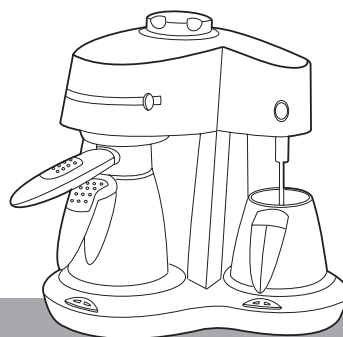


Cafe Rico Espresso coffee maker with heated milk frother



Please read and keep these instructions



getting the best from your new coffee maker

- **Warning : pressure cap**

Unplug your coffee machine. The pressure cap must be slowly removed before unlocking the filter holder. Caution must be used when handling hot water, coffee or steam.

- **Run water through your machine before first use**

It is important to run water through your coffee maker in order to rinse the machine. You can also run water through to warm your coffee machine.

- **Descale as appropriate for the hardness of the water in your area**

It is important to descale as the performance of your coffee maker may be impaired by limescale and other impurities in the water supply.

2year
guarantee



Important safety instructions

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance! In addition we offer the following safety advice.

Location

- Remove all the packaging and retain for future reference.
- Ensure the coffee maker is used on a firm, flat surface.
- Do not use the coffee maker outdoors or in a bathroom.
- Do not place the coffee maker on a highly polished wooden surface as damage may occur to the surface.
- Do not place the coffee maker on or near hot surfaces such as a hot plate or radiant rings or near a naked flame.
- **WARNING: Do not place the coffee maker onto a metal tray or metal surface whilst in use.**

Children

- Children do not understand the dangers associated with operating electrical appliances. Never allow children to use this appliance.

Other safety considerations

- Disconnect the coffee maker from the mains supply when filling, cleaning or not in use.
- When unplugging, turn any control to 'off', then remove plug from the wall outlet.
- Keep the outside of the coffee maker area clean and dry at all times.
- Do not touch hot surfaces. Always use handles or knobs.

- Do not immerse the coffee maker itself in water and always ensure the electrical connections are kept dry.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Ring the helpline number for advice on examination and repair.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use the coffee maker for anything other than its intended purpose.

Product safety

- Never use warm or hot water to fill the water tank.
- Do not overfill the water tank.
- **Scalding may occur if the pressure cap is removed during the brewing cycles, therefore never open or remove the pressure cap whilst the machine is switched on. Pressure cap must be removed slowly before unlocking the filter holder. This procedure must be followed even when the machine is switched off and cooled.**
- The glass jug and the filter holder get hot while the machine is in use. Always use with care.
- Make sure the mains lead does not touch the hot parts of the machine.
- Do not wind the mains lead around the hot appliance or store the appliance until it has fully cooled down.
- Do not remove the filter holder when the appliance is producing hot water or coffee. Turn the machine off and release the steam first by slowly removing the pressure cap.

Treating scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Personal safety

- Ensure the lid of the glass jug is securely in place before pouring.
- Take care to pour hot coffee slowly and carefully without tipping the glass jug too fast.
- Do not fill above the capacity mark of the water level gauge marked on the jug.
- Do not use the glass jug in a microwave.
- Milk should not be reheated, only heat it when required.
- When heating milk, please use stainless steel jug provided.
- Do not fill milk jug above the MAX mark.
- Do not touch metal parts until the unit has cooled.

Warning : pressure cap

**Unplug the machine and allow to cool.
Slowly remove the pressure cap before
unlocking the filter holder.**

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating current).

For appliances with fitted plug.
If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

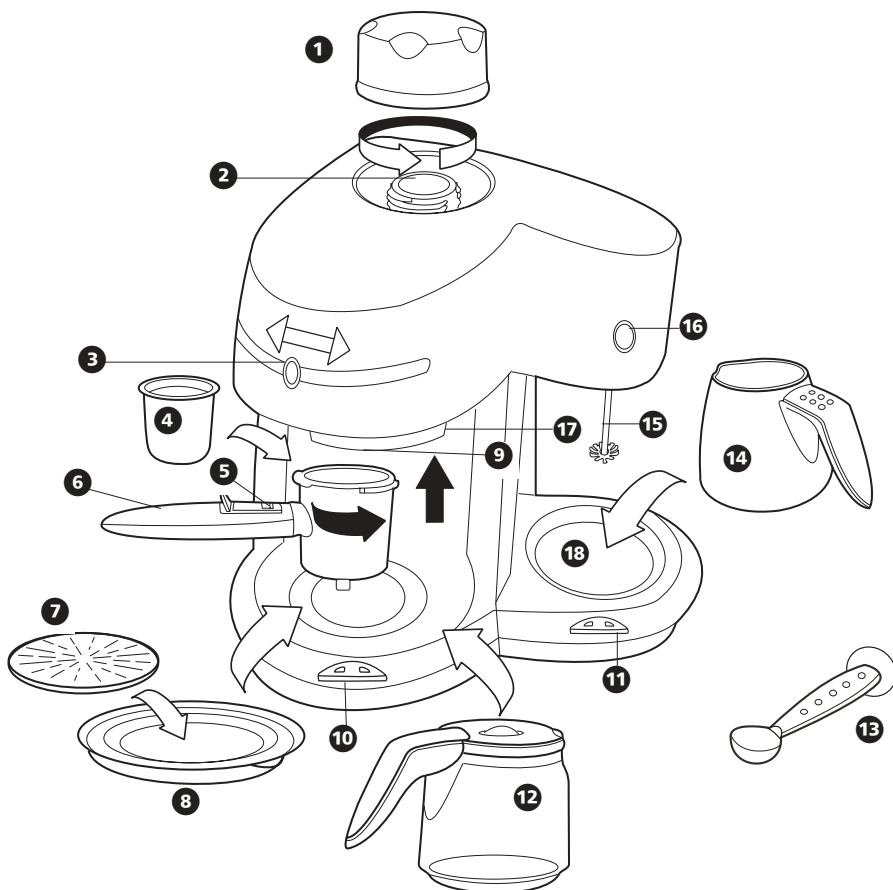
**IMPORTANT : THE PLUG REMOVED
FROM THE MAINS LEAD, IF SEVERED,
MUST BE DESTROYED AS A PLUG WITH A
BARED FLEXIBLE CORD IS HAZARDOUS IF
ENGAGED INTO A LIVE SOCKET OUTLET.**

Should the fuse in the 13 amp plug
require changing a 13 amp BS1362 fuse
must be fitted.

**WARNING: THIS APPLIANCE MUST BE
EARTHED.**

Features

- | | |
|-------------------------|-------------------------------------|
| 1 Pressure cap | 10 Neon on/off/ready switch |
| 2 Water tank | 11 Neon on/off switch |
| 3 Strength selector | 12 Glass jug with lid |
| 4 Filter | 13 Measuring/tamping spoon |
| 5 Filter retaining clip | 14 Milk frother stainless steel jug |
| 6 Filter holder | 15 Milk frother attachment blade |
| 7 Drip tray metal plate | 16 Milk frother on/off button |
| 8 Drip tray | 17 Steam exhaust tube |
| 9 Hot water outlet | 18 Hot plate |



Using your coffee maker for the first time

Take your coffee maker out of the box and remove the packaging.

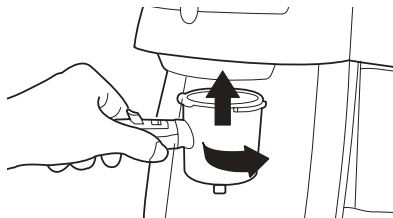
Before using the coffee for the first time, clean thoroughly by operating two or three times with the maximum volume of fresh water (6 cups) but without using coffee.

Wash the detachable parts of the machine in warm soapy water.

Making a perfect espresso coffee

- 1 Unscrew the pressure cap ❶ by turning it anti-clockwise.
- 2 To fill the water tank ❷ use your glass jug ❸ to measure the volume of water required. The jug is marked with the water levels for 2 cups (minimum), 4 cups and 6 cups (maximum). Always switch the machine off and remove the plug from the socket before filling the water tank. Care should be taken to ensure that the correct quantity of water is placed in the tank, as the machine always uses all the water.
- 3 Close the pressure cap tightly by turning it clockwise.
- 4 Place the washable metal filter ❹ into the filter holder ❺ and add the desired quantity of coffee to the filter using the measuring spoon provided. Special marks on the inside of the filter show the correct levels for 2, 4 and 6 cups of coffee. Using the flat end of the spoon lightly compress the coffee down. Remove excess coffee from the edge of the filter.
- 5 Position the filter holder underneath the water outlet ❽, push it upwards and turn it to the right into the locked position to fix it onto your coffee machine.

Note : Push firmly to the right to lock into position.



- 6 Your machine is fitted with a strength selector ❸ which allows you to make LIGHT to STRONG coffee. Set the strength selector mid way between LIGHT and STRONG for MEDIUM strength coffee.
- 7 Place your glass jug with the lid on the drip tray ❷ and ❸ directly under the spout of the filter holder, ensuring that the jug handle is pointing outwards from the unit. Press the on/off switch ❿ to 'ON' and the orange light will glow. The coffee will start to flow from the filter holder spout after about 2 or 3 minutes. Wait until all the water from the water tank has flowed into your glass jug and the green light glows.
- 8 Set the on/off switch to 'OFF'.
- 9 When the filtering process is complete remove the glass jug from your coffee maker and pour the coffee into your cups.
- 10 Unplug machine and allow to cool. **Slowly remove the pressure cap.**
- 11 To remove the used coffee grounds, remove the filter holder by turning the handle to the left until you find that the filter holder drops down. Flip the filter retaining clip ❺ so that it retains the filter. Turn the filter upside down and knock out the grounds. Flip the retaining clip back along the handle before the next use.

Note: Due to the amount of steam lost through the process, the coffee produced will be less than the water put in. This is accounted for in the amount to put in.

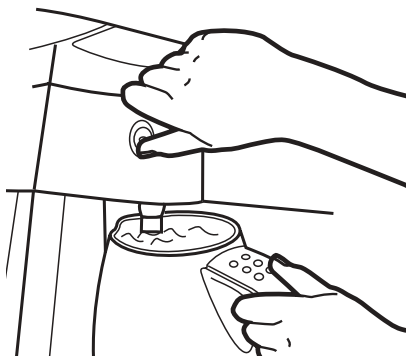
Making a perfect cappuccino coffee

Prepare your machine as described in the section, 'How to make a perfect espresso coffee'. Use your glass jug for measuring the correct amount of water needed. Follow steps 1-11 how to make a perfect espresso.

Frothing milk

It is advised to start heating your milk ready for frothing several minutes before making coffee to ensure milk is hot.

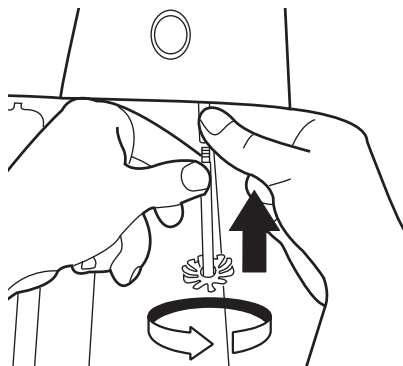
- 1 Fill the stainless steel milk jug provided with the required amount of milk. Do not exceed the maximum level or add less than the minimum level.
- 2 Place the jug on the hot plate and switch on, the orange light will glow.
- 3 Once the coffee is brewed, the milk is ready to froth. Lift the milk jug up to the milk frother blade (see diagram). Raise the milk jug ensuring that the frother blade is just under the surface of the milk - this will give the maximum froth. Push and release the milk frother button. **TAKE CARE AS THE MILK WILL BE HOT.** When the milk is frothy, (which normally takes around 30 seconds), press the milk frother button once more to stop the frother.



- 4 Pour the coffee into cups and gently pour or preferably spoon the milk onto the coffee, then sprinkle a little chocolate powder for perfect cappuccino. Turn off the milk frother hot plate by pressing the neon on/off switch.

Warning: the stainless steel jug and the hotplate will remain hot for sometime after switching off.

The milk frother blade can be removed for easy cleaning by unscrewing the blade. Wash carefully in hot soapy water. It is recommended that you remove the blade immediately after use, as dried milk can be difficult to remove. To replace, insert the stem of the milk frother blade into the mounting hole on the unit and screw into place.



There may be some splash back of milk on the underside of the frothing unit. Switch the unit off then simply wipe this area clean with a damp cloth.

Recipes

Cappuccino

$\frac{1}{3}$ espresso

$\frac{1}{3}$ hot milk

$\frac{1}{3}$ hot frothed milk

chocolate powder for sprinkling

- 1 Prepare coffee as per 'making a perfect espresso coffee' instructions.
- 2 Fill the stainless steel milk jug with the required amount of milk, place on the hotplate and switch on. The milk will take approx. 7 minutes to reach the appropriate temperature.
- 3 Froth milk by lifting the milk jug up to the milk frothing blade ensuring that the blade is just under the surface of the milk and press the milk frothing button. The milk will take approx. 30 seconds to froth.
- 4 Pour the coffee and hot milk into a cappuccino cup, spoon over frothed milk.
- 5 Sprinkle with chocolate powder to serve.

Cafe Latte

$\frac{1}{2}$ espresso

$\frac{1}{2}$ hot frothed milk

- 1 Prepare coffee as per 'making a perfect espresso coffee' instructions.
- 2 Fill the stainless steel milk jug with the required amount of milk, place on the hotplate and switch on. The milk will take approx. 7 minutes to reach the appropriate temperature.
- 3 Froth milk by lifting the milk jug up to the milk frothing blade ensuring that the blade is just under the surface of the milk and press the milk frothing button. The milk will take approx. 30 seconds to froth.
- 4 Pour the coffee into a tall glass and top with the frothed milk.

Moccacino

$\frac{1}{3}$ espresso

$\frac{1}{3}$ hot frothed milk

$\frac{1}{3}$ hot chocolate

- 1 Prepare coffee as per 'making a perfect espresso coffee' instructions.
- 2 Fill the stainless steel milk jug with the required amount of milk, place on the hotplate and switch on. The milk will take approx. 7 minutes to reach the appropriate temperature.
- 3 Froth milk by lifting the milk jug up to the milk frothing blade ensuring that the blade is just under the surface of the milk and press the milk frothing button. The milk will take approx. 30 seconds to froth.
- 4 Prepare the hot chocolate according to the instructions.
- 5 Pour the coffee, hot milk and hot chocolate into a tall glass and serve.

Irish coffee

Makes 2 servings

40ml of double cream

2 tsp sugar

4 shots of Irish whisky

350ml hot strong coffee

- 1 Whip double cream until thick then chill.
- 2 Warm 2 Irish coffee glasses with hot water and place in each a teaspoon of sugar and 2 shots of Irish whisky.
- 3 Divide coffee among the glasses.
- 4 Slowly dribble the chilled cream over the back of the spoon.
- 5 Do not stir.

Amaretto coffee

250ml hot strong coffee

2 tablespoons of double or whipped cream

2 shots of Amaretto

sugar to taste

- 1 Stir the coffee and alcohol together either with a couple of tablespoons of double-cream, or top with a dollop of whipped cream.
- 2 Sprinkle with grated chocolate and serve.

Refilling

- 1 Switch off the coffee maker, and allow 5 minutes to cool
- 2 Remove the pressure cap slowly and refill with cold water.

Descaling

- If you live in a hard water area, we recommend that your coffee maker is descaled at regular intervals, e.g. every 2-3 months. In areas of moderately hard water you should descale every 6 months.
- If the water filters through more slowly than usual, it is a sign that descaling is necessary.
- We recommend you use proprietary liquid descaler which is especially made for coffee makers and plastic kettles. Follow the instructions on the bottle or sachet, and then operate the coffee maker with just water 3 times before making coffee.
- Do not use kettle descaler unless the packet specifically states it is suitable for coffee makers.

Cleaning care

Unplug the coffee maker, slowly remove the pressure cap and allow to cool.

Do not immerse the coffee maker in liquid. Rinse the water tank occasionally with cold water. Do not use a cloth as any residue or lint may be left behind to clog the coffee maker.

Wash the milk frother blade, drip tray, glass jug, lid, filter and filter holder, in warm soapy water. Rinse and dry all parts thoroughly. Refit filter, filter holder and milk frother blade.

Wipe all external surfaces with a damp cloth and dry thoroughly.

Never use harsh or abrasive cleaners.

ALL WASHABLE PARTS ARE
DISHWASHER SAFE.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us.

We are more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly.

- Name of the product
- Model number and serial as shown on the underside of the appliance.



Your two year guarantee

It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions) the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

Morphy Richards products are intended for household use only.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example coffee makers should have been regularly descaled.

EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

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