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› KitchenAid Semi-Automatic Espresso Machine KES6403 User Manual

KitchenAid KES6403

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INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your KitchenAid Semi-Automatic Espresso Machine, model KES6403. Designed for at-home use, this machine simplifies the process of creating quality espresso drinks. It features dual, smart temperature sensors for consistent brewing temperature and fast-heating thermocoil technology for quick preparation. Follow these guidelines to achieve rich, creamy espresso and various specialty coffee beverages.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before using the espresso machine.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or espresso machine in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove

plug from wall outlet.

- Do not use appliance for other than intended use.
- Scalding may occur if the portafilter is removed during the brewing cycle.
- This appliance is for household use only.

WHAT'S IN THE BOX

Your KitchenAid Semi-Automatic Espresso Machine KES6403 package includes the following components:

- 1 Espresso Machine
- 1 Portafilter
- 1 Coffee Scoop
- 1 Tamper
- 1 Steam Wand
- 1 Milk Pitcher
- 1 Water Tank
- 4 Filter Baskets (single wall 1 shot, single wall 2 shots, double wall 1 shot, double wall 2 shots)
- 1 Drip Tray
- 1 Cleaning Brush



Image: KitchenAid Semi-Automatic Espresso Machine KES6403 with all included accessories, including portafilter, tamper, milk pitcher, and various filter baskets.

PRODUCT OVERVIEW

Familiarize yourself with the components of your espresso machine.





Image: Front view of the KitchenAid KES6403 Semi-Automatic Espresso Machine in Charcoal Grey, showing control panel, portafilter, and steam wand.

- **Control Panel:** Features buttons for power, single shot, double shot, steam, and temperature settings.
- **Portafilter:** Commercial-grade 58mm portafilter for holding ground coffee.

- **Steam Wand:** Versatile wand for frothing milk for lattes and cappuccinos.
- **Water Tank:** Removable tank for easy refilling.
- **Drip Tray:** Removable for easy cleaning.
- **Pressure Gauge:** Monitors espresso extraction pressure.

SETUP

Before first use, ensure your machine is properly set up and primed.

1. Priming the Machine

Priming ensures the internal components are filled with water and ready for operation.

1. Plug in the machine, but do not turn it on.
2. Fill the provided plunger with water, then tip it upside down.
3. Press and hold the temperature button for 3 seconds until the lights turn on.
4. Press the start button.
5. Insert the plunger into the hole where the water tank usually sits. Squeeze the plunger to empty the water into the machine.
6. Once water starts dispensing from the portafilter area, press the start button to finish priming.

2. Filling the Water Tank

Ensure the water tank is filled with fresh, filtered water.

1. Remove the water tank from the back of the machine.
2. Fill the tank with cold, filtered water up to the MAX line.
3. If using the water filter, condition it by soaking it in water for 5 minutes before placing it in the tank.
4. Securely place the filled water tank back into the machine.

3. Adding Coffee Beans

For models with an integrated grinder, add your favorite whole beans.

1. Open the bean hopper lid.
2. Pour fresh, whole coffee beans into the hopper.
3. Close and lock the bean hopper lid into place.

Your browser does not support the video tag.

Video: A comprehensive guide on how to use the KitchenAid Semi-Automatic Espresso Machine, covering initial setup, grinding, brewing, and milk frothing.

OPERATING INSTRUCTIONS

Follow these steps to brew your perfect espresso and prepare milk.

1. Preparing the Portafilter

1. Select the appropriate filter basket (single or double shot, single or double wall) from the drip tray storage. For lattes, a single wall 2-shot basket is recommended for better control.

2. Place the chosen basket into the portafilter.
3. Position the portafilter under the grinder. Adjust the grind size and amount using the dials. For a 2-shot latte, a medium grind amount is a good starting point.
4. Once ground, remove the portafilter and place it on a flat surface. Use the tamper to firmly and evenly compress the grounds to the ideal tamp level (indicated by a line inside the basket).
5. Clean any excess grounds from the rim of the portafilter.
6. Insert the portafilter into the group head and lock it into place by turning it to the right.



**Pack grounds easily
with the tamper and
flat-bottom portafilter**

Image: Hands tamping ground coffee into a portafilter, demonstrating the packing process.

2. Brewing Espresso

1. Place your espresso cup(s) on the drip tray beneath the portafilter.
2. Use the mode buttons to select espresso brew mode, desired shot amount (1 or 2), and desired temperature.
3. Press the start button to begin brewing.
4. Monitor the pressure gauge during extraction. The ideal extraction range is indicated on the gauge. If the pressure is outside

this range, adjust grind size, grind amount, or tamping pressure. Switching to a double wall basket can also help.



Customize drink strength with one button—single or double shot



Image: Close-up of the control panel, highlighting buttons for customizing drink strength and temperature.

3. Steaming Milk

1. Toggle the mode button to steam mode.
2. Fill the milk pitcher with cold milk, approximately halfway.
3. Angle the steam wand into the top of the milk, near the side of the pitcher.
4. Press the start button to begin steaming.
5. Continue steaming until the pitcher is hot to the touch, indicating the milk is frothed.
6. Pour the frothed milk over your freshly brewed espresso to create lattes, cappuccinos, or macchiatos.



Lattes, cappuccinos and macchiatos are easy with the Versatile Steam Wand

Image: A person pouring frothed milk into an espresso cup, demonstrating the use of the versatile steam wand.

MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine.

1. Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard spent coffee grounds, and rinse the portafilter and filter basket under hot water.
- **Steam Wand:** Immediately after steaming milk, wipe the steam wand with a damp cloth to remove any milk residue. Purge the steam wand briefly to clear any internal milk buildup.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator shows it is full.

2. Descaling

Descaling is essential to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage.

- Refer to the full product manual for detailed descaling instructions and recommended descaling solutions.
- Generally, descaling is recommended every 2-3 months, or more frequently if you have hard water.

TROUBLESHOOTING

If you encounter issues with your espresso machine, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
No water dispensing	Water tank empty; machine not primed; pump malfunction.	Fill water tank; prime the machine; contact customer support.
Weak or watery espresso	Coffee grounds too coarse; insufficient coffee; tamping too light; machine needs descaling.	Adjust grind finer; increase coffee dose; tamp more firmly; descale machine.
Espresso extracts too slowly or not at all	Coffee grounds too fine; too much coffee; tamping too hard.	Adjust grind coarser; reduce coffee dose; tamp lighter.
Steam wand not producing steam	Steam mode not selected; steam wand clogged; machine not heated to steam temperature.	Select steam mode; clean steam wand; wait for machine to heat up.
Leaking from portafilter	Portafilter not properly seated; grounds on rim; worn gasket.	Re-seat portafilter; clean rim; replace gasket.

SPECIFICATIONS

Detailed technical specifications for the KitchenAid Semi-Automatic Espresso Machine KES6403.

- **Brand:** KitchenAid
- **Model Name:** Semi-Automatic Espresso Machine
- **Model Number:** KES6403DG
- **Color:** Charcoal Grey
- **Product Dimensions:** 6.38"D x 13.15"W x 11.26"H
- **Item Weight:** 15 pounds
- **Operation Mode:** Semi-Automatic
- **Voltage:** 120 Volts
- **Special Feature:** Milk Frother, Removable Tank
- **Human Interface Input:** Buttons
- **UPC:** 883049526621



Image: Diagram showing the dimensions of the KitchenAid KES6403 Semi-Automatic Espresso Machine.

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please visit the official KitchenAid website or contact their customer service department.

- **Online Support:** www.kitchenaid.com
- **Customer Service:** Refer to your product registration card or the KitchenAid website for regional contact numbers.

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