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KRUPS XP444C10

Krups Virtuoso+ XP444C10 Espresso Machine User Manual

Model: XP444C10

INTRODUCTION

Thank you for choosing the Krups Virtuoso+ XP444C10 Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read these instructions carefully before first use and keep them for future reference.



Image: The Krups Virtuoso+ XP444C10 espresso machine, black and silver, brewing coffee into two glass cups. Included accessories like filter baskets and a tamper are shown next to the machine.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or any 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.
- Scalding may occur if the water reservoir lid is removed during the brewing cycle.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Krups Virtuoso+ XP444C10 Espresso Machine:

- **Water Tank:** Removable reservoir for fresh water.
- **Control Panel:** Intuitive interface with four buttons for power, single espresso, double espresso, and steam function.
- **Portafilter:** Holds ground coffee for brewing.
- **Filter Baskets:** Reusable filters for single or double shots.
- **Steam Nozzle:** For frothing milk.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Warmer:** Top surface to pre-heat cups.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Cleaning:** Before first use, wash the water tank, portafilter, filter baskets, and drip tray with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Positioning:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat.
4. **Filling the Water Tank:** Fill the water tank with fresh, cold water up to the MAX level. Do not use hot water or other liquids.
5. **Priming the Pump:**
 - Ensure the water tank is filled.
 - Place a container under the steam nozzle.
 - Turn on the machine using the power button.
 - Once the machine is heated (indicator light stable), activate the steam function to release water through the nozzle until a steady stream appears. This purges air from the system.
 - Turn off the steam function.

OPERATING INSTRUCTIONS

Brewing Espresso

1. **Prepare the Portafilter:**
 - Insert the desired filter basket (single or double) into the portafilter.
 - Add finely ground espresso coffee to the filter basket. For a single shot, use approximately 7-8 grams; for a double shot, use 14-16 grams.
 - Level the coffee grounds and tamp firmly with a coffee tamper.
 - Wipe any excess coffee from the rim of the portafilter.
2. **Attach Portafilter:** Insert the portafilter into the brewing head and turn it firmly to the right until it is securely locked.
3. **Place Cups:** Place one or two espresso cups on the drip tray, directly under the portafilter spouts.
4. **Brew:**

- Ensure the machine is heated and ready (indicator light stable).
- Press the single espresso button for one shot or the double espresso button for two shots.
- The machine will automatically stop when the programmed volume is reached.

5. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds.

Frothing Milk (Milk Frother)

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the steam button. Wait for the steam indicator light to stabilize, indicating the machine has reached the correct temperature.
3. **Froth Milk:**
 - Position the steam nozzle just below the surface of the milk.
 - Open the steam valve (if applicable, or press the steam button again if it's a toggle).
 - Lower the pitcher slightly to introduce air, creating foam.
 - Once desired foam is achieved, immerse the nozzle deeper to heat the milk.
 - Close the steam valve/turn off steam function when milk reaches desired temperature (approx. 60-70°C / 140-160°F).
4. **Clean Nozzle:** Immediately after frothing, wipe the steam nozzle with a damp cloth to remove any milk residue. Briefly open the steam valve to clear any milk from inside the nozzle.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure optimal performance and longevity of your espresso machine.

- **Daily Cleaning:**

- Empty and rinse the drip tray and water tank.
- Clean the portafilter and filter baskets after each use.
- Wipe down the exterior of the machine with a soft, damp cloth.
- Clean the steam nozzle immediately after frothing milk.

- **Weekly Cleaning:**

- Remove the shower screen from the brewing head and clean it with a brush to remove coffee residue.
- Clean the water tank thoroughly.

- **Descaling:**

- Descaling your machine every 2-3 months, or more frequently in areas with hard water.
- Use a descaling solution specifically designed for espresso machines.
- Follow the instructions provided with the descaling solution.
- Rinse the machine thoroughly with several cycles of fresh water after descaling.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; coffee too finely ground or tamped too hard; brewing head blocked.	Fill water tank; prime the pump; use coarser grind or less pressure; clean brewing head.
Coffee brews too slowly.	Coffee too finely ground or tamped too hard; machine needs descaling.	Use coarser grind or less pressure; descale the machine.
Coffee brews too quickly.	Coffee too coarsely ground or not enough coffee; not tamped enough.	Use finer grind or more coffee; tamp more firmly.
Steam nozzle not producing steam.	Nozzle blocked; machine not hot enough.	Clean nozzle; wait for steam indicator light to stabilize.
Water leaking from machine.	Water tank not properly seated; drip tray full; seal issues.	Ensure water tank is correctly placed; empty drip tray; contact customer support if seals are damaged.

SPECIFICATIONS

- Model:** XP444C10
- Brand:** KRUPS
- Color:** Black
- Pressure:** 15 Bar
- Filter Type:** Reusable
- Interface:** Touch screen buttons
- Special Feature:** Milk Frother
- Manufacturer:** Krups

WARRANTY AND SUPPORT

For warranty information, technical support, or to order spare parts, please refer to the official Krups website or contact your local customer service center. Keep your proof of purchase for warranty claims.

Official Krups Website: www.krups.com



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