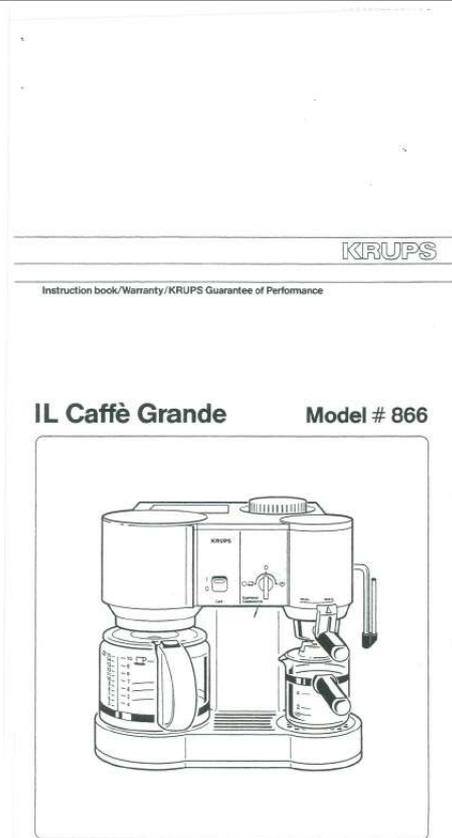




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You can read the recommendations in the user guide, the technical guide or the installation guide for KRUPS 866. You'll find the answers to all your questions on the KRUPS 866 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual KRUPS 866**  
**User guide KRUPS 866**  
**Operating instructions KRUPS 866**  
**Instructions for use KRUPS 866**  
**Instruction manual KRUPS 866**



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[KRUPS 866](#)

**Manual abstract:**

. Before turning your KRUPS coffeemaker on, please make sure that . Keep your hands and the cord away from hot parts of the appliance . during operation. Never clean with scouring powders or hard implements. A a KO- B C D b c e d I J E f h 9 Coffee A BCDE- - Hinged Water Chamber Warming Plate Ud On/Off Button Swing-Out Filter Holder Glass Carafe Thermostatically Controlled Espresso/Cappuccino a Boiler Cap b - Selector Switch for (espresso) ".a N(Off) "0. or (steam)" (" for cappuccino c - Steam Nozzle d Perfect Froth Attachment e - Filter Holder f - Filter Basket - - g - Cup h j i-Glass Carafe with Handle and Ud - Measuring Adapter Spoon - Removable Overflow Grid " Espresso/Cappuccino Ef 1 2 3 5. ~. n I) 7 0I o, ~"!.

-- 9 10 Espresso/Cappuccino Ai a ~ cl 14 .-'--= Qm d~ ~ 16 / I 17 . " Coffee ~ \). 1 tJf- EIJ- ;~ 3 """, PS 5 6 The KRUPS IL Caffe Grande 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. BEFORE YOU START.

We recommend that you get familiar with all the parts of your "IL Caffe Grande" 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 coffee maker as well. Wash all loose parts in warm, soapy water, rinse thoroughly and dry.

It is also recommended that you operate your "IL Caffe Grande" once without coffee using the instruction provided for espresso and coffee making. CAUTION - PRESSURE It is important to remember to NEVER open the filter holder (e) or boiler cap (a) while your "IL Caffe Grande" is 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, 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 (2-2 1/2 oz.) demitasse cups. The mark of real espresso is its wonderful inviting fragrance and its rich frothed topping, a light brown "crema". Your "IL Caffe Grande", properly used, will always produce espresso that is deep, dark, and delicious. Just follow the instructions and use fresh, well-roasted, pre-ground espresso or espresso beans you grind yourself.

Grinding Espresso Beans If you use the KRUPS "Fast Touch" (model # 203), or "Touch Top" (model # 208) coffee mills, the grinding time for 4 cups of espresso is approximately 16-18 seconds. Remember: Espresso requires a fine grind. Making Espresso 1. Place your "IL Caffe Grande" 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.



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