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> Ufesa CE8030 Milazzo Espresso and Cappuccino Coffee Machine User Manual

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MODEL: CE8030

1. Introduction

Thank you for choosing the Ufesa CE8030 Milazzo Espresso and Cappuccino Coffee Machine. This appliance is designed to provide you with high-quality espresso and cappuccino beverages using either ground coffee or coffee pads. Featuring a 20-bar pressure pump, 1350W power, and a Thermoblock heating system, it ensures rapid preparation and optimal coffee extraction. This manual provides essential information for safe operation, maintenance, and troubleshooting to ensure the longevity and performance of your machine.

2. Safety Instructions

Please read all safety instructions carefully before using the appliance. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local mains voltage. Do not immerse the appliance, cord, or plug in water or any other liquid. Unplug the machine from the power outlet when not in use, before cleaning, or in case of malfunction.
- **General Use:** This appliance is intended for household use only. Do not use outdoors. Do not operate the machine with a damaged cord or plug. Keep children and pets away from the appliance during operation.
- **Hot Surfaces and Steam:** The coffee machine produces hot water and steam. Exercise extreme caution to avoid burns. Do not touch hot surfaces directly. Use handles and knobs provided.
- **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from edges and heat sources. Ensure adequate ventilation around the appliance.
- **Maintenance:** Only perform maintenance as described in this manual. For repairs, contact authorized service personnel.

3. Product Components



Figure 3.1: Overall view of the Ufesa CE8030 Milazzo Espresso and Cappuccino Coffee Machine, showcasing its sleek stainless steel design and main components including the control panel, manometer, portafilter, and steam wand.



Figure 3.2: Close-up of the intuitive control panel with illuminated buttons for power, single coffee, double coffee, and steam. The integrated manometer provides real-time pressure readings during brewing.



Figure 3.3: The metallic filter holder with two cups positioned underneath, ready for brewing. The machine includes three filters for single, double, and E.S.E. coffee pads.



Figure 3.4: Top view of the machine showing the removable 1.4L water tank on the right and the cup warmer tray on top, designed to pre-heat your cups for optimal coffee temperature.

Key Components:

- **Control Panel:** Power On/Off, 1-cup, 2-cup, Steam buttons with indicator lights.
- **Manometer:** Displays brewing pressure in real-time.
- **Portafilter:** Metallic filter holder for ground coffee or pads.
- **Filters:** Includes filters for 1 coffee, 2 coffees, and paper pads.
- **Steam Wand:** Adjustable frother for milk, hot water, or other liquids.
- **Water Tank:** Removable, 1.4L capacity.
- **Drip Tray:** Removable for easy cleaning.
- **Cup Warmer:** Located on top of the machine.

4. Setup

4.1 Unpacking

1. Carefully remove the coffee machine and all accessories from the packaging.

2. Remove any protective films or packaging materials from the appliance.
3. Check that all components are present and undamaged.

4.2 Initial Cleaning

1. Wash the water tank, portafilter, and filters with warm soapy water. Rinse thoroughly and dry.
2. Wipe the exterior of the machine with a damp cloth.

4.3 Filling the Water Tank

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

4.4 First Use / Priming the System

Before making coffee for the first time, or if the machine has not been used for a long period, the system needs to be primed.

1. Ensure the water tank is filled.
2. Place a container under the portafilter and another under the steam wand.
3. Plug the machine into a power outlet. Press the Power button to turn it on. The indicator lights will flash as the machine heats up.
4. Once the lights are solid, indicating the machine is ready, press the 2-cup button to dispense hot water through the portafilter. Let it run until the water tank is almost empty.
5. Turn the steam knob to the open position to release steam/hot water through the steam wand until water flows continuously. Close the steam knob.
6. Refill the water tank. The machine is now primed and ready for use.

5. Operating Instructions

5.1 Making Espresso (Ground Coffee)

1. Ensure the water tank is filled and the machine is preheated (indicator lights solid).
2. Insert the desired filter (1-cup or 2-cup) into the portafilter.
3. Add finely ground espresso coffee to the filter. For a single shot, use approximately 7-8g; for a double, use 14-16g.
4. Tamp the coffee evenly with a tamper. Wipe any excess coffee from the rim of the filter.
5. Attach the portafilter to the brewing head by aligning it and turning it to the right until it is firmly locked.
6. Place one or two preheated cups on the drip tray under the portafilter spouts.
7. Press the 1-cup or 2-cup button. The machine will start brewing. The manometer will show the brewing pressure.
8. The machine will automatically stop when the programmed volume is reached. To stop manually, press the button again.
9. Carefully remove the portafilter after brewing. Dispose of the used coffee grounds and clean the filter.

5.2 Using Coffee Pads (E.S.E. System)

1. Ensure the water tank is filled and the machine is preheated.
2. Insert the specific filter for coffee pads into the portafilter.
3. Place one E.S.E. coffee pad into the filter, ensuring it is centered.

4. Attach the portafilter to the brewing head and lock it securely.
5. Place a preheated cup under the portafilter spout.
6. Press the 1-cup button to start brewing.
7. The machine will stop automatically. Remove the portafilter and dispose of the used pad.

5.3 Frothing Milk for Cappuccino

1. Fill a stainless steel frothing pitcher with cold milk (preferably whole milk) up to one-third full.
2. Press the Steam button. The indicator light will flash until the machine reaches the optimal steam temperature (light becomes solid).
3. Position the steam wand into the milk, just below the surface.
4. Slowly turn the steam knob to release steam. Move the pitcher up and down to create foam.
5. Once the desired foam consistency and temperature are reached, turn off the steam knob.
6. Immediately clean the steam wand with a damp cloth to prevent milk residue from drying.

6. Maintenance

Regular cleaning and maintenance are crucial for the optimal performance and longevity of your Ufesa CE8030 coffee machine.

6.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray daily. Wash with warm soapy water and rinse.
- **Portafilter and Filters:** After each use, remove the used 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 knob to purge any milk residue from inside.
- **Water Tank:** Rinse the water tank daily and refill with fresh water.
- **Exterior:** Wipe the exterior surfaces of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

6.2 Descaling

Descaling is necessary to remove mineral deposits that can build up inside the machine, affecting performance and taste. The frequency depends on water hardness and usage, but generally every 2-3 months.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
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 2-cup button.
6. Open the steam knob and let the remaining solution run through the steam wand.
7. Turn off the machine and let it sit for 15-20 minutes to allow the descaler to work.
8. Rinse the water tank thoroughly and fill it with fresh water.
9. Repeat steps 5 and 6 with fresh water to rinse the system completely. Repeat this rinsing process at least twice.

7. Troubleshooting

If you encounter issues with your Ufesa CE8030, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; machine not primed; clogged filter/portafilter; machine not heated.	Fill water tank; prime the system; clean filter/portafilter; wait for machine to heat up.
Coffee flows too slowly or not at all	Coffee too finely ground; too much coffee; coffee tamped too hard; clogged filter; machine needs descaling.	Use coarser grind; reduce coffee amount; tamp lighter; clean filter; descale the machine.
Coffee flows too quickly / weak coffee	Coffee too coarsely ground; too little coffee; coffee tamped too lightly.	Use finer grind; increase coffee amount; tamp firmer.
No steam from wand	Machine not at steam temperature; steam wand clogged; machine needs descaling.	Wait for steam indicator light to be solid; clean steam wand; descale the machine.
Water leaking from machine	Water tank not seated correctly; drip tray full; seal issues.	Ensure water tank is properly inserted; empty drip tray; contact support if seals are damaged.

8. Specifications

Feature	Specification
Model Number	CE8030
Brand	Ufesa
Power	1350W
Pressure Pump	20 Bar
Water Tank Capacity	1.4 Liters
Heating System	Thermoblock
Dimensions (D x W x H)	37 cm x 20 cm x 35 cm
Coffee Compatibility	Ground Coffee, E.S.E. Pads
Special Features	Adjustable Milk Frother, Manometer, Cup Warmer, Removable Drip Tray

9. Warranty and Support

Your Ufesa CE8030 Milazzo Espresso and Cappuccino Coffee 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 warranty claims, please contact Ufesa customer support. Contact information can typically be found on the manufacturer's website or in the product documentation.

When contacting support, please have your model number (CE8030) and proof of purchase readily available.