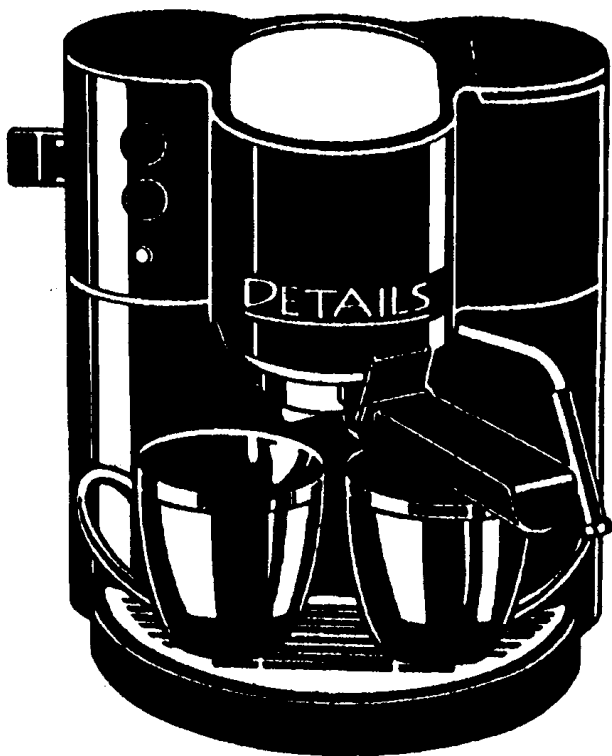


**OPERATING INSTRUCTIONS FOR,
DETAILS™ BY MR. COFFEE®
PUMP ESPRESSO/CAPPUCCINO MAKER
MODEL ECMP1**



**FOR HOUSEHOLD USE ONLY
FOR SERVICE, REPLACEMENT PARTS OR QUESTIONS,
CALL 1-800-MRCCOFFEE
(1-800-672-6333)
8:30AM-5:00PM EST, MON.-FRI.**

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 immerse cord, plugs, or machine in water or other liquid.
4. This product is not recommended for use by children.
5. Turn control switch to OFF and unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the machine.
6. 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 repair.
7. The use of accessory attachments not recommended by MR. COFFEE, may cause hazards or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn any control to OFF, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
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.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

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 10 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

Note:

This appliance has a polarized plug (one blade is larger than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fully fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION:

- 1) Do not remove the filter holder at any time during the brewing process.
- 2) Do not let the pump run with an empty water container. This can damage the pump permanently.
- 3) Use caution when removing the filter holder from the brew head. The metal parts may still be very hot. Also, there may be hot water floating on the top of the filter basket.
- 4) **WHEN USING OR CLEANING THE FROTHING TUBE:**
Place a frothing pitcher or large cup (with a 16 ounce capacity) half full of water or milk under the frothing tube. Make sure the tip of the frothing tube is submerged in liquid before turning on the steam selector control knob.

Introduction

Congratulations! You are the owner of a *Details™* by Mr. Coffee model ECMP1 pump espresso/cappuccino maker. This unique appliance has been designed to provide you with delicious restaurant quality espresso/cappuccino quickly and conveniently.

Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular American coffee. Because of its richness, espresso is usually served in 1 -1/2 to 2 oz. portions, in demitasse cups.

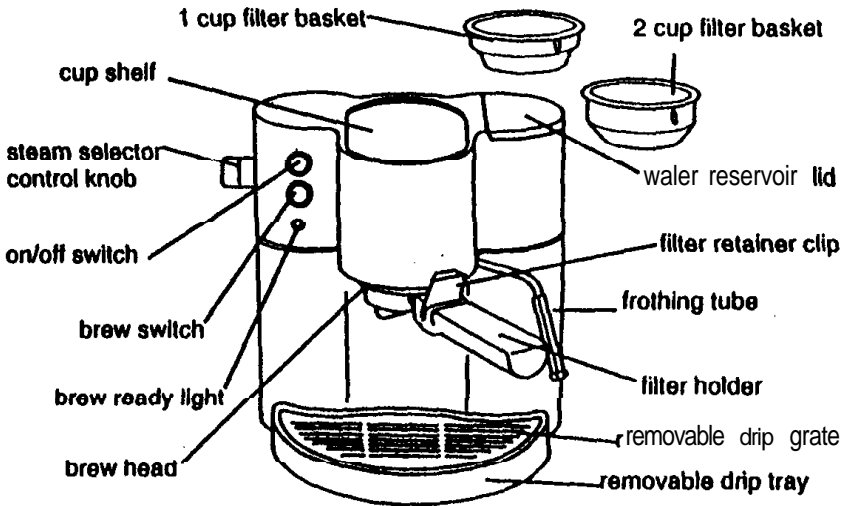
Most espresso drinkers outside of Europe prefer cappuccino, a drink made of about one third espresso, one third hot milk, and one third foam.

Preparing espresso or cappuccino is very different from brewing regular drip coffee. To ensure your safety and the long life of this appliance, please read all instructions, cautions, notes, and attentions.

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Product Features and Diagram of Parts



How to Prepare Quality Espresso and Cappuccino At Home ***The Coffee***

The coffee should be a freshly ground, dark roasted variety. You may want to try a French or Italian roast. Pre-ground coffee will only retain its flavor for 7-8 days, provided it is stored in an air tight container, in a cool, dark area. Do not store in refrigerator or freezer.

We recommend that you start with whole beans, and grind just before use. Coffee beans stored in an air tight container will keep up to 4 weeks before they begin to lose their flavor.

The Grind

This is a vital step in the espresso making process and takes practice. The coffee must be ground fine, but not too fine.

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

Be sure to use a quality grinder or mill for uniform consistency in your espresso grind. Oval shaped coffee mills are not recommended because the grind is not consistent. We recommend using the ***Details™ by Mr. Coffee®*** Burr Mill.

Before Using Your Details" by Mr. Coffee® Espresso Maker

Please refer to page 5 for diagram of parts.

1. Turn the on/off switch Off and unplug the machine from the electrical outlet

2. First remove and then wash the water reservoir, filter baskets and filter holder in a mixture of mild detergent and water. Rinse each thoroughly and replace into the machine.
3. To clean the inside of the machine, follow steps for "How to Brew Espresso" on pages 6-7, using water only. Do not immerse in water or attempt to reach any internal parts of the machine.

How To Brew Espresso

Espresso is a full bodied coffee drink. Every cup of espresso should be crowned by a thin layer of light cinnamon brown, extremely fine foam called "crema". Crema is the mark of a truly fine cup, and is a testament to the skill of the brewer.

Please refer to page 5 for diagram of parts. First unwind the electrical cord from the bottom of your machine.

Filling the Water Reservoir...

1. Open the water reservoir lid of the water reservoir, and pull the tank upwards by its handle out of the machine. Fill the reservoir only with cold tap water.
2. Then place the reservoir back in the machine and press it until it engages firmly in the base.
3. Now close the lid. Make sure the water is above the "MIN" level on the filling indicator.
4. In order to make aromatic espresso, please note the following points:
 - Change the water every day!
 - Do not use mineral water or distilled water.
 - Clean the fresh water reservoir at least once a week. Wash the reservoir by hand. Do not place the reservoir in the dishwasher.

Preparing the Coffee...

1. According to whether you wish to make one cup of espresso or two, place either the 1-cup filler basket or the 2-CUP filter basket into the filler holder (1=for one 1- 1/2 ounce cup of espresso; 2=for two 1-1/2 ounce cups of espresso). See figure 1. Fill the

desired filter basket with the aid of the measuring spoon and then press it down with the tamper (opposite end of the measuring spoon). Wipe off any ground coffee remaining on the edge of the filter.

2. Insert the filter holder: Rotate the filter holder from left to right until the handle passes the "MIN" position (i.e. with the handle pointing forwards). Make sure the filter holder is firmly in place before beginning the brewing process. See figure 2 page 7.
3. Place the demitasse cup(s) in position: If you only wish to make one cup, align one demitasse cup under the filter holder on the drip tray so that the espresso coffee can flow into it from both openings of the filter basket holder. However, if you wish to make two cups, align two demitasse cups, one under each opening of the basket holder. The cup shelf is a convenient place to store additional cups.



FIGURE 1

Brewing Espresso...

1. Switch ON the main ON/OFF switch. To do so, flick the main ON/OFF switch upwards. The on light and brew ready light will be illuminated. This indicates that the machine is warming up. The brew ready light will go out as soon as the proper operating temperature has been reached. See figure 3.

2. Start brewing- switch on the brew switch: When you start the brewing cycle, the heated water is forced through the espresso ground coffee at a high internal pressure. When the brew ready light has gone out you can start the brewing process by flipping the brew switch upwards.. When the demitasse cup(s) are about half full (about 1-1/2 ounces) press the brew switch to the OFF "O" position. Turn the ON/OFF switch OFF.

FIGURE 2

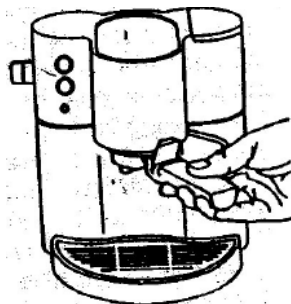


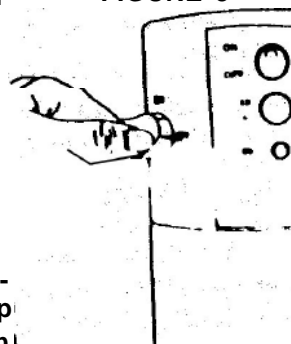
FIGURE 3

If you wish to make another cup of espresso, leave the ON/OFF Switch ON. Remove the filter basket and holder. Push the filter retainer clip against the filter basket and dump out the used coffee grinds. Then proceed as described under "How to Brew Espresso/Preparing the Coffee..." on page 6.

If you are making cappuccino leave the ON/OFF switch ON to froth milk See below, "How to Make Cappuccino".

NOTE:

Do not remove the filter holder at any time during the brewing process. Do not let the pump run with an empty water container. This can damage the pump permanently.



How to Make Cappuccino

Cappuccino is 1/3 espresso topped with 1/3 steamed and 1/3 frothed milk. Therefore, to make cappuccino, first froth and steam the milk. Then proceed with espresso.

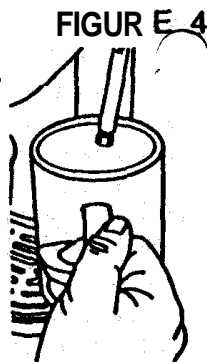
For best results, we recommend frothing the milk in a separate pitcher and pouring the milk into your coffee. The milk and pitcher should be cold. Do not use a pitcher which has just been washed with warm water. **CAUTION:** The steam released from the frothing tube is HOT. Be sure it is aimed into a container and the tip is submerged into the liquid.

1. To generate steam, first switch the machine ON with the main ON/OFF switch and wait until operating temperature has been reached. The brew ready light must go

- Then immerse the frothing tube into the milk. Start generating steam, by turning the steam selector control knob upwards. A 15-30 second delay may occur.

Note: A little water will first escape from the frothing tube. This will not harm the frothed milk in any way.

- Immerse the frothing tube only about half way into the liquid, so that the flow of air is not hindered. The frothing tube should not be allowed to touch the base of the container as this might restrict the outflow of steam. Frothed milk will resemble a whipped cream texture. See figure 4.
- To stop the flow of steam, turn the steam control knob downward back to the OFF position.
- Afterwards, turn the frothing tube as far as it will go to the left so that the last few drops of liquid can fall into the drip grate.



Note: Frothing aid may shut off when you prepare froth for two cups of cappuccino. Just restart the machine by turning on the on/off switch.

After steaming, the following steps are necessary:

- Put the filter holder and filter basket (but **without** coffee) in the brew head

Place an empty cup or frothing pitcher under the filter holder.

Turn the ON/OFF switch ON, until approximately 3 ounces of water flows out of the filter holder. Then turn the ON/OFF switch OFF.

Remove filter holder. Make sure the steam selector control knob is in the OFF position.

Problems and Causes

- . .the espresso temperature is too low
 - . Tamp the espresso ground coffee down a little more firmly.
 - . Pre-warm the cups by rinsing them in warm water. (See page 11).
 - . Delime the appliance.
- . . the flow-through speed of the espresso falls off noticeably
 - . Do not tamp the espresso ground coffee down so firmly.
 - . Delime the appliance.
- . .the espresso runs out at the side of the filter holder
 - . Make sure the filter holder is fitted into the holding ring properly.
 - . Tighten the filter holder a little more firmly into the holding ring.
 - . Clean the espresso ground coffee off the edge of the filter holder.
 - . Clean the brew head. (See page 10).

...espresso will not come out

- Ensure that the water reservoir is full.
- Ensure that the water reservoir is properly fitted into position.
- Ensure that the filter holder is properly fitted into the holding ring.

- Do not tamp the ~~45421323.508.451~~ 22.7504 3w 0.5 30 541.5 85 Tm481 f 0.6

To assist us in serving you, please have the model number (ECMP1) and date of purchase available.

Cleaning Your Espresso/Cappuccino Maker

Remove filter holder

First unplug the appliance power cord.

CAUTION: The metal parts of the filter holder might still be very hot.

Also there may be hot water floating on the top of the filter basket.

Remove the filter holder by rotating it to the left and taking it out of the brew head. If you are not going to use the machine again for some time, do not re-insert the filter holder; this will lengthen the service life of the filter seal.

Cleaning the filter and filter holder

Knock the used espresso ground coffee out of the filter, holding the filter firmly to the filter holder by the filter retainer clip. Then clean the filter and the filter basket under running water. Do not place your filter holder or filter basket in the dishwasher.

Remove the remaining water from the fresh water

Cleaning frothing tube

Clean the frothing nozzle, particularly after frothing milk, with a damp cloth.

If necessary, the frothing nozzle can be unscrewed in a counter-clockwise direction use the end of the measuring spoon and then it can be cleaned.

The nozzle must be screwed on again in a clockwise direction. Tighten using reasonable force with the end of the measuring spoon provided.

Cleaning the drip grate and drip tray

The drip grate can be taken out for cleaning very easily with the aid of the finger-shaped depression at the rear left-hand edge of the drip tray. The drip tray can be taken out for cleaning by simply lifting it forward out of machine base. The drip grate and drip tray should be washed by hand.

Cleaning the brew head

After it has been in use for some time, the brew head should be cleaned with a damp cloth. If the brewing sieve (the underside of the brew head) is particularly dirty it can be unscrewed from the brew head with the aid of a coin and cleaned under running water.

Switch machine off

If the machine will not be used for some time it should be steamed out, so that fresh water is always available next time it is used. Place a container half-full of water under the frothing tube and proceed as follows: Open the steam selector control knob and let the steam out. If no more steam comes out, close the steam selector control knob again. To switch the appliance off, flip the ON/OFF switch downward. The brew ready light goes out.

Deliming

service life of your automatic espresso machine will be lengthened if you delime it regularly.

Your espresso maker may be delimed using white household vinegar. The frequency of deliming 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
H a r d w a t e r	every 40 brew cycles

When deliming, it is essential, first to unscrew the brew sieve from the brew head with the aid of a coin. (See page 10 "Cleaning the brew head").

First 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. 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. It may be necessary to repeat the deliming if the lime deposits are heavy. After the last cycle, run one or two water reservoirs of fresh cold water through the system to prevent the vinegar from having any effects on the flavor of the espresso. Then fit the brewing sieve back into the brewing head. (see page 10 "Cleaning the brew head").

ADDITIONAL HELPFUL HINTS:

If the first cup of espresso is not hot enough for your taste, we recommend that you proceed as follows:

Turn on the machine, wait until the yellow brew ready light turns off. Place a cup underneath the filter holder and pump approximately 1/2 cup of water through the system. The yellow brew ready light will go on again. From now on you will have maximum temperature for espresso since all parts are pre-warmed.

Filter holder:

Leave the filter holder (without filter) in the machine to, keep it warm.

Warm up espresso cups before using:

To prepare a perfect cup of espresso or cappuccino, warm up the demitasse cups before brewing the espresso by rinsing them with warm water.

RECIPE IDEAS THAT YOU WILL LOVE TO TRY!

San Francisco Cappuccino
espresso, hot steamed chocolate,
brandy, topped with whipped
cream and cinnamon

Cafe Irish
espresso, Irish whiskey, topped
with whipped cream

Cafe Tuaca
espresso, Tuaca liqueur, topped
with whipped cream

Cafe Vienna
espresso, brandy, topped with
whipped cream

Cafe Tia Maria
espresso, Tia Maria liqueur topped
with frothed milk

Cafe Grand Marnier
espresso, Grand Marnier liqueur,
topped with whipped cream and grated
orange peel

Mexican Cafe
espresso, Kahlua, tequila, topped
with whipped cream

Cafe Romano
espresso, brandy and lemon twist

Limited Warranty

Mr. Coffee warrants to the purchaser that the ECMP1 by Mr. Coffee, (except for cord set) is free *from* manufacturer defects in material and workmanship for a period of one year from the date of original purchase when used in compliance with directions as outlined in the manufacturer's instructions, which will constitute reasonable and necessary maintenance by the purchaser.

In case of manufacturer defects in material or workmanship, Mr. Coffee, agrees to repair (remedy) a defective espresso/cappuccino maker without charge. The purchaser's exclusive remedy against Mr. Coffee, inc. shall be for the repair or replacement of a defective Mr. Coffee product.

All repairs must be made at an *authorized* Mr. Coffee Service Center. To locate a Mr. Coffee Service Center, call 1-800-MRCCOFFEE (1-800-672-6333). As the purchaser, you assume all cost incurred in transporting your Mr. Coffee machine to and from the authorized Mr. Coffee Service Center. Mr. Coffee, shall *not be responsible for any repairs performed at any facility which is not an authorized Mr. Coffee Service Center.*

This warranty gives you specific legal rights. and you may also have other rights which vary from state to state. Any Implied warranty is limited in duration to the one year provided in this, the only, expressed warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

In no event shall Mr. Coffee, be responsible for incidental or consequential damages, nor damage due to misuse or the use of any unauthorized attachment; nor assumption of responsibility for damage caused by use of an electrical circuit not specified on the Mr. Coffee, product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Mr. Coffee, a Product of Sunbeam Corporation.
Boca Raton, Florida 33431