Manuals+
Q & A | Deep Search | Upload

KitchenAid KES6551BK

KitchenAid Semi-Automatic Espresso Machine with Burr Grinder Instruction Manual

MODEL: KES6551BK

Brand: KitchenAid

PRODUCT OVERVIEW

The KitchenAid Semi-Automatic Espresso Machine with Burr Grinder, model KES6551BK, is designed for easy hands-on espresso exploration. This machine allows you to create a variety of espresso-based drinks, including Espresso, Americano, Latte, and Cappuccino.

Key Features

- Durable metal-clad construction for longevity.
- Smart dosing technology for consistent 1 or 2 shots.
- 58mm flat base, commercial-grade easy-tamp portafilter.
- Multi-angle steam wand for milk frothing.
- Fast-heating technology for optimal brewing temperature.
- "Clean me" notification for maintenance reminders.
- Powerful 15-bar pump for rich, full-flavored espresso.

Figure 1: KitchenAid Semi-Automatic Espresso Machine with Burr Grinder, model KES6551BK.

Figure 2: Size comparison of the KES6551BK espresso machine next to a KitchenAid Stand Mixer.

Initial Setup and Priming

Before first use, ensure the machine is properly set up and primed to guarantee optimal performance and coffee quality.

Water Tank and Filter Preparation

The machine features an 85oz (2.5L) removable water tank. Always use filtered water for best results. Condition the water filter by soaking it for 5 minutes before installation.

Figure 3: The removable bean hopper allows for easy refilling and changing of coffee beans.

Priming the Machine

To prime the machine, ensure it is plugged in but powered off. Fill the plunger with water and tip it upside down. Press and hold the temperature button for 3 seconds until the lights turn on. Press the start button. Insert the plunger into the hole where the water tank usually sits and pump water until water dispenses from the front. Press the start button again to stop. Then, fill the water tank and install the conditioned water filter.

Video 1: This video demonstrates the initial priming process for the espresso machine, including water tank setup and preparing the machine for first use.

Operating Instructions

Bean Hopper and Portafilter

Fill the removable bean hopper with your preferred coffee beans. Lock the hopper into place. Select the appropriate portafilter basket (single or double shot, single or double wall) from the storage area under the drip tray. For lattes, a single wall, two-shot basket is recommended for better control.

Figure 4: Various portafilter baskets are included for single or double shots, and single or double wall preferences.

Grinding and Tamping

Insert the portafilter into the grinder. Adjust the grind size and grind amount using the control knobs. For a two-shot latte, an ideal grind amount setting is available. After grinding, place the portafilter on a flat surface and use the tamper to apply even pressure, aiming for the ideal tamp level indicated. Lock the portafilter into the brew head.

Figure 5: The 58mm flat base portafilter and tamper ensure consistent coffee grounds for optimal extraction.

Brewing Espresso

Use the brew mode buttons to select espresso, desired shot amount (1 or 2), and temperature. Press the start button to begin brewing. Monitor the pressure gauge to ensure extraction is within the ideal espresso range. If not, adjust grind size, grind amount, tamping pressure, or switch to a double wall basket.

Figure 6: The control panel allows selection of grind size, grind amount, brew mode, shot amount, and temperature.

Video 2: This video demonstrates the process of grinding, tamping, and brewing espresso, including monitoring the pressure gauge for optimal extraction.

Frothing Milk

Toggle the mode button to steam. Fill the milk pitcher to just under halfway with cold milk. Angle the steam wand into the top of the milk, near the side of the pitcher. Press start to begin frothing. Remove your hand when the pitcher feels hot to the touch, indicating the milk is frothed. Pour the frothed milk over your espresso to create lattes or cappuccinos.

Figure 7: The multi-angle steam wand allows for easy positioning to create rich foam or steamed milk.

Maintenance

Cleaning and Care

Regular cleaning ensures the longevity and optimal performance of your espresso machine. The machine will notify you with a 'clean me' alert when a cleaning cycle is due.

Daily Cleaning

- Empty and clean the drip tray after each use.
- Wipe down the steam wand immediately after frothing milk.
- Remove and rinse the portafilter and baskets.

Descaling and Deep Cleaning

Follow the machine's prompts for descaling and deep cleaning cycles. Refer to the full product manual for detailed instructions on these processes.

Video 3: This video provides guidance on the proper use and care of your KitchenAid Semi-Automatic Espresso Machine, including cleaning procedures.

Troubleshooting

Espresso Extraction Issues

- **Problem:** Espresso extracts too quickly or too slowly, or pressure gauge is outside the ideal range.
- **Solution:** Adjust grind size (finer for slower extraction, coarser for faster), modify grind amount, change tamping pressure, or switch to a double wall basket for more resistance.

Machine Not Heating

- **Problem:** Machine does not heat up or lights do not illuminate.
- **Solution:** Ensure the machine is properly plugged into a working power outlet. Check the water tank level.

Water Leaks

- **Problem:** Water leaking from the machine.
- **Solution:** Check that the water tank is correctly seated and not overfilled. Ensure the portafilter is securely locked into the brew head. If leaks persist, contact customer support.

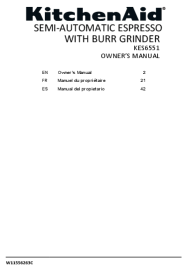
Specifications

- Brand: KitchenAid
- Model: KES6551BK
- Product Dimensions: 11"D x 13.1"W x 15.4"H
- Item Weight: 23.5 pounds
- Voltage: 120
- Operation Mode: Semi-Automatic
- Special Features: Auto Shut-Off, Integrated Coffee Grinder, Milk Frother, Programmable, Removable Tank
- Included Components: (1) 1 shot double wall filter, (1) 1 shot single wall filter, (1) 12 oz milk pitcher, (1) portafilter, (1) tamper
- UPC: 883049641225

Warranty and Support

For detailed warranty information and customer support, please refer to the official KitchenAid website or the documentation included with your product.

Related Documents - KES6551BK

	[KitchenAid 5KES6551 Semi-Automatic Espresso Machine Product Guide] User guide for the KitchenAid 5KES6551 Semi-Automatic Espresso Machine with Burr Grinder, covering setup, operation, features, safety, maintenance, and troubleshooting.
	[KitchenAid KES6551 Semi-Automatic Espresso Machine with Burr Grinder Product Guide] 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.
	[KitchenAid KES6551 Semi-Automatic Espresso Machine Owner's Manual] 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.
	[KitchenAid KCG8433 Burr Coffee Grinder: User Manual, Features, and Operation] Comprehensive user manual for the KitchenAid KCG8433 Burr Coffee Grinder. Learn about its parts, features, safety instructions, assembly, usage, programming, cleaning, troubleshooting, and warranty information.
	[KitchenAid KCG8433 Coffee Grinder: Quick Start Guide] Learn how to set up and use your KitchenAid KCG8433 coffee grinder with this concise quick start guide. Covers bean loading, grind size, dose selection, and starting the grind. Visit KitchenAid.com/Quickstart for full instructions and videos.

	KitchenAid Espresso Machine Quick Start Guide & Setup Get started quickly with your KitchenAid espresso machine. This guide covers setup, operation, troubleshooting, and maintenance for your KitchenAid espresso maker.