

Cecotec A01_EU01_100654

Cecotec Barista Baristeo Classic Professional Espresso Coffee Machine User Manual

Model: A01_EU01_100654 | Brand: Cecotec

1. INTRODUCTION

Thank you for choosing the Cecotec Barista Baristeo Classic Professional Espresso Coffee Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new coffee machine. Please read this manual thoroughly before first use and keep it for future reference.

2. SAFETY INSTRUCTIONS

- Always ensure the machine is connected to a grounded power outlet.
- Do not immerse the machine, power cord, or plug in water or any other liquid.
- Keep hands and face away from hot surfaces and steam during operation.
- Unplug the machine from the power outlet before cleaning or when not in use.
- Do not operate the machine with a damaged cord or plug.
- This appliance is for household use only.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Cecotec Barista Baristeo Classic espresso machine.



Figure 3.1: Front view of the Cecotec Barista Baristeo Classic Professional Espresso Coffee Machine, showcasing its sleek stainless steel design, control knobs, portafilter, and dual espresso spouts.

- **Control Panel:** Intuitive buttons and knobs for various functions.
- **Portafilter:** Professional 58 mm filter holder for ground coffee.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Water Tank:** Removable 2.5-liter capacity for easy refilling.
- **Drip Tray:** Collects excess water and coffee drips, with automatic water release to prevent overflow.



Figure 3.2: A close-up view of the professional 58 mm portafilter, designed for optimal coffee extraction.



Figure 3.3: Illustration showing the removable 2.5-liter water tank, highlighting its large capacity for multiple coffee preparations.

Salida de agua y de vapor independiente.

Grifos profesionales.



Figure 3.4: Image depicting the independent outlets for hot water and steam, allowing for versatile beverage preparation.

4. SETUP

4.1 Unpacking

1. Carefully remove all packaging materials.
2. Check that all components are present and undamaged.

4.2 Initial Cleaning

1. Wash the water tank, portafilter, and drip tray with warm soapy water. Rinse thoroughly.
2. Wipe the exterior of the machine with a damp cloth.

4.3 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 line.
3. Place the water tank back securely into its position.

4.4 First Use / Priming

1. Ensure the water tank is filled.
2. Place a cup under the coffee spout.
3. Turn on the machine. Allow it to heat up.
4. Run a cycle without coffee to prime the pump and rinse the system.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. **Prepare the Portafilter:** Grind fresh coffee beans to a fine consistency. Fill the 58 mm portafilter basket with the desired amount of ground coffee (typically 18-20g for a double shot). Tamp the coffee evenly with firm pressure.
2. **Insert Portafilter:** Securely insert the portafilter into the group head.
3. **Heat Up:** Allow the machine to fully heat up. The PID control indicates the temperature for optimal brewing.
4. **Pre-infusion:** The machine features a pre-brew system for better extraction, enhancing flavors and allowing better coffee distribution.
5. **Extraction:** Place your cup(s) under the spouts. Initiate the brewing process. The powerful Italian pump with 15 bars of pressure ensures optimal crema and aroma.



Figure 5.1: Illustrates the perfect crema extraction process, highlighting the pre-infusion system for enhanced flavor.

**Sabor, aroma y
crema equilibrados.**

Bomba italiana de 15 bares.

15 bares



Figure 5.2: Shows the machine's capability to produce balanced flavor, aroma, and crema, powered by its 15-bar Italian pump.

Resalta los sabores y permite una mejor repartición del café.

Sistema de pre infusion.



Figure 5.3: A visual representation of the pre-infusion system, which helps to highlight flavors and ensure better coffee distribution.

5.2 Steaming Milk

1. Fill a milk pitcher with cold milk.
2. Activate the steam function. Wait for the steam wand to reach optimal temperature.
3. Submerge the tip of the steam wand just below the surface of the milk.
4. Open the steam valve to release steam. Move the pitcher to create a vortex, incorporating air for foam.
5. Once desired temperature and foam consistency are achieved, close the steam valve and remove the pitcher. Wipe the steam wand immediately.

**Haz café y utiliza el vaporizador
al mismo tiempo.**

Doble función.



Figure 5.4: Demonstrates the machine's dual function, allowing users to prepare coffee and steam milk at the same time.

Consigue la mejor espuma.

Temperatura del vapor ajustable.



Figure 5.5: Shows the adjustable steam temperature feature, enabling users to achieve the best milk foam for their beverages.

5.3 Hot Water Dispensing

The machine can also dispense hot water for tea or Americanos through its independent hot water outlet.

6. MAINTENANCE

6.1 Daily Cleaning

- Empty and rinse the drip tray after each use. The machine automatically releases excess pressure into the tray.
- Remove and clean the portafilter and filter basket.
- Wipe down the steam wand immediately after use to prevent milk residue buildup.
- Wipe the exterior of the machine with a soft, damp cloth.

Libera agua automáticamente en la bandeja.

Libera el exceso de presión.



Figure 6.1: Illustrates the automatic water release mechanism into the drip tray, which helps manage excess pressure.

6.2 Backflushing

Regular backflushing with a blind filter and espresso machine cleaner is recommended to clean the group head and internal components.

6.3 Descaling

Depending on water hardness, descale your machine every 2-3 months using a suitable descaling solution to prevent mineral buildup and maintain performance.

7. TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

| Problem | Possible Cause | Solution |
|-----------------------------------|--|---|
| No coffee dispenses | Water tank empty; Clogged filter; Machine not heated | Fill water tank; Clean filter; Allow machine to heat up |
| Weak coffee / Too fast extraction | Coffee too coarse; Not enough coffee; Insufficient tamping | Grind finer; Use more coffee; Tamp firmer |
| No steam from wand | Steam function not activated; Wand clogged | Activate steam function; Clean steam wand nozzle |
| Machine leaking | Drip tray full; Portafilter not sealed correctly | Empty drip tray; Re-insert portafilter firmly |

8. SPECIFICATIONS

| Feature | Detail |
|--------------------|--|
| Brand | Cecotec |
| Model Number | A01_EU01_100654 |
| Color | Silver |
| Product Dimensions | 1 x 1 x 1 cm; 16 kg |
| Capacity | 2.5 Liters (Water Tank) |
| Voltage | 230 Volts (AC) |
| Material | Stainless Steel |
| Special Features | Pre-brew system, PID Control, Dual Heating System, 15 bar Pump, Cup Warmer |
| Item Weight | 16 Kilograms |

Preparación rápida con la temperatura perfecta.

Sistema Thermoblock.



Figure 8.1: Depicts the Thermoblock system, ensuring fast preparation and perfect temperature for your coffee.

2700 W



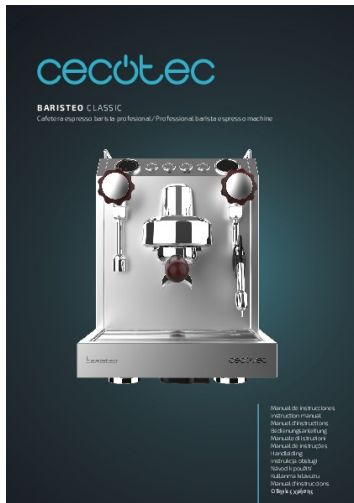
Prepara todo tipo de cafés.

Potencia de 2700 W.

Figure 8.2: Showcases the machine's versatility in preparing various coffee types, powered by its 2700W heating element.

9. WARRANTY AND SUPPORT

Your Cecotec Barista Baristeo Classic Professional Espresso Coffee Machine comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. Extended warranty options may be available from third-party providers. For technical support or service inquiries, please contact Cecotec customer service or your local distributor.



[\[pdf\]](#) User Manual Instructions Troubleshooting Guide Specifications Warranty

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ESPECIFICACIONES TCNICAS Referencia del producto: **A01_EU01_100654**

Producto: Baristeo Classic Voltaje: 220-240 V Frecuencia: 50 Hz Potencia: 2700 - 320...

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