Cecotec Cafelizzia 890

Cecotec Cafelizzia Express 890 Dark Espresso Machine User Manual

Model: Cafelizzia 890 Dark (01625)

Brand: Cecotec

1. Introduction

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Cecotec Cafelizzia Express 890 Dark espresso machine. Please read this manual thoroughly before first use and keep it for future reference.

The Cecotec Cafelizzia Express 890 Dark is a compact espresso machine designed for preparing various coffee types, including espresso and cappuccino. It features a 1350 W power output, a Thermoblock heating system for rapid heating, and a 20-bar pressure pump for optimal extraction. The machine also includes an adjustable steam wand for milk frothing and a hot water function for infusions.

2. Safety Instructions

WARNING: Failure to follow these safety instructions may result in fire, electric shock, serious injury, or property damage.

- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and individuals with reduced physical, sensory, or mental capabilities.
- Always unplug the machine from the power outlet before cleaning, maintenance, or if it will not be used for an extended period.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any way. Contact authorized service personnel.
- Use only accessories and attachments recommended by the manufacturer.
- Exercise caution when handling hot surfaces, hot water, and steam. The steam wand and portafilter can become very hot during operation.
- Place the appliance on a stable, flat, heat-resistant surface, away from hot gas or electric burners and heated ovens.
- Do not use the appliance outdoors.
- Never fill the water tank with hot water or other liquids like milk or coffee. Use only cold, fresh water.

3. Product Overview and Components

Familiarize yourself with the different parts of your espresso machine.



Figure 1: Front view of the Cecotec Cafelizzia Express 890 Dark espresso machine, showing coffee being dispensed into a glass cup.



Figure 2: The espresso machine positioned on a kitchen

counter, actively brewing coffee into a cup.



Figure 3: A user operating the adjustable steam wand to froth milk in a metal pitcher for a cappuccino.



Figure 4: A user refilling the removable 1.2-liter water tank located at the back of the machine.



Figure 5: Top-down view of the espresso machine, showing two glass cups placed on the stainless steel cup warming tray.



Figure 6: The espresso machine simultaneously dispensing two servings of coffee into separate cups, utilizing its double outlet portafilter.

Key Components:

- **Water Tank:** Removable, 1.2 L capacity.
- **Control Panel:** Buttons for power, single espresso, double espresso, and steam.
- **Portafilter:** Holds ground coffee, with double outlet.
- **Filter Baskets:** Two sizes for single or double espresso.
- **Steam Wand:** Adjustable for frothing milk and dispensing hot water.
- **Drip Tray:** Removable for easy cleaning.
- **Cup Warming Tray:** Stainless steel tray on top to keep cups warm.

Highlighted Features:



1350 Watts Power



Thermoblock Heating System



20 Bars Pressure



Adjustable Steam Wand



Hot Water Function



Double Service Option



1.2 Liter Water Tank Capacity



Cup Warming Tray

4. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the machine on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the appliance.
3. **Clean Components:** Wash the water tank, portafilter, and filter baskets with warm soapy water, then rinse thoroughly.
4. **Fill Water Tank:** Remove the water tank (refer to Figure 4), fill it with fresh, cold water up to the MAX level, and place it back securely.
5. **Initial Rinse (Priming):**
    - Plug the machine into a grounded power outlet.
    - Press the power button to turn on the machine. The indicator lights will flash as the machine heats up.

- Once the lights are solid, place a large container under the coffee outlet.
- Press the single espresso button. Let water run through until the tank is almost empty. Repeat this process 2-3 times to clean the internal system and remove any air.
- Perform a similar rinse for the steam wand by turning the steam knob to release hot water.

6. Your machine is now ready for use.

5. Operating Instructions

5.1 Making Espresso

1. Ensure the water tank is filled with fresh, cold water.
2. Insert the desired filter basket (single or double) into the portafilter.
3. Fill the filter basket with finely ground coffee. Do not overfill.
4. Tamp the coffee grounds firmly and evenly. Wipe any excess grounds from the rim of the portafilter.
5. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until secure.
6. Place one or two espresso cups on the drip tray, under the portafilter spouts.
7. Press the single or double espresso button. The machine will automatically dispense the correct amount of coffee.
8. Once brewing is complete, remove the cups. Carefully remove the portafilter by twisting it to the left.
9. Discard the used coffee grounds and rinse the portafilter and filter basket.

5.2 Frothing Milk (for Cappuccino/Latte)

1. Fill a metal pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. Press the steam button on the control panel. The indicator light will flash as the machine heats up to steam temperature.
3. Once the light is solid, position the steam wand over the drip tray and briefly open the steam knob to purge any condensed water. Close the knob.
4. Submerge the tip of the steam wand just below the surface of the milk in the pitcher.
5. Open the steam knob slowly. You will hear a hissing sound as the milk begins to froth.
6. Move the pitcher up and down gently to incorporate air and create a creamy foam.
7. Once the desired texture and temperature are reached (pitcher is hot to touch), close the steam knob and remove the pitcher.
8. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
9. Pour the frothed milk over your freshly brewed espresso to create a cappuccino or latte.

5.3 Dispensing Hot Water (for Infusions)

1. Ensure the water tank is filled.
2. Place a cup under the steam wand.
3. Press the steam button. Wait for the indicator light to become solid.
4. Slowly open the steam knob. Hot water will dispense from the steam wand.
5. Close the steam knob once the desired amount of hot water is dispensed.

6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine.

6.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray after each use or when the indicator floats up.
- **Portafilter and Filter Baskets:** Remove used coffee grounds and rinse thoroughly 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 of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

6.2 Descaling

Descaling is essential to remove mineral buildup and maintain machine performance. 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 coffee outlet and steam wand.
4. Turn on the machine. Once heated, run approximately half of the solution through the coffee outlet by pressing the espresso button.
5. Then, run the remaining solution through the steam wand.
6. Turn off the machine and let it sit for 15-20 minutes.
7. Empty and rinse the water tank thoroughly. Fill it with fresh water.
8. Perform at least two full cycles of rinsing with fresh water through both the coffee outlet and steam wand to remove any descaler residue.

7. Troubleshooting

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	◦ Water tank empty ◦ Coffee too finely ground or tamped too hard ◦ Machine needs descaling ◦ Portafilter clogged	◦ Fill water tank ◦ Use coarser grind or tamp less firmly ◦ Descale the machine ◦ Clean portafilter and filter basket
Coffee is watery / Lacks crema	◦ Coffee too coarsely ground or tamped too lightly ◦ Insufficient coffee quantity ◦ Old or stale coffee	◦ Use finer grind or tamp more firmly ◦ Increase coffee quantity ◦ Use fresh coffee beans

Problem	Possible Cause	Solution
Steam wand not producing steam	◦ Not in steam mode ◦ Steam wand clogged ◦ Insufficient heating time	◦ Press steam button and wait for solid light ◦ Clean steam wand with a needle or pin ◦ Allow machine more time to heat up
Water leaking from machine	◦ Water tank not seated correctly ◦ Drip tray full ◦ Seal/gasket issue	◦ Re-seat water tank firmly ◦ Empty drip tray ◦ Contact customer support

8. Specifications

Brand	Cecotec
Model Number	01625
Color	Dark
Dimensions (L x W x H)	37.2 x 19.8 x 35.5 cm
Weight	3.9 Kilograms
Capacity	1.2 Liters (Water Tank)
Power	1350 Watts
Voltage	220 Volts
Pressure Pump	20 Bars (ForceAroma Technology)
Heating System	Thermoblock
Material	Stainless Steel
Automatic Shut-off	Yes
Special Features	Removable water tank, Adjustable steam wand, Cup warming tray

9. Warranty and Support

Cecotec products are manufactured to high-quality standards. In the unlikely event of a defect or malfunction, please refer to the warranty terms provided with your purchase documentation.

- **Spare Parts Availability:** Spare parts for this model are available for up to 10 years from the date of purchase.
- For technical assistance, warranty claims, or to purchase spare parts, please contact Cecotec customer support through their official website or the retailer where you purchased the product.
- Always provide your model number (01625) and purchase date when contacting support.

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