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Cecotec Cafelizzia 790 Steel Pro

Cecotec Cafelizzia 790 Steel Pro Espresso and Cappuccino Machine User Manual

Model: Cafelizzia 790 Steel Pro

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1. INTRODUCTION

Thank you for choosing the Cecotec Cafelizzia 790 Steel Pro Espresso and Cappuccino Machine. This manual provides essential information for the safe and efficient use of your new coffee machine. Please read these instructions carefully before first use and keep them for future reference. This machine is designed to prepare high-quality espresso and cappuccino with its 1350W power, Thermoblock heating system, and 20-bar ForceAroma pressure pump.

2. SAFETY INSTRUCTIONS

- Always ensure the voltage indicated on the rating label matches your mains voltage before connecting the appliance.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used by or near children.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Always place the appliance on a stable, flat, heat-resistant surface.
- Exercise caution when handling hot surfaces, steam, and hot water. The steam wand and brew head can reach high temperatures.
- Unplug the appliance from the mains socket before cleaning, maintenance, or when not in use.
- Use only accessories and spare parts recommended by Cecotec.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Cecotec Cafelizzia 790 Steel Pro machine:

1. **Water Tank:** Removable, 1.1-liter capacity.
2. **Cup Warming Tray:** Stainless steel surface on top to preheat cups.
3. **Control Panel:** Buttons for single espresso, double espresso, steam, and hot water.
4. **Pressure Gauge (Manometer):** Displays brewing pressure in real-time.
5. **Portafilter:** Holds ground coffee, with double outlet for one or two coffees.
6. **Filters:** Two filters included for single and double shots.
7. **Steam Wand:** Adjustable nozzle for frothing milk and dispensing hot water.
8. **Drip Tray:** Removable for easy cleaning.



Front view of the Cecotec Cafelizzia 790 Steel Pro espresso machine, showcasing its stainless steel finish and compact design.



Close-up view of the pressure gauge (manometer) on the Cecotec Cafelizzia 790 Steel Pro, indicating optimal brewing pressure.

4. SETUP AND FIRST USE

4.1 Unpacking and Initial Cleaning

1. Remove all packaging materials and promotional labels from the machine.
2. Clean the water tank, portafilter, filters, and drip tray with warm water and a mild detergent. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

4.2 Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX level indicator. Using filtered water is recommended to reduce limescale buildup.
3. Place the water tank back into its position, ensuring it is securely seated.



View of the removable 1.1-liter water tank on the Cecotec Cafelizzia 790 Steel Pro, showing water level.

4.3 Priming the Machine (First Use)

1. Ensure the water tank is filled.
2. Place an empty cup under the brew head and another under the steam wand.
3. Plug the machine into a grounded power outlet. The indicator lights will flash as the machine preheats.
4. Once the lights stop flashing and remain steady, the machine is ready.
5. Press the single espresso button to dispense water through the brew head until water flows steadily. Repeat for the steam wand by turning the steam knob. This purges air from the system.
6. Discard the water. Your machine is now ready for use.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. Ensure the machine is preheated (indicator lights are steady).
2. Select the appropriate filter (single or double) and place it in the portafilter.
3. Fill the filter with freshly ground coffee. For a single shot, fill to the indicated mark. For a double shot, fill the larger filter.
4. Tamp the coffee evenly with a tamper. Ensure the coffee level is below the MAX mark in the filter.
5. Attach the portafilter to the brew head by aligning it and turning it firmly to the right until secure.
6. Place one or two preheated cups on the drip tray under the portafilter spouts.

7. Press the single or double espresso button. The machine will automatically dispense the programmed amount of coffee.
8. Monitor the pressure gauge; it should ideally be in the optimal range during extraction.
9. Once brewing is complete, remove the portafilter and discard the used coffee grounds. Clean the filter and portafilter immediately.



The Cecotec Cafelizzia 790 Steel Pro dispensing two shots of espresso simultaneously into glass cups.



A single shot of espresso being brewed by the Cecotec Cafelizzia 790 Steel Pro into a glass cup.

5.2 Frothing Milk

1. Ensure the machine is preheated and the steam function is activated (steam indicator light is steady).
2. Fill a stainless steel pitcher with cold, whole milk, approximately one-third full.
3. Position the steam wand just below the surface of the milk.
4. Open the steam knob slowly to release steam. You should hear a gentle hissing sound as the milk begins to froth.
5. As the milk volume increases, lower the pitcher slightly to keep the steam wand just below the surface.
6. Once the desired foam consistency is achieved, submerge the steam wand deeper into the milk to heat it to your preferred temperature (around 60-70°C).
7. Close the steam knob and remove the pitcher. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



The adjustable steam wand of the Cecotec Cafelizzia 790 Steel Pro frothing milk in a stainless steel pitcher.

5.3 Hot Water Dispensing

1. Ensure the machine is preheated.
2. Place a cup under the steam wand.
3. Turn the steam knob to dispense hot water.
4. Close the steam knob once the desired amount of hot water is dispensed.



The Cecotec Cafelizzia 790 Steel Pro dispensing hot water, suitable for preparing tea or other hot beverages.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and optimal performance of your coffee machine.

6.1 Daily Cleaning

- **Portafilter and Filters:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter under running water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Purge a small amount of steam to clear any internal blockages.
- **Drip Tray:** Empty and clean the drip tray regularly, especially when the indicator floats up.



The removable drip tray of the Cecotec Cafelizzia 790 Steel Pro, designed for easy cleaning.

6.2 Water Tank Cleaning

Clean the water tank weekly with warm water and a mild detergent. Rinse thoroughly to remove any soap residue.

6.3 Descaling

Limescale buildup can affect machine performance and coffee temperature. 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 and follow the manufacturer's instructions. Always rinse the machine thoroughly with several cycles of fresh water after descaling.

7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, please contact customer support.

Problem	Possible Cause	Solution
Little or no coffee flows out.	Coffee grind is too fine; extraction volume is incorrect; machine needs purging/descaling.	Adjust coffee grind to be coarser. Check extraction volume settings. Purge the machine. Perform descaling if necessary.
Coffee has no crema.	Coffee grind is too coarse; extraction volume is incorrect; filters/brew head are dirty.	Adjust coffee grind to be finer. Check extraction volume settings. Regularly clean and inspect filters and brew head.

Problem	Possible Cause	Solution
Coffee is not hot enough.	Cups are not preheated; machine not fully preheated; limescale buildup in Thermoblock.	Preheat your cups. Ensure the machine's indicator lights are steady before brewing. Descale the machine to remove limescale.
Steam wand not producing steam.	Steam function not activated; wand is blocked.	Ensure steam indicator light is on. Clean the steam wand nozzle with a pin if blocked. Purge steam to clear internal blockages.
Water leaking from machine.	Water tank not seated correctly; drip tray is full; seals are worn.	Ensure water tank is firmly in place. Empty and clean the drip tray. Contact support if seals appear damaged.



Diagram illustrating common troubleshooting scenarios and solutions for coffee flow, crema, and temperature issues.

8. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Cecotec
Model Number	01584
Color	Steel

Feature	Specification
Dimensions (L x W x H)	38 x 20 x 35.5 cm
Weight	3.9 kg
Water Tank Capacity	1.1 Liters
Power	1350 W
Voltage	230 V
Pressure Pump	20 Bar (ForceAroma technology)
Heating System	Thermoblock
Special Features	Milk frother (steam wand), PressurePro manometer, Automatic mode for 1-2 coffees, Cup warming tray
Material	Stainless Steel

9. WARRANTY AND SUPPORT

Your Cecotec Cafelizzia 790 Steel Pro Espresso and Cappuccino Machine comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, troubleshooting beyond this manual, or to inquire about spare parts, please contact Cecotec customer support. Contact information can typically be found on the Cecotec official website or on the product packaging.

Always provide your product model number (01584) and purchase date when contacting support to ensure efficient service.