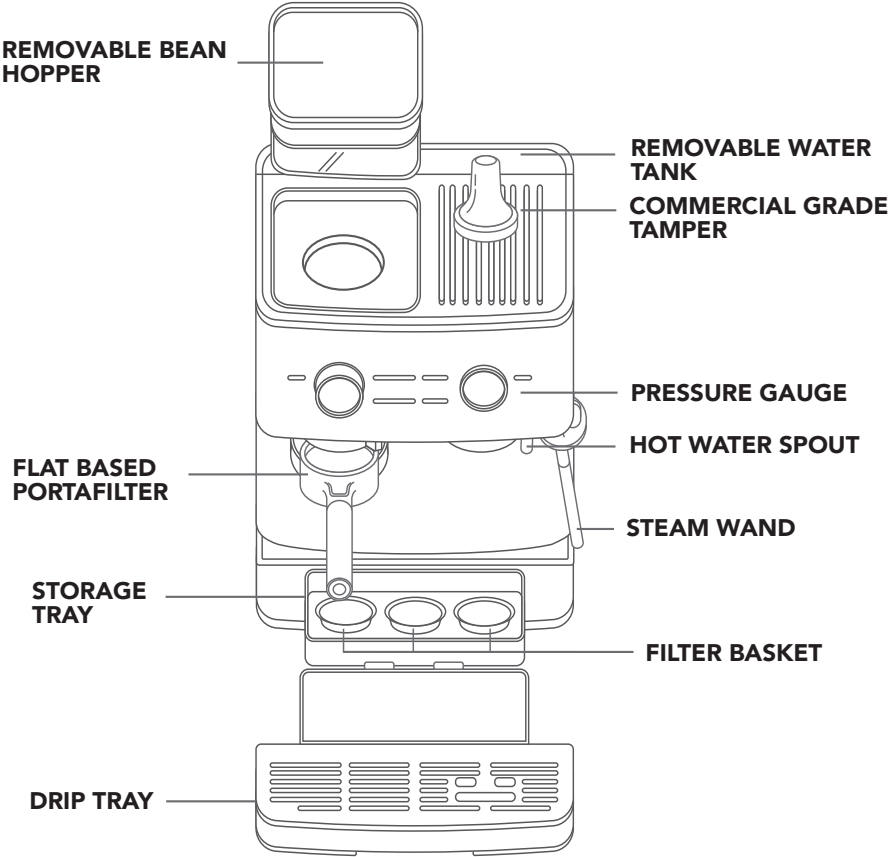


KitchenAid



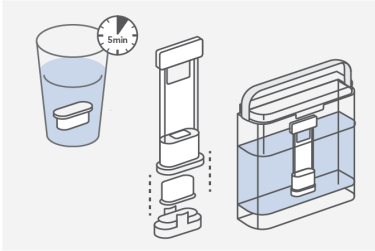
Product Overview



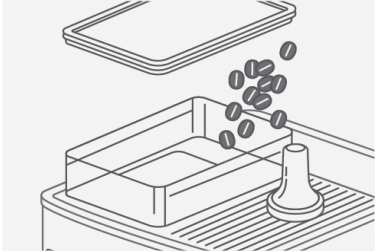
The best way to get started is through our online content. Scan to view guides, videos, and more product support.

For Troubleshooting, Maintenance and Care refer to the Owner's Manual and/or online Product Guide.

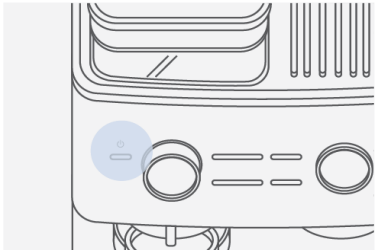
Quick Start Guide



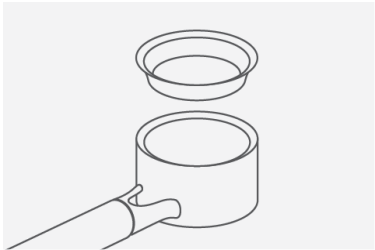
1. Install water filter and fill Water Tank.
TIP: Soak water filter for 5 minutes before inserting into the water filter holder.



2. Fill the Bean Hopper.

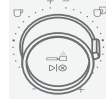
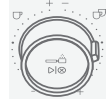


3. Turn on the machine.
NOTE: If the hot water mode button light blinks, refer to the QR code or the Owner's Manual and/or online Product Guide for Priming Pump Instructions.

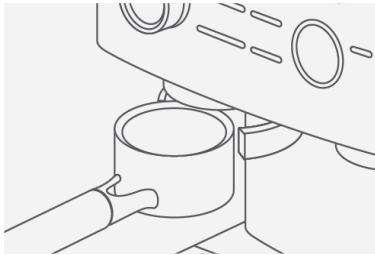


4. Select desired Filter Basket and insert into the Portafilter.

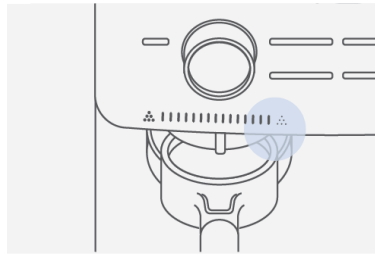
Filter Basket Selection Table:

BASKET TYPE	SHOT	GRIND KNOB LOCATION	DOSE (GRAM)	USE FOR
Single wall 	1 Shot 		10-12	Freshly ground whole bean coffee
Single wall 	2 Shot 		17-19	Freshly ground whole bean coffee
Double wall 	1 Shot 		10-12	Not freshly ground or roasted coffee beans
Double wall 	2 Shot 		17-19	Not freshly ground or roasted coffee beans

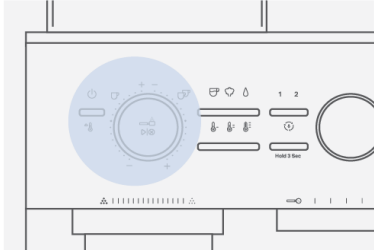
Quick Start Guide



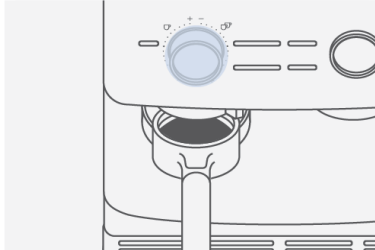
5. Insert Portafilter into portafilter holder under the grinder.



6. Slide the knob to adjust the grind size.



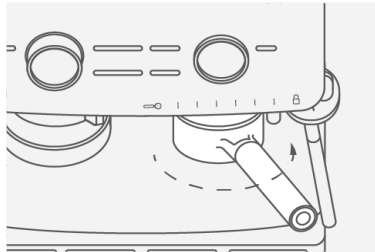
7. Select the coffee dose and grind amount to match the Filter Basket.



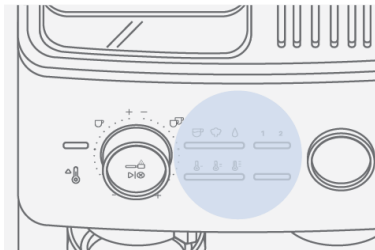
8. Press the grind start button to grind coffee to the pre-selected dose amount.



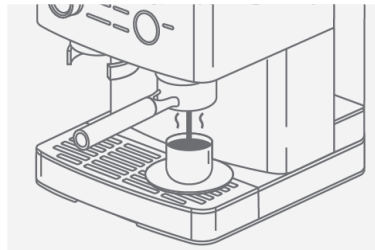
9. Remove Portafilter and apply even pressure to tamp coffee to the marked line inside the Filter Basket.



10. Insert the Portafilter into the group head and rotate to lock.



11. Select Espresso mode, personalise temperature, and dose.



12. Press the brew start button to pull the selected Espresso shot.

NOTE: To ensure proper operation, make sure the grind amount knob indicator is aligned with the graphic dots. If the knob is positioned between settings, it will not operate.

Espresso Shot Guide

Ideal Espresso

The pressure should read anywhere within the espresso range for an ideal espresso.

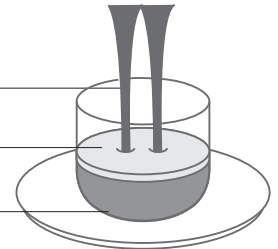


What to Look for

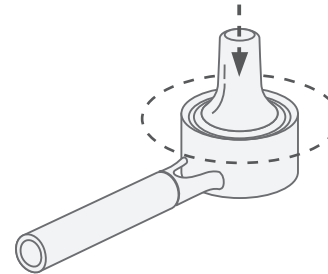
Smoother flow

Thick crema

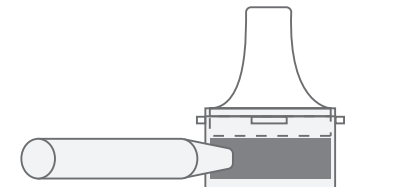
Well-balanced and smooth



Tips for Tamping



1. Tamp the coffee grounds with firm and even pressure.



2. Use a flat surface and the marking in Filter Basket to ensure grounds are evenly levelled.

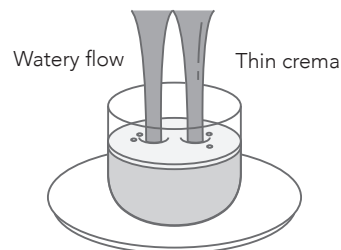
TIP: Always use freshly ground coffee.

Espresso Shot Guide

Under Extraction



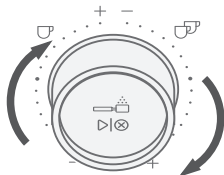
What to Look for



Espresso is pale brown
Tastes more weak and watery

Dosage

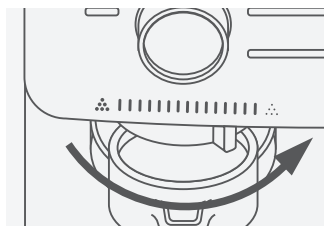
Increase dosage



TIP: Use a double wall basket if you continue to have an issue with an under extracted shot.

Grind Size

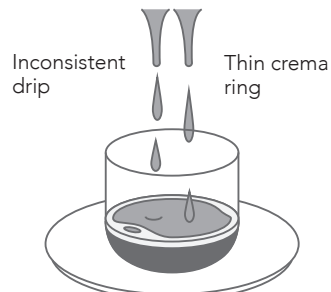
Make grind finer



Over Extraction



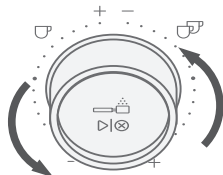
What to Look for



Espresso is dark brown
Tastes more bitter and burnt

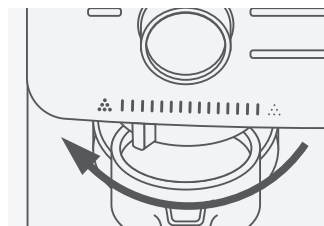
Dosage

Decrease dosage



Grind Size

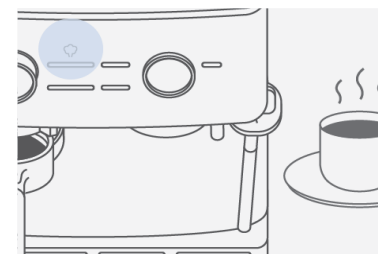
Make grind coarser



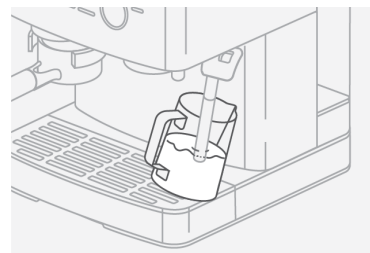
Personalising Your Drink



1. Fill milk pitcher to bottom of pouring spout (approximately 1/3 full).



2. Select the steam mode, point the Steam Wand towards the Drip Tray and press brew start button to purge.

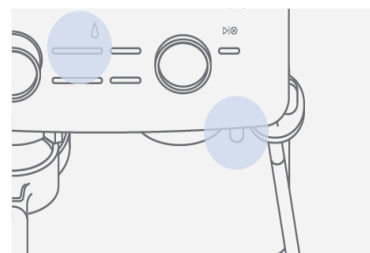


3. To froth, submerge the tip of the Steam Wand just below the surface of milk and angle the pitcher. Press brew start button.



4. To heat, submerge the Steam Wand deeper in the milk pitcher.

TIP: Remember to purge Steam Wand after every use.



5. To use the independent Hot Water Spout, toggle mode to hot water setting.



6. Place a cup under the Hot Water Spout, select the desired water dose and press brew start button.