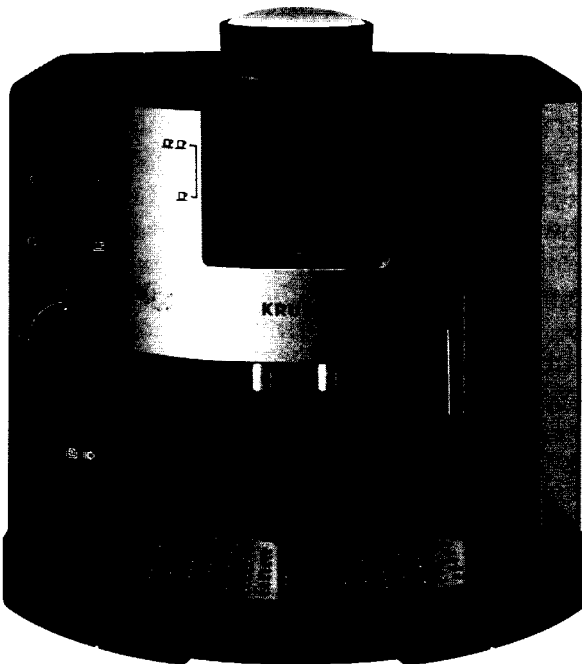


KRUPS

Superiore

Model #894



Instructions
for Use

Warranty

Guarantee of
Performance

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to your nearest authorized KRUPS Service Center for examination, repair or adjustment, or call KRUPS Consumer Service Department (see GUARANTEE OF PERFORMANCE) for repair procedure.
- The use of accessory attachments not recommended or sold by KRUPS may result in fire, electric shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- This appliance is for household use only. Any servicing other than cleaning should be performed by your local authorized KRUPS Service Center.
- Use extreme caution when disposing hot steam.

SAVE THESE INSTRUCTIONS

CAUTION

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

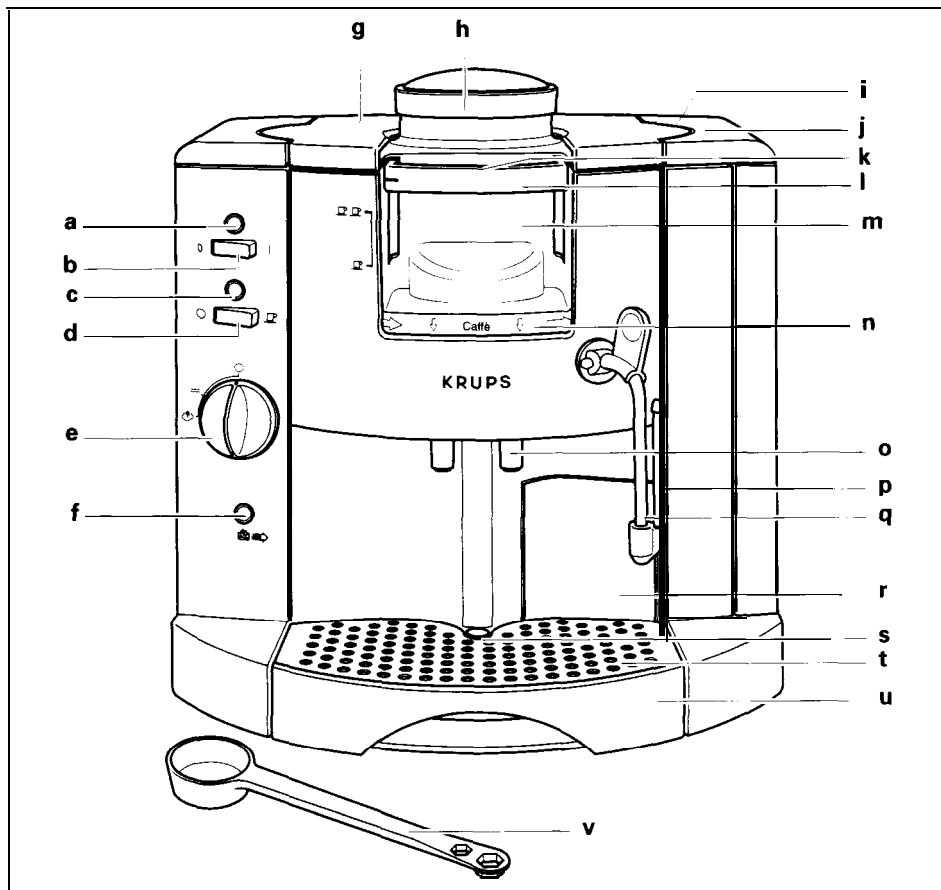
- Do not immerse appliance in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord Set:

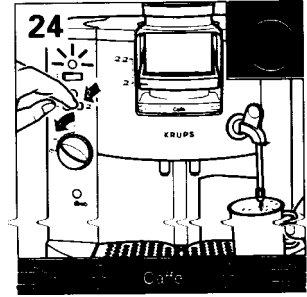
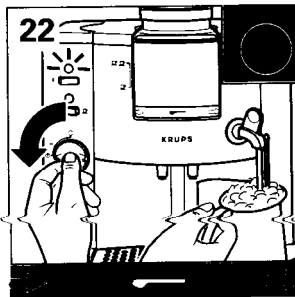
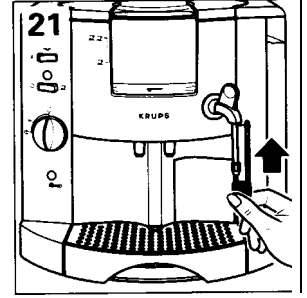
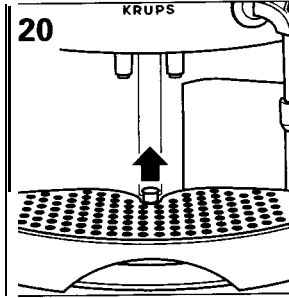
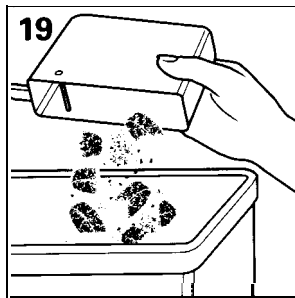
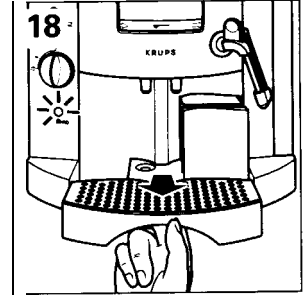
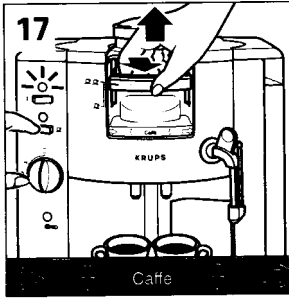
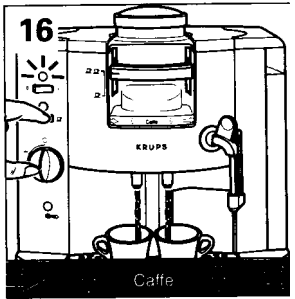
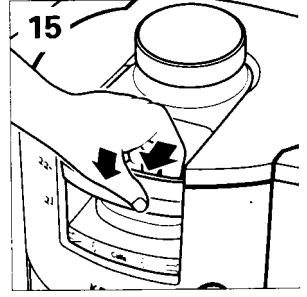
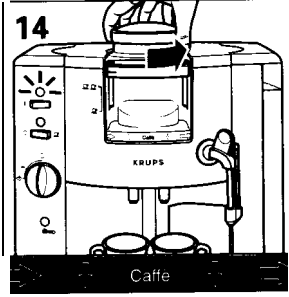
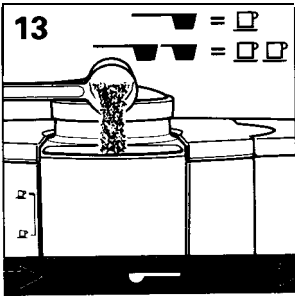
- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the detachable power-supply cord or 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). 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.

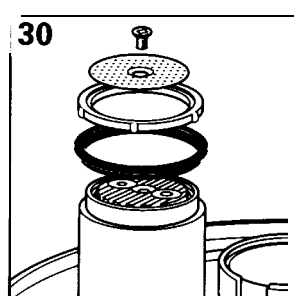
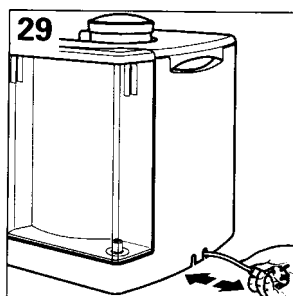
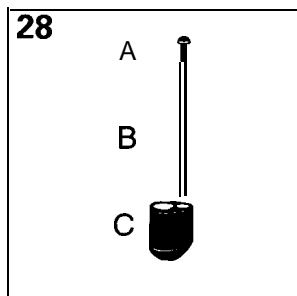
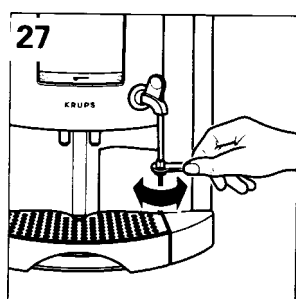
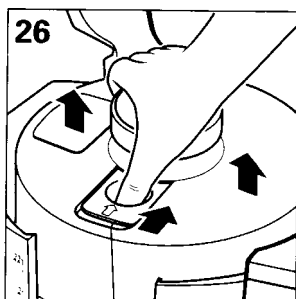
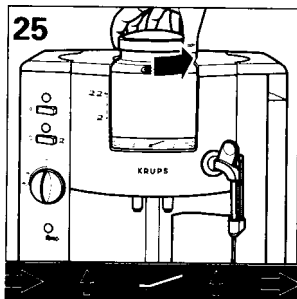
Krups Superiore



- a: operating indicator lamp
- b: ON/OFF switch
- c: heating indicator lamp
- d: pump switch
- e: steam knob
- f: indicator lamp for discarded coffee grounds holder
- g: drum cover
- h: drum knob
- i: removable water container
- j: water container lid
- k: release key

- l: function lever
- m: drum
- n: symbol panel
- o: espresso delivery pipe
- p: frothing aid
- q: steam nozzle
- r: discarded coffee grounds holder
- s: float
- t: cup grid
- u: drawer
- v: measuring spoon





Espresso

Espresso coffee

Espresso is stronger and much more aromatic than ordinary coffee. It is drunk out of small cups, called espresso cups.

During the preparation, hot water is forced under pressure through the espresso grounds, which is how the delicious black liquid with the stimulating effect is produced.

Apart from its characteristic flavour, espresso is also known for its typical creamy head, known as crema. This requires a very considerable pressure and the use of genuine, properly-roasted espresso coffee beans which have been ground to the correct degree of coarseness.

If you do not purchase ready-ground espresso coffee grounds, grind your coffee beans in a coffee mill at a medium coarse to fine setting.

Preparing the appliance

- Pull the lid of the water container upwards and lift out the container (1).
- Fill the container with water (2).
- Replace the water container, pressing it firmly into place, so that the base valve opens. Close the lid (3).

Turn the steam knob to position ○.

Before first use

Before using the appliance for the first time, or after a lengthy period of non-use, you should allow several cups of water to run through without using coffee grounds, in order to cleanse the system.

First put the largest convenient container beneath the espresso delivery pipe.

- Switch on the appliance, whereby the red operating indicator lamp and the yellow heating indicator lamp will both light up (4).

- Turn the drum in the direction of the arrow until „Caffè“ appears in the symbol panel. As soon as the correct position is reached, there will be an audible click (5).
- Press the release key on the function lever and then press the lever right down (6).
- Set the pump switch to the ☐ position. This switches the pump on (7).

If the heating system is empty, upon first use for instance, the system will first take up water and a clearly-audible pumping noise will be heard before water issues from the espresso delivery pipe.

- As soon as water runs out of the espresso delivery pipe, move the pump switch to the ○ position and allow the appliance to heat up (8).
- When the yellow heating indicator lamp ceases to glow, return the pump switch to the ☐ position (9).

Now allow 2-3 cups of water to run through the system.

- To empty the container, the process can be interrupted by returning the pump switch to the 0 position (8).
- Press the release key on the function lever and pull the latter upwards to the stop. Then press it right down again to remove the rest of the water from the brewing chamber (10).
- To cleanse through the steam pipe, place a container beneath the steam nozzle, turn the steam knob to position ∞, then the pump switch to position ☐ and allow 1-2 cups to run through (11).

Move the pump switch to position ○, return the steam knob to position ○ and then remove the container.

Filling the heating system with water

Before working with the appliance, check that the heating system is full of water.

- Fill the container with water and insert it in the appliance (1-3).
- Switch on the appliance (4).

- Hold a container under the steam nozzle, turn the steam knob to ☼ and then the pump switch to ☐ (11).

As soon as water runs out of the steam nozzle, move the pump switch to 0 and then return the steam knob to ○.

Preparation of espresso

- Fill the water container and insert it (I-31).
- Switch on the appliance, whereby the red operating indicator lamp and the yellow heating indicator lamp will both light up (4).

As soon as the yellow lamp goes out, the temperature necessary for making espresso has been reached.

For further espresso preparations, no notice need be taken of the yellow lamp.

Warm the espresso cups by holding them under the steam nozzle, then turning the steam knob to ☼ and lastly the pump switch to ☐. Fill the cups with hot water, then move the pump switch to G and return the steam knob to 0.

Empty the prewarmed cup or cups and place them beneath the espresso delivery nozzle.

Press the release key on the function lever and then pull the lever upwards to the stop.

- Turn the drum counterclockwise until the measuring spoon symbol ☞ appears in the symbol panel. A click will be heard when the correct position has been reached (12).
- Put in the coffee grounds (13):
for one cup = 1 level measuring spoonful
for two cups = 2 level measuring spoonfuls

NOTE: If more than two level measuring spoonfuls are put in, the excess will be automatically thrown out into the discarded coffee grounds holder during the ensuing operation. If you are making a single cup, however, a little more coffee meal can be added if it suits your taste.

- Turn the drum counterclockwise to the „Caffè“ position. A click will be heard when the correct position is reached (14).

Pull the release key on the function lever forwards and then press the lever downwards until there is a noticeable resistance.

The distance it can be pushed down depends upon the amount of coffee meal present.

- When preparing two cups of espresso, the function lever must be depressed at least as far as the ☐☐ symbol (15).
- Set the pump switch to the ☐ position (16).

As soon as the required quantity of espresso has run through, return the pump switch to the 0 position.

- Pull the release key forwards and then pull the function lever upwards to the stop (17).
- Turn the drum counterclockwise to the original ☞ position again (12).

This will automatically cause the used coffee to be thrown into the discarded coffee holder and the brewing chamber to be emptied, whereby a little water will run into the drawer.

- As soon as the red lamp indicating that the discarded coffee holder is full lights up, it is essential to empty the holder immediately (18).
- Pull the drawer out of the appliance, take out the discarded coffee holder and empty it (19).

The red lamp indicating that the discarded coffee holder is full will continue to glow until the drawer is reinserted.


- The red float in the drawer indicates when the drawer contains too much water and must be emptied (20).

Preparation of steam

Steam can be used for frothing up milk for cappuccino and also for the heating of liquids.

Since a higher temperature is required for the production of steam than is necessary for making espresso, the espresso should always be prepared first, as the coffee grounds might otherwise get burnt.

⚠ CAREFUL: After each time steam has been used, the heating system must be refilled with water (see 'Filling the heating system with water'). Note that the residue of steam issues from the steam nozzle first.

NOTE: When the steam knob is on symbol , the pump cannot be switched on.

Frothing-up milk for cappuccino

After you have prepared the espresso, froth up the milk for cappuccino.

Make sure that the heating system is filled with water (see 'Filling the heating system with water').

The separate frothing aid should be used in order to assure an optimum result.


- Push the frothing aid onto the steam nozzle (21).

⚠ CAREFUL: The frothing aid is to be used **ONLY** for the frothing-up of milk.

Pour about 3 oz. of low fat milk into a stainless steel pitcher of not more than 17 oz. capacity, which must fit conveniently below the steam nozzle of the machine.


The milk should be well cooled. You should also use a cold pitcher, so do not wash it out first with warm water.

Before starting with the frothing operation:

Turn the steam knob to symbol . Before producing steam, water will issue from the steam nozzle for a moment and this should be caught in a separate container. As soon as steam issues, turn the steam knob to position 0.


Now start the frothing operation as follows:

Hold the pitcher beneath the frothing aid in such a way that the nozzle dips completely into the milk.

- Set the steam knob to the  position. Hold the pitcher steady during the frothing operation (22).

The nozzle should not touch the bottom of the pitcher, so as not to impede the flow of steam.

When the frothing operation is complete, turn the steam knob to 0 and remove the pitcher.


Now turn the steam knob to  for a moment to blow out any residual milk from the steam nozzle, putting a small container underneath to catch the drops.

Clean the frothing aid and also the steam nozzle with a moist cloth immediately after the frothing operation.

Heating liquids

Pull the frothing aid off the steam nozzle. Switch on the appliance.


Make sure that the heating system is full of water (see 'Filling the heating system with water').

As soon as the yellow indicator lamp goes out, turn the steam knob to , whereupon a small amount of water will run out of the steam nozzle and should be caught in a separate container. As soon as steam issues, turn the steam knob to the C position.

Place the container with the liquid to be heated below the steam nozzle and dip the latter into the liquid.

- Turn the steam knob to the  position (23).

When the liquid is sufficiently heated, return the steam knob to 0 and remove the container with the liquid.

Now turn the steam knob to  for a moment to blow out any residues from the steam nozzle, putting a small container underneath to catch the drops.

Clean the steam nozzle with a moist cloth immediately after heating the liquid.

Preparing hot water

With this appliance you can prepare hot water for making instant drinks and the like.

Make sure that the heating system is full of water (see 'Filling the heating system with water').

Start with the preparation of hot water as soon as the yellow indicator lamp goes out.

Swing out the steam pipe and hold the tallest possible cup beneath it.

- Turn the steam knob to ☞ and the pump switch to ☐ (24).

When the hot water preparation is complete, turn the pump switch to 0 and the steam knob to 0. Then remove the container.

After use

To remove coffee residues from the inside of the system, it is advisable to cleanse through the appliance after use.

Do this as if you were making espresso, but without using any coffee grounds.

Cleaning

Always pull out the mains plug before any cleaning operation. Allow the appliance to cool down. Clean the casing with a moist cloth only.

The water container is to be emptied after each usage.

The drum should be cleaned after about ten runs through and in any case 2-3 times a week and after any lengthy period of non-use.

Before the drum is taken out for cleaning purposes, one extra complete turn should be made so that any residues of coffee meal will be thrown out of the drum into the discarded coffee grounds holder.

Then take out the drum as follows:

- Turn the drum counterclockwise until ✓ appears in the symbol panel (25).

Open the drum cover.

- Reach with the thumb into the depression in the drum release and press the slide towards the drum knob. Pull the drum upwards by the drum knob and lift it out of the appliance (26).

Press the release key on the function lever and then press the lever itself right down, thereby pushing out the piston, which can now be more easily cleaned.

Rinse out the drum under running water. Do not put it in the dishwasher!

Use washing-up liquid if the drum is very dirty or for a thorough clean.

Wipe the inside of the appliance with a moist cloth.

Replace the drum after drying it by first pressing the slide towards the drum knob and then inserting the drum from above until it registers.

When inserting the drum, make certain that the function lever is in the upper position.

Remove the cup grid and clean it.

Empty and clean the drawer and discarded coffee grounds holder.

Rinse all loose parts under running water and do not put them in the dishwasher.

Use washing-up liquid if the parts are very dirty or for a thorough clean.

Clean the steam nozzle immediately after frothing up milk by making steam for a further 1-2 seconds to blow out any residue. Then wipe the nozzle with a moist cloth. If the nozzle becomes clogged, clean it out with a needle.

- If necessary, the steam nozzle can be screwed off in an counterclockwise direction using the hexagonal key on the measuring spoon and then thoroughly cleaned (27).

⚠ NOTE! Danger of burning or scalding with the steam nozzle so do not dismantle or assemble it while hot.

Screw the cleaned nozzle clockwise back into position again and tighten lightly using the hexagonal key.

The frothing aid can be disassembled in order to clean it properly, as follows:

- Pull the two parts A + C from the small metal tube B (28).

Wash all three parts in warm water. If the small suction orifice in part A has become clogged, free it by poking a fine needle through the blockage.

If the appliance is not to be used for a lengthy period, the drum and discarded coffee grounds holder should be thoroughly cleaned and dried.

Before such a lengthy period of non-usage, you can also drive off the water from the heating system as steam. Place a container beneath the steam nozzle and turn the steam knob to ☺ . As soon as no more steam is generated, return the knob to the 3 position.

Switch off the appliance.

Lime-scale removal

The machine must have lime-scale removed regularly. For an average usage of 4 cups daily and hard water, we recommend descaling the appliance every three months.

The appliance **MUST** be descaled if the espresso preparation time increases noticeably or if the coffee temperature is reduced.

NOTE

Only the following are to be used as descaling agents:

- Citric acid or
- Tartaric acid

Do not under any circumstances use the conventional amidosulphonic acid or any descaling agent using such, as these can damage your appliance (check the composition of any descaling agent which you use).

Carry out the descaling operation as follows:

1. Pull off the frothing aid.
2. Dissolve 2 tablespoonfuls of citric or tartaric acid (both obtainable from chemists or drugstores) in 17 oz. of lukewarm water and pour it into the water container.
3. Place one container beneath the espresso delivery pipe and another beneath the steam pipe.
4. Switch on the appliance.
5. As soon as the yellow heating indicator lamp ceases to glow, turn the steam knob to ☺ and then the pump switch to the ☐ position.
6. Allow about 1/3 of the descaling solution to run through.
7. Move the pump switch to the 3 position.
8. Allow the descaling solution to work for 10-15 minutes.
9. Now let a further third of the solution run through. Set the pump switch to the 3 position and turn the steam knob also to position 3.
10. Press down the function lever to the lowest position.
11. Move the pump switch to the ☐ position and allow the rest of the descaling solution to run through and out of the espresso delivery pipe into a container.
12. Finally allow one containerful of clear water to run through in order to rinse out the appliance.
13. Switch off the appliance and allow it to cool down.
14. Push the frothing aid back onto the appliance.

Cord storage

- Any excess cord length can be accommodated in the cord storage at the rear side of the appliance (29).

Changing the brewing sieve seal

Take out the drum.

Press the release key on the function lever and then press the lever right down.

- Remove the screw. Take out the brewing sieve, the brewing sieve ring and the brewing sieve seal. Exchange the seal for a new one and then replace all three parts in the reverse sequence (30).

Problems and their possible reasons

PROBLEM:

The pump makes a loud noise.

POSSIBLE REASONS:

- No water in the water container.
- Water container not properly inserted.
- Coffee old or too dry, so that the pump can only develop a low pressure.

PROBLEM:

No espresso runs out.

POSSIBLE REASONS:

- No water in the water container.
- Water container not properly inserted.
- Appliance requires descaling (see 'Lime-scale removal').
- Heating system not filled with water.
- Drum not in the correct position.
- Function lever not fully depressed.
 - Espresso meal too fine - mix it with coarser meal.
- Brewing sieve is clogged -take out the drum, clean the brewing sieve, screwing it off if necessary (see 'Changing the brewing sieve seal').
- Brewing sieve seal is damaged (see 'Changing the brewing sieve seal').

PROBLEM:

Espresso has no crema.

POSSIBLE REASONS:

- Coffee is old or dried out.
- There is too little espresso meal per cup.
 - Function lever not fully depressed.

PROBLEM:

Too little or no froth when frothing up.

POSSIBLE REASONS:

- Heating system not filled with water.
- Steam nozzle is blocked.
- Milk is old.
- Milk is too warm - it should be at refrigerator temperature.
- Container is unsuitable - preferably use a coffee-pot or pitcher.
- Unsuitable sort of milk - use one with a different fat content.

PROBLEM:

Espresso coffee is too cold.

POSSIBLE REASONS:

- Appliance insufficiently heated up.
- Espresso cups insufficiently prewarmed.
- Appliance requires descaling (see 'Lime-scale removal').

PROBLEM:

Drum refuses to turn.

POSSIBLE REASON:

- Failure to throw out the spent coffee after the previous espresso preparation - switch on the pump for ten seconds to clear.

PROBLEM:

Drum is difficult to turn.

POSSIBLE REASON:

- Coffee meal has collected beneath the drum - clean the drum.

Limited One Year Warranty

Your KRUPS #894 is covered by the following warranty:

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

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

GUARANTEE OF PERFORMANCE

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

However, should the need arise for repairs or for replacement parts within or after the warranty period, please call our **CONSUMER SERVICE DEPARTMENT**:

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

You will be provided with specific instructions 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 **#894**

Any general correspondence can be addressed to:

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