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› Kismile Espresso Machine with Grinder User Manual

Kismile 20 Bar

Kismile Espresso Machine with Grinder User Manual

Model: 20 Bar

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the Kismile Espresso Machine. Keep this manual for future reference. Always follow basic safety precautions to reduce the risk of fire, electric shock, and personal injury.

- Ensure the machine is placed on a stable, level surface away from water sources.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Unplug the machine from the outlet when not in use and before cleaning.
- Do not operate the machine with a damaged cord or plug.
- Keep hands and utensils away from moving parts during operation.
- Use only accessories recommended by the manufacturer.
- Exercise extreme caution when using the steam wand as hot steam can cause burns.

2. PRODUCT OVERVIEW

The Kismile Espresso Machine with Grinder is designed to provide a comprehensive coffee brewing experience at home. It features a 20-BAR Italian pump, integrated conical burr grinder, and a milk frother steam wand.



Image: Front view of the Kismile Espresso Machine, showcasing its stainless steel finish, integrated bean hopper, control panel, pressure gauge, portafilter, and steam wand.

Key Components:

- Integrated Conical Burr Grinder with 30 grind settings
- 2.8-Liter Removable Water Tank
- 58mm Portafilter
- Single & Dual Wall Filter Baskets (1 & 2 cups)
- Milk Frother Steam Wand
- Built-in Pressure Gauge
- Removable Drip Tray
- Cup Warmer

- PID Intelligent Temperature Control System

3. SETUP

3.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and accessories.
2. Wipe the exterior of the machine with a damp cloth.
3. Wash the water tank, portafilter, filter baskets, milk jug, and drip tray with warm soapy water. Rinse thoroughly and dry.

3.2 Water Tank Installation

The 2.8-liter water tank is located at the back of the machine.

1. Lift the water tank from the machine.
2. Fill the tank with fresh, cold filtered water up to the MAX line.
3. Place the water tank back into its position, ensuring it is seated correctly.



Image: A user demonstrating the removal of the transparent water tank from the rear of the espresso machine.

3.3 Bean Hopper and Grinder Setup

The integrated grinder allows for fresh grinding of coffee beans.

1. Ensure the bean hopper is clean and dry.
2. Pour fresh whole coffee beans into the hopper.
3. Select your desired grind setting using the adjustment knob. A finer grind is typically used for espresso.



Image: A detailed view of the integrated coffee grinder, showing the bean hopper and the grind size adjustment scale from 'Faster Extraction' to 'Fine'.

3.4 Filter Basket Selection

The machine includes four filter options: single and double shot, in both standard and pressurized versions. For optimal espresso extraction and crema, it is recommended to use the **pressurized filters**.



Image: A visual guide to the four filter basket options: standard single and double, and pressurized single and double, highlighting their use for versatile brewing.

4. OPERATING INSTRUCTIONS

4.1 Powering On and Preheating

1. Plug the machine into a grounded electrical outlet.
2. Press the power button to turn on the machine. The machine will begin to preheat.
3. Wait for the indicator lights to signal that the machine has reached optimal brewing temperature.

4.2 Grinding Coffee Beans

1. Place the portafilter under the grinder chute.
2. Press the grind button. The grinder will dispense freshly ground coffee into the portafilter.

3. Once the desired amount is dispensed, remove the portafilter.
4. Tamp the coffee grounds evenly and firmly using the provided tamper.

Easy Grinding of Coffee Beans

Integrated conical grinding with 30 precise grind setting



Image: A user preparing coffee by grinding beans directly into the portafilter, demonstrating the integrated grinding function.

4.3 Brewing Espresso

The machine offers single and double shot options.

1. Insert the filled and tamped portafilter into the group head and twist to lock it into place.
2. Place your espresso cup(s) on the drip tray beneath the portafilter spouts.
3. Press the single cup button for a single shot or the double cup button for a double shot.
4. Monitor the pressure gauge during extraction; it should ideally be in the optimal range for best results.

20 Bar Double Cup High Pressure Extraction



Image: The espresso machine in action, extracting two shots of espresso into clear glasses, demonstrating its 20 Bar high-pressure extraction capability.

4.4 Milk Frothing and Hot Water

The steam wand can be used for frothing milk or dispensing hot water.

1. Fill a stainless steel milk jug with cold milk (dairy or non-dairy).
2. Rotate the knob to the steam setting. Wait for the steam indicator light to illuminate.
3. Submerge the steam wand tip just below the surface of the milk. Open the steam valve slowly.
4. Move the jug up and down to create desired foam texture. Close the steam valve when finished.
5. For hot water, rotate the knob to the hot water setting and dispense into a cup.

Quantity of coffee can be selected



Image: A user frothing milk with the espresso machine's steam wand, illustrating the process of creating delicate milk froth for lattes and cappuccinos.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure optimal performance and longevity of your espresso machine.

5.1 Cleaning the Grinder

The grinder features a cleanable design for enhanced durability.

1. Remove the bean container from the top of the machine.
2. Use a vacuum or brush to remove any remaining coffee beans.
3. Detach the grinder burr assembly.
4. Brush away any remaining residue from the burrs and grinding chamber.
5. Reassemble the grinder components.

Removable coffee grinder

"With 30 adjustable grind settings, you can easily customize your coffee grounds for the perfect brew."



Image: A visual sequence demonstrating how to clean the integrated grinder, including removing the bean container, vacuuming, detaching the grinder, and brushing away residue.

5.2 Cleaning the Steam Wand

After each use, it is important to clean the steam wand to prevent milk residue buildup.

1. Immediately after frothing, wipe the steam wand with a damp cloth.
2. Briefly open the steam valve to purge any milk from inside the wand.
3. If the nozzle is clogged, use the provided cleaning needle to clear the opening.

5.3 Cleaning the Drip Tray

The drip tray collects excess water and coffee spills.

1. When the red indicator on the drip tray appears, it is full and needs to be emptied.
2. Carefully slide out the drip tray.
3. Empty the contents and wash the tray and grid with warm soapy water. Rinse and dry.
4. Slide the drip tray back into place.



Image: A user demonstrating the removal of the drip tray from the front of the espresso machine for cleaning.

5.4 Descaling

The descaling indicator light will illuminate when descaling is required. Refer to the full instruction manual for detailed descaling procedures.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For more complex problems, please contact customer support.

Problem	Possible Cause	Solution
No espresso or weak flow	Water tank empty; clogged filter; grind too fine; tamping too hard; standard filter used for espresso.	Refill water tank; clean filter basket; adjust grind to coarser setting; reduce tamping pressure; ensure pressurized filter is used for espresso.
Espresso lacks crema or is watery	Grind too coarse; insufficient coffee dose; old coffee beans; standard filter used.	Adjust grind to finer setting; increase coffee dose; use fresh beans; use pressurized filter for espresso.
Grinder not dispensing consistently	Grinder clogged; incorrect grind setting for bean type.	Clean the grinder thoroughly as per maintenance instructions; experiment with different grind settings.
Steam wand not producing steam	Steam wand clogged; not preheated sufficiently.	Clean the steam wand nozzle with the cleaning needle; allow machine to fully preheat for steam.
Descaling indicator light on	Machine requires descaling.	Perform descaling procedure as outlined in the complete manual.

7. SPECIFICATIONS

Feature	Specification
Brand	Kismile
Model	20 Bar (B0DFYJ2MX5)
Product Dimensions	12.68"D x 12.09"W x 16.46"H
Item Weight	20.5 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Water Tank Capacity	2.8 Liters
Pump Pressure	20 Bar
Grind Settings	30 precise settings
Temperature Control	PID Intelligent Temperature Control

Feature	Specification
Certifications	ETL Certified

8. WARRANTY AND SUPPORT

Kismile is committed to providing quality products and customer satisfaction. While specific warranty details are not provided in this manual, we are always ready to assist you with any inquiries or assistance you may need regarding your espresso machine.

For support, please visit the official Kismile store on Amazon or contact their customer service directly.

Kismile Store: [Visit Kismile Store](#)