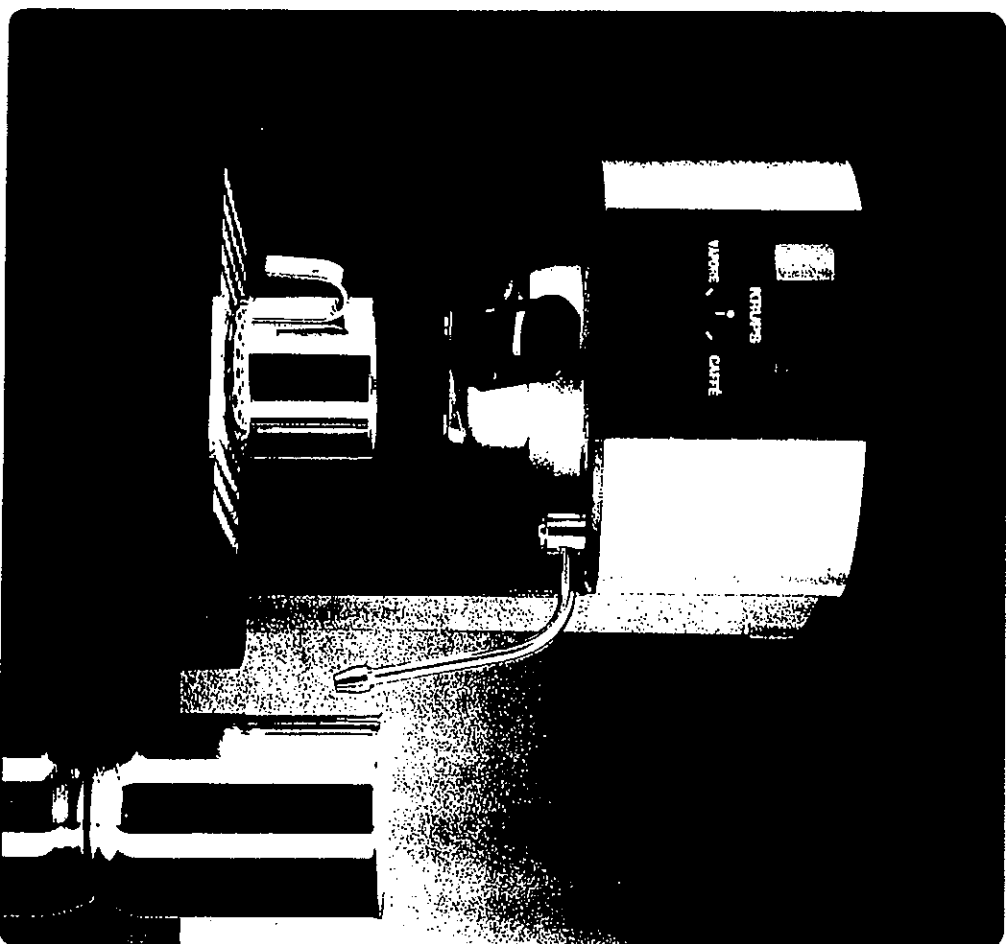


ESPRESSO NOVO

MODEL # 964

Electric Espresso/Cappuccino Machine



0000090-10-1294/5 000

0489/SID/47910

ROBERT KRUPS, North America
7 Reuten Drive
CLOSTER, New Jersey 07624

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all Instructions.
- 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 the nearest authorized service facility for examination, repair or adjustment.
- 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.
- 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.
- Use extreme caution when disposing hot steam.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord Set:

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
 - B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
 - C. If a long detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
 - D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.
- 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 base in water or try to disassemble.
 - To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
 - Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
 - Never use warm or hot water to fill the water container! Use cold water only!
 - Keep your hands and the cord away from hot parts of the appliance during operation.
 - Never clean with scouring powders or hard implements.

Before you start ...

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. We, therefore, ask you to read **ALL** the instructions, **CAUTIONS**, **NOTES** and **ATTENTIONS**.

We recommend that you get familiar with all the parts of your "Espresso Novo" before operating the machine: insert the filter basket in the filter holder, fit the filter holder into the filter ring, remove and replace the water container. Swivel the steam nozzle in and out. Wash all loose parts in warm soapy water, rinse thoroughly and dry.

KRUPS Espresso Novo, a technological breakthrough

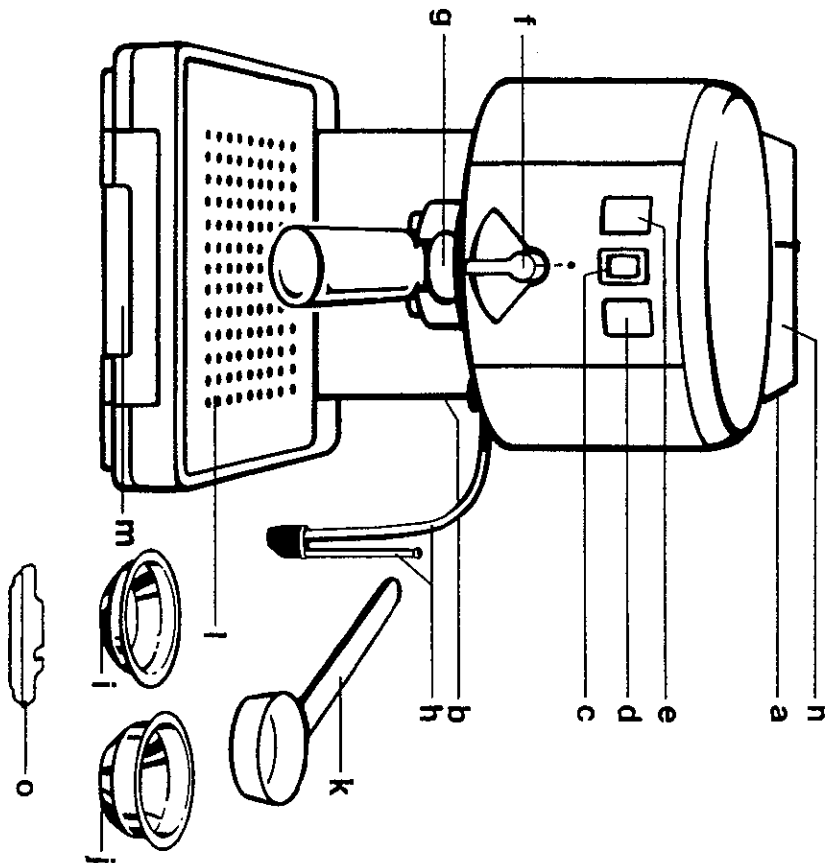
Your new KRUPS Espresso Novo, espresso/cappuccino machine has been constructed and built like no other machine in the world. We have combined the advantages of a pump machine (= high pressure to assure excellent espresso) with the advantages of a boiler machine (almost unlimited steam output to froth milk easily). The result is KRUPS Espresso Novo, a new state of art espresso/cappuccino machine:

- no water remains in the machine so there is no bacteria build-up or stale water "taste". This also prolongs the life of the machine.
- a unique thermoblock through which the water is continuously pumped so that only hot water is forced through the espresso grinds.
- a microchip monitored steam pump control which delivers a constant flow of "dry" steam. The unique dryness of the steam and its regulated pressure froth milk for cappuccino to a perfect consistency.

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 (2-2½ oz.) demitasse cups.

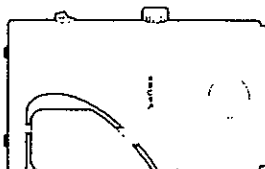
The mark of real espresso is its wonderful inviting fragrance and its rich frothed topping: a light brown, cream foam called "crema". Your "Espresso Novo", properly used, will always produce espresso that is deep, dark and delicious. Just follow the instructions and use fresh, well roasted, pre-ground espresso or espresso beans you grind yourself.



- a - Removable water container (32 oz., 0.9 l)
- b - Cut out for water level indicator
- c - On/Off switch
- d - On/Off indicator light (red light)
- e - Thermostat light (orange light)
- f - Selector switch for "espresso" (CAFFE), "wait" (O), "steam" (VAPORE)
- g - Steam nozzle with heat protected handle and thumbguard
- h - Steam holder with "Perfect-Froth" attachment
- i - Stainless steel filter basket for one cup of espresso
- j - Stainless steel filter basket for two cups of espresso
- k - Measuring spoon and tamper
- l - Removable overflow grid
- m - Removable tray with steam protection baffle (not shown)
- n - Lid for water container
- o - Baffle

GRINDING ESPRESSO BEANS

If you grind your own beans we recommend using a disk type grinder such as the KRUPS "COFFINA SUPER" (#223). This type of grinder produces very little coffee "dust". When you use the KRUPS "COFFINA SUPER", be sure that the fine setting is on the smallest dot. This will result in the correct grinding consistency of the ground coffee for espresso. We do not recommend using blade type grinders for espresso because they produce too much coffee "dust" which will clog up the filter on your espresso machine.



KRUPS
"COFFINA-SUPER"
Grinder (#223)

Making espresso

ATTENTION

Before you start make sure that the removable overflow grid (1) is in place and the removable tray (m) with the baffle (o) is properly inserted.

Plug in your "Espresso Novo". **ATTENTION: Make sure that the selector switch (f) is in the vertical position.** Turn on the machine (on/off switch (c)). Both lights (d, e) will go on (see figure 1).

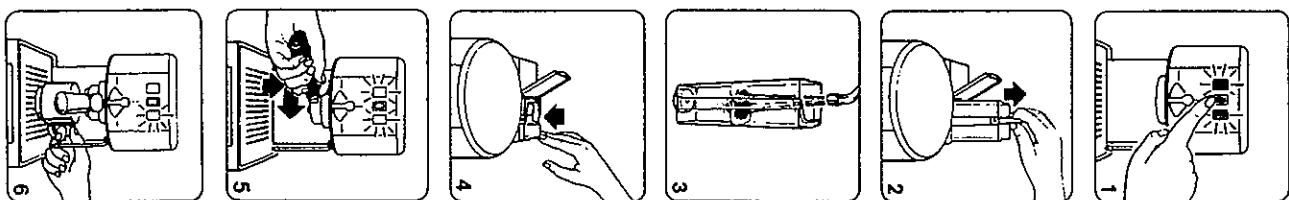
By turning on the machine at this early stage, you activate the thermoblock so that your first cup of espresso will come out perfectly hot (total preheating before initial use takes approximately four to five minutes).

Remove the water container (see figure 2) and the filter holder. Fill the water container with fresh, cold water (see figure 3) and insert into the machine (see figure 4). **ATTENTION: If the water container is not properly inserted into machine, the valve on the bottom of the water container will not be activated.** When properly inserted the clear see through part of the water container lines up with the cut out in the housing of the machine. When inserted correctly, push the water container slightly down to open the valve. **The water container lid will close only if the container is properly inserted and the valve is opened.** Do not force the water container in any other way into the machine!

Before using your "Espresso Novo" for the first time we recommend running hot water through the machine to remove any dust or small particles. Insert one of the filterbaskets (i or j) without coffee into the filter holder (g). When inserting the filter holder the handle points approximately 45 degrees to the left. When properly aligned pull the filter holder to the right (see figure 5). The filter holder is inserted properly when the handle points to the front of the machine or slightly to the right (see picture on cover of this instruction book).

CAUTION

If you do not insert a basket into the filter holder it is not possible to tighten the filter holder. The filter holder then could come out of the machine while hot water runs through it! Place a large cup underneath the filter holder (see figure 6). When the orange thermostat light (e) goes out, turn the selector switch to the left so that the lower part of the selector points to the word "CAFFE" (see figure 7).



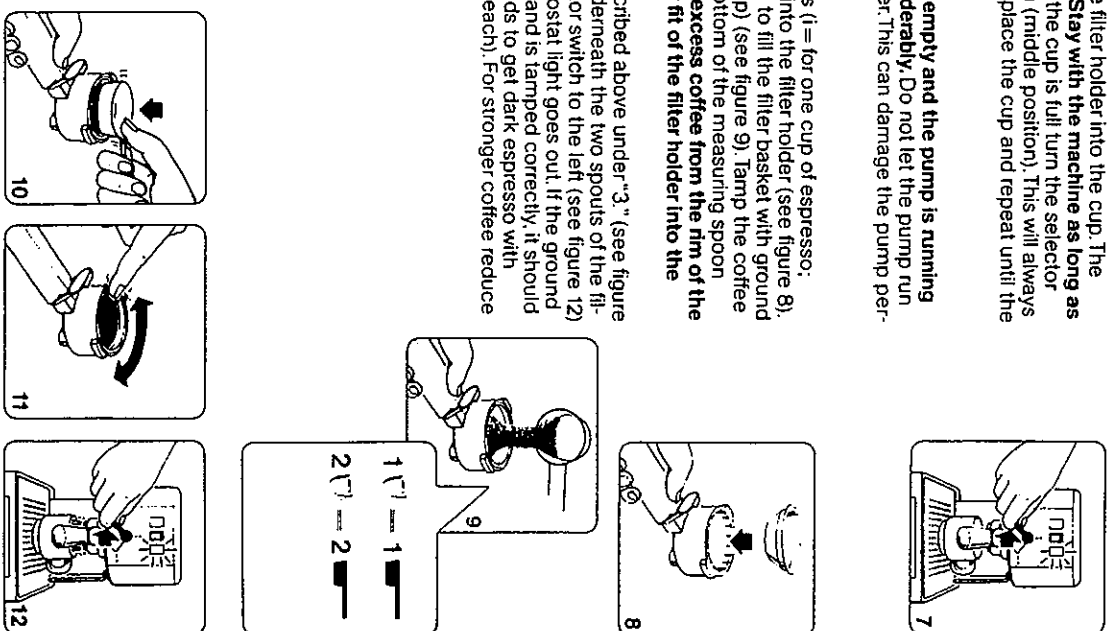
Hot water will run through the filter holder into the cup. The pump will make some noise. **Stay with the machine as long as water runs through it!** When the cup is full turn the selector switch to the vertical position (middle position). This will always stop the pump. Empty and replace the cup and repeat until the water container is empty.

CAUTION

When the water container is empty and the pump is running the noise will increase considerably. Do not let the pump run with an empty water container. This can damage the pump permanently.

4. Insert one of the filter baskets (i = for one cup of espresso; j = for two cups of espresso) into the filter holder (see figure 8). Use the measuring spoon (k) to fill the filter basket with ground coffee (one flat spoon per cup) (see figure 9). Tamp the coffee down very slightly with the bottom of the measuring spoon (see figure 10) and **clear any excess coffee from the rim of the filter holder to assure proper fit of the filter holder into the machine** (see figure 11).

Insert the filter holder as described above under "3." (see figure 5). Place one or two cups underneath the two spouts of the filter holder and turn the selector switch to the left (see figure 12) as soon as the orange thermostat light goes out. If the ground coffee has the right fineness and is tamped correctly it should take approximately 30 seconds to get dark espresso with "crema" on it (two cups 2 oz. each). For stronger coffee reduce the time.



5. Turn the selector switch to the vertical position and remove the cup(s). Serve to taste (sugar etc.). Release the filter holder by turning it to the left.

CAUTION

When removing the full holder there can still be hot water floating on top of the filterbasket. Therefore hold the filter holder steady because the metal parts of the filter holder and the filter basket are hot.

Push the thumbguard of the filter holder over the filter basket and knock out the coffee grinds (see figure 13). Rinse filter holder and filter basket under cold water to cool off the hot parts.

6. For more espresso repeat steps "4. and 5."

7. CAUTION: AUTOMATIC WATER AND PRESSURE RELEASE

Whenever the selector switch (f) is turned from the „CAFFE“ position or from the „VAPORE“ position to the vertical position, your „Espresso Novo“

automatically clears the thermoblock system.

This takes about two to five seconds. During this time you will hear a hissing noise. Some steam might appear through the holes of the overflow grid (i). The excess water in the thermoblock system will be forced directly into the tray (m).

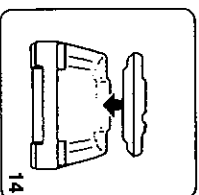
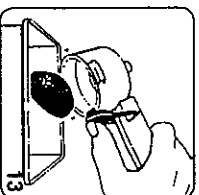
After you have turned the selector switch back to the vertical position five to six times, we recommend that you empty the removable tray (m). Make sure that the small separate plastic part of the tray is always properly inserted (see figure 14). This part prevents excessive steam from escaping while the thermoblock system is clearing itself.

Never switch from the position „CAFFE“ directly to the position „VAPORE“! Always stop in the vertical position and wait just four or five seconds until the thermoblock system has been cleared.

USING THE STEAM NOZZLE

As long as your „Espresso Novo“ is turned on and the filled water container (a) is properly inserted you can use the steaming feature. There is no need to prepare espresso before using the steaming feature. As soon as the thermostat light (e) goes out you can turn the selector switch (f) to the right so that the lever points to the word „VAPORE“.

From now on you will hear a "knocking sound". The pump releases microchip controlled small drops of water into the thermoblock system in a fast sequence. The droplets are then immediately transformed into steam. As the "knocking" begins a few drops of water might come out of the nozzle. After that it will be all steam.



Capuccino

Capuccino reportedly takes its name from the chocolate hues of the robes worn by the Capuchin monks who favored this delicious dessert coffee. While capuccino 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 capuccino a world-wide gourmet choice.

Frothing milk

Swivel the steam nozzle away from the machine. Pour 3 to 4 oz. of cold milk or half and half into a small pitcher. The pitcher should fit underneath the steam nozzle. As soon as the orange thermostat light (e) goes out, turn the selector switch to the right („VAPORE“). Hold the pitcher under the steam nozzle. Insert the "Perfect-Froth" tip into the milk (see fig. 15). Hold the pitcher steady as you froth the milk. After the first ten to twelve "knocks" the "Perfect-Froth" will start to produce froth. 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. Once you have enough foam, turn the selector switch back into the vertical position. Keep the nozzle for one to two seconds immersed, then remove.

ATTENTION:

The top closure (fig. 15a 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.

CLEANING THE PERFECT-FROTH ATTACHMENT

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

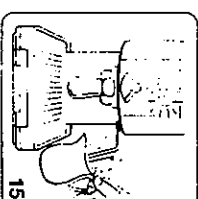
CAUTION

When turning the selector switch from "VAPORE" to the vertical position, see under "7."

IMPORTANT

Clean the steam nozzle each time after you have immersed it in milk, otherwise the inside of the nozzle becomes clogged and milk deposits on the outside harden and become difficult to remove. Let the steam escape into the wet cloth for one to two seconds. Any milk residues will then be cleaned out. See special cleaning instructions for "Perfect-Froth".

When preparing **Capuccino** we recommend having all the ingredients at hand, have milk ready in the pitcher. Prepare the coffee first and let the cups sit underneath the filter holder. Then froth the milk immediately and spoon it onto the hot espresso.



Attention

Directly after using the steam nozzle, the thermoblock is at its highest temperature. If you want to prepare more espresso immediately after foaming, the thermoblock has to be cooled down somewhat, otherwise your espresso will taste "burned". Insert an empty filter basket into the filter holder, insert and secure the filter holder in the machine, place a cup underneath the filter holder and turn the selector switch to "CAFFE" to release some hot water. When the orange thermostat light turns on again (this takes two to eight seconds) turn the selector switch back to the vertical position. Now the machine is at the perfect temperature to make espresso.

Which milk should be used?

Each KRUPS Espresso Novo has a microchip controlled steam action. The pressure, the amount and the degree of dryness of the steam will stay the same after the first 10 to 12 "knocks". With "Perfect-Froth" all kinds of milk can be used.

The less fat the milk has the denser the foam will be. Therefore, with skim milk you will get a very dense textured foam.

If you prefer "stiff" foam, let the frothed milk stand for 30 to 60 seconds before spooning it onto the hot espresso.

CLEANING

Remove the grid (1). There is a finger indentation in the back of the left side for easy removal (see figure 16). Remove the tray (m) and the baffle (o) (see figure 17). Clean these parts in warm soapy water. **Do not clean in the dishwasher.** Should these parts become deformed in the dishwasher, they will no longer fit.

The filter holder and filter baskets should be cleaned under warm running water after each use to remove coffee oils and coffee particles. Otherwise the baskets become clogged.

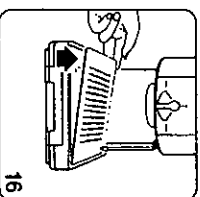
If the inside of the filter ring is partially or totally covered with ground coffee, clean it by letting water run through (see "Making Espresso" in chapter "3").

If it is still clogged and dirty proceed as follows:

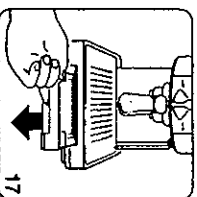
Remove the stainless steel mesh inside the filter ring. Use a coin to loosen the screw (see figure 18).

After frothing milk clean the outside of the steam nozzle with a damp cloth (after each use!). In case the steam nozzle is clogged, unscrew it using a coin (see figure 19) and use a needle to remove any milk deposits that have collected on the inside of the nozzle. When replacing the steam nozzle make sure that the little rubber gasket is properly in place.

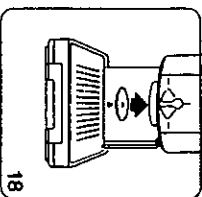
If the machine is not in use we recommend removing the filter holder. This will prolong the life of the large rubber gasket inside the filter ring.



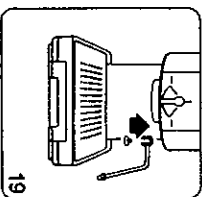
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19

DECALCIFYING

Occasionally decalcify the machine with KRUPS special decalcifying agent or with vinegar or citric acid (two tablespoons of citric acid or vinegar in 1 pint of luke-warm water). Pour the solution into the water container. Remove the stainless steel mesh (see figure 17). Do not insert the filter holder. Place a large container underneath the filter ring. Turn the machine on and turn the selector switch to coffee. When $\frac{1}{3}$ of the solution has been passed through the machine leave the selector switch in the "CAFFE" position and turn the machine off. This way you will have some of the solution remaining in the thermal block system to decalcify any remaining deposits. Turn the machine on again after 10 to 15 minutes. Let the remaining solution run through the machine. To avoid any bad taste run one to two containers of plain cold water through the machine. When finished insert the stainless steel filter mesh.

PROBLEMS AND POSSIBLE CAUSES

Problem: Coffee leaking from the filter holder

Cause:

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

Problem: Pump makes loud noise

Cause:

- No water in water container
- Water container not correctly inserted
- Coffee too old or too dry; pump cannot build up pressure

Problem: Coffee does not come out

Cause:

- No water in water container
- Water container not correctly inserted
- Filter clogged up because coffee mixture is too fine or pressed down too hard
- Mesh inside the filter ring is clogged. Remove mesh and clean (see under cleaning)
- Machine has to be decalcified (see under Decalcifying)

Problem: Coffee flows through too quickly

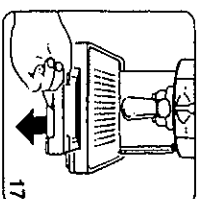
Cause:

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

Problem: Espresso without creamy froth

Cause:

- Coffee too old or too dry.
- Coffee mixture not suitable for espresso
- Coffee mixture ground too coarsely
- Too little coffee in the filter basket or not pressed down



17