

# TROUBLESHOOTING

## How do I use Delay Brew?








## How To Use Delay Brew

<p><b>Tip #1: Set the Clock</b></p> <p>In order to use Delay Brew, you must first set your clock to the proper time. Plug in your coffee maker. The time will flash. Press and hold the HOUR and MINUTE buttons until you reach the current time.</p>	<p><b>IMPORTANT</b></p> <p>Before using delay brew you must set the unit's clock to the correct time</p>
<p><b>Tip #2: Set Delay Brew TIME</b></p> <p>Press "SET DELAY". You can preset the coffee maker to begin brewing up to 24 hrs. in advance. Press the HOUR &amp; MINUTE Buttons to set your brew time. When you're done, the display will change back to the current time.</p>	
<p><b>Tip #3: Set the Delay Brew FUNCTION</b></p> <p>Depending on your model you'll either press Select/Off twice OR Press the DELAY BREW button once. The light will turn on indicating that the function has been set.</p>	
<p><b>Tip #4: Prepare Coffee Maker to Brew</b></p> <p>Prepare your coffee maker with Water, Filter, Ground Coffee and Carafe so that your coffee is ready to brew at your set brew time.</p>	
<p><b>Tip #5: Delay Brew Doesn't Auto Repeat</b></p> <p>Delay Brew will NOT automatically repeat from day to day. If you want your coffee to brew at the same time the following day, simply prepare your coffee maker and set DELAY BREW, by repeating the above steps.</p>	

## How do I clean my manual coffee maker?

# Mr. Coffee EST. 1970 How To Clean- Manual Coffeemaker

<p><b>Tip #1: Clean filter basket &amp; Carafe</b></p> <p>Remove the filter basket and carafe and wash them in a solution of hot water and mild liquid soap. Alternately you CAN place glass carafes &amp; lids, filter baskets and permanent filters in the top rack of your dishwasher.</p>	
<p><b>Tip #2: Clean with White Vinegar</b></p> <p>Fill the carafe to the 4 cup line with undiluted white household vinegar. Lift the lid and pour the vinegar into the water reservoir of the coffeemaker. Place a filter into the removable filter basket and close the lid.</p>	
<p><b>Tip #3: Let 3 Cups Brew Through &amp; Wait</b></p> <p>Place the empty carafe on the warming plate. Turn the switch to the "on" position. When three cups have flowed through, turn the coffeemaker to "off." Let stand for 30 minutes.</p>	
<p><b>Tip #4: After 30min. Brew 4th Cup</b></p> <p>After 30 minutes, turn coffeemaker to "on" and let the remaining vinegar pass through the coffee maker. Once the brew cycle is complete, discard the vinegar solution and rinse the carafe thoroughly with clean water.</p>	
<p><b>Tip #5: Brew Clean Water Through</b></p> <p>Remove &amp; discard the paper filter used. (If a permanent filter was used remove &amp; rinse.) Pour a carafe full of clean, fresh water into the coffeemaker, turn the switch to the "on" position. Allow water to cycle through.</p>	

## How do I clean my digital coffee maker?

# Mr. Coffee<sup>®</sup> EST. 1970 How To Clean- Digital Coffeemaker

<p><b>Tip #1: Clean filter basket &amp; Carafe</b></p> <p>Remove the filter basket and carafe and wash them in a solution of hot water and mild liquid soap. Alternately you CAN place glass carafes &amp; lids, filter baskets and permanent filters in the top rack of your dishwasher.</p>	
<p><b>Tip #2: Clean with White Vinegar</b></p> <p>Fill the carafe to the 4 cup line with undiluted white household vinegar. Lift the lid and pour the vinegar into the water reservoir of the coffeemaker. Place a filter into the removable filter basket and close the lid.</p>	
<p><b>Tip #3: Let 3 Cups Brew Through &amp; Wait</b></p> <p>Press the Select/Off button until the red CLEAN indicator light turns on. The entire cycle will take 45-60 min. During the cleaning your coffeemaker will slow brew the 3 cups of vinegar and then pause for 30min.</p>	
<p><b>Tip #4: After 30min. Brew 4th Cup</b></p> <p>After 30 minutes, your coffeemaker will brew the remainder of the vinegar. When complete, the CLEAN light will turn off and your coffeemaker will turn off. Discard the vinegar and rinse the carafe thoroughly with clean water.</p>	
<p><b>Tip #5: Brew Clean Water Through</b></p> <p>Remove &amp; discard the paper filter used. (If a permanent filter was used remove &amp; rinse.) Pour a carafe full of clean, fresh water into the coffeemaker and let the water run through the brew cycle.</p>	

## How do I use Water Filtration?

# Mr. Coffee<sup>®</sup> EST. 1970 How To Use Water Filtration

<p><b>Tip #1: Can you Use Water Filtration?</b></p> <p>To know if your filter basket can be used with water filtration, flip it over, and, look for the Mr. Coffee® Filtration Friendly symbol on the bottom of your filter basket</p>	
<p><b>Tip #2: Before First Use</b></p> <p>Prior to using for the first time, just give your water filtration disk a rinse in fresh water.</p>	
<p><b>Tip #3: Reminder to Replace Monthly</b></p> <p>Align the red indicator on the frame to the letter that corresponds with the month of your first disk use. This serves to remind you to change the disk every month.</p>	
<p><b>Tip #4: Prepare Your Coffee Maker to Brew</b></p> <p>To use the water filter fill your brew basket with grounds according to your model's "adding coffee and water instructions."</p>	
<p><b>Tip #5: Using Water Filtration</b></p> <p>Position the filter on top of the brew basket, and brew according to your particular model's brewing instructions.</p>	

## What type of filter can I use for my coffeemaker?

A coffeemaker uses a basket or cone style filter. Below is a list of filter types for your specific coffeemaker cup size.

Basket Filters: (paper or permanent)

4 cup filter - 4 cup coffeemaker

8-12 cup filter - 8, 10 or 12 cup coffeemaker

Cone Filters: (paper or permanent)

# 2 cone filter - 4 cup coffeemaker

# 4 cone filter - 8, 10 or 12 cup coffeemaker

## Why is my coffeemaker leaking from the bottom?

- Make sure the filter is properly in position and that the brew basket is fully closed.
- If the coffeemaker is equipped with a removable water reservoir ensure that the reservoir is properly installed.
- Avoid overfilling the water reservoir. The coffeemaker is equipped with an overflow slot near the top of the water reservoir. If too much water is added it will flow out of this slot and collect near the base of the unit.
- If you have checked all of these items and the coffeemaker is still leaking from the bottom, contact us via [email](#).

## Why does my coffeemaker brew slower than it used to?

The unit may require cleaning to remove mineral deposits that build up over time.

## What would cause my coffeemaker to overflow?

1. If the decanter is removed for more than 30 seconds while the unit is brewing it may cause the coffeemaker to overflow. Make sure the decanter is replaced promptly after removing.
2. The decanter may not have been properly positioned under the brew basket. Be sure the decanter is centered directly under the brew basket.
3. Using too much coffee grounds may cause the coffeemaker to overflow.
4. The filter may have become folded over. Make sure the filter is properly centered in the brew basket. Try wetting the edges to prevent filter collapse.
5. The brew basket may not have been closed completely. Check to make sure the brew basket is fully closed and (on some models) latched.
6. Using coffee that is too finely ground can sometimes result in overflow. Use only coffee that is ground for automatic drip coffeemakers.

## **Why might my coffee taste bad?**

The coffee may taste bad due to the following reasons:

1. Age of coffee beans affects its taste. Old coffee may taste stale. The coffee will taste the best if you use fresh beans.
2. Quality of coffee beans and type of water you use will have an impact on the coffee taste.
3. The cleanliness of your coffeemaker. Make sure to clean the unit every 40-80 brews.

## **What can I do about my coffee filter collapsing and causing an overflow?**

When using a paper filter, there might be times that the filter will collapse and may cause an overflow. If the filter is collapsing in your coffee brewer, first make sure you are using the correct size and shape filter in the unit.

Basket Filters: (Paper or Permanent)

4 cup filter - 4 cup coffeemaker

8-12 cup filter - 8, 10, or 12 cup coffeemaker

Cone Filters: (Paper or Permanent)

# 2 cone filter - 4 cup coffeemaker

# 4 cone filter - 8, 10, or 12 cup coffeemaker

If you are using the correct size, try the following:

1. Wet the sides of the filter before adding the coffee and sticking them to the sides of the filter basket.
2. A permanent filter would also solve this problem.

## Why is my coffee cold?

- Be sure that the unit is plugged into a working outlet.
- When initially setting up the coffeemaker, it is necessary to wait at least 20 minutes to allow the water in the internal tank to reach the ideal brewing temperature.
- When brewing consecutive pots of coffee, it is necessary to wait 10 minutes in between to allow the water in the internal tank to reach the ideal brewing temperature.
- Be sure that the Warmer Plate Switch has been switched to "ON" (SB11 ONLY).
- Be sure that the Reservoir Power Switch has been switched to "ON".
- IF the above suggestions do NOT resolve your problem, please contact us via [email](#).

## Why isn't my coffeemaker brewing coffee?

1. Make sure the coffeemaker is plugged into a working 120V electrical outlet.
2. Make sure the power switch is turned on.
3. Make sure the water reservoir has water in it.
4. The unit may require cleaning to remove mineral deposits that build up over time.
5. If the coffeemaker is equipped with a clock and the clock is working properly but the unit will not brew, please contact the nearest Authorized Service Center.

## Why is my tea cloudy?

The scientific reason for the cloudiness of tea is the precipitation of the tannins in the tea that occurs when the tea is cooled. Cloudiness does not affect the flavor of the tea.

## Why doesn't my coffee stay warm?

There may be several reasons for coffee not to stay warm:

1. Some units have an automatic shut-off feature. This is a safety feature that would automatically shut off your coffeemaker after 1-4 hours, depending on the model. Make sure that the unit hasn't been running longer than this time.
2. The unit may require cleaning to remove mineral deposits that build up over time and cause coffee to brew cooler than normal.
3. If your unit has a thermal decanter, make sure that it is clean and that the lid is kept closed. The thermal decanter should keep coffee warm for 2 to 4 hours after brewing.
4. If coffee brews cold, and if the warming plate is not getting warm, your unit may need to be repaired. Please check your warranty information, and follow the procedures for sending the unit to a service center.

## **Why does my decanter dribble when I pour with it?**

1. Try pouring the coffee more slowly.
2. Rarely, the spout on glass decanters is misshapen. Contact an Authorized Service Center for replacement.