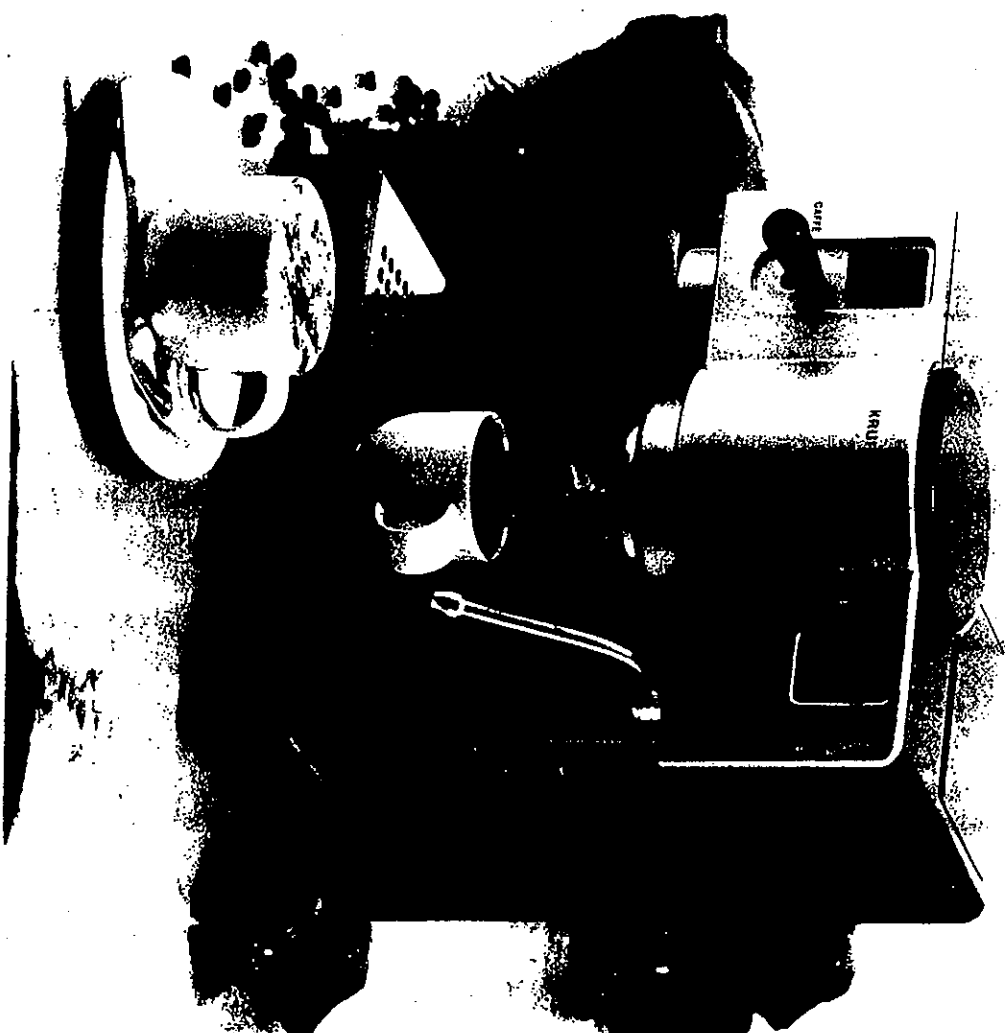


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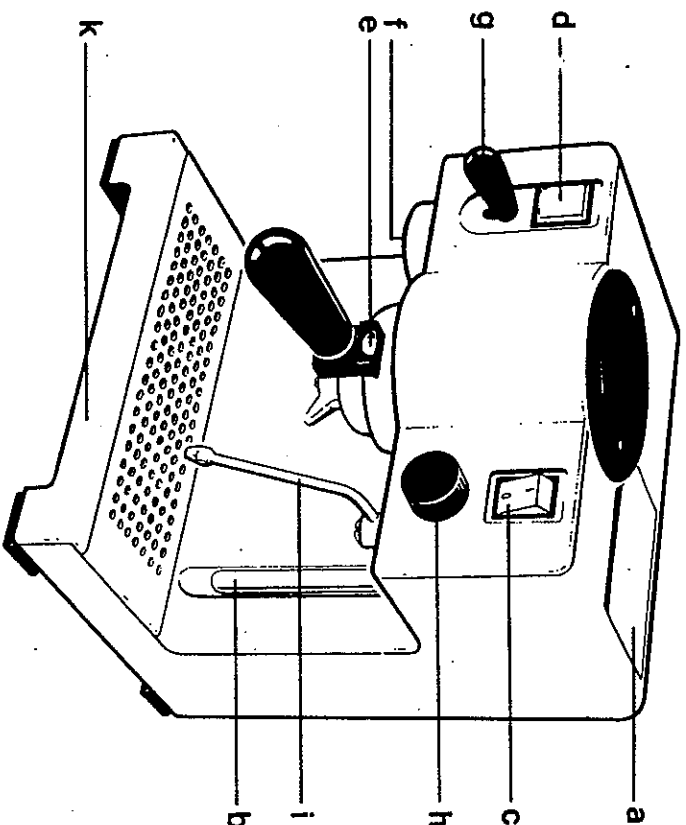
Gebruiksaanwijzing · Recepten · Istruzioni per l'uso · Ricette · Instrucciones para el uso · Rece

# Espresso Plus 966



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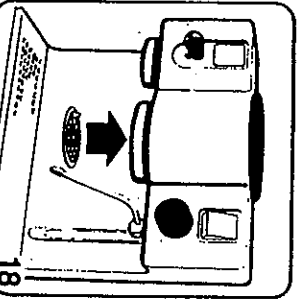
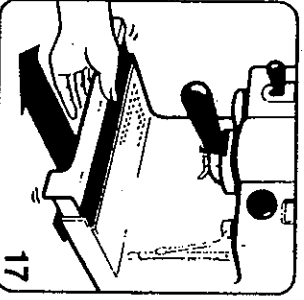
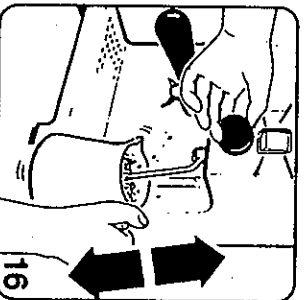
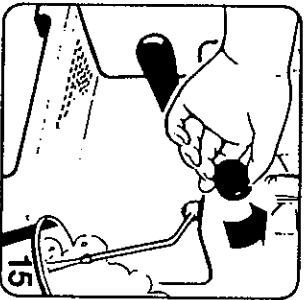
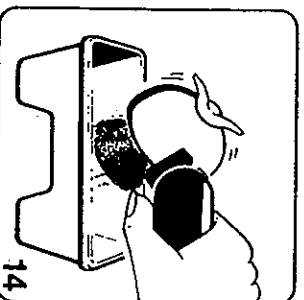
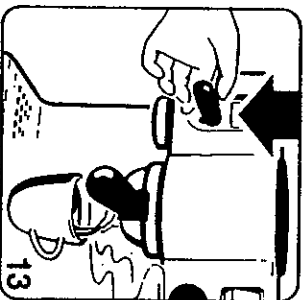
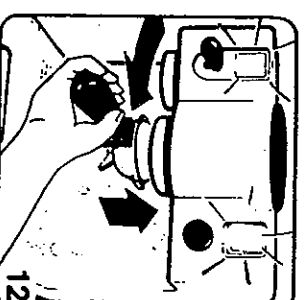
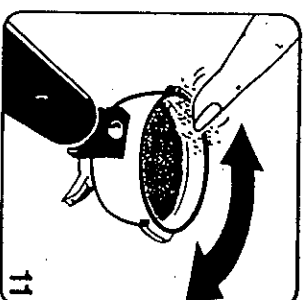
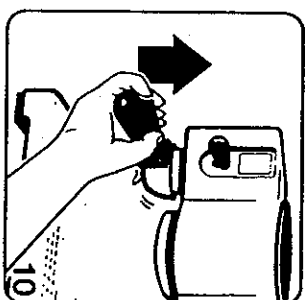
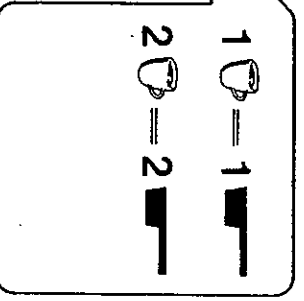
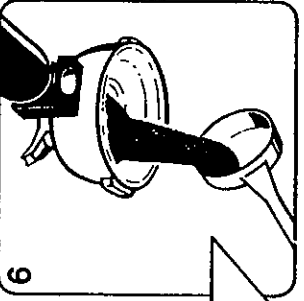
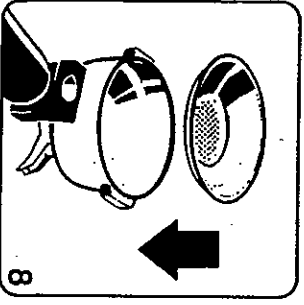
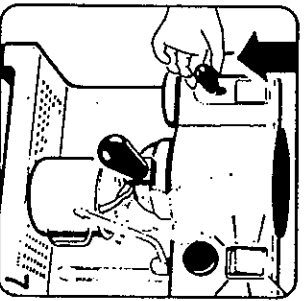
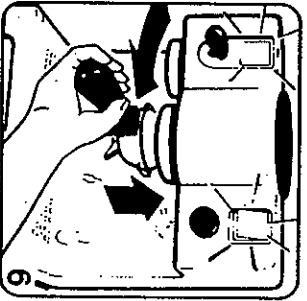
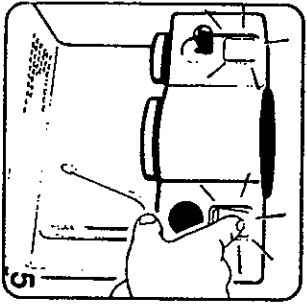
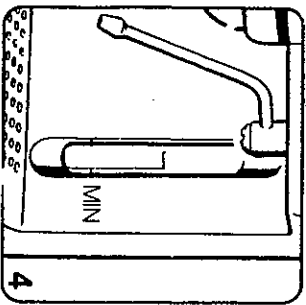
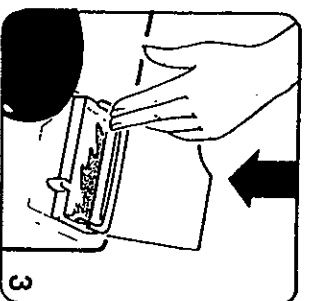
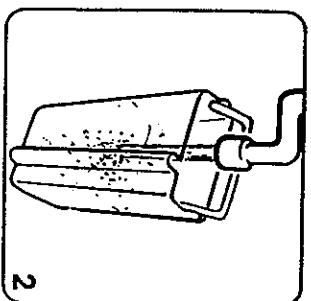
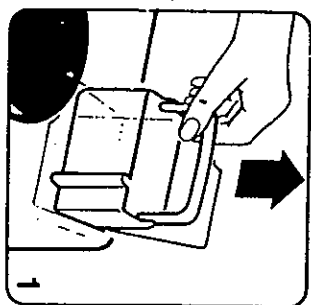


- (D)**
- a - Pourpoint d'eau démontable
  - b - Wasserstands-schraube
  - c - Ein/Aus-Schalter
  - d - Aufheiz-Niveau-Deuchte
  - e - Dampregulator (mit Filterseil)
  - f - Dampregulator
  - g - Dampregulator
  - h - Dampregulator
  - i - Dampregulator
  - j - Dampregulator
  - k - Dampregulator
- (E)**
- a - Réservoir d'eau démontable
  - b - Voyant pour le contrôle du niveau d'eau
  - c - Interrupteur Marche/Arrêt
  - d - Témoin de contrôle du chauffage
  - e - Pont-filte et filtre
  - f - Poussoir
  - g - Levier de dosage de l'expresso
  - h - Boulon ou réglage de la vapeur
  - i - Buse de vapeur
  - k - Collecteur
- (I)**
- a - Setolo per l'acqua
  - b - Cokonta sign per livello acqua
  - c - Interruttore comando
  - d - Interruttore
  - e - Spina riscaldamento
  - f - Pont-filte e filtro
  - g - Prem. caffè
  - h - Lev. dosatore caffè espresso
  - i - Regolatore vapore
  - j - Boccia vapore
  - k - Recettore raccolto a guscio

- (GB)**
- a - Removable water container
  - b - Water level indicator
  - c - ON/OFF switch
  - d - Heater lamp
  - e - Filter holder plus filter
  - f - Espresso switch
  - g - Espresso measuring lever
  - h - Steam regulator
  - i - Steam regulator
  - k - Collecting tray
- (NL)**
- a - Los waterreservoir
  - b - Kijkglas voor de waterstand
  - c - Schakelaar aan/uit
  - d - Verwarmingsschakelaar
  - e - Filterhouder, filterzeel
  - f - Espressooper
  - g - Doseerregelaar
  - h - Stoomregelaar
  - i - Spoorer voor hete stoom
  - k - Overangschakel
- (E)**
- a - Depósito de agua quitable
  - b - Mirin para observar el nivel de agua
  - c - Interruptor arranque/parada
  - d - Luz piloto de calentamiento a régimen
  - e - Portafiltro + Colador filtrante
  - f - Alzador para controlar el café
  - g - Parador para controlar el café
  - h - Balanza dosificadora del espresso
  - i - Regulador del vapor
  - j - Bujilla de vapor caliente
  - k - Recogedora del café deramado

# KRUPS Espresso Plus

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## Safety

Do not use, if the water container is not filled. Connect appliance only to earthed plug. Never immerse appliance in water. Unplug the appliance before cleaning. Do not open the filter holder filled with coffee powder while the water is running through, as the appliance is under pressure. Do not touch hot parts of the appliance (front plate, filter holder, steam nozzle). Keep flex away from hot parts.

For U. K. and Ireland only:

**WARNING – THIS APPLIANCE MUST BE EARTHED!**  
**IMPORTANT**  
The wires in this mains lead are coloured in accordance with the following code:

Green-and-yellow : Earth  
Blue : Neutral  
Brown : Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  $\equiv$  or coloured green or green-and-yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red. Radio interference suppression: In compliance with EEC regulation 76/889/EEC.

## Espresso Coffee

Espresso is far more aromatic and stronger than normal coffee. It is drunk from small espresso cups. It is prepared by forcing hot water through the coffee powder. This produces the delicious black coffee with the stimulating effect.

A distinctive feature of espresso is, apart from its characteristic taste, the typical attractive frothing. This requires high pressure and the use of genuine, well-roasted espresso coffee, as well as correctly ground beans.

If you do not buy ready-ground espresso coffee, grind the espresso beans with a grinder set at "Fine" (e.g. KRUPS Coffina).

## Preparing Appliance

Open lid and take out water container ①. Fill water container (0.8 l – approx. 14 espresso cups) ②. Replace container and push it firmly into place so that the valve in the bottom opens ③. Close lid. The falling water level can be seen from the water level indicator so that the container can be re-filled in time ④.

Switch on appliance ⑤.

"On" lamp and "heater" lamp light up. As soon as the water in the boiler has reached the correct temperature, the heater lamp goes out.

## Rinsing Before Use

Before first using appliance, but also after not using it for some time, a few cups of water (without coffee) should be prepared to rinse the

system. Insert filter holder (with-out filter) in the hot water spout (bayonet catch) and place a cup or other container under the filter holder ⑥. Switch on appliance ⑤. "On" lamp and "heater" lamp light up. Press down measuring lever; this switches on the pump ⑦. When the appliance is first used, the machine first takes in water (clearly audible pumping sound), then the water in the boiler is forced out. Let two normal cups of water run through like this when the appliance is first used or after it has not been used for some time; the machine is then ready for service.

## Making Espresso Coffee

Switch on appliance ⑤. Depress Espresso measuring lever until a small quantity of water runs out (check to see if boiler is filled). Operating monitor lamp and heating monitor lamp will light up. As soon as the water in the boiler has reached the required temperature, the heating monitor lamp goes out.

Remove filter holder. Place selected filter (1 or 2 cups) in filter holder ⑧. Put in 1 (or 2) measures of Espresso Coffee ⑨. Gently firm coffee using ground Espresso tamper ⑩. Clean off any ground coffee from edge of filter ⑪. Place filter holder into slots of the filter holder guide and turn counterclockwise until secured firmly (so that handle shows in front) ⑫. Place 1 (or 2) Espresso cups under filter holder. As soon as the heating monitor lamp has gone out,

the Espresso coffee may be prepared. Using the Espresso control lever allow the desired quantity of Espresso to run into the cups. Occasionally the monitor lamp may light up again during this procedure ⑬.

It is recommended that the Espresso cups be preheated, e.g. by warming them briefly with the steam jet before making the coffee (see below).

After making the Espresso coffee remove the filter holder with filter. Hold the filter firmly with the filter gripper and knock out the coffee grounds on the cross piece of the waste container ⑭. When the filter has been refilled the next Espresso coffee can be prepared.

## Making superheated steam

The steam jet permits milk to be foamed up for Cappuccino and also allows rapid making of hot drinks such as tea, cocoa. Punch, coffee with milk or instant drinks. In addition it is used for preheating the Espresso cups.

Start by proceedings as for making coffee. When the heating monitor lamp goes out, turn the steam tube outwards and put it into a coffee cup.

Turn on steam control. Because of the system, the first steam will be mixed with water. When water no longer appears, close steam control, whilst releasing steam the heating monitor lamp will be continuously on ⑮. Then dip steam tube into the container

with the liquid to be heated (or foamed) and turn on steam control. Allow steam jet to move slightly up and down in container. Do not leave steam control open longer than 2 minutes, as otherwise after steam has been exhausted liquid may be sucked back up the tube ⑯.

After this the boiler must be topped up with water again. For this purpose depress Espresso control lever until water flows out of water outlet. The water is then heated again and the machine is ready for further operation.

## Cleaning and decalcifying

Empty drip tray after use and clean it ⑰. If machine has not been used for some time, also empty water container. Water outlet, filter holder and filter should be cleaned every time after being used. If diffuser in water outlet is very dirty, unscrew with coin and clean it ⑱. When re-assembled, the stud on the diffuser must be engaged in the corresponding opening in the water outlet.

If appliance is not to be used for some time do not place filter holder on water outlet.

Depending upon the hardness of the water, decalcify the machine from time to time. For decalcification it is essential that the water outlet diffuser be unscrewed first. Remove calcium and coffee grounds from diffuser and water outlet. Put ordinary commercial decalcifier (following instructions) or a solution of 2 dessert spoonsful of tartaric acid or citric acid to a half

litre of water in the water container. Without using coffee allow this to run 1 to 2 times using the heating system through the water outlet (of section on preparation). Finally allow a quantity equivalent to 1 to 2 times the water container capacity of fresh water to percolate through the appliance. Replace diffuser water outlet.

## Problems and Possible Causes

Problem: Coffee leaking from the filter holder

Cause:

- Filter holder not correctly inserted
- Filter holder not pushed in as far as it will go
- Filter holder remained in hot water spout too long; clean seal well
- Seal without elasticity; must be replaced

- Coffee powder not cleaned off edge of filter holder

Problem: Pump makes loud noise

Cause:

- No water in water container
- Water container not correctly inserted

Problem: Coffee does not come out

Cause:

- No water in water container
- Filter clogged up, because coffee mixture too fine or pressed down too hard
- Diffuser blocked, unscrew and clean

**Problem:** Coffee flows through too quickly

**Cause:**

- Coffee mixture ground too coarsely
- Too little coffee
- Coffee not pressed down in filter

**Problem:** Espresso without creamy froth

**Cause:**

- Coffee mixture not suitable for espresso coffee
- Coffee mixture ground too coarsely
- Coffee is no longer fresh
- Too little coffee in the filter or not pressed down

## Recipes

Enjoy your espresso whenever and however you like: when you want to relax or as the conclusion of a successful meal.

Here are some ideas how you can use your automatic espresso maker.

## Genuine espresso

For each cup, filter 1 measuring spoonful of genuine, well roasted espresso coffee straight into the preheated espresso cup. If you have used the right kind of coffee and it has been ground properly, you will obtain a tasty cup of espresso coffee with a beautiful head of froth. Add sugar to taste and enjoy every sip.

Genuine espresso is drunk without milk, but well sweetened with sugar.

## Café coretto

Prepare a cup of espresso coffee in the usual way. Now "correct" the taste by adding ¼ to ½ a glass of cognac or liqueur. Also suitable are Anisette, Giappa, Sambuco, Kirsch and Coiriteaux. You will certainly find other possible ways of enriching your espresso coffee. There are no limits to the imagination.

## Cappuccino

Use preheated medium size cups (not mugs or large breakfast cups). Filter in Espresso cup quantity of coffee and then top up with foamed milk and scatter grated chocolate on top. To

produced foamed milk put approx. 200 ml milk (with low fat content) into a small jug with a narrow neck and foam up using the steam jet.

Dip the steam jet into the milk far enough for air to be drawn down with an easily audible noise. Move the jug up and down keeping the steam jet under the surface of the milk. This requires a little practice. Put the foamed milk on top of the Espresso coffee with a spoon.

## Italian Icecream-Coffee

8 scoopsful of vanilla ice, 4 cupsful of well sweetened espresso coffee (cold), ¼ liter of milk, whipped cream, chocolate flakes.

Mix the cold espresso coffee with the milk. Place the ice-cream in tumblers, followed by coffee and then a thick topping of whipped cream decorated with chocolate flakes.

## Frisian Coffee

Add a small glass of rum to a well sweetened cup of espresso coffee. Top with cream and serve.

## Espresso Flambe

4 small glasses of brandy, 4 teaspoonfuls of brown sugar, 4 cups of espresso coffee, whipped cream.

Pour the brandy into flame-resistant glasses, heat and ignite, add sugar, stir and then pour in the espresso coffee followed by a topping of cream. If desired, the espresso coffee may be diluted with hot water (from the machine).

## Espresso-Parfait

The yolks of 6 eggs, 200 grams of sugar, ¼ liter of fresh cream, 2 cups of espresso coffee, 1 small glass of orange liqueur.

Whip the egg yolk and sugar until thick and creamy. Add cold espresso coffee and orange liqueur and whisk. Mix in the thickly whipped cream. Pour into tumblers or dishes and chill in the ice compartment of your refrigerator.

## Mocha Dessert

½ liter of milk, 1 packet of vanilla custard powder, the yolks of 3 eggs, ¼ liter of fresh cream, 2 small cups of espresso coffee, 150 grams of sugar.

Mix the milk, vanilla custard powder and sugar to make a vanilla custard. Mix in the egg yolk whilst the custard is still hot. Allow it to cool down and mix with espresso coffee and thickly whipped cream.

## Espresso Gâteau

1 pie crust (can be bought ready-baked), 250 grams of butter, 2 small cups of espresso coffee, ½ liter of milk, 150 grams of sugar, 1 packet of vanilla custard powder.

Make a custard using the milk, sugar and vanilla custard powder. Cream the butter and mix in the custard spoonful by spoonful. Finally mix in the espresso coffee. Slice the pie crust twice and fill with espresso coffee cream. Coat the sides and top with cream and decorate with butter cream and mocha beans.

## Coffee Liqueur

For a ¾ liter bottle you require 3 small cups of espresso coffee, 250 grams of brown sugar candy, ½ liter of brandy or cherry brandy.

Mix well and fill into bottle. Allow to stand for at least 2 weeks before drinking. A delicious liqueur, particularly for lovers of coffee.