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Hibrew H10B

Hibrew H10B 20 Bar Semi-Automatic Espresso Machine User Manual

Model: H10B

1. Introduction

Thank you for choosing the Hibrew H10B 20 Bar Semi-Automatic Espresso Machine. This manual provides essential information for the safe operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and keep it for future reference.
The Hibrew H10B is designed to bring a professional coffee experience to your home, featuring 20 bar pressure, a durable stainless steel construction, and an integrated milk frother for a variety of coffee beverages.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions carefully before operating 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.
- This appliance is for household use only.

3. Package Contents

Please check the box for the following items:

- 1x Hibrew H10B Espresso Machine
- 1x Professional Portafilter (58mm)
- 1x Filter Basket (for single/double shot)
- 1x Tamper and Measuring Spoon
- 1x Instruction Manual

4. Product Overview

Familiarize yourself with the main components of your Hibrew H10B espresso machine.



Image 1: Detailed view of the portafilter, powder bowls designed for fuller extraction, and the resulting rich espresso with latte art. The portafilter handle is ergonomically designed for a comfortable grip.



Image 2: The optimized copper valve, designed to prevent limescale buildup for easier maintenance and prolonged machine life.



Image 3: The machine performing a 20 Bar high-pressure extraction, ensuring a rich and flavorful espresso with a perfect crema.

5. Setup

1. **Unpacking:** Carefully remove all packaging materials and ensure all components listed in Section 3 are present.
2. **Placement:** Place the machine on a stable, level, and heat-resistant surface, away from water sources and heat. Ensure adequate ventilation.
3. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and filter basket with warm water and mild detergent. Rinse thoroughly.
4. **Fill Water Tank:** Fill the water tank with fresh, cold water up to the MAX level. Do not use hot water or other liquids.
5. **First Use (Priming):**
    - Plug the machine into a 220V power outlet.
    - Turn on the machine. The indicator lights will illuminate.
    - Place a large cup under the coffee outlet.
    - Press the coffee brewing button to run water through the system without coffee. Repeat this process 2-3 times to clean and prime the pump.
    - Open the steam knob to release steam for a few seconds to prime the steam wand. Close the knob.

6. Operating Instructions

6.1 Making Espresso

1. Ensure the water tank is filled and the machine is preheated.
2. Grind fresh coffee beans to a fine consistency suitable for espresso.

3. Place the filter basket into the portafilter. Fill the filter basket with ground coffee.
4. Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim of the portafilter.
5. Attach the portafilter to the brew group by inserting it and turning it firmly to the right until it is securely locked.
6. Place one or two espresso cups under the portafilter spouts.
7. Press the desired coffee brewing button (single or double shot). The machine will start extracting espresso.
8. Once the desired amount of espresso is brewed, the machine will stop automatically, or you can press the button again to stop manually.
9. Carefully remove the portafilter, discard the used coffee grounds, and rinse the portafilter and filter basket.

6.2 Frothing Milk

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. Turn the steam function on (refer to control panel functions). Wait for the steam indicator light to illuminate, indicating the machine has reached steaming temperature.
3. Position the steam wand just below the surface of the milk. Open the steam knob slowly to release steam.
4. Lower the pitcher slightly to introduce air into the milk, creating foam. Once the milk has doubled in volume, submerge the wand deeper to heat the milk to your desired temperature (around 60-70°C or 140-160°F).
5. Close the steam knob and remove the pitcher. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

6.3 Hot Water Dispensing

Your machine can also dispense hot water for tea or other beverages.

1. Place a cup under the hot water spout (usually the steam wand).
2. Activate the hot water function (refer to control panel functions).
3. Once the desired amount of hot water is dispensed, deactivate the function.

6.4 Temperature Control Technology

The Hibrew H10B features advanced temperature control, allowing you to adjust the extraction temperature for optimal flavor profiles.

Image 4: Display showing temperature control settings. Press and hold the indicated buttons for 2 seconds to enter temperature adjustment mode, allowing precise control over hot or cold extraction temperatures.

6.5 Control Panel Functions

Understand the various functions available on your machine's control panel for a customized brewing experience.

Image 5: Overview of control panel functions. This includes temperature regulation, capacity adjustment for coffee volume, steam regulation, setting coffee pre-brew time, and restoring factory settings. Each function is activated by pressing and holding specific button combinations for 2 seconds.

7. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine.

7.1 Daily Cleaning

- Empty and rinse the drip tray and water tank daily.
- Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- After each use, remove, empty, and rinse the portafilter and filter basket.
- Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Purge the steam wand briefly to clear any internal blockages.

7.2 Descaling

Depending on water hardness, descaling should be performed every 2-3 months to prevent mineral buildup. Use a commercial descaling solution specifically designed for espresso machines and follow the manufacturer's instructions. Never use vinegar as it can damage internal components.

7.3 Portafilter and Filter Baskets

Periodically soak the portafilter and filter baskets in a solution of warm water and espresso machine cleaner to remove coffee oils and residue.

8. Troubleshooting

If you encounter issues with your machine, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; machine not primed; coffee too finely ground/over-tamped; clogged filter.	Fill water tank; prime the machine; use coarser grind/less pressure; clean filter basket.
Coffee flows too fast	Coffee too coarsely ground; insufficient coffee; under-tamped.	Use finer grind; increase coffee dose; tamp more firmly.
Coffee flows too slow/drips	Coffee too finely ground; too much coffee; over-tamped; clogged filter.	Use coarser grind; reduce coffee dose; tamp less firmly; clean filter basket.
No steam from wand	Steam function not activated; wand clogged; machine not at steaming temperature.	Activate steam function; clean steam wand; wait for machine to heat up.
Water leaking from machine	Water tank not seated correctly; drip tray full; internal seal issue.	Reseat water tank; empty drip tray; contact customer support if issue persists.

9. Specifications

Feature	Detail
Brand	Hibrew (Generic)
Model Name	H10B (also referred to as G5 in some specifications)
Capacity	1.5 liters
Color	Stainless Steel / Silver
Product Dimensions (D x W x H)	30P x 15L x 32A centimeters
Special Features	Slim Design, 20 Bar Pressure, Rapid Heating Technology, Integrated Milk Frother, Adjustable Grinding Angle Dual Position 15°/90°

Feature	Detail
Coffee Maker Type	Espresso Machine
Specific Product Uses	Coffee Grinding, Espresso Preparation, Professional Semi-Automatic Use, Milk Frothing
Recommended Product Uses	Ground Coffee, Espresso Preparation, Cappuccino Preparation, Latte Preparation, Home Use, Professional Use, Milk Frothing
Operation Mode	Semi-Automatic
Power	1450 watts
Voltage	220 Volts
Human Interface Input	Buttons, Selector
Display Type	Analog Manometer
Coffee Input Type	Ground Coffee
Power Source	Electric
Item Weight	5.5 Kilograms
Material	Stainless Steel
Exterior Finish	Brushed Stainless Steel
Dishwasher Safe	No

10. Warranty and Support

For warranty information and customer support, please refer to the documentation provided at the time of purchase or contact your retailer. Keep your proof of purchase for any warranty claims.

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