

KRUPS

CaféPressoCrematicTime

Art. 888

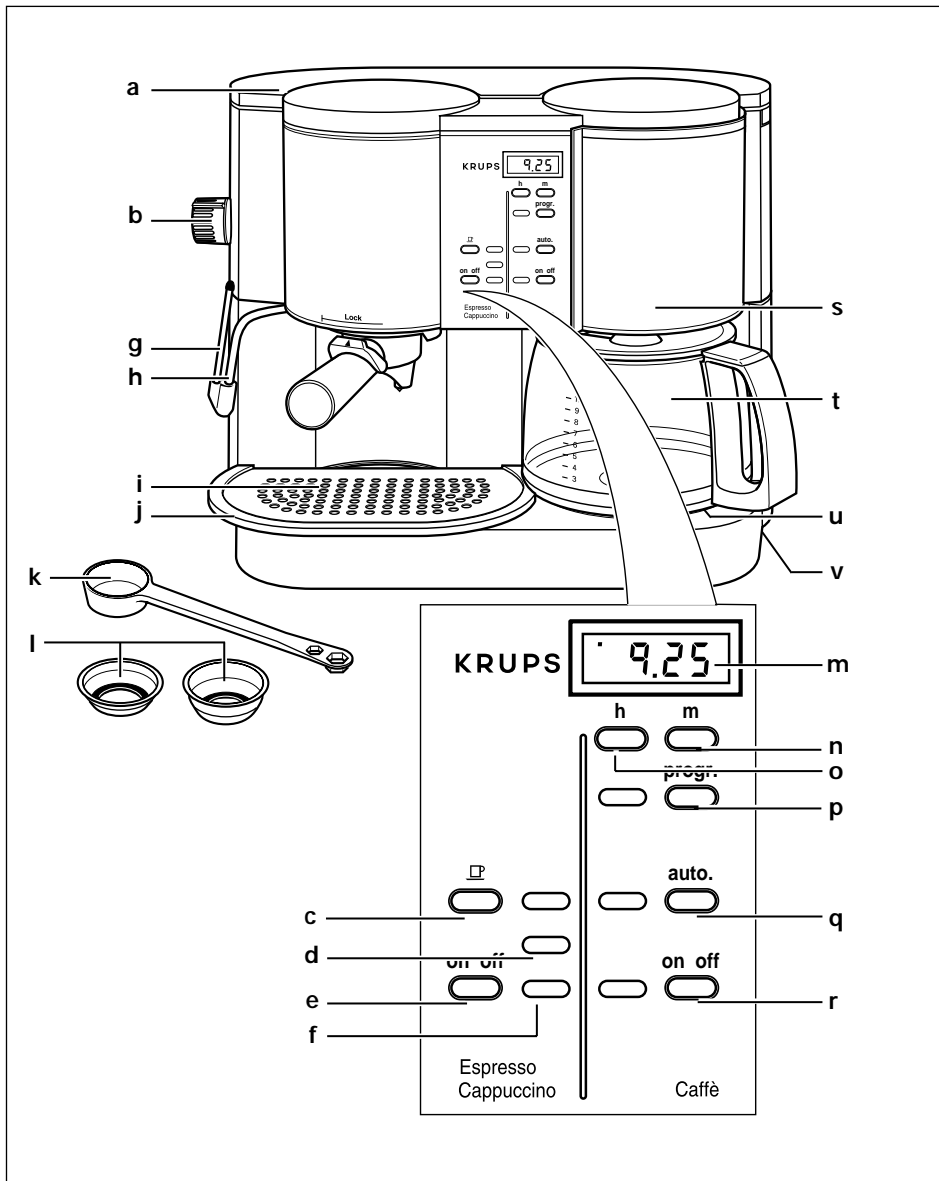


- D** Gebrauchsanweisung
- GB** Instructions for use
- F** Mode d'emploi
- NL** Gebruiksaanwijzing
- I** Istruzioni per l'uso
- E** Instrucciones de uso
- P** Instruções de utilização
- DK** Brugsanvisning
- S** Bruksanvisning
- N** Bruksanvisning
- SF** Käyttöohje

Krups CaféPresso Crematic Time

- D
- GB
- F
- NL
- I
- E

- P
- DK
- S
- N
- SF



D**Espresso**

- a: Wasserbehälterdeckel
- b: Drehventil
- c: Espresso Taste
- d: Aufheizkontrolleuchte (gelb)
- e: EIN/AUS-Taste
- f: Betriebskontrolleuchte (rot)
- g: Aufschäumhilfe
- h: Dampf-/Heißwasserdüse
- i: Abstellgitter
- j: Auffangschale
- k: Meßlöffel
- l: 1 bzw. 2-Tassen Filtersieb

Caffè

- m: Display
- n: Einstelltaste für Minuten
- o: Einstelltaste für Stunden
- p: Programm Taste
- q: Automatische Kaffeezubereitung
- r: EIN/AUS-Taste
- s: Schwenfilter
- t: Glaskrug
- u: Warmhaltefläche
- v: Kabelaufwicklung

NL**Espresso**

- a: Deksel waterreservoir
- b: Ventielknop
- c: Keuzeschakelaar espresso/stoom
- d: Thermostaatlampje (geel)
- e: Aan/uit-schakelaar
- f: Controlelampje aan/uit (rood)
- g: Opschuimhulpstuk
- h: Stoompijpje
- i: Kopjesopzetrekje
- j: Druppelrooster
- k: Maatlepeltje
- l: Filterzeef voor 1 of 2 kopjes

Caffè

- m: Venster of display
- n: Toets voor inschakelen minuten
- o: Toets voor inschakelen uren
- p: Programmaknop
- q: Automatisch koffiezetten
- r: Aan/uit-schakelaar
- s: Zwenkfilter
- t: Glazen koffiekan
- u: Warmhoudplaat
- v: Snoeropbergruimte

GB**Espresso**

- a: Water container lid
- b: Rotary valve knob
- c: Espresso key
- d: Heating indicator lamp (yellow)
- e: ON/OFF switch
- f: Operating indicator lamp (red)
- g: Frothing aid
- h: Steam & hot water nozzle
- i: Cup grid
- j: Drip tray
- k: Measuring spoon
- l: Filter sieve for 1 cup or 2

Caffè

- m: Display panel
- n: Setting key for minutes
- o: Setting key for hours
- p: Programme key
- q: Automatic preparation of coffee
- r: ON/OFF key
- s: Swivel filter
- t: Glass jug
- u: Warming plate
- v: Flex storage

I**Espresso**

- a: Coperchio del contenitore d'acqua
- b: Dispositivo vapore rotativo
- c: Tasto espresso
- d: Indicatore luminoso di riscaldamento (giallo)
- e: Tasto avvio/arresto
- f: Indicatore luminoso di funzionamento (rosso)
- g: Accessorio Cappuccino
- h: Beccuccio vapore/acqua calda
- i: Griglia appoggia tazze
- j: Vassoio raccogli-gocce
- k: Cucchiaino dosatore
- l: Filtrò per una o due tazze

Caffè

- m: Display digitale
- n: Tasto di regolazione dei minuti
- o: Tasto di regolazione delle ore
- p: Tasto di programmazione
- q: Preparazione automatica del caffè
- r: Tasto avvio/arresto
- s: Porta filtro girevole
- t: Brocca
- u: Piastra riscaldante
- v: Avvolgicavo

F**Espresso**

- a: Couvercle du réservoir d'eau
- b: Robinet vapeur rotatif
- c: Touche espresso
- d: Témoin lumineux (jaune) de chauffage
- e: Bouton marche/arrêt
- f: Témoin lumineux (rouge) de fonctionnement
- g: Accessoire Cappuccino
- h: Buse vapeur/eau chaude
- i: Grille repose-tasses
- j: Tiroir récolte-gouttes
- k: Cuillère doseur
- l: Filtre pour 1 ou 2 tasses

Caffè

- m: Ecran à affichage digital
- n: Touche de réglage des minutes
- o: Touche de réglage des heures
- p: Touche de programmation
- q: Préparation automatique du café
- r: Touche marche/arrêt
- s: Porte filtre pivotant
- t: Verseuse
- u: Plaque chauffante
- v: Enrouleur de cordon

E**Espresso**

- a: Tapa del depósito de agua
- b: Botón de la válvula giratorio
- c: Tecla Espresso
- d: Luz piloto indicadora de calentamiento (amarilla)
- e: Interruptor ON/OFF
- f: Luz piloto indicadora de puesta en marcha (rojo)
- g: Accesorio capuccino
- h: Vaporizador de agua caliente y vapor
- i: Rejilla para tazas
- j: Bandeja recogegotas
- k: Cuchara dosificadora
- l: Tamiz del filtro para 1 o 2 tazas

Caffè

- m: Panel de display
- n: Tecla de ajuste de los minutos
- o: Tecla de ajuste de las horas
- p: Tecla de programa
- q: Preparación automática del café
- r: Tecla ON/OFF
- s: Filtro giratorio
- t: Jarra de vidrio
- u: Placa de calentamiento
- v: Recogecables

P**Espresso**

- a: Tampa do depósito de água
- b: Comando do vapor
- c: Tecla Espresso
- d: Luz piloto de aquecimento (amarela)
- e: Interruptor "Ligar/Desligar"
- f: Luz piloto de funcionamento (vermelha)
- g: Acessório "vapor plus"
- h: Vaporizador
- i: Grelha para chávenas
- j: Tabuleiro de recolha de água
- k: Colher doseadora de café
- l: Filtro para 1 ou 2 chávenas

Caffè

- m: Painele de comandos
- n: Tecla para programar os minutos
- o: Tecla para programar as horas
- p: Tecla de programação
- q: Preparação automática do café
- r: Tecla "Ligar/Desligar"
- s: Porta-filtro suspenso
- t: Jarro de vidro
- u: Placa aquecedora
- v: Arrumação do cabo

N**Espresso**

- a: Vannbeholderdeksel
- b: Dreieventil
- c: Espresso-tast
- d: Kontrollampe oppvarmning (gul)
- e: PÅ/AV-knapp
- f: Kontrollampe drift (rød)
- g: Skumhjelp
- h: Damp-/varmtvannsdysse
- i: Frasettingsgitter
- j: Oppfangingskar
- k: Måleskje
- l: 1- eller 2-kopper filtersil

Caffè

- m: Display
- n: Indstillingstast for miniutt
- o: Indstillingstast for timer
- p: Programtast
- q: Automatisk kaffetilberedning
- r: PÅ/AV-knapp
- s: Svingfilter
- t: Glasskanne
- u: Varmeplate
- v: Kabelvikling

DK**Espresso**

- a: Låg til vandbeholder
- b: Drejeventil
- c: Espresso-knap
- d: Opvarmningskontrollampe (gul)
- e: TÆND/SLUK-knap
- f: Driftskontrollampe (rød)
- g: Opskumningshjælp
- h: Damp-/varmtvandsdysse
- i: Frastilningsrist
- j: Opsamlingssskål
- k: Måleske
- l: 1- eller 2-kops filtersi

Caffè

- m: Display
- n: Indstillingsknap - minutter
- o: Indstillingsknap - timer
- p: Programknap
- q: Automatisk kaffebrygning
- r: TÆND/SLUK-knap
- s: Svingefilter
- t: Glaskande
- u: Varmholdningsflade
- v: Ledningsoprul

SF**Espresso**

- a: Vesisäiliön kansi
- b: Höyryruppi
- c: Espresso virtanäppäin
- d: Keltainen kuumennuksen merkkivalo
- e: Virtakytkin
- f: Punainen toiminnan merkkivalo
- g: Vaahdotin
- h: Höyrysuutin
- i: Laskuritilä
- j: Valumisalusta
- k: Mittaluskikka
- l: 1 tai 2 kupin siiviläosat

Caffè

- m: Numeronäyttö
- n: Minuuttien asetusnäppäin
- o: Tuntien asetusnäppäin
- p: Ohjelmointinäppäin
- q: Kahvin automaattinen valmistus
- r: Virtakytkin
- s: Kääntyvä suodatin
- t: Lasikannu
- u: Lämpölevy
- v: Johdon kelaus

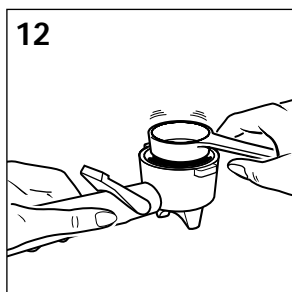
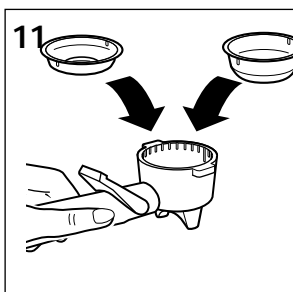
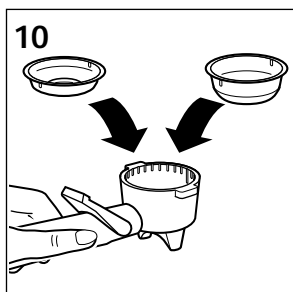
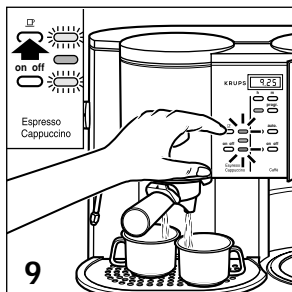
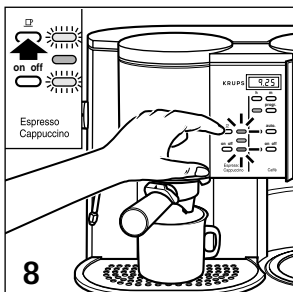
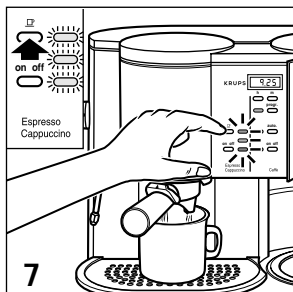
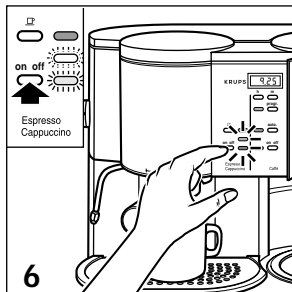
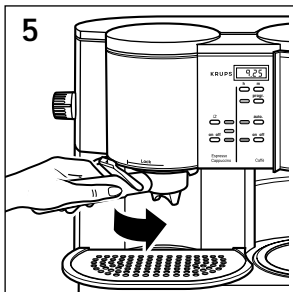
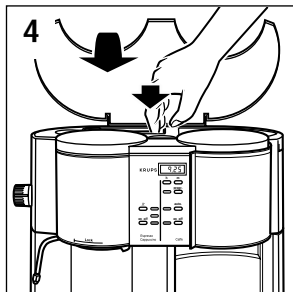
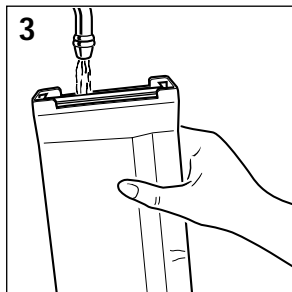
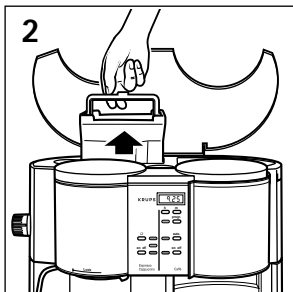
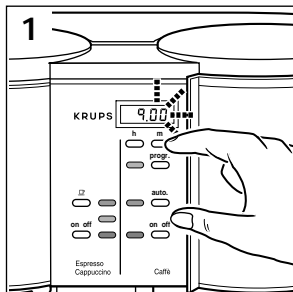
S**Espresso**

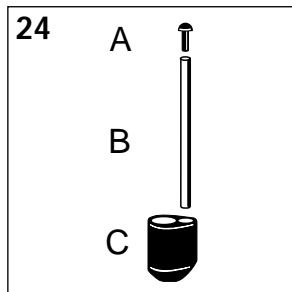
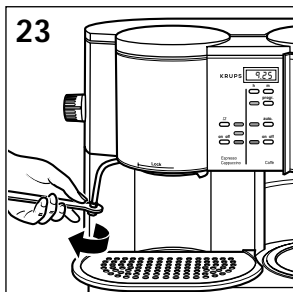
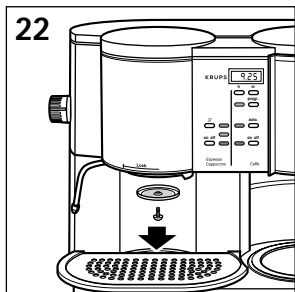
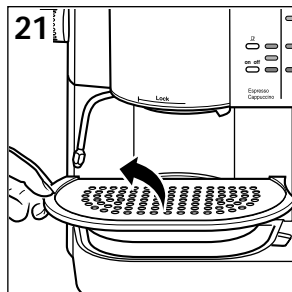
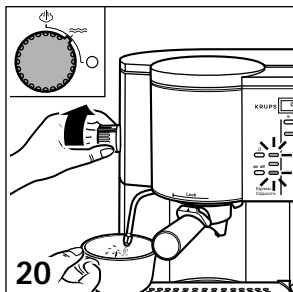
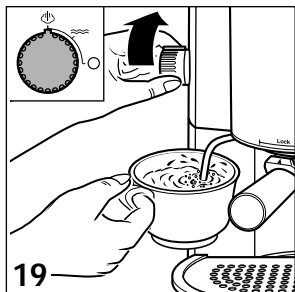
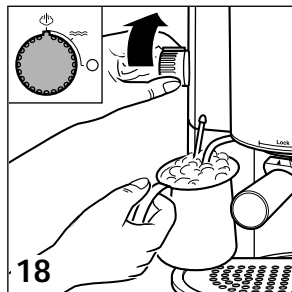
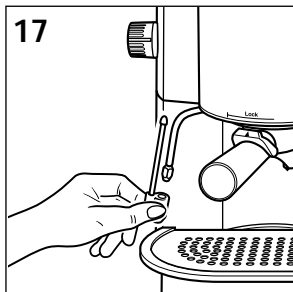
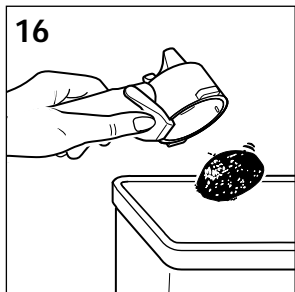
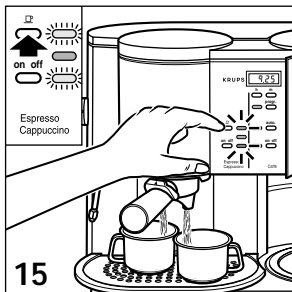
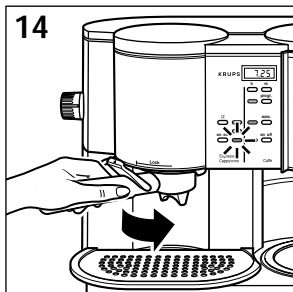
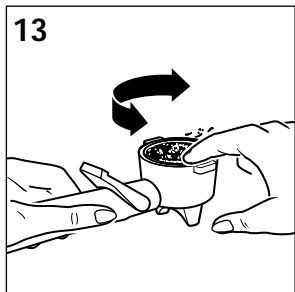
- a: Lock till vattenbehållare
- b: Ventilvred
- c: Espressoknapp
- d: Uppvärmningslampa (gul)
- e: Av/På-knapp
- f: Av/På-lampa (röd)
- g: Skumberedare
- h: Ångmunstycke
- i: Avrinningsgaller
- j: Avrinningsplåt
- k: Mätskopa
- l: Filter för 1 eller två koppar

Caffè

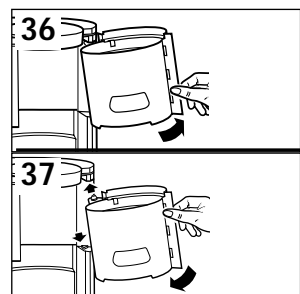
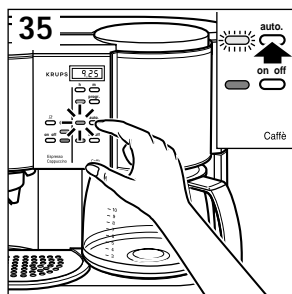
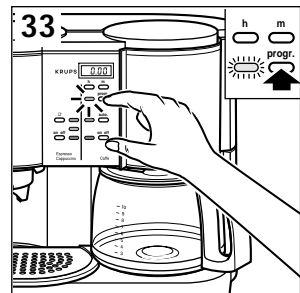
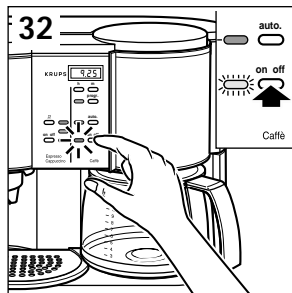
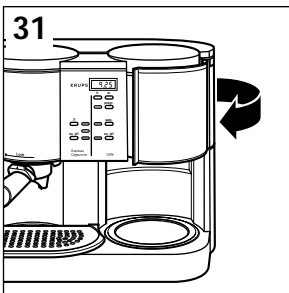
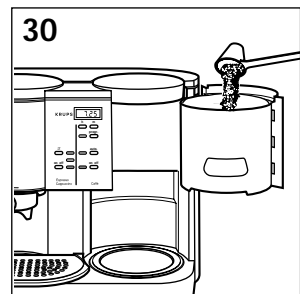
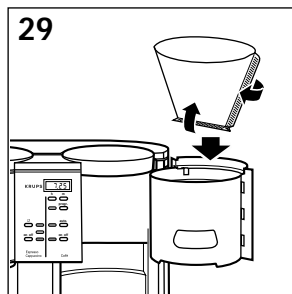
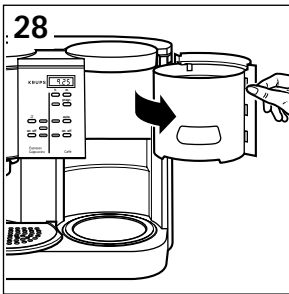
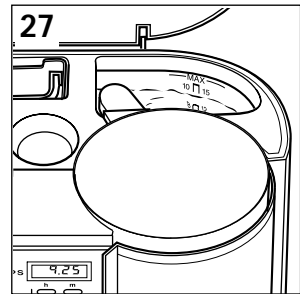
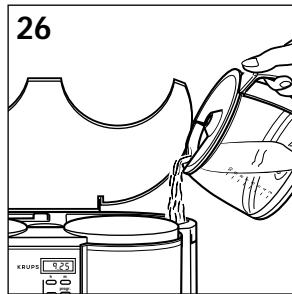
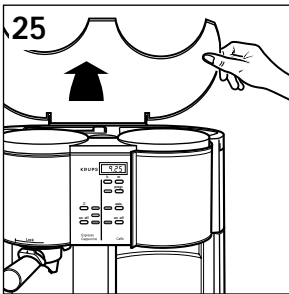
- m: Display
- n: Knapp för inställning av minuter
- o: Knapp för inställning av timmar
- p: Programmeringsknapp
- q: Auto-knapp
- r: Av/På-knapp
- s: Svängbar filterhållare
- t: Glaskanna
- u: Varmhållningsplatta
- v: Sladdförvaring

Espresso





Caffè



Safety precautions



- Carefully read through these instructions before using the appliance. Connect the appliance only to an earthed mains supply socket. The voltage rating stated on the rating plate of the appliance must correspond with that of the mains supply.
- Do not place or use the appliance on hot surfaces, such as a stove hotplate, or in the vicinity of a naked gas flame.
- Do not remove the filter carrier filled with ground coffee whilst the liquid is running through, as the appliance is at this time under pressure.
- Do not refill the coffee-appliance whilst it is still hot; it takes about ten minutes to cool down.
- Do not pour hot water into the water reservoirs.
- The mains plug must be pulled out if anything untoward occurs during the brewing operation, as also before every time the appliance is cleaned.
- Do not remove the mains plug by pulling on the flex and do not place or hang the flex over edges or corners.
- Do not allow yourself or the mains flex to come into contact with hot parts of the appliance, such as the filter carrier, warming plate or steam nozzle.
- Never dip the appliance into water.
- The glass jug is not suitable for use in microwaves, above open fire or on stove plates.
- Keep the appliance away from children. Do not let the mains flex hang down.
- Do not use the appliance if either the mains flex or the appliance itself is damaged.
- Observe the instructions for descaling.

- If the mains flex of this appliance becomes damaged, it must be repaired only by the KRUPS customer service department or by a similarly qualified individual, in order to avoid any danger to the person.

Setting the clock

- After plugging in at the mains, 0.00 will blink in the display panel. Press the “h” key to set the hours and the “m” key to set the minutes (1).

Espresso / Cappuccino

Espresso Coffee

Espresso is much stronger and more aromatic than normal coffee and is drunk out of small cups called espresso cups. It is prepared by forcing hot water under pressure through ground coffee. This produces the delightful black coffee with the stimulating effect.

Apart from its characteristic flavour, the hallmark of espresso is the typical formation of a splendid froth, called crema. This requires a high pressure and the use of genuine, properly roasted espresso coffee beans which have been correctly ground.

If you do not purchase ready-ground espresso coffee, grind the coffee beans in a coffee mill with the setting medium to fine.

Preparing the appliance

- Open the lid and remove the water container (2).
- Fill the water container with water (3).
- Replace the water container, pressing it down firmly so that the base valve will open. Then close the lid (4).

Before first use

Before using the appliance for the first time, as well as if it has not been used for a lengthy period, you should allow several cups of water to run through the system without using espresso coffee meal, in order to rinse out the system.


Place one of the two filter sieves in the filter carrier and push the sieve holder back.

- Locate the filter carrier on the left at the mark on the housing of the brewing head and turn it tightly to the right (5).


Place the largest convenient receptacle beneath the filter carrier.

- Switch on the appliance by pressing the "on off" key (6).


The **operating indicator lamp will glow red** and the **heating indicator lamp will glow yellow**.


- Press the espresso key  , whereby the pump will be switched on (7).
The green control lamp will then glow.



If the heating system is empty, such as upon first use, the system will first fill with water, accompanied by an audible pumping noise, before water runs out of the filter carrier.



As soon as water runs out, press the espresso key  , whereupon the green indicator lamp will cease to glow, and allow the appliance to heat up.

A little water may run out of the brewing head during the heating phase.


- When the yellow heating control lamp ceases to glow, press the espresso key  again (8).

Allow 2-3 cups of water to run through the system. To empty the receptacle, interrupt the operation by pressing the espresso key  .



To clean through the steam pipe, place a receptacle beneath it, turn the valve knob to the  position and press the espresso key  . Then allow 1-2 cups to run through.



Finally press the espresso key  once again, return the valve knob to the  position and empty the receptacle.

Filling the heating system with water

Before working with the appliance, make sure that the heating system is filled with water by pressing the espresso key  , whereby water should run out of the brewing head.


If the heating system should become empty whilst generating steam, which then ceases to issue from the steam pipe, then the heating system must be refilled.


Place a receptacle under the brewing head, set the valve knob to  and press the espresso key  .

As soon as water runs out of the brewing head, press the espresso key  again. Then continue with steam generation by turning the valve knob to the  position again.

Preparation of espresso

- Fill the water container (2) (3) (4).


- Press the espresso key  and check that water runs from the brewing head (7).

Press the espresso key  once again.

The yellow heating indicator lamp will cease to glow when the necessary temperature has been reached.

Prewarm the espresso cups by putting the filter carrier in place without espresso coffee meal and then placing the cups under the filter carrier.

- Press the espresso key  (9).

Fill the cups with hot water and then press the espresso key  once again.

Remove the filter carrier.



- Insert the desired filter sieve for 1 cup or 2 into the filter carrier (10).

- Fill with 1 or 2 level measuring spoonfuls of espresso coffee meal (11).

- So that the coffee meal is evenly distributed in the filter sieve, it should be lightly pressed down with the measuring spoon (12).

- Clean any coffee grains from the edge of the filter sieve (13).
- Insert the filter carrier and turn it firmly to the right (14).

Place one or two prewarmed espresso cup(s) beneath the filter carrier.

- Prepare espresso by pressing the espresso key  (15).
- After the required espresso has run through, press the espresso key  again, remove the filter carrier and knock out the spent coffee meal (16).

The next lot of espresso can be prepared after the sieve has been replenished with espresso meal.

Generation of steam

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

Since a higher temperature is necessary for the generation of steam than that required for preparing espresso, the espresso should always be prepared first, as the coffee meal might otherwise become burnt.


Due to the nature of the system, a little water, which can be collected in a separate vessel, will issue from the steam pipe before the steam appears.

Frothing up milk for cappuccino

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



To obtain the best possible frothing results, you should make use of the separate frothing aid.

- Push the frothing aid onto the steam nozzle (17).


 **N.B. THE FROTHING AID IS TO BE USED ONLY FOR THE FROTHING UP OF MILK**

Pour about 100 ml of low fat milk into a small narrow jug of maximum 0,5 ml capacity, which must fit conveniently below the steam/hot water nozzle of the machine.


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

As soon as the yellow control lamp ceases to glow, hold a separate vessel beneath the steam pipe and turn the knob to position . Allow water to run into the vessel until steam appears. Then turn the knob to position .

Now commence the milk frothing operation. Hold the jug under the frothing aid in such a way that the nozzle dips completely into the milk.

- Turn the valve knob to the  position. Hold the jug steady during the frothing operation (18).

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

After the frothing operation, turn the valve knob to the  position and remove the jug.

Now turn the valve knob to the steam position for a moment to blow out any residual milk from the steam/hot water nozzle, putting an empty receptacle below to catch the drops.


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

Heating liquids

Swing out the steam/hot water nozzle.



Pull off the frothing aid.

Switch on the appliance.

- Make sure that the heating system is full of water by pressing the espresso key  to check that water runs through (7).

Then press the espresso key  again.

Due to the nature of the system, water and steam will issue from the brewing head during the heating operation.

As soon as the yellow control lamp ceases to glow, hold a separate vessel beneath the steam pipe and turn the knob to position . Allow water to run into the vessel until steam appears. Then turn the knob to position .

So position the vessel beneath the steam pipe that the jet dips into the liquid.

- Turn the valve knob to the ☞ position (19).

When the liquid is sufficiently heated, turn the valve knob back to the ○ position and remove the vessel.

Now turn the valve knob to the steam position for a moment to blow out any residues from the steam/hot water nozzle, putting an empty receptacle below to catch the drops.

After the heating of liquids, clean the steam/hot water nozzle immediately with a moist cloth.

NOTE:

If you want to make espresso straight away after generating steam, the espresso machine MUST first be allowed to cool down to the coffee-making temperature.

Place a receptacle beneath the filter carrier and press the espresso key ☞.

Allow water to run through until the yellow heating indicator lamp begins to glow.

Press the espresso key ☞ once again.

Now prepare espresso in the usual fashion.

Preparation of hot water

With this appliance, you can prepare hot water for making instant drinks.

- Make sure that the heating system is full of water by pressing the espresso key ☞ to check that water runs through (7).

Then press the espresso key ☞ once again

Start with the preparation of hot water as soon as the yellow heating indicator lamp ceases to glow.

Swing out the steam/hot water nozzle and place the tallest possible cup beneath it.

- Turn the valve knob to the ☞ position and press the espresso key ☞ (20).

When the preparation of hot water is complete, press the espresso key ☞ and the valve knob to the ○ position.

Then remove the vessel.

⚠ N.B. THE STEAM/HOT WATER NOZZLE BECOMES VERY HOT. BE CAREFUL NOT TO BURN OR SCALD YOURSELF.

Cleaning

Always pull out the mains plug before every cleaning operation and allow the appliance to cool down. Wipe down the casing with a moist cloth only.

The water container is to be emptied after use.

- Remove the cup grid and clean it (21).

Empty the drip tray and clean it.

The brewing head, filter carrier and filter sieves should all be cleaned after each time the appliance is used. Wipe down the brewing head with a moist cloth only.

Rinse all loose parts under running water.

- 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 firmly back into position (22).

Important!

Do not put the filter carrier or the cup grid into the dish-washer.

Clean the steam/hot water nozzle immediately after frothing up milk by allowing the appliance to produce steam for 1 or 2 seconds, thus blowing out any residue. Wipe down the nozzle with a moist cloth. If the nozzle becomes clogged, free it by using a needle.

- If necessary, the steam/hot water nozzle can be screwed off in an anticlockwise direction using the hexagonal key on the measuring spoon and then thoroughly cleaned (23).

⚠ N.B. DANGER OF BURNING OR SCALDING WITH THE STEAM/HOT WATER NOZZLE, SO DO NOT DISMANTLE OR ASSEMBLE IT WHILST HOT.

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

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

- Pull the two parts A + C from the small metal tube B (24).

Wash out all three parts in warm water. If the small suction orifice in part A is clogged, it can be freed by poking a fine needle through the blockage.

If the appliance is not to be used for a lengthy period, do not insert the filter carrier into the brewing head, as this causes the sealing ring to be compressed unnecessarily long and can thus impair its useful life.

The measuring spoon and one filter sieve can be stored in the depressions under the lid.

Before a lengthy period of non-usage, the heating system can be cleared of water by driving it off as steam. Put a vessel under the steam/hot water nozzle and turn the valve knob to the ☺ position. As soon as no more steam is generated, turn the valve knob to ○ position and switch off the appliance.

Removal of limescale

The machine must have limescale removed regularly. For an average usage of 4 cups daily and hard water, we recommend descaling the appliance every 3 months.

Before descaling, 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 frothing aid.
3. Dissolve 2 tablespoonfuls of tartaric acid or citric acid (both obtainable from chemists and drugstores) in 1/2 litre of lukewarm water and pour it into the water container. Put one receptacle under the brewing head and another under the steam nozzle.
4. Switch on the appliance. After the heating indicator lamp ceases to glow, press the espresso key ☒.

Make sure that the valve knob points to the ○ position.

5. Allow the descaling solution to pass through until about half has run out of the brewing head.
6. Press the espresso key ☒ once again.
7. Turn the valve knob to the ☺ position and press the espresso key ☒. Allow 1 cup of descaling solution to run through. Then press the espresso key ☒ a further time and return the valve knob to the ○ position.

Now leave the rest of descaling solution to work for 10-15 minutes.

8. Press the espresso key ☒ and allow the remainder of the descaling solution to run through.
9. Press the espresso key ☒ once again.

Following this, press the espresso key ☒ and allow 2 water containerfuls of clear water to run through.

After that is done, fill the water container again.

Turn the valve knob to the ☺ position, press the espresso key ☒ and allow the water run through. Then return the valve knob to the ○ position.

Switch off the appliance by pressing the "on off" key.

Allow the appliance to cool down. Insert the brewing sieve into the brewing head again and push the frothing aid onto the steam/hot water nozzle.

Problems and possible causes

PROBLEM:

Espresso leaking from the filter carrier.

CAUSE:

- Filter holder not correctly inserted.
- Filter holder has been left in the hot water spout too long; clean the seal well.
- No elasticity in the seal, it must be replaced.

PROBLEM:

Pump makes a loud noise.


CAUSE:

- No water in the water container.
- Water container not inserted correctly.
- Old or very dry coffee being used so that the pump cannot build up sufficient pressure.

PROBLEM:

Coffee does not come out.

CAUSE:

- No water in the water container.
- Water container not inserted correctly.
- Filter blocked because the coffee mixture is too fine or has been pressed down too hard.
- Brewing sieve clogged up: Check by pressing the espresso key , whereby water must run out of the brewing head. If it does not, unscrew the sieve and clean it. Then screw it back on.
- Unit scaled up (see descaling).
- Boiler not filled with water.

PROBLEM:

No crema on the espresso.

CAUSE:

- Old or dried-out coffee.
- Too little ground espresso coffee in the filter sieve.
- Ground coffee not pressed down sufficiently.

PROBLEM:

The coffee runs out too quickly.

CAUSE:

- Ground coffee mixture is too coarse.
- Ground coffee not pressed down sufficiently.

PROBLEM:

Not enough froth when frothing up milk.

CAUSE:

- Boiler not filled with water.

- Steam nozzle is blocked.

- Old milk.

- Milk too warm (should have been stored in a refrigerator).

- Vessel not suitable (preferably milk jug or jar).

- Type of milk not suitable (select milk with a different fat content).

PROBLEM:

Coffee too cold.

CAUSE:

- Appliance has not heated up for long enough.
- Espresso cups not sufficiently prewarmed.

Preparing coffee

Before the first preparation of coffee, carry out 1 or 2 runs without coffee meal and then swirl out the glass jug and the filter with hot water.

- Raise the hinged lid (25).

- Pour in the desired quantity of water (26). Do not fill beyond the MAX mark on the water container.

- The divisions on the glass jug and the water level indicator represent the quantity of fresh water (27). The eventual amount of coffee is less, because the coffee meal absorbs some of the water.

- Close the lid and swing out the filter to the right (28).

Put in a filter paper:

- Fold over the crinkly edge of a format 4 (1x4) filter paper and so place it in the filter that the folded edge points towards the handle. Then press it down lightly with the hand (29).

- Put in the coffee meal (30). A coffee measure can be used to determine the quantity. One measuring spoonful (6-7 gram) should suffice for a cup of medium-strong coffee.

The quantity of coffee can be varied to suit your own personal taste.

- Swing back the swivel filter until it engages firmly (31).

Relocate the glass jug and its lid on the appliance.

- Switch on the appliance by pressing the “on off” key. The red control lamp will then glow (32).



N.B.

NEVER SWING OUT THE FILTER DURING THE BREWING OPERATION. REMOVE THE GLASS JUG WHEN FILTERING IS FINISHED; AN AUTOMATIC FILTER CLOSURES THEN PREVENTS ANY DRIPPING.

Return the glass jug to the warming plate to keep it hot. The appliance can be switched off at any time using the “on off” switch, or it will switch itself off automatically after 2 hours.

Programming the switch-on time

The switch-on time can be preselected within a period of 24 hours by utilising the automatic time-switching mechanism.

- Press the “**progr.**” key, whereupon the green control lamp will light up and the clock time in the display will be replaced by the current switch-on time (33).
- Programme a fresh switch on time by pressing the “**h**” key for hours and the “**m**” key for minutes (34).

After 3 seconds the clock time will reappear in the display. The switch-on time can be checked at any time by pressing the “**progr.**” key.

Automatic preparation of coffee

Prepare the appliance for coffee-making as usual and set the switch-on time.

- Press the “**auto.**” key, whereupon the green indicator lamp will light up (35).

The appliance will automatically switch itself on at the programmed time. The green indicator lamp will then be extinguished and the red indicator lamp on the “on off” key will light up.

After the coffee has drawn off, the appliance can be switched off immediately by using the “on off” switch, or it will switch itself off automatically after 2 hours.

Cleaning and limescale removal

Always pull out the mains plug before any cleaning operation.

- Take out the filter as follows:
Hold the filter by the bottom third and swing it out about 120 degrees, just about far enough to put in a filter paper. Press the filter upwards a little and the tip it out sideways and upwards (36).

The glass jug and lid are suitable for the dishwasher (upper basket, away from the heating source). The filter is NOT to be put in the dishwasher and must be washed by hand.

- Insert the filter:
Hold the grip on the bottom third of the filter and engage the drill-hole on the upper edge of the filter with the peg on the appliance. Tip the filter sideways and downwards and engage it in the guide.
The filter should then swing in easily (37).

Wipe down the appliance with a moist cloth only.

To guarantee good coffee-making results over a long period, the coffee machine must have limescale removed from time to time. Recognisable indications that descaling is necessary are:

- increased noise during boiling
- longer preparation time.

If usage is frequent, descaling should be carried out as follows:

with soft water

7°dH (0-1,24 mol/m³)

once a year

with medium hard water
7-14°dH (1,24-2,5 mol/m³)
every quarter year

with hard water over
14°dH (2,5-3,75 mol/m³)
once a month

If in doubt regarding the water hardness,
enquire at the local water works.

For ecological and health reasons, we
recommend the exclusive use of biological
materials such as citric acid and tartaric
acid, both of which may be obtained from
chemists and drugstores.

Dissolve 2 tablespoonfuls in half a litre of
water and pour into the water container.
Run this through 2 or 3 times as if making
coffee, but using no coffee meal. Finally do
the same twice using clear water.

Cord storage

Any unnecessary length of main supply
cord can be stored in the special recess at
the back of the appliance.

Disposal



The packaging comprises exclusively
environmentally-friendly materials which
should be disposed of according to the local
recycling arrangements.

Disposal methods for the appliance itself
can be found by enquiry at the appropriate
department of the local authority.