

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.: EM3208

SUMSATY

Espresso Coffee Machine

Your Ideal Home Barista



Model EM3208

CONTENTS

Product Parameter	01
Important Safeguards	02
Parts & Components	04
Before First Use	07
Operating Your SUMSATY Product	08
• 5.1 Espresso Making Guide	08
• 5.2 Milk Frothing Guide	10
• 5.3 How to Meet Your Favorite Coffee	11
Cleaning and Maintenance	12
Troubleshooting	14
Indicator Light Tips	16
Coffees to Try	18
Warranty and Service	19

PRODUCT PARAMETER

Product Name : Espresso Coffee Machine

Pressure : 20 Bar

Grouphead Size : 51MM

Model : EM3208

Product Size : 6.02×12.6×12.9INCH

Product Weight : 3.93KG

Voltage : 120V/60Hz

Wattage : 1350W

Water Tank Capacity : 1.8L

SUMSATY RECOMMENDS SAFETY FIRST

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE.

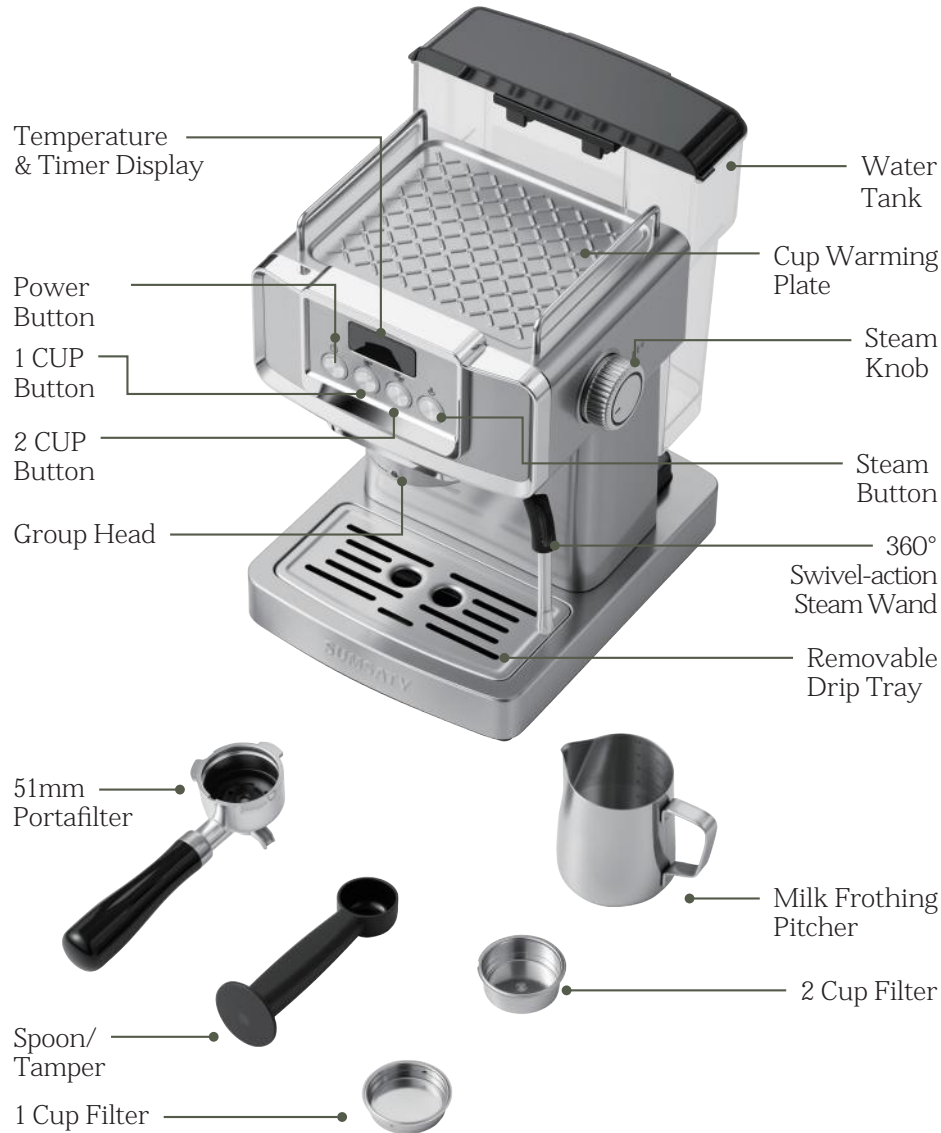
01. Carefully read all instructions before operating and save for future reference.
02. Do not touch hot surfaces. Use handles or knobs as advised in this instruction book.
03. To protect against fire, electric shock and injury to persons, do not immerse the power cord, plug or appliance itself in water 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

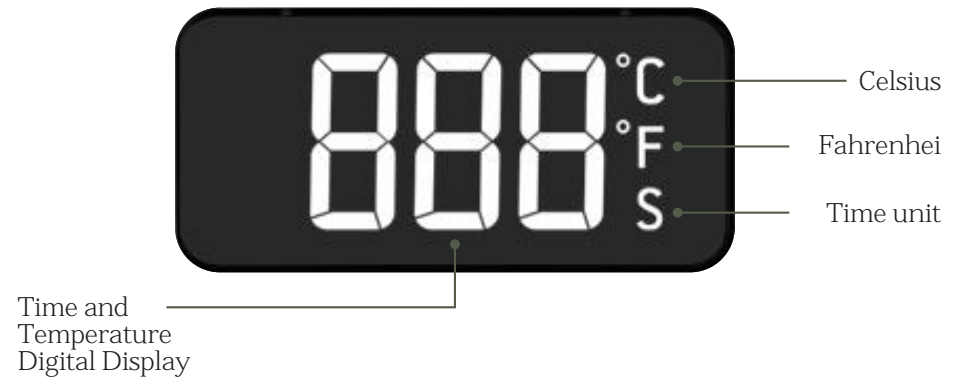
PARTS & COMPONENTS



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

PARTS & COMPONENTS

VISIBLE THERMOMETER



1. “ $---$ °C” “ $---$ °F” “ $---$ ” The indicator lights on the coffee machine during the preheating or steam preheating process “ $---$ ” blink alternately during this process.
2. “ 92° ” or “ 198° ” After the coffee machine has been warmed up, the temperature is displayed in Celsius or Fahrenheit.
3. “ 130° ” or “ 266° ” After the steam preheating is completed, the temperature status is displayed in Celsius or Fahrenheit.
4. “ $\square \uparrow$ ” The coffee machine enters the working state and starts to extract coffee or generate steam while displaying the time.
5. “ $\square - \uparrow$ ” Steam knob in open position. When the steam knob is left open during power-on, the steam preheating indicator will flash rapidly. To resolve, rotate the knob clockwise to the OFF position.
6. “ $\square - \uparrow$ ” If the temperature is too high, an error state will appear when the coffee function key is pressed immediately after the steam is made. The solution is to wait for a moment for the temperature to drop naturally or urn on the steam knob to release hot water and lower the temperature.
7. “ $\square - \uparrow$ ” Temperature sensor short circuit or open circuit, temperature fuse open circuit, or poor connection between the power board and display board wiring. Solution: Please contact the SUMSATY service team on Amazon for assistance.

BEFORE FIRST USE

Machine Preparation

- 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.
- Remove the water tank located at the back of the machine by lifting the water tank handle.
- Clean parts and accessories (water tank, portafilter, filter baskets, spoon & tamper, milk frothing pitcher, dosing funnel) using warm water and a gentle dishwashing liquid, then rinse and dry thoroughly. Do not immerse the outer housing, power cord, or power plug in water or any other liquid.
- Fill the water tank with cold, preferably filtered water up to the MAX mark. When replacing the water tank, ensure to push down completely to lock into place.

NOTE

All parts should be cleaned by hand using warm water and a gentle dish washing liquid. 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.

Initial Start Up



- Ensure the red silicone has been removed from the water tank.



- Fill the water tank with cold, 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 refill daily with cold, filtered water. Do not use demineralized, distilled, or other liquids, as they may alter espresso flavor and affect machine operation.

- Plug the power cord into a 110/120V power outlet.
- Press the POWER button to switch the machine on. The other three indicator lights will flash while the machine is heating.

BEFORE FIRST USE

When the machine has reached the correct operating temperature, the Single shot & Double shot buttons will stop flashing and stay lit, and the Display screen will show the temperature. The machine is now in STANDBY mode, ready for making coffee.

⚠ WARNING TIPS

New coffee machines may encounter issues with water not coming out due to air blockage.

Please try the following steps:



1. Press the POWER button to turn on the machine. It will automatically preheat.



2. Rotate the Steam Dial counterclockwise to the MAX position and wait until the air is released and water starts to spout. (Do not press Steam Button)



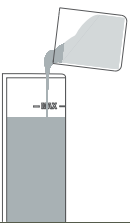
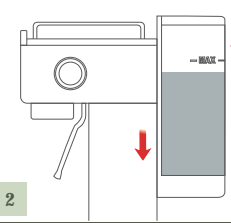
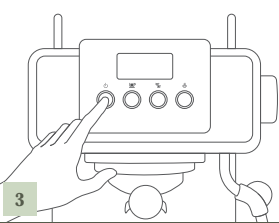
3. When water starts to spout, turn the Steam Dial clockwise to the OFF position. The machine is now conditioned.

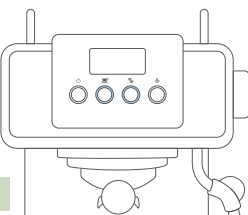
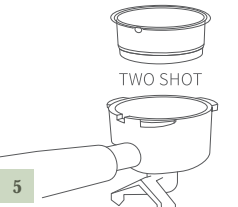
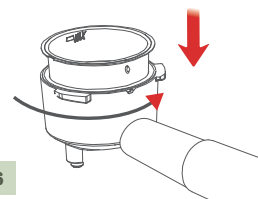
NOTE

If you encounter an "E-2" warning, follow Step 2-3 until the heat is released and the warning ends.

OPERATING YOUR SUMSATY PRODUCT

ESPRESSO MAKING GUIDE

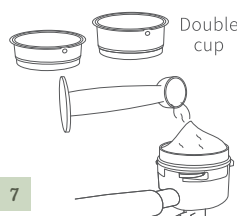
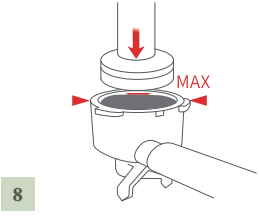
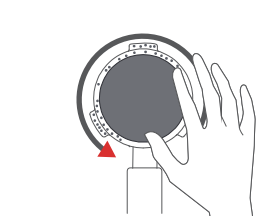
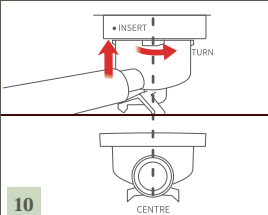
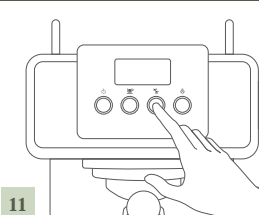

 <p>1</p>	 <p>2</p>	 <p>3</p>
<p>Fill the water tank with cold, preferably filtered water up to the MAX mark.</p>	<p>Position the water tank vertically and make it fully inserted and locked into position.</p>	<p>Press the POWER button to switch the machine on. The other three indicator lights will flash while the machine is heating.</p>

 <p>4</p>	 <p>5</p>	 <p>6</p>
<p>The Temperature Gauge will stop flashing and 1 CUP/2 CUP lights on the control panel will illuminate when ready.</p>	<p>Choose 1 CUP/2 CUP Filter and place it into portafilter.</p>	<p>Align the marking dot on the filter with the portafilter's groove, then install the filter into the portafilter, twist to lock.</p>

⚠ WARNING

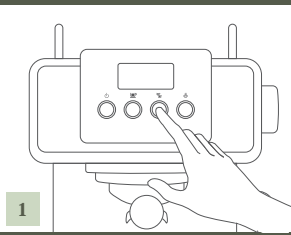
Do not directly touch the steam wand, to prevent burns.

OPERATING YOUR SUMSATY PRODUCT

 <p>7</p>	 <p>8</p>	 <p>9</p>
<p>Add corresponding amount of coffee powder to the filter with spoon.</p> <ul style="list-style-type: none">• 1 CUP filter 8-9g• 2 CUP filter 13-15g	<p>Evenly tamp (press) the coffee grinds.</p>	<p>Wipe excess coffee from the rim of the filter basket.</p>
 <p>10</p>	 <p>11</p>	 <p>12</p>
<p>Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.</p>	<p>Press the 1 CUP/2 CUP Button to extract espresso.</p>	<p>Extraction begins. The crema of the coffee is golden brown with a fine mousse texture.</p>

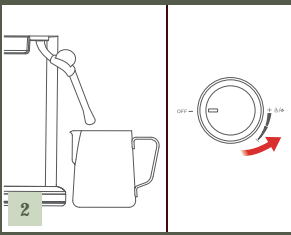
OPERATING YOUR SUMSATY PRODUCT

MILK FROTHING GUIDE



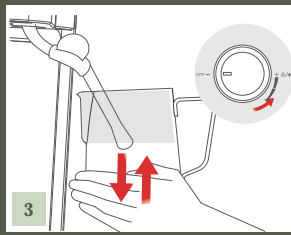
1

After making espresso, press the steam button. The steam indicator light will stop flashing and stay lit when steam preheating is finished.



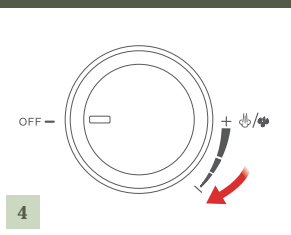
2

Position the steam wand tip towards a cup and rotate the steam knob to release steam, ensuring steam function is operational.



3

Pour refrigerated whole milk into the frothing pitcher. Insert the steam wand tip under the surface of milk and start to froth.



4

Pause the steam by returning the knob to its original state.

OPERATING YOUR SUMSATY PRODUCT

HOW TO MEET YOUR FAVOURITE COFFEE

TASTES SOUR

	Roast Degree	Grind Size	Grind Dose	Tamping Force
Possible Causes	Use Light Roasts	Too Coarse	Too Little	Too Light
What to Do?	Medium or Dark Roasts	Adjust to a Finer Grind Size	Add More Ground Coffee	Increase Tamping Force

TASTES BITTER

	Roast Degree	Grind Size	Grind Dose	Tamping Force
Possible Causes	Use Too Dark Roasts	Too Fine	Too Much	Too Heavy
What to Do?	Medium or Dark Roasts	Adjust to a Coarser Grind Size	Add Less Ground Coffee	Reduce Tamping Force

FINE MOUSSE TEXTURE

Roast Degree	Grind Size	Grind Dose	Tamping Force
Medium or Dark Roasts	A Fine Grind (Thick close to wheat flour, a little coarser than wheat flour)	<ul style="list-style-type: none"> • 1 CUP filter: 8-9g • 2 CUP filter: 13-15g 	Pressure Around 10-15KG

OTHER FUNCTIONS

HIGH-TEMPERATURE "E-2" WARNING GUIDE

After steaming milk and turning off steam function by pressing the steam button, the display screen will show an "E-2" warning, indicating temperature is too high to make coffee. The 1 Cup and 2 Cup buttons will flash rapidly. Please follow steps below to allow the machine to lower the temperature.

Cool the Machine for Making Espresso



Turn the Steam Dial counterclockwise to the MAX position to release hot water. Temperature will decrease to the appropriate level for making coffee as hot water releases heat.



When temperature decreases to the suitable level for making coffee, the 'E-2' warning will cease, and the flashing of the 1 Cup and 2 Cup buttons will stop. At this point, you can proceed to make coffee as usual.

Temperature Unit Conversion Function

Long press 1 Cup and 2 Cup buttons simultaneously to easily switch between Fahrenheit and Celsius.

Automatic Sleep Mode Guide

The machine will automatically switch to sleep mode after 30 mins of non-operation. To wake it up, press the POWER button.

CLEANING AND MAINTENANCE

CLEANING THE STEAM WAND

- Always clean after milk texturing:
 1. Wipe with a damp cloth.
 2. Direct tip over drip tray and briefly activate STEAM position to clear residual milk.
- For blocked steam wand holes:
 1. Power off the machine and set the dial to STANDBY.
 2. Cool machine, then use a pin to unblock.
- Persistent blockages:
 1. Remove tip (turn clockwise)
 2. Soak in hot water and clear holes before reattaching.

CLEANING THE FILTER BASKETS AND PORTAFILTER

- Immediate post-use:

Rinse under hot water to remove coffee oils.
- Blocked filter holes:

Clear with pin.
- Stubborn residues:

Soak in cleaning tablet solution (20 mins).
- Rinse thoroughly.

CLEANING THE DRIP & STORAGE TRAY

- Regular maintenance:

Empty and clean drip tray when full.
- Storage tray care:

Clean with soft damp cloth.
- Avoid abrasives.

CUP WARMING TRAY

- Surface care: Wipe with damp cloth
- Dry polish
- No abrasive cleaners

STORAGE PROCEDURE

1. Set dial to STANDBY and power off.
2. Unplug and empty all reservoirs.
3. Cool completely.
4. Store accessories in tray.
5. Keep upright (no stacking).

WARNING

Never immerse power components in liquid

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO?
No water comes out.	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.
	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 team.
Coffee runs out around the edge of the portafilter.	Steam nozzle clogged.	Clean steam nozzle.
	Too much powder in the filter.	Turn off the machine and wait for it cool down. Clean the filter, then pour the appropriate coffee powder.
	There is powder in the seal ring under the group head.	
	Implementation of the above operation problems still exist.	Please contact the SUMSATY service team.
Coffee comes out too slow or no coffee comes out	Coffee powder is too fine, and the clogged filter.	Use thicker coffee powder.
	Filter holes are blocked.	Brush/clean the filter.
	The water tank is not inserted.	Insert the water tank in place.
Water leakage on the bottom of the machine	The drip tray is filled up.	Please clean the drip tray.
	Machine malfunctions.	Please contact the SUMSATY service.
The machine is not working	The power cord is not plugged well.	Plug the power cord into a wall outlet correctly.
	NTC sensor short-circuit.	Please contact the SUMSATY service.
	Machine malfunctions	
The steam cannot froth	The steam indicator does not light on.	Wait until the steam indicator lights up.
	The container is too big or the shape is not fit.	Use a high and narrow cup or specific milk frothing cup.
	Used skimmed milk.	Use whole milk.

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

TROUBLESHOOTING

INDICATOR LIGHT TIPS

INDICATOR LIGHT TIPS

POWER INDICATOR	SINGLE-CUP COFFEE INDICATOR	DOUBLE-CUP COFFEE INDICATOR	STEAM INDICATOR	DISPLAY SCREEN	CAUSE	SOLUTION
White light flashes (1s)	White light flashes (1s)	White light flashes (1s)	White light flashes (1s)	Full display	Connect power plug.	/
Lights on	Flashing	Flashing	Lights off	" --- " Alternating Flashing	Machine finish preheating.	/
Lights on	Lights on	Lights off	Lights off	92°C/198°F	Coffee and hot water are preheating.	/
Lights off	Lights on	Lights off	Lights off	Time keeping	Making single cup coffee or water.	/
Lights off	Lights off	Lights on	Lights off	Time keeping	Making double cup coffee.	/
Lights off	Lights off	Lights off	Flashing	" --- " Alternating Flashing	Steam is pre-heating.	/
Lights on	Lights off	Lights off	Lights on	130°C/266°F	Steam pre-heating finished or Steam finished.	/
Lights off	Lights off	Lights off	Lights on	Time keeping	Making steam	/
Lights off	Lights off	Lights off	Lights off	E-3	Temperature sensor short circuit or open circuit.	Contact with SUMSATY Support.
Lights on	Flashing quickly	Flashing quickly	Lights off	E-2	After steam operation, if the coffee button is pressed (overheating condition).	Wait for the temperature to fall naturally, or turn the steam dial to release hot water for quick cooling.
Lights on	Lights off	Lights off	Flashing quickly	E-1	Machine short circuit.	Contact with SUMSATY Support.
Lights off	Lights off	Lights off	Lights off	No display	Turn off.	/
Off	Off	Off	Lights off	No display	Standby for more than 30 minutes.	Press the Power button.

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

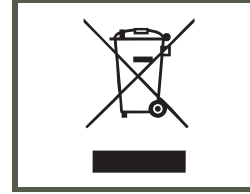
A shot of espresso (single or double) with hot water. Also known as a long black.



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

