

KitchenAid Espresso Collection

Semi Automatic Espresso Machine

with Burr Grinder 5KES6551



- Semi automatic espresso machine with integrated burr grinder designed for easy hands-on exploration;**
 Exceptional espresso, made simple
 Takes the espresso based drinks to the next level, from espresso, americano to latte, cappuccino and much more
 Freshly grinds beans every time for flavourful taste
- Integrated conical steel burr grinder**
 Makes uniform grounds for consistently flavourful espresso

- Grounds pre-infusion and powerful 15-bar pump**
 Pre-infusion adds automatically a small amount of water to the grounds 'before' brewing
 15-bar pump provides optimal water pressure needed 'while' brewing
 To create rich, full-flavoured espresso shots
- 225 g removable bean hopper***
 Bean swapping made simple
 Simply twist and lift to easily remove the bean hopper to empty, exchange or refill with fresh beans
 To make up to 17 servings of espresso*
- Flat-base, commercial-grade easy-tamp portafilter with 2 recessed spouts**
 Even, level tamp for consistently great taste
 Simultaneously prepare 1 to 2 shots of espresso
- Reliable PID temperature control technology**
 Senses and maintains the drink's temperature as it's brewing
- Adjustable grind size selection**
 15 different precise grind settings perfect for customisation
 7 additional fine adjustment settings
- Shot selector & adjustable shot volumes**
 Choose between 1 or 2 espresso shots
 Enables personalisation to achieve ristretto or lungo espresso drinks



STAINLESS STEEL



CAST IRON BLACK



PORCELAIN WHITE



JUNIPER



CANDY APPLE

* Capacity varies based on coffee type and roast. Output varies based on settings.

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- Smart dosing technology or manual dosing**
 Takes the guesswork out of getting the perfect grind
 Produces the ideal volume and consistency for 1 or 2 espresso shots
 Adjusts manually the exact amount of coffee grounds desired
- Fast-heating technology, programmable water temperature and easy selectable temperature settings**
 Ready to brew without the wait
 Program and adjust the water temperature to fit any personal taste and/or drink
- Independent water spout and multi-angle steam wand**
 Dedicated spout dispenses hot water directly from the machine
 Find the perfect angle to steam or foam milk
- Slim, compact design with metal-clad construction**
 Saves counter space
 Durable and built to last
- Stainless steel milk pitcher included**
 For steaming and foaming milk

TECHNICAL DATA

Wattage	1500W
Voltage	220-240 V
Frequency	50/60 Hz
Amps	6.8 - 6.25A
Material body	Stainless steel SUS304
Number of grind settings/sizes	15
Bean hopper capacity	225 g
Bars pump pressure	15
Heating technology	Thermocoil* (single)
Heat-up ready time	<50 sec
Portafilter	58 mm stainless steel, flat base
Removable extra large water tank capacity:	2.5 L**
Adjustable brew temperature	Low - medium - high
Product dimensions	H x W x D 39.5 x 33.5 x 28.11 cm
Packaging dimensions	H x W x D 50.8 x 33.8 x 39.7 cm
Master pack dimensions	H x W x D 53.5 x 36 x 42.3 cm
Net weight	10.7 kg
Gross weight	12.3 kg
Master pack gross weight	14.7 kg
Master pack	1 unit
Cord length (black)	80 cm
Country of origin	China
PID temperature control technology***	YES
Single & double espresso shot dosing	YES
Steam wand	YES
Hot water dispenser	YES
Integrated coffee steel burr grinder	YES
Anti-static grinding technology (ion generator)	YES
Adjustable water dose	YES
Adjustable hard water setting	YES
Water filter	YES
Cup warmer	YES
Illuminated grind and brew areas	YES
Pause/interrupt	YES
Automatic shut-off after 20 min. of inactivity	YES (to help save energy)

* **Thermocoil** is a clever little element which works similarly to a thermoblock by flash heating water, so it still pulls water through the heating element. It uses a single tube instead of a multi-piece block/chamber. These tubes are usually made of copper or another metal. The water runs in a circular motion through the tube until it is heated to the perfect temperature for brewing and steaming. Because the water circulates in the chamber more thoroughly, these heating elements are generally more consistent. While you still have to allow time for temp changes from steaming to brewing, overall they are usually faster too. On top of this, 'thermocoil' tend to last longer. Because the water circulates in a closed tube, they tend to be less prone to leaks and failures.

** Make up to 33 espresso shots in a single fill or make taller drinks without refilling often. Output varies based on settings.

*** **PID temperature control technology** constantly monitors the water and makes small adjustments to ensure the selection stays consistent and keeps the drink brewing at the optimal temperature.

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REFERENCES	COLOURS	EAN
5KES6551ESX	STAINLESS STEEL	5413184802455
5KES6551BSX	STAINLESS STEEL	5413184802509
5KES6551EBK	CAST IRON BLACK	5413184802479
5KES6551BBK	CAST IRON BLACK	5413184802523
5KES6551EPL	PORCELAIN WHITE	5413184802493
5KES6551BPL	PORCELAIN WHITE	5413184802547
5KES6551EJP	JUNIPER	5413184802462
5KES6551BJP	JUNIPER	5413184802516
5KES6551ECA	CANDY APPLE	5413184802486
5KES6551BCA	CANDY APPLE	5413184802530

REFERENCES	DESCRIPTION	EAN	EAN MASTERPACK (4 UNITS)
KESRBHS	BEAN HOPPER	5413184905361	5413184905378

STANDARD ACCESSORIES / CHARACTERISTICS



2.5 L extra large water tank with handle and lid

Brew longer in between refills, make up to 33 espresso shots* in a single fill or make taller drinks without refilling often. Fill the water tank with fresh/tap water. Distilled or mineral water can damage the Semi Automatic Espresso Machine. Do not use either to brew espresso.



58 mm portafilter with flat base & tamper with high quality stainless steel base

Is designed with recessed spouts to enable a flat base for easier, more stable tamping on a flat surface vs. a traditional residential espresso portafilter, resulting in consistent, optimal flavour and rich crema for each espresso. Not dishwasher-safe.



Multi-angle steam wand/independent water dispenser: for purging, frothing and heating.

Easily position the steam wand to the perfect angle in the milk pitcher to create rich foam or steamed milk for a variety of drinks at home. The independent, dedicated water spout dispenses hot water into the cup directly from the machine to make easily americanos and explore new drinks without the hassle.



355 ml milk pitcher

Submerge the tip of the steam wand just below the surface of milk in the milk pitcher for frothing. Use the steam wand to preheat cups and filter baskets. Submerge the steam wand deeper in the milk pitcher for heating. Dishwasher-safe

Baskets:



Single wall basket

The non-pressurised single wall filter basket gives control to personalise the shot with specific preferences for tamping pressure, dose, and grind size.



Double wall basket

Get the pressure needed to easily achieve a golden crema for any espresso, even from pre-ground coffee. These pressurised double-wall filter baskets allow for a simple, even and consistent espresso extraction.

Rinse the filter baskets under hot water right after use and remove all residue using a Brush and light detergent.



Removable drip tray

The removable drip tray design makes cleaning easy with a built-in «empty me» notification



Bottom wheels

Make the machine easy to move around, plus gives smooth access to the water tank.



Cup clearance

Extra space for any sized serving. Fits mugs over 13 cm to enjoy a single espresso, large americano, or anything in between.



Removable bean hopper with lid KESRBHS

Simply twist and lift to easily remove the bean hopper to empty, exchange or refill with fresh beans. Also available as optional accessory.

*Output varies based on settings.

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STANDARD FUNCTIONS

