

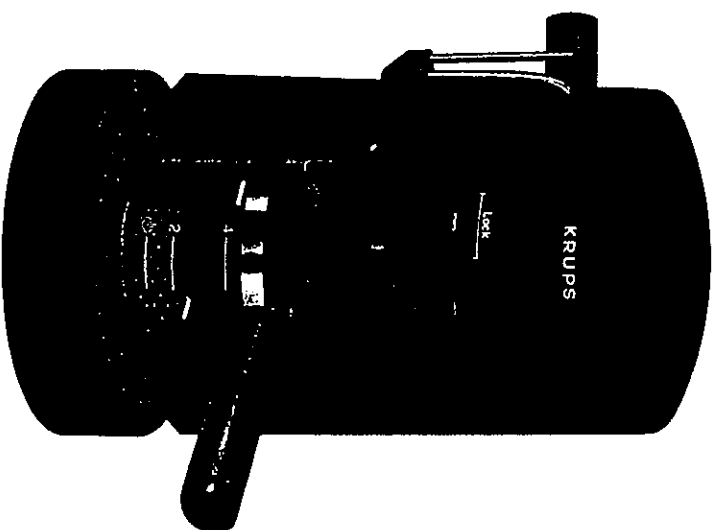
# KRUPS

Espresso Bravo

Model #871

Modèle #871

Modelo #871



**(USA)** Instructions for Use

**(CAN)** Manuel d'instructions

**(MEX)** Instrucciones de Uso

# 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 (see **GUARANTEE OF PERFORMANCE**).
- The use of accessory attachments not recommended by the appliance manufacturer 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.

## Before You Make Espresso

Preparing espresso or cappuccino is different from brewing regular drip coffee. Electric Espresso/Cappuccino makers use steam pressure to force very hot water through the coffee grinds to make espresso and use steam to froth milk for cappuccino. Since these machines use steam pressure, it is very important that you read all the instructions, **Cautions, Notes and Attentions** and use your espresso/cappuccino maker properly.

We recommend that you get familiar with all the parts of your "Espresso Bravo" before operating the machine: Insert the filter in the filter holder, fit the filter holder into the filter rings, remove and replace the boiler cap, turn the steam knob on and off. Wash all loose parts in warm soapy water, rinse thoroughly and dry.

### ⚠ CAUTION - PRESSURE:

**NEVER** open boiler cap or remove the filter holder (b) while your "Espresso Bravo" is turned "ON" or as long as there is pressure in the boiler container.

**NEVER** move or remove the filter holder while the "Espresso Bravo" is in operation and under pressure. Please follow the instructions listed below to see if the machine is still under pressure. Follow these safety precautions while your machine is in use and ten to fifteen minutes after last use.

1. Turn the ON/OFF switch to the "OFF" position and unplug appliance.
2. Carefully open the steam release knob (l) by slowly turning it counter clockwise. If steam comes out of the nozzle, then the water container is still under pressure. Close steam knob and proceed with instructions listed below.
3. Take a pitcher filled with cold water and hold it underneath the steam nozzle with nozzle inserted into the pitcher. Then open the steam release knob (l) by turning it counter clockwise. Leave steam release knob open until no more steam

comes out of nozzle. When finished turn steam knob clockwise to close.

4. Now you can remove the boiler cap and the filter holder.

## 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) demitasse cups.

The mark of real espresso is its wonderful inviting fragrance and its rich flavor. Your "Espresso Bravo" 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.

## Making Espresso

1. Place your "Espresso Bravo" near an electrical outlet and plug in the machine. Make sure the ON/OFF switch is in the "OFF" position.
2. Place your filter basket (l) into the filter holder (b) (see figure 1). The basket is marked on the inside indicating 2 cups or 4 cups.
3. Fill the filter basket with ground espresso coffee. Pack the coffee lightly and clear any excess coffee from the rim of the filter holder. This will ensure a proper fit into the filter rings (see figure 2).

### ATTENTION:

Do not pack coffee tightly.

Do not fill more coffee than indicated by the 4-cup marking. This might cause clogging or overflow (see under section "Problems and Causes").

4. To insert the filter holder (b), line up the arrow located on the thumb guard of the filter holder with the arrow on the left side of the machine.

Raise the filter holder up into brewing head and turn the filter holder firmly to the right, until it can go no further.

The arrow on the filter holder should be as far right in the lock range as possible. If the arrow is not at least in the middle of the lock range, do not operate the machine.

Rather, remove the filter holder and reinsert it as described above until the arrow is at least in the middle of the lock range (see figure 3).

Once the filter holder is properly in place, it should never be moved or attempted to be removed while the "Espresso Bravo" is in operation and under pressure.

5. Open the hinged lid (a) (see figure 4).

Unscrew the boiler cap by turning it counter clockwise (see figure 5).

6. Using the glass carafe, fill the boiler container with fresh, cold water (see figure 6).



**CAUTION:**

Never fill the boiler while your "Espresso Bravo" in "ON". Any water that is added to the boiler chamber while the heating element is "ON" may produce hot steam at the point of impact. The hot steam is potentially dangerous to the user's face, hands or any other exposed body part.

Never fill the water past the top of the metal band on the glass carafe.

**NOTE:**

You may want to add a little extra water to compensate for evaporation and absorption during the brewing process. However, do not fill past the top of the metal band on the glass carafe.

The glass carafe (d) has markings on it for 2 cups and 4 cups of espresso and steaming:

- 2 cups of water yields 2 cups of espresso.
- 3 cups of water yields 2 cups of espresso, plus steam for frothing milk for cappuccino.
- 4 cups of water yields 4 cups of espresso.

- 5 cups of water yields 4 cups of espresso, plus steam for frothing milk for cappuccino. (This would be at the metal band.)

7. Place the boiler cap securely on the machine and turn it clockwise until it is secure (see figure 7).

8. Place the carafe lid (e) on the carafe (d) so that the lid opening points toward the pouring spout of the carafe (see figure 8).

9. Position the carafe under the filter holder. Make sure that the nozzle in the filter holder points through the opening of the carafe lid (see figure 9).

**ATTENTION:**

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

10. To make espresso directly into one or two cups clip the cup adapter (h) onto the filter holder before brewing process begins (see figure 10).

Make sure that the cup(s) are placed correctly underneath the two spouts (see figure 11).

11. Make sure that the steam release knob (i) is in the "closed" position (turn knob clockwise).

Turn the ON/OFF switch to the "ON" position and the indicator light will illuminate (see figure 12).



**CAUTION:**

During operation pressure builds up inside the espresso machine.

The pressure is contained by a seal between the holder and the machine. If it is not inserted correctly or if it is moved during operation, the holder will not seal and can be blown off the machine under high pressure. This can cause burns from steam and hot coffee grounds, and cuts as the holder may shatter the glass carafe.

● 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.

● Do not use appliance for other than intended use.

● Do not unscrew or remove boiler cap while the machine is in operation. Wait until brewing cycle is completed and all water and steam has been released.

● Appliances with Glass Carafes.

A. The carafe is designed for use with this appliance. It must never be used on a range top.

B. Do not set a hot carafe on a wet or cold surface.

C. Do not use a cracked carafe or a carafe having a loose or weakened handle.

D. Do not clean carafe with cleansers, steel wool pads, or other abrasive material.

## SAVE THESE INSTRUCTIONS

## 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.

● Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.

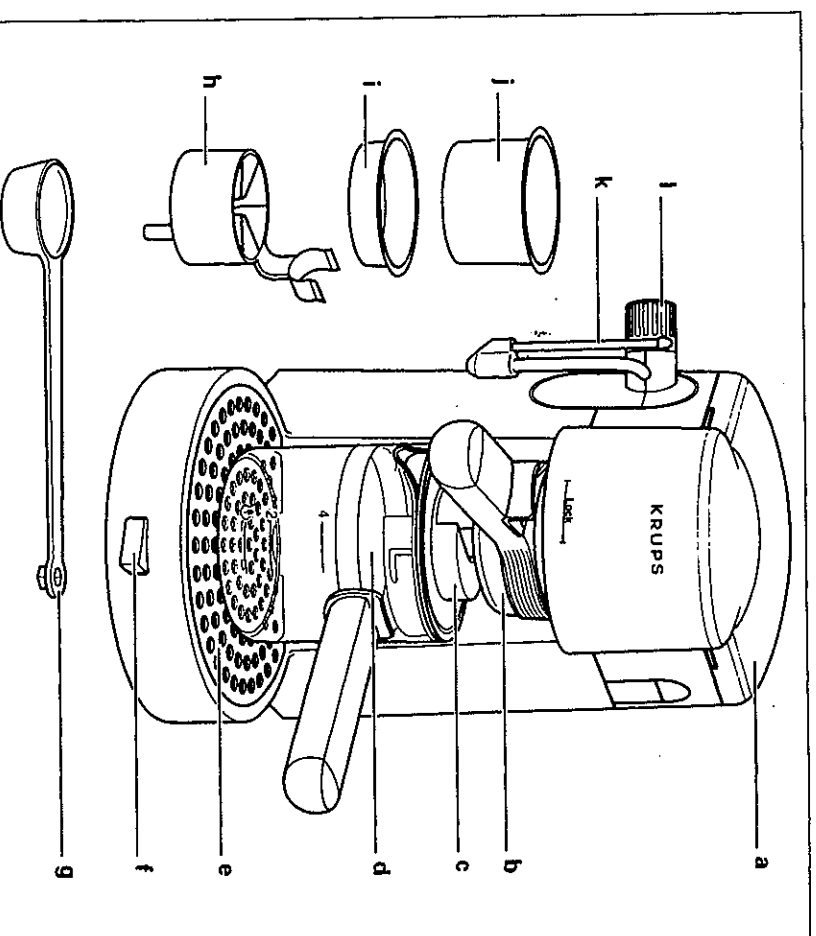
- Never use warm or hot water to fill the water container! Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

## SPECIAL CORD SET INSTRUCTIONS

Regarding your cord set:

- A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- 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.
- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fully fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## Krups Espresso Bravo



(USA)

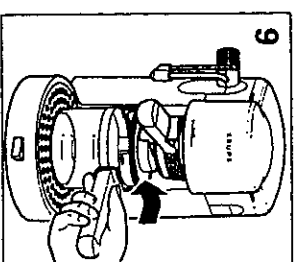
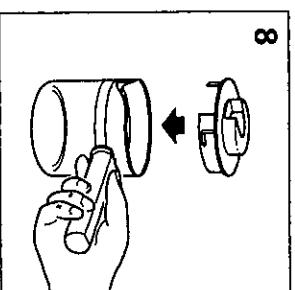
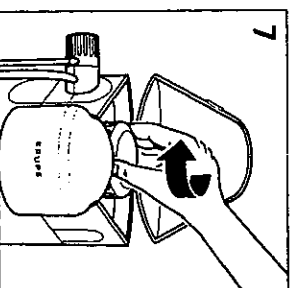
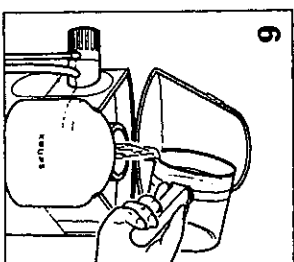
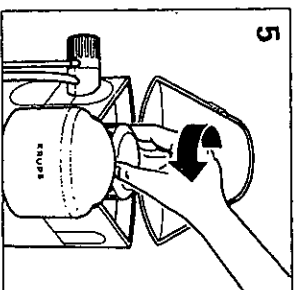
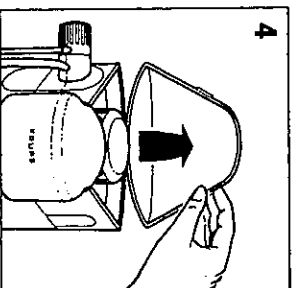
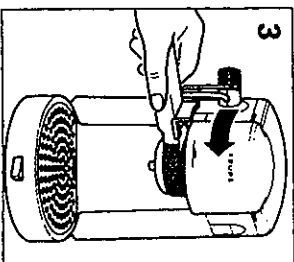
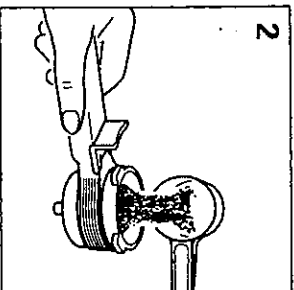
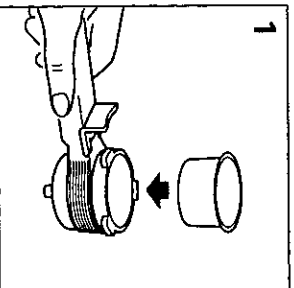
- a: Hinged water container lid  
(boiler cap inside)
- b: Filter holder
- c: Carafe lid
- d: Glass carafe
- e: Removable overflow grid
- f: ON/OFF switch
- g: Measuring spoon
- h: Two cup adapter
- i: Steam build-up plug
- j: Filter basket
- k: Steam nozzle with "Perfect Froth"  
attachment
- l: Steam release knob

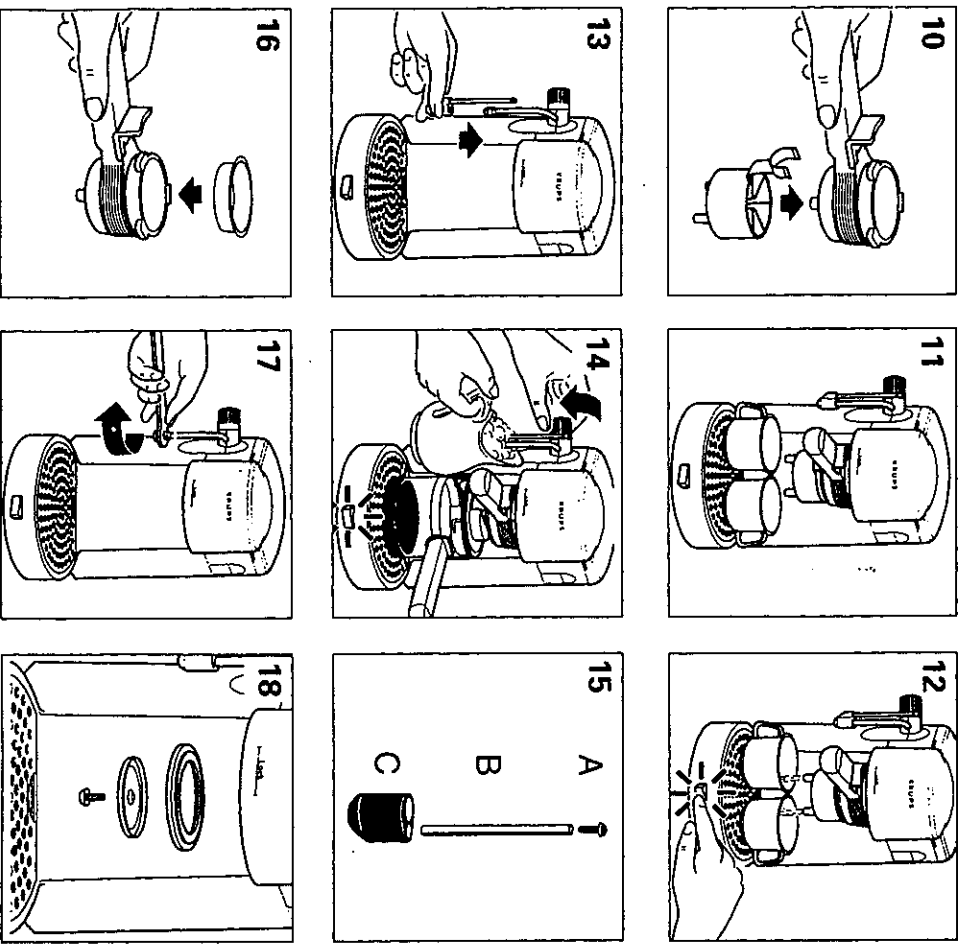
(MEX)

- a: Depósito de agua con tapa abatible  
(tapa de la caldera dentro)
- b: Porta filtro
- c: Tapa de jarra
- d: Jarra de vidrio
- e: Rejilla removible
- f: Switch ON/OFF
- g: Cuchara dosificadora
- h: Adaptador para dos tazas
- i: Tapón de ducha, para vaporizar
- j: Filtro
- k: Tubo vaporizador con aditamento  
"Perfect Froth"
- l: Perilla liberadora de vapor

(CAN)

- a: Couverture du réservoir d'eau  
(celui du chauffe-eau à l'intérieur)
- b: Porte-filtre
- c: Couvercle de verseuse
- d: Verseuse en verre
- e: Grille de trop-plein amovible
- f: Interrupteur marche/arrêt
- g: Cuiller à mesurer
- h: Adaptateur de tasse
- i: Obturateur de vapeur
- j: Panier-filtre
- k: Buse de vapeur avec accessoire  
"mousse parfaite"
- l: Bouton de sortie de la vapeur





# **ATTENTION:**

Depending on the degree of finess of the coffee ground it can occur that the brewing process will be interrupted once.

You may notice a small amount of steam coming out of the filter holder or boiler cap. This is a normal function found in pressure systems of this type. **Do not adjust or remove the filter holder.**

12. After approximately two minutes the water will have reached the proper temperature. The water at this time will automatically pass through the coffee grinds, producing espresso in the glass carafe or in the cups, whichever you selected.

13. Initially, the coffee will drip very slowly. If, after 4 minutes, no water passes through the coffee grinds, turn "OFF" the machine, release pressure by following the instructions under "CAUTION - PRESSURE" listed below, then remove the filter holder, empty coffee grinds and start from the beginning.

14. Once the coffee has stopped the complete brewing process, turn "OFF" the machine with the ON/OFF switch and the light will go out.

15. Before you remove the filter holder for cleaning, make sure that the boiler is no longer under pressure.

## **CAUTION - PRESSURE:**

Never open boiler cap or remove filter holder (b) while your "Espresso Bravo" is turned "ON" or as long as there is pressure in the boiler container.

Never move or remove the filter holder while the "Espresso Bravo" is in operation and under pressure. Please follow the instructions listed below to see if the machine is still under pressure. Follow these safety precautions while your machine is in use and ten to fifteen minutes after last use.

1. Turn the ON/OFF switch to the "OFF" position and unplug appliance.

2. Carefully open the steam release knob (l) by slowly turning it counter clockwise. If steam comes out of the nozzle, then the water container is still under pressure. Close steam knob and proceed with instructions listed below.

3. Take a pitcher filled with cold water and hold it underneath the steam nozzle with nozzle inserted into the pitcher. Slowly open the steam release knob (l) by turning it counter clockwise. Leave steam release knob open until steam no longer comes out of the nozzle. Turn steam knob clockwise to close.

4. Now you can remove the boiler cap and the filter holder.

## **CAUTION:**

Use caution when removing the filter holder, as the metal parts may still be hot.

To remove filter holder, turn the filter holder to the left, past the "lock" markings until the filter holder dislodges from the machine.

# **ATTENTION:**

Since the metal parts might still be very hot, cool them down by running cold water over them.

To make more espresso, proceed as follows:

- Check to see if the boiler is empty and not under pressure (see section "CAUTION - PRESSURE").
- Remove filter holder (b).
- Empty filter basket (f).
- Repeat steps 1-12 of this section.

## **Cappuccino**

Cappuccino 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 worldwide gourmet choice.

1. The first step in making cappuccino is to make espresso: Therefore, fill the glass carafe with the amount of water which is required to make the amount of espresso plus additional water for frothing milk (see section "Making Espresso").
2. If the "Perfect Froth" attachment is not already attached, insert it onto the steam nozzle (see figure 13).
3. Fill a small stainless steel frothing pitcher 1/3 to 1/2 full with fresh, cold milk and set aside. Skin or 1% low fat milk produces the best results.

4. a) As soon as the first drops of coffee are forced through the filter holder, you can start frothing milk:

- b) Hold the pitcher under the steam nozzle. Insert the steam nozzle with "Perfect Froth" tip half way into the pitcher of milk. Slowly turn the steam control knob almost a full turn. Hold the pitcher steady as you froth the milk (see figure 14).

Leave steam nozzle in pitcher for approximately 45-60 seconds, depending on how much froth you want and the type of milk you are using.

#### ATTENTION:

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 milk).

5. Close the steam release knob (I) after frothing by turning it clockwise while the nozzle is still immersed in the milk. This will prevent splattering of hot milk. If you prefer "stiff" foam, let the frothed milk stand for a minute. If you prefer "creamy" foam, use immediately.

6. Pour the espresso into a cup which has the capacity of at least (5 oz.). Add the steamed milk to the espresso and spoon on the frothed milk. The proportion between espresso and milk is to taste; in Italy it is normally 1/3 espresso, 1/3 steamed milk plus 1/3 froth.

#### ATTENTION:

■ The top closure of the "Perfect Froth" attachment (see figure 15, Part A) has a very fine hole in it which draws air into the milk.

If this tiny hole gets clogged, "Perfect Froth" will not work properly. Never immerse the top closure in milk or froth.

## Steaming Without Making Espresso

1. Insert the steam build-up plug (I) into the filter holder (see figure 16). Proceed with the section "Making Espresso", without using coffee.
2. Fill the boiler container with cold water.



#### CAUTION:

For steam only fill the glass carafe to the mark on carafe. This will always give you enough steam.

3. Have your pitcher with milk or any other beverage you wish to heat ready.
4. Proceed with steps 7 and 11 in section "Making Espresso".
5. Open the steam release knob (I) immediately after turning the machine on. Stand by with your frothing pitcher.



#### CAUTION:

Do not leave the machine unattended at that time.

It will take approximately one minute after turning the machine on for the steam to come out of the steam nozzle. Close the steam release knob. Proceed immediately with steps 4b to 5 in section "Cappuccino".

6. Turn "OFF" machine.



#### CAUTION:

In case you do not need all the water for steaming, proceed as follows:

- turn off the machine,
- 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").

## Cleaning

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

The filter basket, carafe, carafe lid and the overflow grid can be put in the dishwasher's upper rack away from the heating/drying element.

Do not put the filter holder and the cup adapter in the dishwasher. Wash with soap and water under the faucet.

Never immerse the body of your "Espresso Bravo" in water or any other liquid.

Clean the filter ring with a damp cloth and remove ground coffee. If there is water left in the boiler container, let the machine cool down, remove all loose parts and empty through the top opening.

### Cleaning the steam nozzle

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

Wipe off the outside with a wet cloth.

■ For a thorough cleaning, unscrew the nozzle (see figure 17) and remove all milk particles (use a needle and rinse under faucet), replace nozzle, and be sure to screw on tightly.

### Cleaning the "Perfect Froth" attachment

■ For a thorough cleaning of the "Perfect Froth" attachment remove part C (see figure 15).

All parts should be rinsed in warm water. If the small suction opening in part A is clogged it can be opened with a fine needle.

### Cleaning the brewing sieve

■ If the brewing sieve becomes very dirty, screw it out of the brewing head with the aid of a coin and then clean it. Wipe down the brewing head with a moist cloth and then screw the sieve with the seal firmly back into position (see figure 18).



#### CAUTION:

Do not try to open or disassemble the main body of the machine.

## Decalcifying of the espresso machine

The espresso machine must be decalcified regularly. The frequency depends on the hardness of your water and how often you use the espresso machine.

Before decalcifying, the brewing sieve on the brewing head MUST first be screwed off.

1. Remove all lime and coffee residues from the brewing sieve and the brewing head.
2. Pull off the "Perfect Froth" attachment. For ecological and health reasons, we recommend the exclusive use of biological materials such as citric acid, which can be obtained from Krups Consumer Service Department or drugstores.
3. Dissolve 2 tablespoons of citric acid in 10 fluid ounces of lukewarm water and pour it into the boiler container. Put one receptacle under the brewing head and another under the steam nozzle (Note: Do not use the filter holder during decalcification).
4. Turn on the espresso machine and open the steam release knob.
5. Let it pass through 1 to 2 times. After each brewing cycle, switch off the appliance and allow the appliance to cool down.

Following this, allow 2 boiler containerfuls of clear water to run through the system. Switch off the appliance.

Allow the appliance to cool down. Insert the brewing sieve into the brewing head again and push the "Perfect Froth" onto the steam nozzle.

## Problems and Causes

(Always check if machine is plugged in and if machine is in the proper "ON" position.)

### Problem:

Coffee leaking from filter holder.

### Cause:

- Filter holder not properly inserted.
- Filter holder not pushed in far enough.
- Internal gasket is dirty, clean gasket.
- Gasket without elasticity, replace.
- Coffee powder not cleaned off the edge of the filter holder.

### Problem:

Coffee does not come out.

### Cause:

- No water in boiler container.
- No coffee in filter holder.
- Filter clogged up because coffee mixture is too fine or pressed down too hard.

### Problem:

Steam does not come out of steam nozzle.

### Cause:

- No water or not enough water in the boiler container.
- Steam nozzle is clogged (see "Cleaning").
- "Perfect Froth" attachment is clogged (see "Cleaning the Perfect Froth").
- Did not open steam release knob on time and all water went for espresso.

### Problem:

Not enough froth when frothing the milk.

### Cause:

- "Perfect Froth" attachment touches the bottom of the pitcher.
- "Perfect Froth" tip (see figure 15) is clogged (part A) (see "Cleaning the Perfect Froth").
- Steam nozzle is clogged (see "Cleaning").
- Not enough water left in boiler to steam for 45-60 seconds.

## Limited One Year Warranty

Your KRUPS #871 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 #871

Any general correspondence can be addressed to:

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