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Bincoo GYKF2164

Bincoo Manual Espresso Maker Set Instruction Manual

Brand: Bincoo | Model: GYKF2164

1. INTRODUCTION

The Bincoo Manual Espresso Maker Set (Model GYKF2164) is designed for espresso enthusiasts seeking precise control over their brewing process. This robust, dual-lever machine allows for professional pressure profiling from 3 to 12 bars, enabling gentle pre-infusion and full extraction. Crafted from durable stainless steel and brass, it offers stability and longevity. Its portable design makes it suitable for various environments, from home kitchens to outdoor settings.



Image: The Bincoo Manual Espresso Maker Set in a lifestyle setting, highlighting its aesthetic and functionality.

2. PRODUCT COMPONENTS

Your Bincoo Manual Espresso Maker Set includes the following components:

- Hand Press Coffee Maker (Main Unit)
- Basket (x1)
- Portafilter (x1) - Commercial 58mm
- Long-Handle Cleaning Brush (x1)
- Waffle Weave Cloth (x1)
- Pressure Gauge (integrated)



② Basket x1



③ Portafilter x1



④ Long-Handle Cleaning Brush x1



⑤ Waffle Weave Cloth x1

① Hand Press Coffee Maker x1 **Weight:** 15.5 lb

Image: An exploded view of the Bincoo Manual Espresso Maker Set, detailing each included component and its quantity.

58mm Professional-grade Brew Head

Wider contact surface, Optimized pressure gradient, Enhanced extraction flavor
Metal water chamber, Fast heat conduction, High efficiency



Image: A detailed view of the 58mm professional-grade brew head, emphasizing its wider contact surface and optimized design for enhanced flavor extraction.

3. SETUP

Before first use, ensure all components are clean. Place the espresso maker on a stable, flat surface. The dual-lever system and heavy-duty construction provide stability during operation.





Image: The Bincoo Manual Espresso Maker Set, showcasing its robust design and ready for use.

4. OPERATING INSTRUCTIONS

Follow these steps to brew a perfect espresso shot:

1. **Warm Up:** Preheat your espresso cups/gear with hot water.
2. **Preheat Machine:** Lower the handle, add approximately 80ml of hot water (92°-98°C) to the brew head/tank. Wait 30-50 seconds.
3. **Drain:** Lift the handle to drain the preheating water into a container.

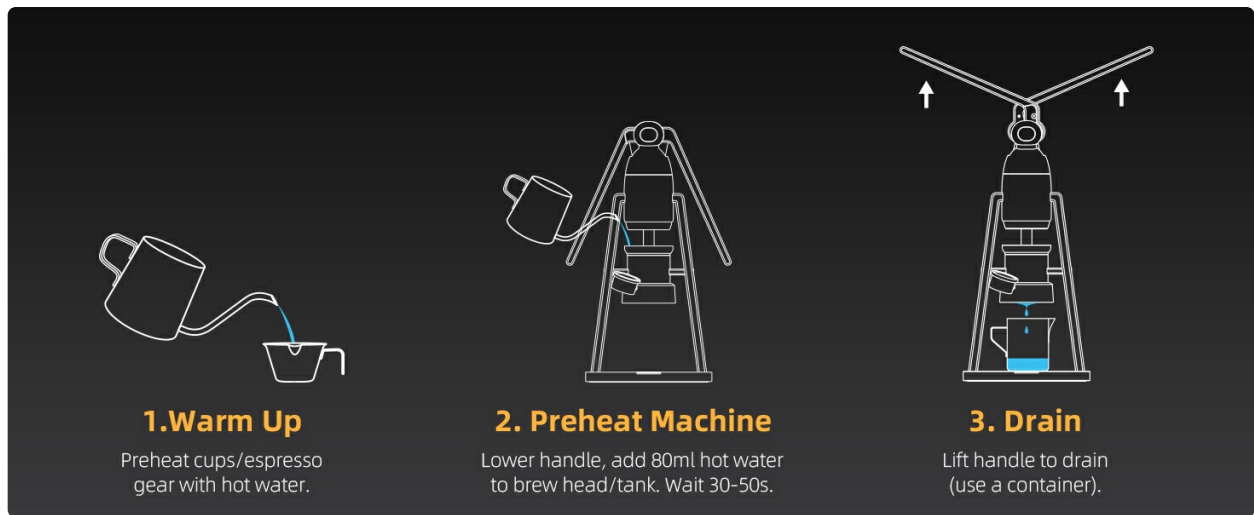


Image: Step-by-step visual guide for warming up cups, preheating the machine, and draining excess water.

4. **Prepare Coffee:** Fill the 58mm portafilter with finely ground coffee. Tamp evenly.
5. **Lock Portafilter:** Lock the filled portafilter into the brew head.
6. **Add Hot Water:** Add 80ml of hot water (92°-98°C) to the tank.
7. **Pre-infusion:** Lift the handle slowly for water contact with the coffee grounds. This allows for adjustable pre-infusion time, typically 3-5 bars, to saturate the coffee puck and reduce channeling.
8. **Extraction:** Pull the handle up fully, then press down smoothly while maintaining approximately 9 bars pressure. Avoid sudden force. The 360° pressure gauge allows for precise pressure control and profiling.
9. **Stop & Remove:** Stop at your desired yield. Lift the handle, remove the cup.
10. **Purge Excess Water:** Press 2-3 times to purge any remaining water from the system.



Image: A visual breakdown of the brewing process, from filling the portafilter to final extraction and purging.



Image: A user demonstrating the dual-lever operation of the Bincoo Manual Espresso Maker Set during espresso extraction.



Image: A close-up shot of rich, dark espresso flowing from the portafilter, showcasing the quality of the brew.

5. PRESSURE CONTROL AND PRE-INFUSION

The Bincoo Manual Espresso Maker offers unparalleled control over your espresso extraction:

- **Precision 3-12Bar Pressure Control:** The industrial dual-lever system with micro-adjustable pressure springs and a 360° pressure gauge allows you to professionally profile every shot, from gentle 3Bar pre-infusion to full 12Bar extraction.
- **Adjustable Pre-infusion:** Pre-infusion is a critical factor determining flavor quality. It quickly saturates the coffee puck, enabling more uniform and stable extraction for enhanced flavor. Use approximately 80ml water, not exceeding the marked dashed line. This process improves extraction yield, reduces channeling, and releases CO₂.
- **Variable Pressure Extraction:** This adapts during potential over-extraction phases by reducing pressure to prevent bitter flavors, enhance aromatic compounds, improve balance, and deliver clearer sweetness & cleaner aftertaste.



Image: A detailed view of the integrated pressure gauge, indicating the current bar pressure during extraction.

Pre-infusion

A critical factor determining
flavor quality

Pre-infusion quickly saturates
the coffee puck, enabling more
uniform and stable extraction
for enhanced flavor

Use approximately 80ml water,
not exceeding the marked dashed line



Improves
extraction yield



Reduces
channeling



Releases CO₂

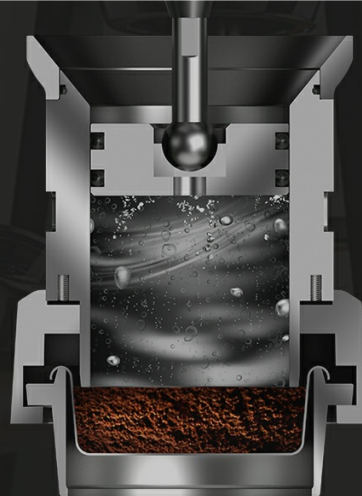


Image: A cross-section diagram explaining the pre-infusion process, showing water saturating the coffee grounds.

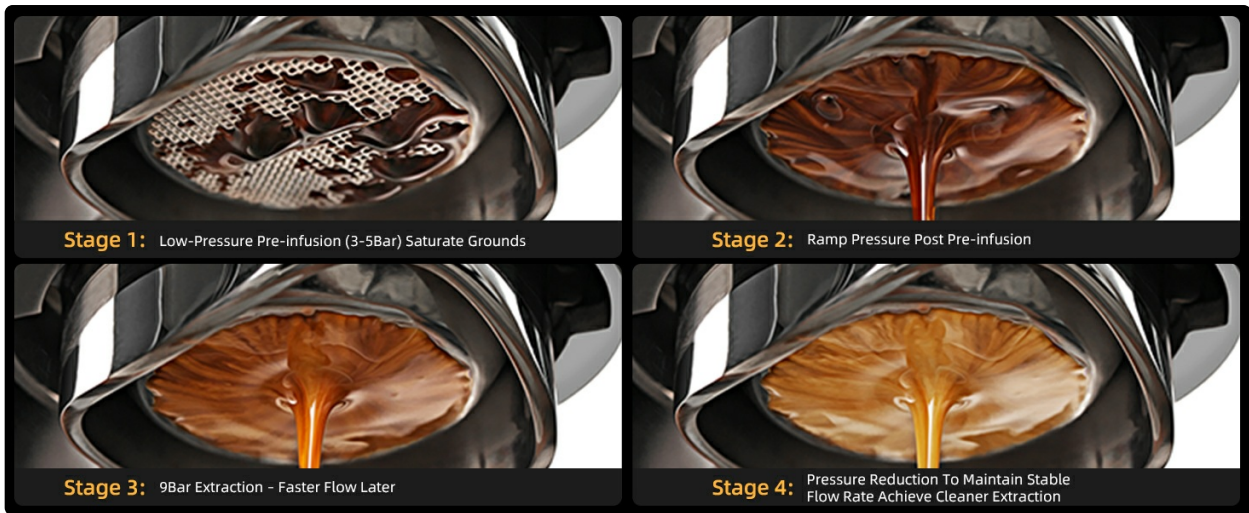


Image: A visual representation of the four stages of espresso extraction, from low-pressure pre-infusion to stable flow rate for cleaner extraction.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your espresso maker. After each use, disassemble the brew head and portafilter components. Rinse them thoroughly with warm water. Use the provided long-handle cleaning brush to remove any coffee grounds from the basket and shower screen. The waffle weave cloth can be used to wipe down the exterior. All parts are designed for easy disassembly and cleaning.

No complex descaling is required as there are no pumps or boilers to maintain.

7. TROUBLESHOOTING

If you encounter issues, consider the following:

- **Weak or Watery Espresso:** Adjust your grind size to be finer. Ensure proper tamping pressure. Verify water temperature is within the recommended 92°-98°C range.
- **Bitter Espresso:** Your extraction might be too long or the water temperature too high. Try a coarser grind or reduce extraction time.
- **No Espresso Flow:** The grind might be too fine or the coffee is over-tamped. Adjust grind size to be coarser.
- **Uneven Extraction (Channeling):** Ensure even distribution of coffee grounds in the portafilter and consistent tamping. Utilize pre-infusion to saturate the puck evenly.

8. SPECIFICATIONS

Feature	Detail
Brand	Bincoo
Model Name	Espresso maker stovetop (Model GYKF2164)
Product Dimensions	5.7"D x 3.34"W x 5.5"H
Item Weight	17 Pounds (Approx. 3.8kg / 8.4lb for the machine itself)
Materials	Stainless Steel + Aluminum Alloy + Walnut Wood + Silicone
Operation Mode	Manual (Dual-Lever System)
Extraction Pressure	0-12 Bar (Recommended 9 Bar)
Extraction Temperature	Recommended 92°-98°C
Optimal Water Capacity	80ml
Portafilter Size	58mm
Special Feature	Portable

Note: All data are manually measured. Subject to actual product.



Brand: BINCOO **Product Name:** BINCOO Manual Espresso Machine

Weight: Approx. 15.5 LB **Optimal Water Capacity:** 80ml

Materials: Stainless Steel + Aluminum Alloy + Walnut Wood + Silicone

Extraction Temperature: Recommended 92-98°C

Extraction Pressure: 0-12Bar (Recommended 9Bar)

Note: All data are manually measured. Subject to actual product.

Image: A comprehensive overview of the Bincoo Manual Espresso Maker's components and technical specifications.

9. OFFICIAL PRODUCT VIDEO

Your browser does not support the video tag.

Video: An official overview of the Bincoo Manual Espresso Maker Set, demonstrating its features and ease of use.

10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product

or visit the official Bincoo website. Protection plans may also be available for purchase separately.

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