

1. Overview

The Horavie 20 Bar Espresso Machine is a semi-automatic coffee maker designed for home and office use. It features a 20-bar pressure pump, a touchscreen control panel, a steam wand for milk frothing, and a large removable water tank.



Key Components:

- Main unit with touchscreen interface
- Steam wand/hot water wand
- 48oz (1.4L) removable water tank

- Removable drip tray
- Cup warmer on top
- Portafilter with handle

Included Components: 1*Espresso Machine, 1*Handle Filter, 1*Brush, 1*Coffee Grounds Spoon & Tamper, 1*User Manual.

2. Features and Specifications

2.1 Physical Specifications

- **Dimensions:** 11.1"D x 6.9"W x 11.7"H
- **Weight:** 8 pounds
- **Color:** Matte Black
- **Exterior Finish:** Matte

2.2 Technical Specifications

- **Pressure:** 20 Bar professional-grade pump
- **Temperature Control:** PID technology (195-205°F / 90-96°C)
- **Extraction Flow Rate:** ±0.5ml/s
- **Water Tank Capacity:** 48oz (1.4L), removable
- **Voltage:** 120V (for use in the United States)
- **Auto Shut-Off:** Activates after 10 minutes of inactivity
- **Coffee Input Type:** Ground coffee only

2.3 Special Features

- **Smart Touchscreen:** Intuitive control panel for selecting brew types.
- **Dual Mode Steam Wand:** Produces steam for milk frothing or delivers hot water for Americanos/tea.
- **Commercial-Grade Frother:** Creates milk foam in approximately 10 seconds. Made from food-safe stainless steel.
- **High-Capacity Design:** Capable of brewing approximately 30 espresso shots per tank fill.
- **Removable Drip Tray:** Accommodates cups up to 12cm tall.
- **Cup Warmer:** Heated surface on top of the machine to pre-warm cups.

Horavie

PROFESSIONAL ESPRESSO MACHINE



20 Bar Pump



1-2 Cup Size



Steam Mode



Hot Water
Mode



Automatic
Shutdown



48 oz
Removable Tank



20 BAR PUMP & POWERFUL STEAM SYSTEM

Enjoy the best flavor
and taste of coffee



Rich Vapor



Insulated Rubber Grip



Adjustable Steam Wand



Removable Nozzle



3. Use Guide

3.1 Initial Setup and Warming Up

1. Place the machine on a stable, level, and heat-resistant surface.

2. Fill the removable water tank with fresh, cold water and reinsert it securely.
3. Plug the power cord into a 120V outlet.
4. The machine will begin warming up. A flashing light on the control button indicates the warm-up process. **Wait until the warming up is complete before attempting to brew.**

Note: Do not brew coffee immediately after using the steam function. Allow the machine a moment to stabilize.

3.2 Brewing Espresso

1. Ensure the machine is warmed up (flashing light has stopped).
2. Insert the portafilter into the group head and turn it to lock.
3. Place a cup under the portafilter.
4. Use the touchscreen to select your desired brew (e.g., Single Cup, Double Cup).
5. The machine will begin extraction. The process will stop automatically.

3.3 Using the Steam Wand for Milk Frothing

1. After brewing espresso, ensure the steam wand is clean.
2. Place cold milk (preferably in a stainless steel pitcher) under the steam wand tip.
3. Select the steam function on the touchscreen.
4. Once ready, open the steam valve (typically by turning the wand knob). Position the tip just below the milk surface to create foam.
5. Frothing takes approximately 10 seconds to create velvety microfoam.
6. Turn off the steam function and wipe the wand clean with a damp cloth immediately after use.

3.4 Using the Hot Water Function

1. Place a cup under the steam wand.
2. Select the hot water function on the touchscreen to dispense hot water for Americanos or tea.

3.5 Making Cappuccinos and Lattes

The touchscreen control system includes programmed settings to help craft beverages like Cappuccinos and Lattes. Follow the on-screen prompts after selecting your desired drink.

4. Cleaning and Maintenance

4.1 Daily Cleaning

- Remove and rinse the drip tray, water tank, and portafilter after each use.
- Wipe the steam wand with a damp cloth immediately after frothing to prevent milk residue from hardening.
- Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

4.2 Descaling

A smart sensor will alert you when descaling is required (approximately every 300 brew cycles).

1. To activate the one-touch descaling function, hold the **Hot Water** or **Double Cup** button for 3 seconds.
2. Follow the instructions on the touchscreen. Use a manufacturer-recommended descaling solution.
3. Run several cycles of clean water through the system after descaling to flush out any residue.

All removable parts (steam wand, filter, drip tray) are dishwasher safe for easier cleaning.

4.3 General Care

- Always allow the machine to cool before cleaning.
- Never immerse the main unit, power cord, or plug in water.
- Ensure the water tank is filled with water before operating to prevent damage from running dry.

5. Troubleshooting

- **Flashing light on button:** The machine is warming up. Wait for it to complete before use.
- **Can't brew coffee immediately after using steam:** This is normal. Allow the machine a brief period to stabilize its temperature and pressure.
- **No water comes out even after refilling the tank:** Ensure the tank is correctly seated. There may be an airlock. Refer to the manual for priming instructions or contact support.
- **Machine does not turn on:** Check that the power cord is securely plugged into a working 120V outlet.
- **Weak coffee or no crema:** Check the grind size and tamping pressure of your coffee grounds. Ensure the machine is fully warmed up.

- **Steam wand is not producing steam:** Ensure you have selected the steam function and that the machine has had sufficient time to build steam pressure after brewing.

6. Warranty and Support

For warranty information about this product, please [click here](#).

Model Name: 20 Bar Espresso Machine (Steam Wand)

Item Model Number: HPM601A

ASIN: B0GQ3CBVHD

Important Voltage Note: This product is designed for 120-volt outlets and is compatible with standard US household current. Use outside the United States may require a voltage converter.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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