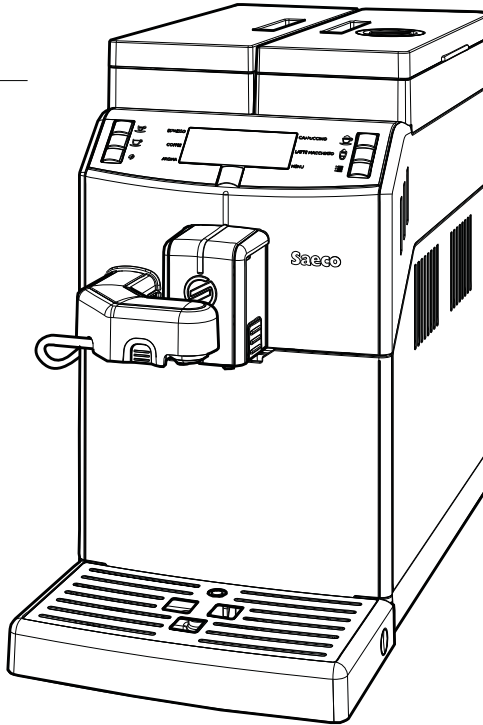




Automatic Machine for Espresso Coffee and Hot Beverages

Lirika

ONETOUCH
CAPPUCCINO 



Type: SUPO41EU

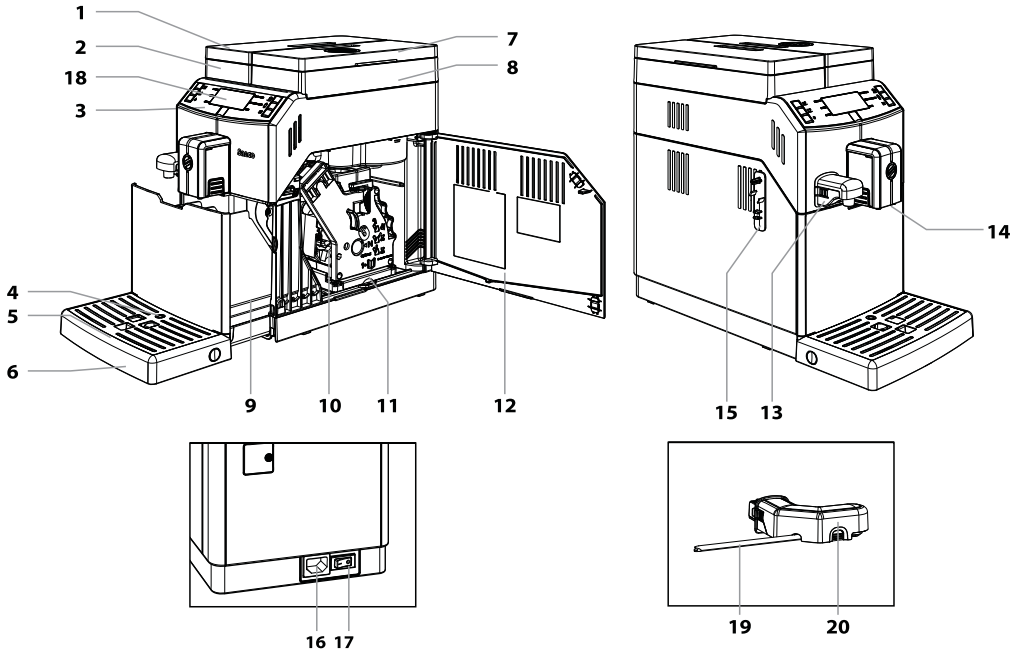


WARNING: Read these instructions carefully before using the machine.

OPERATION AND MAINTENANCE


UK

MAIN PARTS



1	Water tank lid
2	Water tank
3	Control panel
4	Full drip tray float
5	Cup holder grill
6	Drip tray
7	Coffee bean hopper lid
8	Coffee bean hopper
9	Coffee grounds drawer
10	Brew group

11	Coffee residues drawer
12	Service door
13	Hot water dispensing spout
14	Coffee dispensing spout
15	Support for hot water dispensing spout and suction tube for Cappuccinatore
16	Chassis plug
17	ON/OFF button
18	Display
19	Suction tube for Cappuccinatore
20	Cappuccinatore

 The "key to components" includes all machine models; check which one matches your machine. Certain functions may not be available.


SAFETY INSTRUCTIONS


- ⚠ Never allow water to come into contact with any of the electrical parts of the machine: danger of short circuit! Hot water and steam may cause scalding!**
- ⚠ Intended Use**
- ⚠ The machine is intended to be used in small offices/organisations only.
- ⚠ The machine may be used by children older than 8 and upwards or by persons with reduced physical, mental or sensory abilities or lacking sufficient experience and/or skills, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.
- ⚠ Children must not play with the appliance.**
- ⚠ Children cannot carry out any cleaning and maintenance operations unless they are supervised.**
- ⚠ Power Supply**
- ⚠ The machine must be connected to the power supply by the service provider, in accordance with its specifications.
- ⚠ Power cord**
- ⚠ Never use the machine if the power cord is defective.
- ⚠ Report any defects in the cord and/or plug to the service provider immediately.


- ⚠ Do not pass the power cord around corners, over sharp edges or over hot objects and keep it away from oil.
- ⚠ Do not touch the hot water wand with bare hands. Always use the handles or knobs provided.
- ⚠ Do not use the power cord to carry or pull the machine. Do not pull out the plug by the power cord or touch it with wet hands or feet. Do not let the power cord hang freely from tables or shelves.
- ⚠ **Danger of Burning**
- ⚠ Do not touch the hot water wand and/or the coffee/beverage dispensing spout.
- ⚠ **Fire Safety Precautions**
- ⚠ In case of fire, use carbon dioxide (CO₂) extinguishers. Do not use water or dry powder extinguishers.
- ⚠ **For the Safety of Others**
- ⚠ Ensure that children cannot play with the machine and/or the packaging materials.
- ⚠ **Suitable Location for Operation and Maintenance**
- ⚠ The machine should be installed by the service provider in accordance with the safety regulations in force at the time of installation.
- ⚠ Never direct the jet of hot water and/or steam towards yourself or others.

- ⚠ The machine may only be moved by the service provider.
- ⚠ Do not use the machine outdoors.
- ⚠ Do not install the machine in a location where water jets may be used.
- ⚠ Avoid placing open flames and/or incandescent objects near the machine so as not to damage or melt the machine housing.
- ⚠ Do not use in places where the temperature may drop to a level equal to and/or lower than 2°C or higher than 32°C. If the machine has been exposed to such conditions, alert the service provider, who will carry out a safety check.
- ⚠ The appliance must be installed horizontally.
- ⚠ The machine must only be installed in places where it can be checked by qualified staff.
- ⚠ **Cleaning**
- ⚠ Before cleaning the machine, the power button must be switched to OFF (0) and the plug must be removed from the power socket. Wait for the machine to cool down.
- ⚠ Never immerse the machine in water!
- ⚠ It is strictly forbidden to tamper with the internal parts of the machine.
- ⚠ Do not clean the machine using a jet of water.
- ⚠ The appliance and its components must be cleaned and washed following a period of inactivity.


Using Milk

 Milk must be used and stored in accordance with the instructions given on the manufacturer's original packaging.


 We accept no liability for use of milk unsuitable for human consumption.


 Milk must be kept cold, as high temperatures will make it turn sour - this is a natural characteristic of milk. For this reason, the Cappuccinatore must be cleaned after each use, as described in the manual.


Storing the Machine


 If the machine is to remain inactive for a long time, turn it off and unplug it. Store the machine in a dry place, out of the reach of children. Keep it protected from dust and dirt.

Repairs / Maintenance

 In case of breakdown, defect or a suspected fault resulting from a fall, immediately remove the plug from the power socket and alert the service provider or specialised technician.

 Never attempt to operate the machine if it is faulty.

 Only the service provider and/or technician may service or repair the machine.


 Only skilled and experienced people - with particular reference to safety and hygiene - are allowed to access the service area.


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I INTRODUCTION TO THE MANUAL


I.1 Preamble


 This publication is an essential part of the machine and must be read carefully for a proper use compliant with basic safety requirements.

 This manual contains the technical information necessary to properly perform the operating, installation, cleaning and maintenance procedures.

 Always refer to this manual before carrying out any operation.

 This publication should be carefully kept and must be provided with the machine throughout its service life, including any transfer of ownership.

 If this manual is damaged or lost, a copy may be requested from the manufacturer or the technical service by indicating the data contained on the data plate on the rear side of the machine.

 The manufacturer reserves the right to make changes without prior notice.

Manufacturer: SAECO Vending S.p.A.
Località Casona, 1066 - 40041 Gaggio Montano
Bologna, Italy

1.2 Icons Used

Various kinds of warnings are contained in this manual to highlight the different hazard or competence levels.

Each icon is followed by a message suggesting operating and behaviour procedures and providing useful information for the correct operation of the machine.

Warning

It is used to highlight danger situations for the persons in charge of using, refilling and servicing the machine.

Prohibition

It is used to highlight actions/operations not to be performed.

Important

It is used to indicate operations that, if correctly performed, preserve the correct operation of the machine.

Suggested solutions

It is used to indicate alternative procedures which make programming and/or maintenance operations quicker.

User

It is used to indicate the user of the machine. Users are not allowed to perform any cleaning or maintenance operations.

Supply operator

It is used to indicate those operations that must be performed only by the person in charge of refilling and cleaning the machine.


Supply operators can not perform any operations requiring a Maintenance Technician.

Maintenance technician

It is used to signal those operations that must be performed only by the specialised maintenance technicians.

2 INFORMATION ABOUT THE MACHINE

2.1 Information for the Maintenance Technician

 The appliance must be installed in a well-lit, sheltered and dry place and on a counter able to bear its weight.

To ensure its correct operation and reliability over time, comply with the following recommendations:

- ambient temperature: from +2°C to +32°C;
- maximum humidity allowed: 80% (non-condensed).

For special installations, not covered by this manual, please contact the dealer or the local importer. If this is not possible, please contact the Manufacturer.

The technical service is available for any explanation or information regarding the correct operation of the machine and to satisfy any request for spare parts supply or technical assistance.

The Maintenance Technician must carefully read and observe the safety warnings contained in this manual to ensure that installation, start-up, use and maintenance operations are performed in complete safety.

Only the Maintenance Technician is allowed to give the keys to access the internal parts of the machine to another operator (Supply operator), and is the sole responsible for any servicing procedure.

This manual is an essential part supplied with the machine and must always be available for consultation before carrying out any operation on the machine.


2.2 Description and Intended Use


This machine automatically brews:

- coffee and espresso coffee using instantly ground coffee beans;
- hot water to prepare beverages;
- milk-based beverages using the Cappuccinatore supplied.

The elegant machine housing has been designed for use in small offices, businesses and institutions.

Using the machine for any other purpose is considered dangerous and as a misuse.

 Misuse voids all forms of warranty, releasing the Manufacturer from any responsibility for damage to property and/or personal injury.

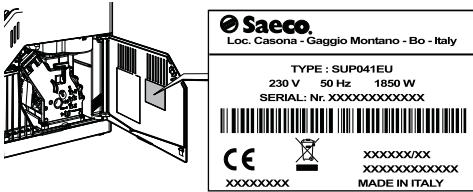
 The following are also considered misuse:

- any use other than the intended use and/or employing methods other than those described in this manual;
- any operation on the machine in breach of the instructions provided in this manual;
- any tampering with parts and/or safety devices not previously authorised by the Manufacturer and performed by unauthorised personnel;
- use of the machine outdoors.

In such cases, the user shall bear the costs of repair.


2.3 Appliance Identification


The appliance is identified by the model name and serial number shown on the special plate.



The plate contains the following data:

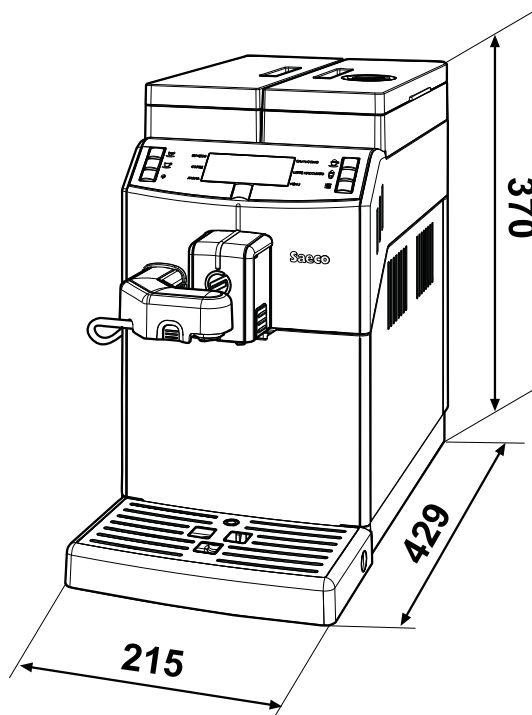
- name of the Manufacturer;
- marks of conformity;
- model;
- serial number;
- year and month of manufacture;
- supply voltage (V);
- supply frequency (Hz);
- electrical power consumption (W);
- appliance code.

 It is strictly forbidden to tamper with or modify the data plate.

 When contacting the technical service, always refer to this plate by indicating the technical data shown on it.

2.4 Technical Specifications

Size (w x h x d)	215 x 370 x 429 mm
Weight	approx. 8 kg
Machine housing material	Metal - Thermoplastic material
Power Rating	See the data plate
Supply Voltage	See the data plate
Power cord length	approx. 1,200 mm
Capacity	Water tank approx. 2.5 litres Coffee grounds drawer 15 grounds
Control panel	Front panel
A-weighted sound pressure level	less than 70 dB
Pump pressure	Max. 1.5 MPa (15.0 bar)
Operating conditions	Minimum temperature: above 2°C Maximum temperature: less than 32°C Maximum humidity: less than 80%
Safety devices	Boiler pressure safety valve Safety thermostat



Subject to engineering and manufacturing changes due to technological improvements.

3 SAFETY

3.1 Preamble

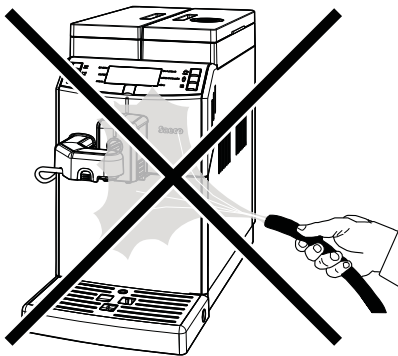
In accordance with the applicable standards and regulations, SAECO VENDING has prepared a technical file relating to the LIRIKA machine at its premises, acknowledging the following standards in the design stage:

- | | |
|----------------|-----------------|
| - EN 55014 | - EN 61000-4-4 |
| - EN 6100-3-2 | - EN 61000-4-5 |
| - EN 61000-3-3 | - EN 61000-4-11 |
| - EN 61000-4-2 | - EN 60335-2-75 |
| - EN 61000-4-3 | - EN 60335-1 |

3.2 General Safety Instructions

It is forbidden to:

- tamper with or disable the safety systems installed on the machine;
- perform maintenance operations on the appliance, before unplugging the power cord;
- install the appliance outdoors. It is advisable to place it in a dry place where the temperature does not drop below 2°C, in order to prevent any possible freezing.
- use the appliance for purposes other than those indicated in the sale contract and in this manual;
- electrically connect the appliance using multi-sockets or adapters;
- use jets of water for cleaning operations.





It is mandatory to:


- check conformity of the power supply;
- use original spare parts;
- carefully read the instructions contained in this manual and in the attached documents;
- use personal protective equipment when performing installation, testing and maintenance operations.

Precautionary measures to prevent human errors:

- make the operator aware of safety issues;
- handle the appliance, either packaged or unpackaged, in complete safety;
- deeply know the installation procedures, its correct operation and its limits;
- dismantle the appliance in complete safety, in accordance with the workers' health and environmental protection regulations in force.

 To prevent machining residues from coming into contact with the beverages, dispense about 0.5 l of water for each dispensing path before definitely starting the machine. The dispensed beverages can be drunk only after performing this operation.

 In case of failure or malfunctioning, please refer only to the qualified personnel of the technical service.

 The manufacturer is not liable for damage to persons or property resulting from failure to follow the safety instructions provided in this section.

3.3 Operator Requirements


Three operators with different skills are required in order to guarantee the appliance's safety:

 User

The user is not allowed to access the internal parts of the machine.


 Supply operator

Only the Maintenance Technician is allowed to keep the keys to access the internal parts of the machine, and is in charge of refilling the machine with products, cleaning the outside of the appliance, turning it on and off.


 The Supply operator is not allowed to carry out operations indicated in this manual as competence of the Maintenance Technician.


 Maintenance technician


The maintenance technician is the only person authorised to service the machine, start the programming procedures and perform the adjustment, set up and maintenance operations.

 Access to the internal area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.


3.4 Residual Risks

 The dispensing outlet has no guards to prevent accidental hand contact with coffee or hot water.

 Risk of burning if the hands are placed inside the outlet during beverage brewing.


 Before brewing a beverage make sure that the previous one has already been picked up and that the cup support is empty.

4 HANDLING AND STORAGE

 All the operations described in this chapter must be performed exclusively by the service provider or a specialised technician, who shall organise all the operating steps and use only suitable means to ensure strict compliance with the safety regulations in force.

4.1 Unloading and Handling

Unloading from the transport vehicle and handling operations of the appliance must be carried out by qualified personnel only and using suitable equipment.

 The appliance must always be kept in upright position.

 Do not:

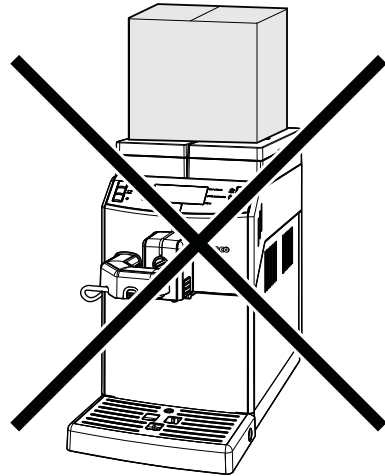
- drag the appliance;
- overturn or lay down the appliance during transport and handling;
- shake the appliance;
- lift the appliance by using ropes or cranes;
- leave the appliance exposed to bad weather, in humid areas or close to heat sources.


4.2 Storage

The machine is packed in cardboard and expanded polystyrene packaging.


If the appliance is not immediately installed, it shall be kept in a sheltered place according to the following instructions:

- the packaged appliance shall be stored in a closed, dry area at a temperature between 1°C and 40°C;
- maximum humidity below 90% (non-condensed);
- do not put other appliances or boxes on the appliance;
- in any case, it is good practice to protect the appliance from possible deposits of dust or other substances.




 Due to the total weight of the packaged product, do not stack more than three machines on top of each other. The machine should be stored in its original packaging, in a dry and/or dust-FREE place.

5 INSTALLATION

 All the operations described in this chapter must be performed exclusively by the service provider or a specialised technician, who shall organise all the operating steps and use only suitable means to ensure strict compliance with the safety regulations in force.

5.1 Cautions

 The appliance cannot be installed in external areas. Avoid placing it in areas where the temperature is lower than 2°C or higher than 32°C and in particularly humid or dusty places. It should neither be installed in places where water jets are used for cleaning operations nor where there is a risk of fire or explosion.

Make sure that the installation place is compatible with the following specifications, before unpacking the appliance:

- the power socket which the appliance is connected to should be easily accessible and at a distance not higher than 1.2 metres;
- the gradient of the supporting surface should NOT exceed 2°;
- the socket voltage must correspond to that indicated on the appliance data plate.

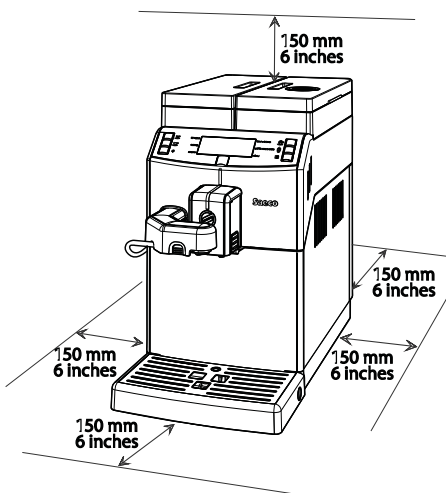
 The appliance must be installed on a horizontal surface.

⚠ Access to the machine and the plug should be kept clear at all times in order to allow users to easily reach them and to leave the area immediately if required.

⚠ The presence of magnetic fields or proximity to electrical machines which generate interference could cause the electronic controls of the machine to malfunction. At temperatures close to 0°C, internal parts containing water are at risk of freezing. Do not use the machine under these conditions.

The following illustration shows the required access distances:

- to the keypad on the front of the appliance;
- to the service units in the event of malfunction.



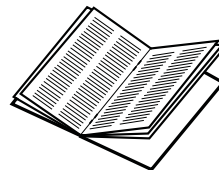
5.2 Unpacking and Positioning

On receipt of the appliance, make sure that it has not suffered any damage during transport or that the packaging has not been unduly opened with consequent stealing of the components contained in it. If damage of any kind is found, the courier must be informed and notice must be immediately given to the importer or to the seller. If these are not in the purchaser's country, please contact the manufacturing company directly.

An accessories bag is supplied with the machine.

List of Standard Accessories

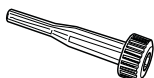
Manual: instructions on how to use the machine.



Power cord: to connect the machine to the mains.

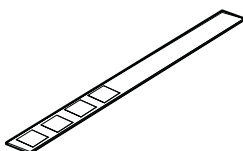


Grinder adjustment key: for coffee grinder adjustment.

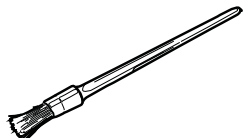


List of Optional Accessories

Water hardness test: quick test to determine the actual hardness of the water used to prepare beverages; this test is of fundamental importance to set the water hardness in the machine.



Cleaning brush: to remove the coffee powder from the service compartment.



Lubricating grease: to lubricate the Brew Group at periodic intervals.



Descaling solution: to remove limescale build-up in the water circuit caused by normal use.

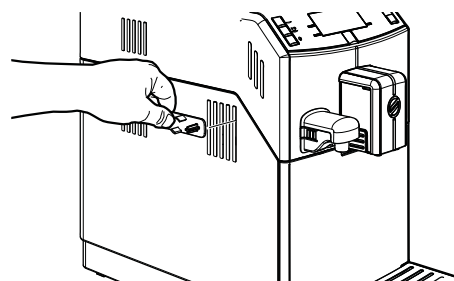


"Intenza +" water filter: to remove any unpleasant flavours in the water and reduce water hardness. This will improve machine use.

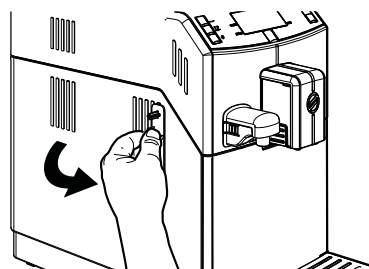


5.3 Tube Support Assembly


Insert the tube support into the first slot as shown in the figure.




Rotate the support 90° until it is properly positioned.





5.4 Connection to the Electric Network

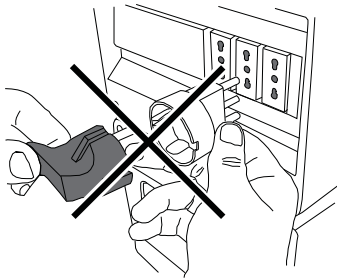
 This operation must only be performed by specialised technical personnel or by the service provider.


 The Maintenance Technician, who is in charge of the appliance's installation, shall make sure that:

- the power supply system complies with the safety instructions in force;
- the voltage corresponds to that indicated on the appliance data plate.

 In case of doubt, do not proceed with the installation and ask qualified and authorised personnel to accurately check the system.

 Do not use adapters or multi-sockets.



 Make sure that the power cord plug is easily reachable after installation.

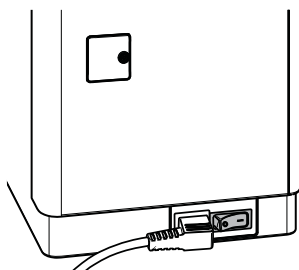
6 DESCRIPTION OF CONTROLS

6.1 Power button

It is located in the lower left part in the rear of the machine.

If set to the "I" position the machine turns on (electrical functions enabled).


If set to the "O" position the machine turns off (electrical functions disabled).




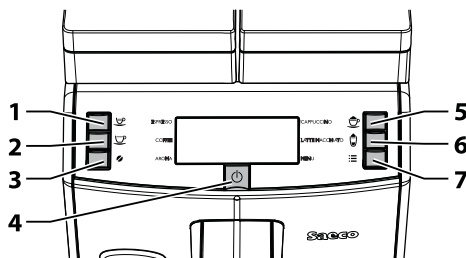
6.2 Display

The display shows the messages during normal operation and during the programming and maintenance phase.

6.3 Keypad

 The function of each button changes according to the change of the appliance phase (ordinary dispensing or programming phase).

 Each button has a double function according to the appliance state (normal operation or programming).



1	"Espresso" button
2	"Coffee" button
3	"Aroma" button
4	"Stand-by" button
5	"Cappuccino" button
6	"Latte Macchiato" button
7	"MENU" button

6.4 Button Description during Normal Operation

"Espresso" button

When this button is pressed, an espresso coffee is brewed.

"COFFEE" button

When this button is pressed, a cup of coffee is brewed.

"Aroma" button

When this button is pressed, the aroma of the coffee to be brewed can be selected.

"Stand-by" button

When this button is pressed, the machine Stand-by mode is activated.

"Cappuccino" button

When this button is pressed, a cappuccino is brewed.

"Latte Macchiato" button

When this button is pressed, a Latte Macchiato is brewed.

"MENU" button


By pressing this button, you can access the special beverage menu or the user menu, allowing you to program certain parameters relating to machine operation.

7 SUPPLY AND START UP

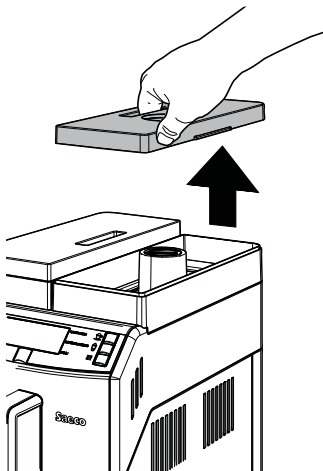
7.1 Coffee Blends


- We recommend using fresh, non-oily and medium-ground coffee.
- Use an espresso coffee blend.
- Use the special blends for espresso machines to obtain a strong and aromatic coffee.
- Keep coffee in a cool place in an airtight sealed container.

7.2 Coffee Bean Supply

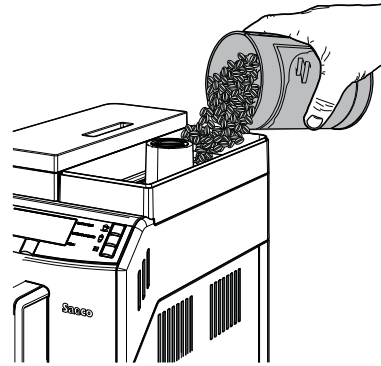
 Only coffee beans must be put into the coffee bean hopper. Ground coffee, instant coffee or any other object may damage the machine.


Remove the coffee bean hopper lid.




 The coffee bean hopper may be provided with different safety features according to the regulations of the country of use of the machine.

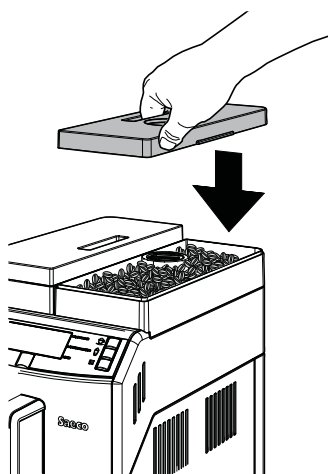
Pour the coffee beans into the hopper.




 When filling the coffee bean hopper, use sterile disposable gloves to prevent bacteriological contamination.

 If the water tank is not inserted, check that no coffee beans fall into the tank compartment. If this happens, remove them to avoid any malfunctions.

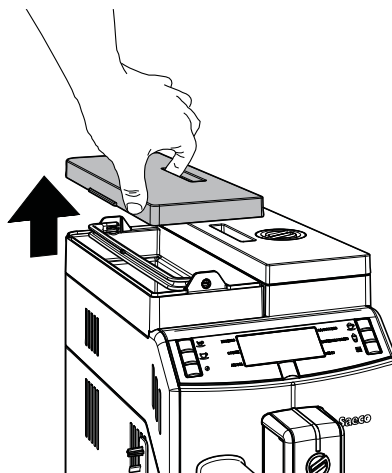
Refit the coffee bean hopper lid.



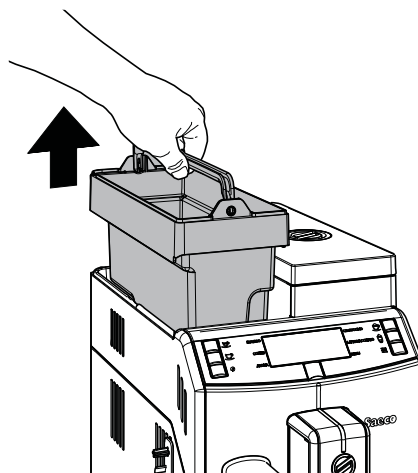
7.3 Filling the Water Tank

 Before using the machine for the first time, wash the water tank carefully. Fill the water tank with fresh drinking water only. Hot or carbonated water, as well as other liquids, will damage the machine.

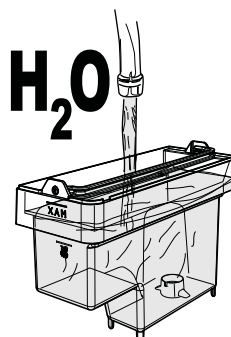
Remove the lid from the water tank.




Remove the tank; lift it using the inside handle.

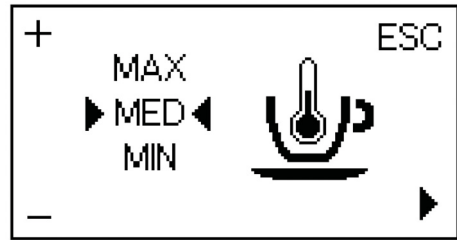


Rinse and fill it with fresh water; do not exceed the level (MAX) indicated on the tank.



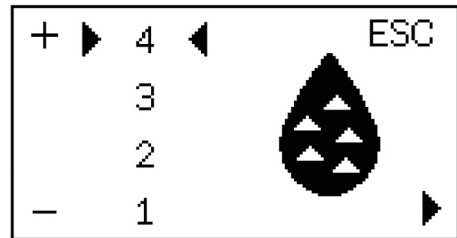
 When filling the water tank, use sterile disposable gloves to prevent bacteriological contamination.

Switch to programming mode as described in section "Access to the Programming Menu".



Insert the water tank back into its seat and refit the lid.


Press the "Menu" button until the following menu is displayed:




7.4 Measuring and Adjusting Water Hardness

Measuring water hardness is very important in order to correctly manage the "INTENZA+" filter and the frequency with which the machine must be descaled.

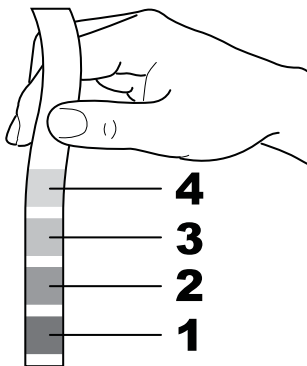
Immerse the water hardness test strip in water for 1 second.

 the test strip is only valid for one measurement.

 The machine is supplied with standard adjustments, suitable for most uses.

Check how many squares change colour and then consult the table.

Press the "Espresso" button to increase the value or the "Aroma" button to decrease the value. Press the "Menu" button to confirm the selected change.




After adjusting water hardness, install the filter (Intenza+) as described in the following section. Exit programming mode as described in section "Button Description in Programming Mode".


The numbers correspond to the settings indicated in the following machine adjustments.

7.5 "INTENZA+" Water Filter

1	HARDNESS 1 (very soft)
2	HARDNESS 2 (soft)
3	HARDNESS 3 (medium)
4	HARDNESS 4 (hard)

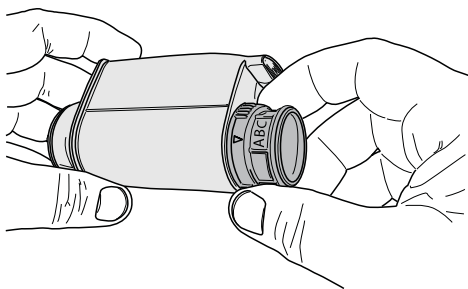
Water is a key element for a good espresso coffee. Therefore, it should always be filtered in a professional manner. That is why all Saeco machines can be equipped with the INTENZA+ filter. This filter is easy to use and its sophisticated technology is effective in preventing limescale build-up. This way, water will always be perfect and will give a much more intense aroma to your espresso coffee.

 The anti-scale filter should be replaced whenever indicated by the machine. Before descaling, remove the anti-scale filter from the water tank.

 Measuring water hardness is very important in order to correctly manage the "INTENZA+" water filter and the frequency with which the machine must be descaled.

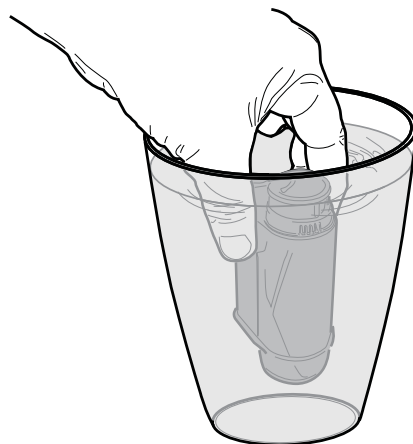
Remove the "INTENZA+" water filter from its packaging. The filter should be set according to the measurements performed to set water hardness.

Use the water hardness test strip provided with the machine. Set the "Intenza Aroma System" as specified on the filter package (see section "Measuring and Adjusting Water Hardness").

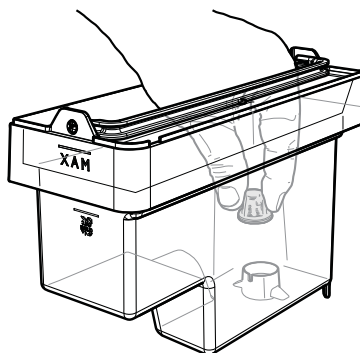


A	Soft water
B	Hard water (standard)
C	Very hard water

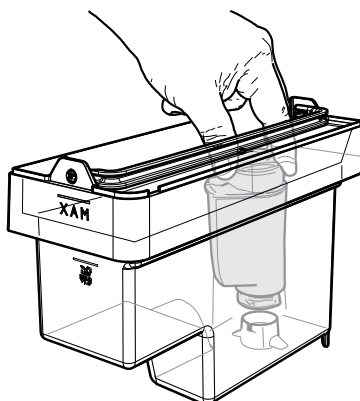
Immerse the "INTENZA+" water filter vertically in cold water (with the opening positioned upwards) and gently press its sides to let the air bubbles out.



Remove the tank from the machine and empty it. Remove the small white filter from the tank and store it in a dry place sheltered from dust.

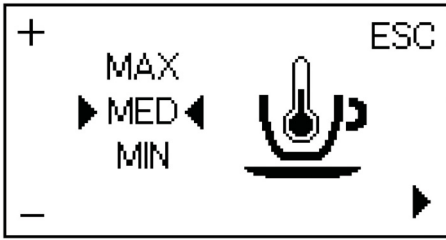


Put the filter into the empty tank. Press it to its limit stop.



Fill the tank with fresh drinking water and reinsert it into the machine.

Switch to programming mode as described in section "Access to the Programming Menu".



Press the "Menu" button until the following menu is displayed:



Press the "Espresso" button to select "ON" and press the "Menu" button to confirm.

Exit the programming menu and dispense about half the water tank content to activate the filter.

Fill the water tank again up to the MAX level with fresh drinking water.

7.5.1 Replacing the "Intenza+" Water Filter

If the filter is already installed and the machine indicates that it must be replaced, proceed as previously described.

When accessing the programming page, the "RESET" option will also be available.




Select this option to reset the alarm.


7.5.2 Removing the "Intenza+" Water Filter


If the filter is installed in the machine and you want to remove it, access the programming page and select the "OFF" option.



 It is important to reinstall the small white filter that was previously removed while installing the "INTENZA+" water filter.

7.6 Coffee Grind Adjustment

 Do not pour ground and/or instant coffee into the coffee bean hopper. Do not put any material other than coffee beans into the hopper.

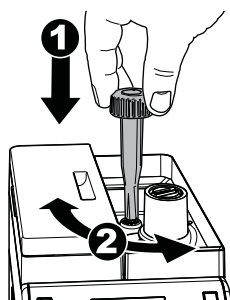
 The coffee grinder contains moving parts that may be dangerous. Do not insert fingers and/or other objects.

⚠ Turn off the machine by pressing the ON/OFF button and remove the plug from the socket before carrying out any type of operation inside the coffee bean hopper.

⚠ The grinder adjustment knob inside the coffee bean hopper must be turned only when the ceramic coffee grinder is in use.

This adjustment can be carried out by pressing and turning the grinder adjustment knob inside the coffee bean hopper using the coffee grinder adjustment key provided with the machine.

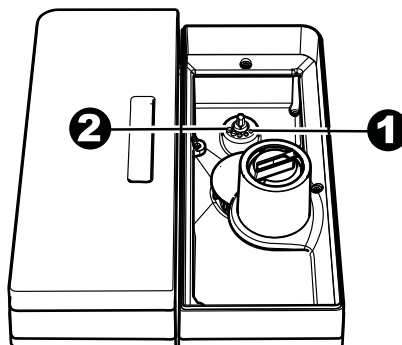
Press and turn the grinder adjustment knob one notch at a time. You will taste the difference after brewing 2-3 cups of coffee.



The reference marks indicate the grind setting.

There are different grind settings to choose from with the following references:

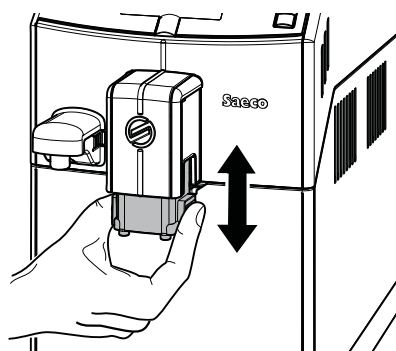
- 1 - Fine grind
- 2 - Coarse grind



7.7 Adjusting the Coffee Dispensing Spout

Most of the cups available on the market can be used with this coffee machine.

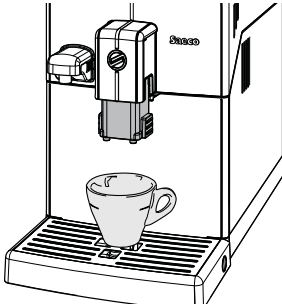
The height of the dispensing spout can be adjusted to better fit the dimensions of the cups that you wish to use.



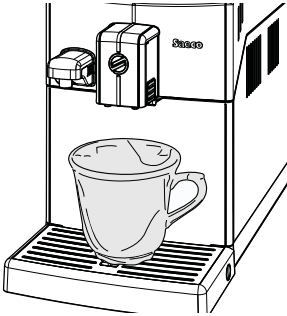
Manually move the dispensing spout up or down to adjust its height.

The recommended positions are:

- When using small cups.



- When using large cups and/or Latte Macchiato cups.

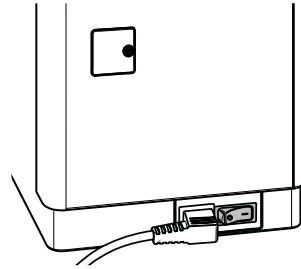


Two cups can be placed under the dispensing spout to brew two cups of coffee at the same time.



7.8 Turning on/off the Machine

The machine can be turned on/off by pressing the button located to the rear of the machine.



7.9 First Use - Use after a Long Period of Inactivity

Refill the machine (follow the instructions above).

Connect the plug of the appliance to the mains (see section "Connection to the Electric Network").

For a perfect Espresso: rinse the coffee circuit if using the machine for the first time or after a long period of inactivity.

These simple operations will allow you to always brew excellent coffee.

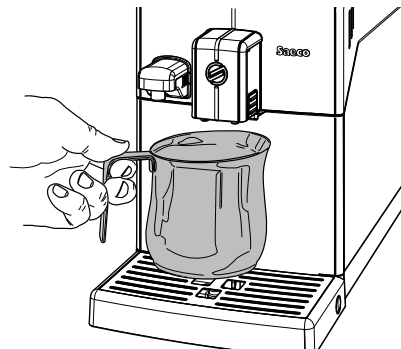
They have to be performed:

- at first start-up;
- when the machine remains inactive for a long time (more than 2 weeks).

7.9.1 At First Start-up

Simply press the "Stand-by" button to turn on the machine. The control panel indicates that the circuit must be primed.

Place a large container under the dispensing spout.



The machine automatically starts circuit priming.

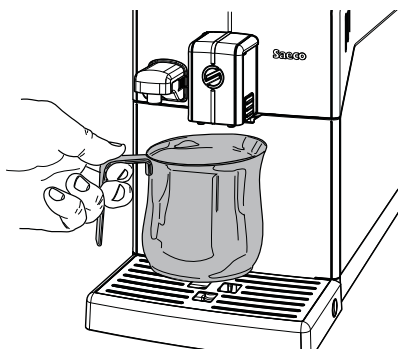


It will then carry out the warm-up and rinse cycle as described in section "Warm-up and Rinsing".

7.9.2 After a Period of Inactivity

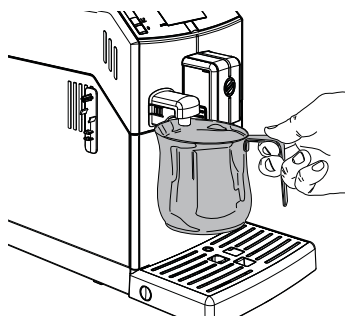
Empty the water tank, wash and rinse it and fill it with fresh water (see section "Filling the Water Tank").

Place a large container under the dispensing spout.



Press the "Coffee" button to start brewing. The machine starts brewing coffee from the dispensing spout. Wait until brewing has been completed and empty the container. Repeat the brewing process 3 times.

Place a container under the hot water/steam wand.



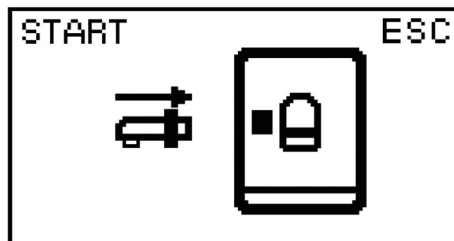
Press the "Menu" button. The following screen is displayed:



Press the "Latte Macchiato" button. The following screen is displayed:



Press the "Latte Macchiato" button again to start dispensing. The following screen is displayed:



The machine reminds you to install the water dispensing spout. Check that the water dispensing spout is correctly installed. Press the "Espresso" button to confirm. The machine starts dispensing hot water. Dispense water until the no water icon is displayed.



When the hot water dispensing procedure has been completed, empty the container.

Fill the water tank again up to the MAX level.

The machine is now ready for use.

7.10 **Washing the Parts coming into Contact with Food**

Rinse all the parts coming into contact with food.

- Thoroughly wash your hands.
- Prepare a chlorine-based, antibacterial disinfecting solution (the products can be purchased at the chemist's) following the concentrations indicated on the product.
- Remove all product containers from the appliance.
- Remove the container lids and product chutes. Immerse all these parts in the previously prepared solution.

7.11 **Using the Appliance**




Before using the machine, read this manual carefully and make sure users are familiar with the machine.





After the machine has not been used for a certain time, it is recommended to read section "First Use - Use after a Long Period of Inactivity" again, before using the module again.

The beverage selection modes are indicated in chapter "Operation and Use".

8 PROGRAMMING MENU

 This chapter contains instructions on how to set and change the programming parameters of the appliance.

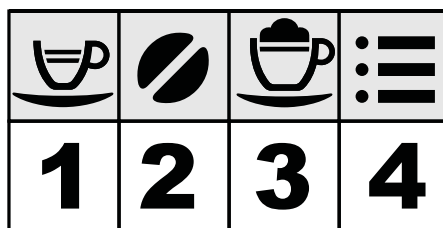
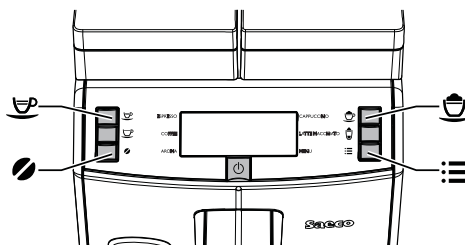
 Therefore it is necessary to carefully read it and to understand the exact sequence of operations before performing them.

 All the operations described in this chapter must be performed exclusively by the service provider or a specialised technician, who shall organise all the operating steps and use only suitable means to ensure strict compliance with the safety regulations in force.

The specialised technician or the service provider can change some of the machine operating parameters to suit the needs of the users.

8.1 Button Description in Programming Mode

Use the buttons described below to scroll the appliance menus.



Button 1: Espresso

This button allows the parameters to be changed when they are displayed.
(+) increases the value

Button 2: Aroma

This button allows the parameters to be changed when they are displayed.
(-) decreases the value

Button 3: Cappuccino

This button allows the user to exit without changing the edited or selected parameter.
press it repeatedly to exit programming mode.

Button 4: Menu

This button allows the user to:
1 scroll through the menu pages;
2 confirm the parameter/value after changing it.

8.2 User Programming

Certain machine parameters can be programmed to improve the brewing of a desired product, and to better manage machine operation.

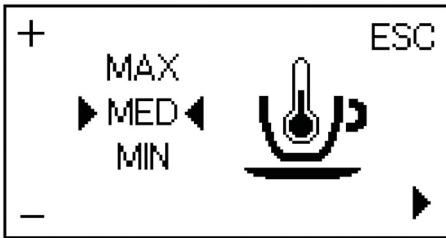
Press the "MENU" button to access programming.

The following screen is displayed:



Press the "COFFEE" button.

The main screen will be displayed.



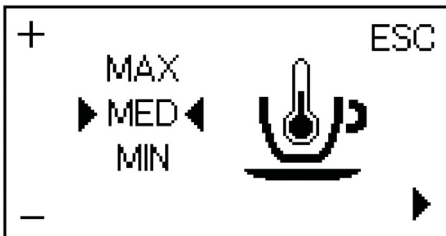
The first screen appears, which allows the coffee brewing temperature to be changed.

8.2.1 Machine Functions

The following functions can be programmed:

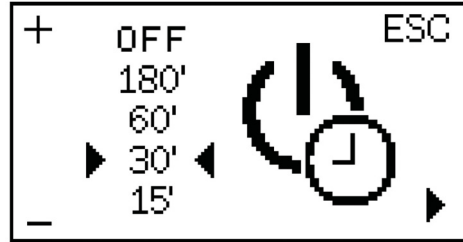
Coffee temperature

This function allows you to adjust the coffee brewing temperature.



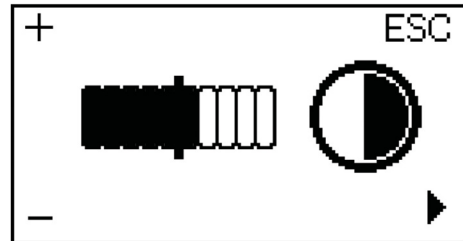
Timer (stand-by)

This function allows you to adjust the time taken for the machine to go into stand-by mode after the last brewing.



Contrast

This function allows you to adjust the contrast of the display to better view the messages.



8.2.2 Programming Machine Functions

This example shows how to program the display contrast. Proceed in the same way to program the other functions.

The programming menu can only be accessed when the machine is on and shows the display.

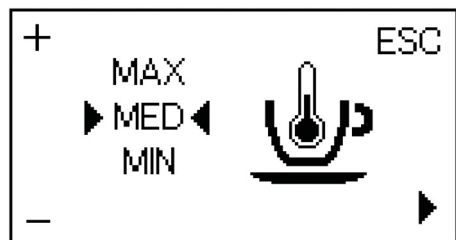


Press the "MENU" button to access programming.

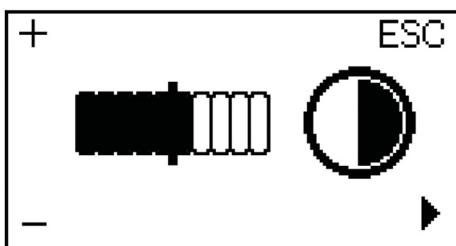
The following screen is displayed:



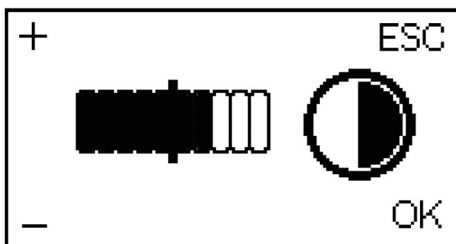
Press the "COFFEE" button.
The main screen will be displayed.



Press the "MENU" button to scroll the options until the display contrast function is displayed.



Press the "ESPRESSO" and "Aroma" buttons to increase or decrease the value of the function.



Once the value has been changed, the "OK" message appears.

Press the "MENU" button to confirm the change.

Press the "Cappuccino" button to exit programming.



The machine will automatically exit programming mode if you do not press any button for 3 minutes. The values that have been changed but not confirmed will not be saved.

8.3 Service Provider Programming

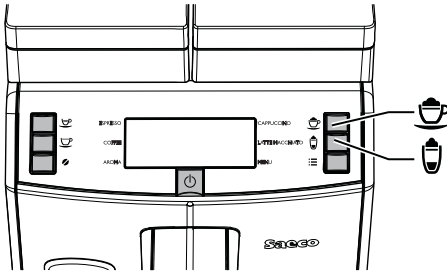
The structure of the programming menu is indicated in section "Structure of the Programming Menu".

The section "Description of Messages in the Programming Menu" describes all the items in the programming menu.

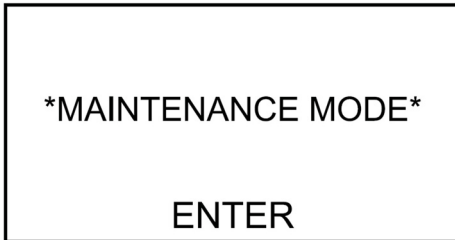
8.3.1 Access to the Programming Menu

Proceed as follows to access programming mode.

With the machine turned on, press and hold the "Cappuccino" and the "Latte Macchiato" buttons at the same time for 7 seconds.



The following screen is displayed:




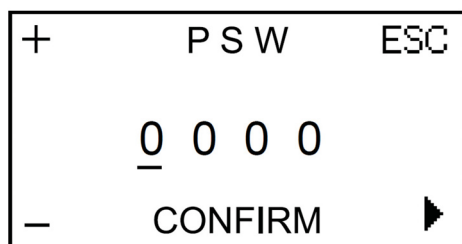
Press the "Stand-by" button to access programming.

The above mentioned procedure can only be used to access the programming menu when the machine has reached operating temperature. To execute certain programmes (e.g. DESCALING), the machine will manage the procedure automatically and warm up according to the manufacturer's settings.

After 3 minutes of inactivity, the machine will exit programming mode and return to standard operating mode.

The menu should be PASSWORD-protected.


 The PASSWORD will not be requested if set on the default value (0000). It should be changed upon first use to prevent unauthorised access. After this change, the password must be entered each time the display shows:



Refer to section "Password Setting" to set the PASSWORD; this section describes how to set it.

To enter the password:

- Press the "ESPRESSO" button or the "Aroma" button to set the desired number.
- Press the "MENU" button to move on to the next number (when it gets to the end, it will start again from the beginning).
- Repeat the steps until the set password has been entered.
- Press the "Stand-by" button to confirm and to access programming mode.

 If the PASSWORD is forgotten, you can reset it by entering a PUK code. You have to request the PUK code to the Saeco service centre, who will guide you through the procedure.

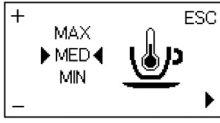
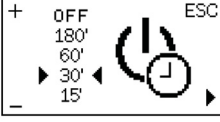

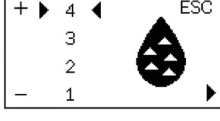
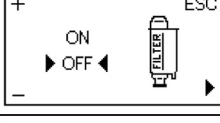

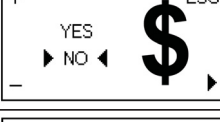

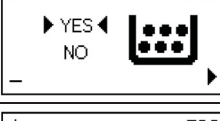
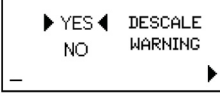
8.3.2 Structure of the Programming Menu

This menu allows you to manage certain machine operation parameters.

The main items of the programming menu are:

MENU ITEM
Coffee temperature
Timer (stand-by)
Contrast
WATER HARDNESS
"INTENZA+" water filter
Descaling cycle
CREDIT MANAGEMENT
Credit charging
Coffee grounds drawer full alarm
Descale warning
Password
Password setting
Coffee counters
Factory settings

8.3.3 Description of Messages in the Programming Menu

DISPLAY	MENU ITEM	Description
	Coffee temperature	This function allows you to adjust the coffee brewing temperature.
	Timer (stand-by)	This function allows you to adjust the time taken for the machine to go into stand-by mode after the last brewing. NOTE: If the "OFF" value is selected, this function is disabled and the machine will always stay active.
	Contrast	This function allows you to adjust the contrast of the display to better view the messages.
	WATER HARDNESS	This function allows you to adjust the water hardness settings according to the area where you live. 1 = very soft water 2 = soft water 3 = hard water 4 = very hard water For more details, see the "Measuring and Adjusting Water Hardness" chapter.
	"INTENZA+" water filter	This function allows you to manage the "INTENZA+" water filter. For more details, see the chapter related to filter handling.
	Descaling cycle	This function allows you to run the descaling cycle.
	CREDIT MANAGEMENT	This function activates credit management.
	Credit charging	This function activates credit charging. NOTE: This function is displayed only if the "Credit management" function is set to "YES". You can access by pressing the "Stand-by" button.
	Coffee grounds drawer full alarm	This function allows you to enable/disable the alarm warning the user that the coffee grounds drawer needs to be emptied. NOTE: Disabling this alarm may cause machine malfunctions, since the coffee grounds may block the brew group.
	Descal warning	This function allows you to activate or deactivate the descaling warning signal. Damage resulting from failure to descale the machine is not covered by warranty.

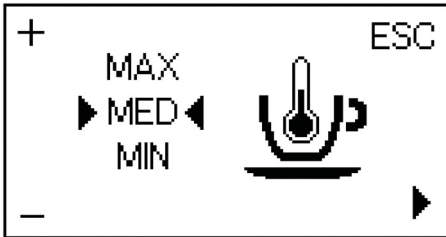
DISPLAY	MENU ITEM	Description
	Password	This function activates the password used to access machine programming mode.
	Password setting	This function changes the password used to access machine programming mode. NOTE: This function is displayed only if the "Password" function is set to "YES". You can access by pressing the "Stand-by" button.
	Coffee counters	This function allows you to check how many coffee cups have been brewed. The number is shown in correspondence of the letters (XX). The number cannot be reset.
	Factory settings	This function resets the factory settings when a malfunction occurs.

8.3.4 Password setting

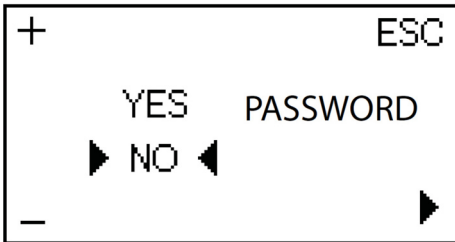
The PASSWORD must be set by the service provider in order to prevent access by unauthorised personnel who could change the machine settings and cause malfunctions.

To set the PASSWORD, proceed as follows:

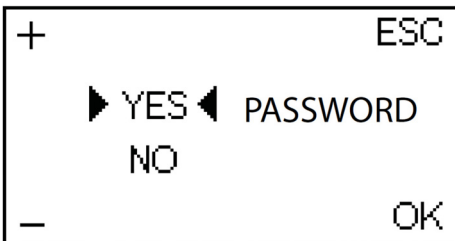
Switch to programming mode as described in section "Access to the Programming Menu".



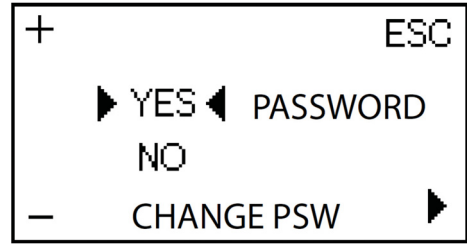
Press the "Menu" button until the following menu is displayed:



Press the "ESPRESSO" button or the "Aroma" button to select "YES".

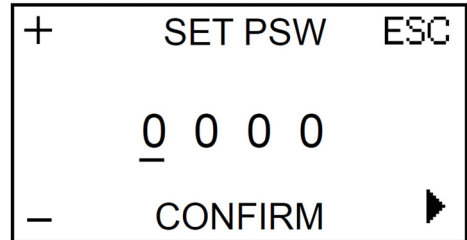


Press the "MENU" button to confirm.



The option "CHANGE PSW" will be displayed, which will allow the password to be set.

Press the "Stand-by" button to confirm and set the password.




To enter the password:

Press the "ESPRESSO" button or the "Aroma" button to set the desired number.

Press the "MENU" button to move on to the next number (when it gets to the end, it will start again from the beginning).

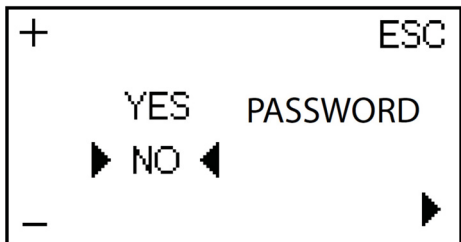
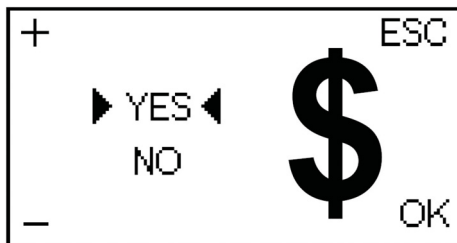
Repeat the steps until the set password has been entered.

Press the "Stand-by" button to confirm the password and to exit the menu.

 You can exit the change menu at any time without saving the setting by pressing the "Cappuccino" button.

If "NO" is selected from the "PASSWORD" menu, the saved password will be cancelled.

Press the "ESPRESSO" button or the "Aroma" button to select "YES".



Press the "MENU" button to confirm.

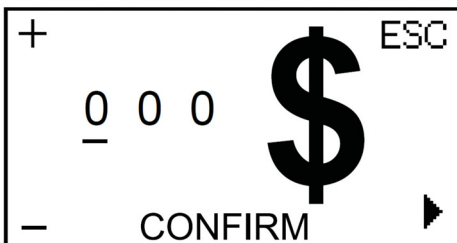
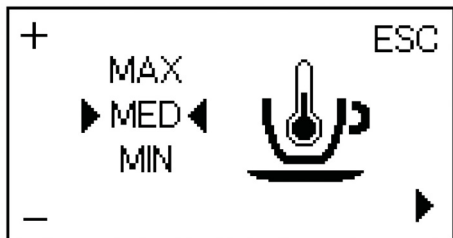


8.3.5 Setting Credits

Credits can be set to allow coffee to be brewed under the strict control of the service provider. To set the credits, proceed as follows:

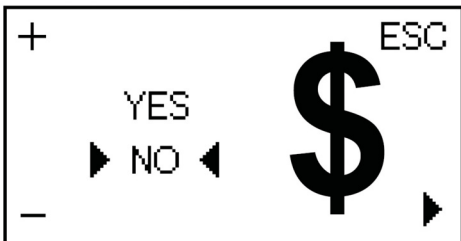
Switch to programming mode as described in section "Access to the Programming Menu".

The option "SET CREDITS" will be displayed, which will allow the number of credits to be manually entered. Press the "Stand-By" button to confirm and to access the credit charging page.



Press the "Menu" button until the following menu is displayed:

To charge credits:
Press the "ESPRESSO" button or the "Aroma" button to set the desired number.




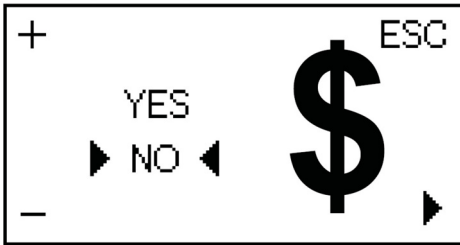
Press the "MENU" button to move on to the next number (when it gets to the end, it will start again from the beginning).

Repeat the steps until the desired number of credits has been entered.


You can exit the change menu at any time without saving the setting by pressing the "Cappuccino" button.


Press the "Stand-By" button to confirm the number of credits and to exit the menu.


 If "NO" is selected from the "CREDIT MANAGEMENT" menu, the charged credits will remain in the memory even though they will not be counted each time a coffee is brewed.




9 OPERATION AND USE

 The use by children older than 8 years or by persons with reduced physical, mental or sensory abilities or with lack of experience and skills is allowed, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.

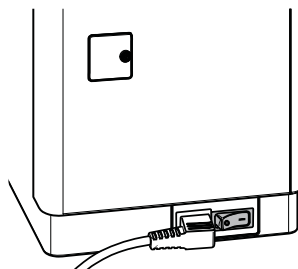
 Children must not play with the appliance. Children must not carry out any cleaning and maintenance operations without being monitored.

 For hygienic reasons, after the machine has not been used for a long time, it is recommended to thoroughly rinse the circuit.


9.1 Turning on the Machine

 Connection to the power supply should be carried out exclusively by the service provider!

Before turning on the machine, ensure that the plug is correctly inserted in the power socket. To turn on the machine, move the power button on the back of the machine to "I".

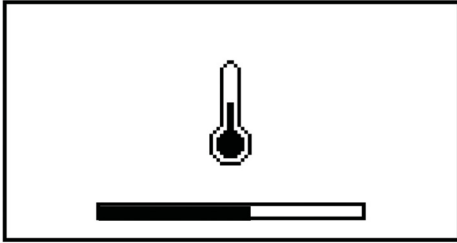



After carrying out a check cycle, the machine goes into stand-by mode. During this phase, the "Stand-by" button is flashing. To turn on the machine simply press the "Stand-by" button.

 Once warm-up has been completed, the machine performs a rinse cycle of the internal circuits. A small amount of water is dispensed during this process. Wait for this cycle to be completed.

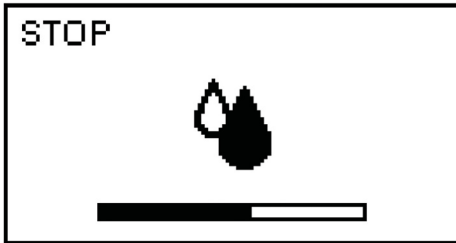
9.2 Warm-up and Rinsing


Upon start-up, the machine activates the warm-up phase. Wait until it is completed.



 The progress bar indicates that the machine is heating up the system.

Once warm-up has been completed, the machine performs a rinse cycle of the internal circuits.




 The progress bar indicates that the machine is performing the rinse cycle of the system.

A small amount of water is dispensed from the coffee dispensing spout. Wait until the cycle is completed.

The cycle can be stopped by pressing the "Espresso" button.

Then the machine is ready for use.



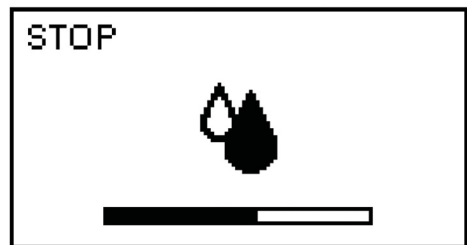
 If the machine is used for the first time or after a long period of inactivity, contact the Service Provider to start it up.

9.3 Rinse/Self-Cleaning Cycle

This cycle allows the internal coffee circuits to be rinsed with fresh water. This cycle is only carried out at the end of the warm-up phase in the following cases:

- Upon machine start-up, when the boiler is cold;
- After priming the circuit, if the boiler is cold;
- During the Stand-by preparation phase (if at least one coffee-based product has been brewed);
- When turning off the machine after pressing the "Stand-by" button (if at least a coffee product has been brewed).

A small amount of water will be dispensed to rinse and heat all the machine parts. This icon is displayed.




Wait for this cycle to be completed automatically. The dispensing process can be stopped by pressing the "Espresso" button.

9.4 Eco-friendly: Stand-by


The machine is designed for energy saving.

The machine automatically turns off after 30 minutes of inactivity.

 During the turn-off phase, the machine will perform a rinse cycle if a coffee product has been brewed. Time can be programmed according to your needs (see instructions in chapter "User Programming").

Simply press the "Stand-by" button to restart the machine (if the power button is set to "I").

In this case the machine will go through the rinse cycle only if the boiler is cold.

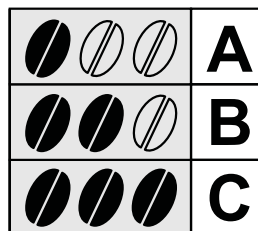
 If needed, this function can be disabled by the service provider.

9.5 Adjusting the Aroma (Coffee Strength)

Choose your favourite coffee blend and adjust the amount of coffee to be ground according to your personal taste.

 Selection must be made prior to selecting coffee.

You can choose from three options by pressing the "Aroma" button. Each time the button is pressed, the aroma changes by one degree, according to the selected amount:



A = mild aroma

B = medium aroma

C = strong aroma

9.6 Brewing Coffee

To brew coffee, press and release: the "Espresso" button for an espresso; the following icon is displayed.




or the "Coffee" button for a cup of coffee; the following icon is displayed.





Then the brewing cycle starts:

Press the desired button once to brew 1 cup of coffee.

Press the desired button twice consecutively to brew 2 cups of coffee.

 To brew 2 coffees, the machine automatically grinds and doses the correct amount of coffee. Brewing two cups of coffee requires two grinding cycles and two brewing cycles automatically carried out by the machine; the display shows the 2 cups icon.

 Brewing cannot be stopped during the prebrewing cycle.

 The machine is adjusted to brew a true Italian espresso coffee. This feature may slightly lengthen the brewing time, allowing the intense coffee flavour to fully develop.



Once the prebrewing cycle has been completed, coffee begins to come out of the dispensing spout.

Coffee brewing stops automatically when the preset level is reached. It is nevertheless possible to interrupt coffee brewing by pressing the "Espresso" button.

9.7 Adjusting the Coffee Length

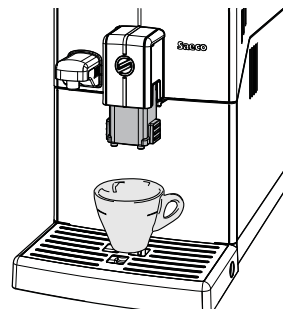
The machine allows you to adjust the amount of brewed coffee according to your taste and the size of your cups.

Each time the "Espresso" or "Coffee" button is pressed, the machine brews a pre-set amount of coffee.

Each button may be programmed for a specific brew setting. This programming is individually set.

The following procedure describes the "Espresso" button programming.

Place a cup under the dispensing spout.



Press and hold the "Espresso" button until the "MEMO" icon is displayed, then release the button. The machine is now in "dose programming" mode.




The machine starts brewing coffee.



When the "STOP" icon is displayed, press the "Espresso" button as soon as the desired amount of coffee is reached.


The "Espresso" button is now programmed; every time it is pressed, the machine will dispense the same amount of espresso that was programmed.


 Follow the same procedure to program the "Coffee" button.

You should always use the "Espresso" button to stop brewing coffee when the desired amount of coffee is reached even when you are programming the "Coffee" button.

9.8 Cappuccinatore

This chapter explains how to use the milk Cappuccinatore to prepare a cappuccino, a Latte Macchiato or to froth milk.

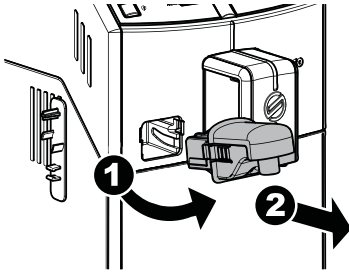
 Before using the Cappuccinatore, clean it thoroughly as described in the "Cleaning and Maintenance" chapter. Use cold ($\sim 5^{\circ}\text{C}$ / 41°F) milk with a protein content of at least 3% to ensure top-quality beverages. Whole milk, skimmed milk, soy milk or lactose-free milk may be used depending on individual taste.

 Do not use any liquids other than cleaning water or milk.

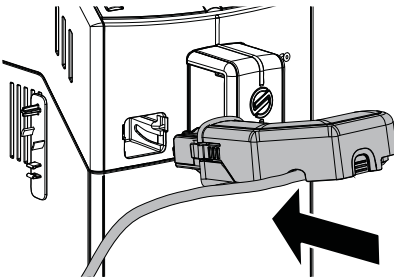
Inserting the Cappuccinatore

If the water dispensing spout is installed, remove it as shown in the figure:

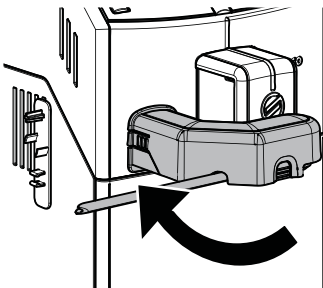
- Press the two side buttons to unlock the dispensing spout and lift it slightly.
- Pull the water dispensing spout to remove it.



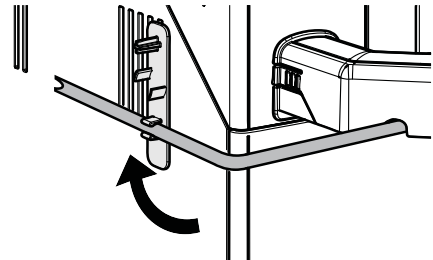
Slightly tilt the Cappuccinatore. Insert it all the way into the guides of the machine.



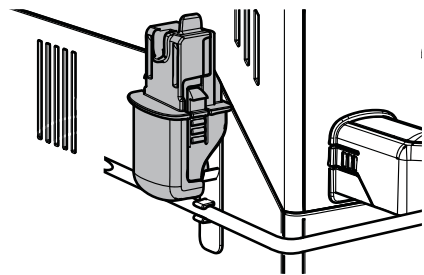
Push the Cappuccinatore towards the bottom while rotating it until it is locked onto the machine. Do not force the Cappuccinatore while inserting it.



When the Cappuccinatore is not being used, hang the suction tube on the support on the left-hand side of the machine.



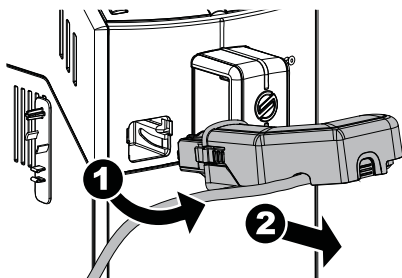
The hot water dispensing spout can be hanged on the same support.




Removing the Cappuccinatore

To properly remove the Cappuccinatore, proceed as follows:


- Press the two side buttons to unlock the Cappuccinatore and lift it slightly;
- pull the Cappuccinatore to remove it.



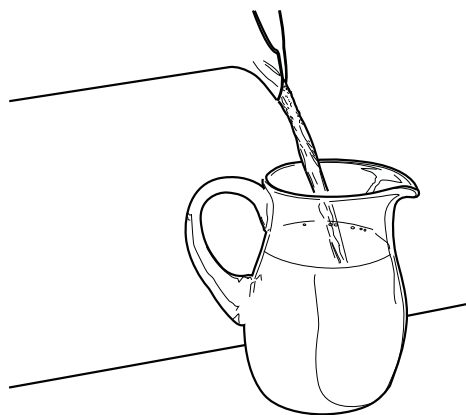
 Reinstall the Cappuccinatore if you temporarily removed it for cleaning; if this was not the case, install the water dispensing spout.

9.9 Brewing Cappuccino

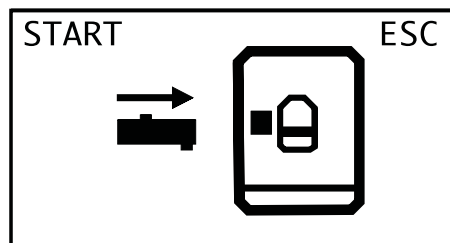
The machine can dispense cappuccino quickly and easily with the touch of a button.


 **Danger of burning!** Dispensing may be preceded by small jets of hot water. Wait until the end of the cycle before removing the Cappuccinatore.

Fill 1/3 of a container with cold milk.

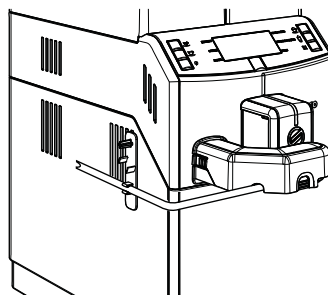


Press the "Cappuccino" button. The following screen is displayed:

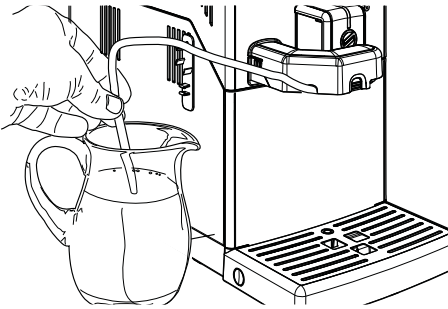



 This screen stays active for 30 seconds, then the machine goes back to the main screen.

Make sure that the Cappuccinatore is correctly installed.

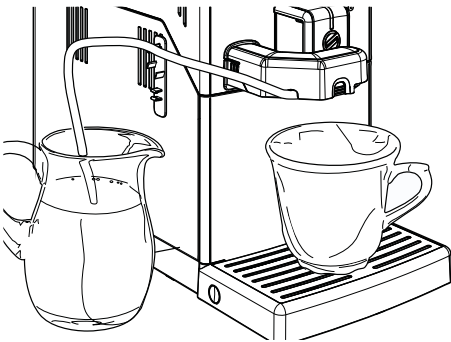


Insert the suction tube into the milk container.

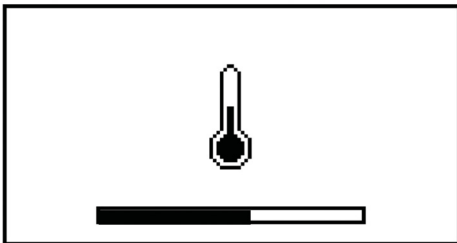


 For hygienic reasons, make sure that the outer surface of the suction tube is clean.

Place a cup under the Cappuccinatore.



Press the "Espresso" button to start brewing. The machine needs time to preheat.



Once preheating has been completed, the machine starts dispensing frothed milk directly into the cup.



Press the "Espresso" button to stop frothed milk dispensing.

Once the frothed milk has been dispensed, the machine brews the coffee.



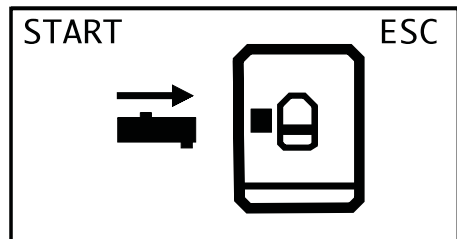
Dispensing can be stopped by pressing the "Espresso" button.


9.10 Adjusting Cappuccino in the Cup

Each time the "Cappuccino" button is pressed, the machine dispenses a pre-set quantity of cappuccino into the cup. The machine allows you to adjust the amount of cappuccino brewed according to your taste and the size of your cups.

Fill 1/3 of a container with cold milk.

Press and hold the "Cappuccino" button until the following screen is displayed:



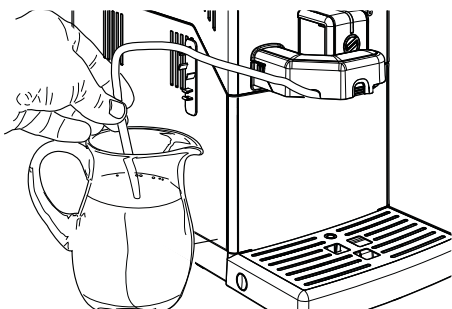
 This screen stays active for 30 seconds, then the machine goes back to the main screen.

When the desired quantity of frothed milk is reached, press the "Espresso" button.

Once frothed milk has been dispensed, the machine starts brewing coffee.

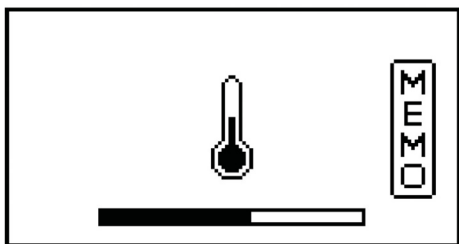
The machine is now in programming mode.

Insert the suction tube into the milk container.



Place a cup under the Cappuccinatore.

Press the "Espresso" button to start brewing. The machine needs time to preheat.




The machine starts dispensing frothed milk into the cup.



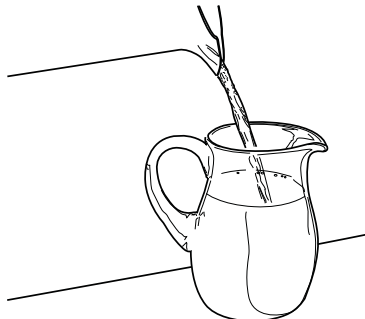
When the desired quantity is reached, press the "Espresso" button. "Cappuccino" is now programmed. Every time it is pressed, the machine will dispense the same amount of cappuccino that was programmed.

9.11 Brewing Latte Macchiato

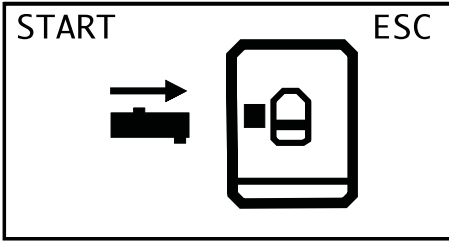
The machine can dispense Latte Macchiato quickly and easily with the touch of a button.

 **Danger of burning!**
Dispensing may be preceded by small jets of hot water. Wait until the end of the cycle before removing the Cappuccinatore.

Fill 1/3 of a container with cold milk.



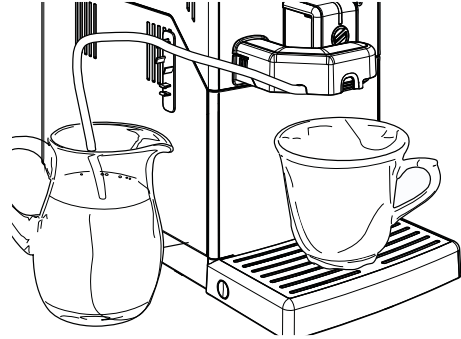
Press the "Latte Macchiato" button. The following screen is displayed:



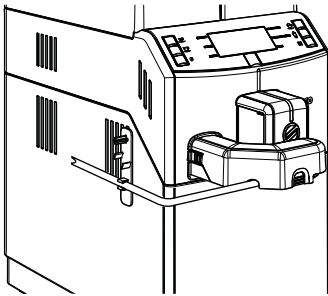
This screen stays active for 30 seconds, then the machine goes back to the main screen.

For hygienic reasons, make sure that the outer surface of the suction tube is clean.

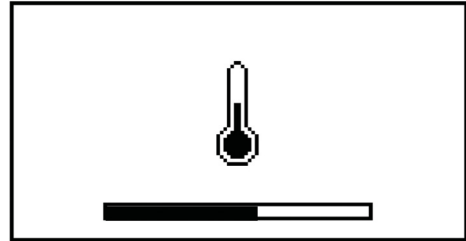
Place a cup under the Cappuccinatore.



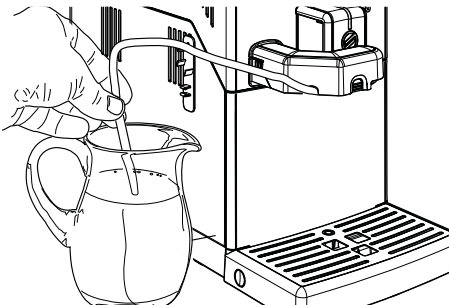
Make sure that the Cappuccinatore is correctly installed.



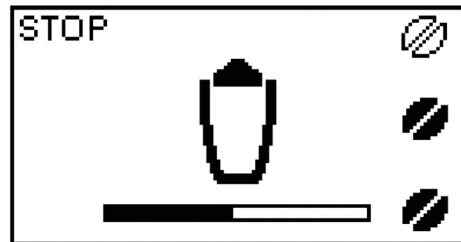
Press the "Espresso" button to start brewing. The machine needs time to preheat.



Insert the suction tube into the milk container.

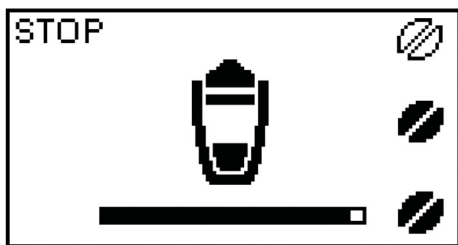


Once preheating has been completed, the machine starts dispensing frothed milk directly into the cup.



Press the "Espresso" button to stop frothed milk dispensing.

Once the frothed milk has been dispensed, the machine brews the coffee.



Dispensing can be stopped by pressing the "Espresso" button.

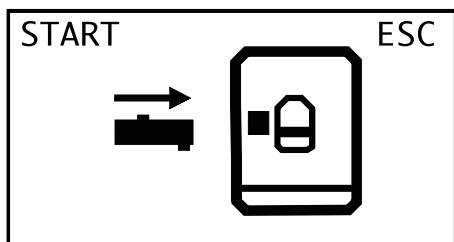
9.12 Adjusting Latte Macchiato in the Cup


Each time the "Latte Macchiato" button is pressed, the machine brews a pre-set amount of Latte Macchiato into the cup.

The machine allows you to adjust the dispensed amount of Latte Macchiato according to your taste and the size of your cups.

Fill 1/3 of a container with cold milk.

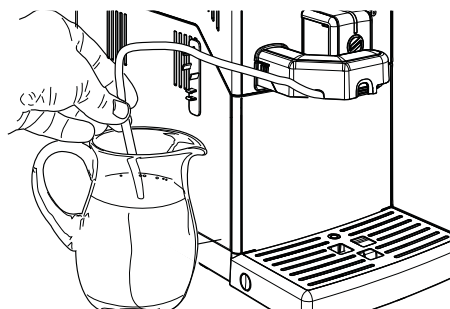
Press and hold the "Latte Macchiato" button until the following screen is displayed:



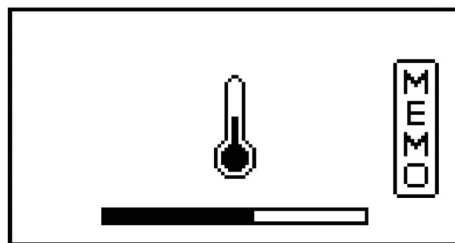
 This screen stays active for 30 seconds, then the machine goes back to the main screen.

The machine is now in programming mode.

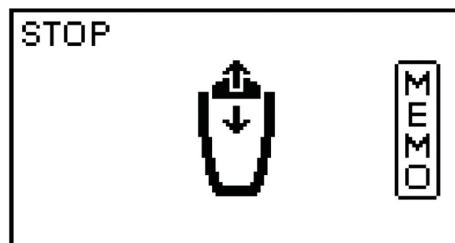
Insert the suction tube into the milk container.



Place a cup under the Cappuccinatore.
Press the "Espresso" button to start brewing.
The machine needs time to preheat.

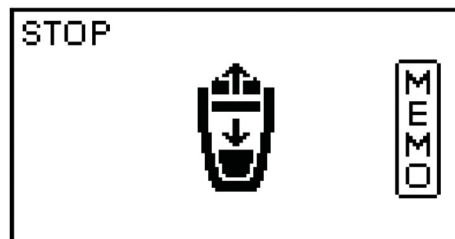


The machine starts dispensing frothed milk into the cup.



When the desired quantity of frothed milk is reached, press the "Espresso" button.

Once frothed milk has been dispensed, the machine starts brewing coffee.




When the desired quantity is reached, press the "Espresso" button.

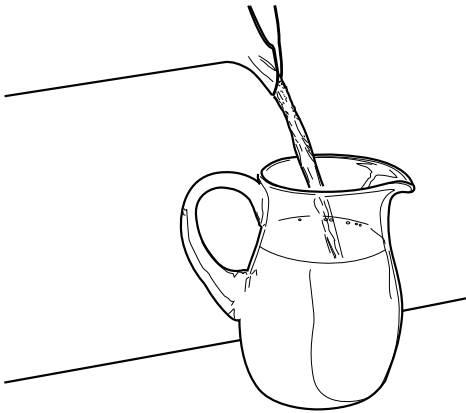
"Latte Macchiato" is now programmed. Every time it is pressed, the machine will dispense the same amount of Latte Macchiato that was programmed.

9.13 Dispensing Hot Milk

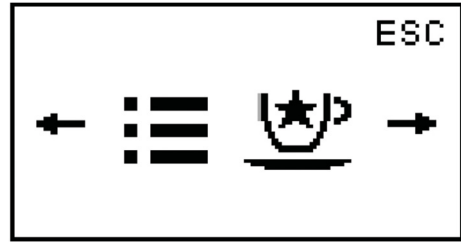
The machine can dispense hot milk quickly.

 **Danger of burning!**
Dispensing may be preceded by small jets of hot water. Wait until the end of the cycle before removing the Cappuccinatore.

Fill 1/3 of a container with cold milk.



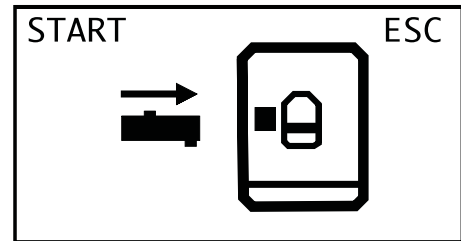
Press the "Menu" button. The following screen is displayed:




Press the "Latte Macchiato" button. The following screen is displayed:

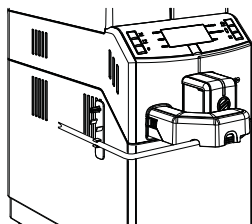


Press the "Coffee" button. The following screen is displayed:

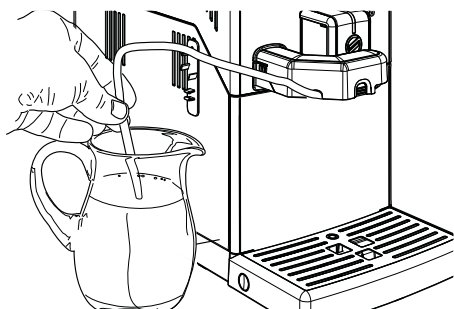



 This screen stays active for 30 seconds, then the machine goes back to the main screen.

Make sure that the Cappuccinatore is correctly installed.

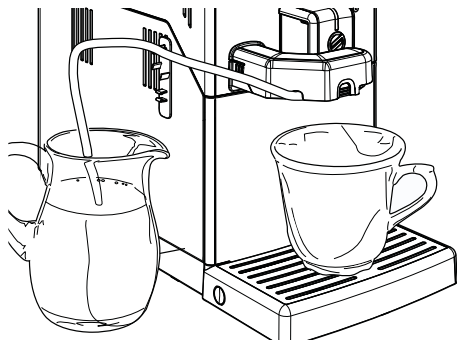


Insert the suction tube into the milk container.

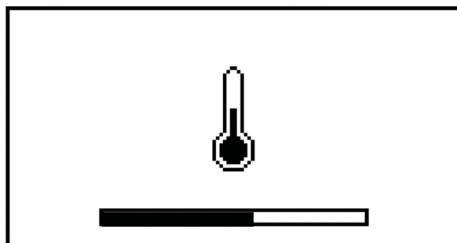


 For hygienic reasons, make sure that the outer surface of the suction tube is clean.

Place a cup under the Cappuccinatore.



Press the "Espresso" button to start brewing. The machine needs time to preheat.



Once preheating has been completed, the machine starts dispensing frothed milk directly into the cup.



Press the "Espresso" button to stop frothed milk dispensing.

9.14 Adjusting Hot Milk in the Cup

Each time this function is selected, the machine dispenses a preset amount of frothed milk into the cup.

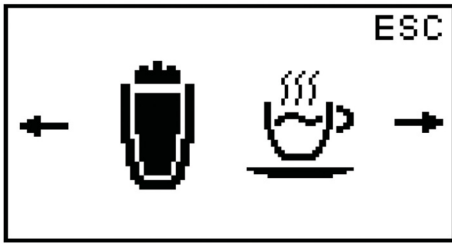
The machine allows you to adjust the dispensed amount of Latte Macchiato according to your taste and the size of your cups.

Fill 1/3 of a container with cold milk.

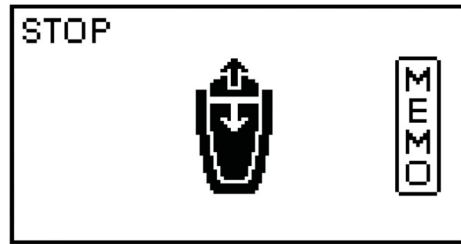
Press the "Menu" button. The following screen is displayed:



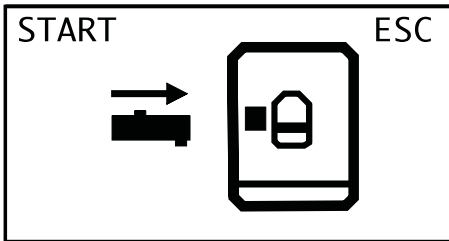
Press the "Latte Macchiato" button. The following screen is displayed:



The machine starts dispensing frothed milk into the cup.



Press and hold the "Coffee" button until the following screen is displayed:



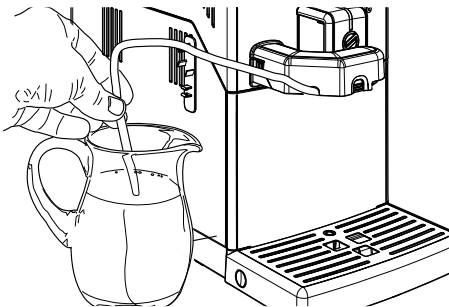
When the desired quantity of frothed milk is reached, press the "Espresso" button.

The "Hot Milk" is now programmed. Every time it is pressed, the machine will dispense the same amount of Frothed milk that was programmed.

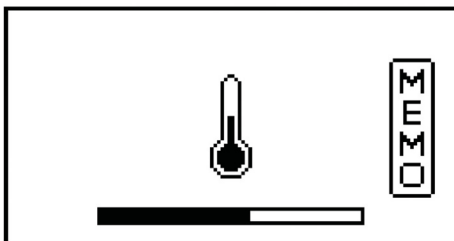
9.15 Hot Water Dispensing

⚠ Danger of burning! Dispensing may be preceded by small jets of hot water. Wait until the end of the cycle before removing the Cappuccinatore.

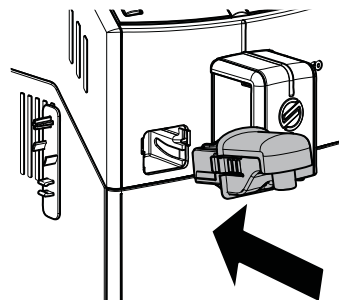
The machine is now in programming mode. Insert the suction tube into the milk container.



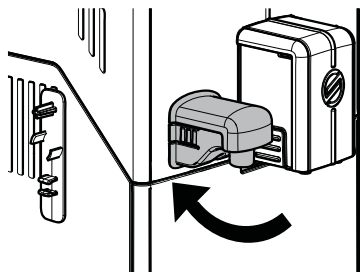
Place a cup under the Cappuccinatore. Press the "Espresso" button to start brewing. The machine needs time to preheat.



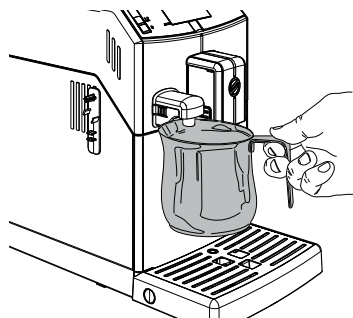
Slightly tilt the water dispensing spout and insert it all the way into the guides of the machine.



Push the water dispensing spout towards the bottom while rotating it at the same time until it is locked into the machine as shown in the figure.



Place a container under the hot water dispensing spout.



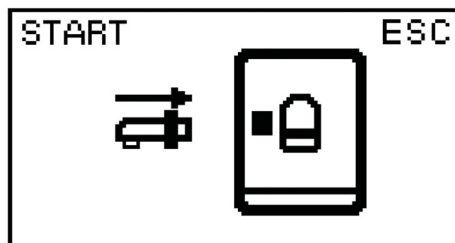
Press the "Menu" button. The following screen is displayed:



Press the "Latte Macchiato" button. The following screen is displayed:

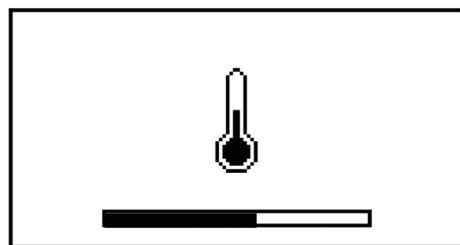


Press the "Latte Macchiato" button again to start dispensing. The following screen is displayed:



The machine reminds you to install the water dispensing spout. Check that the water dispensing spout is correctly installed. Press the "Espresso" button to confirm. The machine starts dispensing hot water.

The machine needs time to preheat.



After preheating, the machine starts dispensing hot water.

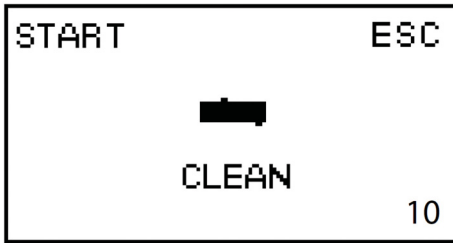


Press the "Espresso" button to stop hot water dispensing. After dispensing, remove the container with hot water.

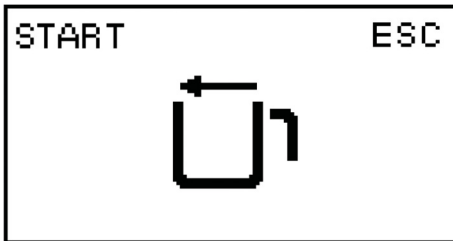
9.16 Quick Carafe Rinse Cycle

After one or more milk-based products have been dispensed, the machine allows for a quick cleaning of the carafe ducts.

This screen is displayed for 10 seconds to prompt you to execute the quick rinse cycle.



Press the "Espresso" button within the following 10 seconds to start the cycle. The following screens are displayed in sequence



until the cycle starts:


- place a container under the carafe dispensing spout;
- be careful when starting the cycle as hot water is dispensed.

Press the "Espresso" button. The rinse cycle starts.



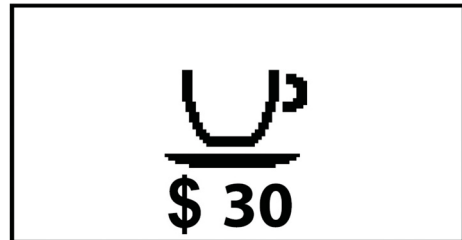
Once rinsing has been completed, the following screen is displayed and the machine is ready for use. Remove the container.

9.17 Using the Machine with Credits

 This option can be enabled or disabled by the service provider.

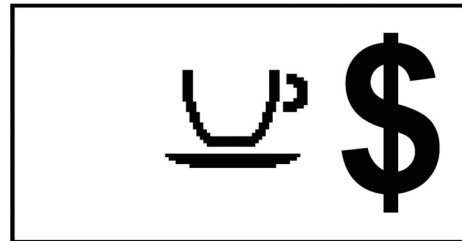
The machine is designed to manage coffee brewing by means of a credit system. The number of coffee cups brewed is limited to the number of credits granted by the service provider.


When no credits remain, no more cups of coffee can be brewed.



When less than 31 credits are left in the machine, the "\$" icon is displayed. In this case, contact the service provider to restore the credits.


When no credits remain, the following icon is displayed and the machine stops brewing coffee.



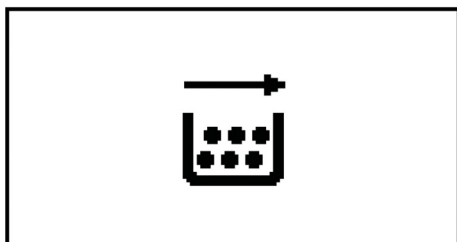
 Hot water and hot milk dispensing is not subject to credit; it can always be performed provided that there is water in the tank.

Each service provider decides independently how to manage the granting and recharging of credits to allow the machine to be used.

9.18 Emptying the Coffee Grounds Drawer

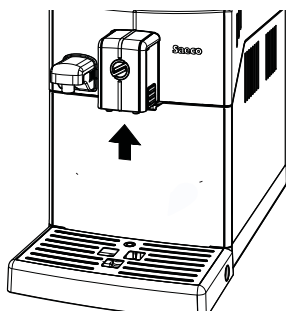
 This operation must be performed with the machine turned on.

The machine will indicate when the coffee grounds drawer has reached its maximum capacity.

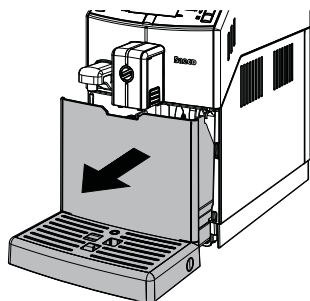


In this case, the machine does not allow coffee to be brewed. In order to brew coffee, the coffee grounds drawer must be emptied of used coffee.

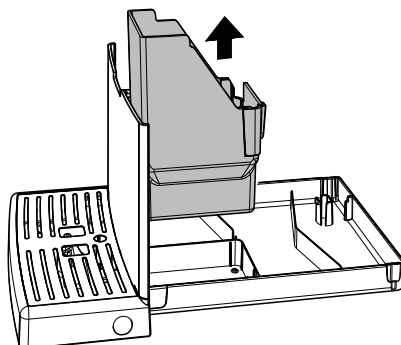
Make sure that the coffee dispensing spout is positioned upwards.




Remove the drip tray.

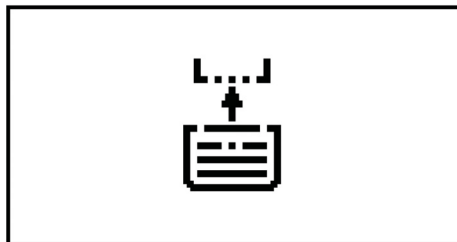
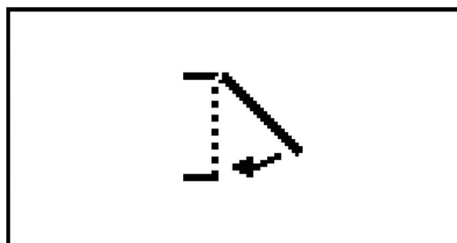


Remove the coffee grounds drawer and empty out the coffee grounds in a suitable container.



 It is advisable to also empty the drip tray (see section "Cleaning the Drip Tray").

Only when the display shows the following icons in sequence:




may the coffee grounds drawer be inserted into the machine.


After inserting the drawer, the display shows the icon:




The machine is now ready to brew coffee.


10 CLEANING AND MAINTENANCE


 Before performing any maintenance and/or cleaning operation, unplug the power cord.

 The Manufacturer is not liable for damage or malfunctions caused by a wrong or lack of maintenance.

 Avoid using chlorine-based tablets so as to prevent oxidation phenomena inside the appliance.

10.1 General Notes for Correct Operation


 Non-removable components and the machine itself must be cleaned, when not differently specified, only by using cold or lukewarm water, with a non-abrasive sponge and a damp cloth.


 Never use direct jets of water onto the appliance and/or its components.


Periodic maintenance and cleaning will keep the machine in good working order for a longer time and ensure compliance with basic hygienic standards.


Follow the instructions and timing indicated in the "MAINTENANCE SCHEDULE" to ensure correct operation of the appliance.

10.2 Cleaning and Scheduled Maintenance

 All parts requiring cleaning are easily accessible, so no tools are needed.

 All parts must be washed with lukewarm water only and without using detergents or solvents that could change their shape or performance.

 All removable parts can be washed in the dishwasher.

 Do not clean the above mentioned electric parts with wet cloths and/or with degreasing detergents. Remove any dust residues with a jet of dry compressed air or with an antistatic cloth.


10.2.1 Maintenance Schedule


Operation to be carried out	A	B	C
Emptying and cleaning the coffee grounds drawer	yes	-	-
Water tank cleaning	-	yes	-
Brew group cleaning	-	yes	-
Brew group lubrication	-	-	yes
Coffee bean hopper cleaning	-	-	yes
DESCALING	yes	-	-

A When an alert is shown


B Weekly

C Every month or 500 brewing cycles

 The machine and its parts should in any case be cleaned every week.

 The appliance and its parts should be cleaned and washed following a period of inactivity.

10.2.2 Cleaning of the Cappuccinatore

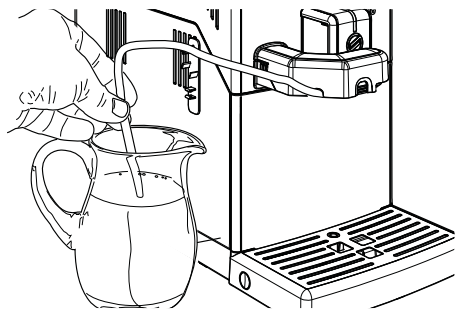
 Danger of burning!
Dispensing may be preceded by small jets of hot water.

Daily Cleaning of the Cappuccinatore

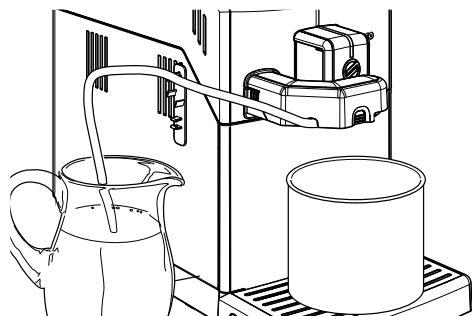
For hygienic reasons and to ensure a perfect milk froth consistency, it is important that you clean the Cappuccinatore after each use.

After frothing milk, you always need to:

Plunge the suction tube into a container filled with fresh water.



Place an empty container under the Cappuccinatore.



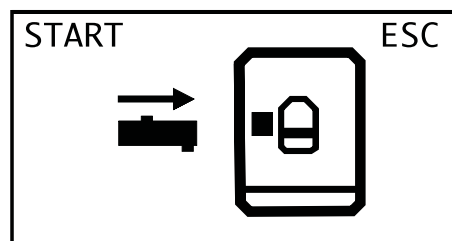
Press the "Menu" button. The following screen is displayed:



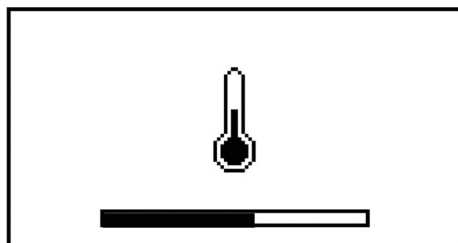
Press the "Latte Macchiato" button. The following screen is displayed:



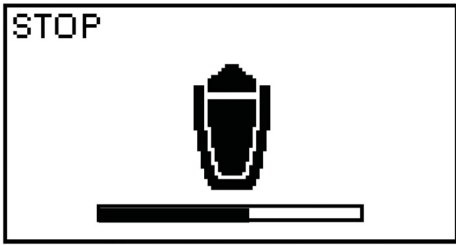
Press the "Coffee" button. The following screen is displayed:



Press the "Espresso" button to start brewing.
The machine needs time to preheat.



The following icon is displayed during the dispensing phase.



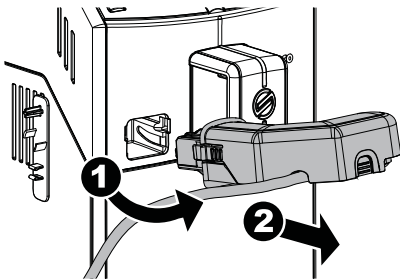
Dispense water from the Cappuccinatore until clear water flows out. Press the "Espresso" button to stop brewing.

Clean the suction tube with a damp cloth.

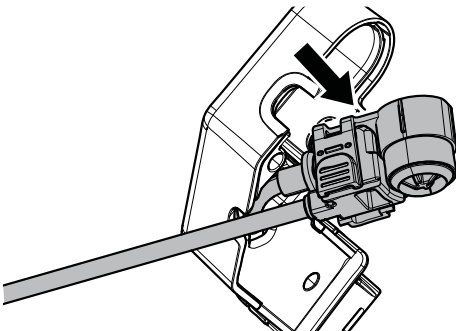
Weekly Cleaning of the Cappuccinatore

The weekly cleaning is more thorough since all milk residues are removed from the dispensing spout. The carafe dispensing spout is made up of six parts that must be disassembled.

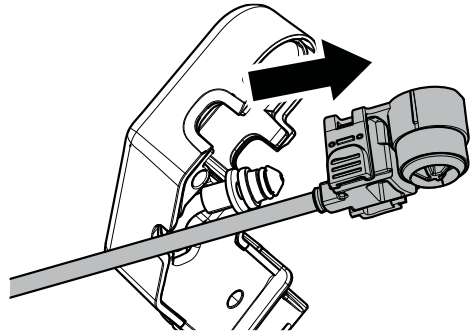
Remove the Cappuccinatore from the machine.



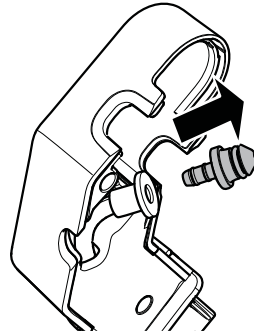
Detach the lower part from the Cappuccinatore.



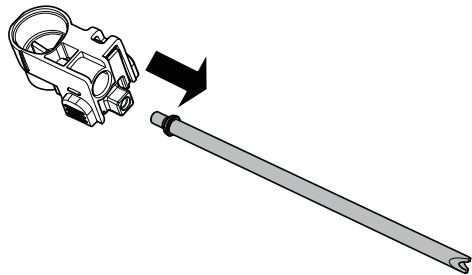
Remove the lower part.



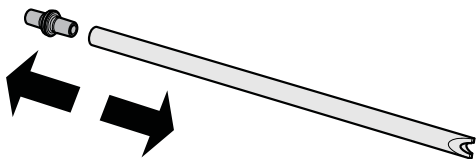
Remove the fitting.



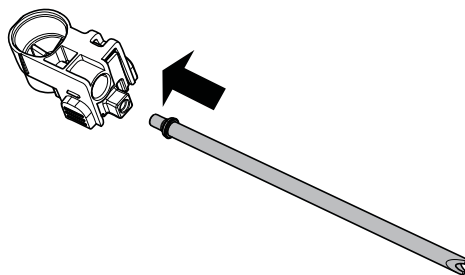
Remove the tube with the fitting.



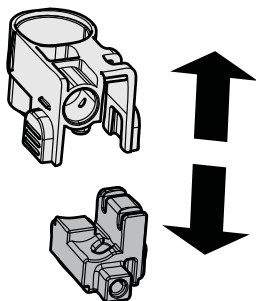
Remove the fitting from the tube.



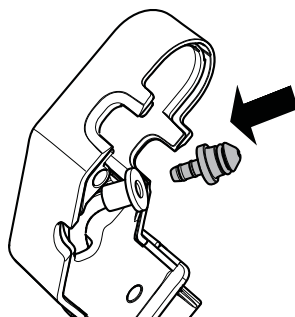
Insert the tube with the fitting.



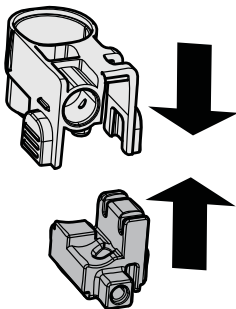
Detach the milk frothing device from the support.



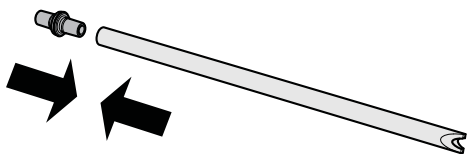
Insert the fitting into the tube of the Cappuccinatore.



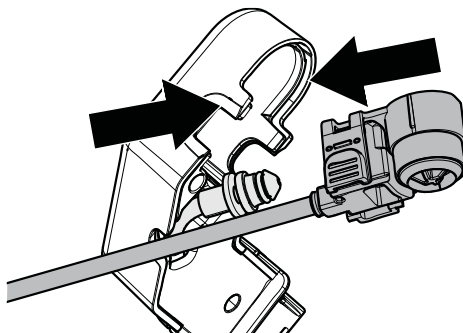
Clean all the parts thoroughly with lukewarm water.
Insert the milk frothing device into the support.



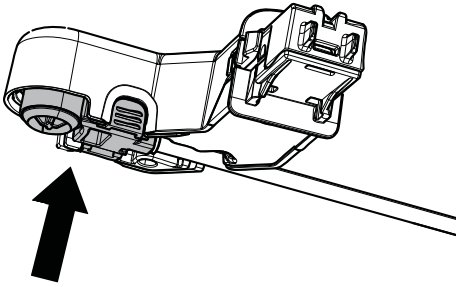
Insert the fitting into the tube.



Insert the lower part into the fitting.



Insert the lower part into the Cappuccinatore.




You can now use the Cappuccinatore.

Monthly Cleaning of the Cappuccinatore

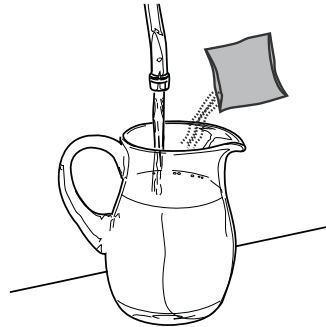
You need to perform a more thorough cleaning of the Cappuccinatore every month using the "Saeco Milk Circuit Cleaner". The "Saeco Milk Circuit Cleaner" can be purchased separately.

For further details, please refer to the maintenance products page in this user manual.

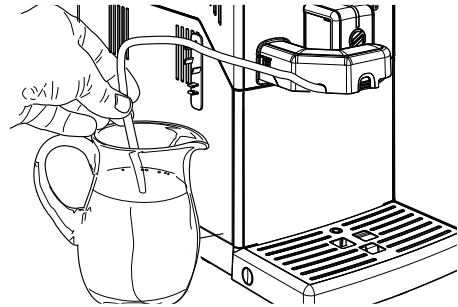


 **Danger of burning!**
Dispensing may be preceded by small jets of hot water.

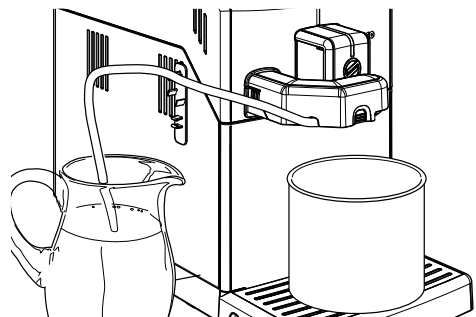
Make sure that the Cappuccinatore is correctly installed. Pour the milk circuit cleaner into a container. Add 1/2 litre of lukewarm water and wait for the product to dissolve completely.



Insert the suction tube into the container.



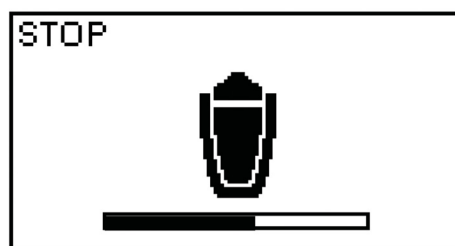
Place a large container (1.5 l) under the Cappuccinatore.



Press the "Menu" button. The following screen is displayed:



The following icon is displayed during the dispensing phase.



Press the "Latte Macchiato" button. The following screen is displayed:

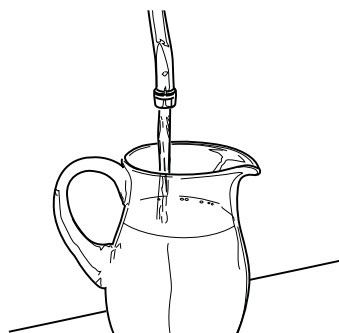
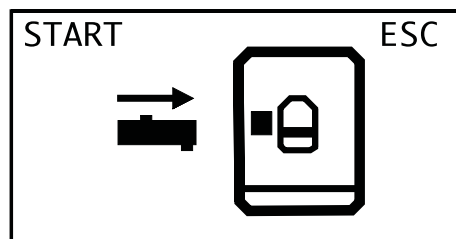


Once the machine stops dispensing, repeat the steps until the container is empty.

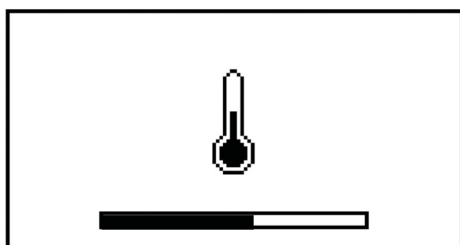
⚠ Never drink the solution dispensed during this step.

Rinse the container thoroughly and fill it with 1/2 litre of fresh water to be used for the rinse cycle.

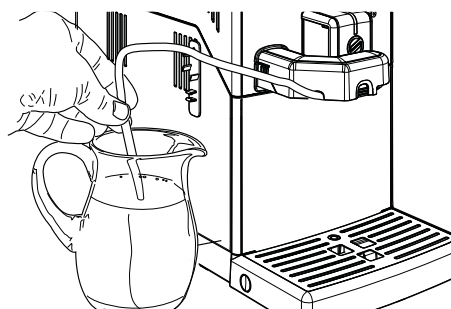
Press the "Coffee" button. The following screen is displayed:



Press the "Espresso" button to start brewing. The machine needs time to preheat.



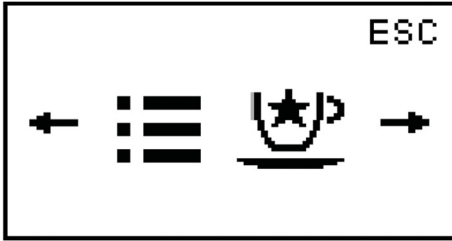
Insert the suction tube into the container.



Empty the container and place it back under the Cappuccinatore.

The following icon is displayed during the dispensing phase.

Press the "Menu" button. The following screen is displayed:



Once the machine stops dispensing, repeat the steps until the carafe is empty.

Press the "Latte Macchiato" button. The following screen is displayed:

Remove the Cappuccinatore from the machine. Repeat the steps one more time.

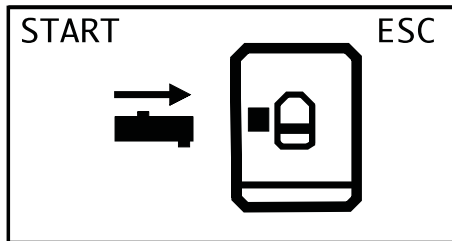


Disassemble and wash the Cappuccinatore as described in the "Weekly Cleaning of the Cappuccinatore" chapter.

Press the "Coffee" button. The following screen is displayed:

10.2.3 Cleaning the Coffee Grounds Drawer

The coffee grounds drawer is to be emptied and cleaned whenever indicated by the machine. To carry out this operation, refer to section "Emptying the Coffee Grounds Drawer".



10.2.4 Cleaning the Drip Tray

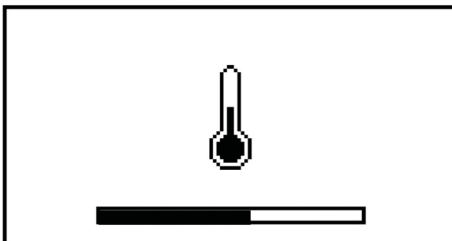
Empty and wash the drip tray daily; this operation must also be performed when the float is raised.

Remove the drip tray and the coffee grounds drawer as described in section "Emptying the Coffee Grounds Drawer".

Empty the drip tray and wash it.

Press the "Espresso" button to start brewing. The machine needs time to preheat.

Refit the coffee grounds drawer and insert the drip tray into the machine.

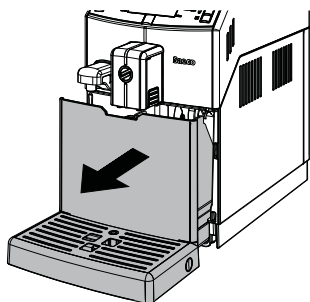


10.2.5 Brew Group Cleaning

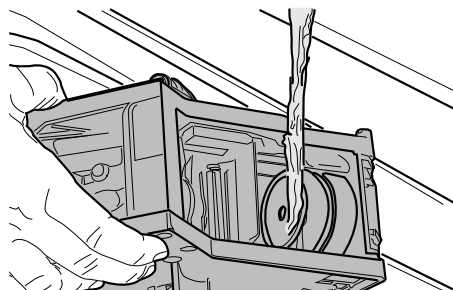
The brew group should be cleaned whenever the coffee bean hopper is filled, or at least once a week.

Turn off the machine by switching the power button to the "O" position and remove the plug from the socket.

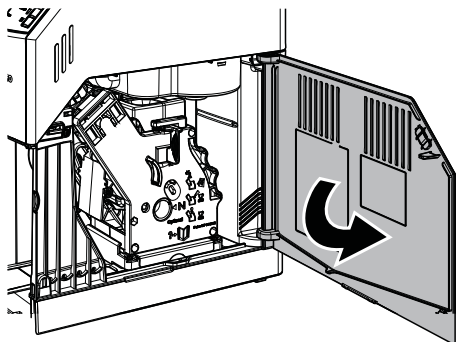
Remove the drip tray and the coffee grounds drawer.



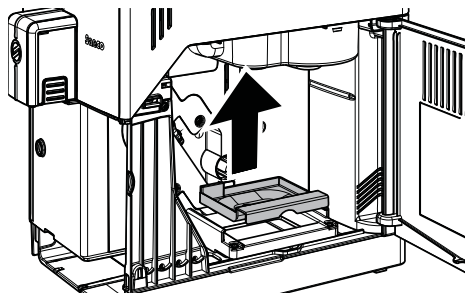
Wash the brew group with lukewarm water; carefully wash the upper filter. Before placing the brew group in its seat, ensure that there is no water left in the brewing chamber.



Open the service door.

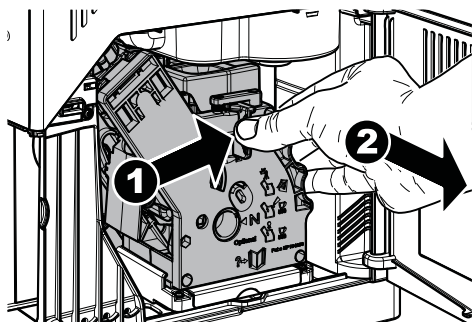


Remove the coffee residues drawer and wash it thoroughly.

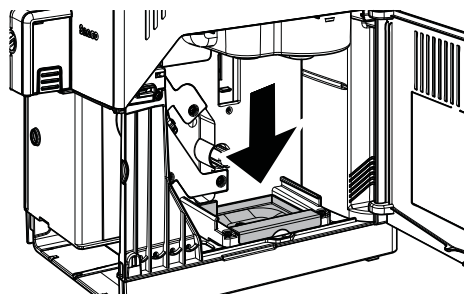


Remove the brew group by pulling it by the handle and pressing the «PUSH» button. The brew group must be washed with lukewarm water only. Do not use any detergent.

Clean the inside of the machine with a damp cloth.



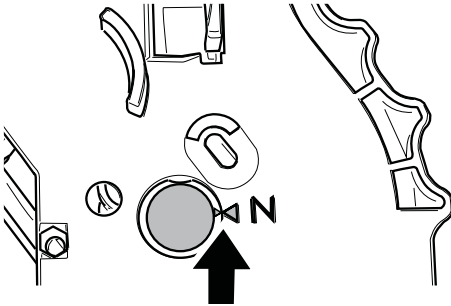
Insert the coffee residues drawer into its seat and ensure that it is correctly in place.





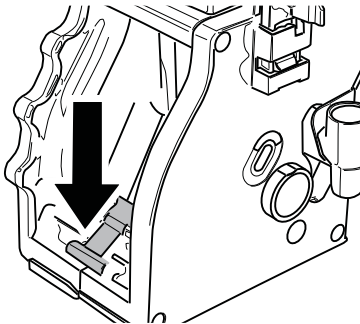
If the coffee residues drawer is not positioned correctly, the brew group may not fit into the machine.

Make sure that the brew group is in the off position. The two reference marks must match.

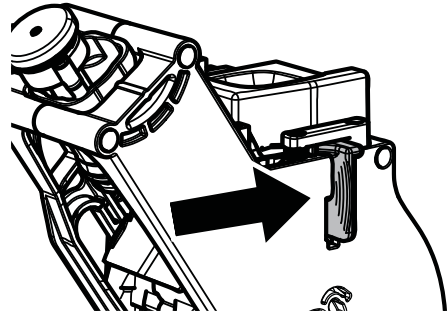


If they do not match, proceed as described below:

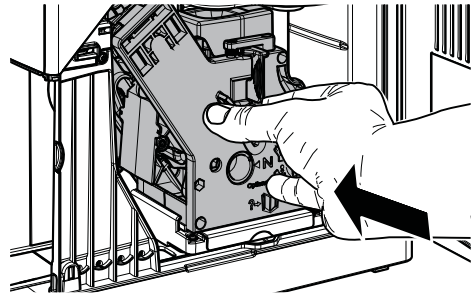
Ensure that the lever is in contact with the brew group base.



Make sure that the hook which locks the brew group is in the correct position. Firmly press the "PUSH" button to check its position.



Insert the brew group into its seat again until it locks into place **WITHOUT** pressing the "PUSH" button.



Insert the coffee grounds drawer and the drip tray. Close the service door.

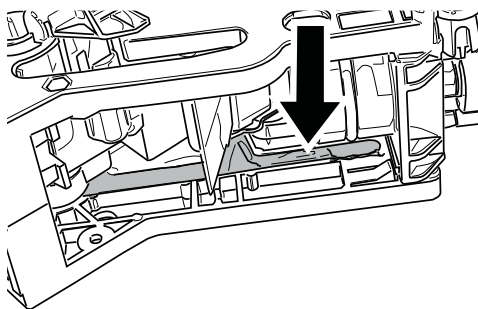
10.2.6 Brew group lubrication

Lubricate the brew group after approximately 500 cups of coffee or once a month.

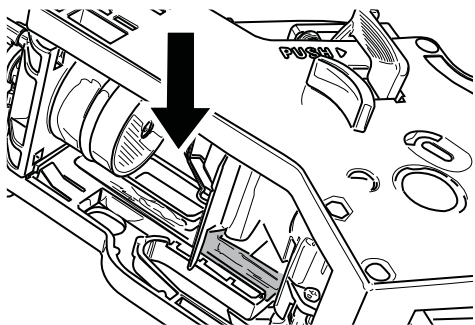
The grease to lubricate the brew group and the complete "Service Kit" can be purchased at your local dealer or at authorised service centres.

Before lubricating the brew group, clean it under running water as described in the "Brew Group Cleaning" chapter.

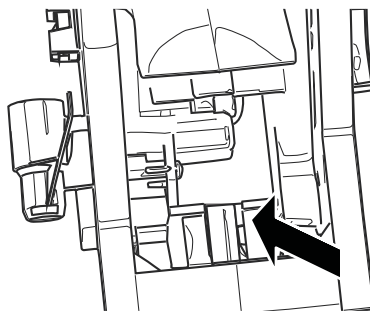
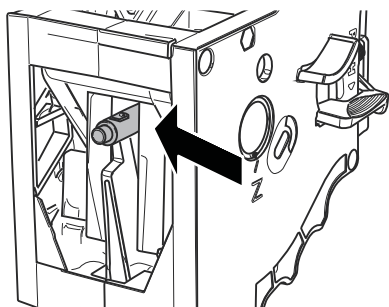
Lubricate the brew group guides using Saeco grease only.



Apply the grease evenly on both side guides.



Lubricate the shaft too.



Insert the brew group into its seat again until it locks into place **WITHOUT** pressing the "PUSH" button.


Insert the coffee grounds drawer and the drip tray. Close the service door.

10.2.7 DESCALING

Limescale is a natural part of the water used for machine operation.

It needs to be removed regularly as it may clog the water and coffee circuit of your appliance.

The advanced electronics shows on the machine display (with clear icons) when descaling is needed. Just follow the steps described below.

 If the warning signal is disabled, the machine will not warn the user. Damage resulting from failure to perform the descaling cycle is not covered by warranty.

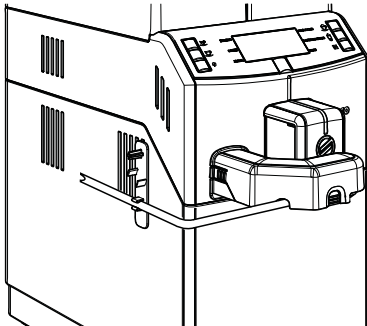
Perform this operation before your appliance stops working due to clear maintenance neglect.

Use the Saeco descaling product only. Its formula has been specifically designed to ensure better machine performance and operation for its whole operating life. If correctly used, it also avoids alterations in the dispensed product.

The descaling solution and the complete "Maintenance Kit" may be purchased at your local dealer or at authorised service centres.

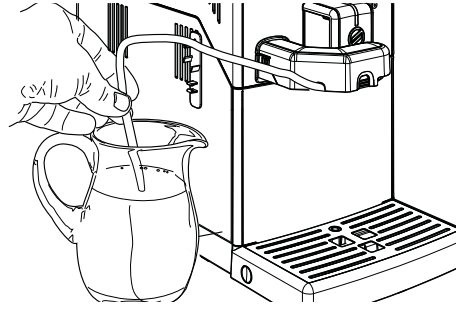
⚠ Never drink the descaling solution or any products brewed until the cycle has been completed. Never use vinegar as a descaling solution.

Turn on the machine by pressing the ON/OFF button. Wait for the machine to complete the rinse and warm-up process. Make sure that the Cappuccinatore is installed.



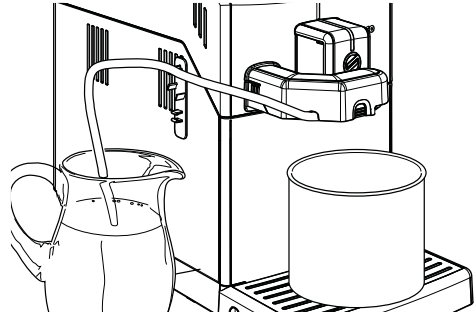
⚠ Remove the "Intenza" filter before adding the descaling solution.

Fill a container with 1/2 litres of water. Insert the suction tube into the container.

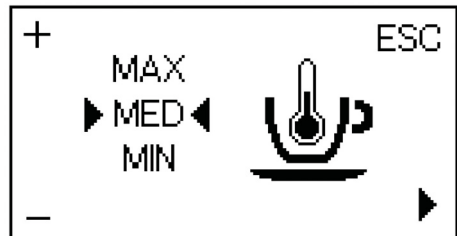


Place a large container (1.5 l) under the Cappuccinatore.

☞ Use a container of at least 1.5 litre capacity.



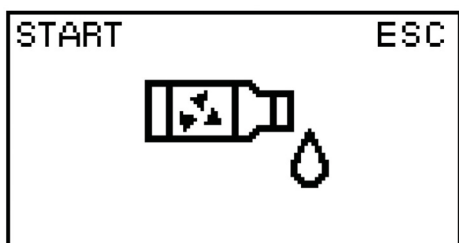
Switch to programming mode as described in section "Access to the Programming Menu".




Press the "Menu" button until the following menu is displayed:

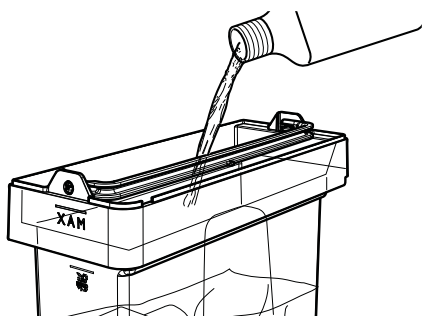


Press the "Espresso" button to start the DESCALING cycle.

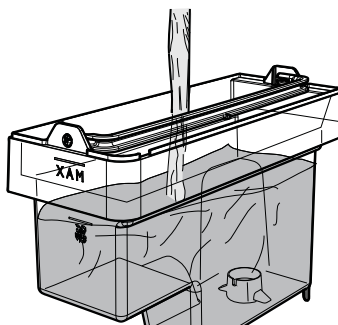


 Press the "Cappuccino" button to exit. You can quit the cycle in any case; see the "Interruption of the Descaling Cycle" chapter.

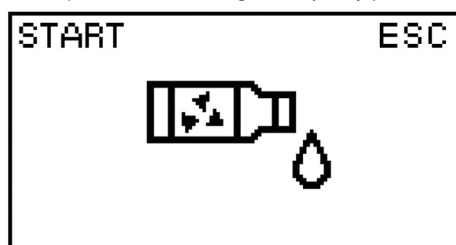
Pour the entire content of the Saeco concentrated descaling solution into the water tank.



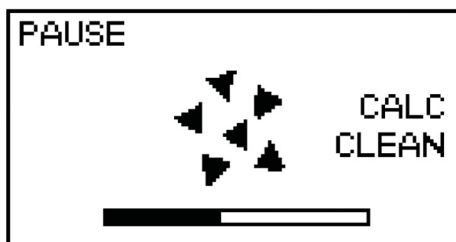
Fill with fresh drinking water up to the level marked by the "CALC CLEAN" icon.




Put the water tank back into the machine. Drain any liquids from the drip tray and place it back into the machine (see section "Cleaning the Drip Tray").



Press the "Espresso" button to start the descaling cycle.



 If you do not have a container of this capacity, pause the cycle by pressing the "Espresso" button, empty the container, place it back in the machine and restart the cycle by pressing the "Espresso" button.

The machine will now start dispensing the descaling solution at intervals (the bar shows the cycle progress). When the solution in the tank is finished, the machine requests to empty and rinse the tank with fresh drinking water.



When the amount of water needed for the rinse cycle has been completely dispensed, this icon is displayed.



Press the "Cappuccino" button to exit the descaling cycle.

Empty the containers used to collect the liquid dispensed by the machine.

Rinse the water tank thoroughly and fill it with fresh drinking water up to the "CALC CLEAN" level.

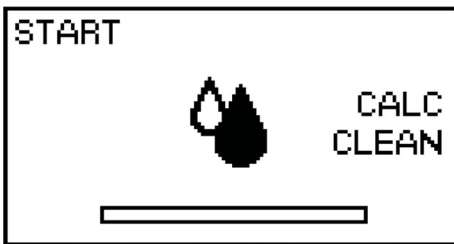
Remove any liquids from the drip tray and insert it back into the machine.

Place a large container under the steam/hot water wand and another one under the coffee dispensing spout.

Insert the tank into the machine.



The rinse cycle is performed in order to have the circuit cleaned with a preset amount of water to ensure proper machine performance. If the water tank is not filled up to the CALC CLEAN level, the machine may require two or more cycles to be carried out by displaying the following screen.



Press the "Espresso" button; the machine performs the rinse cycle.



The rinse cycle may be paused by pressing the "Espresso" button. To resume the cycle, press the "Espresso" button again. This allows you to empty the container or to leave the machine unattended for a short time.





Once the rinse cycle has been completed, the machine carries out the circuit priming, the warm-up and rinse cycle in order to be ready for product brewing.

Empty the containers used to collect the liquid dispensed by the machine.

Empty the drip tray and place it back.

The machine is now ready for use.

 The descaling solution is to be disposed of according to the manufacturer's instructions and/or the regulations in force in the country of use.

 After completing the descaling cycle, wash the brew group as described in the "Brew Group Cleaning" section in the "Cleaning and Maintenance" chapter.

10.2.8 Interruption of the Descaling Cycle

Once the descaling cycle has started, it must be completed; do not turn off the machine mid-cycle.

If the machine stops, you can quit the cycle by pressing the ON/OFF button.

If this occurs, empty and rinse carefully the water tank, then fill it up to the "CALC CLEAN" level.

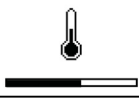












Follow the instructions provided in section "After a Period of Inactivity" before brewing any beverage.








If the cycle was not completed, the machine will require another descaling cycle to be performed as soon as possible.

II TROUBLESHOOTING

II.1 Warning signals



This chapter describes all the warning messages that the machine may display to the user and the actions that can and/or must be performed by the user.

Warning Signals	How to reset the message
	The machine is warming up to brew beverages or dispense hot water.
STOP 	The machine is performing the rinse cycle. Wait until the machine has completed the cycle.
  	The "Intenza" water filter must be replaced with a new one. Contact the service provider.
	The brew group is being reset due to machine reset.
 	Fill the coffee bean hopper with coffee beans and restart the cycle.
	The machine is priming the circuit.
 	The machine is out of credits. In this case, only hot water and steam may be dispensed. To brew coffee, contact the service provider to restore the credits.
 	The machine requires a descaling cycle. When this message is displayed, it is still possible to use the machine, but its correct operation might be affected. Damage caused by failure to descale the machine is not covered by warranty. Contact the service provider.


Warning Signals	How to reset the message
	Insert the drip tray and the coffee grounds drawer into the machine and close the service door.
	
	Fill the coffee bean hopper. This icon appears for 5 seconds, from when the machine detects that there is no more coffee to be ground. After this time the message (Fill the coffee bean hopper with coffee beans and restart the cycle) appears (See Warning Signals (Yellow Colour)).
	The brew group must be inserted into the machine.
	Empty the coffee grounds drawer.
	Fill the water tank.
 Exx	Turn off the machine. Turn it back on after 30 seconds. Try this 2 or 3 times. If this signal appears again, contact the service provider and provide the code shown in the display.


11.2 Problems - Causes - Solutions

The following table indicates the possible error or alarm cause which may lead to a partial or total shutdown of the appliance.

Problems	Causes	Solutions
The machine does not turn on.	The machine is not connected to the electric network.	Connect the machine to the electric network.
	The ON/OFF button is on "0".	Switch the ON/OFF button to "1".
The drip tray gets filled although no water is drained.	Water is sometimes drained automatically by the machine into the drip tray to manage circuit rinsing and ensure optimum machine performance.	This is a normal behaviour of the machine.
The red icon is always displayed on the machine. 	The coffee grounds drawer has been emptied with the machine off.	The coffee grounds drawer must always be emptied with the machine on. Wait until the icon is displayed  before reinserting the drawer.
Coffee is not hot enough.	The cups are cold.	Preheat the cups with hot water.
	The beverage temperature in the programming menu is set on LOW.	Make sure that the temperature in the programming menu is set on NORMAL or HIGH.
Coffee does not have enough crema (see note).	The blend is unsuitable, coffee is not freshly roasted or the grind is too coarse.	Change coffee blend or adjust the grind setting as explained in the "Coffee Grind Adjustment" chapter.
The machine takes a long time to warm up or the amount of water dispensed is too little.	The machine circuit is clogged by limescale.	Descalcify the machine.
The brew group cannot be removed.	The brew group is out of place.	Turn on the machine. Close the service door. The brew group automatically returns to the initial position.
	The coffee grounds drawer is inserted.	Remove the coffee grounds drawer before removing the brew group.
The machine grinds the coffee beans but no coffee is brewed (see note).	There is no water.	Fill the water tank and prime the circuit (see the "First Use - Use After a Long Period of Inactivity" chapter).
	The brew group is dirty.	Clean the brew group (see the "Brew Group Cleaning" chapter).
	The circuit is not primed.	Prime the circuit (see the "First Use - Use After a Long Period of Inactivity" chapter).
	This might occur when the machine is automatically adjusting the dose.	Brew some cups of coffee.
	The dispensing spout is dirty.	Clean the dispensing spout.

Problems	Causes	Solutions
The coffee is too weak (see note).	This might occur when the machine is automatically adjusting the dose.	Brew some cups of coffee.
Coffee is brewed slowly (see note).	The coffee grind is too fine.	Change coffee blend or adjust the grind as explained in the "Coffee Grind Adjustment" chapter.
	The circuit is not primed.	Prime the circuit (see the "First Use - Use After a Long Period of Inactivity" chapter).
	The brew group is dirty.	Clean the brew group (see the "Brew Group Cleaning" chapter).
Coffee leaks out of the dispensing spout.	The dispensing spout is clogged.	Clean the dispensing spout and its holes.
Frothed milk is too cold.	The cups are cold.	Preheat the cups with hot water.
The milk is not frothed or will not come out.	The Cappuccinatore is dirty.	Clean the Cappuccinatore.
	The Cappuccinatore is not fully assembled.	Make sure that all components have been correctly assembled.
	The type of milk used is not suitable for frothing.	Use the recommended type of milk.
The descaling cycle cannot be completed.	The water dispensed for the rinse cycle is not enough.	Press the ON/OFF button and follow the instructions described in the "Interruption of the Descaling Cycle" section.

 These problems can be considered normal if the coffee blend has been changed or if the machine has just been installed.

 Please contact our consumer care help line for any problems not covered in the table or when the suggested solutions do not solve the problem.

12 STORAGE - DISPOSAL

12.1 Location Change

Should the machine be placed in a different location, it is necessary to:

- disconnect the appliance from the supply network;
- carry out the general cleaning of the appliance as indicated in chapter "Cleaning and Maintenance";
- put the parts back into place and close the doors;
- lift and place the appliance in the assigned location following the instructions given in section "Unpacking and Positioning".

12.2 Inactivity and Storage

If the appliance needs to be stored or remains inactive for a long period, carry out the same operations as described in section "Location Change", therefore:

- wrap the appliance with a cloth to protect it from dust and humidity;
- make sure that the appliance is installed in a suitable place (temperature must be lower than 1°C) and be careful not to put cartons or appliances on it.

13

**INSTRUCTIONS FOR END OF OPERATIONAL LIFE
DISPOSAL****INFORMATION FOR THE USER**

in compliance with art. 13 of the Italian Legislative Decree dated 25 July 2005, no. 151 "Implementation of the directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, as well as waste disposal".

The symbol of the crossed-out wheeled bin on the appliance or its packaging indicates that the product must be disposed of separately from other waste at the end of its operational life.

Separate collection of the appliance, once at the end of its operational life, is organised and managed by the manufacturer. Therefore, for an appropriate disposal, the user must contact the manufacturer and observe its separate collection management adopted for this appliance at the end of its operational life.

Separating this product for subsequent recycling, treatment and environmentally-friendly disposal will help prevent potential environmental and health risks, and allow the materials which make up the appliance to be re-used and/or recycled.

Specific administrative sanctions provided for by current regulations will be applied for illicit disposal of the product by the user.

