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## KRUPS 963

# KRUPS Model 963 Espresso / Cappuccino Maker User Manual

Model: 963 (FND111)

## INTRODUCTION

This manual provides essential information for the safe and efficient operation of your KRUPS Model 963 Espresso / Cappuccino Maker. Please read all instructions carefully before first use and retain this manual for future reference. The KRUPS Model 963 is a compact steam espresso machine designed to produce rich espresso and frothed milk for cappuccinos. It operates by using steam pressure to force hot water through ground coffee, resulting in a concentrated brew.

## IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, 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. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- 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.

- Extreme caution must be used when moving an appliance containing hot liquids.

## COMPONENTS OVERVIEW

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Familiarize yourself with the parts of your KRUPS Model 963 Espresso / Cappuccino Maker:



**Figure 1:** KRUPS Model 963 Espresso / Cappuccino Maker and its accessories. The image displays the main black unit with its control knob and steam wand. Below the brewing head, a glass carafe is positioned on the white drip tray. In the foreground, a silver portafilter with a black handle and a black plastic measuring scoop are shown detached from the machine.

1. **Main Unit:** Houses the heating element and water reservoir.
2. **Control Knob:** Used to select brewing or steaming functions.
3. **Steam Wand:** For frothing milk.
4. **Portafilter:** Holds the ground coffee for brewing.
5. **Filter Basket:** Sits inside the portafilter to hold coffee grounds.
6. **Glass Carafe:** Collects the brewed espresso.
7. **Drip Tray:** Collects any drips or spills.
8. **Measuring Scoop:** For accurate coffee measurement.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials.
2. **Initial Cleaning:** Wash the glass carafe, portafilter, and filter basket with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth.
3. **First Cycle (Priming):**
  - Fill the water reservoir with cold, fresh water up to the "4 CUP" mark.
  - Place the empty portafilter (without coffee) into the brewing head and lock it into place.
  - Place the glass carafe on the drip tray.
  - Plug the machine into a grounded electrical outlet.
  - Turn the control knob to the "Brew" (coffee cup symbol) position. The machine will begin to heat water and pump it through.
  - Allow all the water to pass through the machine. This cleans the internal components and primes the pump.
  - Turn the control knob to "Off" and unplug the machine. Discard the water and allow the machine to cool.

## OPERATING INSTRUCTIONS

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### Making Espresso

1. **Fill Water Reservoir:** Fill the water reservoir with cold, fresh water to the desired level (e.g., "2 CUP" or "4 CUP" mark).
2. **Add Coffee:** Using the measuring scoop, add finely ground espresso coffee to the filter basket. For 2 cups, use 2 scoops; for 4 cups, use 4 scoops. Lightly tamp the coffee grounds.
3. **Insert Portafilter:** Place the filter basket into the portafilter. Insert the portafilter into the brewing head and turn it firmly to the right until it is securely locked.
4. **Position Carafe:** Place the glass carafe with its lid on the drip tray, directly under the portafilter spout.
5. **Brew Espresso:** Plug in the machine. Turn the control knob to the "Brew" (coffee cup symbol) position. The machine will heat the water and begin to brew espresso.
6. **Monitor Brewing:** Brewing will stop automatically when all the water has passed through. Do not remove the carafe until brewing is complete.
7. **Serve:** Carefully remove the carafe and serve the espresso.
8. **Clean Up:** Turn the control knob to "Off" and unplug the machine. Allow the machine to cool before removing the portafilter and discarding the used coffee grounds.

### Frothing Milk for Cappuccino

To create frothed milk for cappuccinos or lattes, use the steam wand:

1. **Prepare Milk:** Fill a metal frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Heat Machine:** Ensure the water reservoir has water. Turn the control knob to the "Steam" (steam symbol) position. Allow the machine to heat up until steam begins to emit from the steam wand.
3. **Purge Steam Wand:** Briefly open the steam valve (if applicable, or turn the knob slightly to release a burst of steam) to clear any condensed water from the wand. Close the valve.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk in the pitcher. Turn the control knob to the "Steam" position.
5. **Create Foam:** Hold the pitcher at a slight angle and move it up and down gently to incorporate air and create foam. Continue until the milk reaches the desired temperature and consistency.
6. **Stop Steaming:** Turn the control knob to "Off" or the "Brew" position to stop steaming. Remove the pitcher.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam valve again to clear any milk from inside the wand.

## MAINTENANCE AND CLEANING

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

- **Daily Cleaning:**

- After each use, discard used coffee grounds from the portafilter and rinse the portafilter and filter basket under warm water.
- Empty and rinse the glass carafe.
- Wipe down the exterior of the machine with a damp cloth.
- Empty and clean the drip tray.

- **Steam Wand Cleaning:** Always clean the steam wand immediately after frothing milk to prevent milk from drying inside. Wipe with a damp cloth and briefly purge steam.

- **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 designed for coffee machines, following the product's instructions.
  - Alternatively, you can use a solution of white vinegar and water (1 part vinegar to 2 parts water).
  - Run the descaling solution through the machine as if brewing coffee, then run several cycles of clean water to rinse thoroughly.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
No coffee brews / Slow drip	Insufficient water in reservoir. Coffee grounds too fine or tamped too hard. Machine is clogged with mineral deposits.	Fill water reservoir. Use coarser grind or less pressure when tamping. Descale the machine.

Problem	Possible Cause	Solution
Espresso is weak	Not enough coffee grounds. Coffee grounds too coarse.	Increase amount of coffee. Use finer grind.
Steam wand not producing steam	Steam wand is clogged. Machine not heated to steaming temperature.	Clean steam wand thoroughly. Allow machine more time to heat up in "Steam" mode.
Water leaking from machine	Portafilter not securely locked. Water reservoir overfilled. Seal issues.	Ensure portafilter is locked firmly. Do not overfill reservoir. Contact customer support if problem persists.

## SPECIFICATIONS

- **Brand:** KRUPS
- **Model Name:** 963
- **Item Model Number:** FND111
- **Color:** Black
- **Coffee Maker Type:** Espresso Machine
- **Filter Type:** Reusable
- **Operation Mode:** Semi-Automatic
- **Coffee Input Type:** Ground coffee
- **Included Components:** Carafe
- **Item Weight:** Approximately 3.65 pounds
- **Package Dimensions:** Approximately 11.4 x 9.4 x 7.2 inches

## WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your purchase or visit the official KRUPS website. If you encounter any issues not covered in this manual or require further assistance, please contact KRUPS customer support.

**KRUPS Official Website:** [www.krups.com](http://www.krups.com)



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## Related Documents - 963

**KRUPS**



[KRUPS F920 Espresso Machine User Manual: Operation, Maintenance, and Troubleshooting](#)

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.



[KRUPS Espresso Pronto #988: User Manual, Features, and Operation Guide](#)

Comprehensive guide to the KRUPS Espresso Pronto #988, covering features, step-by-step instructions for making espresso and cappuccino, cleaning, troubleshooting, and warranty information.



[KRUPS 866 IL Caffè Grande User Manual and Operating Instructions](#)

Comprehensive user manual and operating instructions for the KRUPS 866 IL Caffè Grande coffee, espresso, and cappuccino maker. Learn about its features, parts, safety precautions, and how to brew perfect espresso.

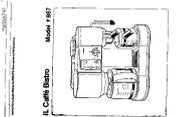
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IL Caffè Bistro Model # 867



[KRUPS IL Caffè Bistro 867: Instructions for Use and Warranty](#)

Comprehensive guide for the KRUPS IL Caffè Bistro 867, covering coffee, espresso, and cappuccino making, including setup, operation, cleaning, maintenance, and warranty information.



[KRUPS IL Caffè Bistro #867 Espresso and Cappuccino Maker: User Manual and Warranty](#)

Comprehensive user manual and warranty information for the KRUPS IL Caffè Bistro #867 espresso, cappuccino, and coffee maker. Includes setup, operation, cleaning, troubleshooting, and service details.



[KRUPS Espresso Machine Quick Start Guide and Maintenance](#)

A comprehensive guide for setting up, using, and maintaining your KRUPS Evidence bean-to-cup espresso machine, including cleaning, descaling, and top tips for optimal performance.