

Cecotec A90_EU01_120170

Cecotec Cremmaet Latte Art Superautomatic Espresso Coffee Machine User Manual

Model: A90_EU01_120170

1. SETUP AND FIRST USE

Before operating your Cecotec Cremmaet Latte Art coffee machine, please follow these initial setup steps to ensure optimal performance and safety.

1.1 Unboxing and Placement

- Carefully remove all packaging materials.
- Place the machine on a stable, flat, and dry surface, away from heat sources and direct sunlight.
- Ensure adequate ventilation around the appliance.

1.2 Filling the Water Tank

The removable water tank has a capacity of 1.1 liters.

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold drinking water up to the MAX level indicator.
3. Securely place the water tank back into its position.



Image: A person pouring water into the machine's water reservoir.

1.3 Filling the Coffee Bean Reservoir

The integrated coffee bean reservoir has a capacity of 150 grams.

1. Open the lid of the coffee bean reservoir located on top of the machine.

2. Pour fresh, whole coffee beans into the reservoir. Do not overfill.
3. Close the lid securely to maintain bean freshness.



Image: Close-up of coffee beans in the machine's integrated grinder.

1.4 Attaching the Milk Tank

The removable milk tank has a capacity of 400 ml.

1. Fill the milk tank with cold milk.
2. Attach the milk tank to the designated port on the machine.
3. Ensure the milk frothing tube is correctly inserted into the milk tank.

1.5 Initial Priming

For the first use or after a long period of inactivity, the machine needs to be primed.

1. Plug the machine into a grounded power outlet.
2. Place a container under the coffee spout.
3. Follow the on-screen instructions or refer to the quick start guide for the priming process. This typically involves dispensing hot water to flush the system.

2. OPERATING INSTRUCTIONS

Your Cecotec Cremmaet Latte Art machine offers a variety of beverages and customization options.

2.1 Powering On/Off

- To power on, press the power button. The machine will perform an automatic rinse cycle.
- To power off, press the power button again. The machine will perform a final rinse cycle before shutting down.

2.2 Beverage Selection

The machine offers 6 pre-programmed beverages:

- **Espresso:** A concentrated coffee shot.
- **Americano:** Espresso diluted with hot water.
- **Cappuccino:** Espresso with frothed milk and a layer of foam.
- **Latte:** Espresso with steamed milk and a thin layer of foam.
- **Hot Milk:** Steamed milk, ideal for other drinks.
- **Hot Water:** For tea or other hot beverages.

Select your desired beverage using the intuitive control panel.



Image: The Cecotec Cremmaet Latte Art machine dispensing a layered latte into a glass.



Image: A person smiling while interacting with the machine's display, which shows coffee preparation progress.

2.3 Customizing Beverages

You can personalize and save the quantity and intensity of your coffee.

- Use the control panel to adjust coffee volume (ml) and strength (g).
- The Thermoblock rapid heating system ensures your coffee is ready in seconds.
- The 19-bar pressure pump extracts maximum aroma and crema.



Image: A hand adjusting the height of the coffee dispenser on the machine.

2.4 Grinder Settings

The integrated conical grinder offers 5 levels of grinding to suit your preference.

- Adjust the grinder dial inside the bean reservoir to select your desired fineness. A finer grind is typically for espresso, while a coarser grind is for Americano.

3. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your coffee machine.

3.1 Automatic Cleaning Function

The machine features an automatic cleaning function to keep it in prime condition.

- The machine performs an automatic rinse cycle upon power-on and power-off.
- Refer to the display for prompts regarding additional cleaning cycles.

3.2 Emptying Drip Tray and Grounds Container

The drip tray and coffee grounds container should be emptied regularly.

1. When the 'empty grounds' indicator appears, slide out the drip tray and grounds container.
2. Dispose of the coffee grounds and rinse both components with warm water.
3. Ensure they are dry before reinserting them into the machine.



Image: A person cleaning various removable components of the coffee machine.

3.3 Cleaning the Milk Tank and Frothing System

After preparing milk-based beverages, clean the milk tank and frothing system.

1. Remove the milk tank and disassemble its components.
2. Rinse all parts with warm water. For thorough cleaning, use a mild detergent.
3. Run a milk system cleaning cycle if available, or manually flush the frothing tube with hot water.

3.4 Descaling

Regular descaling is crucial to prevent mineral buildup and maintain machine efficiency. The frequency depends on water hardness and usage.

- When the descaling indicator appears, follow the instructions in the full user manual or on the machine's display.
- Use a descaling solution specifically designed for coffee machines.

4. TROUBLESHOOTING

This section addresses common issues you might encounter with your coffee machine.

4.1 Coffee Not Dispensing

- **Check water tank:** Ensure it is filled and correctly inserted.
- **Check coffee beans:** Ensure the reservoir has enough beans.
- **Check for blockages:** Clean the coffee spout and brewing unit.

4.2 Coffee Not Hot Enough

- **Pre-heat cups:** Rinse cups with hot water before brewing.
- **Check temperature settings:** Adjust the temperature setting on the control panel if available.
- **Descale:** Limescale buildup can affect heating efficiency.

4.3 Excessive Water Consumption

Superautomatic coffee machines perform internal rinsing cycles to maintain hygiene, which can lead to water collection in the drip tray.

- This is a normal function for proper cleaning and maintenance of the internal system.
- Regularly empty the drip tray as indicated by the machine.

4.4 Milk Not Frothing Correctly

- **Clean milk system:** Ensure the milk tank and frothing tube are thoroughly clean and free of blockages.
- **Use cold milk:** Always use fresh, cold milk for best frothing results.
- **Check milk type:** Different milk types (dairy, non-dairy) may froth differently.

For more detailed troubleshooting, please consult the complete user manual or contact customer support.

5. SPECIFICATIONS

Brand	Cecotec
Model	A90_EU01_120170
Power	1500W
Pressure	19 Bar
Water Tank Capacity	1.1 Liters
Coffee Bean Capacity	150 grams
Milk Tank Capacity	400 ml
Dimensions (L x W x H)	40.5 x 19 x 34.5 cm
Weight	7.92 kg
Special Features	Automatic cleaning function, Integrated conical grinder (5 levels), Thermoblock system

6. WARRANTY AND SUPPORT





Your Cecotec Cremmaet Latte Art coffee machine is covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions.

For technical assistance, spare parts, or further information, please visit the official Cecotec store or contact their customer support.

Official Cecotec Store: [Cecotec Store on Amazon](#)

© 2025 Cecotec. All rights reserved.

Related Documents - A90_EU01_120170

	<p>Cecotec Cremmaet Compact Automatic Coffee Machine User Manual</p> <p>Comprehensive user manual for the Cecotec Cremmaet Compact automatic coffee machine, covering safety instructions, operation, maintenance, troubleshooting, and technical specifications.</p>
	<p>Cecotec Cremmaet Compactccino Super-automatic Coffee Machine User Manual</p> <p>Comprehensive user manual for the Cecotec Cremmaet Compactccino Super-automatic Coffee Machine, covering safety instructions, operation, cleaning, maintenance, troubleshooting, and technical specifications.</p>
	<p>Cecotec Cremmaet Compactccino Super-automatic Coffee Machine User Manual</p> <p>Comprehensive user manual for the Cecotec Cremmaet Compactccino Super-automatic Coffee Machine. This guide provides detailed instructions on operation, cleaning, maintenance, and troubleshooting for models including Black, Black Rose, White Rose, and Black Silver. Learn to brew perfect coffee with your Cecotec machine.</p>
	<p>Cecotec Cremmaet Macchia Super-Automatic Coffee Machine User Manual</p> <p>Comprehensive user manual for the Cecotec Cremmaet Macchia super-automatic coffee machine, covering safety instructions, operation, cleaning, maintenance, and troubleshooting.</p>



[Cecotec FreeStyle Latte Capsule Coffee Machine User Manual](#)

Comprehensive user manual for the Cecotec FreeStyle Latte capsule coffee machine, covering setup, operation, cleaning, maintenance, troubleshooting, and technical specifications.



[Руководство пользователя Cecotec Cremmaet Compactccino Connected](#)

Полное руководство пользователя для автоматической кофемашины Cecotec Cremmaet Compactccino Connected. Содержит инструкции по безопасности, эксплуатации, уходу и устранению неполадок.