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Mr. Coffee ECM160

Mr. Coffee 4-Cup Steam Espresso System with Milk Frother (Model ECM160) Instruction Manual

Your guide to brewing rich espresso and frothing milk for perfect lattes and cappuccinos.

PRODUCT OVERVIEW

The Mr. Coffee 4-Cup Steam Espresso System is designed to deliver rich espresso and perfectly frothed milk. This compact machine is ideal for home use, allowing you to enjoy coffeehouse-quality beverages with ease.



Figure 1: Mr. Coffee 4-Cup Steam Espresso System, showcasing its compact design and key features.

Key Components:

- **Water Reservoir:** Located at the top, for filling with water.
- **Control Knob:** To select between 'Brew' and 'Steam' functions.
- **Power Indicator Light:** Illuminates when the machine is on.
- **Portafilter:** Holds ground coffee for brewing.
- **Glass Carafe:** Collects brewed espresso, with measurement markings.
- **Frothing Arm:** For steaming and frothing milk.
- **Drip Catcher/Removable Tray:** Collects drips and is removable for easy cleaning.
- **Measuring Scoop/Tamper:** For measuring coffee grounds and tamping them into the portafilter.

SETUP

Before first use, ensure all packaging materials are removed. Wash the portafilter, glass carafe, and removable drip tray in warm, soapy water. Rinse thoroughly and dry.

Initial Setup Steps:

1. Place the espresso machine on a stable, flat, heat-resistant surface near an electrical outlet.
2. Fill the glass carafe with fresh, cold water up to the desired level (2 or 4 cups) for brewing.
3. Pour the water from the carafe into the water reservoir located at the top of the machine. Securely close the reservoir lid.
4. Insert the empty portafilter into the brewing head and turn the handle to the right until it locks into place.
5. Place the empty glass carafe on the removable drip tray.
6. Plug the machine into a standard electrical outlet.
7. Turn the control knob to the 'Brew' position. The power indicator light will illuminate.
8. Allow the machine to run a full cycle with just water to clean the internal components. Discard the water.

OPERATING INSTRUCTIONS

Brewing Espresso:

1. Ensure the machine is cool and unplugged.
2. Fill the glass carafe with fresh, cold water to the desired level (2 or 4 cups). Pour this water into the water reservoir and close the lid securely.
3. Using the measuring scoop, add finely ground espresso coffee to the portafilter. For 2 cups, fill to the '2' line; for 4 cups, fill to the '4' line.
4. Lightly tamp the coffee grounds with the flat end of the measuring scoop to create an even, compact surface.
5. Insert the portafilter into the brewing head and turn the handle to the right until it is firmly locked.
6. Place the glass carafe on the removable drip tray, ensuring it is aligned under the portafilter spouts.
7. Plug in the machine and turn the control knob to the 'Brew' position. The power indicator light will turn red.
8. Wait for the espresso to brew into the carafe. The brewing process will stop automatically once all the water has passed through.
9. Once brewing is complete, turn the control knob to the 'Off' position and unplug the machine.
10. Carefully remove the carafe and serve your fresh espresso.



Figure 2: Pouring water into the machine's reservoir, a crucial step before brewing.

Frothing Milk:

The frothing arm allows you to create creamy froth for lattes and cappuccinos.

1. After brewing your espresso, ensure there is still water in the reservoir for steaming.
2. Fill a small, heat-resistant pitcher or mug with cold milk (dairy or plant-based). Do not fill more than halfway, as milk expands when frothed.
3. Position the frothing arm into the milk, ensuring the tip is just below the surface.
4. Turn the control knob to the 'Steam' position. The frothing arm will begin to release steam.
5. Move the pitcher up and down gently, keeping the frothing arm tip just below the surface, to create froth.
6. Once the milk has reached your desired temperature and froth consistency, turn the control knob to the 'Off' position.
7. Immediately wipe the frothing arm with a damp cloth to prevent milk residue from drying.



Figure 3: The frothing arm in action, creating rich, creamy milk foam.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your espresso machine.

Daily Cleaning:

- **Portafilter:** After each use, remove the portafilter, discard used coffee grounds, and rinse thoroughly under warm water.
- **Glass Carafe:** Wash with warm, soapy water after each use.
- **Frothing Arm:** Immediately after frothing, wipe the frothing arm with a damp cloth. To clear any internal milk residue, place a mug with a small amount of water under the frothing arm and briefly turn the control knob to 'Steam' to flush it out.
- **Drip Catcher/Removable Tray:** Empty and rinse the drip tray daily.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

Descaling:

Over time, mineral deposits can build up in the machine, affecting performance. Descale your machine

every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler product instructions, or use a mixture of white vinegar and water (1:1 ratio).
2. Pour the descaling solution into the water reservoir.
3. Place an empty carafe on the drip tray.
4. Turn the machine on and run a brew cycle until half of the solution has passed through.
5. Turn the machine off and let it sit for 15-20 minutes.
6. Turn the machine back on and run the remaining solution through the brew cycle.
7. Rinse the reservoir and run 2-3 cycles with fresh, clean water to flush out any remaining descaling solution.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Espresso is watery or weak.	Coffee grounds too coarse; insufficient coffee; improper tamping.	Use finer grounds; increase coffee amount; tamp more firmly.
No espresso brews.	No water in reservoir; machine not heated; clogged portafilter.	Fill reservoir; allow machine to heat; clean portafilter.
Milk not frothing properly.	Frothing arm clogged; milk too warm; incorrect milk type.	Clean frothing arm; use cold milk; try different milk.
Machine leaks.	Portafilter not securely locked; gasket worn; overfilled reservoir.	Ensure portafilter is tight; check/replace gasket; do not overfill.

SPECIFICATIONS

Feature	Detail
Brand	Mr. Coffee
Model Name	Mr. Coffee Old Version Espresso (ECM160)
Capacity	4 Cups
Product Dimensions	6.5"D x 8"W x 10.5"H
Special Feature	Milk Frother, Removable Tank
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Voltage	110 Volts
Item Weight	1.65 pounds

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official Mr. Coffee website or contact their customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.