

Cecotec Cafelizzia 790

Cecotec Cafelizzia 790 Espresso Coffee Machine User Manual

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Cecotec Cafelizzia 790 Espresso Coffee Machine. Please read this manual thoroughly before first use and retain it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. This includes:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the water tank lid is removed during the brewing cycle.

3. PRODUCT OVERVIEW

The Cecotec Cafelizzia 790 is a compact and elegant espresso machine designed for coffee enthusiasts. It features a Thermoblock rapid heating system, a 20-bar ForceAroma pressure pump, and a versatile steam wand.



Figure 1: Front view of the Cecotec Cafelizzia 790 espresso machine dispensing a single shot of espresso into a glass cup.



Figure 2: Angled view of the Cecotec Cafelizzia 790 espresso machine, highlighting the portafilter and steam wand.

Key Components:

- **Water Tank:** Removable, 1.2 L capacity.
- **Control Panel:** Illuminated indicators for power, single espresso, double espresso, and steam functions.
- **Portafilter:** Double outlet with two filters for single or double espresso.
- **Steam Wand:** Adjustable with protection for frothing milk and dispensing hot water.
- **Drip Tray:** Removable for easy cleaning.
- **Cup Warmer Tray:** Stainless steel surface for pre-heating cups.

4. INITIAL SETUP

4.1 Unpacking

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

4.2 Initial Cleaning

Before first use, wash the water tank, portafilter, filters, and drip tray with warm water and a mild detergent. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

4.3 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.



Figure 3: Filling the removable water tank.

4.4 Priming the Machine

Plug the machine into a grounded power outlet. Press the power button. The indicators will flash as the machine heats up. Once stable, place a cup under the portafilter and press the single espresso button to run water through the system.

Repeat this process for the steam wand by turning the steam knob to release hot water/steam until water flows continuously. This primes the pump and removes any air from the system.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. Ensure the water tank is filled and the machine is preheated (indicators are solid).
2. Insert the desired filter (single or double) into the portafilter.
3. Add ground coffee to the filter. Do not overfill; ensure the coffee is level with the MAX mark. Tamp the coffee firmly.
4. Attach the portafilter to the brewing head by aligning it and turning it to the right until it is securely locked.
5. Place one or two cups on the drip tray under the portafilter spouts.
6. Press the single espresso button for one shot or the double espresso button for two shots. The machine will automatically dispense the programmed amount of coffee.



Figure 4: Two cups of espresso brewed with the machine.

5.2 Frothing Milk

1. Fill a pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. Press the steam button on the control panel. Wait for the indicator light to become solid, indicating the machine has reached steaming temperature.
3. Position the steam wand just below the surface of the milk.
4. Turn the steam knob to release steam. Move the pitcher up and down to create foam.
5. Once desired foam is achieved, turn off the steam knob and remove the pitcher.
6. Immediately clean the steam wand with a damp cloth to prevent milk residue from drying.



Figure 5: Frothing milk using the steam wand.

5.3 Dispensing Hot Water

1. Ensure the machine is preheated.
2. Place a cup under the steam wand.
3. Turn the steam knob to the hot water position. Hot water will be dispensed.

4. Turn the knob back to the off position to stop the flow.



Figure 6: Dispensing hot water for an infusion.

6. CLEANING AND MAINTENANCE

6.1 Daily Cleaning

- **Portafilter and Filters:** After each use, remove the portafilter, discard spent 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. Briefly open the steam valve to clear any milk residue from inside the wand.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Water Tank:** Rinse the water tank regularly and refill with fresh water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

6.2 Descaling

Over time, mineral deposits (limescale) can build up in the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
2. Fill the water tank with the descaling solution.
3. Place a large container under the portafilter and another under the steam wand.
4. Turn on the machine and allow it to heat up.
5. Run approximately half of the solution through the portafilter by pressing the double espresso button.
6. Run the remaining solution through the steam wand by turning the steam knob.
7. Turn off the machine and let it sit for 15-20 minutes.
8. Empty the water tank and rinse it thoroughly. Fill with fresh water.
9. Repeat steps 5-7 with fresh water to rinse the machine completely.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispensed	Water tank empty; machine not primed; clogged filter/portafilter.	Fill water tank; prime the machine; clean portafilter and filter.
Weak coffee / No crema	Coffee too coarse; insufficient coffee; machine needs descaling.	Use finer grind; add more coffee; descale the machine.
No steam from wand	Steam button not pressed; wand clogged; machine not at steam temperature.	Press steam button and wait; clean steam wand; allow machine to heat up.
Water leaking from machine	Water tank not seated correctly; drip tray full; seals worn.	Reseat water tank; empty drip tray; contact customer support for seal replacement.

8. TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	01650
Power	1350 Watts
Voltage	230V
Water Tank Capacity	1.2 Liters
Pump Pressure	20 Bars (ForceAroma Technology)
Dimensions (L x W x H)	37 x 20 x 36 cm
Weight	3.8 Kilograms

Feature	Specification
Material	Stainless Steel (heating tray), Plastic (body)
Automatic Shut-off	Yes (Energy saving system with automatic stop and standby)

9. WARRANTY AND SUPPORT

For information regarding warranty coverage, technical support, or spare parts availability, please refer to the warranty card included with your product or visit the official Cecotec website. Spare parts are generally available for up to 10 years from the date of purchase.

10. PRODUCT VIDEOS

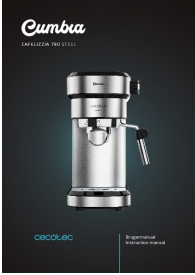


No official product videos from the seller are available for embedding in this manual.



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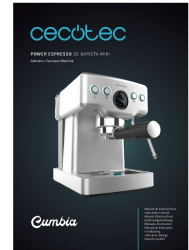
Related Documents - Cafelizzia 790

	<p>Cecotec Cafelizzia 790 Steel Espresso Machine: User Manual & Operation Guide</p> <p>Comprehensive user manual for the Cecotec Cafelizzia 790 Steel espresso machine, covering safety instructions, parts, operation, cleaning, troubleshooting, technical specifications, and warranty information.</p>
	<p>Cecotec Cumbia Cafelizzia 790 Espresso Machine User Manual</p> <p>Comprehensive user manual for the Cecotec Cumbia Cafelizzia 790 espresso machine, covering safety instructions, parts, operation, cleaning, maintenance, troubleshooting, and technical specifications for models Steel, Shiny, White, and Black.</p>
	<p>Cecotec Cafelizzia 890: Cafetera Express y Máquina de Espresso</p> <p>Manual de instrucciones para la Cecotec Cafelizzia 890, una cafetera express y máquina de espresso. Incluye guías de seguridad, funcionamiento, mantenimiento y especificaciones técnicas en varios idiomas.</p>



[Cecotec Power Espresso 20 Matic: User Manual & Instructions](#)

Comprehensive user manual for the Cecotec Power Espresso 20 Matic espresso machine, covering safety instructions, operation, cleaning, troubleshooting, and technical specifications.



[Manual de Instrucciones Cecotec Power Espresso 20 Barista Mini | Cafetera Espresso](#)

Descubra cómo usar su Cecotec Power Espresso 20 Barista Mini con este completo manual de instrucciones. Incluye seguridad, operación, limpieza y solución de problemas para su cafetera espresso.



[Cecotec Power Espresso Touch ColdBrew: Manual de Instrucciones](#)

Manual de instrucciones completo para la cafetera Cecotec Power Espresso Touch ColdBrew. Aprenda a usar, limpiar y mantener su máquina de espresso para obtener el mejor café.