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## SOWTECH CM5409-UL

# SOWTECH 3.5 Bar Espresso Cappuccino Machine

MODEL: CM5409-UL

## Introduction

Thank you for choosing the SOWTECH 3.5 Bar Espresso Cappuccino Machine. This compact and efficient coffee maker is designed to bring the rich flavors of espresso, cappuccino, and latte directly to your home. Featuring an 800W heating system for fast brewing and a powerful steam wand for milk frothing, it allows you to enjoy your favorite coffee beverages with ease. This manual provides detailed instructions for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance and longevity of your machine.

## Safety Precautions

- Always ensure the machine is unplugged before cleaning or when not in use.
- Do not immerse the machine, cord, or plug in water or any other liquid.
- Keep hands and face away from the steam wand during operation to avoid burns.
- Ensure the water reservoir cap is securely tightened before brewing to prevent hot water or steam from escaping.
- Only use medium and coarse ground coffee. Fine ground coffee (less than 0.5mm) can cause blockages and affect performance.
- Never fill the Tritan cup beyond the 4-cup (240 ml) mark.
- Do not remove the filter holder or water reservoir cap during operation.

## Product Components

Your SOWTECH Espresso Machine comes with the following components:

- Main Espresso Machine Unit
- Portafilter (Filter Holder)
- Measuring Spoon with Tamper
- Durable Tritan Carafe (1-4 cup capacity)

- Steam Wand with Anti-Burn Tube



The SOWTECH Espresso Machine with its included Tritan carafe, ready for use.

## Setup

1. **Initial Cleaning:** Before first use, wash the portafilter, Tritan carafe, and measuring spoon with warm, soapy water. Wipe the exterior of the machine with a damp cloth.
2. **Add Water:** Unscrew the water reservoir cap on top of the machine. Fill the reservoir with fresh, cold water. Do not exceed the 4-cup (240 ml) maximum fill line. Securely screw the cap back on.



Ensure water level does not exceed the 4-cup mark in the carafe.

- Add Coffee Grounds:** Place the desired amount of medium or coarse ground coffee into the portafilter. Use the tamper end of the measuring spoon to gently press the coffee grounds. Ensure no coffee grounds are on the rim of the filter.



Always use medium ground coffee (greater than 0.5mm) for optimal brewing.



Ensure the edge of the filter is clean of coffee grounds before attaching.

4. **Attach Portafilter:** Align the portafilter with the slot on the machine. Insert it and turn the handle to the left until it aligns with the "LOCK" symbol.

## Newly upgraded tritan cups

New	Other
 <p data-bbox="357 1379 719 1451"><b>Tritan cups</b></p> <p data-bbox="304 1476 778 1610">Newly upgraded tritan cups excellent impact strength more safe</p>	 <p data-bbox="935 1379 1299 1451"><b>Glass cups</b></p> <p data-bbox="884 1476 1347 1621">Other glass cups are fragile have a short lifespan <b>explosive</b></p>

Properly align the portafilter handle with the "LOCK" position for secure brewing.

5. **Place Carafe:** Position the Tritan carafe on the drip tray directly under the portafilter.

## Operating Instructions

### Making Espresso

1. Ensure the machine is plugged into a suitable power outlet.
2. Turn the control knob to the "Brew" position. The indicator light will illuminate, signifying that the machine is heating up.



## Fast heating up

800W heating performance  
you can enjoy coffee faster

**800W**  
Fast heating up

The 800W heating system ensures fast brewing for your convenience.

3. Once the machine is preheated (typically within 2-3 minutes), coffee will begin to dispense into the carafe.
4. When the desired amount of coffee is brewed (up to 4 cups), turn the control knob to the "OFF" position to stop brewing.

### Frothing Milk

The integrated steam wand allows you to create silky, dense milk froth for cappuccinos and lattes. For best results, use whole milk.

1. After brewing coffee, or if you only wish to froth milk, turn the control knob to the "Steam" position. Allow the machine to preheat until steam is consistently released from the wand.
2. Fill a pitcher with cold milk (preferably whole milk).



For best frothing results, use whole milk.

3. Immerse the steam wand into the milk, just below the surface. The steam wand features a 270-degree adjustment for ease of use.



The powerful steam wand with 270-degree adjustment allows for easy milk frothing.

4. Turn the control knob to the "Steam" position to release steam. Move the pitcher up and down to create desired froth.
5. Once frothed, turn the control knob to "OFF" and carefully remove the pitcher.

# Align the handle in "Lock" position



A visual guide to the complete coffee making and milk frothing process.

## Maintenance and Cleaning

Regular cleaning ensures the best taste and extends the life of your espresso machine.

- **After Each Use:**

- Immediately clean the steam wand after frothing milk by wiping it with a damp cloth to prevent milk residue from drying and blocking the nozzle.
- Remove the portafilter, discard used coffee grounds, and rinse the filter and portafilter under running water.
- Empty and rinse the Tritan carafe.
- Empty and clean the drip tray.

- **Periodic Cleaning:**

- Wipe down the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.
- **Descaling:** Depending on water hardness, descale the machine every 2-3 months. Use a descaling solution specifically designed for coffee machines, following the product's instructions. Run the solution through the machine as if brewing coffee, then rinse thoroughly with plain water.

## Troubleshooting

Problem	Possible Cause	Solution
No coffee dispenses / Slow drip	Too fine coffee grounds; Filter blocked; Insufficient water.	Use medium/coarse grounds; Clean filter; Refill water reservoir.
Weak coffee	Too few coffee grounds; Grounds not tamped enough; Water too hot/cold.	Increase grounds; Tamp firmly; Allow machine to preheat properly.
Steam wand blocked / No steam	Dried milk residue; Insufficient preheating.	Use the accompanying red pin to clear the blockage. Ensure machine is fully preheated to "Steam" position before use. Clean promptly after use.
Machine leaks	Portafilter not securely locked; Water reservoir cap loose.	Ensure portafilter is aligned with "LOCK" symbol; Tighten water reservoir cap.

## Specifications

Feature	Detail
Brand	SOWTECH
Model Name	Espresso Machine (CM5409-UL)
Color	Black
Product Dimensions	8.3"D x 6"W x 11.8"H
Item Weight	3.3 pounds
Special Features	Lightweight, Milk Frother, Permanent Filter
Coffee Maker Type	Espresso Machine
Filter Type	Reusable
Specific Uses For Product	Espresso, Latte, Cappuccino
Included Components	Filter, Milk Frother, Carafe
Operation Mode	Fully Automatic
Voltage	120 Volts
Coffee Input Type	Ground Coffee

# Compact design

Fit under the cabinet and  
make the kitchen modernized

Size: 8.3\*6\*11.8inch



The compact design of the SOWTECH Espresso Machine makes it ideal for smaller spaces.

## Warranty and Support

SOWTECH is committed to providing high-quality products and excellent customer service. Your espresso machine comes with the following:

- **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:** In case of any manufacturing defects or malfunctions within one year of purchase, you are eligible for a free replacement.
- **Lifetime After-Sales Service:** SOWTECH offers lifetime technical support and assistance for your product.

For any inquiries, technical support, or warranty claims, please contact SOWTECH customer service through the retailer's platform or visit the official SOWTECH website for contact information.

