

Fockety Fockety02nhpcfm5i-11

Fockety 20 Bar Semi-Automatic Espresso Machine

Model: Fockety02nhpcfm5i-11

1. INTRODUCTION

Thank you for purchasing the Fockety 20 Bar Semi-Automatic Espresso Machine. This manual provides essential information for the safe operation, proper use, and maintenance of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

1.1 Safety Precautions

- Always ensure the machine is unplugged before cleaning or when not in use.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Use only cold, fresh water in the water tank.
- Avoid touching hot surfaces, such as the steam wand or portafilter, during and immediately after operation. Use handles or knobs.
- Do not operate the machine with a damaged cord or plug.

2. PRODUCT OVERVIEW AND COMPONENTS

The Fockety 20 Bar Semi-Automatic Espresso Machine is designed for home or office use, featuring a 20 bar professional pump for rich espresso and a steam wand for milk frothing. Familiarize yourself with the machine's components:



Figure 2.1: Labeled components of the Fockety Espresso Machine. This diagram shows the water tank, steam knob, steam wand, one-cup filter, two-cup filter, portafilter, spoon & tamper, cup shelf, drip tray, one cup espresso button, two cup espresso button, power switch, and steam switch.

2.1 Key Features

- **20 Bar Professional Pump:** Ensures optimal pressure for rich espresso extraction.
- **1.5L Removable Water Tank:** Large capacity for convenience and easy refilling.
- **Milk Frother Steam Wand:** For creating silky smooth milk foam for cappuccinos and lattes.
- **Compact Design:** Stainless steel appearance, suitable for various kitchen sizes.

2.2 Dimensions



Figure 2.2: The machine measures approximately 18.5 cm (7.2 inches) in width, 28 cm (11 inches) in height, and 26.4 cm (10.4 inches) in depth.

3. SETUP

Before using your espresso machine for the first time, follow these steps:

1. **Unpacking:** Carefully remove all packaging materials. Check that all components listed in the packing list are present and undamaged.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat. Ensure adequate ventilation around the unit.
3. **Water Tank Installation:** Remove the 1.5L water tank from the back of the machine. Fill it with fresh, cold water up to the MAX level indicator. Replace the water tank securely, ensuring it is properly seated.
4. **Initial Cleaning (Priming):**
 - Ensure the water tank is filled.
 - Place a large cup or container under the portafilter head and under the steam wand.
 - Plug the machine into a 110V US standard electrical outlet.
 - Press the Power Switch to turn on the machine. The indicator lights will illuminate.
 - Once the machine has preheated (indicator light stops flashing), press the 'One Cup Espresso' button to run water through the brewing head for about 30 seconds.
 - Turn the Steam Knob to release steam through the steam wand for about 30 seconds. Then turn it off.

- Repeat this process 2-3 times to thoroughly clean and prime the internal system.

4. OPERATING INSTRUCTIONS

4.1 Making Espresso



Figure 4.1: The espresso machine in operation, dispensing coffee into a glass cup.

1. **Preparation:** Ensure the water tank is filled. Turn on the machine and allow it to preheat until the indicator light stops flashing (approximately 30-60 seconds).
2. **Grind Coffee:** Use freshly ground espresso coffee. The grind should be fine, but not powdery.
3. **Fill Portafilter:** Insert either the one-cup or two-cup filter into the portafilter. Add the desired amount of ground coffee (approximately 7g for a single shot, 14g for a double shot).
4. **Tamp Coffee:** Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess coffee from the rim of the portafilter.
5. **Attach Portafilter:** Align the portafilter with the group head on the machine. Insert it and turn it firmly to the right until it is securely locked in place.

6. **Place Cup:** Position your espresso cup(s) on the drip tray directly under the portafilter spouts.
7. **Brew Espresso:** Press the 'One Cup Espresso' button for a single shot or the 'Two Cup Espresso' button for a double shot. The machine will automatically dispense the correct volume of espresso.
8. **Remove Portafilter:** Once brewing is complete, wait a few seconds for the pressure to dissipate. Carefully turn the portafilter to the left to remove it. Dispose of the used coffee grounds.

4.2 Frothing Milk



Figure 4.2: The steam wand actively frothing milk in a metal pitcher, creating a creamy texture.

1. **Prepare Milk:** Fill a metal frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the 'Steam Switch' button. Wait for the machine to reach steaming temperature (indicator light will stop flashing or turn solid).
3. **Purge Steam Wand:** Position an empty cup under the steam wand. Turn the Steam Knob briefly to release any condensed water. Turn it off.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Turn the Steam Knob fully to activate steam. Hold the pitcher at an angle, moving it slightly up and down to create foam.
5. **Monitor Temperature:** Continue frothing until the milk reaches the desired temperature and texture (typically around

140-150°F or 60-65°C). The pitcher will become hot to the touch.

- 6. **Stop Steaming:** Turn the Steam Knob off. Remove the pitcher.
- 7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Turn the Steam Knob briefly again to purge any milk from inside the wand.

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 basket under warm water. Use a brush to remove any stubborn residue.
- **Drip Tray:** Empty and rinse the drip tray daily. The red indicator will float up when the tray is full.
- **Steam Wand:** Always wipe and purge the steam wand immediately after frothing milk to prevent milk from drying inside.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

5.2 Weekly Cleaning

- **Water Tank:** Remove the water tank, empty any remaining water, and wash it with mild detergent and warm water. Rinse thoroughly and refill with fresh water.
- **Group Head:** Use a damp cloth to wipe the group head (where the portafilter attaches) to remove any coffee residue.

5.3 Descaling

Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Refer to a suitable descaling solution's instructions for proper use. Descaling removes mineral buildup that can affect machine performance and taste.

6. TROUBLESHOOTING

If you encounter issues with your espresso machine, consult the following table before contacting support.

Problem	Possible Cause	Solution
No power	Machine unplugged; power outlet faulty; power switch off.	Check plug connection; test outlet with another appliance; ensure power switch is ON.
No water flow / No coffee	Water tank empty; tank not seated correctly; machine not primed; coffee too finely ground/over-tamped; blockage.	Fill water tank; reseal tank; prime the machine; use coarser grind/less pressure; descale if necessary.
Weak espresso / Watery coffee	Coffee grounds too coarse; insufficient coffee; under-tamped.	Use finer grind; increase coffee quantity; tamp more firmly.
No steam from wand	Steam switch not activated; machine not at steam temperature; wand blocked.	Press steam switch and wait for preheating; clean steam wand thoroughly.

Problem	Possible Cause	Solution
Machine leaking	Water tank not seated correctly; drip tray full; portafilter not sealed properly.	Reseat water tank; empty drip tray; ensure portafilter is locked firmly.

7. SPECIFICATIONS

Feature	Detail
Brand	Fockety
Model Number	Fockety02nhpcfm5i-11
Power	1050W
Voltage	110V (US Plug)
Pressure System	20 Bar Professional Pump
Water Tank Capacity	1.5 Liters
Item Weight	8.1 pounds (Approx. 3.68 kg)
Package Dimensions	12.99 x 12.2 x 9.84 inches

8. WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. Please refer to the warranty card or documentation included with your purchase for specific terms and conditions, including warranty period and coverage details.

For technical support, service, or replacement parts, please contact the manufacturer or your retailer. Ensure you have your model number (Fockety02nhpcfm5i-11) and proof of purchase available when seeking assistance.