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› Cafelffe MK-801 20 Bar Espresso Machine User Manual

## CAFELFFE MK-801

# Cafelffe MK-801 20 Bar Espresso Machine User Manual

Model: MK-801 | Brand: CAFELFFE

## 1. INTRODUCTION AND SAFETY INFORMATION

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This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Cafelffe MK-801 20 Bar Espresso Machine. Please read this manual thoroughly before first use and retain it for future reference.

### Important Safety Precautions:

- Always ensure the machine is placed on a stable, level surface.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Keep out of reach of children.
- 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.
- Use only original accessories and spare parts.
- The machine operates at high temperatures and pressures; exercise caution to avoid burns.

## 2. PACKAGE CONTENTS

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Carefully unpack your Cafelffe MK-801 Espresso Machine and check that all items are present and undamaged. If any items are missing or damaged, contact customer support.

# PACKAGE LIST



- 1 Product Package
- 2 Espresso Machine
- 3 Milk Box Base
- 4 Milk Box
- 5 Double Shot Filter
- 6 Single Shot Filter
- 7 Handle
- 8 Instruction
- 9 Coffee Spoon

Image: Contents of the Cafelffe MK-801 Espresso Machine package, including the machine, milk box, filters, handle, and instruction manual.

## Items Included:

1. Product Package
2. Espresso Machine
3. Milk Box Base
4. Milk Box
5. Double Shot Filter
6. Single Shot Filter
7. Handle (Portafilter)

- 8. Instruction Manual
- 9. Coffee Spoon

### 3. PRODUCT OVERVIEW

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Familiarize yourself with the components of your Cafelffe MK-801 Espresso Machine.



Image: Front view of the Cafelffe MK-801 Espresso Machine, showing the control panel, portafilter, and milk frother.

# THIN BODY CREATE AN EXQUISITE COFFEE CORNER

*Delicate*

1. Compact Design
2. Fully Automatic Operation
3. Professional Household Configuration



Image: The Cafelffe MK-801 Espresso Machine in a kitchen setting, highlighting its compact design.

## Key Components:

- **Control Panel:** Features buttons for On/Off, Espresso, Cappuccino, and Latte, along with a digital display.
- **Portafilter:** Holds the coffee grounds for espresso extraction.
- **Steam Wand:** Used for manual milk frothing (if applicable) or purging.
- **Milk Box:** Removable reservoir for automatic milk frothing.
- **Water Tank:** Removable reservoir for water.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Warmer:** Located on top of the machine to pre-heat cups.

## 4. INITIAL SETUP

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Before using your espresso machine for the first time, follow these steps:

1. **Unpack and Clean:** Remove all packaging materials. Wash the water tank, milk box, portafilter, and drip tray with warm, soapy water. Rinse thoroughly and dry.

2. **Fill Water Tank:** Fill the 1.3L water tank with fresh, cold water up to the MAX line. Ensure the tank is properly seated in the machine.
3. **Connect Power:** Plug the power cord into a grounded electrical outlet.
4. **First Use Cycle:** It is recommended to run a few cycles with just water to prime the system and clean any manufacturing residues. Follow the espresso brewing steps without coffee grounds.
5. **Attach Milk Box (Optional):** If preparing milk-based drinks, fill the 700ml milk box with cold milk and attach it to the machine.

## 5. OPERATION

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### 5.1 Making Espresso

1. **Pre-heat:** Turn on the machine. Allow it to pre-heat until the digital display shows a stable temperature.
2. **Prepare Portafilter:** Insert the desired filter (single or double shot) into the 51mm portafilter. Fill with freshly ground coffee. Tamp the coffee evenly.
3. **Attach Portafilter:** Securely attach the portafilter to the group head.
4. **Place Cup:** Place your pre-heated espresso cup(s) on the drip tray beneath the portafilter.
5. **Brew Espresso:** Press the 'Espresso' button. The machine will perform a low-pressure pre-infusion, then extract the espresso at 20 bars of pressure.



# 20 BAR HIGH PRESSURE EXTRACTION

Your Coffee Is Full Of Golden Cream And Tempting Flavor



Image: Illustration of the 20-bar high-pressure extraction process, showing the 51mm stainless steel handle and double-layer fine filter mesh for even extraction.

## LOW-PRESSURE PRE-SOAKING SYSTEM RELEASE THE LAYERS OF COFFEE FLAVOR



Pre-soaked And Brewed Powder Cake Expands Tightly, With More Evenly Distributed Powder, And Reduces The Channeling Effect, Fully Extracting The Coffee's Rich And Burnt Aroma.



Image: Diagram explaining the low-pressure pre-soaking system, which expands the coffee puck for better flavor extraction and reduces channeling.

### 5.2 Automatic Milk Frothing (Cappuccino/Latte)

The Cafelffe MK-801 features an automatic milk frothing system for convenience.

1. **Fill Milk Box:** Fill the removable 700ml milk box with cold milk.
2. **Attach Milk Box:** Securely attach the milk box to the machine.
3. **Select Drink:** Place your cup under the coffee spout and milk frother. Press the 'Cappuccino' or 'Latte' button. The machine will automatically brew espresso and froth milk, dispensing them into your cup.

# ONE TOUCH TO MAKE DENSE MILK FOAM



When The Milk Is Poured Into The Milk Box, The Dense Milk Foam Is Made Automatically For Milk Coffee Without Separate Operation.



Image: The Cafelffe MK-801 Espresso Machine demonstrating one-touch milk foam creation, where milk is poured into the milk box and automatically frothed.

# 0.7L LARGE CAPACITY MILK BOX

7-8 Cups Of Milk Coffee Are Served Continuously



40 °Adjustable Milk Tube



60 °C Automatic Heating Milk Foam



Image: A user pouring milk into the 0.7L large capacity milk box of the Cafelffe MK-801, which can continuously serve 7-8 cups of milk coffee.

## 5.3 Temperature Settings

The machine offers precise temperature control with PID regulation.

- **Adjusting Temperature:** Hold the 'Espresso' and 'Latte' buttons simultaneously for 5 seconds. The digital display will show the current temperature setting. Press 'Espresso' or 'Latte' to cycle through 90°C, 92°C, and 94°C. Release buttons to set.

# 3 LEVELS TEMPERATURE SETTING ADJUSTABLE



Precise Temperature Control To Achieve Master Taste



Image: The Cafelffe MK-801 Espresso Machine's digital display showing adjustable temperature settings of 90°C, 92°C, and 94°C.

## 5.4 Customizing Espresso Volume

- **Program Volume:** Press and hold the 'Espresso' button for 3 seconds. The machine will start brewing. Release the button when your desired volume (20 to 200 ml) is reached. The machine will remember this setting for future espresso shots.

## 6. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance ensure optimal performance and longevity of your machine.

### 6.1 Daily Cleaning:

- **Drip Tray:** Empty and clean the drip tray daily.
- **Portafilter and Filters:** After each use, remove coffee grounds and rinse the portafilter and filters under running water.
- **Milk Box:** If using the automatic milk frother, empty any remaining milk and rinse the milk box and its components thoroughly.
- **Steam Wand Purge:** After frothing milk, press the 'Latte' button for 3 seconds to purge the steam wand

and prevent milk residue buildup.

## 6.2 Self-Cleaning Functions:

- **Milk Reservoir Disinfection:** Press the 'Cappuccino' button for 3 seconds to initiate a cleaning cycle for the milk reservoir.
- **Descaling Cycle:** The machine features full descaling cycles with a 6-minute automatic stop. Refer to the full instruction manual for detailed descaling procedures, typically involving a descaling solution.

## 6.3 General Cleaning:

- Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners or solvents.
- Ensure the machine is unplugged and cool before cleaning.

## 7. TROUBLESHOOTING

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If you encounter issues with your Cafelffe MK-801, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not primed; clogged filter.	Fill water tank; run a water-only cycle; clean portafilter/filter.
Weak espresso / poor crema	Coffee too coarse; insufficient coffee; improper tamping; machine needs descaling.	Use finer grind; increase coffee amount; tamp firmly and evenly; perform descaling.
Milk not frothing properly	Milk box/tube clogged; milk too warm; incorrect milk type.	Clean milk box and tube; use cold, fresh milk; try different milk types (e.g., whole milk).
Machine leaks water	Water tank not seated correctly; drip tray full; seal issue.	Ensure water tank is secure; empty drip tray; contact support if issue persists.

If the problem persists after attempting these solutions, please contact customer support.

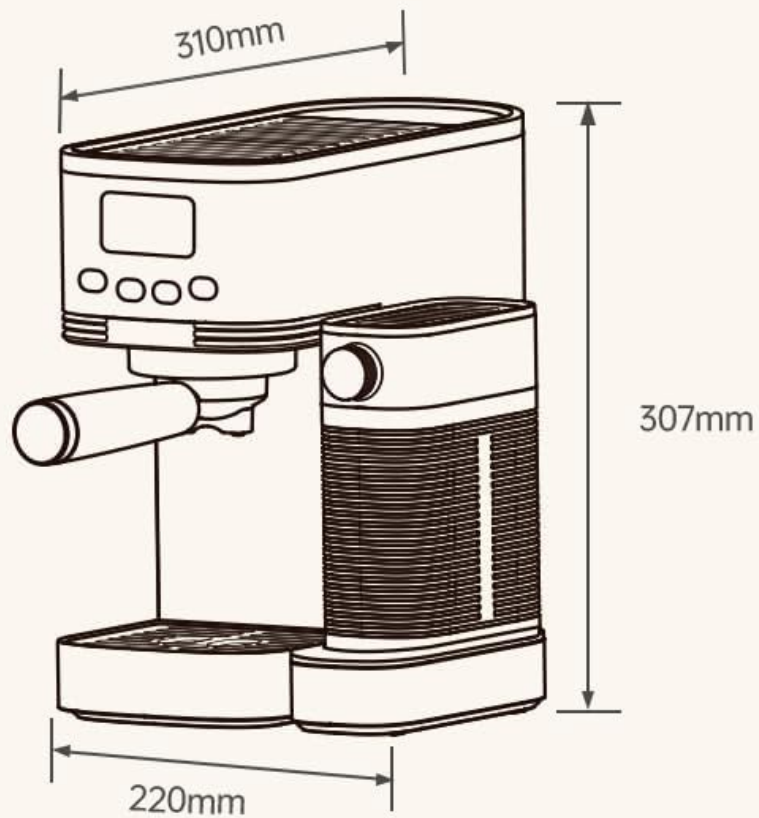
## 8. SPECIFICATIONS

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Technical details for the Cafelffe MK-801 Espresso Machine:

# PRODUCT PARAMETERS





**Product Name:** Fully Automatic Espresso Machine

**Brand:** CAFELFFE

**Product Model:** CM1638

**Product SKU:** MK-801

**Water Tank:** 1300ml

**Milk Box:** 700ml

**Power:** 1350W

**Power Supply Voltage:** 220-240V

**Rated Frequency:** 50-60Hz

**Maximum Pressure:** 20Bar

**Weight:** 4.9kg

**Packaging Weight:** 6.3kg

Image: Diagram showing the dimensions and key technical parameters of the Cafelffe MK-801 Espresso Machine.

Feature	Detail
Brand	CAFELFFE
Model Number	MK-801
Color	Silver
Product Dimensions (L x W x H)	31 x 22 x 31 cm (12.2 x 8.7 x 12.2 inches)
Item Weight	4.9 Kilograms
Water Tank Capacity	1.3 Liters
Milk Box Capacity	0.7 Liters
Power	1350 Watts
Voltage	230 Volts
Maximum Pressure	20 Bar
Material	Polypropylene, Stainless Steel
Special Feature	Automatic Milk Frother, PID Temperature Control, Self-Cleaning Functions
Automatic Shut-off Function	Yes

## 9. WARRANTY AND SUPPORT

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Your Cafelffe MK-801 Espresso Machine comes with a standard manufacturer's warranty. Please refer to the warranty card included in your package for specific terms and conditions, including coverage duration and claim procedures.

For technical support, spare parts, or service inquiries, please contact the retailer or manufacturer's customer service department. Keep your purchase receipt as proof of purchase.