

KRUPS 859-70

KRUPS Espresso Mini Instruction Manual

Model: 859-70

INTRODUCTION

Welcome to the world of rich, aromatic espresso with your new KRUPS Espresso Mini. This compact and efficient espresso maker is designed to bring the authentic taste of espresso and cappuccino directly to your home. Please read this manual carefully before first use to ensure proper operation and maintenance.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions.
- 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.
- 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.

PRODUCT OVERVIEW AND COMPONENTS

The KRUPS Espresso Mini is a compact 4-cup espresso/cappuccino maker designed for ease of use and perfect frothing. Below are the key components:

- Espresso Machine Base (with power switch)
- Portafilter (filter holder)
- Filter Basket (for ground coffee)
- Glass Serving Carafe (4-cup capacity)
- Steam Nozzle / Frothing Wand
- Drip Tray with Removable Grid
- Lid with Built-in Pressure Safety Valve
- Measuring Spoon (for coffee grounds)
- Cup Adapter (for brewing into 1 or 2 cups directly)
- Milk Frothing Pitcher (stainless steel)
- "Perfect-Froth" Attachment (for easy milk frothing)
- Steam-Only Plug (for frothing milk without making espresso)

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NEW: with
"PERFECT-FROTH"
attachment included

Espresso Mini

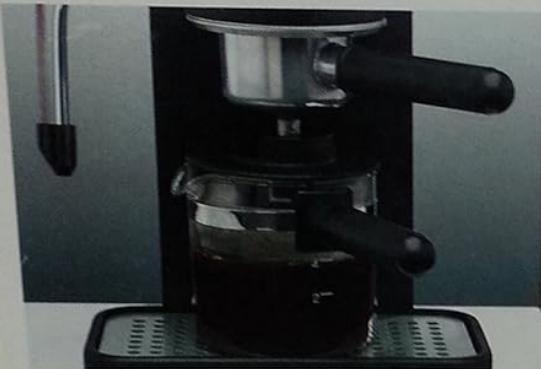
4-Cup Espresso/Cappuccino Maker with "Perfect Froth"

*Patent pending

Figure 1: Front view of the KRUPS Espresso Mini product box, highlighting the machine's design and "Perfect Froth" feature.

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QUALITY . . . BY DESIGN!



The Espresso Mini can brew up to 4 cups directly into the glass serving carafe.



Krups cup adapter lets you brew directly into 1 or 2 cups.



Detachable overflow grid.
On/off switch.



Lid with built in pressure safety valve.



Figure 2: Back view of the product box, illustrating the 4-cup brewing capacity into the glass carafe and the cup adapter for 1 or 2 cups. Also shows the detachable overflow grid and lid with pressure safety valve.



Figure 3: Side view of the product box, explaining the "Perfect-Froth" attachment for milk frothing and the steam-only plug feature. It also mentions the machine is available in black, white, and red.

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the glass carafe, filter basket, portafilter, and milk frothing pitcher in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Placement:** Place the espresso maker on a stable, flat, heat-resistant surface, away from water sources and heat.
4. **Power Connection:** Ensure the power switch is in the "OFF" position before plugging the machine into a grounded electrical outlet.
5. **First Use Cycle (Priming):**
 - Fill the glass carafe with cold water up to the 4-cup mark.
 - Pour the water into the water reservoir located under the lid with the safety valve.
 - Place the empty filter basket into the portafilter and attach it to the machine, ensuring it is locked into place.
 - Place the empty glass carafe on the drip tray.
 - Turn the machine ON. Allow the water to heat up.
 - Once heated, turn the brew knob to the "brew" position and allow all the water to pass through the system into the carafe.
 - Turn the machine OFF and discard the water. This primes the system and cleans any manufacturing residue.

OPERATING INSTRUCTIONS

Making Espresso

1. **Fill Water Reservoir:** Fill the glass carafe with cold water to your desired level (e.g., 2-cup or 4-cup mark) and pour it into the water reservoir.
2. **Add Coffee Grounds:** Using the provided measuring spoon, add the appropriate amount of finely ground espresso coffee to the filter basket. For 2 cups, use 2 level spoons; for 4 cups, use 4 level spoons. Do not overfill or tamp.
3. **Attach Portafilter:** Insert the filter basket into the portafilter. Attach the portafilter to the machine by aligning it and turning it to the "LOCK" position.
4. **Place Carafe:** Place the glass carafe (or cups with the adapter) on the drip tray directly under the portafilter.
5. **Brew:** Turn the machine ON. Allow the water to heat up (indicator light will show readiness). Once heated, turn the brew knob to the "brew" position. Espresso will begin to flow into the carafe.
6. **Stop Brewing:** Once the desired amount of espresso is brewed, turn the brew knob to the "OFF" position.
7. **Serve:** Carefully remove the carafe and serve your fresh espresso.

Frothing Milk for Cappuccino/Latte

The KRUPS Espresso Mini features a "Perfect-Froth" attachment for easy milk frothing.

1. **Prepare Milk:** Fill the stainless steel frothing pitcher with cold milk (preferably cold, low-fat milk for best results). Do not fill more than halfway.
2. **Attach Frothing Wand:** Ensure the "Perfect-Froth" attachment is securely placed on the steam nozzle.
3. **Heat Steam:** Turn the machine ON. If you are only frothing milk and not brewing espresso, ensure the steam-only plug is in place (if applicable for your model). Allow the machine to heat up until the steam indicator light is ready.
4. **Froth Milk:** Submerge the tip of the frothing wand just below the surface of the milk in the pitcher. Turn the steam knob to release steam. Move the pitcher slowly up and down to incorporate air and create foam.

5. **Stop Steaming:** Once desired foam consistency is achieved, turn the steam knob to the "OFF" position.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Run a small amount of steam through the nozzle to clear any internal blockages.
7. **Combine:** Pour the frothed milk over your freshly brewed espresso to create a cappuccino or latte.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your espresso maker.

- **Daily Cleaning:**
 - After each use, turn off and unplug the machine. Allow it to cool.
 - Remove the portafilter, discard used coffee grounds, and rinse the filter basket and portafilter under warm water.
 - Empty and rinse the drip tray and removable grid.
 - Wipe the exterior of the machine with a damp cloth.
 - Clean the steam nozzle immediately after frothing milk as described in the operating instructions.
- **Descaling (Monthly or as needed):** Mineral deposits can build up over time, affecting performance.
 - Prepare a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
 - Pour the solution into the water reservoir.
 - Place an empty carafe on the drip tray.
 - Turn the machine ON and allow half of the solution to brew through.
 - Turn the machine OFF and let it sit for 15-20 minutes.
 - Turn the machine ON again and brew the remaining solution.
 - After descaling, run 2-3 full carafes of fresh, clean water through the machine to rinse thoroughly.

Troubleshooting

Problem	Possible Cause	Solution
No coffee brews.	No water in reservoir; machine not heated; clogged filter.	Fill reservoir; allow machine to heat up; clean filter basket.
Espresso brews too slowly or not at all.	Coffee grounds too fine or tamped too hard; clogged filter; machine needs descaling.	Use coarser grind or less pressure; clean filter; descale machine.
Espresso brews too quickly or is weak.	Coffee grounds too coarse or too little coffee.	Use finer grind or more coffee.
Steam wand not producing steam or weak steam.	Clogged steam nozzle; machine not heated enough for steam.	Clean steam nozzle; allow machine to fully heat for steam function.
Machine leaks.	Portafilter not properly locked; drip tray full; seal issue.	Ensure portafilter is locked; empty drip tray; contact support if seal is damaged.

Specifications

Feature	Detail
Brand	KRUPS
Model Number	859-70
Coffee Maker Type	Espresso Machine
Color	Black
Filter Type	Reusable
Operation Mode	Fully Automatic
Coffee Input Type	Ground
Item Weight	4.3 pounds
Package Dimensions	12.75 x 12.5 x 12.25 inches
UPC	010942101765

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product or visit the official KRUPS website. Protection plans may be available for purchase separately to extend coverage beyond the manufacturer's warranty.

For product returns, please adhere to the retailer's return policy, which typically allows for refunds or replacements within 30 days of purchase.

****Online Resources:****

- [Visit the Official KRUPS Store on Amazon](#)