

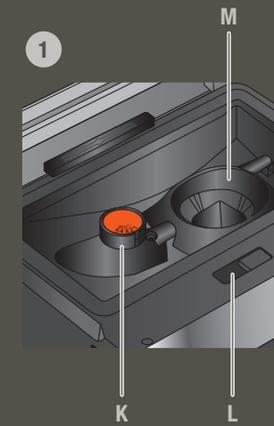
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KRUPS EA875 INTUITION PREFERENCE+

KRUPS

EA875 INTUITION PREFERENCE+

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Dear customer,

Thank you for purchasing a KRUPS Espresso machine with bean grinder.

KRUPS designs, develops and manufactures its Espresso machines in France, ensuring you the highest standards of origin and manufacturing quality.

Designed for ease of use, your machine is the effortless way to create café-quality drinks at home. With just one touch, you can enjoy coffees such as Espresso, Ristretto and Lungo, as well as Cappuccino, Latte Macchiato, Caffè Latte and other milky drinks!

To help you get the most out of your machine every day, KRUPS has developed an Intuitive Light Indicator. It will guide you in the use of your machine and brighten up your coffee breaks.

Your KRUPS Espresso machine also has a large, intuitive touchscreen, like a smartphone UX interface for an intuitive experience. In addition, your machine's advanced technology helps you get the best possible results, revealing maximum aroma and full-bodied flavour from the freshly ground coffee beans.

We hope you have a great coffee experience and that you are completely satisfied with your KRUPS machine.

The KRUPS team



NEED HELP GETTING STARTED WITH YOUR MACHINE?



HELP AND TUTORIALS

Find a list of tutorials saved in your machine to guide you in using it.

They will walk you through preparing a drink, managing your favourites and the maintenance of your machine.

List of available tutorials:

1. How do I make my drinks?

- a. Starting a coffee drink
- b. Starting a milky drink
- c. Starting two drinks simultaneously

2. How do I manage a profile?

- d. Creating and setting up your profile
- e. Adding a drink to your profile (after making it)
- f. Adding a drink to your profile (from the profile page)
- g. Removing a drink from your profile

3. How to maintain your machine?

- h. Performing a rinsing
- i. Performing a cleaning
- j. Performing descaling

i

IMPORTANT PRODUCT INFORMATION

Read the instruction manual carefully before using your appliance for the first time and keep it for future reference. Improper use will release KRUPS from any liability. It is important to follow the safety information.

GUIDE TO THE SYMBOLS USED IN THE INSTRUCTIONS

 **Danger:** Warning about the risk of serious bodily injury or death. The lightning symbol alerts you to electricity-related dangers.

 **Caution:** Warning against any possible malfunction, damage or destruction of the appliance.

 **Important:** General or important comment for operating the appliance.



PRODUCTS SUPPLIED WITH YOUR MACHINE

Check the products supplied with your machine. If one of the parts is missing, contact your KRUPS Consumer Service immediately.

Products supplied		
1.	2 cleaning tablets	 x2
2.	1 descaling sachet	 x1
3.	Milk tube for the "One Touch Cappuccino" block	
4.	Additional Milk tube for the "One Touch Cappuccino" block	
5.	Cleaning needle of the steam circuit	
6.	1 Claris – Aqua Filter System cartridge with tightening accessory	
7.	1 water-hardness testing stick	
8.	Instructions - Safety precautions List of approved Krups service centres International guarantee	
9.	Pipe cleaner	
According to model		
10.	Milk pot: You can put the milk pot in the dishwasher	



TECHNICAL DATA

Appliance	Automatic Espresso EA87
Power supply	220-240V~ / 50 Hz
Pump pressure	15 bar
Coffee bean container	250 g
Energy consumption	When operating: 1550 W
Water container	3 L
Getting started and storage	Inside, in a dry place (away from ice)
Dimensions (mm) H x I x P	365 x 240 x 400
Weight EA87 (kg)	8.2

Subject to technical modifications. Place the appliance on an horizontal, stable, heat-resistant, clean and dry work surface



APPLIANCE DESCRIPTION

- A . Handle for water container cover
 - B . Water container
 - C . Coffee grounds collector
 - D . Height-adjustable coffee nozzles
 - E . Grid and removable drip tray
 - F . Coffee bean container lid
 - G . "One Touch Cappuccino" block
 - G1 . Accessory for cleaning the milk system, 2 in 1: disassembly tool + cleaning needle
 - G2 . Removable one touch cappuccino block
 - H . Milk tube and connector
 - I . Water-level floats
 - J . Intuitive Light Indicator
- 1. Coffee bean container
 - K . Grinding fineness adjustment button
 - L . Cleaning tablet funnel
 - M . Metal conical grinding mill
 - 2. Display panel
 - N . Navigation touchscreen
 - O . ON/OFF
 - P . Home screen shortcut
 - Q . Profile 1
 - R . Profile 2
 - S . Milk Pot



GETTING STARTED & APPLIANCE SETUP

TURNING THE MACHINE ON

 **Danger:** Connect the appliance to a grounded 230V socket. Not following this instruction puts you at risk of fatal injuries due to the presence of electricity!
Respect the safety information in the "Safety precautions" booklet.

GETTING STARTED (SEE 1. 1ST USE)

When using the machine for the first time, you will be asked to select various settings. Follow the directions that appear on the screen.

Priming the machine allows the water circuits to be filled, so that the machine can operate. Preheating and automatic rinsing will take place.

PUTTING THE MACHINE ON STANDBY

Depending on the preparation, the machine performs automatic rinsing while on standby. The cycle only lasts a few seconds and stops automatically.



TIPS AND TRICKS

Water quality has a strong influence on the quality of the aromas. Limescale and chlorine can alter the taste of coffee. To preserve the aromas of your coffee, we recommend you to use the Claris – Aqua Filter System cartridge, or bottled water with dry residues below 800 mg/L (look on the bottle's label). See the "FILTER AND WATER HARDNESS" section.

When preparing drinks, we recommend using preheated cups (by running them under hot water) of an appropriate size for your desired quantity.

The roasted coffee beans can lose their aroma if they are not protected. We advise that you use an amount of beans equivalent to your consumption over the next 2-3 days and that you choose 250 g bags.

The quality of the coffee beans is variable and tastes are subjective. Arabica will give you fine, floral aromas, while Robusta, which has a higher caffeine content, is more bitter and full-bodied. It is common to mix the two types of coffee to get a more balanced coffee. Contact your roaster for further advice.

We do not recommend using oily and caramelised beans as these can damage the machine.

The fineness of the ground beans influences the strength of the aromas and the quality of the crema. The more finely ground the beans, the smoother the crema. Grinding can also be adapted for the desired drink.



INTUITIVE LIGHT INDICATOR

WHAT DOES THE INTUITIVE LIGHT INDICATOR DO?

Your Intuition machine features smart, bright technology to make your day easier: Intuitive Light Indicator (J). This technology has a dual functionality:

1. The machine automatically detects and controls the levels of coffee beans, water and coffee grounds. When you need to fill or empty your containers, or when maintenance is required, the red light alert comes on, signalling you to follow the information on the screen.
2. You can also customise your experience using the Intuitive Light Indicator. You can choose a colour for each profile. When a profile has been selected, the Intuitive Light Indicator will change to the colour belonging to that profile, making everything simple to understand and ensuring super-fast and intuitive navigation. See the chapter entitled "MY PROFILE".

LET YOURSELF BE GUIDED.

Colour	Status	Explanation
Red	Fixed	Alert
Other colours and white	Breathing	In progress
	Fixed	Recipe complete

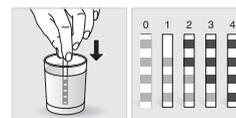


FILTER AND WATER HARDNESS

WHAT IS THE PURPOSE OF THE WATER HARDNESS SETTING?

In order to avoid scale build-up in your machine and to optimise the quality of your coffee, we advise you to adjust the water hardness setting on your machine.

HOW TO SET THE WATER HARDNESS ON YOUR MACHINE?



- Fill a glass of water.
- Dip the water-hardness testing stick (8) supplied with the machine in your glass of water.
- Wait for 1 minute. The squares on the stick will change colour.
- Count the number of coloured squares. This indicates the hardness of the water, from 0 to 4.
- In the "Water Hardness" menu, press the corresponding number between 0 and 4.
- Press OK.

IF YOU RUN OUT OF WATER-HARDNESS TESTING STICKS

If you need to repeat this operation, remember to adjust the water hardness setting according to the location of use or information provided by your local water company, using the table below:

Degree of hardness	Classe 0 Very soft	Classe 1 Soft	Classe 2 Average hardness	Classe 3 Hard	Classe 4 Very hard
° dH	< 3°	> 4°	> 7°	> 14°	> 21°
° e	< 3.75°	> 5°	> 8.75°	> 17.5°	> 26.25°
° f	< 5.4°	> 7.2°	> 12.6°	> 25.2°	> 37.8°
Appliance setting	0	1	2	3	4

WHY INSTALL A FILTER CARTRIDGE?

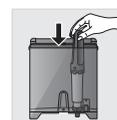
The Claris Aqua Filter System cartridge optimises the taste of coffee, and reduces scaling and maintenance.

WHEN SHOULD I CHANGE THE CLARIS AQUA FILTER SYSTEM CARTRIDGE?



1. Two months after set-up or when your machine notifies you.
2. When changing the cartridge, we recommend that you turn the grey ring on the top of the filter cartridge to indicate the date + two months.

HOW DO I INSTALL THE CLARIS AQUA FILTER SYSTEM CARTRIDGE?



- Place the cartridge in the water container.
- Position the cartridge, numbered ring facing up.
- Use the black tightening accessory, supplied with the cartridge, to position and screw the cartridge in place.



GRINDER: ADJUSTING THE FINENESS OF THE GROUND COFFEE

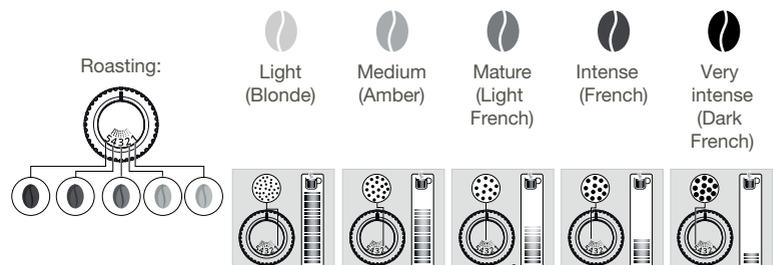
WHY SHOULD I ADJUST THE FINENESS OF THE GROUND COFFEE?

You can choose the strength of your coffee by adjusting how finely the coffee beans are ground.

Varying the fineness of the grinding enables you to adapt to the different types of bean:

- Darkly roasted and oily beans require coarse grinding,
- A more lightly roasted bean will be drier and will require finer grinding.

Note: the more finely the beans are ground, the more powerful the aroma.



HOW DO I ADJUST THE FINENESS OF THE GROUND COFFEE?

Turn the grinding fineness adjustment button (K) located in the bean container, depending on the type of bean and the desired strength of aroma. This adjustment must be performed when the mill is in operation, notch by notch. After three preparations, you will notice a distinct difference in taste.

HOW DO I KNOW WHEN THERE ARE NO MORE BEANS IN THE CONTAINER?

Your Intuition machine has a sensor to warn you when the level of coffee beans in the container is running low. A message will appear on the screen and the Intuitive Light Indicator (J) will display red light.

WHAT IF THE ALERT APPEARS WHILE I'M MAKING A DRINK?

Fill the coffee bean container, press OK and the recipe will resume. So no coffee is wasted!

WHAT DO I DO IF I WANT TO CHANGE MY COFFEE OR IF I HAVE RUN OUT OF COFFEE?

If you press OK without adding coffee beans, the machine will try to restart and alert you again. If you press OK again, the machine will make the recipe using all of the remaining coffee. The grinder will then be empty.

Caution: We do not recommend using oily and caramelised beans that are difficult for the grinder to process. These can damage the machine and prevent the intuitive system from functioning correctly.

If an alert message appears on your screen and the red light comes on when there are enough beans:

- Press the OK button to continue the recipe.
- Or, turn off the "no bean" alert to prevent detection while there is still coffee in the coffee bean container.



PREPARING OTHER DRINKS

DRINKS THAT CAN BE PREPARED WITH THIS MACHINE:

Drinks	Approximate size	Possible volumes	Coffee strength	 X2
 Ristretto Short Espresso with body	25 ml	20 - 40 ml	✓	✓
 Espresso The full-bodied Espresso with pronounced aromas is covered with a slightly bitter caramel coloured crema	40 ml	40 - 70 ml	✓	✓
 Lungo Long Espresso with caramel crema	70 ml	70 - 100 ml	✓	✓
 Doppio Double Espresso with amber crema	100 ml	40 - 140 ml	✓	
 Long Coffee Higher in caffeine but lighter on the palate. Very popular in the morning	120 ml	80 - 180 ml	✓	✓
 Americano Double long Espresso combined with hot water	120 ml	90 - 150 ml	✓	
 Espresso Macchiato Espresso with a thin layer of frothed milk	M = 60 ml L = 80 ml XL = 100 ml	60 - 100 ml	✓	✓
 Cappuccino A balance between milk, foam and coffee	M = 120 ml L = 180 ml XL = 240 ml	120 - 240 ml	✓	✓
 Frothed Milk A large dose of milk with its milk froth	M = 120 ml L = 160 ml XL = 200 ml	120 - 200 ml		✓
 Flat White Coffee made with steamed milk and foam	M = 160 ml L = 200 ml XL = 240 ml	160 - 240 ml	✓	
 Caffè Latte Foam with a subtle coffee flavour	M = 200 ml L = 280 ml XL = 350 ml	200 - 350 ml	✓	✓
 Latte Macchiato A gourmet Espresso with milk foam	M = 190 ml L = 250 ml XL = 340 ml	190 - 240 ml	✓	✓
 Infusion Water heated to the perfect temperature for an infusion	200ml	20 - 300 ml		
 Black Tea Water heated to the perfect temperature for black tea	200ml	20 - 300 ml		
 Green Tea Water heated to the perfect temperature for green tea	200ml	20 - 300 ml		

FOR INFORMATION, TO PREPARE YOUR DRINK, YOUR MACHINE AUTOMATICALLY PERFORMS THE FOLLOWING STEPS:

For coffee recipes	For milky recipes other than Caffè Latte, Flat White and Espresso Macchiato	For the Caffè Latte, Flat White and Espresso Macchiato recipes
<ol style="list-style-type: none"> 1. Grinding coffee beans 2. Tamping the ground coffee 3. Pre-infusion (a few drops may fall into your cup at this point) 4. Percolation 	<ol style="list-style-type: none"> 1. Pre-heating phase 2. Frothing milk 3. Grinding coffee beans 4. Tamping the ground coffee 5. Pre-infusion (a few drops may fall into your cup at this point) 6. Percolation 	<ol style="list-style-type: none"> 1. Grinding coffee beans 2. Tamping the ground coffee 3. Pre-infusion (a few drops may fall into your cup at this point) 4. Percolation 5. Pre-heating phase 6. Frothing milk

HOW DO I ADJUST THE HEIGHT OF THE COFFEE NOZZLES?

For all drinks, you can adjust the coffee nozzles according to the size of your cup(s).

HOW DO I PREPARE MY DRINK?

Refer to the “How to make drinks?” tutorial saved in your machine



DIFFERENT SETTINGS ARE AVAILABLE, DEPENDING ON THE DRINK:

- One or two cups: to start the double recipe, select the drink and press .
- Coffee strength: to increase or decrease the strength of the coffee by changing the amount of ground coffee, select your drink and choose between 1 and 3 beans, with 1 being the softest and 3 being the most full-bodied .
- Cup volume: to increase or decrease the cup volume, scroll up or down the list of volumes and select the one you want.

For more information, see the drinks table in the instructions.



To select the coffee strength and cup volume, you can navigate up/down or press directly on your choice.

HOW DO I STOP A DRINK MID-PREPARATION?

Warning: You can stop the preparation of a drink at any time by pressing the  button. When a cycle is interrupted, it does not stop immediately. The machine will be unavailable for a time, as indicated by a message on the screen.

MILK-BASED DRINKS



For frothed milk, use pasteurised UHT milk straight from the fridge (3–5°C). It is possible to use special milks (micro filtered, raw, fermented, enriched) or plant-based milks (rice, oat or almond milk), but this can give less satisfactory results in terms of quality and quantity of the froth.

HOW DO I START THE PREPARATION OF A MILK-BASED DRINK?

Refer to “2 PREPARING A MILK-BASED RECIPE” earlier in the instructions, or see the “Starting a milky drink” tutorial stored in your machine.



TEAS AND INFUSIONS

For your teas and infusions, there are three selection buttons so that you can choose the temperature best suited to each type of tea. The temperature used for green tea will be lower than that used for black tea or infusions.

HOW DO I SET THE WATER TEMPERATURE?



Go to Settings > Water temperature. You can choose between T1, T2 and T3, where T1 is the coolest and T3 is the hottest.

When you decrease/increase the temperature, this will decrease/increase the temperature for each type of tea but the temperature used for green tea will always be lower than that used for black tea or infusions.



MY PROFILE

WHAT DO I USE THE PROFILE FUNCTION FOR?

The **Profile** function grants you access to a customised space where you can store and save your favourite drinks. You can easily access it by pressing a button on the machine's control panel.

Faster and perfect for everyday use, the drinks you have saved in your profile will start to pour with just one touch; no adjustments necessary. You can save as many as seven recipes for each profile.

The profile function also allows for a much more personalised interface and settings:

First name	You can add your first name for greater personalisation.
Colour	You can choose a colour for the Intuitive Light Indicator, to help your profile stand out.
Display	Here, you can set how your drinks are displayed on the Profile screen. They can be displayed in either “slider” or “tile” mode.
Programming	With the “Profile” function, you can also set a time of day for each drink. This will make it even easier to find your drink at any given moment.
Brightness	This allows you to enable or disable the Intuitive Light Indicator.

HOW DO I CREATE A PROFILE?



Press the **Profile 1** or **Profile 2** icon and follow the on-screen instructions or watch the tutorials saved in your profile.



HOW DO I MANAGE THE FAVOURITE DRINKS SAVED TO MY PROFILE?

There are two ways to add a drink to a profile:

1. After you make a drink, a button  will appear on screen.
2. Directly in the profile.

If I stop my favorite drink in progress, this length will be saved

HOW DO I ORGANISE/ORDER/REMOVE MY FAVOURITE DRINKS?

Press and hold a drink icon for a few seconds. A cross will appear in the top right-hand corner of each drink icon. Press and drag to rearrange drinks, press the cross to remove a drink.



GENERAL MAINTENANCE

Carrying out proper maintenance will optimise the life of your machine and preserve the authentic taste of your coffee.

MAINTAINING THE COFFEE GROUNDS COLLECTOR AND DRIP TRAY

The drip tray collects the used water and the coffee grounds collector collects the used ground coffee.

Important: For hygienic reasons, as this container is in contact with milk and coffee, we recommend that you fully dismantle and clean daily each element under hot water. It is recommended that you let it air dry before you put it back in the appliance. It is important to always leave it in place and to empty it regularly. You can put the drip tray in the dishwasher. You can put the drip tray in the dishwasher but without its cover.

WHEN SHOULD I EMPTY THE DRIP TRAY?

When the floats are in the raised position, indicating that it is too full.

WHEN SHOULD I EMPTY THE COFFEE GROUNDS COLLECTOR?

When the machine notifies you or more regularly but when the machine is turned on so that it can register that the bin has been emptied.

! Important: Not emptying the coffee grounds collector and drip tray regularly as shown above may damage your machine. Do not put it in the dishwasher. For hygienic reasons, we recommend that you clean the coffee ground container daily under hot water with soap and sponge. It is recommended that you let it air dry before you put it back in the appliance.

MAINTENANCE OF WATER TANK AND COFFEE BEAN CONTAINER

For the preservation of best coffee flavor impacted by the quality of the water and hygienic reasons, we advise you to use only fresh water and to daily clean the water tank with hot water and a bottle brush.

Coffee beans can leave greasy residue on the tank that can affect the quality of the coffee. For the preservation of best coffee flavor and hygienic reasons we recommend you to wipe it with a dry, soft cloth each time it needs to be refilled.

! Important: Do not clean with water, the presence of water in the bean hopper could damage the machine

! It is recommended that you let it air dry before you put it back in the appliance

MILK SYSTEM MAINTENANCE

WHY AND HOW DO I MAINTAIN THE MILK SYSTEM AFTER MAKING MILKY DRINKS?

! Important: In order to obtain a consistent foam quality, we recommend that you:



Maintenance	When?	Explanation	Accessories required
Milk rinsing 30 s / 20 ml	After each milky drink, when the machine notifies you	Allows you to rinse the machine's milk system. You can start a milk system rinsing at any time.	
Milk tube, nozzle rinsing and milk pot cleaning	After each milky drink	We recommend you to clean with hot water and soap the milk pot after each use. we recommend you to replace the milk tube approximately every three months. You will find these accessories available on the KRUPS.com website.	Hot water + soap + pipe cleaner
Milk accessory cleaning 5 min	When the machine notifies you or at any time	This involves removing and cleaning the removable "One Touch Cappuccino" block. For optimum milk frothing, clean this regularly. See above in the instructions: 5. MANUAL DEEP CLEANING OF THE MILK DISTRIBUTION SYSTEM – 5 MIN.	Cleaning needle (n°5)

OTHER MAINTENANCE

Maintenance	When?	Explanation	Accessories required
Coffee rinsing 45 s / 30 ml	At any time	For hygienic reasons, it is recommended to rinse the coffee system daily or when not used for a longer period (more than 2 days).	
Tea rinsing 30 s - 20 ml	Before the drink starts flowing	Allows you to rinse with hot water to ensure an authentic taste of your tea or infusion.	
Coffee system cleaning 13 min / 600 ml	When the machine notifies you or at any time	For the preservation of best coffee flavor and hygienic reasons we recommend you to clean the coffee system 3 times a year.	1 KRUPS cleaning tablet (n°1)
Descaling 20 min / 600 ml	When the machine notifies you or at any time	The appliance notifies you when it is necessary to run a descaling program. This step is very important to ensure the proper functioning and longevity of your appliance.	1 sachet of KRUPS descaler (n°2)

! Important: You do not have to run the cleaning program as soon as the appliance notifies you, but you should do it reasonably soon after. If the cleaning is postponed, the alert message will remain displayed until the operation has been performed.

! Important: If you unplug your machine during cleaning or in the event of electrical failure, the cleaning program will restart. It is not possible to postpone this operation: it is mandatory in order to rinse the water system. In this case, a new cleaning tablet may be necessary.

For further explanations, please see the tutorials available in your machine's settings.





Want to know when you should perform the maintenance operations above?
An alert message will appear on the screen as soon as there is an action you need to take.

OTHER FUNCTIONS

Your KRUPS Intuition machine has a range of settings – check them out! They let you create a more personalised experience.

HOW DO I ACCESS MY MACHINE'S SETTINGS?



LIST OF SETTINGS:

Language	Select from 21 languages.
Date and time	You must set the date, particularly if using an anti-limescale cartridge. Time setting and 12 or 24 hour clock display.
Screen brightness	Adjusts the screen backlight.
Light	Turns the Intuitive Light Indicator on and off.
Display	Choose whether drink options are displayed as slides or tiles.
Auto-stop	Sets the period of time after which your appliance will stop automatically. This function lets you reduce your energy consumption.
Auto-start	Turns on the machine and automatically starts preheating the appliance at a chosen time. Do you have your coffee at the same time every day? This function is for you! By setting the auto-start, you can save time and no longer have to manually start your drink.
Volume unit	Selects the unit of measurement: ml or oz.
Auto-rinsing	You can choose whether or not to activate automatic rinsing of the coffee nozzle when starting the machine.
Water hardness	Set the hardness of the water between 0 and 4. For more information, see the "Water hardness measurement" chapter.

Coffee temperature	Is your coffee too hot? You can use this function to reduce the temperature. The machine has three temperature settings for your coffee drinks.
Tea temperature	Is your tea too hot? With this function, you can choose a lower temperature. This machine has three temperature adjustment levels for your tea drinks.
Type of coffee	Turns off the 'No beans' function. This function indicates a lack of coffee beans in the container and resumes a recipe which is in progress. See the GRINDER paragraph.
Factory reset	Resetting clears your preferences and settings and restores the default settings. Your favourites will also be deleted.



TROUBLESHOOTING

OPERATION

- The machine has a fault, the software is frozen OR the machine has a malfunction.
 - ✓ Turn off and unplug the machine, remove the filter cartridge, wait one minute and then restart the machine. Press and hold the ON/OFF button for at least three seconds to start the machine.
- The appliance does not turn on after pressing the ON/OFF button (for at least three seconds).
 - ✓ Check the fuses and the electrical power socket. Check that the plug is correctly inserted into the socket.
- A power failure has occurred during a cycle.
 - ✓ The device will reset automatically when it turns back on.
- The grinder is running empty.
 - ✓ This is normal if it is occasional and there are no or few coffee beans left. It can run empty for up to ten seconds to determine its consumption and ensure that it is working properly.
 - ✓ There are still coffee beans in the container:
 - . The coffee may be too oily and is not drawn into the machine properly. You can try encouraging the beans to fall and see if it works again. However, we recommend changing the coffee (see the bean type function).
 - . It is my usual coffee that has worked well up until now: please contact your contact KRUPS Consumer Service.

USE

- The grinder makes an abnormal noise.
 - ✓ There are most probably foreign bodies in the grinder. Try to clear it with a vacuum cleaner, otherwise contact your KRUPS Consumer Service.
- There is water under the appliance.
 - ✓ Before removing the drip tray, wait for 15 seconds after the coffee has flowed so that the machine finishes its cycle correctly.
 - ✓ Check that the drip tray is positioned properly on the machine. It must always be in place even when the machine is not in use.
 - ✓ Check that the drip tray is not full.
- The adjustment button for the grinding fineness is difficult to turn.
 - ✓ Only turn the grinding fineness adjustment button when the grinder is running.
- The appliance has not produced any coffee.
 - ✓ An incident has been detected during preparation. The appliance resets automatically and is ready for a new cycle.
- You have used ground coffee instead of coffee beans.
 - ✓ Use your vacuum cleaner to clear the ground coffee from the bean container.
- Water flows from the coffee nozzles when the machine is stopped.
 - ✓ This is normal. This is an automatic rinse to clean the coffee nozzles and prevent them from getting clogged.

STEAM AND MILK

- The milk flow from your machine appears to be partially or completely blocked.
 - ✓ An alert message will appear on the screen if the nozzle is blocked. Clean the «One Touch Cappuccino» block. Refer to point 5 earlier in the instructions. MANUAL DEEP CLEANING OF THE MILK DISTRIBUTION SYSTEM – 5 MIN, or see the tutorial stored in your machine “Cleaning the milk nozzle”.

- No steam comes out.
 - During the first use of a steam cycle, if no steam comes out correctly:
 - ✓ Check that the hole in the tip is not clogged. See section above: “The steam nozzle of your machine appears to be partially or completely clogged”.
 - ✓ Carry out the following protocol **once and only once**: Empty the water tank and temporarily remove the Claris Aqua Filter System cartridge. Fill the tank with mineral water high in calcium (> 100 mg/L) and make successive steam cycles (5 to 10 cycles) in a container until a continuous jet of steam is obtained. Put the cartridge back in the tank.
 - The steam nozzle had already worked:
 - ✓ Check that the hole in the tip is not clogged. See section above: “The steam nozzle of your machine appears to be partially or completely clogged”.

If after performing the above steps, the steam Nozzle still doesn't work, please contact KRUPS Consumer Service.
- Steam escapes from the grid of the drip tray.
 - ✓ Depending on the type of preparation, steam may escape from the grid of the drip tray.
- Steam appears under the bean container lid.
 - ✓ Check that the cleaning tablet funnel under the cover (L) is closed.

MAINTENANCE

- The machine does not request descaling.
 - ✓ The descaling cycle is requested following preparation of a large number of milky or hot water-based drinks. If you only make coffee, descaling will not be required frequently.
- Some grounds are in the drip tray.
 - ✓ A small amount of ground coffee can get into the drip tray. The machine is designed to clear any excess ground coffee so that the percolation area remains clean.
- The Intuitive Light Indicator remains lit after you have emptied the coffee grounds collector.
 - ✓ Refitting the coffee grounds collector.
- After filling the water container, the Intuitive Light Indicator stays on.
 - ✓ Check the container is positioned correctly in the appliance. The floats at the bottom of the tank must move freely. Check and dislodge the floats if necessary.

DRINKS

- The coffee flows too slowly.
 - ✓ Turn the grinding fineness button to the right for a coarser grind (depending on the type of coffee used).
 - ✓ Perform one or several rinse cycles.
 - ✓ Change the Claris Aqua Filter System cartridge.
- The coffee is too light or not full-bodied enough.
 - ✓ Check that the bean container contains coffee and that it is moving down correctly.
 - ✓ Avoid using oily, caramelised or flavoured coffees that may not be drawn into the machine correctly.
 - ✓ Decrease the preparation volume and increase the strength using the coffee strength function. Turn the grinding fineness button to the left for a finer grind. Make your drink in two cycles using the two-cup function.
- The Espresso or coffee is not hot enough.
 - ✓ Increase the coffee temperature in the machine settings. Heat the cup by rinsing it in hot water before preparing the drink.
 - ✓ Perform a coffee system rinse before starting your coffee. A coffee rinse on start function can be activated in settings/auto-rinse.
- Clean water flows through the coffee nozzles before each coffee.
 - ✓ At the start of the recipe, there is a pre-infusion of coffee which can cause a small amount of water to flow from the coffee nozzles.

If one of the problems outlined in the table persists, contact KRUPS Consumer Service.

! Important: Manufacturer:

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