

KRUPS®

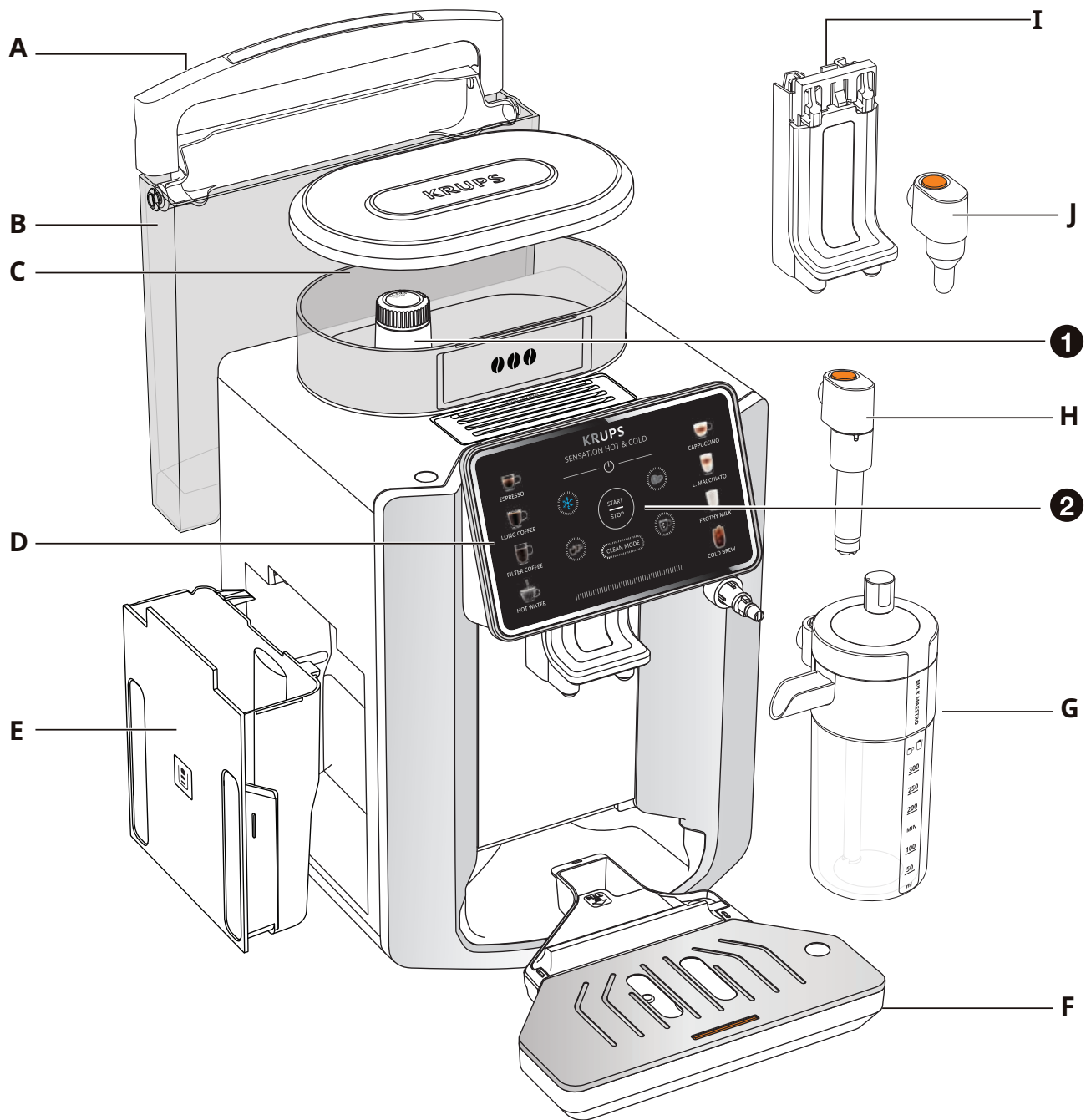
SENSATION HOT & COLD EA913/EA914/EA915/EA916



Visual depending on model

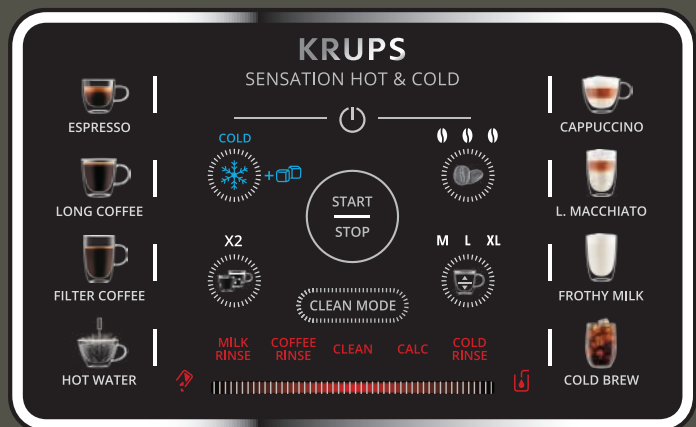
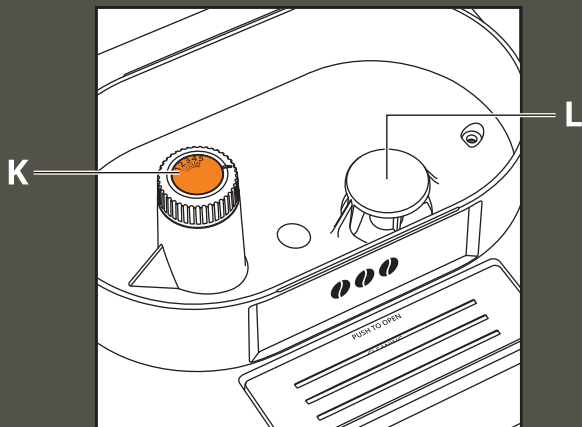
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1

2



DESCRIPTION

- | | |
|-----------------------------|-----------------------------------|
| A. Water tank handle/lid | G. Milk pot* |
| B. Water tank | H. Steam nozzle* |
| C. Coffee bean tank | I. Coffee nozzles |
| D. Control panel | J. Water nozzle |
| E. Coffee grounds collector | K. Grinding fineness setting knob |
| F. Drip tray | L. Coffee grinder |

**depending on model*

Dear Customer,

Thank you for purchasing a KRUPS Espresso machine with built-in grinder. KRUPS Espresso machines with built-in grinders are designed, developed and manufactured in France, thereby ensuring the strictest guarantees in terms of origin and manufacturing quality. Your machine is designed to be as easy to use as possible and to create barista-quality drinks. Enjoy an espresso, long coffee, filter coffee and other types of coffee, all at the touch of a button. To make things easier for you, KRUPS has developed smart indicator light technology, which will guide you when using your machine and brighten up your coffee breaks. The advanced technology present in your machine enables you to obtain the best possible result, revealing the maximum amount of aromas and flavours from freshly ground coffee beans. We hope you enjoy great coffee breaks and are completely satisfied with your KRUPS machine.

The KRUPS Team



1. IMPORTANT PRODUCT INFORMATION

Carefully read the user manual and "safety instructions" booklet before you use your appliance for the first time. Improper use will absolve KRUPS of any liability.

1.1 SYMBOL GUIDE FOR USER MANUAL



Danger: Warning against the risk of serious bodily injury or death. The lightning symbol alerts you to electricity-related dangers.



Caution: Warning against any possible malfunction, damage or destruction of the appliance.



Important: General or important remark for operating the appliance.



1.2 ACCESSORIES SUPPLIED WITH YOUR MACHINE

Check the accessories supplied with your machine. If a part is missing, contact your KRUPS customer service directly.

SUPPLIED ACCESSORIES		
1	User manual – Quick Start Guide – Safety instructions booklet Directory of KRUPS After-Sales Service centres Warranty documents	
SENSATION HOT & COLD COFFEE EA913		
2	Cleaning needle for the steam system	
3	Steam nozzle	

SENSATION HOT & COLD MILK EA914 - E1915 - EA916

4	Milk Maestro milk pot	
5	Water nozzle	

 **Caution:** Only use KRUPS accessories with this machine to maintain the warranty.



1.3 TECHNICAL DATA

Appliance	Automatic Espresso EA913 - EA914 - EA915 - EA916
Power supply	~220–240 V/50 Hz
Pump pressure	15 bar
Coffee bean container	260 g
Energy consumption	In operation: 1450 W
Water tank	1.7 l
Getting started and storage	Inside, in a dry place (away from frost)
Dimensions (mm) H x W x D	360 x 240 x 340
Weight EA91 (kg)	8.9

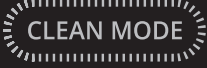
Subject to technical modifications.

1.4 INTERFACE

Button	Description / General functions
	Turn the machine on and off. A beep sounds each time the ON/OFF button is pressed.
 ESPRESSO  CAPPUCCINO  LONG COFFEE  L. MACCHIATO  FILTER COFFEE  FROTHY MILK  HOT WATER  COLD BREW	Choose which drink to prepare.* When a drink is selected, an indicator light turns on next to it.
 STEAM	Select the steam function* to froth milk for a manual milky drink preparation. When a beverage is selected, an indicator light turns on next to it. NB: The START/STOP button must be pressed twice: once to preheat the machine and again to start the steam.
	Start or stop the current preparation/maintenance.

*According to model

*According to model

Button	Description / General functions
	Press after drink selection to increase or reduce the coffee strength, it changes the amount of ground coffee used. Three possible choices from weak to strong. The selection is indicated by one, two or three backlit coffee beans.
M L XL 	Press after drink selection to increase or reduce the drink volume, by modifying the water flow volume. Three possible choices from a small to a large drink. The selection is indicated by a backlit M, L or XL.
X2 	Press after drink selection to make double the amount. The selection is indicated by a backlit X2. The X2 function is not available for all the beverages.
COLD 	Press after drink selection to activate Chill Mode. Add ice cubes when the ice light is on.
 CLEAN MODE	Press to access maintenance and select the type to be performed: rinsing, cleaning or descaling. The selected maintenance is backlit in red.

1.5 INDICATOR LIGHTS

Your KRUPS Sensation Hot & Cold machine has smart indicator light technology to make your life easier. The machine automatically detects and monitors the water and ground coffee levels. When you need to fill or empty your containers, an indicator light will let you know. The machine will also notify you when rinsing, cleaning or descaling is required.

Indicator light	Description
	START/STOP LED is flashing ==> Press START/STOP to continue the current action START/STOP LED is solid ==> Action in progress
	Indicator light strip (white/red): – Solid white: Machine is ready for use – Blinking white: Drink is being made – Solid red: A maintenance service must be performed – Blinking red: Maintenance in progress
MILK RINSE	Rinsing the Milk Maestro milk pot is required*. To begin, press "Clean Mode" and then "START/STOP". Refer to the "Quick Start Guide" on how to rinse the Milk Maestro milk pot. <i>*According to model</i>
COFFEE RINSE	Rinsing is required. To begin, press "Clean Mode" and then "START/STOP". Refer to the "Quick Start Guide" on how to rinse the machine.
CLEAN	Cleaning is required. To begin, press "Clean Mode" and then "START/STOP". Refer to the "Quick Start Guide" on how to clean the machine.
CALC	Descaling is required. To begin, press "Clean Mode" and then "START/STOP". Refer to the "Quick Start Guide" on how to descale the machine.
	The coffee grounds container is full, it must be emptied. Refer to the "Quick Start Guide" for how empty the coffee grounds container.
	The water tank is almost empty, it must be filled. Refer to the "Quick Start Guide" on how to fill the water tank.
COLD RINSE	Cooling is required before Cold Brew extraction. Press "START/STOP". Refer to the "Quick Start Guide" for details.
	All indicator lights are flashing: machine error or blockage. Refer to the paragraph "ANSWERS TO YOUR QUESTIONS".



2. GETTING STARTED & APPLIANCE INSTALLATION

GETTING STARTED

Place the machine on a stable, horizontal, clean and dry work surface.

Before first use, priming the machine allows the water circuits to be filled, so that the machine can operate. Preheating and automatic rinsing will take place.

For more information, refer to the “Quick Start Guide” on how to start your machine for the first time.

Your appliance has been checked and tested before leaving the manufacturing facility. Despite all the attention paid to cleaning, it is nevertheless possible that you may find coffee residue in the coffee grinder and/or drops of coffee on the drip tray grid. When unpacking, you may also notice the presence of dust on the machine due to the protective material. We recommend that you thoroughly clean your machine before first use with a cloth.

Thank you for your understanding.

Never use a damaged appliance.



HINTS & TIPS

WATER

The quality of the water greatly influences the quality of the flavour. Limescale and chlorine can alter the taste of coffee. To preserve all the coffee aromas, we recommend that you use fresh, clear water with a Aqua Filter System cartridge or bottled water with dry residue below 800 mg/l (see label on bottle).

If the machine has not been used for a period of time, we recommend replacing the water in the tank before use.

See the paragraph **FILTER AND WATER HARDNESS**.

CUP

When preparing hot drinks, we recommend using preheated cups (by passing them under hot water) with the size adapted to your desired quantity.

COFFEE BEANS

Roasted coffee beans may lose their aroma if they are not protected. We advise you to use the amount of coffee beans equivalent to your consumption for 2–3 days and to choose 250g bags.

The quality of coffee beans varies and tastes are subjective. Arabica beans will give you fine, floral aromas unlike Robusta beans, which are higher in caffeine, more bitter and full-bodied. It is common to mix the two types of coffee to get a more balanced flavour. Please do not hesitate to seek advice from your coffee roaster.

We do not recommend using oily or caramelised coffee beans as these can damage the machine.

The coffee grind influences the strength of the flavour and the quality of the crema. The finer the grind, the smoother the crema. Grinding can also be adapted to the desired drink.



2.1 FILTER INSTALLATION

WHY INSTALL A FILTER CARTRIDGE?

The KRUPS Aqua Filter System cartridge helps to optimise the taste of your coffee, limit the buildup of limescale and reduce the need for maintenance. To ensure that your machine lasts for a long time, we recommend that you use a filter cartridge. This accessory is available from KRUPS.com.

WHEN SHOULD YOU CHANGE THE AQUA FILTER SYSTEM CARTRIDGE?



- Two months after installation.
- When you install your cartridge, we advise you to turn the grey ring at the top of the filter cartridge to show the date of installation plus two months.

HOW TO INSTALL THE AQUA FILTER SYSTEM CARTRIDGE



- Your machine should be plugged in and switched on
- The cartridge goes in the water tank
- Position the cartridge with the numbered ring at the top
- Use the black screw accessory supplied with the cartridge to properly position and screw in the cartridge
- On the screen, press  for 3 seconds.
- Place a container (minimum 500 mL) under the steam nozzle
- The  button and the COFFEE RINSE  will flash
- Press twice  to initiate use of the filter
- The light strip will breath red during installation
- Installation is complete when the light strip turns solid white again



2.2 GRINDER: ADJUSTING THE GRIND

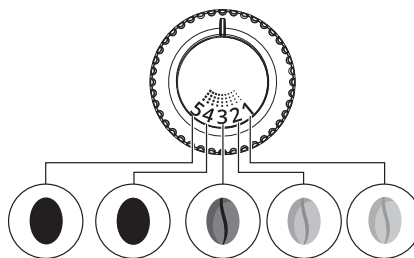
WHY ADJUST THE GRIND?

In general, you need to adjust the grind when you change the type of coffee beans or to adjust the strength of your coffee. Varying the grind makes it possible to adapt to different types of coffee bean:

A highly roasted and oily coffee bean will require a coarser grind,

A more lightly roasted coffee bean will be drier and will require a finer grind.

Roasting



Very intense
(Dark French)

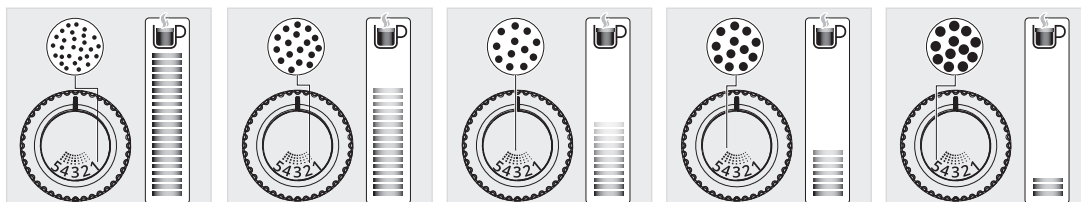
Intense
(French)

Strong
(Light French)

Medium
(Amber)

Light
(Blonde)

In addition, for the same coffee, the setting of your grind impacts the aroma in the cup: the finer the grind, the stronger the flavour:



Position 1
Extra fine

Position 2
Fine

Position 3
Average

Position 4
Coarse

Position 5
Extra coarse

HOW TO ADJUST THE GRIND?

Turn the setting button located in the coffee bean container to suit your coffee bean type and the strength of the flavour desired (5 levels – see above). This adjustment must be performed during grinding and notch by notch. After three preparations, you will notice a distinct difference in taste.



Caution: We do not recommend the use of oily or caramelised coffee beans as these are difficult for the grinder to process. These can damage the machine and lead to poor sensor performance.



3. PREPARING DRINKS

DRINKS AVAILABLE FROM THIS MACHINE*:

KRUPS Sensation Hot & Cold allows you to make a wide range of drinks depending on your preference. The preparations can be accessed directly on your control panel:

	DRINKS	Sizes Available	Strength Available	X2	Ice cubes for iced drinks +
	Espresso	M : 40 ml / L : 55 ml / XL : 70 ml	0 / 00 / 000	✓	
	Iced espresso ❄️	M: 70 ml			2
	Doppio	M: 80 ml / L: 110 ml / XL: 140 ml	0 / 00 / 000		
	Iced Doppio ❄️	L : 160 ml			4
	Long Coffee	M: 80 ml / L: 120 ml / XL: 180 ml	0 / 00 / 000	✓	
	Iced Long Coffee ❄️	L : 210 ml			6
	Americano	M: 90 ml / L: 120 ml / XL: 150 ml	0 / 00 / 000		
	Iced Americano ❄️	L: 180 ml			4
	Filter Coffee	M: 120 ml / L: 150 ml / XL: 170 ml	0 / 00 / 000	✓	
	Iced Filter Coffee ❄️	L: 280 ml			8
	Hot Water	M: 100 ml / L: 200 ml / XL: 300 ml			
	Cold Brew ❄️	L: 240 ml	0 / 00 / 000		4
	Cappuccino	M / L / XL	0 / 00 / 000	✓	
	Iced Cappuccino ❄️	M			5
	Caffe Latte	M / L / XL	0 / 00 / 000		
	Iced Caffe Latte ❄️	L			5
	Latte Macchiato	M / L / XL	0 / 00 / 000	✓	
	Iced Latte Macchiato ❄️	L	0 / 00 / 000		6
	Frothy Milk	M / L / XL			
	Steam				

*According to model

Please note that the default settings (in bold) are the settings recommended by KRUPS to ensure an optimal preparation.



HINTS & TIPS

Every time you choose a drink, the machine will use the most recent settings.

FOR YOUR INFORMATION, YOUR MACHINE WILL AUTOMATICALLY PERFORM THE FOLLOWING STEPS TO PREPARE YOUR DRINK:

Steps for making coffee

1. Grinding the coffee beans
2. Tamping the grind
3. Pre-infusion (a few drops may fall into your cup at this stage)
4. Percolation

HOW TO ADJUST THE HEIGHT OF THE COFFEE NOZZLES?

For all drinks, you can lower and lift the coffee nozzles according to the size of your cup(s), up to a height of 13 cm.

HOW TO START PREPARING A DRINK?

- Check that the coffee bean container is full.



Caution: To avoid damaging your machine, take care not to pour water into the grinder.

- Check that the water tank is full. If the water is low, the machine will notify you with an indicator light requesting that you fill the tank.
- Place the cup(s) under the coffee outlets.
- Press the button for the chosen drink, adjust your settings and press

DEPENDING ON THE DRINK, DIFFERENT SETTINGS ARE POSSIBLE:

- **Coffee strength:** To increase or reduce the strength of the coffee by modifying the amount of ground coffee used, select the drink and choose one, two or three coffee beans. One is the most delicate and three is the most full-bodied .
- **Cup volume:** To increase or decrease the amount of water used for extraction, select the drink and choose M, L or XL
- **One or two cups:** To start two preparations at the same time, select the drink and press

For more information, refer to the drinks chart and the “Quick Start Guide” on how to adjust your drinks settings.

HOW TO STOP A DRINK MID-PREPARATION?

You can stop the preparation of your drink at any time by pressing the

When a cycle is interrupted, stopping is not immediate. You will not be able to access the machine until the light strip becomes solid white again.



3.1 MILKY DRINKS AND HOT WATER



HINTS & TIPS

COW MILK

- Use chilled UHT pasteurised milk (3–5°C) for optimal frothing.

PLANT-BASED MILK

- Frothing results may vary.
- Choose Barista or Special Café varieties for better foam quality.
- Foam performance is best with a freshly opened carton and may naturally decrease over time after opening.

MILK STORAGE

- Once opened, milk should be stored in a refrigerator at 4°C or below and used within the recommended shelf life.
- On MILK EA914, EA915 and EA916 models, the milk pot can be stored directly in the refrigerator using the dedicated milk pot lid.

HOW TO FROTH MILK WITH THE STEAM NOZZLE?

The steam nozzle is used to froth the milk to make a cappuccino or latte for example. Since the production of steam requires a higher temperature than for preparing an espresso, the appliance has an additional preheating phase for the steam.

It is not possible to prepare two cups at the same time, so the “X2” function is not available.

Important: There are two preheating stages: one for the machine and one for the steam. The  LED will flash to indicate that the machine has finished preheating. Press  again to start steam production.

If you do not press the  button within two minutes of preheating, the machine will return to its original position.

For more information, refer to the “Quick Start Guide” on how to make a milky drink.

 **Exercise caution to avoid burns.**

Important: Steam production stops automatically depending on the previously selected drink volume. You can press  before the end of the cycle if there is enough frothed milk to stop the steam.

CLEANING THE STEAM NOZZLE

Important: In order to obtain identical froth each time, we recommend that you carefully clean the steam nozzle AFTER EACH USE. Do not wash the steam nozzle in a dishwasher. We also recommend that you clean the steam nozzle if it is not used for a long period of time (more than two days).



Danger: After using the steam function, the steam nozzle may be hot so we advise you to wait a few minutes before handling it.

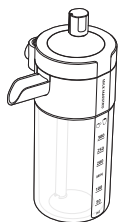
The whole steam nozzle can be removed to allow for thorough cleaning. Clean with water, a small amount of non-abrasive washing up liquid and a brush. **For more information, refer to the “Quick Start Guide” on how to clean your steam nozzle.**

- To remove all possible traces of milk from the steam nozzle, place a container under the nozzle and start a hot water preparation. Then use a clean, damp microfiber cloth to wipe the nozzle.
- If the steam does not come out, the nozzle may be clogged: unblock it with the supplied cleaning needle for the steam system. **For more information, refer to the “Quick Start Guide” on how to clean your steam nozzle.**

PREPARATIONS WITH HOT WATER:

- Place the cup under the steam nozzle.
- Press “Hot Water”.
- You can adjust the volume of the drink according to your tastes. However, it is not possible to prepare two cups at the same time so the “X2” function is not available.
- Press “START/STOP”. The machine will preheat (the light strip will blink), then pour the hot water.

3.2 MILK POT MILK MAESTRO



This Milk Maestro milk pot is designed to provide you with a barista-quality milk beverage preparation experience at home. Before you start using your product, please read the following instructions carefully to ensure optimal use and results.

Before using your Milk Maestro milk pot for the first time and to remove any potential dust deposits, we recommend that you clean all parts with soapy water.

MAIN FEATURES

Frothing function

The Milk Maestro milk pot features a patented milk frothing system, allowing you to prepare creamy milk foam in just a few seconds.

The froth control button on the top of the lid lets you control the amount of milk froth desired, offering total customization of your milk drinks.

Automatic rinsing program **MILK RINSE**

An automatic rinsing program is required after each milk drink (MILK alert on the interface) to ensure optimum hygiene. Be sure to clean it after each use of your Milk Maestro milk pot.

For more information, refer to the “Quick Start Guide” on how to auto rinse your Milk Maestro milk pot.

Easy to disassemble and dishwasher-safe:

For easy cleaning and maintenance, the milk pot can be completely disassembled. You can separate the different parts of the Milk Maestro milk pot for thorough cleaning.

All parts are dishwasher-safe, making the cleaning process even more convenient. Simply place the parts in the top rack of your dishwasher or in the cutlery compartment.



Caution: Do not put the lid in the dishwasher with the froth control button in the PULL position (risk of losing the knob). Please remove it to avoid losing it.

HOW TO USE MY MILK MAESTRO MILK POT?

Instructions for use:

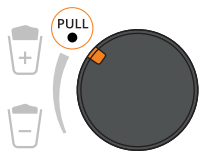
1. Preparation

Fill the Milk Maestro milk pot with the desired quantity of milk.

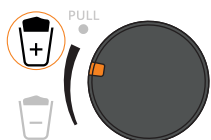
Be sure to fill above the minimum fill line indicated on the milk pot.

2. Froth adjustment

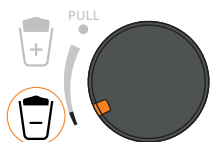
Turn the froth control button on top of the lid clockwise for more froth, or counter-clockwise for less froth. Select the amount of froth to suit your personal preferences.



Position for removing froth control button



Maximum foam position



Minimum foam position

For optimal quality of milk-based coffee beverages, it is recommended to prepare 5 to 6 milk beverages after first use. This allows the milk system to operate at its optimal level.

If your milk-based coffee overflows from your cup, we recommend:

- Setting the milk foam volume dial to the MIN position
- Selecting a smaller beverage size (M or L)
- Using a larger cup

3. Cleaning

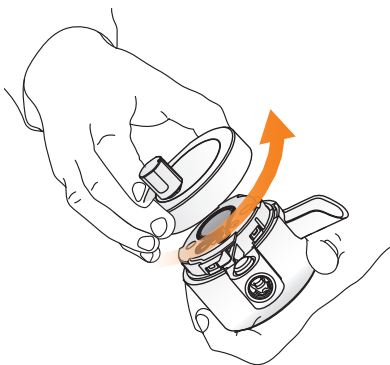
Once you've finished using the Milk Maestro milk pot, you can perform an automatic rinse with the **MILK RINSE** program, or disassemble and wash all parts thoroughly in warm, soapy water or in the dishwasher.

Be sure to rinse and dry all parts thoroughly before reassembling.



HINTS & TIPS

To unlock the Milk Maestro milk pot lid, a quarter-turn is required.



Caution: Do not start milk drinks without first connecting the Milk Maestro milk pot to the machine.

We hope you enjoy using the Milk Maestro milk pot and savor delicious homemade milk drinks thanks to its high-performance, easy-to-use milk frothing feature.

3.3 CHILL MODE & COLD BREW

The Chill Mode and Cold Brew functions are designed to provide you with refreshing iced coffee beverages while preserving optimal flavour quality.

CHILL MODE

The Chill Mode allows you to prepare iced versions of your favourite coffee recipes.

To activate Chill Mode, first select your desired recipe on the interface. Then press the snowflake button to enable Chill Mode, and finally press  to begin the preparation.

For each iced recipe, you must add ice cubes to your glass before starting the extraction. The recommended number of ice cubes varies depending on the selected recipe. Refer to the recipes table in Section 3 for the appropriate quantity.

Chill Mode can be activated for all recipes except:

- Hot Water
- Frothy Milk
- Steam

For iced recipes, the 2-cup option is not available and the beverage volume is fixed to ensure optimal taste and balance.

If the machine has not been used for a period of time, we recommend rinsing the system and refilling the water tank with fresh water before use.

COLD BREW

The Cold Brew function allows you to prepare smooth, low bitterness coffee beverages using a dedicated extraction process.

For optimal Cold Brew results, the machine must first be cooled down before extraction. This step is called the COLD RINSE.

After selecting the Cold Brew recipe, the machine will display **COLD RINSE** on the interface. Place a container (min 200 mL) under the spouts. Press  to begin the cooling cycle. The machine will automatically perform a rinse to lower its internal temperature.

Once the **COLD RINSE** is complete, the machine is ready for extraction. Prepare your glass with the recommended amount of ice, then press  to launch the Cold Brew preparation.

When the Cold Brew is ready, stir it with a straw or a spoon and enjoy !



4. GENERAL MAINTENANCE

4.1 DAILY MAINTENANCE

Carrying out proper maintenance will prolong the life of your machine and preserve the authentic taste of your coffee.

DRIP TRAY MAINTENANCE

The drip tray allows you to collect the water or coffee that flows from the appliance during and after preparations. It is important to always leave it in place and to empty it regularly.

For hygiene reasons, we recommend that you dismantle the drip tray to clean each element daily and let it air dry before putting it back in the machine.

For more information, refer to the “Quick Start Guide” on how to clean your drip tray.

WHEN DO I EMPTY THE DRIP TRAY?

When the float is at the top, indicating that it is too full.

COFFEE GROUNDS CONTAINER MAINTENANCE

For hygiene reasons, we recommend that you clean the coffee grounds container with hot, soapy water daily and let it air dry before putting it back in the machine.

For more information, refer to the “Quick Start Guide” on how to clean your coffee grounds container.

 **Important:** Do not put it in a dishwasher.

WHEN TO EMPTY THE GRIND CONTAINER?

The coffee grind container collects the extracted grind.

Empty the grind container when the  indicator light tells you to do so.

You can empty it more regularly, but do so when the machine is on so that it can record that the container has indeed been emptied.

 **Important:** Failure to regularly empty your coffee grind container as indicated above may damage your machine.

WATER TANK MAINTENANCE

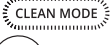
To preserve the aromas of your coffee and for hygiene reasons, we recommend that you use fresh water, clean your water tank daily with hot water and a sponge and let it air dry before putting it back in the machine.

COFFEE BEAN CONTAINER MAINTENANCE

Coffee beans can leave a greasy residue on the walls of the coffee bean container that can affect the quality of your coffee. To preserve the aromas and for hygiene reasons, we recommend that you wipe it with a clean, dry, soft cloth each time that it needs to be refilled.

 **Caution:** Do not use water to clean the coffee bean container, the presence of water in the coffee bean container could damage your machine.

4.2 OTHER MAINTENANCE

Maintenance	When?	Explanation	Supplies needed
MILK RINSE Milk Maestro automatic rinsing* ~30s – 60ml	After a milk drink or at any time.	The automatic Milk Maestro milk pot rinsing program uses only hot water and ensures optimum milk foaming performance and a clean system. Refer to the “Quick Start Guide” on how to rinse your Milk Maestro milk pot. <i>*According to model</i>	
COFFEE RINSE Coffee rinsing ~45s – 30 ml	After two days of non-use or at any time.	Allows you to rinse the machine’s coffee circuit. This process only uses hot water. It ensures that you maintain the authentic taste of your coffee. Refer to the “Quick Start Guide” on how to rinse the machine.	
CLEAN Machine cleaning ~13 min – 1L	When the machine asks you to or at any time.	For hygiene reasons and to preserve the quality of your coffee, we recommend that you clean and degrease the machine’s coffee circuit. It guarantees that you maintain optimal flavour in your drinks. Refer to the “Quick Start Guide” on how to clean the machine or follow these steps: 1. The CLEAN indicator light will turn solid red when the machine needs to be cleaned 2. Press the  button and select CLEAN 3. Press the  button to confirm the cleaning process 4. The CLEAN indicator light will flash 5. Take a cleaning tablet (KRUPS XS3000) 6. Open the cleaning tablet hatch and insert the tablet 7. Place a 1-litre container under both nozzles 8. Press the  button for a second time to start the cleaning process 9. Water will flow out of the coffee nozzles during the cleaning process 10. When the water has stopped flowing and after you hear three beeps, your machine has been cleaned and is ready for use	1 KRUPS XS3000/XS808 cleaning tablet

Maintenance	When?	Explanation	Supplies needed
 Descaling ~20 min – 1,5L	When requested by the machine. When the number of drinks is not enough for descaling to be necessary, the function is not active.	Descaling your machine ensures that it works properly and eliminates any limescale or fur buildup. This step is very important to ensure that your appliance works properly and lasts a long time. Refer to the “Quick Start Guide” on how to descale the machine or follow these steps: 1. The  indicator light will turn solid red when the machine needs to be descaled 2. Press the  button and select  3. Press  to confirm the machine descaling process 4. The  indicator light will flash 5. Fill the water tank with lukewarm water up to the CALC mark 6. Take and open a sachet of KRUPS descaler 7. Empty the contents of the sachet into the water tank (if your product is equipped with our filter cartridge, remove it) 8. Mix the sachet contents with the water in the tank 9. Place the water tank back in position on the machine 10. Place a 1.5-litre container under both nozzles (coffee and steam) 11. Press the  button to start the descaling process 12. Water will flow out of both nozzles during the descaling process 13. The  indicator light will flash when the flow of water has stopped 14. Remove the remaining water with the mixed in descaler from the water tank 15. Clean the water tank using a sponge 16. Wipe and dry the water tank 17. Fill the water tank up to the MAX mark 18. Place the water tank back in position on the machine 19. Water will flow out of the nozzles during the rinsing process 20. When the water has stopped flowing and after you hear three beeps, your machine has been descaled and is ready for use	1 sachet of KRUPS F054/ XS809 descaler (not supplied with the machine)

 **Important:** If your appliance is equipped with our Aqua Filter System cartridge, please remove it before the descaling procedure.

 **Important:** You do not have to run the maintenance program as soon as the appliance requests it, but you should do it soon after. If the cleaning (or descaling) is postponed, the alert will display until the operation is performed.

 **Important:** If you unplug your machine during maintenance or in the event of a power failure, the cleaning program will resume from the start. It will not be possible to postpone this operation, it is mandatory to rinse the water circuit. In this case, a new cleaning tablet may be required.



5. OTHER FUNCTIONS

HOW TO ACCESS YOUR MACHINE SETTINGS?

As this machine does not have a screen, the settings are integrated as a second function of certain buttons.

To access the settings menu:

- The machine must be plugged in but not turned on
- Press  for 1 second
- When the LEDs next to the first three drinks light up and you hear a beep, you are in the settings. You can then navigate using these three buttons.

List of settings:

Sensation Hot & Cold Coffee

Coffee temperature		 then  to adjust the coffee temperature. There are three adjustable levels for the temperature of your coffee drinks. By default, the temperature is set to level 2 (average).
T1 : 	Low	
T2 : 	Average	
T3 : 	High	
Auto OFF		 then  to adjust Auto OFF. You can choose the length of time after which your appliance will automatically turn off in order to optimise your energy consumption: 10 minutes, 20 minutes or 30 minutes. The default setting is 10 minutes .
	10 min	
	20 min	
	30 min	
Automatic rinsing		 then  to adjust rinsing for Auto ON. You can have your machine automatically carry out rinsing every time it is switched off. The default setting is inactive .
	Inactive	
	Active	

Sensation Hot & Cold Milk EA916

Coffee temperature		 then  to adjust the coffee temperature. There are three adjustable levels for the temperature of your coffee drinks. By default, the temperature is set to level 2 (average).
T1 : 	Low	
T2 : 	Average	
T3 : 	High	
Auto OFF		 then  to adjust Auto OFF. You can choose the length of time after which your appliance will automatically turn off in order to optimise your energy consumption: 10 minutes, 20 minutes or 30 minutes. The default setting is 10 minutes .
	10 min	
	20 min	
	30 min	
Automatic rinsing		 then  to adjust rinsing for Auto ON. You can have your machine automatically carry out rinsing every time it is switched off. The default setting is inactive .
	Inactive	
	Active	

Sensation Hot & Cold Milk EA914 - EA915

Coffee temperature		
T1 :  	Low	Press  then  to adjust the coffee temperature. There are three adjustable levels for the temperature of your coffee drinks. By default, the temperature is set to level 2 (average).
T2 :  	Average	
T3 :  	High	
Auto OFF		
 	10 min	Press  then  to adjust Auto OFF. You can choose the length of time after which your appliance will automatically turn off in order to optimise your energy consumption: 10 minutes, 20 minutes or 30 minutes. The default setting is 10 minutes .
 	20 min	
 	30 min	
Automatic rinsing		
 	Inactive	Press  then  to adjust rinsing for Auto ON. You can have your machine automatically carry out rinsing every time it is switched off. The default setting is inactive .
 	Active	

**According to model*

To exit the settings menu:

- Press the  button to exit the menu or wait 2 minutes.
- The machine will switch off and save the settings.



6. ANSWERS TO YOUR QUESTIONS

OPERATION

- The machine displays a fault, the software is frozen OR all the lights are flashing.
 - ✓ Turn off and unplug the machine, remove the filter cartridge if one is installed in your water tank, wait 1 minute, reconnect and restart the machine.
- The appliance does not turn on after pressing the ON/OFF button.
 - ✓ Check the fuses and the power socket of your electrical installation. Check that the two power plugs are correctly inserted into the socket.
- A power failure has occurred during a cycle.
 - ✓ The appliance resets automatically when it turns back on.
- The grinder is running empty.
 - ✓ This is normal if it happens occasionally and if there are no coffee beans or only a small amount in the coffee bean container.
 - ✓ Coffee beans remain in the container:
 - ➔ The coffee may be too oily and is therefore not being correctly processed by the machine. You could try helping the coffee beans to go down and see if that gets it working again. However, it is advisable to change your coffee (see type of coffee beans).
 - ➔ This is my usual coffee that has worked well until now: contact your KRUPS customer service.

USE

1) The grinder is making an unusual noise.

- ✓ Foreign bodies are likely to be present in the grinder. Try to clean it out with a vacuum cleaner, otherwise contact your KRUPS customer service.

2) There is water under the appliance.

- ✓ Before removing the drip tray, wait for 15 seconds after the flow of coffee has stopped so that the machine finishes its cycle correctly.
- ✓ Check that the drip tray is properly positioned on the machine. It must always be in position even when the machine is not in use.
- ✓ Check that the drip tray is not full.

3) The adjustment button for the grind is difficult to turn.

- ✓ Only turn the grind adjustment button when the grinder is operating.

4) The appliance has not produced any coffee.

- ✓ An incident has been detected during its preparation. The appliance will reset automatically and be ready for a new cycle.

5) You have used ground coffee instead of coffee beans.

- ✓ Use your vacuum cleaner to remove the ground coffee from the coffee bean container.

6) Water is flowing from the coffee nozzles when the machine is turned off.

- ✓ This is normal. This is an automatic rinse to clean the coffee nozzles. You can disable it in the machine settings by changing the "Automatic rinsing" setting to inactive.

STEAM AND MILK

1) No steam is coming out.

- a. When using a steam cycle for the first time, if no steam comes out or it doesn't come out correctly:

- ✓ Check that the steam nozzle is not clogged, **refer to the "Quick Start Guide" on how to clean your steam nozzle.**
- ✓ If the steam nozzle is not clogged, perform the following process once only:
Empty the water tank and temporarily remove the Aqua Filter System cartridge.
Fill the water tank with mineral water high in calcium (>100 mg/l) and perform successive steam cycles (5 to 10 cycles) in a container until a continuous jet of steam comes out. Put the cartridge back in the tank.

- b. The steam nozzle worked previously:

- ✓ Check that the steam nozzle is not clogged, **refer to the "Quick Start Guide" on how to clean your steam nozzle.**

If after completing the above steps it still does not work, please contact your KRUPS customer service.

2) Water or steam is coming out of the steam nozzle abnormally.

- ✓ Check that the steam nozzle has been correctly positioned on the attachment joint and that the attachment joint is securely attached to the steam outlet.
- ✓ At the beginning or end of the preparation, a few drops may flow through the steam nozzle.

3) Steam is escaping from the grid of the drip tray.

- ✓ Depending on the type of preparation, steam may escape from the grid of the drip tray.

4) Milk Maestro milk pot no longer delivers foam

- ✓ Please use fresh semi-skimmed or whole milk (between 3°C and 6°C).
- ✓ Rinse the Milk Maestro milk pot using the **MILK RINSE** program.
- ✓ Clean all parts in the dishwasher or by hand, using soapy water and leaving them to dry before reassembling.

MAINTENANCE

1) The machine has not requested descaling.

- ✓ The descaling cycle is required after a large number of preparations made with steam or hot water. If you only consume coffee, descaling will not be required often.

2) Some grind is the drip tray.

- ✓ A small amount of coffee grind can get into the drip tray. The machine is designed to remove any excess residual coffee grind so that the percolation zone remains clean.

3) The indicator light stays on after emptying the coffee grounds container.

- ✓ Reinstall the coffee grounds container.

4) The indicator light stays on after filling the water tank.

- ✓ Check that the tank is in the correct position on the appliance.
- ✓ The float at the bottom of the tank must be able to move freely. Check and free the float if necessary.

5) During descaling, no water is coming out of the nozzles during the first phase:

- ✓ This is normal, it is only in the event of heavy build up that the machine will release water from the nozzles.

DRINKS

1) The coffee is pouring too slowly.

- ✓ Turn the grind button to the right to obtain a coarser grind (this may depend on the type of coffee used).
- ✓ Perform one or several rinsing cycles.
- ✓ Change the Aqua Filter System cartridge.

2) The coffee is too weak or not full-bodied enough.

- ✓ Check that the coffee bean container contains coffee and that it is moving down correctly.
- ✓ Avoid using oily, caramelised or flavoured coffees, which may not be processed properly.
- ✓ Decrease the volume and increase the strength of the preparation by using the coffee strength function. Turn the grind button to obtain a finer grind. Make your drink in two cycles by using the two-cup function.

3) The espresso or coffee is not hot enough.

- ✓ Increase the temperature of the coffee in the machine's settings. Heat the cup by rinsing it with hot water before starting to prepare the drink.
- ✓ Perform a rinsing circuit before you start to make your coffee.

4) Clear water is flowing from the coffee nozzles before each coffee.

- ✓ A pre-infusion takes place when you start a preparation and this can lead to a small amount of water coming out of the coffee nozzles.

If one of the problems outlined above persists, contact KRUPS customer service.

For 120 / 127V versions :

OPERATING INSTRUCTIONS

We invite you to read this manual instruction carefully before using your device, In it you will find its characteristics and instructions, for the best use of the appliance. Check that the voltage of your installation is the same as that of your appliance, which is indicated in these instructions.

Electric Coffee Machine Model : EA910, EA912

Electrical characteristics :

120 V ~ 60 Hz 1450 W

IMPORTADOR: Groupe SEB México S.A. de C.V.

Boulevard Miguel de Cervantes Saavedra No. 169 Piso 9,

Col. Ampliación Granada, Alcaldía Miguel Hidalgo,

C.P. 11520 Ciudad de México, México

R.F.C. GSM8211123P5 – TEL: (55) 52 83 93 54

Consumer Service: 01(800) 112.83.25

Product: Electrical Coffee Maker: EA910, EA912

Power : 1450 W

Frequency : 60 Hz Voltage : 120 V ~



15 Bar = 1,5 MPa

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:

Read all instructions.

Do not touch hot surfaces. Use handles or knobs.

To protect against fire, electric shock and injury to persons, do not immerse the cord, plugs or machine in water or other liquid. Close supervision is necessary when the appliance is used by or near children. Unplug from outlet when either the appliance or display clock is not in use, and before cleaning. Allow to cool it down before putting on or taking off parts and before cleaning the appliance. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons. Do not use outdoors. Do not let the cord hang over edges of a table or a counter, or touch hot surfaces. Do not place on or near a hot gas or electric burner or in a heated oven. Always attach the plug to the appliance first, then plug the cord into a wall outlet. To disconnect, turn any control to the "off" position, then remove the plug from a wall outlet. Do not use the appliance for other than intended use.

SAVE THESE INSTRUCTIONS

Children should be supervised to ensure that they do not play with the appliance. Your appliance is designed for domestic use only. It is not intended to be used in the following applications, and the guarantee will not apply for: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

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 instructions concerning the use of the appliance by a person responsible for their safety. The appliance shall not be placed in a cabinet when in use. Scalding may occur if the lid is removed during the brewing cycles.

CAUTION

This machine is intended for household use only. Any servicing other than cleaning and user maintenance should be performed by the nearest authorized Krups Service Center. Visit our website at www.krupsusa.com in the USA or www.krups.ca in Canada or contact your respective country's Consumer Service department for the service center nearest to you, or contact your respective country's Consumer Service department. To reduce the risk of fire or electric shock, do not attempt to disassemble the machine. Repair should be done by an authorized Krups Service Center only.

SHORT CORD INSTRUCTIONS

- A. A short power cord or a detachable power cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord accidentally.
- B. Longer detachable power cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power cord or an extension cord is used:
 - 1) The marked electrical rating of the detachable power 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.
 - 3) The longer cord should be arranged so that it will not drape over the counter where it can be pulled on by children or tripped over accidentally. The appliance may have 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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in anyway.

DISPOSAL

Some appliances contain a battery that is only accessible by a repairer for safety reasons. To replace the battery, contact your nearest Approved Service Center.



Important: Your appliance contains a number of materials that can be reused or recycled. Take part in protecting the environment!
Leave the appliance at a collection point for processing.

WARRANTY

The warranty does not apply in the following cases:

- The presence of foreign bodies in the grinder,
- Ground coffee has been poured into the coffee bean container,
- The Aqua Filter System filter cartridge is not used according to KRUPS instructions,
- In the event of a lack of descaling, cleaning or regular maintenance.

Any work on the appliance must be carried out by an approved KRUPS center.

This Espresso Automatic coffee/espresso machine must only be used for the preparation of coffee or hot water, or to froth milk.

Manufacturer: GSM – 1076 Rue Saint-Léonard 53100 Mayenne – France

