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You can read the recommendations in the user guide, the technical guide or the installation guide for MR COFFEE BVMC-ECM260. You'll find the answers to all your questions on the MR COFFEE BVMC-ECM260 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual MR COFFEE BVMC-ECM260**  
**User guide MR COFFEE BVMC-ECM260**  
**Operating instructions MR COFFEE BVMC-ECM260**  
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**Instruction manual MR COFFEE BVMC-ECM260**

User Manual /  
Manual del Usuario

MR. COFFEE®

Steam Espresso/Cappuccino Maker  
Máquina para Preparar Café Espresso/Capuchino  
Modelo/Modelo BVMC-ECM260

MR. COFFEE®

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SPR-121009  
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Printed in China/Impreso en China

PN. 137226

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**Manual abstract:**

*This unique appliance has been designed to provide you with delicious espresso/Cappuccino quickly and conveniently. Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee. An Espresso drink is described as rich, dark 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. Espresso is used as a base for many other rich and delicious beverages such as Cappuccinos and Lattes. Cappuccino is made with about one third espresso, one third steamed milk, and one third frothed milk. Latte, on the other hand, is a combination of espresso and steamed milk with a hint of foam on top, no froth is necessary. preparing espresso or an espresso-based beverage is different from brewing drip coffee. The differences are in the coffee grounds and in the appliance used to brew the coffee. your MR.*

*COFFEE® Steam Espresso/Cappuccino Maker operates under pressure and requires special attention. Please carefully read and save this instruction manual before you begin to use this appliance. (Follow these instruction closely for the best espresso making experience) 1. DO NOT attempt to unscrew Water Reservoir Cap OR remove Filter Holder without releasing pressure first. To release the pressure, immerse the tip of the Frothing Aid into a Frothing Pitcher with a small amount of water in it.*

*sLOWLY TURN THE CONTROL KNOB TO THE STEAM POSITION AND RELEASE THE STEAM. When the Frothing Aid stops releasing steam, turn the Control Knob to the "OFF" position and slowly remove the Water Reservoir Cap. This will both release the pressure in your unit and clean the Frothing Aid.*

*2. DO NOT hold back apply pressure Filter Retainer Clip when turning Filter into the Lock position.*

*DO NOT remove the Filter Holder at any time during the brewing process or until pressure is relieved. 5. DO NOT overfill the Filter with ground coffee, as this will cause an improper lock of the Filter Holder, which could result in leaking and damage the seal. 6. DO NOT leave excess coffee grounds on the edge of the Filter Holder (Figure 1). Excess grounds on the edge will cause improper lock which could result in leaking and damage to the seal. DO NOT touch metal parts of Filter Holder until unit has cooled. Metal parts may still be hot immediately after brewing. 10. DO NOT leave water in the Water Reservoir between uses.*

*This can cause improper lock which could result in leaking and damage to the seal. Espresso is a rich, dark coffee served in 2-ounce shots. An espresso made just right is a blend of full-bodied coffee taste and aromatic enjoyment. Cappuccino is espresso coffee that is topped with steamed foamy milk. Both taste best when brewed with freshly ground from whole bean dark-roasted coffee, such as a French or Italian roast. Ground coffee stays fresh for one week when kept in an airtight container in a cool, dark place. Whole beans will stay fresh for up to four weeks. Coffee should be ground to a fine grind that resembles salt grains. If the grind is too fine, water will not flow properly through the Filter and the result will be a bitter tasting coffee. If it is too coarse, water will flow through too fast, resulting in a weak brew.*

*Wash the Glass Carafe, Glass Carafe Lid, Filter and Filter Holder with mild detergent, then rinse the parts well 2. To clean the inside of the machine, follow the steps for "How to Brew Espresso" below, using water only and no coffee. Do not immerse the appliance in water or attempt to reach any internal parts of the machine. Please do not pour water into the Water Reservoir while the appliance is on. ! Check to make sure the control knob is in the "OFF" position before brewing.*

*Ingredients and Measuring Guide Serving Size 2 cups 4 cups Fine Espresso Ground Coffee 2 cup mark on Filter 4 cup mark on Filter water (Cold) 2 cup mark on Glass Carafe 4 cup mark on Glass Carafe Fill the Carafe with fresh, cold water to the desired mark and pour into the Water Reservoir. Place the Filter inside the Filter Holder and fill it to the desired level following ingredient chart above. Using Scoop, gently press down to tamp coffee (Figure 2), and then wipe any excess grounds from the rim..*



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