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- › [MEROL](#) /
- › [MEROL Automatic Espresso Coffee Machine User Manual](#)

MEROL ME-712

MEROL Automatic Espresso Coffee Machine User Manual

Model: ME-712

PRODUCT OVERVIEW

The MEROL Automatic Espresso Coffee Machine (Model ME-712) is a fully automatic coffee maker designed to brew a variety of coffee specialties with ease. It features a 19-bar pressure pump, a fast heat-up system, and an integrated burr grinder, allowing you to enjoy fresh, customized coffee beverages at home.



Image: The MEROL ME-712 machine in operation, dispensing two lattes into glasses, showcasing its sleek design and dual spout.

KEY FEATURES

- **Fully Automatic Operation:** Elegant design with intuitive LCD screen, 19 Bar pump with fast heat up system, brews delicious coffee specialties at the touch of a button, in less than 60 seconds. UL Listed, FDA.
- **Versatile Drink Options:** Cafe Americano, Cappuccino, Latte, Authentic Espresso, Milk Foam, and Hot Water for your different tastes.
- **Easy Customization:** Personalized Temperature, Bean Quantity, Coffee Volumes, and Height Adjustable Coffee Spout (8-14cm) provide a perfect coffee experience.
- **Integrated Grinder & Powder Option:** Supports both coffee beans and pre-ground coffee. Features an adjustable grind knob with a 10.6-ounce large sealed bean container and a professional disc grinder for consistent performance.
- **User Friendly & Easy Maintenance:** Automatic cleaning when machine starts. Removable brew group and drip tray for easy cleaning and operating. Side-loading water tank (2L/68oz) is refillable without having to move your machine.



Image: The intuitive LCD control panel displaying various coffee drink selections, including Americano, Espresso, Double Espresso, Hot Water, Cappuccino, Latte, Powder/Ground Coffee, and Milk Froth.



Image: A visual representation of the machine's customization capabilities, highlighting adjustable temperature (70-90°C), bean quantity (1-5 mol), and coffee volume (20-250ml) for a personalized coffee experience.

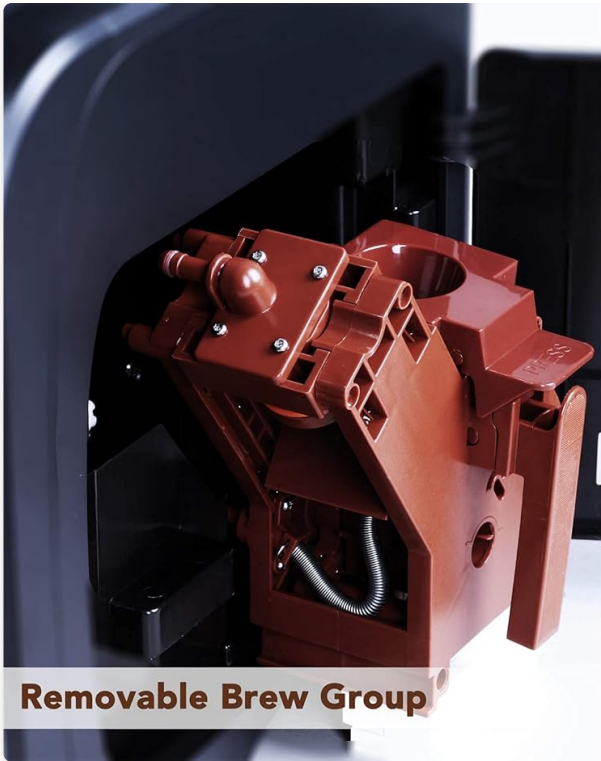
SETUP AND INITIAL USE

Unpacking

Carefully remove all packaging materials. Place the machine on a stable, flat, and dry surface, ensuring adequate ventilation around the unit.

Water Tank

The machine features a convenient side-loading 2L (68oz) water tank. Pull out the water tank, fill it with fresh, cold water up to the MAX line, and reinsert it securely until it clicks into place.



Removable Brew Group



Side-Loading Water Tank 2L

Image: A clear view of the machine's removable brew group on the left and the easily accessible side-loading 2-liter water tank on the right, designed for user convenience.

Coffee Bean Container / Powder Funnel

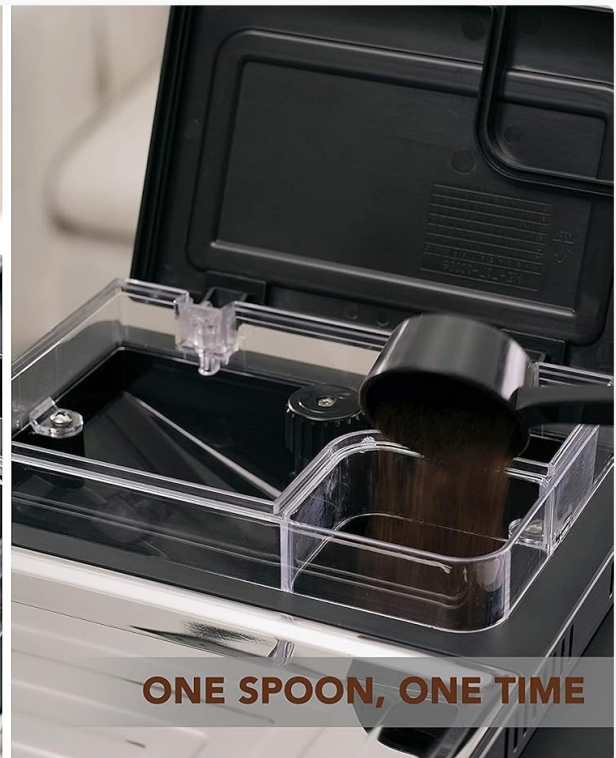
The machine supports both whole coffee beans and pre-ground coffee, offering flexibility for your brewing preferences.

For Whole Coffee Beans:

Open the lid of the bean container located on top of the machine. Pour fresh coffee beans into the container. The integrated burr grinder allows for adjustable grind settings by pushing and turning the knob inside the bean container.



**PUSH and TURN
Grinder adjustment**



ONE SPOON, ONE TIME

Image: A detailed view showing the coffee bean container with the 'PUSH and TURN' grinder adjustment on the left, and the 'ONE SPOON, ONE TIME' powder funnel on the right, illustrating the dual coffee input options.

For Pre-Ground Coffee:

Locate the separate powder funnel next to the bean container. Only fill one flat spoon (provided with the machine) of pre-ground coffee into this funnel for a single shot. Do not overfill.

OPERATING INSTRUCTIONS

Power On

Plug the machine into a grounded electrical outlet. Press the power button on the control panel. The machine will perform an automatic cleaning cycle upon startup, indicated by water dispensing from the spouts.

Pre-warming Cups

For optimal coffee temperature and flavor, place your cups on the cup warming tray located on top of the machine before brewing.



Image: The MEROL ME-712 Espresso Coffee Machine positioned on a kitchen counter, demonstrating its compact size and readiness for use, with a pre-warmed cup and milk frothing pitcher nearby.

Adjusting Coffee Spout Height

The coffee spout height is adjustable from 8cm to 14cm to accommodate various cup sizes and prevent splashing. Simply slide the spout up or down to the desired position.

Brewing Coffee

Use the intuitive LCD touchscreen to select your desired coffee specialty. Options include Americano, Single/Double Espresso, Cappuccino, Latte, Milk Foam, and Hot Water. Follow the on-screen prompts for selection and customization.

OPERATION FOR POWDER



Step 1: Only fill one flat spoon that comes in the manual bag into the powder funnel

Step 2: Press the "Add powder" icon on the screen in lower-right corner

Step 3: Then you will get one shot espresso

Image: A step-by-step guide demonstrating the 'OPERATION FOR POWDER', showing how to add one flat spoon of ground coffee, press the 'Add powder' icon on the screen, and then receive a single shot of espresso.

Customizing Your Drink

After selecting a drink, you can often personalize settings such as temperature, bean quantity (for whole beans), and coffee volumes directly from the touchscreen before brewing begins. Be quick, as the machine may proceed with default settings if no changes are made promptly.

Using the Milk Frother

The machine includes a milk frothing device for creating creamy milk foam, perfect for lattes and cappuccinos. Connect the milk tube to the frother and place the other end into a container of cold milk. Select the 'Milk Foam' option or a milk-based drink from the menu.

Milk-Frothing Device Included



Image: The MEROL coffee machine with its external milk-frothing device connected, ready to create frothed milk for various beverages.

Product Demonstration Video

Your browser does not support the video tag.

Video: This official product video demonstrates the key features and operation of the MEROL Automatic Espresso Coffee Machine, including the one-touch control panel, water tank, removable brew group, bean container, powder funnel, cup pre-warming, adjustable coffee spout, and milk frothing function. It provides a visual guide to setting up and using your machine.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your MEROL coffee machine.

Removable Brew Group

The brew group is designed to be easily removable for thorough cleaning. Open the side panel and carefully pull out the brew group. Rinse it under running water until all coffee residue is removed. Allow it to air dry completely before reinserting.

Drip Tray

The drip tray collects excess liquids and coffee grounds. Empty and clean the drip tray regularly to prevent overflow and maintain hygiene. It can be rinsed with warm, soapy water.

Milk Frother Cleaning

To prevent clogging and bacterial growth, it is highly recommended to clean the milk frother cup, metal tube, and rubber tube after every use. Rinse them thoroughly with warm water or use a mild detergent if necessary.

Automatic Cleaning

The machine performs an automatic cleaning cycle when it starts up and shuts down. Ensure a cup is placed under the spouts during these cycles to collect the water.

TROUBLESHOOTING

If you encounter any issues with your MEROL coffee machine, please refer to the following common troubleshooting tips:

- **No Coffee Dispensed:** Check the water tank level and ensure it is properly inserted. Verify that the brew group is correctly seated inside the machine. Ensure coffee beans or powder are loaded.
- **Weak Coffee:** If using whole beans, try adjusting the grind setting to a finer consistency. Increase the bean quantity setting for a stronger brew. Ensure fresh coffee beans are used.
- **Milk Frother Not Working:** Ensure all milk frother components (cup, tubes) are clean and free of blockages. Use cold milk for best frothing results. Check that the milk tube is fully submerged in the milk.
- **Machine Not Powering On:** Check that the power cord is securely plugged into both the machine and a working electrical outlet.
- **Error Messages:** If an error message appears on the LCD screen, consult the full user manual for specific error code explanations and solutions.

For more detailed troubleshooting or persistent issues, please refer to the comprehensive user manual included with your product or contact MEROL customer support.

SPECIFICATIONS

- **Brand:** MEROL
- **Model:** ME-712
- **Product Dimensions:** 11.3"D x 16.6"W x 15"H
- **Pump Pressure:** 19 Bar
- **Water Tank Capacity:** 2L (68oz)
- **Coffee Input Type:** Bean and Powder
- **Special Features:** Milk Frother, Programmable, Burr Grinder
- **Item Weight:** 31 pounds
- **UPC:** 743307708742

WARRANTY AND SUPPORT

For detailed warranty information, technical support, or service inquiries regarding your MEROL Automatic Espresso Coffee Machine, please refer to the contact details provided with your original purchase documentation. You may also visit the official MEROL website or their Amazon store for further assistance.

[Visit the Official MEROL Store on Amazon](#)