

KITCHMIX ES-6400 20 Bar Stainless Steel Espresso Machine

QUICK BUYER GUIDE



Home users seeking semi-automatic espresso with adjustable strength and milk frothing

At a Glance Specs



PRESSURE

20 Bar pressure for rich espresso



CAPACITY

1.7 liters water reservoir



DIMENSIONS

12.94"D x 6.28"W x 12.39"H



VOLTAGE

Standard 120 Volts outlet



OPERATION

Semi-automatic with dial control



ACCESSORIES

Includes milk frother and portafilter

Who It Is For

-  Coffee enthusiasts making lattes at home
-  Users needing adjustable brew strength
-  Kitchens with limited counter space
-  Those preferring manual milk frothing
-  Home baristas seeking café-quality results

Who It Is Not For

-  Commercial coffee shops
-  Users wanting fully automatic machines
-  Those needing rapid brewing cycles
-  Spaces with less than 13" depth
-  Customers prioritizing silent operation

Trade Offs to Consider

-  Requires preheating before use
-  Limited to 20 Bar pressure output
-  Manual milk frothing takes extra time
-  Smaller water tank than professional models
-  No built-in milk temperature control

How It Compares

- Less powerful than commercial machines
- Smaller than dual boiler systems
- Requires manual preheating steps
- More compact than built-in units
- Fewer automated features than premium models

Choose This If...

- ✓ You want home espresso with milk frothing
- ✓ You need adjustable brew strength
- ✓ You have limited kitchen space
- ✓ You prefer manual control options

Skip This If...

- ✗ You need commercial-grade performance
- ✗ You want fully automatic operation
- ✗ You require rapid brewing cycles
- ✗ You need advanced temperature controls



Learn More



Read our Review

[20 Bar Espresso Machine with Milk Frother: Home Brewing Guide](#)



Visit our YouTube Channel

[Perfect Brew Picks](#)



Visit our Website

perfectbrewpicks.novicelinks.com