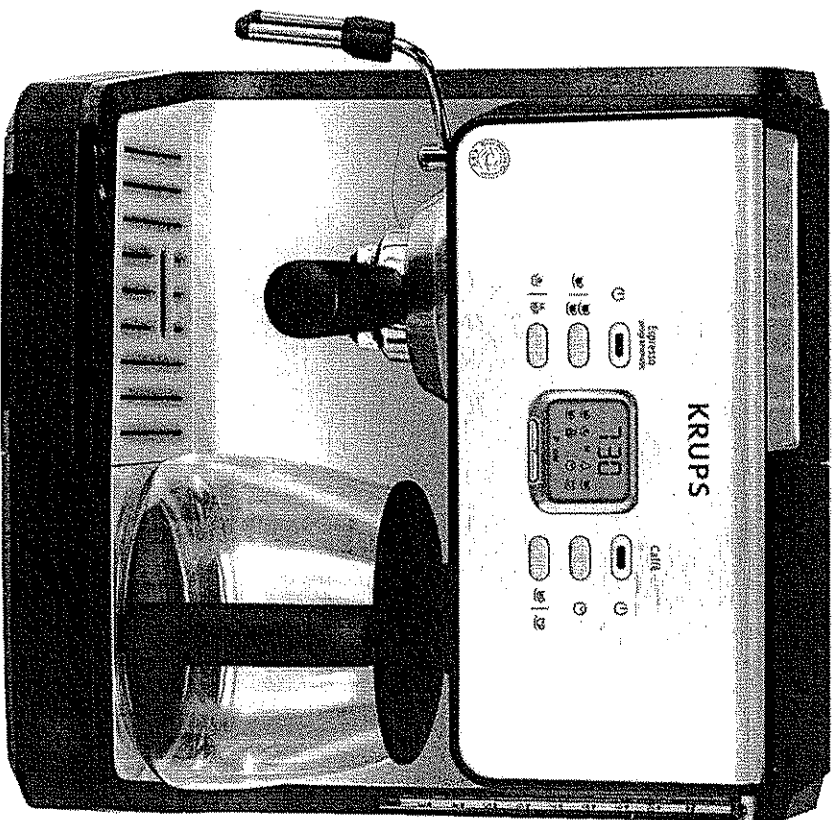


# KRUPS



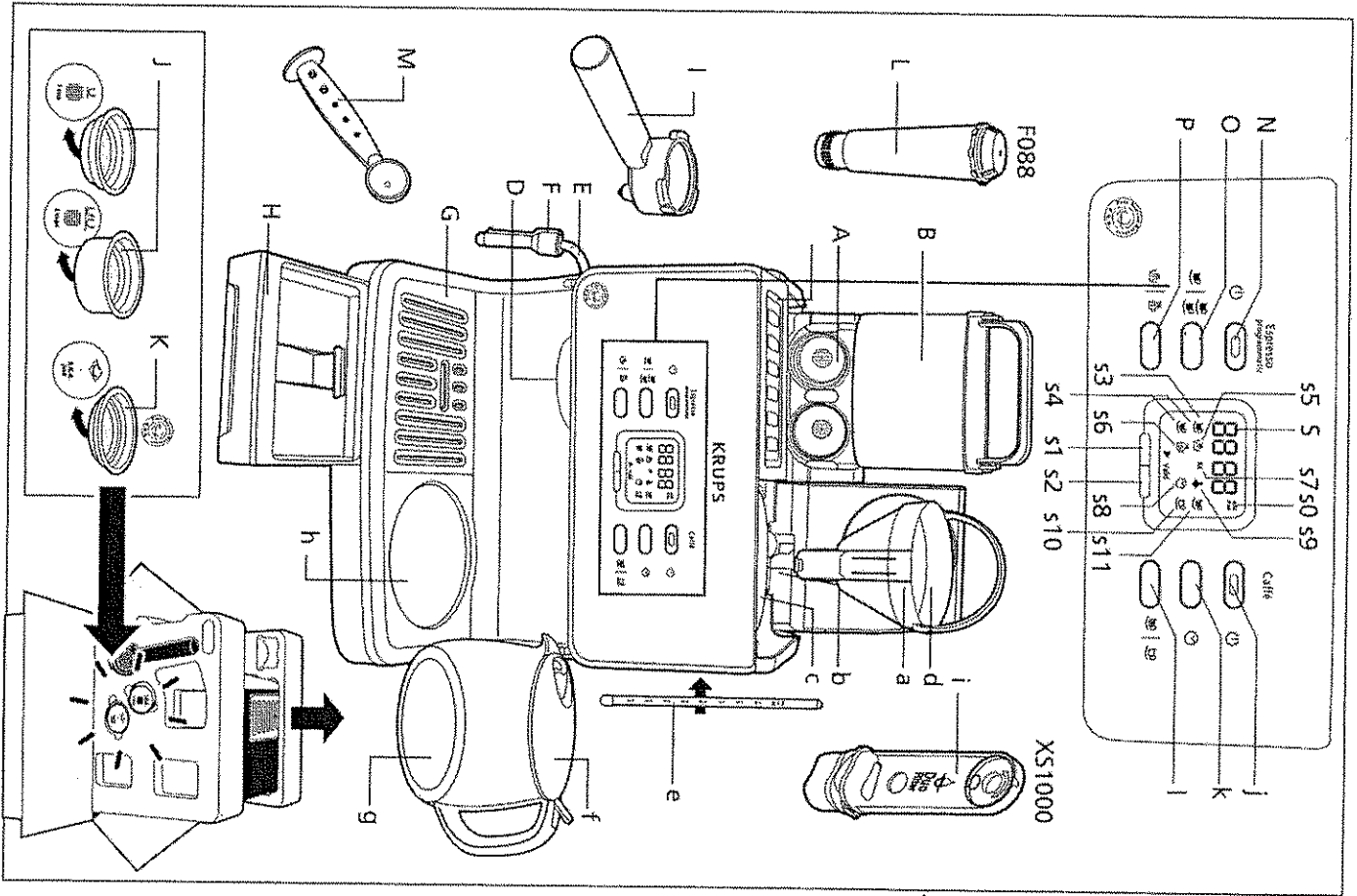
**KRUPS**

Espresso

XP2070

English

Instructions for Use  
Limited Warranty



# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

- 1- Read all instructions.
- 2- Do not touch hot surfaces. Use handles or knobs.
- 3- To protect against fire, electric shock and injury to persons, do not immerse cord, plugs or appliance in water or other liquid.
- 4- Not intended for use by children.
- 5- 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.
- 6- Do not operate any appliance with a damaged cord in order to avoid a hazard or plug in after the appliance malfunctions, or has been damaged in any manner. Return appliance to your nearest authorized KRUPS Service Center for examination, repair or adjustment (see Limited Warranty).
- 7- The use of accessory attachments not recommended by KRUPS may result in fire, electric shock or injury to persons.
- 8- Do not use outdoors.
- 9- Do not let cord hang over edge of table or counter or touch hot surfaces.
- 10- Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11- There is a risk of burns if the lid of the coffee maker is removed while the coffee is brewing.
- 12- Never pour cold water into the coffee maker tank immediately after the brewing cycle. Let the appliance cool down before refilling the tank.
- 13- If you are unable to use the filter cartridges recommended by Krups, only pour water and the descaling solutions specified in the manual into the espresso and coffee maker water tanks.
- 14- To disconnect, turn the machine "OFF", then remove plug from wall outlet.
- 15- Do not use appliance for other than intended use.

- 16- Use extreme caution when dispensing hot steam.

# SAVE THESE INSTRUCTIONS

## CAUTION

- This appliance is for household use only. Any servicing other than routine cleaning and user maintenance should be performed by authorized KRUPS service personnel only (see Limited Warranty).
- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not remove the base of the machine. There are no user serviceable parts inside. Repairs should be performed by authorized KRUPS service personnel only.

## INSTRUCTIONS FOR THE CORD

- A. Before plugging in the appliance, check that your voltage corresponds to that of the appliance and that the socket is grounded.
- B. If the power supply cord or the plug is damaged, do not use the appliance. To avoid any danger, it is imperative that you have the power supply cord replaced by a Krups approved service center.
- C. Do not remove the plug from the socket by pulling on the cord.
- D. Do not let the power supply cord hang down within the reach of children.
- E. Your appliance is equipped with cord storage. Only pull out the required length of cord from the appliance.

## Espresso coffee

For optimal results, choose special ground espresso coffee, which is ideally compacted. Due to the pressure created by your machine's 15-bar pump, hot water passes through this finely ground coffee for a shorter time. The resulting liquid is rich, dark, and extremely flavourful and intensely aromatic: the concentrated essence of the coffee bean.

Espresso is not served in regular coffee cups, but in small 35ml shots. The perfect espresso shot is topped by beautiful, thick, golden foam known as crema, a product of the natural oils in the coffee bean, and the source of its rich flavour and aroma.

It is important to note that your espresso coffee must be both well roasted coffee and correctly ground. If you cannot buy ground espresso coffee, use a coffee grinder to grind the beans. The coffee must not be ground too fine. It must be slightly granulated, with a consistency somewhat between flour and sugar. Too fine a grind results in bitter, over-extracted espresso and a risk of blocking the grid of the brewing head and the filter; too coarse and the espresso will be weak and under-extracted.

In addition to the coffee you use, the other three factors that determine perfect espresso results are water, temperature and pressure. Your Krups machine ensures all three are precision-controlled by expertly designed technology. What you must ensure is that the water you use is freshly-drawn (so that it has not had time to stagnate in the air), without any chlorine odour and at a fairly cold temperature.

**We recommend that you filter your water using a commercially available KRUPS Claris - Aqua Filter System cartridge (reference F088).**

There are a number of misconceptions surrounding espresso. The first is that espresso should be bitter and burnt tasting. In fact, the ideal espresso shot should be aromatic, bittersweet (not bitter) and assertive, with a lingering aftertaste.







The second myth is that drinking espresso will keep you awake all night. Actually, despite its strong flavour, espresso contains less caffeine than regular coffee, typically 60-80 mg per shot compared to 80-100 mg per cup of regular coffee due to espresso's shorter percolation time.

And finally, many people think that espresso takes too long to prepare. The truth is, as the name implies, an espresso is intended to be served quickly, without elaborate preparation. As you will discover, your Krups espresso maker has been intuitively designed for easy use and built for the long term.





## Description

### Espresso:

- A : Espresso lid with filter storage
- B : Removable water tank
- C : Cup warming tray
- D : Brew head
- E : Steam nozzle
- F : Cappuccino accessory for frothing milk
- G : Drip tray grid

- H : Drip tray
- I : Filter holder ground
- J : 1 & 2 cup espresso filter baskets
- K : Espresso filter for ESE pods (Easy Serving Espresso)
- L : "CLARIS" water filter -Aqua Filter System F088 (accessory sold separately)
- M : Measuring spoon
- N : Start / Stop switch for espresso with temperature control light (blue)
- O : 1 and 2 cup espresso selection button and access to the programmed quantity per cup:   and M
- P : Steam hot water and selection button:  and 
- S : Central display
- S1 : Scroll button for setting the time and choosing the automatic mode for the coffee maker:  and 
- S2 : OK button: Valid

### Coffee:

- a : Coffee maker lid – access to the tank and filter holder
- b : Coffee maker water reservoir
- c : Filter-holder housing
- d : Filter basket with carrying handle
- e : Water level indicator for the coffee maker tank
- f : Hinged lid of coffee caraffe
- g : Coffee caraffe
- h : Coffee warming plate
- i : " Duo Filter XS 1000 " water filter (accessory sold separately)
- j : Start/stop filter coffee switch with blue operating indicator
- k : Selection button for programmable mode and end-of-cycle sound signal:  and 
- l : Selection button for strong or normal coffee strength:  or 



## Getting started

To successfully enjoy the full benefits of your new Krups espresso maker, please carefully read these instructions in their entirety before using this product.

- Place your espresso maker on a stable, heat resistant surface away from water splashes and sources of heat such as, an electrical heating plate or near a flame.
- Ensure the drip tray and drip tray grid are in place when using the machine.

### Starting the appliance and setting the time:

Your XP2070 combination espresso-filter coffee maker has a central screen (S) making it easy to use and providing a wide range of settings. When you plug in your appliance for the first time or after an extended power cut, you can set the clock in European (24-hour clock) or American (AM-PM) display mode. **You will not be able to access the functions of the appliance without setting the time.**

- When the appliance is switched on, the pictograms  and  and Valid blink. Select the display mode by pressing the scroll button (S1) and confirm your selection by pressing the OK button (S2).

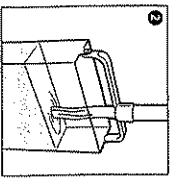
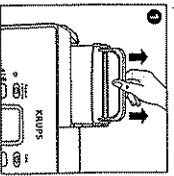
- Once the display mode has been confirmed, you are then prompted to set the time. The 2 "hour" digits blink. Press the scroll button (S1) and confirm your selection by pressing the OK button (S2). The 2 "minutes" digits blink. Set the minutes by pressing (S1) and then (S2) to confirm.
- The hour and the minutes can be set either by pressing the button in succession or by holding down the button and scrolling down (button S1).
- To change the time setting, hold down the button (S1) (>2 s) and proceed as above by pressing (S1) and (S2) in succession.
- To set the automatic start time for your coffee maker, see the FILTER COFFEE section.

## Espresso

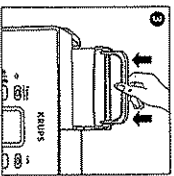
### Before first use

Before using your machine for the first time, clean the system completely as follows:

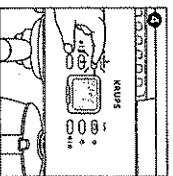
- Open the lid and lift out the water container using the handle (1). Fill the water container with fresh, cold water (2).



- Place the water container back into the machine by positioning it firmly in the water container compartment (3) and close the lid.

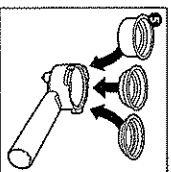


- Turn on the machine (4). The start/stop switch (N) will blink. The appliance is ready as soon as this blinking stops.

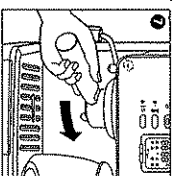
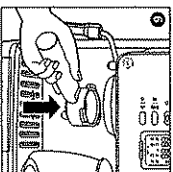


- Your espresso maker is equipped with three filters designed for 1 cup, or for 2 cups of espresso using ground coffee, or for E.S.E. (Easy Serving Espresso) pods. The first comes in the filter holder (1), the other two are found in the appliance's transport packaging.

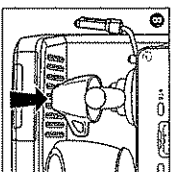
- Choose the filter that you wish to use and place it in the filter holder (5). Store the 2 others in the espresso lid (A).



- Then place the filter holder under the appliance's brewing head. To ensure that the filter holder is in the correct position, turn the handle so it points to the left at a 45 degree angle (6), place the filter holder flat against the brewing head, then turn the handle towards the right (7) as far as it can go.

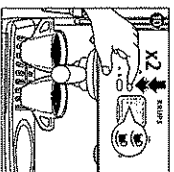


- Place a container, as large as possible, beneath the filter holder (8).



The machine is ready to operate.

- By pressing twice on the espresso selection button (O) so as to select the 2-cup mode (10), the water will flow through the pipes of the appliance.



To start the coffee maker part, see the FILTER COFFEE section.

## Using the various functions of your espresso machine

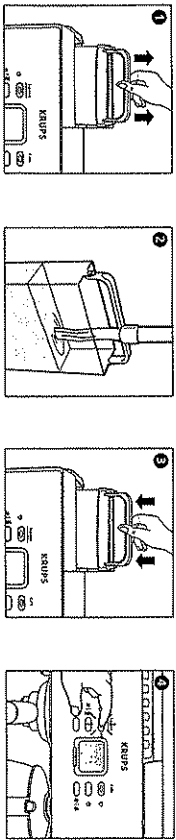
### 1. MAKING ESPRESSO

The appliance will pre-heat the espresso before making each cup in order to bring out the full flavor for a satisfying cup of coffee. The pump will work for 3 seconds, stop for 3 seconds, then continue with the cycle until the end of the process.

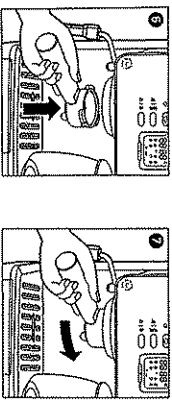
#### USING GROUND ESPRESSO

For best results, we recommend that you first pre-heat the accessories (filter holder, filters and cups) without putting in ground coffee. To do this:

- Fill the water container with fresh, cold water (1) (2) (3) and turn on the machine (4).

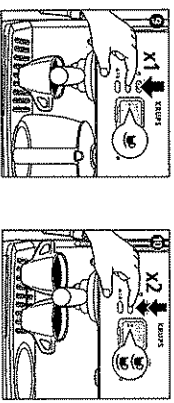


- Put the filter holder and an empty filter in place (6) (7), and place the espresso cups underneath.



- As soon as the coffee selection buttons begin to glow continuously, the machine is ready to operate.

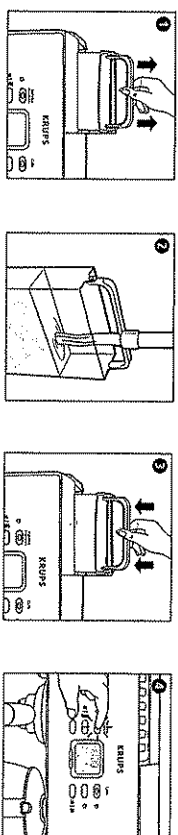
- Choose the 1 or 2 cup mode, by pressing or (9) (10) once or twice on the espresso selection button (O). Take the pre-brewing into account.



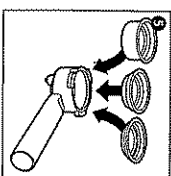
- The cups will fill with hot water. Once filled, empty them. After making your first espresso and the machine is warmed, the espresso cups can then be pre-heated on the cup warming plate.

#### Preparing an espresso:

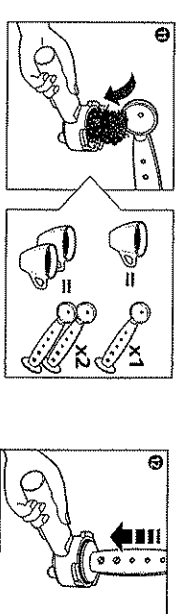
- Fill the water container (1) (2) (3) and turn on the machine (4).



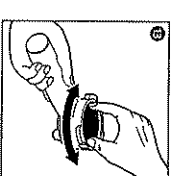
- Put the filter for one or two cups into the filter holder (5).



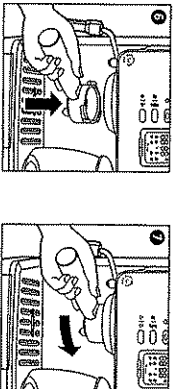
- Place some ground coffee in the filter (1 or 2 measuring scoops), and then tamp it down firmly; the coffee should reach the lip of the filter (11) (12).



- Remove any ground coffee which is lying around the filter (13).





- Replace the filter holder into the machine. Turn the filter holder until it is firmly locked into place (6) (7).

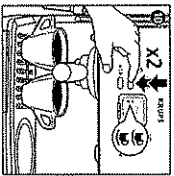
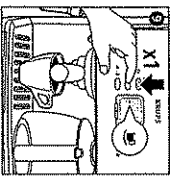


- Place one or two espresso cups beneath the filter holder's coffee outlets.

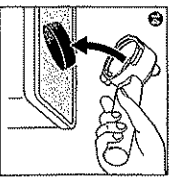
As soon as the coffee selection buttons begin to glow continuously, the machine is ready to operate.

Your machine is already preprogrammed for the preparation of one or two cups of espresso.

- Select the desired coffee quantity by pressing the button (O) once  or  twice (9) (10). Take the pre-brewing into account.

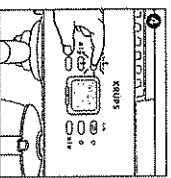


- When the programmed quantity is reached, espresso stops running automatically (see programming your machine).
- Remove the filter holder and the filter from the machine and take out the coffee grounds (14).



The filter can be refilled to make more espressos.

**Caution: if the water container is empty or not positioned properly and the pump is running, you will hear a very distinct noise, which is louder than the normal operating sound. If this happens, press the start/stop switch (4). Check the water container and refill as needed.**



**Never let the machine run when the water container is empty as this can damage the pump.**

#### **. USING THE SPECIAL "E.S.E." FILTER**

The E.S.E. system was designed for making Italian-style "espresso ristretto" or "short espresso" approx 1-2 ounces. The amount of coffee is 35 ml and the water should take 20 seconds to run through.

"E.S.E.", which stands for "Easy Serving Espresso", is a selected measure of coffee, ground and pressed between two filter papers making it ready for use. This system makes it easy for you to prepare your espresso because you avoid the measurement and tamping down operations and it also makes it easier for you to clean the appliance.

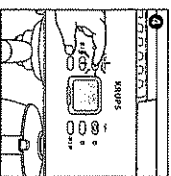
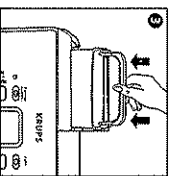
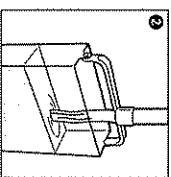
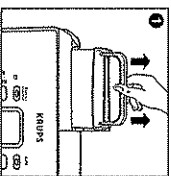
**We do not intend, or recommend, that the E.S.E. servings be used for making more than one single serving or a "long espresso".**

We recommend that you take care when handling and storing the E.S.E. pre-portioned pods so that they do not become deformed.

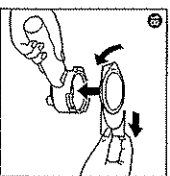
For best results, we recommend that you pre-heat the accessories (filter holder, filter basket and cups) without any coffee. To do this, see section entitled "Espresso Making" above.

#### **. Preparing an espresso:**

- Fill the water tank (1) (2) (3) and turn on the machine (4).



#### **Positioning the E.S.E. pod (18).**



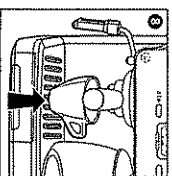
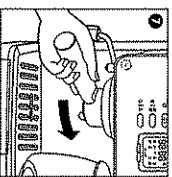
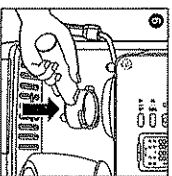
Tear excess paper from pod at perforated edge. Place the E.S.E. pod with the RED MARKING FACE DOWN (bend the paper corners down) in the E.S.E. filter holder fitted with its own filter.

- **Take care to put all the paper inside the filter or you may get some drips.**

Placing the E.S.E. pod correctly will create a richer, thicker crema.

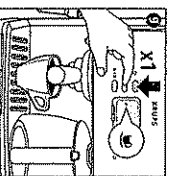
Locking the handle tightly and properly will also help avoid leakage from the filter holder and ensure a better brewing cycle.

Place the filter holder inside the brewing head and firmly turn the handle as far right as possible (6) (7) (8).

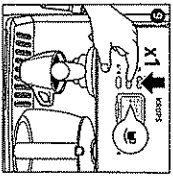


As soon as the coffee selection buttons glow continuously, the machine is ready to operate.

- Press the espresso selection button (O)  once (9). Take the pre-brewing into account.



- When the recommended quantity of coffee has been reached the appliance will stop automatically. You can stop your machine at any time by pressing the coffee selection button (9) again.

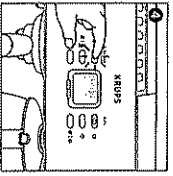
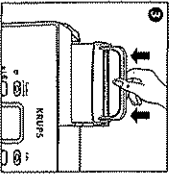
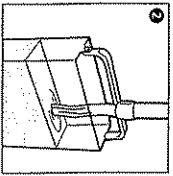
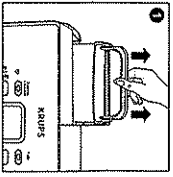


- Remove the filter holder from the brewing head and throw away the used coffee pod.

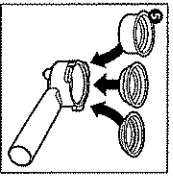
## 2. PROGRAMMING YOUR MACHINE:

Should you wish to alter the preprogrammed quantity (1-2 ounces or 50ml per cup, default setting) of espresso filled into one or two cups, proceed as follows:

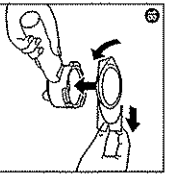
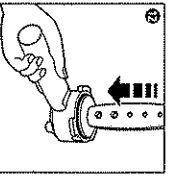
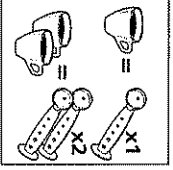
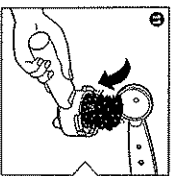
- Fill the water container (1) (2) (3) and turn on the machine (4).



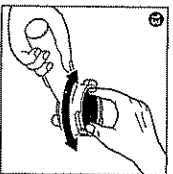
- Put the filter for one or two cups into the filter holder (5).



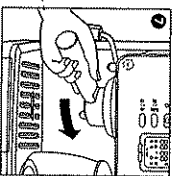
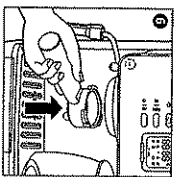
- Place some ground coffee in the filter (1 or 2 measuring scoops), and then tamp it down firmly; the coffee should reach the lip of the filter (11) (12) or a E.S.E. pod in the E.S.E. filter (18).



- Remove any ground coffee which is lying around the filter (13).



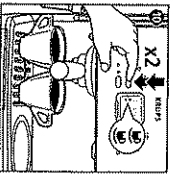
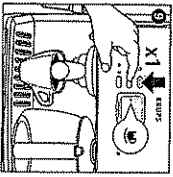
- Replace the filter holder (6) (7).



- Place one or two cups beneath the filter holder's coffee outlets.

As soon as the coffee selection buttons (9) begin to glow continuously, the machine is ready to operate.

- Press the espresso selection button (9) once or twice according to your choice (9) (10).



- Then press immediately the scroll button (S1) to activate the quantity memory function. The symbol "M" is displayed in the centre of the screen.
  - When you reach the desired quantity of coffee, stop the appliance by pressing the espresso selection button (O) or (S2).
- The quantity that just ran through into your cup is now automatically programmed into the machine.

## 3. STEAM FUNCTION

The humming noise which occurs while steam is being produced comes from the intermittent regulation of the pump and has no effect on the proper working of the machine.

**If you wish to make an espresso immediately after using the steam function,** the appliance must first be allowed to cool down in order to achieve the correct temperature for preparing an espresso.

- As soon as you interrupt the steam cycle, the appliance will cool down automatically by launching an intermittent pump cycle for 40seconds. The cold water pumped through will cool down the heating system. During the cool down phase, the blue start/stop operating control light blinks and the hot water flows into the drip tray. When the correct temperature is reached, the appliance is ready.

**Caution:** during and after use, the metal parts of the nozzle (E) and the cappuccino accessory (F) are very hot.

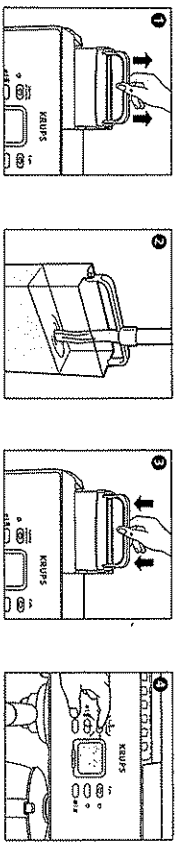


#### . Using the Cappuccino accessory (F)

The cappuccino accessory makes it easy to produce hot milk or frothy milk for making a cappuccino, latte or hot chocolate, for example.

It is preferable to use very cold, very fresh, milk (kept in the refrigerator).

- Fill the water container with fresh, cold water (1) (2) (3) and turn on the machine (4).

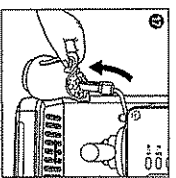


- Put the cappuccino accessory in place on the steam nozzle.
- Place a cup under the cappuccino accessory.
- Pour about 30 oz or 100 ml of cold milk into a container.
- When your appliance is ready to make an espresso, press the steam/hot water button (P) once. The steam symbol appears and the start/stop control light blinks. Once this indicator stops blinking, your appliance is ready to froth milk. First, use a spare container and place it under the accessory without touching the bottom. Press the steam button (P).

A small squirt of hot water will be released which you may prefer to dispose of before proceeding to froth your milk.

To stop, press the steam button (P).

Next put your container under the accessory so that the end of the accessory is plunged into the milk, without touching the bottom (17).

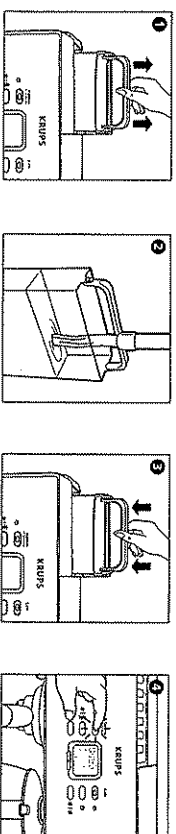


- Press the steam button (P). The steam symbol blinks.
  - Once the desired quantity of milk froth has been produced, press the steam button again to stop (P). The cool down cycle starts.
- Follow the cleaning operation below in order to prevent the milk from drying on the cappuccino accessory:
- Place a cup under the auto cappuccino accessory (F).
- Repeat the procedure for preparing frothy milk, but this time with water, for approximately 1 minute.
- Press the steam/hot water button (P) / (P) again to stop the production of steam.
  - Clean the cappuccino accessory with a damp cloth.
- For more thorough cleaning of the auto cappuccino accessory, please refer to the section below entitled "Cleaning the machine".

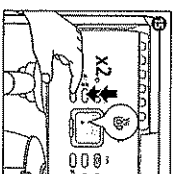
#### 4. HOT WATER

You can prepare hot water with this machine.

- Fill the water container (1) (2) (3) and turn on the machine (4).



- Place the cup beneath the cappuccino accessory (F).
- As soon as hot water button commences to glow continuously, the machine is ready to operate.
- Press the water / steam selection button (P) / (P) (15).



- When the desired quantity of water has run through, stop the machine by pressing again the hot water button (P).
- You can also programme the quantity of water:
- When your appliance is ready, press the water / steam selection button (P) / (P) twice.
  - Then press the scroll button (S1) to activate the quantity memory function. The symbol "M" is displayed in the centre of the screen. When you reach the desired quantity of water, stop the appliance by pressing the hot water / steam button (P) / (P) (P) or (S2).

#### Recipes

Savour your espresso just as you like it: when you want to relax or to round off a good meal.

Here are a few recipes which you will be able to create with your espresso maker.

##### . Original espresso

- Take one measuring spoonful of good quality well roasted espresso coffee, and run it directly into the pre-heated cup.
- If you use good, finely ground coffee, the cup will be crowned by a fine head of froth.
- Add sugar if desired and treat yourself. Original espresso is drunk without milk but plenty of sugar.

##### . Cappuccino

For a state of the art cappuccino, the ideal quantities are as follows: 1/3 coffee, 1/3 hot milk, 1/3 milk froth. The quantity of hot milk + froth obtained should be about double the amount of coffee prepared.

- Use appropriate cups which have been pre-heated.
- Fill them with coffee to the equivalent of one cup of espresso and top up with milk which has been frothed up using the cappuccino accessory.

- Lastly, sprinkle with drinking chocolate powder.

• **Café latte**

- For a classic latte, prepare your steamed milk and the combine 1/3 espresso with 2/3 steamed hot milk.
- Use large cups that have been pre-heated.

- Fill them with espresso to equivalent of one shot of espresso and top up with milk that have been frothen using the cappuccino accessory.

• **Caffè corretto \***

- Prepare a cup of espresso in the normal way.
- Then slightly 'correct' the taste by adding 1/4 or 1/2 a glass of cognac.

You can also use anisette, grappa, Sambuco, Kirsch or Cointreau for the same effect.

• **Coffee Liqueur \***

- Mix in an empty 0.75 litre bottle: 3 cups of espresso, 250 g brown cane sugar, 1/2 litre cognac or Kirsch.
- Leave the mixture to soak for at least 2 weeks.

You will then have a delicious liqueur, especially for coffee lovers.

• **Iced coffee à l'italienne**

- 4 vanilla ice cubes, 2 cups of cold sugared espresso, 1/8 litre milk, fresh cream, grated chocolate.
- Mix the cold espresso with milk.

- Distribute the ice cubes among the glasses, pour the coffee over them and decorate with fresh cream and grated chocolate.

• **Friesian coffee \***

- Add a small glass of rum to a sugared cup of espresso.
- Decorate with a good layer of fresh cream and serve.

• **Espresso flambé \***

- 2 cups of espresso, 2 small glasses of cognac, 2 teaspoonfuls of brown sugar, fresh cream.
  - Pour the cognac into heat-resistant glasses, heat and flame.
  - Add sugar, mix, pour the coffee and decorate with fresh cream.
- If you like, the espresso can also be diluted with a little boiling water.

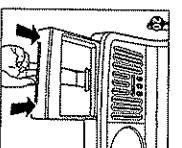
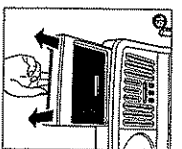
(\*: The abuse of alcohol is dangerous to your health).

## Cleaning the machine

- Never wash your espresso maker accessories in the dishwasher. After use, the water tank must be emptied.

• **Drip tray**

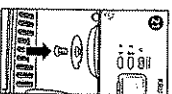
If several espressos are being prepared one after the other, the drip tray should be emptied from time to time (about once every 7 - 8 espressos) (19). It is normal for there to be water present; **this does not indicate that there is a leak, but that your machine's thermoblock is being purged.** If necessary, clean the drip tray and drip tray grid with water and a little non-abrasive washing-up liquid, rinse and dry. Replace it correctly (20).



• **The brewing head, the filter and the filter holder**

These must be cleaned after each use. All you need to do is wipe with a damp cloth over the brewing head of your machine and to wash the other accessories in water and a little non-abrasive washing up liquid, rinse and dry.

If the brewing head is heavily clogged up, unscrew the grid, clean it and refit it, pressing down firmly (21).

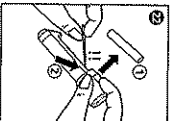


**When your espresso maker is not being used, do not leave the filter holder on the machine as it will cause unnecessary wear of the gasket.**

- **The cup warming plate:** remove this to clean it with water and a little non-abrasive dishwashing liquid, rinse and dry.
- **The cappuccino accessory**

For more thorough cleaning the auto cappuccino accessory can be dismantled from the machine.

Clean it with water, a little non-abrasive washing up liquid and a small brush. Rinse and dry it. Before putting it back in place, make sure that the air inlet holes (on both sides of the little metal tube) are not blocked by residues of milk. Unblock them with a needle if necessary (22).



## Descaling

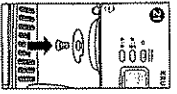
Descaling is necessary to keep your espresso maker running efficiently.

- Your espresso maker should be descaled on a regular basis.
- Use caution when descaling your espresso maker as the acid substance within the descaling powder may damage worktops or any other surface it comes in contact with.
- **The warranty of this machine does not include espresso makers that do not function, or do not function properly, because descaling has not been carried out.**

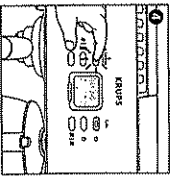
We would advise you to use the Krups descaling solution that is available from Krups. Descaling depends on the hardness of the water, but also on the frequency of use.

- To descale follow the following method:

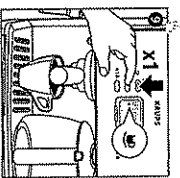
- Remove the Claris-Aqua Filter System cartridge (accessory not provided) if you have fitted one.
- Unscrew the grid from the head of the machine and clean it (21).



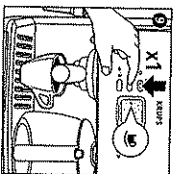
- Dissolve a packet of KRUPS descaling solution in 500 ml of lukewarm water and pour the whole batch into the empty water container.
- Start the machine (4).



- Place a container, as large as possible, beneath the auto cappuccino accessory.
- As soon as the start/stop switch begins to glow continuously, the machine is ready.
- Press twice the steam / hot water button (P), and run through 1/3 of the liquid.
- Press the hot water / steam button again (P) / (P) to stop.
- Move the container under the brewing head.
- Run the second third of the liquid immediately by pressing the coffee button (9) as many times as necessary.



- Stop the machine by pressing the start/stop switch (N) and wait for 10 - 15 minutes to allow the descaler to take effect.
- Next, start the machine again (N) and allow the rest of the liquid to run through by pressing the coffee button (9) as many times as necessary.



- Then rinse with two water containers of fresh water, clean the brewing head and replace the grid on the head of the machine (see section on Cleaning the Machine).

## Troubleshooting

Problems	Probable causes	Corrective actions
Espresso not hot enough.	Cups, filter and filter holder are cold.	Preheat the accessories (cups, filter holder). See paragraph "Preparing an espresso".
Coffee leaks around the filter holder.	The filter holder is not mounted correctly or has not been tightened sufficiently. There are coffee grounds on the edge of the filter. The brewing head gasket is dirty. The brewing head gasket is defective.	See paragraph "Preparing an espresso". Clean around the filter and the gasket. Clean the gasket with a damp cloth. Contact an approved Krups service centre.
Pump is very noisy	No water in the water tank. Water tank incorrectly mounted. Coffee grounds too old or very dry and the pump cannot produce pressure.	Fill the water tank. Press firmly down on the water tank. Use fresh coffee.
Water does not run through.	No water in the water tank. Water tank incorrectly mounted. The filter is blocked, the coffee grounds are too fine or tamped down too hard. Brewing head grid is encrusted.	Fill the water tank. Press firmly down on the water tank. Clean the filter and the grid on the brewing head. See the paragraph "Maintenance", and try a coarser coffee. Put the grid to soak in descaling solution. See paragraph "Maintenance".
	Appliance needs descaling.	See paragraph "Descaling".
Water runs through too quickly.	Coffee grounds too coarse. Quantity of ground coffee is insufficient. Coffee grounds not tamped down firmly enough.	Try a finer coffee. Use the spoon provided to measure out the coffee. Tamp down the coffee again.
The espresso has no crema (froth on coffee).	Coffee grounds too coarse. Coffee grounds not tamped. Coffee grounds stale or too dry.	Try a finer-ground coffee. Tamp down the coffee again. Use fresh coffee.
	Auto Cappuccino accessory blocked. Milk not fresh. Milk is lukewarm. Milk is not suitable.	See paragraph "Maintenance". Use fresh milk. Put milk in refrigerator. Try another brand.
The milk is not very frothy.		

lots of water on coffee grounds:	Grounds not properly tamped down, insufficient quantity of ground coffee.	Tamp down the grounds, increase the quantity of ground.
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### Filter coffee

#### Setting the time for a preprogrammed start

- You can set the preprogrammed start time at any moment.
- Make sure that your appliance is switched off - the indicators for the espresso (N) and coffee (I) ON/OFF buttons are not on - and that the clock of your appliance is showing the correct time (see section "Getting started; starting the appliance and setting the time").
  - Holding down (> 2 seconds) the programmable mode button (K) allows you to access the programming for the automatic start time.
  - You are prompted to set the time. The 2 "hour" digits blink. Press the scroll button (S1) and confirm your selection by pressing the OK button (S2). The 2 "minutes" digits blink. Set the minutes by pressing (S1) and then (S2) to confirm.

### Before first use

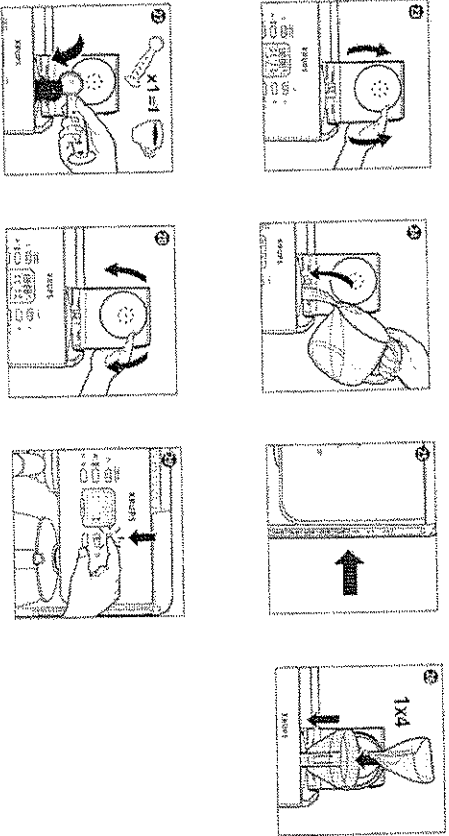
- Operate the coffee machine for the first time with 1 litre of water, without any grounds.

### Making coffee

The quality of the water that you use determines the taste of your coffee. You must ensure that the water is freshly drawn from the tap (so that it has not had the time to stagnate in the air), that it does not smell of chlorine and that it is at a fairly cold temperature.

**We recommend that you filter your water using a Krups Duo Filter cartridge, reference XS 1000.**

- Follow the illustrations from 23 to 29.

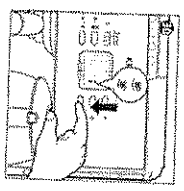


- Use only cold water and a N° 4 filter paper or a permanent filter.

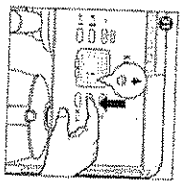
- The coffee maker is fitted with a drip-stop device, allowing you to serve coffee before the water has finished running through. Replace the jug quickly to avoid overflow.
- Do not exceed the maximum capacity of the water tank as shown by the water level indicator (e).

#### Your coffee maker is equipped with a flavour selector (h) (according to model):

This device enables you to obtain more strongly flavoured coffee, for 1, 2 or 3 cups (30). The more strongly flavoured coffee is produced using a slower cycle of water.



- With your appliance switched on in filter coffee mode (I), press the selection button (I) for a normal or strong coffee (P) (U).
- **Preprogrammed start and alarm**  
You can choose to activate the preprogrammed start mode and/or the alarm mode which gives a sound signal when your coffee is ready (31).

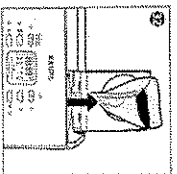


Your appliance is switched on in filter coffee mode. Holding down (> 2s) the programmable mode button (K) allows you to access the preprogrammed start (P), the end-of-cycle sound signal (U) or the two functions (P, U) at the same time. Make and confirm your choice using the scroll (S1) and OK (S2) buttons.

- Without any action on your part, your appliance keeps the coffee hot for 2 hours and switches itself off automatically.
- Wait for a few minutes before making coffee a second time.
- The jug (g) and its lid (f) may be used for warming up coffee in the microwave. Never put the empty jug in the microwave.

### Cleaning

- To dispose of the used grounds, lift the filter holder out of the coffee maker (32).



- Unplug the appliance.
- Do not clean the appliance while hot.
- Clean with a damp cloth or sponge.
- Never immerse the appliance in water or put it under running water.
- The glass coffee jug, the lid and the filter holder can be washed in the dishwasher.

## Descaling

Number of cycles between 2 descaling operations		
	Without Duo filter	With Duo filter
Soft water	60	120
Hard water	40	80

### You may use:

- either a sachet of descaler diluted in 250 ml of water,
  - or 250 ml of white vinegar.
  - Pour into the tank (b) and start the coffee maker (without coffee).
  - Allow half the liquid to run into the coffee jug (g), then switch off.
  - Leave to work for one hour.
  - Restart the coffee maker to complete the run-through.
  - Rinse the coffee maker by running it 2 or 3 times with 1 Litre of clean water.
- The guarantee does not cover coffee makers that fail or work badly, due to scale.**

## In the event of a problem

- Check:
    - that the appliance is properly connected,
    - that the switch is in the "I" position.
  - There seems to be a leak
    - Check if the water tank has been filled above the maximum level.
  - The time taken for the water to run through is too long and the appliance is very noisy:
    - descale your coffee maker.
- Your appliance still does not work?** Contact a Krups approved service centre.

## LIMITED WARRANTY

This Krups product is warranted for 1 year from the date of purchase against defects in material and workmanship. During this period, the Krups' product that, upon inspection by Krups, is proved defective, will be repaired or replaced, at Krups' option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product. This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow Krups' instructions, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by Krups, or use for commercial purposes.

**THE WARRANTIES SET FORTH HEREIN ARE EXCLUSIVE AND NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, ARE MADE BY KRUPS OR ARE AUTHORIZED TO BE MADE WITH RESPECT TO THE PRODUCT.**

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

If you believe your product is defective, bring the product (or send it, postage prepaid) along with proof of purchase to the nearest authorized Krups Service Center. (Please contact your respective country's customer service department, indicated below, for the address of the nearest authorized Krups Service Center.)

If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department:

USA: 1-800-526-5377;  
Mon – Fri 8:00 a.m. – 6:30 p.m. (EST).  
[www.KrupsUSA.com](http://www.KrupsUSA.com)

Canada: 1-800-418-3325;  
Mon – Fri 8:30 a.m. – 4:30 p.m. (EST)  
[www.Krups.ca](http://www.Krups.ca)

Please note hours are subject to change.

Before calling the Consumer Service Department, please have the product code located on the bottom of the unit available. This will assist us in answering your questions. It is helpful if you have the appliance available at the time of your call.

General correspondence can be addressed to:

USA:  
Krupps  
196 Boston Avenue  
Medford, MA 02155

**Only letters can be accepted at this address. Shipments and packages that do not have a return authorization number will be refused.**

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Groupe SEB Canada Inc.  
455 Finchdene Square  
Scarborough, Ontario M1X 1B7