

**Cecotec 8435484015035**

# Cecotec Power Espresso 20 Manual: User Instruction Manual

Model: 8435484015035

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance and keep them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the voltage indicated on the appliance corresponds to your mains voltage before connecting.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Always unplug the appliance from the power outlet before cleaning, filling, or when not in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Keep hands and cords away from hot parts of the appliance during operation.
- This appliance is intended for household use only. Do not use outdoors.
- Children should be supervised to ensure they do not play with the appliance.
- Use only accessories recommended by the manufacturer.
- Exercise extreme caution when handling hot steam and hot water.

## 2. PRODUCT OVERVIEW

Familiarize yourself with the components of your Cecotec Power Espresso 20 machine.



Image: The Cecotec Power Espresso 20 machine in operation, showing its main controls, dual spout, and steam wand. Two glass cups are positioned to collect freshly brewed espresso.

1. **Control Panel:** Buttons for power, single espresso, double espresso, and steam.
2. **Cup Warmer Surface:** Located on top of the machine to pre-heat cups.
3. **Water Tank:** Removable tank at the back, capacity 1.5L (or 1.6L as per description).
4. **Portafilter:** Holds ground coffee or ESE pods.
5. **Dual Spout Arm:** Allows brewing into one or two cups simultaneously.
6. **Steam Wand:** For frothing milk and dispensing hot water.
7. **Drip Tray:** Removable for easy cleaning.
8. **Measuring Spoon with Tamper:** For measuring coffee and tamping it down.

## 3. SETUP AND FIRST USE

### 3.1 Unpacking

Carefully remove all packaging materials. Check that all components are present and undamaged. Keep packaging for future storage or transport.

### 3.2 Initial Cleaning

Before first use, clean all removable parts (water tank, portafilter, filter baskets, drip tray) with warm soapy water. Rinse thoroughly and dry.

### 3.3 Filling the Water Tank

Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX level indicator. Replace the tank securely.

### 3.4 Priming the Machine (First Use)

1. Ensure the water tank is filled.
2. Place a large container under the portafilter area.
3. Plug the machine into a grounded power outlet.
4. Press the power button. The indicator lights will flash as the machine heats up.
5. Once the lights are solid, indicating the machine is ready, press the single espresso button to run water through the system. Let it run until the water tank is almost empty.
6. Repeat this process with the steam wand by turning the steam knob to release steam/hot water until water flows continuously.
7. Turn off the machine and discard the water. Your machine is now primed and ready for use.

## 4. OPERATING INSTRUCTIONS

### 4.1 Making Espresso with Ground Coffee

1. Ensure the water tank is filled and the machine is powered on and heated (indicator lights solid).
2. Select the appropriate filter basket (single or double) and place it into the portafilter.
3. Using the measuring spoon, add ground coffee to the filter basket. For a single espresso, use one level spoon; for a double, use two.
4. Tamp the coffee firmly and evenly using the tamper end of the measuring spoon. Wipe any excess coffee from the rim of the portafilter.
5. Insert the portafilter into the brewing head and turn it to the right until it is securely locked.
6. Place one or two pre-heated cups on the drip tray, aligned with the spouts.
7. Press the single or double espresso button. The machine will begin brewing.
8. Once the desired amount of espresso is dispensed, press the button again to stop the flow.
9. Carefully remove the portafilter by turning it to the left. Discard the used coffee grounds.



Image: A close-up view of the espresso extraction process, highlighting the rich crema produced by the 20-bar pressure system as coffee flows into two cups.



Image: The espresso machine brewing a single serving of coffee into a white mug, demonstrating the versatility of the dual spout for single cup preparation.

## 4.2 Making Espresso with ESE Single-Dose Pods

1. Ensure the water tank is filled and the machine is powered on and heated.
2. Use the specific filter basket designed for ESE pods and place it into the portafilter.
3. Place one ESE single-dose pod into the filter basket.
4. Insert the portafilter into the brewing head and turn it to the right until it is securely locked.
5. Place a pre-heated cup under the spout.
6. Press the single espresso button to begin brewing.
7. Press the button again to stop the flow once the desired amount is reached.
8. Carefully remove the portafilter and discard the used pod.





Image: A user demonstrating the insertion of an ESE (Easy Serving Espresso) pod into the portafilter, highlighting the machine's compatibility with pre-portioned coffee.

#### 4.3 Using the Steam Wand (Milk Frothing / Hot Water)

1. Ensure the water tank is filled and the machine is powered on.
2. Press the steam button. The indicator light will flash as the machine heats up to steam temperature. Once solid, it's ready.
3. **For Milk Frothing:** Fill a stainless steel pitcher with cold milk (dairy or plant-based) to about one-third full. Position the steam wand just below the surface of the milk. Turn the steam knob slowly to release steam. Move the pitcher up and down to create foam. Once desired foam and temperature are reached, turn off the steam knob.
4. **For Hot Water:** Place a cup under the steam wand. Turn the steam knob to release hot water for teas or infusions.
5. After use, immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly release steam into an empty cup to clear any internal blockages.



Image: A demonstration of preparing a latte, showing frothed milk being poured into a glass, indicating the effectiveness of the machine's steam wand for milk-based coffee drinks.

#### 4.4 Cup Warmer Surface

The top surface of the machine acts as a passive cup warmer. Place your espresso cups here before brewing to pre-heat them. This helps maintain the temperature of your espresso and enhances its aroma.

## 5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your espresso machine.

### 5.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets under warm water.
- **Steam Wand:** As mentioned in section 4.3, wipe immediately after use and purge briefly.

- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

## 5.2 Water Tank Cleaning

Clean the water tank periodically with warm soapy water. Rinse thoroughly to remove any soap residue. It is recommended to use filtered water to reduce mineral buildup.

## 5.3 Descaling

Mineral deposits (limescale) can build up in the machine over time, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution specifically designed for coffee machines, following the product's instructions. Alternatively, a solution of white vinegar and water (1:1 ratio) can be used.

1. Ensure the machine is cold and unplugged.
2. Empty the water tank and fill it with the descaling solution.
3. Place a large container under the portafilter and steam wand.
4. Plug in and power on the machine. Allow it to heat up.
5. Run half of the solution through the brewing head by pressing the espresso button.
6. Run the remaining half through the steam wand.
7. Turn off the machine and let it sit for 15-20 minutes.
8. Empty and rinse the water tank thoroughly. Fill with fresh water.
9. Run several full tanks of fresh water through both the brewing head and steam wand to rinse out any descaling solution.

## 6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses.	No water in tank; machine not heated; clogged filter.	Fill water tank; wait for indicator lights to be solid; clean filter basket.
Coffee is too weak or watery.	Coffee too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
Coffee flows out too slowly or not at all.	Coffee too fine; too much coffee; portafilter clogged; machine needs descaling.	Use coarser grind; reduce coffee amount; clean portafilter; descale machine.
No steam from wand.	Machine not at steam temperature; wand clogged.	Wait for steam indicator light to be solid; clean steam wand hole with a pin.
Water leaking from machine.	Water tank not seated correctly; drip tray full; seal issue.	Reseat water tank; empty drip tray; contact support if issue persists.

## 7. SPECIFICATIONS

**Brand:** Cecotec

**Model Number:** 8435484015035

**Power:** 850 W

**Pressure:** 20 Bars

**Water Tank Capacity:** 1.6 Litres



**Voltage:** 230V

**Product Dimensions:** 32 x 26 x 32 cm

**Item Weight:** 3.66 kg

**Special Features:** Steam Wand, Cup Warmer Surface, Dual Spout Arm, Compatible with Ground Coffee and ESE Pods

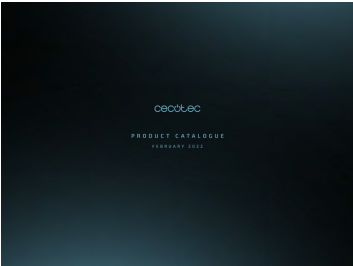
**Colour:** Silver

8. WARRANTY AND SUPPORT

For information regarding warranty coverage, please refer to the warranty card included with your product or visit the official Cecotec website. For technical support, spare parts, or service, please contact Cecotec customer service directly. Contact details can typically be found on the manufacturer’s website or in the product packaging.

*Note:* Always ensure you have your model number (8435484015035) and purchase date available when contacting support.

Documents - Cecotec – 8435484015035



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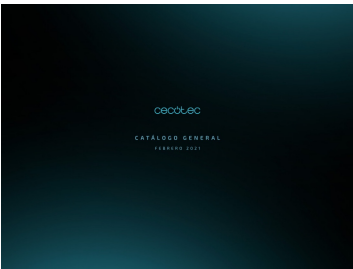


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