

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Kismile](#) /

› [Kismile 20 Bar Espresso Machine with Grinder and Milk Frother - User Manual \(Model 80020KCM0-KSZ\)](#)

## Kismile 80020KCM0-KSZ

# Kismile 20 Bar Espresso Machine with Grinder and Milk Frother - User Manual

MODEL: 80020KCM0-KSZ

## Introduction

---

This manual provides essential information for the safe and efficient operation of your Kismile 20 Bar Espresso Machine. Please read it thoroughly before first use and keep it for future reference. This machine is designed to deliver high-quality espresso, cappuccino, and latte beverages with ease, featuring an integrated grinder and milk frother.



Image: Kismile 20 Bar Espresso Machine, a sleek stainless steel unit with integrated grinder and control panel.

## Safety Instructions

- Always ensure the machine is placed on a stable, level surface away from heat sources.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Unplug the machine from the power outlet when not in use and before cleaning.
- Keep hands and utensils away from moving parts during operation.
- Use only cold, fresh water in the water tank.
- Exercise caution when operating the steam wand as hot steam can cause burns.

## Product Overview and Components

Your Kismile Espresso Machine comes with several components designed for a complete coffee experience:

- Espresso Machine with integrated conical burr grinder
- Professional milk frothing pitcher
- Commercial-grade portafilter
- Four precision filters (single and double shot, pressurized and ordinary)
- Coffee tamper
- Cleaning kit



Image: The Kismile Espresso Machine displayed with its various accessories including the portafilter, tamper, milk pitcher, and different filter baskets.

Key features include a 20-BAR pump and 1500W motor for optimal extraction, 30 preset grind settings for customizable coffee, and intelligent digital PID temperature control for consistent brewing temperature.

## Setup

1. **Water Tank:** Fill the removable water tank located at the back of the machine with fresh, cold water. Ensure the water level does not exceed the 'MAX' mark. The tank can be removed for easy filling or filled directly.



Image: A hand pouring water into the removable water tank of the espresso machine.

2. **Coffee Bean Hopper:** Place fresh coffee beans into the integrated grinder's hopper. The hopper is air-sealed to maintain freshness. Align the notch and turn to lock it in place.



Image: Close-up of coffee beans in the grinder hopper on top of the espresso machine.

3. **Power On:** Plug the machine into a suitable power outlet. Press the power button. The machine will begin preheating, indicated by flashing lights. Wait for the lights to become solid, indicating preheating is complete.

## Operating Instructions

---

### Grinding Coffee Beans

1. Select your desired grind setting using the dial on the bean hopper (settings 1-30). A finer grind is typically used for espresso.
2. Insert the portafilter into the grinding cradle.
3. Press the grind button (single or double shot) to dispense freshly ground coffee into the portafilter. Press again to stop if sufficient.

# Easy Grinding of Coffee Beans

Integrated conical grinding with 30 precise grind setting



Image: A person grinding coffee beans directly into the portafilter using the integrated grinder.

## Making Espresso

1. After grinding, use the tamper to firmly press the coffee grounds in the portafilter. This creates a compact puck for optimal extraction.
2. Insert the portafilter into the brewing head and turn it to the right until it locks securely.
3. Place your espresso cup(s) under the portafilter spouts.
4. Press the single or double shot button to begin extraction. The machine will automatically stop when the desired volume is reached.

## 20 Bar Double Cup High Pressure Extraction



Image: Two streams of rich espresso flowing from the portafilter into two small cups.

Your browser does not support the video tag.

Video: A step-by-step guide on how to make a cup of coffee using the Kismile Espresso Machine, demonstrating grinding, tamping, and extraction.

### Frothing Milk

1. Fill the milk frothing pitcher with cold milk (dairy or non-dairy).
2. Turn the side knob to the steam position. Wait for the steam function to preheat.
3. Position the steam wand tip just below the milk surface, holding the pitcher at a 15-45 degree angle.
4. Turn the knob to steam mode to begin texturing. Move the pitcher up and down to incorporate air and create microfoam.
5. Continue until the milk reaches 60-65°C (140-150°F) and has the desired texture. Turn the knob to the "off" position.

## Delicate Milk Froth Production



Image: A hand holding a milk pitcher under the steam wand, frothing milk for a latte or cappuccino.

Your browser does not support the video tag.

Video: A detailed guide on how to froth milk using the steam wand of the Kismile Espresso Machine.

### Hot Water Dispensing

The steam wand can also dispense hot water for Americanos or preheating cups. Turn the side knob to the hot water position to activate this function.



Image: The steam wand dispensing hot water into a cup.

## Maintenance

### Cleaning

- Regularly clean the portafilter, filter baskets, and drip tray after each use.
- Wipe the steam wand clean with a damp cloth immediately after frothing milk to prevent milk residue from drying. Briefly turn the knob to steam position to clear any internal residue.
- The drip tray can be easily removed for emptying and cleaning.



Image: The removable drip tray being pulled out from the espresso machine for cleaning.

### Descaling

A descaling reminder will appear after approximately 15 liters of water output. Regular descaling is crucial for maintaining machine performance and coffee quality.

1. Prepare a descaling solution using descaling powder, tablets, or liquid descaler according to the product instructions.
2. Pour the solution into the water tank.
3. Long press the power button and double shot button for 3 seconds to enter descaling mode.
4. Turn the knob to the steam setting to begin the descaling process. The machine will dispense the solution through the group head and steam wand.
5. Once the hot water stops flowing, clean the containers and water tank. Refill the water tank with fresh water and repeat the process to rinse the machine.

Your browser does not support the video tag.

Video: Instructions on how to remove scale from the Kismile Espresso Machine, including preparing the descaling solution and running the descaling cycle.

## Troubleshooting

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Cleaning light comes on frequently	Hard water usage or high frequency of use.	Perform descaling as per maintenance instructions. Consider using filtered water to reduce mineral buildup.
Espresso not hot enough	Cups not preheated, or machine not fully preheated.	Preheat cups with hot water from the steam wand. Ensure machine is fully preheated before brewing.
No coffee dispenses	Water tank empty, portafilter not locked correctly, or coffee grounds too fine/tamped too hard.	Refill water tank. Re-insert and lock portafilter. Adjust grind size or tamping pressure.

## Specifications

- **Brand:** Kismile
- **Model Name:** 80020KCM0-KSZ
- **Color:** Stainless Steel
- **Product Dimensions:** 15.75"D x 13.39"W x 16.34"H
- **Special Feature:** 20 Bar pump pressure
- **Coffee Maker Type:** Espresso Machine
- **Style:** 20 Bar
- **Specific Uses For Product:** Americano, Cappuccino, Espresso, Latte
- **Exterior Finish:** Metallic
- **Included Components:** Espresso Machine, Milk Frothing Pitcher, Portafilter, 4 Precision Filters, Tamper, Cleaning Kit
- **Wattage:** 1500 watts
- **Number of Items:** 1
- **Item Weight:** 26.2 pounds
- **Capacity:** 2.8 Liters (Water Tank)

## Warranty and Support

For warranty information or technical support, please refer to the documentation included with your product or contact Kismile customer service directly. Contact details can typically be found on the manufacturer's website or on the product packaging.

