

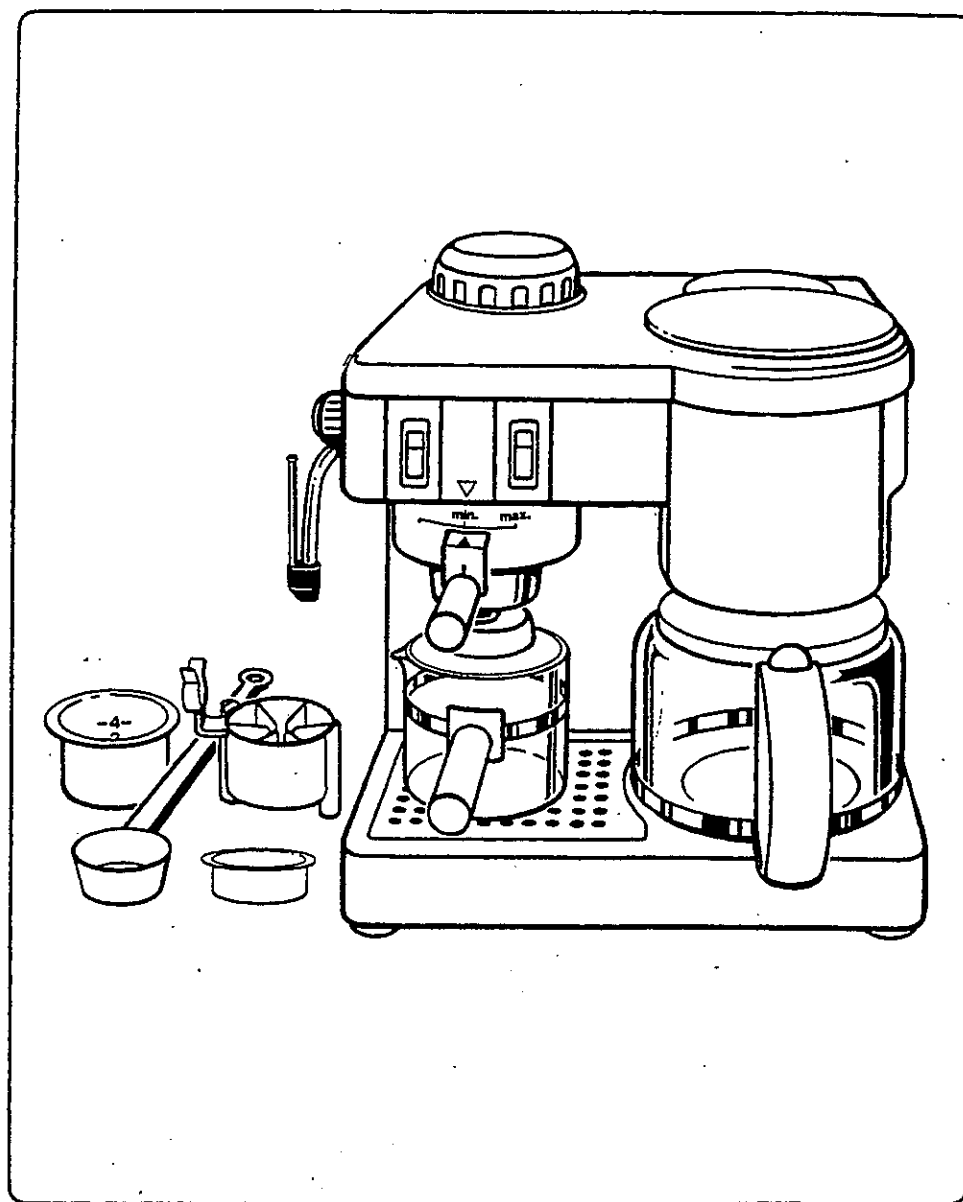
KRUPS

QUALITY... BY DESIGN!

Instruction Book/Warranty/KRUPS Guarantee of Performance

CaféPresso

Model #171



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 remove carafe from heating plate while water is dripping from the spout.
- 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 Containers.
 - A. The container is designed for use with this appliance. It must never be used on a range top.
 - B. Do not set a hot container on a wet or cold surface.
 - C. Do not use a cracked container or a container having a loose or weakened handle.
 - D. Do not clean container 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.

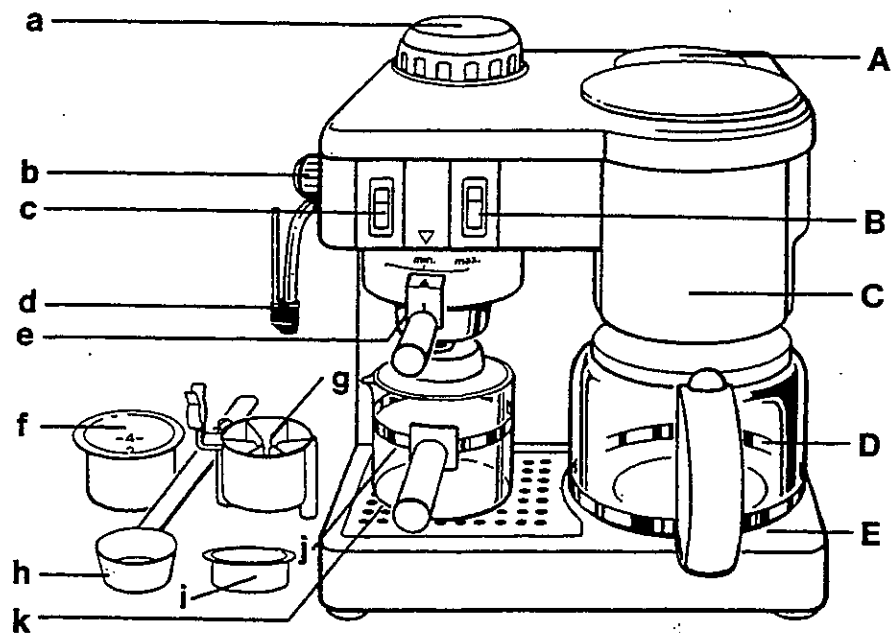
CAUTION:

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 sits 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.



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

- A - hinged water chamber lid
- B - lighted on/off switch for coffeemaker
- C - swing-out filter holder for paper filter or gold filter insertion
- D - glass carafe with lid
- E - thermostatically controlled warming plate

Before you start ...

We recommend that you get familiar with all the parts of your "CaféPresso" before operating the machine. 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 part. Wash all loose parts in warm soapy water, rinse thoroughly and dry.

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

CAUTION - PRESSURE

NEVER open boiler cap (a) or remove the filter holder (e) while your "CaféPresso" 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 - switch machine off (c),
- b - unplug machine,
- c - open the steam release knob (b) by slowly turning it counter clockwise. 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 hose 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 (2-2 1/2 oz. demi-cups). Your "CaféPresso", 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.

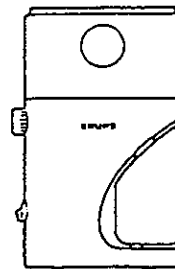
Preparing espresso or cappuccino is different from brewing regular drip coffee. Technically, one main difference is that the water will come to a boil and will then be forced through the ground coffee. This means that an espresso machine works under pressure and needs special attention.

CAUTION - HOT

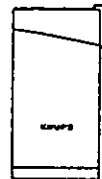
Do not touch boiler cap (a) during operation. Before removing boiler cap turn off machine, let it cool down for at least 2 to 3 minutes.

GRINDING ESPRESSO BEANS

If you grind your own beans and use KRUPS "COFFINA-SUPER" grinder (model # 223), be sure the setting is between the second and the third small markers. This setting will automatically grind the beans to the correct consistency. If you use the KRUPS "FASTFOUCH" (model # 203), or "TOUCHTOP" (model # 208) coffee mills, grind your espresso beans for approximately 20-25 seconds.



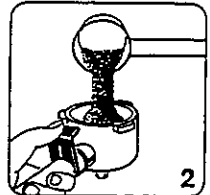
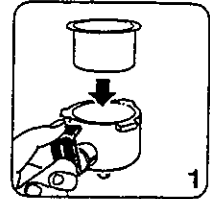
KRUPS
"COFFINA-SUPER"
Grinder (# 223)



KRUPS
"FASTFOUCH"
Coffee Mill (# 203)

Making espresso

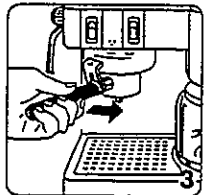
1. Place your "CaféPresso" near an electrical outlet and release enough cord so that you can later plug in the "CaféPresso".
2. Place your filter basket (f) into the filter holder (e) (see figure 1).
3. Fill with ground espresso. The filter basket (f) is marked on the inside for 2 and 4 cups. Pack the 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

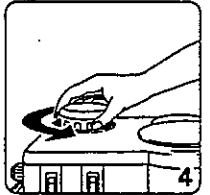
- a) DO NOT PACK COFFEE TOO LIGHTLY
- b) DO NOT FILL MORE COFFEE THAN INDICATED BY THE FOUR CUP MARKING INTO THE FILTER BASKET. This might cause clogging up or overflow.

4. Replace filter holder (e) containing the filter and coffee. The filter holder must be placed 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 (counter-clockwise) at least to the "min." mark and not further than to the "max." (see figure 3).



By following this procedure it will prevent the filter holder (e) 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 (use glass carafe) (see figure 5).

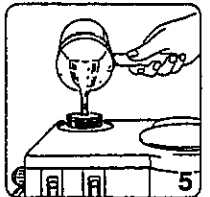


CAUTION: Never fill the boiler while your "CaféPresso" is switched on. Never fill more than 12 oz. of water into the boiler.

The glass carafe (j) has markings for 2 cups 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;

Max. graduation on glass carafe: 4 cups of espresso plus steam for frothing milk for cappuccino.



**CAUTION: FOR MAXIMUM FILLING OF THE BOILER:
NEVER FILL THE CARAFE ABOVE THE BOTTOM OF THE METAL BAND!**

NOTE: It is very important to fill just the amount of water you need into the boiler. Your "CaféPresso" 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 (i) so that the lid opening points towards the pouring spout of the carafe (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:

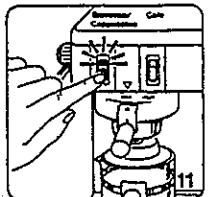
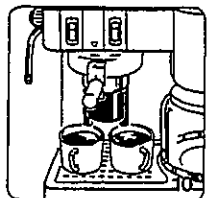
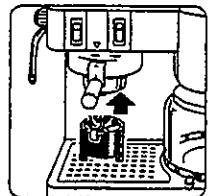
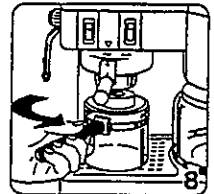
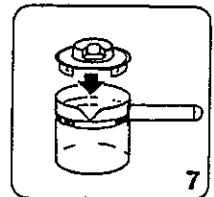
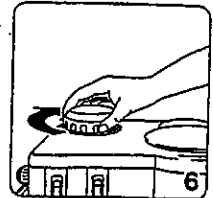
Make sure that the overflow grid (k) is in place.

9. To make espresso directly in two cups clip the cup adaptor (g) onto the filter holder and make sure that the cups are placed correctly underneath the spouts (see figures 9 and 10).

10. Plug in the machine and make sure that the steam release knob (b) is in the "closed" position (turn knob clockwise). Turn the on/off switch (c) on (see figure 11). It will take approximately 2 minutes for the water to be heated. It will then be forced through the ground coffee into the glass carafe or cups.

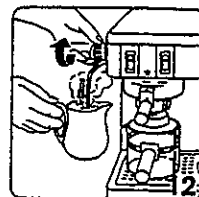
11. Wait until all the water in the boiler has been used. Switch off the machine. The signal light will go out.

12. **DO NOT** unscrew 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.



Cappuccino

Cappuccino reportedly takes its name from the chocolate hues of the robes worn by the Capuchin monks who favored this delicious dessert 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.



PREPARATION OF CAPPUCCINO

Krups "Perfect-Froth" attachment lets you froth milk perfectly for making Cappuccino.

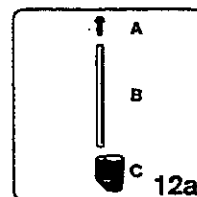
1. Follow the directions from step 1 to 12 in section "Making Espresso".
2. Pour 3 to 4 oz. of cold milk or half and half into a small pitcher. The pitcher should fit underneath the steam nozzle (d).
3.
 - a) As soon as the first drops of coffee are forced through the filter holder, you start steaming the milk.
 - b) Hold the pitcher under the steam nozzle. Insert the "Perfect-Froth" tip into the milk and turn the steam control knob. Use almost a full turn. Hold the pitcher steady as you froth the milk (12).

The "Perfect Froth" tip can be inserted at almost any depth in the milk, but for best results, keep the tip away from the bottom of the pitcher.
4.
 - a) In just a few seconds, as steam is injected into the milk, it will begin to froth up.
 - b) 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.

If you prefer "stiff" foam, let the frothed milk stand for a minute. If you prefer "creamy" foam, use immediately.
5. Pour out the espresso coffee into waiting, warmed cups and then spoon on the frothed milk. In Italy, the milk is first gently poured onto the waiting espresso, and for the final, crowning effect, froth is spooned on top.

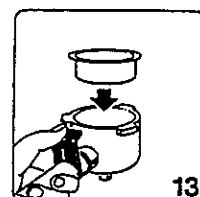
ATTENTION:

The top closure (fig. 12a part A) has a very fine hole in it which draws air into the milk. If this tiny hole gets clogged, "Perfect-Froth" (Patent pending) won't work properly. So never immerse the top closure in milk or foam.



STEAMING WITHOUT MAKING ESPRESSO

1. Insert the steam build-up plug (i) into the filter holder; see figure (13). Then proceed with steps 4 and 5 in section "Making Espresso".
2. Fill the boiler container with cold water. CAUTION: For steam only do not fill the glass carafe above the 2-cup marking. This will always give you enough steam.
3. Have your container with milk or any other beverage you wish to heat ready.
4. Proceed with steps 7, 8, 9 and 11 in section "Making Espresso".
5. Open the Steam Release Knob (b) immediately after turning the machine on. Stand by with your frothing container.
CAUTION: Do not leave the machine unattended at that time.
It will take approx. half a minute after turning the machine on for the steam to come out of the steam nozzle. Proceed with steps 3b) to 5) in section "Making Cappuccino".
6. When all steam is released close the Steam Release Knob and turn off machine. CAUTION: In case 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 also the section "CAUTION – PRESSURE").



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. Then unscrew the nozzle 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 steam can pass freely to froth milk again. Replace the tip of the nozzle and screw on tightly.

CLEANING THE PERFECT-FROTH ATTACHMENT

For a thorough cleaning of the "Perfect-Froth" attachment remove part C (see figure 12a). All parts should be rinsed in warm water. If the small suction-opening in part A is plugged up, it can be opened with a fine needle.

PREPARING REGULAR DRIP COFFEE

Before making your first pot of delicious coffee, we recommend operating the coffeemaker once or twice with water only without ground coffee or a paper filter to remove any possible dust.

Be sure that the water container is empty.

Remove literature etc. if inserted in the water container.

Simultaneous use of the CaféPresso:

Caution:

If you plan to prepare coffee and espresso at the same time, make sure that you start preparing the drip coffeemaker part first.

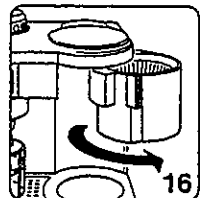
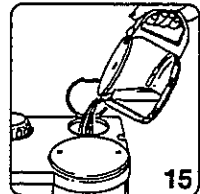
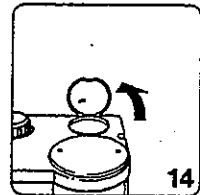
Always attend the machine when the espresso/cappuccino part of the machine is in the "on" position and make sure that the espresso part is turned off immediately after preparing espresso or cappuccino.

FILLING THE WATER CHAMBER

First remove the glass carafe from the heating platform and fill it with water. The amount of freshly brewed coffee delivered after the brewing process will always be slightly less than the amount put into the water container. This is due to the minimal absorption of water of the ground coffee. Therefore, put in a little more water to begin with so you will have the number of cups that you desire.

Open the water chamber lid (A) (see figure 14). Pour the water from the carafe into the water chamber. Attention: Never fill more water into the water chamber than the maximum marking on the glass carafe indicates. If you should fill accidentally more water into the water chamber it will be released on the back of the machine through the overflow device (see figure 15). Close water chamber lid.

Swing out the filter holder (C) (see figure 16).



PUTTING IN THE GROUND COFFEE

Insert a paper filter (we recommend KRUPS size 2) folding the paper inside the perforated bottom and inside the perforated side for proper fit within the filter holder. Do not bend the filter paper too sharply to avoid holes in the filter paper (when ordering filters from KRUPS be sure to indicate they are model #171) (see figures 17, 18).

You can also use the KRUPS "Gold" filter (model # 017).

Put ground coffee into the paper filter (see figure 19). We suggest using slightly less than one level of the enclosed measuring spoon of ground coffee for each cup robust coffee (for 4 cups: 3 spoons; 6 cups: 4½ spoons; 8 cups: 6 spoons). After using your KRUPS coffeemaker several times you can adjust the measure to suit your own taste. Swing filter holder back into the closed position.

ATTENTION

Make sure that the filter paper does not fold over when swinging the filter holder back.

Make sure that the filter holder is properly engaged when moved back into the closed position.

Place the glass carafe lid securely onto the glass carafe.

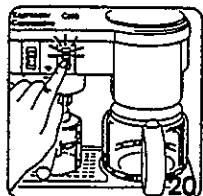
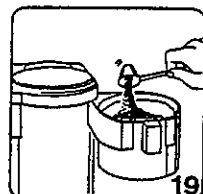
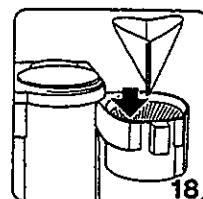
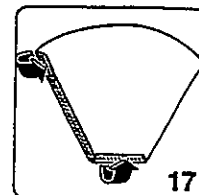
Place carafe with lid on the heating platform. Turn the coffeemaker switch (B) on (see figure 20).

CAUTION: MAKE SURE THAT LID OF GLASS CARAFE IS IN PLACE. OTHERWISE THE "STOP'N SERVE" MECHANISM DOES NOT WORK.

CAUTION: TOWARDS THE END OF THE BREWING CYCLE THE COFFEEMAKER WILL CREATE SOME STEAMING AND PUFFING WHICH IS NORMAL. ANY CONDENSATION AROUND THE FILTER AREA CAN BE EASILY WIPED OFF.

SERVING AND WARM KEEPING

After brewing is completed remove glass carafe from warming plate for serving. As long as the coffeemaker is turned on the warming plate will keep the coffee at drinking temperature.



"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 its being reinserted to allow the serving of one or two cups of coffee.

The "Stop'n Serve" device closes off the filter cone so effectively that there is virtually no coffee drip onto the warming plate (one drop, at most!). Once the carafe is replaced, the brewing cycle and the flow of coffee into the carafe are resumed.

CAUTION

If coffee does drip onto the warming plate after removal of the carafe, it is usually an indication that too much ground coffee has been placed into the paper filter. This causes the water that jets into the filter cone to overflow between the paper filter and the sides of the filter cone. This overflow carries coffee grounds with it that interfere with the snap-shut action of the filter cone lid, thus allowing brewed coffee to continue to drip through. **If this blockage and subsequent leakage do occur, replace the glass carafe immediately and allow the full brewing cycle to run its course. Do not remove the filter cone until the brewing cycle is completed.**

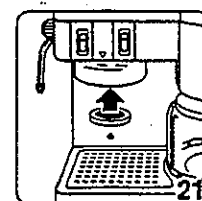
CLEANING

Unplug before cleaning. Let machine cool down.

The filter holder, filter baskets, carafe, carafe lid and the cup-adaptor and the overflow grid can be put in the dishwasher (upper level and away from the heating/drying element).

The machine itself, wipe clean. Never immerse the body in water or any other liquid. Clean the filter ring with a damp cloth and remove ground coffee. If the water is left in the boiler container, let machine cool down, remove all loose parts and empty through the top opening.

If the filter sieve is clogged up, unscrew and clean sieve. Replace sieve, and screw on tightly (see figure 21).



CAUTION:

DO NOT try to open or disassemble the main body.

PROBLEMS AND CAUSES (ESPRESSO PART)

WHAT IF

- A) -- no coffee comes through the filter holder
Proceed as directed under "CAUTION - PRESSURE".
- B) -- steam comes out of the filter holder while making espresso?
This is normal with this kind of pressure system.
- C) -- steam comes out of the boiler cap?

ATTENTION: The boiler cap has a built-in safety valve. In case the pressure in the boiler container reaches its maximum and the filter holder is clogged, some of the pressure will be released through the boiler cap.

CAUTION:

DO NOT remove the filter holder or the boiler cap. Proceed as described under "CAUTION - PRESSURE".

- D) -- steam did not last long enough to froth milk?
You did not fill enough water into the boiler or you started steaming after all the espresso coffee was processed.

DECALCIFYING (COFFEEMAKER ONLY)

Although your KRUPS coffeemaker 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 coffeemaker.

WHEN TO DECALCIFY

The normal brewing time for a full pot is approximately 11 minutes. If the brewing time takes longer than 13 minutes **you should** decalcify your coffeemaker part. This will avoid unnecessary energy consumption and will prolong the lifetime of the heating system. We recommend using KRUPS original decalcifying agent for cleaning your KRUPS coffeemaker. If used in accordance with the following instructions, it will prolong the life of your coffeemaker.

HOW TO DECALCIFY

- Dissolve contents of one package of Better Brew in two cups of cold tap water. Pour solution into the water tank, then put the empty carafe and filter basket in place, and run the coffeemaker until half the solution has flowed into the glass carafe. Then turn the coffeemaker "OFF" and let stand for 10 minutes. After the ten minute cooling period is over, turn the coffeemaker back "ON" and let the rest of the solution flow into the carafe.
- Rinse by cycling clean water through two or three times. Do this process twice, pausing and turning the coffeemaker "OFF" for a few minutes in between each rinse session.
- We recommend to decalcify with Better Brew 4 times per year or whenever the brewing cycle slows down.

CAUTION

KRUPS 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.

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.

... serve coffee immediately after brewing.

... never reheat coffee.

**YOU CAN ORDER KRUPS FILTER PAPERS AND OTHER ACCESSORIES DIRECTLY FROM KRUPS.
USE THE HANDY MAILORDER FORM ENCLOSED.**

Limited One-Year Warranty

Your KRUPS product 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, ROBERT 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
ROBERT KRUPS, North America
7 Reuten Drive
CLOSTER, N.J. 07624

To assure prompt service, please include a letter indicating the specific cause for returning your KRUPS product. **Do not return any glass carafes or any other loose parts or any accessories which are not defective with your appliances to avoid damage and loss in transit.**

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 vary from state to state.

GUARANTEE OF PERFORMANCE

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.

Note the type number of your KRUPS appliance. You will need this information when calling our Customer Service Department, Type: #171.

For parts orders or any questions on how to operate your KRUPS product, call our CUSTOMER SERVICE DEPARTMENT toll free (Monday through Friday [except holidays] from 9AM until 4PM Eastern Standard Time) 1-800-526-5377 (in New Jersey call [201] 767-5600).

For warranty and after-warranty service, send your KRUPS appliance to:

KRUPS Customer Service
ROBERT KRUPS, North America
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;
 - the possible defect.

**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 shipping charges, within or after the warranty period).

On all repair work to be done after the warranty period, our Customer 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.