

MR. COFFEE®

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MODEL ECMP30/33

Instruction Manual with Recipes

MR. COFFEE® ESPRESSO/ CAPPUCCINO MAKER

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

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 USING THE MACHINE.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not put cord, plugs or machine in water or any other liquids.
4. Close supervision is necessary when any appliance is used by or around children.
5. Unplug from outlet when Espresso Machine is not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. The use of accessory attachments not recommended by MR. COFFEE® may cause hazards or injuries.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or countertop or to touch hot surfaces.
9. Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
10. To disconnect, turn unit off, then remove plug from wall outlet.
11. Do not use appliance for other than its intended use.
12. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
13. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return this appliance only to the nearest Authorized Service Center for examination, repair or adjustment.
14. **WARNING: To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only. Opening the bottom service cover will void the warranty.**

THIS UNIT IS FOR HOUSEHOLD USE ONLY

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SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be purchased and used if care is exercised in its use.
3. If an extension cord is used, the marked electrical rating of the extension cord must be at least 15 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

***This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.**

IF SERVICE IS REQUIRED, DO NOT RETURN APPLIANCE TO STORE

For Service, call 1-800 MR COFFEE (1-800-672-6333)

TO ASSIST US IN SERVING YOU, PLEASE HAVE THE MODEL NUMBER (ECMP30/33) AND DATE OF PURCHASE AVAILABLE.

All repairs must be made by Sunbeam or by an Authorized MR. COFFEE® Service Center. Please call us for assistance or for the location of the nearest Authorized MR. COFFEE® Service Center.

PLEASE DO NOT RETURN APPLIANCE TO STORE.

We welcome your questions, comments or suggestions.

Please contact us at

1-800 MR COFFEE (1-800-672-6333)

or

www.mrcoffee.com

SAVE THESE INSTRUCTIONS

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INTRODUCTION

CONGRATULATIONS! You are the owner of a MR. COFFEE® Espresso and Cappuccino Maker. Please read all of the instructions in this manual carefully before you begin to use this appliance. Proper care and maintenance will ensure the long life of this appliance and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

DIAGRAM OF PARTS



- A. Removable Water Reservoir
- B. Water Level Indicator
- C. Steam Nozzle
- D. Frothing Attachment
- E. Brew Head
- F. Filter Thumb Guard
- G. Filter Holder (*Filter Cup Inside*)
- H. Removable Drip Tray

- I. Brew Button
 - J. Steam Button
 - K. On/Off Indicator Light (*Red*)
 - L. On/Off Switch
 - M. Brew Ready Indicator Light (*Orange*)
 - N. Steam Ready Indicator Light (*Orange*)
 - O. Steam / Froth Control Knob
- Measuring Spoon and Tamping Tool (not shown)*

HOW TO PREPARE QUALITY ESPRESSO AND CAPPUCCINO AT HOME

THE COFFEE

The coffee should be a freshly ground, dark, espresso roast variety. You may buy whole coffee beans and grind them yourself at home using a MR. COFFEE® Burr Mill or a MR. COFFEE® Bean Grinder. Store whole beans in an air-tight container, in a cool, dark area. You do not need to store them in a refrigerator or freezer. If you buy pre-ground coffee, plan to use the coffee within 7 to 8 days for best flavor. Store pre-ground coffee in an air-tight container and keep in a cool, dark area.

THE GRIND

This is a vital step in the espresso making process. The coffee must be ground fine, but not too fine. If you buy pre-ground coffee or have it ground, make sure you get an espresso grind.

- The correct grind should look gritty, like salt or sand.
- If the grind is too fine, water will not flow through the coffee, even under pressure. Coffee that is ground too fine looks like powder and feels like flour when rubbed between your fingers.
- If the grind is too coarse, water flows through the coffee too fast, preventing a full-flavored extraction.

THE PROCESS

Your New MR. COFFEE® Espresso and Cappuccino Maker was designed to make brewing fresh espresso and cappuccino at home easy. Several hints will help you make quality espresso and frothed milk drinks time after time. First, always start with fresh, cold water in the water reservoir. Be sure that all parts of your machine are cleaned from previous uses. You can preheat the cups you brew espresso into by rinsing them with hot water. This will help keep your espresso hot after it is brewed.

The quality, roast, freshness, grind and origin of the coffee beans you use will vary the taste of your espresso. When you brew espresso, the grounds should be “tamped” in the filter cup. Tamping is the process of slightly packing the espresso coffee grounds down in the filter cup. Your MR. COFFEE® Espresso/Cappuccino Machine comes with a pre-measured coffee scoop tamping tool. **NOTE:** Do not overpack the grounds.

Use the bottom of the scoop to slightly press the grounds down after placing them in the filter cup (G). This will help you brew hot, rich, delicious espresso with perfect crema (the golden layer on top of fresh-brewed espresso).

BEFORE USING FOR THE FIRST TIME

Refer to Page 4 for the Diagram of Parts.

1. Wash all removable parts with hot water and a mild detergent and rinse thoroughly.
2. Remove the pink cap from the end of the hose inside the reservoir.
3. Fill the Water Reservoir with water. Do not exceed MAX fill line.
4. Follow the steps on Page 6 for brewing espresso to rinse the inside of the machine. Use water only. Do not use coffee for the cleaning cycle.
5. Follow the Steps on Page 7 for steaming milk to clean the Frothing Arm. You should use water instead of milk for this cleaning process.
6. After you have brewed one cycle and steamed for approximately 45 seconds, empty the water reservoir, remove, rinse and dry all parts.

CAUTION: Allow unit to cool before removing parts.

YOUR ESPRESSO MAKER IS NOW READY TO BREW GREAT ESPRESSO AND CAPPUCCINO!

BREWING ESPRESSO

1. Make sure the On/Off switch (see Diagram on Page 4) is in the OFF position and the brew and steam switches are off.
2. Plug in your new MR. COFFEE® Espresso and Cappuccino Maker.
3. Remove the water reservoir and fill with fresh, cold water. Be sure to keep the water reservoir filled above the “min” water level marking printed on the reservoir.
4. Replace the water reservoir into the machine, making sure that it slides completely into place. When inserted properly, the end of the water reservoir will be even with the base. Make sure the end of the hose is down in the water.
5. Turn the On/Off Switch to the “On” position so that the On Light is illuminated.
6. While the water is heating, insert filter in filter holder.
7. Put grounds into filter cup using 1 scoop for one 20-ounce serving and 2 scoops for two 20-ounce servings.
8. Use the bottom of the scoop to press the coffee grounds so that they are flattened down and smoothed over. Gently remove any excess grounds from the rim of the filter holder.
9. Insert the filter holder into the machine. Make sure the thumb guard is flipped back and not resting on top of the filter. Insert filter holder approximately 45 degrees to the left, using the line on the Brew Head as a guide. When properly aligned, slide the filter handle to the right until the handle is in the locked position. The handle will be in the “Lock” area and should feel snug. **YOU DO NOT NEED TO OVERTIGHTEN.**
10. Place a cup underneath the filter holder spouts. Espresso will brew out of both filter spouts, so use a cup that is wide enough to catch liquid from both spouts or brew into two cups placed right next to each other.

11. When the Brew Ready Indicator Light comes on, you may begin brewing espresso. (Your machine will only take a few minutes to heat up enough water for brewing). Press brew button on  (brew position). Brew for approximately 30 seconds. You may adjust brewing time to taste. A shorter brew time will yield a stronger cup of espresso. The brew ready indicator light may go out while you are still brewing. This just means that the machine is heating more water.
12. Press brew button to turn off pump.
13. Remove cup from drip tray. Use caution when removing the filter holder as there can still be hot water in the filter. Flip the thumb guard over the filter and knock out the used grounds. Use caution as the filter and filter holder are very hot. Rinse out the filter and filter holder and dry all parts.
14. You can brew multiple cups of espresso one right after the other! Just make sure the water reservoir stays filled above the “min” level marking. Repeat Steps 5 – 13 above to brew multiple cups of espresso.

HOW TO MAKE CAPPUCCINO

Cappuccino is espresso topped with steamed and frothed milk. Frothing milk for cappuccino takes practice. Do not be discouraged if it is not perfect the first time. The milk should be half steamed (*bottom of pitcher*) and half frothed (*top of the pitcher*). It may take a few times before you perfect this process.

For the best results, we recommend frothing milk in a separate pitcher and pouring the milk into your coffee. The milk and pitcher should be cold. Do not use a pitcher which has just been washed in warm water. Use skim or 2% milk.

We also recommend a stainless steel frothing pitcher and a specialty beverage thermometer, if you own one, for preparing the best froth and steamed milk.

1. The first step in making cappuccino is to make espresso. Therefore, fill the water reservoir with cold water. Never use warm or hot water to fill the water reservoir.
2. Follow steps in “Brewing Espresso”.
3. Fill a small stainless steel pitcher 1/3 to 1/2 way with cold milk. We recommend using a MR. COFFEE® frothing pitcher (EFP1) or any other pitcher that holds about 10 - 12 ounces and is around 5 inches tall. The pitcher should be cold. Do not use a pitcher that has just been washed with warm water.
4. Make sure the Espresso Machine is turned on and that there is water in the water reservoir. The brew ready indicator light will go off when the machine is ready to steam milk.
5. Press the Steam  Start/Stop Button. The steam ready light will come on when the unit is ready to froth milk. The brew ready light will stay on.
6. Place the steaming tube in the pitcher with milk. Hold the pitcher so that the steaming tube is submerged in milk and close to the bottom of the pitcher.

7. Turn the Steam/Froth Control Knob counterclockwise  to begin steaming. The steam ready light will go off while you are steaming milk. This is normal and you may continue steaming until you have completely steamed your milk. **USE CAUTION:** Steam emitted from the frothing arm is very HOT. As the milk heats up, the frothing pitcher will become very HOT!
8. The specially designed frothing attachment requires very little effort to produce thick and frothy steamed milk. Steam the milk until the desired consistency is achieved or until the frothed milk reaches the top of the pitcher. Slightly moving the pitcher up and down while steaming (*and keeping the frothing tube immersed in milk*) will help produce extra froth. When you are finished steaming, turn the Steam Control Knob clockwise until it stops. Do not over tighten. Press the steam start / stop button to complete the frothing process.
9. When the Steam Control Knob is closed, you will notice the machine releases some steam. This is the machine releasing the pressure it has generated during the steaming process and is normal.

IMPORTANT

Clean the steam nozzle and frothing attachment immediately after each use. Fill a pitcher halfway with water and run the steaming feature again for about 20 seconds. This will clean out the inside of the steaming tube. Use a damp cloth to wipe off the exterior of the steaming tube and frother attachment. You may want to rinse the frother attachment with warm, soapy water. If the end of the steam tube becomes blocked with dry milk, use a sewing needle or safety pin to clean out the small hole.

ATTENTION

After using the steaming feature of your machine, the heating system is at its highest temperature. If you wish to prepare more espresso immediately after steaming milk, the heating system should be cooled down to keep from “burning” your espresso. When the steam ready indicator light goes off, your machine is now ready to brew espresso at the perfect temperature.

CLEANING

When you are finished brewing espresso and steaming milk, begin cleaning by turning the unit off and unplugging the power cord.

The filter handle and filters should be cleaned each time you brew espresso. To clean, remove filter handle by turning the handle approximately 45 degrees left of center. The filter handle will release down from its locked position. Use caution as the filter may still contain hot water floating on top of the coffee grounds. Knock the used espresso grounds out while holding the filter in place by holding the thumb guard lock firmly against the filter cup. Use caution as the filter cup and holder will be very hot. Rinse the filter cup and holder out thoroughly with water. It is not recommended to put the filter or filter holder in the dishwasher. If you are not going to use the machine again for some time, do not reinsert the filter holder on the brew head; this will lengthen the service life of the filter seal.

Remove the Water Reservoir and empty out any remaining water. Do not wash the Water Reservoir in the dishwasher.

Remove the Drip Tray and Overflow Grid from the machine and rinse with warm, soapy water. Do not wash these parts in the dishwasher.

CLEANING THE BREW HEAD

The Brew Head may need cleaning after prolonged use. You may wipe off the brew head with a damp cloth to remove any old espresso grounds. If the brewing sieve (*the underside of the brew head*) is particularly dirty, run a few cycles of plain water through the machine. Operate the machine as if you were going to brew espresso, but do not put coffee grounds in the filter cup. Secure the filter handle in place and operate for 30 seconds several times. This will run hot water through the brew head and clean out any old grounds.

CLEANING THE FROTHING TUBE

The Frothing Tube should be cleaned immediately after every use to prevent steamed milk from drying on the tube. Fill a pitcher half way with water and run the steaming feature again for about 20 seconds. This will clean out the inside of the steaming tube. Use a damp cloth to wipe off the exterior of the steaming tube and frother attachment. You may wish to rinse the frother attachment with warm, soapy water. If the end of the steam tube becomes blocked with dry milk, use a sewing needle or safety pin to clean out the small hole.

DE-LIMING

The service life of your Espresso Maker will be lengthened if you de-lime it regularly. Your Espresso Maker may be de-limed using white household vinegar. The frequency of de-liming depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

SUGGESTED CLEANING INTERVAL

Type of Water	Cleaning Frequency
Soft Water	Every 80 Brew Cycles
Hard Water	Every 40 Brew Cycles

Fill about 18 ounces of vinegar into the Water Reservoir. Place a sufficiently large container in the middle of the drip tray. Allow about one-third of the vinegar to run through the system by operating the machine as if you were making espresso, but without putting coffee grounds in the filter cups. Switch the machine off again and leave the vinegar to work in for 10 to 15 minutes. Then run the rest of it through the system in one cycle. It may be necessary to repeat the de-liming if the lime deposits are heavy. After the last cycle, run two reservoirs of clear, fresh water through the system to clean all vinegar from the machine. Once the cleaning cycle is complete, clean all removable parts in warm, soapy water.

TROUBLESHOOTING

The espresso temperature is too low . . .

- Tamp (pack) the espresso ground coffee down a little more firmly.
- Pre-warm the cup by rinsing with hot water.
- De-lime the appliance.

The espresso brews too slowly . . .

- Do not tamp (pack) grounds so firmly.
- Use coarser espresso grounds.
- De-lime the appliance.

The espresso runs out of the side or top of the filter holder . . .

- Make sure that the filter holder is fitted into the holding ring properly.
- Tighten the filter handle down a little more firmly.
- Clean the espresso grounds off the edge of the filter cups before inserting into brew head.
- Clean the brew head.

Espresso will not come out . . .

- Be sure that the Water Reservoir is full.
- Be sure that the Water Reservoir is properly fitted into position.
- Make sure the hose is down in the water and pink cap is removed.
- Be sure the grounds are not overpacked in the filter.
- Be sure that the filter holder is properly fitted into the holding ring.
- Clean the Filter Basket and Brew Head.
- De-lime the appliance.

The Machine is very noisy when operating . . .

- Be sure that the Water Reservoir is full.
- Be sure that the Water Reservoir is properly fitted into position.

It is difficult to brew espresso with crema . . .

- Always use fresh espresso ground coffee.
- Be sure there is sufficient espresso ground coffee in the filter basket.
- Tamp (pack) the espresso ground coffee down slightly more.

Difficulty foaming milk . . .

- Always use fresh, cold milk.
- Use a stainless steel frothing pitcher. Insure the pitcher is cool before use.
- Clean the frothing tube by following the directions.
- Move the frothing pitcher slightly up and down while frothing.
- Make sure the frothing attachment is pushed up on the frothing arm as far as it will go.

RECIPES

ESPRESSO –	Brew one or two cups at a time following the directions. <i>Optional:</i> Add sugar to taste.
CAPPUCCINO –	Mix 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk. Top with ground nutmeg, cinnamon, powdered chocolate or vanilla to taste.
LATTE –	Mix 1/3 espresso with 2/3 steamed milk. Top with ground nutmeg, cinnamon, powdered chocolate or vanilla to taste.
ICED ESPRESSO, CAPPUCCINO OR LATTE –	Mix beverages as described above, then pour over ice.

RECIPE IDEAS THAT YOU WILL LOVE TO TRY!

CHOCOLATE CAPPUCCINO –	1/3 espresso, 1/3 steamed chocolate milk and 1/3 froth from the chocolate milk.
FRENCH VANILLA LATTE –	Pour 1/2 oz. vanilla syrup, 1/4 oz. hazelnut syrup into cup. Add espresso. Top with frothed milk. Dust with vanilla powder.
VIENNA MOCHA –	Pour 2/3 oz. chocolate syrup, 1/2 oz. almond syrup into a glass. Add a shot of espresso. Fill with steamed milk and top with frothed milk. Dust with cinnamon.
BLACK FOREST CAPPUCCINO –	Pour 1 oz. chocolate syrup, 1 oz. bing cherry syrup, 1/2 oz. orange syrup into a glass. Add 2 shots of espresso. Fill with steamed milk and top with frothed milk and cinnamon.
IRISH NUT LATTE –	Pour 1 oz. Irish Cream syrup, 1 oz. hazelnut syrup, 1 shot espresso. Top with steamed and frothed milk.
CAPPUCCINO SUPREMO –	Mix 1 shot espresso with 1 oz. Amaretto, 1 oz. brandy and steamed and frothed milk.

1-YEAR LIMITED WARRANTY

Sunbeam Products, Inc, or if in Canada, Sunbeam Corporation (Canada) Limited (collectively "Sunbeam") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Sunbeam's Liability?

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Sunbeam disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

Sunbeam shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

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

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800 672-6333 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800 672-6333 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc located in Boca Raton, Florida 33431.

In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 5975 Falbourne Street, Mississauga, Ontario L5R 3V8.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

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