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
# TABLE OF CONTENTS

1. DESCRIPTION ......................................................... p. 11
2. TECHNICAL INFORMATION ........................................ p. 12
3. TIPS ................................................................. p. 12
4. BEFORE FIRST USE ................................................ p. 13
5. MAKING AN ESPRESSO .......................................... p. 14
6. INDIVIDUAL PROGRAMMING OF THE VOLUME OF COFFEE: ......................... p. 17
7. MILK FROTHING FUNCTION .................................... p. 17
8. CLEANING AND MAINTENANCE ............................... p. 19
9. DESCALING ......................................................... p. 20
10. PROBLEMS, PROBABLE CAUSES AND CORRECTIVE ACTIONS .................. p. 23
11. DISPOSING OF YOUR MACHINE ............................... p. 25
12. KRUPS MANUFACTURER’S WARRANTY ......................... p. 26
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.
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 children or people without knowledge or experience with the product, 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 machine OFF by pressing the ① button, then remove plug from wall outlet. Do not yank cord, instead grasp plug and pull to disconnect.

19. Do not use this machine for anything other than it’s 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 in the USA or www.krups.ca in Canada or contact your respective country’s Consumer Service department for the service center nearest to you, or contact your respective country’s Consumer Service department.
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.
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 ensure the filter-holder system in perfect working order. For your safety, the filter-holder is equipped with a locking system to keep it in place when pressure rises.

1. DESCRIPTION

- **a** Water compartment lid
- **b** Detachable water compartment
- **c** Measuring spoon
- **d** Cup warming tray
- **e** Control panel
  - **e1.** On/off switch
  - **e2.** 1 cup button
  - **e3.** 2 cups button
- **f** Function switch
  - **f1.** Coffee position
  - **f2.** Coffe preheating position
  - **f3.** Steam preheating position
  - **f4.** Steam position
- **g** Brewing head
- **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.
- **i** Drip tray grid
- **j** Drip tray with overflow indicator
- **k** Steam nozzle
- **l** Steam wand with steam nozzle
2. TECHNICAL CHARACTERISTICS

- 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 shutoff after 9 minutes.
- Removable water tank (capacity: 0.86 litres).
- Power: 1 450 W
- Voltage: 120 V – 60 Hz
- Anti overheating safety mechanisms
- Dimensions: H. 322,5 mm, L. 291 mm, P. 214 mm

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 like fine grains that do not clump when pressed together.
- 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.

**IMPORTANT!**
Before using for the first time, after a prolonged period of inactivity or after descaling, the machine must be cleaned as described in Section 4: “BEFORE FIRST USE”.

### 4. BEFORE USING FOR THE FIRST TIME

Before using your espresso machine for the first time, clean all the accessories in soapy water and dry them.

**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 🔄 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.
- Once the machine has reached the correct temperature, the button will stop blinking. Turn the dial to the ⬅️ position (fig.8) then press on the two cup position ⬃️ (fig.9) several times if necessary and let all the water in the tank run through.
- If the container you are using has a smaller capacity than the water tank, turn the dial back to the ⬅️ position (fig.10) to pause the water flow when necessary. Empty the container, replace under the filter holder, and turn the dial back to the ⬅️ position.
- Repeat as necessary until the water tank is empty.
- Once all the water has been drained from the water tank, remove and empty the container, press the 🚦 button on the filter holder and turn the filter holder handle to the left to remove (fig.11).
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, 2, 3 and 4).
- Put the filter holder in place, place the cups below.

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

- Turn the dial to the position (fig.8).
- Press either the button for 1 cup or the button for 2 cups.

- When the cups are filled with hot water, turn the dial to the position (fig.10).
- Remove the cups, taking care to not spill the water.
- Unlock the filter holder by pressing the button on the handle while turning the handle to the left to release, and remove the filter holder from the machine (fig.11).

Note: Use the cup warming tray to warm espresso cups.

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 like fine grains that do not clump when pressed together.

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, 2, 3 and 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).

Remove any excess espresso grounds from the edge of the filter.

**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 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.

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

Turn the dial to the ☕ position (fig.8).

Press either the button ☕ for 1 cup or the ☕ button for 2 cups.

When the cups are filled with the desired amount of espresso, turn the dial back to the ⏰ position.

Unlock the filter holder by pressing the 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 « PUSH » button located between the two coffee outlet nozzles on the underside of the filter holder (fig.12). Rinse the filter holder under running water, pressing « PUSH » while rinsing to release any remaining grounds. Once the filter holder has been rinsed and dried it can be refilled to prepare more espresso.
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.

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, 2, 3 and 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. (fig.6)
- 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 7-12 to make your espresso.

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, 2, 3 and 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 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 7-12 to make your espresso.
6. INDIVIDUAL PROGRAMMING OF THE VOLUME OF COFFEE:

To change the pre-programmed amount of water, proceed as follows:
- Fill the water tank and turn the machine on (fig. 1, 2, 3 et 4).
- Put a spoonful of coffee in the filter by using a measuring spoon or use an E.S.E. or soft pod.
- Put the filter holder in place and lock it by turning it to the right as far as it will go, up to the stop (fig. 7).
- Place a cup under the filter holder.
- Hold down the \( \text{\textbf{P}} \) button (\( > 3 \text{ \text{sec}} \)) until the \( \text{\textbf{P}} \) light flashes quickly. The coffee flows out.
- When the desired amount of espresso is obtained, press the \( \text{\textbf{P}} \) button. This amount will be saved automatically.
- The next time when you press the \( \text{\textbf{P}} \) button, you will obtain the most recently recorded amount. Programming for 2 cups uses the same method, by pressing the \( \text{\textbf{P}} \) button (\( > 3 \text{ \text{sec}} \)).
- If you turn off the device, the volumes will need to be reprogrammed the next time you use it.

7. MILK FROTHING FUNCTION

- Steam can be used to froth milk by using the steam wand with frothing nozzle (for example to make a cappuccino or latte).
- As the machine produces steam, the pump will make a thumping sounds. This sound is normal and is an indication that the machine is 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, 2, 3 and 4).
- Turn the dial to the position (fig.13). The indicator light will flash to show that the machine is preheating.
- 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 dial to the position (fig.14).
- 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 (fig.15).
- Once the frothing is complete, turn the dial to the position (fig.16). 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 which can result in the tube blowing off due to pressure build-up. To clean the nozzle:

- Place the steam nozzle in a small container filled with water.
- Turn the dial to the position (fig.13).
- Once the indicator light has stopped blinking, turn the dial to the position (fig.14) to remove any remaining milk. Run in the steam position for at least 30 seconds.
- Then turn the dial to the position (fig.16) and wipe the outside of the steam nozzle with a clean cloth.

For thorough cleaning of the steam nozzle, see Section 8, “Cleaning of the Steam Nozzle”.
8. 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. (fig.20)
- 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. (fig.21)

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. (fig.22).
- 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 «PUSH» 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 «PUSH» button by turning it to the left and pulling (fig.23).
- 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 in the metal part, turning in the opposite direction to that shown in (fig.23).
- If the brewing head is heavily clogged, unscrew the grid using a screwdriver, rinse well, dry, and then replace in the machine (fig.24).

CLEANING OF THE STEAM WAND AND FROTHING NOZZLE

- To clean the steam wand, unclip the frothing nozzle by sliding the black sleeve down and gently pulling the wand downwards (fig.17).
- 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.18). 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.19).

9. 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 in Krups authorized service centers (go to Krupsonlinestore.ca for Canadian residents only).
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

<table>
<thead>
<tr>
<th>Avg. number of uses per week</th>
<th>Soft water (&lt;19°th)</th>
<th>Hard water (19-30°th)</th>
<th>Very hard water (&gt;30°th)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Less than 7</td>
<td>Once a year</td>
<td>Every 8 months</td>
<td>Every 6 months</td>
</tr>
<tr>
<td>From 7 to 20</td>
<td>Every 4 months</td>
<td>Every 3 months</td>
<td>Every 2 months</td>
</tr>
<tr>
<td>Over 20</td>
<td>Every 3 months</td>
<td>Every 2 months</td>
<td>Every month</td>
</tr>
</tbody>
</table>

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

### DESCALING THE MACHINE

- Empty the tank and replace.
- 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 wand to catch the water.
- Press the button to turn the machine on, and then immediately turn the dial to the position, without stopping at the position.
- Let the mixture run through the nozzle until steam appears,
- Then turn the dial back to the position
- Place the container under the filter holder.
- Once the indicator light stops blinking, turn the dial to the position then press on the two cup position (fig.9) several times if necessary and let half of the remaining water run through.
- Turn the machine OFF by pressing the button and leave the dial at the position. Empty the container under the filter holder and then replace it.
- After 15 minutes, turn the machine back on.
- When the indicator light stops blinking. Let the rest of the water run through until the water tank is empty.
- Then turn the dial to the position.
IMPORTANT!
After descaling, rinse 2-3 times with clean water as described in Section 4 “BEFORE FIRST USE”. 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 button to turn the machine on, and then immediately turn the dial to the position, without stopping at the position.
- Let the water run through the nozzle until steam appears.
- Turn the dial back to the position.
- The machine is now descaled and ready to be used again.
### 10. PROBLEMS, PROBABLE CAUSES AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Problems</th>
<th>Possible causes</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>The espresso is not hot enough.</td>
<td>The cups and the filter holder are cold.</td>
<td>Preheat the accessories: cups and filter holder (see paragraph 5).</td>
</tr>
<tr>
<td>The filter holder is locked.</td>
<td>You forgot to unlock the filter.</td>
<td>Press « » while turning the filter holder to the left.</td>
</tr>
<tr>
<td>The grounds are not dry after water has run through.</td>
<td>You have not tightened the filter holder properly.</td>
<td>Tighten the filter holder by turning it to the right as far as it will go.</td>
</tr>
<tr>
<td>The coffee flows too slowly.</td>
<td>You have tightened the filter holder too much.</td>
<td>Loosen it slightly.</td>
</tr>
<tr>
<td></td>
<td>The ground coffee is too fine, too oily or floury.</td>
<td>Choose a larger grind of coffee.</td>
</tr>
<tr>
<td></td>
<td>The filter holder is dirty.</td>
<td>Clean your filter holder (see paragraph 8).</td>
</tr>
<tr>
<td></td>
<td>The water drip-through grid is clogged.</td>
<td>When the machine has cooled, clean the brewing head with a clean damp cloth (fig.22).</td>
</tr>
<tr>
<td>The water does not run through.</td>
<td>No water in the tank.</td>
<td>Fill the tank.</td>
</tr>
<tr>
<td></td>
<td>The tank is not properly in place.</td>
<td>Replace the tank in the correct position.</td>
</tr>
<tr>
<td></td>
<td>The filter is clogged.</td>
<td>Clean the filter holder (see Section 8) and try a larger grind of coffee.</td>
</tr>
<tr>
<td></td>
<td>The ground coffee is too fine.</td>
<td>Descale the machine (see Section 9).</td>
</tr>
<tr>
<td></td>
<td>Your machine needs to be descaled.</td>
<td></td>
</tr>
<tr>
<td>Water leaks from the filter holder after an espresso has been made.</td>
<td>The dial has not been returned to the position.</td>
<td>Turn off your machine by moving the dial back to the position (fig.10).</td>
</tr>
<tr>
<td></td>
<td>Your machine needs to be descaled.</td>
<td>Descale the machine (see Section 9).</td>
</tr>
<tr>
<td>Problems</td>
<td>Possible causes</td>
<td>Solutions</td>
</tr>
<tr>
<td>----------------------------------------</td>
<td>-----------------------------------------------------</td>
<td>---------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Coffee grounds in the cup.</td>
<td>The filter holder is clogged.</td>
<td>Clean the filter holder with hot water. Press “PUSH” to eliminate the remnants of the grounds. Shake to drain the water.</td>
</tr>
<tr>
<td></td>
<td>The espresso grind is too fine.</td>
<td>Choose a larger grind of coffee. The perfect espresso grind will feel like fine grains that do not clump when pressed together.</td>
</tr>
<tr>
<td>The water tank leaks when it is carried.</td>
<td>The valve at the bottom of the tank is dirty or defective. The valve is blocked by lime scale.</td>
<td>Wash the water tank and push on the valve at the bottom of the tank to make sure it is not stuck. Descale the machine (see Section 9).</td>
</tr>
<tr>
<td>Water leaks under the machine.</td>
<td>Internal leak.</td>
<td>Check the position of the tank. If the fault persists, do not use the machine, contact an approved service center.</td>
</tr>
<tr>
<td></td>
<td>Drip tray is not in the correct position.</td>
<td>Check that the drip tray is pushed completely into the machine (see section 8).</td>
</tr>
<tr>
<td></td>
<td>Drip tray has overflowed.</td>
<td>Carefully empty and rinse the drip tray, then replace in the machine (see Section 8).</td>
</tr>
<tr>
<td>The pump is unusually noisy.</td>
<td>No water in the tank.</td>
<td>Stop the machine. Fill the water tank, replace in the correct position, and turn the machine back on.</td>
</tr>
<tr>
<td></td>
<td>The tank is not properly positioned.</td>
<td>Replace the tank in the correct position.</td>
</tr>
<tr>
<td>The cups are not filled equally.</td>
<td>The filter holder is clogged.</td>
<td>Clean the filter holder (see section 8).</td>
</tr>
<tr>
<td>Leaking filter holder.</td>
<td>The filter holder is not properly positioned.</td>
<td>Lock the filter holder firmly in place.</td>
</tr>
<tr>
<td></td>
<td>The edges of the filter holder are clogged with excess ground coffee.</td>
<td>Take care when filling the filter to brush excess coffee off the edges before locking the filter holder in place.</td>
</tr>
<tr>
<td></td>
<td>Pod improperly positioned in the filter.</td>
<td>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.</td>
</tr>
</tbody>
</table>
### 11. DISPOSING OF YOUR MACHINE

**Environmental protection first!**

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.

<table>
<thead>
<tr>
<th>Problems</th>
<th>Possible causes</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Your espresso tastes bad.</td>
<td>After descaling, the rinsing was not performed properly.</td>
<td>Rinse the machine carefully after descaling (see Section 9).</td>
</tr>
<tr>
<td>The machine does not work</td>
<td>The pump could not be primed due to lack of water.</td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>The water tank is not properly positioned.</td>
<td>Replace the water tank in the proper position.</td>
</tr>
<tr>
<td>The steam wand does not froth the milk.</td>
<td>The frothing nozzle is clogged or needs to be descaled. The milk is not cold or not fresh enough. The inner tube of the frothing nozzle is not firmly screwed in. The shape of the container is not appropriate for frothing.</td>
<td>Carefully clean (see Section 8) or descale the steam wand (see Section 9). 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. Screw the inner nozzle firmly in place (see Section 8). Use a small pitcher-shaped container with a small diameter for best results. Also, chilling the container before adding the milk will improve results.</td>
</tr>
</tbody>
</table>
With a strong commitment to the environment, most of Krups products are repairable during and after the warranty period. Before returning any defective products to the point of purchase, please call Krups consumer service directly at the phone number below for repair options. Your help to sustain the environment is appreciated!

The Warranty
This product is guaranteed by Krups for a period of 2 years against any manufacturing defect in materials or workmanship, starting from the initial date of purchase.

The manufacturer’s warranty by Krups is an extra benefit which does not affect consumer’s Statutory Rights.

The Krups warranty covers all costs related to restoring the proven defective product so that it conforms to its original specifications, through the repair or replacement of any defective part and the necessary labor. A replacement product may be provided instead of repairing a defective product. Krups’s sole obligation and your exclusive resolution under this warranty are limited to such repair or replacement.

Conditions & Exclusions
The Krups warranty only applies within USA, Canada & Mexico, and is valid only on presentation of a proof of purchase. The product can be taken directly in person to an authorized service center or must be adequately packaged and returned, by recorded delivery (or equivalent method of postage), to a Krups authorized service center. Full address details for each country’s authorized service centre are listed on the Krups website (www.krups.com) or by calling the appropriate telephone number listed below to request the appropriate postal address.

Krups shall not be obliged to repair or replace any product which is not accompanied by a valid proof of purchase.

This warranty will not cover any damage which could occur as a result of misuse, negligence, failure to follow Krups instructions, use on current or voltage other than as stamped on the product, or a modification or unauthorized repair of the product. It also does not cover normal tear and wear, maintenance or replacement of consumable parts, and the following:

- using the wrong type of water
- scaling (any de-scaling must be carried out according to the instructions for use);
- ingress of water, dust or insects into the product;
- mechanical damages, overloading
- damages or bad results due to wrong voltage or frequency
- accidents including fire, flood, lightning, etc
- professional or commercial use
- damage to any glass or porcelain ware in the product
This warranty does not apply to any product that has been tampered with, or to damages incurred through improper use and care, faulty packaging by the owner or mishandling by any carrier.

The Krups manufacturer’s warranty applies only for products purchased and used in USA, Canada & Mexico. Where a product purchased in one country and then used in another one:

a) The Krups guarantee duration is the one in the country of usage of the product, even if the product was purchased in another listed country with different guarantee duration.

b) The Krups guarantee does not apply in case of non-conformity of the purchased product with the local standards, such as voltage, frequency, power plugs, or other local technical specifications.

c) The repair process for products purchased outside the country of use may require a longer time if the product is not locally sold by Krups.

d) In cases where the product is not repairable in the new country, the Krups guarantee is limited to a replacement by a similar product or an alternative product at similar cost, where possible.

Consumer Statutory Rights
This Krups manufacturer’s warranty does not affect the statutory rights a consumer may have or those rights that cannot be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This warranty gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country or Province to Province. The consumer may assert any such rights at his sole discretion.

Additional information
Accessories, Consumables and end-user replaceable parts can be purchased, if locally available, as described in Krups internet site.

<table>
<thead>
<tr>
<th>CANADA</th>
<th>GROUPE SEB CANADA</th>
<th>MEXICO</th>
<th>G.S.E.B. MEXICANA, S.A. de C.V.</th>
<th>U.S.A.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>345 Passmore Avenue</td>
<td></td>
<td>Goldsmith 38 Desp. 401, Col. Chapultec</td>
<td></td>
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<tr>
<td></td>
<td>Toronto, ON M1V 3N8</td>
<td></td>
<td>Delegacion Miguel Hidalgo 11 560 Mexico D.F.</td>
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<td></td>
<td>1-800-418-3325</td>
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: www.krups.com