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> COWSAR 15 Bar Espresso Machine with Grinder and Milk Frother (Model 80020KCM0-1017) User Manual

COWSAR 80020KCM0-1017

COWSAR 15 Bar Espresso Machine with Grinder and Milk Frother

Model: 80020KCM0-1017

INTRODUCTION

Thank you for choosing the COWSAR 15 Bar Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your espresso machine. Please read it thoroughly before first use and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, 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 use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The COWSAR 15 Bar Espresso Machine is designed for both home and cafe use, featuring an integrated grinder, milk frother, and precise temperature control for optimal coffee extraction.

Key Features:

- **Precision Temperature Control (PID):** Advanced PID technology maintains a stable brew temperature.
- **Low-Pressure Pre-Infusion:** Gently saturates coffee grounds for even extraction.
- **Integrated Conical Burr Grinder:** 30 adjustable grind settings for fresh coffee.
- **Powerful Steam Wand:** Delivers high-pressure steam for microfoam.
- **Cup Warmer:** Keeps cups warm to maintain coffee temperature.
- **Detachable Water Tank:** 2.8L capacity for convenience.
- **Self-Cleaning Function:** Automated cleaning cycle.

Included Components:

The package includes:

- Stainless steel espresso maker
- Milk frothing pitcher
- Heavy-duty 58mm portafilter
- Four precision filters (single and dual wall baskets)
- Tamper
- Cleaning brush
- Detailed user manual

Pre-Infusion

Pre-infusion can make the coffee powder fully absorb water on the surface before extraction, making the extraction more complete.



Image: COWSAR Espresso Machine with included accessories: milk jug, 58mm portafilter, tamper, single and dual wall filter baskets, and cleaning brush.



Image: Front view of the COWSAR 15 Bar Espresso Machine, showing the control panel, portafilter, and steam wand.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the machine on a flat, stable, heat-resistant surface, away from water sources and direct sunlight. Ensure adequate ventilation around the machine.
3. **Water Tank Installation:**
Remove the detachable water tank from the back of the machine. Fill it with fresh, cold, filtered water up to the MAX line. Reinsert the water tank securely into its position.



Safety Design & Automatic Power Off

The coffee machine will automatically power off after 15 minutes of stopping use to prevent the water temperature from being too high and save energy.

Image: Detachable Water Tank and Water Pan. The water tank has a capacity of 2.8 liters.

4. Bean Hopper Installation:

Place the bean hopper onto the top of the machine, ensuring it locks into place. Fill the hopper with fresh coffee beans. The maximum capacity is 10oz.



Built-in Coffee Bean Grinder

With 30-level grinding thickness adjustment function to meet the needs of different types of coffee brewing, the maximum capacity of beans is 10oz

Image: Built-in Coffee Bean Grinder with 30-level grinding thickness adjustment.

5. Initial Rinse Cycle: Before first use, perform a rinse cycle without coffee.

- Ensure the water tank is filled.
- Place a container under the portafilter and steam wand.
- Turn on the machine.
- Run a hot water cycle through the portafilter and activate the steam wand for a few seconds to flush any manufacturing residue.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

1. Ensure the bean hopper is filled with fresh coffee beans.
2. Adjust the grind setting using the dial on the bean hopper. There are 30 levels, from coarse to fine, to suit different brewing preferences.
3. Insert the portafilter into the grinding cradle. The machine will automatically grind the selected amount of coffee into the portafilter.

2. Brewing Espresso

1. **Preheat:** Turn on the machine. The preheating time is less than 90 seconds. The coffee indicator light will illuminate when the machine is ready for brewing.
2. **Tamp:** After grinding, use the tamper to press the coffee grounds firmly and evenly into the portafilter.
3. **Insert Portafilter:** Securely insert the portafilter into the group head.
4. **Place Cups:** Place one or two preheated cups on the drip tray under the portafilter spouts. The machine features a cup warmer on top to preheat your cups.



Image: Warm Cup Design. The top surface keeps cups warm to prevent coffee from cooling quickly.

5. **Select Brew Size:** Press the "1 Cup" button for a single shot (1 oz) or the "2 Cup" button for a double shot (2 oz).



Image: 1 Cup and 2 Cup brew selection buttons. Preheating time is less than 90 seconds.

6. **Pre-Infusion:** The machine will automatically perform a low-pressure pre-infusion before full extraction. This process ensures the coffee powder fully absorbs water, leading to a more even and complete extraction.

PID Intelligent Temperature Control

Built-in PID temperature sensor, intelligently controls the water temperature to ensure the taste of coffee.

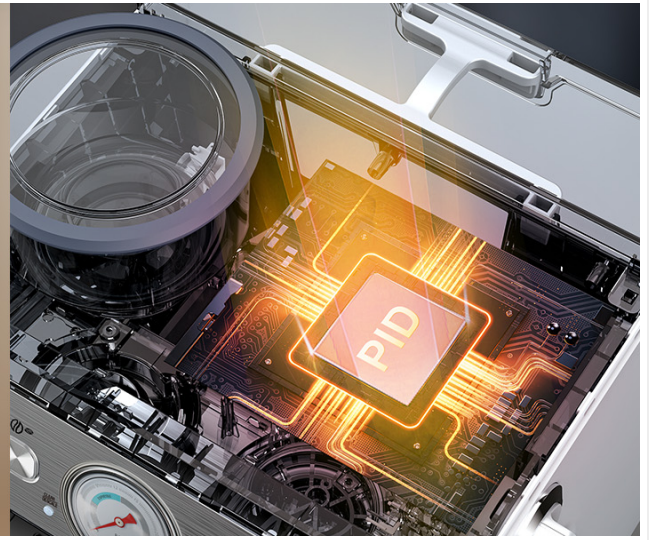


Image: 15 Bar Extraction & Pre-Infusion. Pre-infusion ensures full water absorption for complete extraction.

7. **Extraction:** The machine will then extract espresso at 15 bar pressure.
8. **Stop Brewing:** The machine will stop automatically. To manually stop brewing, press the selected brew button again. To continuously brew, long press the desired cup button.

3. Milk Frothing (Steam Wand)

1. Fill the milk frothing pitcher with cold milk.
2. Position the steam wand into the milk, just below the surface.
3. Turn the steam control knob to activate the steam wand.
4. Move the pitcher up and down to create microfoam.
5. Once desired texture is achieved, turn off the steam control knob.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.



Warm Cup Design

Keep the cup warm to prevent hot coffee from getting cold too quickly when poured into the cup, ensuring the taste of the coffee.

Image: Multifunctional milk frother and hot water function.

4. Hot Water Function

To dispense hot water, turn the steam control knob to the hot water position. Place a cup under the steam wand to collect hot water for tea or Americanos.

MAINTENANCE

1. Daily Cleaning

- **Drip Tray:** Empty and clean the detachable drip tray and water pan regularly.



Image: Detachable Water Pan for easy cleaning.

- **Portafilter and Filter Baskets:** After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under hot water. Use the cleaning brush for stubborn residue.
- **Steam Wand:** Wipe the steam wand immediately after frothing milk. Periodically purge the steam wand by briefly activating steam to clear any internal blockages.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or immerse the machine in water.

2. Self-Cleaning Function

The machine features an automatic self-cleaning function. When the "CLEAN DESCALE" indicator light illuminates on the pressure gauge, it indicates that the machine requires cleaning.

1. Ensure the water tank is filled.
2. Place a large container under the group head and steam wand.
3. Press and hold both the "1 Cup" and "2 Cup" buttons simultaneously for a few seconds to enter cleaning mode.
4. The machine will automatically increase water temperature, circulate water through the system, and finally discharge water from the milk frother.
5. The cleaning cycle will complete automatically.



Image: Automatic self-cleaning function diagram.



Image: Control panel indicating cleaning mode activation by pressing and holding both brew buttons.

3. Descaling

Regular descaling is crucial to remove mineral buildup and maintain machine performance. The "CLEAN DESCALE" indicator light also signals when descaling is needed. Refer to the full descaling instructions in the comprehensive manual or manufacturer's website for detailed steps using a suitable descaling solution.

TROUBLESHOOTING

If you encounter issues with your COWSAR Espresso Machine, please refer to the table below for common problems and solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not preheated; portafilter clogged.	Fill water tank; wait for preheat indicator; clean portafilter and filter basket.
Coffee is too weak or watery.	Grind too coarse; insufficient coffee grounds; tamping too light.	Adjust grind to finer setting; use more coffee grounds; tamp more firmly.
Coffee is too strong or bitter.	Grind too fine; too much coffee grounds; tamping too hard; over-extraction.	Adjust grind to coarser setting; use less coffee grounds; tamp lighter; reduce brew time.
Steam wand not producing steam.	Steam wand clogged; machine not at steaming temperature.	Clean steam wand nozzle; wait for steam indicator light; perform a purge cycle.
Machine leaks water.	Water tank not seated correctly; drip tray full; seal issues.	Ensure water tank is properly seated; empty drip tray; contact support if seals are damaged.

SPECIFICATIONS

Feature	Detail
Brand	COWSAR
Model Name	80020KCM0-Espresso Machine
Model Number	80020KCM0-1017
Product Weight	20.57 Pounds
Water Tank Capacity	2.8 Liters
Product Dimensions (D x W x H)	11.14"D x 11.5"W x 12.09"H
Material	Plastic, Stainless Steel
Wattage	1450 watts
Voltage	120 Volts

Feature	Detail
Operation Mode	Semi-Automatic
Coffee Input Type	Beans
Special Features	Cup Warmer, Integrated Coffee Grinder, Milk Frother, Programmable, Removable Tank
Pressure	15 Bar

PID Intelligent Temperature Control

Built-in PID temperature sensor, intelligently controls the water temperature to ensure the taste of coffee

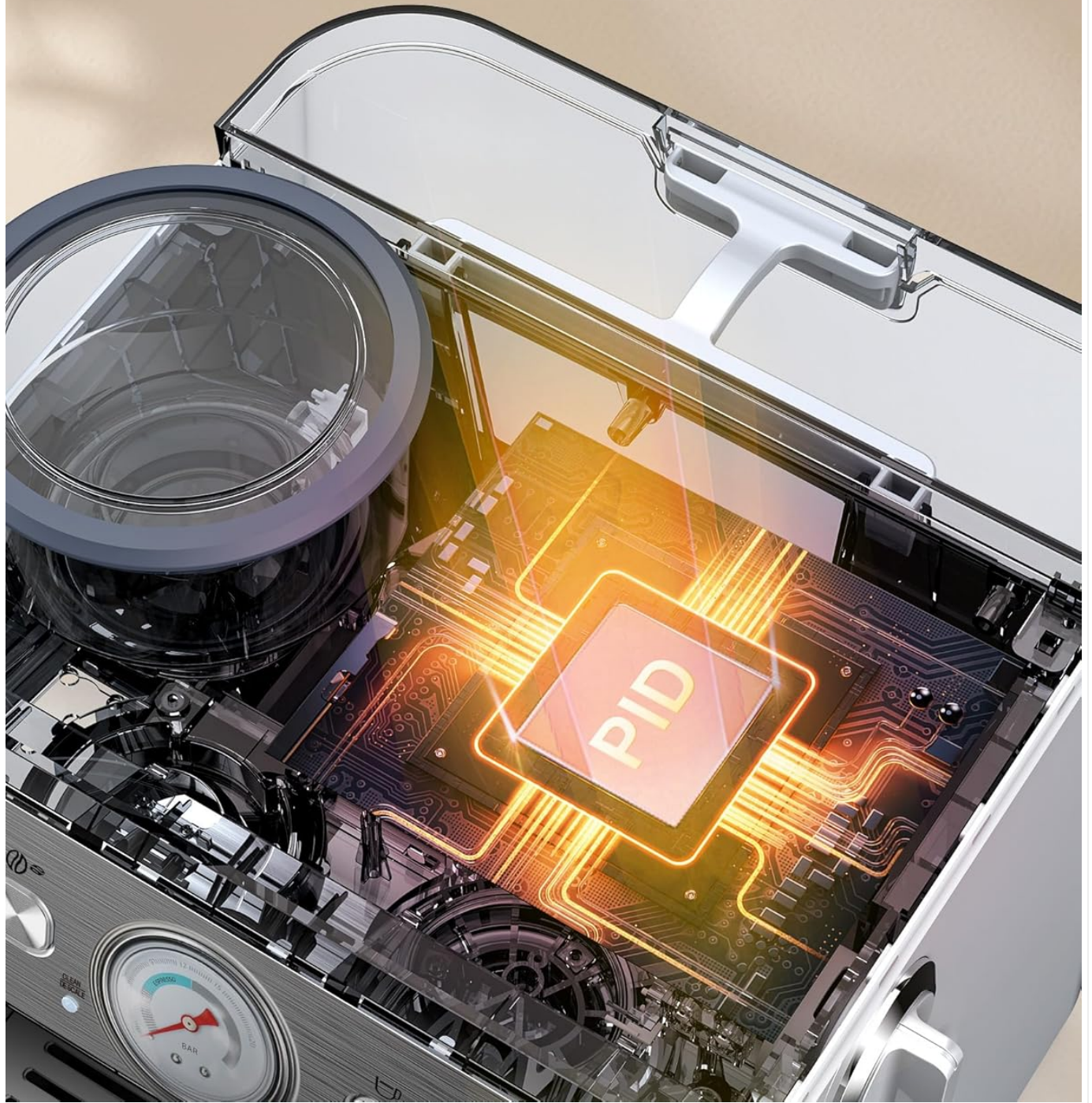


Image: Product dimensions.

WARRANTY INFORMATION

This COWSAR Espresso Machine comes with a **1-year warranty** from the date of purchase. Please retain your proof of purchase for warranty claims. The warranty covers manufacturing defects under normal use. It does not cover damage resulting from misuse, accident, alteration, or unauthorized repair.

CUSTOMER SUPPORT

For further assistance, technical support, or warranty inquiries, please contact COWSAR customer service. Refer to the contact information provided in your product packaging or visit the official COWSAR website.

