

KWXXX PDF guide core structure

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Chapter 1. ConsumerMaintenance guide

Learn how to operate/maintain your Kawomator espresso machine.

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

Kawomator KW100

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



Kawomator 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. Operating the Kawomator

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

1. Fill the water tank

- a. Ensure the **Power On/Off button** is **Off** and the **Selector Control** is set to the **Standby** position.
- b. Turn the machine off at the power outlet and unplug the power cord.
- c. Remove the [portafilter](#) if locked into the [brew head](#) and move the Steam Wand to the side of the machine.
- d. 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.
- e. 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

- a. Place the [filter holder](#) into the [portafilter](#).
Use 1 level measure of ground espresso for 1 cup of coffee.
- b. Place your selected [filter holder](#) into the [portafilter](#)
Use the smaller filter for 1 cup and the larger filter for 2 cups
- c. 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 pre-warmed cup beneath the outlet of the **portafilter**.
- e. 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 cupcups, 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.

Chapter 3. 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.

Chapter 4. ConsumerMaintenance guide

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Chapter 5. Assembling the Kawomator

Your will have the Drip Tray and Water Tank in place when you unpack it from the box. Other elements will be provided in foam packaging and require manual assembly.

1. Remove the Drip Tray and Water Tank and wash all parts and accessories.
Use warm, soapy water using a non-abrasive washing liquid. Rinse and dry thoroughly
2. Insert the Storage Tray into the base of the machine and slide in towards the back wall.
This is a convenient location to store spare filters and other maintenance equipment like Kawomator-compatible filter cleaning fluid.
3. Slide the Drip Tray, with the Drip Tray Full Indicator and Grid in place, into the base of the machine and in front of the Storage Tray.
4. Slide the Drip Tray, with the Drip Tray Full Indicator and each of its two Grids in place, into the base of the machine and in front of the Storage Tray.
5. Slide the Water Tank over the Drip Tray and into the front opening of the machine and into position above the Storage Tray
Ensure the Water Tank aligns flush with the sides of the machine.

Before first use we strongly recommend to perform two complete water brewing operations (without ground coffee), to ensure that all internal piping has been preheated.

Chapter 6. Cleaning the steam wand and frothing attachment

The Steam Wand and frothing attachment should always be cleaned after frothing milk.

1. Remove the frothing attachment and rinse in warm tap water.
2. Use a Kawomator-compatible cleaning tool to clean the two fine steam holes on either end of the frothing attachment.
3. Wipe the steam wand with a damp cloth.
4. With the steam wand directed back into the drip tray, briefly set the **Selector Control** to the **Steam** setting.
Leave the **Selector Control** in the **Steam** setting for at least 5 seconds.
5. Set the **Selector Control** to the **Standby** position.
6. Press the **ON/OFF button** to **OFF**, switch off at the power outlet, unplug the power cord and allow the machine to cool before starting it again.

Chapter 7. Cleaning the filter holder and portafilter

The [filter holder](#) in the KW100 must be cleaned every 50 servings. The 1-cup [filter holder](#) in the KW200 must be cleaned every 50 servings, while the 2-cup [filter holder](#) must be cleaned every 40 servings.

1. Remove the [portafilter](#) from the brew head.
2. Dismantle the [portafilter](#) to separate the [filter holder](#).
3. Soak the [filter holder](#) in hot water with a few drops of Kawomator-compatible filter cleaning fluid.
4. Use a damp cloth to wipe the exterior and interior of the [portafilter](#) and the [brew head](#).
5. Use a small brush to clean the interior of each of the outlets of the [portafilter](#).
6. Wipe the [filter holder](#) and re-assemble the [portafilter](#).
7. Run water through the with an empty [portafilter](#) connected to the [brew head](#) to rinse out any residual filter-cleaning fluid.

The empty [portafilter](#) should contain the [filter holder](#) but no ground coffee.

Chapter 8. Operating the Kawomator

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

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When sufficient coffee has flowed into the cupcups, 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.

Chapter 9. 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.