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SHARDOR EM3209

SHARDOR 20-Bar Espresso Machine EM3209 User Manual

Model: EM3209

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your SHARDOR 20-Bar Espresso Machine, Model EM3209. Please read this manual thoroughly before first use and retain it for future reference.



Image 1.1: The SHARDOR 20-Bar Espresso Machine EM3209 in operation, dispensing espresso into two glass cups.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water

or other liquid.

- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. COMPONENTS AND FEATURES

Familiarize yourself with the various parts of your espresso machine:

- **20-Bar Pressure System:** Ensures optimal extraction for rich espresso with thick crema.
- **Adjustable Steam Wand:** For frothing milk for lattes and cappuccinos.
- **Rapid Heat-Up:** 1350W thermoblock heating system for quick readiness.
- **Single or Double Shot Brewing:** Stainless steel filter baskets for customizable serving sizes.
- **Integrated Cup Warming Tray:** Preheats mugs to maintain coffee temperature.
- **Sleek Stainless Steel Design:** Durable and modern aesthetic.
- **LCD Display:** Provides clear information and simplifies operation.
- **Removable Water Reservoir:** 60oz capacity for easy refilling.
- **Removable Drip Tray:** For easy cleaning.

20 BAR PRESSURE SYSTEM

Stable extraction makes espresso more
fragrant and rich in cream.



20 Bar ULAK
Pump from Italy



Image 3.1: Illustration of the 20-bar pressure system, demonstrating stable extraction for rich espresso with crema.

POWERFUL STEAM WAND

Create rich microfoam milk.



Adjustable Steam knob



Image 3.2: A user demonstrating the powerful, 360-degree rotating steam wand to create microfoam milk for lattes and cappuccinos.

ADVANCED THERMOBLOCK FAST HEATING SYSTEM

Enjoy a cup of delicious coffee in a short time.



Image 3.3: The advanced thermoblock fast heating system and control panel, highlighting the single and double cup brew time options.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the machine on a stable, level, and dry surface. Ensure adequate clearance around the machine for ventilation.
3. **Water Reservoir:**



Image 4.1: Removing and filling the water reservoir. Lift the tank from the back of the machine and fill with fresh, cold water up to the MAX line.

Remove the water reservoir from the back of the machine. Fill it with fresh, cold water up to the MAX line. Reinsert the reservoir securely.

4. **Drip Tray:** Ensure the drip tray is correctly installed.



Image 4.2: The removable drip tray, designed for easy cleaning.

5. **Initial Rinse:** Before first use, perform an initial rinse cycle without coffee. Fill the water tank, turn on the machine, and run a double shot cycle to flush the system.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview



Image 5.1: Detailed view of the control panel, showing the Power Button, Single Cup Button, Double Cups Button, Steam Preheat Button, and Time and Temperature Digital Display.

- **Power Button:** Turns the machine on/off.
- **Single Cup Button:** Brews a single shot of espresso.
- **Double Cups Button:** Brews a double shot of espresso.
- **Steam Preheat Button:** Activates the steam function for milk frothing.
- **Time and Temperature Digital Display:** Shows current status and temperature.

5.2 Brewing Espresso

1. **Preheat:** Plug in the machine and press the Power Button. The machine will heat up rapidly (approx. 30

seconds). The LCD display will indicate readiness.



Image 5.2: Powering on the espresso machine. The machine heats up quickly, indicated on the digital display.

- 2. Prepare Portafilter:** Insert the desired filter basket (single or double) into the portafilter. Fill with finely ground espresso coffee.



Image 5.3: Espresso volumetric control showing the aluminum alloy portafilter, stainless steel filter baskets for single and double espresso, and the measure scoop/tamper.

- 3. Tamp Coffee:** Use the tamper to press the coffee grounds firmly and evenly.



Image 5.4: Tamping coffee grounds evenly in the portafilter before brewing.

- 4. Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it locks into place.



Image 5.5: Attaching the portafilter to the group head, ensuring it is securely locked.

- 5. Place Cup:** Position your espresso cup(s) on the drip tray directly under the portafilter spouts. Consider using the cup warming tray to preheat your cups.



Image 5.6: The integrated cup warming tray, designed to preheat cups for optimal espresso temperature.

6. **Brew:** Press the Single Cup or Double Cups button to start brewing. The machine will perform a low-pressure pre-infusion before full extraction.



Image 5.7: Espresso brewing into a cup. The machine uses low-pressure pre-infusion for enhanced flavor extraction.



Image 5.8: Comparison illustrating the benefit of low-pressure pre-infusion for richer flavor.

5.3 Frothing Milk

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the Steam Preheat Button. The machine will heat up to steam temperature.
3. **Purge Steam Wand:** Once ready, briefly open the steam knob to release any condensed water. Close the knob.
4. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Open the steam knob. Move the pitcher up and down to create foam. Once desired texture and temperature are reached, close the steam knob and remove the pitcher.



Image 5.9: Using the manual milk frother to create silky foam for various coffee beverages.

5. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to clear any internal milk.

6. MAINTENANCE

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

- **Daily Cleaning:**

- Empty and clean the drip tray after each use.
 - Remove and rinse the portafilter and filter basket after each use.
 - Wipe down the exterior of the machine with a damp cloth.
 - Clean the steam wand immediately after frothing milk.
- **Water Reservoir:** Clean the water reservoir periodically with mild detergent and rinse thoroughly.
 - **Descaling:** Depending on water hardness, descale the machine every 2-3 months. Follow the instructions provided with a suitable descaling solution.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	No water in reservoir; clogged filter; machine not preheated.	Fill water tank; clean filter; allow machine to preheat.
Espresso brews too slowly or not at all.	Coffee grounds too fine or tamped too hard; clogged filter.	Use coarser grind; reduce tamping pressure; clean filter.
Espresso brews too quickly.	Coffee grounds too coarse or not enough coffee; not tamped enough.	Use finer grind; increase coffee amount; tamp more firmly.
Steam wand not producing steam.	Steam function not activated; wand clogged.	Press Steam Preheat Button; clean steam wand.
Water leaking from machine.	Water reservoir not seated correctly; drip tray full.	Ensure reservoir is secure; empty and reinsert drip tray.

8. SPECIFICATIONS

Feature	Detail
Brand	SHARDOR
Model Name	EM3209
Pressure	20 Bar
Power	1350W
Water Reservoir Capacity	60oz (approx. 1.8L)
Product Dimensions (D x W x H)	10.9" x 9.1" x 11.3"
Item Weight	9.48 pounds
Coffee Input Type	Ground Coffee
Special Feature	Removable Tank, Steam Wand, LCD Display, Cup Warming Tray



Image 8.1: Product dimensions of the SHARDOR 20-Bar Espresso Machine EM3209.

9. WARRANTY AND SUPPORT

Specific warranty details and direct support contact information are not available in the provided product data. Please refer to the product packaging or the manufacturer's official website for warranty registration and customer support details.

For general inquiries or assistance, you may visit the [SHARDOR Store on Amazon](#).

