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› [Mr. Coffee](#) /

› [Mr. Coffee Automatic Dual Shot Espresso/Cappuccino System User Manual](#)

## Mr. Coffee ECMP50-RB

# Mr. Coffee Automatic Dual Shot Espresso/Cappuccino System User Manual

Model: ECMP50-RB | Brand: Mr. Coffee

## INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Mr. Coffee Automatic Dual Shot Espresso/Cappuccino System. This appliance is designed to create authentic, bold espresso drinks, cappuccinos, and lattes with ease, featuring a 15-bar pump system and a thermal block heating system for quick results.

## IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always unplug the appliance from the outlet before cleaning or when not in use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the water reservoir lid is removed during the brewing cycle.
- Avoid contact with moving parts.

## PRODUCT COMPONENTS

Familiarize yourself with the parts of your espresso machine:

1. Water Reservoir (removable, 40 oz capacity)
2. Porta-filter (for single or double shots)
3. Frothing Arm/Wand
4. Drip Tray (removable and washable)
5. Control Panel with Indicator Lights
6. Tamping Tool



**Figure 1:** Front view of the Mr. Coffee Espresso/Cappuccino System. Shows the main unit with two espresso cups on the drip tray.



**Figure 2:** Top-down view of the espresso machine, highlighting the water reservoir and control panel. The tamping tool and two filter baskets are visible in the foreground.

## SETUP

- 1. Unpacking:** Carefully remove all packaging materials. Ensure all components are present and undamaged.
- 2. Initial Cleaning:** Before first use, wash the porta-filter, filter baskets, and drip tray in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
- 3. Fill Water Reservoir:** Remove the 40 oz. water reservoir from the back of the unit. Fill it with fresh, cold water up to the MAX fill line. Replace the reservoir securely.
- 4. Prime the Pump:**
  - Place a large cup under the brew head.
  - Plug the machine into a grounded electrical outlet.
  - Turn the machine ON. The indicator light will illuminate.
  - Once the machine is heated (indicator light changes), turn the control knob to the "Brew" position and allow water to flow through until the reservoir is nearly empty. This removes air from the system.

- Turn the control knob to "OFF" and refill the water reservoir.

## OPERATING INSTRUCTIONS

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### Making Espresso

1. **Prepare Porta-filter:** Insert the desired filter basket (single or double shot) into the porta-filter. Fill the basket with finely ground espresso coffee.
2. **Tamp Coffee:** Use the tamping tool to lightly tamp the coffee grounds. Do not over-tamp. Wipe any excess grounds from the rim of the porta-filter.
3. **Attach Porta-filter:** Align the porta-filter with the brew head and twist firmly to the right until it is securely locked in place.
4. **Place Cups:** Place one or two espresso cups on the drip tray directly under the porta-filter spouts.
5. **Brew Espresso:** Ensure the machine is heated and ready (indicator light). Turn the control knob to the "Brew" position. Espresso will begin to flow into your cups.
6. **Stop Brewing:** Once the desired amount of espresso is brewed (typically 1-2 ounces per shot), turn the control knob to the "OFF" position.
7. **Remove Porta-filter:** Carefully twist the porta-filter to the left to remove it. Dispose of the used coffee grounds.



Figure 3: Close-up view of the machine's brew head and porta-filter, showing two cups collecting espresso.

### Making Cappuccinos and Lattes (Frothing Milk)

- 1. Prepare Espresso:** First, brew your espresso shots as described above into a larger, heat-resistant cup.
- 2. Prepare Milk:** Fill a frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
- 3. Heat for Steam:** Turn the control knob to the "Steam" position. The steam indicator light will illuminate. Wait for the light to indicate the machine is ready for steaming.
- 4. Purge Steam Wand:** Before frothing, briefly open the steam knob to release any condensed water from the frothing wand into an empty cup. Close the steam knob.
- 5. Froth Milk:** Immerse the frothing wand tip just below the surface of the milk. Slowly open the steam knob. Move the pitcher up and down to create foam. For lattes, keep the wand deeper for less foam. For cappuccinos, keep it closer to the surface for more foam.
- 6. Stop Steaming:** Once the milk reaches the desired temperature and consistency, close the steam knob and turn the control knob to "OFF".
- 7. Clean Wand:** Immediately wipe the frothing wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to clear any milk from inside the wand.
- 8. Combine:** Pour the frothed milk over your brewed espresso.

## MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your espresso machine.

### Daily Cleaning

- **Drip Tray:** Empty and rinse the removable drip tray after each use or when the indicator shows it's full.
- **Porta-filter and Filter Baskets:** After each use, remove the porta-filter, discard coffee grounds, and rinse the porta-filter and filter basket under warm water.
- **Frothing Wand:** As mentioned in the operating instructions, wipe and purge the frothing wand immediately after each use.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

### Weekly Cleaning / Descaling

Depending on water hardness and frequency of use, descaling should be performed regularly (e.g., monthly or every 2-3 months) to remove mineral buildup.

1. **Prepare Descaling Solution:** Mix a descaling solution according to the manufacturer's instructions (or use a mixture of white vinegar and water, typically 1:1 ratio).
2. **Fill Reservoir:** Pour the descaling solution into the water reservoir.
3. **Run Solution:** Place a large container under the brew head and frothing wand. Run half of the solution through the brew head (without coffee) and half through the frothing wand.
4. **Rinse:** After running the solution, fill the reservoir with fresh water and run it through both the brew head and frothing wand to rinse the system thoroughly. Repeat with fresh water until no descaling solution remains.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow / Machine not brewing.	Water reservoir empty; Machine not primed; Clogged filter/brew head; Mineral buildup.	Refill reservoir; Prime the pump (see Setup); Clean filter/brew head; Descale the machine.
Weak espresso / No crema.	Coffee grounds too coarse; Not enough coffee; Insufficient tamping; Machine not hot enough.	Use finer grind; Increase coffee amount; Tamp more firmly; Allow machine to fully heat.
Frothing wand not producing steam.	Wand clogged with dried milk; Machine not hot enough for steam; Water reservoir empty.	Clean wand thoroughly; Wait for steam indicator light; Refill reservoir.
Machine leaking.	Drip tray full or misaligned; Water reservoir not seated correctly; Porta-filter not secured.	Empty and re-align drip tray; Re-seat water reservoir; Secure porta-filter firmly.

## SPECIFICATIONS

Feature	Detail
Brand	Mr. Coffee
Model Number	ECMP50-RB
Coffee Maker Type	Espresso Machine
Pump Pressure	15-bar
Water Reservoir Capacity	40 ounces
Heating System	Thermal Block
Product Dimensions	10.63"D x 11.45"W x 9.45"H
Item Weight	1.21 pounds
Voltage	110 Volts
Color	Silver

## WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Mr. Coffee website or contact their customer service. A digital version of the user guide may also be available for download.

You can find the official user guide [here](#).