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COWSAR 80020KCM0-Espresso Machine

COWSAR 20 Bar Espresso Machine - Instruction Manual

Model: 80020KCM0-Espresso Machine

1. INTRODUCTION

Thank you for choosing the COWSAR 20 Bar Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and keep it for future reference.



Figure 1: COWSAR 20 Bar Espresso Machine Overview

What's in the Box:

- COWSAR 20 Bar Espresso Machine
- Professional Milk Frothing Pitcher
- Commercial-Grade Portafilter
- Four Precision Filters (for different brew styles)
- Tamper
- Cleaning Brush
- Detailed Instruction Manual (this document)



Product Include



Milk Jug



58mm Portafilter



Tamper



Single & Dual
Wall Filter Baskets



Cleaning Brush

Figure 2: Included Accessories

2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. Read all instructions.

- Do not touch hot surfaces. Use handles or knobs.

- To protect against fire, electric shock, and personal injury, 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 personal injury.
- 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.

3. PRODUCT OVERVIEW

Familiarize yourself with the various parts and controls of your COWSAR Espresso Machine for optimal use.



Figure 3: Front Panel and Controls

Key Components:

- **Control Panel:** Features illuminated buttons for Power, Grind, Single Shot, Double Shot, and a pressure gauge.
- **Integrated Conical Burr Grinder:** Located on top, with adjustable grind sizes (30 settings).
- **Portafilter Holder:** For 58mm commercial-grade portafilter.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Drip Tray:** Removable for easy cleaning.
- **Water Tank:** Detachable, 2.8L capacity, located at the back.
- **Cup Warmer:** Top surface of the machine.

4. SETUP

Follow these steps to set up your espresso machine for the first time.

1. **Unpack:** Carefully remove all packaging materials and ensure all accessories are present.
2. **Placement:** Place the machine on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the machine.
3. **Water Tank:** Remove the detachable water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Reinsert the tank securely.



Figure 4: Detachable Water Tank

4. **Initial Cleaning Cycle:** Before first use, run a cleaning cycle without coffee. Fill the water tank, place a cup under the portafilter and steam wand, and run a single shot and steam cycle to flush any manufacturing residue.
5. **Power On:** Plug the machine into a grounded electrical outlet. Press the Power button. The machine will begin heating up.

5. OPERATING INSTRUCTIONS

Master the art of espresso making with your COWSAR machine.

5.1. Grinding Coffee Beans

1. **Add Beans:** Lift the lid of the integrated grinder and pour fresh, whole coffee beans into the hopper.



Figure 5: Adding Beans to the Grinder

2. **Select Grind Size:** Adjust the grind size dial. For espresso, a fine grind (typically between 10-15 on the dial, or as recommended for your beans) is ideal.
3. **Insert Portafilter:** Place the portafilter into the grinder cradle.
4. **Grind:** Press the 'Grind' button. The machine will dispense the programmed amount of ground coffee. You may need to adjust the grind time for your desired dose.

5.2. Tamping Coffee Grounds

1. **Level Grounds:** Gently tap the portafilter to level the coffee grounds.
2. **Tamp:** Use the provided tamper to press the grounds firmly and evenly. Aim for a consistent, level puck.

5.3. Brewing Espresso

1. **Insert Portafilter:** Securely insert the portafilter into the brew head, twisting it firmly to the right until it locks.
2. **Place Cup:** Place your espresso cup(s) under the portafilter spouts.
3. **Select Shot:** Press the 'Single' or 'Double' shot button. The machine will begin brewing.

Video 1: Brewing Espresso Demonstration. This video shows the process of grinding, tamping, and brewing a shot of espresso, highlighting the pressure gauge and crema formation.

4. **Monitor Pressure:** Observe the pressure gauge during brewing. The needle should ideally be in the 'Espresso' range (green zone) for optimal extraction.

20 Bar High Pressure Extraction



Figure 6: 20 Bar High Pressure Extraction

5. **Pre-Infusion:** The machine features low-pressure pre-infusion to gently saturate coffee grounds before full extraction, ensuring a balanced shot.

Pre-Infusion

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



Figure 7: Pre-Infusion for Rich Flavor

6. **Stop Brewing:** The machine will automatically stop after the programmed time. You can manually stop it by pressing the brew button again.

5.4. Milk Frothing

1. **Prepare Milk:** Fill the milk frothing pitcher with cold milk (dairy or non-dairy).
2. **Activate Steam:** Turn the steam/hot water dial to the 'Steam' position. Wait for the steam wand to heat up and release any condensed water.
3. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Turn the dial to full steam. Move the pitcher up and down to create microfoam.

Video 2: Hot Chocolate with Steam Wand. This video demonstrates using the steam wand to create frothed milk for hot

chocolate, showcasing its versatility.

4. **Clean Wand:** Immediately after frothing, wipe the steam wand with a damp cloth and briefly purge steam to clear any milk residue.

5.5. Hot Water Function

To dispense hot water for tea or Americanos, turn the steam/hot water dial to the 'Hot Water' position. Place a cup under the steam wand. Turn the dial back to the 'Off' position when done.

Multifunctional milk bubbler, while supporting make hot water



Figure 8: Milk Frother and Hot Water Function

6. FEATURES EXPLAINED

- **Built-In Grinder:** The integrated conical burr grinder offers 30 adjustable grind sizes, allowing you to customize your coffee for optimal flavor and strength.
- **PID Stable Temperature Control:** Advanced PID technology maintains a precise brewing temperature, ensuring consistent and flavorful espresso shots.

PID Intelligent Temperature Control



Figure 9: PID Temperature Control

- **20 Bar High Pressure Extraction:** Ensures maximum flavor extraction and a rich, thick crema.



20Bar Extraction & Pre-Infusion



Figure 10: 20 Bar Extraction and Pre-Infusion

7. MAINTENANCE

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

7.1. Daily Cleaning

- **Portafilter & Filter Baskets:** After each use, remove the portafilter, discard the coffee grounds, and rinse the portafilter and filter basket under hot water.
- **Steam Wand:** As mentioned in the operating instructions, wipe and purge the steam wand immediately after frothing milk.
- **Drip Tray:** Empty and rinse the drip tray daily. The drip tray is detachable for easy cleaning.



Figure 11: Detachable Water Pan for Cleaning

7.2. Descaling

The machine features a 'Clean/Descal' indicator light. When this light illuminates, it's time to descale the machine. Refer to the detailed descaling instructions in the full manual for the specific procedure, which typically involves using a descaling solution and running a cycle.

8. TROUBLESHOOTING

If you encounter any issues, refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; Clogged filter; Machine not heated	Fill water tank; Clean filter; Allow machine to heat up fully
Espresso brews too fast	Grind too coarse; Not enough coffee; Insufficient tamping	Adjust grind to finer setting; Increase coffee dose; Tamp more firmly
Espresso brews too slow/not at all	Grind too fine; Too much coffee; Over-tamping	Adjust grind to coarser setting; Reduce coffee dose; Tamp with less force
Milk frother not producing steam	Steam wand clogged; Not enough water; Machine not at steam temperature	Clean steam wand; Fill water tank; Wait for machine to reach steam temperature

9. SPECIFICATIONS

Feature	Detail
Brand	COWSAR
Model Name	80020KCM0-Espresso Machine
Color	Stainless-Pro
Product Dimensions	13.03"D x 11.5"W x 16.1"H
Item Weight	20.6 pounds
Special Features	Cup Warmer, Integrated Coffee Grinder, Milk Frother, Programmable, Removable Tank
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Voltage	120 Volts
Capacity	4.9 Pounds (Water Tank: 2.8L)
Coffee Input Type	Beans

10. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or contact COWSAR customer service directly. Keep your proof of purchase for warranty claims.