

READ THESE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE.

LIRE ATTENTIVEMENT CES INSTRUCTIONS AVANT D'UTILISER LA MACHINE.

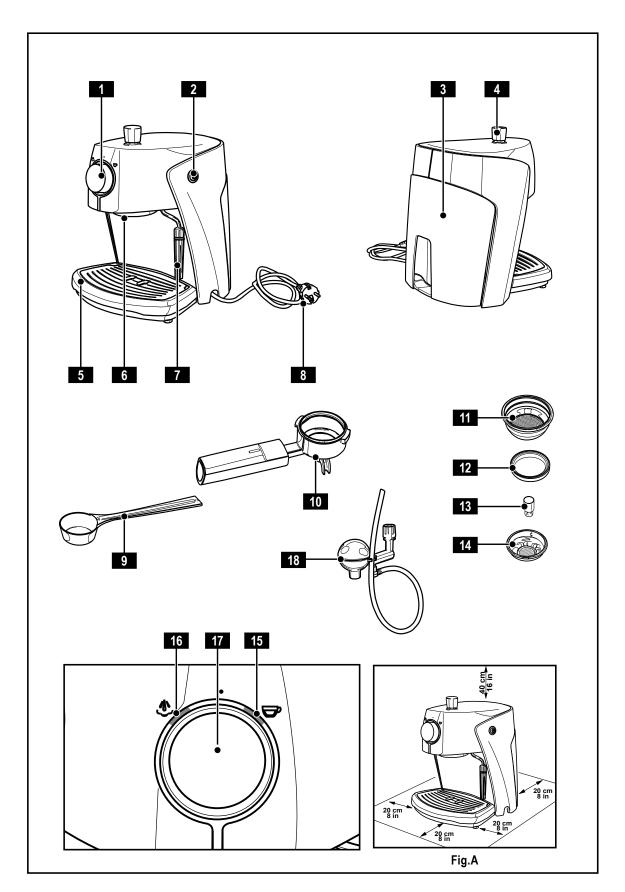
LÉANSE ATENTAMENTE LAS SIGUIENTES INSTRUCCIONES DE USO ANTES DE UTILIZAR LA MÁQUINA.

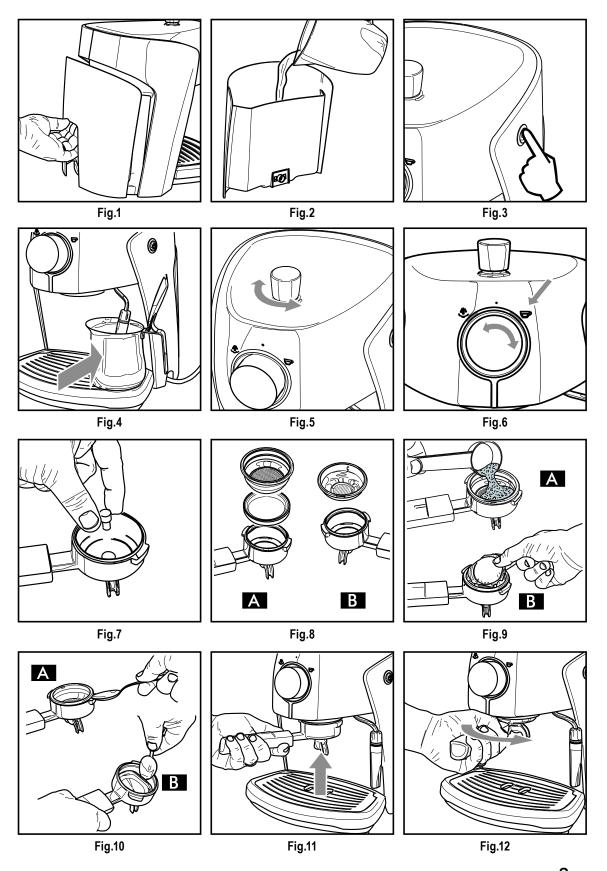
FOR HOUSEHOLD USE ONLY USAGE DOMESTIQUE SEULEMENT

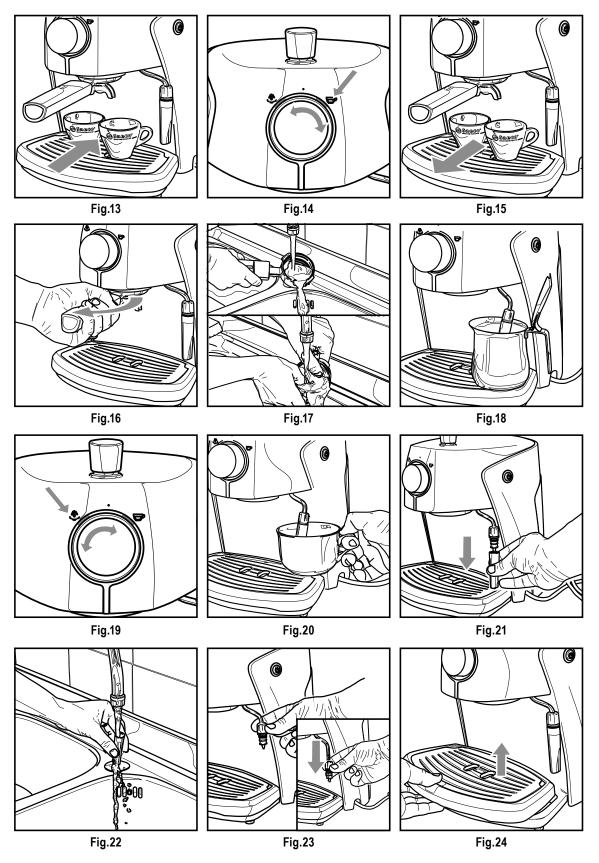
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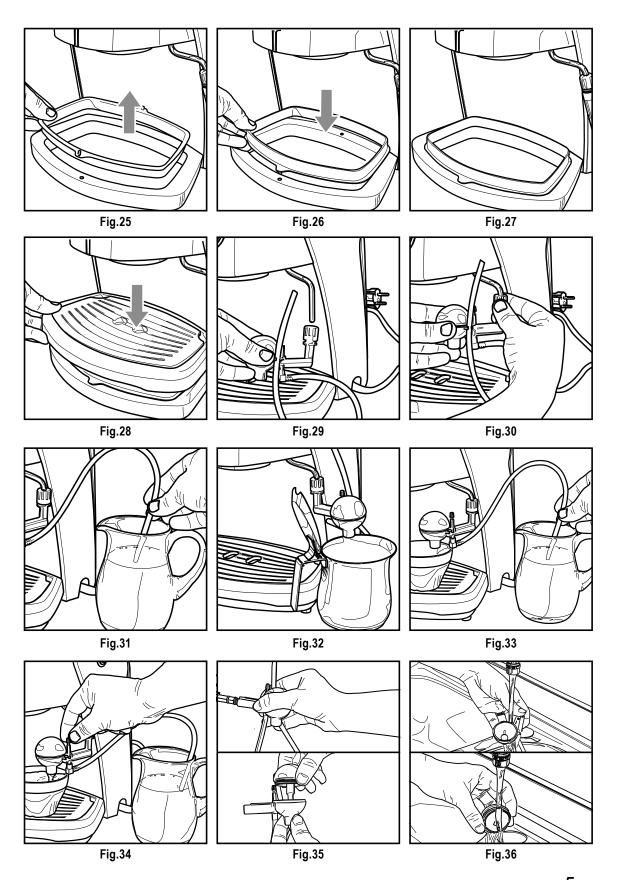








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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. Read all instructions.
- 2. Do not touch hot surfaces. Use handles or knobs.
- 3. To protect against fire, electric shock and injury to person do not immerse cord, plugs, or machine in water or other liquid.
- **4.** Close supervision is necessary when the appliance is used by or near children.
- 5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- **6.** Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7. The use accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- **8.** Do not use outdoors.
- 9. Do not let cords hang over edge of table or counter, or touch hot surfaces.
- **10.** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- 12. Do not use appliance for than intended use.
- **13**. Save this instructions.

SAVE THESE INSTRUCTIONS

INSTRUCTIONS FOR THE POWER SUPPLY CORD

- **A.** A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- **B.** Longer detachable power-supply cords or extension cords are available and may used if care is exercised in their use.
- **C.** If a long detachable power-supply cord or extension cord is used,
 - 1. The marker electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance
 - 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
 - 3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

1 GENERAL INFORMATION

This coffee machine is ideal for brewing 1 or 2 cups of espresso coffee and it is equipped with a swivel steam and hot water spout. The controls on the front side of the machine are labeled with easy-to-read symbols. The machine has been designed for household use only. It is not suitable for professional, continuous use.



Warning. No liability is held for damages caused by:

- Improper and inconsistent use of the machine.
- Repairs carried out by anyone other than authorized service centres.
- Tampering with the power cord.
- Tampering with any components of the machine.
- · Use of non-original spare parts and accessories.
- Failure to descale the machine, and storage at temperatures below 0°C / 32°F.

In such cases, the warranty is not valid.

1.1 To Facilitate interpretation



The warning triangle indicates the instructions that are important for user's safety. Please follow these

instructions carefully to avoid serious injury!

Illustrations, parts of the machine and control elements are referred to by numbers or letters; in this case please refer to the illustrations on the previous pages.

This symbol is used to highlight particularly important information for ensuring optimal use of the machine.

The illustrations corresponding to the text can be found on the first pages of the manual. Please refer to these pages while reading the operating instructions.

1.2 How to Use These Operating Instructions

Keep these operating instructions in a safe place and make them available to anyone who may use the coffee machine.

For further information or in case of problems, please contact Saeco Customer Service at 1-800-933-7876 (USA) or 1-514-385-5551 (Canada).

2 TECHNICAL SPECIFICATIONS

The manufacturer reserves the right to make technical changes to the product.

Nominal Voltage - Power rating - Power supply			
See label on the appliance			
Housing material			
Plastic			
. 13515			
Size (w x h x d)			
270 x 350 x 300 mm / 10.6 x 13.8 x 11.8 in			
Weight			
4 kg / 8.8 lbs			
Cord length			
1.2 m / 47.2 in			
Control panel			
Front			
Portafilter			
Pressurized portafilter			
Pannarello			
Plastic			
Water Tank			
1.5 lt / 50.7 oz (removable)			
Pump pressure			
15 bar			
Boiler			
Stainless steel			
Safety devices			
Thermal fuse			
- Inomial tabo			

3 SAFETY REGULATIONS



Do not put live parts in contact with water: Danger of short circuit! Overheated steam and hot water may cause scalding! Do not direct the steam or hot water jet towards body parts. Handle the steam/hot water spout with care: Danger of scalding!

Intended Use

The coffee machine is intended for domestic use only. Do not make any technical changes or use the machine for unlawful purposes since this would create serious hazards! The appliance is not for use by persons (included children) with reduced physical, mental or sensory abilities or with scarce experience and/or competences, unless they are supervised by a person responsible for their safety or they are instructed by him/her to use the machine.

Power Supply

Connect the coffee machine only to a suitable socket. The voltage must correspond to the value shown on the machine's label.

Power Cord

Do not use the coffee machine if the power cord is defective. If damaged, the power cord must be replaced by the manufacturer or an authorized service centre. Do not run the cord around sharp corners and edges as well as on hot objects and keep it away from oil.

Do not use the power cord to carry or pull the coffee machine. Do not unplug the machine by pulling the power cord or touch the plug with wet hands.

Do not let the power cord hang freely from tables or shelves.

Protecting Other People

Prevent children from playing with the machine. Children are not aware of the risks stemming from household appliances. Do not leave the coffee machine packaging within the reach of children.

Danger of Burns

Do not direct the jet of steam and/or hot water towards yourself or other people. Always use the special handles or knobs.

Do not disconnect (remove) the pressurized portafilter during coffee brewing. Hot water may drip out of the coffee brew unit while warming up.

Location

Place the coffee machine in a safe place, where no one may overturn it or be injured.

Hot water or overheated steam may come out of the machine: **Danger of scalding!**

Do not keep the machine at a temperature below 0°C / 32°F; frost may damage the machine.

Do not use the coffee machine outdoors.

Do not place the machine on very hot surfaces and close to open flames in order to prevent its housing from melting or being damaged.

Cleaning

Before cleaning the machine, turn it off by pressing the ON/OFF button, then pull out the plug from the socket. Wait for the machine to cool down.

Do not immerse the machine in water!

It is strictly forbidden to tamper with the internal parts of the machine.

Water left in the tank for several days should not be consumed. Wash the tank and fill it with fresh drinking water.

Space for Operation and Maintenance

To ensure that the coffee machine works properly and efficiently, read the following instructions.

- · Choose an even surface.
- · Choose an adequately lit and clean location with a socket

within easy reach.

 Allow for a minimum distance from the sides of the machine as shown in Fig. A.

Storing the Machine

If the machine is to remain unused for a long time, turn it off and unplug it from the socket. Keep it in a dry place out of children's reach. Shelter it from dust and dirt.

Repairing / Maintenance

In case of failure, faults or a suspected problem after dropping, remove the plug from the socket immediately. Do not operate a faulty machine. Servicing and repairing should be carried out by authorized service centres only. All liability for damages caused by service or maintenance not carried out in a professional manner is declined.

Fire Safety

In case of fire, use carbon dioxide (CO₂) extinguishers. Do not use water or dry powder extinguishers.

Key to machine components (Page 2)

- 1 Control panel
- 2 ON/OFF button
- 3 Water Tank
- 4 Hot water/steam knob
- 5 Drip tray & grill
- 6 Brew unit
- 7 Steam spout (Pannarello frother)
- 8 Power cord
- **9** Ground coffee measuring scoop
- 10 Pressurized portafilter
- 11 Ground coffee filter

(for use with 1 or 2 doses)

- 12 Rubber gasket adaptor (for use with ground coffee filter)
- 13 Plastic support peg

(for use with ground coffee filter)

- 14 Pod filter
- 15 Coffee/Water light

(indicates when machine is ready for use)

- 16 Steam light
- 17 Selection knob
- **18** Cappuccinatore (optional)

4 INSTALLATION

For your safety and that of other people, follow the Safety Regulations in section 3 carefully.

4.1 Packaging

The original packaging has been designed to protect the machine during transport. We recommend keeping the packaging for future transport.

4.2 Installation Instructions

Before installing the machine, read the following safety instructions carefully.

- · Put the machine in a safe place.
- · Make sure children cannot play with the machine.
- Do not place the machine on hot surfaces or near open flames

The coffee machine is now ready to be connected to the power supply.

Note: It is recommended to wash the components before using them for the first time and/or after they have not been used for an extended period of time.

4.3 Machine Connection

Electric power can be dangerous! It is therefore necessary to follow the safety regulations carefully. Do not use faulty cords! Faulty cords and plugs must be immediately replaced by authorized service centres.

Appliance voltage has been pre-set by the manufacturer. Make sure that the power voltage matches the indications on the identification plate on the bottom of the appliance.

- Make sure that the ON/OFF button (2) is not pressed before connecting the machine to the power supply.
- Fit the plug into a wall socket with suitable power voltage.

4.4 Water Tank

- (Fig.1) Remove the water tank (3).
- (Fig.2) Rinse the water tank and fill it with fresh drinking water, making sure not to overfill it.
- (Fig.1) Insert the water tank making sure that it has been replaced properly.

Use only fresh, non-sparkling drinking water to fill the tank. Hot water, as well as any other liquid, may damage the tank. Do not turn on the machine with an empty water tank: make sure there is enough water in the tank.

4.5 Circuit Priming

Before starting the machine (after a long period of inactivity), or after dispensing steam, the machine's water circuit needs to be primed.

- (Fig.3) Press the ON/OFF button (2), to turn the machine on
- (Fig.4) Place a container under the steam spout.
- (Fig.5) Open the hot water/steam knob (4) by turning it counter-clockwise.
- (Fig.6) Switch the selection knob (17) to the position.
- Wait until a steady jet of water flows out of the steam spout (Pannarello).
- (Fig.6) Switch the selection knob (17) to the position.
- Close the hot water/steam knob (4) by turning it clockwise.
 Remove the container.

The machine is now ready to operate. Please see related sections for coffee brewing details.

4.6 Drip Tray Adjustment

The drip tray can be adjusted according to the cup size.

To adjust the drip tray height:

- · (Fig.24) Lift the drip tray and remove the grill.
- (Fig.25) Remove the support under the drip tray.
- (Fig.26 27) Rotate the support and put it back in place.
- (Fig.28) Put the drip tray on the support and replace the grill.

5 COFFEE BREWING

Warning! During coffee brewing, do not remove the pressurized portafilter by manually turning it clockwise. Danger of burns.

- During this operation, the machine ready light (15) may flash; this is to be considered normal.
- Before using the machine, make sure that the hot water/ steam knob (4) is closed and that there is enough water in the tank.
- (Fig.3) Press the ON/OFF button (2).
- Wait until the machine ready light (15) turns on. The machine is now ready for coffee brewing.

5.1 Using Ground Coffee

- (Fig.7) Insert the plastic support peg (13) into the portafilter (10).
- (Fig.8A) Insert the rubber gasket adapter (12) into the portafilter with the curved side facing down; then insert the ground coffee filter (11), until it clicks into place all the way.
- **(Fig.11)** Insert the portafilter into the brew unit (6) from the bottom, by pushing the portafilter up.

- (Fig.12) Turn the portafilter from left to right until it locks in place.
- (Fig. 14) Preheat the portafilter by switching the selection knob (17) to the position until some water pours out of the portafilter. This is to be done before the first coffee is brewed, to warm up the brew unit and portafilter.
- (Fig.16) Remove the portafilter from the machine by turning it from right to left and remove any residual water.
 There is no need to change the filter to make one or two coffees, since the ground coffee filter (11) can be used for one or two scoops of coffee.
- (Fig.9A) Add coffee to the ground coffee filter: use 1

 1.5 measured scoops (9) for a single coffee, or add 2 measured scoops (9) for a double coffee. Remove any coffee residues from the rim of the filter.
- (Fig.11) Insert the portafilter (10) into the brew unit from the bottom (6).
- (Fig.12) Turn the portafilter from left to right until it locks in place.
- (Fig.13) Take 1 or 2 preheated cups and place them under the portafilter. Make sure that they are correctly placed under the coffee dispensing holes.
- (Fig.14) Turn the selection knob (17) to the position.
- When the desired quantity of coffee has been reached, turn the selection knob (17) to the ● position to stop coffee brewing. Wait a few seconds after brewing has stopped, then remove the cups of coffee (Fig. 15).
- (Fig.16) Remove the portafilter and dispose of the remaining coffee grounds.

Note: If a small quantity of water remains in the portafilter; this is absolutely normal and is due to the portafilter features.

Keep the ground coffee filter (11) clean by removing it from the portafilter and rinsing it thoroughly with water (Fig. 10). Remove and thoroughly rinse the rubber gasket adaptor (12) and the plastic support peg (13) with warm water. Then rinse the inside of the portafilter thoroughly with warm water (Fig. 17). See section 9 for cleaning directions.

5.2 Using Coffee Pods

- (Fig.10) Using a spoon, remove the ground coffee filter (11) and the rubber gasket adapter (12) from the portafilter (10).
- (Fig.7) Remove the support peg (13) from the portafilter (10).
- (Fig.8B) Insert only the pod filter (14) into the portafilter (10).
- (Fig.11) Insert the portafilter into the brew unit from the bottom (6).
- . (Fig.12) Turn the portafilter from left to right until it locks

- in place.
- (Fig. 14) Preheat the portafilter by switching the selection knob (17) to the position until some water pours out of the portaftiler. This is to be done before the first coffee is brewed, to warm up the brew unit and portafilter.
- When 50 cc (2 oz) of water have flowed out, switch the selection knob (17) to the position to stop dispensing water.
- (Fig.16) Remove the portafilter from the machine by turning it from right to left. Be sure to leave the pod filter (14) inserted all the way into the portafilter.
- (Fig.9B) Insert a single-dose pod into the pod filter, and make sure the paper of the pod does not hang over the portafilter rim.
- (Fig.11) Insert the portafilter into the brew unit from the bottom (6).
- (Fig.12) Turn the portafilter from left to right until it locks in place.
- Take 1 preheated cup and place it under the portafilter; make sure that it is correctly placed under the coffee dispensing holes.
- (Fig.14) Turn the selection knob (17) to the position.
- When the desired quantity of coffee has been reached, turn the selection knob (17) to the ● position to stop coffee brewing, then remove the coffee cup.
- (Fig.16) Wait a few seconds after brewing, then remove the portafilter and dispose of the used pod.

Note for cleaning: Keep the pod filter (14) clean by removing it from the portafilter and rinsing it thoroughly with water. Then rinse the inside of the portafilter thoroughly with warm water (Fig. 17). See section 9 for cleaning directions.

6 TIPS FOR CHOOSING COFFEE

As a general rule, any type of coffee available on the market can be used. However, coffee is a natural product, and its flavour changes according to its origin and blend. Therefore, it is a good idea to try different types of coffee in order to find the most suited to your personal taste. For best results, we recommend using blends which are made especially for espresso coffee machines. As a rule, coffee should always flow out of the portafilter, and it should not dispense with a dripping effect.

The speed of coffee dispensing can be modified by slightly changing the amount of coffee in the filter and/or by using a different coffee grind.

When making coffee from pods, Saeco recommends using single-dose coffee pods marked E.S.E. for a great-tasting espresso and an easy clean-up.



BEFORE USING THE HOT WATER/STEAM KNOB (4), MAKE SURE THAT THE STEAM SPOUT (PANNARELLO) IS POSITIONED OVER THE DRIP TRAY.

7 HOT WATER

Danger of scalding! When brewing starts, spurts of hot water may come out. The spout can reach high temperatures: do not touch it with bare hands.

- (Fig.3) Press the ON/OFF button (2), to turn the machine on.
- Wait until the machine ready light (15) turns on. The machine is now ready.
- (Fig.18) Place a container or cup under the steam spout (Pannarello).
- (Fig.5) Open the hot water/steam knob (4) by turning it counter-clockwise.
- (Fig.6) Switch the selection knob (17) to the position.
- When the desired quantity of hot water has been dispensed, set the selection knob (17) to the ● position.
- (Fig.5) Close the hot water knob (4).
- · Remove the container with hot water.

8 STEAM / CAPPUCCINO

Danger of scalding! Initially, spurts of hot water may come out. The spout can reach high temperatures: do not touch it with bare hands.

- (Fig.3) Press the ON/OFF button (2), to turn the machine on
- Wait until the machine ready (15) light turns on.
- (Fig.19) Switch the selection knob (17) to the position.
- Wait until the steam light (16) turns on. The machine is now ready for steam dispensing.
- (Fig.18) Place a container under the steam spout.
- (Fig.5) Open the steam knob (4) for a few seconds, so that any residual water flows out of the steam spout (Pannarello). Wait until there is a steady jet of steam coming out of the spout.
- · Close the knob (4) and remove the container.
- Fill 1/3 of a frothing pitcher or large mug with cold milk.

Use cold milk to get better results when frothing. The higher the fat content, the thicker the froth will be.

 (Fig.20) - Immerse the steam spout in the milk and open the steam knob (4) by turning it counter-clockwise. Gently swirl the milk container with slow upward movements so that it warms up evenly.

It is recommended to dispense steam for no more than 60 seconds.

- After steaming/frothing, close the knob (4) and remove the cup with the frothed milk.
- (Fig.19) Switch the selection knob (17) to the position.

If both lights are illuminated and the machine's temperature is too high to brew coffee, prime the water circuit as described in section 4.5, to make the machine ready for use

Note: The machine is ready when the machine ready light (15) is permanently on.

Note: If steaming/frothing is not possible, prime the water circuit as described in section 4.5; then repeat the procedure.

The same procedure can be used to heat other beverages.

 After steaming/frothing, clean the steam spout thoroughly with a wet cloth, as described in the following section.

9 CLEANING

Maintenance and cleaning must only be performed when the machine has cooled down and has been disconnected from the power supply.

- Do not immerse the machine in water nor place any of its parts in a dishwasher.
- Do not use alcohol-based cleansers, solvents and/or aggressive chemical agents.
- We recommend cleaning the water tank and filling it with fresh water daily.
- (Fig.21-22) Everyday, after each use of the steam spout (Pannarello frother), remove the external part of the Pannarello and wash it with fresh drinking water.
- (Fig.23) Clean the steam spout weekly. In order to do this, proceed as follows:
 - Remove the external part of the Pannarello (for standard cleaning).
 - Loosen the ring nut (without removing it).
 - Remove the upper part of the Pannarello from the steam spout.
 - Wash the upper part of the Pannarello with fresh drinking water.
 - Wash the steam spout with a wet cloth and remove any milk residue.
 - Replace the upper part of the steam spout (make sure it is completely inserted).
 - Tighten the ring nut.

Reassemble the external part of the Pannarello.

- (Fig.24) Empty and clean the drip tray daily.
- Use a damp and soft cloth to clean the appliance.
- (Fig.17) To clean the portafilter, proceed as follows:
 - Remove the filter, wash it thoroughly with hot water.
 - Remove the rubber gasket adapter (if inserted), wash it thoroughly with hot water.

- Remove the support peg, wash it thoroughly with hot water
- Wash the internal part of the portafilter.
- Do not dry the machine and/or its components in a microwave and/or in a conventional oven.



Note: do not wash the portafilter or any of its components in the dishwasher.

10 DESCALING

The formation of limescale inside the appliance is inevitable. It is necessary to descale the machine every 3-4 months of use and/or when you notice a reduction in the water flow.

You can use a non-toxic and/or non-harmful descaling product for coffee machines (available for consumer use). We recommend using Saeco descaling solution.



Warning! Do not use vinegar as a descaling solution.

- (Fig.1) Remove and empty the water tank.
- (Fig.2) Mix the descaling solution with water as specified on the descaling solution box and fill the water tank. Fit the tank into the machine.
- (Fig.3) Turn on the machine by pressing the ON/OFF button (2).
- (Fig.4) Place a container under the steam spout.
- (Fig.5 6) Open the hot water/steam knob (4), and turn
 the selection knob (17) to the position, in order to
 dispense water at intervals (one cup at a time).
 - To stop dispensing, switch the selection knob (17) to the position and close the hot water knob (4).
- (Fig.3) During each interval, allow the descaling solution to settle for about 10-15 minutes by turning the machine off with the power button (2).
 - Empty the container. Repeat this process until the descaling solution is finished, and the tank is empty.
- (Fig.1 2) When the descaling solution is finished, remove the water tank, rinse it and fill it with fresh drinking water.
- (Fig.1) Re-insert the tank into the machine.
- (Fig.4) Place a container under the steam spout.
- (Fig.5 6) Open the hot water knob (4) and set the selection knob (17) to the position to dispense 2/3 of the water in the tank. To stop dispensing, switch the selection knob (17) to the position and close the hot water knob (4).
- Let the machine warm up and empty the remaining water in the tank as described above.

If you are using a product other than the one recommended, it is important to follow the manufacturer's instructions shown on the descaling solution box.

11 CAPPUCCINATORE (OPTIONAL)

Not all machine models come with the cappuccinatore automatic frother cappuccinatore. The cappuccinatore allows you to easily and quickly prepare delicious cappuccinos.

Follow these simple instructions to install it.

- 1 (Fig.29) Remove the Pannarello frother (if inserted), and loosen the ring nut on the upper part of the cappuccinatore.
- 2 Insert the cappuccinatore completely onto the steam spout.
- 3 (Fig.30) Tighten the ring nut. To use the cappuccinatore, prepare the machine as described in the related sections.

Before using the cappuccinatore parts, we recommend washing them with water (Fig.31-32), To do so, immerse the suction tube in a fresh water container and proceed to dispense a small quantity of steam out through the cappuccinatore (see section 8 regarding steam dispensing). This ensures all parts are perfectly clean before use.

To clean the cappuccinatore after use with milk, perform the same procedure, by using the suction tube to draw water through the cappuccinatore parts.

To froth milk for making cappuccino, fill a cup or container with milk, and place it beside the machine.

- (Fig.33) Immerse the suction tube in the container of milk.
- (Fig.34) Dispense steam as described in section 8. Turn
 the pin on the cappuccinatore to adjust the consistency of
 the milk froth, making sure not to remove it completely.
 Lift the pin gently to obtain more froth.
- After frothing milk using the cappuccinatore, immerse
 the suction tube into a container with fresh clean water
 and repeat the steps to dispense steam (section 8). The
 cappuccinatore is clean when clean water is dispensed.
 Clean the suction tube externally with a damp cloth.



The cappuccinatore must be removed and completely washed once a week.

Wash the cappuccinatore as follows:

- (Fig.35) Remove the cappuccinatore from the steam spout.
- Separate the components of the cappuccinatore by pulling the halves apart.

Warning. Do not use steam when the cappuccinatore is not inserted onto the steam spout.

 (Fig.36) - Wash the cappuccinatore with lukewarm water. Make sure it is rinsed thoroughly, and all residue is removed.

12 DISPOSAL

- · Put unused appliances out of service.
- Disconnect the plug from the socket and cut the electrical cord
- At the end of its life, take the appliance to a suitable waste collection site.

This product complies with EU Directive 2002/96/EC.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Problem	Possible cause	Solution
The machine does not turn on.	The machine is not connected to the power supply.	Connect the machine to the power supply.
The pump is very noisy.	The water tank is empty.	Refill with water. (section 4.4).
The coffee is too cold.	The machine ready light (15) was off while switching the selection knob (17) to the position.	Wait until the "machine ready" light (15) turns on.
	The portafilter was not preheated (section 5.1).	Preheat the portafilter.
	The cups are too cold.	Preheat the cups with hot water.
Milk does not froth.	The milk is not suitable: powdered milk or low-fat milk was used.	Use whole milk.
Unable to prepare a cappuccino.	The Pannarello and/or steam spout is dirty.	Clean the Pannarello as described in section 9.
	There is no steam in the boiler.	Prime the circuit (section 4.5) and repeat the operations described in section 8.
The coffee is dispensed too fast, the top layer of crema does not form	There is not enough coffee in the portafilter.	Add coffee (section 5).
	The coffee grinds are too coarse.	Use a finer grind of coffee (section 6).
	The coffee is old or not suitable.	Use a different blend (section 6).
	The pod is old or not suitable.	Use a different, single-dose pod.
	One of the components is missing in the portafilter, or the portafilter was not assembled correctly.	Make sure that all components are present and that they have been inserted properly (section 5.1, 5.2).
Coffee is not dispensed or dispensed only in drips.	There is not enough water in the tank.	Refill with water. (section 4.4).
	The grind is too fine.	Use a different blend (section 6).
	Coffee has been tamped or pressed in the portafilter.	Empty the portafilter and insert only 1-2 doses of coffee (without tamping).
	There is too much coffee in the portafilter.	Reduce the quantity of coffee in the portafilter (only 1 - 2 doses).
	The hot water/steam knob (4) is open.	Close the knob (4).
	The machine has limescale buid-up.	Descale the machine (section 10).
	The filter in the portafilter is clogged.	Clean the filter thoroughly (section 9).
	The pod is not suitable (double-dose).	Change the type of pod; use a single-dose pod only (section 6).
Coffee drips from the edges.	The portafilter is incorrectly inserted into the brew unit.	Insert the portafilter correctly (Section 5).
	The upper edge of the portafilter is dirty.	Clean the rim of the portafilter.
	The pod is inserted incorrectly.	Insert the pod correctly. Make sure it does not hang over the edge of the portafilter.
	There is too much coffee in the portafilter.	Reduce the quantity of coffee using the measuring scoop (use only 1-2 scoops).

Please contact an authorized service centre for any problems not covered in the above table or when the suggested solutions do not solve the problem. For assistance in the U.S. or Canada, contact Saeco Customer Service at 1-800-933-7876 (USA) or 1-514-385-5551(Canada).