KRUPS ESPRESSERIA AUTOMATIC



For domestic use only.

The warranty excludes espresso machines that do not work or work incorrectly due to lack of cleaning, failure to remove scale or due to the presence of foreign bodies in the grinder



MEANING OF LIGHTS :

Lights						
Empty coffee grounds	Fill tank	Clean	Calc	On / Off	Meaning	
0	0	0	0		The appliance is ready for a coffee or steam cycle.	
0	0	0	0	0/●	Single flash: the appliance is pre-heating.	
0	0	0	0	0/••	Double flash: a 2 coffee cycle is in process.	
•	0	0	0	0	Product support information in operating parameters setting mode.	
•/0	0	0	0		Empty coffee grounds collector + clean drawer.	
•	0	0	0	•	Check coffee grounds collector is not missing or incorrectly positioned. Check cleaning tray is not missing or incorrectly positioned.	
0	•	0	0	0	Set water hardness.	
0	0/•	0	0	•	Fill tank with water. Check water tank is not missing or incorrectly positioned.	
0	0/•	0	0	0/•	Coffee cycle has stopped due to lack of water. Fill tank with water.	
0	0		0	0	Setting auto off automatic cut-off.	
0	0		0		Cleaning program requested or in process.	
0	0	0/●	0		Cleaning program: preparing cleaning or rinsing cycle	
0	0	0		0	Setting coffee temperature.	
0	0	0			Scale removal program requested or in process.	
0	0	0	0/•	•	Scale removal program: preparing scale removal or rinsing cycle.	
0	0/●	0	0/•	•	Rinsing cycle or scale removal cycle: request to empty water tank, rinse it and fill with fresh water.	
0/•	0/•	0/•	0/•	0	2 flashes: current settings (coffee temperature, auto off, water hardness) are memorised.	
0/•	0/•	0/•	0/•	0	Constant flashing: operating fault.	

: Light off : Light on

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: Light flashing : Light double flashing

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drip tray

Description

Water tank handle/lid



Warning signals



Empty coffee grounds coll

Fill water t



roceed with cleaning

Proceed with scale removal

Thank you for having purchased this Krups Espresseria Automatic. We are sure you will enjoy both the quality of the coffee it makes and how easy it is to use.

Whether you want a short, strong shot of a ristretto, a good espresso, a bigger and milder lungo, or a creamy cappuccino, your automatic coffee / espresso machine has been designed so you can enjoy the same quality at home as at the bistro, whatever the time of day and right through the week.

Thanks to its Thermoblock System, its 15 bar pump and because it uses real coffee beans that are ground just before the coffee is made, your Espresseria Automatic will give you a drink containing maximum aroma, with a fine creamy golden brown top produced by the natural oils contained in coffee beans.

Drink your espresso from small porcelain cups rather than the usual coffee cup or mug. To obtain an espresso at just the right temperature and a nice compact creamy top, we advise you to pre-heat your cup.

After a few trial runs you will find the type of mix and roast of the coffee beans that suits your taste. The quality of the water used is obviously another essential factor in the coffee you make.

Make sure the water has come fresh out of the tap (contact with the air tends to make it stagnate), that it is free from chlorine odours and cold.

Espresso coffee is richer in aroma than a conventional filter coffee. Despite its stronger, longer-lasting taste, espresso in fact contains less caffeine than filter coffee (about 60 to 80 mg per cup as compared with 80 to 100 mg per cup). This is due to the shorter percolation time.

Due to the visibility of the containers and its automatic cleaning and scale removal programs, your Espresseria Automatic is extremely easy to use.

Important: Safety instructions

- Read the instructions for use carefully before first using your appliance and keep them for reference: Incorrect use of the appliance will release KRUPS from any responsibility.
- Place on a flat, stable, heat-resistant worksurface.
- Connect the appliance only to an earthed mains socket. Check that the power supply voltage shown on the appliance's rating plate corresponds to that of your electrical installation.
- Make certain not to place the appliance near sources of heat such as a hot-plate or use it close to a bare flame.
- Immediately take the plug out of the socket if you notice any problem during operation.
- Do not pull the power supply cord to remove the plug.
- Do not let the power supply cord hang down from a table or work surface.
- Do not put your hand or the power supply cord on the hot parts of the appliance.
- O Never soak the appliance, the power cord or the electric plug in water or any other liquid.
- Keep the appliance out of reach of children and do not let the power supply cord hang down.
- Do not use the appliance if the power supply cord or the appliance itself is damaged.
- For safety reasons, do not use the appliance if the power supply cord or plug are damaged. Only have the power supply cord replaced by an authorised KRUPS service centre.
- O Always refer to the instructions when removing scale from the appliance.
- Protect the appliance against humidity and freezing.
- Do not use the appliance if it does not run correctly or if it has been damaged. In this case, have the appliance examined by a KRUPS authorised service centre (see list in KRUPS Service handbook).
- Apart from cleaning and scale removal in accordance with the appliance's user instructions, any intervention on the appliance must be performed by an authorised KRUPS service centre.
- In the interests of safety, only use accessories and consumables authorised by KRUPS for your appliance.
- Any error in connection negates the warranty.
- Disconnect the appliance as soon as you stop using it over a prolonged period and when you clean it.
- All appliances are subject to stringent quality control. Practical tests using appliances taken at random are conducted and this may explain any slight marks showing prior to use.
- You are advised against using multiple plugs and/or extensions.
- O Do not put water into the coffee bean container and/or under the servicing flap.
- Be careful of the direction of the steam nozzle as steam can cause scalding.
- Failure to ensure scale removal, cleaning and regular maintenance or the presence of foreign particles in the grinder will mean that the warranty will be negated.

Limits to use

This Espresso machine must only be used to prepare espressos or coffee, to froth up milk and heat liquids. This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

The product has been designed for domestic use inside the home only. It is not designed for commercial or professional use.

BEFORE FIRST USE

MEASURING WATER HARDNESS

Before using the appliance for the first time or if you have noted a change in water hardness, it is advisable to adapt the appliance to the water hardness. To determine the water hardness, use the measuring stick delivered with your appliance or get in contact with your water authority.

Degree of hardness	0 very soft	1 soft	2 moderately hard	3 hard	4 extremely hard
°f	<5,4°	>7,2°	>12,6°	>25,2°	> 37,8°
° dH	<3°	>4°	>7°	>14°	> 21°
⁰тн	<3,75°	>5°	>8,75°	>17,5°	> 26,25°



After 1 minute the hardness measurement Before hardness

Fill a glass with water and immerse a stick in it.

measurement.

will appear (moderately hard water).

Use filtered water, but not bottled mineral water.

CLARIS - AQUA FILTER SYSTEM F 088 CARTRIDGE (SOLD SEPARATELY)

To get the best taste from your coffee and extend your appliance's service life, we advise you to use the Claris - Aqua Filter System cartridge sold as an accessory.

It comprises a scale-removing substance and activated carbon that reduces chlorine, impurities, lead, copper, pesticides, etc. that are present in the water. Minerals and trace elements will then be preserved.



Filter the water using the Claris-Aqua Filter System cartridge to reduce carbonate hardness by as much as 75 %* Chlorine - up to 85 %* Lead - up to 90 %* Copper - up to 95 %* Aluminium - up to 67 %*



Mechanism to indicate the month the cartridge was fitted and when to replace it (after 2 months at most).



Installing the cartridge in the machine. On first use, screw the filter cartridge into the bottom of the water tank.



Place a receptacle under the steam nozzle. Run 300 ml of water by pressing the rinse button once for more than 3 seconds. You can repeat this operation if you wish.



The Claris cartridge needs to be replaced after about every 50 litres of water or every two months at least.

^{*} indications provided by the manufacturer

SETTINGS



Connect the appliance to the mains power supply but do not turn it on.



Open the servicing flap.

D

will come on.

The "water tank" light

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ιÅ.



The digital display for parameter setting is under the servicing flap.



Press the 'Service' and keys at the same time.

Appliances are pre-set in the factory for hardness level 3.

SETTING WATER HARDNESS



Press the very key as many times as are needed to select the hardness level for the water used.



0 = very soft 1 = soft 2 = moderately 3 = hard4 = very hard



Press the steam key to switch to coffee temperature setting =>



come on.



Press the D key as many times as are needed to select the desired coffee temperature.







Appliances are pre-set in the factory to 1 hour.

Press the steam key to switch to automatic cut-off setting =>





me on.



Press the **b** key as many times as are needed to select the desired duration.



		H

At each stage you can memorise settings by pressing the \bigoplus key if you have finished setting satisfactorily (the 4 lights will flash twice) or continue the procedure. If no other setting is made in the next 30 seconds, the lights will go off and the settings shown will be recorded. The settings will remain memorised even if there is a power failure. You can change these settings at anytime by repeating the same operations.

SETTING THE COFFEE TEMPERATURE

PREPARING THE APPLIANCE



Close the servicing flap.



Pull out and fill the water tank.



Put it back in place by pressing firmly and close the lid again.



Open the coffee bean container lid. Add the coffee beans (250 g maximum).



Close the coffee bean container lid again.



Do not fill the water tank with hot water, mineral water, milk or any other liquid. If you turn on the appliance when the water tank is not in place or not correctly filled (under the "min." level,), the "fill water tank" light will come on and making an espresso or a cup of coffee will be made impossible.

Never put ground coffee in the coffee container.

RINSING THE COFFEE CIRCUIT



Check that the coffee beans do not contain any foreign particles such as grit, as any damage caused by the presence of foreign particles will negate the warranty.

Do not put water into the coffee bean container.

Remember to fit the drip tray to avoid waste water flowing onto the work surface and staining it or scalding you.



Press the U key to turn the appliance on. The 'On/Off' light will flash then become steady when the operating temperature has been reached.



Put a receptacle under the coffee outlets then press the 'Service' key to start up a rinsing cycle that will stop automatically after about 40 ml.



It is best to rinse the coffee circuit when the coffee maker has not been used for a number of days.

PREPARING THE GRINDER

You can choose the strength of your coffee by setting the coffee bean grinding fineness. The finer the grinding setting, the stronger and creamier the coffee should be. Set the desired fineness for grinding by turning the 'Grinding fineness setting' knob.

Turn to the left for finer grind.



Turn to the right for coarser grind.



CHANGE THE SETTING DURING GRINDING. NEVER FORCE THE GRINDING FINENESS SETTING BUTTON

PREPARING EXPRESSO AND LONG COFFEES



YOUR APPLIANCE IS DESIGNED TO MAKE COFFEE FROM COFFEE BEANS ONLY.

When you first make coffee with the machine or after a long period of absence or a cleaning or scale removal procedure, a little steam and hot water will come out of the steam nozzle (priming). Splashing or scalding may occur if the coffee outlets are set too high in relation to the size of the cups.

PREPARING AN EXPRESSO (FROM 20 TO 70 ML)

The quantity of water for an espresso must be between 20 and 70 ml.

PREPARING A CUP OF COFFEE (FROM 80 TO 220 ML)

The quantity of water for a cup of coffee must be between 80 and 220 ml.

Press the () button. The light will flash while the machine heats up.



You have now prepared your appliance. The ① light will stay on. Put a cup under the coffee outlets. You can lower or raise the coffee outlets to suit the size of your cups.



Select the **I** key to get a strong espresso or the **I** key to get a standard espresso.



You can change the volume of water at any time.

To stop coffee flowing into the cup, you can either again press one of the \bigcirc or \bigcirc keys or turn the knob to the min. position.



The ground coffee is moistened with a little hot water after the grinding stage. A few moments later, percolation as such starts.

2-CUP FUNCTION

You can use your appliance to make 2 cups of coffee or espresso. Remember not to remove the cups after the first cycle. You have now prepared your appliance. The () light will stay on.



Put two cups under the coffee outlets. You can lower or raise the coffee outlets to suit the size of your cups.



Select the exercise key or be key according to your choice, pressing twice rapidly in succession. The begin will come on with a double flash to confirm that you have ordered 2 cups of coffee.

The appliance will automatically sequence 2 complete coffee-making cycles.



If the coffee grounds collector is full or the water tank is empty while preparing the first coffee, the second cycle will not be run. You will then have to restart your second cycle after you have emptied the tray or filled the tank. If you first press the 'strong coffee' key and then the 'standard coffee' (or vice versa), the second action will not be taken into account.

PREPARING STEAM

Steam froths up the milk to make a cappuccino or a caffe latte, for example, and also heats up liquids. As you need a higher temperature to produce steam than to make an espresso, the appliance runs an additional pre-heating phase for steam.



Press the (key

The ① light will flash while the appliance heats up. Once pre-heating has been completed, the ① light will remain on continuously and you can start producing steam by again pressing the (!!!) key.

FROTHING MILK

We advise you to use very fresh, very cold milk.

The milk and jug must be cold, ideally between 6 and 10 °C.

We therefore advise you against putting the jug under hot water before using it.



Check that the steam nozzle is correctly fitted.



Pour the milk into your milk jug. Immerse the nozzle in the milk.



Activate the steam function as explained above.



Once your milk is frothy enough...



...again press the () key to stop the cycle.



To remove any remaining milk from the steam nozzle, place a receptacle under the nozzle and press the (!!!) key.



Let the steam escape for at least 10 seconds and then again press the (III) key to stop the process.





For more thorough cleaning the steam nozzle can be dismantled from the machine. Clean it with water, a little non-abrasive washing up liquid and a small brush. Rinse and dry it. Before putting it back in place, make sure that the air inlet holes are not blocked by residues of milk. Unblock them with a needle if necessary.



To interrupt the steam function, just press any key. Be careful as the nozzle may be hot. If the nozzle is blocked, clean it out with a fine needle.

The maximum duration for production of steam per cycle is limited to 2 minutes.

SETTING UP THE AUTO-CAPPUCCINO XS 6000 (SOLD SEPARATELY)





The auto-cappuccino accessory makes it easy to prepare a cappuccino or a caffe latte. It comprises a special nozzle with two-positions / markings and a brushed stainless steel milk jug and tubes. Just join the various components to each other (photo on left) and put your cup or glass under the autocappuccino nozzle.



To prevent the milk drying on the auto-cappuccino accessory, be sure to clean it with a moist cloth. You are advised to wash it immediately by running a cycle with water to clean the inside.

MAINTAINING YOUR APPLIANCE



EMPTYING THE COFFEE GROUNDS COLLECTOR, THE COFFEE TRAY AND THE DRIP TRAY

The drip tray receives waste water and the coffee grounds collector receives used coffee grounds. The coffee cleaning tray allows you to eliminate any deposits of coffee grounds.



on, remove, empty and

clean the drip tray.



Remove the coffee cleaning tray.



Clean it under water and dry thoroughly.



Remove, empty and clean the coffee grounds collector.



The drip tray is equipped with floats to tell you when to empty it.



As soon as you remove the coffee grounds collector, you will have to empty it completely to avoid any overflow.



The fig light will remain on if the coffee grounds collector is not slotted in fully or not fitted correctly or if it has been put back in less than 4 seconds. You cannot make espresso or coffee while the fig light is on or is flashing. The coffee grounds collector has a maximum capacity of 14 coffees.



RINSING THE COFFEE CIRCUIT - SEE "BEFORE FIRST USE" SECTION

MACHINE CLEANING PROGRAM – TOTAL DURATION: ABOUT 20 MINUTES

You should perform the cleaning program about every 350 preparations of espresso or coffee. The appliance will let you know when you need to proceed with cleaning through the 'clean' light coming on.



Caution! To benefit from the warranty conditions, it is essential to perform the appliance cleaning cycle when informed to do so. Be sure to follow the procedure closely, step by step. You can continue to use the appliance when the light is on, but you are advised to perform the program as soon as possible.



button to start up the

The 'clean' and 'coffee ground collector' lights

cleaning program.

will flash.

Remove and clean the cleaning tray then fit it again.



Empty and clean the coffee grounds collector then fit it again. The ight will go off.



Remove and empty the drip tray.



Remove, fill and re-fit the water tank.



Place a receptacle with a minimum capacity of 0.6 I under the coffee outlets.



Open the servicing flap and insert a KRUPS cleaning tablet (XS3000) in the cleaning inlet.



Empty your waste water receptacle and put it back under the coffee outlets.



Press the 'Service' button to start up the cleaning program.



Again press the 'Service' button to start the first rinsing cycle.



Empty your waste water receptacle and put it back under the coffee outlets.



Again press the 'Service' button to start the second rinsing cycle.





: 10 min.

The cleaning cycle will be run automatically. The pump sucks up water intermittently. This operation las about 10 minutes and the 'clean' light will flash again.



2 - First rinsing

.....

5 mn

The program continues. A first rinsing cycle will be run automatically. It allows the appliance to be rinsed and remaining detergent to be elimina-ted. This first rinsing cycle lasts about 5 minutes and once fini-shed the 'clean' light will flash again.



3 - Second rinsing



± 5 mn





Remove and empty your waste water receptacle.



Empty the drip tray and fit it again.



Fill your water tank.

Your appliance will be ready for use again.

If there is not enough water in the water tank when you start the program, the 'fill water tank' light will come on to warn you. Add the appropriate amount of water to the container and cleaning will continue automatically. If you press the 'On/Off' key during cleaning or in the event of power failure, you will have to restart the cleaning program right from the start. This is essential due to water circuit rinsing reasons. In this case, you will need to use another cleaning tablet. Be sure to complete the entire cleaning cycle to avoid any risk of irritation (seek medical advice if cleaning solutions are accidently swallowed.

The cleaning cycle is a continuous cycle. Do not put your hands under the coffee outlets during the cycle.



Only use KRUPS (XS3000) cleaning tablets. We cannot be held responsible for any damage that may result from the use of tablets from other brands.

You can obtain cleaning tablets from KRUPS Service Centres.

Ensure work surfaces are protected during cleaning cycles, especially if they are made from marble, stone or wood.



SCALE REMOVAL PROGRAM - TOTAL DURATION: ABOUT 22 MINUTES.

The quantity of scale deposited depends on the hardness of the water used. The appliance will automatically warn you by the 'calc' light coming on when you need to proceed with scale removal.



Caution! To benefit from the warranty conditions, it is essential to perform the appliance scale removal cycle when informed to do so. Be sure to follow the procedure closely step by step. You can continue to use the appliance when the light is on, but you are advised to perform the program as soon as possible.



Press the 'Service' key to start up the scale removal program. The 'calc' and 'fill water tank' lights will flash.





Remove and clean the drip tray.



Place a receptacle with a minimum water capacity of 0.6 I under the coffee outlets and under the steam nozzle.



Empty the tank and fill it with lukewarm water up to the 'calc' marking.



Dissolve a sachet of Krups scale remover F054 (40 g).



Only use KRUPS scale removal products, citric acid or tartaric acid. You can obtain scale remover from KRUPS Service Centres. In no event must you use conventional starchy sulphonic acid or other products containing that acid. The manufacturer may not be held responsible for damage to the appliance through use of other products.



Replace the water tank. Once you have The 'water tank' light will go off. ŵ

First rinsing



performed all these operations, press the 'Service' key.

1 – Scale removal cycle

10 mn

The 'calc' light will become steady. The scale removal cycle will have started and will be run automatically. The pump will suck up water intermittently to be expelled by the coffee nozzles and then the steam nozzle. This operation lasts about 10 minutes. Once finished, the 'water tank' and 'calc' lights will flash.



calc

± 6 mn



Empty your receptacle full of waste water.



Empty the drip tray and then put it back again together with the receptacle as previously.



Empty, clean and rinse the water tank and then fill it again up to the "Max. level.



Replace your water tank. The 'calc' light will flash and the "water tank' light will go off.





Press the 'Service' key. The 'calc' light will become steady. The automatic cycle will last 6 minutes.



3 - Second rinsing

At the end of the first rinsing, the 'calc' light will flash. A second automatic cycle will last 6 minutes.



Remove your waste water recipient and the drip tray then fit them again.



Again press the 'Service' key. The 'calc' light will become steady. A second automatic cycle will last 6 minutes.



calc



Empty the drip tray and then fit it again.



± 6 mn

Empty and then fill your water tank.

Your appliance is now ready for use again.



If there is not enough water in the water tank, you will be warned by the 'fill water tank' light. Add the appropriate amount of water to the tank and scale removal will continue automatically. If the coffee grounds collector is not fitted you will be warned by the 'empty coffee grounds collector' light flashing. Fit the collector again for the cycle to continue automatically. If a power failure occurs during the cycle, you will have to start it up again from the start.



If your product is equipped with our Claris-Aqua Filter System cartridge F088 - Please remove this cartridge during the descaling operation.



Be sure to complete the entire scale removal cycle to avoid any risk of intoxication. The scale removal cycle is a discontinuous cycle. Do not put your hands under the coffee outlets during the cycle.



Make certain to protect your work surface during cleaning and scale removal cycles, especially if they are made of marble, stone or wood.

GENERAL MAINTENANCE

Always remove the power supply cord from the socket and let your appliance cool down before cleaning it. Do not use utensils or cleaning products likely to scratch or corrode the appliance. Wipe the body of the appliance on the outside using a moist cloth.



Clean the cleaning tray, the drip tray, the coffee grounds collector and the drip tray grid with hot water and a liquid detergent.



Rinse the water tank with fresh water.

MOVING THE APPLIANCE

Keep the packing and use it again to move the appliance.

If the unpacked appliance is dropped, it is advisable to have it inspected by an authorised Service Dealer.

ELECTRICAL OR ELECTRONIC PRODUCT AT END OF SERVICE LIFE



Let's all help protect the environment!

Your appliance contains many recyclable materials that can be re-used.

Take it to a civic waste collection point.

TROUBLESHOOTING, CORRECTIVE ACTIONS

The appliance fails to come on when you press the On/Off key.	Check that the power supply cord plug is correctly inserted in the socket.		
The espresso or coffee is not hot enough.	Heat the cups by rinsing them in hot water. Change the coffee temperature setting.		
The coffee is too weak or not strong enough.	Check that the coffee bean container contains coffee. Reduce the volume of coffee selected using the rotating knob. Select the strong coffee key. Turn the grinding fineness knob to the left to obtain a finer grind.		
The coffee flows too slowly.	Adjust the grinding fineness knob to the right to obtain a coarser grind.		
The coffee is not creamy enough.	Adjust the grinding fineness knob to the left to obtain a finer grind. Ensure coffee beans are fresh.		
You used ground coffee instead of coffee beans.	Use your vacuum cleaner to remove the ground coffee in the coffee bean container.		
The coffee does not come out of the outlet holes.	The outlet hole is blocked by dry coffee. Use a fine needle to clear the hole.		
The grinder makes a strange noise.	There are foreign particles in the grinder. Contact your Krups helpline.		
The grind setting knob of the grinder is hard to turn.	Change the grinder setting only when in operation.		
Steam does not come out of the nozzle.	First turn off your appliance and let it cool down: Clean out the outlet holes with a needle. Clean out the steam nozzle support pipe with a needle.		
Not enough froth on the milk.	 Check that the steam really comes out of the nozzle, dry the small air inlet hole in the upper part of the nozzle as required. Use a receptacle and cold milk at the temperature it comes out of the refrigerator. Sensure the milk is very fresh. 4 Try changing the brand of milk. 		
The milk froth is too bubbly.	Check that the two ends of the small stainless steel tube fit correctly into the steam nozzle seal.		
The Auto-Cappuccino accessory does not suck in the milk (accessory sold separately)	Check that the tube immersed in the milk is not blocked. Check that the flexible tube is correctly fitted with the accessory to avoid any air leakage. First turn off your appliance and let it cool before clearing the Auto-Cappuccino accessory outlet hole.		
The cleaning program refuses to start.	This program will only be possible when the coffee maker requests it ('clean' light on).		
The scale removal program refuses to start.	This program will only be possible when the coffee maker requests it ('calc' light on).		
Having filled the water tank, the 'fill water tank' light stays on.	Check for correct positioning of the tank in the coffee maker. Check that the float at the bottom of the tank moves freely. Rinse the accessory and if necessary remove scale.		
Having emptied the coffee grounds collector, the 'empty coffee grounds collector' light stays on.	Remove the collector, make certain that it is empty, wait for 8 seconds and then fit it again. Check that the cleaning tray is correctly pushed in.		
A power failure occurred during a cycle.	The appliance will re-initialise automatically when power is turned on and be ready for a new cycle.		
There is water or coffee under the appliance.	The drip tray is overflowing. Empty it. Check for correct positioning of the drip tray.		
The 4 red lights flash permanently.	Disconnect the appliance and then bring it back into service. If the failure persists, note the number that appears in the display under the servicing flap and contact the Krups helpline.		



Here are some recipes you can make using your Espresseria Automatic:

Cappuccino

For a cappuccino, the ideal proportions are as follows: 1/3 hot milk, 1/3 coffee, 1/3 milk froth.

Caffe Latte

To make coffee with milk, also often called Latte Macchiato, the proportions are as follows: 3/5 hot milk, 1/5 coffee, 1/5 milk froth.

- For these milk-based preparations, it is best to use cold skimmed milk straight from the refrigerator (ideally between 6 and 8° C).
- To finish off, you can sprinkle with cocoa.

Café Crème

- · Prepare a conventional espresso in a large cup.
- Add a little cream to get a café crème.

Café corretto*

- Prepare a cup of espresso as usual.
- Then add 1/4 or 1/2 of a liqueur glass of Cognac to taste. You can also use anisette, brandy, Sambuca, Kirsch or Cointreau. There are many other ways to give some punch to your espresso. Just use your imagination.

Coffee liqueur*

- Mix 3 cups of espresso, 250 g of brown sugar candy and 1/2 litre of Cognac or Kirsch in an empty 0.75 litre bottle.
- · Leave the mixture to marinate for at least 2 weeks.

You will obtain a delicious liqueur. A real treat for coffee lovers.

Italian style iced coffee

- 4 scoops of vanilla ice-cream, 2 cups of espresso with sugar to taste, 1/8 I milk, fresh cream, grated chocolate.
- Mix the cold espresso with the milk.
- Serve the scoops of ice-cream into the glasses, pour the coffee onto them and decorate with fresh cream and grated chocolate.

Coffee à la frisonne

- Add a small glass of rum to a cup of sweetened espresso.
- Decorate with a good layer of fresh cream and serve.

Flambéed espresso*

2 cups of espresso, 2 small glasses of Cognac, 2 teaspoons of brown sugar, fresh cream.

- Pour the Cognac into heat-resistant glasses, heat and light.
- · Add the sugar, mix, pour in the coffee and decorate with fresh cream.

Espresso parfait*

- 2 cups of espresso, 6 egg yolks, 200g sugar, 1/8 litre of sweetened fresh cream, 1 small glass of orange liqueur.
- · Beat the egg yolks with the sugar until it forms a thick, frothy mass.
- · Add the cold espresso and the orange liqueur.
- Then mix in the whipped fresh cream.
- Pour the mix into saucer champagne glasses or ordinary.
- Put the champagne glasses in the freezer.

(*: Remember, over-indulgence in alcohol is bad for the health.)