

Mr. Coffee®
EST. 1970



MODEL/MODELO ECMP50

Instruction Manual with Recipes
**MR. COFFEE® Espresso &
Cappuccino Maker**

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

Manual de Instrucciones con Recetas
**Cafetera Para Cafe Espresso
y Capuchino MR. COFFEE®**

LEA TODAS LAS INSTRUCCIONES ANTES USAR ESTE APARATO

WWW.MRCOFFEE.COM

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 APPLIANCE.**
2. DO NOT touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, DO NOT immerse cord, plugs or appliance in water or other liquids.
4. Close supervision is required when any appliance is used by or near children.
5. Turn the side knob to the off position “●”, press the red switch to the off position “O” and unplug unit from electrical outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts and before cleaning it.
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 MR. COFFEE® Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended for MR. COFFEE® products may result in fire, electric shock or injury to persons.
8. DO NOT use outdoors or for commercial purposes.
9. DO NOT let cord hang over edge of table or countertop 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 position then remove plug from wall outlet.
12. DO NOT use appliance for anything other than its intended use.
13. Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
14. Always be sure to place the water reservoir tightly back in the unit with its lid closed and fill with water on or above the minimum before turning appliance on.
15. DO NOT remove the brew basket while brewing coffee. Please make sure to turn the side knob to the off position “●” before you remove the brew basket to make additional coffee. Caution should also be taken while removing the brew basket since the metal parts will be hot. Please make sure to hold it by the handle and to use the filter retention clip to dispose the grounds. See section “CAUTION” on pages 2 and 4 for additional warnings.
16. DO NOT remove the water reservoir until unit is turned off. See section “CAUTION” on pages 2 and 4 for additional warnings.



THIS UNIT IS FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

SPECIAL CORD INSTRUCTIONS

(FOR 120 & 127 VOLTS ONLY)

The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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 the same as the product. The extended cord must be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

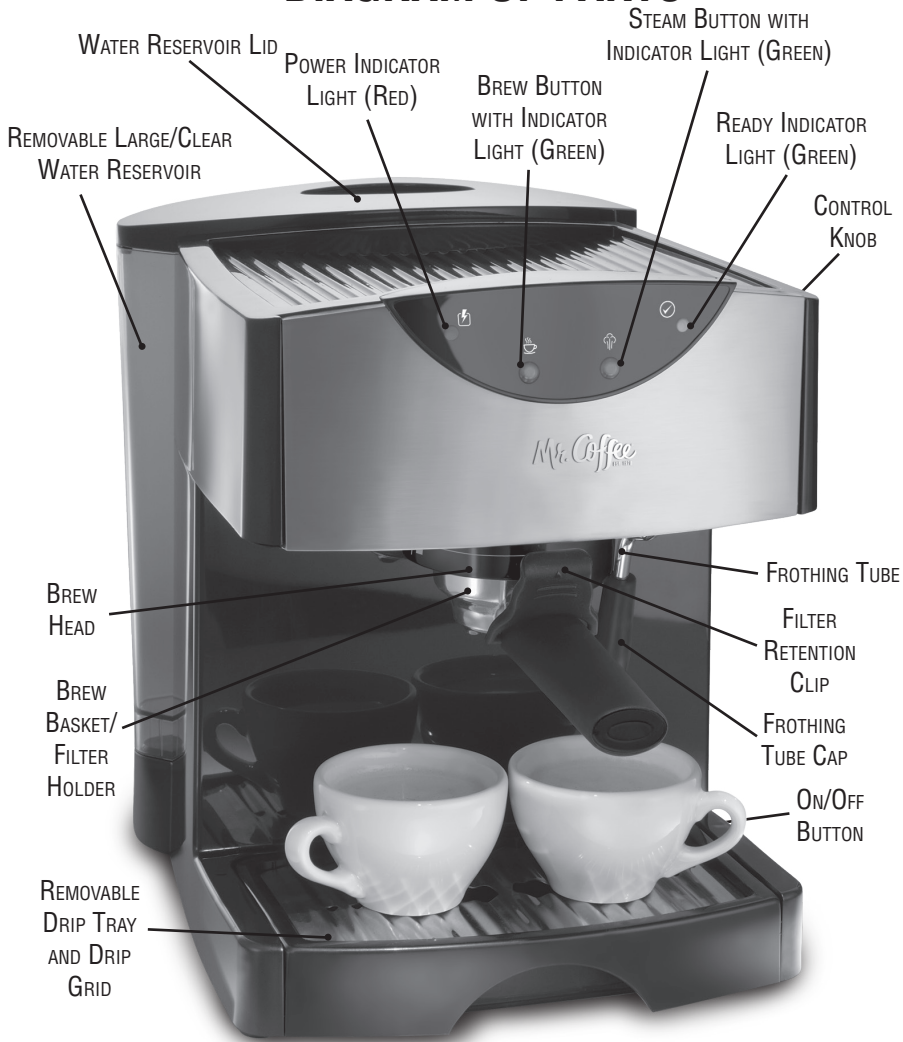
CAUTION: STEAM PRESSURE

IN ORDER TO AVOID POSSIBLE BURNS TO BODY PARTS AND/OR OTHER INJURY FROM HOT STEAM AND WATER OR DAMAGES TO THE UNIT, NEVER REMOVE THE WATER RESERVOIR OR THE BREW BASKET WHILE YOUR MR. COFFEE® ESPRESSO/CAPPUCCINO MAKER IS BREWING COFFEE OR FROTHING. THE SIDE KNOB SHOULD BE IN THE OFF POSITION “•” BEFORE YOU CAN REMOVE THE BREW BASKET TO MAKE ADDITIONAL CUPS OF COFFEE. IF YOU NEED TO ADD MORE WATER TO THE RESERVOIR, PLEASE TURN THE SIDE KNOB TO THE OFF POSITION “•” AND TO SWITCH OFF THE UNIT BY PRESSING THE RED BUTTON ON THE SIDE TO THE OFF POSITION “0”. SEE PAGE 4 FOR MORE IMPORTANT DETAILS.

QUESTION OR COMMENTS

Call us at 1-800-672-6333 (US) or 1-800-667-8623 (Canada) or visit us on the web www.mrcoffee.com

DIAGRAM OF PARTS



BREW



STEAM



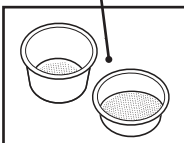
POWER



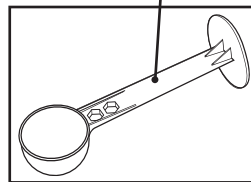
READY

NOTE: Demitasse cups pictured are not included.

FILTERS
(FOR 1 & 2 DEMITASSES)



MEASURING SCOOP



FROTHING TUBE TIP



FROTHING TUBE VALVE

INTRODUCTION

Congratulations! You have selected a quality MR. COFFEE® Espresso/Cappuccino Maker. 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. 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 44 to 59 mL (1.5 to 2 oz.) portions, in demitasse cups.

Most espresso drinkers outside of Europe prefer cappuccino, a drink made with about one third espresso, one third steamed milk, and one third frothed milk. Preparing espresso or cappuccino is very different from brewing regular drip coffee since this appliance under pressure and requires special attention.

Please read ALL of the instructions, cautions, notes and warnings included in this Instruction Manual carefully before you begin to use this appliance. When this unit is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the long life of the MR. COFFEE® Espresso/Cappuccino Maker and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

CAUTION

Please follow these important safety instructions while using your unit:

1. Before removing any of the parts and accessories, make sure the control knob on the side of the unit is turned to the off position “•”, press the on/off button to the off position “0” and unplug the appliance.
2. Do not remove the brew basket at any time during the brewing process.
3. Use caution when removing the brew basket. The metal parts may still be very hot. Also, there may be hot water floating on the top of the filter. Hold it only by its handle and dispose the brewed coffee grounds by using the filter retention clip.
4. If coffee does not drip from basket, the brew basket is blocked. Turn off the appliance and allow it to cool down. The blockage may be caused by the coffee being too finely ground. See “PROBLEMS AND CAUSES” on Page 9.
5. WHEN CLEANING THE FROTHING TUBE: Place a frothing pitcher or large cup (with at least 11-ounce capacity) half full of water under the frothing tube cap. Make sure the tip of the frothing tube is submerged in liquid before turning the control knob to the steam “☞” position. Froth the water for approximately 15 seconds then wipe clean the frothing tube and cap.

NOTE: IN ORDER FOR YOUR UNIT TO WORK PROPERLY TIME AFTER TIME, CLEAN THE FROTHING TIP AND TUBE AFTER EACH USE.

HOW TO PREPARE QUALITY ESPRESSO AND CAPPUCCINO AT HOME

COFFEE TIPS

The coffee should be freshly ground and dark roasted. 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 airtight container and in a cool, dark area. Do not store in a refrigerator or freezer. Whole beans are recommended to be ground just before use. Coffee beans stored in an airtight container will keep up to 4 weeks before they begin to lose their flavor.

BEAN GRINDING TIPS

This is a vital step in the espresso making process and takes practice. The coffee must be of a fine grind.

- The correct grind should look like salt.
- If the grind is too fine, the water will not flow through the coffee even under pressure. These grinds look like powder and feel 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 for uniform consistency. Oval shaped coffee grinders are not recommended because the grind is not consistent.

BEFORE BREWING YOUR FIRST ESPRESSO

Please refer to Page 3 for the Diagram of Parts.

1. Turn the side knob to the off position “●”, switch the unit off “O” and make sure it is unplugged from the electrical outlet.
2. First remove and then wash the water reservoir, lid, brew basket and filters in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit. Refer to the instructions below on “How to Brew Espresso” before removing the filter and brew basket.
3. To clean the inside of the appliance, follow steps listed on “How to Brew Espresso” using water only. Do not immerse the appliance in water or attempt to reach any of its internal parts.

IMPORTANT

To prime the pump before the initial brew, run steam cycle for 30 seconds following the steps below:

1. Ensure that the red power switch is in the on position “I”.
2. After the ready light “☉” becomes solid green, press the steam button “☉” (the ready light “☉” will flash).
3. After the ready light “☉” becomes solid green again, place a cup under the frothing tube and turn the side control knob clockwise to the steam position “☉”.
4. After 30 seconds, turn the side control knob counter-clockwise to the off position “●”.
5. Begin the brew espresso process.

HOW TO BREW ESPRESSO

PREPARATION: Gather the following prior to brewing

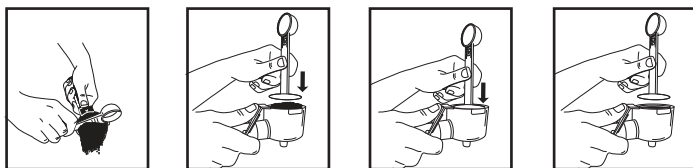
1. *Fine espresso ground coffee*
2. *Tap Water (or, preferably your favorite bottled water)*
3. *Teaspoon*
4. *Your favorite cups/desmitasses*

1. Make sure the unit is switched off “O” and the side knob is in the off position “•”.
2. Fill the reservoir with water, you may either use bottled water or a jar to fill it up or remove it from the unit and then fill it up under the tap. If you have removed it from the unit to fill up with water, please make sure to place it back tightly in its place. Fill the reservoir with the desired amount of water ensuring it ranges within the “MIN” and “MAX” markings on the tank. Never use warm or hot water to fill the water reservoir.
3. Close the water reservoir lid.

PREPARING THE COFFEE

1. Place the filter in the brew basket. Select from the two filters that come with your unit depending on the amount of cups you wish to prepare (1 or 2 demitasses). The recommended recipe is to use the small 7 gram filter to make a one-ounce shot of espresso. The large 14 gram filter can be used for two one-ounce shots. These recipes can be adjusted by adjusting the amount of water used in each shot, less water for stronger espresso.
2. Fill the selected filter with fresh, fine ground espresso coffee. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the brew head.

ATTENTION: Tamp or compress coffee using the tamper as show below. Do not overfill the filter. This might cause clogging or overflow.



3. Position brew basket underneath the brew head, attach brew basket by first moving retainer clip back, position handle so that the handle lines up with the unlocked icon “☰” on the brew head and fits into the groove. Then, slowly turn the handle to the right until it lines up with the locked position (indicated by the icon below).



(This symbol is on the brew head)

BREWING ESPRESSO

ATTENTION: If you are planning to make cappuccino, please refer to the next section “how to make cappuccino.”

1. Make sure the drip grid is in place on the drip tray. Place the drip tray in the unit.
2. Make sure the control knob is in the off position “•”.
3. Place the cup or two cups (demitasses) under the brew basket or if you prefer, place a small jar or carafe. If you wish to prepare up to 4 cups at a time, you should use a small jar, carafe or regular cup and then pour the espresso into the demitasses. If you will be brewing up to two demitasses at a time, you can place the two small cups under the brew basket ensuring each one of them is directly under one of the two outlet spouts located under the brew basket.
4. Plug the power cord into an electrical outlet and then switch the unit on by pressing the red button on the side of the appliance to the on position “I”. The power indicator light will become solid red while the unit is on and the ready “☉” indicator light (green) will start blinking.

5. Once the ready light becomes solid green, press the brew button “☕” and then rotate the side knob counter-clockwise to the brew “☕” position. This will initiate the brewing process and espresso will begin to flow in just seconds.

NOTE: If the brew and steam buttons begin to flash, after the side knob is rotated the unit has informed you that the instructions were not followed correctly. Switch the on/off button to the off “O” position to reset. Return to step #4 to resume brewing espresso.

6. When the cup/carafe is filled to the desired level, turn the side knob clockwise to the off “O” position. Using less water will provide a stronger espresso taste.

CAUTION: Do not leave unit unattended while brewing since the brewing process requires to be manually stopped. This will avoid overflow, spillage and potential Hazards and damages. The unit requires to be turned “off” manually.

7. Once you have prepared the desired amount of espresso, switch the power button to the off position “O” and unplug the unit. Allow the unit to cool down before removing parts and accessories prior to cleaning.
8. After the unit has cooled down, remove the brew basket from the brew head. Using the filter retention clip to secure the filter in the filter holder, turn the brew basket upside down remove the used espresso grounds. Rinse the filter and brew basket with water.
9. If you wish to brew additional espresso, repeat the process by following the steps in the “HOW TO BREW ESPRESSO” section at the bottom of page 5.

CAUTION: THE METAL PARTS OF THE BREW BASKET MIGHT STILL BE VERY HOT. MAKE SURE TO USE THE FILTER RETAINER CLIP WHEN DISCARDING THE GROUNDS. COOL THESE PARTS BY RUNNING UNDER COLD WATER.

10. For cleaning instructions, refer to Page 8.

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 froth (top of pitcher). It may take a few times before you perfect this process.

For best results, we recommend frothing the milk in a separate pitcher and pouring the steamed milk into your coffee. The milk and pitcher should be cold. Do not use a pitcher, which has just been washed in warm water. We also recommend a stainless steel frothing pitcher and a beverage thermometer, if you own one, for preparing the best froth and steamed milk.

PREPARATION: Gather the following prior to brewing

1. Fine espresso ground coffee
2. Tap water (or, preferably your favorite bottled water)
3. Milk (2% is recommended for best frothing results)
4. Frothing pitcher
5. Teaspoon
6. Your favorite cups/demitasses
7. A kitchen thermometer (optional) placed into the frothing pitcher will help enhance your tasting experience by optimizing the steamed milk temperature to 150°-155° F.

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 the steps in the “HOW TO BREW ESPRESSO” section at the bottom of page 5.
3. Fill a small stainless steel or ceramic pitcher 1/2 full with cold milk and set next to machine. Skim or 2% milk will be the easiest to froth.
4. You are now ready to froth and steam your milk. Press the red switch to the on position “I”, wait until the ready light “☺” becomes solid green. Press the steam button “☺”. The ready light “☺” will start blinking. Once it becomes solid green again, hold the pitcher under the frothing tube (which can be swiveled) so that the tip of the frothing tube is slightly immersed in the milk. Turn the side knob clockwise to the steam position “☺”. Hold the pitcher for about 50 seconds (for 4oz. of milk) or longer if warmer milk is desired. REMEMBER: The milk and the pitcher should be very cold prior to frothing.
5. When the milk has doubled in volume, or if you are using a beverage thermometer, when the milk has reached 38°C (100°F), insert the frothing tube deeper into the milk so that the top of the frothing tube cap is just under the surface of the milk. This will draw the froth back through the frothing tube cap creating a finer textured froth. Do not heat milk above 65°C (150°F). To avoid splattering of hot milk, do not let the tip of the frothing tube go above the surface of the milk. After frothing is completed, turn the control knob back to the off position “•”.

Note: If you choose to run an espresso brew cycle immediately after steaming milk, it is normal for the motor to run briefly and a small amount of steam to appear from the drip tray.

6. You are now ready to make cappuccino. REMEMBER: It is 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk. Pour the espresso into a cup, which has the capacity of at least 150 ml (5 ounces). Then add the steamed milk to the espresso and spoon on the frothed milk.
7. When you are finished steaming milk, follow step 5 on Page 4 under section marked “CAUTION” to flush out any residual milk from the frothing tube. It is important to properly clean your frothing tube and wash its cap after each use to ensure it continues to work properly. (See Step 2 below)
8. Unplug the power cord and allow the machine to cool.

CLEANING YOUR ESPRESSO/ CAPPUCCINO MAKER

1. Turn the side knob to the off position “•”, switch the red button on the side to the off position “O” and unplug the power cord from the electrical outlet.
2. The frothing tube may still be hot. Do not touch it with your hands until it has cooled. Remove and wash the frothing tube cap and wipe frothing tube with a damp cloth. Using the wrench built into the measuring spoon, unscrew the frothing tube tip and clean the frothing tube valve with a needle or toothpick.
3. The water reservoir, filters, drip tray and drip grid can be washed with soapy water or placed in the top rack of your dishwasher (avoid washing the brew basket in your dishwasher). CAUTION: Do not immerse appliance in water.

4. Discard the remaining water by removing the reservoir and turning it upside down over the sink. It is recommended to empty the water reservoir between uses and use fresh water for each brew. Do not immerse appliance in water.
5. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
6. Do not store the filter holder in the brew head. This can adversely affect the seal between the brew head and the filter holder while brewing espresso.

DESCALING

Mineral deposits built-up in the Espresso Maker will affect the operation of the appliance. Your Espresso Maker must be descaled when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head.

The frequency of cleaning 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 (<i>Filtered Water</i>) | Every 80 Brew Cycles |
| Hard Water (<i>Tap Water</i>) | Every 40 Brew Cycles |

YOUR ESPRESSO/CAPPUCCINO MAKER MAY BE DELIMED USING WHITE HOUSEHOLD VINEGAR AS FOLLOWS:

TO DESCALE WATER RESERVOIR:

1. Make sure the side control knob is in the off position “●”, the red switch is in the off position “O” and that the power cord is disconnected from the electrical outlet.
2. Fill the reservoir with fresh, undiluted white household vinegar.
3. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
4. Discard vinegar by removing the reservoir and turning it upside down over the sink.
5. Rinse the water reservoir thoroughly with tap water by filling tank half full with water and then pouring the water back out into the sink, repeating this step twice.

TO DESCALE INTERNAL PARTS:

1. Make sure you delime the inside of the water reservoir first by following the “Deliming” steps above.

2. Make sure all controls are in the off position and the power cord is disconnected from the electrical outlet. (See Section “CAUTION” on Page 4). Fill the reservoir with white vinegar above the minimum level into reservoir.
3. Insert the brew basket (with filter) and place jar/carafe or regular cup on top of the drip tray and under the brew basket.
4. Plug the power cord into the electrical outlet.
5. Press the red button to switch the unit on “I”. Once the ready light “☉” becomes solid green, press the brew button “☕” and then turn the side control knob counter-clockwise to the brew position “☕”. The vinegar will start flowing through the unit. Once all the vinegar has been drained from the reservoir turn the side knob clockwise to the off position “●”.
6. To remove any remaining traces of vinegar from the internal parts, repeat steps 2-5 above, replacing the vinegar with water, as often necessary.
7. To clean the frothing tube internally, place a cup with cold water under the tip of the frothing tube. Wait until the ready light “☉” becomes solid green. Insert the frothing tube into the water, press the steam button “☁”. The ready light “☉” will start blinking and once it becomes solid green again turn the side knob clockwise to the steam position “☁”. Let the steam come out for about 10 seconds. This will clean any residue left in the frothing tube from frothing milk.
8. Turn the side knob counter-clockwise to the off position “●” and press the red switch to the off position “O”.
9. Repeat Steps 1 – 7 as necessary using only tap water to rinse any remaining traces of vinegar out of the machine.

PROBLEMS AND CAUSES

| PROBLEM | CAUSES | SOLUTIONS |
|---|--|---|
| Coffee does not come out | <ul style="list-style-type: none"> • No water in reservoir. • Coffee grind is too fine. • Too much coffee in the filter. • Appliance was not turned on or plugged in. • Coffee has been tamped/compressed too much. | <ul style="list-style-type: none"> • Add water. • Grind coffee medium ground. • Fill filter with less coffee. • Plug unit into electrical outlet. Turn it on. • Refill filter basket with coffee DO NOT TAMP. |
| Coffee comes out around the edge of the filter holder | <ul style="list-style-type: none"> • Filter holder not rotated to full lock position. • Coffee grounds around the filter basket rim. • Too much coffee in the filter basket. | <ul style="list-style-type: none"> • Rotate filter holder to full lock position. • Wipe off rim. • Fill with less coffee. |
| No steam is generated | <ul style="list-style-type: none"> • Water reservoir is empty. • Appliance is not turned on. • Frothing tube is blocked. | <ul style="list-style-type: none"> • Fill reservoir with correct amount of water. See Page 5 and 6. • Turn on unit and follow the operating instructions. • Following frothing stage, operate frothing function for 1 – 2 seconds to extract excess milk. Or, turn off unit, allow unit to cool, unplug unit and clean out frothing tube with a needle or toothpick. |
| Milk is not foamy after frothing | <ul style="list-style-type: none"> • Ran out of steam. • Milk is not cold enough. | <ul style="list-style-type: none"> • Ensure there is enough water in the reservoir. • Chill milk and frothing pitcher prior to making cappuccino. |
| Coffee comes out too quickly | <ul style="list-style-type: none"> • Ground coffee is too coarse. • Not enough coffee in filter basket. | <ul style="list-style-type: none"> • Use a finer grind. • Use more coffee. |
| Coffee is too weak | <ul style="list-style-type: none"> • Using small filter for two demitasses. • Too much water is used. • Ground coffee is too coarse. | <ul style="list-style-type: none"> • Use large filter for two demitasses. • Manually stop the brew earlier by turning the side knob clockwise to the off “●” position. • Use a finer grind. |

RECIPE IDEAS THAT YOU WILL LOVE TO TRY!

CAFÉ MOCHA

30 ml (1oz.) of chocolate syrup, one shot of espresso, 237 ml (1 cup) frothed milk

CAFÉ AMERICANO

1/2 espresso and 1/2 hot water

CAFÉ MACCHIATO

1/3 espresso and 2/3 steamed milk

CAFÉ LATTE

1/4 espresso and 3/4 steamed milk, pour both in a mug at the same time

CAFÉ AU LAIT

1/2 espresso, 1/2 steamed milk

MOCHA HOT CHOCOLATE

Add 60 ml (2 oz.) of espresso to one cup of hot chocolate

(FOR ADULTS 21 YEARS AND OLDER)

SAN FRANCISCO CAPPUCCINO

Espresso, hot steamed chocolate, Brandy, topped with cream and cinnamon

CAFÉ IRISH

Espresso, Irish whiskey, topped with whipped cream

CAFÉ TUACA

Espresso, Tuaca liqueur, topped with whipped cream

CAFÉ VIENNA

Espresso, Brandy, topped with whipped cream

CAFÉ TIA MARIA

Espresso, Tia Maria liqueur, topped with frothed milk

CAFÉ GRAND MARNIER

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

MEXICAN CAFÉ

Espresso, Kahlua, Tequila, topped with whipped cream

CAFÉ ROMANO

Espresso, Brandy and lemon twist

1-YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, 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. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this 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. JCS dealers, service centers, or retail stores selling JCS 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 JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS 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.

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

JCS 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 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write to Consumer Service Department.

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

PRECAUCIONES IMPORTANTES

Cuando se utiliza cualquier artefacto eléctrico siempre se deben seguir precauciones básicas de seguridad para evitar el riesgo de incendio, descarga eléctrica y/o lesiones, incluyendo las siguientes:

LEA TODAS LAS INSTRUCCIONES ANTES DE UTILIZAR SU ARTEFACTO

1. NO toque las superficies calientes. Utilice las asas o perillas.
2. Para protegerse contra una descarga eléctrica, NO sumerja el cable, el enchufe o el artefacto en agua u otros líquidos.
3. Se requiere supervisión cercana cuando este artefacto esté siendo utilizado por niños o cerca de ellos.
4. Gire la perilla de control lateral para colocarla en la posición de apagado “ ”, presione el interruptor rojo para colocarlo en “O” y desenchufe la unidad del tomacorriente cuando no la esté utilizando y antes de su limpieza. Permita que se enfríe antes de volverla a utilizar, o antes de retirarle las partes y limpiarla.
5. NO opere ningún artefacto con un cable o enchufe dañado, después de que el artefacto haya fallado o si se cae al suelo o se daña de cualquier otra manera. Regrese el artefacto al Centro de Servicio MR. COFFEE® Autorizado más cercano para examinarlo, repararlo o para ajustarlo mecánicamente o eléctricamente.
6. El uso de accesorios no recomendados o vendidos por el fabricante del artefacto puede causar incendios, descargas eléctricas o lesiones corporales.
7. NO la utilice al aire libre o para propósitos comerciales.
8. NO permita que el cable cuelgue del borde de la mesa o mostrador o que entre en contacto con superficies calientes.
9. NO coloque este artefacto sobre o cerca de quemadores de estufas de gas o eléctricas, ni dentro de un horno caliente.
10. Para desconectar, gire cualquier control a la posición de apagado, luego desenchufe el cable del tomacorriente.
11. NO utilice este artefacto para otro propósito que no sea para el que ha sido diseñado.
12. Coloque la cafetera sobre una superficie dura y nivelada para evitar la interrupción del flujo de aire debajo del artefacto.
13. Siempre asegúrese de colocar el depósito de agua firmemente en la parte de atrás de la unidad con la tapa cerrada y cargado con la cantidad de agua a la altura del nivel mínimo o justo por encima, antes de encender el artefacto.
14. NO retire la canasta del filtro mientras esté colando el café. Asegúrese de colocar la cafetera en la posición de apagado “ ”, antes de remover la canasta del filtro para preparar café adicional. También debe tomar medidas de precaución al remover la canasta del filtro si las partes de metal se encuentran calientes, asegúrese de sostenerla por el mango y de utilizar el clip de retención del filtro para desechar los residuos de café. Ver la Sección de “PRECAUCIONES” en las páginas 2 y 4 para advertencias adicionales.
15. NO remueva el depósito de agua hasta que haya apagado la unidad. Ver la Sección de “PRECAUCIONES” en las páginas 2 y 4 para advertencias adicionales.

THIS UNIT IS FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

SPECIAL CORD INSTRUCTIONS

(FOR 120 & 127 VOLTS ONLY)

The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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 the same as the product. The extended cord must be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

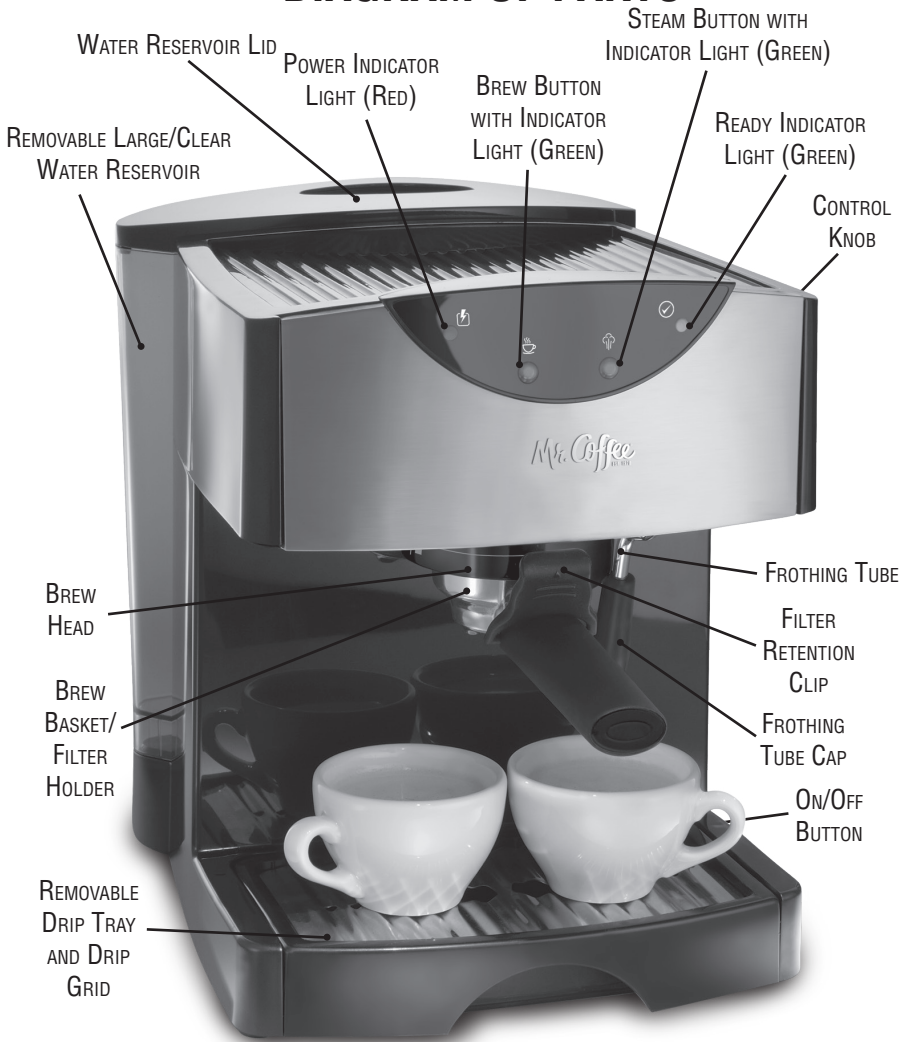
CAUTION: STEAM PRESSURE

IN ORDER TO AVOID POSSIBLE BURNS TO BODY PARTS AND/OR OTHER INJURY FROM HOT STEAM AND WATER OR DAMAGES TO THE UNIT, NEVER REMOVE THE WATER RESERVOIR OR THE BREW BASKET WHILE YOUR MR. COFFEE® ESPRESSO/CAPPUCCINO MAKER IS BREWING COFFEE OR FROTHING. THE SIDE KNOB SHOULD BE IN THE OFF POSITION “•” BEFORE YOU CAN REMOVE THE BREW BASKET TO MAKE ADDITIONAL CUPS OF COFFEE. IF YOU NEED TO ADD MORE WATER TO THE RESERVOIR, PLEASE TURN THE SIDE KNOB TO THE OFF POSITION “•” AND TO SWITCH OFF THE UNIT BY PRESSING THE RED BUTTON ON THE SIDE TO THE OFF POSITION “0”. SEE PAGE 4 FOR MORE IMPORTANT DETAILS.

QUESTION OR COMMENTS

Call us at 1-800-672-6333 (US) or 1-800-667-8623 (Canada) or visit us on the web www.mrcoffee.com

DIAGRAM OF PARTS



BREW



STEAM



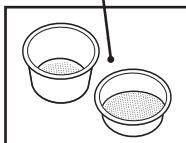
POWER



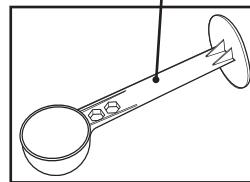
READY

NOTE: Demitasse cups pictured are not included.

FILTERS
(FOR 1 & 2 DEMITASSES)



MEASURING SCOOP



FROTHING TUBE TIP



FROTHING TUBE VALVE

INTRODUCTION

Congratulations! You have selected a quality MR. COFFEE® Espresso/Cappuccino Maker. 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. 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 44 to 59 mL (1.5 to 2 oz.) portions, in demitasse cups.

Most espresso drinkers outside of Europe prefer cappuccino, a drink made with about one third espresso, one third steamed milk, and one third frothed milk. Preparing espresso or cappuccino is very different from brewing regular drip coffee since this appliance under pressure and requires special attention.

Please read ALL of the instructions, cautions, notes and warnings included in this Instruction Manual carefully before you begin to use this appliance. When this unit is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the long life of the MR. COFFEE® Espresso/Cappuccino Maker and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

CAUTION

Please follow these important safety instructions while using your unit:

1. Before removing any of the parts and accessories, make sure the control knob on the side of the unit is turned to the off position “•”, press the on/off button to the off position “0” and unplug the appliance.
2. Do not remove the brew basket at any time during the brewing process.
3. Use caution when removing the brew basket. The metal parts may still be very hot. Also, there may be hot water floating on the top of the filter. Hold it only by its handle and dispose the brewed coffee grounds by using the filter retention clip.
4. If coffee does not drip from basket, the brew basket is blocked. Turn off the appliance and allow it to cool down. The blockage may be caused by the coffee being too finely ground. See “PROBLEMS AND CAUSES” on Page 9.
5. WHEN CLEANING THE FROTHING TUBE: Place a frothing pitcher or large cup (with at least 11-ounce capacity) half full of water under the frothing tube cap. Make sure the tip of the frothing tube is submerged in liquid before turning the control knob to the steam “☞” position. Froth the water for approximately 15 seconds then wipe clean the frothing tube and cap.

**NOTE: IN ORDER FOR YOUR UNIT TO WORK PROPERLY TIME AFTER TIME,
CLEAN THE FROTHING TIP AND TUBE AFTER EACH USE.**

HOW TO PREPARE QUALITY ESPRESSO AND CAPPUCCINO AT HOME

COFFEE TIPS

The coffee should be freshly ground and dark roasted. 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 airtight container and in a cool, dark area. Do not store in a refrigerator or freezer. Whole beans are recommended to be ground just before use. Coffee beans stored in an airtight container will keep up to 4 weeks before they begin to lose their flavor.

BEAN GRINDING TIPS

This is a vital step in the espresso making process and takes practice. The coffee must be of a fine grind.

- The correct grind should look like salt.
- If the grind is too fine, the water will not flow through the coffee even under pressure. These grinds look like powder and feel 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 for uniform consistency. Oval shaped coffee grinders are not recommended because the grind is not consistent.

BEFORE BREWING YOUR FIRST ESPRESSO

Please refer to Page 3 for the Diagram of Parts.

1. Turn the side knob to the off position “●”, switch the unit off “O” and make sure it is unplugged from the electrical outlet.
2. First remove and then wash the water reservoir, lid, brew basket and filters in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the unit. Refer to the instructions below on “How to Brew Espresso” before removing the filter and brew basket.
3. To clean the inside of the appliance, follow steps listed on “How to Brew Espresso” using water only. Do not immerse the appliance in water or attempt to reach any of its internal parts.

IMPORTANT

To prime the pump before the initial brew, run steam cycle for 30 seconds following the steps below:

1. Ensure that the red power switch is in the on position “I”.
2. After the ready light “☉” becomes solid green, press the steam button “☼” (the ready light “☉” will flash).
3. After the ready light “☉” becomes solid green again, place a cup under the frothing tube and turn the side control knob clockwise to the steam position “☼”.
4. After 30 seconds, turn the side control knob counter-clockwise to the off position “●”.
5. Begin the brew espresso process.

HOW TO BREW ESPRESSO

PREPARATION: Gather the following prior to brewing

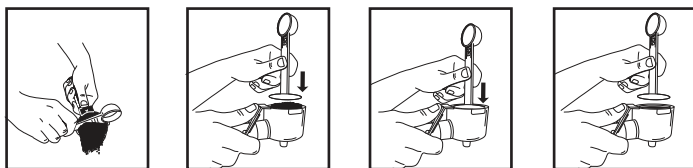
1. *Fine espresso ground coffee*
2. *Tap Water (or, preferably your favorite bottled water)*
3. *Teaspoon*
4. *Your favorite cups/desmitasses*

1. Make sure the unit is switched off “O” and the side knob is in the off position “•”.
2. Fill the reservoir with water, you may either use bottled water or a jar to fill it up or remove it from the unit and then fill it up under the tap. If you have removed it from the unit to fill up with water, please make sure to place it back tightly in its place. Fill the reservoir with the desired amount of water ensuring it ranges within the “MIN” and “MAX” markings on the tank. Never use warm or hot water to fill the water reservoir.
3. Close the water reservoir lid.

PREPARING THE COFFEE

1. Place the filter in the brew basket. Select from the two filters that come with your unit depending on the amount of cups you wish to prepare (1 or 2 demitasses).
The recommended recipe is to use the small 7 gram filter to make a one-ounce shot of espresso. The large 14 gram filter can be used for two one-ounce shots. These recipes can be adjusted by adjusting the amount of water used in each shot, less water for stronger espresso.
2. Fill the selected filter with fresh, fine ground espresso coffee. Clean any excess coffee from the rim of the filter holder. This will assure proper fit under the brew head.

ATTENTION: Tamp or compress coffee using the tamper as show below. Do not overfill the filter. This might cause clogging or overflow.



3. Position brew basket underneath the brew head, attach brew basket by first moving retainer clip back, position handle so that the handle lines up with the unlocked icon “☰” on the brew head and fits into the groove. Then, slowly turn the handle to the right until it lines up with the locked position (indicated by the icon below).



(This symbol is on the brew head)

BREWING ESPRESSO

ATTENTION: If you are planning to make cappuccino, please refer to the next section “how to make cappuccino.”

1. Make sure the drip grid is in place on the drip tray. Place the drip tray in the unit.
2. Make sure the control knob is in the off position “•”.
3. Place the cup or two cups (demitasses) under the brew basket or if you prefer, place a small jar or carafe. If you wish to prepare up to 4 cups at a time, you should use a small jar, carafe or regular cup and then pour the espresso into the demitasses. If you will be brewing up to two demitasses at a time, you can place the two small cups under the brew basket ensuring each one of them is directly under one of the two outlet spouts located under the brew basket.
4. Plug the power cord into an electrical outlet and then switch the unit on by pressing the red button on the side of the appliance to the on position “I”. The power indicator light will become solid red while the unit is on and the ready “☺” indicator light (green) will start blinking.

5. Once the ready light becomes solid green, press the brew button “☕” and then rotate the side knob counter-clockwise to the brew “☕” position. This will initiate the brewing process and espresso will begin to flow in just seconds.

NOTE: If the brew and steam buttons begin to flash, after the side knob is rotated the unit has informed you that the instructions were not followed correctly. Switch the on/off button to the off “O” position to reset. Return to step #4 to resume brewing espresso.

6. When the cup/carafe is filled to the desired level, turn the side knob clockwise to the off “O” position. Using less water will provide a stronger espresso taste.

CAUTION: Do not leave unit unattended while brewing since the brewing process requires to be manually stopped. This will avoid overflow, spillage and potential Hazards and damages. The unit requires to be turned “off” manually.

7. Once you have prepared the desired amount of espresso, switch the power button to the off position “O” and unplug the unit. Allow the unit to cool down before removing parts and accessories prior to cleaning.
8. After the unit has cooled down, remove the brew basket from the brew head. Using the filter retention clip to secure the filter in the filter holder, turn the brew basket upside down remove the used espresso grounds. Rinse the filter and brew basket with water.
9. If you wish to brew additional espresso, repeat the process by following the steps in the “HOW TO BREW ESPRESSO” section at the bottom of page 5.

CAUTION: THE METAL PARTS OF THE BREW BASKET MIGHT STILL BE VERY HOT. MAKE SURE TO USE THE FILTER RETAINER CLIP WHEN DISCARDING THE GROUNDS. COOL THESE PARTS BY RUNNING UNDER COLD WATER.

10. For cleaning instructions, refer to Page 8.

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 froth (top of pitcher). It may take a few times before you perfect this process.

For best results, we recommend frothing the milk in a separate pitcher and pouring the steamed milk into your coffee. The milk and pitcher should be cold. Do not use a pitcher, which has just been washed in warm water. We also recommend a stainless steel frothing pitcher and a beverage thermometer, if you own one, for preparing the best froth and steamed milk.

PREPARATION: Gather the following prior to brewing

1. Fine espresso ground coffee
2. Tap water (or, preferably your favorite bottled water)
3. Milk (2% is recommended for best frothing results)
4. Frothing pitcher
5. Teaspoon
6. Your favorite cups/demitasses
7. A kitchen thermometer (optional) placed into the frothing pitcher will help enhance your tasting experience by optimizing the steamed milk temperature to 150°-155° F.

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 the steps in the “HOW TO BREW ESPRESSO” section at the bottom of page 5.
3. Fill a small stainless steel or ceramic pitcher 1/2 full with cold milk and set next to machine. Skim or 2% milk will be the easiest to froth.
4. You are now ready to froth and steam your milk. Press the red switch to the on position “1”, wait until the ready light “☉” becomes solid green. Press the steam button “☉”. The ready light “☉” will start blinking. Once it becomes solid green again, hold the pitcher under the frothing tube (which can be swiveled) so that the tip of the frothing tube is slightly immersed in the milk. Turn the side knob clockwise to the steam position “☉”. Hold the pitcher for about 50 seconds (for 4oz. of milk) or longer if warmer milk is desired. REMEMBER: The milk and the pitcher should be very cold prior to frothing.
5. When the milk has doubled in volume, or if you are using a beverage thermometer, when the milk has reached 38°C (100°F), insert the frothing tube deeper into the milk so that the top of the frothing tube cap is just under the surface of the milk. This will draw the froth back through the frothing tube cap creating a finer textured froth. Do not heat milk above 65°C (150°F). To avoid splattering of hot milk, do not let the tip of the frothing tube go above the surface of the milk. After frothing is completed, turn the control knob back to the off position “•”.

Note: If you choose to run an espresso brew cycle immediately after steaming milk, it is normal for the motor to run briefly and a small amount of steam to appear from the drip tray.

6. You are now ready to make cappuccino. REMEMBER: It is 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk. Pour the espresso into a cup, which has the capacity of at least 150 ml (5 ounces). Then add the steamed milk to the espresso and spoon on the frothed milk.
7. When you are finished steaming milk, follow step 5 on Page 4 under section marked “CAUTION” to flush out any residual milk from the frothing tube. It is important to properly clean your frothing tube and wash its cap after each use to ensure it continues to work properly. (See Step 2 below)
8. Unplug the power cord and allow the machine to cool.

CLEANING YOUR ESPRESSO/ CAPPUCCINO MAKER

1. Turn the side knob to the off position “•”, switch the red button on the side to the off position “0” and unplug the power cord from the electrical outlet.
2. The frothing tube may still be hot. Do not touch it with your hands until it has cooled. Remove and wash the frothing tube cap and wipe frothing tube with a damp cloth. Using the wrench built into the measuring spoon, unscrew the frothing tube tip and clean the frothing tube valve with a needle or toothpick.
3. The water reservoir, filters, drip tray and drip grid can be washed with soapy water or placed in the top rack of your dishwasher (avoid washing the brew basket in your dishwasher). CAUTION: Do not immerse appliance in water.

4. Discard the remaining water by removing the reservoir and turning it upside down over the sink. It is recommended to empty the water reservoir between uses and use fresh water for each brew. Do not immerse appliance in water.
5. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
6. Do not store the filter holder in the brew head. This can adversely affect the seal between the brew head and the filter holder while brewing espresso.

DESCALING

Mineral deposits built-up in the Espresso Maker will affect the operation of the appliance. Your Espresso Maker must be descaled when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head.

The frequency of cleaning 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 (<i>Filtered Water</i>) | Every 80 Brew Cycles |
| Hard Water (<i>Tap Water</i>) | Every 40 Brew Cycles |

YOUR ESPRESSO/CAPPUCCINO MAKER MAY BE DELIMED USING WHITE HOUSEHOLD VINEGAR AS FOLLOWS:

TO DESCALE WATER RESERVOIR:

1. Make sure the side control knob is in the off position “●”, the red switch is in the off position “O” and that the power cord is disconnected from the electrical outlet.
2. Fill the reservoir with fresh, undiluted white household vinegar.
3. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
4. Discard vinegar by removing the reservoir and turning it upside down over the sink.
5. Rinse the water reservoir thoroughly with tap water by filling tank half full with water and then pouring the water back out into the sink, repeating this step twice.

TO DESCALE INTERNAL PARTS:

1. Make sure you delime the inside of the water reservoir first by following the “Deliming” steps above.

2. Make sure all controls are in the off position and the power cord is disconnected from the electrical outlet. (See Section “CAUTION” on Page 4). Fill the reservoir with white vinegar above the minimum level into reservoir.
3. Insert the brew basket (with filter) and place jar/carafe or regular cup on top of the drip tray and under the brew basket.
4. Plug the power cord into the electrical outlet.
5. Press the red button to switch the unit on “I”. Once the ready light “☉” becomes solid green, press the brew button “☕” and then turn the side control knob counter-clockwise to the brew position “☕”. The vinegar will start flowing through the unit. Once all the vinegar has been drained from the reservoir turn the side knob clockwise to the off position “●”.
6. To remove any remaining traces of vinegar from the internal parts, repeat steps 2-5 above, replacing the vinegar with water, as often necessary.
7. To clean the frothing tube internally, place a cup with cold water under the tip of the frothing tube. Wait until the ready light “☉” becomes solid green. Insert the frothing tube into the water, press the steam button “☁”. The ready light “☉” will start blinking and once it becomes solid green again turn the side knob clockwise to the steam position “☁”. Let the steam come out for about 10 seconds. This will clean any residue left in the frothing tube from frothing milk.
8. Turn the side knob counter-clockwise to the off position “●” and press the red switch to the off position “O”.
9. Repeat Steps 1 – 7 as necessary using only tap water to rinse any remaining traces of vinegar out of the machine.

PROBLEMAS Y CAUSAS

| PROBLEMA | CAUSA | SOLUCIONES |
|--|---|--|
| El café no sale | <ul style="list-style-type: none"> • No hay agua en el depósito. • El café está molido demasiado fino. • Hay demasiado café en el filtro. • El artefacto no fue encendido o conectado. • El café se ha comprimido demasiado. | <ul style="list-style-type: none"> • Añada agua. • Muela los granos de café a un termino medio. • Llene el filtro con menos café • Conecte la unidad en la toma de corriente. Enciéndalo. • Rellene el compartimiento para filtro con café. NO COMPRIMA. |
| El café sale alrededor del borde del soporte para filtro | <ul style="list-style-type: none"> • La canasta para el filtro no ha girado completamente a "cerrado". • Hay granos de café alrededor del borde de la canasta del filtro. • Hay demasiado café en el filtro. | <ul style="list-style-type: none"> • Gire el soporte del filtro completamente a su posición para asegurar. • Limpie el borde. • Llene con menos café. |
| No se genera vapor | <ul style="list-style-type: none"> • El depósito de agua está vacío. • El artefacto no está encendido. • El tubo para espumar está bloqueado. | <ul style="list-style-type: none"> • Llene el depósito de agua con la cantidad correcta de agua. Consulte las Página 29 y 30 • Encienda la unidad y siga las instrucciones de uso. • Después de la etapa para espumar, opere la función para espumar durante 1 ó 2 segundos y extraer el exceso de leche. O bien, apague la unidad, permita que se enfríe, desconecte de la toma de corriente y limpie el tubo para espumar con una aguja o palillo de dientes. |
| La leche no queda espumosa | <ul style="list-style-type: none"> • Se terminó el vapor. • La leche no está lo suficientemente fría. | <ul style="list-style-type: none"> • Verifique que hay agua en el depósito de agua. • Enfríe la leche y la jarra para espumar antes de la preparación de café capuchino. |
| El café sale demasiado rápido | <ul style="list-style-type: none"> • El café está molido demasiado áspero. • No hay suficiente café en la canasta del filtro. | <ul style="list-style-type: none"> • Use un café molido más fino. • Use más café. |

¡IDEAS DE RECETAS QUE LE ENCANTARÁ PROBAR!

CAFÉ CON CHOCOLATE

30 ml (1 onza) de jarabe de chocolate, una parte de expreso, 237 ml (1 taza) de espuma de leche

CAFÉ AMERICANO

1/2 expreso y 1/2 agua caliente

CAFÉ MACCHIATO

1/3 de expreso y 2/3 de leche vaporizada

CAFÉ LATTE

1/4 expreso y 3/4 leche vaporizada, vierta ambos en una taza al mismo tiempo

CAFÉ AU LAIT

1/2 expreso, 1/2 leche vaporizada

CHOCOLATE CALIENTE

Añada 60 ml (2 onzas) de expreso a una taza de chocolate caliente

(PARA ADULTOS MAYORES DE 21 AÑOS)

CAPUCHINO SAN FRANCISCO

Expreso, chocolate caliente vaporizado, Brandy, crema y canela en la parte superior

CAFÉ IRLANDÉS

Expreso, whisky irlandés, crema batida en la parte superior

CAFÉ TUACA

Espresso, licor de Tuaca, crema batida en la parte superior

CAFÉ VIENA

Expreso, Brandy, crema batida en la parte superior

CAFÉ TÍA MARÍA

Expreso, licor Tía María, espuma de leche en la parte superior

CAFÉ GRAND MARNIER

Expreso, licor Grand Marnier, crema batida y ralladura de naranja en la parte superior

CAFÉ MEXICANO

Expreso, Kahlua, Tequila, crema batida en la parte superior

CAFÉ ROMANO

Expreso, Brandy y unas gotitas de limón

GARANTÍA LIMITADA DE 1 AÑO

Sunbeam Products, Inc., operando bajo el nombre de Jarden Consumer Solutions, o si en Canadá, Sunbeam Corporation (Canadá) Limited, operando bajo el nombre de Jarden Consumer Solutions (colectivamente "JCS"), garantiza por un período de un año desde la fecha de compra, que este producto no tendrá defectos de material ni mano de obra JCS, a su elección, reparará o reemplazará este producto o cualquier componente del mismo que tenga defectos durante el período de garantía. El reemplazo se realizará por un producto o componente nuevo o reparado. Si el producto ya no estuviera disponible, se lo reemplazará por un producto similar de valor igual o superior. Ésta es su garantía exclusiva de Sunbeam.

La garantía es válida para el comprador minorista original a partir de la fecha de la compra inicial y no es transferible. Conserve el recibo de compra original. Para solicitar servicio en garantía se requiere presentar un recibo de compra. Los agentes y centros de servicio de JCS o las tiendas minoristas que venden productos JCS no tienen derecho a alterar, modificar ni cambiar de ningún otro modo los términos y las condiciones de esta garantía.

Esta garantía no cubre el desgaste normal de las piezas ni los daños que se produzcan como resultado de: uso negligente o mal uso del producto, uso de tensión o corriente inapropiada, uso contrario a las instrucciones operativas, desarmado, reparación o alteración por un tercero que no sea JCS o un Centro de Servicio JCS autorizado. Asimismo, la garantía no cubre: actos de fuerza mayor tales como incendios, inundaciones, huracanes y tornados.

¿Cuál es el límite de responsabilidad de JCS?

JCS no será responsable de daños incidentales o emergentes causados por el incumplimiento de alguna garantía o condición expresa, implícita o legal.

Excepto en la medida en que lo prohíba la ley aplicable, cualquier garantía o condición implícita de comerciabilidad o aptitud para un fin determinado se limita, en cuanto a su duración, a la duración de la garantía antes mencionada.

JCS queda exenta de toda otra garantía, condición o manifestación, expresa, implícita, legal o de cualquier otra naturaleza.

JCS no será responsable de ningún tipo de daño emergente de la compra, uso o mal uso del producto, o imposibilidad de usar el producto, incluidos los daños incidentales, especiales, emergentes o similares, o la pérdida de ganancias, ni de los daños emergentes de un hecho ilícito civil, incluidos negligencia, culpa grave o culpa por parte de JCS, sus representantes o empleados, ni de ningún incumplimiento contractual, sea de una obligación esencial o de otra naturaleza, ni de ningún reclamo iniciado contra el comprador por un tercero.

Algunas provincias, estados o jurisdicciones no permiten la exclusión o limitación de los daños incidentales o emergentes ni las limitaciones a la duración de las garantías implícitas, de modo que es posible que la exclusión o las limitaciones antes mencionadas no se apliquen en su caso.

Esta garantía le otorga derechos legales específicos y es posible que tenga otros derechos que varíen de un estado, provincia o jurisdicción a otro.

CÓMO OBTENER SERVICIO DE GARANTÍA

En los Estados Unidos

Si tiene alguna pregunta sobre esta garantía o desea obtener el servicio de garantía, llame al 1-800-672-6333 para que se informe sobre cual es el centro de servicio que le resulta más conveniente.

En Canadá

Si tiene alguna pregunta sobre esta garantía o desea obtener el servicio de garantía, llame al 1-800-667-8623 para que se informe sobre cual es el centro de servicio que le resulta más conveniente.

En los Estados Unidos, esta garantía es ofrecida por Sunbeam Products, Inc. operando bajo el nombre de Jarden Consumer Solutions, ubicada en Boca Raton, Florida 33431. En Canadá, esta garantía es ofrecida por Sunbeam Corporation (Canada) Limited operando bajo el nombre de Jarden Consumer Solutions, ubicada en 20B Hereford Street, Brampton, Ontario L6Y 0M1.

Si usted tiene cualquier otro problema o reclamo en referencia a este producto, por favor escriba al Departamento de Servicio al Cliente.

NO DEVUELVA ESTE PRODUCTO AL LUGAR DE LA COMPRA

Mr. Coffee®
EST. 1970

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Printed in China / Impreso en China

P.N. 179911
GCDS-MRC37707-SL