

KRUPS

Espresso

XP2000/ 2010

English 4

Instructions for Use
Limited Warranty

Français 26

Mode d'emploi
Garantie

Español 48

Instrucciones de uso
Garantía

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.

- 17- Appliance for household use only, do not immerse in water.
- Appliance with Glass carafe.
- A. The carafe is designed for use only with this appliance. It must never be used on a range top.
 - B. Do not set a hot carafe on a wet or cold surface.
 - C. Do not use a cracked carafe or a carafe having a loose or weakened handle.
 - D. Do not clean carafe with harsh cleansers, steel wool pads, or other abrasive material.

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.

SHORT CORD 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) 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.

This appliance 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 in 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.

Espresso Coffee

Your new Krups espresso machine has been constructed to make café quality espresso, cappuccino, and latte at home.

Espresso is a style of coffee that comes from a unique process, not a particular type of coffee bean. Hot water, under pressure, is passed through tightly packed, finely ground coffee. The resulting liquid is rich, dark, and extremely flavorful: the concentrated essence of the coffee bean.

Espresso is not served in regular coffee cups, but in small 1.5-oz «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 flavor 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 odor 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) (sold separately).

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, bitersweet (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 flavor, 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 longer, darker roasting.

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 machine has been intuitively designed for easy use and built for the long term.

Description

Espresso :

- A : Espresso lid with filter basket 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
- J : 1 & 2 cup ground 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 : Power button for espresso
- O : Espresso selector knob
- P : Orange temperature control light

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 : Coffee power button

Getting Started

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

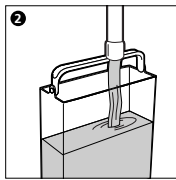
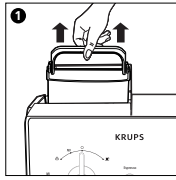
- Place your espresso machine on a stable, heat resistant surface away from water splashes and sources of heat such as, an electrical heating plate or near a flame.
- Ensure the drip tray and drip tray grid are in place when using the machine.

Before First Use

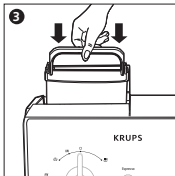
Espresso

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

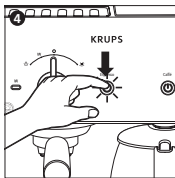
- Open the lid and lift out the water container using the handle **(1)**. Fill the water container with fresh, cold water **(2)**.



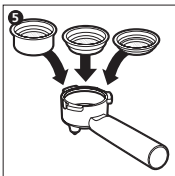
- Place the water container back into the machine by positioning it firmly in the water container compartment **(3)** and close the lid.



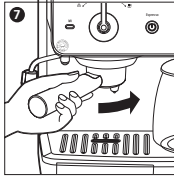
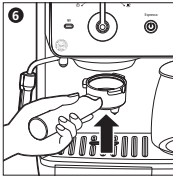
- Turn on the machine by pressing button (N) **(4)**. The pump will work for 2 seconds to fill the system with hot water for a cup of hot coffee from the start.



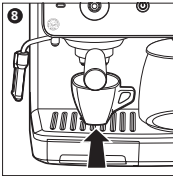
- As soon as the appliance reaches the right temperature, the orange temperature control light switches off (P).
- **Your espresso maker is equipped with three filters designed for 1 cup, or for 2 cups of espresso using ground coffee, or for E.S.E. (Easy Serving Espresso) pods. The first is in the filter holder (I), 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.

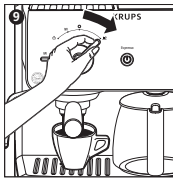


- Place a container, as large as possible, beneath the filter holder **(8)**.

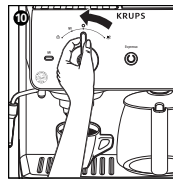


The machine is ready to operate.

- By turning the selector knob (O) to the right to espresso mode; the water will flow through the pipes of the appliance **(9)**.



- Let approximately 8 oz (250 ml) flow through, then turn the selector knob (O) back to the central position **(10)**.



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

Using the various functions of your espresso machine

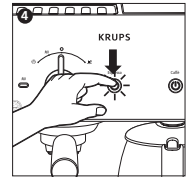
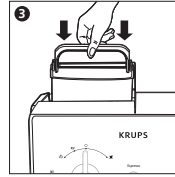
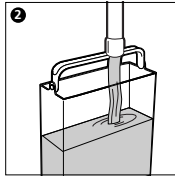
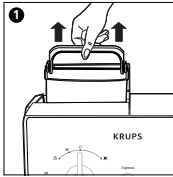
1. MAKING ESPRESSO

The appliance will pre-brew 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.

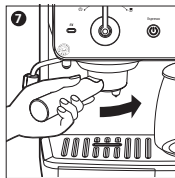
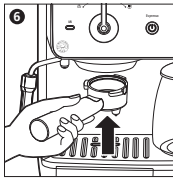
. USING GROUND ESPRESSO

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:

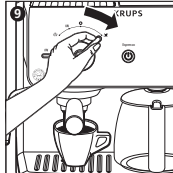
- Fill the water container with fresh, cold water **(1) (2) (3)** and turn on the machine **(4)**.



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



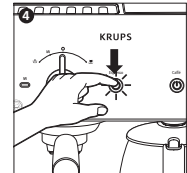
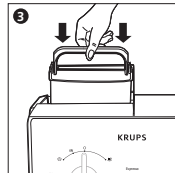
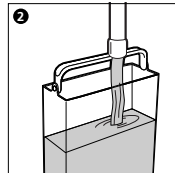
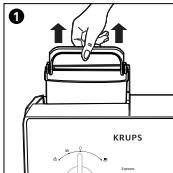
- As soon as the appliance reaches the right temperature, the orange temperature control light switches off (P).
- Turn the selector knob (O) to espresso mode **(9)**. Take the pre-brewing into account.



- The cups will fill with hot water. Once filled, turn the selector knob (O) back to the central position and empty the cups.
- 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:

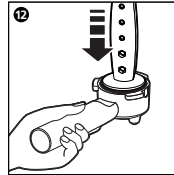
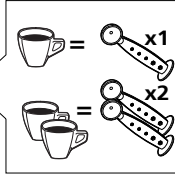
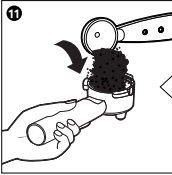
- Fill the water container **(1) (2) (3)** and turn on the machine **(4)**.



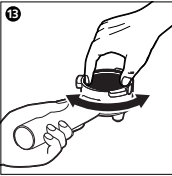
- Put the filter basket for one or two cups into the filter holder (5).



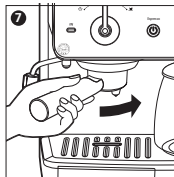
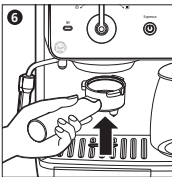
- Place some ground coffee in the filter (1 or 2 measuring scoops), and then tamp it down lightly; the coffee should reach the lip of the filter (11) (12).



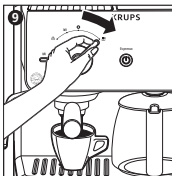
- Remove any ground coffee which is lying around the filter (13).



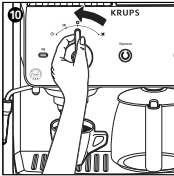
- Insert the filter holder into the machine. Turn the filter holder until it is firmly locked into place (6) (7).



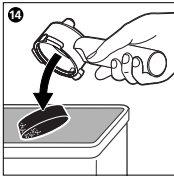
- Place one or two espresso cups beneath the filter holder's coffee outlets. As soon as the appliance reaches the right temperature, the orange temperature control light switches off.
- Turn the selector knob (O) to espresso mode (9). Take the pre-brewing into account.



- When the desired quantity of espresso has been made, turn the selector knob (O) to the central position **(10)**.

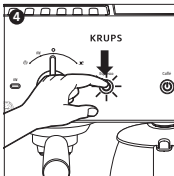


- Remove the filter holder and the filter from the machine and take out the coffee grounds **(14)**.



The filter can be refilled to make more espressos.

Caution: if the water container is empty or positioned incorrectly 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" (squeezed). The amount of coffee is 35 ml and the water should take 20 seconds to run through. "ESE", 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.

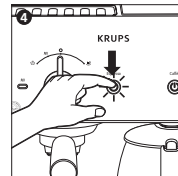
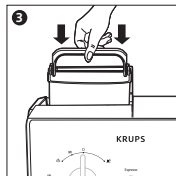
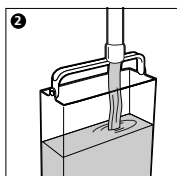
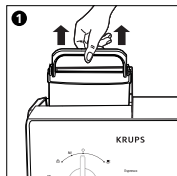
We do not intend, or recommend, that the E.S.E. servings be used for making more than one single serving or a "long espresso".

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

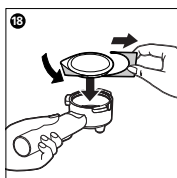
For best results, we recommend that you pre-heat the accessories (filter holder, filter basket and cups) without any coffee. To do this, see section entitled "Espresso Making" above.

. Preparing an espresso:

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



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



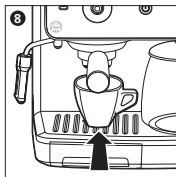
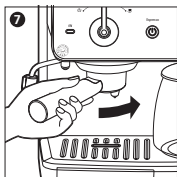
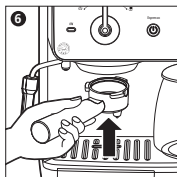
Tear excess paper from pod at perforated edge. Place the E.S.E. pod with the RED MARKING FACE DOWN (bend the paper corners down) in the E.S.E. filter holder fitted with its own filter.

- **Take care to put all the paper inside the filter basket to prevent water dripping.**

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

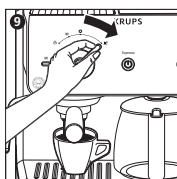
Locking the handle tightly and properly will also help avoid leakage from the filter holder and ensure a better brewing cycle.

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

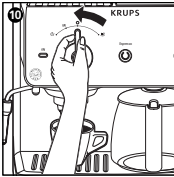


As soon as the appliance reaches the right temperature, the orange temperature control light switches off.

- Turn the selector knob (O) to espresso mode (9). Take the pre-brewing into account.



- When the desired quantity of espresso has been made (35 ml), turn the selector knob (O) to the central position **(10)**.



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

2. STEAM FUNCTION

The thumping 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.

When you turn the selector to the **O** setting, **the appliance automatically cools down, launching 3 pumping cycles**. The cold water pumped in this way cools down the heating system. During the pumping cycles, the excess steam contained in the heating system is released along with hot water into the drip tray. **The release of steam and the accompanying noise are required for the appliance to cool down.**

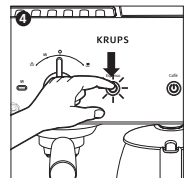
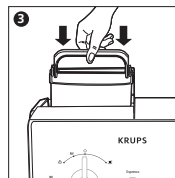
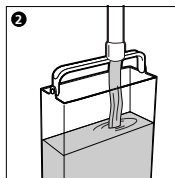
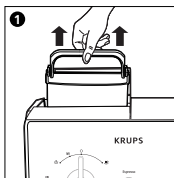
Caution: during and after use, the metal parts of the nozzle (E) and the cappuccino accessory (F) are very hot.

. Using the Cappuccino accessory (F)

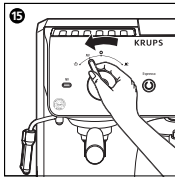
The cappuccino accessory makes it easy to produce hot milk or frothy milk for making a cappuccino, latte or hot chocolate, for example.

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)**.

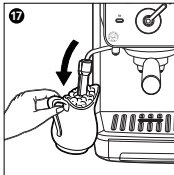


- Put the cappuccino accessory in place on the steam nozzle.
- Place a cup under the cappuccino accessory.
- Pour about 30 oz (1/2 cup or 100 ml) of cold milk into a container.
- When your appliance is ready to make an espresso, turn the selector knob (O) to preheat mode **☺ (15)**.

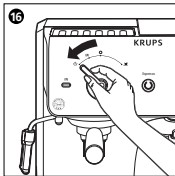


The orange temperature control light comes on. As soon as the light switches off, the appliance is ready.

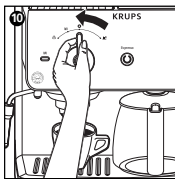
Next put your container under the accessory so that the end of the accessory is plunged into the milk, without touching the bottom (**17**).



- Turn the selector knob (O) to steam mode  (**16**).

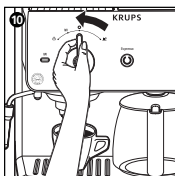


- Once the desired quantity of milk froth has been produced, return the selector knob (O) to the central position (**10**).



Follow the cleaning operation below in order to prevent the milk from drying on the cap-puccino 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.
- Turn the selector knob (O) to the central position (**10**).



- 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".

If you wish to make an espresso immediately after steaming milk, the machine must first be allowed to cool down in order to achieve the correct temperature required to prepare an espresso.

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 machine.

. Original espresso

- Take one measuring spoonful of good quality well roasted ground espresso, and run it directly into the pre-heated cup.

If you use good, finely ground coffee, the cup will be crowned by a fine golden crema.

- Add sugar if desired and treat yourself. Original espresso is typically prepared without milk but plenty of sugar.

. Cappuccino

For a state of the art cappuccino, the ideal quantities are as follows: 1/3 espresso, 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 that have been pre-heated.
- Fill them with espresso 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.

. Espresso-based cocktail *

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

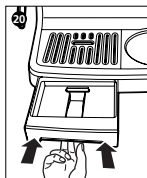
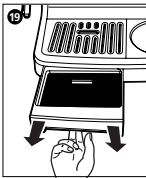
(*: The abuse of alcohol is dangerous to your health).

Cleaning the Machine

- Never wash your espresso machine 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 cleanser, 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 cleanser, rinse and dry.

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



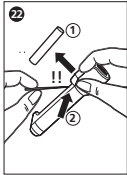
When your espresso machine is not being used, do not leave the filter holder on the machine as it will cause unnecessary wear of the gasket.

. **The cup warming plate:** remove this to clean it with water and a little non-abrasive dish soap, 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 dish soap 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 of your espresso should be done fairly frequently with citric or tartaric acid.
- Use caution when descaling your espresso machine as the acid substance within the descaling powder may damage countertops or any other surface it comes in contact with.
- **The limited warranty does not include espresso machines which do not function, or do not function properly, because descaling has not been carried out.**

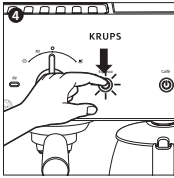
We recommend using the **Krups descaling accessory, reference F054**, which is available from Krups after-sales service centers. This accessory includes, apart from two descaling doses, a testing strip for water hardness to assess the frequency of descaling of your appliance in normal use. Descaling depends on the hardness of the water, but also on the use cycle. The frequency of descaling indicated by the F054 accessory is thus given by way of indication only.

- **Then follow the following method:**

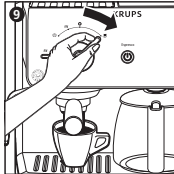
- Remove the Claris-Aqua Filter System cartridge if you have installed one.
- Unscrew the grid from the brewing head of the appliance and clean it **(21)**.



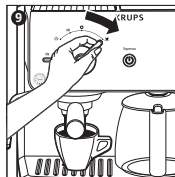
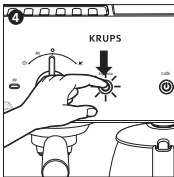
- Dissolve a sachet of KRUPS descaling accessory, reference F054, in half a litre of luke warm water and pour the whole lot into the empty water tank.
- Start the appliance by pressing button (N) **(4)**. As soon as the appliance reaches the right temperature, the orange temperature control light switches off.



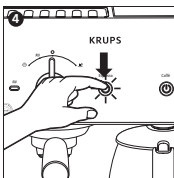
- Place a container under the brewing head. Run through about 1/3 of the liquid immediately, setting the selector to the position **☺ (9)**.



- Stop the appliance by pressing button (N) **(4)** and leaving the position **☺ (9)** engaged and wait for 10 – 15 minutes to allow the descaler to take effect.



- Next, start the machine again by pressing button (N) **(4)** and allow the rest of the liquid to run through.



- Then rinse with two water tanks of fresh water, clean the brewing head and replace the grid on the head of the appliance (Consult the "Cleaning the Machine" section).

Troubleshooting

Problems	Probable causes	Corrective actions
Espresso not hot enough.	Cups, filter and filter holder are cold.	Preheat the accessories (cups, filter, 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.	See paragraph "Preparing an espresso".
	There are coffee grounds on the edge of the filter.	Clean around the filter and the gasket.
	The brewing head gasket is dirty.	Clean the gasket with a damp cloth.
	The brewing head gasket is defective.	Contact an approved Krups service center.
	ESE pod not positioned correctly.	Be sure that the paper edges are inside the basket.
Pump is very noisy.	No water in the water tank.	Fill the water tank.
	Water tank incorrectly inserted.	Press firmly down on the water tank.
	Coffee grounds too old or very dry and the pump cannot produce pressure.	Use fresh coffee.
Water does not run through.	No water in the water tank.	Fill the water tank.
	Water tank incorrectly inserted.	Press firmly down on the water tank.
	The filter is blocked, the coffee grounds are too fine or tamped down too hard.	Clean the filter and the grid on the head. See the paragraph "Maintenance" and try a coarser coffee.
	Brewing head grid is encrusted.	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.	Try a finer coffee.
	Quantity of ground coffee is insufficient.	Use the spoon provided to measure out the coffee.
	Coffee grounds not tamped down firmly enough.	Tamp down the coffee again.
The espresso has no froth (froth on coffee).	Coffee grounds too coarse.	Try a finer-ground coffee.
	Coffee grounds not tamped.	Tamp down the coffee again.
	Coffee grounds stale or too dry.	Use fresh coffee.
The milk is not very frothy.	Cappuccino accessory blocked.	See paragraph "Maintenance".
	Milk not fresh.	Use very fresh milk.
	Milk is lukewarm.	Put milk in refrigerator.
	Milk not suitable.	Try another brand of milk.
Lots of water on the coffee grounds.	Grounds not properly tamped down.	Tamp down the grounds.
	Insufficient quantity of ground coffee.	Increase the quantity of ground coffee.

Coffee

Before First Use

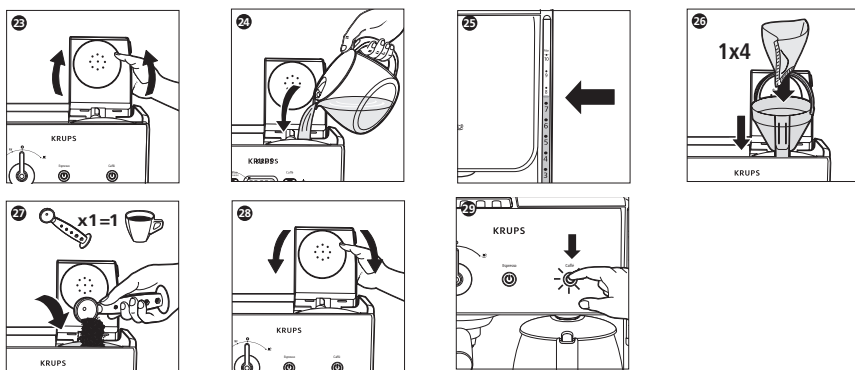
- Operate the coffee machine for the first time with 1 litre of water, without any grounds.

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 (sold separately).

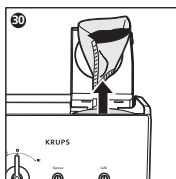
- Follow the illustrations from 23 to 29.



- 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).
- Wait for a few minutes before making coffee a second time.

Cleaning

- The coffee caraffe (g) and its lid (f) may be used for warming up coffee in the microwave. Never put the empty jug in the microwave.
- To dispose of the used grounds, lift the filter holder out of the coffee maker **(30)**.



- 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 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 250ml 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 limited warranty does not cover coffee makers that fail or work poorly, 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 center.

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 8:30 a.m. – 6:30 p.m. (EST).
www.KrupsUSA.com**

**Canada: 1-800-418-3325;
Mon – Fri 8:30 a.m. – 4:30 p.m. (EST)
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:
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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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