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› Kismile Espresso Machine 20 Bar Instruction Manual

Kismile KS-CM8032S-New

Kismile Espresso Machine 20 Bar Instruction Manual

Model: KS-CM8032S-New

Brand: Kismile

1. SETUP

1.1 Unboxing and Component Check

Carefully unpack all components from the box. Ensure all listed parts are present:

- Espresso Machine
- 40oz Removable Water Tank
- Single-Cup Filter
- Double-Cup Filter
- Pressurized Funnel (Portafilter)
- Tamper With Spoon
- Instruction Manual



Figure 1.1: Included Components

1.2 Initial Cleaning

Before first use, wash the water tank, portafilter, and filter baskets with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

1.3 Water Tank Setup

Fill the 40oz removable water tank with fresh, cold water. Ensure the tank is properly seated in its compartment at the back of the machine.



Figure 1.2: Removable Water Tank

1.4 Power Connection and Preheating

Plug the espresso machine into a grounded electrical outlet. Press the 'ON/OFF' button. The indicator lights will flash as the machine preheats. This typically takes about 1 minute. The lights will become solid when the machine is ready for use.

2. OPERATING INSTRUCTIONS

2.1 Brewing Espresso

The Kismile Espresso Machine features a 20 bar professional pressure pump and PID temperature control for optimal extraction. It can brew single or double shots.

1. Add desired amount of finely ground coffee to the single or double-cup filter basket.
2. Use the tamper to lightly press the coffee grounds evenly.
3. Insert the pressurized funnel (portafilter) into the brewing head and rotate it to the 'CLOSE' position.

4. Place your espresso cup(s) on the drip tray beneath the portafilter.
5. Press the '1 CUP' or '2 CUP' button to start brewing. The machine will automatically stop when the desired volume is reached.



Figure 2.1: Espresso Brewing in Progress

Guarantee Your coffee Flavor

Unique Low Pressure Pre-Infusion



Figure 2.2: Rich Crema on Espresso

52 mm portafilter and integrated
tamper ensure perfect extraction



Figure 2.3: Tamping Coffee Grounds

2.2 Using the Steam Wand for Milk Frothing

Create rich, creamy milk foam for cappuccinos and lattes using the powerful steam wand.

1. Ensure the machine is preheated and the 'STEAM' indicator light is solid.
2. Fill a milk frothing pitcher with cold milk (dairy or non-dairy).
3. Submerge the steam wand tip just below the surface of the milk.
4. Turn the control knob on the side of the machine to the 'ON' position for steam.
5. Move the pitcher up and down slightly to incorporate air and create foam. Continue until desired texture and temperature are achieved.
6. Turn the control knob back to 'OFF' to stop steaming. Wipe the steam wand immediately with a damp cloth.

Powerful Steam Wand

Quickly turns milk into silky smooth microfoam



Figure 2.4: Milk Frothing with Steam Wand



Figure 2.5: Control Panel for Steam Function

2.3 Cup Warming Plate

The heated metal plate on top of the coffee maker preheats your cups, helping the coffee retain its original flavor and temperature.



Figure 2.6: Cup Warming Plate

2.4 Official Product Video: Kismile Espresso Machine in Action

Your browser does not support the video tag.

Video 2.1: This video demonstrates the Kismile Espresso Machine's brewing and frothing capabilities, showcasing its ease of use and the quality of beverages it produces.

3. MAINTENANCE

3.1 Cleaning the Drip Tray

Regularly empty and clean the drip tray to prevent overflow and maintain hygiene. The drip tray is removable for easy cleaning.



Figure 3.1: Removable Drip Tray

3.2 Cleaning the Portafilter and Filter Baskets

After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under running water. Use the provided cleaning brush to remove any residue. For thorough cleaning, occasionally wash with mild detergent.

3.3 Descaling Function

The machine features a self-cleaning function. After approximately 500 cycles of use, the four indicator lights on the machine screen will flash 5 times simultaneously, indicating that descaling is required. Follow the instructions in the full manual for the descaling process to restore the machine to normal operation.

4. TROUBLESHOOTING

If you encounter issues with your Kismile Espresso Machine, refer to the common problems and solutions below. For more detailed troubleshooting, please consult the comprehensive manual or contact customer

support.

Problem	Possible Cause	Solution
No water dispensing	Water tank empty or not properly seated.	Refill water tank and ensure it is correctly positioned.
Weak or watery espresso	Coffee grounds too coarse, insufficient coffee, or improper tamping.	Use finer grounds, increase coffee amount, or tamp more firmly.
No steam from wand	Machine not fully preheated for steam, or steam wand clogged.	Wait for 'STEAM' light to be solid. Clean steam wand tip.
Machine lights flashing (descaling)	Indicates accumulated mineral deposits.	Perform descaling process as per manual instructions.

5. SPECIFICATIONS

- **Brand:** Kismile
- **Model Name:** Espresso Machine (KS-CM8032S-New)
- **Color:** Stainless Steel
- **Product Dimensions:** 11.7"D x 5.12"W x 16.1"H
- **Pressure Pump:** 20 Bar
- **Power:** 1350 Watts
- **Water Tank Capacity:** 40oz (Removable)
- **Special Features:** Milk Frother, Cup Warmer, Lightweight, Removable Tank, Auto Clean Function, Single/Double Cup Brew, PID Temperature Control
- **Operation Mode:** Semi-Automatic
- **Item Weight:** 9.46 pounds

6. WARRANTY AND SUPPORT

Kismile is committed to providing high-quality products and excellent customer service. For any questions, concerns, or support needs regarding your espresso machine, please contact our 24-hour customer support team. Refer to your purchase documentation for specific warranty details.