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Cecotec 01576

Express Power Espresso 20 Tradizionale Instruction Manual

Model: 01576 | Brand: Cecotec

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Cecotec Express Power Espresso 20 Tradizionale machine. Please read it thoroughly before first use and keep it for future reference.

The Express Power Espresso 20 Tradizionale is a vintage-design espresso and cappuccino machine featuring a 1350W power output and a 20-bar Italian pressure pump with ForceAroma technology, designed to produce rich, creamy coffee with maximum aroma. It incorporates a rapid heating Thermoblock system and a PressurePro control manometer for real-time pressure monitoring.



Image: The Cecotec Express Power Espresso 20 Tradizionale machine, light green in color, shown dispensing espresso into two clear glass cups. The machine features a vintage design with a prominent pressure gauge and control knobs.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, 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 injury to persons.
- 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.
- Use extreme caution when disposing of hot steam.
- The appliance is equipped with an energy-saving system with automatic switch-off and stand-by light indicators for each function.

COMPONENTS OVERVIEW

Familiarize yourself with the main parts of your espresso machine:

- **Water Tank:** Removable, with a 1.5-liter capacity.
- **Control Panel:** Features a PressurePro control manometer and various function indicators.
- **Portafilter:** Dual output filter arm for one or two coffees.
- **Filters:** Includes a single filter for one coffee and a filter for two coffees.
- **Swivelling Evaporator (Steam Wand):** For foaming milk, dispensing hot water, and heating liquids.
- **Drip Tray:** Removable for easy cleaning.
- **Coffee Press Dosing Spoon:** For measuring and tamping ground coffee.



Image: A close-up view of the machine's control panel, highlighting the PressurePro manometer and the various switches and indicator lights.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials. Inspect the machine for any damage.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat.
3. **Clean Components:** Wash the water tank, portafilter, filters, and drip tray with warm soapy water, then rinse thoroughly and dry.
4. **Fill Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX level. Ensure the tank is properly seated.



Image: A hand pouring water into the transparent, removable water tank of the espresso machine.

5. **Initial Rinse:** Before making coffee, perform an initial rinse cycle.

- Plug the machine into a grounded electrical outlet.
- Turn on the machine. The indicator light will illuminate.
- Place a large cup under the portafilter and another under the steam wand.
- Run hot water through the portafilter without coffee.
- Run hot water through the steam wand to clear any air.

OPERATING INSTRUCTIONS

Making Espresso

1. Ensure the water tank is filled.
2. Select the appropriate filter (single or double) and place it into the portafilter.
3. Add ground coffee to the filter using the dosing spoon. Tamp the coffee firmly and evenly.

4. Attach the portafilter to the machine by aligning it and twisting it firmly into place.

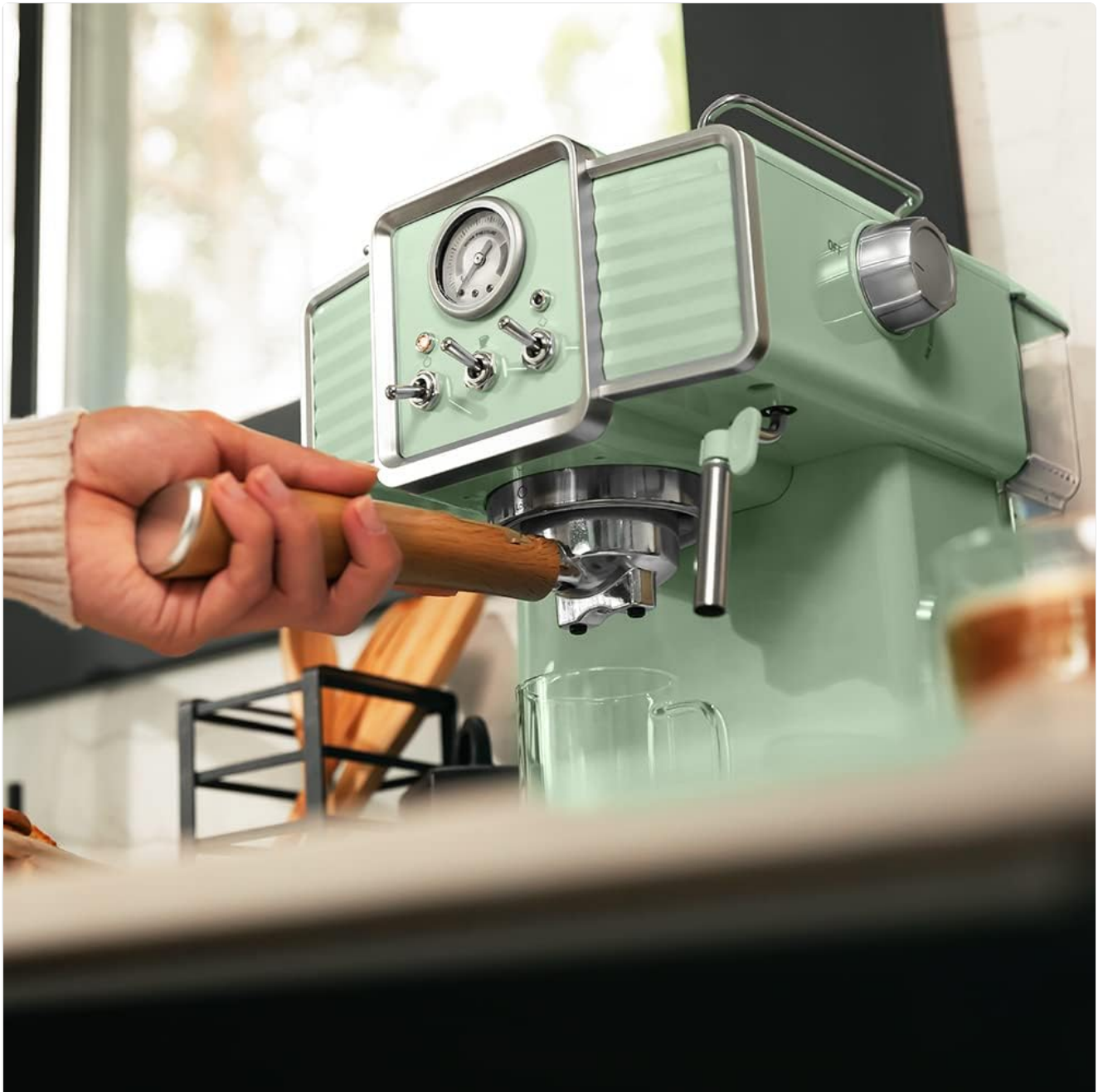


Image: A person's hand is shown attaching the portafilter, with its wooden handle, to the espresso machine.

5. Place one or two espresso cups on the drip tray directly under the portafilter spouts.
6. Press the coffee brewing button. The machine will begin to extract espresso. Monitor the PressurePro manometer for optimal pressure.
7. Press the button again to stop the flow once the desired volume is reached.
8. Carefully remove the portafilter and discard the used coffee grounds.

Frothing Milk (Cappuccino/Latte)

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Turn the steam function on. Wait for the steam indicator light to illuminate, indicating the machine has reached steaming temperature.
3. Position the steam wand just below the surface of the milk. Open the steam valve slowly.
4. Lower the pitcher slightly to introduce air, creating foam. Once desired foam is achieved, submerge the wand deeper to heat the milk.

5. Close the steam valve and turn off the steam function. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
6. Pour the frothed milk into your espresso.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your machine.

- **Daily Cleaning:**

◦ Empty and rinse the drip tray after each use.

◦ Clean the portafilter and filters with warm water.

◦ Wipe down the exterior of the machine with a damp cloth.

◦ Wipe the steam wand immediately after each use.
- **Water Tank Cleaning:** Clean the water tank weekly with mild detergent and rinse thoroughly.

• **Descaling:** Descale the machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution designed for coffee machines and follow the product's instructions.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	No water in tank; clogged filter; machine not heated.	Fill water tank; clean filter; allow machine to preheat.
Coffee is too weak.	Coffee grounds too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
Coffee is too strong/slow flow.	Coffee grounds too fine; too much coffee; excessive tamping.	Use coarser grind; reduce coffee amount; tamp less firmly.
Steam wand not producing steam.	Not heated to steam temperature; clogged wand.	Wait for steam indicator; clean steam wand.
Machine leaks water.	Water tank not seated correctly; drip tray full.	Reseat water tank; empty drip tray.

TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	Cecotec
Model Name	8435484015769 (Item model number: 01576)
Color	Light Green
Product Dimensions	13.78"D x 10.43"W x 12.8"H
Item Weight	8.36 pounds



Feature	Detail
Coffee Maker Type	Espresso Machine
Pressure Pump	20 Bar Italian Pressure Pump
Power	1350 Watts
Water Tank Capacity	1.5 Litre (approx. 50.7 fl.oz)
Heating System	Thermoblock
Operation Mode	Fully Automatic
Voltage	240 Volts
Included Components	Coffee machine, single filter, double filter, filter arm, user manual

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the warranty card included with your product or visit the official Cecotec website. Keep your proof of purchase for any warranty claims.

For technical assistance or spare parts, please contact Cecotec customer service through their official channels. Contact information is typically found in the product packaging or on the manufacturer's website.

Related Documents - 01576

	<p>Cecotec Power Espresso 20 Tradizionale User Manual</p> <p>Discover the Cecotec Power Espresso 20 Tradizionale, a stylish and functional espresso machine. This manual provides comprehensive instructions for setup, operation, cleaning, and maintenance to ensure optimal performance and longevity of your appliance.</p>
	<p>Cecotec Power Espresso Touch ColdBrew: Manual de Instrucciones</p> <p>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.</p>



[Cecotec Power Espresso 20 Touch: Manual de Instrucciones y Uso](#)

Descubre cómo preparar el café perfecto con el Cecotec Power Espresso 20 Touch. Esta guía completa cubre instrucciones de uso, limpieza, mantenimiento y solución de problemas para tu máquina de espresso compacta.



[Cecotec Cafelizzia 890: Cafetera Express y Máquina de Espresso](#)

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.



[Cecotec Power Espresso: Manual de Instrucciones y Guía de Uso](#)

Descubra cómo usar y mantener su cafetera Cecotec Power Espresso con este manual completo. Incluye instrucciones de seguridad, funcionamiento, limpieza y solución de problemas.



[Cecotec Cremaet Compactccino Super-automatic Coffee Machine User Manual](#)

Comprehensive user manual for the Cecotec Cremaet Compactccino Super-automatic Coffee Machine, covering safety instructions, operation, cleaning, maintenance, troubleshooting, and technical specifications.