

Brewmann KY-661ES

Brewmann KY-661ES Espresso Machine User Manual

Model: KY-661ES | Brand: Brewmann

1. INTRODUCTION

Thank you for choosing the Brewmann KY-661ES Espresso Machine. This compact and powerful 20-bar coffee machine is designed to bring café-quality espresso, lattes, and cappuccinos to your home. Featuring a powerful steam milk frother, fast heating Thermoblock technology, and a 42oz removable water tank, it offers convenience and performance. Please read this manual thoroughly before first use to ensure safe operation and optimal results.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- 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 the 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.

3. PRODUCT OVERVIEW

The Brewmann KY-661ES Espresso Machine is designed for ease of use and durability. Familiarize yourself with its main components:

- **Control Panel:** Intuitive buttons for single shot, double shot, and steam functions.
- **Pressure Gauge:** Displays brewing pressure for optimal extraction.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For frothing milk for lattes and cappuccinos.
- **Removable Water Tank:** 42oz capacity for easy refilling and cleaning.
- **Drip Tray:** Removable for easy cleaning.
- **Cup Warmer:** Top surface to pre-heat your cups.



Figure 3.1: Brewmann KY-661ES Espresso Machine. This image shows the overall design of the espresso machine, highlighting its compact size and sleek black finish with chrome accents.



Figure 3.2: Included Accessories. The image displays the espresso machine alongside its essential tools, including a portafilter, tamper/spoon, and filter baskets.

4. SETUP

4.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and ensure all parts are present.
2. Wash the water tank, portafilter, filter baskets, and drip tray in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

4.2 Filling the Water Tank

The machine features a removable 42oz water tank for convenience.

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX line. Do not use hot water or other liquids.
3. Place the water tank back into its position, ensuring it is securely seated.



Figure 4.1: Removable Water Tank. This image illustrates the ease of removing and filling the water tank.

4.3 First Use (Priming the Pump)

Before brewing coffee or frothing milk for the first time, or if the machine has not been used for a long period, you must prime the pump:

1. Ensure the water tank is filled.
2. Place a cup under the portafilter head (without coffee) and another under the steam wand.

3. Turn on the machine. The indicator lights will flash as it heats up.
4. Once the lights are solid, press the single shot button to run water through the portafilter until water flows steadily.
5. Turn the steam knob to release steam through the wand until water flows steadily, then turn it off.
6. The machine is now primed and ready for use.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter. Fill with finely ground espresso coffee.
2. **Tamp the Coffee:** Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim.
3. **Attach Portafilter:** Align the portafilter with the group head on the machine, insert it, and twist firmly to the right until it is secure.
4. **Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts. For best results, pre-heat your cups on the cup warmer.
5. **Brew Espresso:** Once the machine is heated (indicator lights solid), press the single or double shot button. The machine will automatically brew the programmed volume of espresso. Observe the pressure gauge for optimal extraction (typically in the 'Espresso Range').
6. **Remove Portafilter:** After brewing, carefully twist the portafilter to the left to remove it. Dispose of the used coffee grounds.

CAFÉ-QUALITY POWER, IN SECONDS

With **1350W** and **20** bars of pressure, reach the perfect extraction temperature fast for a rich, authentic espresso with perfect crema.



Figure 5.1: Espresso Extraction. This image shows espresso flowing from the portafilter into a glass cup, demonstrating the brewing process.

* Easily make coffee and froth milk in one go without having to cool the machine down.



Figure 5.2: Pressure Gauge. The pressure gauge indicates the optimal range for espresso extraction, ensuring a rich flavor and crema.

5.2 Frothing Milk

The powerful steam wand allows you to create velvety microfoam for lattes and cappuccinos.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to just below the spout.
2. **Activate Steam:** Press the steam button. The indicator light will flash as the machine heats up for steaming. Once solid, the machine is ready.
3. **Purge Steam Wand:** Briefly turn the steam knob to release any condensed water from the wand into an empty cup, then turn it off.
4. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Turn the steam knob fully open. Angle the pitcher to create a swirling motion. As the milk expands, lower the pitcher slightly to keep the tip just below the surface.
5. **Monitor Temperature:** Continue frothing until the milk reaches your desired temperature (around 140-150°F or 60-65°C). The pitcher will become hot to the touch.
6. **Stop Steaming:** Turn off the steam knob, then remove the pitcher.
7. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly purge the wand again to clear any internal milk.

OVERHEAT WARNING? NOT HERE

Tired of waiting for your machine to cool down?
Our unique thermal system allows for continuous brewing,
so you're always ready for the next cup.



Figure 5.3: Milk Frothing. This image demonstrates the steam wand in action, frothing milk in a metal pitcher to create creamy foam.



Figure 5.4: Flexible Steam Wand. The image highlights the powerful and flexible steam wand, capable of producing silky microfoam.

5.3 Programming Brew Volume

You can customize the volume for your single and double espresso shots:

1. Ensure the machine is heated and ready to brew.
2. Insert a prepared portafilter with coffee.
3. Press and hold the desired cup button (single or double). The machine will start brewing.
4. Release the button once your desired volume is reached. The machine will beep to confirm the new setting is saved.
5. The next time you press that button, it will brew to your custom volume.



Figure 5.5: Program Your Perfect Cup. This image illustrates how to program custom brew volumes for single and double shots.

6. MAINTENANCE

Regular cleaning and maintenance will extend the life of your espresso machine and ensure consistent coffee quality.

6.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove coffee grounds and rinse thoroughly under hot water.
- **Steam Wand:** Always wipe immediately after frothing milk and purge briefly.
- **Drip Tray:** Empty and rinse daily. All removable parts are dishwasher-safe for ultimate convenience.
- **Exterior:** Wipe with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.



Figure 6.1: Easy Cleaning. This image highlights the machine's features for effortless cleaning, including a descaling reminder and dishwasher-safe parts.

6.2 Descaling

Over time, mineral deposits can build up in the machine, affecting performance. The machine features an automatic descaling alert. When the descaling indicator lights up, follow these steps:

1. Empty the water tank and fill it with a descaling solution mixed according to the manufacturer's instructions (or a mixture of white vinegar and water).
2. Place a large container under the group head and steam wand.
3. Follow the specific descaling cycle instructions provided in the full product manual (often involves pressing and holding specific buttons).
4. After the descaling cycle, rinse the water tank and fill it with fresh water. Run several cycles of fresh water through the machine to flush out any remaining descaling solution.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow	Water tank empty or not properly seated; pump not primed; machine clogged.	Fill/reseat water tank; prime the pump; descale the machine.
Espresso brews too slowly or not at all	Coffee ground too fine or tamped too hard; filter basket clogged.	Use coarser grind; tamp with less pressure; clean filter basket.
Espresso brews too quickly or is watery	Coffee ground too coarse or not enough coffee; not tamped firmly enough.	Use finer grind; use more coffee; tamp more firmly.
Steam wand not producing steam	Machine not heated to steam temperature; wand clogged.	Wait for steam indicator light to be solid; clean steam wand.
Machine leaks water	Water tank not properly seated; drip tray full; seal issues.	Reseat water tank; empty drip tray; contact customer support if issue persists.

8. SPECIFICATIONS

- **Brand:** Brewmann
- **Model Name:** KY-661ES
- **Color:** Black
- **Product Dimensions:** 12.8"D x 5.91"W x 13.19"H
- **Special Features:** Auto Shut-Off, Cup Warmer, Milk Frother, Permanent Filter, Removable Tank
- **Coffee Maker Type:** Espresso Machine
- **Specific Uses For Product:** Americano, Cappuccino, Espresso, Latte, Mocha
- **Included Components:** 1 Shots Filter Basket, 2 Shots Filter Basket, 2-in-1 Tamper & Spoon, Filter, Removable Water Tank
- **Operation Mode:** Semi-Automatic
- **Voltage:** 120 Volts (AC)
- **Item Weight:** 7 pounds
- **Capacity:** 42oz (Water Tank) / 30 Cups (General)



Figure 8.1: Compact Design. This image highlights the space-saving dimensions of the Brewmann espresso machine, making it suitable for various kitchen sizes.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product packaging or visit the official Brewmann website. Keep your purchase receipt as proof of purchase for any warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question