KitchenAid

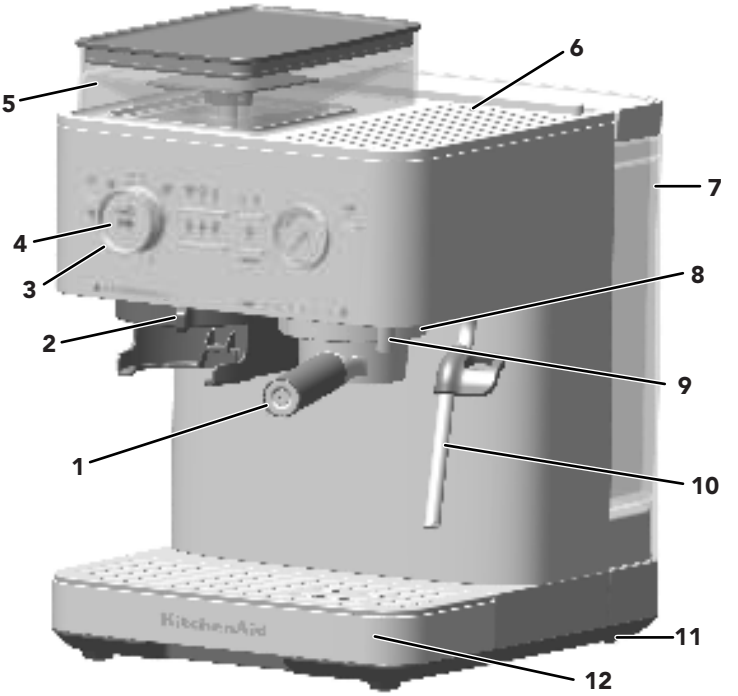
SEMI-AUTOMATIC ESPRESSO WITH BURR GRINDER

5KES6551

PRODUCT GUIDE

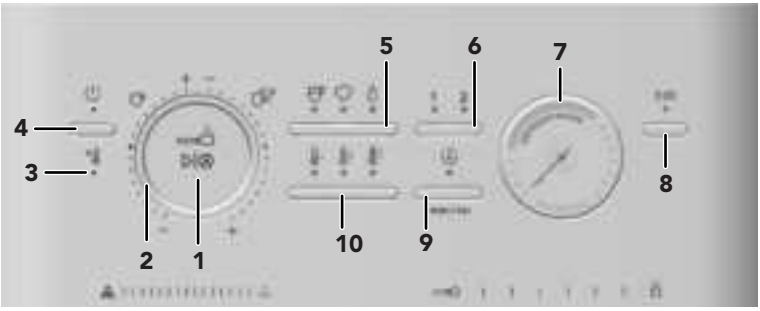
W11597483A

PARTS AND FEATURES



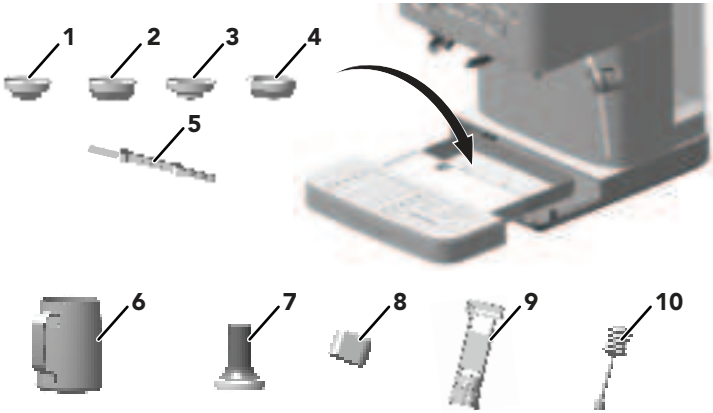
1. Portafilter (58 mm)
2. Grind Size Selection
3. Grind Amount Select Knob
4. Grind Start/Stop Button
5. Removable Bean Hopper (8 oz)
6. Cup Warmer Tray
7. Removable Water Tank (Capacity: 2.5 L at the Max fill line)
8. Group Head
9. Water Spout
10. Steam Wand
11. Wheels and Non-Slip Feet
12. Removable Drip Tray and Accessory Storage Tray

CONTROL PANEL



1. Grind Start/Stop Button
2. Grind Amount Select Knob
3. Heating Light Indicator
4. Power Button
5. Mode Button
   - Espresso
   - Steam
   - Hot Water
6. Dose Button
   - 1 (1 Shot)
   - 2 (2 Shot)
7. Pressure Gauge
8. Brew Start/Stop Button
9. Clean Cycle Button
10. Temperature Button
    - Low
    - Medium
    - High

ACCESSORIES



1. 1 Shot Single Wall Filter Basket
2. 2 Shot Single Wall Filter Basket
3. 1 Shot Double Wall Filter Basket
4. 2 Shot Double Wall Filter Basket
5. Cleaning Brush
6. Milk Pitcher (12 oz)
7. Tamper
8. Water Filter
9. Water Filter Holder
10. Priming Pump

ESPRESSO ADDITIONAL FEATURES

Illuminated Grind And Brew Areas
LED illuminated grind and brew area for convenience in low light settings.

Adjustable Shot Volumes
Enables personalisation through the adjustment of shot volumes to achieve ristretto or lungo Espresso drinks.

Pre-infusion
Delivers a rich, full-flavoured Espresso shot by automatically adding a small amount of water to the grounds before brewing, allowing them to absorb and expand before your drink is made.

Cup Clearance
Fits mugs up to 4" for Espresso and up to 5.5" for hot water so you can enjoy a single Espresso, large americano, or anything in between.

Automatic Shut-off
System will shut-off after 20 minutes.

Ion Generator
Ion generator reduces ground scatter when dosing.

Adjustable Top Burr
Top Burr features 8 additional fine adjustment settings.

PRODUCT SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

⚠ DANGER — **You can be killed or seriously injured if you don't immediately follow instructions.**

⚠ WARNING — **You can be killed or seriously injured if you don’t follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions. Misuse of appliance may result in personal injury.
2. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
3. Keep the appliance and its cord out of the reach of children under 8 years of age.
4. Children should be supervised to ensure that they do not play with the appliance.
5. The necessary cleaning and maintenance meant to be performed by the user must not be carried out by children if not under direct supervision and older than 8 years.
6. Do not touch hot surfaces. Use handles or knobs.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorised Service Facility for examination, repair, or electrical or mechanical adjustment.
8. To protect against fire, electric shock, and personal injury do not immerse cord, plugs, or appliance in water or other liquids. Avoid spillage on the connector.
9. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the appliance off (⏻) then unplug from the wall outlet.
10. Never attempt to carry the hot appliance. Spilled hot water/coffee may cause severe injuries or burns.
11. Never leave the appliance unattended while it is in operation.

12. The use of accessories/attachments not recommended or sold by KitchenAid may cause fire, electrical shock, or injury to persons.
13. Do not use the appliance outdoors.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner, or in a heated oven.
16. Turn the appliance off (⏻), then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
17. Do not clean the Semi-Automatic Espresso Machine with abrasive cleaners, steel wool, or other abrasive materials.
18. To avoid the risk of injury, do not remove the Drip Tray or remove the brew chamber during the brew process.
19. Use extreme caution when using hot steam.
20. Do not use appliance for other than intended use.
21. Irritation to skin or eyes can occur if they come into contact with the descaling solution. Avoid skin and eye contact. Rinse off descaling solution with clean water. Obtain medical advice after eye contact.
22. Damage to delicate surfaces can occur after contact with the descaling solution. Remove any splashes immediately.
23. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.
24. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
25. The heating element surface is subject to residual heat after use. Do not touch hot surface. Use handles.
26. If the supply cord is damaged, it must be replaced by KitchenAid, its service agent or similarly qualified persons in order to avoid a hazard.
27. The maximum altitude of use is 2000 m above sea level.
28. The Semi-Automatic Espresso Machine must not be used in mobile installations such as boats, motor vehicles, trains etc.
29. Use this Semi-Automatic Espresso Machine only in standard household environments for making coffee, milk or tea beverages such as espresso, cappuccino, latte macchiato, etc.

30. Any other type of use is not permitted.

31. Do not use treated coffee beans with additives or caramelised coffee beans.

32. Do not fill liquids into the Bean Hopper or the powder chute.

33. Only fill the Water Tank with cold, fresh tap water. Do not use deionised or mineral water.

34. To avoid contamination of the water, use fresh water every day you use the machine.

35. The appliance shall not be placed in a cabinet when in use.

36. Do not place removable parts such as the Water Tank, Drip Tray, or milk tank lid in the dishwasher or soak these parts in water or detergent. This will cause damage to the parts, and sharp edges may appear.

37. This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farmhouses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

For complete details on product information, instructions and videos, including Guarantee information, visit **www.kitchenaid.co.uk/product-tips**, **www.kitchenaid.ie/product-tips**, or **www.KitchenAid.eu**.

ELECTRICAL REQUIREMENTS

WARNING

Electrical Shock Hazard

Plug into an earthed outlet.

Do not remove earth prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

Voltage: 220–240 VAC

Frequency: 50–60 Hz

Power: 1500 W

NOTE: If the plug does not fit in the outlet, contact a qualified electrician or service person. Do not modify the plug in any way. Do not use an adapter.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service person to install an outlet near the appliance.

The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

GETTING STARTED

PREPARATION BEFORE FIRST USE

Remove and discard all labeling and packaging materials attached to your Semi-Automatic Espresso Machine. Ensure you have removed all parts and accessories before discarding the packaging.

Remove the Water Tank located at the back of the Semi-Automatic Espresso Machine by lifting the Water Tank handle. Locate the plastic bag containing the Water Filter and Water Filter Holder. Clean parts and accessories (Water Tank, Portafilter, Filter Baskets, Milk Pitcher) using warm water and a gentle dish washing liquid, then rinse and dry thoroughly. Wipe the outer housing, Bean Hopper, and Drip Tray with a soft damp cloth and dry thoroughly. Do not immerse the outer housing or power cord in water or any other liquid.

Place the Semi-Automatic Espresso Machine on a dry, flat, level surface such as a countertop or table.

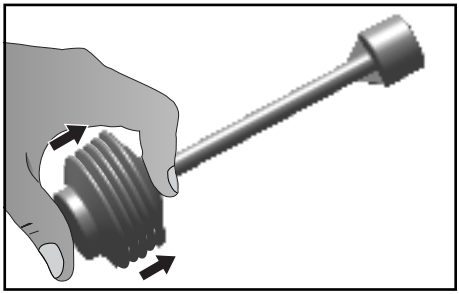
PRIMING PUMP INSTRUCTIONS

Recommended for first time use and if the Semi-Automatic Espresso Machine has not been used for long periods of time.

Remove and discard the red plastic seal used for shipping, located at the Water Tank base.

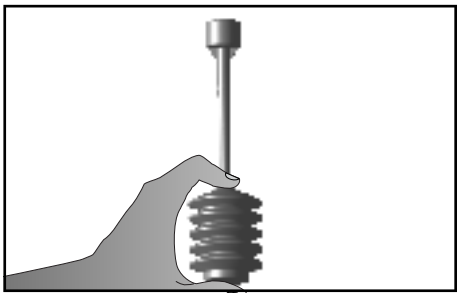
NOTE: The Priming Pump is a clear plastic injector that can be found inside the accessory box.

1. Press the Priming Pump as shown in the figure.

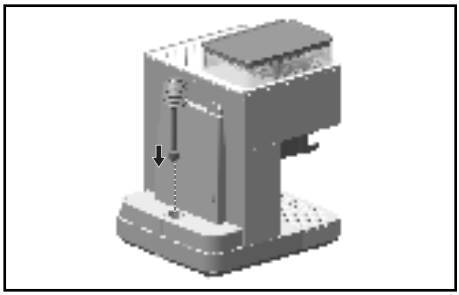


2. Dip the tip of the Priming Pump in a reservoir of water to fill it.

3. Hold the Priming Pump in the vertical position.

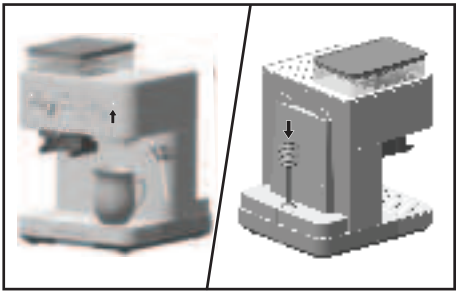


4. Remove the Water Tank and insert the Priming Pump in the Water Tank connector.



5. With the machine plugged in but powered off, press and hold the Temperature Button for 3 seconds until the Power Button (⏻), Heating Light Indicator, Espresso, Steam, and Hot Water mode setting lights turn on.

6. Place a container under the Group Head. Press the Brew Start/Stop Button (▷|⊗) to start the priming operation, when the machine begins working, press the Priming Pump until water comes out from the Group Head or Water Spout. If necessary, fill up the pump again and repeat steps, turning off the machine in the meantime.

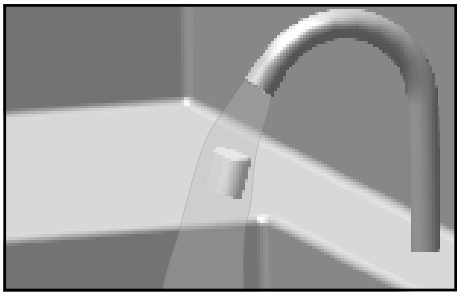


CONDITIONING THE WATER FILTER

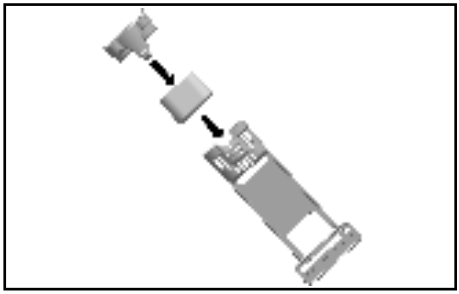
Remove the Water Filter and Water Filter Holder from the plastic bag.

1. Soak Water Filter for 5 minutes.

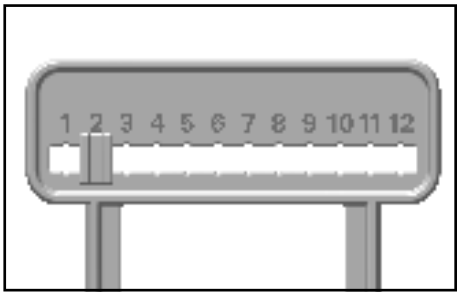
2. Rinse Water Filter.



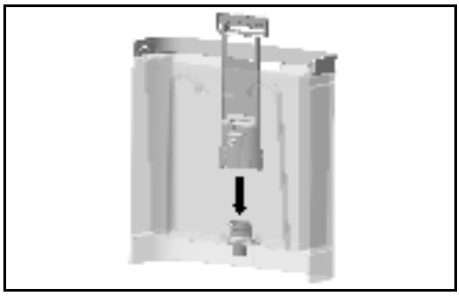
3. Place Water Filter into Water Filter Holder.



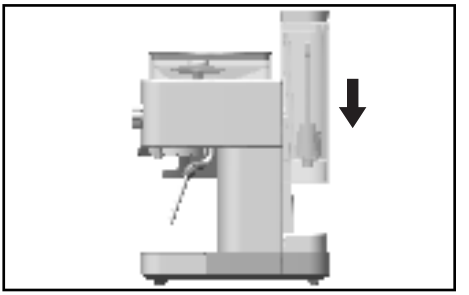
4. Set date slider 2 months ahead.



5. Install Water Filter in Water Tank.

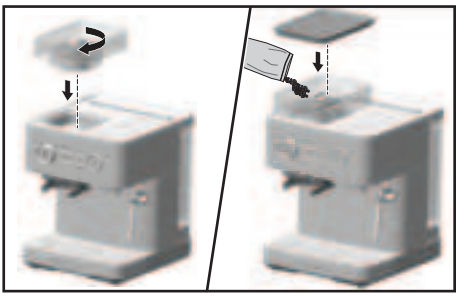


6. Place and secure the Water Tank.

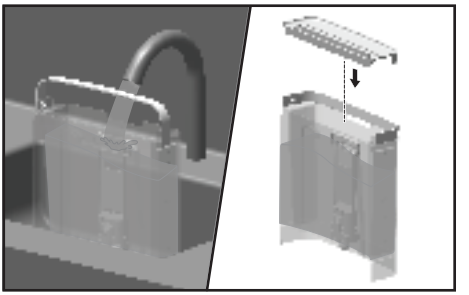


FIRST USE

1. Place the Bean Hopper onto the machine and rotate the knob clockwise until it clicks into place. Add whole coffee beans. Place the bean hopper lid onto the Bean Hopper.



2. Fill the Water Tank with fresh water. Place the water tank lid.



IMPORTANT: Distilled water or mineral water can damage the Semi-Automatic Espresso Machine. Do not use either to brew Espresso.

⚠WARNING

Electrical Shock Hazard

Plug into an earthed outlet.

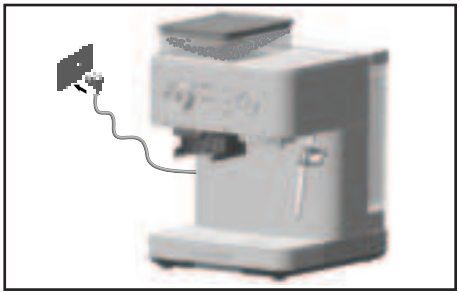
Do not remove earth prong.

Do not use an adapter.

Do not use an extension cord.

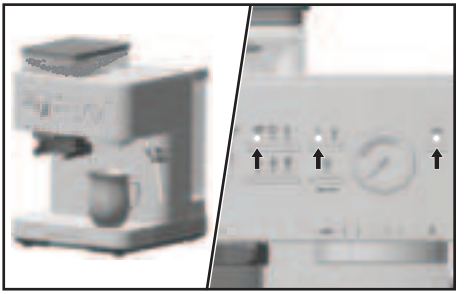
Failure to follow these instructions can result in death, fire, or electrical shock.

3. Plug into an earthed outlet. Press the main power button to the on position.



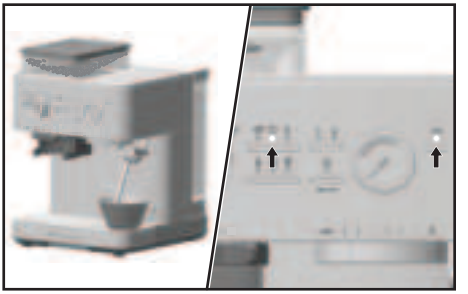
4. The machine automatically pumps water into the heater and starts heating. When the heating light stops blinking, the machine is ready for use.

5. Rinse the Group Head, place a container under the Group Head. Toggle the Mode Button to select Espresso mode. Toggle Dose Button to 1 and press the Brew Start/Stop Button (▷|⊗). The machine will flush water through the Group Head and automatically stop when the cycle is complete.



NOTE: If water does not come through in the first use see “Troubleshooting” section.

6. To rinse the Steam Wand, direct the Steam Wand towards the Drip Tray or into a cup. Then, toggle the Mode Button to select Steam mode and press the Brew Start/Stop Button (▷|⊗) to start. Allow water to flow for 3 to 5 seconds then, press the Brew Start/Stop Button (▷|⊗) to stop.



START UP CHECKLIST

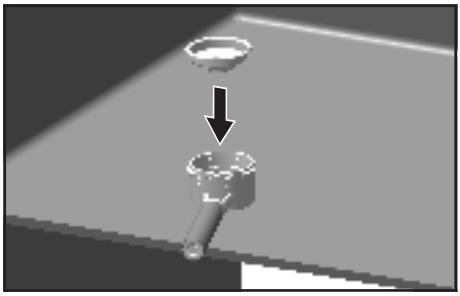
- Soak Water Filter for 5 minutes before inserting into the Water Filter Holder.
- Install Water Filter and fill Water Tank.
- Secure Water Tank.
- Add beans and secure the Bean Hopper to the grinder. If it is not properly secured, the power light will flash.
- Plug in the power cord.
- Turn the machine on, the water pump will start working and the water will begin to heat up.
- When heating is done, the temperature light will stop flashing.

NOTE: If the Hot Water Mode Button light blinks, refer to the QR code or the “Priming Pump Instructions” section.

PRODUCT USAGE

DOSING

1. Select desired Filter Basket (see “Basket Selection Chart”). Press the Filter Basket into the Portafilter until it clicks into place.

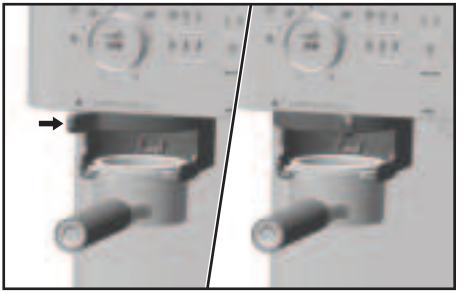


Basket Selection Chart

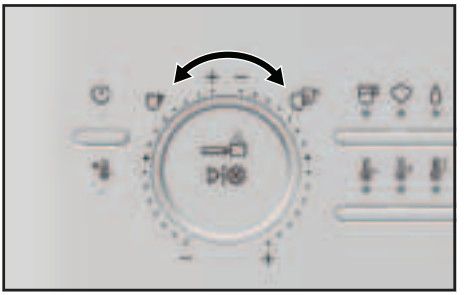
BASKET TYPE	SHOT	DOSE (GRAM)	USE FOR
Single wall	1 Shot	10-12	Freshly ground whole bean coffee
Single wall	2 Shot	17-19	Freshly ground whole bean coffee
Double wall	1 Shot	10-12	Not freshly ground or roasted coffee beans
Double wall	2 Shot	17-19	Not freshly ground or roasted coffee beans

2. Insert the Portafilter into the portafilter holder under the grinder.

3. **Select grind size:** Move the lever to select the desired size of your grind, from coarse to fine.

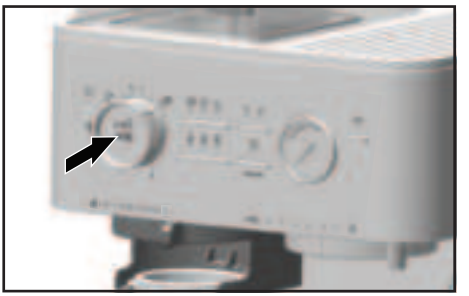


4. **Select coffee dose and grind amount:** Rotate the Grind Amount Select Knob to adjust the dose and ground amount. The knob can be adjusted from less to more for 1 Shot on the left side, and 2 Shot on the right side.

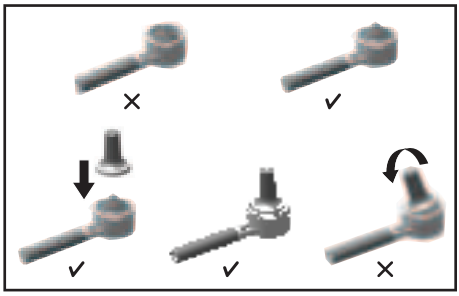


NOTE: To ensure proper operation, make sure the Grind Amount Select Knob is aligned with the graphic dots. If the knob is positioned between settings, it will not operate.

5. **To Start/Stop grinding:** Press the Grind Start/Stop Button (▷|⊗) at the centre of the Grind Amount Select Knob.



6. **To tamp:** Tap the Portafilter to level the ground coffee bed and rest on a flat surface. Use the Tamper to tamp down the ground coffee to the mark inside the basket. Sweep excess coffee grounds from the rim.



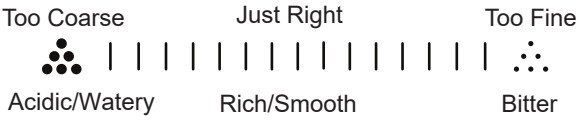
Recommendations Dosing

Ideal dose: The baskets include an indent that marks the height of an ideal dose after tamping. After finding your preferred grind size, adjust the grind amount until you are able to tamp to the ideal dose as shown in the diagram.

Personalise Dosing

Grind size: Personalise your Espresso by adjusting the grind size to find the rich and smooth flavour that suits your taste best.

- If the Espresso is too acidic or watery for you, try a finer grind size.
- If the Espresso is too bitter for you, try a coarser size.



Smart dosing: Get the right grind without the guesswork. Smart dosing technology eases preparation by producing the ideal volume and consistency for 1 or 2 Shots of Espresso at the push of a button.

Manual dosing: Personalise your Espresso by manually dosing the exact amount of grounds you want. With the Portafilter in the grinding cradle, hold down the

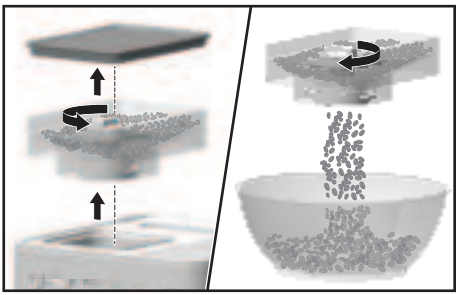
Grind Start/Stop Button (▷|⊗) until it reaches your ideal amount of grounds, then release.

NOTE: Manual grinding will stop after 3 minutes to avoid overheating. The Semi-Automatic Espresso Machine is not intended for continuous non-stop grinding.

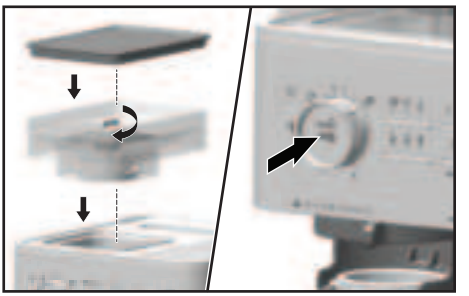
ADJUSTING TOP BURR

For additional grind size personalisation, the Top Burr can be adjusted to reach 8 additional finer grind sizes.

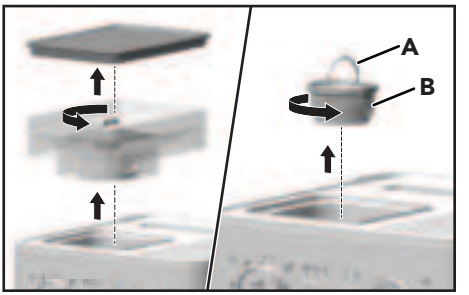
1. Remove the bean hopper lid, rotate the knob and lift the Bean Hopper to remove. Empty beans into another container by aligning Bean Hopper over container and rotating the knob again.



2. Replace the empty Bean Hopper and rotate the knob to lock into place. Press the Grind Start/Stop Button (▷|⊗) to run the grinder until empty.



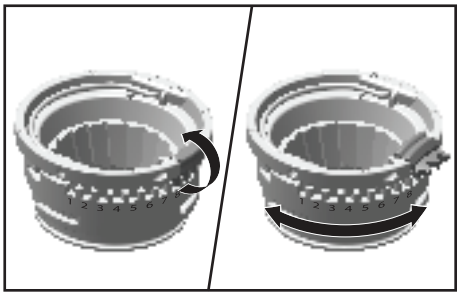
3. Unplug the Semi-Automatic Espresso Machine. Remove the Bean Hopper and discard of any remaining coffee beans in the machine. Lift the Wire Handle of the Top Burr. Twist to unlock and lift the Top Burr by using the Wire Handle.



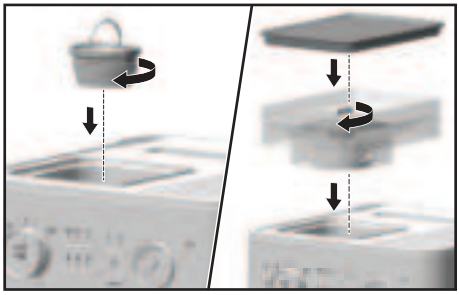
A. Wire Handle
B. Top Burr

TIP: Use the Brush found in the Accessory Storage Tray to clean, underneath the Bean Hopper and around the Top Burr.

4. Lift the Top Burr micro adjustment latch. Then, rotate the Top Burr to desired setting and engage adjustment latch back into position.

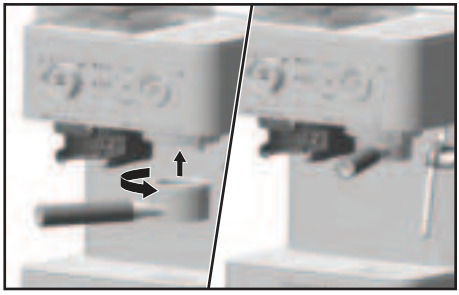


5. Return the Top Burr to the machine and twist to lock into position. Reattach the Bean Hopper.



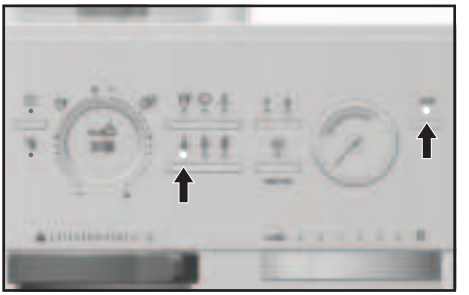
BREWING EXTRACTION GUIDE

1. Position the Portafilter under the Group Head with the handle align to unlock. Raise the Portafilter into the Group Head and twist to the right side to lock.



2. Toggle the Mode Button to select Espresso mode. Toggle the Dose Button to select desired number of Shots 1 (~ 1 oz/~ 29.5 ml) or 2 (~ 2 oz/~ 59 ml).

3. Toggle the Temperature Button to select desire extraction temperature. Press the Brew Start/Stop Button (▷|⊗) to run selected Espresso cycle.



NOTE: Do not remove the Portafilter when brewing.

Personalise Brew

Temperature: Utilise the easily selectable temperature settings to adjust the Espresso temperature to your taste.

- Low
- Medium
- High

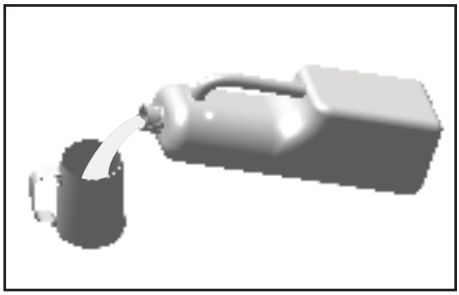
To change pre-programmed Espresso volume for 1 or 2: Toggle the Mode Button to select Espresso mode. Select the dose you desire to program (1 or 2). Press and hold Brew Start/Stop Button (▷|⊗) until the desired Espresso amount is reached in your cup. While programing your selected dose, the dose and the Brew Start/Stop Button (▷|⊗) lights will blink. Lights will stop blinking when programming is complete.

TIP: To restore all factory settings, press and hold Dose Button for 3 seconds. All indicator lights will blink indicating that all settings are restored.

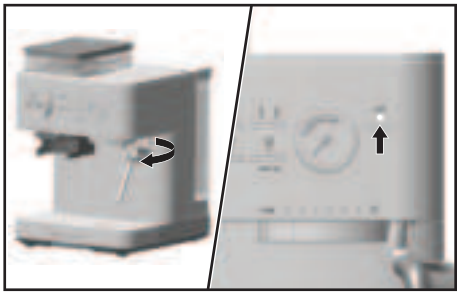
STEAM

1. Toggle the Mode Button to select Steam mode for heating and frothing the milk. The machine will start heating if not already heated, indicated by the flashing heating light. The heating light will go solid when machine is ready for steaming.

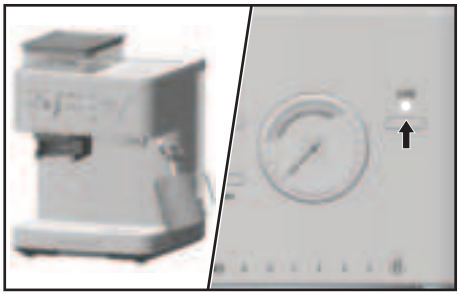
2. Fill between 1/3 and 1/2 volume of the Milk Pitcher with milk to allow for frothing expansion.



3. **Purging 1:** Angle the Steam Wand toward the Drip Tray to purge any water condensed inside the Steam Wand. Press the Brew Start/Stop Button (▷|⊗) to run a steam cycle for 1 second and stop by pressing the Brew Start/Stop Button (▷|⊗).

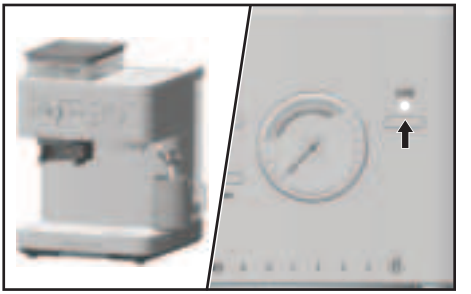


4. **Frothing:** Submerge the tip of the Steam Wand just below the surface of milk in the Milk Pitcher. Press the Brew Start/Stop Button (▷|⊗) to initiate the steam. Froth until desired level of foam and temperature is reached. To stop the steam, press the Brew Start/Stop Button (▷|⊗) again. To avoid splattering, wait until the steam stops before removing the Steam Wand from the milk.

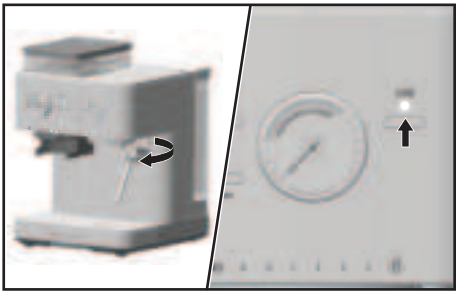


NOTE: You can use the Steam Wand to preheat cups and Filter Baskets.

5. **Heating:** Submerge the Steam Wand deeper in the Milk Pitcher. Press the Brew Start/Stop Button (▷|⊗) to initiate the steam. Heat until the Milk Pitcher is too hot to touch. To stop the steam, press the Brew Start/Stop Button (▷|⊗) again.



6. **Purging 2:** Angle the Steam Wand toward the Drip Tray to purge any water condensed inside the Steam Wand. Press the Brew Start/Stop Button (▷|⊗) to run a steam cycle for 2 to 3 seconds and stop by pressing the Brew Start/Stop Button (▷|⊗).



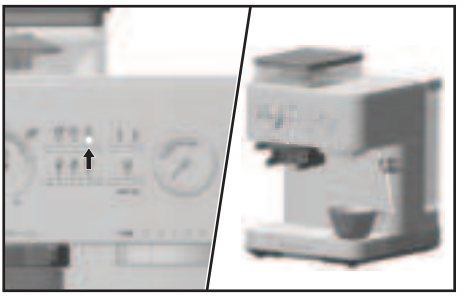
Tips and Recommendations

TIP: Immediately after use, wipe the Steam Wand and purge it by turning it towards the Drip Tray and letting steam run for 2 to 3 seconds.

TIP: When frothing, submerge the tip of the Steam Wand just below the surface of milk and position until a smooth hissing sound is heard. To just heat the milk, submerge the Steam Wand into the milk. To avoid overheating the milk, stop steaming when the Milk Pitcher is hot to touch.

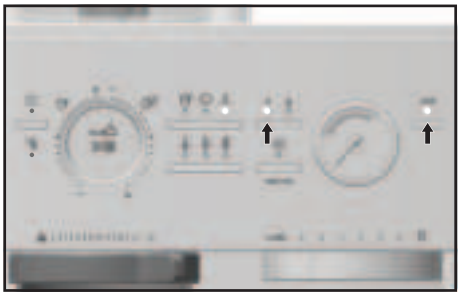
HOT WATER

1. Toggle the Mode Button to select Hot Water mode. Place a cup under the Water Spout.



NOTE: Position your cup with consideration that the Water Spout is angled towards the Group Head.

2. Press Dose Button to select the volume of water 1 (~ 5.5 oz/~ 163 ml) or 2 (~ 7 oz/~ 207 ml). Press the Brew Start/Stop Button (▷|⊗) to start hot water cycle.



Personalise Hot Water

Water dose: To use less than the default water doses, you can pause the cycle by pressing the Brew Start/Stop Button (▷|⊗) at any time to stop the flow of water before the cycle complete.

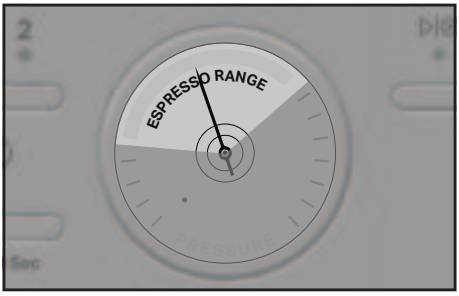
To change pre-programmed water volume for 1 or 2: Toggle the Mode Button to select Hot Water mode. Select the dose you desire to program (1 or 2). Press and hold Brew Start/Stop Button (▷|⊗) until the desired water amount is reached in your cup. While programing your selected dose, the dose and the Brew Start/Stop Button (▷|⊗) lights will blink. Lights will stop blinking when programming is complete.

TIP: To restore all factory settings, press and hold Dose Button for 3 seconds. All indicator lights will blink indicating that all settings are restored.

UNDERSTANDING THE PRESSURE GAUGE

The Pressure Gauge is easy to read, so you can monitor and make sure it is hitting the sweet spot for every shot. Change the amount of grounds or your tamping force to secure the pressure you like best.

Ideal Espresso range: Indicates you have the right amount of pressure for your Espresso extraction.



Under extraction range: When the needle has not reached the ESPRESSO RANGE, this indicates the ideal pressure range has not been achieved.

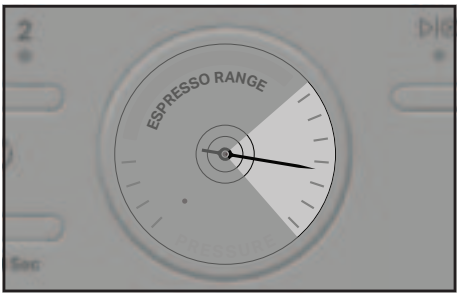
This happens when the water flows too fast through the ground coffee, resulting in a watery, flavourless shot with little to no crema.

This occurs because of 3 main reasons:

- The coffee ground is too coarse
- Under tamping
- Not enough coffee in the Filter Basket

Over extraction range: When the needle has surpassed the ESPRESSO RANGE, this indicates the ideal pressure range has been exceeded.

This happens when the water flows too slowly through the ground coffee, resulting in a small, dark and bitter Espresso shot with uneven crema.



This occurs because of 3 main reasons:

- The coffee ground is too fine
- Over tamping
- Too much coffee in the Filter Basket

ESPRESSO BREWING TIPS

1. Coffee Beans:
   - Use freshly ground coffee.
   - Use recently roasted coffee beans (2 weeks).
   - Store beans in a cool, dark and dry container.
   - Buy coffee beans in small packs.
2. Preheat cups with hot water.
3. Preheat Portafilter and Filter Baskets with hot water.
4. Purge Group Head before each use.

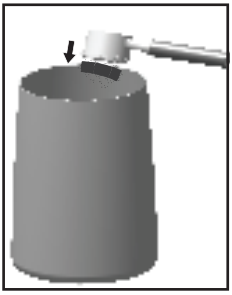
GUIDE TO THE PERFECT ESPRESSO SHOT

CORRECT EXTRACTION

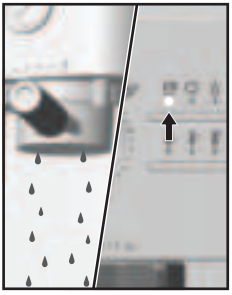
✔ Within ESPRESSO RANGE

- Flow starts after 9–10 seconds
- Flow slow like warm honey
- Crema is golden brown with a fine mousse texture
- Espresso is dark brown
- Extraction takes 30–40 seconds

AFTER EXTRACTION

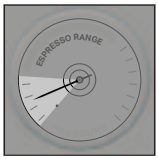


Remove used grinds: Used grinds will form a coffee “puck”. If the puck is wet, refer to the “Under Extraction” section.



Rinse Filter Basket: Keep the Filter Basket clean to avoid blockages. Without ground coffee in the Filter Basket, lock the Portafilter into the machine and run hot water through.

UNDER EXTRACTION

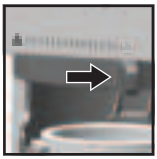


✕ Under ESPRESSO RANGE

- Flow starts after 1–3 seconds
- Flow fast like water
- Crema is thin and pale
- Espresso is pale brown
- Tastes bitter/sharp, weak and watery
- Extraction takes less than 30 seconds

SOLUTIONS

Grind size finer

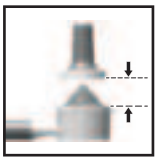


- Adjust and re-test

Increase grind amount

- Adjust and re-test

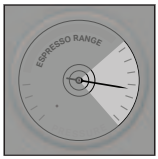
Always tamp to line



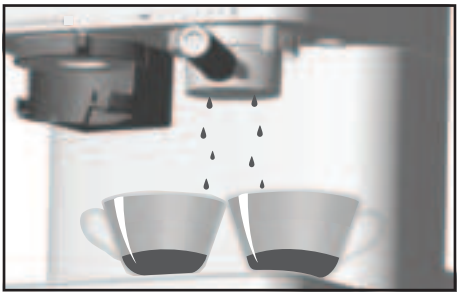
- Adjust and re-test

Tamp using 30–40 lbs of pressure. The top edge of metal cap on the Tamper should be level with the top of the Filter Basket after tamping.

OVER EXTRACTION



✘ Over ESPRESSO RANGE



- Flow starts after 10 seconds
- Flow drips or not at all
- Crema is dark and spotty
- Espresso is very dark brown
- Tastes bitter and burnt
- Extraction takes more than 40 seconds

SOLUTIONS

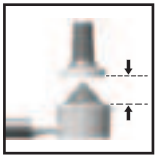
Grind size coarser

- Adjust and re-test

Decrease grind amount

- Adjust and re-test

Always tamp to line



- Adjust and re-test

Tamp using 30–40 lbs of pressure. The top edge of metal cap on the Tamper should be level with the top of the Filter Basket after tamping.

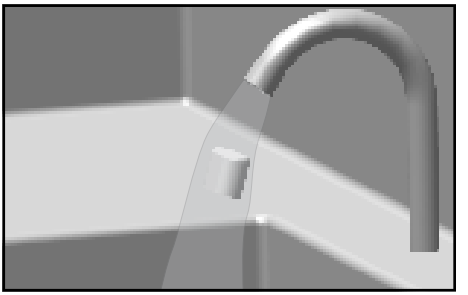
	GRIND	GRIND DOSE	SHOT TIME
Over extracted Bitter ● Astringent	Too fine	Too much	Over 40 seconds
Balanced	Optimum	10-12 g (1 Shot) 17-19 g (2 Shot)	30-40 seconds
Under extracted Underdeveloped ● Sour	Too coarse	Too little	Under 30 seconds

CARE AND CLEANING

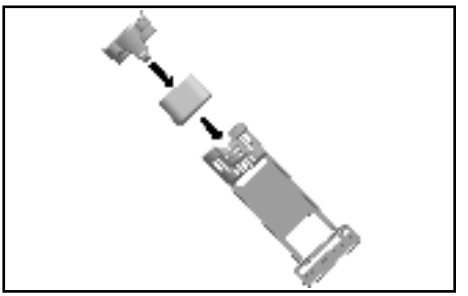
REPLACING THE WATER FILTER

1. Soak Water Filter for 5 minutes.

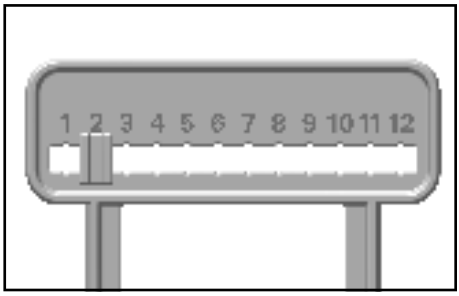
2. Rinse Water Filter.



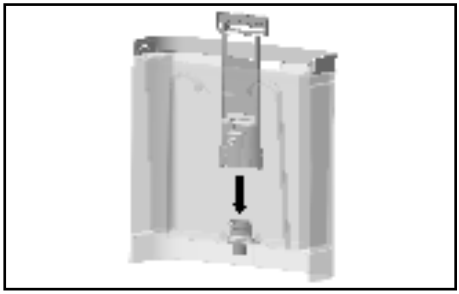
3. Place Water Filter into Water Filter Holder.



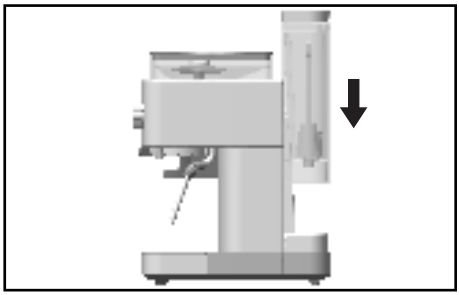
4. Set date slider 2 months ahead.



5. Install Water Filter in Water Tank.



6. Place and secure the Water Tank.



GRINDING SYSTEM

For best results, regularly clean the Semi-Automatic Espresso Machine and accessories.

⚠WARNING

Electrical Shock Hazard

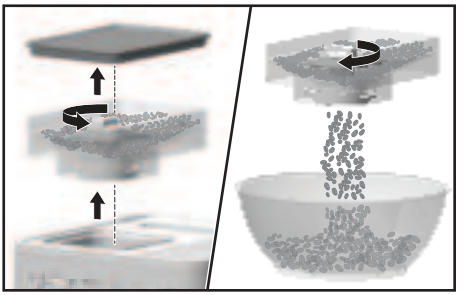
Unplug before servicing.

Failure to do so can result in death or electrical shock.

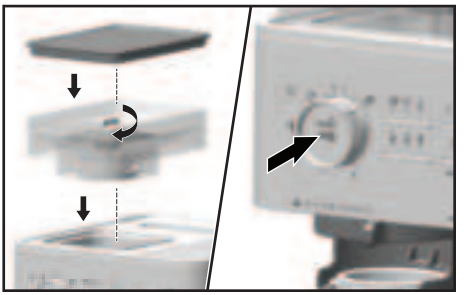
IMPORTANT: Unplug the Semi-Automatic Espresso Machine before cleaning. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.

NOTE: Do not use abrasive cleansers or scouring pads when cleaning the Semi-Automatic Espresso Machine, parts, or accessories. Do not immerse the Semi-Automatic Espresso Machine or cord in water or other liquids.

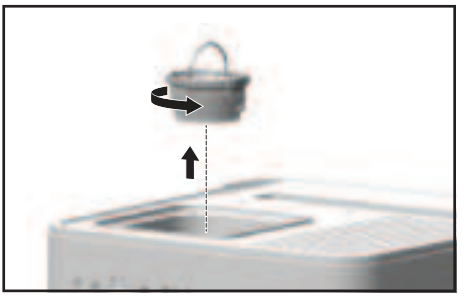
1. Lift the bean hopper lid, twist the knob and lift the Bean Hopper to remove. Twist the bottom lock to empty the Bean Hopper into another container.



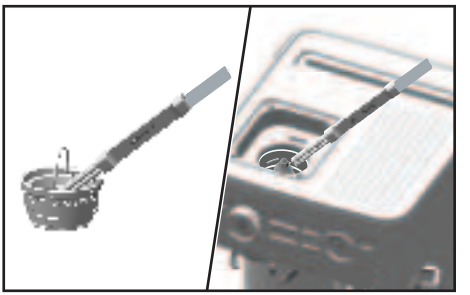
2. Replace the empty Bean Hopper and lid. Press the Grind Start/Stop Button (▷|⊗) to run the grinder until empty.



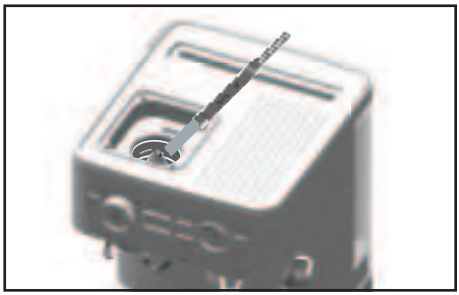
3. Remove the Bean Hopper, locate the Wire Handle on the Top Burr, rotate and lift the handle to remove Top Burr.



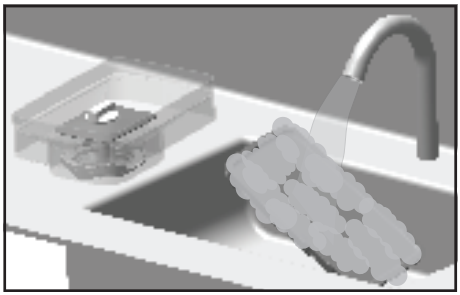
4. Clean the Top Burr with the Cleaning Brush. Clean the bottom burr with a Brush or use a vacuum cleaner to remove coffee residue.



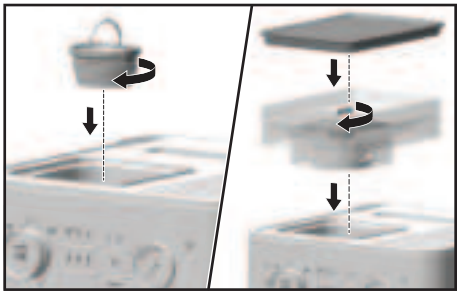
5. Clean the chute by sticking the wire side of the Cleaning Brush through the chute from either end to clean away any grounds or residue.



6. The Bean Hopper and bean hopper lid can be cleaned with warm, soapy water, then rinse with clean water and dry with clean soft cloth.



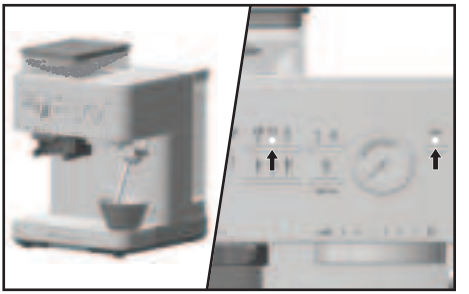
7. Align the Top Burr back in place and twist clockwise to secure. Replace the Bean Hopper and the lid.



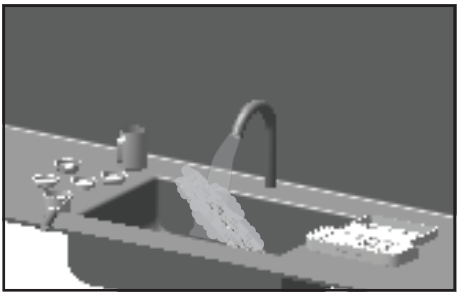
NOTE: Make sure that water does not come into contact with the Burr Grinder system.

BREWING SYSTEM

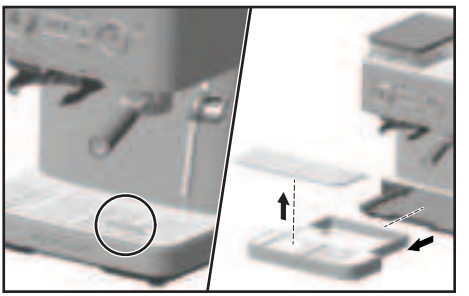
1. Clean the Steam Wand after every use. Toggle the Mode Button to select Steam mode. Position the Steam Wand over Drip Tray or into a cup. Press the Brew Start/Stop Button (▷|⊗), wait 2 to 3 seconds. Press it again to stop. Wipe down Steam Wand exterior with a soft damp cloth.



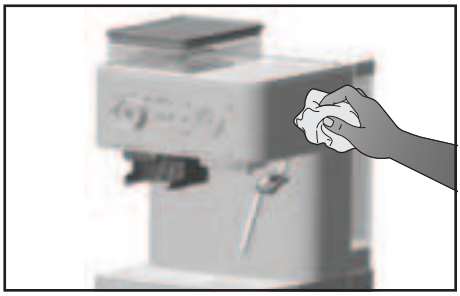
2. Wash the Drip Tray, Portafilter, Filter Baskets, Milk Pitcher, and Drip Tray plate in warm, soapy water and rinse with clean water. Dry with a soft cloth.



3. When the Drip Tray indicator rises and becomes visible above the surface of the Drip Tray plate, empty the Drip Tray and rinse with warm water.



4. Wipe the Semi-Automatic Espresso Machine housing, Cup Warmer Tray, Accessory Storage Tray, and Group Head with a clean soft damp cloth.



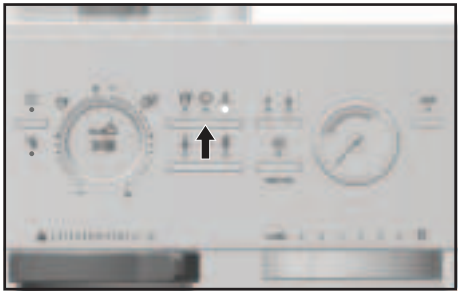
PROGRAMMING WATER HARDNESS

Before proceeding with programming, you will need to know your water hardness.

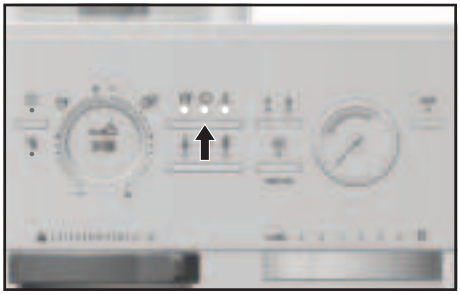
If you do not know your water hardness, you can purchase a water hardness test kit.

To configure the water hardness:

1. Press the Mode Button to select the Hot Water mode.



2. Press and hold the Mode Button for 3 seconds until the Espresso, Steam, and Hot Water mode LEDs light.



NOTE: When changing the water hardness setting after setting it the first time, not all mode LEDs will light. It will revert to the previous setting.

Example: If the low hardness is set the first time, only the Espresso mode LED will light.

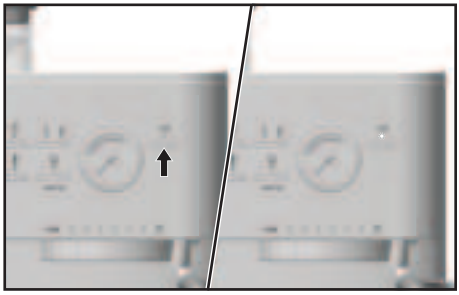
3. Use the Mode Button to toggle and select the desired water hardness level.

4. The selected water hardness will be indicated by the machine as follows:
   Low hardness: Espresso mode LED indicator will turn on.

   Medium hardness: Espresso and Steam mode LED indicators will turn on.

   High hardness: Espresso, Steam, and Hot Water mode LED indicators will turn on.

5. After selecting the water hardness, press the Brew Start/Stop Button (▷|⊗) to confirm your choice. The Brew Start/Stop Button (▷|⊗) LED indicator will blink once, and the machine will begin heating up.



DESCALING THE SEMI-AUTOMATIC ESPRESSO MACHINE

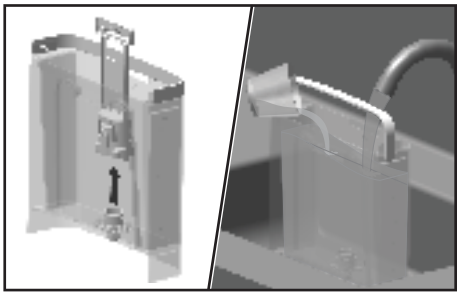
The descaling program enables simple and effective descaling of your Semi-Automatic Espresso Machine. Descale the Semi-Automatic Espresso Machine regularly, but a minimum whenever the Clean Cycle Button (⟲) light is blinking. The frequency of descaling depends on the hardness of the water in your region.

NOTE: The descaling process runs in 2 phases, takes approximately 2 minutes for each phase and must be completed before next use. At any time during the descaling program you can pause the cycle by pressing the Brew Start/Stop Button (▷|⊗). And, resume too by pressing it again.

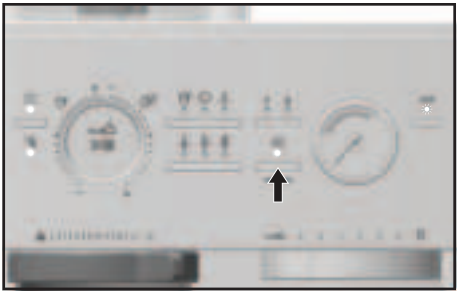
IMPORTANT: Only use descaling solutions intended for Semi-Automatic Espresso Machines.

SET UP DESCALING

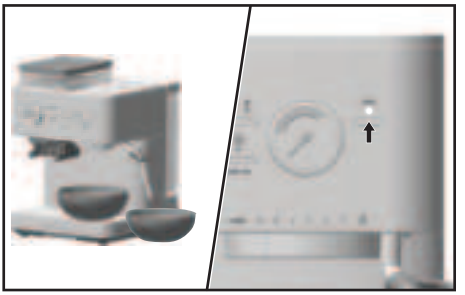
1. Remove the Water Filter and fill the Water Tank to the 2.5 L mark. Add the descaling solution and follow the instructions provided on the package for the correct ratio.



2. When the power and heating LEDs are on, press and hold the Clean Cycle Button (⟲) for 3 seconds. The Clean Cycle Button (⟲) LED will stay on and the Brew Start/Stop Button (▷|⊗) LED will flash.

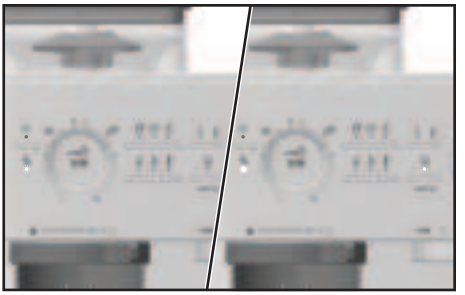


3. **Phase 1 (Cleaning):** Place two containers (~ 30 oz/~ 887 ml each) to collect water, one under the Group Head and Water Spout, and another under the Steam Wand. Press the Brew Start/Stop Button (▷|⊗) to begin the cleaning cycle.



NOTE: The descaling process will run continuously, first dispensing water through the Group Head, then the Water Spout, and finally through the Steam Wand.

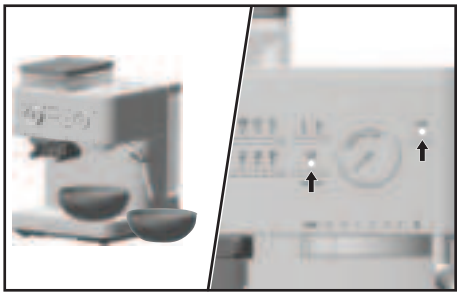
4. Once the cleaning cycle is complete, unit will start preheating, and the heating LED will blink. When preheating is complete, the heating LED will stay on, and the Clean Cycle Button (⟲) LED will blink, indicating it is ready to start the next phase of the cleaning cycle.



IMPORTANT: Before starting Phase 2, empty, rinse, and thoroughly clean the Water Tank.

5. **Phase 2 (Rinsing):** Fill the Water Tank to the 2.5 L mark, replace the Water Filter and reinstall the Water Tank on the machine.

   Place the same two containers under the Group Head and Steam Wand. Press and hold the Clean Cycle Button (⟲) for 3 seconds until the Clean Cycle Button (⟲) LED light stays solid. The Brew Start/Stop Button (▷|⊗) LED will flash. Press the Brew Start/Stop Button (▷|⊗) to initiate the rinse cycle.



   NOTE: The rinse cycle will behave like the cleaning cycle; water will continuously dispense from the Group Head, Water Spout, and Steam Wand.

6. When the second rinse cycle is complete, both Brew Start/Stop Button (▷|⊗) and Clean Cycle Button (⟲) LEDs will blink simultaneously. Press any button to exit the cycle and enjoy making an Espresso.

   NOTE: In case of any interruptions (for example low water level or power outage), the cleaning cycle will reset and start from the beginning of the descaling cycle.

FILTER BASKET CLEANING

Regular Cleaning

Detach the used Filter Basket from the Portafilter. Rinse the Portafilter and the Filter Basket under hot water right after use and remove all residue using a Brush and light detergent.

Filter Basket Blockage

In case you notice your Espresso shot takes longer to pull, only comes out of one spout, or no Espresso comes out at all, look for any type of blockage in the holes of the Filter Basket. To clean, use a pin to gently unblock the hole(s). If the issue persists, soak the Filter Basket in a cleaning solution for 25 minutes and rinse thoroughly.

STEAM WAND CLEANING

Regular Cleaning

The Steam Wand must be cleaned after every use. Use a piece of dampened cloth to wipe the exterior of the Steam Wand. Then, direct the Steam Wand to the Drip Tray, select the Steam mode and press Brew Start/Stop Button (▷|⊗). Let the steam work for 2 seconds. This will purge the Steam Wand from any milk remaining inside the wand.

Steam Wand Blockage

If you notice a slow flow of water or steam coming out of the Steam Wand, turn the Semi-Automatic Espresso Machine off, unplugged the appliance and allow it to cool. Use a pin to clean the Steam Wand tip.

REGULAR STORAGE CARE

Before storing, press the Power Button (⏻) to switch the Semi-Automatic Espresso Machine off and then unplug.

1. Remove unused beans from the Bean Hopper.
2. Clean the grinder and Drip Tray.
3. Empty and re-install Water Tank.
4. Ensure the machine is cool, clean and dry.
5. Insert all accessories into position or into the Accessory Storage Tray.
6. Store upright. Do not place anything on top.

WINTER STORAGE CARE

IMPORTANT: To avoid damage, use and store your Semi-Automatic Espresso Machine where it will not freeze. Because some water remains inside the appliance, freezing can damage the product. If storing or moving during freezing weather, purge your Semi-Automatic Espresso Machine.

1. Remove the Water Tank from the appliance.
2. While the appliance is power off, press and hold the Dose Button and Brew Start/Stop Button (▷|⊗) for 3 seconds, until the power LED and the Brew Start/Stop Button (▷|⊗) LED become solid and the Dose Button LEDs flash.
3. Place a cup below the Group Head and press the Power Button (⏻) until the water stops flowing and the machine is switched off.
4. Empty and re-install Water Tank. Then, unplug the Semi-Automatic Espresso Machine.

TROUBLESHOOTING

WARNING

Electrical Shock Hazard

Plug into an earthed outlet.

Do not remove earth prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

ESPRESSO MACHINE

PROBLEM	POSSIBLE CAUSES	SOLUTION
Is too hard to insert the Portafilter	New silicon seal	Continue using. After some time, the seal will loosen.
	Too much coffee	Reduce coffee dose.
Portafilter is loose or falls of during extraction	Portafilter not properly inserted	The Portafilter has 3 tabs to secure insertion to the Group Head. Make sure all 3 of them are properly inserted.
Espresso drips, squirts or brews from the edge of the Portafilter	Grind is too fine	Change grind to a coarser option.
	Too much coffee	Reduce coffee dose.
	Portafilter not properly inserted	The Portafilter has 3 tabs to secure insertion to the Group Head. Make sure all 3 of them are properly inserted.
Espresso shot is not hot enough	Brewing temperature selected is medium or low	Increase the brewing temperature using the temperature independent button in the control panel.
	Cups not warm	Use the Steam Wand to preheat your Espresso cup.
Mode settings are locked	Machine is in descaling mode	Refer to the “Descaling the Semi-Automatic Espresso Machine” section to complete both the cleaning and rinsing cycles.
Espresso is not coming from the spouts	Water Tank is empty	Fill the Water Tank.
	Grind is too fine	Change grind to a coarser option.

PROBLEM	POSSIBLE CAUSES	SOLUTION
Espresso is not coming from the spouts	Too much coffee	Reduce coffee dose.
	The Filter Basket is blocked	Clean the Filter Basket.
	Group Head is blocked	Descaling is required.
Espresso pours out slowly or drips (over extracted)	Grind is too fine	Change grind to a coarser option.
	Too much coffee	Reduce coffee dose.
No Crema, or too thin (under extracted)	Coffee beans are old or dry	The use of fresh coffee beans is recommended (under 3 months since roasting).
	Coffee grinds too coarse	Change to a finer setting.
	Not enough coffee	Increase coffee dose.
	Coffee puck is not dense enough (not enough tamping)	Increase tamping strength.
Espresso shot size is small or too large	Custom shot volume being used	Reset to the default shot volumes.
Espresso tastes bitter	Espresso shot is over extracted	Change the coffee grind size to a coarser setting.
	Brewing temperature is personalised and too hot	Reset to the default temperature settings.
Espresso puck shows a puddle of water on top after use	Too little coffee	Increase coffee dose.
	Single Wall Filter Baskets used	Use Double Wall Filter Basket.
Espresso pours unevenly from the Portafilter	Tamping not even	Even coffee distribution and tamping is recommended.
	Portafilter blockage	Check for obstructions in the Portafilter and remove.
Machine makes unusual noise	Water Tank is empty	Fill the Water Tank.
	Water Tank is not properly inserted	Insert the water Tank.
Water on the countertop	Overflowed Drip Tray	Empty the Drip Tray.
	Drip Tray removed when auto purging	Insert the Drip Tray.
	Water Tank is not properly inserted	Insert the Water Tank.

PROBLEM	POSSIBLE CAUSES	SOLUTION
Milk based Espresso drinks are too cold	Milk is not hot enough	Heat milk using the Steam Wand. Submerge the tip and steam the milk using the milk jug until the jug is too hot to touch. Make sure not to boil the milk.
The Steam Wand is not releasing steam	The Steam Wand is blocked	Clean the Steam Wand according to the “Steam Wand Cleaning” section advice.
	Water Tank is empty	Fill the Water Tank.
	Scale has built up	Descaling is required.
Steam Wand making a screeching noise when frothing	Steam Wand tip position	Refer to the “Steam” section for proper technique.
Foam is too thin or not enough	Milk is too warm	Frothing should start at 39°F (4°C).
	Milk container used	For better results, use the stainless steel milk jug provided.
	Boiled milk	Frothing should start at 39°F (4°C).
	No microfoam, only bubbles	Refer to the “Steam” section for proper technique.

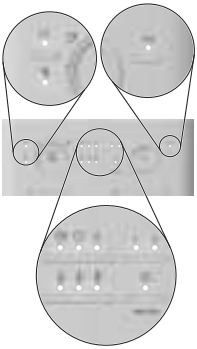
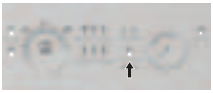
GRINDER

PROBLEM	POSSIBLE CAUSES	SOLUTION
Selected grinding settings produces under extracted shots	Beans are no longer fresh	Always use fresh coffee beans.
	Not enough coffee	Increase coffee dose.
Grinder light does not work after pressing on/off button	Appliance is not plugged to the power source	Connect and switch on.
	Bean Hopper not properly inserted	Insert the Bean Hopper using a clockwise movement until lock and bottom door is open.
Grinder light slowly flashes when trying to grind beans.	Bean Hopper gates are closed or not fully open	Insert the Bean Hopper using a clockwise movement until lock and bottom door is open.
Grinder light flashes quickly	Grinder has been used continuously over long periods of time. The motor is in protection mode	Stop using for 10 minutes.

PROBLEM	POSSIBLE CAUSES	SOLUTION
No coffee grinds coming from the grinder outlet	Grind Amount Select Knob is between settings	Point Grind Amount Select Knob to a setting dot.
	The Bean Hopper is empty	Fill the Bean Hopper with freshly roasted coffee beans.
	Bean Hopper not properly inserted	Insert the Bean Hopper using a clockwise movement until lock and bottom door is open.
	Grind outlet is blocked	For grinder cleaning instructions, see the “Grinding System” section in the “Care and Cleaning”.
Espresso is under extracted even with a fine coffee grind	Not enough coffee	Increase coffee dose.
Grinder is not working at all	Bean Hopper not properly inserted	Insert the Bean Hopper using a clockwise movement until lock and bottom door is open.
Bean Hopper cannot be locked into position	Top Burr collar not aligned	Make sure the Top Burr collar aligned to the appliance.
	Coffee beans and/or grind still present after removing Bean Hopper	Remove the Bean Hopper. Use the Cleaning Brush or vacuum cleaner as necessary to clear loose coffee beans or grinds.

WARNING LIGHTS

WARNING PATTERN	PROBLEM	CAUSE	SOLUTION
	Upper hopper is not in position	Bean Hopper not properly inserted	Insert the Bean Hopper using a clockwise movement until lock and bottom door is open.
	No water	Water Tank is missing	Position the Water Tank.
		Water Tank is empty	Fill the Water Tank.
		Water Tank not properly inserted	Adjust Water Tank with the nozzle.

WARNING PATTERN	PROBLEM	CAUSE	SOLUTION
	No water flowing	Dry pump	Prime the pump. Refer “Priming Pump Instructions” section.
		Coffee puck is too dense	Reduce tampering strength.
	Overheating of upper surface of the appliance	Steam function has been used up to 5 minutes	Let the steam unit cool down for 10 minutes.
	All lights turn on	Motor overheat	Let the motor cool down for 5 minutes (without unplug).
	All lights are turned on, LED underneath grind head is turned on, and LED underneath brew head is turned on	Motor overload	Remove hard objects from the grind system.
	All lights flashing	Heater overheat	Let the heater cool down for 10 minutes with unplug.
	Machine is in descaling mode	Clean Cycle Button ( ) was pressed	Refer to the “Descaling the Semi-Automatic Espresso Machine” section to complete both the cleaning and rinsing cycles.

ELECTRICAL EQUIPMENT WASTE DISPOSAL

DISPOSAL OF PACKING MATERIAL

The packing material is recyclable and is marked with the recycle symbol ♲. The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

RECYCLING THE PRODUCT

- This appliance is marked in compliance with law in the EU and UK covering, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

DECLARATION OF CONFORMITY

FOR UNITED KINGDOM

This appliance has been designed, constructed and distributed in compliance with the safety requirements of UK Legislation: Electrical Equipment (Safety) Regulations 2016, Electromagnetic Compatibility Regulations 2016. The Ecodesign for Energy-Related Products and Energy Information (Amendment) (EU Exit) Regulations 2019. The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012.

FOR EUROPEAN UNION

This appliance has been designed, constructed, and distributed in compliance with the safety requirements of EC Directives: Low Voltage Directive 2014/35/EU, Electromagnetic Compatibility Directive 2014/30/EU, Ecodesign Directive 2009/125/EC, RoHS Directive 2011/65/EU and following amendments.

TERMS OF KITCHENAID GUARANTEE (“GUARANTEE”)

Covering U.K. - Ireland - UAE

KitchenAid UK Limited Morley Way, Peterborough, Cambridgeshire PE2 9JB UK (“Guarantor”) grants the end-customer, who is a consumer, a Guarantee pursuant to the following terms.

FOR U.K.:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product. In summary, the Consumer Rights Act 2015 says products must be as described, fit for purpose and of satisfactory quality. During the expected lifespan of your product your legal rights entitle you to the following:

- Up to 30 days: if your product is faulty, then you can get an immediate refund.
- Up to six months: if your product can't be repaired or replaced, then you're entitled to a full refund, in most cases.
- Up to six years: if your product does not last a reasonable length of time you may be entitled to some money back.

These rights are subject to certain exceptions. For detailed information please visit the Citizens Advice website **www.adviceguide.org.uk** or call **03454 04 05 06**.

FOR IRELAND:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product under the European Communities (Certain Aspects of the Sale of Consumer Goods and Associated Guarantees Regulations 2003 (S.I. No. 11/2003)) and other enactments governing the sale of consumer goods.

FOR UAE:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product.

1. SCOPE AND TERMS OF THE GUARANTEE

a) The Guarantor grants the Guarantee for the products mentioned under Section 1.b) which a consumer has purchased from a seller or a company of the KitchenAid-Group within the following countries: U.K., Ireland, or the United Arab Emirates (UAE).

b) The Guarantee period depends on the purchased product and is as follows:

Three Year full guarantee from date of purchase.

c) The Guarantee period commences on the date of purchase, i.e. the date on which a consumer purchased the product from a dealer or a company of the KitchenAid-Group.

d) The Guarantee covers the defect-free nature of the product.

e) The Guarantor shall provide the consumer with the following services under this Guarantee, at the choice of the Guarantor, if a defect occurs during the Guarantee period:

- Repair of the defective product or product part, or
- Replacement of the defective product or product part. If a product is no longer available, the Guarantor is entitled to exchange the product for a product of equal or higher value.

f) If the consumer wishes to make a claim under the Guarantee, the consumer has to contact the country specific KitchenAid service centres or the Guarantor directly at KitchenAid UK Limited Morley Way, Peterborough, Cambridgeshire PE2 9JB UK;

Email-Address U.K.: **CONSUMERCARE.UK@kitchenaid.eu**

Email-Address IRELAND: **CONSUMERCARE.IE@kitchenaid.eu**

Toll Free Number U.K. & IRELAND: **00 800 381 040 26**

FOR UAE:

AL GHANDI ELECTRONICS.

POST BOX NO. 9098,

DUBAI, UNITED ARAB EMIRATES

Toll free number: +971 4 2570007

g) The costs of repair, including spare parts, and any postage costs (if applicable) for the delivery of a defect-free product or product part shall be borne by the Guarantor. The Guarantor shall also bear the postage costs for returning the defective product or product part if the Guarantor or the country specific KitchenAid customer service centre requested the return of the defective product or product part. However, the consumer shall bear the costs of appropriate packaging for the return of the defective product or product part.

h) To be able to make a claim under the Guarantee, the consumer must present the receipt or invoice of the purchase of the product.

2. LIMITATIONS OF THE GUARANTEE

a) The Guarantee applies only to products used for private purposes and not for professional or commercial purposes.

b) The Guarantee does not apply in the case of normal wear and tear, improper or abusive use, failure to follow the instructions for use, use of the product at the wrong electrical voltage, installation and operation in violation of the applicable electrical regulations, and use of force (e.g. blows).

c) The Guarantee does not apply if the product has been modified or converted, e.g. conversions from 120 V products to 220-240 V products.

d) The provision of Guarantee services does not extend the Guarantee period, nor does it initiate the commencement of a new Guarantee period. The Guarantee period for installed spare parts ends with the Guarantee period for the entire product.

e) **FOR UAE ONLY:**
Further or other claims, in particular claims for damages, are excluded unless liability is mandatory by law.

After expiry of the Guarantee period or for products for which the Guarantee does not apply, the KitchenAid customer service centres are still available to the end-customer for questions and information.

Further information is also available on our website:

- **For U.K. & Ireland www.kitchenaid.eu**
- **For UAE: www.KitchenAid-MEA.com**

PRODUCT REGISTRATION

Register your new KitchenAid appliance now: **www.kitchenaid.eu/register**

©2024 All rights reserved.