

KRUPS 92011-42

Krups 92011-42 Artese Espresso, Cappuccino, and Latte Maker Instruction Manual

Model: 92011-42

PRODUCT OVERVIEW

The Krups 92011-42 Artese is a 15-bar pump espresso machine designed to prepare high-quality espresso, cappuccino, and latte beverages. It features ThermoBlock technology for rapid heating and a Crematic System for rich crema. The machine is compatible with both ground coffee and E.S.E. (Easy Serving Espresso) pods, offering versatility in coffee preparation. An integrated Auto-Cappuccino attachment simplifies milk frothing for creamy lattes and cappuccinos.



Image: The Krups 92011-42 Artese Espresso, Cappuccino, and Latte Maker. This black machine features a translucent water tank on the left side and a drip tray with two white espresso cups filled with coffee. The KRUPS logo is visible on the

Key features include:

- 15-bar ThermoBlock technology for optimal brewing temperature and pressure.
- Crematic System for consistent, thick, and rich crema.
- Compatibility with E.S.E. pods for convenient espresso preparation.
- Auto-Cappuccino attachment for automatic milk frothing.
- Large, 50-ounce (approximately 1.47 liters) removable and swiveling water tank.
- One filter holder with three sieves: single shot, double shot, and E.S.E. pod.

SETUP INSTRUCTIONS

Follow these steps for the initial setup of your Krups Artese espresso machine:

1. **Unpacking:** Carefully remove all packaging materials and components from the box. Ensure all parts are present: the main unit, water tank, drip tray, filter holder, and three sieves.
2. **Initial Cleaning:** Before first use, wash the water tank, drip tray, filter holder, and sieves with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Positioning:** Place the machine on a stable, flat, and heat-resistant surface, away from water sources and heat. Ensure adequate ventilation around the unit.
4. **Fill Water Tank:** Remove the 50-ounce water tank from the back of the machine. Fill it with fresh, cold water up to the MAX level indicator. Replace the tank securely.
5. **Priming the Pump (First Use):**
 - Ensure the water tank is filled.
 - Place a cup under the coffee spouts.
 - Turn on the machine. The indicator light will illuminate.
 - Once the machine reaches operating temperature (indicator light stable), activate the coffee brewing function without any coffee in the filter holder. Allow water to flow through for approximately 30 seconds. This primes the pump and flushes the system.
 - Repeat this process for the steam function by activating the steam wand until steam is consistently produced.
6. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Making Espresso

Ensure the machine is turned on and has reached operating temperature (indicator light stable).

1. **Prepare the Filter Holder:**
 - For ground coffee: Insert the desired sieve (single or double shot) into the filter holder. Fill with finely ground espresso coffee, tamping it evenly. Wipe any excess coffee from the rim.
 - For E.S.E. pods: Insert the E.S.E. pod sieve into the filter holder. Place one E.S.E. pod centrally in the sieve.
2. **Attach Filter Holder:** Securely attach the prepared filter holder to the brewing head by twisting it firmly to the right until it locks into place.

3. **Position Cup(s):** Place one or two espresso cups under the coffee spouts.
4. **Brew Espresso:** Press the espresso brewing button. The machine will begin extracting coffee. Press the button again to stop the flow once the desired volume is reached.
5. **Remove and Clean:** After brewing, carefully remove the filter holder (it may be hot). Discard the used coffee grounds or pod and rinse the filter holder and sieve.

Making Cappuccino and Latte (Using Auto-Cappuccino Attachment)

The Auto-Cappuccino attachment simplifies frothing milk for your beverages.

1. **Prepare Espresso:** First, brew your espresso shot(s) directly into your cappuccino or latte cup as described above.
2. **Prepare Milk:** Fill a pitcher with cold milk (dairy or non-dairy alternative) to the recommended level.
3. **Engage Auto-Cappuccino:** Position the Auto-Cappuccino attachment into the milk pitcher. Ensure the steam function is activated on the machine and the pre-heating system indicates sufficient temperature for steam.
4. **Froth Milk:** Activate the steam function. The attachment will draw milk and froth it automatically, dispensing frothed milk into your cup. Monitor the frothing process.
5. **Combine:** Once the milk is frothed to your preference, turn off the steam function. Pour the frothed milk over your prepared espresso.
6. **Clean Attachment:** Immediately after use, clean the Auto-Cappuccino attachment to prevent milk residue buildup. Refer to the Maintenance section.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your machine.

- **Daily Cleaning:**

- **Drip Tray:** Empty and rinse the drip tray and grid after each use or when the indicator shows it's full.
- **Filter Holder and Sieves:** After each use, remove the filter holder, discard coffee grounds/pod, and rinse thoroughly under running water.
- **Auto-Cappuccino Attachment:** Immediately after frothing milk, wipe the attachment with a damp cloth. Run a short burst of steam through it to clear any milk residue from the nozzle.

- **Weekly Cleaning:**

- **Water Tank:** Remove the water tank, wash it with mild detergent and warm water, rinse well, and refill with fresh water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

- **Descaling:** Over time, mineral deposits can build up in the machine, affecting performance. Descale your machine regularly (e.g., every 2-3 months, depending on water hardness). Use a commercial descaling solution specifically designed for espresso machines, following the product's instructions.

Important: Always unplug the machine from the power outlet before performing any cleaning or maintenance.

TROUBLESHOOTING GUIDE

Refer to this guide for common issues and their potential solutions.

Problem	Possible Cause	Solution
No coffee dispenses or flow is very slow.	Water tank empty; machine not primed; coffee too finely ground or over-tamped; machine clogged.	Fill water tank; prime the pump; use coarser grind or less pressure when tamping; descale the machine.
Coffee is weak or watery.	Coffee not finely ground enough; insufficient coffee quantity; brewing too quickly.	Use finer grind; increase coffee quantity; ensure proper tamping.
No steam or weak steam from frother.	Frother nozzle clogged; machine not at steam temperature; water tank empty.	Clean frother nozzle; wait for steam indicator light; fill water tank.
Water leaking from machine.	Water tank not properly seated; drip tray full; seal issues.	Ensure water tank is correctly installed; empty drip tray; contact customer support if seals are damaged.
Machine does not turn on.	Not plugged in; power outlet issue; main switch off.	Check power cord connection; test outlet with another appliance; ensure power switch is in the 'ON' position.

TECHNICAL SPECIFICATIONS

- **Model:** Krups 92011-42 Artese
- **Type:** Espresso, Cappuccino, and Latte Maker
- **Pump Pressure:** 15 bar
- **Technology:** ThermoBlock heating system, Crematic System
- **Water Tank Capacity:** 50 ounces (approx. 1.47 liters), removable and swiveling
- **Coffee Compatibility:** Ground coffee, E.S.E. pods
- **Frothing:** Auto-Cappuccino attachment
- **Power:** 1000 Watts
- **Dimensions (LxWxH):** Approximately 12 x 12.2 x 15.75 inches (30.5 x 31 x 40 cm)
- **Weight:** Approximately 5 kg (11 lbs)
- **Color:** Black
- **Included Components:** Filter holder, single shot sieve, double shot sieve, E.S.E. pod sieve

WARRANTY AND SUPPORT INFORMATION

This product typically comes with a manufacturer's warranty, which generally covers defects in materials and workmanship for a specified period, often one year from the date of purchase. Please refer to the warranty card included with your product or the official Krups website for the most accurate and up-to-date warranty terms and conditions.

For technical assistance, troubleshooting beyond this guide, or to inquire about spare parts and repairs, please contact Krups customer support. Contact details can usually be found on the official Krups website or in the product packaging.

When contacting support, please have your model number (92011-42) and proof of purchase readily

available.