

SOWTECH CM5409-UL

SOWTECH Coffee Machine Instruction Manual

Model: CM5409-UL

1. PRODUCT OVERVIEW

The SOWTECH 3.5 Bar Espresso Cappuccino Machine is designed for ease of use and efficient coffee preparation, allowing you to enjoy fresh espresso, latte, and cappuccino quickly. Its compact design makes it suitable for various kitchen spaces.

Key Features

- **Fast Brewing Technology:** Equipped with an 800W heating system, it brews 1-4 cups of coffee in 2-3 minutes.
- **Powerful Steam Wand:** Features an adjustable 270-degree steam wand with an anti-burn tube for silky, dense milk froth.
- **User-Friendly Operation:** Simple one-button management for brewing and frothing.
- **Durable Tritan Cup:** Comes with a high-quality, BPA-free, shatterproof Tritan carafe with clear graduation markings.
- **Compact and Space-Saving Design:** Ideal for kitchens with limited counter space.

Included Components

- Coffee Machine Unit
- User Manual (this document)
- Filter Holder
- Filter Basket
- Coffee Scoop/Tamper
- Tritan Carafe
- Red Pin for Cleaning Steam Wand



Figure 1.1: SOWTECH 3.5 Bar Espresso Cappuccino Machine.

Compact Design

Fit under the cabinet and make the kitchen modernized

Size: 8.3*6*11.8inch



Figure 1.2: Compact design with dimensions (8.3"D x 6"W x 11.8"H).

2. SETUP

2.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the Tritan carafe, filter holder, and filter basket with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the coffee machine with a damp cloth.

2.2 Priming the Machine (First Use)

Before first use, or if the machine has not been used for a long time, it is recommended to prime the unit to ensure proper function and clean the internal system.

1. Fill the Tritan carafe with water up to the 4-cup mark.
2. Unscrew the tank cover on top of the machine and pour the water into the reservoir. Securely tighten the tank cover to prevent vapor leakage.
3. Place the empty Tritan carafe on the drip tray.

4. Plug the machine into a 120V power outlet.
5. Turn the control knob to the "Brew" position. The indicator light will illuminate.
6. Allow all the water to pass through the machine into the carafe.
7. Turn the control knob to "Off" and unplug the machine. Discard the water.

Newly upgraded tritan cups



Figure 2.1: The durable Tritan carafe is designed for safety and longevity.



Figure 2.2: Ensure water level does not exceed the 4-cup mark.

3. OPERATING INSTRUCTIONS

3.1 Preparing Your Coffee

1. Fill the filter basket with medium ground coffee. Do not use fine ground coffee (suggested $>0.5\text{mm}$) as it can cause clogging or machine malfunction.
2. Use the tamper end of the coffee scoop to gently press the coffee grounds. Do not over-pack the coffee grounds, as this can lead to excessive pressure buildup.
3. Clean any excess coffee grounds from the edge of the filter basket.
4. Insert the filter holder into the machine and turn it clockwise until it aligns with the "LOCK" symbol. Ensure it is securely tightened to prevent leaks.



Figure 3.1: Use medium ground coffee for optimal brewing.

Align the handle in "Lock" position



Figure 3.2: Ensure the filter holder is securely locked into place.

3.2 Brewing Espresso

1. Place the Tritan carafe on the drip tray directly under the filter holder.
2. Turn the control knob to the "Brew" position. The indicator light will illuminate, signifying the machine is heating and brewing.
3. Coffee will begin to dispense into the carafe. The machine can make 1-4 cups (240 ml) of coffee in approximately 2-3 minutes.
4. Once the desired amount of coffee is brewed, turn the control knob to "Off".

Don't use fine coffee ground, medium ground(>0.5mm) is suggested

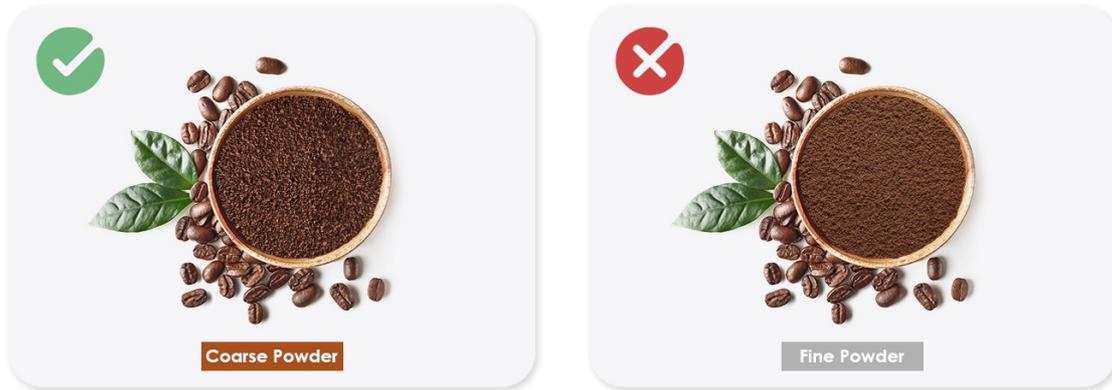


Figure 3.3: Control knob for selecting brewing or steaming functions.



Figure 3.4: The 800W heating system ensures fast brewing.

3.3 Frothing Milk for Cappuccino/Latte

For best results, use whole milk to create dense milk froth.

1. Fill a pitcher with cold whole milk.
2. Turn the control knob to the "Steam" position. The indicator light will illuminate, indicating the machine is preheating for steam.
3. Once the steam is ready (the light may change or a steady steam sound is heard), immerse the steam wand into the milk, about 1 inch below the surface.
4. Move the pitcher slowly up and down to create froth. Continue for about 30 seconds or until desired froth consistency is achieved.
5. Turn the control knob to "Off" and remove the pitcher.



Figure 3.5: Use whole milk for optimal frothing results.



Powerful Steam wand

The 270-degree adjustable anti-scalding design

Figure 3.6: The powerful steam wand features 270-degree adjustment and an anti-scalding design.

3.4 Official Product Videos

Video 3.1: SOWTECH Espresso Machine Overview. This video provides a general visual overview of the machine's features and operation.

Video 3.2: How to use the coffee machine? This comprehensive video demonstrates the step-by-step process of setting up, brewing coffee, and frothing milk.

4. MAINTENANCE AND CLEANING

4.1 Daily Cleaning

1. **Steam Wand:** Immediately after frothing milk, clean the steam wand. Wipe it with a damp cloth. If clogged, use the included red pin to clear the opening.
2. **Filter Holder and Carafe:** Remove the filter holder and filter basket. Discard used coffee grounds. Wash both parts and the Tritan carafe with warm, soapy water. Rinse thoroughly and dry.
3. **Drip Tray:** Empty and clean the drip tray regularly.

4. **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not immerse the machine in water.



Figure 4.1: Ensure coffee grounds are cleaned from the filter edge.



Figure 4.2: Use whole milk for optimal frothing results.

4.2 Descaling

Over time, mineral deposits can build up inside the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions (or use a mixture of white vinegar and water).
2. Pour the solution into the water reservoir.
3. Place an empty carafe on the drip tray.
4. Run the machine through a brewing cycle without coffee.
5. After the cycle, turn the knob to "Steam" and let some solution pass through the steam wand to clean it.
6. Repeat the process with clean water 2-3 times to rinse out any descaling solution residue.

5. TROUBLESHOOTING

If you encounter any issues with your SOWTECH Coffee Machine, please refer to the table below for common problems and their solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No coffee dispenses or very slow drip.	Coffee grounds are too fine or over-packed; filter is clogged; insufficient water in reservoir.	Use medium ground coffee. Do not over-pack. Clean filter. Ensure sufficient water.
Coffee is weak or watery.	Coffee grounds are too coarse; not enough coffee used.	Use medium ground coffee. Increase amount of coffee grounds.
No steam or weak steam from wand.	Steam wand is clogged; machine not fully preheated for steam.	Clean steam wand with red pin. Wait for indicator light to confirm steam readiness.
Machine leaks or makes a mess during brewing.	Tank cover not securely tightened; filter holder not locked properly; coffee grounds over-packed.	Ensure tank cover is tightly screwed. Lock filter holder firmly to the "LOCK" position. Do not over-pack coffee grounds.

6. SPECIFICATIONS

Attribute	Detail
Brand	SOWTECH
Model Name	Espresso Machine (CM5409-UL)
Color	White
Product Dimensions	8.3"D x 6"W x 11.8"H
Item Weight	3.3 pounds
Voltage	120 Volts
Power	800W
Coffee Maker Type	Semi-Automatic Espresso Machine
Filter Type	Reusable
Coffee Input Type	Ground Coffee
Operation Mode	Fully Automatic

7. WARRANTY AND SUPPORT

SOWTECH is committed to providing high-quality products and excellent customer service.

7.1 Warranty Information

- **30-Day Money Back Guarantee:** If you are not satisfied with your purchase, you may return it within 30 days for a full refund.

- **1-Year Free Replacement:** The product is covered by a 1-year free replacement warranty for manufacturing defects.

7.2 Customer Support

For any questions, concerns, or assistance with your SOWTECH Coffee Machine, please contact our customer support team. We offer lifetime after-sales service to ensure a smooth and satisfying experience. Please refer to the product packaging or the official SOWTECH website for the most up-to-date contact information.