

## KRUPS FNP112-42

# KRUPS FNP112-42 Espremio Espresso/Cappuccino/Latte Maker Instruction Manual

Model: FNP112-42

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your KRUPS FNP112-42 Espremio Espresso/Cappuccino/Latte Maker. Please read this manual thoroughly before first use and retain it for future reference.

The KRUPS Espremio is designed to quickly prepare espresso, cappuccino, and latte beverages using its Thermobloc technology and 8 bars of pressure. Its user-friendly design ensures a convenient coffee preparation experience.

## 2. SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep hands and cords away from hot surfaces and steam.
- This appliance is for household use only. Do not use outdoors.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Ensure the water tank is filled to the appropriate level before operation.
- Use only ground coffee suitable for espresso machines.

## 3. PRODUCT OVERVIEW

Familiarize yourself with the components of your KRUPS Espremio machine.



**Figure 1:** KRUPS FNP112-42 Espremio Espresso/Cappuccino/Latte Maker. This image displays the front view of the black espresso machine with a white espresso cup placed on the drip tray. Key visible components include the water tank on the left, the control knob on top, the portafilter arm, and the steam wand on the right.

**Key Components:**

- **Water Tank:** Removable 27-ounce (0.8-liter) plastic tank for water storage.

- **Control Knob:** Single function knob for selecting brewing or steaming.
- **Portafilter:** Holds ground coffee for espresso extraction.
- **Steam Nozzle/Wand:** Used for frothing milk for cappuccinos and lattes.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Tray:** Stainless-steel surface for placing cups.
- **Power Button/Indicator Light:** To turn the machine on/off and indicate status.

## 4. SETUP AND FIRST USE

---

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources.
3. **Clean Components:** Wash the water tank, portafilter, and drip tray with warm, soapy water. Rinse thoroughly and dry.
4. **Fill Water Tank:** Remove the water tank and fill it with fresh, cold water up to the MAX line. Replace the tank securely.
5. **Prime the Machine:**
  - Ensure the portafilter is empty and securely attached.
  - Place a cup under the portafilter.
  - Turn the control knob to the "Brew" position.
  - Allow water to flow through until the tank is nearly empty. This purges air from the system.
  - Turn the control knob to "Off" and refill the water tank.

## 5. OPERATING INSTRUCTIONS

---

### 5.1. Making Espresso

1. **Prepare Coffee:** Use the provided plastic spoon to measure ground espresso coffee into the metal filter. Tamp the coffee lightly.
2. **Attach Portafilter:** Securely attach the portafilter to the machine.
3. **Place Cup:** Position an espresso cup on the drip tray directly under the portafilter.
4. **Start Brewing:** Turn the control knob to the "Brew" position. The machine will begin extracting espresso.
5. **Stop Brewing:** Once the desired amount of espresso is dispensed (typically 1-2 ounces for a single shot), turn the control knob to the "Off" position.
6. **Remove Portafilter:** Carefully remove the portafilter. The used grounds can be emptied by releasing the latch that keeps the metal filter attached to the arm.

### 5.2. Frothing Milk for Cappuccinos and Lattes

1. **Prepare Milk:** Fill a frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Heat Machine:** Turn the control knob to the "Steam" position. Wait for the machine to heat up and the indicator light to signal readiness.
3. **Purge Steam Wand:** Briefly open the steam valve to release any condensed water from the steam wand. Close the valve.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam valve. Move the pitcher up and down to create foam.

- 5. **Heat Milk:** Once desired foam is achieved, lower the wand deeper into the milk to heat it to the desired temperature (do not exceed 150-160°F or 65-70°C).
- 6. **Stop Steaming:** Close the steam valve and turn the control knob to "Off".
- 7. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam valve again to clear any internal milk blockages.

## 6. MAINTENANCE AND CLEANING

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

- **Daily Cleaning:**
  - Empty and rinse the drip tray and cup tray after each use.
  - Clean the portafilter and filter basket with warm water.
  - Wipe down the exterior of the machine with a damp cloth.
  - Ensure the steam wand is thoroughly cleaned after each use to prevent blockages.
- **Water Tank:** Empty and rinse the water tank daily. Refill with fresh water.
- **Descaling:** Depending on water hardness and frequency of use, descaling should be performed every 2-3 months.
  - Use a commercial descaling solution suitable for espresso machines or a mixture of white vinegar and water (1:1 ratio).
  - Fill the water tank with the descaling solution.
  - Run the solution through the machine as if making espresso, and also through the steam wand, until the tank is empty.
  - Rinse the tank and run several cycles of fresh water through the machine to remove any descaling residue.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flows through.	Empty water tank; machine not primed; pump blockage.	Refill water tank; prime the machine; descale if necessary.
Espresso brews too slowly or not at all.	Coffee too finely ground or tamped too hard; filter clogged.	Use coarser grind; tamp less firmly; clean filter.
Espresso brews too quickly.	Coffee too coarsely ground or not enough coffee.	Use finer grind; add more coffee; tamp more firmly.
Steam wand not producing steam.	Wand clogged; machine not heated to steam temperature.	Clean steam wand; wait for indicator light to signal readiness.
Water leaking from portafilter.	Portafilter not securely attached; seal worn; too much coffee.	Ensure portafilter is tight; check and replace seal if worn; use correct amount of coffee.

## 8. SPECIFICATIONS

- **Brand:** KRUPS

- **Model:** FNP112-42 (also referred to as FNP111-42 in some specifications)
- **Type:** Steam Espresso Machine
- **Pressure:** 8 bars
- **Water Tank Capacity:** 27 ounces (0.8 liters)
- **Dimensions:** Approximately 8"D x 8"W x 12"H
- **Weight:** Approximately 6.49 pounds
- **Special Feature:** Milk Frother
- **Operation Mode:** Fully Automatic


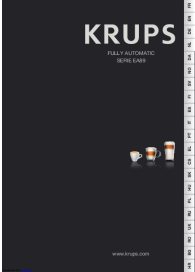

## 9. WARRANTY AND SUPPORT

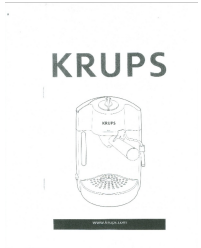
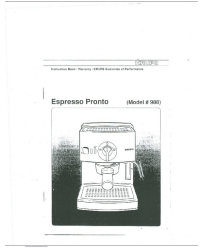

This KRUPS FNP112-42 Espremio Espresso/Cappuccino/Latte Maker is covered by a **one-year limited warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use.

For warranty claims, technical support, or to purchase replacement parts, please contact KRUPS customer service. Refer to the official KRUPS website or your purchase documentation for current contact information.

**Note:** Unauthorized repairs or modifications may void your warranty.

### Related Documents - FNP112-42

	<p><a href="#">Krups Pump Espresso Divine XP444 User Manual</a></p> <p>Comprehensive user manual for the Krups Pump Espresso Divine XP444, covering setup, operation, maintenance, troubleshooting, and safety instructions in multiple languages.</p>
	<p><a href="#">KRUPS EA89 Fully Automatic Espresso Machine User Manual</a></p> <p>Discover the KRUPS EA89 Fully Automatic Espresso Machine. This manual provides comprehensive instructions on operation, maintenance, and features for enjoying a variety of hot beverages.</p>
	<p><a href="#">KRUPS F920 Espresso Machine User Manual: Operation, Maintenance, and Troubleshooting</a></p> <p>Comprehensive user manual for the KRUPS F920 espresso machine, covering setup, operation, safety precautions, maintenance, cleaning, descaling, and troubleshooting. Learn how to make perfect espresso, froth milk, and care for your appliance.</p>

	<p><a href="#">KRUPS Espremio Espresso Machine User Manual</a></p> <p>Comprehensive user manual for the KRUPS Espremio and Espremio Auto Cappuccino espresso machines (models FNP1, FNP2), covering operation, safety precautions, maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">KRUPS Espresso Pronto #988: User Manual, Features, and Operation Guide</a></p> <p>Comprehensive guide to the KRUPS Espresso Pronto #988, covering features, step-by-step instructions for making espresso and cappuccino, cleaning, troubleshooting, and warranty information.</p>
	<p><a href="#">KRUPS EA875 Intuition Preference+ Automatic Espresso Machine User Manual</a></p> <p>Comprehensive user manual for the KRUPS EA875 Intuition Preference+ automatic espresso machine, covering setup, operation, maintenance, troubleshooting, and features. Learn how to make various coffee and milk-based drinks, manage profiles, and maintain your appliance for optimal performance.</p>