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Koolatron KKECMGBSS-AZ 2

Kenmore Elite Espresso Machine User Manual

Model: KKECMGBSS-AZ 2

Manufactured by Koolatron

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Kenmore Elite Espresso Machine, Model KKECMGBSS-AZ 2. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: Front view of the Kenmore Elite Espresso Machine.



Image 1.2: The espresso machine in a kitchen environment, demonstrating its use.

2. SETUP

Before operating your espresso machine, ensure all packaging materials are removed and the unit is placed on a stable, level surface. Perform an initial cleaning as described below.

2.1 Unpacking and Component Identification

Carefully remove the machine and all accessories from the packaging. Verify that all components are present:

- Espresso Machine Base
- Portafilter
- 1-Cup and 2-Cup Filter Baskets
- Stainless Steel Frothing Pitcher

- Cleaning Brush and Pin
- Backflush Disk
- Tamper Removal Tool
- Accessory Storage Tray



Image 2.1: Included accessories for the Kenmore Elite Espresso Machine.

2.2 Initial Cleaning

1. Wash the water tank, bean hopper, portafilter, filter baskets, and frothing pitcher with warm, soapy water. Rinse thoroughly and dry.
2. Wipe the exterior of the machine with a damp cloth.

2.3 Filling the Water Tank

Remove the water tank from the back of the machine. Fill it with fresh, cold filtered water up to the MAX line. Replace the tank securely.

2.4 Adding Coffee Beans

Open the lid of the bean hopper located on top of the machine. Pour fresh, whole coffee beans into the hopper. Ensure the lid is securely closed after filling.



Image 2.2: Filling the bean hopper with coffee beans.

2.5 Powering On and Priming

1. Plug the power cord into a grounded electrical outlet.
2. Press the power button to turn on the machine. The machine will begin heating.



Image 2.3: Activating the power button.

3. Once heated, run a cycle of hot water through the group head and steam wand without coffee to prime the system and rinse any manufacturing residue.

3. OPERATING INSTRUCTIONS

Follow these steps to brew espresso and froth milk with your Kenmore Elite Espresso Machine.

3.1 Grinding Coffee Beans

The machine features a built-in conical burr grinder with 30 adjustable grind settings. Adjust the grind size according to your preference and coffee bean type. Finer grinds are typically used for espresso.

BUILT-IN CONICAL BURR GRINDER



30 GRIND SIZES FROM COARSE-FINE

Image 3.1: Built-in conical burr grinder with adjustable settings.



Image 3.2: Detailed view of the grind size adjustment dial.

3.2 Automatic Tamping

The machine features an automatic tamping mechanism for consistent coffee pucks. Insert the portafilter into the grinding station, and the machine will automatically tamp the ground coffee to the optimal pressure for extraction.

PRECISION DOSE CONTROL



HANDS-FREE AUTOMATIC TAMPING

Image 3.3: Portafilter with automatically tamped coffee grounds.



Image 3.4: Inserting the portafilter into the group head.

3.3 Brewing Espresso

1. Ensure the portafilter with tamped coffee is securely locked into the group head.
2. Place one or two espresso cups on the drip tray beneath the portafilter spouts.
3. Select your desired shot volume (single or double) using the control panel buttons. The machine will begin brewing.

4. Monitor the pressure gauge during extraction. Optimal espresso extraction typically occurs around 9 bars of pressure. The machine features a 15-bar Italian water pump to achieve this pressure.



Image 3.5: Espresso being brewed into two cups.



Image 3.6: A single shot of espresso being extracted.



Image 3.7: The espresso pressure gauge during operation.

3.4 Milk Frothing and Steaming

Use the integrated milk frother to create microfoam for lattes and cappuccinos.

1. Fill the stainless steel frothing pitcher with cold milk (dairy or non-dairy).
2. Turn the steam knob to activate the steam wand. Allow a few seconds for steam to build.
3. Submerge the steam wand tip just below the surface of the milk. Angle the pitcher to create a swirling motion.
4. Heat and texture the milk until it reaches the desired temperature and consistency.
5. Turn off the steam knob and immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

DIMENSIONS



Image 3.8: Frothing milk with the steam wand.



Image 3.9: Detailed view of milk texturing for microfoam.



Image 3.10: The steam knob and wand for milk frothing.

3.5 Operational Overview Video

Your browser does not support the video tag.

Video 3.1: An official product video from Koolatron Corporation demonstrating the key features and operational steps of the Kenmore Elite Espresso Machine, including grinding, tamping, brewing, and milk frothing.

4. MAINTENANCE

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

4.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray after each use or when the 'Empty Me' indicator is visible.
- **Portafilter and Filter Baskets:** Rinse the portafilter and filter baskets immediately after brewing to remove coffee grounds.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk to prevent milk residue from drying and blocking the nozzle. Purge a small amount of steam to clear any internal residue.
- **Group Head:** Use the cleaning brush to remove any coffee grounds from the group head seal and shower screen.

4.2 Descaling

The machine will indicate when descaling is required. Follow the instructions in the machine's display or refer to the full manual for the specific descaling procedure using a suitable descaling solution.

4.3 General Care

Wipe down the exterior of the machine regularly with a soft, damp cloth. Avoid abrasive cleaners or scouring pads.

5. TROUBLESHOOTING

Refer to this section for solutions to common issues you may encounter.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; clogged filter basket; machine not heated	Fill water tank; clean filter basket; wait for machine to heat up
Weak espresso	Grind too coarse; insufficient coffee dose; worn-out gasket	Adjust grind finer; increase coffee dose; inspect and replace gasket if necessary
No steam from wand	Steam wand clogged; machine not at steaming temperature	Clean steam wand tip with cleaning pin; wait for steam indicator to illuminate
Water leaking from machine	Water tank not seated correctly; drip tray full; loose connections	Reseat water tank; empty drip tray; check connections

6. SPECIFICATIONS

Key technical specifications for the Kenmore Elite Espresso Machine Model KKECMGBSS-AZ 2.

Feature	Detail
Brand	Koolatron
Model Name	KKECMGBSS-AZ 2
Product Dimensions (D x W x H)	12.8" x 10" x 16.5"
Special Feature	Programmable
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Coffee Input Type	Whole Beans
Pump Pressure	15 Bar Italian Water Pump (9 Bar Extraction)
Grind Settings	30
Heating System	Dual Boiler
UPC	059586653025

CUSTOMIZABLE SHOT VOLUME



PID TEMPERATURE REGULATION

Image 6.1: Product dimensions of the Kenmore Elite Espresso Machine.

15 BAR ITALIAN WATER PUMP



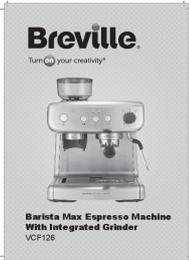
DUAL BOILER HEATING SYSTEM

Image 6.2: Features including the 15 Bar Italian Water Pump and Dual Boiler Heating System.

7. WARRANTY AND SUPPORT

Your Kenmore Elite Espresso Machine comes with a **5-year warranty**, providing peace of mind and dedicated support. For warranty claims or technical assistance, please contact Koolatron Corporation customer service. Additional protection plans may be available for purchase to extend coverage beyond the standard warranty period.

Related Documents - KKECMGBSS-AZ 2

	<p>Koolatron TCCM06 Drip Coffee Maker User Manual</p> <p>User manual for the Koolatron TCCM06 Drip Coffee Maker, covering warranty, safety precautions, operation, cleaning, maintenance, and tips for great-tasting coffee.</p>
	<p>Koolatron KIM26-B & KIM26-SS Portable Ice Maker User Manual</p> <p>User manual for the Koolatron KIM26-B and KIM26-SS portable countertop ice makers, covering important safeguards, operating instructions, cleaning and maintenance, and technical specifications. Includes warranty information.</p>
	<p>Koolatron KIM26-SS-AU Ice Maker User Manual: Operation, Safety, and Maintenance</p> <p>Comprehensive user manual for the Koolatron KIM26-SS-AU portable ice maker. Includes warranty information, safety precautions, operating instructions, cleaning guide, and technical specifications.</p>
	<p>Total Chef TCYM-07 Yogurt Maker: Instruction Manual and Warranty</p> <p>This document provides instructions, recipes, and warranty information for the Total Chef TCYM-07 Yogurt Maker by Koolatron. Learn how to make homemade yogurt with this easy-to-use appliance.</p>
<p>Fully Automatic Coffee Machine Model Name: CLT-S7-2</p> 	<p>Mcilpoo Fully Automatic Coffee Machine CLT-S7-2 User Manual</p> <p>User manual for the Mcilpoo Fully Automatic Coffee Machine, Model CLT-S7-2. This guide provides detailed instructions on safety, setup, operation, maintenance, and troubleshooting for brewing various coffee types, hot water, and milk-based drinks.</p>
	<p>Breville Barista Max Espresso Machine VCF126 User Manual</p> <p>Comprehensive user guide for the Breville Barista Max Espresso Machine with Integrated Grinder (VCF126). Learn about features, operation, cleaning, and troubleshooting for optimal espresso and milk texturing.</p>