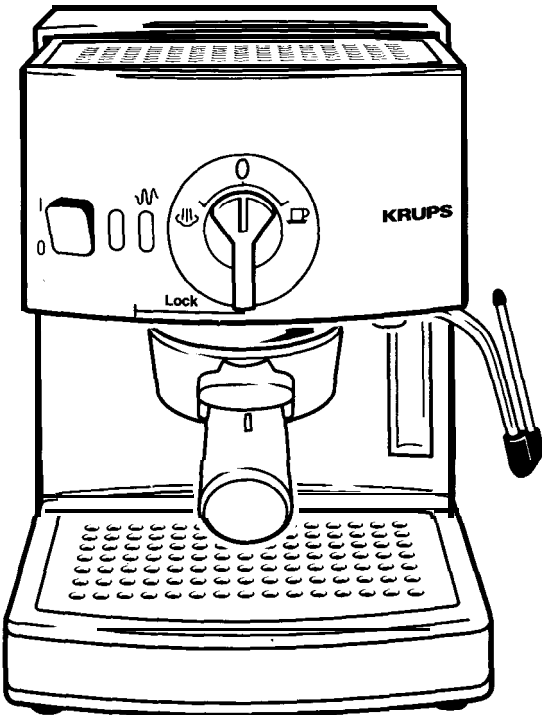


# KRUPS

Espresso Novo 2000 Plus

Model #984



**Instruction  
Book**

**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.

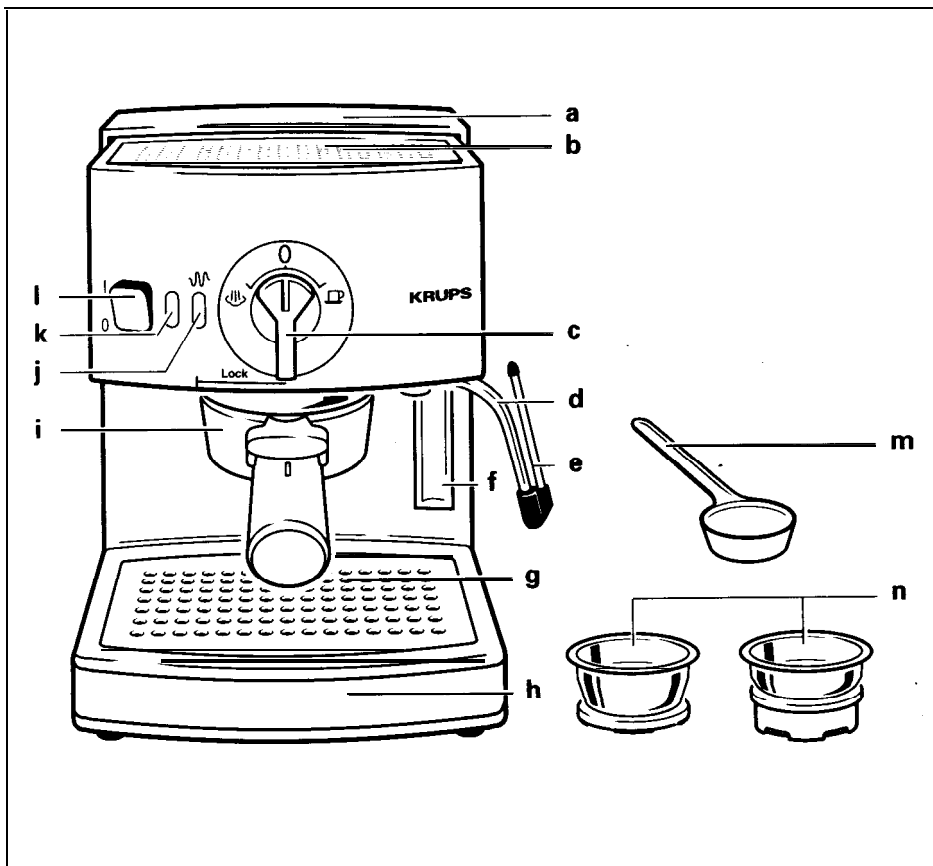
- Do not immerse appliance in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees 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:

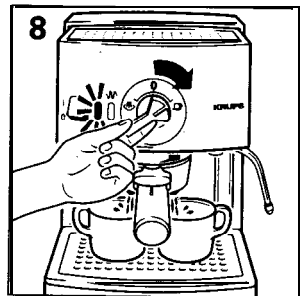
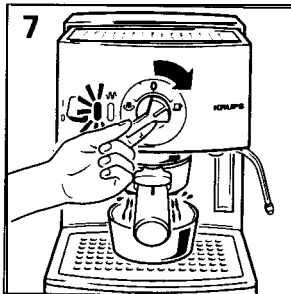
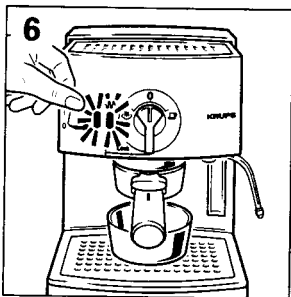
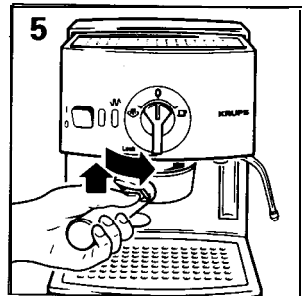
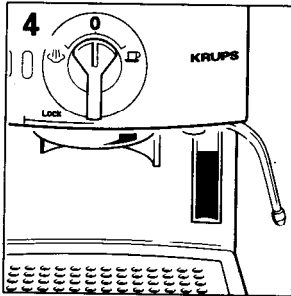
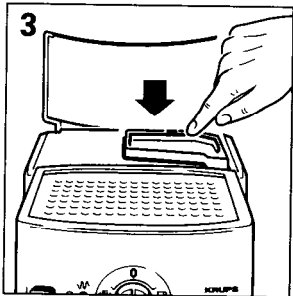
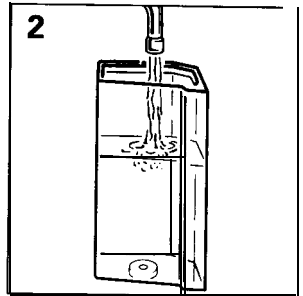
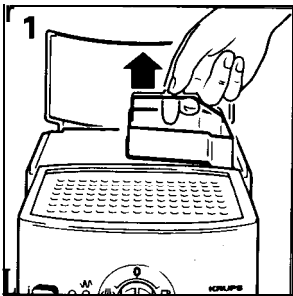
- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If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

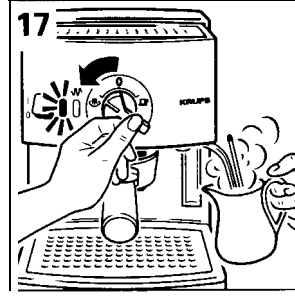
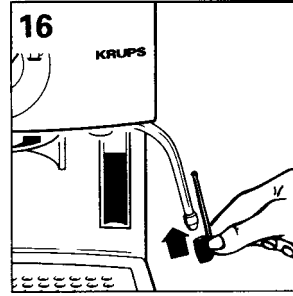
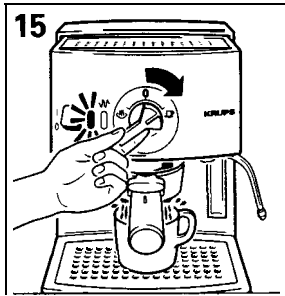
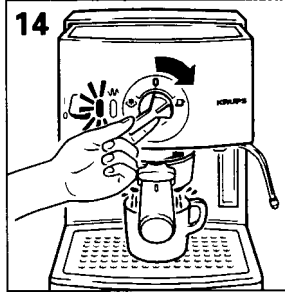
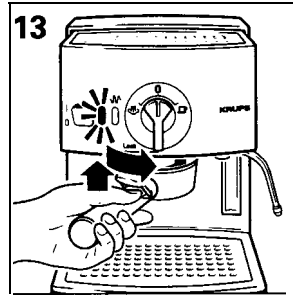
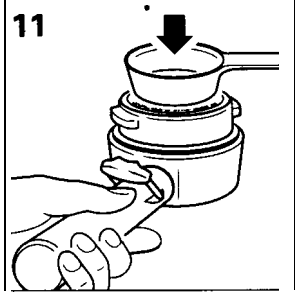
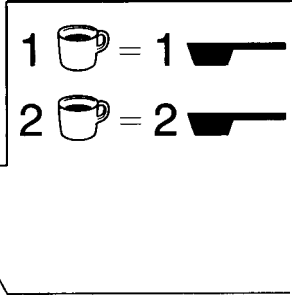
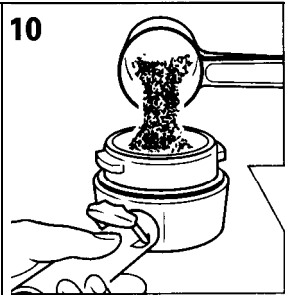
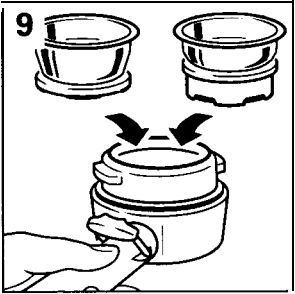
# Krups Espresso Novo 2000 Plus

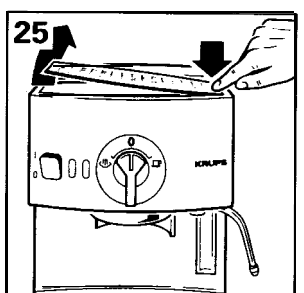
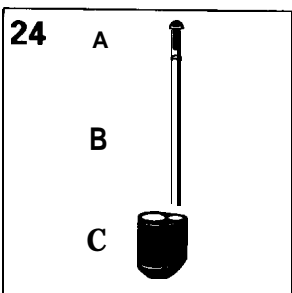
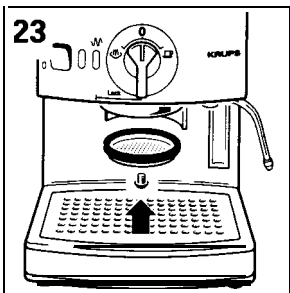
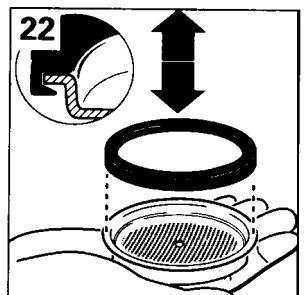
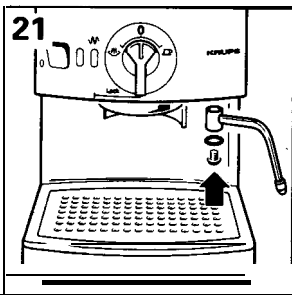
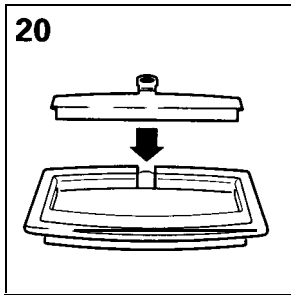
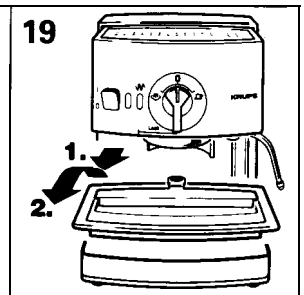
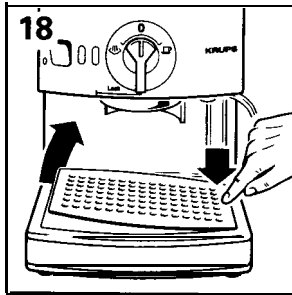


- a: Removable water reservoir
- b: Warming plate for cups
- c: Control dial
  - " 0 " OFF position
  - " ☕ " Espresso position
  - " ⚡ " Steam position
- d: Swiveling steam nozzle
- e: Perfect Froth attachment
- f: Water level indicator
- g: Removable overflow grid
- h: Removable drip tray

- i: Filter holder
- j: Thermostat light (yellow)
- k: ON/OFF indicator light (red)
- l: ON/OFF-Switch
- m: Measuring spoon
- n: 1-cup or 2-cup filter basket with "Crematic System"







## Features

- Thermoblock Heating System features a 47" tube which heats up water to the precise temperature for brewing espresso which is then pumped onto the espresso. When espresso making is done, excess water is flushed from the system into the drip tray. No stale water remains in the system and there is no bacteria build-up, ensuring a fresher, tasting cup of espresso.
- One + Two Cup "Crematic System" Filter Baskets deliver flawless crema-laden espresso every time. One and two cup baskets allow you to choose the desired amount of espresso you wish to brew.
- Microchip Monitored Steam Pump delivers a constant flow of "dry" steam. This unique dryness of steam and its regulated pressure froth milk for perfect cappuccino.
- Program Dial enables you to turn to any of the following three positions
  - "☑" espresso,
  - "☕" for steaming and
  - "0" = OFF position.
- Ready Light Indicator alerts user when machine has reached the proper temperature.
- 37 oz. Water Reservoir. Large capacity, easy to fill water container, produces a **continuous** number of cups of espresso and cappuccino.
  - 15 demitasse cups (2.5 oz.)
  - 7 cappuccino cups (5.0 oz.)

- Warming Plate enables you to preheat You espresso and cappuccino cups.
- Perfect Froth Attachment effortlessly produces froth for perfect cappuccino.
- Water Level Indicator lets you see how much water is in the water reservoir.
- Removable Drip Tray & Grid is easy to remove and clean.

## Introduction

Your new Espresso Novo 2000 Plus is a machine that has been constructed like no other espresso maker in the world. This machine features a highly sophisticated pump technology called Thermo-Block. Your Espresso Novo 2000 Plus is another one of KRUPS fine espresso makers that is now available to You for at home use.

### 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 Espresso Novo 2000 Plus, properly used, will always produce espresso that is deep, dark, and delicious. Just follow the instructions and use fresh, well roasted espresso beans.

## Grinding spresso Beans

If you choose to grind your own beans we recommend using the KRUPS II Barista #220 grinder. Remember, espresso requires a much finer grind than regular coffee.

## Using your "Espresso Novo 2000 Plus" for the first time

We recommend that you get familiar with all the parts of your "Espresso Novo 2000 Plus" before operating the machine. Insert the filter holder into the machine, and remove and replace water reservoir. Wipe off the steam nozzle and Perfect Froth attachment with a damp cloth to make sure all dust particles from transport are removed. Wash all loose parts in warm, soapy water, rinse thoroughly and dry.

When using your "Espresso Novo 2000 Plus" for the first time we recommend running water through the machine to remove any dust particles which may have settled during shipping.

Make sure before you start that the removable overflow grid (g) is properly in place and that the drip tray (h) is properly inserted.

Before plugging the appliance into an electrical outlet, make sure that the control dial (c) is in the "0" position and the "ON/OFF" switch (l) is in the "OFF" position.

## Cleaning the Internal System

### Step 1

- Open the water chamber lid and remove the water reservoir (see figure 1). This allows you to conveniently bring the water reservoir to the faucet.
- Fill the water container with fresh, cold water just below the hinge of the handle (see figure 2).
- Insert the water container back into the appliance (see figure 3). Make sure that it sits in properly so the valve on the base of the water reservoir is activated. The front view water level indicator tells you how much water you have added (see figure 4).
- Insert filter holder with either the one or two cup filter basket inserted. Raise the filter holder up into the machine at a 45 degree angle (see figure 5). Turn the filter holder to the right until the marking located on the center 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. Now you are ready to warm up your Espresso Novo 2000 Plus.

### Step 2

- Place a large cup that has at least a 5 oz. capacity underneath the filter holder spout (see figure 6).
- Turn the "ON/OFF" switch to "I" ON. The two indicator lights, both yellow and red, will illuminate. As soon as the yellow (thermostat) light goes out, the machine is heated up and ready to use.
- Turn the control dial to the "☞" position and allow cup of water to run through the machine. Repeat this process until half the water in the water container has been

emptied (see figure 7).

THIS WILL REQUIRE YOU TO STAY WITH THE MACHINE TO EMPTY EACH CUP AS IT BECOMES FULL. UPON COMPLETION OF EACH CUP RETURN TO THE "0" POSITION!

## Preparing Espresso

### Step 1

- Fill the water container with fresh, cold water (see figure I-3). While making espresso, water can be added to the reservoir by opening the hinged water chamber lid and adding water to the water reservoir, using another receptacle to fill the container, otherwise, the water reservoir can be removed and taken to the faucet.

### ⚠ CAUTION:

IF THE WATER RESERVOIR IS EMPTY AND THE PUMP IS RUNNING, YOU WILL HEAR A VERY DISTINCT NOISE, WHICH IS LOUDER THAN THE NORMAL OPERATING SOUND. IF THIS HAPPENS, TURN THE MACHINE "OFF". CHECK WATER RESERVOIR AND REFILL AS NEEDED.

NEVER LET THE PUMP RUN WHEN THE WATER RESERVOIR IS EMPTY AS THIS CAN DAMAGE THE PUMP.

### Prewarming Espresso/ Cappuccino Cups

If the machine is being used for the first time during the day, we recommend prewarming your cups with hot water (see figure 8). After you have made several cups of espresso, the cups can be prewarmed on the warming plate (b) of your Espresso Novo 2000 Plus.

### Step 2

- Make sure the control dial is set to "0" position. Then switch the appliance "ON" using the "ON/OFF" switch. Both indicator lights will illuminate (yellow and red). When the yellow indicator light goes out, the machine is ready for use.

### Step 3

Remove filter holder from the appliance. Choose the desired filter basket which is required for making one or two cups of espresso and insert filter holder (see figure 9).

Depending upon which filter basket you have chosen, add one measuring spoon of espresso coffee for each cup of espresso that you are preparing (see figure 10).

- The one cup filter basket only requires one level KRUPS measuring spoon of espresso coffee.
- The two cup filter basket only requires two KRUPS measuring spoons of espresso coffee.

Make sure that you do not overfill the filter basket, and that you use the measuring spoon (m) to press your coffee to the proper consistency for brewing (see figure 11).

It is also very important that you remove any coffee that might have fallen onto the rim of the filter holder, while you were filling or tamping the coffee (see figure 12).

Insert filter holder back into the machine by raising it up at a 45 degree angle and turning it to the right. Turn the filter holder to the right, until it is firmly locked into place. The marking located on the center of the filter holder handle must be within the "lock-range" indicated on the lower edge of the front panel (see figure 13).

Place a cup which has at least a 2-2,5 oz. capacity underneath the filter holder spout. If you are preparing more than one cup of

espresso, be sure to position two cups underneath the brewing spouts.

When preparing cappuccino, you will need a cup that has at least a 5 oz. capacity.

As soon as the yellow thermostat light goes out turn the control dial to the "0" position (see figure 14).

When the desired amount of espresso is in the cup(s), turn the control dial back to the "0" position.

Place the cup aside. To remove the coffee from the filter basket, remove the filter holder from the machine by grasping the filter holder and turning it to the left, until it dislodges.

Dispose of used coffee in a waste receptacle (see figure 15).

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

If you are preparing more than one cup of espresso, disregard the yellow thermostat light. It simply indicates that the thermostat is regulating temperature.

## Preparing Cappuccino

In addition to preparing espresso, you can also use your Espresso Novo 2000 Plus to froth milk for cappuccino. Cappuccino reportedly takes its name from the chocolate hues of the robes worn by the Capuchin monks who favored this delicious desert coffee. 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 world-wide gourmet choice.

As long as your Espresso Novo 2000 Plus is turned on and the water reservoir is properly filled, you can use the steaming feature.

There is no need to prepare espresso before using this steaming feature.

For best results, you should use the "Perfect Froth" attachment (e). If it is not in place, attach it now (see figure 16). KRUPS "Perfect Froth" attachment lets you froth milk perfectly for making cappuccino.



### Step 1

- The first step in making cappuccino is to make espresso. See section "Preparing Espresso". When preparing cappuccino use a cappuccino cup which has a capacity of at least 5 oz. You should fill the cup 1/3 way with espresso.
- Make sure that the control dial is in the "0" position before turning on the machine.

### Step 2

- Take a stainless steel frothing pitcher and fill it 1/3 to 1/2 full with fresh, cold milk and set aside. This amount of milk will yield enough froth for two cups of cappuccino. If you need more froth, repeat these steps.
- We recommend using skim or 2% milk if you prefer a stiff, dense froth. Use regular milk if you prefer a more creamy type of froth.

### NOTE:

When you start frothing milk, there will be a thumping sound which occurs during the steam preparation. This results from the interval controlled water pump condensing water into steam.

As the thumping sound begins a few drops of water will come out of the steam nozzle before entirely changing over to steam.

### Step 3

- When the yellow thermostat light goes out, insert the steam nozzle half way into the milk and turn the control dial to "☺" (see figure 17).
- Leave the steam nozzle in the milk for approximately 45-60 seconds, depending on how much froth you want and the type of milk you are using.

### NOTE:

- Do not bring milk to a boil (this will happen if large bubbles start forming at the surface of the milk).
- Do not let the "Perfect Froth" attachment touch the bottom of the pitcher. This will prevent you from frothing the milk.

### Step 4

- After the milk is frothed, keep the "Perfect Froth" in the milk until the control dial has been turned to the "0" position. This will prevent any splattering from occurring.
- After milk is frothed, set aside. If you like very stiff froth, let the pitcher set for a few seconds.
- Now you are ready to add the frothed milk to the already prepared espresso. Pour the milk into the cup by holding back the froth with your spoon. Fill the remainder of the cup with the hot milk and then spoon on the froth. In Italy cappuccino is normally one part espresso to two parts milk plus froth.

If you are making more than one or two cups of cappuccino, it is recommended that you place the finished espresso on top of the

warming plate with a cloth or saucer covering the cups. This will help to keep the espresso hot.

### Attention:

The top closure of the "Perfect Froth" attachment (see figure 24, 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.

If you wish to prepare espresso immediately after using the steam nozzle, the machine must be cooled down to the proper brewing temperature. (When frothing milk, the temperature of the water is much hotter than when you are brewing espresso.)

In order that you do not burn your next batch of espresso, insert the clean filter holder into the machine and turn the control dial to "☺". Allow 1/2 cup of water to run through the machine.

This process cools the machine sufficiently to prepare additional cups of espresso.



It is strongly advised that you wipe off the milk residue which may have collected on the "Perfect Froth" and steaming nozzle after the frothing process is completed.

For a thorough cleaning of the "Perfect Froth" attachment, remove the separate parts A, B, & C (see figure 24).

All parts should be rinsed in warm, soapy water. If the small section of part A is clogged, it can be opened using a fine sewing needle.

Use caution when removing the “Perfect Froth” from the steaming nozzle as it may still be hot.

Use a damp cloth to clean the steam nozzle.

Use caution when cleaning or removing the steaming nozzle as it may still be hot.



- After preparing espresso five times, the drip tray and grid may need to be emptied and cleaned (see figures 18 and 19).
- The water reservoir, drip tray, baffle grid, filter holder, and Perfect Froth attachment should be washed and rinsed in warm, soapy water on a regular basis.
- Before replacing the drip tray and grid, make sure the baffle has been placed in the drip tray properly (see figure 20).
- If the steam nozzle becomes clogged for any reason, remove the screw that is holding it in position (see figure 21).

Rinse it under the faucet with warm water. If it is still clogged, take a sewing needle and insert it into the tip of the steam nozzle to free any milk particles.

- The warming tray can be removed and wiped with a damp cloth for easy cleaning (see figure 25).

**DO NOT PLACE ANY LOOSE PIECES IN THE DISHWASHER.**

#### **IMPORTANT**

Clean the steam nozzle each time you have immersed it in milk, otherwise the inside of the nozzle becomes clogged with milk particles. Allow the steam to escape into a wet cloth for one or two seconds after frothing milk. This will flush out any milk residue.



**CAUTION :**

**DO NOT TRY TO DISASSEMBLE THE MAIN BODY OF THE MACHINE.**

## Descaling

Lime-scale should be removed from the appliance regularly. With hard water and an average daily use of 4 cups of espresso, we recommend descaling every three months.

Before descaling, the brewing sieve with seal must be unscrewed from the brewing head.

Remove all lime and remnants of coffee from the sieve and the brewing head.

Pull off the "Perfect Froth" attachment.

Dissolve 2 tablespoons of tartaric acid or citric acid (obtainable at drugstores) in 17 ounces of lukewarm water and pour the mixture into the water container.

Beware: Never leave machine unattended in the presence of children.

Place one receptacle under the brewing head and another under the steam nozzle.

Turn on the appliance and set the control dial to the "☐" position.

Allow about one third of the descaling solution to run through immediately.

Leave the control dial on position "☐" and turn off the appliance.

Now let the remainder of the descaling solution work internally for 1 O-I 5 minutes.

Put a receptacle under the brewing head and turn on the appliance again.

Allow the second third of the descaling solution to run through.

Turn the control dial to the "0" position.

Put a receptacle under the steam nozzle.

Turn the control dial to the "☉" position to allow the last third of the descaling solution to run out of the nozzle.

Turn the control dial back to the "0" position.

Fill the water container with fresh water.

Rinse the appliance by allowing one to two water containers full of fresh water to run through the system.

Turn off the appliance and let the appliance cool down for 30 min.

Replace the sieve with the seal in the brewing head and screw them back on tightly.

Replace the "Perfect Froth" attachment.

Attention:

Appliance can be still warm.

## Problem and Cause

Problem:

Coffee leaking from filter holder.

Cause:

- Filter holder not properly inserted in the machine.
- Filter holder not pushed in as far as it will go.
- No elasticity in the brewing head seal. (This may happen after a long period of use). This part can be ordered through KRUPS Consumer Service Department.
- If the seal has lost its elasticity, it must be replaced with a new one. Allow the appliance to cool down and then unscrew the sieve from the brewing head. Re-move the seal carefully from the brewing head using a screw driver.
- Place the new seal onto the machine and then place the flattened side of the sieve back into brewing head.

**Problem:**

Pump makes loud noise.

**Cause:**

- No water in the water reservoir.
- Old or dry coffee is being used, water cannot properly flow through the coffee.

**Problem:**

Coffee does not come out of filter holder.

**Cause:**

- No water in the water reservoir.
- Water reservoir not inserted correctly.
- Filter blocked because the coffee mixture is too fine or has been tamped too hard.
- Machine needs to be decalcified.

**Problem:**

Espresso has no "Crema".

**Cause:**

- Old or dried out coffee being used.
- Coffee not suitable for espresso.
- Coffee ground too coarsely.
- Too little coffee in the filter or not properly tamped.

**Problem:**

Not enough froth when frothing milk.

**Cause:**

- Steam nozzle is clogged.
- Milk is not fresh.

- The pitcher that you are using is not suitable.  
(It is recommended that you use a stainless steel frothing pitcher.) Cold conducts better to metal than to glass or plastic.
- 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.

Your KRUPS #984 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 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 **#984**

Any general correspondence can be addressed to:

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

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