

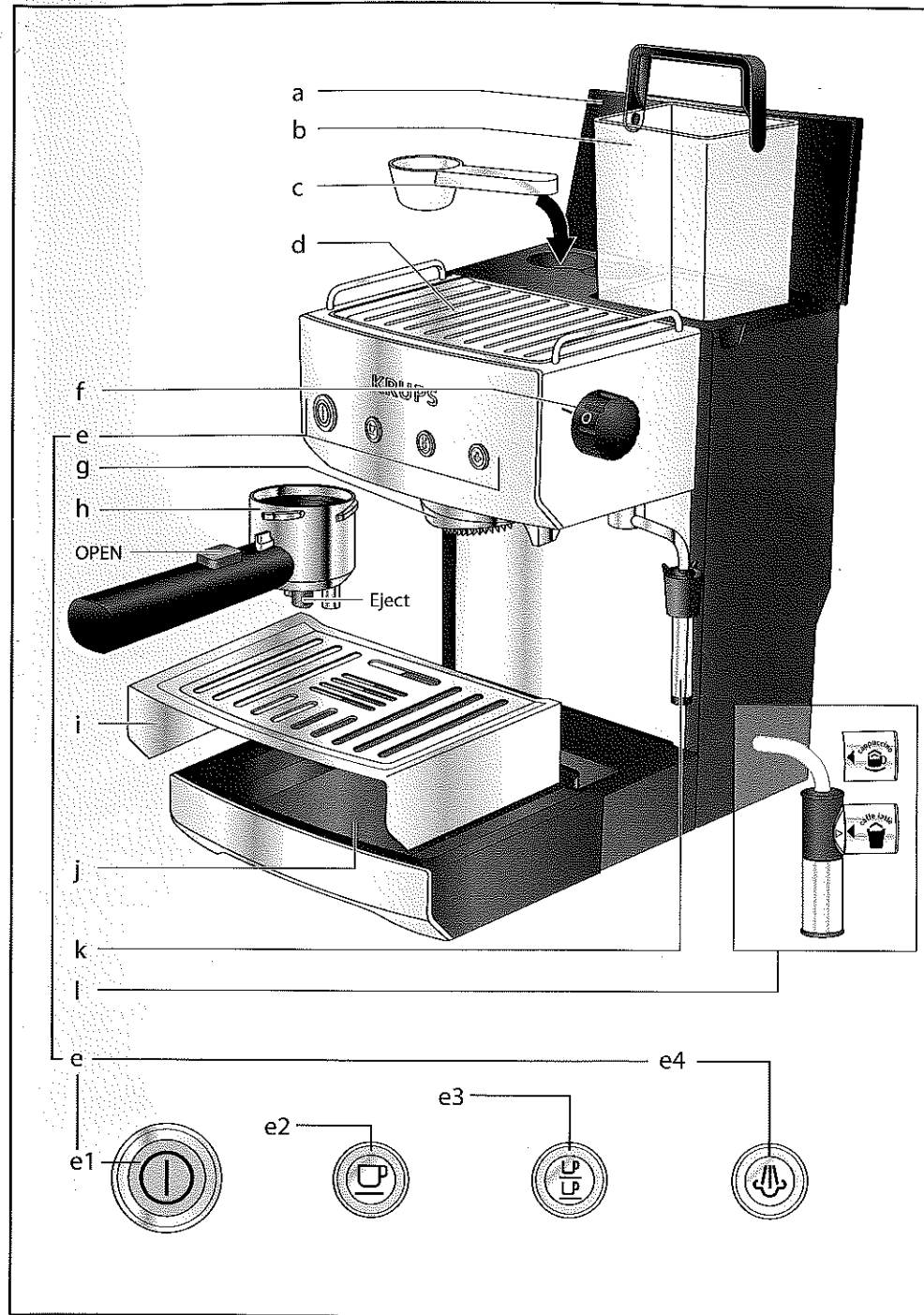
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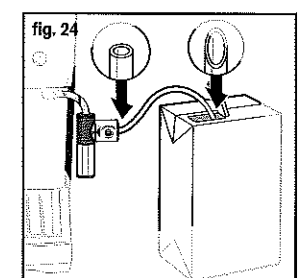
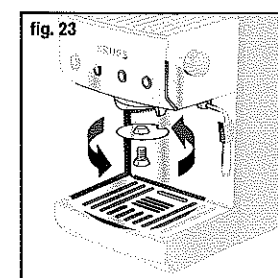
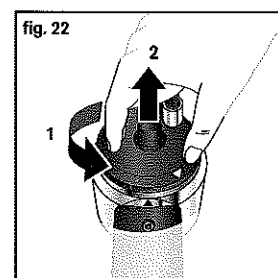
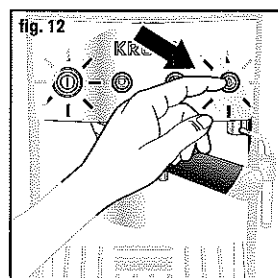
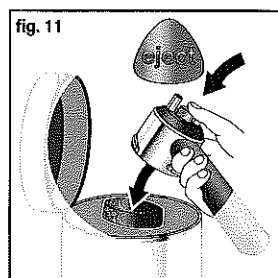
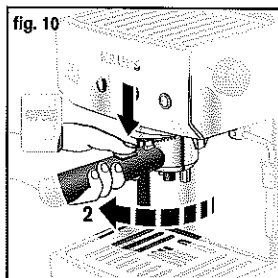
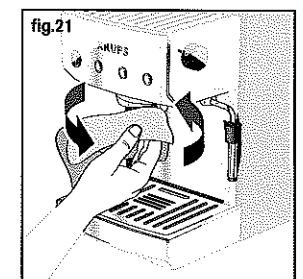
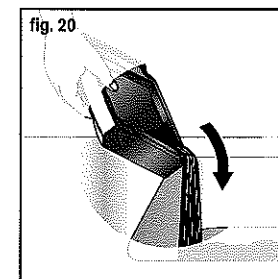
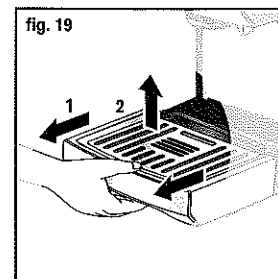
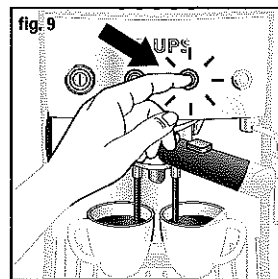
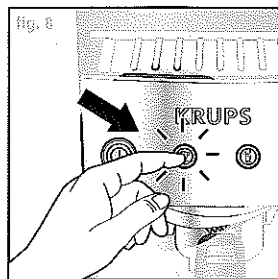
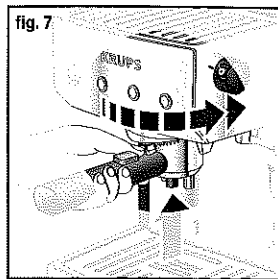
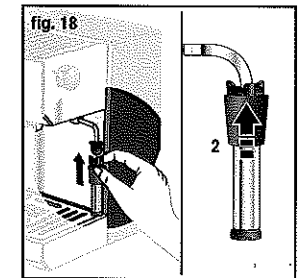
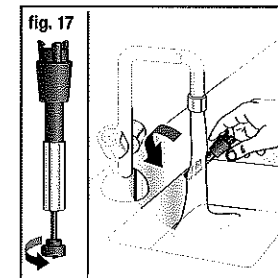
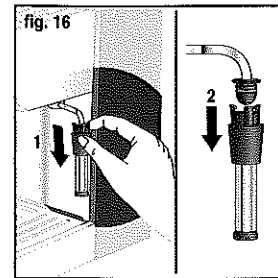
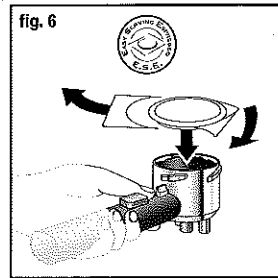
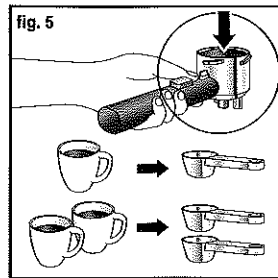
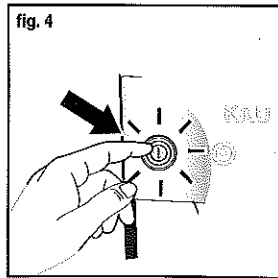
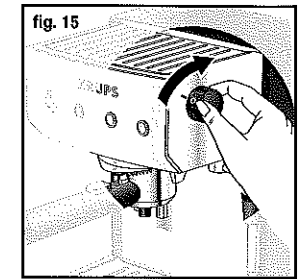
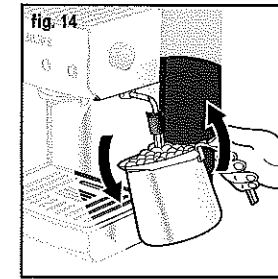
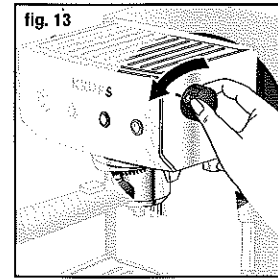
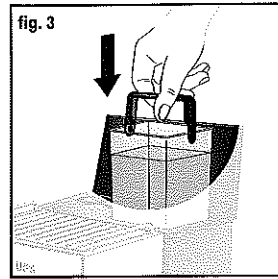
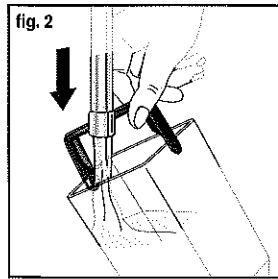
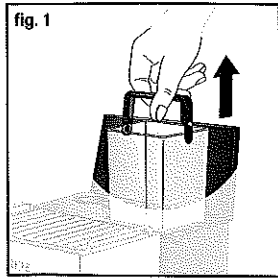
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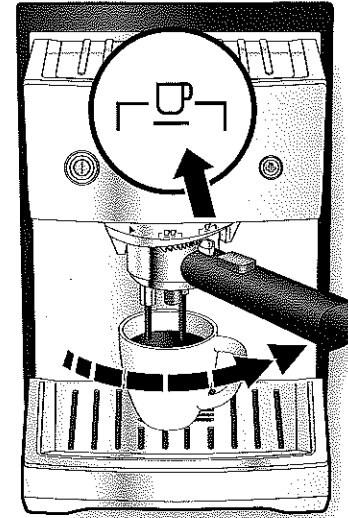


# KRUPS

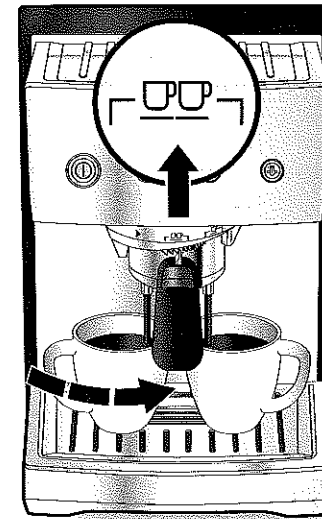




Filter-holder position for 1 cup  
Position du porte-filtre pour 1 tasse  
Posición del portafiltro para 1 taza



Filter-holder position for 2 cups  
Position du porte-filtre pour 2 tasses  
Posición del portafiltro para 2 tazas



## 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 prior to first use.
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 machine in water or other liquid.
4. Not intended for use by children.
5. Close supervision is necessary when any machine is used near children. Keep machine out of reach of children.
6. This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety.
7. Children must be supervised to ensure that they do not play with the appliance.
8. Burns can occur from touching hot plate, hot water or steam. Exercise caution.
9. Exercise caution when using the steam nozzle as steam can cause scalding.
10. Unplug machine from outlet when not in use and when cleaning. Allow to cool before putting on or taking off parts, before cleaning the machine, and before storing.
11. All machines are subject to stringent quality control. Practical tests using machines taken at random are conducted and this may explain any slight marks or coffee residue prior to use.
12. Do not operate any machine with a damaged cord or plug or after the machine malfunctions, or has been damaged in any manner. Return machine to the nearest Krups Service Center for examination, repair or adjustment or your respective countries Consumer Service Department.
13. To reduce the risk of injury do not drape cord over the counter top or table top where it can be pulled on by children or tripped over accidentally.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. The use of accessory attachments not recommended by Krups may result in fire, electric shock or injury to persons.
16. Do not use outdoors.
17. Do not place on or near a hot gas or electric burner, or in a heated oven.
18. To disconnect the machine, turn the control to "off" then remove plug from wall outlet. Do not yank cord, instead grasp plug and pull to disconnect.
19. Do not use the machine for other than intended use.
20. Do not pour liquids other than water and descaling solutions specified in this manual into the water tank.
21. Protect the machine against humidity and freezing.
22. This machine is for household use only.

## SAVE THESE INSTRUCTIONS

## CAUTION

This machine is intended for household use only. Any servicing other than cleaning and user maintenance should be performed by the nearest authorized Krups Service Center. Visit our website at [www.krupsusa.com](http://www.krupsusa.com) in the USA or [www.krups.ca](http://www.krups.ca) in Canada or contact your respective country's Consumer Service department for the service center nearest to you.

To reduce the risk of fire or electric shock, do not attempt to disassemble the machine. Repair should be done by an authorized Krups Service Center only.

## SHORT CORD INSTRUCTIONS

- A. We do not recommend using an extension cord with this device.
- B. If an extension cord is absolutely necessary,
  - 1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the machine,
  - 2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
- C. This machine has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

In the interest of improving products, Krups reserves the right to change specifications without prior notice.

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

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Your Krups espresso machine is equipped with a filter-holder that has three patented systems designed to help you make the perfect espresso at home.

1. KRUPS Precise Tamp: gradual tamping of the espresso ground coffee as the filter-holder is turned ensures that coffee is tamped precisely each time.
2. Coffee ejection system under the filter-holder for clean removal of the cake each time.
3. The filter-holder is compatible with all types of pods including E.S.E. and soft pods.

The filter-holder is also removable and can be frequently cleaned to maintain the filter-holder system in perfect working order. For your safety, the filter-holder is equipped with a locking system when pressure rises.

## 1. DESCRIPTION

- |     |   |   |   |
|-----|---|---|---|
| a   | Water tank lid  | g | Brewing head  |
| b   | Removable water tank  | h | Filter holder with grounds or pod ejection system and gradual coffee tamping system: KPT "Krups Precise Tamp": Compatible with ground coffee (1 or 2 cups) and ESE or soft pods |
| c   | Measuring spoon   | i | Drip tray grid  |
| d   | Cup tray  | j | Drip tray with overflow indicator   |
| e   | Control panel   | k | Multi-directional steam nozzle  |
| e1. | On/off button   | l | Auto-cappuccino accessory   |
| e2. | 1 cup button               |   |   |
| e3. | 2 cups button              |   |   |
| e4. | Steam preheating position  |   |   |
| f   | Steam production knob   |   |   |

## 2. TECHNICAL INFORMATION

- Pump: 15 bars
- Filter-holder with grounds or pod ejection system. Compatible with espresso ground coffee and all types of pods including E.S.E. and soft pods.
- Steam function
- Automatic shut off after 30 minutes.
- Removable water tank (capacity: 1.1 litres).
- Power: 1450 W
- Voltage: 120V – 60Hz
- Anti overheating safety mechanisms
- Dimensions: 11-3/4" x 9" x 11" (h x l x d)

**IMPORTANT!**

**Operating voltage:** This device is designed to work only at alternating current 120V.  
**Type of use:** This machine is designed **EXCLUSIVELY** for household use only. Any non-residential use including commercial purposes will void the warranty.

## 3. TIPS

- To extract the fullest flavor from your beans, we recommend using whole coffee beans that have been freshly ground each time espresso is prepared. Take care to make sure your coffee is ground to the proper size for espresso. Too fine a grind will result in espresso that is over-extracted and bitter. Too coarse a grind will result in espresso that is under-extracted and weak in flavor. The perfect espresso grind will feel slightly granular, with a texture between sugar and flour. Unevenly ground beans or beans exposed to excessive heat when grinding will also affect the final result, so

take care to use a high quality grinder that consistently grinds beans to the proper size for even extraction without overheating the beans and stripping them of their natural oils.

- In addition to the coffee used, using fresh cold water that is free of chlorine odors and other impurities will help ensure the perfect espresso.
- Store your espresso grounds in an airtight container, and in a cool, dry place to retain the flavor. Grounds should not be kept for long periods of time as the flavor will be reduced over time.
- Do not fill your filter holder to the brim. Using the measuring spoon included, use 1 level spoon of grounds per shot of espresso.
- If you do not use the machine for more than 5 consecutive days, rinse and drain the water tank.
- Before removing the water tank to fill or empty it, always turn the machine off.
- Always place the unit on a flat, stable, heat-resistant work surface.
- To obtain an espresso at exactly the right temperature, we recommend that you preheat your cups.
- To prolong the life of your machine, we recommend you use a Claris Aqua Filter System F088 cartridge (accessory not included) and that you descale the machine at regular intervals.



#### IMPORTANT!

**Before using for the first time, after a prolonged period of inactivity or after descaling, the machine must be cleaned as described in paragraph 4: "USING FOR THE FIRST TIME".**

## 4. USING FOR THE FIRST TIME

Before using your espresso machine for the first time, clean all accessories using warm water and a gentle dishwashing liquid, and rinse well before replacing. If you are not using a Claris cartridge, skip the "Claris Cartridge Set-up" section and start with "Priming of your machine". Please note it is strongly recommended that you use a Claris cartridge to extend the life of your machine and improve the flavor of your espresso.

### CLARIS CARTRIDGE SET-UP:

Use the following procedure to install the Claris cartridge:

- Screw the Claris filter into the bottom of the water tank.
- Fill the water tank with water and replace it (fig.2 and 3).
- Turn the machine on by pressing the "On / Off" button (fig.4).
- As soon as the machine reaches the required temperature, the "on/off" button stops flashing and the 1 cup and 2 cups buttons light up.
- Turn the knob to the "steam" position (fig. 13).
- At the beginning, steam comes out of the steam nozzle and the four buttons flash.
- Turn the knob to the "0" position (fig. 15). The machine automatically starts 2 or 3 cycles of intermittent pumping.
- The four buttons begin to flash again.
- Turn the knob to the "steam" position: water comes out of the steam nozzle. If water does not flow from the nozzle, repeat the operation from the beginning.
- Turn the knob to the "0" position (fig. 15).

To make sure the Claris cartridge is full of water, place a container under the brewing head, press the "2 cups" button (fig. 9) and make sure that water runs through the brewing head and into the container. If water does not run through the brewing head, repeat the above procedure.

### PRIMING OF YOUR MACHINE:

Use the following procedure to prime the machine:

- Open the lid and remove the water tank by lifting up on the handle (fig.1).
- Fill it with water (fig. 2).
- Replace the water tank by positioning it firmly, to ensure the water inlet is in place, and close the lid (fig.3).
- Press the on/off button to turn the machine on (fig.4).
- Insert the filter holder (without espresso grounds) in the machine and turn to the right (fig.7).
- Place a container under the filter holder large enough to hold all the water in the water tank.
- As soon the appliance reaches the right temperature, the "on/off" light stops blinking and the "1 cup" and "2 cup" buttons light up.
- Press the "2 cups" button and let the water run out into a container (fig.9). Repeat this operation 5 times.
- If necessary, stop the operation by pressing the "2 cups" button (fig.9) to empty the container and then resume the operation.
- Empty the container and unlock the filter holder: press the "OPEN" button on the filter holder and turn it to the left (fig.10).
- **Important:** The Claris cartridge needs to be replaced every 2 or 3 months if it is used daily.

## 5. MAKING AN ESPRESSO

In order to extract the maximum flavor from the beans, this machine pre-infuses each cup. The pump works for 3 seconds, pauses for 3 seconds, and then continues until the cup is finished.

### PREHEATING THE ACCESSORIES

For the best results, we recommend that you preheat the filter holder before espresso grounds are added, and warm the cups.

- Fill the water tank with fresh cold water and turn the machine on (fig 1-4).
- Put the filter holder in place, place the cups below.

As soon as the required temperature is achieved, the light will stop flashing.

- Press the "1 cup" or "2 cups" button (fig. 8 or 9).
- When the cups are filled with hot water, remove them, taking care to not spill the water.
- Unlock the filter holder by pressing the "OPEN" button on the handle while turning the handle to the left to release, and remove the filter holder from the machine (fig.10).

### WITH GROUND COFFEE

**The type of coffee you choose strongly influences the strength and flavor of your espresso. Always use coffee beans ground to the proper size for espresso. Too fine a grind will result in espresso that is over-extracted and bitter. Too coarse a grind will result in espresso that is under-extracted and weak in flavor. The perfect espresso grind will feel slightly granular, with a texture between sugar and flour. Unevenly ground beans or beans exposed to excessive heat when grinding will also affect the final result, so take care to use a high quality grinder that consistently grinds beans to the proper size for even extraction without overheating the beans and stripping them of their natural oils.**

**Store your espresso grounds in an airtight container, and in a cool, dry place to retain the flavor. Grounds should not be kept for long periods of time as the flavor will be reduced over time.**

**Do not use instant coffee, or coffee for drip coffee machines.**

- Fill the water tank to the maximum line with fresh cold water and turn the machine on (fig. 1-4). While the machine is preheating, the light will flash. Using the measuring spoon, add 1 level spoon of espresso grounds per cup of espresso (fig.5). Be sure to brush away any loose grounds that remain on the edge of the filter. Grounds left on the edge of the filter interfere with proper tamping and will affect the quality of your espresso.

**Important: Do not tamp the coffee down in the filter holder. The coffee is automatically tamped to the optimum level by the Krups Precise Tamp (KPT) system.**

- Insert the filter holder and turn the handle to the right as far as it will go. You will hear a clicking sound as the Krups Precise Tamp (KPT) system automatically adjusts the tamping level depending on the amount of coffee grounds used. The handle will become progressively harder to turn as you approach the optimum tamping level, do not force the handle past this point. Use the "one cup" and "two cup" markings on the brewing head as a guideline of where to stop. Because the Krups Precise Tamp system automatically adjusts the tamping level, you may find that you do not always stop at the same point each time. Never turn the handle past the far right edge of the "one cup" marking (fig.7).
- Put one or two cups under the filter holder as desired (fig.8).
- As soon as the machine reaches the required temperature, the "on/off" light stops blinking and the "1 cup" and "2 cup" buttons will light up. Then press the "1 cup" or "2 cups" button (fig. 8 or 9) to start filling your cup. When the cups are filled with the desired amount of espresso, remove them. Unlock the filter holder by pressing the "OPEN" button on the handle while turning the handle to the left to release, and remove the filter holder from the machine.
- Remove the used espresso grounds using the ejection system by holding the filter holder upside down over a trash receptacle. Press the "EJECT" button located between the two coffee outlet nozzles on the underside of the filter holder (fig.11). Rinse the filter holder under running water, pressing "EJECT" while rinsing to release any remaining grounds. Once the filter holder has been rinsed and dried it can be refilled to prepare more espresso.
- NB: The machine is pre-programmed to use 1.7 oz of water per cup of espresso. It is always possible to stop the coffee flowing by pressing the "1 cup" or "2 cups" button again.
- **IMPORTANT: Do not store the filter holder in the locked position when the machine is not in use to avoid unnecessary wear to the seal.**
- **IMPORTANT: For a stronger espresso, use a heaping scoop of espresso grounds per cup of water. For a lighter espresso, use less than a full scoop. In either case, the KRUPS Precise Tamp system will automatically adjust for the amount of espresso grounds used.**

#### WITH AN "E.S.E." ESPRESSO POD

**"ESE" for "Easy Serving Espresso" is a packaged pod (44 mm diameter) of 7g of selected coffee, ground and compacted between two paper filters, specially designed to make Italian style ristretto (tight) espressos.**

**This system allows for simple and clean use of your machine.**

- Fill the water tank with fresh cold water to the maximum line and turn on the machine (fig.1-4). The light will flash while the machine preheats. Remove the excess paper from the E.S.E. pod, and place the pod in the filter holder with the red writing facing down. Take care to make sure that the pod is centered in the filter holder with no paper hanging out, as this may cause leaks and/or unsatisfactory results. Never use more than one pod at a time. Then follow the steps above for figure 7-11 to make your espresso.
- Avoid using deformed or torn E.S.E. pods as this will affect the quality of the espresso prepared.
- NB: The machine is pre-programmed to use 1.7 oz of water per cup of espresso. Once you have obtained the sufficient amount of coffee, you can stop the flow at any time by pressing the "1 cup" button (fig.8).

#### WITH A SOFT POD

**Your machine is also compatible with soft pods, which are usually smaller in diameter than E.S.E. pods. However since soft pods are not specifically designed for use with espresso machines, you will get a less flavorful espresso than with an E.S.E. pod.**

- Fill the water tank with fresh cold water to the maximum line and turn on the machine (fig.1-4). The light will flash while the machine preheats. Place the soft pod in the filter holder. Take care to make sure that the pod is centered in the filter holder as improperly positioned pods may cause leaks and/or unsatisfactory results. Never use more than one pod at a time. Then follow the steps above for figure 7-11 to make your espresso.
- NB: The machine is pre-programmed to use 1.7 oz of water per cup of espresso. Once you have obtained the sufficient amount of coffee, you can stop the flow at any time by pressing the "1 cup" button (fig.8).

#### CHANGING THE WATER VOLUME PRE-SETTING

**The machine is pre-programmed to use 1.7 oz of water per cup of espresso. Depending on your espresso strength preference or the size of the cups you normally use, you may want to adjust this setting. Changing the pre-setting to less than 1.7 oz will result in a stronger cup of espresso. Increasing the setting to more than 1.7 oz will result in a lighter cup of espresso.**

- Fill the water tank to the maximum line with fresh cold water and turn on the machine (fig.1-4).
- Using the measuring spoon, add 1 level spoon of espresso grounds per cup of espresso (fig.5) or add an E.S.E. or soft pod.
- Insert the filter holder and turn the handle to the right as far as it will go (fig. 7).
- Place a cup under the filter holder.
- Hold down the "1 cup" button (> 3 sec) until the "1 cup" light blinks quickly. The coffee flows out.
- When the desired amount of espresso is obtained, press the "1 cup" button again to stop the flow and save the new setting.
- The next time the "1 cup" button is pressed, it will use the most recently saved setting.
- To change the setting for the "2 cups" button, use the same procedure above except press the "2 cups" button.

## 6. MILK FROTHING FUNCTION

Your Krups XP5280 espresso-cappuccino machines come with your choice of a standard frothing nozzle and an auto-cappuccino accessory. Each when used properly will help you create perfect cappuccino and latte drinks to enjoy within your home.

Steam can be used to froth milk (for example to make a cappuccino or café latte). As it produces steam, the pump will make a thumping sound. This sound is normal and is not an indication that the machine is not operating properly.

**After using the steam function, the machine purges automatically to cool down** by pumping cold water through the heating system. During the purging cycles of cold water, the excess steam in the heating system is released with hot water into the drip tray. **The steam and noise that accompany this phase are important for cooling the machine.**



**Caution: During and after using the steam wand, the metal parts of the steam wand can become very hot. Take care when handling the steam wand to avoid injury.**

### USING THE STEAM NOZZLE TO FROTH MILK

- Fill the water tank with fresh cold water to the maximum line and turn the machine on (**fig.1-4**). After a few moments, the "on/off" light stops flashing and the "1 cup" and "2 cups" buttons light up. Press the "steam pre-heating" button. During preheating, the "on/off" and "steam pre-heating" lights flash and the "1 cup" and "2 cups" lights go off (**fig.12**). Position the steam nozzle so that it points away from the machine. Pour 2 to 3 oz (1/4 – 1/3 cup) of fresh milk in a small container that is short enough to fit under the steam nozzle. Both the milk and the container should be cold for optimum results.
- Pasteurised or UHT milk is recommended. Whole, lowfat, or skim milk can all be frothed. As soon as the preheating indicator light stops blinking, plunge the steam nozzle into the milk. Turn the knob to the "steam" position (**fig.13**). For optimal results, froth from the bottom of the container and slowly move upwards. Hold the nozzle towards the bottom of the container without touching the bottom for about 25 seconds. Then gradually lower the container so that the steam nozzle moves up towards the surface of the milk. Do not allow the nozzle to come completely out of the milk, nor allow the milk level to cover the black plastic ring at the top of the nozzle.
- Once the frothing is complete, turn the knob to the "0" position (**fig.15**). The machine will then begin 3 pumping cycles to automatically cool the system. Once cooling is complete, another espresso can be made.

**Important:** To prevent clogging of the steam nozzle, make sure the milk foam does not cover the black plastic ring at the top of the steam nozzle.

- It is important to clean the steam nozzle after each use to prevent milk from hardening and drying inside the nozzle. To clean the nozzle, place the steam nozzle in a small container filled with water and repeat the above procedure for at least 30 seconds.
- For thorough cleaning of the steam nozzle, see Section 7, "Cleaning of the Steam Nozzle".

### USING THE KRUPS AUTO-CAPPUCCINO ACCESSORY TO FROTH MILK

The auto-cappuccino accessory makes it easier to make a cappuccino or latte. It consists of a special dual-position nozzle and a pipe.

- Fill the water tank and turn the machine on (**fig. 1, 2, 3 and 4**).
- Attach the auto-cappuccino accessory firmly to the arm. Place a cup under the auto-cappuccino accessory. Pour approximately 3.4 oz of fresh, cold, skimmed, semi-skimmed or whole milk in a container. Immerse the pipe into the container, or directly into the carton of milk.

Note: Assemble the pipe firmly on the cappuccino accessory (**fig.24**).

- Turn the accessory's switch to the "cappuccino" or "latte" position. Press the "steam preheating" button. During preheating, the "on/off" and "steam preheating" lights flash and the "1 cup" and "2 cups" lights go off (**fig.12**). As soon as the machine reaches the required temperature, the "on/off" and "steam preheating" lights stop flashing. Turn the knob to the "steam" position (**fig. 13**). The milk is transferred from the container to the cup.

Once the froth has been formed, turn the knob to the "0" position (**fig.15**). The machine will now automatically cool itself by launching a number of intermittent pumping cycles. Once this automatic operation is complete, you can make a coffee.

To clean the auto-cappuccino accessory, please repeat the milk foaming procedure by replacing the 3.4 oz of milk with 3.4 oz water.

For thorough cleaning of the cappuccino accessory, see the section 7 "Cleaning and Maintenance".

## 7. CLEANING AND MAINTENANCE

- **IMPORTANT:** Your espresso machine accessories are not dishwasher-safe. Do not wash the spoon, the drip tray, the filter holder and the water tank in the dishwasher.

### CLEANING OF THE MACHINE

- Always unplug the machine before cleaning and allow to cool down to avoid injury. Wipe the outside of the machine with a clean damp cloth. Do not use harsh or abrasive cleaners, or alcohol/solvent-based cleaners to clean the machine. Use only gentle dishwashing liquid and warm water. After each use, rinse out the water tank and empty before replacing in the machine.
- When a thin white layer of powder starts to form in the tank, this is a sign that descaling is necessary. See Section 8 for details on descaling. Please note that descaling should be performed periodically to maintain optimum performance of your machine.

### CLEANING OF THE DRIP TRAY

The drip tray must be emptied each time the machine is used. The presence of water in the drip tray is normal and is not the sign of a leak. Lift up the tray slightly and pull out to remove from the machine. If multiple espressos are prepared one after the other, the drip tray should be emptied every few espressos to prevent overflowing. The red overflow indicators in the tray will float up and become visible to remind you to empty the drip tray before it overflows. When emptying the drip tray, remove the metal tray and rinse out the compartment below. If necessary, both the metal tray and the compartment can be cleaned with warm water and a gentle dishwashing liquid. Rinse well and dry completely before replacing the drip tray in the machine. Make sure when replacing the drip tray to push it all the way into the machine to avoid leaking.

### CLEANING OF THE BREWING HEAD AND FILTER HOLDER

- Both the brewing head and filter holder should be cleaned after each use.
- Wipe the brewing head with a clean damp cloth.
- Wash the filter holder with warm water and a gentle dishwashing liquid. Do not use harsh or abrasive cleaners, or alcohol/solvent-based cleaners to clean the brewing head or filter holder. When cleaning the filter holder, hold under running water and press the "EJECT" button several times to remove all remaining espresso grinds. Rinse well and dry carefully. When not using the espresso machine, do not store the filter holder in the locked position. This will avoid unnecessary wear to the seal.

For more thorough cleaning, disassemble the filter holder:

- Remove the black plastic part with the coffee outlets and "EJECT" button by turning it to the left and pulling (**fig.22**). Rinse the various components under running water. If necessary, use gentle dishwashing liquid. Rinse and dry all components well before re-assembling. Replace the black plastic part, and turn to the right until the two arrows line up.
- If the brewing head is heavily clogged, unscrew the grid using a screwdriver, rinse well, dry, and then replace in the machine.

### CLEANING OF THE STEAM NOZZLE

- To clean the steam nozzle, unclip the frothing nozzle by pulling on the black ring downwards (**fig.16**). To clean completely, disassemble into three separate components: the inner tube, outer tube, and stainless steel shield. To remove the inner tube, unscrew the end of the nozzle, then remove the stainless steel shield. Clean all three components under warm running water and use a small amount of gentle dishwashing liquid if necessary (**fig.17**). Rinse well and dry completely before re-assembling. Ensure that the black plastic ring is pointing downwards, then replace the frothing nozzle on the steam wand by pushing gently upwards until it clicks into place (**fig.18**).

### CLEANING OF THE AUTO-CAPPUCCINO ACCESSORY

- For more thorough cleaning, the auto-cappuccino accessory can be dismantled into 4 separate parts. Use water and a little gentle washing-up liquid and a small brush. Rinse it and dry it and then put it back together.



Note the direction in which the tube is inserted (fig.24).

## 8. DESCALING

The warranty does not cover machines which have become faulty because descaling was not periodically performed. Descal your espresso machine regularly using Krups descaling kits (model F054), available from Krups authorized service centers.

In addition to two packets of descaling powder, the kit also includes a water hardness tester to help you determine the proper schedule for descaling your machine in normal use. The amount of scale that develops depends on the hardness of the water used, but also the level of use. The schedule indicated by the water hardness tester is a general guideline only. Keep in mind that you may have to descale more frequently than indicated.

DESCALING FREQUENCY			
Ave. number coffees per week	Soft water (<19°th)	Hard water (19-30°th)	Very hard water (>30°th)
Less than 7	Once a year	Every 8 months	Every 6 months
From 7 to 20	Every 4 months	Every 3 months	Every 2 months
Over 20	Every 3 months	Every 2 months	Every month

If in doubt, it is recommended to descale every month.

### DESCALING THE MACHINE

- Empty the tank and replace. If you are using a Claris cartridge (model F088) in your water tank, remove the cartridge before descaling.
- Follow the instructions for using the Krups descaling powder inside the kit.
- Then insert the filter holder (without espresso grounds) and lock into place by turning to the right. Place a container under the steam nozzle to catch the water.
- Press the "on/off" button to turn the machine on. During the pre-heating phase, the indicator light will flash. Once it stops blinking, turn the knob to the "steam" position (fig.13) and let 3.4 oz of this mixture drain flow through (the equivalent of a mug) and then turn the knob back to the "0" position (fig.15).
- Place the container under the filter holder. Once the indicator link stops blinking, press the "2 cups" button and run half of the remaining water through. Turn the appliance off by pressing the "On / Off" button immediately after this second cycle. After 15 minutes, turn the machine back on. Let the rest of the water run through until the water tank is empty by pressing on the "2 cups" button.

LINK = LIGHT

### RINSING



#### IMPORTANT!

After descaling, rinse 2-3 times with clean water as described in Section 4 "USING FOR THE FIRST TIME". Then rinse the steam nozzle by following the instructions below:

- Fill the water tank with clean water. Then place a container under the steam nozzle. Press the "on-off" button. Once the "on/off" light stops blinking, turn the knob to the "steam" position (fig.13) and let the water drain through the nozzle until the steam begins to appear and then return it to the "0" position (fig.15). The machine is now descaled and ready to be used again.

## 9. PROBLEMS, PROBABLE CAUSES AND CORRECTIVE ACTIONS

Problems	Possible causes	Solutions
The espresso is not hot enough.	The cups and the filter holder are cold.	Preheat the accessories: cups and filter holder (see Section 5).
The filter holder is locked.	You forgot to unlock the filter.	Press "OPEN" while turning the filter holder to the left.
The grounds are not dry after water has run through.	You have not tightened the filter holder properly.	Tighten the filter holder by turning it to the right as far as it will go.
When you turn your espresso machine on, « on/off », « 1 cup » and « 2 cups » buttons are flashing and the machine does not work.	The knob has been turned the "steam" position.	Turn the knob to the "0" position (fig.15).
The coffee flows too slowly.	You have tightened the filter holder too much.	Loosen it slightly.
	The ground coffee is too fine, too oily or floury.	Choose a larger grind of coffee. The perfect espresso grind will feel like fine grains that do not clump when pressed together.
	The filter holder is dirty. The water drip-through grid is clogged.	Clean your filter holder (see Section 7). When the machine has cooled, clean the brewing head with a clean damp cloth (fig.21).
The water does not run through.	No water in the tank. The tank is not properly in place.	Fill the tank. Replace the tank in the correct position.
	The filter is clogged. The ground coffee is too fine.	Clean the filter holder (see Section 7) and try a larger grind of coffee. The perfect espresso grind will feel like fine grains that do not clump when pressed together.
	Your machine needs to be descaled.	Descal the machine (see Section 8).
Water leaks from the filter holder after an espresso has been made.	Your machine needs to be descaled.	Descal the machine (see Section 8).
Coffee grounds in the cup.	The filter holder is clogged.	Clean the filter holder with hot water. Press "EJECT" to eliminate the remnants of the grounds. Shake to drain the water.
	The espresso grind is too fine.	Choose a larger grind of coffee. The perfect espresso grind will feel like fine grains that do not clump when pressed together.
The water tank leaks when it is carried.	The valve at the bottom of the tank is dirty or defective.	Wash the water tank and push on the valve at the bottom of the tank to make sure it is not stuck.
	The valve is blocked by lime scale.	Descal the machine (see Section 8).

Problems	Possible causes	Solutions
Water leaks under the machine.	Internal leak.	Check the position of the tank. If the fault persists, do not use the machine, contact an approved service centre.
	Drip tray is not in the correct position.	Check that the drip tray is pushed completely into the machine (see section 7).
	Drip tray has overflowed.	Carefully empty and rinse the drip tray, then replace in the machine (see Section 7).
The pump is unusually noisy.	No water in the tank.	Stop the machine. Fill the water tank, replace in the correct position, and turn the machine back on.
	The tank is not properly positioned.	Replace the tank in the correct position.
The cups are not filled equally.	The filter holder is clogged.	Clean the filter holder (see section 7).
Leaking filter holder.	The filter holder is not properly positioned.	Lock the filter holder firmly in place.
	The edges of the filter holder are clogged with excess ground coffee.	Take care when filling the filter to brush excess coffee off the edges before locking the filter holder in place.
	Pod improperly positioned in the filter.	Check that the pod is properly centered in the filter, with excess paper removed from E.S.E. pods, and that none of the paper is hanging over the edges of the filter.
Your espresso tastes bad.	After descaling, the rinsing was not performed properly.	Rinse the machine carefully after descaling (see Section 8).
The machine does not work	The pump could not be primed due to lack of water.	Fill the water tank and re-prime the pump (see Section 4). Always check before starting a cycle to see that there is sufficient water in the water tank. Avoid allowing the tank to run dry when operating the machine.
	The water tank is not properly positioned.	Replace the water tank in the proper position.
The steam nozzle does not froth the milk.	The steam nozzle is clogged or needs to be descaled.	Carefully clean (see Section 7) or descale the steam nozzle (see Section 8).
	The milk is not cold or not fresh enough.	Use fresh, cold milk in a cold container. Pasteurised or UHT milk is recommended. Whole, lowfat, or skim milk can all be frothed. Try using a different brand of milk.
	The inner tube of the steam nozzle is not firmly screwed in.	Screw the inner nozzle firmly in place (see Section 7).
	The shape of the container is not appropriate for frothing.	Use a small pitcher-shaped container with a small diameter for best results. Also, chilling the container before adding the milk will improve results.

## 10. DISPOSING OF YOUR MACHINE



### Environmental protection first!

- ① Your machine contains a lot of recoverable or recyclable material.
- ➔ When disposing of your machine, consult your local waste collection agency to determine the proper method of recycling and/or disposal.

## LIMITED WARRANTY

This Krups product is warranted for 1 year from the date of purchase against defects in material and workmanship. During this period, Krups will, at its option, either repair or replace a defective product or any component found to be defective, at no cost. 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 misuse of the product, negligence, failure to follow Krups' instructions on use and maintenance, use on current of voltage other than that stamped on the product, or alterations or repairs not authorized by Krups. This warranty does not cover products that have been used for commercial purposes or normal wear and tear such as valves and seals that need to be replaced in the ordinary course, or if objects other than coffee beans are put through the grinder.

THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. KRUPS SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

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, take the product (or send it postage prepaid) along with proof of purchase to the nearest authorized Krups Service Center. (To find the nearest authorized Krups Service Center visit the Krups website or contact Consumer Service in your country indicated below) Krups Service Center locations can be found by visiting the website [www.krupsUSA.com](http://www.krupsUSA.com) in the USA or [www.krups.ca](http://www.krups.ca) in Canada.

When shipping the product to the service center please include a note explaining the issue, a copy of the sales receipt and provide a valid return address on the outside of the shipping box (no PO Boxes). If the product is out of warranty or warranty can't be validated, the service center will send an estimate of repair for your approval.

### CONSUMER SERVICE

If you have additional questions, please call our Consumer Service Department. It is helpful to have the product available at the time of your call and to know the model number that can generally be found on the base of the product.

#### USA :

Phone 1-800-526-5377

Hours\* Monday – Friday from 8:00 a.m. – 6:30 p.m. (EST)

Letters should be addressed to :

#### Groupe SEB USA

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Millville NJ, 08332  
USA

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Phone 1-800-418-3325

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#### Groupe SEB Canada Inc.

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