

SUMSATY

mielux2022@outlook.com

Due to continued product improvement, the products illustrated/photographed in this book may vary slightly from the actual product.

Please read through the Instruction manual before use and save for future reference.

Model No.: EM3203

SUMSATY

Espresso Coffee Machine

Your Ideal Home Barista



Model EM3203

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PRODUCT PARAMETERS

Product Name : Espresso Coffee Machine

Pressure : 20 Bar

Grouphead Size : 51MM

Model : EM3203

Product Size : 11.02×9.21×12.28INCH

Product Weight : 4.3KG

Voltage : 120V/60Hz

Wattage : 1350W

SUMSATY RECOMMENDS SAFETY FIRST

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE.

01. Carefully read all instructions before operating and save for future reference.
02. Do not touch hot surfaces. Use handles or knobs as advised in this instruction book.
03. To protect against fire, electric shock and injury to persons, do not immerse the power cord, plug or appliance itself in water or other liquids.
04. Close supervision is necessary when any appliance is used by or near children or persons with reduced physical, sensory or mental capabilities.
05. Before using the appliance, check that the voltage of the wall outlet corresponds to the voltage marked on the rating plate.
06. If the appliance is to be left unattended, cleaned, moved, assembled or stored, always switch off the appliance by pressing the POWER button to off and unplug from the power outlet.
07. 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.
08. It is recommended to regularly inspect the appliance and power cord. Do not use the appliance if there is damage to the power cord or plug, or after the appliance malfunctions or has been damaged in any way. Immediately stop use and contact SUMSATY Customer Support.
09. The use of accessory attachments not recommended by SUMSATY may result in fire, electric shock or injury to persons.
10. Do not let the power cord hang over the edge of a table or countertop or touch hot surfaces.
11. Do not place the appliance near the edge of a table or countertop. Ensure the surface is hard, flat and free of water and other substances. Avoid interruption of airflow underneath the appliance.
12. Do not place the appliance on or near a hot gas or electric burner. Do not place it in, or allow it to come in contact with a heated oven.
13. This appliance is recommended for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors. Do not use in moving vehicles or boats.
14. It is recommended to plug the espresso machine into a properly grounded and dedicated circuit, separate from other electrical appliances.

SUMSATY RECOMMENDS SAFETY FIRST

15. Use only cold water in the water tank. Do not use any other liquids. Do not use highly filtered, demineralized or distilled water as this may affect the taste of the coffee and how the espresso machine operates.
16. Ensure the portafilter is firmly inserted and secured into the group head before starting an extraction. Never remove the portafilter during the extraction process.
17. Caution must be used during descaling as hot steam may be released. Before descaling, turn off the machine, allow to cool for at least 1 hour and ensure the drip tray is empty and fully inserted.
18. Do not attempt to open or service the espresso machine.
19. For any maintenance other than cleaning and descaling, contact SUMSATY Customer Support.
20. To avoid the risk of injury, do not open the brew chamber during the brew process.
21. Do not use outdoors.
22. Do not place on or near a hot gas or electric burner.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

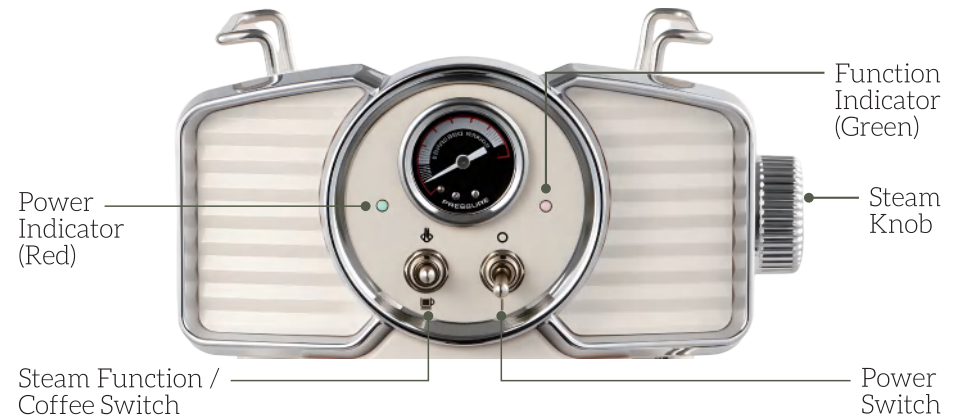
PARTS & COMPONENTS



ALL parts of the machine that come into contact with coffee, water, milk are BPA Free.

PARTS & COMPONENTS

VISIBLE THERMOMETER



“O/I” Power Switch

- Turn on “ I ”: Push the lever to “ I ” to power on and begin preheating.
- During preheating : The right indicator light blinks; the left light remains off.
- Preheating complete : Both lights stay solid on.

“☕” Coffee Function

- After preheating, Push the lever to “☕” to start coffee extraction (max: 1 minute).
- During extraction : The left light blinks green; return the lever to the middle to stop.
- After extraction : Both lights turn solid on.

“☁” Steam Function

- Lift the lever upward to the “☁” position to activate steam mode.
- Preheating : Both lights blink.
- Ready : Lights become solid (steam is now available).

Steam Knob

- Closed position (-) : No steam/water flow
- Open position :
 - (1) Pull lever to middle position → turn knob for hot water
 - (2) Set machine to steam mode → turn knob for steam

Note : If the indicator light flashes rapidly when powering on, it means the steam knob is not closed. Simply turn the steam knob to the closed position.

BEFORE FIRST USE

- Remove and discard all labeling and packaging materials attached to your espresso machine. Ensure you have removed all parts and accessories before discarding the packaging.
- Check and ensure that all accessories are complete and undamaged. Check the power cord and plug for any break before use.
- Clean parts and accessories using warm water and gentle dish washing liquid, then rinse and dry thoroughly, Wipe the outer housing and drip tray with a soft, damp cloth and dry thoroughly.

CAUTION



- Do not use abrasive cleansers, pads or cloths which can scratch the surface.
- Do not clean any of the parts or accessories in the dishwasher.
- Do not immerse the outer housing, power cord or power plug in water or any other liquid.
- Remember to remove the red silicone under the water tank.

INSTALL WATER TANK



Fill the water tank with clean, cold and preferably filtered water up to the MAX mark. When replacing the water tank, ensure to push down completely to lock into place.

NOTE

- Always check the water level before use and replace water daily.
- Recommend using clean, cold and filtered water. Do not recommend the use of de-mineralized or distilled water or any other liquid as this may affect the taste of the espresso and how the machine is designed to function.

BEFORE FIRST USE

INITIAL START UP



- Plug the power cord into a 110/120V power outlet.
- Pull the Power Switch lever down to start up the machine, and it will begin the preheating process. Power Indicator (Red) will flash.
- Preheating is complete when the Function Indicator (Green) light illuminates and both indicators maintain a constant steady light.

FLUSHING THE MACHINE

Recommended to complete a water flushing operation without ground coffee to ensure the machine has been conditioned.

When the machine has reached Standby mode, follow these steps.



1. Push the lever upwards to the “☂” (steam) position.
2. Align the steam wand nozzle with the drip tray, turn the steam/hot water knob to the “☂/☂” position, and allow steam to flow through the wand for a few seconds. Then turn the knob back to the “OFF” position.
3. Attach the portafilter to the group head without ground coffee.
4. Push the lever down to the “☕” (coffee) position to allow hot water to flow through the group head. After completion, lift the switch back to position.
5. Repeat steps 1~3 until the water tank is empty.

NOTE

New coffee machines could encounter issues with water not coming out or not being pumped due to air blockage in the water pump or water pipes. In such situations, position the steam wand nozzle over the drip tray and rotate the Steam / Hot water Knob to the “☂/☂” position until the air is released and water comes out.

OPERATING YOUR SUMSATY PRODUCT

ESPRESSO MAKING GUIDE

Selecting the Filter Size



- Align either the 1-cup (single) or 2-cup (double) filter basket with the portafilter.
- Twist clockwise until firmly locked (audible click indicates proper seating).

NOTE

- Ensure the filter basket is completely dry before placing it into the portafilter, or the flavor of coffee will be affected.
- To remove the filter basket, use the rim of the other filter basket to prise it.

Dosing



Recommended Coffee Dose :

- Single Shot (1 CUP) : 9–9.5g (0.32–0.34 oz)
- Double Shot (2 CUP) : 16–16.5g (0.56–0.58 oz)

OPERATING YOUR SUMSATY PRODUCT

Tamping the Ground Coffee



- Tap the portafilter several times to collapse and distribute the coffee evenly in the filter basket.
- Tamp down firmly using approx. 30 lbf (13 kgf) of pressure, Maintain consistent pressure during each tamp.
- As a guide to dose, the top edge of the metal base of the tamper should be level with the top of the filter basket AFTER the coffee has been tamped.
- Wipe excess coffee from the rim of the filter basket to ensure a proper seal is achieved in the group head.

Purging the Group Head



- Before inserting the portafilter, purge the group head by briefly running water : Pull the coffee mode lever down, then release it back to its original position.
- This will purge any ground coffee residue from the group head and stabilize the temperature prior to extraction.

Inserting the Portafilter



- Place the portafilter underneath the group head and align the handle with the “☞” position.
- Insert the portafilter into the group head and rotate the handle towards “☛” until firm resistance is felt.

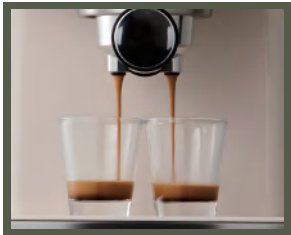
OPERATING YOUR SUMSATY PRODUCT

Coffee Mode



Pull the Coffee Mode switch down to manually control the shot volume. The brewing process will start with a pre-infusion stage at low pressure before transitioning to the main extraction phase.

Espresso Extraction



1. Brewing Process :
To stop extraction, return the lever to the center position when reaching the target yield.
2. Recommended Yield :
 - Single shot : 25-35g
 - Double shot : 40-60g

NOTE

The amount of espresso extracted in the cup will vary with the type of coffee beans roast level, grind size, grind amount, and tamping pressure, etc.

Hot Water



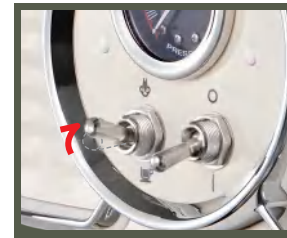
- After coffee extraction, move the lever to the "MIDDLE" position and place a container under the steam nozzle.
- Rotate the Steam/Hot Water knob to the "☁/☉" position to dispense hot water (maximum 2 minutes continuous use). This function is ideal for preparing Americano coffee or warming cups.
- To stop delivering, simply rotate the knob back to the "OFF" position.

NOTE

Be careful not to be scalded during the process of using steam / hot water function.

OPERATING YOUR SUMSATY PRODUCT

MILK FROTHING GUIDE



- Push the Steam Function Switch "☁" upward to preheat for steam.
- Pour cold whole milk into the frothing pitcher for later use.
- The green indicator will flash during preheating. When both lights remain steadily lit, steam preheating is complete.



- Place an empty cup beneath the steam wand and rotate the Steam / Hot Water Knob to the "☁/☉" position to release some steam, ensuring steam function is conditioned. Then rotate the knob back to the "OFF" position and move the steam wand back to the side by holding the silicone handle.
- Insert the steam wand nozzle 1~2 cm below the surface of the milk. Rotate the Steam / Hot Water Knob to the "☁/☉" position to start frothing the milk.



- Adjust the height of the milk pitcher. When the milk pitcher becomes warm to the touch, rotate the knob to the "OFF" position BEFORE removing the jug. Then the milk foam is prepared.

NOTE

After steaming milk, turn on the steam function again to discharge the milk residue in the pipe and use a damp cloth to wipe the nozzle to prevent the milk froth from scaling on the pipe wall.

COFFEE MAKING TIPS & PREPARATION

The Grind



- If using a coffee grinder to grind coffee beans, the grind size should be **fine but not too fine**. The grind size will affect the rate at which the water flows through the ground coffee in the filter basket and the taste of the espresso.
- If the grind is **too fine** (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be **OVER EXTRACTED**, dark in color and bitter in flavor.
- If the grind is **too coarse** the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be **UNDER EXTRACTED** and lacking in color and flavor.

Coffee Beans



- Fresh, quality coffee beans will give you the best possible extraction.
- Coffee beans are best consumed between 5-20 days after the 'Roasted On' date. Ideally only grind directly.
- Before the extraction to maximize flavor. Buy coffee beans in small batches to reduce the storage time. Store coffee beans in a cool, dark and dry container. Vacuum seal if possible.

Pre-infusion Function

The low pressure pre-infusion gradually increases water pressure to gently expand grinds for an even extraction before transitioning to the main extraction phase.

- Due to pre-infusion time, the espresso will not start to flow immediately.
- As a guide, the espresso will start to flow after 6 seconds, including 3 secs of pumping low pressure water and 3 secs of pausing, and it should be the consistency of dripping honey.

COFFEE MAKING TIPS & PREPARATION

Extraction Guide

CORRECT EXTRACTION



Within
Espresso
Range



- Flow fast like water
- Crema is thin and pale
- Espresso is pale brown
- Tastes bitter/sharp, weak and watery

SOLUTIONS

- Grind Size Finer
- Increase Grind Amount
- Tamp Using Approx. 30 Lbf (13 Kgf) Of Pressure

UNDER EXTRACTION



Under
Espresso
Range



- Flow steady.
- Crema is golden brown with a fine mousse texture
- Espresso is dark brown

OVER EXTRACTION



Over
Espresso
Range



- Flow drips or not at all
- Crema is dark and spotty
- Espresso is very dark brown
- Tastes bitter and burnt

SOLUTIONS

- Grind Size Coarser
- Decrease Grind Amount
- Tamp Using approx. 30 lbf (13 kgf) Of Pressure.

	GRIND	GRIND DOSE	TAMP
OVER EXTRACTED BITTER • ASTRINGENT	TOO FINE	TOO MUCH	TOO HEAVY
BALANCED	OPTIMUM	9-9.5 g (1 Cup) 16-16.5 g (2 Cup)	approx. 30 lbf (13 kgf)
UNDER EXTRACTED UNDERDEVELOPED • SOUR	TOO COARSE	TOO LITTLE	TOO LIGHT

NOTE

A great espresso is about achieving the perfect balance between sweetness, acidity and bitterness. The flavor of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of ground coffee, and tamping pressure. **Experiment by adjusting these factors just one at a time to achieve the taste of your preference.**

CLEANING AND MAINTENANCE

WARNING

- Before cleaning, unplug the power cord to allow the coffee machine to cool down completely.
- Do not immerse the coffee machine or power cord and plug into water or other liquids.
- All parts should be cleaned by hand using warm water and gentle dish washing liquid.
- Do not use alcohol, solvents, or dishwasher for cleaning any parts.
- Do not use abrasive cleansers, pads or cloths which can scratch the surface.

CLEANING THE OUTER HOUSING

- The outer housing can be cleaned with a soft, damp cloth. Dry thoroughly with a soft, dry cloth.

CLEANING THE GROUP HEAD

- The interior of group head should be cleared with a cleaning brush to remove any ground coffee particles.
- Pull the Coffee Switch down and run a short flow of water to rinse out any residual coffee.

CLEANING THE FILTER BASKETS AND PORTAFILTER

- The filter baskets and portafilter should be rinsed under hot water immediately after each use to remove all residual coffee oils.
- If any of the holes in the filter basket become blocked, use a pin to unblock the hole(s).
- If the hole(s) remain blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.

CLEANING AND MAINTENANCE

CLEANING THE STEAM WAND

The steam wand should always be cleaned after texturing milk. With the steam wand nozzle directed over the drip tray, release some steam to clear any remaining milk from inside the steam wand. Then wipe the steam wand with a damp cloth. Periodically, remove the nozzle for cleaning. Twist the nozzle out and rinse it with running water, then dry it thoroughly and reattach it.

CLEANING THE DRIP TRAY

- The drip tray should be removed, emptied and cleaned regularly.
- Wash all parts in warm soapy water with a soft cloth. Rinse and dry thoroughly.

CLEANING THE WATER TANK

- Clean the water tank regularly with a damp cloth and gentle dish soap, then rinse it with running water. Repeat several times and fill it with fresh clean water. Place it back in place.

DESCALING

Recommend descaling the coffee machine every 2-3 months of use to ensure the normal functionality of the coffee machine, clean the internal water pathways, and maintain the pure taste of coffee:

Step 1 : Dilute the household coffee machine descaling solution with water in the water tank following the manufacturer's recommended proportions. You can use citric acid instead at a ratio of 100:3.

Step 2 : Make sure the portafilter is not attached.

Step 3 : Follow the steps of Espresso Making (See Page 9) and Milk Frothing (See Page 11) to clean the coffee outlet and steam wand respectively. Repeat several times until the tank is empty.

Step 4 : To eliminate residues of descaling solution, rinse the tank and fill it with clean water. Repeat Step 3 several times until the tank is empty.

Please make sure that the interval of each step repeat is above 3 minutes, allowing the coffee machine to rest.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO?
No water flow	The water tank is empty.	Fill the tank with water and turn on the steam knob until hot water flows continuously from the steam pipe.
	The input voltage or frequency is inconsistent with the nameplate.	Make sure the voltage and frequency are consistent with the nameplate.
	Machine malfunctions.	Please contact the SUMSATY service.
No steam output	Steam nozzle clogged.	Clean steam nozzle.
	The water tank is empty.	Fill the tank with water and turn on the steam knob until hot water comes out continuously from the steam pipe. Now you can start to steam.
	Machine malfunctions.	Please contact the SUMSATY service.
Coffee leaks around the edge of the portafilter	Excessive coffee grounds in the portafilter.	Turn off the machine and wait for it cool down, clean the portafilter. Then dose the correct amount of coffee grounds.
	There is coffee grounds in the sealing ring under the grouphead.	
	Implementation of the above operation problems still exist.	Please contact the SUMSATY service.
Coffee flows out too slowly or no coffee flows out	Coffee grounds is too fine, and the clogged portafilter.	Use coarser coffee grounds.
	Portafilter holes are clogged.	Brush/clean the portafilter.
	The water tank is not properly seated.	Reinsert the water tank until it clicks into place.
Water leakage at machine base	The drip tray is full.	Please clean the drip tray.
	Machine malfunctions.	Please contact the SUMSATY service.
The machine is not working	The power cord is not plugged well.	Ensure the power cord is fully inserted into a grounded wall outlet.
	NTC sensor is short-circuited	Please contact the SUMSATY service team.
	Machine malfunctions.	
The steam fails to froth milk	The steam indicator is not lit.	Wait until the steam indicator lights up.
	The container is too big or the shape is not fit.	Use a tall, narrow cup or a latte cup.
	Using skimmed milk?	For best results, use whole milk.

If your problem is not listed or resolved, please contact Customer Support by email at mielux2022@outlook.com

INDICATOR LIGHT TIPS

FUNCTION KEYS	FUNDON INDICATER (GREEN)	POWER INDICATER (RED)	CAUSE	SOLUTION
The lever in the middle position	The indicator blinks for 1s	The indicator blinks for 1s	Connect power plug.	/
The lever in the middle position	Flashing	Flashing	Coffee and hot water is preheating.	/
The lever in the middle position	Lights on	Lights on	Coffee and hot water preheating finished.	/
The lever in the “☕” position	Flashing	Lights on	Making coffee or water.	/
The lever in the “☁” position	Flashing	Lights on	Steam is preheating.	/
The lever in the “☁” position	Lights on	Lights on	Steam preheating finished.	/
The lever in the “☁” position	Flashing	Lights on	Making steam	/
The lever in the any position	Flashing quickly	Lights off	The steam knob is not closed tightly when turning on.	Tighten the steam, hot water knob.
The lever in the middle or “☕” position	Lights off	Flashing quickly	After making the steam, touch the steam switch(the temperature is too high).	Wait temperature naturally falls or open the steam button to make hotwater quick cooling.
The lever in any position	Flashing quickly	Flashing quickly	Temperature sensor short circuit or open circuit.	Please contact with authorized service facility for repair.
The lever in the middle position	Lights off	Lights off	Standby for more than 30 minutes	Press the Power button.

INDICATOR LIGHT TIPS

ONE-YEAR LIMITED PRODUCT WARRANTY



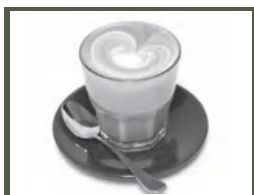
CAPPUCCINO

A single shot of espresso with textured milk, garnished with drinking chocolate.



ESPRESSO

Intense and aromatic, it is also known as a short black and is served in a small cup or glass.



LATTE

A latté consists of a single espresso with textured milk and approx. 10mm of foam.



MACCHIATO

Traditionally served short, the macchiato is also poured as a long black with a dash of milk or a dollop of textured milk.



AMERICANO

A shot of espresso (single or double) with hot water. Also known as a long black.



RISTRETTO

A ristretto is an extremely short espresso of approximately 15ml, distinguished by its intense flavor and aftertaste.

ONE-YEAR LIMITED PRODUCT WARRANTY



Environmentally friendly disposal

You can help protect the environment! Please remember to respect the local regulations: Deliver non-functional electrical equipment to an authorized waste disposal center.

ONE-YEAR LIMITED PRODUCT WARRANTY

SUMSATY warrants your product against defects in materials or workmanship for 1 year from purchase. We will provide a free replacement (identical or comparable model) upon receiving the original product.

Your warranty does not cover damage caused by:

- Power surges, power dips, voltage supply problems, or use of the product on incorrect voltage.
- Servicing or modification of the product other than by SUMSATY or an authorized SUMSATY service center.
- Use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to SUMSATY specifications.
- Or exposure of the product to abnormally corrosive condition.
- Retailers or other commercial purchaser or owners.

Please feel free to contact us if you meet any problem during use, or installation by Email:

mielux2022@outlook.com