

KRUPS GUARANTEE OF PERFORMANCE

For service, repair or warranty please see instructions below.

If you have any other questions concerning your "IL CaffèPresso" machine # 865 call the KRUPS Consumer Service Department toll free (Monday through Friday [except holidays] from 9 AM to 4 PM Eastern Standard Time) 1-800-526-5377.

This fine KRUPS product is manufactured according to a rigid code of quality standards, and, with a minimum of 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 do as follows for the most convenient, fastest service.

If your product needs to be repaired please send it to the address listed below:

**KRUPS Consumer Service
KRUPS North America, Inc.
7 Reuten Drive
CLOSTER, New Jersey 07624**

Pack up your appliance carefully to avoid damage in shipping and be sure to provide us with the following information:

A. Your name and address and type number of the appliance on the outside wrapping of the packaging.

B. Tape a brief note to the body of the machine indicating:

- How long you own it.
- Possible problem.

IMPORTANT: ONLY SEND THE DEFECTIVE APPLIANCE. KEEP ALL REMOVABLE PARTS AT HOME TO AVOID FURTHER DAMAGE IN TRANSPORT!

We will repair or replace your KRUPS product without delay and send it back to you with no charge for shipping.

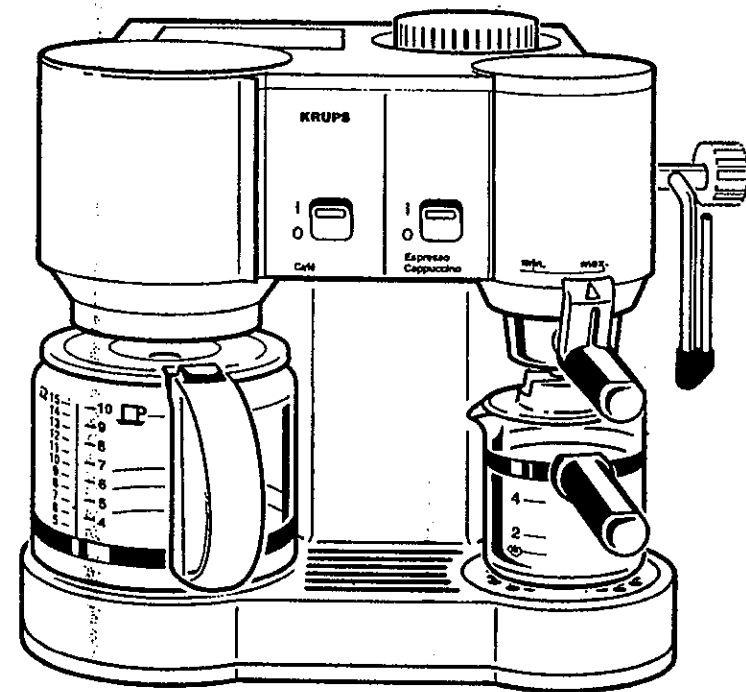
If you send us a receipt for the regular UPS or Parcel Post charges, we will even reimburse you for your shipping charges, within or after the warranty period.

On all repair work to be done after the warranty period, our Consumer Service Department will bill you for material and labor only.

Do not return your appliance to the store. The KRUPS Guarantee of Performance program has been designed to provide you with the best possible service using genuine KRUPS parts.

All repair work and replaced parts will carry an extended 90-day-warranty.

IL CaffèPresso (Art. 865)



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 electric shock, do not place 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 an authorized service facility for examination, repair or adjustment.
- The use of an accessory not evaluated for use with this appliance may cause injuries.
- 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.
- To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Do not unscrew or remove boiler cap while the machine is in operation. Wait until brewing cycle is completed and all water and steam has been used up.
- Appliances with Glass Carafes.
 - A. The carafe is designed for use 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 cleansers, steel wool pads, or other abrasive material.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord Set:

- A. A short power-supply cord is to be 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 fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

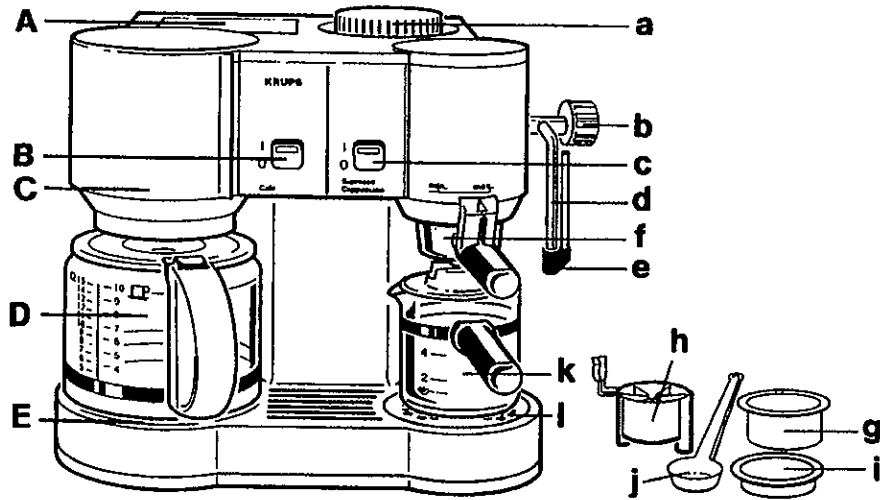
CAUTION:

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

Do not immerse this coffeemaker in water or any other liquid.

To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.

- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only.
- Never refill the water chamber while this coffeemaker is in the "on-position". Turn the coffeemaker off and let it cool down for ten minutes before refilling with water.
- Do not place carafe on a hot surface or in a heated oven.
- Before turning your KRUPS coffeemaker on, please make sure that carafe is flat on inside circle of heating plate.
- Never remove carafe before brewing is completely finished (this is the case when dripping from the filter holder into the carafe has stopped completely).
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.



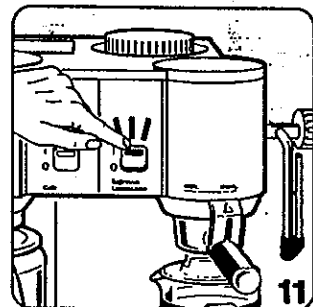
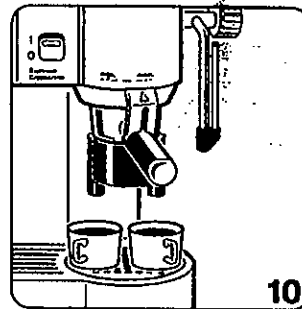
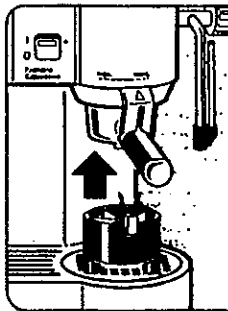
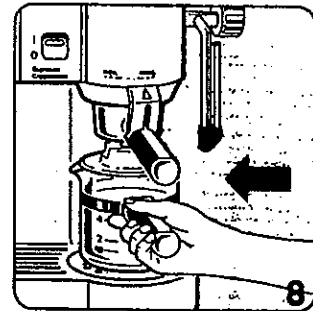
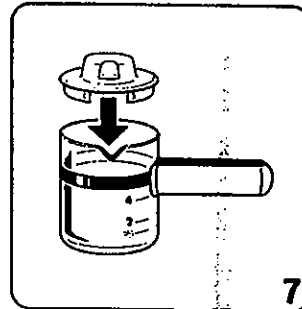
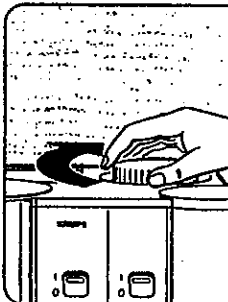
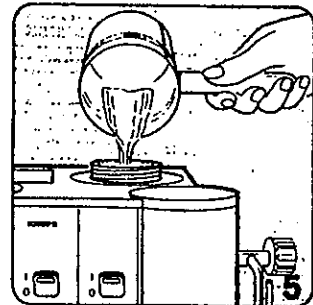
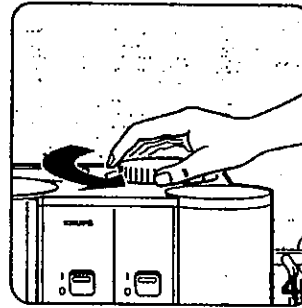
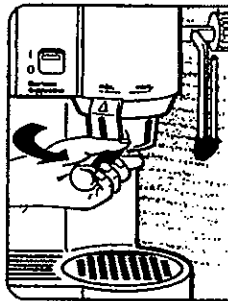
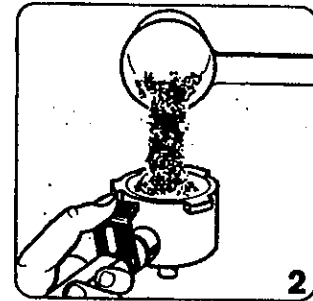
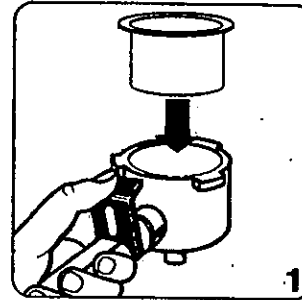
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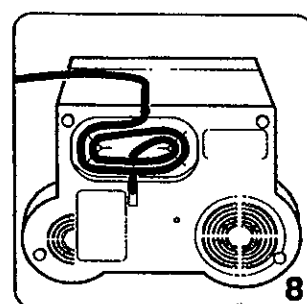
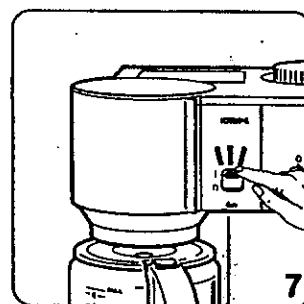
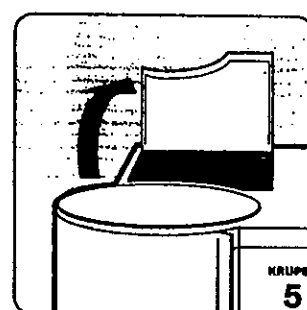
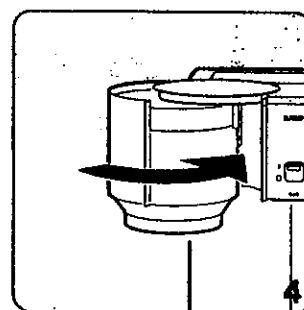
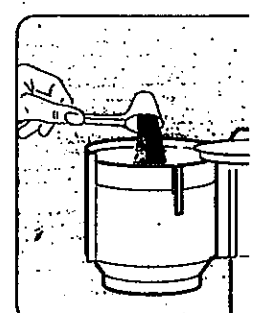
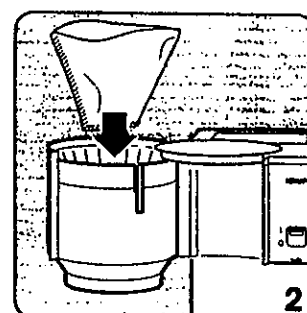
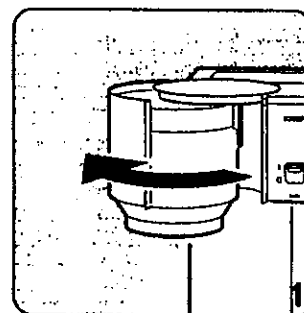
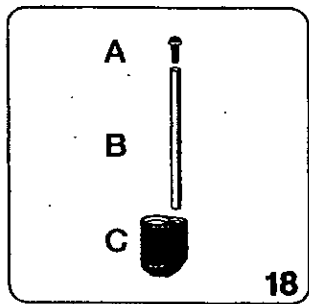
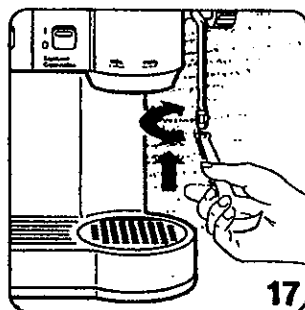
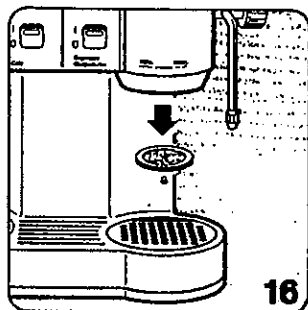
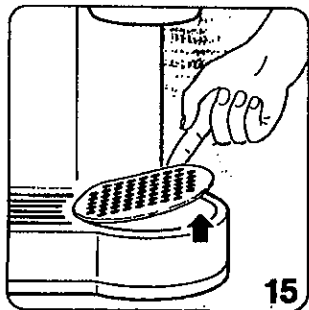
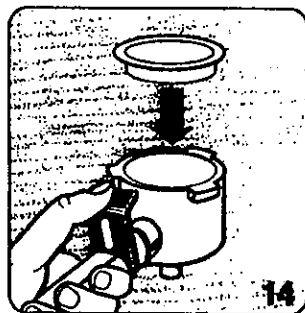
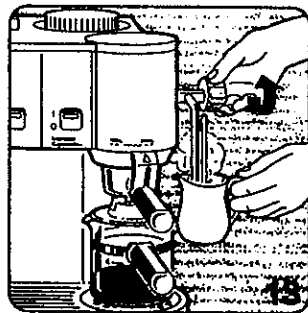
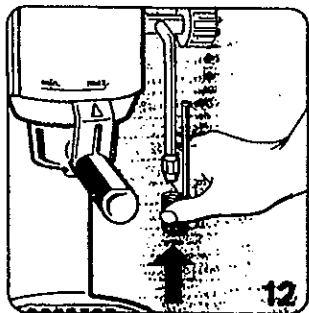
Espresso/Cappuccino

- a - boiler cap
- b - steam release knob
- c - "on/off" switch
- d - steam nozzle
- e - "Perfect Froth" attachment
- f - filter holder with protective holder
- g - filter basket
- h - cup adapter for brewing directly into two cups
- i - steam build-up plug
- j - measuring scoop
- k - carafe with handle and lid
- l - removable overflow grid

Coffee

- A - hinged lid
- B - "on/off" switch
- C - swivel filter
- D - glass carafe with lid
- E - warming plate





BEFORE YOU START...

We recommend that you get familiar with all the parts of your "IL CaffèPresso" before operating the machine. On your espresso maker, insert the filter in the filter holder, the filter holder in the filter rings, remove and replace the boiler cap, turn the steam knob on and off and check out all the parts of the coffeemaker. Wash all loose parts in warm soapy water, rinse thoroughly and dry.

Read all instructions, cautions, notes and attentions before actually using the machine.

CAUTION - PRESSURE

NEVER open boiler cap (a) or remove the filter holder (f) while your "IL CaffèPresso" is turned on or as long as there is pressure in the boiler container.

In order to check if the machine is still under pressure, proceed as follows:

- a - using the "on/off" switch (c), turn machine "off",
- b - unplug machine,
- c - open the steam release knob (b) by slowly turning it counterclockwise. If steam still comes out of the nozzle, then the water container is still under pressure,

- d - hold a pitcher with some water underneath the steam nozzle with the steam nozzle (d) immersed in the water and release all the steam,
- e - you can now remove the boiler cap and the filter holder,
- f - close the steam release knob (b) by turning it clockwise.

GENUINE ESPRESSO

Espresso is a far richer and stronger brew than regular coffee. It should be deep, dark and delicious. Most people find that they enjoy it in small quantities because of its richness and for that reason espresso is usually served in small (2-2½ oz.) demi-cups. Your "IL CaffèPresso", properly used, will always produce espresso that is deep, dark and delicious. Just follow the instructions and use fresh, well-roasted, pre-ground espresso or espresso beans you grind yourself.

Preparing espresso or cappuccino is different from brewing regular drip coffee. Technically, one main difference is that the water will come to a boil and will then be forced through the ground coffee. This means that an espresso machine works under pressure and needs special attention.

CAUTION - HOT

Do not touch boiler cap (a) during operation. Before removing boiler cap turn off machine, let it cool down for at least 2 or 3 minutes. Relieve pressure. See CAUTION - PRESSURE.

Making Espresso

1. Place your "IL CaffèPresso" near an electrical outlet and release enough cord so that you can later plug in the machine.
2. Place the filter basket (g) into the filter holder (f) (see figure 1).
3. Fill with ground espresso. The filter basket (g) is marked on the inside for 2 and 4 cups. Pack the coffee lightly and **clear any excess coffee from the rim of the filter holder.** This will assure proper fit to the filter rings (see figure 2).

ATTENTION

- a) Do Not Pack Coffee Too Tightly.
- b) Do Not Fill More Coffee Than Indicated By The Four Cup Marking Into The Filter Basket. This might cause clogging or overflow.

4. Take the filter holder (f) containing the filter and coffee and place it so that the arrow on the filter holder is in line with the beginning of the graphics on the unit. Press the filter holder upwards and turn firmly to the right (counterclockwise) at least to the "min" mark and not further than the "max" (see figure 3).

Following this procedure will prevent the filterholder (f) from becoming dislodged as pressure builds up during brewing.

5. Unscrew the boiler cap (a) by turning it counterclockwise (see figure 4).
6. Fill the boiler container with cold water using the glass carafe (k) (see figure 5).

CAUTION

Never fill the boiler while your "IL CaffèPresso" is switched on.

Never fill more than 20 oz. of water into the boiler.

The glass carafe (k) has markings for 2 and 4 cups:
2 cups of water: 2 cups of espresso
3 cups of water: 2 cups of espresso, plus steam for frothing milk for cappuccino

4 cups of water: 4 cups of espresso

Maximum capacity to the bottom of the metal band around the glass carafe: 4 cups of espresso, plus steam for frothing milk for cappuccino.

CAUTION

For Maximum Boiler Capacity: Never Fill The Carafe Above The Bottom Of The Metal Band!

NOTE

It is very important to fill only the amount of water you need into the boiler. Your "IL CaffèPresso" will always process **all the water** until the boiler is empty.

7. Close the boiler cap (a) securely by turning it clockwise (see figure 6). Place carafe lid on carafe so that the lid opening points towards the pouring spout of the carafe (k) (see figure 7).
8. Place carafe under the filter holder. Make sure that the nozzle in the filter holder points to the opening of the carafe lid (see figure 8).

ATTENTION

Make sure the overflow grid (l) is in place.

9. To make espresso directly into two cups clip the two cup adapter (h) onto the filter holder and make sure the two cups are placed correctly underneath the spouts (see figures 9 and 10).

10. Plug in the machine, make sure that the steam release knob is in the "closed" position (turn knob clockwise). Turn on/off switch (c) "on" (see figure 10). The machine will take approximately 2 minutes for the water to be heated. The water will then be forced through the group head into the glass carafe or cups.

11. Wait until all the water in the boiler has been used. Switch off the machine. The signal light will go out.

12. **DO NOT unscrew boiler cap (a) while machine is in operation. Wait until brewing is completed and water and steam have been used up. (See CAUTION - PRESSURE.)**

CAPPUCCINO

Cappuccino reported takes its name from the chocolate hues of the robes worn by the Capuchin monks who favor this delicious dessert

fee. 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 worldwide gourmet choice.

Making Cappuccino

If the "Perfect Froth" is not attached, attach it now (see figure 12).

1. Pour 4 to 6 oz. of fresh, cold milk into a small pitcher. The pitcher should fit underneath the steam nozzle (d).
2. Follow the directions from step 1 to 11 in section "Making Espresso".
3. As soon as the first few drops of coffee are forced through the filter holder, start steaming the milk. Place the tip of the steam nozzle almost to the bottom of the pitcher (see figure 13).
4. a) Turn the steam release knob (b) counter clockwise to release steam (see figure 13).
b) Keep the pitcher slightly tilted so that you can always see the position of the nozzle as you froth the milk.
In just a few seconds, your milk will begin to

froth. As the foam rises, keep lowering the pitcher so that the tip of the steam nozzle is always just slightly beneath the surface of the rising foam.

- c) When you have finished frothing milk, close the steam release knob (b) by turning it clockwise while the nozzle is still immersed in the milk. This will avoid splattering of the hot milk and foam.
- d) If you prefer "stiff" foam, let the frothed milk stand for a minute. If you prefer "creamy" foam, use immediately.

ATTENTION Clogged Up Steam Nozzle

Milk residuals will build up in the tip of the steam nozzle after frothing milk. Let the steam nozzle cool down. Unscrew the tip and clean under warm water. To unscrew the tip, use the opening in the measuring spoon. Make sure that the inside of the tip of the steam nozzle is free, so that the steam can pass freely to froth milk again. Replace the tip of the nozzle and screw on tightly (see figure 18).

Steaming Without Making Espresso (Steamplug)

CAUTION

Make sure your "IL Caffè-Presso" is cool and all pressure has been released (see CAUTION - PRESSURE).

1. Insert the steam build-up plug (l) into the filter holder (see figure 14). Proceed with steps 4 and 5 in the section "Making Espresso".
2. Fill the boiler container with cold water.
3. Have your container with milk ready to heat.
4. Proceed with step 7 and 11 in the section "Making Espresso".
5. Open the steam release knob (b) immediately after turning the machine on. Stand by with your frothing pitcher (see figure 13).

CAUTION:

Do not leave the machine unattended at this time.

It will take approximately 30 to 60 seconds after turning the machine on for the steam to come out of

the steam nozzle. Proceed with steps 4a) and 4b) in the section "Making Cappuccino".

6. When all steam is released, close the steam release knob (b) and turn off the machine.

CAUTION:

If you do not need all the water for steaming, proceed as follows.

- a) turn off the machine,
- b) release the remaining steam pressure into another container.

Do not close the steam release knob before all steam is released! (see section CAUTION - PRESSURE).

ATTENTION

The top closure of the Perfect Froth attachment (see figure 18, 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.

CLEANING

Before cleaning, turn "off" the machine, unplug it, and allow it to cool down.

The filter holder, filter basket, carafe, carafe lid, and overflow grid can be put in

the dishwasher's upper rack, away from the heating/drying element.

The machine can be wiped clean by using a damp cloth. Never immerse the body of your "IL Caffè-Presso" in water or any other liquid. Clean the brewing head with a damp cloth and remove ground coffee. If there is water left in the boiler chamber, let the machine cool down, remove all loose parts and empty through the top opening by turning upside down.

Cleaning The Steam Nozzle

Clean the steam nozzle each time after you have immersed it in the milk, otherwise the inside of the nozzle becomes clogged and the milk deposits on the outside harden and become difficult to remove.

If clogging does occur, unscrew the tip of the steam nozzle (see figure 17). Remove all milk particles using a sewing needle and rinse under the faucet. Replace nozzle tip making sure to screw it on tightly.

Wipe off the outside of the nozzle with a wet cloth. Hold the wet cloth very close to the tip of the nozzle and open the steam

valve. Let the steam enter into the wet cloth for two seconds, then close the valve. Any milk residue will then be flushed out.

Cleaning The Perfect Attachment

For a thorough cleaning, the "Perfect Froth" attachment, remove part C (see figure 18). All parts should be rinsed in warm water. If the small suction opening in part A is clogged up, it can be opened with a fine needle.

Cleaning The Drip Tray

The overflow grid can be cleaned by removing the grid (see figure 15).

CAUTION

DO NOT try to open or disassemble the main body of the machine.

DECALCIFYING

Under normal conditions you do not need to decalcify your "IL Caffè-Presso". However, in areas where there is hard water or where the machine is used very frequently, we recommend decalcifying especially if white deposits can be seen in boiler chamber. Decalcifier is widely available and can be purchased from KRUI Consumer Service Department.

When To Descalcify

You will know when such a cleaning is necessary by an obvious slowdown in the brewing time of your coffee. This extended time indicates that there is a calcium deposit in your coffee maker. Descalcifier is widely available and can be purchased from the KRUPS Consumer Service Department.

How To Decalcify

Please follow the procedure listed below to decalcify your machine:

- Turn machine "off" and unplug the appliance. Allow it to cool before decalcifying.
- Remove filter holder, glass carafe, and overflow grid from the machine.
- Turn machine completely upside down. With a flat blade screw driver, remove the brewing head sieve by turning it clockwise until the sieve can be removed from the machine (see figure 16).
- Turn machine upright again and reinsert overflow grid into place.
- Dissolve the decalcifying agent into 4 cups of water. Pour this solution into the boiler container and secure the boiler cap.

- Place the glass carafe without the lid underneath the brewing head.
- Turn the machine to the " " position so that the solution will pass through the water heating system into the glass carafe.
- Allow the machine to cool down after each application.
- Repeat the above process using clean, cold water to remove all the remaining solution in the machine. Clean twice if necessary.

CAUTION

Decalcifying agent is a citric acid which is harmless. However, we recommend keeping it out of the reach of children. Do not take internally. If swallowed accidentally, drink several glasses of water or milk and consult your doctor.

PROBLEMS AND CAUSES MAKING ESPRESSO OR CAPPUCCINO

(Always check if the appliance is plugged in and is in the proper "On" position.)

Problem:

1. Espresso leaking from filter holder

Cause:

- Filter holder not properly inserted

- Filter holder not pushed in far enough
- Internal gasket is dirty and needs to be cleaned
- Gasket without elasticity, replace it with a new one
- Coffee powder not cleaned off the edge of the filter holder

Problem:

2. Espresso does not come out

Cause:

- No water in boiler container
- No coffee in filter holder
- Filter clogged because coffee is ground too fine and or pressed down too hard

Problem:

3. Steam does not come out of steam nozzle

Cause:

- No water or not enough water in the boiler chamber
- Steam nozzle is clogged (see "Cleaning" section)
- Perfect Froth attachment is clogged (see "Cleaning the Perfect Froth")

Problem:

4. Not enough froth when frothing the milk

Cause:

- Perfect Froth attachment touches the bottom of the pitcher
- Perfect Froth tip is clogged (see figure 18, part A). See also section "Cleaning The Perfect Froth Attachment"
- Steam nozzle is clogged (see "Cleaning")

For best results...

...always use fresh, cold water (warm water might be stale and have mineral deposits which would impair the flavor of the coffee).

...we recommend that you grind your own beans. Freshly ground beans deliver more aroma and flavor. Use one KRUPS measuring scoop of beans per cup. ...serve coffee immediately after brewing. ...never reheat coffee.

PREPARING COFFEE

Before making your first pot of delicious coffee, we recommend rinsing the coffee maker once or twice with water only, without ground coffee in the filter

basket. This will remove any possible dust which may have settled during shipping.

Be sure that the water chamber is empty. Remove any literature, etc. if found in the water chamber.

- The lid of the glass carafe must be properly positioned during the brewing process. The lid fits around the outside of the carafe and the rectangular part of the lid has to be pushed down so that it engages with the handle of the glass carafe.

- To release the lid pull the rectangular part of the lid upwards.
- Make sure that the swivel filter is properly closed during the brewing process. When closing the swivel filter you will feel a noticeable resistance when the handle of the swivel filter is approximately 1/2 inch away from the non-removable side piece. Push in firmly until the handle touches the side of the coffee maker.

- Caution: If the swivel filter is not pushed in properly the "Stop'N Serve" trigger can not function. This may cause hot water or hot coffee to overflow.

- The "Stop'N Serve" mechanism is open as long as the glass carafe is inserted in the machine and is properly on the water plate and the swivel filter is closed properly. When brewing coffee make sure the glass carafe is in place (see Stop'N Serve section).

Putting in The Ground Coffee

1. Swing out the swivel filter (C) (see figure 1) and insert a paper filter. We recommend using KRUPS size 4. When inserting a paper filter make sure the seal is pointing towards the base of the filter holder (see figure 2).
- Use your hands to form the filter to the contours of the filter holder. This will ensure you to achieve best results.
- If you prefer a permanent filter, the KRUPS "Gold Tone" 053 is available as an accessory. This can be purchased from your local retailer or call KRUPS Consumer Service department.
2. Put ground coffee in the filter holder (see figure 3). We suggest using one level KRUPS measuring spoon

ground coffee for each cup of robust brewed coffee. After using your KRUPS coffee maker several times, you can adjust the quantity to suit your own taste.

- We do not recommend using coffee that is ground to a powder-like consistency, as this will prevent water from passing through the coffee.
3. Close the swivel filter and make sure that it is completely closed (see figure 4).

ATTENTION

- Make sure that the filter paper does not fold over when closing the swivel filter, otherwise the water might run between the filter paper and the filter holder producing a very weak cup of coffee.

Filling The Water Chamber

1. Open the hinged water chamber lid (see figure 5). Pour in the desired quantity of water (see figure 6).
- The amount of freshly brewed coffee delivered after the brewing process will always be slightly less than the amount put into the water chamber. This is due to the minimal absorption of the water by the ground coffee.

Therefore, put in a little more water to begin with so that you will have the number of cups that you desire.

2. Place the glass carafe with lid in position on the warming plate.
3. Turn "on" your "IL Caffè-Presso" using the "On/Off" button. The indicator light will illuminate indicating that the brewing process has begun (see figure 7).
4. As long as the red indicator light is illuminated the coffee will be kept warm.

Stop'N Serve Feature

The Stop'N Serve feature is KRUPS' answer to the impatient coffee drinker's clamor for a quick cup of coffee! This device automatically stops the flow of brewed coffee through the filter cone if the glass carafe is removed from the warming plate during the brewing cycle. You have about 20 seconds between the removal of the carafe and it being reinserted back onto the warming plate.

The Stop'N Serve device closes off the filter cone so effectively that there is virtually no coffee-drip onto the warming plate. Once the carafe is replaced, the brewing process and the flow of coffee into the carafe can be resumed.

CAUTION

If the coffee DOES drip onto the warming plate after the removal of the carafe, it is usually an indication that the seal in the filter holder is missing or defective. In this case call the KRUPS Consumer Service Department at 1-800-526-5377 and they can assist you.

It is also possible that too much ground coffee has been placed in the filter paper. This causes the water that jets into the filter cone to overflow between the filter and the sides of the filter cone.

If this blockage and subsequent dripping does occur, put the glass carafe immediately back onto the warming plate, and allow the full brewing cycle to run its course. Do not swing out the swivel filter until the brewing process is completed.

CLEANING

- Always unplug this appliance before cleaning. Clean the filter basket, carafe, and lid in a solution of warm water and mild liquid soap. These parts can also be placed in the upper level of your dishwasher away from the heating and drying element for safe effective cleaning.

- Never use scouring agents.
- Never immerse the appliance itself in water. To clean, simply wipe off with a soft, damp cloth.
- Never use a cloth to clean inside of the water chamber, as this might leave fuzzy deposits in the chamber. Just rinse with cold water periodically.

DECALCIFYING

Although your KRUPS coffee maker has the most advanced water heating and pumping system, it will periodically need cleaning with a decalcifying agent.

- This is due to the calcium (limestone) found in drinking water.
- In some areas where the water is hard, you will need to decalcify more frequently than in areas with soft water.
- It will also depend upon how often you use your coffee maker.

LIMITED one-year warranty

Your KRUPS product is covered by the following warranty: If, within one year from date of purchase, your KRUPS product fails to function because of defective material or workmanship, KRUPS North America will, at its option, repair or replace the unit without charge, provided the owner returns:

- The KRUPS product (securely packed) and
- Proof of date of purchase to: KRUPS Customer Service, KRUPS North America, Inc., 7 Reuten Drive, CLOSTER, New Jersey 07624

To assure prompt service, include a letter indicating the specific cause for returning your KRUPS product.

Do not return any loose parts or any accessories which are not defective with your appliances to damage and loss in transit.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use of 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 vary from state to state.