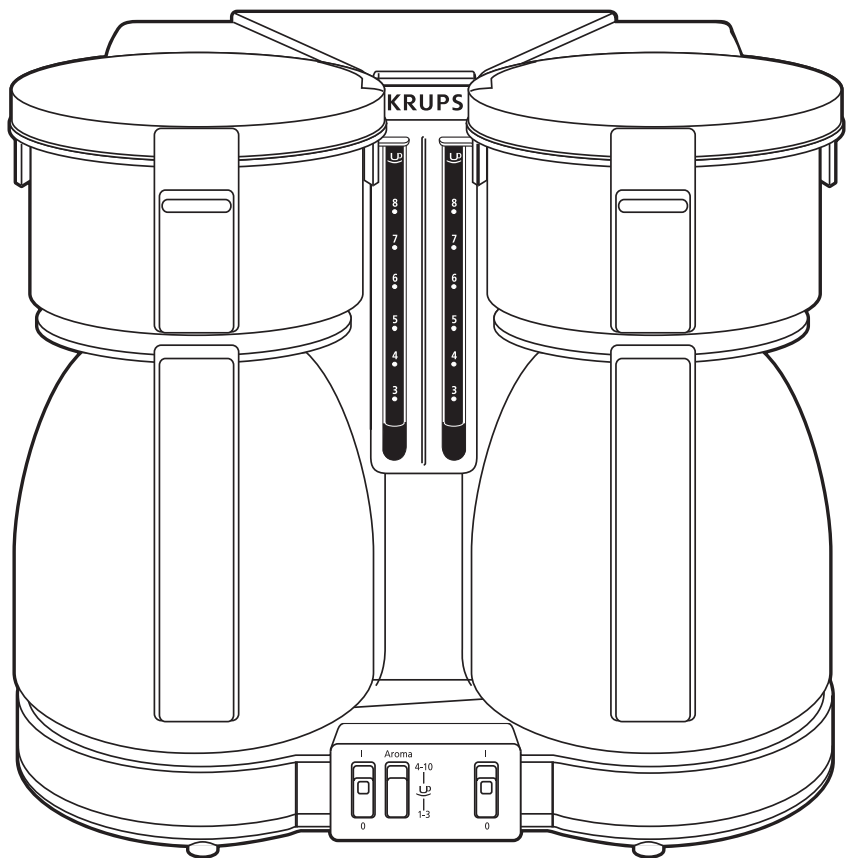


KRUPS



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

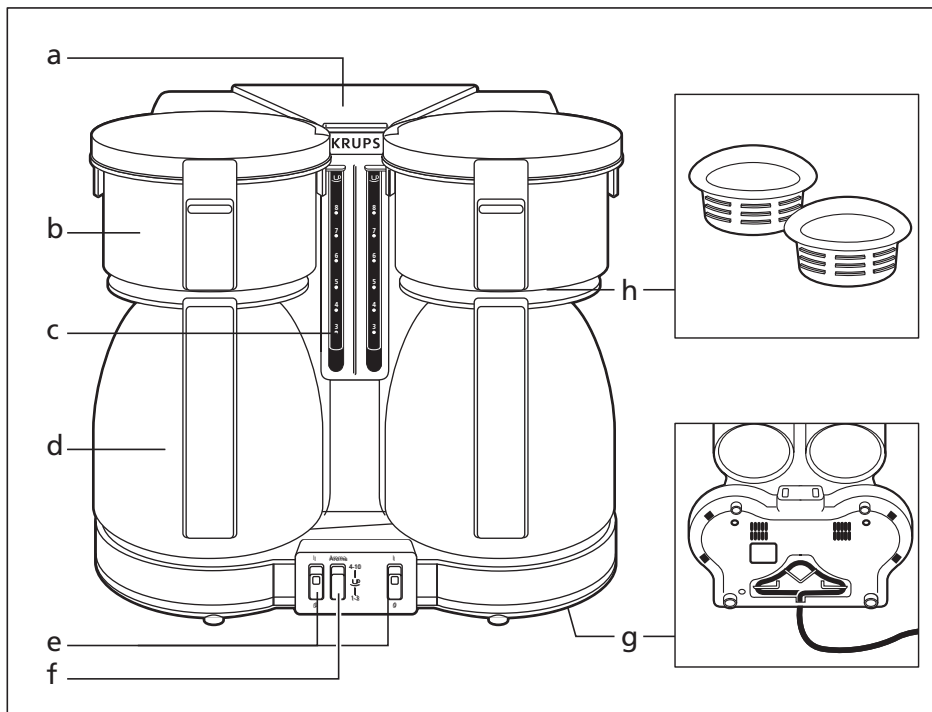
- 1 - Read all instructions.
- 2 - Do not touch hot surfaces. Use handles or knobs.
- 3 - To protect against fire, electric shock and injury to persons, do not place cord, plugs or appliance in water or other liquid.
- 4 - Close supervision is necessary when any appliance is used near children. Keep appliance out of reach of children.
- 5 - Not intended for use by children.
- 6 - Burns can occur from touching hot plate, hot metal part, hot water or steam. Exercise caution.
- 7 - Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, before cleaning the appliance, and before storing.
- 8 - 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 KRUPS Service Center for examination, repair or adjustment.
- 9 - The use of accessory attachments not recommended by KRUPS may result in fire, electric shock or injury to persons.
- 10-Do not use outdoors.
- 11-Do not let cord hang over edge of table or counter or touch hot surfaces.
- 12-Do not place on or near a hot gas or electric burner, or in a heated oven.
- 13-To disconnect, turn the control to “off”, then remove plug from wall outlet. Do not yank cord, instead grasp plug and pull to disconnect.
- 14-Do not use appliance for other than intended use.
- 15-Scalding may occur if the carafe and brew basket is removed during the brewing cycles.

- 16-Do not pour liquids other than water and descaling solutions specified in this manual into the water tank.
- 17-Do not pour cold water into the water reservoir immediately after brewing. Allow the unit to cool down before refilling the reservoir.
- 18-This appliance is intended for household use only.
- 19-Protect the appliance against humidity and freezing.
- 20-Do not immerse the appliance in water.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

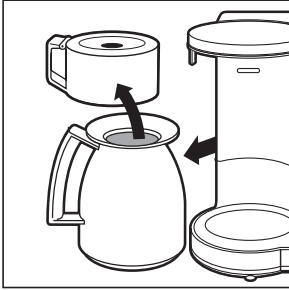
- A. We do not recommend using an extension cord with this device.
- B. If an extension cord is absolutely necessary :
 - 1 - the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - 2 - To reduce the risk of injury, do not drape cord over the counter top or table top where it can be pulled on by children or tripped over unintentionally.
- C. This appliance has a polarized plug (one blade is wider than other). To reduce the risk of electric shock, this plug is intended to fit into 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 modify the plug in any way.



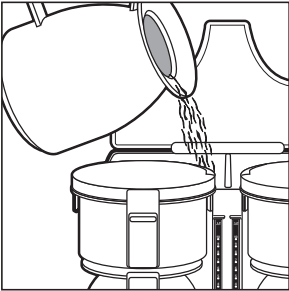
- a - Water reservoir lid**
- b - Removable brew baskets - dishwasher safe**
- c - Dual water level indicators**
- d - Double walled stainless steel thermal carafe**
- e - On / Off controls with unlimited power indicators**
- f - Aroma function switch for small batches**
- g - cord storage located under the machine**
- h - Thermal carafe lids**

BEFORE USING FOR THE FIRST TIME

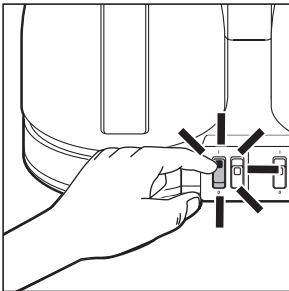
Before brewing your first pot of coffee run one cycle using both sides of the machine, with no coffee filters and no coffee grounds.



- A brew basket sits on top of each carafe.
- Pull the carafe out from the machine and remove the brew basket.
- The brew basket is designed to sit upright on a counter top for ease of handling.



- Fill each side of the machine with a full carafe (10-cups) of water. Cups are measured as 5 oz each.
- The dual water level indicator will show how much water is in each reservoir.
- Place the brew basket on the top of the carafe and be sure both carafes are seated firmly in the machine.



- Press the "On" button for both the left and right sides of the machine. A red light will illuminate to indicate the brew cycle is in process.

When the cycle is complete shut the machine off and discard the water. This process will clear any dust or sediment left in the machine from the manufacturing process.

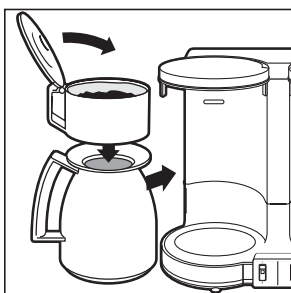
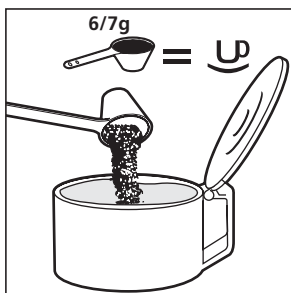
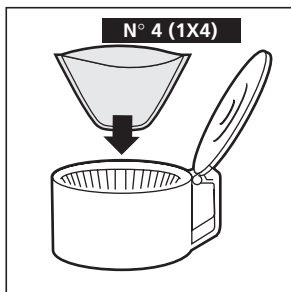
Your machine is now ready to use.

BREWING COFFEE

Brewing delicious coffee is an art and a science. Your machine is designed to deliver the ultimate result in the cup, with that result being highly dependant on 4 basic factors :

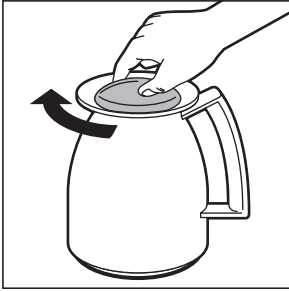
the water, the coffee, the ratio and the grind. Read more about these important factors on the following pages.

USING THE MACHINE



- Follow the same procedure above however add #4 paper filter to the brew basket(s) and carefully measured amount of ground coffee. (see section titled THE RATIO)
- The dual independent brewing systems can produce 2 full 10-cup pots of coffee simultaneously.
- Check that the Aroma function switch is set on the "4-max" setting for a normal batch. This function can be switched to the 1-3 cup setting for small batches (see BREWING SMALL BATCHES for more info)
- The brew cycle is complete when the water level indicators show the reservoirs have been emptied and the tell-tale sounds of brewing have ceased.
- Turn off the machine.

- Remove the carafe and its brew basket and discard the used grounds and filter.



- Install the specially designed carafe lids that seal the hot coffee off from the surrounding air and keep precious heat from escaping. Tighten by turning to the right ensuring the lid is seated correctly and the gasket makes a good seal with the carafe.



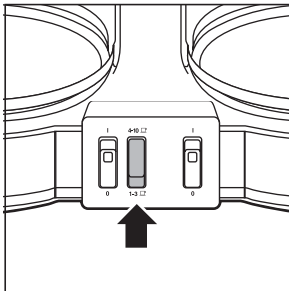
- To pour the lid needs only a 1/4 turn the left. The exclusive drip-free carafe design allows the coffee to be poured from any angle.
- The high quality stainless steel carafes are stainless steel inside and out. Double walled with a vacuum thermal barrier, they will keep your coffee hot for several hours. However, it is best to brew only as much as you need for the following 60-90 minutes since brewed coffee naturally begins to lose its best flavor after that time, even in the thermal carafe where it is protected from air and light.

BREWING SMALL BATCHES

The Aroma function is a special brew process for small batches of coffee, between 1 and 3 cups

Hot water would normally pass too quickly through such small amounts of ground coffee.

NOTE : This function is only available for the left side of the machine.



- Before brewing your small batch on the left side of the machine set the Aroma function switch to the bottom position marked 1-3 cups.
- The Aroma function electronically slows the brew cycle by heating water in timed intervals to extend the contact time with the grounds. This results in a proper extraction for the small batch.

THE WATER

The water is a critical factor in the taste of your brewed coffee. Filtered water is normally the best choice to help avoid the minerals and chlorine that can be found in municipal water systems. However if your water tastes good then it should be good for your coffee.

Never pour milk, prepared coffee, tea, etc. into water tank.

THE COFFEE

Choose your beans wisely. It is best to use premium whole beans from a trusted brand or roaster. Arabica beans provide the best flavors and typically have lower caffeine content, and while Robusta beans are less expensive and easier to grow their flavor profile relegating them for use only in blends.

Beans can be roasted very lightly to provide a smooth aromatic taste or roasted dark to provide slightly stronger flavors that can have smokey or toasted undertones.

A good coffee roaster will be able to describe the flavors that the beans will impart to your brewed coffee.

Note : Experiment with different beans and different roasts to identify one or several that suite your tastes.

The dual carafe system on this machine allows you to brew 2 types of coffee at the same time, perfect for entertaining and to provide a variety of flavors simultaneously; one pot each of light roast and dark roast, regular and decaf or flavored coffee or 2 full carafes of your favorite blend.

THE RATIO

The amount of coffee must be carefully measured against the volume of water for each brew cycle. It is important to use enough coffee to avoid over extraction. A small amount of coffee would be overwhelmed by a large volume of hot water. The carafe measures "cups" as 5 oz each. Maximum capacity for each carafe is 50 oz.

The volume of brewed coffee will be slightly less because the ground coffee will absorb a certain amount. Krups recommends using 7 grams of ground coffee per 5 oz cup of water.

7 grams can be measured in one rounded tablespoon.

If the resulting brew seems too strong you can adjust by using slightly less ground coffee. If you prefer a much lighter flavor it is best to brew at the recommended ratio and dilute the resulting brew with a measure of hot water.

This allows the best flavor to be extracted from the beans while avoiding over extraction of too small an amount of ground coffee.

THE GRIND

The method of grinding and the level of fineness of the grind have a significant impact on the resulting taste of the brewed coffee. Ideally you should grind fresh roasted whole beans just before brewing. Be aware that this machine is set to brew the most common grinds found on store shelves. Typically pre-ground coffees are of a similar size, medium-coarse. A very fine grind will produce much stronger flavors but risks becoming over extracted during the brew cycle producing a more bitter taste. You can learn more about coffee grinding and about Krups range of grinders at our website www.krupsusa.com

CLEANING THE MACHINE

All parts of the machine that contact the coffee should be cleaned regularly. The brew baskets and thermal carafe lids are dishwasher safe. The stainless steel carafes are best to be cleaned with a soft cloth and mild detergent. The body of the machine can be wiped with a cloth. Never use abrasive detergents or scouring pads on any part of the machine. Do not submerge the machine in water.

DESCALING THE MACHINE

Your coffee machine should be descaled periodically or whenever the brew cycle has slowed noticeably. It is recommended to descale at least every 3 months using a descaling solution designed for use in coffee machines. Visit www.krupsonestore.com for approved descaling products.

Before descaling remove the permanent filter from the brew basket, if applicable. Fill the water tank and add the descaling powder to the water. Press "ON" and let 1/2 of the water run through the machine and into the carafe, then turn the machine off. Let the solution sit for 20-30 minutes. Turn the machine on again and let the rest of water run through. Discard the water and run another cycle with clean water to rinse the system.

ACCESSORIES

Paper filters : Item 983

Gold Tone Filter : Item 049

Descaling Kit : Item 42841 (3 per box)

LIMITED WARRANTY

This Krups' product is warranted for 1 year from the date of purchase against defects in material and workmanship. During this period, the Krups' product that, upon inspection by Krups, is proved defective, will be repaired or replaced, at Krups' option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product. This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow Krups' instructions, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by Krups, or use for commercial purposes, or appliances not descaled as specified.

THE WARRANTIES SET FORTH HEREIN ARE EXCLUSIVE AND NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, ARE MADE BY KRUPS OR ARE AUTHORIZED TO BE MADE WITH RESPECT TO THE PRODUCT.

Some states do not allow limitations on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

If you believe your product is defective, take the product (or send it postage prepaid) along with proof of purchase to the nearest authorized Krups Service Center. (To find the nearest authorized Krups Service Center visit the Krups website or contact the Krups Consumer Service in your country indicated below).

If you send the product, please include a letter explaining the nature of the claimed defect.

Krups Service Centre locations can be found by visiting the website :

www.krupsUSA.com in the USA or

www.krups.ca in Canada.

When shipping the product to the service center please include a note explaining the issue, a copy of the sales receipt and provide a valid return address on the outside of the shipping box (no PO Boxes).

If the product is out of warranty or warranty can't be validated, the service center will send an estimate of repair for your approval.

CONSUMER SERVICE

If you have additional questions, please call our Consumer Service Department. It is helpful to have the product available at the time of your call and to know the reference number that can generally be found on the base of the product.

USA :

Phone 1-800-526-5377

Hours* Monday – Friday from 8:00 a.m. – 6:30 p.m. (EST)

Letters should be addressed to :

Krups

196 Boston Avenue

Medford, MA 02155

Only letters can be accepted at this address. Packages without a return authorization number will be refused.

CANADA :

Phone 1-800-418-3325

Hours* Monday – Friday 8:30 a.m. – 4:30 p.m. (EST)

Letters should be addressed to

Groupe SEB Canada Inc.

455 Finchdene Square

Scarborough, Ontario M1X 1B7

*Please note hours are subject to change.

