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› [Kismile Espresso Machines with Grinder,20 Bar Professional Espresso Maker with Removable Water Tank,Milk Frother Steam Wand for Latte&Cappuccino,Ideal for Home/Office\(BLACK\)](#)

Kismile 643108e8-261c-4fb7-b941-ba6199c3d37b

Kismile Espresso Machine with Grinder

Model: 643108e8-261c-4fb7-b941-ba6199c3d37b

INTRODUCTION

Welcome to the world of barista-quality coffee at home with your new Kismile Espresso Machine. This professional-grade espresso maker is designed to bring the rich aroma and exquisite taste of freshly brewed coffee directly to your kitchen. Featuring a powerful 20-bar Italian pump, an integrated conical burr grinder, and a versatile milk frother, this machine offers unparalleled control and convenience for crafting your favorite espresso-based beverages. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

Enjoy a wonderful coffee moment



Enjoy a wonderful coffee moment with your Kismile Espresso Machine.

PRODUCT OVERVIEW & WHAT'S INCLUDED

Your Kismile Espresso Machine comes equipped with all the necessary components to begin your coffee journey. Familiarize yourself with each part:

- **Espresso Machine Unit:** The main body featuring the control panel, brewing head, grinder, and steam wand.
- **Removable Water Tank:** A 2.8-liter capacity tank located at the back for easy refilling and cleaning.
- **Bean Hopper:** Transparent container on top for storing coffee beans, integrated with the conical burr grinder.
- **Portafilter (58mm):** The handle and filter basket holder for brewing espresso.
- **Filter Baskets:** Includes single and double wall filter baskets for 1 and 2 cups of espresso.
- **Stainless Steel Tamper:** For compacting ground coffee in the portafilter.
- **Milk Jug:** Stainless steel pitcher for frothing milk.

- **Detachable Drip Tray:** For collecting excess liquids, easy to remove and clean.
- **Cleaning Brush and Pin:** Tools for maintaining the grinder and other components.



Main product view with all accessories.

Stainless Steel Dual and Single Wall Filters

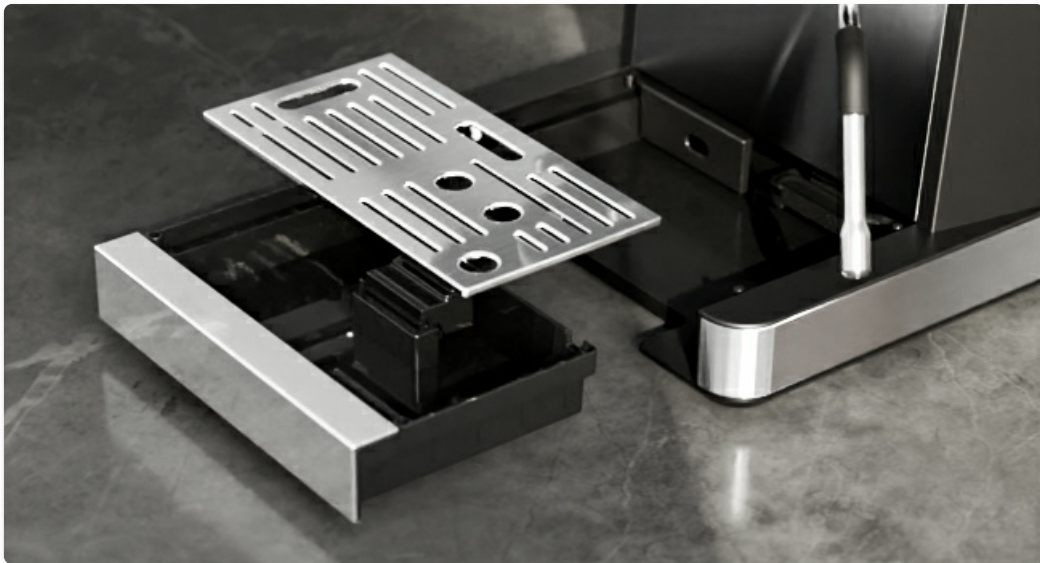
Rich, full-bodied coffee achieved using 18g of freshly ground beans, delivered by a 58mm portafilter



Stainless Steel Dual and Single Wall Filters for rich, full-bodied coffee.



Detachable 2.8-liter water tank for easy refilling.



Removable drip tray for convenient cleaning.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Before first use, wash the water tank, bean hopper, portafilter, filter baskets, milk jug, and drip tray with warm soapy water. Rinse thoroughly and dry.
3. **Water Tank Installation:** Fill the removable water tank with fresh, cold water. Place it securely back into its position at the rear of the machine.
4. **Bean Hopper Installation:** Place the bean hopper onto the grinder opening at the top of the machine. Ensure it locks into place.
5. **Power Connection:** Plug the espresso machine into a grounded electrical outlet.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

Your Kismile Espresso Machine features a precision conical burr grinder with 30 grind settings, allowing you to customize the texture of your coffee beans for optimal extraction.

1. **Add Beans:** Pour fresh coffee beans into the bean hopper.
2. **Select Grind Setting:** Rotate the bean hopper to select your desired grind setting (1-30). Lower numbers indicate finer grinds for slower extraction, higher numbers for coarser grinds and faster extraction.
3. **Place Portafilter:** Insert the portafilter with the chosen filter basket into the grinder cradle.
4. **Grind:** Press the 'GRIND' button. The machine will dispense ground coffee into the portafilter.
5. **Tamp:** Use the included tamper to firmly press the ground coffee into the filter basket. Ensure an even and level surface.

Precision grinding system

With 30 grind settings, our machine lets you customize the coffee texture to suit your taste perfectly.



Precision grinding system with 30 grind settings.



Integrated Conical Burr Grinder

With 30 grind settings, the precision grinder with dose control delivers the right amount of coffee

Integrated Conical Burr Grinder delivers the right amount of coffee.

2. Brewing Espresso

Once your coffee is ground and tamped, you're ready to brew.

1. **Insert Portafilter:** Securely insert the portafilter into the brewing head.
2. **Place Cup:** Position your espresso cup(s) under the portafilter spouts.
3. **Select Shot:** Press the 'SINGLE' or 'DOUBLE' button to brew a single or double shot of espresso. The machine will automatically stop when the desired volume is reached.

Precisely Extract Premium Coffee with a **20** -bar Pressure Pump



Precisely extract premium coffee with a 20-bar pressure pump.



Full Bodied Coffee with Rich & Complex Flavors

Low pressure prepreg system, improved extraction, makes every cup of coffee rich in oil

Full-bodied coffee with rich & complex flavors through improved extraction.

3. Milk Frothing & Hot Water

Create creamy milk foam for lattes and cappuccinos, or dispense hot water for other beverages.

1. **Prepare Milk:** Fill the milk jug with cold milk.
2. **Activate Steam:** Turn the dial to the 'STEAM' position. Wait for the indicator light to stop flashing,

indicating it's ready.

3. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Turn the dial to release steam. Move the jug up and down to create foam.
4. **Hot Water:** To dispense hot water, turn the dial to the 'HOT WATER' position.
5. **Clean Steam Wand:** Immediately after use, wipe the steam wand with a damp cloth and briefly release steam to clear any milk residue.

Exquisite Milk Foam Production



Exquisite milk foam production for your favorite beverages.

Silky Smooth Microfoam

Powerful steam wands turn milk into smooth microfoam with silky texture ready for pouring latte art



Silky Smooth Microfoam created by powerful steam wands.

4. Customizable Settings

The machine allows you to personalize grinding time and liquid volume for single or double cups.

- **Adjust Grinding Time:** The default grinding time is 14 seconds. To adjust, press and hold the 'GRIND' button. The indicator light will flash. Release the button when your desired grinding time is reached. The machine will remember this setting for future use.
- **Adjust Liquid Volume:** To adjust the liquid volume for single or double cups, press and hold the 'SINGLE' or 'DOUBLE' button. The machine will start dispensing liquid. Release the button when the desired amount of liquid is dispensed. The machine will remember this adjustment for future use.

Your browser does not support the video tag.

Official Kismile video demonstrating custom function adjustments for your espresso machine.

MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Kismile Espresso Machine.

1. Cleaning the Grinder Box

1. **Power Off & Unplug:** Ensure the coffee machine is powered off and unplugged for safety.
2. **Remove Bean Container:** Remove the coffee bean container and pour out any remaining coffee beans.
3. **Grind Remaining Beans:** Install the empty bean hopper, activate the grinding function, and grind any remaining coffee beans to clear the pathway.
4. **Remove Grinding Box:** Turn the grinding box counterclockwise to the unlocking key and remove it.
5. **Clean Grinding Wheel & Gears:** Remove the grinding wheel. Use the cleaning brush to remove any leftover coffee grounds from the grinding gears and the grinding wheel itself. Use the straw cleaning brush to unclog the grinding pathway.
6. **Reinstall:** Reinstall the coffee grinding gear onto the grinder and reset the coffee bean box.

Your browser does not support the video tag.

Official Kismile video demonstrating how to clean the coffee grinder bin.

2. General Cleaning

- **Drip Tray:** Regularly empty and clean the detachable drip tray.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk and purge steam briefly to prevent blockages.
- **Portafilter & Baskets:** After each use, remove and rinse the portafilter and filter baskets.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; Portafilter not inserted correctly; Coffee too finely ground/tamped too hard.	Fill water tank; Reinsert portafilter; Adjust grind setting or tamp pressure.
Espresso brews too slowly/fast	Grind setting incorrect; Tamping pressure incorrect.	Adjust grind setting (finer for slow, coarser for fast); Adjust tamping pressure.
Steam wand not frothing milk	Steam wand clogged; Not enough steam pressure.	Clean steam wand thoroughly; Ensure machine is fully heated for steam.
Machine leaking water	Water tank not seated correctly; Drip tray full or not inserted correctly.	Ensure water tank is firmly in place; Empty and correctly insert drip tray.

SPECIFICATIONS

- **Brand:** Kismile
- **Model:** 643108e8-261c-4fb7-b941-ba6199c3d37b
- **Color:** Black
- **Product Dimensions:** 11.5"D x 13.03"W x 16.1"H
- **Coffee Maker Type:** Espresso Machine
- **Style:** 20 Bar
- **Operation Mode:** Semi-Automatic
- **Item Weight:** 24.4 pounds
- **Special Features:** Single and Double Cup Selection, Removable Tank, Built-in Conical Burr Grinder (30 settings), Milk Frother, Programmable Settings (grinding time, liquid volume)
- **Included Components:** Single & Double Wall Filter Baskets (1 & 2 cups), Drip tray, Cleaning Brush and Pin, 58mm Portafilter, Stainless steel Tamper and Milk Jug.

WARRANTY & SUPPORT

For any questions, technical support, or warranty inquiries regarding your Kismile Espresso Machine, please contact Kismile Direct, the seller, through your purchase platform. Please have your model number (643108e8-261c-4fb7-b941-ba6199c3d37b) and purchase details ready for faster assistance.

