

KW200 consumer guide

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Consumer guide

Learn how to operate your Kawomator espresso machine.

Kawomator produces high-quality espresso machines for true coffee connoisseurs.

Kawomator KW200

The KW200 is a top-tier espresso machine capable of simultaneously brewing two cups of silky, aromatic espresso.



Operating the Kawomator KW200

Follow these instructions to brew delicious coffee with your KW200 espresso machine.

1. Fill the water tank

- Ensure the **Power On/Off button** is Off and the **Selector Control** is set to the Standby position.
- Turn the machine off at the power outlet and unplug the power cord.
- Remove the [portafilter](#) if locked into the [brew head](#) and move the Steam Wand to the side of the machine.
- Remove the Water Tank by pulling with the handle insert in the front of the espresso machine.

When the Water Tank is removed, a black tube slides and extends out from the Water Tank storage area. Do not touch or try to remove this tube, it will automatically slide back into position when the Water Tank is reinserted.

- Fill the Water Tank with cold water to the maximum mark on the Water Window and slide the Water Tank carefully back into position in the machine.



Note: Check the water level before use and replace the water daily. The water tank should be refilled with fresh cold water before each use.

2. Prepare the coffee grounds

- Place your selected [filter holder](#) into the [portafilter](#)

Use the smaller filter for 1 cup and the larger filter for 2 cups

- Use 1 level measure of ground espresso coffee for the 1 cup filter and 2 level measures for the 2 cup filter.

It is important to use the correct amount of coffee for each [filter holder](#) as the filter perforations have been constructed to utilize the pressure in the machine to extract optimal flavor with each brewing.

3. Tamp the coffee
 - a) Distribute the coffee evenly in the **portafilter** and press down lightly with the tamping end of the measuring spoon.
 - b) Clean any excess coffee from the rim of the **portafilter** to ensure a proper fit into the machine.
4. Attach the **portafilter**
 - a) Place the filled **portafilter** underneath the **brew head** so that the handle is aligned with the arrow symbol printed in the front of the **brew head**.
 - b) Insert the **portafilter** up into the **brew head** and rotate the handle to the right until resistance is felt. This will be at an approximate 90° angle to the machine.
5. Brew the coffee
 - a) Wait until that the red **Heating** light is off.
This indicates that the machine has reached the correct temperature for brewing.
 - b) Set the **Selector Control** to the Espresso position.
 - c) Ensure the Drip Tray is securely in place.
 - d) Place one or two pre-warmed cups beneath the outlets of the **portafilter**.

After a few seconds, aromatic coffee will begin to brew. A pumping noise will be heard in this operation.

When sufficient coffee has flowed into the cups, set the **Selector Control** to the Standby position. This will stop the flow of coffee.

Unplug the power cord and allow the machine to cool.

Coffees to try

Try these tasty recipes on your Kawomator espresso machine.

ESPRESSO

Intense and aromatic, an espresso or short black as it's also known uses about 7g of ground coffee. It is served in a small cup or glass to a level of approximately 30ml.

LONG BLACK

A long black is generally served as a standard espresso with hot water added to taste.

FLAT WHITE

A single dose of espresso in a cup topped with steamed milk, 1/3 coffee and 1/3 milk.

CLASSIC CAFE LATTE

Traditionally the morning coffee of Italy and France, taken with pain au chocolate or sweet biscotti. This blend of 1/3 espresso to 2/3 milk is made with a single shot of espresso. Top with steamed milk, poured down the inside rim of the glass to give a creamy consistency and perfect layer of froth.

CAPPUCCINO

Served very light and lukewarm with 1/3 espresso to 1/3 steamed milk and a generous final third of creamy froth. For added finesse, hold a piece of card over one half of the cappuccino before dusting with chocolate.

MACCHIATO

A shot of espresso served short in a 70ml demitasse and stained with a dash of finely frothed milk.

Glossary

Learn more about specialised components of your Kawomator espresso machine.

brew head

A fixed element of an espresso machine which expels pressurized water to allow the brewing of espresso coffee. Brew heads in Kawonator machines are operational only when they have a portafilter securely attached to them.

filter holder

An removable element of the brew head which contains the filter for coffee grounds. Kawonator produces filter holders for one cup or two cup servings.

frothing attachment

A removable element of the Kawomator steam wand which optimally distributes the pressurized steam expelled by the steam wand.

portafilter

A removable element of an espresso machine which houses the filter and the ground espresso coffee. When attached to the active brew head of an espresso machine the portafilter drives pressurized water through the coffee grounds and the filter, producing espresso coffee from its outlet (in single-serving configurations) or outlets (in multi-serving configurations).

steam wand

A fixed element of the Kawonator espresso machine which conducts pressurized steam to enable milk foaming.