

# KRUP'S

Novo 4000 Programatic

Model #884



Instructions  
for Use

Warranty

Guarantee of  
Performance

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire,

- Read all instructions and information in this instruction book and any other literature included in this carton



- Do not protect against electric shock 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



- 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, press button to "OFF", then remove plug



- Use extreme caution when dispensing hot steam.

# CAUTION

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

Do not immerse base in water.

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

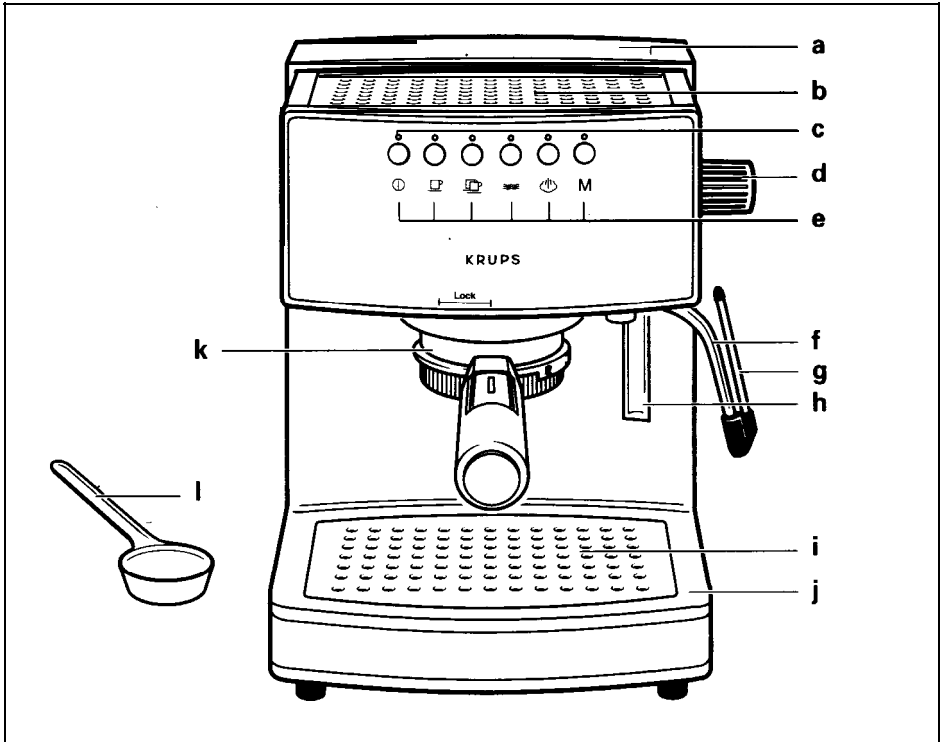
## SAVE THESE INSTRUCTIONS

### SPECIAL CORD SET INSTRUCTIONS

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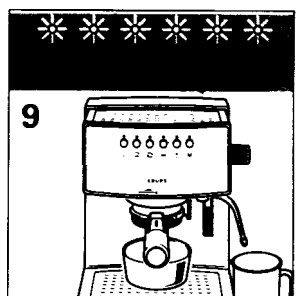
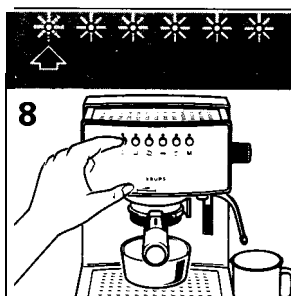
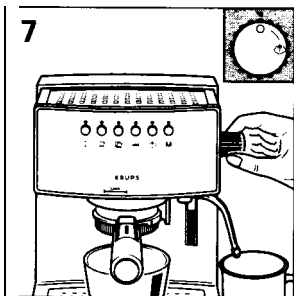
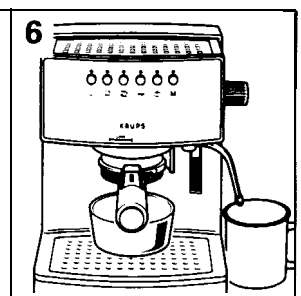
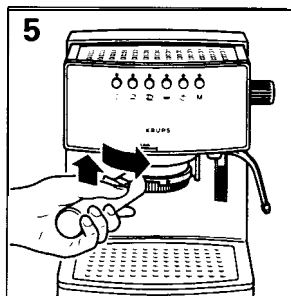
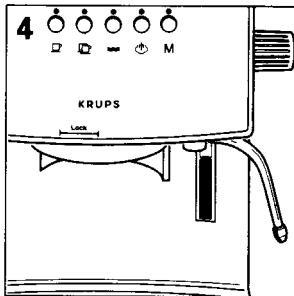
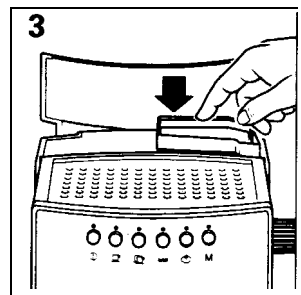
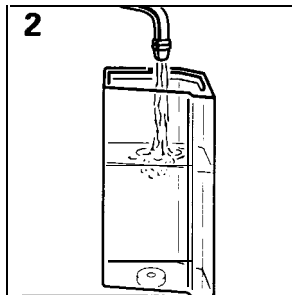
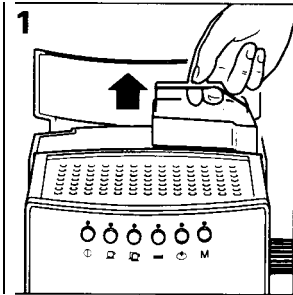
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- B. Longer extension cords are available and may be used if care is exercised in their use.
- C. If a long extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is (3) bunding-type S-wire cord, and

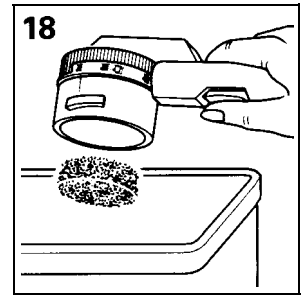
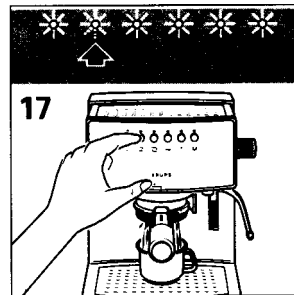
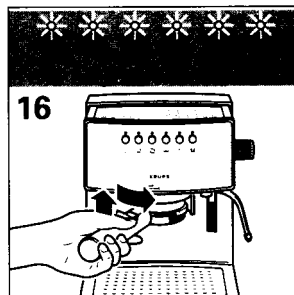
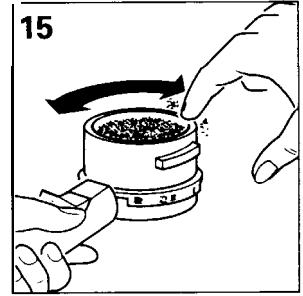
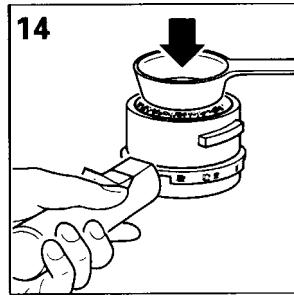
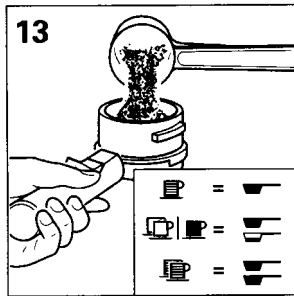
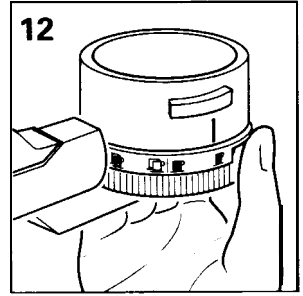
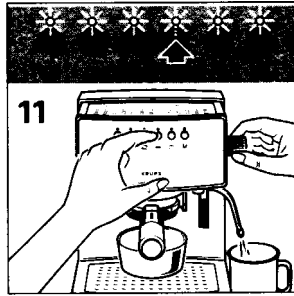
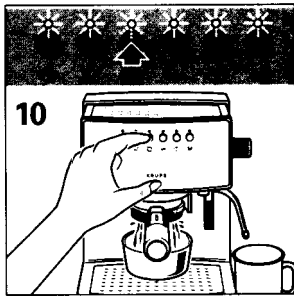
# Krups Novo 4000 Programatic

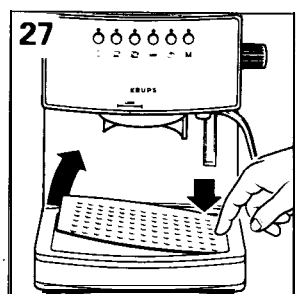
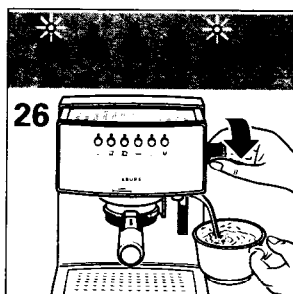
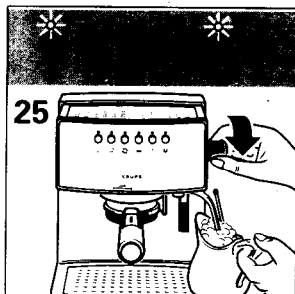
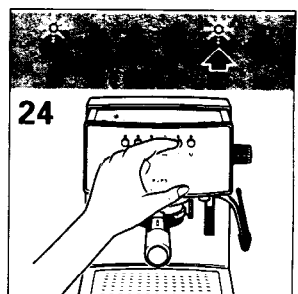
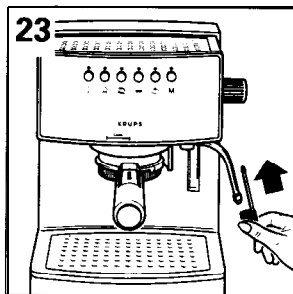
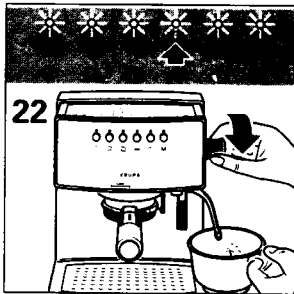
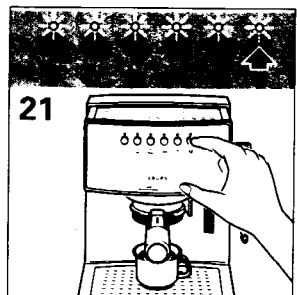
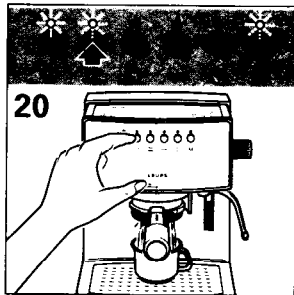
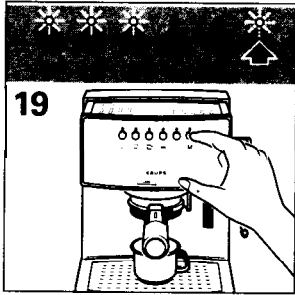


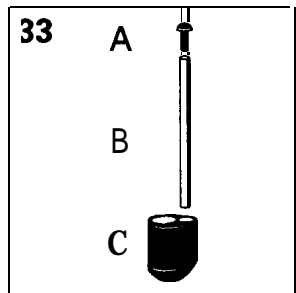
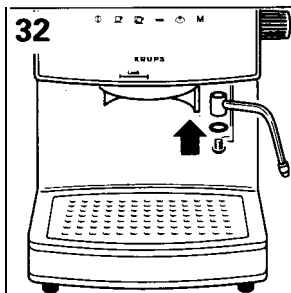
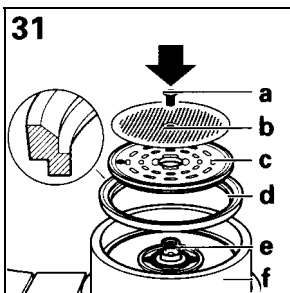
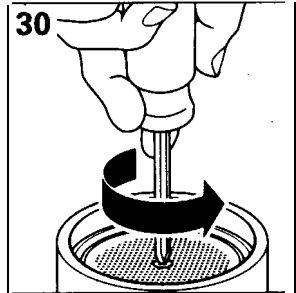
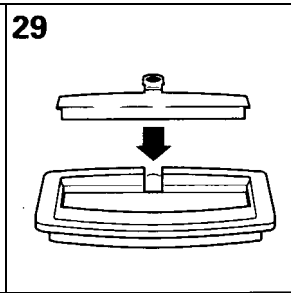
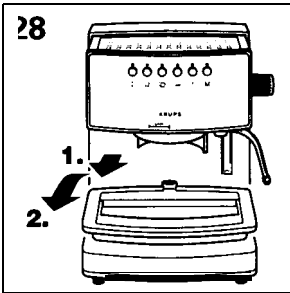
- a: Removable water reservoir under lid
  - b: Cup warming tray
  - c: ON/OFF button with red indicator light
  - d: Rotary changeover dial
  - e: Central control panel with LED display  
(from left):
    - ON/OFF
    - Automatic one cup portion
    - Automatic two cup portion
    - Hot water dispenser
- Steam  
Memory

- f: Swivel nozzle for steam and hot water
- g: "Perfect Froth" attachment
- h: Water level indicator
- i: Removable cup grid
- j: Removable drip tray
- k: ProCrema filter holder
- l: Measuring spoon









## Features

- **Stainless Steel Pro Thermoblock Heating System (PTS)** clears the machine of any excess water in the machine's system, and maintains the ideal extraction temperature.
- **Microchip Monitored Steam Pump control** delivers a constant flow of "dry" steam. This unique dryness of steam and its regulated pressure froth milk for cappuccino and latte.
- **Electronic Touch Pad Control with LED** offers various functions, including automatic "one" and "two" cup portioning and memory at the touch of a button.
- **Programmable features** lets you set and store the cup portioning to deliver just the right amount of espresso to suit your taste.
- **ProCrema Filter Holder**  
All-in-One ProCrema filter holder features a selector dial that adjusts the amount of coffee you need for 1 cup of regular strength espresso, 2 cups of mild espresso or 1 cup of strong espresso, or 2 cups of regular strength espresso to suit your personal taste. The all-in-one filter holder also features a spring mechanism that will ensure that your coffee is evenly tamped upon insertion for flawless crema-laden espresso every time.
- **Rotary Changeover Dial** enables you to steam milk or dispense hot water for tea and other hot beverages.
- **KRUPS unique "Perfect Froth"** attachment takes the guesswork out of frothing milk for cappuccino and latte.
- **Large 37 oz. removable water reservoir** makes continuous cups of espresso, cappuccino and latte.
- **Warming Tray** for pre-warming cups.
- **Removable Drip Tray and grid** allow for easy clean-up.

## Introduction

The KRUPS "Novo 4000 Programatic" extracts rich, natural flavors from the coffee beans and brings those flavors together to deliver a single perfect cup of espresso. This is achieved by precisely applying the right amount of pressure (15 bars), which draws out all of the coffee's natural richness. With the push of a button, you can enjoy the full bodied flavor and aroma of authentic restaurant quality espresso.

### Genuine Espresso

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

The mark of real espresso is its wonderful inviting fragrance and a light brown "Crema", found on top of the surface of the coffee. Your "Novo 4000 Programatic", properly used, will always produce espresso that is deep, dark, and delicious. Just follow the instructions and use fresh, well roasted espresso beans.

### Grinding Espresso Beans

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

Remember, espresso requires a much finer grind than regular coffee.

## Using your KRUPS "Novo 4000 Programatic" for the first time

We recommend that you get familiar with all the part of your KRUPS "Novo 4000 Programatic" before operating the machine.

Insert the filter holder into the machine and remove and replace the water reservoir.

Move the steam nozzle.

Wash all loose parts in warm soapy water, rinse thoroughly and dry.

When using your KRUPS 'Novo 4000 Programatic' for the first time we recommend running water through the machine to remove any dust particles which may have settled during shipping.



#### Attention!

- Before you start, make sure that the cup grid (i) is in place and the removable drip tray (j) is properly inserted (figure 27).

#### Step 1



Before first use, we recommend allowing water to run through the machine to cleanse the internal system.

- Remove the water reservoir from the machine by lifting up on the handle, located on top of the water reservoir (see figure 1).
- This allows you to conveniently bring the water reservoir to the faucet. Fill with cold water (see figure 2).
- Replace reservoir back into the machine (see figure 3).
- The water level indicator will let you see how much water remains in the container, and you should refill as needed (see figure 4).
- Insert the filter holder (without coffee) into the machine and raise it up into the brewing head at a 45 degree angle. Turn the filter holder to the right until the marking located on the auto-eject button of the filter holder handle is within the "lock-range" indicated on the lower edge of the front panel. This will lock the filter holder into place (see figure 5).

You are now ready to warm-up the machine.



#### Step 2

- Place a cup that has at least a 5 oz. capacity under the filter holder spout and another cup or frothing pitcher under the steam nozzle (see figure 6).

- Turn the rotary dial to the 0 position (see figure 7).
- Press the ON/OFF button (c) . The red indicator light will flash, four LED lights will be stationary green and the "memory light" M will be orange (see figure 8).
- When the red indicator light stops flashing, the machine is ready for use (see figure 9).
- Press the automatic "two" portion control button . It will flash first, then begin to run water through the system, dispensing the hot water through the filter holder (see figure 10).

The portion control is pre-set into memory and will dispense approximately 4 oz. of water, then shut off automatically. You do not need to manually stop or turn off the system.

Repeat this process five times, each time waiting for the red light to stop flashing. This process will require you to stay with the machine to empty each cup as it becomes full.

- To clear the steam nozzle, press the hot water button  and turn the rotary dial to the  position. Place a cup or pitcher under the nozzle (see figure 11).

Allow several ounces of water to run through and then turn the rotary dial back to the 0 position.

Note: Your machine has a thermostat that controls the temperature continuously so that it will be ready anytime you need it. You may leave your machine on for several hours using a minimum amount of power. If you don't intend to use the machine for a long period of time (overnight, for example), it is recommended that you turn it off.

### Pre-warming cups

When using the appliance, you should pre-warm the cups with hot water. Afterwards, you can keep the cups at their ideal temperature by placing them on top of the warming tray upside down. You may also want to place a dishcloth on top of the cups to help keep them warm.

Pre-Warming Cups:

Turn the rotary dial to the 0 Position.

Insert the filter holder without coffee into the machine.

Press the ON/OFF button (c) .

The red indicator light will flash, four LED lights will be stationary green and the “memory light” M will be orange.


When the red indicator light stops flashing, the machine is ready for use. Place cup(s) under the filter holder spout and press “one” or “two” portion control button according to the size of the cup(s). If the machine is ready for use, the warming tray will slowly begin to heat up. Place the cups upside down onto the warming plate.

## Everyday use for preparing espresso

Step 1

- Fill the water reservoir with fresh cold water (see figures 1-31).

Step 2

- Turn the rotary dial to the 0 position (see figure 7).
- Press the ON/OFF button (c) . The red indicator light will flash, four LED lights will be stationary green and the “memory light” M will be orange (see figure 8).

When the red indicator light stops flashing, the machine is ready for use.

To prevent previous coffee particles from clogging the brewing head, run a small amount of water through the filter holder (see Using for the first time) without coffee.





Hint: Leave the filter holder in the machine without coffee and allow it to heat for several minutes before brewing.

This, along with pre-warming the cups will contribute to a hotter cup of espresso.

Step 3

- Remove the ProCrema filter holder from the machine.

The filter holder selector ring can be adjusted to three individual positions to suit your personal taste (see figure 121:

-  1 cup regular strength espresso
-  1 cup strong espresso
-  2 cups mild espresso
-  2 cups regular strength espresso

Turn the selector ring to the desired position.

- Depending on which setting you have chosen add one, one and a half, or two KRUPS measuring spoons of espresso coffee (see figure 13).
- Make sure that you do not overfill the basket. Press (tamp) the coffee lightly into the filter holder using the back of your KRUPS measuring spoon (see figure 14).

Your ProCrema filter holder also features a built-in tamper, which will ensure that the coffee has been evenly tamped.

- It is also very important that you remove any coffee that has fallen onto the rim of the filter holder while you were filling or tamping the coffee (see figure 151).
- Insert the filter holder into the machine by raising it up at a 45 degree angle. Turn the filter holder to the right until it is firmly locked into place. The marking located on the auto-eject button of the filter holder handle must be within the “lock-range” indicated on the lower edge of the front panel (see figure 16).

Place the warmed cup(s) under the filter holder spout.

Step 4

The machine is already pre-programmed to prepare either “one” (1.7 oz.) or “two” (4 oz.) cups of espresso.

- Press the appropriate button for “one”  or “two”  (see figure 17).

The green light will begin to flash and the appropriate amount of coffee will be dispensed. Once brewed, the red indicator light will begin to flash, indicating that the machine is readjusting the brewing temperature. However, this will not stop you from continuing to brew espresso.

 **Caution:**

If the water reservoir is empty and the pump is running, you will hear a distinct noise, which is louder than the normal operating sound. Turn off the machine! Never let the pump run when the water reservoir is empty, as this can damage the pump.

**Step 5**

- To remove coffee from the filter basket, remove the filter holder from the machine. To remove the coffee cake from the filter holder, press the auto-eject button located on the handle and knock out the espresso grounds (see figure 18).

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



## Using the memory function

The memory function can be used to alter the pre-programmed portions to make “shorter” or “taller” amounts of espresso. Once selected, the new portion will remain in memory until the next time it is manually changed.

**Step 1**

Turn ON the appliance as you would for preparing espresso.

Insert the filter holder (with coffee) into the brewing head. Place a cup under the filter holder.

- Once the red indicator light stops flashing, press the M key. The M indicator light will flash, while the indicator lights for “one” and “two” cup portions will remain constant (see figure 19).
- Press and hold in either the “one”  or “two”  selection until the desired quantity of espresso is dispensed (see figure 20).
- Press the M key to store the new programmed amount into memory (see figure 21).

## Preparing hot water

Your “Novo 4000 Programatic” machine can be used to dispense hot water for tea, cocoa, instant soup and other hot beverages by using the steam/hot water nozzle (do not use the “Perfect Froth” attachment for this procedure).

**Step 1**

Make sure the reservoir is filled with fresh, cold water.


Turn the rotary dial to the 0 position and turn the machine ON. When the red indicator light stops flashing, swing out the steam/hot water nozzle (f) and place a cup under the nozzle.

- Press the  button and turn the rotary dial to the  position (see figure 22).

When you have reached the desired quantity of hot water, turn the rotary dial back to the 0 position.

**Note:** If you do not turn the rotary dial to activate the hot water function within 2 minutes, the machine will automatically reset to the normal operating mode.

Once you have removed the cup from under the steam/hot water nozzle, swing the nozzle inward, over the drip tray to catch any excess water.

 Exercise caution when using the steam nozzle, it is very hot!

## Frothing milk for cappuccino

In addition to preparing coffee and espresso, you can also use your “Novo 4000 Programatic” machine to froth milk for cappuccino. Cappuccino is traditionally served in a 5 oz. cup consisting of 1/3 espresso, 1/3 steamed milk, topped with 1/3 froth.

- For best results, you should use the included KRUPS patented ‘Perfect Froth’ attachment (see figure 23).

The “Perfect Froth” attachment should be used to froth milk only.



As long as the machine is ON and the water reservoir is properly filled, you can froth/steam at any time. It is not required that you brew coffee before frothing/steaming. The thumping sound which occurs during frothing/steaming results from the interval-controlled water pump. As the thumping sound begins a few drops of water will come out of the nozzle before changing to steam.

### Step 1

The first step in making cappuccino is to make espresso (see Preparing Espresso). When making cappuccino, use a cappuccino cup which has a capacity of at least 5 oz. Fill one third to half the cup with espresso, depending on your personal taste.

### Step 2

Fill a stainless steel pitcher 1/3 to 1/2 full with fresh, cold milk (skim or low-fat works best).

- With the rotary dial in the 0 position, press the  button (see figure 24).
- Submerge the tip of the “Perfect Froth” approximately 1/2 way. Do not let “Perfect Froth” touch the bottom of the pitcher; it will prevent the milk from properly frothing. Turn the rotary dial to the  position (see figure 25).

Leave the steam nozzle in the milk for about 45-60 seconds, depending on the consistency of froth you desire and type of milk being used.

**Attention:** Do not bring milk to a boil (if large bubbles start forming at the surface of the milk).

The top closure of the “Perfect Froth” has a very fine hole which draws air into the milk.

If this hole becomes clogged, the “Perfect Froth” will not work properly. Never immerse the top closure.

Once the milk is frothed, keep the “Perfect Froth” tip submerged as you turn the rotary dial back to the 0 position. This will prevent any hot milk from splattering.

### Step 3

Pour the steamed milk to the waiting espresso and spoon on froth. If you prefer stiff froth, let the pitcher stand for a few seconds after frothing.

Immediately wipe off the milk residue left on the nozzle (see Cleaning).

### Heating liquids

- To conveniently heat liquids, make sure that the “Perfect Froth” attachment is removed. Follow the same instructions for frothing milk, placing the steam nozzle into a cup or receptacle and steaming (see figure 26).

## Cleaning

“Perfect Froth”:

It is strongly advised that you wipe off milk residue from the steam nozzle and “Perfect Froth” once frothing is complete.

- For a thorough cleaning, remove each separate part (see figure 33).

All parts should be handwashed in warm, soapy water.

- If the nozzle becomes clogged for any reason, remove the screw holding the steam nozzle in position (see figure 32) and remove all milk particles (use a needle and rinse running water).

Replace the steam nozzle and be sure screw is turned tightly.

- A Use caution when removing the “Perfect Froth” attachment; it may still be hot.

### Important

Clean the steam nozzle each time it has been immersed in milk, otherwise the inside of the nozzle becomes clogged and difficult to remove. Allow the steam to escape into a wet cloth for one or two seconds to flush any residue.

### Cleaning the ProCrema filter holder

Do not place the ProCrema filter holder in the dishwasher. Rinse the filter holder under running water after each use.

- Should the filter holder require a more thorough cleaning, loosen the screw located in the center of the filter holder (see figure 30).
- Slowly remove each part and gently rinse by hand. Replace each part as shown on figure 31.

### General Cleaning:

- After use, empty the water reservoir and drip tray (see figure 27).

After preparing espresso approximately 10 times, the drip tray will need to be emptied and cleaned in warm, soapy water.

- Before replacing the drip tray and grid, make sure the baffle has been placed in the back of the drip tray (see figure 28 + 29).

Do not try to disassemble the main body of the machine!




The appliance should be descaled at regular intervals taking into consideration the hardness of the local water. For this purpose, the brewing sieve and its sealing ring **MUST** first be unscrewed from the brewing head. In doing this, a valve spring will also fall out. Remove lime and coffee powder from the brewing sieve and the brewing head.

The filter holder must **NOT** be inserted in the brewing head. Pull the "Perfect Froth" attachment off the steam / hot water nozzle.



Dissolve 4 tablespoons of tartaric or citric acid (obtainable at chemists and drugstores) in 34 ounces of lukewarm water and pour the solution into the water container.

Place the largest convenient receptacle beneath the brewing head and switch on the appliance.



As soon as the red control lamp glows continuously, press the  key. Repeat this

process three times. Then switch off the appliance immediately and allow the remainder of the solution to act internally for 10-15 minutes.


Now switch the appliance on again and repeat the entire process a further time.



Place a receptacle beneath the steam / hot water nozzle and press the  key. As soon as the red control lamp glows continuously, turn the steam knob to the  position.

Allow the appliance to generate steam for about 1 minute. Now return the knob to the 0 position and switch machine off for 10 minutes. Then switch the appliance on again and repeat this process a further time.

After the steam generation, allow the remainder of the descaling solution to run through the brewing head by pressing either the  or the  key.

After the completion of the descaling operation, wash out the water container thoroughly with clean water.

Place receptacle beneath the brewing head and fill the water container with clean water. Switch on the appliance. As soon as the red control lamp glows continuously, press the  key. Repeat this operation five times.

Now place a receptacle beneath the steam / hot water nozzle and press the  key. As soon as the red control lamp glows continuously, turn the steam knob to the  position and let the appliance generate steam for about a minute. Then return the steam knob to the 0 position and switch off the appliance.

Insert the valve spring with the rubber seal upwards. Relocate the brewing sieve and seal in the brewing head.

Empty the drip tray and clean it.

### Problems and solutions

Problem:

Coffee temperature too low.

Solution:

- Place the cups on the warming plate of the appliance to preheat.

**Problem:**

Loud pump noise.

**Solution:**

- Check to make sure the water reservoir has been filled and inserted correctly.

**Problem:**

Not enough froth when frothing milk.

**Solution:**

- Steam nozzle or "Perfect Froth" clogged.
- Milk is not fresh.
- Milk is not cold.
- The pitcher that you are using is not suitable. It is recommended that you use a stainless steel frothing pitcher.
- The type of milk is not suitable. We recommend using 2% or skim milk. Whole milk is acceptable, but due to the fat molecules, it will not have as dense a froth, as if you were to use 2% or skim milk.

**Problem:**

Coffee does not flow out.

**Solution:**

- Make sure water reservoir is properly filled.
- Check whether the water reservoir has been properly inserted.
- The machine may need to be decalcified (see section "Decalcifying").
- Brewing head may be clogged with old coffee grounds.

## **Limited One Year Warranty**

Your KRUPS #884 is covered by the following warranty:

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

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

## GUARANTEE OF PERFORMANCE

This fine KRUPS product is manufactured according to a rigid code of quality standards, and, with minimum care, should give years of satisfying service.

However, should the need arise for repairs or for replacement parts within or after the warrant-v Period, please call our CONSUMER SERVICE DEPARTMENT:

**(800) 526-5377**

**24-hours a day, 7 days a week**

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

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

This product is Type **#884**

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

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