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- Kismile 15 Bar Espresso Machine with Grinder User Manual

#### Kismile KS-80431KCM0

# Kismile 15 Bar Espresso Machine with Grinder User Manual

Model: KS-80431KCM0

## 1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- 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 household use.

#### 2. PRODUCT OVERVIEW

The Kismile 15 Bar Espresso Machine with Grinder is designed to provide a professional coffee experience at home. It features an integrated conical burr grinder, a 15-bar professional pump, and a powerful steam wand for milk frothing.

## **Key Features:**

• 15-Bar Professional Pump for optimal extraction.

- Integrated Conical Burr Grinder with 30 adjustable grind settings.
- Powerful Steam Wand for milk frothing (Latte & Cappuccino).
- 2.8L Removable Water Tank for convenience.
- Intelligent Temperature Control System.
- Hot Water Function.
- Single/Double Cup Brew options.

# **Included Components:**

- Espresso Machine
- 2.8L Removable Water Tank
- Single-Cup Filter
- Double-Cup Filter
- Pressurized Funnel (Portafilter)
- Tamper With Spoon
- Cleaning Brush
- Manual



Image: Kismile 15 Bar Espresso Machine with Grinder, front view, brewing two shots of espresso into glass cups.



Image: All included accessories for the Kismile espresso machine laid out on a counter, including portafilter, filters, tamper, and cleaning brush.

## 3. SETUP

Follow these steps for the initial setup of your espresso machine:

- 1. **Unpacking:** Carefully remove all packaging materials and ensure all components listed in the 'Included Components' section are present.
- 2. **Placement:** Place the machine on a stable, level, and dry surface, away from heat sources and water. Ensure adequate ventilation.
- 3. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and filters with warm water and mild detergent. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
- 4. **Fill Water Tank:** Remove the 2.8L water tank from the back of the machine. Fill it with fresh, cold filtered water up to the MAX line. Replace the tank securely.
- 5. **Fill Bean Hopper:** Open the lid of the bean hopper and pour fresh whole coffee beans into it. Close the lid.
- 6. First Use / Priming:
  - Plug the machine into a grounded electrical outlet.
  - Press the POWER button to turn on the machine.

- Place a large cup under the coffee outlet.
- Press the SINGLE or DOUBLE button without coffee in the portafilter to run hot water through the system. Repeat this process 2-3 times to clean and prime the internal components.
- Turn the steam knob to the 'HOT WATER' position and dispense hot water into a cup to flush the hot water line.

## 4. OPERATING INSTRUCTIONS

## 4.1 Grinding Coffee Beans

The integrated conical burr grinder allows you to grind fresh coffee beans directly into the portafilter.

- 1. Ensure the bean hopper is filled with fresh whole coffee beans.
- 2. Select your desired grind setting using the dial on the bean hopper. There are 30 adjustable settings, from coarse (30) for faster extraction to fine (0) for slower extraction. Experiment to find your preferred setting.
- 3. Insert the portafilter into the grinding cradle.
- 4. Press the GRIND button. The machine will automatically grind the coffee into the portafilter. You can customize the grinding time by long-pressing the GRIND button.
- 5. Remove the portafilter and tamp the ground coffee firmly and evenly using the included tamper.





Image: A hand tamping ground coffee in a portafilter.

## 4.2 Brewing Espresso

Brewing espresso with the 15-bar pump ensures rich flavor and crema.

- 1. After grinding and tamping, insert the portafilter into the group head and twist it firmly to the right until it locks into place.
- 2. Place your espresso cup(s) under the portafilter spouts.
- 3. Press the SINGLE button for a single shot or the DOUBLE button for a double shot. The machine will automatically dispense the correct amount of espresso. You can customize the brew volume by long-pressing the respective button.
- 4. Once brewing is complete, remove the cup(s).

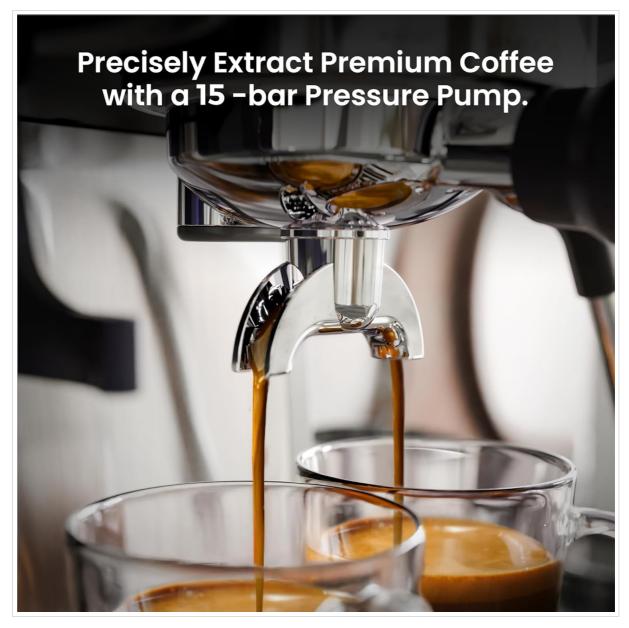


Image: Close-up of espresso being extracted from the portafilter into two glass cups, demonstrating the 15-bar pressure pump.



Image: A hand pressing the 'DOUBLE' button on the Kismile espresso machine's control panel, illustrating customizable brewing options.

#### 4.3 Milk Frothing

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

- 1. Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) up to the bottom of the spout.
- 2. Turn the control knob to the 'STEAM' position. Wait for the steam indicator light to illuminate, indicating the machine has reached frothing temperature.
- 3. Purge the steam wand: Position the wand over the drip tray and briefly open the steam valve to release any condensed water. Close the valve.
- 4. Insert the steam wand tip just below the surface of the milk. Open the steam valve fully.
- 5. Angle the pitcher to create a swirling motion, incorporating air into the milk to create microfoam. As the milk heats and expands, lower the pitcher to keep the tip just below the surface.
- 6. Once the milk reaches your desired temperature and texture (typically around 140-150°F / 60-65°C), close the steam valve and remove the pitcher.
- 7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



Image: A hand using the steam wand to froth milk in a stainless steel pitcher, with an inset image of latte art.

## 4.4 Hot Water Function

The machine can also dispense hot water for tea or Americanos.

- 1. Place a cup under the hot water spout (usually the steam wand).
- 2. Turn the control knob to the 'HOT WATER' position.
- 3. Hot water will dispense. Turn the knob back to the 'OFF' position to stop the flow.



Image: The hot water dispenser of the Kismile espresso machine filling a glass, with an inset of the control knob set to 'HOT WATER'.

## 5. CLEANING AND MAINTENANCE

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

## **5.1 Daily Cleaning**

- **Portafilter and Filters:** After each use, remove the portafilter, discard the coffee grounds, and rinse the portafilter and filter basket under hot water. Use the cleaning brush to remove any stubborn coffee residue.
- **Drip Tray:** The drip tray should be emptied and cleaned daily. The detachable design makes this convenient. Wash with warm, soapy water and rinse thoroughly.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Periodically, purge the steam wand to clear any milk residue from the nozzle.
- Exterior: Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

## **5.2 Water Tank Cleaning**

Clean the water tank weekly or as needed to prevent mineral buildup. Remove the tank, wash with warm,

soapy water, rinse well, and dry before refilling.

#### 5.3 Descaling

Over time, mineral deposits (limescale) can build up inside the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

- 1. Use a commercial descaling solution designed for espresso machines, following the manufacturer's instructions.
- 2. Fill the water tank with the descaling solution and water mixture.
- 3. Run the solution through the machine by performing several brew cycles (without coffee) and dispensing hot water/steam until the tank is empty.
- 4. Rinse the water tank thoroughly and refill with fresh water.
- 5. Run several full tanks of fresh water through the machine to ensure all descaling solution is removed.

# 6. TROUBLESHOOTING

If you encounter issues with your Kismile Espresso Machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on	Not plugged in; Power switch off; Power outage	Check power cord connection; Ensure power switch is on; Check household circuit breaker
No water dispensing	Water tank empty; Water tank not seated correctly; Air lock in pump	Fill water tank; Re-seat water tank; Prime the pump (refer to Setup section)
Espresso flows too slowly or not at all	Coffee ground too fine; Too much coffee in filter; Coffee tamped too hard; Machine needs descaling	Adjust grind setting coarser; Use less coffee; Tamp lighter; Descale the machine
Espresso flows too quickly or is watery	Coffee ground too coarse; Not enough coffee in filter; Coffee tamped too lightly	Adjust grind setting finer; Use more coffee; Tamp firmer
No steam from wand	Machine not heated to steam temperature; Steam wand blocked; Machine needs descaling	Wait for steam indicator; Clean steam wand nozzle; Descale the machine
Grinder not working	Bean hopper empty; Beans jammed; Grinder setting too fine for beans	Fill bean hopper; Clear any jammed beans; Adjust grind setting

# 7. SPECIFICATIONS

Feature	Detail
Brand	Kismile
Model Name	Espresso Machine (KS-80431KCM0)

Feature	Detail
Coffee Maker Type	Espresso Machine
Style	15 Bar
Operation Mode	Semi-Automatic
Product Dimensions	11.5"D x 13.03"W x 16.1"H
Item Weight	24.1 pounds
Water Tank Capacity	2.8 Liters
Special Features	Milk Frother, Cup Warmer, Removable Tank, Auto Clean Function, Single/Double Cup Brew, Built-in Grinder
Exterior Finish	Metallic
Color	BLACK

## 8. WARRANTY AND SUPPORT

Kismile products are manufactured to high-quality standards and are warranted against manufacturing defects. For specific warranty details, including duration and coverage, please refer to the warranty card included with your product or contact Kismile customer support.

For technical assistance, troubleshooting not covered in this manual, or to inquire about replacement parts, please contact Kismile customer service through their official website or the retailer where the product was purchased. Please have your model number (KS-80431KCM0) and purchase date available when contacting support.

## Related Documents - KS-80431KCM0



# Kismile CM5411C-UL Coffee Maker Instruction Manual

Comprehensive instruction manual for the Kismile CM5411C-UL Coffee Maker, covering setup, operation, cleaning, descaling, and troubleshooting. Learn how to brew espresso, cappuccino, and latte.

