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Severin KA 5997

SEVERIN Newspresa Espresso Coffee Machine User Manual

MODEL: KA 5997



Image: Front view of the SEVERIN Newpresa Espresso Coffee Machine, showcasing its stainless steel finish and portafilter.

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Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and

troubleshooting of your SEVERIN Newspresa Espresso Coffee Machine, Model KA 5997. Please read this manual thoroughly before first use and keep it for future reference.

The SEVERIN Newspresa Espresso Coffee Machine is designed to deliver high-quality espresso with a powerful ULKA pump providing up to 20 bar pressure. It features a thermoblock heating system for fast heating, a versatile milk frother nozzle, and a removable 1-liter water tank for convenience. Its durable stainless steel design ensures longevity and consistent performance.

Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- 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 appliance 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 water tank lid is removed during the brewing cycle.

Product Components

Familiarize yourself with the parts of your espresso machine:



Image: Front view of the SEVERIN Newpresa Espresso Coffee Machine, highlighting its sleek design. Key components include the water tank (rear right), control panel (top front), portafilter (front center), and steam wand (right side).

1. **Water Tank:** Removable, 1-liter capacity. Located at the back/side of the machine.

2. **Control Panel:** Buttons for power, single espresso, double espresso, and steam function.
3. **Portafilter:** Stainless steel holder for ground coffee.
4. **Filter Baskets:** Two included, for single and double espresso shots.
5. **Tamper/Coffee Spoon:** For compacting ground coffee in the filter basket.
6. **Steam Wand/Milk Frother Nozzle:** For frothing milk or dispensing hot water.
7. **Drip Tray:** Removable for easy cleaning.
8. **Cup Warming Plate:** Located on top of the machine.

Initial Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials. Ensure all components are present and undamaged.
2. **Initial Cleaning:** Wash the water tank, portafilter, filter baskets, and drip tray with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Fill Water Tank:** Fill the removable 1-liter water tank with fresh, cold water up to the MAX line. Place it back into the machine securely.
4. **Power On:** Plug the machine into a suitable power outlet. Press the power button (usually located on the side or front panel). The indicator lights will illuminate, and the machine will begin to heat up.
5. **Priming the System (First Use):**

Before making coffee, the system must be primed to ensure proper water flow and remove any air. This step is crucial for initial operation.

 - Place a container under the steam wand.
 - Turn the steam/hot water knob to the hot water position (usually indicated by a water droplet icon).
 - Allow water to flow through the steam wand until a steady stream is achieved. This may take a few moments.
 - Once water flows steadily, turn the knob back to the closed position.
 - Next, place a cup under the portafilter head (without the portafilter attached). Press the single espresso button and let water run through for about 30 seconds. Repeat this 2-3 times.

Your machine is now primed and ready for use.

6. **Adjust Water Hardness:** The machine features an adjustable water hardness setting to optimize descaling intervals. Refer to the full manual for detailed instructions on how to set this based on your local water supply.

Operating Instructions

Making Espresso

1. **Prepare Portafilter:** Insert the desired filter basket (single or double) into the portafilter. Fill with freshly ground espresso coffee. For a single shot, use approximately 7-8 grams; for a double, use 14-16 grams.
2. **Tamp Coffee:** Use the included tamper to press the coffee grounds firmly and evenly. Ensure the surface is level.
3. **Attach Portafilter:** Insert the portafilter into the group head of the machine. Turn it firmly to the right until it is securely locked in place.
4. **Place Cup(s):** Position one or two espresso cups on the drip tray directly under the portafilter spouts.

- Brew Espresso:** Press the single or double espresso button. The machine will start brewing. The brewing process will stop automatically once the programmed volume is dispensed.
- Customize Volume:** To adjust the espresso volume, press and hold the desired espresso button (single or double) until the desired amount of coffee is dispensed. Release the button, and the machine will remember this setting for future use.
- Remove Portafilter:** After brewing, carefully remove the portafilter by turning it to the left. Be cautious as it may still be hot. Dispose of the used coffee grounds.

Using the Milk Frother Nozzle

- Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
- Activate Steam:** Press the steam button on the control panel. The indicator light will blink while the machine heats up to steam temperature, then remain solid when ready.
- Purge Steam Wand:** Before frothing, briefly open the steam knob to release any condensed water. Close the knob once steam appears.
- Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Open the steam knob slowly. Move the pitcher up and down to create foam. Once the desired texture and temperature are reached, close the steam knob.
- Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any milk from inside the wand.

Hot Water Dispensing

The milk frother nozzle can also dispense hot water for tea or other beverages.

- Place a cup under the steam wand.
- Ensure the machine is heated (espresso ready light is solid).
- Turn the steam/hot water knob to the hot water position. Hot water will dispense.
- Turn the knob back to the closed position when done.

Care and Maintenance

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

- Daily Cleaning:**
 - Empty and rinse the drip tray after each use.
 - Remove and clean the portafilter and filter basket with warm water.
 - Wipe the exterior of the machine with a soft, damp cloth.
 - Clean the steam wand immediately after each use to prevent milk residue buildup.
- Water Tank:** Empty and rinse the water tank daily. Refill with fresh water.
- Group Head Cleaning:** Periodically, run a cycle without coffee in the portafilter to flush the group head. For thorough cleaning, the shower screen in the group head should be removed and cleaned regularly (requires a screwdriver).
- Descaling:** The machine has an integrated descaling function and adjustable water hardness settings to prompt descaling. Descale the machine regularly according to the instructions in the full manual or when the descaling indicator light illuminates. Use a suitable descaling solution for espresso machines.
- Storage:** If storing the machine for an extended period, ensure it is clean, dry, and empty of water. Store

in a cool, dry place.

Troubleshooting

Refer to the table below for common issues and their solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power switch off; internal fault.	Check power connection. Ensure power switch is on. If problem persists, contact customer support.
No water flow during priming or brewing.	Water tank empty; air in system; clogged filter.	Fill water tank. Re-prime the system as described in "Initial Setup". Clean filter basket and group head.
Espresso flows too slowly or not at all.	Coffee ground too fine; too much coffee; coffee tamped too hard; clogged filter.	Use coarser grind. Reduce coffee amount. Tamp less firmly. Clean filter basket. Descaling machine if necessary.
Espresso flows too quickly, weak taste.	Coffee ground too coarse; too little coffee; coffee tamped too lightly.	Use finer grind. Increase coffee amount. Tamp more firmly.
Milk frother not producing steam or poor foam.	Steam wand clogged; not heated to steam temperature; insufficient milk.	Clean steam wand thoroughly. Wait for steam ready light. Use cold milk and ensure proper frothing technique.
Water leaking from machine.	Water tank not seated correctly; drip tray full; internal seal issue.	Ensure water tank is properly inserted. Empty drip tray. If leaking persists, contact customer support.

For issues not listed here, or if solutions do not resolve the problem, please contact SEVERIN customer support.

Technical Specifications

- **Brand:** Severin
- **Model:** KA 5997
- **Coffee Maker Type:** Espresso Machine
- **Operation Mode:** Semi-Automatic
- **Pump Pressure:** Up to 20 Bar (ULKA Pump)
- **Water Tank Capacity:** 1 Liter
- **Power:** 1350 W
- **Voltage:** 220 Volts
- **Product Dimensions:** 17.72"D x 6.5"W x 11.81"H
- **Item Weight:** 9.61 pounds
- **Included Components:** Portafilter, 2 Filter Baskets, Coffee Spoon with Tamper
- **Special Features:** Adjustable Brew Strength, Milk Frother, Thermoblock Heating System, Adjustable Water Hardness, Descaling Function.

Warranty and Support

Your SEVERIN Newspresa Espresso Coffee Machine KA 5997 comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty duration and coverage.

For technical assistance, spare parts, or warranty claims, please contact SEVERIN customer support. You can typically find contact information on the manufacturer's official website or in the documentation provided with your appliance.

Online Support: For additional resources, FAQs, and product registration, visit the official Severin website: www.severin.com

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