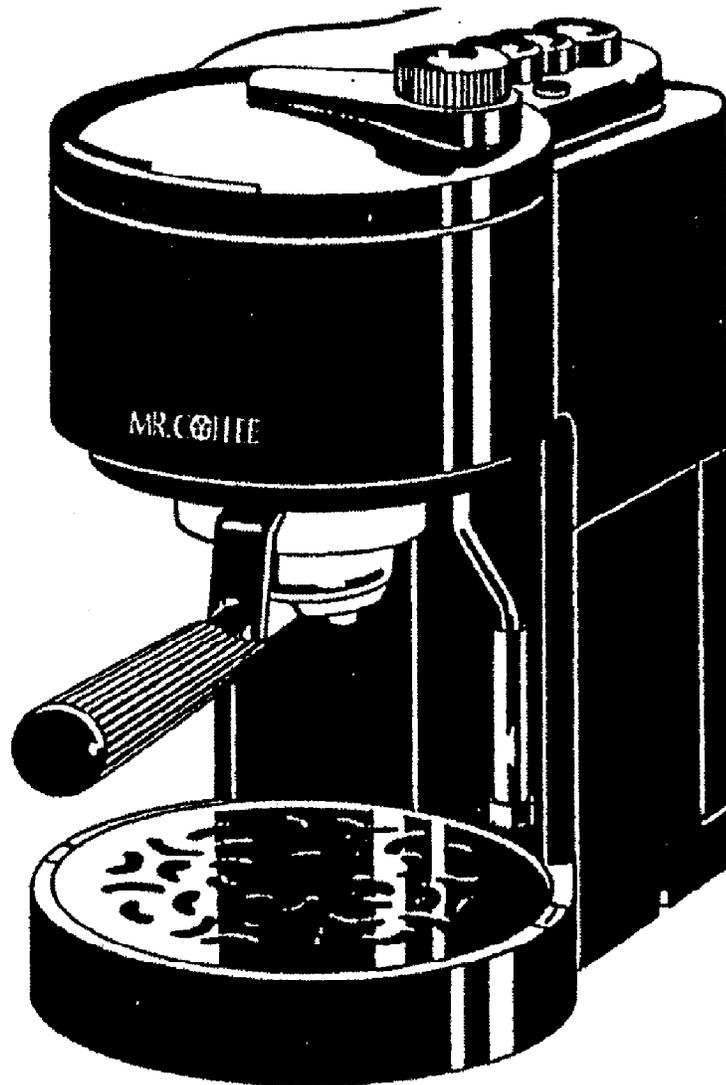


OPERATING INSTRUCTIONS FOR
THE PUMP ESPRESSO/CAPPUCCINO MAKER
MODEL ECMP3
BY MR. COFFEE



FOR HOUSEHOLD USE ONLY
FOR SERVICE, REPLACEMENT PARTS OR QUESTIONS,
CALL 1-800 - MR COFFEE
8:30 AM - 5:00 PM 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 pulling 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, inc., 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.
15. While using the appliance the water level should never be lower than the "min. mark on the water tank.

SAVE THESE INSTRUCTIONS

If Service Is Required, Do Not Return To Your Store
For service, call 1-800-MR COFFEE.

To assist us in serving you, please have the model number (ECMP3)
and date of purchase available.

8:30 a.m. to 5:00 p.m. Eastern Standard Time, Monday through Friday.

All repairs must be made by Mr. Coffee or an authorized Mr. Coffee Service Center. Please call us for the authorized service center in **your area. Please do not return this appliance to your store.**

We welcome your questions, comments or suggestions. Please call us at 1-800-672-6333 or write to us at: Consumer Affairs Department

**MR. COFFEE
P.O. Box 948389
Maitland, Florida 32794-8389**

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 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 NOZZLE:** Place a frothing pitcher or large cup (with a 16 ounce capacity) half full of water or milk under the frothing nozzle. Make sure the tip of the frothing tube is submerged in liquid before turning on the steam control knob.

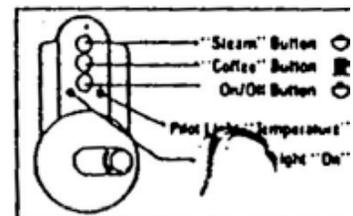
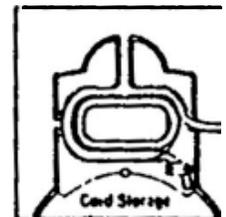
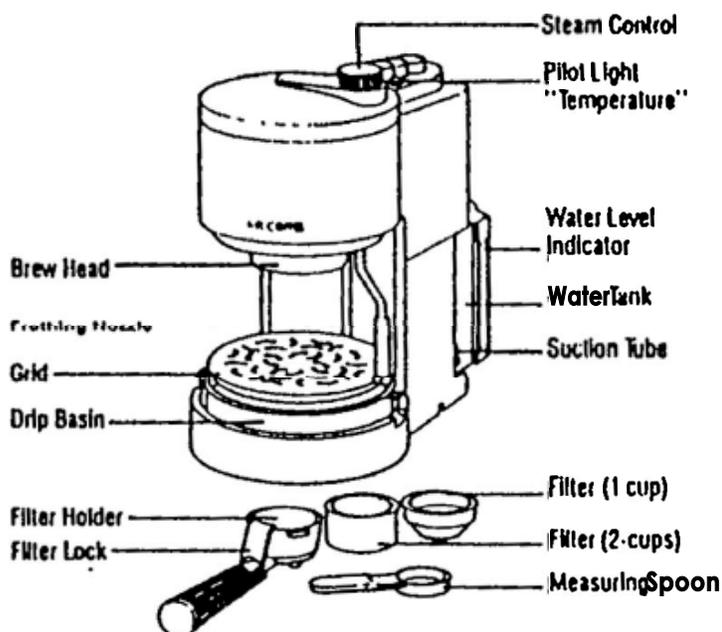


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INTRODUCTION

Congratulations! You are the owner of a Mr. Coffee model ECMP3 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 demilasse 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.

HELPFUL HINT:

Inside the Espresso machine water is heated up. This water will expand and as a result some drops may leak from the frothing nozzle and/or the water outlet opening. This is quite normal. Do not forget to move the frothing nozzle backwards into a position over the grid if you do not wish to use it.

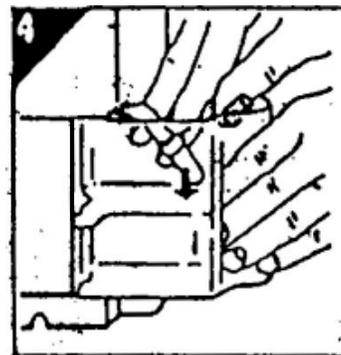
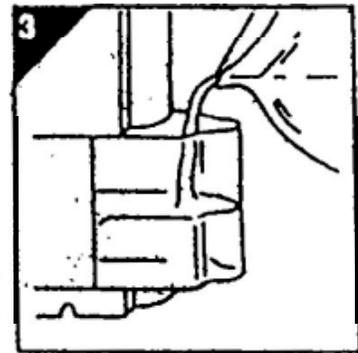
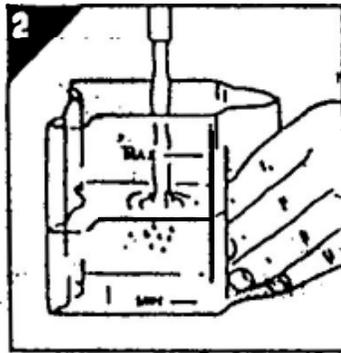
The Espresso machine is protected against damage due to overheating. If the pump operates for too long it will automatically turn off. If this happens, switch the appliance completely off and let it cool down for approximately 45 minutes. Then remove air. After this you can use the Espresso machine again.

BEFORE USING FOR THE FIRST TIME

Wash the removable water tank, the coffee filters and the filter holder in hot soapy water. Rinse with clean water.

Fill the water tank (Figures 2 and 3). Do not forget to insert the suction tube (Figure 4).

Pump about half a tank full of water through the appliance as described in section 'Espresso,' but without ground Espresso coffee in the filter. It is advisable to perform this operation again after a period of non-use.



ESPRESSO

Espresso is made by pumping hot water rapidly and at a high pressure through ground Espresso coffee.

Espresso is best served in demitasse cups. Individual serving size should be 1/2 to 2 ounces.

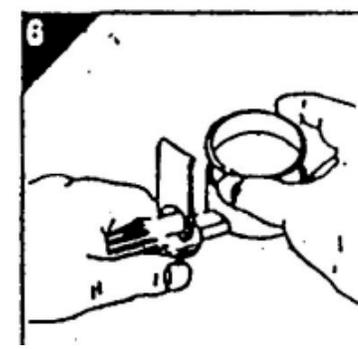
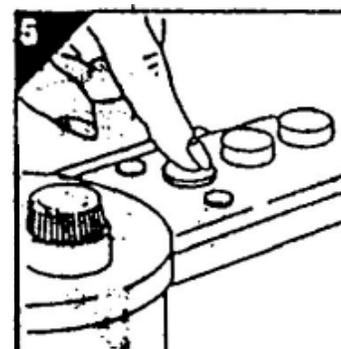
*Your Espresso coffee will be at optimum (hot) temperature if the filler holder is in place while the machine is heating up.

*You can pre-heat your cups by rinsing them with hot tapwater.

Ensure that there is enough water in the tank.

Switch the appliance on. The two pilot lights will come on (Figure 5).

Insert the 1 cup filter or the 2 cups filter into the filter holder (Figure



For 1 cup, place 1 level measuring spoonful of coffee into the 1 cup filler. For 2 cups, place 2 level measuring spoonfuls into the 2 cups filter (Figure 7).

Press the coffee down with the base of the measuring spoon (Figure 8).

If necessary, clean traces of coffee off the edge of the filter.

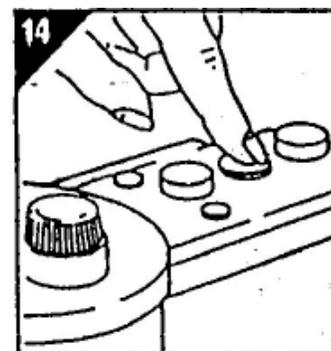
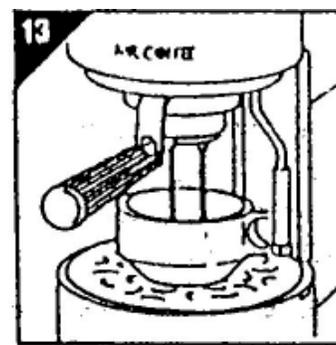
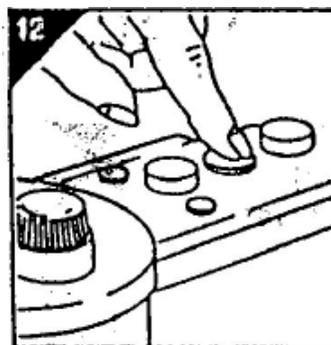
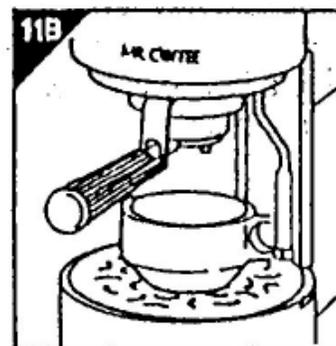
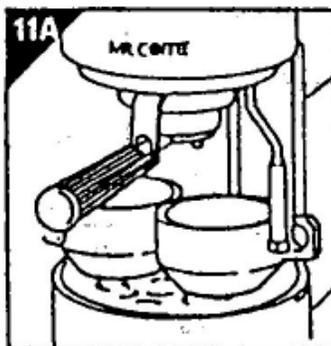
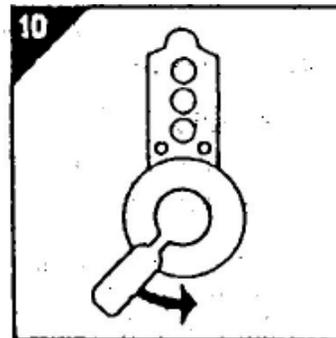
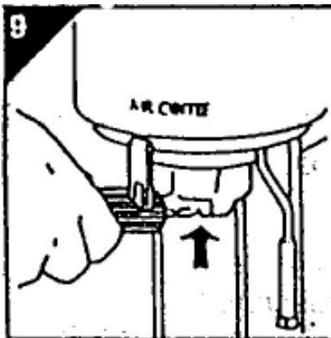
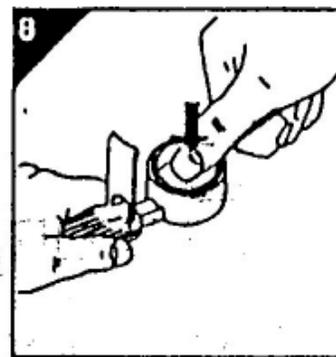
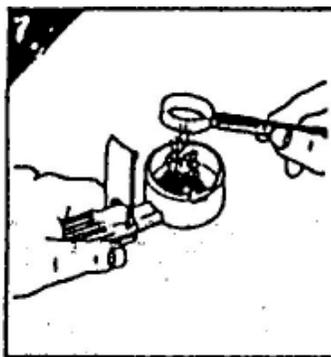
Position the filter holder (Figure 9) and screw in (Figure 10).

Place 1 or 2 demitasse cup(s) under the spouts of the filter holder (Figure 11).

The "Coffee" button (**R**) can be pressed as soon as pilot light "Temperature" goes out (Figure 12). Hot water will then be pumped through the ground coffee and after a few seconds the Espresso coffee will start flowing into the cup(s) (Figure 13).

Press the "Coffee" button (**R**) again as soon as there is enough Espresso in the cup(s) (Figure 14).

Serve and savour your Espresso right away!



CAPPUCCINO

“Cappuccino” is the Italian name for Espresso with a little milk and a layer of frothed milk. The froth is made by frothing cold milk in a pitcher or other container using the frothing nozzle. The froth, together with a little milk, is added to the Espresso.

*First prepare the frothed milk, then the Espresso.

*Use the wider special “Cappuccino” cups for the same quantity of coffee.

To prepare frothed milk, first switch the appliance on by pressing “On/Off” button (ⓘ) (Figure 15).

If the appliance is cold, both pilot lights will now come on. If the appliance is already hot, only pilot light “On” will now come on.

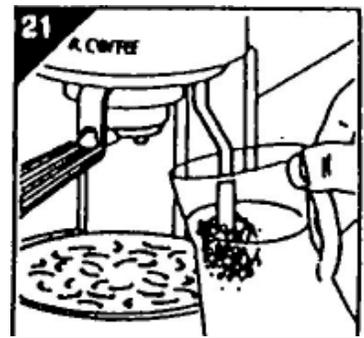
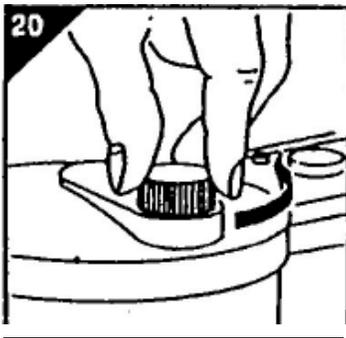
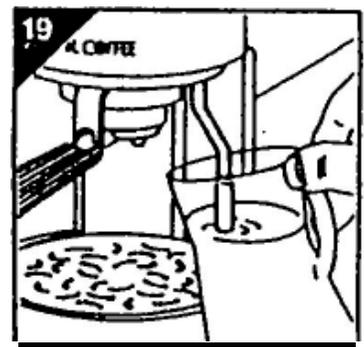
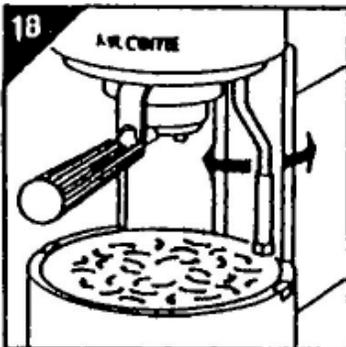
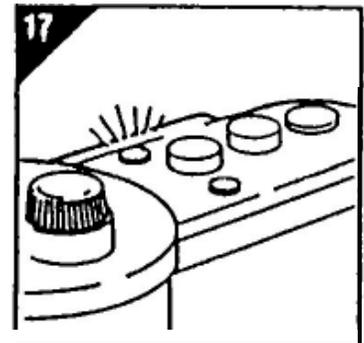
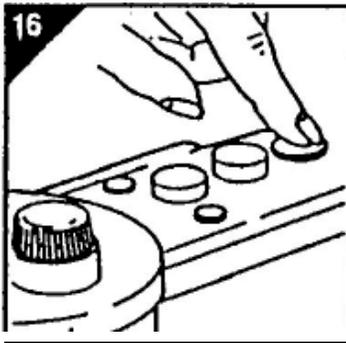
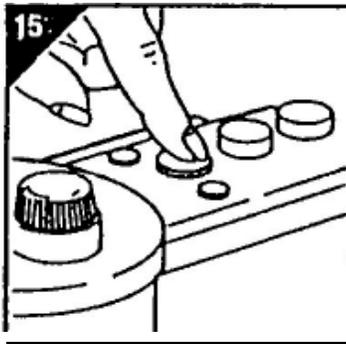
Press the “Steam” button (a). Orange pilot light “Temperature” will come on (Figure 16). After some time the orange pilot light will go out (Figure 17). The appliance is now ready for making steam.

Fill a frothing pitcher about half full with cold milk.

You can swing the frothing nozzle to bring it into the most suitable position (Figure 18).

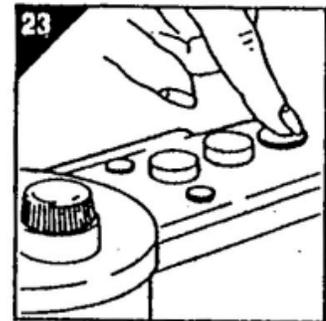
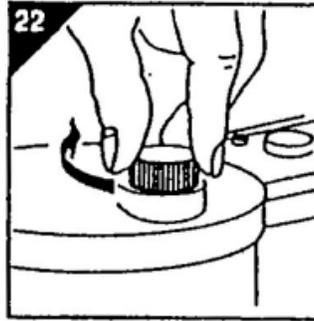
Keep the pitcher under the frothing nozzle. Please note: the tip of the frothing nozzle should remain under the milk level (Figure 19).

Open the steam control by turning counter-clockwise (Figure 20). Steam will come out of the frothing nozzle, making the milk bubble (Figure 21).



Stop the steam supply by turning clockwise as soon as enough froth has been made (Figure 22). Then remove the frothing pitcher.

Do not forget to press the "Steam" button (☺) (Figure 23). The button is now in "up" position.



IMPORTANT- BEFORE MAKING ESPRESSO AFTER FROTHING MILK:

Now the water in the appliance is extra hot: this was necessary for making steam. For Espresso a somewhat lower temperature is required. Only then will your coffee have a nice 'crema' crest. "Crema" is a light layer of light cinnamon brown, extremely fine foam covering your espresso.

. Press the 'Coffee' button (☒). Wait until some water comes from the water outlet. The boiler inside the machine will cool down,

. Press the "Coffee" button (P) again. The button is now in "up" position. Then the appliance is ready for making Espresso.

. Then place the filter holder with Espresso coffee into the appliance. (Please refer to section 'Espresso').

. Add sugar and milk to taste.

. Place one or two teaspoons of froth on the Espresso. Sprinkle with cocoa powder or ground cinnamon if desired.

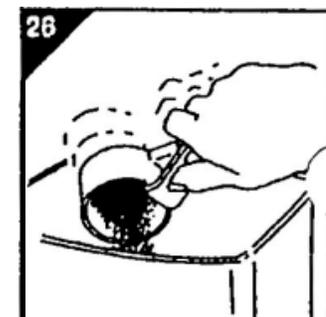
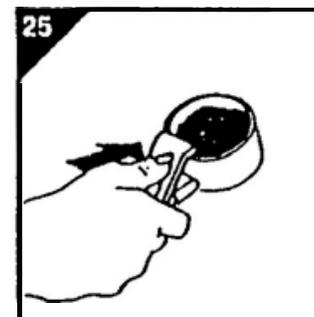
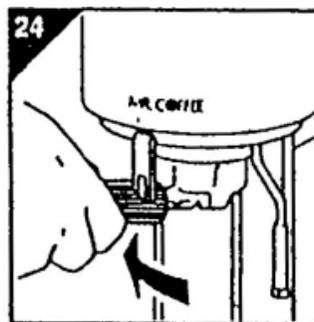
AFTER USE

Switch off by pressing the "On/Off" button (⊕).

Unscrew the filler holder' (Figure 24).

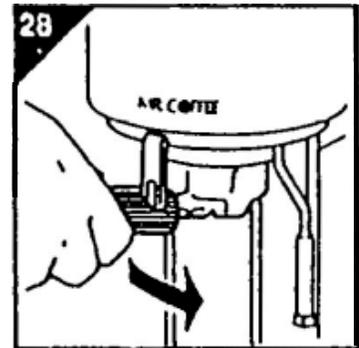
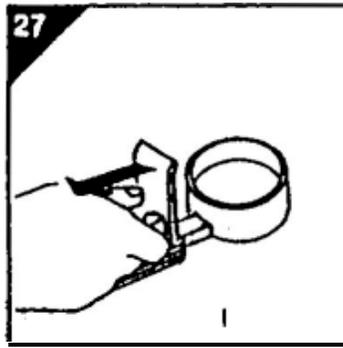
Move the filter clip forward so that it anchors the filter in place (Figure 25).

Holding the filter clip pushed forward, throw away the used ground coffee. (With the clip you keep the filter in the filler holder – Figure 26).



After cleaning, move the filler clip backward (Figure 27).

The filter holder may be stored screwed onto the appliance (Figure 28).



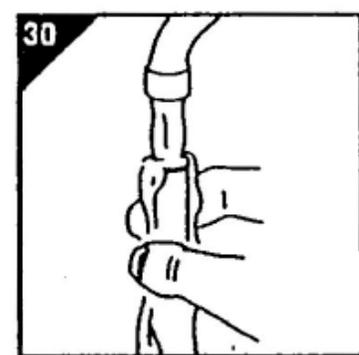
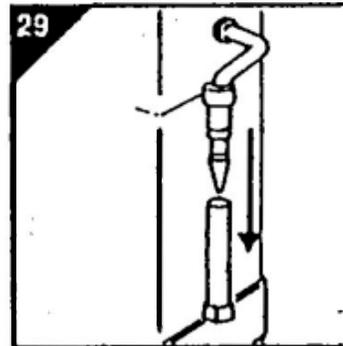
CLEANING

Wash the filters, the filter holder, the water tank, the drip-basin and grid regularly.

Regularly clean the brew head, removing any stuck grains of coffee.

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 using the end of the measuring spoon and then it can be cleaned (Figures 29 and 30). The nozzle must be screwed on again in a clockwise direction. Tighten using reasonable force with the end of the measuring spoon provided.

The exterior of the unit may be cleaned with a damp cloth.



DELIMING

Delime your Espresso machine regularly. With normal household use the following rule applies:

- *If you use soft water delime two or three times a year.
- *If you use hard water delime four or five times a year.

Your water supply company can inform you about the hardness of your water.

Operate the appliance twice as indicated in section 'Espresso'. However, fill water tank 1/2 full with vinegar and 1/2 with water and do not fill the filter with ground coffee.

To remove any scale that has set in the inside of the frothing nozzle, let the appliance produce vinegar steam for some time.

When deliming is complete remove all traces of vinegar and scale, by operating the appliance twice with fresh cold water in the same manner. Then clean all removable items.

TROUBLESHOOTING

If your Espresso machine does not operate as expected you may, in most cases, find the cause and solution below. Also refer to the corresponding sections in your instructions for use!

The pump is too noisy.

- *There is no water in the tank.
Refill with water.
- *The water tank is not placed correctly.

The machine does not produce Espresso.

- *There is no water in the water tank or the water tank is not placed correctly.
- *The coffee has been ground too finely and/or has been tamped down too much.
- *The water outlet opening is clogged.
- *The machine needs descaling.

Water leaks from the water outlet opening and/or the frothing nozzle.

- *The water inside the appliance expands when being heated up. This is **quite** normal. Swing the frothing nozzle into a position over the grid:
- *If excessive leaking occurs: descale or clean the valve.

The “crema” crest on the Espresso is too thin or isn’t there altogether.

- *The coffee has not been tamped down firmly enough.
- *There was not enough coffee in the filler.
- *The machine was not heated-up sufficiently. (Had the pilot light gone out)
- *The coffee was ground too coarsely.

The “crema” is too dark and/or the coffee has a burnt taste.

- *The machine was too hot.
(Was the steam button still in ‘on’ [down] position)
- *The coffee has been ground too finely.
- *The coffee has been tamped down too much.

The pump does not work anymore.

- *The pump has been switched off automatically to prevent damage due to overheating. Switch the machine off and let it cool down for approximately 45 minutes. Fill the **water tank** and remove air. After this you can use the machine again.

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 ECMP3 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