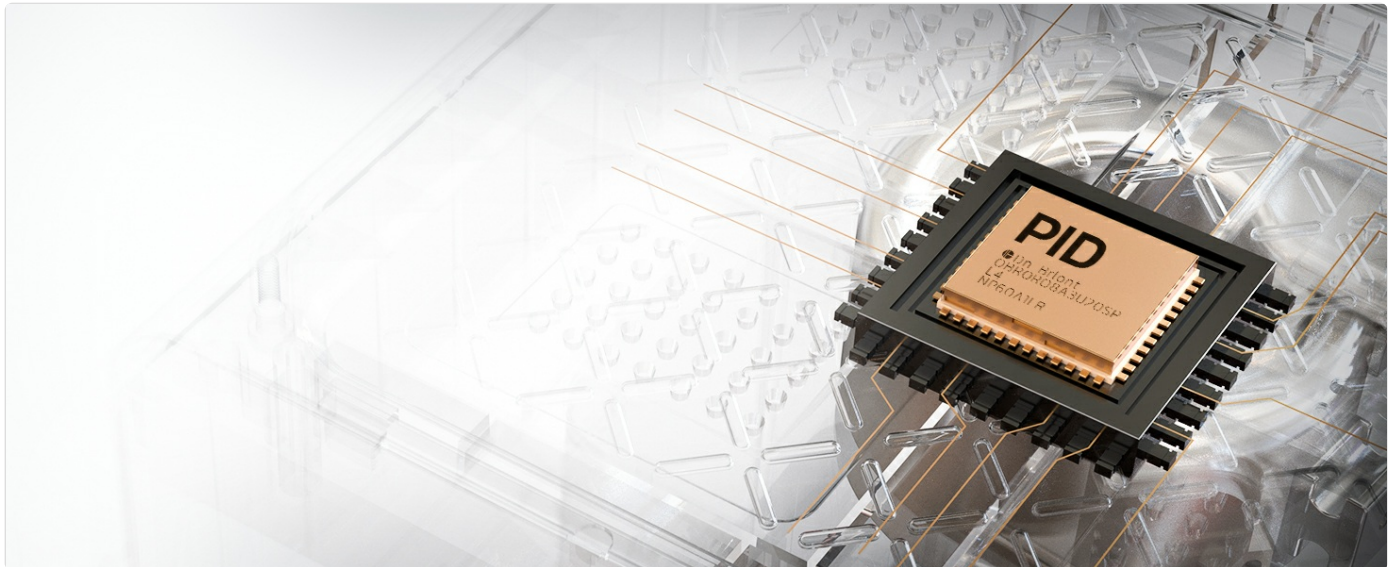


Figure 5: Simplified steps for brewing espresso with the HIBREW H10Plus.

1. **Preheat:** Ensure the machine is turned on and has reached its operating temperature. The display will indicate readiness.
2. **Prepare Portafilter:** Insert the desired filter basket (single or double shot) into the 58mm portafilter.
3. **Add Coffee Grounds:** Add freshly ground coffee to the filter basket. For a single shot, use 8-14g; for a double shot, use 16-20g.
4. **Tamp:** Use the included 58mm tamper to press the coffee grounds firmly and evenly. A well-tamped puck is essential for proper extraction.



Figure 6: A properly tamped coffee puck.

5. **Lock Portafilter:** Insert the portafilter into the group head and rotate it firmly to the right until it is securely locked.
6. **Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
7. **Start Brewing:** Press the single or double shot button on the control panel to begin extraction. The machine will automatically stop when the programmed volume is reached.

Customizing Settings (Programmable Functions)

The H10Plus allows you to adjust various parameters for a personalized coffee experience.



Temperature	Cup size	Steam temperature	Pre-Infusion
95°C	180 ml	150°C	08 ^s
94°C	160 ml	145°C	07 ^s
93°C	140 ml	140°C	06 ^s
92°C	120 ml	135°C	05 ^s
91°C	70 ml	130°C	04 ^s
90°C	50 ml	125°C	03 ^s

Temperature unit conversion

°F

°C

Customize Your Coffee Experience

Easily adjust temperature, cup volume, and pre-infusion time to brew consistently delicious espresso.

Figure 7: Customizable settings on the H10Plus display.

- **Coffee Volume:**
 - Single Cup: Adjustable from 25ml to 150ml.
 - Double Cup: Adjustable from 50ml to 300ml.
- **Extraction Temperature:**

- Hot Extraction: Range 194°F (90°C) to 204°F (95°C).
- Cold Extraction: Fixed at 77°F (25°C).
- **Steam Temperature:** Adjustable range from 257°F (125°C) to 302°F (150°C).
- **Pre-infusion Time:** Adjustable from 0 to 10 seconds. Pre-infusion moistens the coffee grounds before full pressure is applied, leading to a more even extraction.
- **Temperature Unit Conversion:** Easily switch between Celsius (°C) and Fahrenheit (°F) on the display.

Refer to the detailed programming instructions in the separate programming section of the full manual for specific button presses to adjust these settings.

Milk Frothing

Create creamy milk foam for lattes and cappuccinos using the integrated steam wand.



Figure 8: Achieving latte art with properly frothed milk.

1. **Prepare Milk:** Fill the milk frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.

2. **Activate Steam:** Turn the steam knob to activate the steam function. Wait for the machine to reach optimal steam temperature.
3. **Purge Steam Wand:** Briefly open the steam valve to purge any condensed water from the wand into an empty cup. Close the valve.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam valve fully. Angle the pitcher to create a swirling motion.
5. **Monitor Temperature:** Continue frothing until the milk reaches your desired temperature and texture. The steam wand rotates 270° for ease of use.
6. **Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam valve again to clear any internal milk.

ADVANCED FEATURES

Powerfully Built for Exceptional Espresso



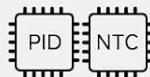
**Automatic
Pressure Release**



**3-Level
Pressure Control**



**Real-Time
Pressure Gauge**



**Dual PID & NTC
Temperature Control**



Italian ULKA Pump



**58mm
Wooden Portafilter**



**Honeycomb
Shower Screen**



20-Bar Pressure

Figure 9: Key features built into the HIBREW H10Plus for exceptional espresso.

- **Up to 20 Bar Pressure:** Ensures full extraction of coffee cream for rich flavor.
- **Stainless Steel Body:** Robust, structurally stable, resistant to dirt, and easy to clean.
- **Uniformly Moist Pre-infusion Technology:** Contributes to even extraction.
- **Intelligent Display Screen & Pressure Gauge:** Provides real-time feedback and control.
- **Dual PID & NTC Temperature Control:** Advanced temperature regulation for precise brewing.
- **58mm Stainless Steel Portafilter:** Professional-grade portafilter with no plastic inside, ensuring pure coffee flavor and compatibility with commercial accessories.
- **Advanced Solenoid Valve:** Delivers smooth espresso with precise water flow and no extra drips.

Precise Extraction Control

Advanced solenoid valve delivers smooth espresso with precise water flow and no extra drips.

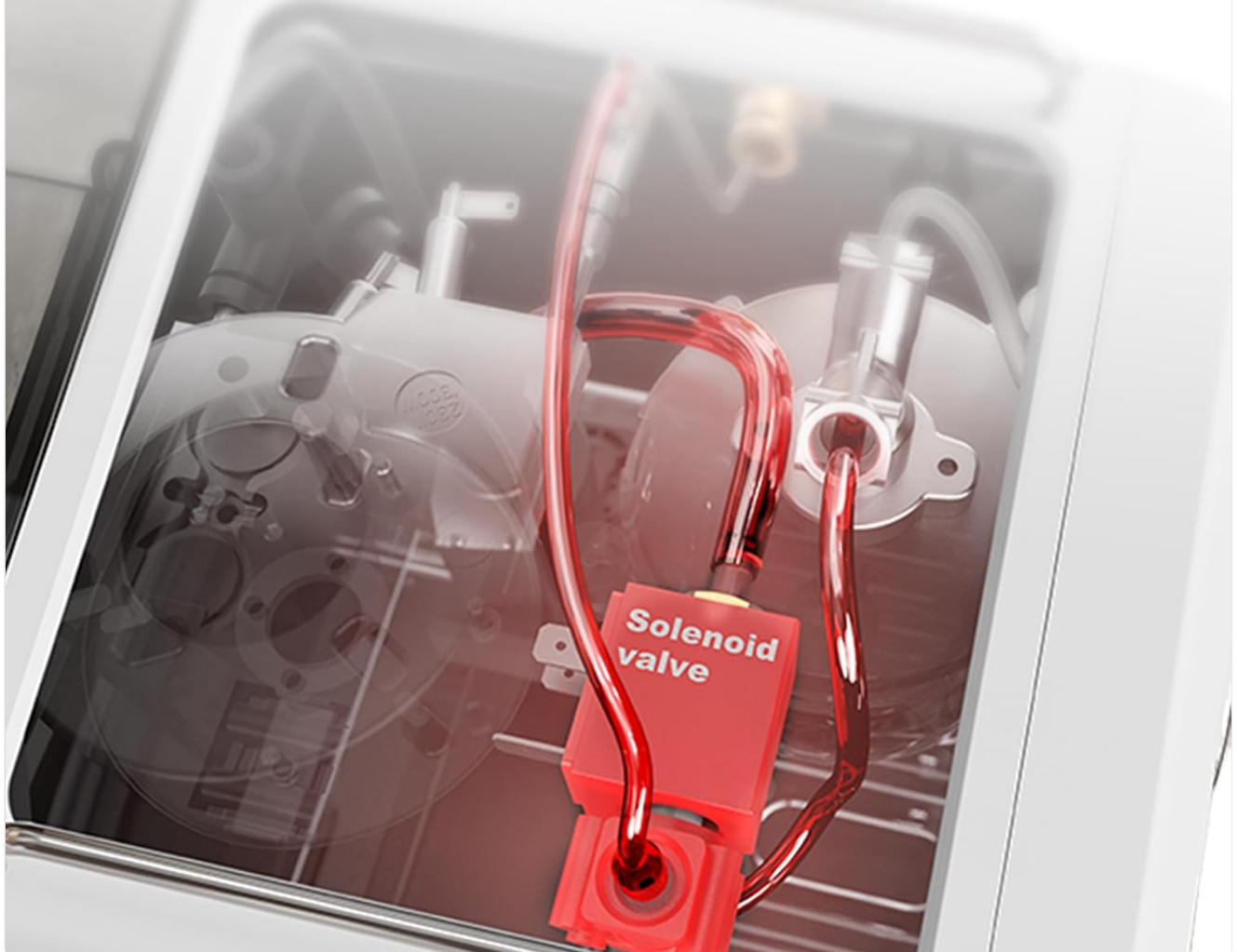


Figure 10: The advanced solenoid valve ensures precise water flow.

- **Upgraded Honeycomb Shower Screen:** Ensures water is evenly distributed over coffee grounds for optimal extraction.



Figure 11: The honeycomb shower screen for uniform water dispersion.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance will prolong the life of your espresso machine and ensure consistent coffee quality.

- **Daily Cleaning:**

- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter basket under hot water. Use the included brush to remove any stubborn residue.
- **Drip Tray:** Empty and rinse the drip tray daily.
- **Steam Wand:** As mentioned in the operation section, wipe the steam wand immediately after each use and purge briefly. The detachable design of the steam head allows for easy cleaning to prevent clogging and corrosion.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

- **Weekly Cleaning:**

- **Water Tank:** Remove and thoroughly clean the water tank with warm, soapy water. Rinse well and refill with fresh water.
- **Shower Screen:** Periodically remove the shower screen (refer to specific instructions in the full manual if needed) and clean it to remove coffee oils and particles.

- **Descaling:**

Depending on water hardness and usage, descaling should be performed every 2-3 months. Descaling removes mineral buildup that can affect machine performance and coffee taste.

- a. Use a commercial descaling solution specifically designed for espresso machines, following the manufacturer's instructions.
- b. Alternatively, a solution of white vinegar and water (1:1 ratio) can be used.
- c. Run the descaling solution through the machine as if brewing coffee, and also through the steam wand.
- d. After descaling, run several cycles of fresh water through the machine to rinse thoroughly.

TROUBLESHOOTING

This section addresses common issues you might encounter with your HIBREW H10Plus Espresso Machine.

Problem	Possible Cause	Solution
No water flow / Machine not brewing.	Water tank empty; Rubber plug not removed (first use); Air lock in pump; Clogged filter basket/group head.	Refill water tank; Ensure rubber plug is removed; Prime the pump by running a hot water cycle; Clean filter basket and group head.

Problem	Possible Cause	Solution
Espresso flows too fast / Weak coffee.	Coffee grounds too coarse; Not enough coffee; Insufficient tamping pressure.	Use finer grind; Increase coffee dose; Tamp more firmly and evenly.
Espresso flows too slow / No flow.	Coffee grounds too fine; Too much coffee; Over-tamping; Clogged filter basket/shower screen.	Use coarser grind; Reduce coffee dose; Tamp with less force; Clean filter basket and shower screen; Descale machine.
Steam wand not producing steam / Weak steam.	Steam wand clogged with milk residue; Not enough water in tank; Machine not at steam temperature.	Clean steam wand thoroughly (purge and wipe); Refill water tank; Wait for machine to heat up to steam temperature.
Machine leaking water.	Water tank not seated correctly; Drip tray full; Portafilter not locked securely.	Reseat water tank; Empty drip tray; Ensure portafilter is firmly locked into the group head.

If the problem persists after attempting these solutions, please contact HIBREW Customer Support.

TECHNICAL SPECIFICATIONS

Elegant Design Fits Any Style



Brand	HiBREW	SKU	H10Plus
Packing size	12.9*11.4*14.9 in	Product power	1230w
Rated voltage	AC110-127V 60HZ	Product weight	9.5 lb

Figure 12: Dimensions of the HIBREW H10Plus Espresso Machine.

Specification	Detail
Brand	HIBREW
Model Name	H10Plus
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Pressure	Up to 20 Bar
Portafilter Size	58mm
Voltage	120 Volts

Specification	Detail
Product Dimensions (D x W x H)	10.23"D x 9"W x 12.59"H
Item Weight	9.6 pounds
Special Features	Programmable, 58mm Portafilter, Auto Shut-Off, Cup Warmer, Milk Frother, Intelligent Display, Pressure Gauge
Included Components	450ml Milk Frothing Pitcher, 58mm Espresso Tamper, 58mm Portafilter, Coffee Scoop & Brush

WARRANTY AND SUPPORT

Warranty: HIBREW provides a full 1-year warranty from the date of purchase within the US. This warranty covers defects in materials and workmanship under normal use.

For warranty claims or technical assistance, please contact HIBREW Customer Support through the following channels:

- **Online Support:** Visit the official HIBREW website for FAQs and support resources.
- **Email Support:** Refer to your purchase documentation for the dedicated support email address.
- **Phone Support:** Check the HIBREW website or product packaging for customer service phone numbers.

When contacting support, please have your product model number (H10Plus) and proof of purchase readily available.

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