

MPM MKW-07M

MPM MKW-07M Espresso Machine User Manual

Model: MKW-07M

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your MPM MKW-07M Espresso Machine. Please read this manual thoroughly before first use and keep it for future reference. The MPM MKW-07M is designed to prepare a variety of coffee beverages, including espresso, cappuccino, and latte, with a 20-bar pressure pump and integrated milk frothing system.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This appliance is for household use only. Do not immerse the appliance, power cord, or plug in water or other liquids. Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting. Keep out of reach of children. Do not operate the appliance with a damaged cord or plug. Always unplug the machine when not in use and before cleaning.

PRODUCT OVERVIEW

The MPM MKW-07M espresso machine features a compact design with a stainless steel finish. Key components include a control panel with indicator lights, a portafilter for ground coffee, a removable 1.2-liter water tank, and a 0.7-liter integrated milk tank with an automatic frothing system.



Image: Front view of the MPM MKW-07M Espresso Machine, showing the control panel, portafilter, and integrated milk tank.

Components:

- **Control Panel:** Features buttons for Espresso, Cappuccino, and Latte, with indicator lights for brewing and steam status.
- **Portafilter:** Holds ground coffee for brewing.
- **Water Tank:** Removable, 1.2-liter capacity, located at the back of the machine.
- **Milk Tank:** Integrated, 0.7-liter capacity, with adjustable frothing and automatic dispensing.
- **Drip Tray:** Removable for easy cleaning, with a removable support for smaller cups.
- **Cup Warmer:** Located on top of the machine to pre-heat cups.
- **Steam Nozzle:** For manual frothing if desired (though automatic frothing is primary).

SETUP

1. Unpacking and Initial Cleaning:

1. Remove all packaging materials.
2. Wipe the exterior of the machine with a damp cloth.
3. Wash the water tank, milk tank, portafilter, and drip tray with warm, soapy water. Rinse thoroughly and dry.

2. Filling the Water Tank:

- Remove the 1.2-liter water tank from the back of the machine.
- Fill it with fresh, cold water up to the MAX level indicator.
- Place the water tank back securely into its position.

3. Filling the Milk Tank:

- Remove the 0.7-liter milk tank.
- Fill with cold milk (dairy or non-dairy) up to the MAX level.
- Reattach the milk tank to the machine.

4. First Use / Priming the Machine:

1. Ensure both water and milk tanks are filled.
2. Plug the machine into a grounded power outlet.
3. Press the power button. The machine will begin heating, indicated by flashing lights.
4. Once the lights are solid (approximately 45 seconds), the machine is ready.
5. Run a cycle without coffee or milk to flush the system. Place a cup under the coffee spout and milk frother, then select a drink option. Discard the water.

OPERATING INSTRUCTIONS

1. Preparing Espresso:

1. Ensure the water tank is filled.
2. Add ground coffee to the portafilter. Use the provided spoon for accurate dosing. Tamp the coffee evenly.
3. Attach the portafilter to the brewing head, twisting it firmly into place.
4. Place a cup on the drip tray, adjusting the cup support if needed for smaller cups.
5. Press the 'Espresso' button on the control panel. The machine will brew and dispense the espresso.



Image: The MPM MKW-07M Espresso Machine actively brewing coffee into a cup, demonstrating the brewing process.

2. Preparing Cappuccino or Latte:

1. Ensure both water and milk tanks are filled.
2. Prepare the portafilter with ground coffee as described for espresso.
3. Place a suitable cup under both the coffee spout and the milk frother.
4. Adjust the milk frothing intensity knob on the milk tank if available (refer to specific model features).
5. Press the 'Cappuccino' or 'Latte' button on the control panel. The machine will first froth and dispense milk, then brew and dispense espresso into the cup.



Image: A clear glass showing a perfectly layered Latte Macchiato, indicating the machine's capability to create milk-based beverages.

3. Using the Cup Warmer:

Place your cups on the metal plate on top of the machine. The residual heat from the brewing process will gently warm your cups, helping to maintain the temperature of your coffee.

MAINTENANCE

Regular cleaning and maintenance ensure optimal performance and longevity of your espresso machine.

1. Daily Cleaning:

- **Drip Tray:** Empty and rinse the drip tray after each use or when the indicator floats up.
- **Portafilter:** Remove spent coffee grounds and rinse the portafilter and filter basket under running water.
- **Milk System:** After preparing milk-based drinks, run the 'Clean' function on the milk tank (if available) or manually flush the milk frother with hot water to prevent milk residue buildup.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth.

2. Water Tank Cleaning:

Clean the water tank weekly with mild detergent and rinse thoroughly. Ensure no soap residue remains.

3. Descaling:

Depending on water hardness and usage, the machine will require descaling every 2-3 months. Use a commercial descaling solution suitable for espresso machines. Follow the descaling solution manufacturer's instructions and the machine's specific descaling cycle (if available, otherwise run several cycles with the solution and then with clean water).

TROUBLESHOOTING

If you encounter issues with your machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispensed	Water tank empty; Clogged filter; Machine not primed.	Fill water tank; Clean filter; Prime the machine as per setup instructions.
Weak coffee	Insufficient coffee grounds; Coarse grind; Worn gasket.	Increase coffee amount; Use finer grind; Contact support for gasket replacement.
No steam/milk frothing	Milk tank empty; Milk system clogged; Steam nozzle blocked.	Fill milk tank; Clean milk system thoroughly; Clear steam nozzle.
Machine leaks	Water tank not seated correctly; Damaged seal.	Ensure water tank is firmly in place; Contact support for seal inspection.

SPECIFICATIONS

- **Model Number:** MKW-07M
- **Brand:** MPM
- **Power:** 1450 Watts
- **Voltage:** 230 Volts
- **Pressure:** 20 Bars
- **Water Tank Capacity:** 1.2 Liters
- **Milk Tank Capacity:** 0.7 Liters
- **Material:** Stainless Steel





- **Color:** Black / Stainless Steel
- **Product Dimensions (L x W x H):** 26.5 x 39.2 x 38.79 cm
- **Item Weight:** 5.97 Kilograms
- **Special Feature:** Cup Warmer, ThermoBlock heating system (45-second heat-up)

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official MPM website. Keep your proof of purchase for any warranty claims. If you require technical assistance or have questions not covered in this manual, please contact MPM customer service.

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Related Documents - MKW-07M

	<p>MPM MPM-216-CF Series Refrigerator/Freezer User Manual</p> <p>This manual provides instructions for the MPM-216-CF-26, MPM-216-CF-27, and MPM-216-CF-28 refrigerator/freezer, covering safety information, daily use, installation, troubleshooting, and maintenance.</p>
	<p>Instrukcja Obsługi Płyty Indukcyjnej MPM-60-IM-15</p> <p>Instrukcja obsługi dla płyty indukcyjnej MPM model MPM-60-IM-15, zawierająca informacje o montażu, użytkowaniu, bezpieczeństwie, konserwacji, rozwiązywaniu problemów, danych technicznych oraz warunkach gwarancji.</p>
	<p>MPM Chłodziarko-zamrażarka MPM-285-KB-31/E, MPM-285-KB-37/E, MPM-286-KB-34/E - Instrukcja Obsługi</p> <p>Kompleksowa instrukcja obsługi dla chłodziarko-zamrażarek MPM modeli MPM-285-KB-31/E, MPM-285-KB-37/E, MPM-286-KB-34/E. Zawiera informacje o bezpieczeństwie, instalacji, codziennym użytkowaniu, pielęgnacji, czyszczeniu, rozwiązywaniu problemów i danych technicznych.</p>
	<p>MPM-20-KMT-04 Mikrovlnná trouba: Návod k obsluze a bezpečnostní pokyny</p> <p>Kompletní návod k obsluze pro mikrovlnnou troubu MPM-20-KMT-04. Obsahuje důležité bezpečnostní pokyny, informace o instalaci, čištění, provozu a údržbě.</p>



NÁVOD K OBSLUZE



MIKROVLNNÁ TROUBA
MPM-20-KMT-05

PŘED PRVÝM POUŽITÍM SI PŘEČTĚTE NÁVOD K OBSLUZE

[Návod k obsluze: Mikrovlnná trouba MPM-20-KMT-05](#)

Kompletní uživatelská příručka pro mikrovlnnou troubu MPM-20-KMT-05 od výrobce MPM. Obsahuje podrobné pokyny k bezpečnému používání, instalaci, čištění a funkcím spotřebiče.



INSTRUKCJA OBSŁUGI



ROBOT KUCHENNY MRK-17
kuchynský robot/robot kuchenný/robotul
kitchen/kytchen robot/robotul
Robot cuisine multifonction/Kitchenmaschine

PRIED PRVÝM POUŽITÍM SI PŘEČTĚTE NÁVOD K OBSLUZE

[MPM MRK-17 Robot Kuchenny Instrukcja Obsługi](#)

Kompletna instrukcja obsługi robota kuchennego MPM MRK-17, zawierająca informacje o funkcjach, bezpieczeństwie, montażu i konserwacji urządzenia.