



# KRUPS<sup>®</sup>

## 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](http://www.krups.com).



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## 1 - OVERVIEW

- 1 WATER TANK
- 2 BEAN HOPPER
- 3 COFFEE GRINDER OUTLET
- 4 BREWING HEAD
- 5 STEAM WAND
- 6 HOT WATER OUTLET
- 7 DRIP TRAY GRID
- 8 DRIP TRAY
- 9 CUP WARMER
- 10 ACCESSORIES STORAGE



## 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

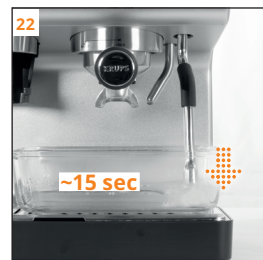
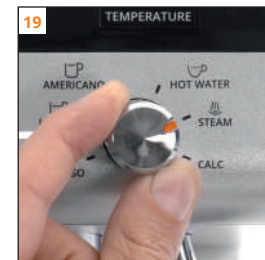
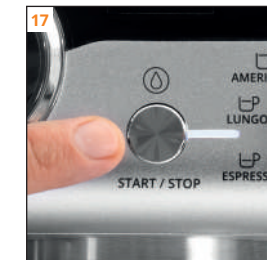
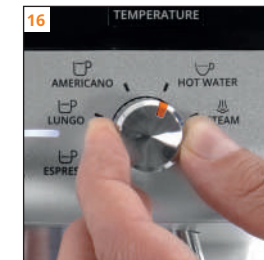
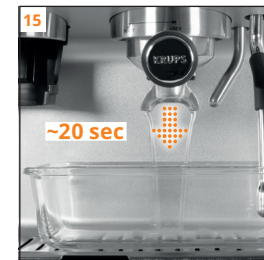


## 3 - INTERFACE

- 1 POWER BUTTON
- 2 GRINDING LEVEL SELECTOR
- 3 GROUND COFFEE QUANTITY DIAL
- 4 1 OR 2 CUPS BUTTON
- 5 START/STOP GRIND BUTTON
- 6 RECIPES AND CLEANING DIAL: ESPRESSO / LUNGO / AMERICANO / HOT WATER / STEAM / CALC
- 7 PRE-INFUSION TIME BUTTON
- 8 TEMPERATURE BUTTON
- 9 START/STOP BREW BUTTON
- 10 MANOMETER
- 11 LACK OF WATER INDICATOR
- 12 "CALC" DESCALING INDICATOR

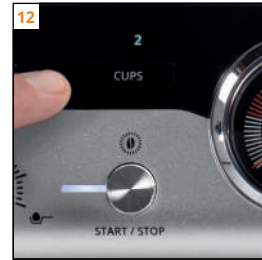
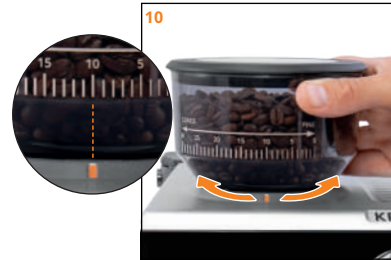


# 4 SETTING UP YOUR MACHINE



# 5A

## MAKING ESPRESSO GRINDING

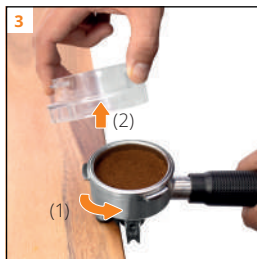


**3** 2-cup or 1-cup single wall filter.  
**4 - 9** To ensure optimal coffee temperature for the 1<sup>st</sup> cup. You can skip these steps if necessary.

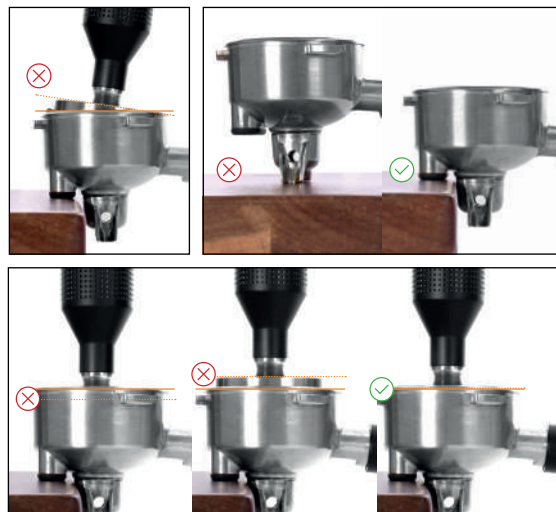
**10** Let's start with the setting 10.  
**11** Let's start with the middle setting.  
**13-14** You can insert the portafilter without funnel. The funnel prevents coffee ground from overflowing to help reduce mess.  
**16** Grinding stops automatically. You can stop manually by pressing start/stop button.

# 5B

## MAKING ESPRESSO TAMPING

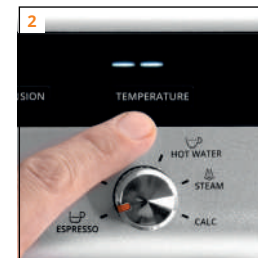


4 Tip: if you can't insert it,  
you put too much quantity  
of ground coffee.  
Please reduce it.



# 5c

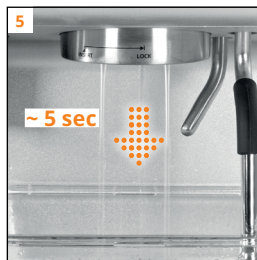
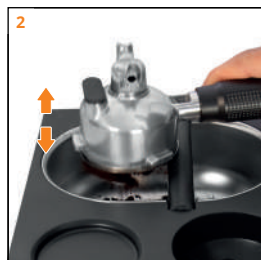
## MAKING ESPRESSO BREWING



- 1 Let's start with 2 seconds.
- 2 Let's start with middle (low - middle - high).
- 3
- 4
- 5
- 6 Coffee flow stops automatically. You can stop manually by pressing start/stop button.

# 5D

## MAKING ESPRESSO CLEANING



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

# 6A

## ADJUSTING YOUR ESPRESSO RESULT EXTRACTION

CORRECT EXTRACTION



OVER EXTRACTION



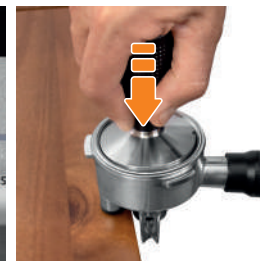
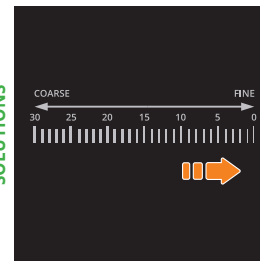
SOLUTIONS



UNDER EXTRACTION



SOLUTIONS



# 6B

## ADJUSTING YOUR ESPRESSO RESULT FLAVOR

	LOW	MIDDLE	HIGH
	TEMPERATURE	TEMPERATURE	TEMPERATURE
	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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# 6C

## ADJUSTING ESPRESSO RESULT TEMPERATURE IS LOW

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

# 6D

## ADJUSTING YOUR ESPRESSO RESULT COFFEE VOLUME

1 You can adjust coffee volume of 1 or 2 cups. Prepare your portafilter with 1 or 2 cups filter filled with ground coffee.

Recipe	Default volume	Programmable volume
Espresso	≈ 30 ml	From ≈ 20 to ≈ 60 ml
Espresso x 2	≈ 60 ml	From ≈ 40 to ≈ 120 ml
Lungo	≈ 70 ml	From ≈ 60 to ≈ 100 ml
Lungo x 2	≈ 140 ml	From ≈ 120 to ≈ 200 ml
Americano*	≈ 120 ml (Espresso: ≈ 60 ml + Hot water: ≈ 60 ml)	Espresso: from ≈ 20 to ≈ 60 ml Hot water: from ≈ 20 to ≈ 150 ml
Americano* x 2	≈ 240 ml (Espresso: ≈ 120 ml + Hot water: ≈ 120 ml)	Espresso: from ≈ 40 to ≈ 120 ml Hot water: from ≈ 40 to ≈ 300 ml
Hot water	≈ 250 ml	From ≈ 20 to ≈ 300 ml

\* Modify first espresso volume then hot water volume

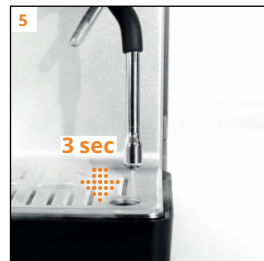
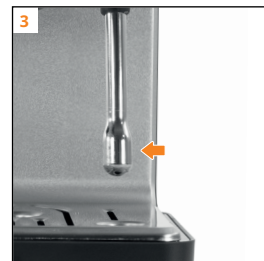


# 7A FROTHING MILK



8 Steaming function doesn't stop automatically.

# 7B FROTHING MILK CLEANING



2-6 Tip: always clean the steam wand with a clean damp cloth and release a short burst of steam to remove milk residue.

# 8A CLEANING YOUR MACHINE

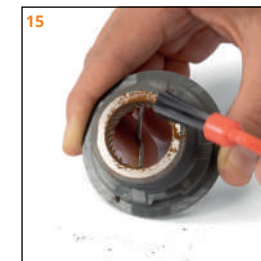
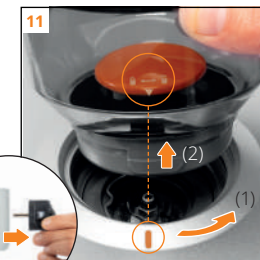
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OK	OK	OK	X	X	X
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X	OK	OK	X	X	X
OK	OK	OK	OK	OK	X
X	X	OK	OK	OK	X

# 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

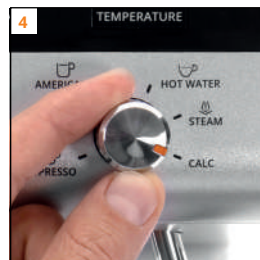


- 1 2-cup single wall filter + blind sieve.
- 6 Water used for the cleaning goes directly into the drip tray.

# 8D

## CLEANING WATER CIRCUIT

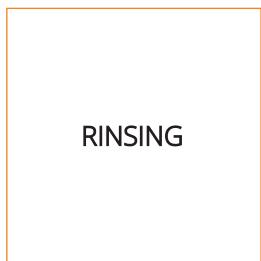
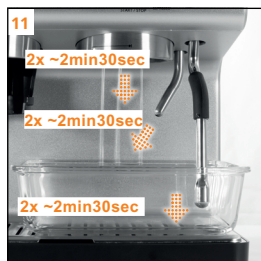
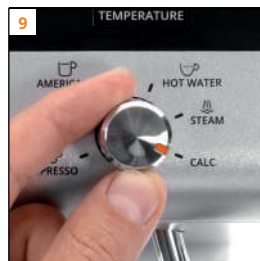
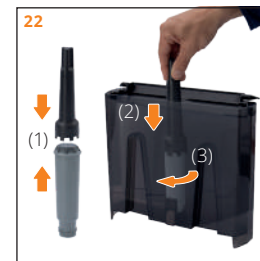
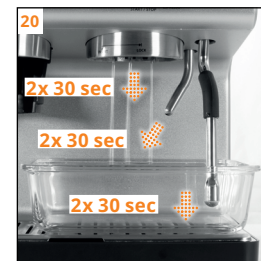
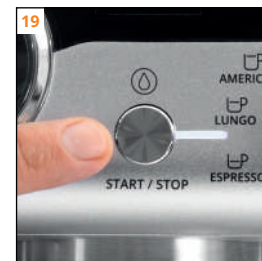
ONCE EVERY 3 MONTHS, CLEAN THE WATER CIRCUIT



- 2 2-cup single wall filter + blind sieve + KRUPS cleaning tablet XS3000: [www.krups.com](http://www.krups.com). Put 1 KRUPS cleaning tablet.
- 7 Water used for the cleaning goes directly into the drip tray.
- 8 Check if the tablet is completely dissolved. If not, repeat the process.

# 9

## DESCALING THE MACHINE (20 MIN.)



## RINSING



- 1 When the 'CALC' indicator light is on, descale the machine.
- 5 KRUPS descaler : [www.krups.com](http://www.krups.com).
- 12 Descaling is finished. Proceed to rinsing.
- // To exit 'descaling mode' halfway, press the Power button. This doesn't clear the descaling indicator.

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