KRUPS
KRUPS 1820013122 Precision Espresso Machine with Grinder

KRUPS 1820013122 Precision Espresso Machine with Grinder User Guide

Contents

KRUPS®

KRUPS 1820013122 Precision Espresso Machine with Grinder

Specifications

- Model: XP804
- Power: 1200W
- Capacity: 1.5L water tank, 250g bean hopper
- Pressure: 15 bar

Product Usage Instructions

Accessories
The accessories included with the machine are:

- Portafilter
- Tamper
- Small cup support
- Water filter insertion accessory
- Water filter
- Milk pitcher

Interface
The interface of the machine allows you to control various functions such as brewing, frothing, and cleaning.

OVERVIEW

1. WATER TANK
2. BEAN HOPPER
3. COFFEE GRINDER OUTLET
4. BREWING HEAD
5. STEAM WAND
6. HOT WATER OUTLET
7. DRIP TRAY GRID
8. DRIP TRAY
9. CUP WARMER
10. ACCESSORIES STORAGE

ACCESSORIES

ONLY WITH MODEL XP804

INTERFACE

1. POWER BUTTON
2. GRINDING LEVEL SELECTOR
3. GROUND COFFEE QUANTITY DIAL
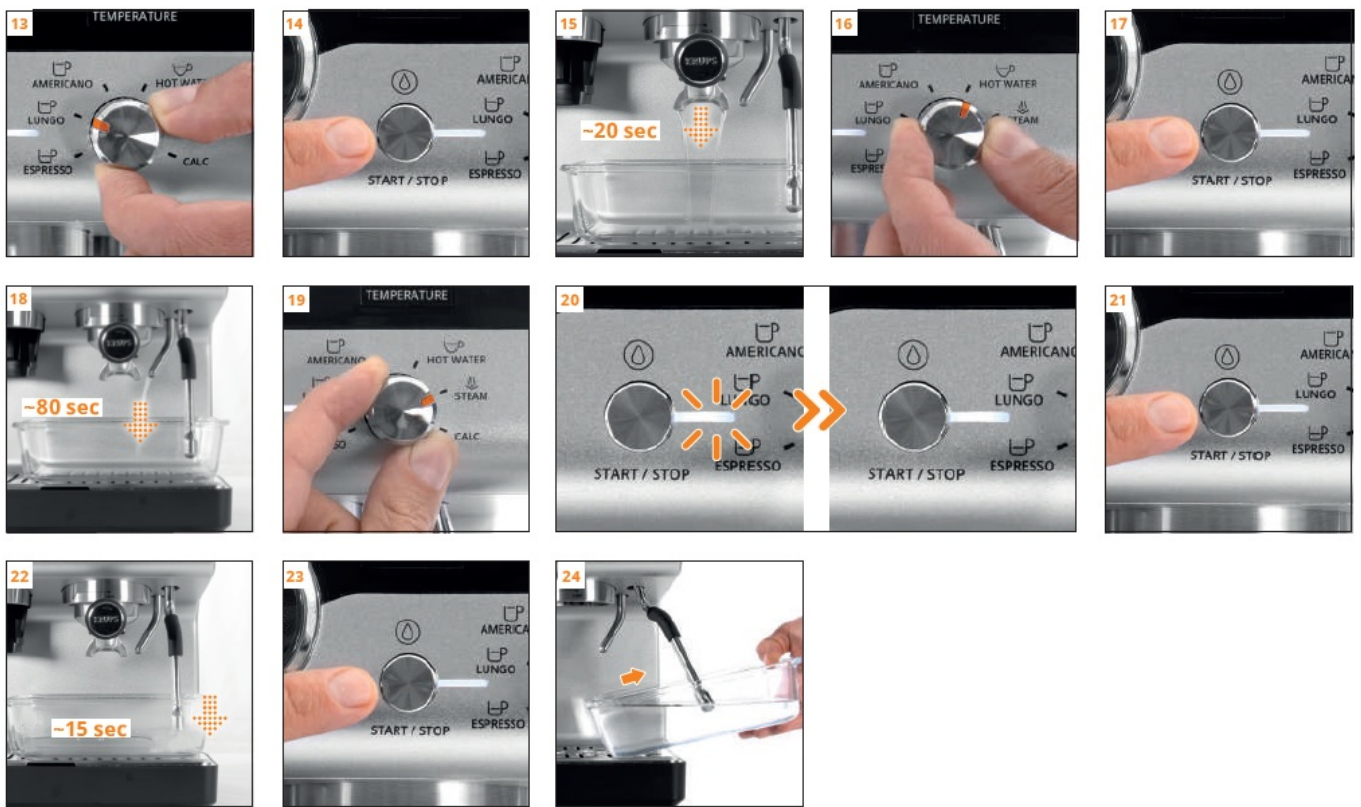4. (4) 1 OR 2 CUPS BUTTON
5. START/STOP GRIND BUTTON

6. RECIPES AND CLEANING DIAL:
7. ESPRESSO / LUNGO / AMERICANO / HOT WATER / STEAM / CALC (t) PRE-INFUSION TIME BUTTON
8. TEMPERATURE BUTTON
9. START/STOP BREW BUTTON
10. MANOMETER
11. LACK OF WATER INDICATOR "CALC" DESCALING INDICATOR


SETTING UP YOUR MACHINE

~20 sec

~80 sec

~15 sec

MAKING ESPRESSO

GRINDING

3 2-cup or 1-cup single wall filter.
**4 - 9** To ensure optimal coffee temperature for the 1st cup. You can skip these steps if necessary.

- 10 Let's start with the setting 10.
- 11 Let's start with the middle setting.
- 13-14 You can insert the portafilter without funnel. The funnel prevents coffee ground from overflowing to help reduce mess.
- 16 Grinding stops automatically. You can stop manually by pressing start/stop button.
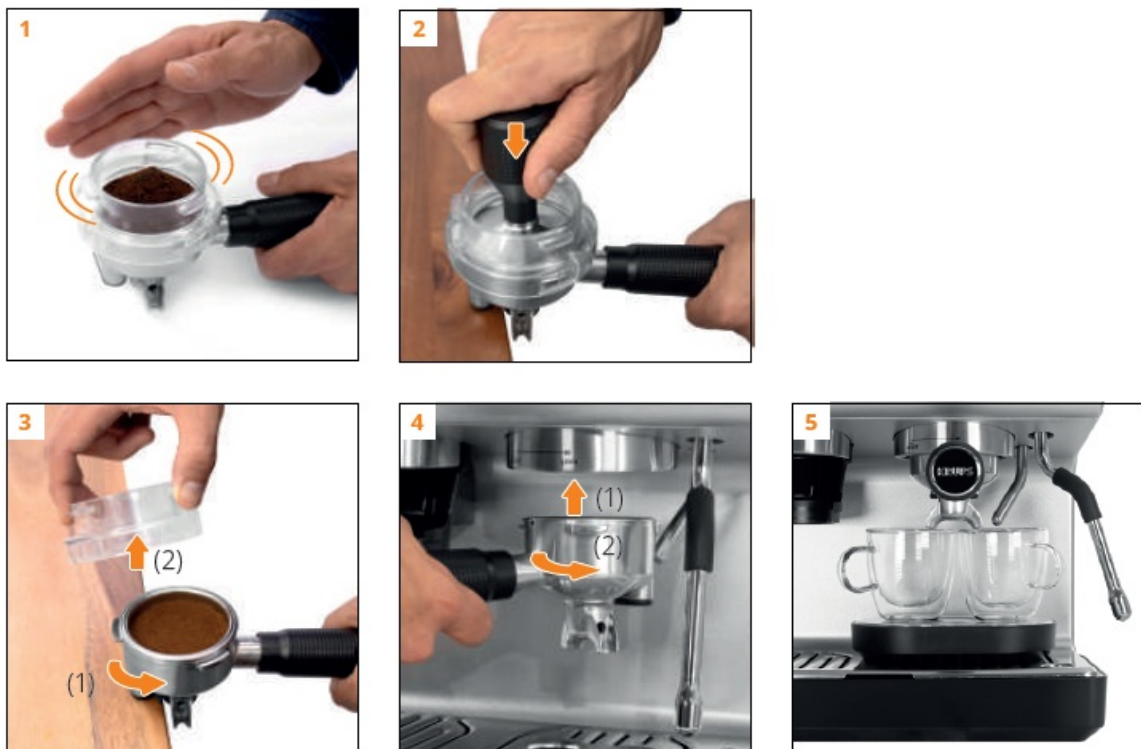
MAKING ESPRESSO

TAMPING
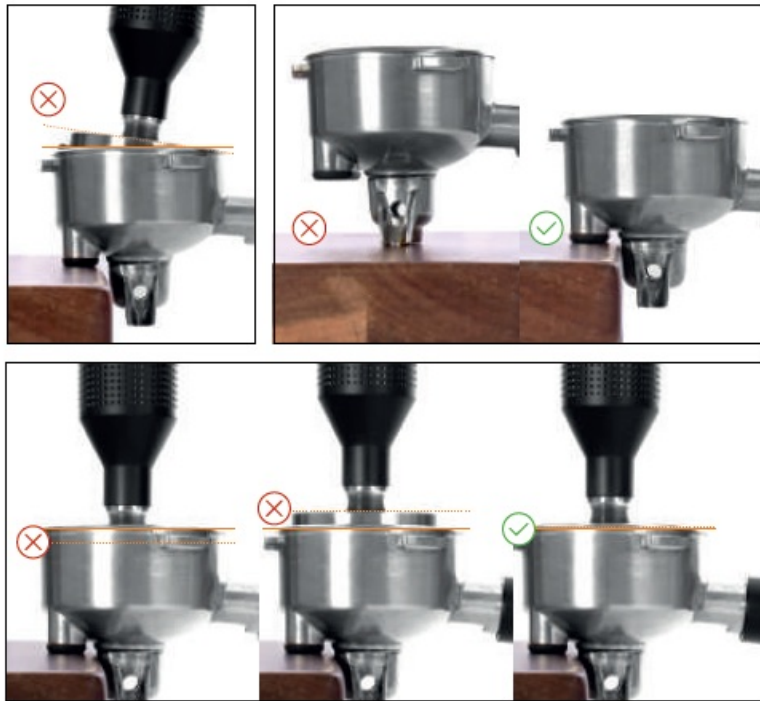
- 4 Tip: if you can't insert it, you put too much quantity of ground coffee.
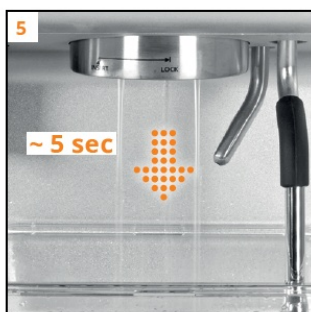
  Please reduce it.

MAKING ESPRESSO

BREWING

- 1 Let's start with 2 seconds.
- 2 Let's start with middle (low – middle – high).
- 6 Coffee flow stops automatically. You can stop manually by pressing start/stop button.

CLEANING

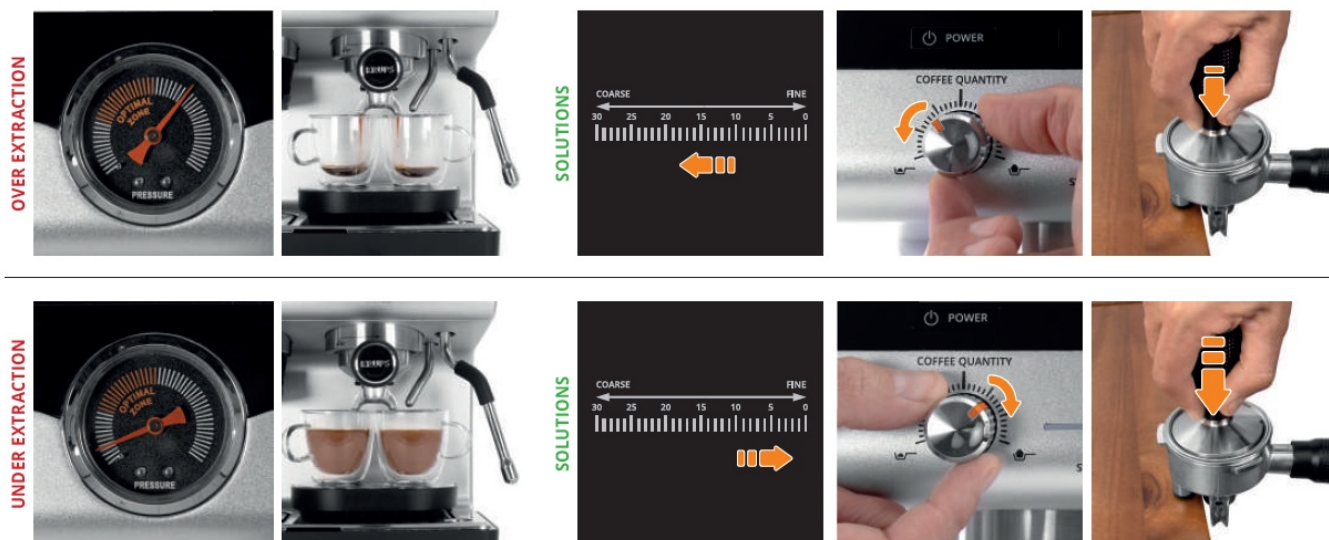**5** After coffee extraction, rinse quickly the brewing head. 'Flush' to clean the brewing head.

ADJUSTING YOUR ESPRESSO RESULT

EXTRACTION

CORRECT EXTRACTION

FLAVOR

	LOW	MIDDLE	HIGH
	TEMPERATURE	TEMPERATURE	TEMPERATURE
	DARK ROAST	DARK TO MEDIUM ROAST	MEDIUM TO LIGHT ROAST
IMPACT ON THE TASTE	ENHANCE SOURNESS	BALANCED	ENHANCE BITTERNESS

HIGH	
TEMPERATURE	• Choose higher temperature setting.
	• Pre-heat your brewing head and portafilter (see page 8). • Warm your cup.

8s PRE-INFUSION	The more pre-infusion time is long, the more aromas of your coffee you will get.

COFFEE VOLUME

Recipe	Default volume	Programmable volume
Espresso	≅ 30 ml	From ≅ 20 to ≅ 60 ml
Espresso x 2	≅ 60 ml	From ≅ 40 to ≅ 120 ml
Lungo	≅ 70 ml	From ≅ 60 to ≅ 100 ml
Lungo x 2	≅ 140 ml	From ≅ 120 to ≅ 200 ml
Americano*	≅ 120 ml (Espresso: ≅ 60 ml + Hot water: ≅ 60 ml)	Espresso: from ≅ 20 to ≅ 60 ml Hot water: from ≅ 20 to ≅ 150 ml
Americano* x 2	≅ 240 ml (Espresso: ≅ 120 ml + Hot water: ≅ 120 ml)	Espresso: from ≅ 40 to ≅ 120 ml Hot water: from ≅ 40 to ≅ 300 ml
Hot water	≅ 250 ml	From ≅ 20 to ≅ 300 ml
*Modify first espresso volume then hot water volume		

1. You can adjust coffee volume of 1 or 2 cups. Prepare your portafilter with 1 or 2 cups filter filled with ground coffee.
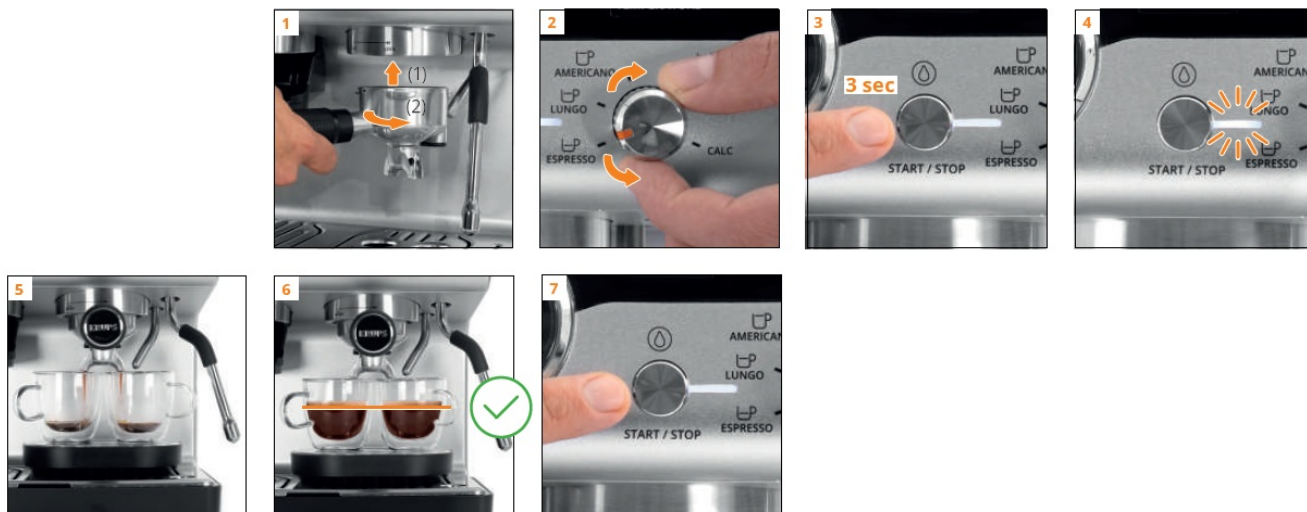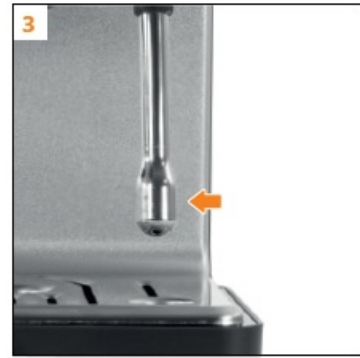
FROTHING MILK
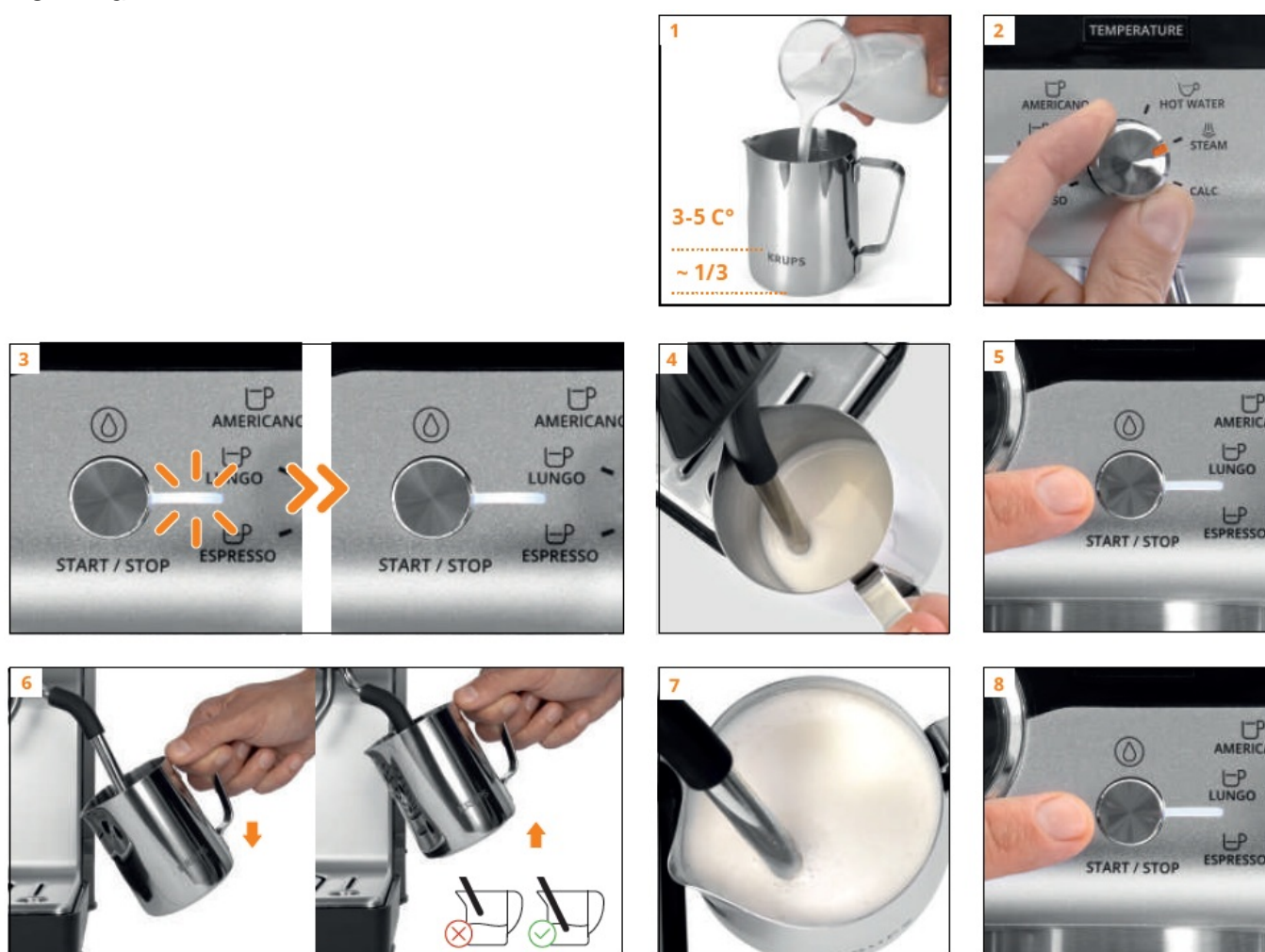
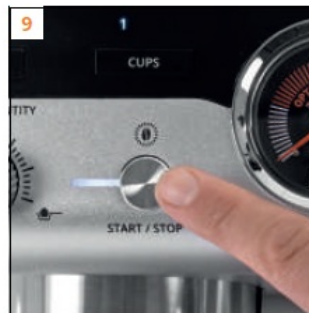Steaming function doesn't 4 6 stop automatically.

FROTHING MILK
CLEANING

2-6 Tip: always clean the steam wand with a clean damp cloth and release a short burst of steam to remove milk residue.

YOUR MACHINE

GRINDER

1

2

POWER

COFFEE QUANTITY

3

4

5

KRU

6

(1)

(2)

7

8

POWER

COFFEE QUANTITY
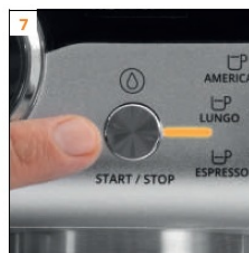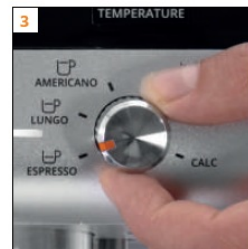
9

1

CUPS

START / STOP

1 Make sure to unplug your machine.

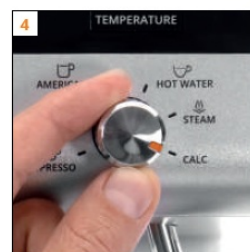**7** Insert portafilter to grind the last beans.

BREWING HEAD
EVERY 2 WEEKS, RINSE DEEPLY THE BREWING HEAD

1 2-cup single wall filter + blind sieve.

6 Water used for the cleaning goes directly into the drip tray.

WATER CIRCUIT ONCE EVERY 3 MONTHS, CLEAN THE WATER CIRCUIT

2 2-cup single wall filter + blind sieve + KRUPS cleaning tablet XS3000: www.krups.com.
Put 1 KRUPS cleaning tablet.

7 Water used for the cleaning goes directly into the drip tray.

8 Check if the tablet is completely dissolved. If not, repeat the process.

DESCALING THE MACHINE (20 MIN.)

- 1 When the 'CALC' indicator light is on, descale the machine.
- 5 KRUPS descaler : **www.krups.com**
- 12 Descaling is finished. Proceed to rinsing.
- To exit 'descaling mode' halfway, press the Power button. This doesn't clear the descaling indicator.

PRECISION RANGE QUICK S TART GUIDE

1 When the 'CALC' indicator light is on, descale the machine.
5 KRUPS descaler : www.krups.com.
12 Descaling is finished. Proceed to rinsing.
// To exit 'descaling mode' halfway, press the Power button. This doesn't clear the descaling indicato

Frequently Asked Questions (FAQ)

Q: How often should I descale the machine?
A: It is recommended to descale the machine every 2-3 months, depending on usage frequency and water hardness levels.

Documents / Resources

	KRUPS 1820013122 Precision Espresso Machine with Grinder [pdf] User Guide 1820013122 Precision Espresso Machine with Grinder, 1820013122, Precision Espresso Machine with Grinder, Espresso Machine with Grinder, Machine with Grinder

References

- **K Krups | Select your country**
- **User Manual**