

KRUPS XP5220

KRUPS XP5220 Pump Espresso Machine User Manual

Model: XP5220

INTRODUCTION

Thank you for choosing the KRUPS XP5220 Pump Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your espresso machine. The XP5220 features a 15-bar pump, a 1400-watt thermoblock heating system for rapid pre-heating, and a removable filter tank. Its universal filter holder is designed to accommodate ground coffee, E.S.E. pods, and soft pods. The Precise Tamp system ensures optimal tamping for consistent results, whether preparing a single or double shot of espresso, latte, or cappuccino.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always connect the appliance to a grounded electrical outlet.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Do not touch hot surfaces. Use handles or knobs. Steam and hot water can cause severe burns.
- 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.
- Use only distilled or filtered water to minimize mineral buildup and prolong the machine's life.

COMPONENTS OVERVIEW

Familiarize yourself with the main parts of your KRUPS XP5220 espresso machine:

- **Control Panel:** Features the power button and selector knob for brewing or frothing.
- **Portafilter:** The handle and filter basket assembly where coffee grounds are placed.
- **Precise Tamp System:** Integrated tamping mechanism within the portafilter holder.
- **Steam Wand:** Used for frothing milk.

- **Water Tank:** Removable reservoir for water.
- **Drip Tray:** Collects excess liquids and can be removed for cleaning.



Image: Front view of the KRUPS XP5220 Pump Espresso Machine, showing the control panel, portafilter, and steam wand.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Cleaning:** Wash the water tank, portafilter, and drip tray with warm, soapy water. Rinse thoroughly and dry.
3. **Filling the Water Tank:** Fill the removable water tank with fresh, cold distilled or filtered water up to the MAX line. Place it back securely into the machine.
4. **Priming the Machine:** Before first use, or if the machine has not been used for a long time, prime the pump. Ensure the water tank is full. Place a container under the steam wand and turn the selector knob to the steam position until water flows out. Then, turn the selector knob to the coffee position and let water flow through the portafilter (without coffee) until it runs clear. This removes air from the system.

OPERATING INSTRUCTIONS

Making Espresso

1. **Pre-heat:** Ensure the machine is plugged in and powered on. Allow it to pre-heat until the indicator light signals it's ready (refer to your machine's specific indicator).
2. **Prepare Coffee:** Use fresh, finely ground espresso coffee. For optimal results, grind beans just before brewing. The universal filter holder accommodates ground coffee, E.S.E. pods, and soft pods.

3. **Fill Portafilter:** Place the desired filter basket (1-cup or 2-cup) into the portafilter. Add ground coffee. For ground coffee, use the provided measuring spoon.
4. **Tamp Coffee:** The KRUPS Precise Tamp system automatically tamps the coffee when the portafilter is locked into place. Ensure the coffee is level before inserting.



Image: Close-up view of the portafilter being inserted into the machine, highlighting the Precise Tamp system.

5. **Attach Portafilter:** Insert the portafilter into the brewing head and turn it firmly to the right until it is

securely locked.

6. **Place Cup:** Position one or two espresso cups on the drip tray directly under the portafilter spouts.
7. **Brew Espresso:** Turn the selector knob to the coffee brewing position. Espresso will begin to flow into your cup(s). Turn the knob back to the standby position once the desired volume is reached.



Image: A white espresso cup receiving freshly brewed espresso from the machine's portafilter.

8. **Eject Coffee Puck:** After brewing, carefully remove the portafilter. The mess-free cake-ejection system allows for easy disposal of the used coffee puck.



Image: A hand holding the portafilter, demonstrating the ejection of a compact, used coffee puck.

Frothing Milk for Lattes and Cappuccinos

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Heat Steam Wand:** Turn the selector knob to the steam position. Allow the machine to heat up until steam is consistently released from the wand. Purge any water from the wand into an empty cup.
3. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Turn the selector knob to the steam position. Move the pitcher up and down gently to create foam. Once the milk reaches the desired temperature and texture, turn the selector knob back to the standby position.
4. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly turn the steam knob on again to clear any milk from inside the wand.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your espresso machine.

- **Daily Cleaning:**

- Empty and rinse the drip tray after each use.
- Remove and clean the portafilter and filter basket with warm water.
- Wipe down the exterior of the machine with a damp cloth.
- Clean the steam wand immediately after frothing milk.

- **Water Tank:** Clean the water tank periodically with warm, soapy water and rinse thoroughly.
- **Descaling:** Over time, mineral deposits (limescale) can build up in the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water. Use a commercial

descaling solution specifically designed for espresso machines and follow the product's instructions. Always rinse the machine thoroughly with several cycles of fresh water after descaling.

TROUBLESHOOTING

If you encounter issues with your KRUPS XP5220, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
No coffee dispenses or very slow flow.	Coffee grounds too fine or too much coffee in filter; machine needs descaling; pump issue.	Use coarser grind or less coffee. Descale the machine. Ensure water tank is full.
Espresso is weak or watery.	Coffee grounds too coarse or too little coffee; insufficient tamping.	Use finer grind or more coffee. Ensure portafilter is properly inserted for Precise Tamp.
No steam or weak steam from wand.	Steam wand clogged; machine not hot enough; selector knob not in steam position.	Clean steam wand thoroughly. Allow machine to fully heat. Ensure knob is set to steam.
Water leaks from machine.	Water tank not seated correctly; portafilter not locked securely; seal issues.	Re-seat water tank. Ensure portafilter is tightly locked. Check for damaged seals.
Frother spews steam/milk everywhere.	Steam wand not properly attached or damaged.	Ensure steam wand is securely attached. If damaged, contact customer service for replacement parts.
Machine runs slower than expected.	Mineral buildup (scaling).	Perform a descaling cycle. Use distilled water to prevent future buildup.

SPECIFICATIONS

- **Brand:** KRUPS
- **Model Name:** XP5220
- **Coffee Maker Type:** Espresso Machine
- **Pump Pressure:** 15 Bar
- **Power:** 1400-watt Thermoblock Heating System
- **Water Tank Capacity:** 1.1 Liters
- **Dimensions (L x W x H):** 10.3 x 9 x 11.5 inches
- **Item Weight:** 13.6 pounds
- **Coffee Input Type:** Ground coffee, E.S.E. pods, soft pods
- **Special Features:** Precise Tamp Technology, Stainless Steel Control Panel, Selector Knob for Brewing or Frothing
- **Voltage:** 120 Volts

WARRANTY AND SUPPORT

The KRUPS XP5220 Pump Espresso Machine comes with a **2-year worldwide limited warranty**. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

EU spare part availability duration is 3 years.

For technical assistance, warranty service, or to order replacement parts, please contact KRUPS customer service. Refer to the official KRUPS website or your product packaging for the most current contact information.