

COWSAR 80431KCM0

COWSAR 20 Bar Espresso Machine with Grinder and Milk Frother Instruction Manual

Model: 80431KCM0

1. SETUP

Before first use, ensure all packaging materials are removed and the machine is placed on a stable, level surface.

1. **Clean Components:** Wash the water tank, bean hopper, portafilter, and milk jug with warm, soapy water. Rinse thoroughly and dry.
2. **Fill Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX line. Ensure the tank is securely placed back into the machine.
3. **Fill Bean Hopper:** Add fresh coffee beans to the bean hopper. Align the bean hopper guide with the red grinder interlock and insert the hopper, then clockwise rotate it to install.
4. **First Use Cycle:** Run a cycle without coffee to prime the system. Fill the water tank, place a cup under the brewing head, and press the single-cup button. Discard the water.

2. OPERATING INSTRUCTIONS

2.1 Grinding Settings

The COWSAR Espresso Machine features an integrated conical burr grinder with 30 precision grind settings.

1. **Adjust Grind Size:** Rotate the bean hopper to select your desired grind size. Settings range from 0 (fine) to 30 (coarse). For espresso, a finer grind is generally preferred.
2. **Grind Coffee:** Place the portafilter under the grinder outlet. Long press the **GRIND** button until the indicator flashes and the grinder starts. Release the button when the desired amount of powder is

reached. The machine will beep once.

3. **Adjustable Grind Time:** The adjustable grind time range is 4-18 seconds.
4. **Restore Factory Grind Settings:** To restore factory settings, long press both the **POWER** and **GRIND** buttons until all indicators flash twice and the machine beeps once.

2.2 Brewing Espresso

Prepare your portafilter with freshly ground and tamped coffee.

1. **Install Portafilter:** After filling the water tank with clean water, anti-clockwise rotate the portafilter to install and lock it into the funnel bracket.
2. **Place Cup:** Place your cup(s) under the brewing head.
3. **Start Brewing:** Press the **SINGLE** or **DOUBLE** cup button. The corresponding indicator will flash until brewing is complete.
4. **Adjust Brewing Volume:** Long press the **SINGLE** or **DOUBLE** cup button until the corresponding indicator flashes and the machine starts to dispense coffee. Release the button when the desired coffee volume is reached. The maximum volume is 125ml for a single cup and 250ml for a double cup.
5. **Restore Factory Brewing Settings:** Long press the **POWER** and **SINGLE** or **DOUBLE** cup button until the single or double cup indicator flashes twice. The factory setting of brewing time is then restored.

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Video: Coffee Extraction Function. This video demonstrates the process of coffee extraction, showing how to install the portafilter, place the cup, and initiate brewing for a perfect espresso shot.

2.3 Milk Frothing Guide

The integrated steam wand allows you to create silky microfoam for cappuccinos and lattes.

1. **Preheat Steam Wand:** Turn the knob to the **STEAM** position to start preheating. The steam indicator will illuminate solidly.
2. **Prepare Milk:** During preheating, prepare a jug with cold whole milk.
3. **Stabilize Steam:** When the steam indicator flashes, preheating is complete. Let the steam release for a few seconds until it stabilizes, then turn the knob back to the off position.
4. **Froth Milk:** Immediately insert the steam wand into the milk and turn the knob to the **STEAM** position. Notice that the steam wand arm is at 12 o'clock, and the steam wand outlet is at 3 or 9 o'clock.
5. **Finish Frothing:** When the required volume of foam is reached, turn the knob back to the off position to complete frothing.
6. **Clean Steam Wand:** Immediately clean the steam outlet with a wet cloth and turn the knob again for a few seconds to discharge any residual foam, preventing milk stains.

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Video: Coffee Steam Function. This video illustrates the steps for using the steam wand to froth milk, from preheating to cleaning.

2.4 Standby Time Settings

The machine automatically enters sleep mode after 20 minutes of no operation. Press the power button to activate it.

1. **Set Standby for 10 Minutes:** Long press the **GRIND** and **SINGLE** cup buttons until the power indicator flashes. Then press the **GRIND** button. The indicator of the pressed button will turn on. Finally, press the **POWER** button to confirm.
2. **Set Standby for 20 Minutes:** Long press the **GRIND** and **SINGLE** cup buttons until the power indicator flashes. Then press the **SINGLE** cup button. The indicator of the pressed button will turn on. Finally, press the **POWER** button to confirm.
3. **Set Standby for 29 Minutes:** Long press the **GRIND** and **SINGLE** cup buttons until the power indicator flashes. Then press the **DOUBLE** cup button. The indicator of the pressed button will turn on. Finally, press the **POWER** button to confirm.

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Video: Standby Time Selection. This video demonstrates how to adjust the standby time settings for the espresso machine.

3. MAINTENANCE

3.1 Cleaning the Grinding System

1. **Remove Cleaning Brush:** Take out the cleaning brush from the tool box located in the drip tray.
2. **Empty Bean Hopper:** Counterclockwise remove and empty the bean hopper, then put it back.
3. **Grind Residual Beans:** Press the **GRIND** button to grind any residual beans out.
4. **Clean Hopper and Grinder:** Power off the machine. Detach the hopper again and clean the bottom of the hopper. Counterclockwise rotate the grinder out, use the cleaning brush to clean the grinder and the grind chamber.
5. **Clean Grinding Channel:** Use the straw cleaning brush to poke residual powder out from the grinding channel and clean the powder outlet with the cleaning brush.
6. **Reassemble:** Clockwise rotate the grinder and the hopper back.
7. **Clean Drip Tray:** Empty and clean the drip tray.

3.2 Descaling Instruction

Regular descaling is essential for maintaining your machine's performance. Three descaling methods are available: descaling powder, descaling tablets, or liquid descaler.

1. **Prepare Solution:** Open one packet of descaling agent. Empty one sachet into 1.2 liters of water and stir to dissolve. Leave to stand for 5 minutes (fully dissolve the descaler).
2. **Initiate Descaling:** Turn on the machine and ensure it stays under standby mode. Place a container under the brewing head and steam tube. Add the descaling solution to the water tank. Hold and press the **GRIND**, **SINGLE**-cup, and **DOUBLE**-cup buttons for 5 seconds to start the descaling process.
3. **Descaling Cycle 1:** Turn the knob to the **STEAM** position. The steam indicator will flash. Hot water will go through from the brewing head and steam tube. When hot water dispensing is stopped, turn the knob to the off position. The steam and hot water indicators will illuminate solidly.
4. **Descaling Cycle 2:** Clean the water tank and empty the containers. Then fill the water tank with fresh water. Turn the knob to the **HOT WATER** position. The hot water indicator will flash. Hot water will go through from the brewing head and steam tube. When hot water dispensing is stopped, the power indicator stops flashing. Turn the knob to the off position. The descaling cycles

will be cleared, and the machine will return to standby state.

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Video: Guide for Removing Scale. This video provides a visual guide on how to descale your espresso machine effectively.

4. TROUBLESHOOTING

- **Why does the drip tray release steam and discharge water automatically?**

This is normal. After the steam function is used, the machine needs to cool down and relieve pressure. You need to wait 20 seconds to continue making coffee.

- **Why isn't the coffee hot?**

You can use the hot water function of the steam wand to preheat your cup, or place the cup on top of the machine to warm it before brewing coffee.

- **Why is the steam not stable?**

After preheating the steam, you need to release the steam for a few seconds first to stabilize it before proceeding to the next step.

- **Why does steam not come out after preheating steam?**

The steam wand may be blocked. Take out the cleaning pin from the tool box in the drip tray. Use the thicker end to clean the steam wand. Also, you can remove the outer tube and clean the inner tube in the same way.

- **Why is the grind indicator flashing?**

The bean hopper is not installed properly. Align the bean hopper guide with the red grinder interlock and insert the hopper, then clockwise rotate it to install.

- **Why do the four indicators flash quickly?**

This means there is a water shortage in the water tank. You need to add water and restart the machine. Another reason could be that the coffee got over-extracted due to too much pressure.

- **Why doesn't the coffee come out?**

The filter may be blocked; please unclog the filter with the thinner pin. If the grind size is too small, the powder is too fine to discharge the coffee. You can increase the grind size, and the coffee powder will be slightly coarser. Continue to observe the flow of coffee and make adjustments at any time. It is also considered that because the powder is too little or the tamping power is too light, then you can increase the amount of powder or the tamping power, or replace the single wall filter with a double wall filter.

- **Why does coffee have no oil?**

The grind size being too large will make the powder too coarse like white granulated sugar, and the coffee may lack oil. At this time, you can decrease the grind size to make the powder slightly finer.

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Video: How to Handle the Breakdown. This video provides solutions for common issues encountered with the espresso machine.

5. SPECIFICATIONS

Feature	Detail
Brand	COWSAR
Model Name	80431KCM0-Espresso Machine
Capacity	4.9 Pounds (Coffee Beans)
Color	Black
Product Dimensions	13.03"D x 11.5"W x 16.1"H
Special Features	Cup Warmer, Integrated Coffee Grinder, Milk Frother, Programmable, Removable Tank
Coffee Maker Type	Espresso Machine
Specific Uses	Americano, Cappuccino, Espresso, Latte, Mocha
Operation Mode	Semi-Automatic
Wattage	1450 watts
Voltage	120 Volts
Human Interface Input	Buttons
Coffee Input Type	Beans
Filter Type	Reusable
Item Weight	18.1 Pounds
Material	Plastic, Stainless Steel
Included Components	Cleaning brush, Milk jug, Filter, Milk Frother, Tamper

6. WARRANTY AND SUPPORT

This COWSAR Espresso Machine comes with a standard manufacturer's warranty. Please refer to the product packaging or the official COWSAR website for detailed warranty information and terms.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact COWSAR customer service through their official channels. Keep your purchase receipt and model number handy for faster service.

