

Mr. Coffee Prima Latte Luxe

Mr. Coffee Prima Latte Luxe Espresso, Cappuccino, Latte Machine Instruction Manual

Model: Prima Latte Luxe (SAP_2188821)

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Mr. Coffee Prima Latte Luxe Espresso, Cappuccino, and Latte Machine. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: Mr. Coffee Prima Latte Luxe Espresso Machine with a prepared latte.

This image displays the Mr. Coffee Prima Latte Luxe machine from the front, showcasing its sleek design. A glass of layered latte is positioned on the drip tray, and the milk reservoir is visible on the right, filled with milk.

2. IMPORTANT SAFETY INFORMATION

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:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.

- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- 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 lid is removed during the brewing cycle.

3. PACKAGE CONTENTS

Verify that all items listed below are included in your package:

- Mr. Coffee Prima Latte Luxe Espresso Machine
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Coffee Tamper
- Coffee Scoop
- Milk Reservoir with Frothing Tube
- Water Reservoir
- Drip Tray Assembly
- Instruction Manual (this document)



Image 3.1: Included components of the Mr. Coffee Prima Latte Luxe.

This image displays the main espresso machine unit along with all its detachable parts and accessories, including the portafilter, filter baskets, tamper, scoop, milk reservoir, and water reservoir.

4. PRODUCT OVERVIEW

Familiarize yourself with the various parts of your Mr. Coffee Prima Latte Luxe machine before operation.

4.1. Control Panel

ONE-TOUCH CONTROLS FOR EASY DRINK SELECTION



Image 4.1: One-Touch Control Panel.

This image shows a close-up of the machine's control panel, highlighting the illuminated buttons for single/double espresso, cappuccino, and latte, as well as manual frothing and cleaning functions. A finger is shown pressing one of the buttons.

- **Espresso Buttons (1-Shot / 2-Shot):** For brewing espresso.
- **Cappuccino Buttons (1-Cup / 2-Cups):** For preparing cappuccino with frothed milk.
- **Latte Buttons (1-Cup / 2-Cups):** For preparing latte with frothed milk.
- **Manual Froth Button:** For manual milk frothing.
- **Clean Button:** Initiates the cleaning cycle for the milk system.
- **Digital Progress Bar:** Indicates heating and brewing status.

5. SETUP AND FIRST USE

5.1. Unpacking and Initial Cleaning

1. Remove all packaging materials and stickers from the machine.

2. Wash the water reservoir, milk reservoir, portafilter, filter baskets, and drip tray in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

5.2. Assembling the Machine

1. Place the machine on a flat, stable, heat-resistant surface.
2. Ensure the drip tray assembly is correctly seated.
3. Fill the water reservoir with fresh, cold water up to the MAX line and place it securely on the back of the machine.
4. Plug the power cord into a grounded electrical outlet.

5.3. Priming the Machine (First Use Only)

Before brewing, the machine must be primed to fill the internal heating system with water.

1. Ensure the water reservoir is filled.
2. Place a large cup or container under the portafilter spout (without coffee).
3. Press any espresso button (e.g., Single Shot Espresso). The machine will pump water through the system.
4. Repeat this process with the milk frother by filling the milk reservoir with water and pressing a cappuccino or latte button (without milk). This cleans and primes the milk system.
5. Discard the water. Your machine is now ready for use.

6. OPERATING INSTRUCTIONS

6.1. Preparing Espresso

1. Fill the water reservoir with fresh, cold water.
2. Insert the desired filter basket (single or double shot) into the portafilter.
3. Add finely ground espresso coffee to the filter basket. For a single shot, use one scoop; for a double shot, use two scoops.
4. Level the coffee grounds and tamp firmly with the included tamper.
5. Attach the portafilter to the brew head by aligning it and twisting firmly to the right until secure.
6. Place your espresso cup(s) on the drip tray.
7. Press the **1-Shot Espresso** or **2-Shot Espresso** button. The digital progress bar will illuminate, indicating brewing status.
8. The machine will automatically stop when the brewing cycle is complete.

6.2. Preparing Cappuccino or Latte

1. Follow steps 1-6 from "6.1. Preparing Espresso".
2. Fill the milk reservoir with cold milk (dairy or non-dairy, such as oat milk) up to the desired MIN/MAX level.
3. Attach the milk reservoir to the machine, ensuring the frothing tube is correctly inserted into the brew head.
4. Place your cup(s) under the frothing spout and espresso spout. The adjustable drip tray can accommodate various cup sizes, including travel mugs.



ADJUSTABLE DRIP TRAY BREW DIRECTLY INTO YOUR TRAVEL MUG

Image 6.1: Adjustable Drip Tray for Travel Mugs.

This image shows a hand positioning a silver travel mug on the adjustable drip tray, demonstrating the machine's ability to brew directly into taller containers.

5. Press the desired **1-Cup Cappuccino**, **2-Cups Cappuccino**, **1-Cup Latte**, or **2-Cups Latte** button.
6. The machine will first froth the milk, then brew the espresso, and combine them into your cup. The digital progress bar will show the status.



Image 6.2: Velvety Microfoam Production.

This image captures the Mr. Coffee Prima Latte Luxe machine in operation, producing a latte with velvety microfoam in a tall glass. A plate with bagels is visible in the background, suggesting a breakfast setting.

7. After brewing, the machine will automatically stop.

6.3. Using ESE Pods

The Mr. Coffee Prima Latte Luxe is compatible with Easy Serving Espresso (ESE) pods for added convenience.

1. Insert the single shot filter basket into the portafilter.
2. Place one ESE pod into the filter basket. Do not tamp.
3. Attach the portafilter to the brew head.
4. Proceed with brewing as described in section 6.1 or 6.2, selecting the **1-Shot Espresso**, **1-Cup Cappuccino**, or **1-Cup Latte** option.

6.4. Digital Progress Bar

DIGITAL PROGRESS BAR

EASILY MONITOR DRINK PROCESS



Image 6.3: Digital Progress Bar.

This image provides a detailed view of the digital progress bar located on the control panel, showing illuminated segments that indicate the current stage of the brewing process, such as heating or brewing completion.

The digital progress bar provides real-time feedback on the machine's status:

- **Heating:** Segments will illuminate sequentially as the machine heats up.
- **Ready:** All segments illuminated, indicating the machine is ready to brew.
- **Brewing:** Segments will illuminate or flash during the brewing cycle.
- **Cleaning:** Segments may indicate the progress of the cleaning cycle.

7. MAINTENANCE AND CLEANING

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

7.1. Daily Cleaning

1. **After each milk-based drink:** Press the **Clean** button on the control panel to flush the milk frothing system.
2. **Milk Reservoir:** Empty any remaining milk. The milk reservoir is dishwasher-safe (top rack) or can be

washed by hand with warm, soapy water.

3. **Portafilter and Filter Baskets:** Remove spent coffee grounds. Wash with warm, soapy water and rinse.
4. **Drip Tray:** Empty and wash the drip tray and grid. The drip tray is dishwasher-safe (top rack).



Image 7.1: Dishwasher-Safe Components.

This image shows the Mr. Coffee Prima Latte Luxe machine with its milk reservoir and drip tray detached, emphasizing their dishwasher-safe nature for easy cleaning.

5. **Water Reservoir:** Empty and rinse the water reservoir daily. Refill with fresh water before next use.
6. **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

7.2. Descaling

Descaling is essential to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage, but generally every 2-3 months.

1. Empty the water reservoir and fill it with a descaling solution specifically designed for espresso machines, following the product's instructions. Alternatively, use a mixture of white vinegar and water (1:1 ratio).
2. Place a large container under the portafilter and milk frothing spout.
3. Run several cycles of espresso and milk-based drinks (without coffee or milk) until the water reservoir is

empty.

- 4. Rinse the water reservoir thoroughly and fill with fresh water.
- 5. Run several cycles with fresh water to flush out any remaining descaling solution.

8. TROUBLESHOOTING

Refer to the table below for common issues and their solutions.

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage.	Ensure power cord is securely plugged into a working outlet. Check circuit breaker.
No coffee dispenses.	Water reservoir empty; clogged filter basket; machine not primed.	Fill water reservoir. Clean filter basket. Prime the machine as per Section 5.3.
Milk not frothing correctly.	Milk reservoir empty; frothing tube clogged; milk too warm; incorrect milk type.	Fill milk reservoir with cold milk. Clean frothing tube. Ensure milk is cold. Try different milk types. Run cleaning cycle.
Coffee tastes weak or watery.	Coffee grounds too coarse; not enough coffee; insufficient tamping.	Use finer grind. Increase coffee amount. Tamp more firmly.
Machine leaks.	Portafilter not secured; water reservoir not seated correctly; seals worn.	Ensure portafilter is tightly locked. Re-seat water reservoir. Contact customer support if seals are damaged.

9. SPECIFICATIONS

Feature	Detail
Brand	Mr. Coffee
Model Name	Prima Latte Luxe
Item Model Number	SAP_2188821
Product Dimensions	13.3"D x 11.7"W x 16"H
Item Weight	17.36 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Special Feature	Milk Frother, One-Touch Control, Digital Progress Bar, Adjustable Drip Tray, ESE Pod Compatible
Included Components	Milk Frother, Portafilter, Filter Baskets, Tamper, Scoop
UPC	053891173230

10. WARRANTY AND SUPPORT

This Mr. Coffee Prima Latte Luxe machine comes with a limited manufacturer's warranty. Please refer to the warranty card included in your original packaging for specific terms and conditions, including coverage duration and limitations.


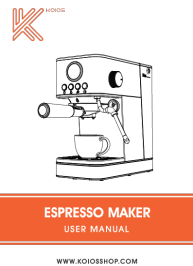

For technical support, troubleshooting assistance beyond this manual, or to inquire about warranty service, please contact Mr. Coffee Customer Service. Contact information can typically be found on the official Mr. Coffee website or on your product registration card.





When contacting support, please have your model number (SAP_2188821) and proof of purchase readily available.

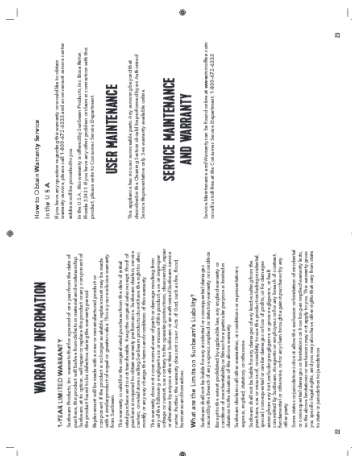
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This manual is for informational purposes only. Product specifications are subject to change without notice.

Related Documents - Prima Latte Luxe

	<p>Ninja Luxe Café Essential Series: Your Guide to Perfect Espresso and Coffee</p> <p>A comprehensive guide to using the Ninja Luxe Café Essential Series coffee maker, covering espresso preparation, filter coffee, milk frothing, and various coffee recipes. Learn about the Barista Assist technology, grind settings, and maintenance.</p>
	<p>KOIOS Espresso Maker User Manual - Brewing Perfect Espresso at Home</p> <p>Comprehensive user manual for the KOIOS Espresso Maker, guiding you through setup, operation, cleaning, maintenance, and troubleshooting for delicious espresso and coffee drinks.</p>
	<p>Bellucci Slim Latte Automatic Coffee Machine Instruction Manual</p> <p>Comprehensive instruction manual for the Bellucci Slim Latte Automatic Coffee Machine, covering safety precautions, machine overview, operation, preparation of various coffee drinks, cleaning, maintenance, and troubleshooting.</p>

<p>CYK7601 ESPRESSO MACHINE USER GUIDE</p> <p>READ INSTRUCTIONS. BEFORE USING THIS COFFEE MACHINE, READ THE USER GUIDE CAREFULLY. IT CONTAINS IMPORTANT INFORMATION ABOUT THE SAFETY OF THE MACHINE AND THE QUALITY OF THE COFFEE. IT ALSO CONTAINS IMPORTANT INFORMATION ABOUT THE MAINTENANCE OF THE MACHINE AND THE QUALITY OF THE COFFEE.</p> <p>STEP 1. SETTING GRINDER</p> <p>BEFORE THE GRINDER, SELECT THE GRINDING SIZE. FOR MAKING ESPRESSO, SELECT FROM 1 TO 2. FOR MAKING AMERICANO, SELECT FROM 3 TO 4. NO RECOMMENDATION FOR THE GRINDING SIZE FOR THE OTHER BEVERAGES.</p> <p>ABOUT THE GRINDER</p>  <p>TIPS OF THE GRINDING SIZE IS TOO FINE, THE EXTRACTION PRESSURE WILL BE TOO HIGH AND THE COFFEE WILL BE TOO BITTER. IF THE GRINDING SIZE IS TOO COARSE, THE EXTRACTION PRESSURE WILL BE TOO LOW AND THE COFFEE WILL BE TOO WATERY. THE EXTRACTION PRESSURE WILL BE TOO LOW AND THE COFFEE WILL BE TOO WATERY. THE EXTRACTION PRESSURE WILL BE TOO LOW AND THE COFFEE WILL BE TOO WATERY.</p> 	<p>CYK7601 Espresso Machine User Guide - Cytus</p> <p>Detailed user guide for the Cytus CYK7601 Espresso Machine. Learn how to set the grinder, extract perfect espresso, and steam milk for lattes and cappuccinos.</p>
<p>CASABREWS INSTRUCTION MANUAL Espresso Coffee Machine Model: EC6002</p> 	<p>CASABREWS 4700 GENSE Espresso Coffee Machine Instruction Manual</p> <p>Instruction manual for the CASABREWS 4700 GENSE Espresso Coffee Machine, detailing setup, operation, cleaning, maintenance, and troubleshooting for optimal coffee preparation.</p>
 <p>ECAM32070SB MAGNIFICA PLUS DeLonghi</p>	<p>DeLonghi Magnifica Plus ECAM32070SB Quick Start Guide</p> <p>A quick start guide for the DeLonghi Magnifica Plus ECAM32070SB automatic espresso machine, covering unboxing, initial setup, operation, maintenance, and accessories.</p>



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