

HiBREW®

Professional semi-automatic

ESPRESSO MACHINE

DIY 





Stainless steel body



Pressure Gauges



Adjustable temperature for
coffee & steam



Adjustable cup size



Over Pressure
Valve for Protection



58mm Stainless
Steel Portafilter

Adjustable temperature

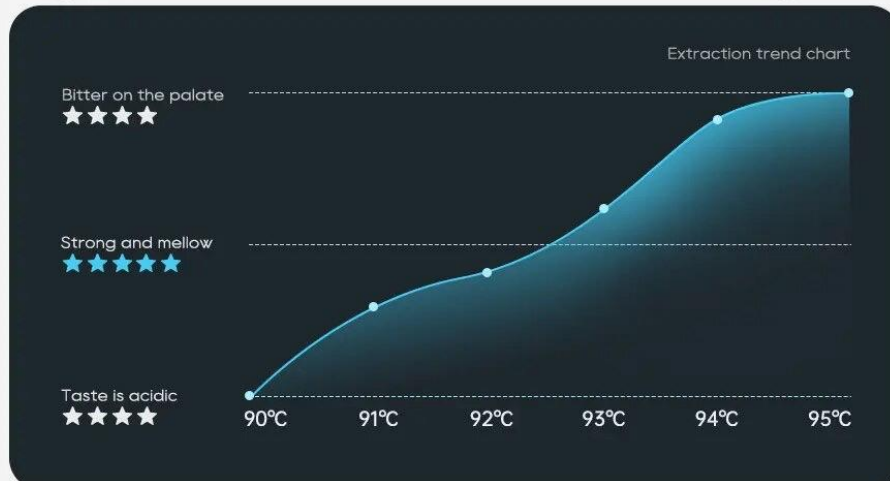
90°C - 95°C can be adjusted
25°C for cold extraction

HOT Thermal extraction temperature

Temperature control technology

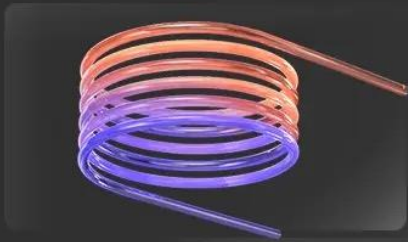
Single cup/double cup button, press and hold for 2s at the same time to enter temperature setting.

 -1°  +1°

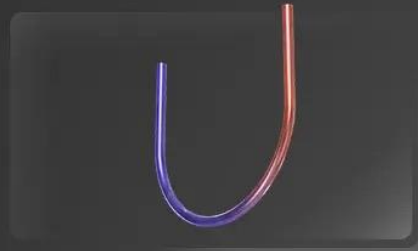


THERMOBLOCK TECHNOLOGY

Stainless steel lengthened heating tube, water temperature is higher and more stable



VS



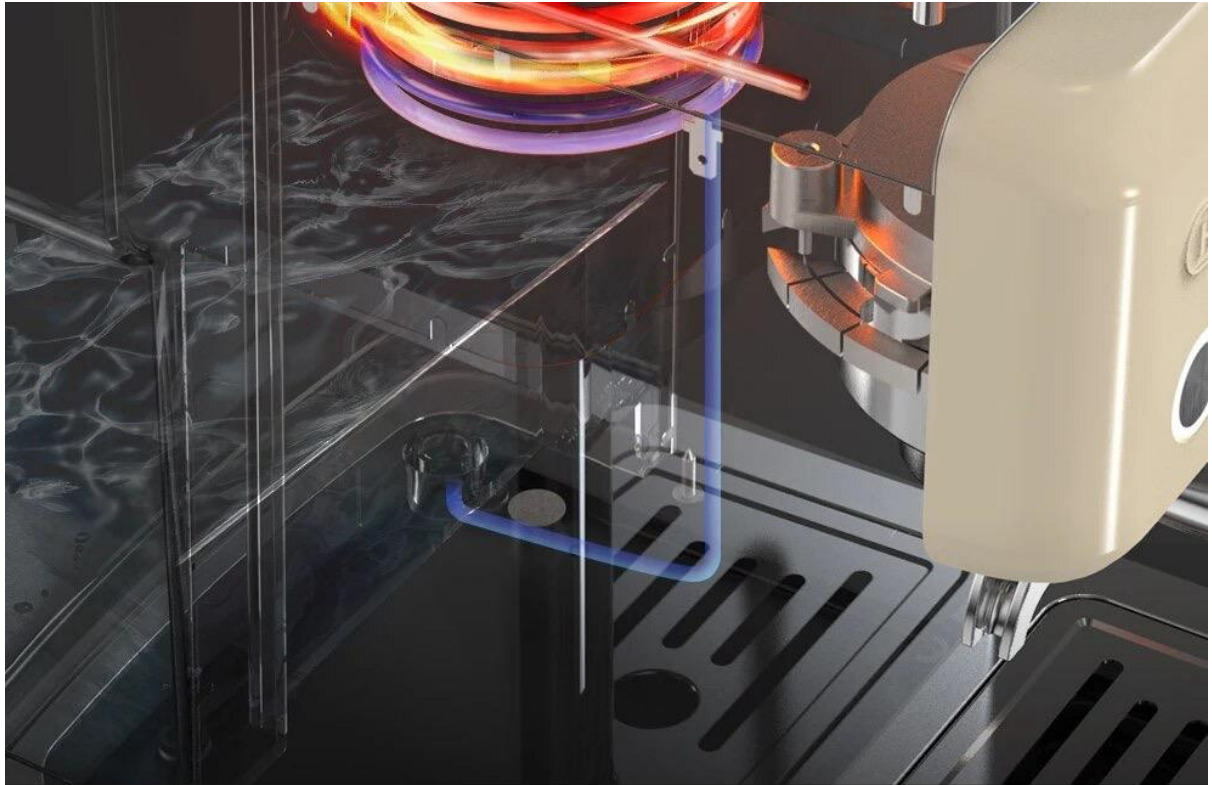
HiBREW AUTHENTIC

- 53cm
- 330g
- SUS304 stainless steel

OTHER BRANDS

- 30cm
- 210g
- Aluminum





HiBREW Independent PCB development technology

Mastering core technology and leading innovation



20 Bar high pressure extraction

A perfect taste experience



Single / double cup
volume adjustment

Single cup adjustment

Press and hold for 2s to customize the volume.

 -5ml  +5ml



Double cup adjustment

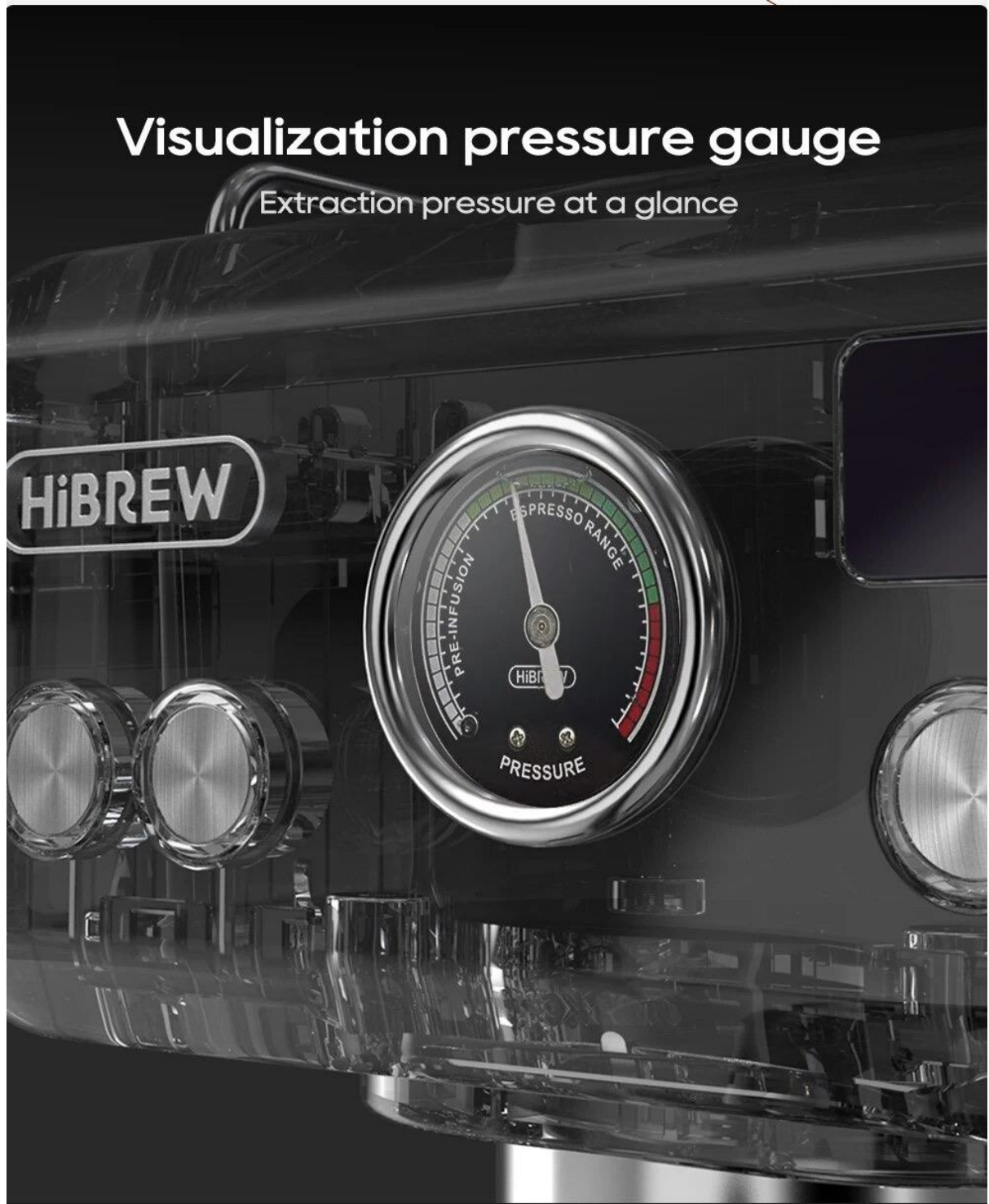
Press and hold for 2s to customize the volume.

 -5ml  +5ml



Visualization pressure gauge

Extraction pressure at a glance



Programable Pre-brew professional extraction

The pressure of coffee extraction allows the steam to easily and evenly penetrate the coffee powder to extract the delicate coffee crema.





Effect of pre-brew



The effect without pre-brew

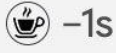
The powder is first filled with water to allow the coffee powder to be fully soaked and the hydrophobic gases to be exhausted to allow for fuller contact and extraction during the subsequent brewing process.

During the few seconds of resting time after the brief water injection, the coffee powder ferments in a vacuum environment, producing a more fragrant aroma and richer taste.



Set the coffee pre-brew time

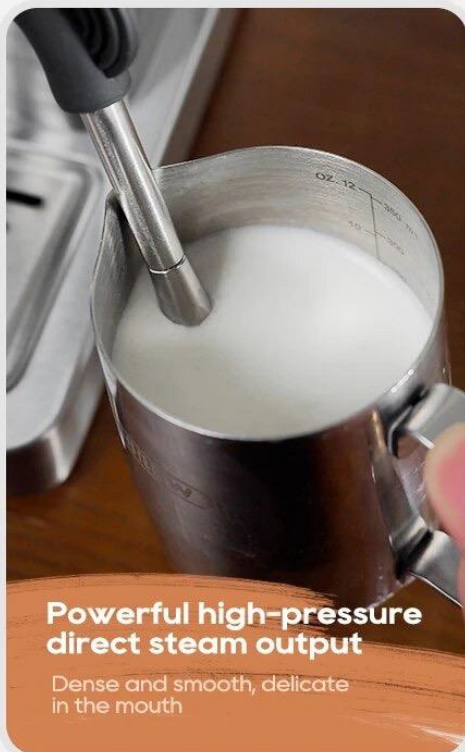
Press and hold "⏻" "☕" at the same time for 2s to enter pre-brew time setting from 1~10s.



Thick Milk Foam

Strong Steam Foaming System





Powerful high-pressure direct steam output

Dense and smooth, delicate in the mouth



Temperature Accuracy

Greatly reduce the Latte art of failure rate

Steam temperature adjustment setting

Press and hold "☁️" for 2s to enter steam temperature setting

☕️ -5°C ☕️ +5°C



Adjustable steam knob

Frothing milk is more humane



• Stop position



• Open position



If the steam button is not pressed, hot water is dispensed.



When the steam button is pressed, it froths the milk.



58mm Stainless Steel Portafilter



Single Cup
Powder Basket



Double Cup
Powder Basket



WEIGHT
420g

Unleash the richest flavor from the coffee beans.

Let you taste the most authentic coffee flavor.



Side sloping design of the powder bowl

The powder forms easily and pours out more easily



Matrix arrangement of round holes

Stabilized extraction and enhanced oil content



Powder bowls for fuller extraction without booster

The coffee powder falls evenly into the bowl! Good penetration into the powder bowl to restore the full flavour



Fine touch Fits the curve of the hand



Firm grease structure and clear milk froth fusion pattern

Milk froth poured over coffee
Coffee instantly available



Small details big difference



Digital Display

Precise observation
Coffee flow



**Compatible
with °F/°C**

Press and hold the "⏻" and "☕" buttons at the same time for 3s to switch.



**Handrail
design**

Portable carrying handle
Stainless steel cup warming plate



1.8L water tank

Food grade BPA free removable transparent water tank



Stainless steel drip tray

Thoughtful red water level reminder

Operation steps

Espresso



1. Press the power button, the machine begins to preheat, wait for the display 92°C to make coffee.



2. Press single cup / double cup and start making coffee.



3. Strong coffee aroma

Making milk froth



1. Press the steam button and wait for the end of preheating to show 125°C to make milk froth.



2. Twist the steam knob to the left to start frothing milk.



3. Easily create dense milk froth

Making hot water



1. Press the power button, the machine starts to preheat, wait for the display to show 92°C.



2. Twist the steam knob to the left to dispense hot water.




3. Can wash cups / warm cups



COOLDOWN OPERATION

Once you have finished using the steam function, if you need to make coffee again immediately, you will need to cool it down first, as follows.



1. Turn off the  button and display the "hot" overheating prompt.



2. Open steam knob, rotate it to the maximum position.



3. When the temperature drops to the set coffee extraction temperature, the water dispensing will automatically stop.



4. Turn the steam knob clockwise to close the steam tube channel. The screen shows the normal temperature and the cooling is completed.

PRODUCT PARAMETER



BRAND:
HiBREW

PRODUCT MODEL:
H10A

RATED POWER :
1350w

PACKAGE SIZE :
330*290*380mm

RATED VOLTAGE :
AC 220V~240V 50Hz
AC 220V~240V 60Hz

N.W / G.W.:
4.35kg / 6kg

PRESSURE
20 Bar

WATER TANK CAPACITY
1.8L