



KRUPS®

PRECISION RANGE

QUICK START GUIDE

EN

Read the safety instruction booklet
before first use.

Find the user manual with more
detailed instructions by scanning
the QR code or visiting www.krups.com.



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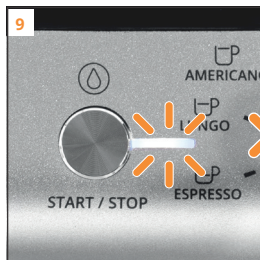
2 - ACCESSORIES

- 1 PORTAFILTER
- 2 TAMPER
- 3 SMALL CUP SUPPORT
- 4 WATER FILTER INSERTION ACCESSORY
- 5 WATER FILTER
- 6 MILK PITCHER
- 7 2-CUP SINGLE WALL FILTER
- 8 1-CUP SINGLE WALL FILTER
- 9 2-CUP DUAL WALL FILTER
- 10 1-CUP DUAL WALL FILTER
- 11 CLEANING PIN
- 12 CLEANING BRUSH
- 13 BLIND SIEVE
- 14 DOSING FUNNEL
- 15 TAMPING & KNOCKING BOX STATION
- 16 CLEANING TOWEL



4

SETTING UP YOUR MACHINE



5A

MAKING ESPRESSO GRINDING

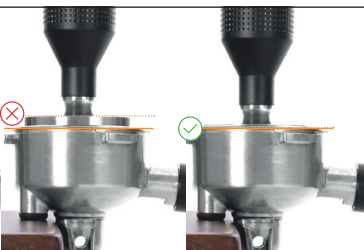
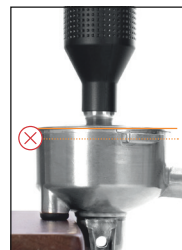


3 2-cup or 1-cup single wall filter.

4 - 9 To ensure optimal coffee temperature for the 1st cup. You can skip these steps if necessary.

5_B

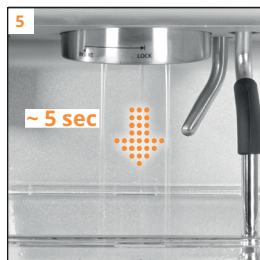
MAKING ESPRESSO TAMPING



4 Tip: if you can't insert it,
you put too much quantity
of ground coffee.
Please reduce it.

5_D

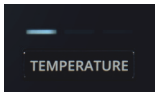
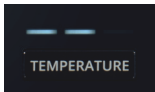
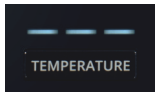



MAKING ESPRESSO CLEANING

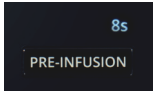


5 After coffee extraction, rinse quickly the brewing head. 'Flush' to clean the brewing head.

6_B

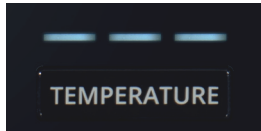

ADJUSTING YOUR ESPRESSO RESULT FLAVOR

LOW	MIDDLE	HIGH
		
DARK ROAST	DARK TO MEDIUM ROAST	MEDIUM TO LIGHT ROAST
		
IMPACT ON THE TASTE	ENHANCE SOURNESS	BALANCED
		ENHANCE BITTERNESS

	The more pre-infusion time is long, the more aromas of your coffee you will get.
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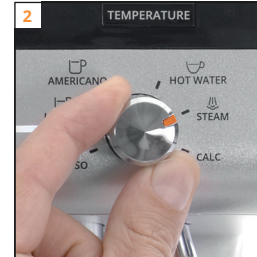
6_C

ADJUSTING ESPRESSO RESULT TEMPERATURE IS LOW

	<ul style="list-style-type: none"> Choose higher temperature setting.
	<ul style="list-style-type: none"> Pre-heat your brewing head and portafilter (see page 8). Warm your cup.

7_A

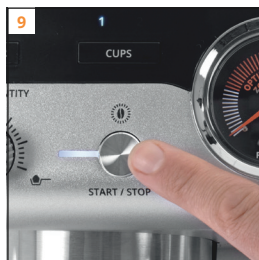
FROTHING MILK



8 Steaming function doesn't stop automatically.

8B

CLEANING GRINDER



- 1 Make sure to unplug your machine.
- 7 Insert portafilter to grind the last beans.

8c

CLEANING

BREWING HEAD

EVERY 2 WEEKS, RINSE DEEPLY
THE BREWING HEAD

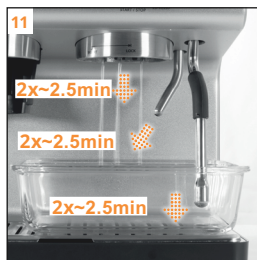


1 2-cup single wall filter + blind sieve.

6 Water used for the cleaning goes directly into the drip tray.

9

DESCALING THE MACHINE (20 MIN.)



RINSING

KRUPS[®]

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