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› [KRUPS](#) /

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KRUPS XP5620 15-Bar Pump Espresso Machine User Manual

Model: XP5620

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your KRUPS XP5620 15-Bar Pump Espresso Machine. Please read all instructions carefully before using the appliance.



Figure 1: Front view of the KRUPS XP5620 Espresso Machine, showing the control dial, power button, and portafilter area.

SAFETY INSTRUCTIONS

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

injury to persons, including the following:

- 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.
- 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.

SETUP AND FIRST USE

Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and promotional labels from the espresso machine.
2. Wipe the exterior of the machine with a damp cloth.
3. Wash the water tank, drip tray, filter holder, and filters with warm soapy water. Rinse thoroughly and dry.

Filling the Water Tank

- Remove the water tank from the back of the machine.
- Fill the tank with fresh, cold water up to the "MAX" level indicator. Do not use hot water or other liquids.
- Replace the water tank securely into its position.

Priming the Machine (First Use)

Before making your first coffee, it is essential to prime the machine to ensure proper water flow and heating.

1. Ensure the water tank is filled.
2. Place a large container under the steam nozzle and the coffee outlet.
3. Plug the machine into a grounded electrical outlet. Press the power button () to turn on the machine. The indicator light will flash while heating.
4. Once the indicator light is solid, turn the control dial to the "Steam" (☞) position to release steam for about 30 seconds. Then turn it back to "Standby" (○).
5. Next, turn the control dial to the "Coffee" (☞) position and let water flow through the coffee outlet for about 30 seconds. Turn it back to "Standby" (○).
6. The machine is now primed and ready for use.

OPERATING INSTRUCTIONS



Figure 2: The KRUPS XP5620 Espresso Machine in operation, dispensing espresso into two cups.

Making Espresso

1. Ensure the machine is plugged in and powered on. Wait for the indicator light to become solid, indicating it has reached the optimal temperature.
2. Insert the desired filter (1-cup or 2-cup) into the filter holder.
3. Add ground coffee to the filter. For a single espresso, use one level scoop (approximately 7g). For a double espresso, use two level scoops (approximately 14g). The KRUPS Precise Tamp System will automatically tamp the coffee when the filter holder is locked into the machine.
4. Attach the filter holder to the brewing head by aligning it and turning it to the right until it is securely locked.
5. Place one or two espresso cups on the drip tray beneath the filter holder spouts.
6. Turn the control dial to the "Coffee" (☞) position. Coffee will begin to flow.
7. Once the desired amount of espresso is brewed, turn the control dial back to the "Standby" (⓪) position to stop the flow.
8. To remove the used coffee grounds, turn the filter holder to the left to unlock it. Use the mess-free cake-ejection system to discard the coffee puck.

Using the Frothing Nozzle for Milk

The multi-directional frothing nozzle allows you to create creamy cappuccinos and lattes.

1. Fill a pitcher with cold milk (preferably skim or semi-skimmed) to about one-third full.
2. Ensure the machine is powered on and the indicator light is solid.
3. Position the frothing nozzle just below the surface of the milk in the pitcher.
4. Turn the control dial to the "Steam" (☛) position. Steam will begin to release.
5. Move the pitcher slowly up and down, keeping the nozzle just below the surface, to create foam. For hotter milk, immerse the nozzle deeper.
6. Once the desired foam and temperature are achieved, turn the control dial back to the "Standby" (⓪) position.
7. Immediately clean the frothing nozzle after use by wiping it with a damp cloth and briefly releasing steam into an empty cup to clear any milk residue.

MAINTENANCE AND CLEANING

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

Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray after each use or when the indicator floats up.
- **Filter Holder and Filters:** After each use, remove the filter holder and discard the coffee grounds. Rinse the filter holder and filter under running water.
- **Frothing Nozzle:** As mentioned above, clean immediately after each use to prevent milk residue from drying.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

Descaling

Over time, mineral deposits (limescale) can build up in your machine, affecting performance. Descaling should be performed regularly, depending on water hardness and frequency of use (e.g., every 2-3 months).

1. Prepare a descaling solution according to the descaler manufacturer's instructions. Use a descaler specifically designed for coffee machines.
2. Fill the water tank with the descaling solution.
3. Place a large container under the coffee outlet and steam nozzle.
4. Run half of the solution through the coffee outlet by turning the control dial to "Coffee" (☞).
5. Run the remaining half of the solution through the steam nozzle by turning the control dial to "Steam" (☛).

- 6. After descaling, rinse the water tank thoroughly and fill it with fresh water.
- 7. Run several full tanks of fresh water through both the coffee outlet and steam nozzle to rinse the machine completely.

TROUBLESHOOTING

Before contacting customer service, please refer to the following common issues and their solutions:

Problem	Possible Cause	Solution
No coffee flows out.	Water tank empty; machine not primed; coffee too finely ground or tamped too hard; clogged filter.	Fill water tank; prime the machine; use coarser grind or less coffee; clean filter.
Coffee flows out too quickly/weak coffee.	Coffee too coarsely ground; not enough coffee; filter holder not properly locked.	Use finer grind; add more coffee; ensure filter holder is securely locked.
No steam from frothing nozzle.	Nozzle clogged; machine not hot enough.	Clean nozzle thoroughly; wait for indicator light to be solid.
Water leaking from machine.	Water tank not properly seated; drip tray full.	Ensure water tank is correctly positioned; empty and replace drip tray.

SPECIFICATIONS

Brand: KRUPS

Model Name: XP5620

Model Number: 8000035045

Power: 1450 watts

Pump Pressure: 15-Bar

Material: Plastic

Dimensions (L x W x H): 32 x 25.5 x 36.5 cm

Item Weight: 4.95 kg (10.91 Pounds)

Special Features: Removable Tank, Precise Tamp System, Multi-directional Frothing Nozzle


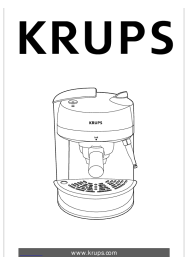


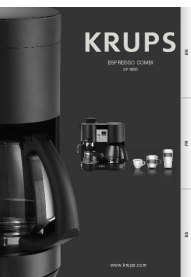

Included Components: Filter

WARRANTY AND SUPPORT

This KRUPS XP5620 Espresso Machine comes with a**2-year worldwide warranty** from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical assistance, spare parts, or further information, please refer to the official KRUPS website or contact their customer service department in your region. Contact details can typically be found on the manufacturer's official website or in the packaging materials.

For more information, visit:www.krups.com

	<p>Krups EA9000 Espresso Automatic User Manual</p> <p>Comprehensive user manual for the Krups EA9000 Espresso Automatic coffee machine, covering setup, operation, maintenance, and troubleshooting.</p>
	<p>KRUPS F920 Espresso Machine User Manual: Operation, Maintenance, and Troubleshooting</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>Krups Sensation Milk EA91 Range Quick Start Guide</p> <p>Concise guide to setting up, using, and maintaining your Krups Sensation Milk EA91 Range automatic coffee machine. Learn how to make coffee and milk-based drinks, clean, and descale the appliance.</p>
	<p>Manuel d'utilisation KRUPS XP3440 : Cafetière Espresso</p> <p>Découvrez le manuel d'utilisation complet pour la cafetière espresso KRUPS XP3440. Apprenez à utiliser, entretenir et dépanner votre machine à café pour des expressos parfaits.</p>
	<p>Krups XP1600 Espresso Combi: User Manual and Operating Guide</p> <p>Comprehensive user manual for the Krups XP1600 Espresso Combi coffee and espresso maker, detailing setup, operation, maintenance, troubleshooting, and warranty information.</p>
	<p>Krups Authentic Espresso Machine XP381 / XP384 Quick Start Guide</p> <p>A quick start guide for the Krups Authentic Espresso Machine, covering setup, first use, making espresso with ground coffee and E.S.E. pods, frothing milk, and cleaning.</p>