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# KRUPS XP1020 Owner's Manual

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----- Manual continues below -----

**XP 1020**

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Instructions for use **E**

Modo de empleo **S**

Mode d'emploi **F**



# 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 before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or appliances in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. Keep out of reach of children. Not intended for use by children.
5. Do not plug the machine into anything other than a polarized plug. Verify that the voltage indicated on the technical specifications plate on the bottom of the unit corresponds to your electrical installation.
6. 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.
7. 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 your nearest authorized KRUPS Service Center for examination, repair or adjustment (see Limited Warranty).
8. The use of accessory attachments not recommended by KRUPS may result in fire, electric shock or injury to persons.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot surface (such as a hot gas or electric burner), in a heated oven, or near flame.
12. To disconnect, turn switch to "Off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Use extreme caution when dispensing hot steam.
15. Never immerse the machine in water.
16. Avoid touching the electrical cord as well as any other part which may become hot during the use of the machine (steam nozzle).
17. Do not use the machine without the drip tray and drip tray grid in place.
18. Do not open water tank cap until unit has cooled completely.
19. NEVER REMOVE THE FILTER-HOLDER OR OPEN THE BOILER CAP, WITHOUT HAVING PREVIOUSLY RELEASED THE REMAINING PRESSURE IN THE APPLIANCE.
20. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
21. Children should be supervised to ensure that they do not play with the appliance.

### **Appliance with Glass Carafe**

- A. The carafe is designed for use only 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 harsh cleansers, steel wool pads, or other abrasive material.

## SAVE THESE INSTRUCTIONS

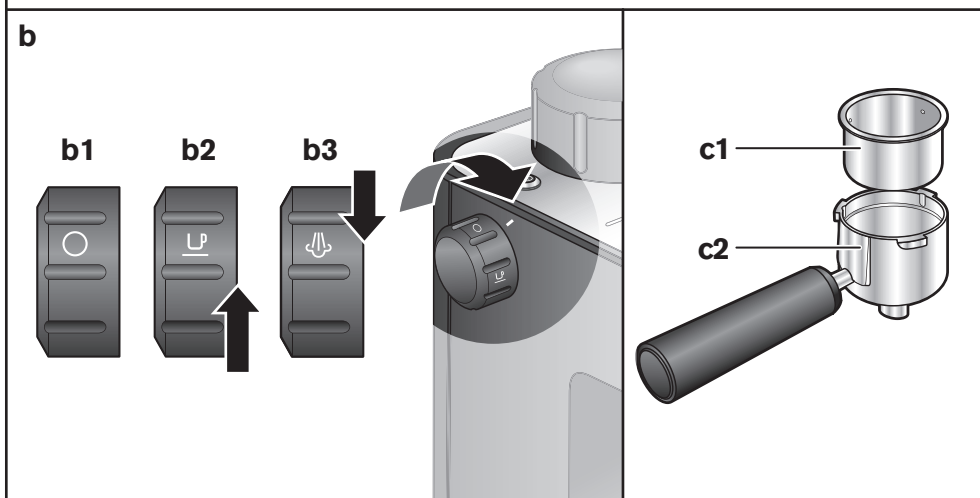
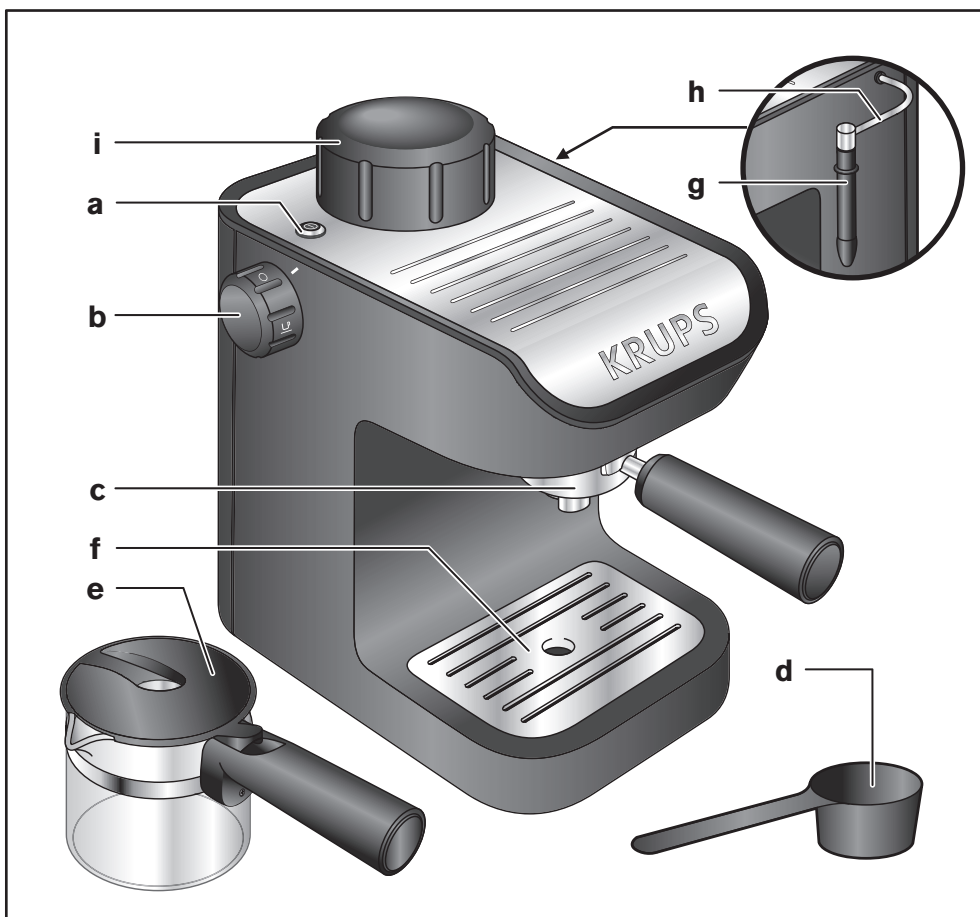
**SPECIAL CORD SET INSTRUCTIONS****REGARDING YOUR CORD SET:**

- 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 extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, (2) 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). 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.

**CAUTION:**

- This appliance is for household use only. Any servicing other than routine cleaning and user maintenance should be performed by an authorized KRUPS Service representative.
- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not remove the base of the machine. Repairs should be performed by authorized service personnel only.
- Never refill the water chamber while this appliance is in the «on» position. Turn the appliance off and let it cool down for ten minutes before refilling with water.
- Do not place carafe on a hot surface or in a heated oven.
- Never remove carafe before brewing is completely finished (this is the case when dripping from the filter holder into the carafe has stopped completely).
- Never clean with scouring powders or hard implements.
- Never use a microwave oven to warm up beverage in the carafe.

English



**DESCRIPTION:**

- |   |   |
|---|---|
| <p><b>a. ON/OFF Pilot light</b></p> <p><b>b. Selector knob</b></p> <p>b1 Off position</p> <p>b2 Espresso-coffee making position</p> <p>b3 Hot steam position</p> <p><b>c. Filter-holder</b></p> <p>c1 Removable filter for 1 to 4 cups</p> <p>c2 Lock for removal of coffee grounds</p> | <p><b>d. Measuring spoon</b></p> <p><b>e. Carafe</b></p> <p><b>f. Removable drip tray grid</b></p> <p><b>g. Cappuccino accessory</b></p> <p><b>h. Steam nozzle</b></p> <p><b>i. Boiler cap for water tank</b></p> |
|---|---|

**AUTHENTIC ESPRESSO**

Espresso is a far richer and aromatic brew than regular coffee. It is typically enjoyed in smaller quantities because of its richness, and for that reason, espresso is usually served in small (1.5 - 2 oz) cups.

Your appliance when properly used will produce espresso that is deep, dark and delicious. Just follow the instructions and use fresh, well-roasted, pre-ground coffee.

Preparing espresso or cappuccino is different from brewing regular drip coffee. One main difference is that the water will come to a boil and will then be forced through the ground coffee. This means that an espresso machine works under pressure and needs special attention.

**⚠ CAUTION - PRESSURE**

**Never open boiler cap (i) or remove filter holder (c) while your appliance is turned «on» or as long as there is pressure in the boiler container.**

To check for pressure:

- Turn the selector knob (**b**) to the "Off" position.
- Turn the selector knob to the steam position (**b3**). If steam comes out of the nozzle, then the boiler chamber is still under pressure. Close steam knob and proceed with instructions listed below.
- Take a pitcher filled with cold water and hold it underneath the steam nozzle with nozzle inserted into the pitcher. Then turn the selector knob to the steam position (**b3**). Leave steam release knob open until no more steam comes out of nozzle. When finished turn the selector knob (b) to the "Off" position.
- Now you can remove the boiler cap and the filter holder.

**⚠ CAUTION - HOT**

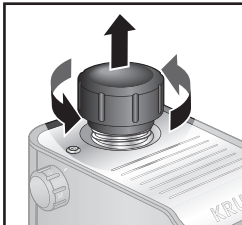
**Do not touch boiler cap (i) during operation. Before removing boiler cap turn off machine, let it cool down for at least 2 or 3 minutes. Relieve pressure. (See CAUTION-PRESSURE)**

## BEFORE FIRST USE

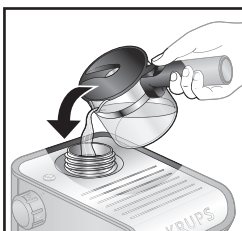
### Important!

- Before using for the first time, or after not having used for a considerable time, rinse the appliance as indicated below.

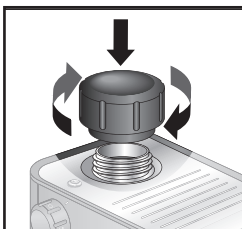
**Check that the appliance is unplugged.**



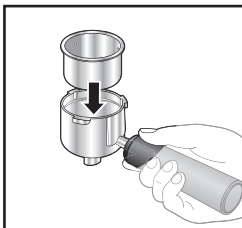
- Unscrew the boiler cap.



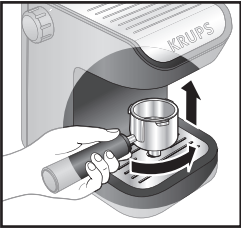
- Pour 8 oz (240 ml) of cold water. Do not use warm or hot water into the water tank.



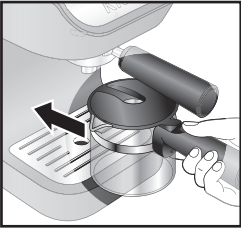
- Screw the boiler cap on tightly.



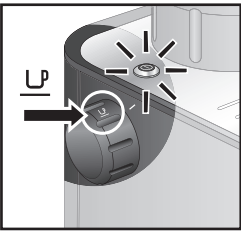
- Fit the filter (without any coffee) into the filter-holder and rotate filter inside filter-holder to secure it.



- Insert the filter holder in the appliance.
- Turn it firmly from left to right to put it into "locked" position.



- Place the carafe or a cup under the filter holder.
- Plug in the appliance.



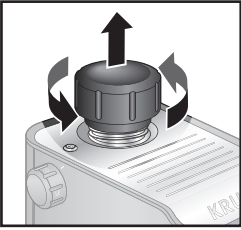
- Turn the selector knob to the "Coffee" position.

- The ON/OFF pilot light will light up.
- After a few minutes, the water will boil and hot water starts dripping. When the container/cup is full, turn the selector knob to "Off" position (**b1**).
- Place a cup under the steam nozzle and turn the selector knob to the steam setting (**b3**). When there is no more steam, turn to the "Off" position.
- Never remove filter holder or open boiler cap without having released remaining pressure in appliance. (See **CAUTION-PRESSURE**)

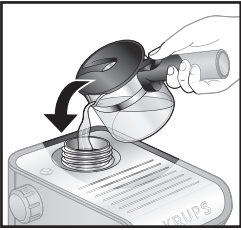


## MAKING ESPRESSO

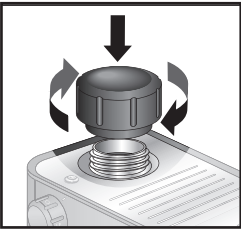
**Check that the appliance is unplugged and that there is no pressure.**  
(See **CAUTION-PRESSURE**)



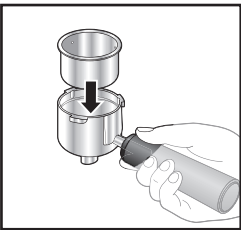
- Unscrew the boiler cap. Measure out the right amount of water for your needs and pour it into the water tank. For instance: an espresso-sized cup (small cup for strong coffee) = 1 to 2 oz (25 to 50 ml). A standard-sized cup (for milder coffee) = 3 to 4 oz (75 to 100 ml). Up to 4 espressos or 2 standard cups can be made at one time, without adding additional water to the tank.



- Pour the water into the tank.



- Screw the boiler cap.
- Plug in the appliance.

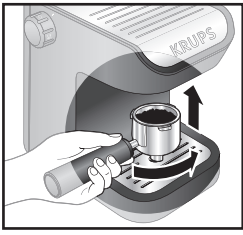


- Fit the filter into the filter-holder and rotate filter inside filter-holder to secure it.

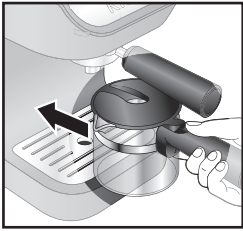
- Put the coffee into the filter holder using the measuring spoon. 1 full measuring spoon is the amount needed for 1 espresso. Using a tamper or the back of the measuring spoon tamp down the coffee.
- Remove any excess coffee on the edge of the filter-holder.

**ATTENTION!**

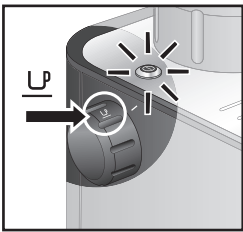
**Do not over fill or pack coffee too tightly.**



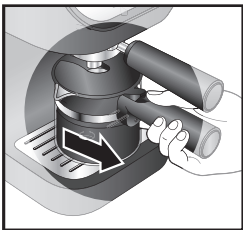
- Fit the filter-holder into the appliance turning it from left to right and locking it firmly into place.



- Place a cup or the carafe under the filter-holder.



- Turn the selector knob to "coffee".



- The ON/OFF pilot light will light up. After 3 to 4 minutes, the coffee will start to drip. Wait until the coffee has stopped dripping before removing the cup or carafe and then turn the selector knob to the "Off" position.

**ATTENTION!**

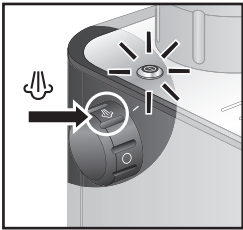
We advise you not to switch off the appliance before the coffee cycle is completely finished. At the end of the cycle, steam will dry out the coffee grounds thus producing a disc that is dryer and easy to remove.

- Never remove filter holder or open water tank without having released remaining pressure in appliance. (See **CAUTION-PRESSURE**)
- **Once you have removed the pressure the filter holder can be removed.** To throw away the coffee grounds, turn over the filter holder and shake it to make the coffee grounds fall out.

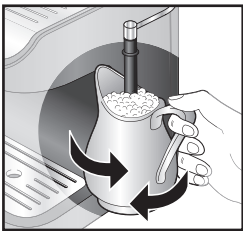
## MAKING CAPPUCCINOS

Follow the instructions for "Making Espresso" but add 2 oz (50 ml) of water to the volumes indicated.

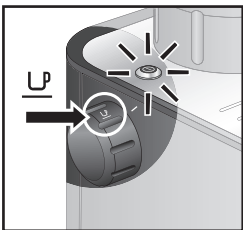
- An authentic cappuccino is made using 1/3 espresso, 1/3 hot steamed milk and 1/3 frothed milk. **We recommend frothing the milk before making the coffee.**
- Pour 4 to 6 oz (100 to 150 ml) of fresh, cold milk into a small pitcher. Do not use a pitcher cleaned with hot water and still warm. The pitcher should fit underneath the cappuccino nozzle. We recommend using 1 or 2% milk for a stiff, dense froth. Use whole milk if you prefer a creamy froth.



- Turn the knob to "Steam" position.



- When the steam starts coming out of the nozzle, immerse the nozzle in the pitcher of milk and make circular movements going up and down to froth the milk. It is important not to have the nozzle touch the bottom of your pitcher.



- Once the milk is frothed, put a cup underneath the filter holder. Turn the knob to the "Coffee" position.

- Once the coffee has finished dripping, spoon on the frothy milk to finish the cappuccino. Never remove filter holder or open boiler cap without having released remaining pressure. **(See CAUTION-PRESSURE)**

### ATTENTION!

#### Clogged Steam nozzle:

Milk residue will build up in the tip of the steam nozzle after frothing milk. To avoid clogging, remove the plastic housing of the cappuccino nozzle once appliance is cold, for easy cleaning. Then follow «cleaning the steam nozzle» as described in the section «Cleaning the Cappuccino Nozzle».

- Don't forget to replace the tip of the nozzle and screw on tightly.

## MAKING CAFFE LATTES

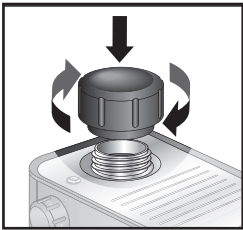
- Follow the instructions for "Making Cappuccinos" with the following proportions: 2/3 frothy milk, 1/3 espresso, and if desired you may spoon some milk foam on top.

## STEAMING WITHOUT MAKING ESPRESSO

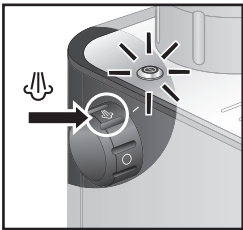
Steam is used to froth milk and also to reheat water (tea, hot drinks).

- Check that the appliance is unplugged and that there is no contained pressure. **(See CAUTION-PRESSURE)**
- Measure out a small amount of water and pour into tank. For example: 2 oz (50 ml) of liquid to heat 4 oz (100 ml) of liquid.

**Important: for maximum efficiency, avoid putting more than 4 oz (100 ml) of water into the tank.**



- Tightly screw on the boiler cap.
- Plug in the appliance.
- Immerse the steam nozzle in the liquid to be heated.



- Turn the knob to "steam".

- The ON/OFF pilot light will light up.
- Steam is produced after 2 to 3 minutes preheating.
- Once the liquid is hot, turn selector knob back to "Off" **(b1)** and unplug the appliance.

If you do not need all the water for steaming, proceed as follows:

- Turn off the machine.
- Release the remaining steam pressure into another container.
- Before turning the knob again, turn the knob to "steam" **(b3)** to remove any steam, take care to put a cup underneath the steam nozzle.

**CAUTION !**  
Do not turn the selector knob back to "Off" **(b1)** before all steam is released! **(See CAUTION - PRESSURE)**

## English

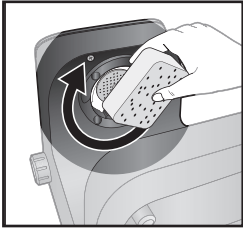
**ATTENTION!**

The plastic housing of the cappuccino nozzle (**g**) has 2 fine holes at the top which draw air into the milk.

If those holes get clogged, the milk will not be frothed properly. Therefore, do not dip the cappuccino nozzle in milk or froth up to those holes.

**ATTENTION!**

**Immediately after use, wash the steam nozzle with a moist sponge.**

**CLEANING AND SERVICING**

- Unplug the appliance and let it cool down completely before you clean it.
- Occasionally wipe the outside of the appliance with a damp cloth. Regularly wash and dry the drip tray and its grid.
- Do not use alcohol-based or abrasive cleaning products or solvents.
- Regularly clean the grid through which the hot water passes with a damp sponge.
- Important: Never use soap or other cleaning agents as it will impact the taste of your beverages.

**CLEANING THE CAPPUCCINO 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, remove the plastic housing of the cappuccino nozzle (**g**) once appliance is cold and then unscrew the tip of the steam nozzle.

Remove all milk particles using a sewing needle and rinse under the faucet. Replace nozzle tip making sure to screw it on tightly. Wipe off the outside of the nozzle with a wet cloth. The plastic housing of the cappuccino nozzle should be rinsed in warm water. If the small suction openings are clogged up, they can be opened with a small needle.

**CAUTION !**

**Do not try to open or disassemble the main body of the machine.**

**DECALCIFYING THE ESPRESSO SIDE**

**The warranty does not cover faulty or broken espresso machine due to not being descaled.**

■ Due to the acidity of the cleaning solution, we recommend protecting your worktop and sink during the descaling process, especially if it is made of marble or stone. Isolate your appliance with a tea towel, a tablecloth or a tray that you do not require.

The espresso machine must be descaled 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. Remove the plastic housing of the cappuccino nozzle (**g**).

As a descaling agent we recommend the use of Krups descaling solution N°F054 available at authorized Krups retailers and Service Centres or by contacting your respective countries Customer Service Department.

3. Dissolve a packet of KRUPS descaling solution in 10 oz/300 ml of lukewarm water and pour into the boiler container and screw back the cap. Put a container under the brewing head and another under the steam nozzle.

**(Note:** Do not secure the filter holder **(c)** during decalcification).

4. Open the steam valve and turn on the appliance. Allow the descaling solution to run out of the espresso outlet and the steam nozzle.
5. After each brewing cycle, switch off the appliance and allow the appliance to cool down.
6. Repeat this operation once again.

Following this, allow 2 boiler containers 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 plastic housing of the cappuccino nozzle onto the steam nozzle.

## TROUBLESHOOTING

Problems	Probable Causes	Solutions
<b>Espresso</b>		
The coffee drips too slowly.	Ground coffee too fine.	Use more coarsely ground coffee.
	Filter blocked.	Clean it with a brush.
	Water passage grid is clogged.	Clean the appliance when cold.
	Presence of scale.	De-Scale the appliance.
The coffee drips too slowly.	Dirty filter-holder or dirty filter.	Clean them with hot water.
	Ground coffee too fine.	Use more coarsely ground coffee.
The coffee doesn't drip.	Knob in the "Steam" position <b>(b3)</b> .	Turn knob to the "Coffee" position <b>(b2)</b> .
The espresso leaks onto the filter holder sides.	Filter holder is clogged up.	Remove any excess ground coffee.
	Filter holder badly positioned.	Put it back into place and lock it into position.
Bad taste.	Insufficient rinsing.	Follow the rinsing instructions.
<b>Steam</b>		
Water runs out of the filter holder.	Knob in "Coffee" position <b>(b2)</b> .	Turn knob to "Steam" <b>(b3)</b> .
Little or no steam in "steam" position.	Knob opened too early.	Close the "Steam" knob for 2 minutes.
The steam nozzle doesn't froth the milk.	Blocked steam nozzle.	Rinse out the steam nozzle.
	Whole milk used.	Use 1 or 2% milk.
	Milk not fresh or cold enough.	Always use very fresh, cold milk.
	Container doesn't have the right shape.	Use a small diameter container-neck (small jug).

If troubleshooting does not help, please reference warranty or call your respective countries Consumer Service Department. Before calling consumer service, please have the model/type number from bottom of appliance.

**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 misuses 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 nor repair not authorized by KRUPS, or use for commercial purposes.

**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 OF THE PRODUCT.**

Some states do not allow limitation on how long an implied warranty lasts and 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, bring the product (or send it, postage prepaid) along with proof of purchase to the nearest authorized KRUPS Service Center. (Please contact your respective country's consumer service department, indicated below for the address of the nearest authorized KRUPS Service Center.)

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

**If you have additional questions, please call our Consumer Service Department at:**

United States : 1-866-668-0325;  
Mon - Fri 8:00 a.m. - 6:30 pm (EST).  
[www.krupsUSA.com](http://www.krupsUSA.com)

Canada : 1-800-418-3325;  
Mon - Fri 8:30 a.m. - 4:30 p.m. (EST)  
[www.Krups.ca](http://www.Krups.ca)

Please note hours are subject to change.

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.

Any general correspondence can be addressed to:

Groupe SEB USA  
2121 Eden Road  
Millville, NJ 08332

Groupe SEB Canada Inc.  
345, avenue Passmore  
Toronto, Ontario  
Canada M1V 3N8

**Only letters can be accepted at this address. Shipments and packages that do not have a return authorization number will be refused.**