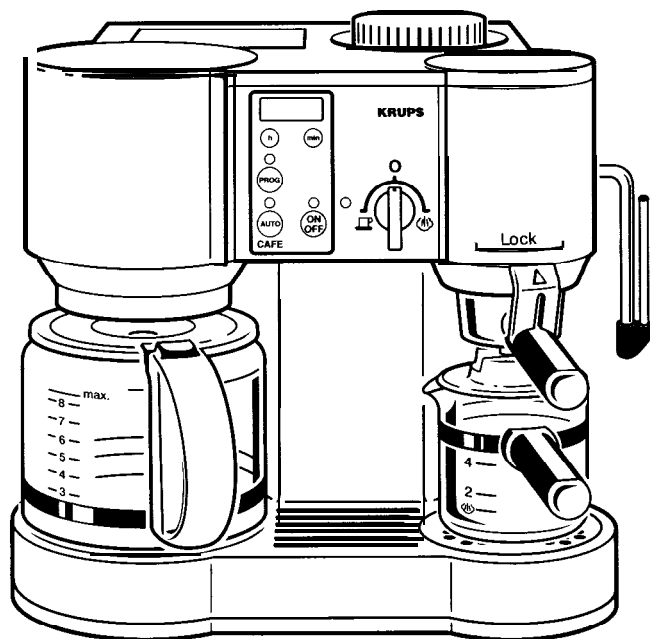


KRUPS

IL Caffé Bistro

Model # 867



Instructions
for Use

Warranty

Guarantee of
Performance

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and personal injury 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 KRUPS Service Center for examination, repair or adjustment (see GUARANTEE OF PERFORMANCE).
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
- 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.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Do not unscrew or remove boiler cap while the machine is in operation. Wait until brewing cycle is completed and all water and steam has been used up.
- Appliances with Glass Carafes.
 - A. The carafe is designed for use with this appliance. It must never be used on a range top.
 - B. Do not set a hot carafe on a wet or cold surface.
 - C. Do not use a cracked carafe or a carafe having a loose or weakened handle.
 - D. Do not clean carafe with cleansers, steel wool pads, or other abrasive material.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

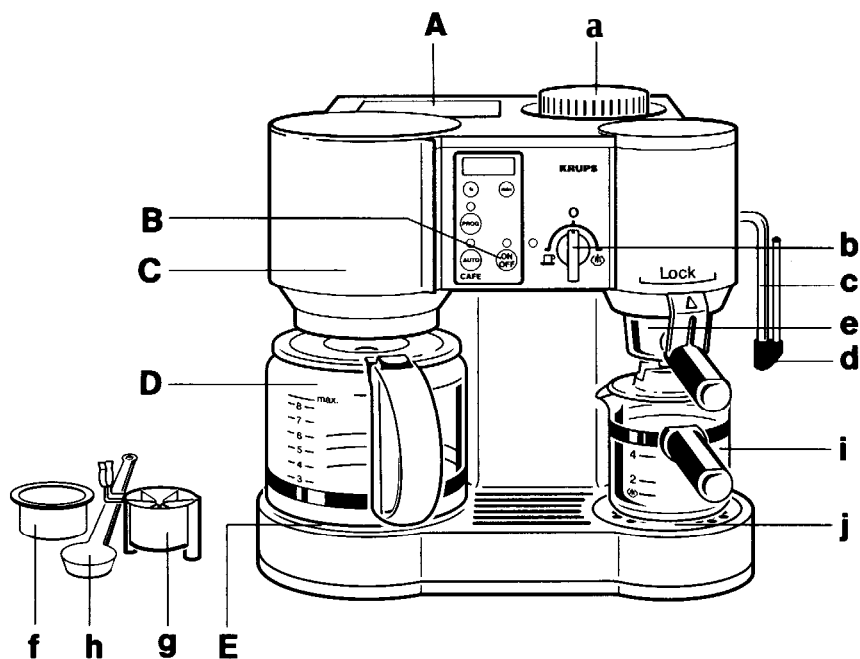
Regarding your Cord get:

- A. A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer extension cords are available and may be used If care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be a grounding-type **3-wire** cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION:

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only!
- Never refill the water chamber while this coffeemaker is in the "on-position". Turn the coffeemaker off and let it cool down for ten minutes before refilling with water.
- Before turning your KRUPS coffeemaker on, please make sure that carafe sits flat on inside circle of heating plate.
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.



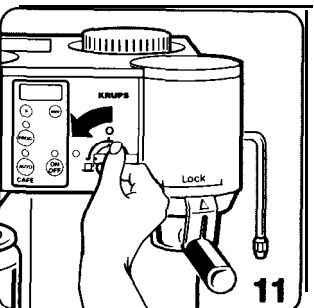
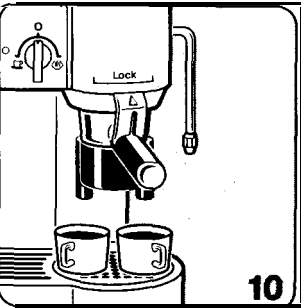
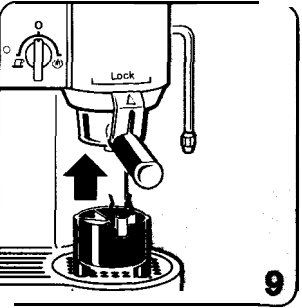
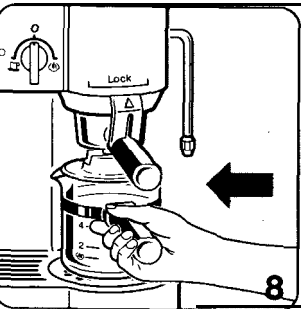
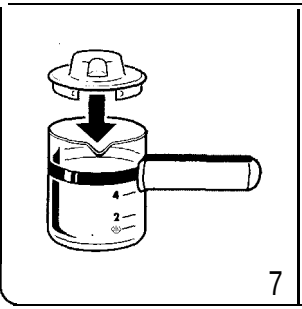
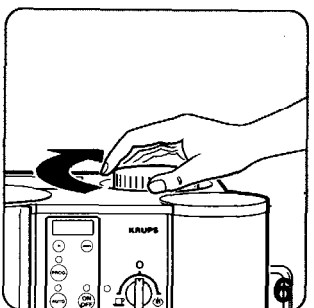
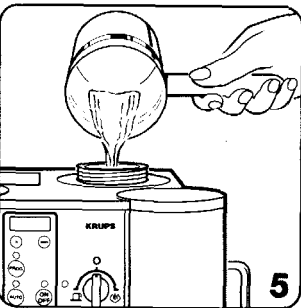
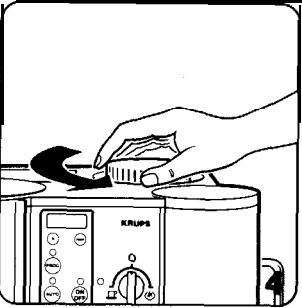
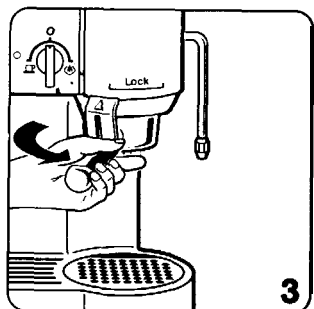
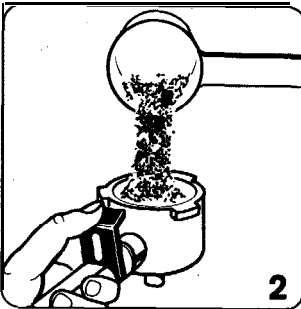
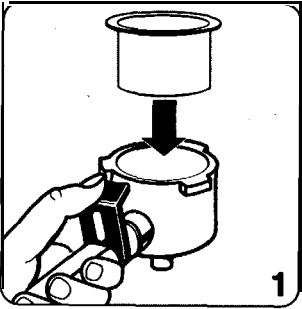
Coffee

- A - Hinged Water Chamber Lid
- B - **On/Off** Button
- C - Swing-Out Filter Holder
- D - Glass Carafe
- E - Thermostatically Controlled Warming Plate

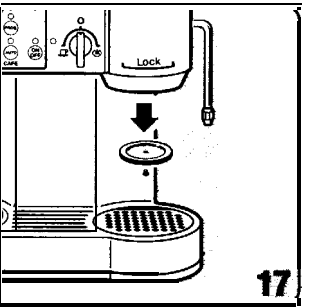
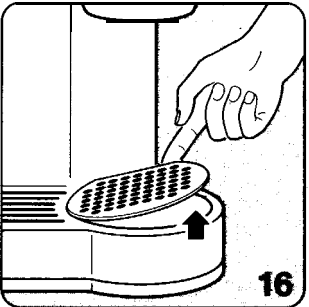
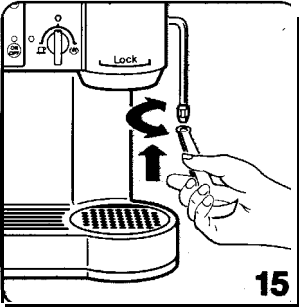
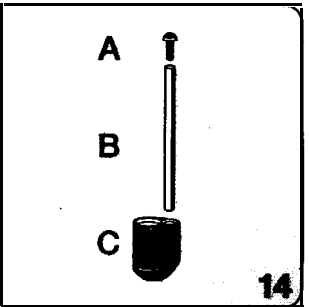
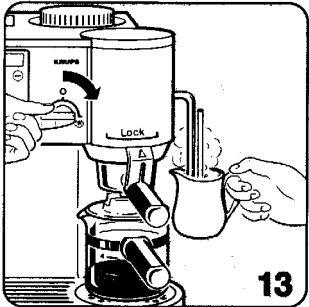
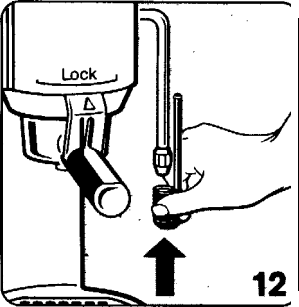
Espresso/Cappuccino

- a - Boiler Cap
- b - Selector Switch for (espresso) "☕" (Off) "0" or (steam) "☕" for cappuccino
- c - Steam Nozzle
- d - Perfect Froth Attachment
- e - Filter Holder
- f - Filter Basket
- g - Cup Adapter
- h - Measuring Spoon
- i - Glass Carafe with Handle and Lid
- j - Removable Overflow Grid

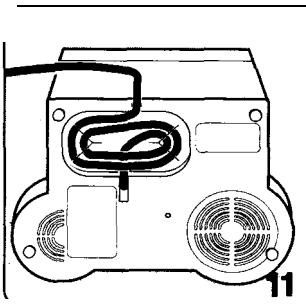
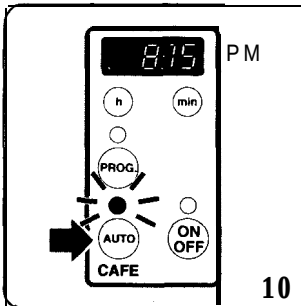
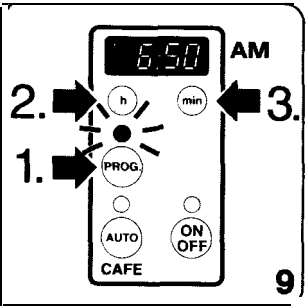
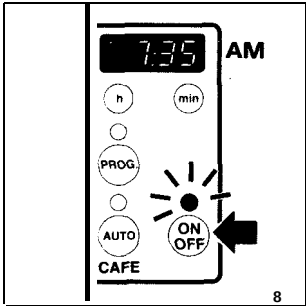
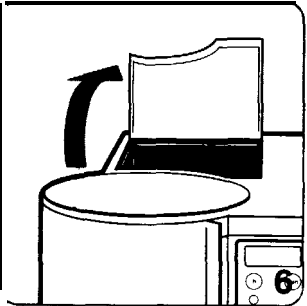
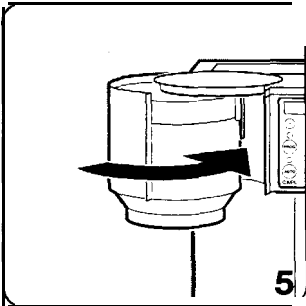
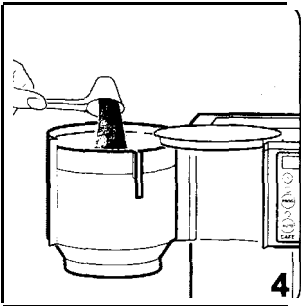
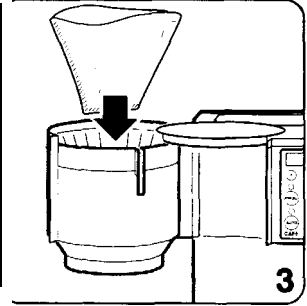
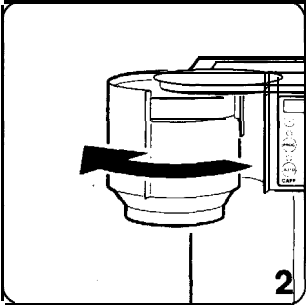
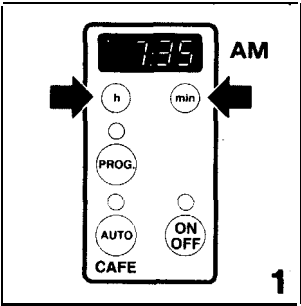
Espresso/Cappuccino



Espresso/Cappuccino



Coffee



The KRUPS IL **Caffé** Bistro

is a state of the art programmable combination coffee, espresso, and cappuccino maker that incorporates all of these functions in an all in one space saving coffee/espresso making system. This appliance also features an electronic programming panel which offers ease of operation and flawless performance and can be programmed for wake-up coffee up to 24 hours in advance.

BEFORE YOU START...

We recommend that you get familiar with all the parts of your "IL **Caffé** Bistro" before operating the machine. With the unit unplugged, begin by inserting the filter basket (f) into the filter holder (e), fit the filter holder(e) into the brewing head, and remove and replace the boiler cap (a). Turn the selector switch (b) to the three different positions, and check out all parts of the coffeemaker as well. Wash all loose parts in warm, soapy water, rinse thoroughly and dry.

It is also recommended that you operate your "IL **Caffé** Bistro" once without coffee using the instructions provided for espresso and coffee making.

CAUTION - PRESSURE

It is important to remember to NEVER open the boiler cap (a) or remove the filter holder (e) while your "IL **Caffé Bistro" turned "On", or as long as there is pressure in the boiler.**

Please follow the instructions listed below to see if the machine is still under pressure. These safety precautions should be followed while your machine is in use and ten to fifteen minutes after last use of the machine.

1. Turn the selector switch to the "0" position.
2. Unplug the machine.
3. Hold a pitcher with cold water underneath the steam nozzle and insert nozzle into the pitcher.
4. Once the steam nozzle is immersed in the pitcher of water, turn the selector switch to the "☕" position. Continue this procedure until no more steam comes out of the steam nozzle.
5. Turn the selector switch to the "0" position.
6. Now you can remove the boiler cap and filter holder.

In case there is still water in the boiler chamber, remove the glass carafe and drip tray, and turn the machine upside down to empty any remaining water in the chamber.

GENUINE ESPRESSO

Espresso is a far richer and stronger brew than regular coffee. It should be deep, dark and delicious. Most people find that they enjoy it in small quantities because of its richness, and for that reason, espresso is usually served in small (2-2½ oz.) demitasse cups.

Your "IL **Caffé** Bistro", properly used, will always produce espresso that is deep, dark and delicious. Just follow the instructions and use fresh, well-roasted, preground espresso or espresso beans you grind yourself. Remember: Espresso requires a finer grind than regular coffee.

Making Espresso

1. Place your "IL **Caffé** Bistro" near an electrical outlet, then plug in the machine.
Make sure the selector switch (b) is in the "0" (off) position.
2. Place your filter basket (f) into the filter holder(e) (see figure 1). The basket is marked on the inside indicating 2 or 4 cups. Fill to the desired level.
3. Fill the filter basket with ground espresso coffee (see figure 2). Pack the coffee lightly and clear any excess coffee from the rim of the filter holder. This will ensure the filter holder will fit properly into the brewing head.

ATTENTION

Do Not Pack Coffee Tightly.
Do Not Fill More Coffee
Than Indicated By The
4-Cup Marking.

This might cause clogging
or overflow (see section
Problems & Causes).

4. To insert the filter holder,
line up the arrow
located on the thumb
guard of the filter holder
with the arrow on the
left side of the machine.
Raise the filter holder up
into brewing head and
turn the filter holder
firmly to the right, until it
can go no further.

The arrow on the filter
holder should be as far
right in the lock range as
possible. If the arrow is
not at least in the middle
of the lock range, do not
operate the machine.

Rather, remove the filter
holder and reinsert it as
described above until
the arrow is within the
lock range (see figure 3).

**By following this
procedure this will
prevent the filter holder
from being dislodged as
pressure builds up during
the brewing process.**

5. Unscrew the boiler cap
(a) by turning it counter
clockwise (see figure 4).
6. Using the glass carafe,
fill the boiler chamber
with fresh, cold water
(see figure 5).

Measuring Guidelines

The glass carafe (i) has
markings for 2 cups and
4 cups and steaming.

2 cups of water yields
2 cups of espresso.

3 cups of water yields
2 cups espresso, plus
steam for frothing milk for
cappuccino.

4 cups of water yields
4 cups espresso.

5–5½ cups of water yields
4 cups of espresso, plus
steam for frothing milk for
cappuccino. 5–5½ cups Of
water is the upper rim of
the metal band surrounding
the carafe.

CAUTION

Never fill the boiler cham-
ber while your “IL Caffé
Bistro” is in the “☞” or “☜”
position.

It should be in the “0” (off)
position.

Never pour more than 12
oz. of water into the boiler
chamber.

7. Place the boiler cap (a)
on the machine and turn
it clockwise until it is
secure (see figure 6).
8. Next, place the carafe
lid on the carafe (i) so
that the opening points
towards the pouring
spout on the carafe (see
figure 7).
9. Position the carafe
under the filter holder.
Make sure that the nozzle

in the filter holder points
through the opening of the
carafe lid (see figure 8).

ATTENTION

Make sure that the overflow
grid (j) is in place.

10. To make espresso
directly into the cups,
clip the cup adapter(g)
onto the filter holder (see
figure 9). Place cups
directly under the two
spouts (see figure 10).
11. Now you are ready to
make espresso. Simply
turn the selector switch
to the left “☞” (see
figure 11). The on/off
indicator light will
illuminate.
12. After approximately
2 minutes the water will
have reached the proper
temperature. The water
at this time will pass
through the ground
coffee, producing
espresso in the glass
carafe or in the cups,
whichever you choose.
13. Once the espresso has
stopped brewing, turn
“off” the machine by
moving the switch to the
“0” position. The control
light will go out, indicating
that the machine is off.
14. Before you remove the
filter holder for cleaning,
make sure that the
boiler is no longer
under pressure (see
section CAUTION –
PRESSURE).

CAUTION

Use caution when removing the filter holder, as the metal parts may still be hot. To remove the filter holder, turn the filter to the left, past the "lock" markings, until the holder disengages from the machine.

ATTENTION

The metal parts might still be hot and can be cooled down by running cold water over them.

To make more espresso, proceed as follows:

Check to see if the boiler chamber is empty and not under pressure (see section CAUTION - PRESSURE).

Remove filter holder(e). Empty filter basket (f). Repeat steps 1-4 of this section.

CAPPUCCINO

Cappuccino reportedly takes its name from the chocolate hues of the robes worn by the Capuchin monks who favored this delicious dessert coffee. While cappuccino is traditionally made up of espresso and frothed milk it can be tailored to one's own taste with cinnamon, sugar, chocolate flakes, or even liquor. Its versatility makes cappuccino a world-wide gourmet choice.

Preparation of Cappuccino

Note: If the Perfect Froth attachment is not in place, attach it now (see figure 12).

1. The first step in making cappuccino is to make espresso. Therefore, fill the glass carafe with the amount of water which is required to make the desired amount of espresso, plus additional water for frothing milk (see section Making Espresso).
2. Fill a small stainless steel pitcher $\frac{1}{3}$ to $\frac{1}{2}$ full with fresh, cold milk and set aside.
3. To make espresso, turn the machine to the "E" position. As soon as half the required amount of espresso is produced, turn the selector switch to the "O" position. At this time the boiler has created enough pressure and steam to start frothing milk. Frothing milk before finishing the espresso prevents you from running out of steam. This will happen if you froth milk towards the end of the brewing process.
4. To froth milk, take your pitcher with fresh, cold milk and insert steam nozzle with perfect froth attachment halfway into the milk. Then turn the selector switch to the "S" position. Leave in

for approximately 45-60 seconds depending on how much froth you want and the type of milk you are using.

ATTENTION

Do not bring milk to a boil (this will happen if large bubbles start forming at the surface of the milk).

Do not let the Perfect Froth attachment touch the bottom of the pitcher as this will prevent you from frothing the milk.

5. After the milk is frothed, set aside and allow it to settle.
6. Turn the three way selector switch back to the "E" position to finish making the espresso.
7. Pour the espresso into a cup which has a capacity of at least 5 ounces. Add the steamed milk to the espresso and spoon on the frothed milk. The proportion between espresso and milk is to taste; in Italy it is normally 1 part espresso to 2 parts milk plus froth.

Steam Only

If you only want to froth milk, fill the glass carafe with water up to the "S" mark. This will give you approximately one minute of steaming.

1. Pour the water into the water chamber and turn the selector switch to the “☕” position.
2. Place a cup under the steam nozzle to collect any water which may escape. As soon as you start seeing steam, move the selector switch to the “0” position.
3. Now follow steps 2-7 and when finished frothing the milk return to “0” position.

ATTENTION

The top closure of the Perfect Froth attachment (see figure 14, part A) has a very fine hole which draws air into the milk. If this tiny hole gets clogged, “Perfect Froth” will not work properly. Therefore, never immerse the top closure in milk or froth.

CLEANING

Before cleaning, turn “off” the machine, unplug it, and allow it to cool down.

The filter holder, fitter basket, carafe, carafe lid, and **overflow** grid can be put in the dishwashers upper rack, away from the heating/drying element.

The machine can be wiped clean by using a damp cloth. Never immerse the body of your “IL Caffé Bistro” in water or any

other liquid. Clean the brewing head with a damp cloth and remove ground coffee. If there is water left in the boiler chamber, let the machine cool down, remove all loose parts and empty through the top opening by turning upside down.

Cleaning The Steam Nozzle

Clean the steam nozzle each time after you have immersed it in the milk, otherwise the inside of the nozzle becomes clogged and the milk deposits on the outside harden and become difficult to remove. If clogging does occur, unscrew the tip of the steam **nozzle** (see figure 15). Remove all milk pat-tides using a sewing needle and rinse under the faucet. Replace nozzle tip making sure to screw it on tightly.

Immediately after you are done frothing milk, wipe off the outside of the nozzle with a wet cloth. Hold the wet cloth very close to the tip of the nozzle and **turn** the selector switch to the “☕”. Let the steam escape into the wet cloth for one or two seconds. Any milk residue will then be flushed out. Then return to the “0” position.

Cleaning The Perfect Froth Attachment

For a thorough cleaning of the “Perfect Froth” attachment, remove part C (see figure 14). All parts should be rinsed in warm water. If the small suction opening in part A is clogged up, it can be opened with a straight pin or a straightened paper clip.

Cleaning The Drip Tray

The overflow grid can be cleaned by removing the grid (see figure 16).

CAUTION

DO NOT try to open or disassemble the main body of the machine.

DECALCIFYING OF THE ESPRESSO MACHINE

The espresso machine must be decalcified **regularly**. The frequency depends on the hardness of your water and how often you use the espresso machine.

Before descaling, the brewing sieve on the brewing head **MUST** first be screwed off.

1. Remove all lime and coffee residues from the brewing sieve and the brewing head.
2. Pull off the “Perfect Froth” attachment.

For ecological and health reasons, we recommend the exclusive use of biological materials such as citric acid, which can be obtained from KRUPS Consumer Service Department or drugstores.

3. Dissolve 2 tablespoonfuls of citric acid in 10 fluid ounces of lukewarm water and pour it into the boiler container. Put one receptacle under the brewing head and another under the steam nozzle (**Note:** Do not use the filter holder during decalcification).
4. Turn the selector switch to steam position "Wand" wait until steam comes out of the steam nozzle. Let steam run for approximately 30 seconds.
5. Then turn the selector switch to espresso position "E" and allow the descaling solution to pass through the brewing head.
6. After each brewing cycle, switch off the appliance and allow the appliance to cool down.
7. Repeat this operation once again.

Following this, allow 2 boiler containerfuls of clear water to run through the system. Switch off the appliance. Allow the appliance to cool down. Insert the brewing sieve into the brewing head again and push the "Perfect Froth" onto the steam nozzle.

PROBLEMS AND CAUSES MAKING ESPRESSO OR CAPPUCCINO

(Always check if the appliance is plugged in and is in the proper "On" position.)

Problem:

1. Espresso leaking from filter holder

Cause:

- Filter holder not properly inserted
- Filter holder not pushed in far enough
- Internal gasket is dirty and needs to be cleaned
- Gasket without elasticity, replace it with a new one
- Coffee powder not cleaned off the edge of the filter holder

Problem:

2. Espresso does not come out

Cause:

- No water in boiler container
- No coffee in filter holder
- Filter clogged because coffee is ground too fine and or pressed down too hard

Problem:

3. Steam does not come out of steam nozzle

Cause:

- No water or not enough water in the boiler chamber
- Steam nozzle is clogged (see "Cleaning" section)

- Perfect Froth attachment is clogged (see "Cleaning the Perfect Froth")

Problem:

4. Not enough froth when frothing the milk

Cause:

- Perfect Froth attachment touches the bottom of the pitcher
- Perfect Froth tip is clogged (see figure 14, part A). See also section "Cleaning the Perfect Froth Attachment"
- Steam nozzle is clogged (see "Cleaning")
- Not enough water left in the boiler to steam 45-60 seconds
- Milk was not cold enough
- Did not use a stainless steel frothing pitcher
- Milk was not fresh

USING THE COFFEE MAKER

Setting The Digital Clock

1. Plug in the KRUPS "IL Café Bistrot".
2. Make sure the machine is turned "off". The red indicator light should NOT be illuminated at this time.
3. A row of flickering figures will appear in the LED display. This is your signal to set the digital clock
4. Press the "h" button and hold it down to advance the proper read-out time

in hours. Watch the time display carefully as it advances quickly (see figure 1).

- Then press the “m” button to set the minutes.

NOTE:

● **AM/PM Indicators:**

- When setting the digital clock or programming for “Wake-Up” coffee, AM is indicated by a light illuminated in the upper left hand corner, PM is indicated in the lower left hand corner of the LED display.
- (If you pass by the time you wish to set, just repeat the setting procedure.)

PREPARING COFFEE

Before making your first pot of delicious coffee, we recommend rinsing the coffee maker once or twice with water only, without ground coffee in the filter basket. This will remove any possible dust which may have settled during shipping,

Be sure that the water chamber is empty. Remove any literature, etc if found in the water chamber.

- The lid of the glass carafe must be properly positioned during the brewing process. The front hooks have to be inside the carafe and the rectangular part of

the lid has to be pushed down so that it engages with the handle of the glass carafe.

- To release the lid push the rectangular part of the lid upwards.
- Make sure that the swivel filter is closed properly during the brewing process. When closing the swivel filter you will feel a noticeable resistance when the handle of the swivel filter is approximately 1/2 inch away from the non-removable side piece. Push in firmly until the handle touches the side of the coffee maker.
- Caution: If the swivel filter is not pushed in properly the “Stop’N Serve” trigger can not function. This may cause hot water or hot coffee to overflow.
- The “Stop’N Serve” mechanism is opened as long as the glass carafe is inserted into the machine and sits properly on the warming plate and the swivel filter is closed properly. When brewing coffee make sure the glass carafe is in place (see **Stop’N Serve** section).

Putting in The Ground coffee

1. Swing out the swivel filter (C) (see figure 2) and

insert a paper filter. We recommend using KRUPS size 4. When inserting a paper filter make sure the seam is pointing towards the handle of the filter holder (see figure 3).

- Use your hands to conform the filter to the contours of the filter holder. This will enable you to achieve better results.
 - If you prefer a more permanent filter, the KRUPS “Gold Tone” filter # OS3 is available as an accessory. This may be purchased from your local retailer or call the KRUPS Consumer Service department.
2. Put ground coffee into the filter holder (see figure 4). We suggest using one level KRUPS measuring spoon of ground coffee for each cup of robust brewed coffee. After using your KRUPS coffee maker several times, you can adjust the quantity to suit your own taste.
 - We do not recommend using coffee that is ground to a powder-like consistency, as this will prevent water from passing through the coffee.
3. Close the swivel filter and make sure that it is completely closed (see figure 5).

ATTENTION

- Make sure that the filter paper does not fold over when closing the swivel filter. Otherwise the water might run between the filter paper and the filter holder producing a very weak cup of coffee.

filling The Water Chamber

1. Open the hinged water chamber lid (see figure 6). Pour in the desired quantity of water (see figure 7).
- The amount of freshly brewed coffee delivered after the brewing process will always be slightly less than the amount put into the water chamber. This is due to the minimal absorption of the water by the ground coffee. Therefore, put in a little more water to begin with so that you will have the number of cups that you desire.
2. Place the glass carafe with lid in position on the warming plate.
3. Turn "on" your "IL Caff   Bistro" using the "On/Off" button. The indicator light will illuminate indicating that the brewing process has begun (see figure 8).

AUTO SHUT OFF AND WARM KEEPING

The KRUPS "IL Caff   Bistro" is equipped with an automatic shutoff feature that will turn off the machine 2 hours after the brewing process has begun. After two hours the red indicator light will go out indicating that the coffee maker is "off".

Benefits:

- This will help prevent the coffee from losing its flavor.
- Energy saving
- Safety feature
- As long as the red indicator light above the "on/off" button is illuminated the coffee will be kept warm.
- If you want to keep your coffee hot longer, push the "on/off" button on again.

SETTING "WAKE-UP" TIME

This feature enables you to enjoy freshly brewed coffee at any preselected time within a 24 hour time period. To use this feature, follow the instructions AFTER setting the digital clock.

1. Press the program button and a green light will appear indicating that the clock is ready to be programmed. Immediately press the "h" (hour)

button and then the "m" (minute) button to set the program time (see figure 9). After a few seconds the LED clock will jump back to the regular time.

- The "Wake-Up" time is now stored in the electronic memory.

If you want to check the "Wake-Up" time that has been programmed, simply press the program button and the "Wake-Up" time will be displayed for a few seconds.

- If you wish to change the "Wake-Up" time, press the program button, and proceed as described in the above mentioned paragraph.

Preparing "Wake-Up" Coffee

The enjoy delicious "Wake-Up" coffee that is freshly brewed and hot, set the "Wake-Up" time you desire (see Section setting Wake-Up time coffe).

- Put in the ground coffee.
- Fill the water chamber with the desired amount of water for the amount of coffee desired.
- Place carafe back on warming plate.
- Press the "Auto" button and the red light will illuminate (see figure 10).

When the **pre-programmed** time arrives, the auto light will turn "off" and the light above the "on/off" button will illuminate indicating that the brewing process has begun.

- In this mode of operation, the coffee will be kept warm for two hours. After that time, the heating mechanism will shut off automatically (see section Automatic Shut-Off and Warm Keeping).

Stop'N Serve Feature

The Stop'N Serve feature is KRUPS' answer to the impatient coffee drinker's clamor for a quick cup of coffee! This device automatically stops the flow of brewed coffee through the filter cone if the glass carafe is removed from the warming plate during the brewing cycle. You have about 20 seconds between the removal of the carafe and it being reinserted back onto the warming plate.

The Stop'N Serve device closes off the filter cone so effectively that there is virtually no coffeedrip onto the warming plate. Once the carafe is replaced, the brewing process and the flow of coffee into the carafe can be resumed.

CAUTION

If the coffee DOES drip onto the warming plate after the removal of the carafe, it is usually an indication that the small black seal in the filter holder is missing or defective. In this case call the **KRUPS** Consumer Service Department at **1-800-526-5377**.

It is also possible that too much ground coffee has been placed in the filter paper. This causes the water that jets into the filter cone to overflow between the filter and the sides of the filter cone.

If this blockage and subsequent dripping does occur, put the glass carafe immediately back onto the warming plate, and allow the full brewing cycle to run its course. Do not swing out the swivel filter until the brewing process is completed.

POWER FAILURE BACK-UP

In case of a power surge/ and or failure, an electronic device will keep all functions stored up to 6 seconds.

During such an interruption, the display panel and all the indicator lights will go out. When the power returns, the indicator lights will illuminate and the display panel will show the correct time.

If the power failure lasts more than 6 seconds, the machine will switch "off" completely. When power returns, both the clock time and the pre-programmed time will flash. In this case, the clock time and all the functions must be reset.

CLEANING

- Always unplug this appliance before cleaning. Clean the filter basket, carafe and lid in a solution of warm water and mild liquid soap. These parts can also be placed in the upper level of your dishwasher away from the heating element for safe effective cleaning.
- Never use scouring agents.
- Never immerse the appliance itself in water. To clean, simply wipe off with a soft, damp cloth.
- Never use a cloth to clean inside of the water chamber, as this might leave fuzzy deposits in the chamber. Just rinse with cold water periodically.

DECALCIFYING OF THE COFFEEMAKER

The coffeemaker must be decalcified regularly. The frequency depends on the hardness of your water and how often you use the coffeemaker.

Recognizable indications that descaling is necessary are:

- increased noise during boiling
- longer preparation time.

If usage is frequent, descaling should be carried out as follows:

- with soft water once a year
- with medium hard water every quarter year
- with hard water once a month.

In doubt regarding the water hardness in your area, you may call your local water department.

For ecological and health reasons, we recommend the exclusive use of biological materials such as citric acid, which can be obtained from KRUPS Consumer Service Department or drugstores.

Dissolve 2 tablespoonfuls of citric acid in ½ quart water and pour into the water container. Run this through 2 or 3 times as if making coffee, but using no ground coffee. The hot descaling solution must be allowed to cool down before being poured into the water container. Finally do the same twice using clear water.

LIMITED ONE YEAR WARRANTY

Your KRUPS # 867 is covered by the following warranty.

If within one year from date of purchase, this KRUPS product fails to function because of defects in material or workmanship, KRUPS North America will, at its option, repair or replace the unit without charge, provided the owner has a proof of date of purchase.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use on frequency or voltage other than marked on the product and/or described in the instructions, abuse including tampering, damage in transit, or use for commercial purposes. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

GUARANTEE OF PERFORMANCE

This fine KRUPS product is manufactured according to a rigid code of quality standards, and, with a minimum of care, should give years of **satisfying** service.

However, should the need arise for repairs or for replacement parts within or after the warranty period, please call our **CONSUMER SERVICE DEPARTMENT**:

(800) 528-5377
24-hours a day, 7 days a week

You will be provided with specific instruction on how to get your product repaired, as well as the name and address of your nearest authorized KRUPS Service Center. The department will also be able to answer any general product questions you may have.

Before calling the Consumer Service Department, please have the type number of your KRUPS appliance available.

You must have this information before calling our Consumer Service Department so that we may better answer your questions. The type number can be located by looking at the bottom of your appliance.

This product is Type # 887.

Any general **correspondance** can be addressed to:

KRUPS North America, Inc.
P.O. Box 3900
Peoria, IL 81812