

Kawonator espresso machines

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Chapter 1. ConsumerMaintenance guide

Learn how to operate/maintain your Kawonator espresso machine.

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

Kawonator KW100

The KW100 is a superior single-cup espresso machine model.



Kawonator KW200

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



Documentation downloads

- [KW100 consumer guide \(PDF\)](#)
- [KW200 consumer guide \(PDF\)](#)
- [KW100 maintenance guide \(PDF\)](#)
- [KW200 maintenance guide \(PDF\)](#)

Chapter 2. ConsumerMaintenance guide

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Kawonator KW100

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Documentation downloads

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- [KW200 consumer guide \(PDF\)](#)

- [KW100 maintenance guide \(PDF\)](#)
- [KW200 maintenance guide \(PDF\)](#)

Chapter 3. Glossary

Learn more about specialised components of your Kawonator 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

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.

Frothing attachment

A removable element of the Kawonator 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.