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MisterChef MRC00037

MisterChef 20 Bar Espresso Machine User Manual

Model: MRC00037 | Brand: MisterChef

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your MisterChef 20 Bar Espresso Machine. Please read this manual thoroughly before using the appliance and retain it for future reference.

2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances. This machine is equipped with built-in overheating and overpressure protection to ensure safe operation. Do not immerse the appliance in water. Ensure the power cord is not damaged. Keep out of reach of children. Use only as directed in this manual.

3. PRODUCT OVERVIEW

The MisterChef 20 Bar Espresso Machine is designed for home use, offering a versatile coffee experience. Key components include:

- **20 Bar Pressure System:** For optimal flavor extraction.
- **1350W Power:** Ensures rapid heating.
- **Integrated Adjustable Milk Frother:** For customizing froth thickness.
- **1.5L Removable Water Tank:** For easy filling and cleaning.
- **All-in-One Touchscreen:** For intuitive operation.
- **Compatibility:** Works with both ground coffee and capsules.
- **Dual Stainless Steel Filters:** For ground coffee.
- **Detachable Drip Tray:** For easy cleaning.



Figure 3.1: Front view of the MisterChef 20 Bar Espresso Machine.

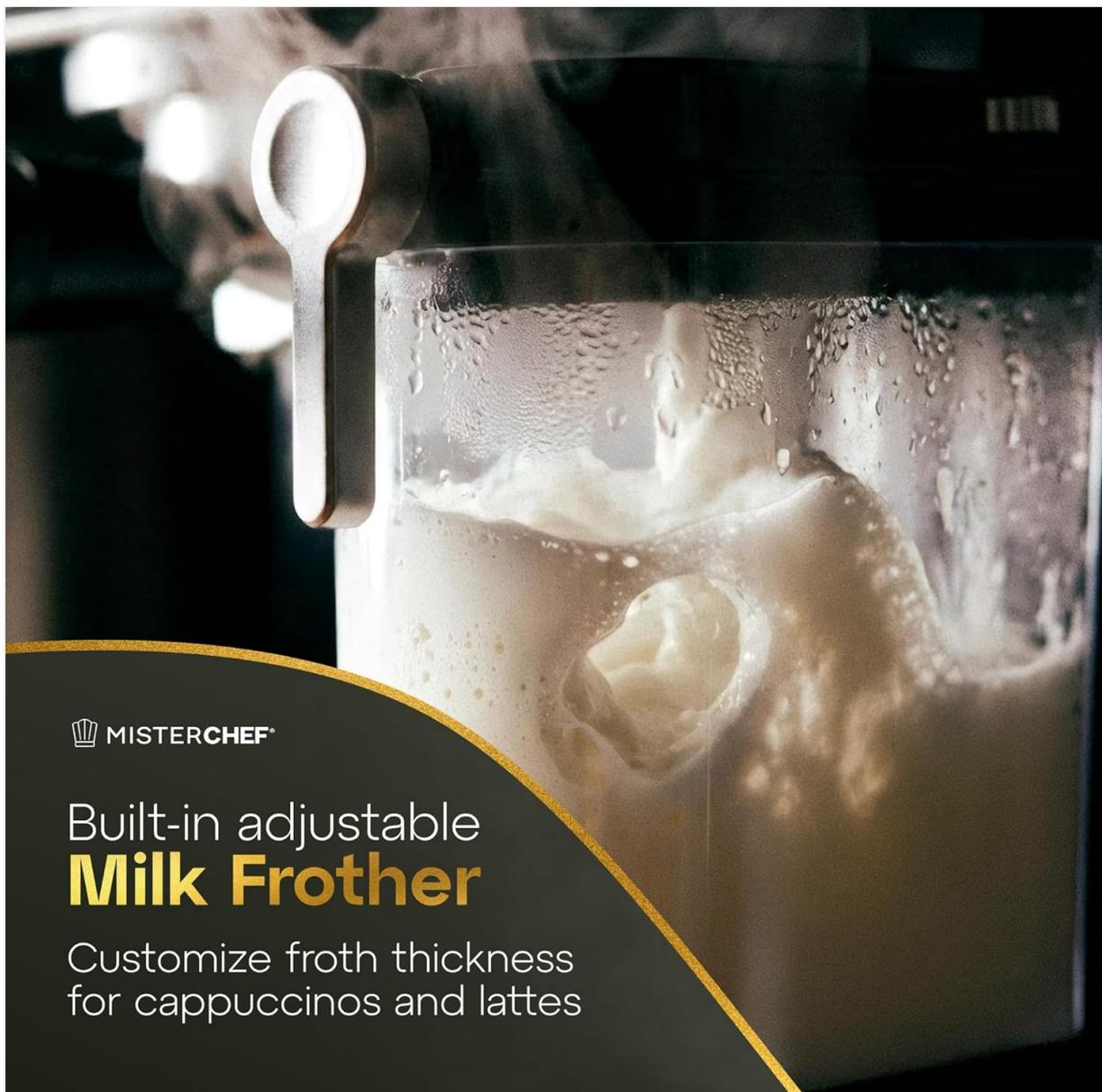


Figure 3.2: Included components (2x size cups for ground coffee, 1x spoon) and product dimensions.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Before first use, wash the removable water tank, milk frother container, portafilter, and drip tray with warm, soapy water. Rinse thoroughly.
3. **Fill Water Tank:** Remove the 1.5L water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Place the tank back securely.

MISTERCHEF®

Versatility at your hand

Compatible with both
ground coffee and
capsules.



Figure 4.1: Filling the removable water tank.

4. **Power On:** Plug the machine into a grounded electrical outlet. Press the 'ON/OFF' button on the touchscreen. The machine will begin heating, indicated by flashing lights. It is ready when the lights become solid.
5. **Prime the System:** Run a cycle without coffee to flush the system. Place a cup under the coffee outlet and press the 'Espresso' button. Repeat this process for the milk frother by pressing the 'Milk Frother' button.

5. OPERATION

5.1 Making Espresso with Ground Coffee

1. **Prepare Ground Coffee:** Use finely ground coffee. Fill the single or double shot filter basket in the portafilter with the desired amount of coffee.
2. **Tamp Coffee:** Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim of the portafilter.
3. **Attach Portafilter:** Insert the portafilter into the brew head and turn it to the right until it is securely locked.
4. **Place Cup:** Position your espresso cup(s) on the drip tray directly under the portafilter spouts.
5. **Brew Espresso:** Select 'Espresso' for a single shot or '2x Espresso' for a double shot on the touchscreen. The machine will automatically brew and stop.



Figure 5.1: Espresso extraction process.

5.2 Making Espresso with Capsules

1. **Insert Capsule:** Open the capsule compartment and insert a compatible coffee capsule. Close the compartment securely.
2. **Place Cup:** Position your cup under the coffee spout.
3. **Brew Espresso:** Select 'Espresso' or '2x Espresso' on the touchscreen. The machine will brew and stop automatically.



 MISTERCHEF

Removable **Water Tank**

1.5L removable tank makes
filling and cleaning effortless

Figure 5.2: Machine compatibility with both ground coffee and capsules.

5.3 Frothing Milk

1. **Fill Milk Frother:** Fill the milk frother container with cold milk (dairy or non-dairy) to the desired level.
2. **Attach Frother:** Connect the milk frother container to the machine's frothing nozzle.
3. **Select Froth:** Press the 'Milk Frother' button on the touchscreen. The machine will begin frothing the milk. You can adjust the froth thickness using the control on the frother.
4. **Stop Frothing:** Press the 'Milk Frother' button again to stop the frothing process once desired consistency is achieved.

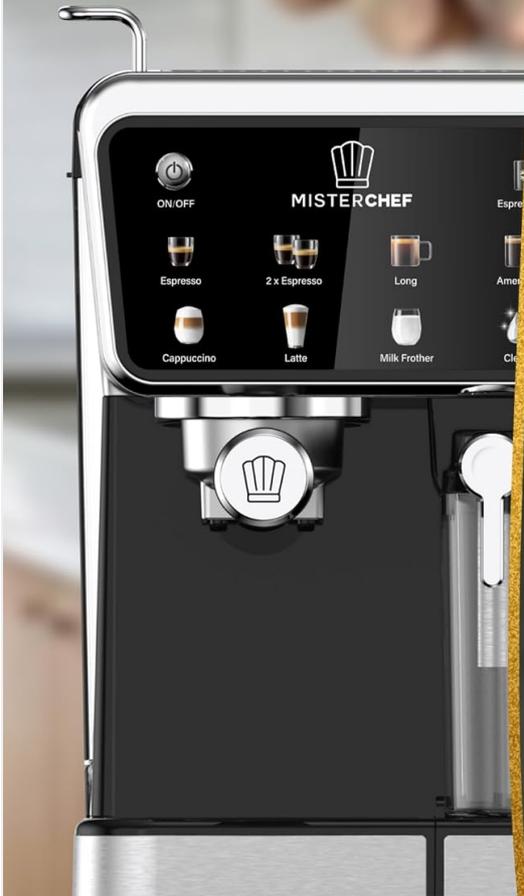


Figure 5.3: Milk frothing in progress.

5.4 Touchscreen Controls

The touchscreen allows for one-touch selection of various beverages:

- **ON/OFF:** Powers the machine on or off.
- **Espresso:** Brews a single espresso shot.
- **2x Espresso:** Brews a double espresso shot.
- **Cappuccino:** Prepares a cappuccino.
- **Latte:** Prepares a latte.
- **Long:** Brews a longer coffee.
- **Americano:** Prepares an Americano.
- **Milk Frother:** Activates the milk frothing function.
- **Clean:** Initiates the one-touch cleaning cycle.
- **Espresso Cool:** (If available) For cooling down the system after steaming.



Barista-Style Coffee At Home

Create barista-quality espresso, cappuccino, latte, americano, and more



Espresso

Single: 1.7oz 50ml
Double: 3.17oz 90ml



Milk Frother

Small: 4.94oz 140ml
Large: 8.82oz 250ml



Americano

Single: 4.23oz 120ml
Double: 12.35oz 350ml



Espresso cool

Single: 1.7oz 50ml



Latte

Single: 5.6oz 160ml



Capuccino

Single: 4.2oz 120ml

Figure 5.4: Touchscreen control panel for drink selection.

What's Included



2x size coups
for ground coffee



1x Spoon



Figure 5.5: Examples of barista-style coffee drinks that can be made.

6. CLEANING AND MAINTENANCE

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

- **Daily Cleaning:**
 - Empty and clean the drip tray after each use.
 - Rinse the portafilter and filter basket under running water.
 - Clean the milk frother nozzle immediately after use to prevent milk residue buildup. The one-touch cleaning function on the touchscreen can flush the pipework.
 - Wipe the exterior of the machine with a damp cloth.
- **Water Tank:** Clean the removable water tank periodically with mild detergent and rinse thoroughly.
- **Descaling:** Depending on water hardness and usage, the machine will require descaling every 2-3 months. Refer to a suitable descaling solution's instructions for proper procedure.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not heated; portafilter not secured; coffee too fine/tamped too hard.	Fill water tank; wait for heating; secure portafilter; adjust grind/tamping.
Coffee is too weak/watery	Coffee grounds too coarse; insufficient coffee; machine needs descaling.	Use finer grind; increase coffee amount; descale machine.
Milk frother not producing foam	Milk frother nozzle blocked; insufficient milk; cold milk not used.	Clean nozzle; ensure adequate cold milk; use cold milk.
Unusual plastic smell during first use	New appliance odor.	Run several cycles of plain water through the machine and frother. The smell should dissipate after a few uses. If it persists, contact customer support.
Machine leaks	Water tank not seated correctly; drip tray full; seal issues.	Re-seat water tank; empty drip tray; contact customer support if problem persists.

8. SPECIFICATIONS

Feature	Detail
Brand	MisterChef
Model Number	MRC00037
Capacity	1.5 Liters (Water Tank)
Colour	Black
Product Dimensions (D x W x H)	33D x 28W x 38H Centimetres
Special Features	Adjustable Brew Strength, Milk Frother, Removable Tank
Coffee Maker Type	Espresso Machine (Semi-Automatic)
Material	Stainless Steel
Item Weight	4.97 Kilograms
Wattage	1350 watts
Human Interface Input	Touchscreen
Coffee Input Type	Capsule, Ground
Dishwasher Safe	No

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or

visit the official MisterChef website. Keep your proof of purchase for warranty claims.