

# MR. COFFEE® café barista

## QUICK START GUIDE

(Flip book over for Recipe Guide)



[www.mrcoffeebarista.com](http://www.mrcoffeebarista.com)

## Diagram of Parts



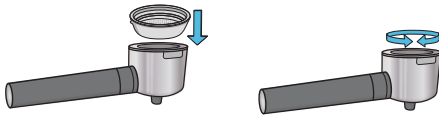
- |                                      |  |
|--------------------------------------|--|
| <b>1</b> Control Panel               | <b>8</b> Water Reservoir Lid                         |
| <b>a</b> Espresso/Custom Button      | <b>9</b> Removable Water Reservoir                   |
| <b>b</b> Cappuccino/Froth Button     | <b>10</b> On/Off Switch "I/O"                        |
| <b>c</b> Latte/Clean Button          | <b>11</b> Milk Reservoir Lid                         |
| <b>2</b> Brew Head                   | <b>12</b> Froth Control Knob                         |
| <b>3</b> Cup Height Adjusting Tray   | <b>13</b> Frothing Tube Lever                        |
| <b>4</b> Removable Drip Tray and Lid | <b>14</b> Frothed Milk Dispensing Tube               |
| <b>5</b> Porta-Filter                | <b>15</b> Removable Milk Reservoir                   |
| <b>6</b> Porta-Filter Retention Clip | <b>16</b> Filter for Single Shot of Espresso (1 cup) |
| <b>7</b> Measuring Scoop/Tamper      | <b>17</b> Filter for Double Shot of Espresso (2 cup) |

# IMPORTANT — READ FIRST

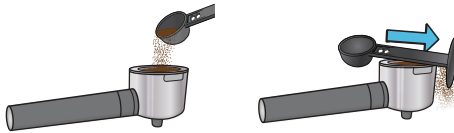
1. Unit must be primed prior to first use. See instruction manual.
2. Remove Red Plug from bottom of water reservoir.

## Brewing

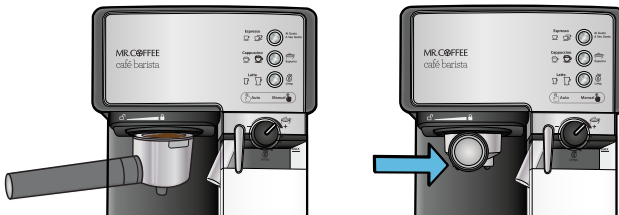
- 1 Choose your filter (single or double shot). To insert filter, make sure to align the notch on the filter with groove on the porta-filter. Once inserted, turn filter to left or right to secure in place.



- 2 Fill the filter with espresso grounds. Tamp firmly and level. Clean excess grounds from rim of porta-filter.

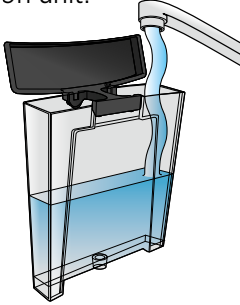


- 3 Attach porta-filter to brew head of unit by aligning the handle with the “☰” icon and turn to the right until handle is aligned with the “🔒” icon.



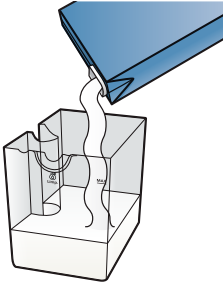
## Brewing continued

- 4 Fill the removable water reservoir with water and place on unit.



- 5 Fill the removable milk reservoir with your preferred milk (whole, skim, soy, almond, etc) and place on unit.

**NOTE:** Be sure to firmly push Milk Reservoir into unit until Cappuccino and Latte buttons light illuminate/pulse.



- 6 Please make sure to select the right cup size according to the following table:

BEVERAGE		AMOUNT
Espresso	Single (☕)	1.25 oz
	Double (☕)	2.5 oz
Cappuccino	Single (☕)	6 oz
	Double (☕)	10 oz
Latte	Single (☕)	12 oz
	Double (☕)	15 oz

## Brew espressos

- a** Place cup under porta-filter. Pull out the cup height adjusting tray if you are using a small “demitasse” cup to brew espresso.
- b** Press the Espresso Button “☺” once to brew a single shot.
- c** Press the Espresso Button “☺” twice to brew a double shot.
- d** To customize the amount of espresso brewed, press and hold the Espresso Button “☺” until pump starts. When desired amount is reached, press the Espresso Button “☺” once again to stop brewing. For safety, unit will automatically stop after brewing 5 ounces.

**NOTE:** *For a single shot, use the single shot filter. For a double shot, use the double shot filter.*

## Prepare Cappuccinos

- a** Place cup under porta-filter. Be sure to aim the frothed milk dispensing tube towards the center of your cup by using the frothing tube lever.
- c** Adjust the amount of froth to your preference by turning the Froth Control Knob to the right for more froth and to the left for less froth. For Cappuccino, it is recommended that the Froth Control Knob be turned to the Cappuccino setting.
- c** Press the Cappuccino Button “☹” once to brew a small cappuccino.
- d** Press the Cappuccino Button “☹” twice to brew a large cappuccino.

**NOTE:** *For a small cup, use the single shot filter. For a large cup, use the double shot filter.*

## Create Lattes

- a** Place cup under porta-filter. Be sure to aim the frothed milk dispensing tube towards the center of your cup by using the frothing tube lever.
- b** Adjust the amount of froth to your preference by turning the Froth Control Knob to the right for more froth and to the left for less froth. For Latte, it is recommended that the Froth Control Knob be turned to the Latte setting.
- c** Press the Latte Button “☺” once to brew a small latte.
- d** Press the Latte Button “☺” twice to brew a large latte.

**NOTE:** *For a small cup, use the single shot filter. For a large cup, use the double shot filter.*

## Customizing / Preparing additional frothed milk

Adding more froth to your beverage is easy. Place your beverage under the porta-filter, aim the frothed milk dispensing tube towards the center of your cup and hold the Cappuccino button “☕” until pump starts. The Café Barista will begin dispensing more frothed milk. Press the Cappuccino button again to stop. To make frothed milk separately, follow the same instructions but place an empty cup under the porta-filter.

## Cleaning your Café Barista

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

- a** Clean the Frothed Milk Dispensing Tube after each use. First, place an empty cup on the unit’s drip tray. Aim the Frothed Milk Dispensing Tube into the empty cup. Next, adjust the Froth Control Knob to Clean “☕”. Then press and hold the Latte/Clean button until pump starts. The unit will run the clean cycle for 30 seconds. Once completed, throw the contents in the cup away.
- b** Once you have cleaned the Frothed Milk Dispensing Tube, you may either store the milk reservoir with milk in your refrigerator or you can dispose of the remaining milk and completely clean the milk reservoir.

**NOTE:** *For more cleaning instructions, refer to the instruction manual. Porta-filter and water reservoir are not dishwasher safe. All other parts are Top Rack dishwasher safe only.*





# Latte

## Pumpkin Spice Latte

Place in a cup:

2 teaspoons brown sugar

Pinch of pumpkin pie spice

Brew in the cup:

Small latte

Stir to blend.



## Good Latte

Place in a large cup:

1 tablespoon sugar

Brew in the cup:

Large espresso

Stir in:

1 cup ice cubes

1/2 cup whole or other milk



## Honey-Vanilla Latte

Place in a cup:

2 to 3 teaspoons honey

Brew in the cup:

Small latte

Add and stir until blended:

Drop of vanilla extract

## Cinnamon Sugar Latte

Place in a cup:

2 teaspoons sugar

Pinch of ground cinnamon

Brew in the cup:

Small latte



## Nutella Latte

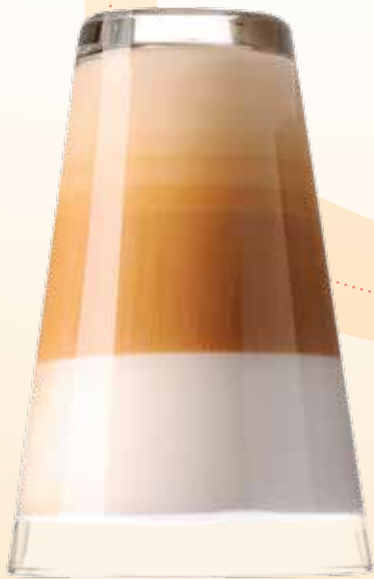
Place in a cup:

1 tablespoon Nutella (chocolate hazelnut spread)

Brew in the cup:

Small latte

Stir to blend.



**Place in a cup:**  
1 ounce (2 tablespoons)  
Frangelico (hazelnut liqueur) or  
Amaretto (almond liqueur)

**Brew in the cup:**  
Small cappuccino

**Stir to blend.**  
Top with additional foam  
if desired.

## *Cappuccino Royale*

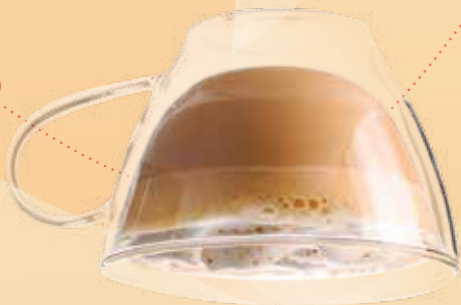
**FOR ADULTS**

**Stir to blend.**  
Top with additional foam  
if desired.

**Place in a cup:**  
2 teaspoons cream of coconut  
(not coconut milk)

**Brew in the cup:**  
Small cappuccino

## *Coconut Cappuccino*



**Place in a cup:**  
1 ounce (2 tablespoons)  
Kahlúa (coffee liqueur)

**Brew in the cup:**  
Small cappuccino

**Stir to blend.**  
Top with additional foam  
if desired.

## *Café Conquistador*

**FOR ADULTS**



# Capuccinos



## Cafe Mocha

Place in a cup:  
2 teaspoons chocolate syrup  
1/2 teaspoon sugar  
Brew in the cup:  
Small cappuccino  
Stir to blend.  
Top with additional foam  
if desired.



## Sweet Capuccino

Place in a cup:  
1/2 teaspoon sugar  
Brew in the cup:  
Small cappuccino  
Stir to dissolve sugar.  
Top with additional foam  
if desired.

## Caramel Capuccino

Place in a cup:  
1 tablespoon caramel syrup  
1/4 teaspoon sugar  
Brew in the cup:  
Small cappuccino  
Stir to blend.  
Top with additional foam  
if desired.

## Raspberry Capuccino

Place in a cup:  
1 tablespoon raspberry syrup  
Brew in the cup:  
Small cappuccino  
Stir to blend.  
Top with additional foam  
if desired.



## Mud Pie Milkshake

Brew, then refrigerate until chilled:

Large espresso

Place in a blender:

2 cups (about 4 scoops)

cookies in cream ice cream

1/4 cup whole or other milk

Cold brewed espresso

Cover and process

until blended,

stopping to stir

if needed.

## Allogato al Cafe

Brew:

Small espresso

Place in a dessert dish:

1/2 cup (about 1 scoop)

vanilla ice cream

Top with:

Hot brewed espresso

Serve immediately

with a spoon.



## Espresso Martini

FOR ADULTS

Brew:

Large espresso

Fill a cocktail shaker half full with:

Ice cubes

Add to the ice:

Brewed espresso

1-1/2 ounces (3 tablespoons) vodka

1-1/2 ounces (3 tablespoons)

Kahlúa (coffee liqueur)

1/4 teaspoon sugar

Shake until foamy, about

30 seconds; strain into a

martini glass.

# Espresso



## Cafe Cubano

Place in a small cup:  
1/2 teaspoon sugar  
Brew in the cup:  
Small espresso  
Stir to dissolve sugar.

## Cafe Shakerato

Brew:  
Large espresso  
Fill a cocktail shaker half full with:  
Ice cubes  
Add to the ice:  
Brewed espresso  
1 tablespoon vanilla syrup  
Shake until foamy, about  
30 seconds; strain into a  
martini glass.

## Espresso con Panna

If desired, place in a cup:  
1/2 teaspoon sugar  
Brew in the cup:  
Small espresso  
Stir to dissolve sugar,  
then fill cup with:  
Sweetened whipped cream

## Cafe Bombon

Place in a small heavy glass:  
1-1/2 to 2 tablespoons sweetened  
condensed milk  
Brew in the glass:  
Small espresso

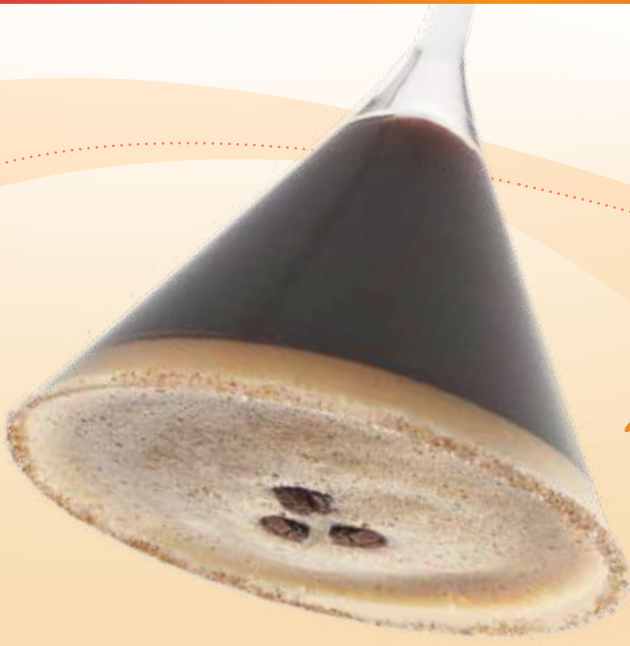


Serve with a spoon to stir  
just before drinking.

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*Recipe  
Guide*