



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



ONLY WITH MODEL XP804

4

SETTING UP YOUR MACHINE



5A

MAKING ESPRESSO GRINDING



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

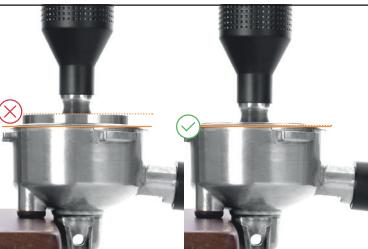
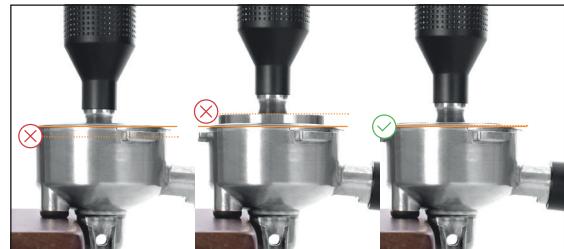
4 - 9 To ensure optimal coffee temperature for the 1st cup. You can skip these steps if necessary.

5B

MAKING ESPRESSO TAMPING



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



5D

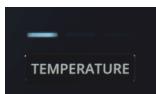
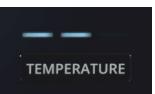
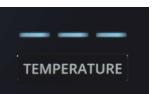
MAKING ESPRESSO CLEANING



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

6B

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

8s

PRE-INFUSION

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

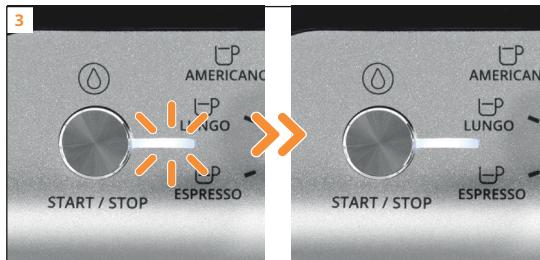
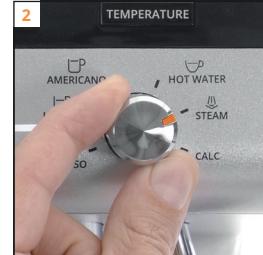
6C

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.

7A

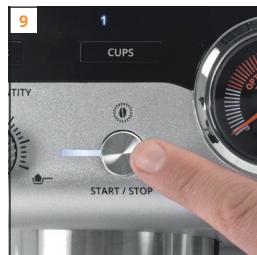
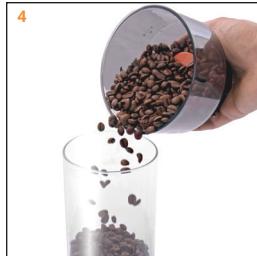
FROTHING MILK



8 Steaming function doesn't stop automatically.

8 B

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

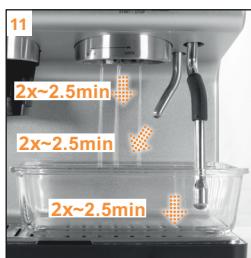
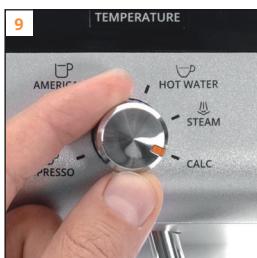
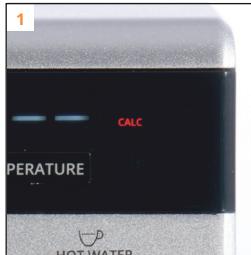


1 2-cup single wall filter + blind sieve.

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

9

DESCALING THE MACHINE (20 MIN.)



RINSING

KRUPS[®]

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