

KitchenAid KES6403BM

KitchenAid Semi-Automatic Espresso Machine KES6403 User Manual

Model: KES6403BM

INTRODUCTION

Welcome to the world of home espresso with your new KitchenAid Semi-Automatic Espresso Machine. This manual provides comprehensive instructions for setting up, operating, maintaining, and troubleshooting your machine to ensure you can consistently create rich, flavorful espresso and milk-based beverages. Designed for ease of use, this machine simplifies the espresso-making process, allowing you to enjoy café-quality drinks in your own kitchen.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your espresso machine. Failure to follow these safety guidelines may result in fire, electric shock, or personal injury.

- Always unplug the machine from the power outlet before cleaning or when not in use.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep hands and utensils away from the steam wand during operation to prevent burns.
- Ensure the water tank is filled with fresh, cold water before each use.
- Use only ground coffee suitable for espresso machines.
- Do not operate the machine with a damaged cord or plug. Contact customer service for repair.

WHAT'S INCLUDED

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

- Espresso Machine
- Portafilter
- Coffee Scoop
- Tamper

- Steam Wand
- Milk Pitcher
- Water Tank
- 4 Filter Baskets (single shot, double shot, single wall, double wall)
- Drip Tray
- Cleaning Brush



Gets hot quickly so you don't have to wait

Figure 1: All included accessories and the espresso machine.

SETUP

Follow these steps to set up your espresso machine for the first time:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Position:** Place the machine on a flat, stable, and heat-resistant surface near a power outlet. Ensure adequate ventilation around the machine.
3. **Clean Components:** Wash the water tank, portafilter, filter baskets, milk pitcher, and drip tray with warm, soapy water. Rinse thoroughly and dry.
4. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold, filtered

water up to the MAX fill line. Replace the tank securely.

5. **Initial Rinse Cycle:** Before first use, perform a rinse cycle without coffee. Plug in the machine. Place a large cup under the brew head and another under the steam wand. Press the single shot button to run water through the brew head. Activate the steam wand to release hot water/steam. Repeat a few times to ensure the system is clean.



Figure 2: The KitchenAid Espresso Machine ready for use on a countertop.



Pack grounds easily with the tamper and flat-bottom portafilter



Figure 3: The machine's compact design fits nicely on your countertop.

OPERATING INSTRUCTIONS

Making Espresso

Your machine features dual, smart temperature sensors to ensure consistent brewing temperature for optimal espresso extraction.

- 1. Preheat:** Turn on the machine. Allow it to preheat for at least 40 seconds until the indicator lights are steady.
- 2. Prepare Portafilter:** Select the appropriate filter basket (single or double shot, single-wall for fresh grounds, double-wall for pre-ground). Fill the basket with fresh, finely ground espresso coffee.
- 3. Tamp:** Use the included tamper to firmly and evenly compress the coffee grounds in the portafilter. A level tamp is crucial for proper extraction.
- 4. Attach Portafilter:** Insert the portafilter into the brew head and twist firmly to lock it into place.
- 5. Brew Espresso:** Place your espresso cup(s) on the drip tray under the portafilter. Press the single shot (1) or double shot (2) button on the control panel to begin brewing. The machine will automatically dispense the correct amount of espresso.



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

Figure 4: Pack grounds easily with the tamper and flat-bottom portafilter.



**Customize drink strength with
one button—single or double shot**



Figure 5: The machine gets hot quickly, so you don't have to wait for your espresso.



Figure 6: Customize drink strength with one button for a single or double shot.

Frothing Milk

The versatile steam wand allows you to create rich foam and warm milk for cappuccinos, lattes, and macchiatos.

- 1. Prepare Milk:** Fill the included milk pitcher with cold milk (dairy or non-dairy alternative) to just below the spout.
- 2. Position Wand:** Position the steam wand into the milk, just below the surface.
- 3. Activate Steam:** Turn the steam control knob to activate the steam. Lower the pitcher slightly to introduce air for frothing, then raise it to heat the milk.
- 4. Monitor Temperature:** Continue frothing and heating until the milk reaches your desired temperature and consistency.
- 5. Clean Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly activate the steam again to clear any internal blockages.

**Slim, compact design fits
nicely on your countertop**



Figure 7: Lattes, cappuccinos, and macchiatos are easy with the versatile steam wand.

Ensure the perfect temperature for any drink you brew with the Dual, Smart Temperature Sensors



Figure 8: Dual, Smart Temperature Sensors ensure the perfect temperature for any drink you brew.

MAINTENANCE & CLEANING

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

- **Drip Tray:** Empty and clean the drip tray daily or when the 'Full' indicator appears. Wash with warm, soapy water.
- **Water Tank:** Clean the water tank weekly with warm, soapy water. Rinse thoroughly.
- **Portafilter & Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter basket under hot water. Periodically, use the cleaning brush to remove stubborn residue.
- **Steam Wand:** As mentioned in the operating instructions, clean the steam wand immediately after each use to prevent milk buildup.
- **Descaling:** Depending on water hardness, descale your machine every 2-3 months. Refer to the full user manual for detailed descaling instructions and recommended descaling solutions.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
No power	Machine unplugged; power outlet fault	Ensure machine is securely plugged in; test outlet with another appliance.
No coffee dispenses	Water tank empty; clogged filter basket; machine needs descaling	Fill water tank; clean filter basket; perform descaling cycle.
Espresso too weak/watery	Coffee too coarse; insufficient coffee; improper tamping	Use finer grind; increase coffee amount; tamp more firmly and evenly.
No steam from wand	Wand clogged; not preheated for steam	Clean steam wand thoroughly; allow machine to fully heat for steam function.

For more complex issues or if troubleshooting steps do not resolve the problem, please contact KitchenAid Customer Service.

SPECIFICATIONS

Feature	Detail
Brand	KitchenAid
Color	Black Matte
Product Dimensions	6.38"D x 13.15"W x 11.26"H
Special Feature	Milk Frother, Removable Tank
Coffee Maker Type	Espresso Machine
Filter Type	Reusable
Style	Espresso
Specific Uses For Product	Cappuccino, Espresso, Latte
Included Components	Filter
Operation Mode	Semi-Automatic
Voltage	120 Volts
Model Name	Metal Semi-Automatic Espresso Machine
Number of Items	1
Human Interface Input	Buttons
Item Weight	12.21 pounds
ASIN	B097P3856B
Item model number	KES6403BM
Date First Available	June 22, 2021

WARRANTY & SUPPORT

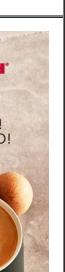
Your KitchenAid Semi-Automatic Espresso Machine KES6403 is covered by a manufacturer's warranty. Please refer to the official user manual PDF for detailed warranty information, terms, and conditions. For product support, replacement parts, or service inquiries, visit the official KitchenAid website or contact their customer service department.

You can also find the official User Manual (PDF)[here](#).

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Related Documents - KES6403BM

 W10103029	<p>KitchenAid KES6551 Semi-Automatic Espresso Machine with Burr Grinder Product Guide</p> <p>This product guide provides comprehensive information for the KitchenAid KES6551 Semi-Automatic Espresso Machine with Burr Grinder, covering its features, operation, safety guidelines, maintenance, and troubleshooting to help users brew perfect espresso at home.</p>
 W10103030	<p>KitchenAid KES6551 Semi-Automatic Espresso Machine Owner's Manual</p> <p>Owner's manual for the KitchenAid KES6551 Semi-Automatic Espresso Machine with Burr Grinder. Learn how to set up, use, clean, and troubleshoot your espresso machine.</p>
 W10103031	<p>KitchenAid Espresso Machine Quick Start Guide & Setup</p> <p>Get started quickly with your KitchenAid espresso machine. This guide covers setup, operation, troubleshooting, and maintenance for your KitchenAid espresso maker.</p>
 W10103032	<p>KitchenAid 5KES6551 Semi-Automatic Espresso Machine Product Guide</p> <p>User guide for the KitchenAid 5KES6551 Semi-Automatic Espresso Machine with Burr Grinder, covering setup, operation, features, safety, maintenance, and troubleshooting.</p>

<p>KitchenAid FULLY AUTOMATIC ESPRESSO MACHINE 5KES8556, 5KES8557, 5KES8558 OWNER'S MANUAL</p> <p>EN Owner's Manual 1 DE Bedienungsanleitung 12 FR Le manuel d'utilisation 26 IT Manuale di funzionamento 30 NL Bedienungshandleiding 48 ES Manual de instrucciones 66 PT Manual de instruções 70 EL Εγχειρίδιο Χρήσης 91 AR دليل المستخدم 95 NO Brukerveiledning 103 FI Käyttöohje 112 DA Brugervejledning 120 SE Användarhandbok 128 PL Przewodnik po użyciu 140 CS Uživatelská příručka 162 SV Användarhandbok 170 UK Používateľská príručka 176 AR دليل المستخدم 178 AR عربى 1</p> <hr/> <p>WIKIMEDIA</p>	<p><u>KitchenAid Fully Automatic Espresso Machine Owner's Manual</u></p> <p>Discover how to use and maintain your KitchenAid Fully Automatic Espresso Machine (models 5KES8556, 5KES8557, 5KES8558) with this comprehensive owner's manual. Learn about safety features, brewing instructions, cleaning procedures, and warranty information from KitchenAid.</p>
 A photograph of a KitchenAid KF8 Fully Automatic Espresso Machine. The machine is white with a black control panel. In the foreground, there is a black cup filled with a frothy, light-colored coffee drink, likely a latte or cappuccino. The background is slightly blurred, showing a kitchen setting with a striped cloth and some eggs on a counter.	<p><u>KitchenAid KF8 Espresso Machine Quick Start Guide</u></p> <p>A comprehensive quick start guide for the KitchenAid KF8 Fully Automatic Espresso Machine, covering initial setup, brewing milk-based drinks, drink customization, bean hopper functions, and essential care and cleaning procedures.</p>

Documents - KitchenAid – KES6403BM

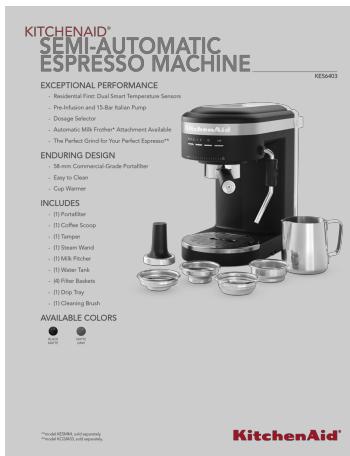
[pdf] Confidentiality Request Letter

KES6403BM KitchenAid Cafetera Expreso Plastica 4 giorni fa — Bomba italiana de pre infusión y 15 bares presión ○ Nivelador dosis Accesorio espumador leche automático *disponible SKU17171 FICHA max gt amfile file 7817 product 22755 |||

KitchenAid Cafetera Expresso Plastica - **KES6403BM** Razones para creer

Rendimiento excepcional: Sensores inteligentes de temperatura dual Bomba italiana de pre infusin y 15 bares de presin Nivelador de dosis Accesorio de espumador de leche automtico *disponible El molino perfecto para tu expres..

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KITCHENAID SEMI-AUTOMATIC ESPRESSO MACHINE EXCEPTIONAL PERFORMANCE - Residential First: Dual Smart T ... feee Grinder** to your daily espresso routine, for authentic tasting results. ENDURING DESIGN MODEL **KES6403BM** COLOR Black Matte UPC 883049 52660 7 KES6403DG Matte Grey 883049 52662 1 SPECIFICATI

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[\[pdf\]](#) User Manual Owner's Manual Instructions

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