

KitchenAid KES6551BK Semi-Automatic Espresso Machine with Burr Grinder

QUICK BUYER GUIDE



Espresso enthusiasts seeking a semi-automatic machine with integrated grinder and milk frother

At a Glance Specs



CAPACITY

2.5 liters for multiple servings



COLOR

Cast iron black finish



DIMENSIONS

11"D x 13.1"W x 15.4"H



VOLTAGE

Standard 120V outlet



WEIGHT

23.5 pounds for stability



GRINDER

Burr grinder for consistent grind



MILK FROTHER

Multi-angle wand for foam



CONTROLS

Button-based interface

Who It Is For

-  Home baristas making specialty drinks
-  Espresso lovers with manual control
-  Users needing a durable machine
-  Those who want milk foam preparation
-  People making multiple drinks daily
-  Coffee enthusiasts with limited space

Who It Is Not For

-  Users wanting fully automatic machines
-  Those needing compact portable design
-  People with limited counter space
-  Individuals needing app connectivity
-  Users prioritizing lightweight portability

Trade Offs to Consider

-  Manual brewing vs. automatic settings
-  Stability vs. space requirements
-  Durable construction vs. lightweight design
-  Integrated grinder vs. separate accessories
-  Consistent foam vs. limited milk pitcher size
-  Long-term reliability vs. higher price point

How It Compares

- Integrated grinder vs. standalone grinders
- Milk frother vs. separate steam wand
- Durable metal construction vs. plastic models
- Programmable settings vs. manual controls
- 2.5L capacity vs. smaller brewers
- Cast iron finish vs. stainless steel alternatives

Choose This If...

- ✓ Need consistent espresso extraction
- ✓ Want milk foam preparation
- ✓ Prioritize durable construction
- ✓ Make multiple drinks daily
- ✓ Value integrated grinder design

Skip This If...

- ✗ Require fully automatic operation
- ✗ Need compact portable design
- ✗ Limited counter space available
- ✗ Want app-based controls
- ✗ Prioritize lightweight portability



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