

## **KW200 maintenance guide**

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# Maintenance guide

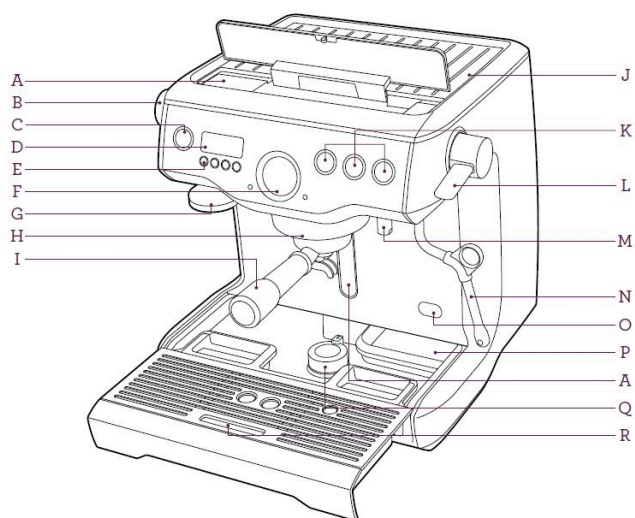
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Learn how to maintain your Kawomator espresso machine.

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.



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| <ul style="list-style-type: none"> <li>A. <b>Top-fill 84 fl.oz (2.5L) removable water tank</b><br/>With integrated water filter and backlit level indicator.</li> <li>B. <b>Hot water dial</b><br/>Rotate to start and stop the flow of hot water from the hot water outlet.</li> <li>C. <b>POWER button</b></li> <li>D. <b>Backlit LCD</b><br/>Displays current settings and simplifies programming functions.</li> <li>E. <b>MENU button</b><br/>Use in conjunction with the LCD to set the programmable functions.</li> <li>F. <b>Espresso pressure gauge</b><br/>Monitors extraction pressure.</li> <li>G. <b>Integrated &amp; removable 58mm tamper</b></li> <li>H. <b>Heated 58mm group head with embedded element</b></li> <li>I. <b>58mm full stainless steel portafilter</b></li> </ul> | <ul style="list-style-type: none"> <li>J. <b>Heated cup warming tray</b></li> <li>K. <b>1 CUP, 2 CUP and MANUAL buttons</b><br/>With preset shot durations, manual override or reprogrammable durations/volumes.</li> <li>L. <b>Steam lever</b><br/>For instant and continuous steam.</li> <li>M. <b>Dedicated hot water outlet</b><br/>Delivers hot water for Americanos and pre-heating cups.</li> <li>N. <b>360° swivel action steam wand</b><br/>With 3 hole tip for a silkier texture.</li> <li>O. <b>Descalc access point</b></li> <li>P. <b>Tool storage tray</b><br/>Houses accessories when not in use.</li> <li>Q. <b>Drop down swivel foot</b><br/>Lifts the machine upwards for easy maneuverability.</li> <li>R. <b>Removable drip tray</b><br/>With Empty Me! indicator.</li> </ul> |
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## Assembling the Kawomator KW200

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Your KW200 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 each of its two Grids 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 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 KW200 steam wand and frothing attachment

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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.

## Cleaning the KW200 filter holder and portafilter

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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 KW200 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.

## Operating the Kawomator KW200

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Follow these instructions to brew delicious coffee with your KW200 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 your selected [filter holder](#) into the [portafilter](#)  
Use the smaller filter for 1 cup and the larger filter for 2 cups
  - 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 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.

# Glossary

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Learn more about specialised components of your Kawomator espresso machine.

## brew head

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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

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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

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

## portafilter

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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

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