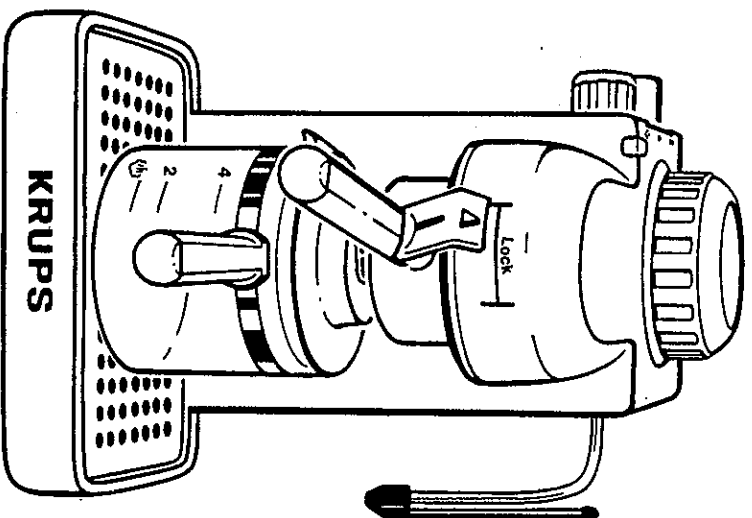


KRUPS

IL Primo

Model # 972



Instruction book

Warranty

KRUPS Guarantee of
Performance

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
- 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.
- DO NOT unscrew or remove boiler cap while the machine is in operation. Wait until brewing cycle is completed and all water and steam has been used up.
- Appliances with Glass Containers
 - A. The container is designed for use with this appliance. It must never be used on a range top.
 - B. Do not set a hot container on a wet or cold surface.
 - C. Do not use a cracked container or a container having a loose or weakened handle.
 - D. Do not clean container with cleansers, steel wool pads, or other abrasive material.

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:

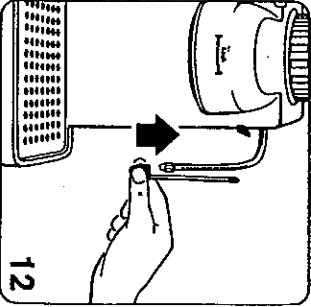
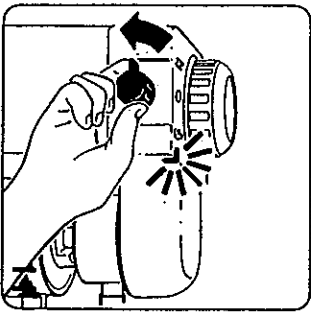
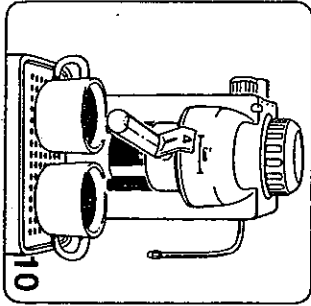
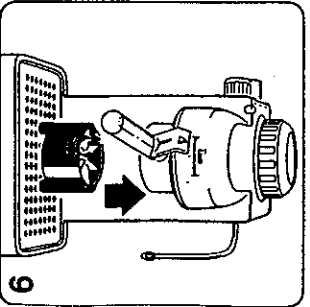
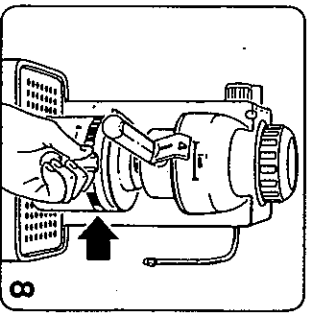
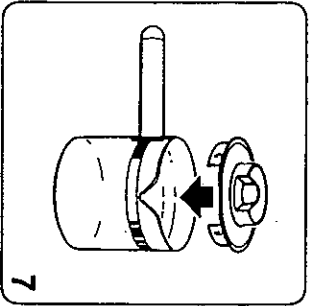
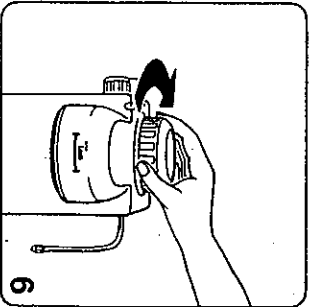
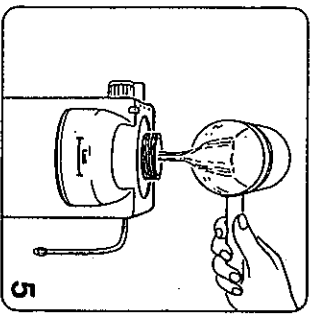
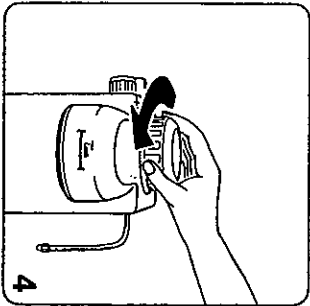
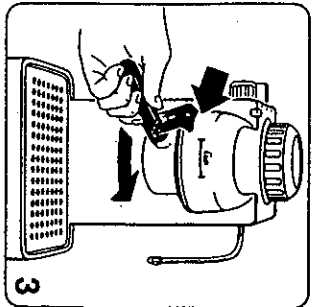
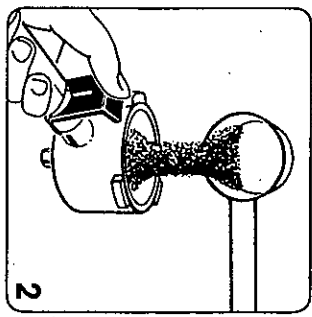
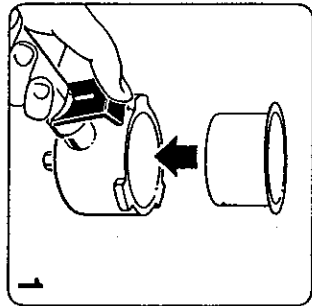
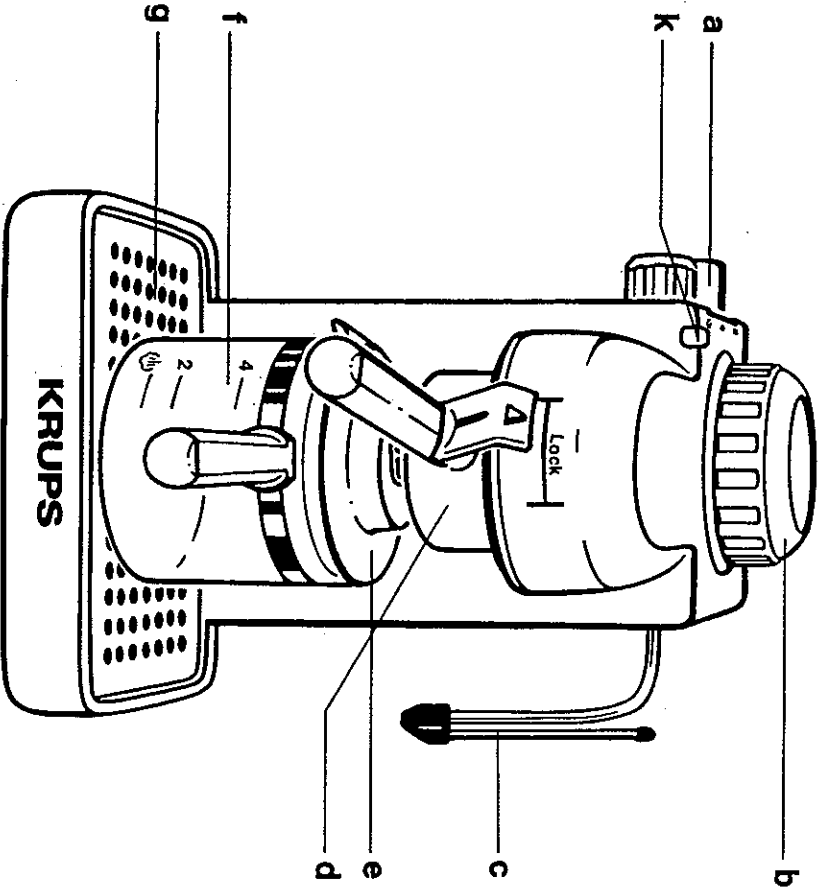
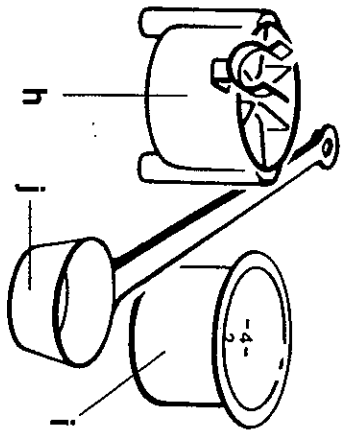
This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

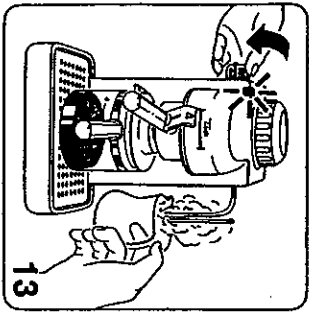
Do not immerse base in water.

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.

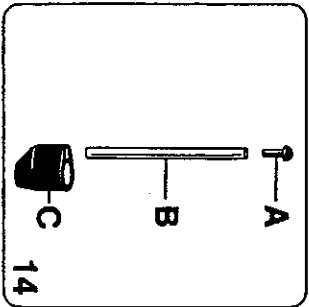
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

- a - Selector switch for (espresso) "☐" (off) "0" (steam) "☉"
- b - Cap for boiler container
- c - Steam nozzle with "Perfect Froth" attachment
- d - Filter holder
- e - Carafe lid
- f - Carafe
- g - Overflow grid
- h - Cup adaptor
- i - Filter basket for coffee
- j - Measuring spoon
- k - On/Off Indicator light

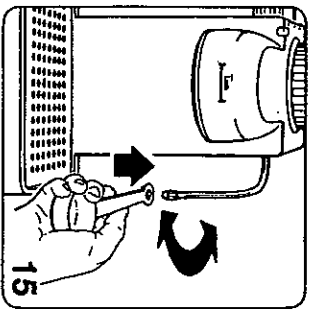




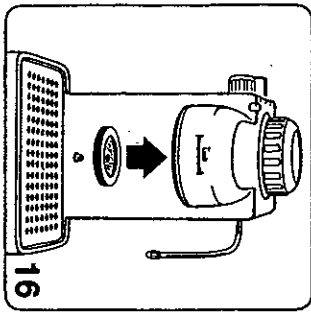
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IL PRIMO INSTRUCTION BOOKLET

BEFORE YOU START...

Preparing espresso or cappuccino is different than 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 "IL Primo" before operating the machine. Insert the filter basket into the filter holder, fit the filter holder into the filter rings, remove and replace the boiler cap. Switch the selector switch to the three different positions. Wash all loose parts in warm soapy water, rinse thoroughly and dry.

CAUTION-PRESSURE

NEVER open boiler cap (b) or remove the filter holder (d) while your "IL Primo" is turned on or as long as there is pressure in the boiler container.

Please follow the instructions listed below to see if the machine is still under pressure. Follow these safety precautions while your machine is in use and ten to fifteen minutes after last use.

1. Turn the selector switch to the "0" position.
 2. Unplug machine.
 3. Hold a pitcher with cold water underneath the steam nozzle and insert the nozzle into the pitcher.
 4. Once the steam nozzle is immersed in the pitcher of water, turn the selector switch to the "☉" position until no more steam comes out.
 5. Then turn the selector switch to the "0" position.
 6. Now you can remove the boiler cap and filter holder.
- In case there is water left in the boiler turn the machine upside down to empty the boiler. Be

careful, the water can still be hot. Always use caution when opening the boiler cap and remove it slowly.

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, creamy foam called "crema". Your "IL Primo" 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.

GRINDING ESPRESSO BEANS

If you use the KRUPS "FAST TOUCH" (model #203), or "TOUCH TOP" (model #208) coffee mills, the approximate grinding time for 4 cups of espresso is 16-18 seconds. Remember espresso requires a fine grind.

MAKING ESPRESSO

1. Place your "IL Primo" near an electrical outlet, then plug in the machine. Make sure the selector switch (a) is in the off position "0".
2. Place your filter basket (f) into the filter holder (d) (see figure 1). The basket is marked on the inside indicating 2 cups or 4 cups. Fill to the desired level, 2 or 4 cups.
3. Fill the filter basket with ground espresso coffee. Pack the coffee lightly and clear any excess coffee from the rim of the filter holder. This will ensure a proper fit into the filter rings (see figure 2).

ATTENTION

- Do not pack coffee tightly
- Do not fill more coffee than indicated by the 4-cup marking. This might cause clogging or overflow (see under section "PROBLEMS AND CAUSES").
- Replace filter holder (d) containing the filter basket and coffee.
- To insert the filter holder (d), line up the arrow located on the thumb guard of the filter holder with the arrow on the left side of the machine.

- Raise the filter holder up into brewing head and turn the filter holder firmly to the right, until it can go no further.

- The arrow on the filter holder should be as far right in the lock range as possible. If the arrow is not at least in the middle of the lock range, do not operate the machine. Rather, remove the filter holder and reinsert it as described above until the arrow is within the lock range (see figure 3).

- By following this procedure this will prevent the filter holder from being dislodged as pressure builds up during the brewing process.

5. Unscrew the boiler cap (b) by turning it counter clockwise (see figure 4).
6. Using the glass carafe, fill the boiler container with fresh, cold water (see figure 5).

CAUTION

- Never fill the boiler while your "IL Primo" is in the "☉" or "☞" position. It should only be in the "0" off position.
- Never pour more than 10 oz. of water into the boiler. (10 oz. in the glass carafe is right at the top of the metal band on the carafe.)

NOTE:

You may want to add a little extra water (approx. ¼ cup) to compensate for evaporation and absorption during the brewing process.

The glass carafe (f) has markings on it for 2 cups, 4 cups and steaming.

- 2 cups of water yields 2 cups of espresso.
- 3 cups of water yields 2 cups of espresso, plus steam for frothing milk for cappuccino.
- 4 cups of water yields 4 cups of espresso.

5 cups of water yields 4 cups of espresso, plus steam for frothing milk for cappuccino (= upper rim of metal band on glass carafe).

7. Place the boiler cap (b) securely on the machine and turn it clockwise until it is secure (see figure 6).

8. Place the carafe lid (e) on the carafe (f) so that the opening points towards the pouring spout of the carafe (see figure 7).

9. Place carafe under the filter holder. Make sure that the nozzle in the filter holder points through the opening of the carafe lid (see figure 8).

ATTENTION

Make sure that the overflow grid (g) is in place.

10. To make espresso directly in the cups, clip the cup adapter (h) onto the filter holder (see figure 9). Then place cups directly under the two spouts (see figure 10).

11. Now you are ready to make espresso. Simply turn the selector switch to the left "EP" (see figure 11). The on/off indicator light (k) will go "ON".

12. After approximately 2 minutes the water will have reached the proper temperature. The water at this time will pass through the coffee grounds, producing espresso in the glass carafe or in the cups whichever you choose.

13. Once the coffee has stopped brewing, turn "off" the machine by moving the switch to the "O" position. The control light will go out, indicating that the machine is "off".

14. Before you remove the filter holder for cleaning, make sure that the boiler is no longer under pressure (see section CAUTION/PRESSURE).

CAUTION

Use caution when removing the filter holder, metal parts may still be hot.

To remove the filter holder, turn the filter holder to the left, past the white "ml" markings until the holder dislodges from the unit.

ATTENTION

Since the metal parts might still be hot, Cool down by running cold water over them.

To make more espresso, proceed as follows:

- Check to see if the boiler is empty and not under pressure (see section "Caution/Pressure").
- Remove filter holder (d)
- Empty filter basket (i)
- Repeat steps 1-14 of this section.

CAPPUCCINO

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

PREPARATION OF CAPPUCCINO

KRUPS "Perfect Froth" attachment lets you froth milk perfectly for making cappuccino.

Note: If the Perfect Froth attachment is not in place, do so at this time (see figure 12).

1. The first step in making cappuccino is to make espresso. Therefore, fill the glass carafe with the amount of water which is required to make the amount

of espresso plus additional water for frothing milk (see section Making Espresso under header "Note").

2. Fill a small pitcher 1/3 to 1/2 full with fresh, cold milk and set aside.

3. Then turn the machine to the "EP" position. As soon as the espresso reaches the steaming mark on the glass carafe, turn the selector switch to the "O" position. At that time the boiler has created enough pressure and steam to start frothing the milk. Frothing the milk before finishing the espresso prevents you from running out of steam. This can happen if you froth towards the end of the brewing process.

4. Now take your pitcher with milk and turn the selector switch to the "OP" position. Insert the steam nozzle half way into the pitcher and leave in for approximately 45-60 seconds, depending on how much froth you want and the type of milk you are using (see figure 13).

ATTENTION

Do not bring milk to a boil (this will happen if large bubbles start forming at the surface of the milk).

Do not let the perfect froth attachment touch the bottom of the pitcher (this will prevent you from frothing milk).

5. After the milk is frothed set the pitcher aside and allow the frothed milk to settle.

6. Then turn the three way selector switch back to the "EP" position to finish making the espresso.

7. Pour the espresso into a cup which has capacity of at least (5 oz.). Then add the steamed milk to the espresso and spoon on the frothed milk. The proportion between espresso and milk is to taste. In Italy it is normally 1 part espresso to 2 parts milk plus the froth.

ATTENTION

The top closure of the Perfect Froth attachment (see figure 14) (part A) has a very fine hole which draws air into the milk. If this tiny hole gets clogged, "Perfect Froth" will not work properly. So never immerse the top closure in milk or foam.

CLEANING

Before cleaning, turn off the machine, unplug it, and allow to cool down.

The filter holder, filter baskets, carafe, carafe lid and the cup adapter and the overflow grid can be put in the dishwasher's upper rack away from the heating/drying element.

The machine itself wipes clean. Never immerse the body of your "L Primo" in water or any other liquid. Clean the filter ring with a damp cloth and remove ground coffee, if there is water left in the boiler container, let the machine cool down, remove all loose parts and empty through the top opening.

Cleaning the steam nozzle

Clean the steam nozzle each time after you have immersed it in the milk, otherwise the inside of the nozzle becomes clogged and milk deposits on the outside harden and become difficult to remove. If this does occur, unscrew the nozzle (see figure 15) and remove all milk particles (use a needle and rise under faucet), replace nozzle, and be sure to screw on tightly.

Then wipe off the outside with a wet cloth (like hand-wipes). Then hold the wet cloth very close to the tip of the nozzle and turn the selector switch to the "OP". Let the steam escape into the wet cloth for one or two seconds. Any milk residue will then be flushed out.

Cleaning the Perfect Froth attachment

For a thorough cleaning of the "Perfect Froth" attachment remove part C (see figure 14). 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

DO NOT try to open or disassemble the main body of the machine.

DECALCIFYING

Under normal conditions you do not need to decalcify your "L Primo". However, in areas where there is hard water or if used very frequently we recommend decalcifying, especially if you can see white deposits in the boiler container. Decalcifier is widely available.

How to decalcify

- Remove stainless steel water screen and gasket from the machine (see figure 16) by using a Phillips screwdriver.
- Insert the filter holder without the filter basket into the machine.
- Dissolve decalcifying agent into 4 cups of water. Then pour this solution into the boiler and secure the boiler cap.
- Place the glass carafe without the lid underneath the filter ring. Turn the machine to the "EP" so that the solution will pass through the water heating system into the glass carafe.
- Repeat the above process using clean cold water to remove all the remaining solution in the machine. If necessary clean twice.

PROBLEMS AND CAUSES

(Always check if machine is plugged in and if machine is in the proper "On" position.)

Problem:

1. Coffee leaking from filter holder

Cause:

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

Problem:

2. Coffee does not come out

Cause:

- No water in boiler container
- No coffee in filter holder
- Filter clogged up because coffee mixture is too fine or pressed down too hard,

Problem:

3. Steam does not come out of steam nozzle

Cause:

- No water or not enough water in the boiler container
- Steam nozzle is clogged (see under "Cleaning")
- Perfect Froth attachment is clogged (see under "Cleaning the Perfect Froth")

Problem:

4. Not enough froth when frothing the milk

Cause:

- Perfect Froth attachment touches the bottom of the pitcher
- Perfect Froth tip (see figure 14) is clogged (part A) (see under "Cleaning the Perfect Froth")
- Steam nozzle is clogged (see under "Cleaning")
- Not enough water left in boiler to steam for 45-60 seconds

LIMITED ONE-YEAR WARRANTY

Your KRUPS product is covered by the following warranty: If, within one-year from date of purchase, this KRUPS product fails to function because of defects in material or workmanship, KRUPS North America Inc. will, at its option, repair or replace the unit without charge, provided the owner returns:

- The KRUPS product (securely packed) and
- Proof of date of purchase to:

KRUPS Customer Service
KRUPS North America Inc.
7 Reuten Drive
CLOSTER, New Jersey 07624

To assure prompt service, include a letter indicating the specific cause for returning your KRUPS product. Do not return any glass carafes or any other loose parts or any accessories which are not defective with your appliances to avoid damage and loss in transit.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use on frequency or voltage other than marked on the product and/or described in the instructions, abuse including tampering, damage in transit, or use for commercial purposes. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

GUARANTEE OF PERFORMANCE

This fine KRUPS product is manufactured according to a rigid code of quality standards, and, with a minimum of care, should give years of satisfying service. However, should the need arise for repairs or for replacement parts within or after the warranty period, please call our CONSUMER SERVICE DEPARTMENT:

(800) 526-5377
24-hours a day, 7 days a week

You will be provided with specific instruction on how to get your product repaired.

The department will also be able to answer any general product questions you may have.

Before calling the Consumer Service Department, please have the type number of your KRUPS appliance available. You must have this information before calling our Consumer Service Department so that we may better answer your questions. The type number can be located by looking on the bottom of your appliance.

This product is Type # 972.

Any general correspondence can be addressed to:

KRUPS North America, Inc.
P.O. Box 3900
Peoria, IL 61612