

Cecotec 01585

VINTAGE ESPRESSO 20 TRADIZIONAL SAND COFFEE MAKER

Brand: Cecotec | **Model:** 01585

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Cecotec VINTAGE ESPRESSO 20 TRADIZIONAL SAND COFFEE MAKER. This espresso coffee machine is designed to prepare high-quality espresso and cappuccino, featuring a 20-bar pressure system, an integrated pressure gauge, and an adjustable steamer for milk frothing.

IMPORTANT SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the appliance is connected to a **220 Volt** power supply.
- 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 and 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 surfaces, especially the steam wand and brewing head, during operation.
- Use only cold, fresh water in the water tank.
- This appliance is for household use only. Do not use outdoors.
- Children should be supervised to ensure they do not play with the appliance.

PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your espresso machine.



Figure 1: Front view of the espresso machine, showing two cups being filled with coffee.

Main Components:

- **Control Panel:** Features buttons for power, brewing, and steam, along with a pressure gauge.
- **Pressure Gauge:** Displays the brewing pressure for optimal extraction.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** Used for frothing milk for cappuccinos and lattes.
- **Water Tank:** Removable tank for easy filling.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.



Figure 2: Detailed view of the control panel, highlighting the pressure gauge and operational buttons.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and drip tray with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Replace the tank securely.



Figure 3: Filling the water tank.

4. Priming the Machine:

- Place a large cup under the brewing head.
- Turn on the machine. Allow it to heat up until the indicator light signals readiness.
- Run a cycle of hot water through the brewing head without coffee to prime the pump and rinse the system.
- Open the steam knob and let steam release for a few seconds to clear the steam wand. Close the knob.

OPERATING INSTRUCTIONS

Making Espresso:

1. **Prepare Portafilter:** Add finely ground espresso coffee to the portafilter. Tamp the coffee evenly with a tamper (not included) to create a compact puck.
2. **Attach Portafilter:** Insert the portafilter into the brewing head and turn it firmly to the right until it is securely locked in place.



Figure 4: Attaching the portafilter.

3. **Place Cups:** Position one or two espresso cups on the drip tray directly under the portafilter spouts.
4. **Brew Espresso:** Press the espresso brewing button. The machine will begin extracting coffee. Monitor the pressure gauge to ensure optimal brewing pressure (typically in the middle of the gauge's range).
5. **Stop Brewing:** Press the espresso brewing button again to stop the flow once the desired volume of espresso is reached.
6. **Remove Portafilter:** Carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds.

Frothing Milk:

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the steam button to heat up the boiler for steam production. Wait until the steam indicator light illuminates.
3. **Purge Steam Wand:** Position an empty cup under the steam wand and briefly open the steam knob to release any condensed water. Close the knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam knob. Move the pitcher up and down slightly to incorporate air and create foam. Once the milk reaches the desired temperature and consistency, close the steam knob.



Figure 5: Frothing milk for cappuccino or latte.

5. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any milk from inside the wand.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your espresso machine. Many components are designed for easy disassembly for cleaning.

- **Daily Cleaning:**
 - Empty and rinse the drip tray after each use.
 - Remove and clean the portafilter and filter basket. Rinse under hot water to remove all coffee residue.
 - Wipe down the exterior of the machine with a soft, damp cloth.
- **Steam Wand Cleaning:** As mentioned in the operating instructions, always wipe the steam wand immediately after frothing milk and purge it briefly.
- **Water Tank Cleaning:** Clean the water tank periodically with mild detergent and rinse thoroughly.
- **Descaling:** Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a commercial descaling solution designed for coffee machines and follow the

product's instructions. This process removes mineral buildup that can affect performance and taste.

TROUBLESHOOTING

Refer to the following table for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses or very slow flow.	Coffee too finely ground or tamped too hard; clogged filter; low water level.	Use coarser grind or lighter tamp; clean filter basket; refill water tank. Check pressure gauge for excessive pressure.
Weak or watery coffee.	Coffee too coarsely ground or not enough coffee; insufficient brewing pressure.	Use finer grind or more coffee; ensure portafilter is properly locked; check pressure gauge.
No steam from wand.	Steam button not activated; wand clogged; insufficient heat.	Ensure steam button is on and machine is heated; clean steam wand hole; allow more time to heat.
Water leaking from machine.	Water tank not seated correctly; drip tray full; seal issues.	Reseat water tank; empty drip tray; contact support if leak persists.

SPECIFICATIONS





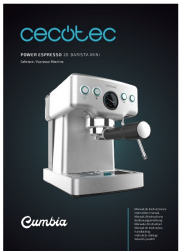
Brand	Cecotec
Model Name	8435484015851
Item Model Number	01585
Voltage	220 Volts
Product Dimensions (D x W x H)	7.87" x 9.84" x 7.87"
Item Weight	8.36 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Fully Automatic
Human Interface Input	Buttons
Included Components	User manual, cable or connector.
Pressure	20 Bars

WARRANTY AND SUPPORT

Your Cecotec VINTAGE ESPRESSO 20 TRADIZIONAL SAND COFFEE MAKER comes with **athree-year warranty** against manufacturing defects.

For technical support, warranty claims, or service inquiries, please contact Cecotec customer service through their official website or the contact information provided with your purchase documentation. Please have your model number (01585) and proof of purchase ready when contacting support.

Related Documents - 01585

	<p>Cecotec Power Espresso 20 Tradizionale Espresso Machine User Manual</p> <p>Comprehensive user manual for the Cecotec Power Espresso 20 Tradizionale espresso coffee machine, covering parts, operation, cleaning, maintenance, and troubleshooting. Includes model variants and technical specifications.</p>
	<p>Cecotec FreeStyle Latte Capsule Coffee Machine User Manual</p> <p>Comprehensive user manual for the Cecotec FreeStyle Latte capsule coffee machine, covering setup, operation, cleaning, maintenance, troubleshooting, and technical specifications.</p>
	<p>Cecotec Cremaet Compactccino Super-automatic Coffee Machine User Manual</p> <p>Comprehensive user manual for the Cecotec Cremaet Compactccino Super-automatic Coffee Machine, covering safety instructions, operation, cleaning, maintenance, troubleshooting, and technical specifications.</p>
	<p>Cecotec Power Espresso 20 Matic: User Manual & Instructions</p> <p>Comprehensive user manual for the Cecotec Power Espresso 20 Matic espresso machine, covering safety instructions, operation, cleaning, troubleshooting, and technical specifications.</p>
	<p>Manual de Instrucciones Cecotec Power Espresso 20 Barista Mini Cafetera Espresso</p> <p>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.</p>



[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.