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> Cecotec Power Espresso 20 Barista Mini Coffee Machine Instruction Manual

Cecotec 01983

Cecotec Power Espresso 20 Barista Mini Coffee Machine Instruction Manual

Model: 01983

1. INTRODUCTION

Thank you for choosing the Cecotec Power Espresso 20 Barista Mini coffee machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read these instructions thoroughly before first use and keep them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Ensure the voltage indicated on the appliance corresponds to your mains voltage before connecting.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Always unplug the machine from the power outlet before cleaning, maintenance, or if it will not be used for an extended period.
- Keep children and unauthorized persons away from the appliance during operation.
- Do not operate the machine with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Avoid contact with hot surfaces, especially the steam wand and brewing head, during and immediately after operation.
- Place the machine on a stable, level, heat-resistant surface, away from hot gas or electric burners.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Cecotec Power Espresso 20 Barista Mini.



Figure 1: Front view of the Cecotec Power Espresso 20 Barista Mini. This image shows the machine actively brewing espresso into a glass cup, highlighting the portafilter, drip tray, control panel with illuminated buttons, pressure gauge, and steam wand knob.

Key Components:

1. **Control Panel:** Illuminated buttons for power, single espresso, and double espresso.
2. **Pressure Gauge:** Displays brewing pressure.
3. **Steam/Hot Water Knob:** Controls steam for frothing and hot water dispensing.
4. **Portafilter:** Holds ground coffee for brewing.
5. **Steam Wand:** For frothing milk and dispensing hot water.
6. **Drip Tray:** Collects excess liquid and removable for cleaning.
7. **Removable Water Tank:** Located at the back/side, capacity of 1 liter.
8. **Cup Warming Tray:** Top surface for pre-warming cups.

4. SETUP

4.1 Unpacking and Placement

1. Carefully remove all packaging materials and ensure all parts are present.
2. Place the machine on a flat, stable, and heat-resistant surface. Ensure there is adequate space around the machine for ventilation and operation.
3. Clean all removable parts (water tank, portafilter, filters, drip tray) with warm soapy water, rinse thoroughly, and dry.

4.2 Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX level indicator. Do not exceed the MAX line.

3. Place the water tank back into its position, ensuring it is securely seated.



Figure 2: Filling the removable water tank. A hand is shown pouring water into the transparent water tank located on the right side of the coffee machine.

4.3 Initial Priming (First Use)

1. Ensure the water tank is filled.
2. Place a container under the steam wand and another under the portafilter.
3. Plug the machine into a grounded 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, turn the steam/hot water knob to the hot water position. Let water flow through the steam wand for about 30 seconds.
5. Turn the knob back to the OFF position.
6. Press the single espresso button to dispense water through the portafilter for about 30 seconds. Press it again to stop.
7. The machine is now primed and ready for use.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. Ensure the machine is on and preheated (indicator lights solid).
2. Insert the desired filter (single or double shot) into the portafilter.
3. Fill the filter with finely ground coffee. For a single shot, use approximately 7-10g; for a double shot, use 14-20g.
4. Tamp the coffee grounds evenly and firmly. 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 pre-warmed cups on the drip tray beneath the portafilter spouts.
7. Press the single or double espresso button. The machine will begin brewing.
8. Monitor the pressure gauge for optimal brewing pressure.
9. The machine will automatically stop when the programmed volume is reached. You can also press the button again to stop manually.
10. Carefully remove the portafilter after brewing, discard the used coffee grounds, and rinse the portafilter and filter.



Figure 3: Brewing two cups of espresso. The image shows the machine with the portafilter dispensing espresso into two small glass cups, demonstrating its dual-spout capability.

5.2 Frothing Milk (Steam Wand)

1. Ensure the machine is on and preheated.
2. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
3. Position the steam wand into the milk, just below the surface.
4. Turn the steam/hot water knob to the steam position. Steam will begin to dispense.
5. Lower the pitcher slightly to introduce air for frothing, then submerge the wand deeper to heat the milk. Continue until desired temperature and texture are achieved.
6. Turn the steam/hot water knob back to the OFF position.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.



Figure 4: Frothing milk using the steam wand. A hand holds a metal pitcher under the steam wand, creating foamed milk for lattes or cappuccinos.

5.3 Dispensing Hot Water

1. Ensure the machine is on and preheated.
2. Place a cup or container under the steam wand.
3. Turn the steam/hot water knob to the hot water position. Hot water will dispense from the steam wand.
4. Turn the knob back to the OFF position when the desired amount of hot water is reached.



Figure 5: Dispensing hot water for tea. A hand is shown turning the knob while hot water flows from the steam wand into a glass, next to a cup of tea.

6. MAINTENANCE AND CLEANING

6.1 Daily Cleaning

- **Portafilter and Filters:** After each use, remove the portafilter, discard coffee grounds, and rinse thoroughly under running water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge a small amount of steam to clear any internal milk residue.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

6.2 Descaling

Regular descaling is crucial to maintain machine performance and extend its lifespan. 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, or use a mixture of white vinegar and water (1:1 ratio).
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 double espresso button.
6. Turn the steam/hot water knob to dispense the remaining solution through the steam wand.
7. Turn off the machine and let it sit for 15-20 minutes.
8. Empty and rinse the water tank thoroughly. Fill it with fresh water.
9. Repeat steps 3-6 with fresh water to rinse the machine completely. Repeat rinsing if any descaler residue or taste remains.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; portafilter clogged; coffee too finely ground/over-tamped.	Fill water tank; prime the machine; clean portafilter/filter; use coarser grind or less pressure when tamping.
Coffee brews too slowly or drips.	Coffee too finely ground; too much coffee in filter; over-tamped; machine needs descaling.	Use coarser grind; reduce coffee amount; tamp lighter; descale the machine.
Coffee brews too quickly.	Coffee too coarsely ground; not enough coffee; under-tamped.	Use finer grind; increase coffee amount; tamp more firmly.
No steam from wand.	Steam wand clogged; machine not hot enough; water tank empty.	Clean steam wand hole; wait for machine to heat up; fill water tank.
Water leaking from machine.	Water tank not seated correctly; drip tray full; portafilter not secured.	Reseat water tank; empty drip tray; secure portafilter firmly.

8. SPECIFICATIONS

- Brand:** Cecotec
- Model:** 01983
- Power:** 1450 W
- Pressure:** 20 Bar (Force Aroma technology)
- Heating System:** Thermoblock
- Water Tank Capacity:** 1 Liter
- Voltage:** 230 Volts (AC)
- Material:** Stainless Steel
- Dimensions (L x W x H):** 41.5 x 6.5 x 29.5 cm
- Weight:** 3.91 Kilograms
- Special Features:** Removable water tank, Orientable steam wand, Double outlet portafilter, Cup warming tray.

9. WARRANTY AND SUPPORT

Cecotec products are designed for durability and performance. For information regarding warranty coverage, spare parts availability, or technical support, please refer to the official Cecotec website or contact their customer service department. Spare parts are generally available for up to 10 years from the date of purchase.

For further assistance, please visit: www.cecotec.com

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Example: How do I reset this device or fix this error?

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