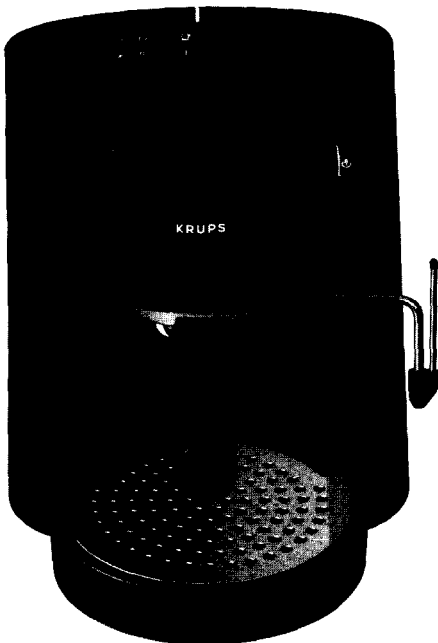


# KRUPS

# PS

Espresso Vivo

Model #887



Instructions  
for Use

Warranty

Guarantee of  
Performance

# 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:

- Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug or 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, or call KRUPS Consumer Service Department (see GUARANTEE OF PERFORMANCE) for repair procedure.
- The use of accessory attachments not recommended or sold by KRUPS may result in fire, electric shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off“, then remove plug from wall outlet.
- This appliance is for household use only. Any servicing other than cleaning should be performed by your local authorized KRUPS Service Center.
- Appliances with Glass Containers.
  - A. The container is designed for use with this appliance. It must never be used on a range top.
  - B. Do not set a hot container on a wet or cold surface.
  - C. Do not use a cracked container or a container having a loose or weakened handle.
  - D. Do not clean container with cleansers, steel wool pads, or other abrasive material.

**SAVE THESE INSTRUCTIONS**

# CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by the nearest authorized KRUPS Service Center (see Guarantee of Performance).

Do not immerse base in water.

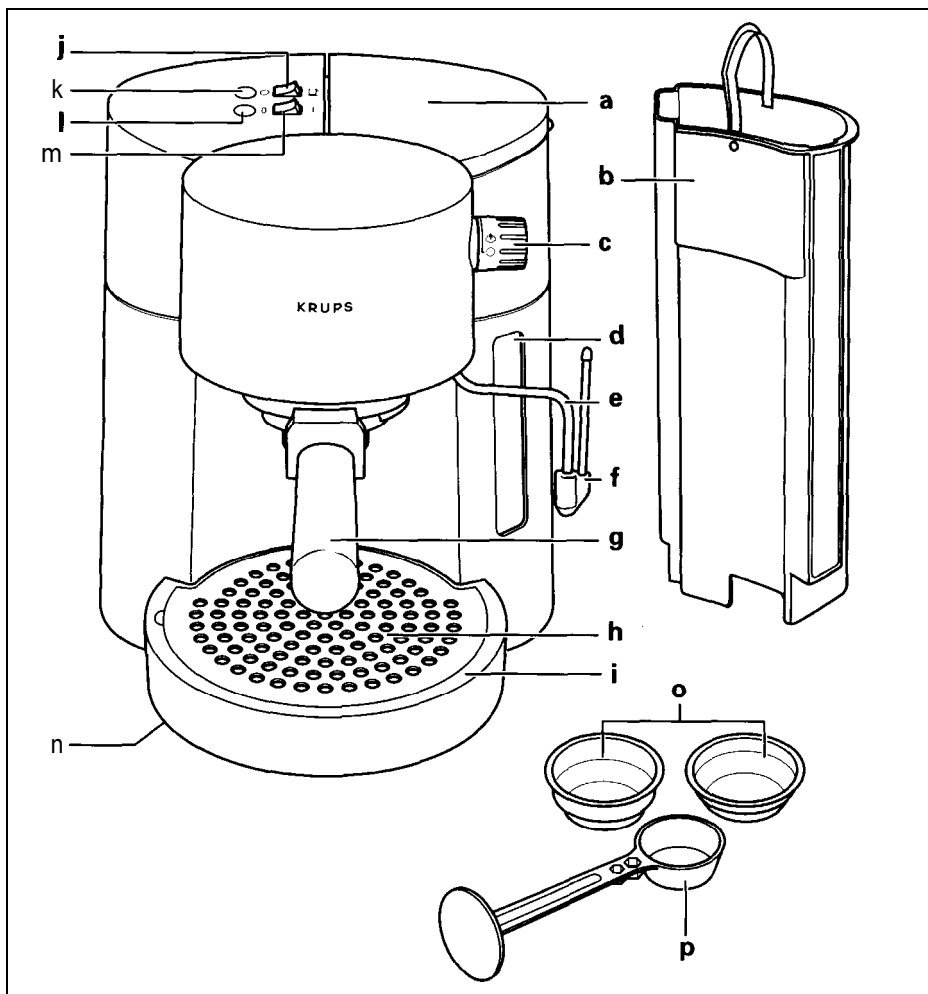
To reduce the risk of fire or electric shock, do not remove the base. No user **servicable** parts inside. Repair should be done by an authorized KRUPS Service Center only.

## SPECIAL CORD SET INSTRUCTIONS


Regarding your cord set:

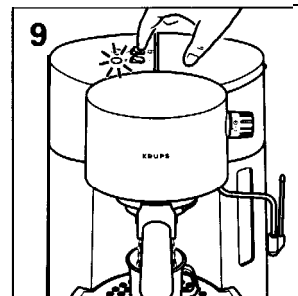
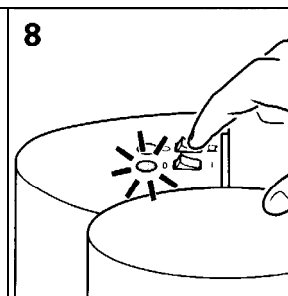
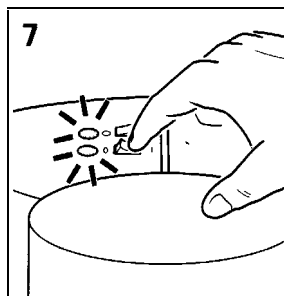
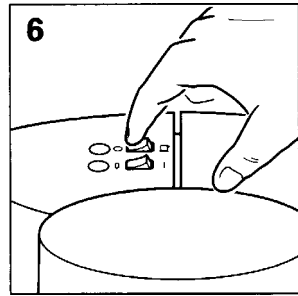
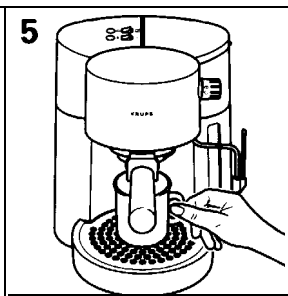
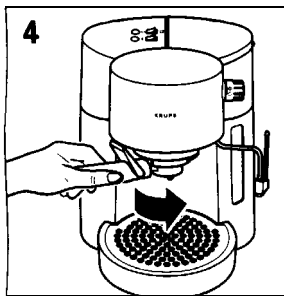
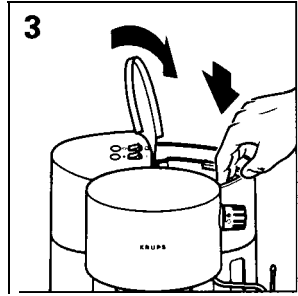
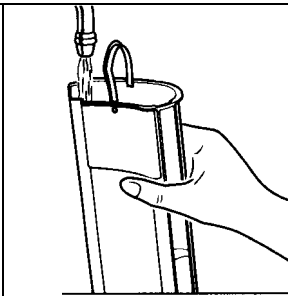
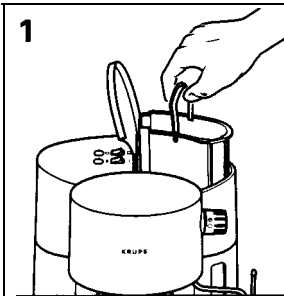
- A. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer extension cords are available and may be used if care is exercised in their use.
- C. If a long extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be a grounding-type 3 wire cord, and (3) 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.
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fully fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

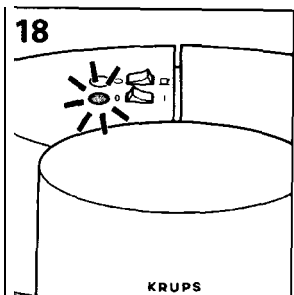
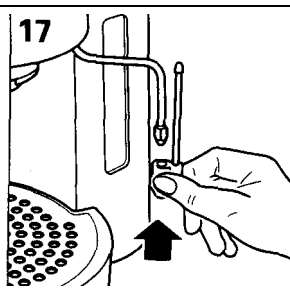
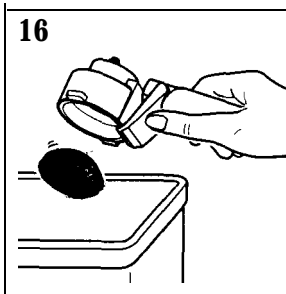
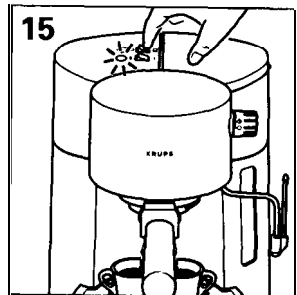
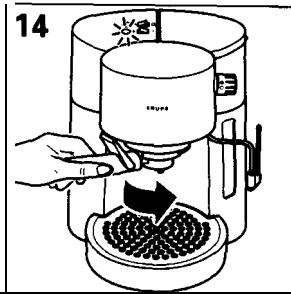
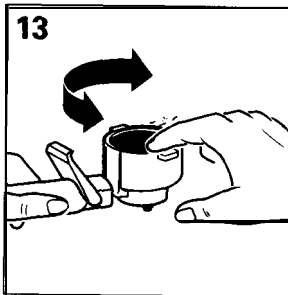
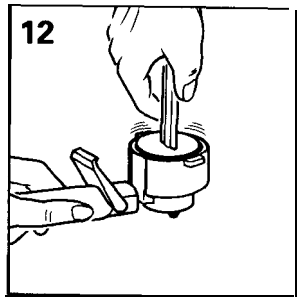
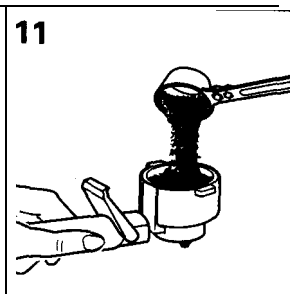
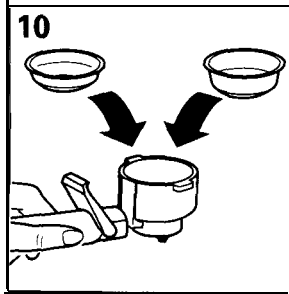
# Krups Espresso Vivo

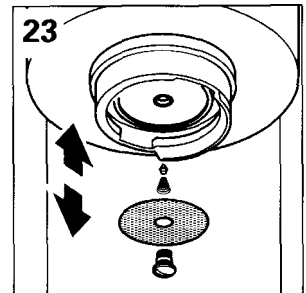
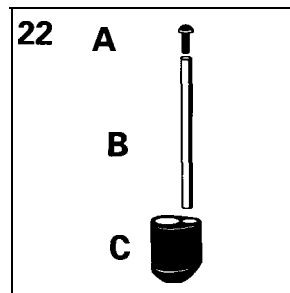
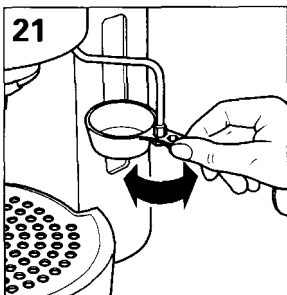
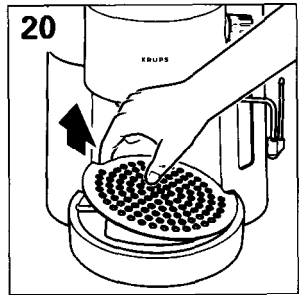
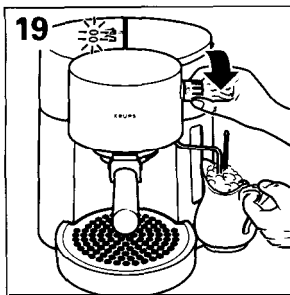


**a:** Hinged water chamber lid  
**b:** Removable water reservoir  
**c:** Steam knob  
**d:** Water level indicator  
**e:** Steam nozzle  
**f:** Perfect Froth attachment  
**g:** Filter holder  
**h:** Removable overflow grid

**i:** Removable drip tray  
**j:** Pump switch   
**k:** Thermostat indicator (yellow)  
**l:** ON/OFF indicator (red)  
**m:** ON/OFF switch  
**n:** Cord storage  
**o:** 1 and 2 cup filter baskets  
**p:** Measuring spoon









## Features

- **Pump Espresso System**  
features a stainless steel pump/boiler that that will make cup after cup of authentic, crema-laden espresso.
- **Ready Light / Thermostat Indicators**  
lets you know when the machine is in use and when it has reached the proper brewing temperature.
- **34 oz. Water Reservoir**  
large capacity water container is easy to fill for continuous cups of espresso, cappuccino and lattes.
- **“Perfect Froth” Attachment**  
effortlessly produces froth for luscious cappuccino and lattes.
- **Steam Nozzle**  
for frothing, steaming and heating of other hot beverages.
- **Water Level Indicator**  
easily lets you monitor how much water is in the reservoir.
- **One & Two Cup Filter Baskets**  
allows you to brew either one or two cups of rich, authentic espresso.
- **Removable Drip Tray and Grid**  
large capacity drip tray and grid are easy to remove and clean.

## Introduction

Your new KRUPS “Espresso Vivo” features the latest in espresso technology and the most sophisticated features.

Your new “Espresso Vivo” is another one of KRUPS finest espresso makers that is now available to you for at home use.

## Using Your “Espresso Vivo” for the First time

We recommend that you get familiar with all the parts of your “Espresso Vivo” before operating the machine. Insert filter holder into the machine and remove and replace the water reservoir. Wipe off the steam nozzle and “Perfect Froth” attachment with a damp cloth to make sure all dust particles from transport are removed. Wash all loose parts in warm, soapy water, rinse thoroughly and dry.

When using your “Espresso Vivo” for the first time we recommend running water through the machine to remove any dust particles that may have settled during shipping.

Make sure before you start that the removable overflow grid is properly in place and that the drip tray is properly inserted. Before plugging the appliance into an electrical outlet, make sure that the pump switch is in the 0 position.

### Before First Use / Cleaning the Internal System

Before using your “Espresso Vivo” for the first time, as well as after a long period of non-use, you will need to prime the machine for optimal performance. This requires running several cups of water through the system (without espresso). To prime the unit:

#### Step 1

- Open the water chamber lid and remove the water reservoir (see figure 1).

This allows you to conveniently bring the water reservoir to the faucet.

- Fill the water container with fresh cold water just below the hinge of the handle (see figure 2).
- Insert the water container back into the appliance (see figure 3).

Make sure that it sits in properly so the valve on the base of the water reservoir is activated. The front view water level indicator tells you how much water you have added.

## Step 2

- Insert the filter holder (without espresso) into the brewing head. Do this by raising the filter holder up into the machine at a 45 degree angle (figure 4).
- Place at least a 5 oz. cup directly under the filter holder (see figure 5).
- Make sure the pump switch is in the 'off' position. Using the ON/OFF button, turn "on" the appliance (see fig. 6 & 7).

The two indicator lights, yellow and red, will illuminate. Some water may drip out of the brewing head during the heating period. This is normal.


- Set the pump switch to the  position (see figure 6).

This will activate the pump. Upon first use, the empty boiler will need to intake water into the boiler chamber, and You will hear a distinct initial thumping noise.

As soon as water is released from the filter holder, turn the pump switch back to the "off" position to allow the unit to reach the proper temperature.

## Step 3

As soon as the yellow (thermostat) light goes out, the machine is properly heated and ready for use.

- Set the pump switch to the  position and let water run into cup, stopping and starting water flow by using the pump switch (see figure 9).

Repeat this process until half of the water in the water reservoir has been used.

This will require you to stay with the machine to empty each cup as it becomes full. Upon completion of each cup set pump switch to the "off" position.

## Genuine Espresso

Espresso is a far richer and stronger brew than regular coffee. It should be deep, dark and delicious. Most people find they enjoy it in small quantities because of its richness and for that reason, espresso is usually served in small 2-2,5 oz. demitasse cups.

The mark of real espresso is its wonderful inviting fragrance and a light brown "Crema", found on top of the surface of the coffee. Your "Espresso Vivo", properly used, will always produce espresso that is deep, dark, and delicious. Just follow the instructions and use fresh, well roasted espresso beans.


## Grinding Espresso Beans

If you choose to grind your own beans we recommend using the KRUPS II Barista #220.

Remember, espresso requires a much finer grind than regular coffee. We recommend grinding your espresso beans for approximately 60 seconds; or until it has a talcum powder appearance and texture.

## Preparing Espresso

Before you make Your first cup of delicious espresso, make sure that the boiler chamber has water.

With the water reservoir full, place a cup directly under the filter holder. Turn "on" the unit and set the pump switch to . As soon as water begins to flow from the filter holder, the boiler is full. Set the pump switch back to the 'off' position. When the yellow thermostat light goes off, you are ready to make espresso.

## Making Espresso

### Step 1

- Fill the water reservoir with fresh, cold water (figures I-3).

While making espresso, water can be added to the reservoir by opening the hinged water chamber lid and adding water to the

water reservoir, using another receptacle to fill the container.

**⚠ CAUTION:** If the water reservoir is empty and the pump is running, you will hear a very distinct noise, which is louder than the normal operating sound. If this happens, turn the machine off. Check water reservoir and refill as needed. Never let the pump run when the water reservoir is empty, as this can damage the pump.

### Step 2

- Set the pump switch to the “off” position and turn the unit “on” (figures 6 & 7).


Both indicator lights will illuminate. When the yellow indicator light goes out, the unit is ready for use.

### Step 3

- Remove the filter holder from the appliance. Choose the desired filter basket which is required for making one or two cups of espresso and insert into filter holder (see figure 10).
- Depending on which filter basket you have chosen, add one measuring spoon of espresso coffee for each cup of espresso that you are preparing (figure 11).
  - The one cup filter basket only requires one KRUPS measuring spoon of espresso coffee.
  - The two cup filter basket only requires two KRUPS measuring spoons of espresso coffee.
- Gently press (tamp) the coffee into the filter holder using the bottom of the measuring spoon (see figure 12), and ensure that any loose coffee remaining on the outer edges are removed (see figure 13).
- Insert the filter holder back into the machine by raising it up at a 45 degree angle and turning it to the right, until the filter holder is locked into place (see figure 14).

Place a cup which has at least a 2-2.5 oz. capacity underneath the filter holder spout.

If you are preparing more than one cup of espresso, be sure to position two cups under the brewing spouts. When preparing cappuccino you will need a cup that has at least a 5 oz. capacity.

- As soon as the yellow thermostat light goes out, set the pump switch to the  position (see figure 15).

When the desired amount of espresso has been brewed, turn the pump switch back to the off position. Remove the cup from under the filter holder.

To remove the coffee from the filter basket, remove the filter holder from the machine by grasping the filter holder and turning to the left, until it dislodges.

- Dispose of used coffee in a waste receptacle (see figure 16), using the thumb guard to hold the filter basket in place.

Reinsert the empty filter holder back into the machine to keep it warm.

If you wish to continue making espresso, disregard the yellow thermostat light. It simply indicates that the thermostat is regulating the temperature.

## Preparing Cappuccino

In addition to preparing espresso, you can also use your “Espresso Vivo” to froth milk for cappuccino. Cappuccino reportedly takes its name from the chocolate hues of the robes worn by the Capuchin monks who favored this delicious desert coffee. While cappuccino is traditionally made up of espresso and frothed milk, it can be tailored to one’s own taste with cinnamon, sugar, chocolate flakes, or even liquor. Its versatility makes cappuccino a world-wide gourmet choice.

As long as your “Espresso Vivo” is turned on and the water reservoir is properly filled, you can use the steaming feature. There is no need to prepare espresso before using this steaming feature.

For best results, you should use the “Perfect Froth” attachment.

- If it is not in place, attach it now (see figure 17).

KRUPS “Perfect Froth” attachment lets you froth milk perfectly for making cappuccino.

## Frothing Milk for Cappuccino

### Step 1

The first step in making cappuccino is to make espresso. See section “Preparing Espresso”. When preparing cappuccino use a cappuccino cup which has a capacity of at least 5 oz. You should fill the cup 1/2 way with espresso.

- Make sure that the pump switch is in the 0 position (see figure 18).

### Step 2

Take a stainless steel frothing pitcher and fill it 1/3 to 1/2 full with fresh, cold milk and set aside. This amount of milk will yield enough froth for two cups of cappuccino. If you need more froth, repeat these steps.

We recommend using skim or 2% milk if you prefer a stiff, dense froth. Use regular milk if you prefer a creamier type of froth.

### NOTE:

When you start frothing milk, there will be a thumping sound which occurs during the steam preparation. This results from the interval controlled water pump condensing water into steam.

As the thumping sound begins a few drops of water will come out of the steam nozzle before entirely changing over to steam.

### Step 3

- When the yellow thermostat light goes out, insert the steam nozzle half way into the milk and turn the steam knob slowly to the max position (see figure 19).

Leave the steam nozzle in the milk for approximately 45-60 seconds, depending on how much froth you want and the type of milk you are using.

### NOTE:

Do not bring milk to a boil (this will happen if large bubbles start forming at the surface of the milk).

Do not let the “Perfect Froth” attachment touch the bottom of the pitcher. This will prevent you from frothing the milk.

### Step 4

After the milk is frothed, keep the “Perfect Froth” in the milk until the steam knob has been turned to the 0 position. This will prevent any splattering from occurring.

After milk is frothed, set aside. If you like very stiff froth, let the pitcher set for a few seconds.

Now you are ready to add the frothed milk to the already prepared espresso. Pour the milk into the cup by holding back the froth with your spoon. Fill the remainder of the cup with the hot milk and then spoon on the froth. In Italy cappuccino is normally one part espresso to two parts milk plus froth.

If you are making more than one or two cups of cappuccino, it is recommended that you place the finished espresso on top of the warming plate with a cloth or saucer covering the cups. This will help to keep the espresso hot.

### Attention:

- The top closure of the “Perfect Froth” attachment (see figure 22, part A) has a very fine hole which draws air into the milk.

If this tiny hole gets clogged, “Perfect Froth” will not work properly. Therefore, never immerse the top closure in milk or froth.

If you wish to prepare espresso immediately after using the steam nozzle, the machine must be cooled down to the proper brewing temperature. (When frothing milk, the temperature of the water is much hotter than when you are brewing espresso.)

In order that you do not burn your next batch of espresso, insert the clean filter holder into the machine and set the pump switch to  $\underline{\text{P}}$ . Allow 1/2 cup of water to run through the machine.

This process cools the machine sufficiently to prepare additional cups of espresso.

## Heating Liquids

The steam nozzle can also be used to heat liquids, without frothing, such as tea and instant soup. To heat liquids:


Set the pump switch to the off position.

Swing out the steam nozzle and remove the “Perfect Froth” attachment


Make sure there is enough water in the water reservoir

Turn the unit “on”. Initially, a small amount of water and steam will emerge from the steam nozzle.

As soon as the yellow thermostat light goes out, place the cup or container under the steam nozzle. Turn the steam knob slowly to the max position.

Once liquid is heated, slowly return the steam knob back to the  position and remove the cup from under the steam nozzle.

### NOTE:

If you wish to prepare espresso immediately after using the steam feature, it is essential to allow the machine to adjust to the proper temperature. Insert the empty filter holder and place a cup directly underneath. Turn the pump switch to the  position and allow water to run through until the yellow thermostat light illuminates. Return the pump switch to the off position and prepare espresso.

## Cleaning the Perfect Froth Attachment

It is strongly advised that you wipe off the milk residue which may have collected on the “Perfect Froth” and steaming nozzle after the frothing process is completed.

- For a thorough cleaning of the “Perfect Froth” attachment, remove the separate parts A, B, & C (see figure 22).

All parts should be rinsed in warm, soapy water. If the small section of part A is clogged, it can be opened using a fine sewing needle.

Use caution when removing the “Perfect Froth” from the steaming nozzle as it may still be hot.

Use a damp cloth to clean the steam nozzle.

Use caution when cleaning or removing the steaming nozzle as it may still be hot.

## Cleaning the Machine

- After preparing espresso five times, the drip tray and grid may need to be emptied and cleaned (see figure 20).


The water reservoir, drip tray, baffle grid, filter holder, and “Perfect Froth” attachment should be washed and rinsed in warm, soapy water on a regular basis.

The warming tray can be removed and wiped with a damp cloth for easy cleaning.

Do not place any loose pieces in the dishwasher.

### IMPORTANT:

Clean the steam nozzle each time you have immersed it in milk, otherwise the inside of the nozzle becomes clogged with milk particles. Allow the steam to escape into a wet cloth for one or two seconds after frothing milk. This will flush out any milk residue.

 **CAUTION:** Do not try to disassemble the main body of the machine.

- If necessary, the steam nozzle can be removed using the hexagonal key located on the measuring spoon (see figure 21).

When replacing, do not overtighten.

Do not attempt this while steam nozzle is hot.

## Decalcifying

Under normal conditions you do not need to decalcify your “Espresso Vivo”. However, in areas where there is hard water or if you use your machine very frequently we recommend decalcifying. You will know when such a cleaning is necessary by an obvious slow down in the brewing time. Decalcifier is widely available and can be purchased through KRUPS Consumer Service Department.

### How To Decalcify

- Before beginning, it is necessary to remove the strainer from the brewing head (see figure 23).

This can be done using a flat head screw driver.

Remove the water reservoir and fill it with luke warm water. Dissolve the decalcifying solution into the water reservoir. Replace the water reservoir.

Place a cup underneath the brewing spout.

Set the pump switch to the **☐** position. Stop between each cup and empty it as it becomes full. Proceed with this until all of the water has run through the machine. Allow the appliance to cool for 10-15 minutes when done.

To eliminate traces of the decalcifying solution, fill the water reservoir with fresh, cold water.

Continue this process until there is no more water in the reservoir.

## Problem and Causes

### Problem:

Coffee leaking from filter holder.

### Cause:

- Filter holder not properly inserted in the machine.
- Filter holder not pushed in as far as it will go.

- No elasticity in the brewing head seal. (This may happen after a long period of use). This part can be ordered through KRUPS Consumer Service Department.
- If the seal has lost its elasticity, it must be replaced with a new one. Allow the appliance to cool down and then unscrew the sieve from the brewing head. Remove the seal carefully from the brewing head using a screw driver.
- Place the new seal onto the machine and then place the flattened side of the sieve back into brewing head.

### Problem:

Pump makes loud noise.

### Cause:

- No water in the water reservoir.
- Old or dry coffee is being used, water cannot properly flow through the coffee.

### Problem:

Coffee does not come out of filter holder.

### Cause:

- No water in the water reservoir.
- Water reservoir not inserted correctly.
- Filter blocked because the coffee mixture is too fine or has been tamped too hard.
- Machine needs to be decalcified.

### Problem:

Espresso has no “Crema”.

### Cause:

- Old or dried out coffee being used.
- Coffee not suitable for espresso.
- Coffee ground too coarsely.
- Too little coffee in the filter or not properly tamped.

### Problem:

Not enough froth when frothing milk.

### Cause:

- Steam nozzle is clogged.
- Milk is not fresh.

- The pitcher that you are using is not suitable. (It is recommended that you use a stainless steel frothing pitcher.) Cold conducts better to metal than to glass or plastic.
- The type of milk is not suitable. We recommend using 2% or skim milk. Whole milk is acceptable, but due to the fat molecules, it will not have as dense a froth, as if you were to use 2% or skim milk.

### **Limited One Year Warranty**

Your KRUPS #887 is covered by the following warranty:

If from date of purchase within one year this KRUPS product fails to function because of defects in materials or workmanship, KRUPS North America will, at its option, repair or replace the unit without charge, provided the owner has a proof of date of purchase.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use on frequency or voltage other than marked on the product and/or described in the instructions, abuse including tampering, damage in transit, or use for commercial purposes. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

## **GUARANTEE OF-PERFORMANCE**

**This fine KRUPS product is manufactured according to a rigid code of quality standards, and, with minimum care, should give years of satisfying service. However, should the need arise for repairs or for replacement parts within or after the warranty period, please call our CONSUMER SERVICE DEPARTMENT:**

**(800) 526-5377  
24-hours a day, 7 days a week**

**You will be provided with specific instruction on how to get your product repaired, as well as the name and address of your nearest authorized KRUPS Service Center. The department will also be able to answer any general product questions you may have.**

**Before calling the Consumer Service Department, please have the type number of your KRUPS appliance available. You must have this information before calling our Consumer Service Department so that we may better answer your questions. The type number can be located by looking at the bottom of your appliance.**

**This product is Type #887**

**Any general correspondance can be addressed to:**

**KRUPS North America, Inc.  
P.O. Box 3900  
Peoria, IL 61612**



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<http://aubethermostatmanual.com>

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<http://golfingnear.com>

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