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## SHARDOR 64mm Flat Burr Grinder & 20 Bar Espresso Machine

# SHARDOR 64mm Flat Burr Commercial Coffee Grinder & 20 Bar Espresso Machine User Manual

Model: 64mm Flat Burr Grinder & 20 Bar Espresso Machine

## INTRODUCTION

Thank you for choosing the SHARDOR 64mm Flat Burr Commercial Coffee Grinder and 20 Bar Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

- **WARNING:** Read all instructions before using the appliance.
- Always unplug the appliance from the power outlet before cleaning or when not in use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- This appliance is for household and light commercial use only.
- Ensure the voltage indicated on the appliance matches your local power supply.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.

## PRODUCT OVERVIEW

The SHARDOR coffee system combines a high-performance 64mm flat burr grinder with a professional 20-bar espresso machine, designed to deliver optimal coffee extraction and flavor.

## Grinder Components:

- Bean Hopper
- 64mm Flat Burrs (SUS420 Stainless Steel)
- Grind Adjustment Dial (100 settings)

- Grinding Chamber (All-aluminum)
- Grind Outlet
- Power Button



Figure 1: SHARDOR 64mm Flat Burr Grinder. This image shows the overall design and dimensions of the grinder, highlighting its die-cast aluminum body and bean hopper.

# Commercial-Grade 64mm Flat Burrs

Uniform grinding with reduced heat for better flavor

# 64mm



Figure 2: 64mm Flat Burr. A detailed view of the 64mm SUS420 stainless steel flat burrs, designed for consistent grinding and minimal heat buildup.

## Espresso Machine Components:

- Water Tank
- Control Panel (LED display, One-Touch Touchscreen)
- Portafilter Holder
- Steam Wand
- Drip Tray
- Power Switch



**Figure 3:** SHARDOR 20 Bar Espresso Machine. This image displays the front view of the espresso machine, showing the control panel, portafilter, and steam wand.

## SETUP

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
- Placement:** Place the grinder and espresso machine on a stable, level, and dry surface. Ensure adequate ventilation around both units.
- Initial Cleaning:**
  - Wipe the exterior of both units with a damp cloth.
  - Wash the bean hopper, portafilter, and water tank with warm, soapy water, then rinse thoroughly and dry.

- Run a cycle of plain water through the espresso machine without coffee to flush the internal system.

#### 4. Grinder Assembly:

- Ensure the 64mm flat burrs are correctly seated.
- Attach the bean hopper securely to the top of the grinder.

#### 5. Espresso Machine Water Tank:

Fill the water tank with fresh, cold filtered water up to the MAX line.

#### 6. Power Connection:

Plug both the grinder and the espresso machine into grounded electrical outlets.

## OPERATING INSTRUCTIONS

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### A. Coffee Grinder Operation

1. **Add Coffee Beans:** Pour whole roasted coffee beans into the bean hopper.
2. **Select Grind Setting:** Rotate the grind adjustment dial to select your desired fineness. The grinder offers 100 settings, from 1 (finest for espresso) to 100 (coarsest for French press). Refer to the guide below for common brewing methods.

# All-Metal Stepless Adjustment

100 grind settings designed for ultra-precise control across all brew methods



Figure 4: All-Metal Stepless Adjustment. This image illustrates the grind adjustment dial with 100 settings, indicating recommended ranges for various brewing methods like Espresso, Moka, Americano, Pour Over, and French Press.

3. **Grind Coffee:** Place your portafilter or grind container under the grind outlet. Press the power button to start grinding. The grinder utilizes STO 2.0 Direct Grind Drop Technology to minimize static and retain freshness.

# STO 2.0 Direct Grind Drop Technology

Plasma anti-static system prevents leftover and floating grounds

70°



Figure 5: STO 2.0 Direct Grind Drop Technology. This image shows coffee grounds being dispensed directly into a portafilter, demonstrating the anti-static system and direct drop design.

4. **Stop Grinding:** Press the power button again to stop grinding once the desired amount is achieved.

## B. Espresso Machine Operation

1. **Power On:** Press the ON/OFF button on the touchscreen. The machine will begin preheating.
2. **Preheating:** Wait for the machine to reach optimal brewing temperature. The LED display will indicate readiness.
3. **Prepare Portafilter:** Fill the portafilter with freshly ground coffee and tamp it evenly. Attach the portafilter securely to the group head.
4. **Brew Espresso:**

- Place your cup(s) on the drip tray.
- Select "1 CUP" for a single shot or "2 CUP" for a double shot on the touchscreen.
- For customized coffee strength, use the "MANUAL" mode to control the brewing time.
- The 20-bar pump system will extract the espresso.



Figure 6: 20 Bar Professional Pump. This image illustrates the high-pressure extraction process, showing the rich crema produced by the 20-bar pump system.

5. **Adjust Temperature (NTC Precise Temperature Control):** Use the temperature control settings on the touchscreen to select your preferred brewing temperature (198°F, 200°F, or 203°F) for balanced flavors.

# NTC Precise Temperature Control

Provides optimal water temperature control  
for balanced flavors



Figure 7: NTC Precise Temperature Control. This image shows the LED display with temperature options, allowing users to select between low, middle, and high temperature modes for optimal brewing.

## 6. Steam Milk (Powerful Steam Wand):

- Press the "STEAM" button on the touchscreen. Wait for the steam indicator to light up.
- Immerse the steam wand tip just below the surface of cold milk in a frothing pitcher.
- Turn the steam knob to release steam and froth the milk to your desired texture.
- Turn off the steam knob and press the "STEAM" button again to stop.
- Wipe the steam wand immediately after use.



Use the steam control to  
customize your perfect  
lattes and cappuccinos

Figure 8: Powerful Steam Wand. This image demonstrates the steam wand in action, frothing milk in a pitcher for lattes and cappuccinos.

7. **Auto Shutoff:** The machine will automatically shut off after 15 minutes of inactivity.

## MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and optimal performance of your SHARDOR coffee system.

### A. Grinder Cleaning

1. **Unplug:** Always unplug the grinder before cleaning.
2. **Empty Hopper:** Remove any remaining coffee beans from the hopper.

- Clean Burrs:** Remove the upper burr and use a brush to clean both the upper and lower burrs.
- Clean Grinding Chamber:** Use a brush or vacuum cleaner to remove coffee grounds from the grinding chamber and outlet.
- Wipe Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners.

## B. Espresso Machine Cleaning

- Unplug:** Always unplug the espresso machine before cleaning.
- Portafilter and Filter Baskets:** Wash with warm, soapy water after each use.
- Drip Tray:** Empty and clean the drip tray regularly.
- Steam Wand:** Wipe the steam wand immediately after each use with a damp cloth to prevent milk residue buildup. Periodically, use a pin to clear any blockages in the steam nozzle.
- Water Tank:** Rinse the water tank regularly and refill with fresh water.
- Descaling:** The machine features a "ONE-TOUCH DESCALING" function. Follow the instructions on the LED display or refer to the full descaling procedure in the comprehensive manual (if available) for detailed steps. Descaling regularly based on water hardness and usage.
- Wipe Exterior:** Wipe the exterior with a damp cloth.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder not starting	Not plugged in; Hopper not correctly seated; Power button not pressed.	Check power connection; Ensure hopper is locked in place; Press power button firmly.
No coffee grounds dispensed	Beans not in hopper; Grinding chamber blocked; Burrs clogged.	Add beans; Clean grinding chamber and burrs.
Espresso machine not turning on	Not plugged in; Power switch off.	Check power connection; Ensure power switch is on.
No water flow from group head	Water tank empty; Pump airlocked; Machine not preheated.	Fill water tank; Run a hot water cycle to prime pump; Allow machine to preheat fully.
Weak espresso / too fast extraction	Grind too coarse; Insufficient coffee; Tamping too light.	Adjust grind to finer setting; Use more coffee; Tamp more firmly.
No steam from wand	Steam function not activated; Wand clogged.	Press "STEAM" button and wait for readiness; Clean steam wand nozzle.

## SPECIFICATIONS

- Grinder Type:** 64mm Flat Burr
- Burr Material:** SUS420 Stainless Steel, Food-Grade
- Grind Settings:** 100 levels (Stepless Adjustment)
- Grinder Housing:** Die-Cast Aluminum
- Grinding Chamber:** Fully Aluminum
- Espresso Pump Pressure:** 20 Bar Professional Pump
- Espresso Machine Power:** 1350W

- **Temperature Control:** NTC Precise Temperature Control (198°F, 200°F, 203°F)
- **Control Interface:** One-Touch Touchscreen LED Display
- **Auto Shutoff:** 15 minutes of inactivity
- **ASIN:** B0FSSWNLDY
- **Date First Available:** September 20, 2025

## WARRANTY AND SUPPORT

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SHARDOR products are manufactured to high-quality standards. For warranty information, technical support, or customer service inquiries, please refer to the warranty card included with your purchase or visit the official SHARDOR website. Please have your model number and purchase date available when contacting support.

**Official SHARDOR Store:** [Visit the SHARDOR Store on Amazon](#)