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The Krups Caffe Duomo can make traditional coffee, or strong and hardy espresso Insert a paper filter into the swiveling coffee filter into the swiveling coffee filter into position. The coffee filter is locked in and ready for use when it makes a clicking sound when pressed into position. Open the hinged water chamber lid and pour in the appropriate amount of the glass coffee carafe so that the front hooks on the coffee side of the machine are inside the carafe and the rectangular part of the carafe lid. Positioning the carafe correctly in this manner allows the carafe lid to be pushed down so that it connects with the carafe handle. Turn the coffee "ON/OFF" switch of your Krups Caffe Duomo to "ON," at which point the indicator light will illuminate and the coffee brewing process will begin. Place the filter basket into the small espresso/cappuccino coffee filter located on the left side of your Krups Caffe Duomo machine. Fill the filter with ground espresso to the appropriate level and gently pack the grounds down with your hand. Align the arrow symbol on the left side of the machine. Place the filter holder into the brewing head on the left side of the machine, and turn the filter holder to the right until it can't be turned anymore. At this point, the filter holder arrow symbol should be located to the furthest right position in the lock-range. Open the lid at the top of the machine, unscrew the boiler cap, and fill the boiler container with a level of cold water appropriate to the amount of espresso or cappuccino you intend to make. Fasten the boiler cap back on by turning it clockwise. Attach the carafe so that the opening spout. Turn the espresso "ON/OFF" switch to the "ON" position to begin brewing. Pour 4 to 6 ounces of milk into a small pitcher and place the steam nozzle tip into the pitcher, if you're making cappuccino. Rotate the steam nozzle, and lower the pitcher as the froth rises to keep the nozzle is still in the frothed milk. Espresso/Cappuccinoa: boiler cap b: steam nozzlee: filter holder with lid g: removable overflow gridh: "on/off" switch - espressoi: filter basket j: steam build-up plug k: cup adapter for brewing directly intotwo cups l: measuring scoop Coffeem: "on/off" switch - espressoi: filter basket j: steam build-up plug k: cup adapter for brewing directly intotwo cups l: measuring scoop Coffeem: "on/off" switch - espressoi: filter basket j: steam build-up plug k: cup adapter for brewing directly intotwo cups l: measuring scoop Coffeem: "on/off" switch - espressoi: filter basket j: steam build-up plug k: cup adapter for brewing directly intotwo cups l: measuring scoop Coffeem: "on/off" switch - espressoi: filter basket j: steam build-up plug k: cup adapter for brewing directly intotwo cups l: measuring scoop Coffeem: "on/off" switch - espressoi: filter basket j: steam build-up plug k: cup adapter for brewing directly intotwo cups l: measuring scoop Coffeem: "on/off" switch - espressoi: filter basket j: steam build-up plug k: cup adapter for brewing directly intotwo cups l: measuring scoop Coffeem: "on/off" switch - espressoi: filter basket j: steam build-up plug k: cup adapter for brewing directly intotwo cups l: measuring scoop Coffeem: "on/off" switch - espressoi: filter basket j: steam build-up plug k: cup adapter for brewing directly intotwo cups l: measuring scoop Coffee missing switch - coffeen: warming plateo: glass carafe with lidp: swivel filterq: hinged lid Krups Il Caffè Duomo m d i c b g h f a j l k o n p q e Page 2 Procurando um manual? ManualPDF.com.br garante que encontrará o manual que está a procurar rapidamente. O nosso banco de dados contém mais de 1 milhão de manuais em PDF de mais de 10.000 marcas. Todos os dias adicionamos os manuais mais recentes para que sempre encontre o produto que procura. É muito simples: basta digitar o nome da marca e o tipo de produto na barra de pesquisa e pode visualizar instantaneamente o manual de sua escolha online gratuitamente. © Copyright 2022 ManualPDF.com.br. Todos os direitos reservados. Page 2 Espresso/Cappuccinoa:boiler capb: steam release knobc: "Perfect Froth" attachmentd: steam nozzlee: filter holder with protective thumb guardf: glass carafe with lidg: removable overflow gridh: "on/off" switch - espressoi: filter basketj: steam build-up plugk: cup adapter for brewing directly intotwo cupsl: measuring scoopCoffeem:"on/off" switch - espressoi: filter basketj: steam build-up plugk: cup adapter for brewing directly intotwo cupsl: measuring scoopCoffeem:"on/off" switch coffeen: warming plateo: glass carafe with lidp: swivel filterq: hinged lidmdicbghfaj lkonpqe Page 3 Procurando um manual? ManualPDF.com.br garante que encontrará o manual que está a procurar rapidamente. O nosso banco de dados contém mais de 1 milhão de manuais em PDF de mais de 10.000 marcas. Todos os dias adicionamos os manuais mais recentes para que sempre encontre o produto que procura. É muito simples: basta digitar o nome da marca e o tipo de produto na barra de pesquisa e pode visualizar instantaneamente o manual de sua escolha online gratuitamente. © Copyright 2022 ManualPDF.com.br. Todos os direitos reservados. Page 4104. To insert the filter holder, line up a filter holder holder. thearrow located on the thumb guard of thefilter holder with the arrow on the filter holder with the arrow on the filter holder should be as farright in the lock-range as possible. If thearrow ist not at least in the middle of thelock-range as farright in the lock-range as possible. range, do not operate the machine. Rather, remove the filter holder andreinsert it as described above until thearrow is within the lock-range (see figure 4). By following this procedure this willprevent the filter holder from being dislodged as pressure builds up during thebrewing process. 5. Open the hinged lid and unscrew theboiler cap by turning it counterclockwise(see figure 5 + 6).6. Fill the boiler container with cold waterusing the markings indicated on the glasscarafe(see figure 7). CAUTIONNever fill the boiler container with cold waterusing the markings for 2 and 4 cups: 2 cups of espresso3 cups of water = 2 cups of espresso, plussteam for frothing milk for cappuccino. CAUTION: Never fill the carafe above the bottom of the metal band! NOTEIt is very important to fill only the amount ofwater you need into the boiler. Your "IlCaffè Duomo" will always need to processall the water until the boiler is empty.7. Close the boiler cap securely by turning itclockwise (see figure 8). Place carafe lidon carafe so that the lid opening pointstowards the pouring spout of the carafe(see figure 9).8. Place carafe under the filter holder (see figure 10).ATTENTION: Make sure the overflow grid is in place.9. Should you choose to make espressodirectly into two cups, clip the two cups are placed correctly underneath the spouts (see figure 11 + 12).10. Turn the espresso "on/off" switch (h) "on" (see figure 13). It will take approximately 2 minutes for thewater to be heated. The water will then beforced through the ground coffee into theglass carafe or cups.11. Wait until all the water in the boiler cap while themachine is in operation. Wait until brewing cycle is completed and all waterand steam has been used (See CAUTION - PRESSURE).CAUTION: Use caution when removing the filter holder, turn the filter holder, turn the filter tothe left, past the "lock" markings, until theholder dislodges from the machine. Cappuccino reportedly takes its name from the filter holder, turn the filter holder, turn the filter holder, turn the filter holder, turn the filter holder dislodges from the machine. monks who favored this deliciousdessert coffee. Cappuccino is traditionallymade up of 1/3 espresso, 1/3 steamed milkand 1/3 froth and can be tailored to one'sown taste with cinnamon, sugar, chocolateflakes, or even liquor. Its versatility makescappuccino a worldwide gourmet choice. Page 511Making Cappuccino III the "Perfect Froth" is not attached, attach it now (see figure 14).1. Pour 4 to 6 oz of fresh, cold milk into asmall pitcher. The pitcher should fitunderneath the steam nozzle. We recommend using 2 % or skim for astiff, dense froth. Use regular whole milkif you prefer a creamy froth. 2. Follow the directions from step 1 to 12 insection "Making Espresso". 3. As soon as the first few drops of coffeeare forced through the filter holder youcan start frothing the milk. Place the tip of the steam nozzle half wayinto the pitcher of milk.4.a) Turn the steam release knobcounterclockwise to release steam (see figure 15).b) Keep the pitcher of milk.4.a) Turn the steam release knobcounterclockwise to release knobcounterclockwise to release steam (see figure 15).b) seconds, your milk willbegin to froth. As the froth rises, keeplowering the pitcher so that the tip ofthe steam nozzle is always just slightlybeneath the surface of the milk).c)When you have finished frothing milk, close the steam release knob by turningit clockwise while the nozzle is stillimmersed in the milk. This will avoidsplattering of the hot milk and froth. d) If you prefer "stiff" froth, let the frothedmilk stand for a minute.ATTENTION:Clogged up steam nozzle Milk residuals will build up in the tip of thesteam nozzle after frothing milk. It is veryimportant that you wipe the steam nozzlewith a damp cloth after each use. This willhelp prevent the steam nozzle from cloggingand will ensure perfect frothing results. However, should the steam nozzle becomeclogged, proceed as follows: Let the steam nozzle from cloggingand will ensure perfect frothing results. However, should the steam nozzle becomeclogged, proceed as follows: Let the steam nozzle from cloggingand will ensure perfect frothing results. sure that the inside of the tip of the steam nozzle is free, so that the steam can pass freely to froth milkagain.

Replace the tip of the nozzle and screw ontightly (see figure 16). CAUTION and strew ontightly (see figure 16). The steam build-up plug into the filter holder (see figure 17).2. Fill the boiler container with cold water.CAUTION:For steam only, do not fill the glass carafeabove the 2-cup marking. This amount willalways provide enough steam for frothing.3. Have your pitcher with milk ready to heat.4. Place glass carafe, with lid, unter filterholder and turn machine "on" (see figure 13).5. Open the steam release knob immediately after turning the machine on. Stand by with your frothing pitcher. CAUTION: Do not leave the machine on forthe steam to come out of the steam to come out released, close thesteam release knob and turn off the machine has beenturned "off"! (see section CAUTION release the remaining steampressure into another container. Page 612Do not close the steam release knob beforeall steam is released or machine has beenturned "off"! (see section CAUTION release the remaining steampressure into another container. Page 612Do not close the steam release knob beforeall steam is released or machine has been turned "off"! (see section CAUTION release the remaining steampressure into another container. Page 612Do not close the steam release knob beforeall steam is released or machine, b) release the remaining steampressure into another container. - PRESSURE).ATTENTION: The top closure of the "Perfect Froth" attachment (see figure 18, part A). has avery fine hole which draws air into the milk. If this tiny hole gets clogged, "Perfect Froth" attachment (see figure 18, part A). has avery fine hole which draws air into the milk. If this tiny hole gets clogged, "Perfect Froth" attachment (see figure 18, part A). has avery fine hole which draws air into the milk. If this tiny hole gets clogged, "Perfect Froth" attachment (see figure 18, part A). has avery fine hole which draws air into the milk. 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If this tiny hole gets clogged, "Perfect Froth" attachment (see figure 18, part A). has avery fine hole which draws air into the milk. If this tiny hole gets clogged, "Perfect Froth" attachment (see figure 18, part A). has avery fine hole which draws air into the milk. If this tiny hole gets clogged, "Perfect Froth" attachment (see figure 18, part A). has avery fine hole which attachment (see figure 18, part A). The filter holder, filter basket, carafe, carafelid, and overflow grid can be put in thedishwasher's upper rack, away from theheating/drying element. The machine can be wiped clean by using adamp cloth. Never immerse the body ofyour "Il Caffè Duomo" in water or any otherliquid. Clean the brewing head with a dampcloth and remove ground coffee. If there iswater left in the boiler chamber, let themachine cool down, remove all loose partsand empty through the top opening byturning upside down. Cleaning the Steam Nozzle Decomes clogged and the milk deposits on the outside harden andbecome difficult to remove. If clogging does occur, unscrew the tip ofthe steam nozzle (see figure 16). Remove all milk particles using a sewingneedle and rinse under the faucet. Replacenozzle tip making sure to screw it on tightly. Wipe off the nozzle and open the steam valve. Let the steam escape into the wet cloth forone or two seconds, then close the valve. Any milk residue will then be flushed out. Cleaning the "Perfect Froth" Attachment For a thorough cleaning of the "Perfect Froth" Attachment, remove part C (see figure 18). All parts should be rinsed in warm water. If the small suction opening in part A isclogged up, it can be opened with a fineneedle. Cleaning the Drip Tray The overflow grid can be cleaned byremoving the grid (see figure 19). CAUTIONDo not try to open or disassemble the mainbody of the machine. The espresso machine must be decalcified regularly. The frequency depends on the hardness of your water and how often youuse the espresso machine. Before descaling, the brewing sieve and the brewing sieve a which can beobtained from KRUPS Consumer ServiceDepartment or drugstores.3. Dissolve 2 tablespoonfuls of citric acid in10 fluid ounces of lukewarm water andpour it into the boiler container. Put onereceptacle under the steam nozzle. (Note: Do not use the filter holder during decalcification)4. Open the steam valve and turn on theappliance. Allow the descaling solution torun out of the espresso outlet and thesteam nozzle.5. After each brewing cycle, switch off theappliance and allow the appliance to cooldown. Page 7136. Repeat this operation once again. Following this, allow 2 boiler containerfulsof clear water to run through the system. Switch off the appliance. Allow theappliance to cool down. Insert the brewingsieve into the brewing head again and pushthe "Perfect Froth" onto the steam nozzle. (Always check if the appliance is plugged inand is in the proper "on" position). Problem: 1. Espresso leaking from filter holder. Cause: Filter holder not properly inserted. enough. Internal gasket is dirty and needs to becleaned. Gasket without elasticity, replace it with anew one. Coffee powder not cleaned off the edge office in filter holder. Filter clogged because coffee is groundtoo fine and or pressed down too hard.Problem:3. Steam does not come out of steamnozzle.Cause: No water or not enough water in theboiler chamber. Steam nozzle is clogged (see "Cleaning" section). thebottom of the pitcher. Perfect froth tip is clogged (see "Cleaning") Before making your first pot of deliciouscoffee, we recommend rinsing the coffeemaker by running one or two cycles withwater only, without ground coffee in the filter basket. This will remove any possibledust which may have settled duringshipping. Be sure that the water chamber is empty. Remove any literature, etc if found in thewater chamber is empty. Remove any literature, etc if found in thewater chamber. pushed down so that it engages with the handle of the glass carafe. To release the lid push the rectangular part of the lid upwards. Make sure that the swivel filter is closed properly during the brewing process. Push in firmly until the handle touches the side of the coffee maker and filter "clicks" into place. inproperly the "Stop 'N Serve" can notfunction. This may cause hot water or hotcoffee to overflow. The "Stop 'N Serve" mechanism isopened as long as the glass carafe isinserted into the machine and sitsproperly on the warming plate and theswivel filter is closed properly. Whenbrewing coffee make sure the glass carafe is in place (see Stop 'N Serve section). Page 8 Procurando um manual? Manual PDF. com. br garante que encontrará o manual que está a procurar rapidamente. O nosso banco de dados contém mais de 1 milhão de manuais em PDF de mais de 10.000 marcas. Todos os dias adicionamos os manuais mais recentes para que sempre encontre o produto que procura. 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Todos os dias adicionamos os manuais em PDF de mais de 10.000 marcas. Todos os dias adicionamos os manuais em PDF de mais de 10.000 marcas. de sua escolha online gratuitamente. © Copyright 2022 ManualPDF.com.br. Todos os direitos reservados. Page 10 Procurar rapidamente. O nosso banco de dados contém mais de 1 milhão de manuais em PDF de mais de 10.000 marcas. Todos os dias adicionamos os manuais mais recentes para que sempre encontre o produto que procura. É muito simples: basta digitar o nome da marca e o tipo de produto na barra de pesquisa e pode visualizar instantaneamente o manual de sua escolha online gratuitamente. © Copyright 2022 ManualPDF.com.br. Todos os direitos reservados. Page 11When using electrical appliances, basic safety precautions hould always be followed to reduce the risk of fire, electricshock, and/or injury to persons, including the following: Read all instructions and information in this instructions and information in this instruction bookand any other literature included in this carton referring to this product before operating or using this appliance. hot surfaces. Use handles or knobs. To protect against fire, electric shock and personal injury donot immerse cord, plugs, or appliance in water or otherliquid. Unplug from outlet when not in use and before cleaning. Allowto cool before putting on or taking off parts, and before cleaningthe appliance. Do not operate any appliance with a damaged cord or plugor after the appliance to your nearest authorizedKRUPS Service Center for examination, repair or adjustment(see GUARANTEE OF PERFORMANCE). The use of an accessory not evaluated for use with this appliance may cause injuries. Do not use outdoors. Do not use appliance for other than intended oven. To disconnect, turn any control to "off", then remove plugfrom wall outlet. use. Do not unscrew or remove boiler cap while the machine is inoperation. Wait until brewing cycle is completed and allwater and steam has been used up. Page 12 This fine KRUPS product is manufactured according to a rigid code ofquality standards, and, with minimum care, should give years ofsatisfying service. However, should the need arise for repairs or for replacement partswithin or after the warranty period, please call our CONSUMERSERVICE DEPARTMENT: (800) 526-537724-hours a day, 7 days a weekYou will be provided with specific instruction on how to get your product repaired, as well as the name and address of your nearestauthorized KRUPS Service Center. The department will also be ableto answer any general product questions you may have. Before calling our Consumer Service Department, please have the type number of your KRUPS appliance available. You must have this information before calling our Consumer Service Department, please have the type number of your KRUPS appliance available. You must have this information before calling our Consumer Service Department, please have the type number of your KRUPS appliance available. You must have the type number of your KRUPS appliance available. located by looking at the bottom of your appliance. This product is Type #985Any general correspondance can be addressed to: KRUPS North America, Inc.P.O. Box 3900Peoria, IL 616121097/ 985 US 72793 Page 1315 Always unplug this appliance beforecleaning. Clean the filter basket, carafe, and lid in a solution of warm water and mild liquid soap. These parts can also beplaced in the upper level of yourdishwasher away from the heating anddrying element for safe effective cleaning. Never use a cloth to clean inside of thewater chamber, as this might leave fuzzydeposits in the chamber. Just rinse withcold water periodically. The coffeemaker must be decalcified regularly. The frequency depends on thehardness of your water and how often youuse the coffeemaker must be decalcified regularly. The frequency depends on thehardness of your water and how often youuse the coffeemaker. Recognizable indications that descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling isnecessary are:- increased noise during boiling-longer preparation time. If usage is frequent, descaling is frequent, descaling is frequent. should becarried out as follows:- with soft water once a month. In doubt regarding the water once a month on the w beobtained from KRUPS Consumer ServiceDepartment or drugstores. Dissolve 2 tablespoonfuls of citric acid in 1/2 guart water and pour into the watercontainer. Run this through 2 or 3 times as ifmaking coffee, but using no ground coffee. The hot descaling solution must be allowed to cool down before being poured into the watercontainer. Finally do the same twiceusing clear water. Your KRUPS #985 is covered by the following warranty: If from date of purchase within one year this KRUPS product fails to function because of defects in materials or workmanship, KRUPS worth America will, at its option, repair or replace the unit without charge, provided the owner has a proof of date of purchase. This warranty will be void if malfunctionwas caused by damage to the product byaccident, misuse, use on frequency orvoltage other than marked on the product and/or described in the instructions, abuseincluding tampering, damage in transit, oruse for commercial purposes. This warrantygives you specific legal rights, and you may also have other rights which may vary fromstate to state....always use fresh, cold water (warmwater might be stale and have mineraldeposits which would impair the flavor the coffee)....we recommend that you grind yourown beans. Freshly ground beans delivermore aroma and flavor. Use one KRUPSmeasuring scoop of beans per cup....serve coffee immediately afterbrewing....never reheat coffee. Page 1414 Putting in the Ground Coffee1. Swing out the swivel filter (see figure 20) and insert a paper filter. We recommendusing KRUPS size 2. When inserting apaper filter to the contours of the filter holder. This willenable you to achieve better results. 2. Put ground coffee into the filter holder (see figure 22). We suggest using one level KRUPS measuring spoon of groundcoffee for each cup of robust brewedcoffee. After using your KRUPS measuring spoon of groundcoffee for each cup of robust brewedcoffee. coffee that is ground to a powder-like consistency, asthis will prevent water from passingthrough the coffee. 3. Close the swivel filter and make sure that the filter paper does not foldover when closing the swivel filter, otherwise the water might run between the filter paper and the filter holder producing a very weakcup of coffee. Filling the Water Chamber 1. Open the hinged water chamber lid (see figure 24). Pour in the desiredquantity of water (see figure 25). The amount of freshly brewed coffeedelivered after the brewing process willalways be slightly less than the amount put into the water chamber. This is due to the minimal absorption of the water by the ground coffee. Therefore, put in a littlemore water to begin with so that you desire. 2. Place the glass carafe with lid in position the warming plate. 3. Turn "on" your "Il Caffè Duomo" using the coffee "on/off" button (m). The indicator light will illuminate indicating that the brewing process has begun (see figure 26).4. As long as the red indicator light is illuminated the coffee will be kept warm. The Stop 'N Serve feature is KRUPS' answerto the impatient coffee drinker's clamour fora guick cup of coffee! This deviceautomatically stops the flow of brewedcoffee through the filter cone if the glasscarafe is removed from the warming plateduring the brewing cycle. You have about 20 seconds between the removal of the carafe and it being reinserted back onto the warming plate. Once the carafe is replaced, the brewingprocess and the flow of coffee into thecarafe will resume.CAUTIONShould significant amounts of coffee driponto the warming plate after the removal of the kRUPS Consumer Service Department at 1-800-526-5377 and they can assist you. It is also possible that too much groundcoffee has been placed in the filter cone. If this blockage and subsequent drippingdoes occur, put the glass carafeimmediately back onto the warming plate, and allow the full brewing cycle to run itscourse. Do not swing out the swivel filteruntil the brewing process is completed. Page 15 Appliances with Glass Carafe on a wet or cold surface. C. Do not use a cracked carafe or a carafe having a loose orweakened handle. D. Do not clean carafe with cleansers, steel wool pads, or other abrasive material. Regarding your Cord Set:A. A short power-supply cord is to be provided to reduce risksresulting from becoming entangled in or tripping over alonger cord. B. Longer extension cords are available and may be used if careis 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 asthe electrical rating of the appliance, (2) if the appliance is ofthe grounded type, the extension cord should be agrounding-type 3-wire cord, and (3) the longer cord should be agrounded type, the extension cord should be at least as great asthe electrical rating of the appliance is ofthe grounded type, the extension cord should be agrounding-type 3-wire cord, and (3) the longer cord should be agrounded type, the extension cord should be agrounded type. appliance has a polarized plug (one blade is wider thanthe other). As a safety feature, this plug will fit in a polarizedoutlet only one way. If the plug does not fit, contact aqualified electrician. Do not attempt to defeat this safetyfeature. Page 16 This appliance is for household use. Any servicing other, thancleaning and user maintenance should be performed by an authorized service personnel only. To reduce the risk of fire or electric shock, do not remove thebase. No user serviceable parts inside. Repair should bedone by authorized service personnel only. be sure that the voltage indicated on thename plate agrees with your voltage. Never use warm or hot water container! Use cold water only! Never refill the water container! Water on the water container! Water on the water container on the water container on the water only! hot surface or in a heated oven. Before turning your KRUPS coffeemaker on, please makesure that carafe before brewing is completely finished (this is the case when dripping from the filter holder into thecarafe has stopped completely.) Keep your hands and the cord away from hot parts of the appliance during operation. Never clean with scouring powders or hard implements. Page 179We recommend that you get familiar withall the parts of your KRUPS espressomachine before using it for the filter holder, fit the filter holder, fit the filter holder, fit the filter holder into the filter holder into the filter holder into the filter holder. Checkthe different positions of the switch. Toremove any residuals of production whichmay rest in the appliance, we recommendoperating the espresso maker (as describedin "Making Espresso" section) once or twicewith water only, without ground espressocoffee. Wash all loose parts in warm soapywater, rinse thoroughly and dry.Read all instructions, cautions, notes and attentions before actually using themachine. CAUTION - PRESSURENever open boiler cap (a) or remove filterholder (e) while your "Il Caffè Duomo" is in operation and under pressure. Please follow the instructions listed below to see if the machine is still under pressure. Follow these safety precautions while your and ten to fifteen minutesafter last use. Ifsteam comes out of the nozzle, then theboiler chamber is still under pressure. Close steam knob and proceed withinstructions listed below. open until no more steamcomes out of nozzle. When finished turnsteam knob clockwise to close. Now you can remove the boiler cap and the filter holder. Espresso is a far richer and stronger brewthan 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) demi-cups. Your "Il Caffè Duomo", properly used, willalways produce espresso or espresso beans you grindyourself. Preparing espresso or cappuccino is different from brewing regular drip coffee. One main difference is that the water willcome to a boil and will then be forcedthrough the ground coffee. This means that an espresso machine works under pressureand needs special attention. CAUTION - HOTDo not touch boiler cap (a) during operation. Before removing boiler cap turn offmachine, let it cool down for at least 2 or 3 minutes. Relieve pressure. See CAUTION -PRESSURE.1. Place the filter basket (i) into the filter basket is marked on the inside for 2 and 4cups. Pack the coffee lightly and clearany excess coffee from the rim of the filter holder. This will assure proper fit tothe brewing head (see figure 3).ATTENTION:Do not fill more coffee than indicated by the four-cup marking into the filter basket. This might cause clogging or overflow.

