

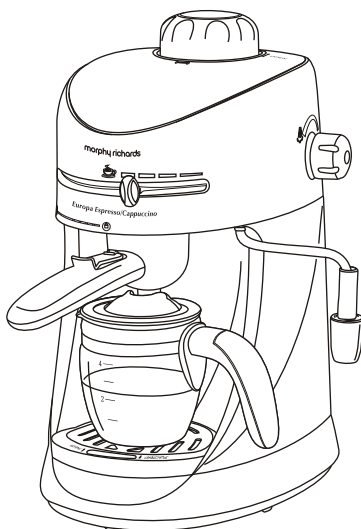
**morphyrichards**

# Coffee Maker

*Europa Espresso/Cappuccino*



Please read and keep these instructions



4 Cup Capacity



getting the best from  
your new coffee maker...

[www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)  
[www.morphyrichardsindia.com](http://www.morphyrichardsindia.com)

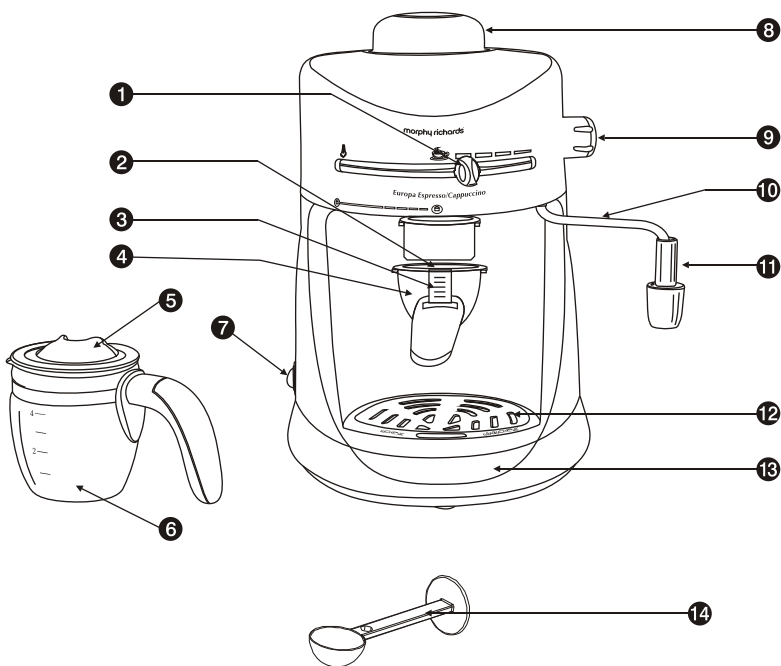
## Important safeguards:

- Read these instructions carefully before using the appliance.
- Ensure that the voltage of wall outlet corresponds with coffeemaker rating plate.
- Close supervision is necessary when your appliance is being used near children or disabled persons.
- Do not use the appliance on or near hot surface or on a heated oven.
- Remove plug from wall outlet before cleaning or when not in use and allow appliance to cool down completely before taking off or attaching components, or before cleaning.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call nearest Morphy Richards Service Center..
- Place appliance on flat surface or table, do not hang appliance over the edge of table or counter.
- Ensure power cord does not touch hot surface.
- Do not touch the hot surface of appliance (such as stainless steel, drip tray and the tray cover, steam pipe and the nozzle, tank cover, filter holder and the permanent filter while in use).
- Do not remove the filter holder when appliance is brewing coffee or when steam and hot water escape from the filter holder and ensure to release the pressure in water tank before removing filter holder.
- In case water leaks from carafe or overflows from the lid, stop using the appliance immediately and rearrange the carafe to ensure the center of the lid is aligned with spout of filter holder.
- Do not operate appliance without any water in water tank.
- Connect plug to wall outlet before using and turn the switch off before plug is removed from wall outlet.
- Since the brewed coffee is hot, handle carefully.
- Be careful of steam while making cappuccino.
- Do not immerse appliance or power cord into water or any other liquid.
- Do not use appliance for other than intended use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Save these instructions for future.

FOR HOUSEHOLD USE ONLY

## Know your Coffee Maker:

- |                                      |                         |
|--------------------------------------|-------------------------|
| 1 Steam and coffee strength selector | 8 Safety release valve  |
| 2 Permanent filter                   | 9 Steam control knob    |
| 3 Filter lock                        | 10 Steam pipe           |
| 4 Filter holder                      | 11 Milk frothing nozzle |
| 5 Carafe cover                       | 12 Tray cover           |
| 6 Carafe                             | 13 Drip tray            |
| 7 Power on switch                    | 14 Measuring spoon      |



## Operation:

### Before the first use

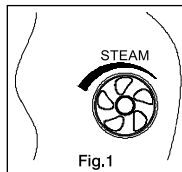
- Remove unit from package and position it in a safe place where children can't reach.
- Clean all detachable parts according to the "CARE AND CLEANING" section.
- Add fresh water in water tank to the max capacity and follow steps 1-9 in the section below. Do not add coffee powder, repeat it several times.

### How to make perfect espresso coffee

- Turn water tank cover counter-clockwise to open, then with the carafe fill adequate water in water tank, volume of which depends on the marking on carafe (min 2 cups, max 4 cups).

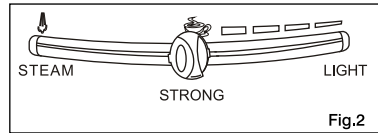
Note: Always switch off power and remove plug from wall outlet before filling water. Ensure water does not overflow from the water tank.

- Turn water tank cover clockwise tightly, then turn the steam knob clockwise to the end tightly. (see figure 1)



- Place permanent filter into filter holder and fill filter with coffee powder according to your desire by measuring spoon (marked with 2 and 4 cups) and tamp down coffee powder, then remove excessive powder on the top rim.
- Assemble filter holder into coffee maker, the method is as follows: Place filter holder right beneath the filter inlet, then turn filter holder counter-clockwise until handle locks itself in the center of the unit. Make sure that filter holder is secured firmly.

- Set strength selector to your desired position : "STRONG", "LIGHT" or "STEAM"



function (see Figure 2), depending on your own taste or need.

Note: Supervision is necessary when brewing coffee. If brewed coffee volume has reached your desire or coffee color begins becoming light gradually, immediately you should turn off the switch.

- Place carafe on drip tray and ensure the center of the lid aligns with the filter holders pout. Then turn switch on and indicating light will be illuminated, brewed coffee will begin flowing into carafe after aprox.3 minutes, it will take aprox.5 minutes to make 4 cups of espresso coffee.

Note: To avoid any splashing, do not detach the filter holder while the pressure in water tank has not been released completely.

- Once brewing have been completed, remove carafe from drip tray and dispense coffee into cups, now you can enjoy espresso coffee.
- Before taking filter holder down, always release the pressure in water tank, the method is as follows: turn steam knob counter-clockwise slowly, steam will escape from steam tube. When the remaining pressure is released completely and filter holder is cooled down, then remove filter holder by turning clockwise.
- Turnover permanent filter lock, then press it by thumb to make permanent filter firm, tilt filter holder and tap it over rubbish box, then

clear out residue, wash filter holder and permanent filter in fresh water and reassemble them correctly.

Note: Return filter lock to original position before reattaching the filter holder.

## How to prepare cappuccino coffee

- Follow steps 1-6 mentioned in the above section. Ensure steam knob has been turned off and move strength controller to "STEAM" position. After turning switch on, in aprox.3 minutes coffee maker will produce enough steam for making milk froth. While steam is getting ready, fill some frozen milk (whole milk or half whole milk) into cup (preferably straight wall cup). Lift up the milk cup to ensure nozzle is immersed in milk, then turn counter-clockwise steam pipe slowly when it begins foaming milk, about 30 seconds later, it will nearly stop foaming. Water remaining in the tank can be used to make espresso coffee.

Note: To get better effect, move milk cup constantly up and down.

- Mix espresso coffee with foam milk and stir them by spoon, add chocolate powder if necessary.

Caution: Operate carefully because the nozzle will be hot after foaming.

Note: To prepare more than one cappuccino, first make all the coffees then at the end prepare froth/foam.

Foam milk for all the cappuccinos.

## Care and cleaning:

- Always unplug appliance before cleaning.
- Clean appliance with soft cloth ,never use abrasion cleaner.

- Rinse detachable components such as permanent filter, filter holder, carafe, measuring spoon in warm water, and reassemble them in place after cleaning.
- Under normal condition appliance shall be descaled at intervals of 3-6 months. For extra hard water area, it shall be descaled at intervals of 6-8 weeks. First fill appliance with one part of white vinegar and three parts of cold water. Pour the water and vinegar mixture into the tank, do not place coffee powder in the filter. Follow steps 1-9 mentioned in how to make perfect espresso coffee section to brew the water-vinegar solution. Repeat it until no yellow liquid comes out. If necessary, then pour out the mixture and brew with tap water until no vinegar odor is left.

Note: When boiling water, please keep away from appliance to prevent spilled water injury to person.

- Before appliance is stored for long time, always clean and dry the coffee maker completely.
- When it is going to be reused, clean it first.

## Hints for great-tasting coffee:

- A clean coffee maker is essential for making great-tasting coffee. Regularly clean the coffee maker as specified in the "CARE AND CLEANING" section. Always use fresh, cold water in the coffee maker.
- Store unused coffee grounds in a cool, dry place. After opening a package of coffee grounds, reseal it tightly and store it in a refrigerator to maintain its freshness.
- For an optimum coffee taste, buy whole coffee beans and finely grind them just

before brewing.

- Do not reuse coffee grounds since this will greatly reduce the coffee's flavor. Reheating coffee is not recommended as coffee is at its peak flavor immediately after brewing.
- Clean the coffee maker when over-extraction causes oiliness. Small oil droplets on the surface of brewed, black

coffee are due to the extraction of oil from the coffee grounds.

- Oiliness may occur more frequently if heavily roasted coffees are used.

### Technical Data:

Power Supply : 230V, 50Hz  
Wattage : 800W

### Trouble shooting:

| Symptom  | Cause  | Corrections  |
|--|--|--|
| Water leaks out from lid of carafe or from the carafe directly.                | The carafe is not located properly<br><br>The level of water in the tank is above MAX level                    | Let centerline of carafe align with the leakage opening of the filter holder well.<br><br>The water level in the tank should be within the scale of MIN and MAX. |
| Espresso coffee drops out too slowly<br>The metal parts in the tank have rust. | Ground coffee is too fine<br>The descaler is not recommended type. It may corrode the metal parts in the tank. | Use good quality coffee powder.<br>Use the descaler recommended by us.   |
| Water leaks from the bottom of coffee maker.                                   | There is too much water in the drip tray.  | Please clean the drip tray.  |
|  | The coffee maker is malfunctioning.  | Please contact nearest Morphy Richards service center.   |
| Water leaks out of filter.   | There is some coffee powder on filter edge.  | Get rid of them.   |

## Trouble shooting:

| Symptom   | Cause   | Corrections   |
|---|---|---|
| Acid (vinegar) taste exists in Espresso coffee. | Proper cleaning should be done to clean the mineral deposits.                                 | Clean coffee maker as mentioned in the Care & Cleaning section.   |
|   | The coffee powder is stored in a hot, wet place for a long time. The coffee powder turns bad. | Please use fresh coffee powder, or store unused coffee powder in a cool, dry place. After opening a package of coffee powder, reseal it tightly and store it in a refrigerator to maintain its freshness. |
| The coffee maker cannot work any more.          | The power outlet is not plugged well.   | Plug the power cord into a wall outlet correctly, if the appliance still does not work, please contact nearest Morphy Richards service center.  |
| The steam cannot froth                          | The container is too big.   | Use high and narrow cup.  |
|   | You have used skimmed milk  | Use whole milk or half-skimmed milk   |

*Morphy Richards products are intended for household use only*

*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.*

*Products & parts are indicative only, the actual product may differ.*

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