

KW100 maintenance guide

Contents

- Maintenance guide..... 3
- Assembling the Kawomator KW100.....3
- Cleaning the KW100 steam wand and frothing attachment..... 4
- Cleaning the KW100 filter holder and portafilter..... 5
- Operating the Kawomator KW100..... 5

Maintenance guide

Learn how to 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.















Assembling the Kawomator KW100

Your KW100 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 Water Tank over the Drip Tray and into the front opening of the machine and into position above the

 Rapid heating	 Coffee / Steam	 Double water pump	 Visual pressure gauge
 304 stainless steel body	 3 holes steam	 Automatic pressure relief device	 One key cleaning
 58mm professional coffee handle	 Independent hot water system	 Fancy coffee	 Stainless steel brewing



Model : CRM 3012
Voltage :220V/50HZ
Power:3000W
Pressure: 15BAR
Water tank capacity :1.7L
Net weight :About 14KG
Size: 315MM*310MM*390MM

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.

Cleaning the KW100 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.

https://www.youtube.com/embed/2EX2_Hx5Qqs

Cleaning the KW100 filter holder and portafilter

The [filter holder](#) in the KW100 must be cleaned every 50 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. Wipe the [filter holder](#) and re-assemble the [portafilter](#).
6. Run water through the KW100 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.

Related information

[How to clean coffee machine](#)

Operating the Kawomator KW100

Follow these instructions to brew delicious coffee with your KW100 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) 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](#).

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 cup, 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.

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.