
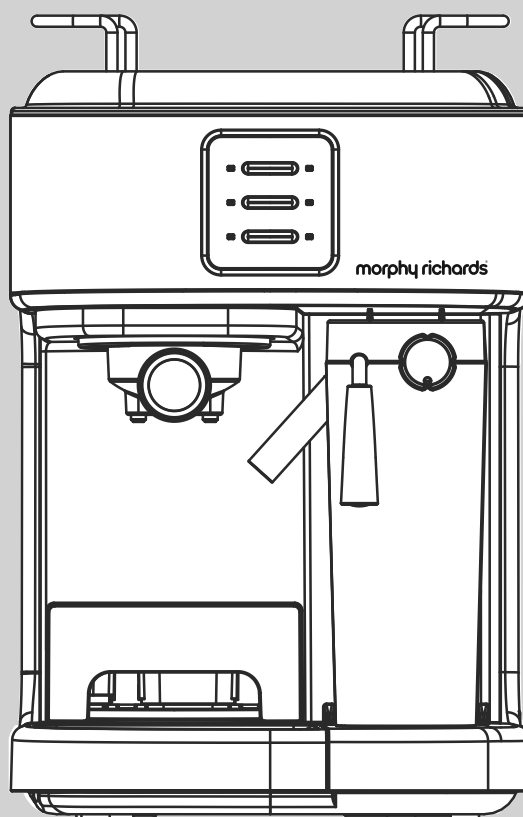


morphy richards®
smart ideas for your home



Espresso Machine With milk frother

 Please read and keep these instructions for future use



#10866653

www.morphyrichards.com

Important Safety Instructions

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:

- Make sure that your outlet voltage corresponds to the voltage stated on the rating label of the coffee maker.
- To protect against fire, electric shock and injury to persons do not immerse cord, plug or unit 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 an authorized service facility for examination, repair or adjustment.
- The use of accessory not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- To disconnect, turn any control to the off position then remove plug from wall outlet.
- Do not touch any hot surfaces, use handles or knobs.
- Do not use outdoors or for commercial purposes.
- Do not let cord hang over edge of table or counter, or touch hot surface.
- Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
- Always be sure to place the water reservoir tightly back in the unit with its lid closed and fill with water on or above the minimum before turning appliance on.
- Do not remove the porta-filter while brewing coffee. Please make sure the three lights are on before you remove the porta-filter to make additional coffee. Caution should also be taken while removing the porta-filter since the metal parts will be hot. Please make sure to hold it by the handle and to use the filter retention clip to dispose the grounds. Caution should be taken when moving unit with hot liquids.
- Do not remove the water reservoir until unit is turned off.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Before removing any of the parts and accessories, make sure the three lights are on, press the power button to the off position "O" and unplug the appliance.
- Do not remove the porta-filter at any time during the brewing process.
- Use caution when removing the porta-filter. The metal parts may still be very hot. Also, there may be hot water floating on the top of the filter. Hold it only by its handle and dispose of the brewed coffee ground by using the filter retention clip.
- If coffee does not drip, the filter is blocked. Turn off the appliance and allow it to cool down. The blockage may be caused by the coffee being too finely ground. See the "PROBLEMS AND CAUSES" section.
- **WHEN CLEANING THE FROTHED MILK DISPENSING TUBE:** Place a large cup under the tube. Fill the milk reservoir with water and place it back on the unit. Turn the froth control knob clockwise to the clean position then press and hold the "latte/clean" button for 3 seconds and release to activate the clean function. Let the unit dispense the water through the tube for approximately 30 seconds and then press the "Latte/Clean" button once to stop the process.

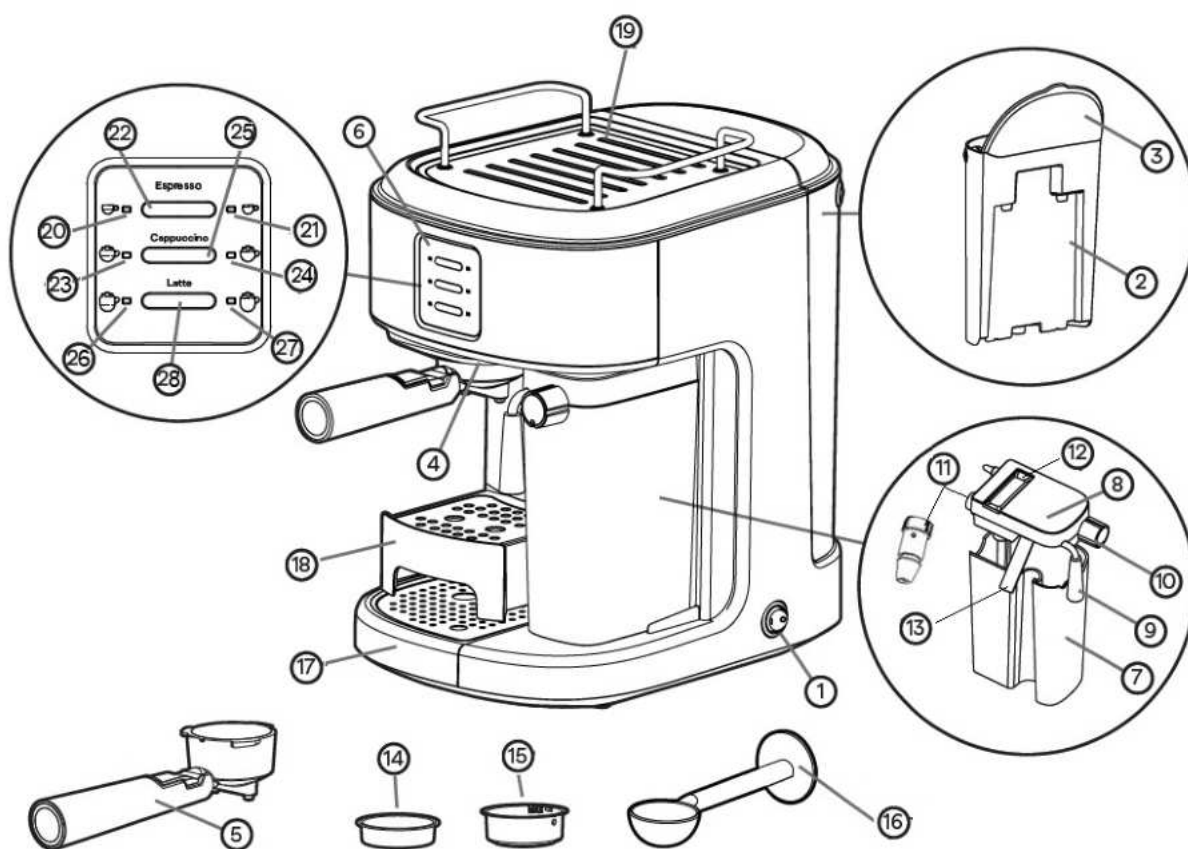
Important Safety Instructions

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.
- Do not leave the appliance on unattended.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments.
 - Farm houses.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.
- Never submerge the appliance in water or other liquids! Danger of electric shock!
- Save these instructions.

Caution: Pressure

In order to avoid possible burns to body parts and/or other injury from hot steam and water or damages to the unit, never remove the water reservoir or the porta-filter while your espresso/cappuccino maker is brewing coffee or frothing. Make sure the three lights are on before you can remove the porta-filter to make additional cups of coffee. If you need to add more water or milk to the reservoirs, please make sure the three lights are on and ensure to switch off the unit by pressing the red button on the side of the unit to the off position "O".

Know Your Coffee Maker



1. On/off switch	15. Large cup filter
2. Water reservoir	16. Measuring scoop/Tamper
3. Water reservoir lid	17. Removeable drip tray and grid
4. Brew head	18. Drip tray stand
5. Porta-filter	19. Cup storage
6. Control panel	20. Small cup espresso and manual dispense light
7. Milk reservoir	21. Large cup espresso and manual dispense light
8. Milk reservoir lid	22. Espresso small & large cup and manual dispense select button
9. Rotation handle	23. Small cup cappuccino and milk foam light
10. Milk frother control knob	24. Large cup cappuccino and milk foam light
11. Steam tube connector	25. Cappuccino small & large cup select button
12. Silicon flap	26. Small cup latte and cleaning light
13. Milk frother nozzle	27. Large cup latte and cleaning light
14. Small cup filter	28. Latte small & large cup select and cleaning button

SPECIFICATIONS

Voltage: 220-240V~	Power: 1050-1250W
Water Reservoir Capacity: 1.5L	Milk Reservoir Capacity: 0.5L
Weight: 4.5kg	Size (W*D*H) : 228x325x354mm

For The First Use

Cleaning The Unit Prior To First Use

Please refer to the “**KNOW YOUR COFFEE MAKER**” section to familiarize with the product and identify all parts.

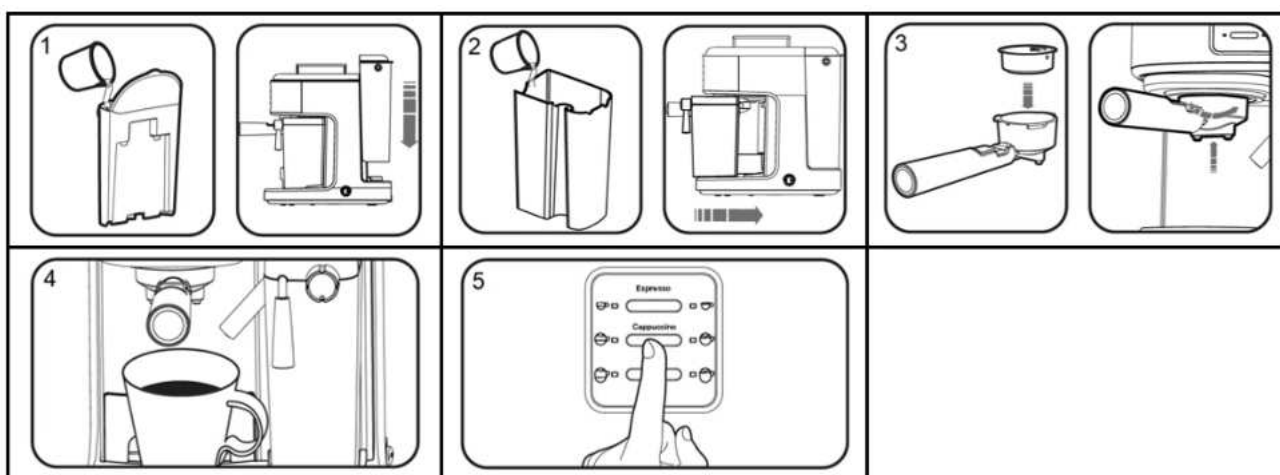
1. Please make sure the machine is off “O” by pressing the on/off “I/O” switch located on the right side of the unit. Make sure it is unplugged from the electrical outlet.
2. Remove stickers and labels from the machine.
3. REMOVE RED PLUG FROM THE BOTTOM OF THE WATER RESERVOIR.
4. First remove and then wash the water reservoir, the milk reservoir, the porta-filter, the two cup filters and measuring scoop/tamper in a mixture of mild detergent and water. Rinse each thoroughly and place them back into the machine.
5. Refer to the instructions on “Placing The Porta-Filter” section before placing or removing the porta-filter and any filter from the machine.
6. To clean the inside of the appliance, follow the steps listed on the “Preparing Cappuccino” section using water in both reservoirs and no ground coffee in the filter. Do not immerse the main body of the appliance or power cord and plug in water or attempt to reach any of its internal parts.

Note: In order for your unit to work properly time after time, clean it after every use.

Important - Prime The Unit







To prime the unit run a cappuccino cycle with water only by following the steps below:

1. Fill water reservoir up to the “MAX” line and make sure to place the water reservoir tightly back in the machine with its lid closed.
2. Fill the milk reservoir with water to the “Max” level, replace the lid and attach to the machine.
3. Select one of the filters (small cup or large cup) and place it in the porta-filter. Place the porta-filter into the brew head ensuring it is properly locked and place a cup under it.
4. Make sure the tip of the frothed milk dispensing tube is pointing inside the cup. Plug the machine into an appropriate socket. Turn the on/off switch to “I”.
5. The six control panel lights will start to flash. When the lights become solid, press the cappuccino button “☕” twice. Once this process is completed, the six control panel lights will become solid. Your machine has been primed and is ready to use.



Selecting The Right Cup

Please make sure to select your cup according to the following chart:

Beverage Type Ratio		
Espresso	Single ()	60ml
	Double ()	119ml
Cappuccino	Single ()	178ml
	Double ()	355ml
Latte	Single ()	296ml
	Double ()	474ml

Note: The total amount of the beverage can vary depending on the type of milk and level of froth used.

Selecting The Right Coffee

The Coffee

The coffee should be freshly ground and dark roasted. You may want to try a French or Italian roast ground for espresso. Pre-ground coffee will only retain its flavor for 7-8 days, provided it is stored in an airtight container and in a cool, dark area. Do not store in a refrigerator or freezer. Whole beans are recommended to be ground just before use. Coffee beans stored in an airtight container will preserve flavor for up to 4 weeks.

The Grind

This is a vital step in the espresso making process if you are grinding your own coffee. It may require practice. The coffee must be of a fine grind.

- The correct grind should look like table salt.
- If the grind is too fine, the water will not flow through the coffee even under high pressure. These grinds look like powder and feel like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full-flavored extraction. Be sure to use a quality grinder for uniform consistency.

Operating Instructions

Filling The Water Reservoir

- Fill the water reservoir with water. You may use either a pitcher to fill it up or remove it from the machine and then fill it up under the tap. Fill the reservoir with the desired amount of water ensuring it ranges within the "MIN" and "MAX" markings on the water reservoir. Never use warm or hot water to fill the water reservoir.
- Close the water reservoir lid. If you removed it from the machine to fill up with water, please make sure to place it back tightly in its place.

Filling The Milk Reservoir

If you are preparing cappuccino or latte, remove the milk reservoir from the machine and open the lid. Then, pour the desired quantity of cold milk you estimate you will need, make sure it is between the "MIN" and "MAX" levels on the milk reservoir. Once finished, slide the milk reservoir back onto the machine ensuring it fits tightly.

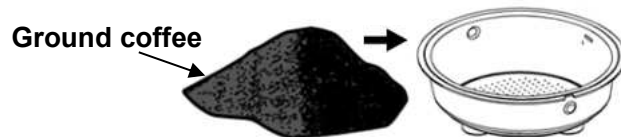
NOTE: You can use any type of milk you prefer, i.e. whole milk, low fat milk, organic or soy milk.

Operating Instructions

Choosing The Filter

Select the filter to be used as follows:

- **SINGLE SHOT** - use the filter for a single shot of espresso if using ground coffee.

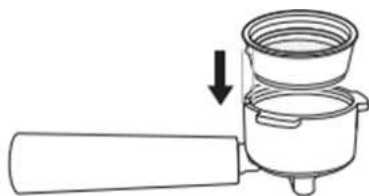


- **DOUBLE SHOT OR TWO SINGLE SHOTS** - use the filter for a double shot of espresso if using ground coffee.



Placing The Filter On The Porta-Filter

- Insert the filter into the porta-filter, making sure to align the filter dimple to the porta-filter notch.



- Turn the filter to the left or right to lock in place.



Note: To remove the filter for cleaning, turn the filter to the left or right to align the filter dimple to the porta-filter notch and proceed to remove.

Warning: Make sure the filter has cooled down before attempting to remove it from the porta-filter.

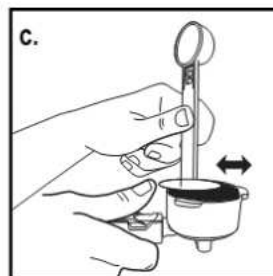
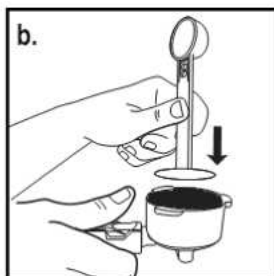
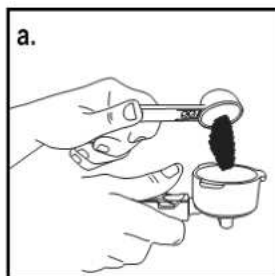
Operating Instructions

Filling With Coffee



Place selected filter in porta-filter as follows:

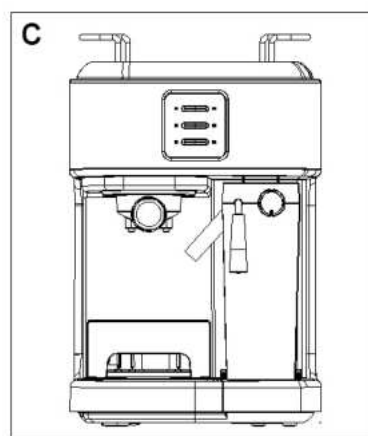
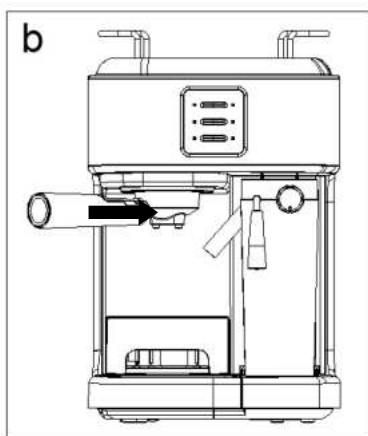
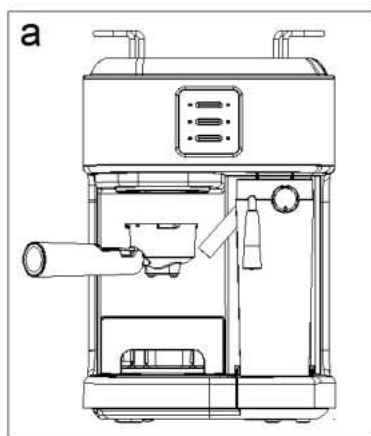
For Ground Coffee

- Fill the filter with fresh, fine ground espresso coffee about 3mm from the rim (**DO NOT** overfill).
- Using the tamping part of the scoop, push the coffee grounds downwards as far as the tamper will go to get your espresso grounds compact and even.
- Clean any excess coffee from the rim to ensure proper fit under brew head.



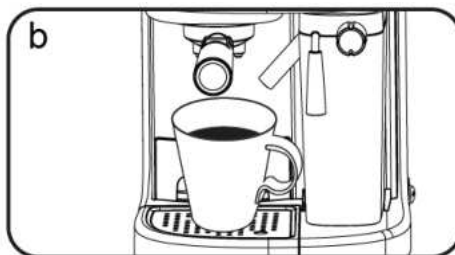
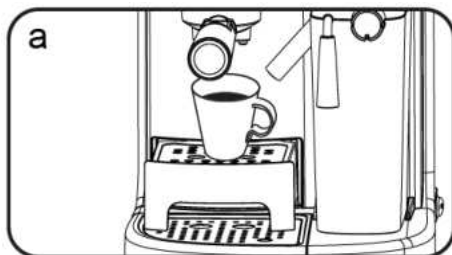
Placing The Porta-Filter

- Position porta-filter underneath the brew head.
- Position handle so that the handle lines up with the insert icon “” on the unit and fits into the groove.
- Then slowly turn it to the right until the handle is aligned with the secure firmly icon “” on the unit.



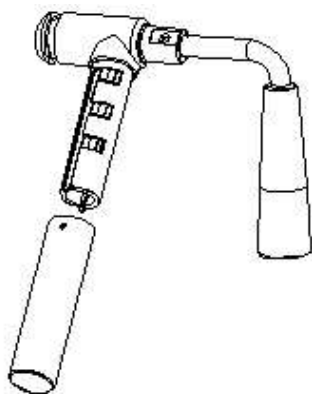
Placing The Cup(s)

- Pull out the drip tray stand if you are using a small “Demitasse” cup to brew espresso.
- Keep the drip tray stand inside its compartment if you are using a larger cup to brew cappuccino or latte.



Operating Instructions

CAUTION: When brewing cappuccino or latte, please make sure to adjust the frothing tube lever in order to position the frothed milk dispensing tube to point inside the cup that is being used. Additionally, you also can adjust the length of frothed milk dispensing tube by locking it onto different position of frothing tube lever to adapt to different size of cup. And you can clean it by rotating it out, then fix it in. See below figure:



Note: The frothing tube is very hot, please take care.

Turning The Unit On

- Make sure machine is plugged into the appropriate electrical outlet.
- Turn machine on "I" using the on/off "I/O" switch located on the right side on the machine. The six control panel lights will start flash during heating process and until the water and milk (if preparing cappuccino or latte) reach the perfect temperature. Once six lights become solid, the machine is ready to use.

Select The Function

Preparing Espresso

- Press the Espresso Button "☺" once to brew a small cup. The indicator light for a small cup of espresso will turn on. It will start flash, indicating that a small cup of espresso is brewing.
- Press the Espresso Button "☺" twice to brew a large cup. The indicator light for a large cup of espresso will turn on. It will start flash, indicating that a large cup of espresso is brewing.
For both Automatic Espresso functions, the machine will start brewing the espresso according to your selection.
- The machine will stop automatically after the brewing process and the light will become solid, indicating that the cycle has been completed. Your delicious espresso is ready to be enjoyed!

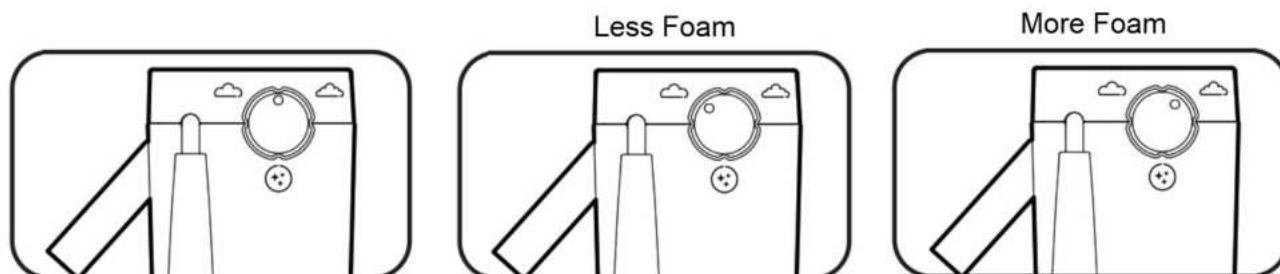
NOTE: If you would like to brew less coffee than the preset serving, press the function button at any time during the brewing process to stop when the desired amount of coffee is reached.

Warning: After coffee finishing brewing, please don't take out filter immediately, just wait for 10 seconds.

Select The Function

Preparing Cappuccino

Prior to preparing your cappuccino, turn the milk frother control knob on the milk reservoir to middle position. You can adjust the quantity of frothed milk to be dispensed by turning the Milk Frother Control Knob to the right for more foam (Cappuccino) and to the left for less foam (Latte).

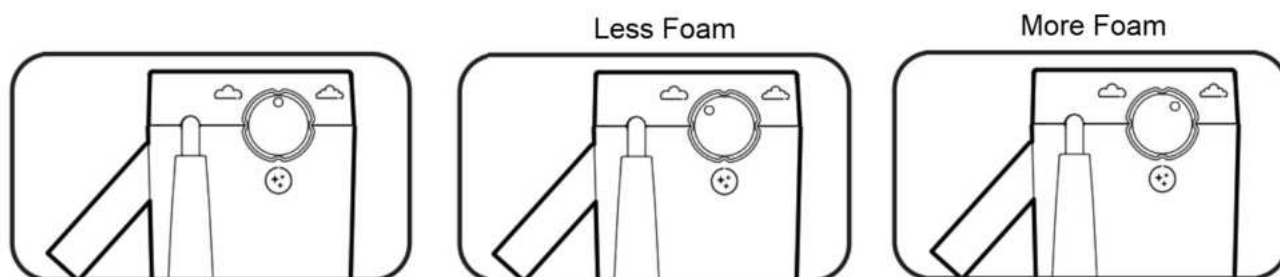


- Press the Cappuccino Button “☕” once to brew a small cup of cappuccino. The indicator light for small cup of cappuccino will turn on. It will start flash, indicating that a small cup of cappuccino is brewing.
- Press the Cappuccino Button “☕” twice to brew a large cup of cappuccino. The indicator light for large cup of cappuccino will turn on. It will start flash, indicating that a large cup of cappuccino is brewing.
- The unit will start brewing cappuccino according to your selection. The unit will stop automatically after the brewing process and the light will become solid, indicating that the cycle has been completed. Your delicious cappuccino is now ready to be enjoyed!

Note: The level of foam can also be adjusted during the brewing cycle.

Preparing Latte

Prior to preparing your latte, turn the milk frother control knob on the milk reservoir to middle position. You can adjust the quantity of frothed milk to be dispensed by turning the Milk Frother Control Knob to the right for more foam (Cappuccino) and to the left for less foam (Latte).



- Press the Latte Button “☕” once to brew a small cup of latte. The indicator light for small cup of latte will turn on. It will start flash, indicating that a small cup of cappuccino is brewing.
- Press the Latte Button “☕” twice to brew a large cup of latte. The indicator light for large cup of latte will turn on. It will start flash, indicating that a large cup of latte is brewing.
- The unit will start brewing latte according to your selection. The unit will stop automatically after the brewing process and the light will become solid, indicating that the cycle has been completed. Your delicious latte is now ready to be enjoyed!

Select The Function

Preparing Froth Milk

The unit also allows you to prepare froth milk only. Press and hold the Cappuccino Button for 3 seconds if you wish to add more foam to your beverage or to prepare frothed milk for any other beverage, e.g. macchiato, hot chocolate, tea latte, etc. Once finished, press the Cappuccino Button once again to stop it.



After Preparing Your Beverages With Milk

Once you are done preparing your beverage with milk, you can either store the unit's milk reservoir directly in the refrigerator (ready to be used for the next time) or dispose of the leftover milk.

Note: If there is no any operation within 15 minutes, the machine will enter sleep mode, you can press any button to wake up the machine.

Emptying Coffee Grinds From The Filters

To avoid the coffee filter falling from the Porta-filter when emptying the coffee grinds, the flap in the Porta-filter handle should be lifted and held in place with your thumb before upturning the Porta-filter.

Instructions

Espresso

A unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a far richer and more full-bodied brew than regular drip coffee. Because of its richness, espresso is usually served in 44 to 59ml (1.5 to 2 oz.) portions, in demitasse cups.

Cappuccino

A drink made with about 1/3 espresso, 1/3 steamed milk, and 1/3 frothed milk.

Latte

A drink made with about 1/4 espresso and 3/4 steamed milk.

Please read all of the instructions, cautions, notes and warnings included in this instruction manual carefully before you begin to use this appliance. When this unit is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the long life of the automatic espresso, cappuccino and latte maker and its trouble-free operation. Save these instructions and refer to them often for cleaning and care tips.

Correct Use Of Ground Coffee For Espresso Makers

Do not use sugar roasted ground coffee or sugar roasted coffee beans as these will clog the filter and damage the appliance. If sugar roasted coffee is accidentally used, stop using the unit and bring it to the closest service center for maintenance. We recommend descaling the machine periodically to keep it in good working condition.

Care And Cleaning


- Unplug from the mains and allow coffee maker cool down completely before cleaning.
- Make sure the appliance has completely cooled down.
- Wipe the exterior with a clean, damp cloth. Do not use any abrasives or metal scourers as this will damage the finish on the unit.
- The Filters (small cup & large cup) and Water reservoir should be washed after each use by rinsing them under clean warm water.
- To keep the Porta-filter clean, we recommend you periodically run the machine with the Filter Holder in place, without coffee, using water only.
- Should the holes in the Filters become blocked with coffee grinds, use a fine bristled brush to help clean.
- When your coffee maker is not being used, we recommend that you do not leave the Porta-filter attached to the machine as this will reduce the life of the seal.
- Remove the Drip Tray and Grid and Drip Tray Stand from the appliance and rinse them under clean warm water.
- Clean any spilt coffee, water and milk with a damp cloth or a damp sponge.
- Do not clean with alcohol or solvent cleanser. Never immerse the Espresso machine in water for cleaning.
- Dry all cleaned attachments thoroughly

IMPORTANT: Never wash your coffee machine accessories in a dishwasher.

Cleaning And Deep Cleaning The Milk Tank And Frothing Tube

Even though the milk reservoir with left over milk can be stored in the refrigerator, it is important to clean the milk reservoir and the milk frothing nozzle to avoid blockages.

Note: We also, recommend that the milk reservoir lid is dismantled regularly for deep cleaning.

- Remove the milk reservoir from the unit.
- Remove the lid from the milk reservoir.
- The milk frothing nozzle can be detached by rotating and rinsed with clean warm water, then replace.
- Pour away any leftover milk, rinse and wash the milk reservoir and milk reservoir lid thoroughly with warm soapy water. Rinse and dry well. Do not use abrasive cleaners and scouring pads, as they will scratch the finish.
- Place a large empty cup under the milk frothing nozzle turn the milk frother control knob clockwise to the clean position icon “” then press and hold the Latte/Clean button for 3 seconds and release to activate the clean function. The unit will start releasing steam through the frothing tube, let it run for a few seconds then press the Latte/Clean button once to stop the process.

Deep Cleaning The Milk Reservoir Lid

- Detach the milk frothing nozzle by rotating anti-clockwise and then pulling.
- Remove the milk tube from the lid by pulling.
- Remove the steam nozzle at the back of the lid by rotating anti-clockwise and then pulling.
- Wash all removed parts with clean warm water and dry thoroughly before reassembling.
- The silicon flap on top of the milk reservoir should also be lifted and underneath it rinsed with clean water, dry thoroughly before replacing the silicon flap.

Care And Cleaning

Cleaning The Brew Head, The Porta-Filter And Filter

- Press the on/off "I/O" switch located on the right side of the unit to the off position "O" and unplug the power cord from the electrical outlet.
- Some of the metal parts may still be hot. Do not touch them with your hands until they have cooled.
- Remove the porta-filter and discard the coffee grounds or used pod. Wash both the porta-filter and filter thoroughly with warm soapy water. Make sure to rinse and dry them well.

Note: Do not wash the porta-filters and filters in the dishwasher.

- Wipe the lower part of the brew head in the unit with a damp cloth or paper towel to remove any coffee grounds that might have been left.
- Place the porta-filter (without any filter) back in the brew head in the unit and lock it in place.
- Place a large empty cup under the porta-filter.
- Plug the power cord into the electrical outlet. Press the on/off "I/O" switch to the on position "I". Press the Espresso Button once and let the unit brew with water only until it stops automatically.

Cleaning The Water Reservoir

- Discard the remaining water by removing the water reservoir and turning it upside down over the sink. It is recommended to empty the water reservoir between uses.
- Wash the water reservoir and its lid thoroughly with warm soapy water. Make sure to rinse and dry them well.

Note: Do not wash the water reservoir or its lid in the dishwasher.

Caution: Do not immerse main body of the appliance or power cord and plug in water or any other liquid.

Cleaning The Unit

- Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads, as they will scratch the finish.
- Do not store the porta-filters in the brew head. This can adversely affect the seal between the brew head and the porta-filter while brewing espresso.

Descaling

Built-up of mineral deposits in the unit will affect the operation of the appliance. Your appliance must be descaling when you begin to notice an increase in the time required to brew espresso, or when there is excessive steaming. Also, you may notice a build-up of white deposits on the surface of the brew head.

The frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

SUGGESTED CLEANING INTERVALS	
Type of water	Cleaning frequency
Soft water (Filtered water)	Every 80 brew cycles
Hard water (Tap water)	Every 40 brew cycles

To Descale The Water Reservoir:

1. Fill the reservoir with fresh, undiluted white household vinegar.
2. Allow appliance to sit overnight with the vinegar solution in the water reservoir.
3. Discard vinegar by removing the reservoir and turning it upside down over the sink.
4. Rinse the water reservoir thoroughly with tap water by filling tank half full with water and then pouring the water back out into the sink, repeating this step twice.

Descaling

To Descale Internal Parts:

1. Make sure you descale the inside of the water reservoir first by following the descale steps above.
2. Make sure to switch the on/off button to the off "O" position and the power cord is disconnected from the electrical outlet. Fill the reservoir with undiluted white household vinegar.
3. Insert the porta-filter (with filter and no coffee) and place a large empty cup on top of the drip tray and under the porta-filter.
4. Plug the power cord into the electrical outlet.
5. Press the on/off button to switch the unit on "I", once the six control panel lights turn solid blue, press the Espresso Button twice. The vinegar will start flowing through the unit and it will stop automatically.
6. Place a large empty cup (with at least 325ml/ 11-ounce capacity) under the frothed milk dispensing tube. Fill the milk reservoir with water and place it back on the unit. Turn the froth control knob clockwise to the clean position "☺" then press and hold Latte Button for 3 seconds to activate the clean function. Let the cleaning cycle run until you no longer see any milk coming out of the tube, or let the cycle run until it stops automatically.
7. Repeat steps 1-6 as necessary using only tap water to rinse any remaining traces of vinegar out of the machine.

Cleaning Notification

After the unit working for 500 cycles, it will enter descaling alarming, cappuccino and latte indicator blink in turn. If you don't descale in time, waterway system may block.

Note: If you want to descale before 500 cycles, you can descale manually as following steps.

1. Ensure the power switch is at the position of "O", and the power cord is unplugged. Fill 400ml white vinegar and 600ml water into the water reservoir. Assemble the milk reservoir into the unit, turn frothing control knob clockwise to clean position.
2. Plug the power cord into the electrical outlet. Press the power switch to "I" position, Cappuccino and Latte indicator blink in turn. Press Espresso button and Latte button at the same time, the unit will enter descaling mode automatically. 6 indicators blink by turning a circle clockwise, the frothed milk dispensing tube will flow out hot water and steam, after 10 minutes, the unit will enter standby mode, 6 indicators illuminate.
3. Discard the residual descaling solution, and clean the water reservoir, fill appropriate amount pure water, brew two cups of Espresso continuously, then brew two cups of Latte continuously, the cleaning finished. 6 indicators illuminate, the unit recover to standby mode, after the unit working for 500 cycles again, the unit will remind descaling again.

Note: Under descaling reminding status, you still can operate the unit normally, and after operation, it will return to descaling reminding status.

Problems And Causes

Problem	Causes	Solutions
Coffee does not come out.	<ol style="list-style-type: none"> 1. No water in reservoir. 2. Coffee grind is too fine. 3. Too much coffee in the filter. 4. Appliance was not turned on or plugged in. 5. Coffee has been tamped/compressed too much. 	<ol style="list-style-type: none"> 1. Add water. 2. Grind medium ground coffee. 3. Fill filter with less coffee. 4. Plug unit into electrical outlet and turn it on. 5. Refill filter basket with coffee and TAMP GENTLY.
Coffee comes out around the edge of the porta-filter.	<ol style="list-style-type: none"> 1. Porta-filter not rotated to full lock position. 2. Coffee grounds around the filter basket rim. 3. Too much coffee in the filter. 	<ol style="list-style-type: none"> 1. Rotate filter holder to full lock position. 2. Wipe off rim 3. Fill with less coffee.
Milk is not foamy after frothing or it is not coming out of the frothing tube.	<ol style="list-style-type: none"> 1. Ran out of steam. 2. Milk is not cold enough. 3. Frothing tube is blocked. 	<ol style="list-style-type: none"> 1. Ensure there is enough water in the water reservoir. 2. Chill milk and frothing pitcher prior to making cappuccino. 3. Follow the instructions to clean the milk reservoirs & frothing tube.
Coffee comes out too quickly.	<ol style="list-style-type: none"> 1. Ground coffee is too coarse. 2. Not enough coffee in filter. 	<ol style="list-style-type: none"> 1. Use a finer grind. 2. Fill filter with more coffee.
Coffee is too weak.	<ol style="list-style-type: none"> 1. Using small filter for double shot of espresso. 2. Ground coffee is too coarse. 	<ol style="list-style-type: none"> 1. Use large filter for double shot of espresso. 2. Use a finer grind.
The three control panel lights are flashing alternatively.	Water reservoir is out of water.	Add water to reservoir.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
 - 2 The appliance has been used on a voltage supply other than that stamped on the products.
 - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - 4 The appliance has been used for hire purposes or non-domestic use.
 - 5 The appliance is second hand.
 - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion.
- These guarantees do not confer any rights other than those expressly set out above and do not cover any claims for consequential loss or damage. These guarantees are offered as an additional benefit and do not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instruction.

Disclaimer



Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.

For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

Your 2 Years Warranty

**PLEASE AFFIX YOUR RECEIPT/PROOF OF PURCHASE HERE.
IN THE EVENT OF A CLAIM UNDER THIS WARRANTY THE AFORESAID
RECEIPT/PROOF OF PURCHASE MUST BE PRODUCED TOGETHER WITH THIS
WARRANTY.**

Model number	(Lot number:)
Product name	
Date of purchase	
Place of purchase	

1. The party selling the product ("the seller") to the original purchaser of this product ("the customer") hereby warrants that this product will be of good quality and, in good working order and, free of defects and suitable for its intended purpose under normal household use, for a period of 2 (two) years from the date of purchase ("warranty period") of this product.
2. In the event that the warranty period has not lapsed and the product is not of a good quality, or in good working order or, is defective or is not suitable for its intended purpose under normal household use, the customer may, subject to paragraph 3 below, return the product to the seller and have the following options available:
 - 2.1 Within the first 6 (six) months of the warranty: to receive a refund of the actual price paid or exchange the product for the same or similar product of the same purchased value;
 - 2.2 Within the second 6 (six) months of the warranty: to have the product exchanged for the same or similar product of the same purchased value.
3. The seller will not replace the product or refund the customer in terms of this warranty if the product:
 - 3.1 has been altered contrary to the instructions provided in the product manual;
 - 3.2 has been misused, abused or tampered with;
 - 3.3 is defective or not in working order due to ordinary wear and tear;
 - 3.4 is damaged resulting from the customer's gross negligence, recklessness, malicious behavior or criminal conduct;
 - 3.5 has been utilised for commercial use.
4. This warranty applies only to the product that has been purchased from the seller and not to any expendables attached to or installed on the product by the customer.
5. Any claim in terms of the warranty must be supported by the original proof of purchase.
6. Note that the exchange item will only carry the balance of the warranty period as from the original date of purchase.

