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› Cecotec Power Matic-ccino Vaporissima Super-Automatic Coffee Machine User Manual

Cecotec 01626

Cecotec Power Matic-ccino Vaporissima Super-Automatic Coffee Machine User Manual

Model: 01626

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Cecotec Power Matic-ccino Vaporissima super-automatic coffee machine. Please read it thoroughly before first use and keep it for future reference.



Image: The Cecotec Power Matic-ccino Vaporissima coffee machine in operation, dispensing a fresh espresso.

Key Features:

- **Super-Automatic Operation:** Prepares espressos and Americanos from freshly ground coffee beans with a single button press.
- **High-Pressure Pump:** Features a 19-bar pressure pump for optimal crema and maximum aroma.
- **Thermoblock System:** Ensures rapid heating for perfect coffee in seconds.
- **Integrated Grinder:** Includes a 150g hermetic coffee bean tank to preserve aroma.
- **Customization:** Easily personalize and save coffee quantity and intensity settings.
- **Vaporizer:** For frothing milk and preparing milk-based beverages.

SETUP

1. Unpacking and Placement

1. Carefully remove all packaging materials and protective films from the coffee machine.

2. Place the machine on a stable, level, and heat-resistant surface, away from water sources and direct sunlight.
3. Ensure adequate ventilation around the appliance.

2. Initial Cleaning

1. Wash the water tank, drip tray, and coffee grounds container with warm water and mild detergent. Rinse thoroughly and dry.
2. Wipe the exterior of the machine with a damp cloth.

3. Filling the Water Tank

1. Remove the water tank from the machine.
2. Fill the tank with fresh, cold drinking water up to the MAX level indicator.
3. Place the water tank back into the machine securely.

4. Adding Coffee Beans

1. Open the lid of the coffee bean hopper located on top of the machine.
2. Pour fresh coffee beans into the hopper. The capacity is 150g.
3. Close the lid to maintain the aroma of the beans.



Image: Side view of the coffee machine, highlighting the accessible water tank and coffee bean compartment.

5. First Use / Priming

1. Plug the power cord into a suitable electrical outlet.
2. Press the power button to turn on the machine. The machine will perform an automatic rinsing cycle.
3. Place a container under the coffee spout to collect the water.
4. Wait for the machine to complete the cycle and indicate it is ready for use.

OPERATING INSTRUCTIONS

1. Making Coffee (Espresso/Americano)

1. Ensure the water tank is filled and the bean hopper contains coffee beans.
2. Place a cup under the coffee spout.
3. Select your desired coffee type (Espresso or Americano) by pressing the corresponding button on the control panel.

4. The machine will automatically grind the beans, brew, and dispense the coffee.



Image: User interacting with the touch control panel to select a coffee beverage.

2. Adjusting Grind Level

The integrated grinder allows for adjustment of the grind fineness. This should only be adjusted while the grinder is operating to prevent damage.

1. Locate the grind adjustment dial inside the bean hopper.
2. While the grinder is actively grinding beans (e.g., during a brewing cycle), carefully turn the dial to your desired fineness setting.
3. *Note:* Finer grinds produce stronger coffee, while coarser grinds result in milder coffee.



Image: Graphic illustrating the integrated coffee grinder function.

3. Using the Vaporizer (Steamer)

The vaporizer allows you to froth milk for cappuccinos and lattes.

1. Place a pitcher with cold milk under the steam wand.
2. Press the steam button. The machine will heat up, and some water may be dispensed initially.
3. Once steam is consistently produced, immerse the steam wand tip just below the surface of the milk.
4. Move the pitcher up and down to create froth.
5. Press the steam button again to stop steaming.
6. **Important:** Clean the steam wand immediately after each use to prevent milk residue from drying.



Image: Close-up of the vaporizer in use, frothing milk for a beverage.



Image: Graphic illustrating the vaporizer function.

4. Customizing Coffee Settings

You can personalize the volume and intensity of your coffee and save these settings.

1. To adjust volume, press and hold the desired coffee button until the machine starts brewing. Release the button when the desired volume is reached. The machine will save this setting for future use.

2. Refer to the full instruction manual for detailed steps on adjusting coffee intensity, if available.



Image: Graphic illustrating the coffee customization feature.

MAINTENANCE

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

1. Daily Cleaning

- **Drip Tray and Coffee Grounds Container:** Empty and rinse daily. The machine will indicate when the grounds container needs emptying.
- **Brewing Unit:** The internal brewing unit is removable for easy cleaning. Open the side access door, press the orange clips, and carefully pull out the unit. Rinse it under running water and allow it to air dry before reinserting. Ensure it is in a vertical position when removing and reinserting.
- **Steam Wand:** After each use, wipe the steam wand with a damp cloth and purge a small amount of steam to clear any milk residue.



Image: Graphic illustrating the automatic cleaning function.

2. Descaling

The machine will indicate when descaling is required. Descaling removes mineral buildup and ensures proper functioning.

1. Use the provided descaling product sachets or a suitable descaling solution recommended for coffee machines.
2. Follow the specific instructions in the comprehensive manual for the descaling process. This typically involves mixing the descaling solution with water in the tank and running specific cycles.
3. The descaling process can take approximately 30 minutes or more and requires user interaction to proceed through steps.

TROUBLESHOOTING

If you encounter issues with your coffee machine, refer to the following common problems and solutions. For more detailed troubleshooting, consult the complete instruction manual.

Problem	Possible Cause	Solution
No coffee is dispensed.	Water tank empty, coffee beans empty, brewing unit clogged.	Refill water tank/beans. Clean the brewing unit.
Machine is leaking water.	Water tank not properly seated, internal component issue.	Ensure water tank is correctly inserted. If problem persists, contact support.
Steam wand not producing steam or frothing milk poorly.	Steam wand clogged with milk residue, not heated sufficiently.	Clean steam wand thoroughly. Allow machine to fully heat for steam.
Descaling light remains on after descaling.	Descaling cycle not completed correctly.	Repeat the descaling process, ensuring all steps are followed without interruption.

SPECIFICATIONS

Feature	Detail
Brand	Cecotec
Model Number	01626
Dimensions (Product)	44.5 x 22.6 x 37.5 cm (17.5 x 8.9 x 14.8 inches)
Weight (Product)	8.5 kg (18.7 lbs)
Voltage	220 Volts
Special Features	Integrated coffee grinder, Automatic shutdown
Coffee Type	Espresso coffee machine
Style	Vaporizer
Coffee Bean Capacity	150 grams
Water Tank Capacity	1.2 Liters
Pressure Pump	19 bars

WARRANTY AND SUPPORT

Your Cecotec Power Matic-ccino Vaporissima coffee machine comes with a manufacturer's warranty. Please refer to the warranty card included in the packaging for specific terms and conditions.

Included Components:

- 1 x Cecotec Power Matic-ccino Vaporissima Coffee Machine
- 3 x Descaling product sachets
- 1 x Cleaning brush
- 1 x Needle (for cleaning)

- 1 x Instruction Manual (this document refers to the comprehensive manual)

Customer Support:

For technical assistance, warranty claims, or further inquiries, please contact Cecotec customer support through their official website or the contact information provided in your product documentation.

You can also visit the official [Cecotec Store on Amazon](#) for more information.

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