

MINIMEX MBL1 ESPRESSO MACHINE



MINIMEX MBL1 Espresso Machine Instruction Manual

[Home](#) » [Minimax](#) » **MINIMEX MBL1 Espresso Machine Instruction Manual** 

Contents

- [1 MINIMEX MBL1 Espresso Machine](#)
- [2 Specifications](#)
- [3 Product Usage Instructions](#)
- [4 ACCESSORIES](#)
- [5 CONTROL PANEL](#)
- [6 INSERTING THE FILTER](#)
- [7 BEFORE THE FIRST USE](#)
- [8 MAKE ESPRESSO COFFEE](#)
- [9 MAKE CAPPUCCINO](#)
- [10 Method](#)
- [11 AUTOMATIC POWER-OFF FUNCTION](#)
- [12 CLEANING AND MAINTENANCE](#)
- [13 CLEANING MINERAL DEPOSITS](#)
- [14 TROUBLESHOOTING](#)
- [15 ENVIRONMENT-FRIENDLY DISPOSAL](#)
- [16 Frequently Asked Questions](#)
- [17 Documents / Resources](#)
 - [17.1 References](#)
- [18 Related Posts](#)

MINIMEX

MINIMEX MBL1 Espresso Machine



Specifications

- Brand: Minimax
- Model: Bella (MBL1)
- Product: Espresso Machine
- Voltage: 220-240V
- Frequency: 50Hz
- Power: 1,100W

Product Usage Instructions

Setup

Place the Minimax Bella Espresso Machine on a stable, flat surface near a power outlet.

Filling Water Tank

Open the water tank lid, fill it with fresh water, and close the lid securely.

Preparing Espresso

Insert a coffee pod or ground coffee into the portafilter. Lock it into place and place a cup under the spout.

Brewing Espresso

Press the power button to turn on the machine. Select your desired brewing option (espresso, cappuccino, etc.) and wait for the espresso to brew.

Frothing Milk (Optional)

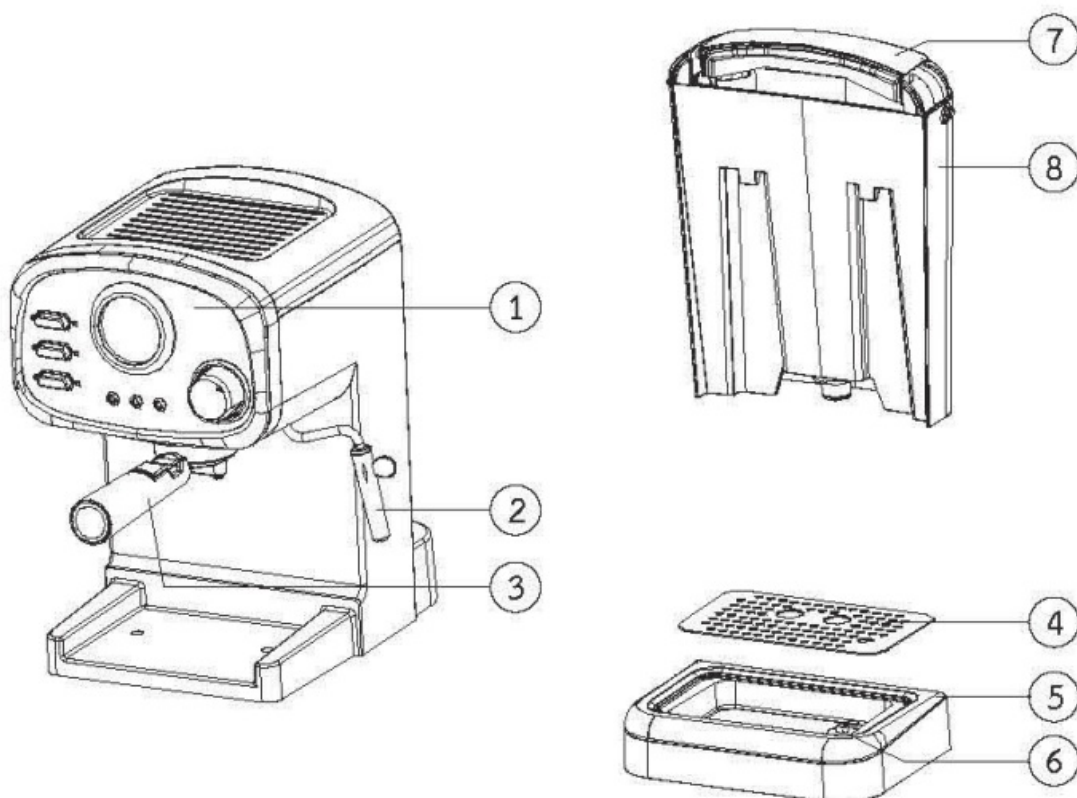
If your model includes a milk frother, fill a container with milk, place the frother in the milk, and turn it on to froth the milk for cappuccinos or lattes.

Cleaning and Maintenance

Regularly clean the portafilter, water tank, and drip tray to ensure optimal performance. Refer to the user manual for detailed cleaning instructions.

ACCESSORIES

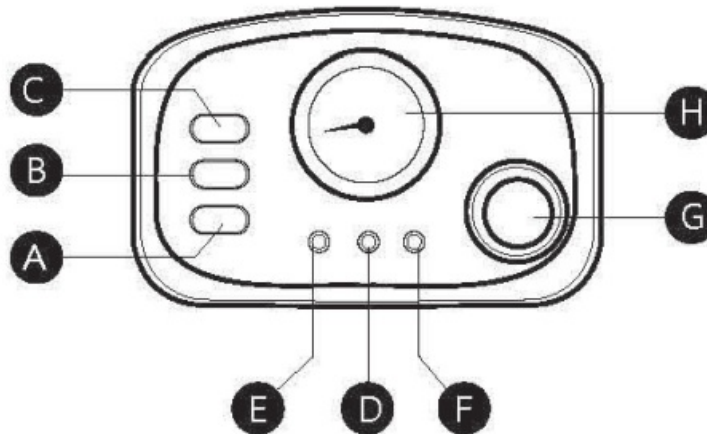
1. Control panel
2. Steam wand
3. Portafilter holder
4. Drip piece
5. Drip tray
6. Flood Cover
7. Water tank lid
8. Water tank



CONTROL PANEL

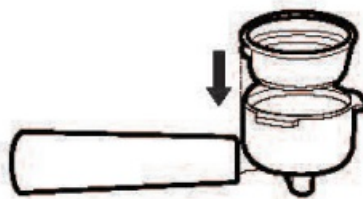
- An On/Off button
- B Pump control button
- C Steam button

- D Power indicator (red)
- E Coffee indicator ('screen')
- F Steam indicator (yellow)
- G Steam Knob
- H Thermometer



INSERTING THE FILTER

1. To insert the selected filter in the porta-filter, make sure to align the notch on the filter with the groove inside the porta filter.



2. Turn the filter to the left or right to lock it in place. This will help secure the filter in the porta-filter.

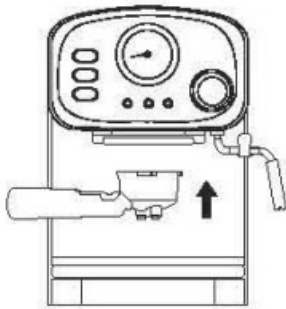


BEFORE THE FIRST USE

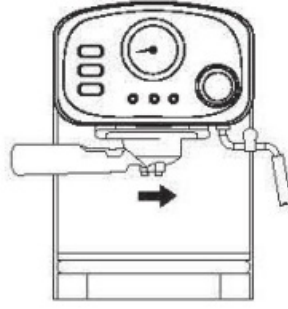
To ensure the first cup of coffee tastes excellent, you should rinse the coffee maker with warm water as follows:

1. Pull out the water tank of the coffee maker. Pour water into the water tank, the water level should not exceed the "MAX" mark in the tank, then insert it into the coffee maker.
2. Note: The appliance is supplied with a removable tank for easy cleaning, you can fill the tank with water first, and then insert the tank into the appliance.
3. Set steel mesh into the metal funnel (no coffee in steel mesh), then put the metal funnel under the metal funnel holder (see Fig.1), and turn it anticlockwise until it is fixed tightly (see Fig.2 and Fig.3).

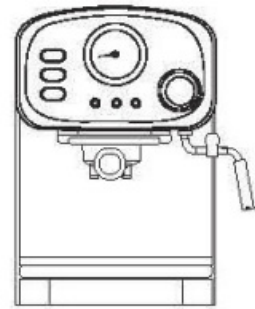
4.



(Fig.1)



(Fig.2)



(Fig.3)

Place an espresso cup you have prepared on a drip plate. Make sure the steam knob is in the “O” position.

Note: As the appliance is not equipped with any cup or jug, prepare your jug or cup.

5. Connect to a power source, press down the ON/OFF button B turn on the unit.
6. The power indicator (red) G) will be illuminated.
7. Press down the pump control button e, the pump will pump water, when there is water flowing out and close the pump by pressing the pump control button B again.
8. Make sure the steam button 8 is at the higher position and wait for a moment, the appliance begins preheating until the coffee indicator (green) e illuminates, which means that the preheating is finished.
9. Press down the pump control button e again, and water will flow out.
10. After the water has flown for 1 minute, press the pump control button 8, you can pour out the water in each container and then clean them thoroughly, now you can start brewing coffee.

Note: There may be noise when pumping the water for the first time, it is normal, as the appliance is releasing the air in the appliance. After about 20s the noise will disappear.

MAKE ESPRESSO COFFEE

1. Remove the funnel by turning it clockwise.
2. Add ground coffee to steel mesh with a measuring spoon, a spoon of ground coffee power can make about a cup of top-grade coffee, then press the ground coffee powder tightly with the tamper.
3. Set steel mesh into the metal funnel (no coffee in steel mesh), then put the metal funnel under the metal funnel holder (see Fig.1), and turn it anticlockwise until it is fixed tightly (see Fig.2 and Fig.3).
4. Pour out the hot water in the cup. Then place the hot cup (your cup) on the removable cup shelf.
5. Make sure the steam knob is at the “O” position and the steam button (I is at the higher position).
6. At the time, the coffee indicator (green) is illuminated, once the lamp illuminates, you should press down the pump control button e to the lower position, and wait for a moment, there will be coffee flowing out.
7. You should press and release the pump control button e to the higher position manually when the desired coffee is obtained or the color of the coffee changes weakly.
8. After finishing making coffee, press the ON/OFF button O, and the power indicator and coffee indicator go out and the coffee maker stops working, your coffee is ready now.

WARNING: do not leave the coffee maker unattended while making coffee, as you need to operate it manually sometimes!

Note: During brewing coffee or making steam, it is normal that the ready indicator is likely to extinguish, it only means that the heater is heating up to keep the temperature at the standard range.

9. You can take the metal funnel out by turning clockwise, then pour the coffee residue out with the steel mesh

pressed by the press bar.

10. Let them cool down completely, then rinse under running water.

MAKE CAPPUCCINO

You can get a cup of cappuccino by topping a cup of espresso with frothing milk.

Note: While making steam, the metal funnel must be assembled in position.

Method

1. Prepare espresso first with a container big enough according to the part "MAKE ESPRESSO COFFEE", and make sure that the steam knob is at the "O" position.
2. Press down the steam button 8 to the lower position, waiting until the steam indicator (yellow) 0 illuminates.
3. Fill a jug with about 100 grams of milk for each cappuccino to be prepared, you are recommended to use whole milk at refrigerator temperature (not hot!).
4. To get better milk foam performance, you are recommended to keep the steam knob e at the open position for approx 15s, since the early steam contains too much water, then keep the knob at the "O" position and conduct the next step.
5. Insert the steam wand into the milk about two centimeters, then turn the steam knob slowly anticlockwise, steam will come out from the steam wand. Frothed milk is produced by moving the vessel around from up to down.

Note: Never touch the steam outlet during steam jetting and be careful not to burn.

Note: Never turn the steam knob rapidly, as the steam will accumulate rapidly in a short time which may increase the potential of the risk of explosion.

6. When the required purpose is reached, you can turn the steam knob e to the "O" position.
7. Please follow the operation as below to avoid the steam outlet being blocked after finishing frothing milk each time: put an empty jug under the steam band, then turn on the steam knob and press down the pump control button e to the lower position, the pump will pump water, after the water flowing out for 30 seconds, press the pump control button e to the higher position, finally, clean the steam outlet with a wet sponge, but care not to be burnt!
8. Press and release the ON/OFF button G to cut off the power source.
9. Pour the frothed milk into the espresso prepared, now the cappuccino is ready.

Sweeten if desired, sprinkle the froth with a little cocoa powder.

Note: Please follow the operation below if the steam outlet is blocked: first turn the steam knob to the "O" position and make the coffee maker cool down for about half an hour, then poke the steam outlet several times with a needle about 1 mm in diameter, finally, press down the steam button (and turn on the steam knob to check if the appliance can produce steam normally when the steam indicator (yellow) illuminates. Please contact the service department if the appliance can not produce steam after operating as above.

AUTOMATIC POWER-OFF FUNCTION

The appliance will turn off automatically 30 minutes after pressing the ON/OFF button.

CLEANING AND MAINTENANCE

1. Cut off the power source and let the coffee maker cool down completely before cleaning.
2. Clean the housing of the coffee maker with a moisture-proof sponge often and clean the water tank®, drip tray®, and removable shelf regularly then dry them.

Note: Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning.

3. Detach the metal funnel by turning it clockwise, and get rid of coffee residue inside, then you can clean it with cleanser, but at last, you must rinse it with clear water. Do not wash the metal funnel in a dishwasher.
4. Clean all the attachments in the water and dry thoroughly.

Note: Clean the appliance after every use to make it work properly.

CLEANING MINERAL DEPOSITS

1. To ensure your coffee maker can operate efficiently, internal piping is clean and the peak flavor of coffee, you should clean away the mineral deposits left every 1-2 months.
2. Fill the tank with water and descaler to the MAX level (the proportion of water and descaler is 4:1, details refer to the instruction of the descaler. Please use "household descaler", you can use citric acid (obtainable from chemists or drug stores) instead of the descaler (one hundred parts of water and three parts of citric acid).
3. According to the program of preheating, put the metal funnel (no coffee powder in it) and carafe Qug) in place. Brew water per "PREHEATING".
4. Press down the ON/OFF button O to turn on the unit, and the power indicator (red) will be illuminated, you should press the pump control button O to the lower position, make sure the coffee/steam button C9 is at the higher position, when there is water flowing out and close the pump by pressing the pump control button f) again, and wait for a moment, the coffee maker begins to be heated.
5. When the ready indicator (green) illuminates, it shows the heating is finished. Pressing down the pump control button To the lower position and make two cups of coffee (about 2 Oz). Then close the pump and wait for 5s.
6. Press down the steam button C9 to the lower position, waiting until the yellow 8 indicator is illuminated. Make steam for 2min, then turn the steam knob to the "O" position to stop making steam. Press the ON/OFF button e to turn off the unit immediately, and make the descalers de: Josit in the unit for at least 15 minutes.
7. Restart the unit and repeat the steps of 4-6 at least 3 times.
8. Then press and release the coffee/steam button G to the higher position when the green lamp is illuminated, press down the pump control button to the lower position to brew until no descaler is left.
9. Then brewing coffee (no coffee powder) with tap water at the MAX level, repeat steps 4-6 for 3 times (it is not necessary to wait 15 minutes in step 6), then brew until no water is left in the tank.
10. Repeat the step of 9 least 3 times to make sure the piping is clean.

TROUBLESHOOTING

Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact the certified

Symptom	Cause	Corrections
Water leaks from the bottom of coffee maker.	There is much water in the drip tray.	Please clean the drip tray.
	The coffee maker is malfunction.	Please contact with the authorized service facility for repairing.
Water leaks out of outer side of filter.	There is some coffee powder on filter edge.	Get rid of them.
Acid (vinegar) taste exists in Espresso coffee.	No clean correctly after cleaning mineral deposits.	Clean coffee maker per the content in "before the first use" for several times.
	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 with the authorized service facility for repairing.
The steam cannot froth.	The steam ready indicator is not illuminated.	Only after the steam ready indicator is illuminated, the steam can be used to froth.
	The container is too big or the shape is not fit.	Use high and narrow cup.
	You have used skimmed milk	Use whole milk or half-skimmed milk

ENVIRONMENT-FRIENDLY DISPOSAL

You can help protect the environment! Please remember to respect the local regulations: hand in the non-working electrical equipment to an appropriate waste disposal center.

Frequently Asked Questions

Q: How do I describe the Minimex Bella Espresso Machine?

A: To descale the machine, mix a descaling solution with water as per the instructions provided in the manual. Run this solution through the machine following the descaling procedure outlined in the manual.


Q: Can I use a larger cup for brewing with this machine?

A: The machine is designed for standard cup sizes. Using a larger cup may affect the quality of espresso due to dilution. It is recommended to use cups of the appropriate size.

Q: How often should I clean the espresso machine?

A: It is recommended to clean the machine after every use to prevent coffee residue buildup. A more thorough cleaning should be done weekly or as per the user manual’s guidance.

Documents / Resources

	<p>MiNiMEX MBL1 Espresso Machine [pdf] Instruction Manual</p> <p>MBL1 Espresso Machine, MBL1, Espresso, MBL1 Espresso, Espresso Machine</p>
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References

- [User Manual](#)

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