

Talea

Ring



Operation and maintenance manual

Before using the machine, please read the attached operating instructions.

Carefully read the safety rules

Mode d'emploi

Veuillez lire attentivement le mode d'emploi
(notamment les consignes de sécurité) avant d'utiliser l'appareil.



FOR HOUSEHOLD USE ONLY

 **Saeco**



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- 1 Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against fire, electric shock and personal injury do not immerse cord, plugs or appliance in water or other liquid.
- 4 Close supervision is necessary when any 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 way. Return appliance to the nearest authorized service centre for examination, repair or adjustment.
- 7 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
- 8 Do not use outdoors.
- 9 Do not let cord 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 turn appliance **"OFF"**, then plug cord into the wall outlet. To disconnect, turn switch to **"OFF"**, then remove plug from wall outlet.
- 12 Do not use appliance for other than intended household use.
- 13 Use extreme caution when using hot steam.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service centre. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only.

- 1 Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.
- 2 Never use warm or hot water to fill the water tank. Use cold water only.
- 3 Keep your hands and the cord away from hot parts of the appliance during operation.
- 4 Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
- 5 For optimal taste of your coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

- A A short power-supply cord is provided to reduce risks of tangling or tripping over a longer cord.
- B Longer extension cords are available and may be used if care is exercised in their use.
- C If a long extension cord is used:
 - 1 the marked electrical rating of the 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 the cord should not hang from the table to avoid the risk of tangling or tripping.

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GENERAL INFORMATION

The coffee machine is suitable for preparing espresso coffee using coffee beans, and it is equipped with a device to dispense steam and hot water.

The machine is designed for domestic use only, and is not suitable for heavy or professional use.

Warning: no liability is assumed for any damage caused by:

- incorrect use not in accordance with the intended uses;
- repairs not carried out by authorized customer service centres;
- tampering with the power cable;
- tampering with any part of the machine;
- the use of non-original spare parts and accessories;
- failure to descale the machine or use at temperatures below 0°C (32°F).

IN THESE CASES, THE WARRANTY IS NOT VALID.



THE WARNING TRIANGLE INDICATES ALL IMPORTANT INSTRUCTIONS FOR THE USER'S SAFETY. PLEASE FOLLOW THESE INSTRUCTIONS CAREFULLY TO PREVENT SERIOUS INJURIES!

HOW TO USE THESE OPERATING INSTRUCTIONS.

Keep these operating instructions in a safe place and make them available to anyone else who may use the coffee machine. For further information or in case of problems, please refer to any authorized service centre.

APPLIANCE



ACCESSORIES



"Aqua Prima" water filter



Ground coffee measuring scoop



Water hardness tester



Cleaning brush



Grinder adjustment key



Power cable

STARTING THE MACHINE

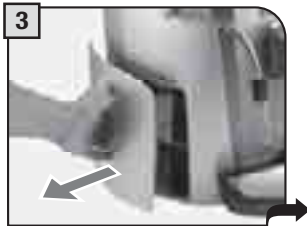
Make sure that the main power button is not pressed in the "ON" position.



1 Remove the coffee bean hopper cover. Fill the hopper with coffee beans.



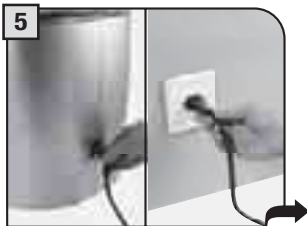
2 Close the cover pushing it down completely.



3 Remove the water tank. We recommend installing the "Aqua Prima" water filter (see page 7).



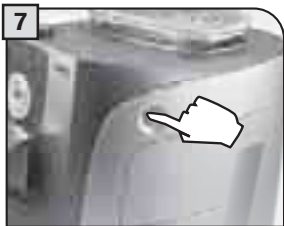
4 Fill the tank with fresh drinking water. Do not exceed the "max" level indicated on the water tank. Once filled place the tank back into the machine.



5 Attach the female end of the power cord to the machine. Insert the male end into the power outlet (see data tag).



6 Place a container beneath the hot water spout.



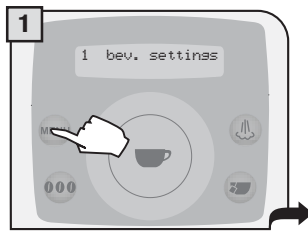
7 Press the main power button to the "ON" position.

The machine automatically primes the water circuit.	Water may not be dispensed into the container.
The machine is now ready for use.	This should not be considered a malfunction.

TO ASSESS WATER HARDNESS, SEE "WATER HARDNESS MENU" ON PAGE 20.

SETTING THE LANGUAGE

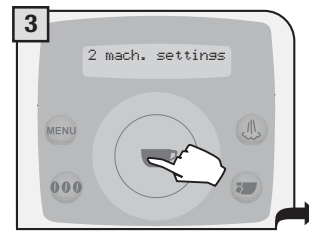
These settings allow you to regulate the machine's parameters to dispense coffee according to the typical parameters of the country where it is used. For this reason, the languages are also differentiated by location.



Press **MENU**.



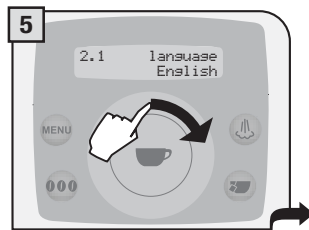
Select "mach. settings" by navigating the click wheel with your finger.



Press  to confirm the selection.



Press  to confirm the selection.



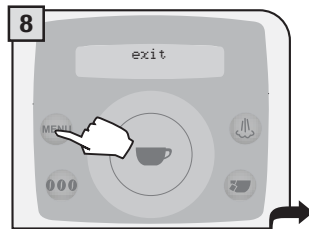
Select by navigating the click wheel with your finger.



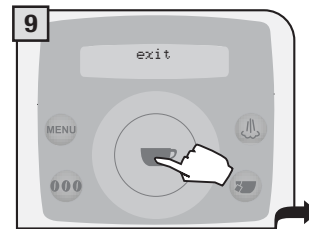
When the desired language is displayed, press .



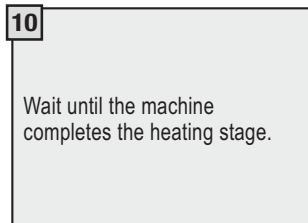
The machine now displays the messages in the language selected.



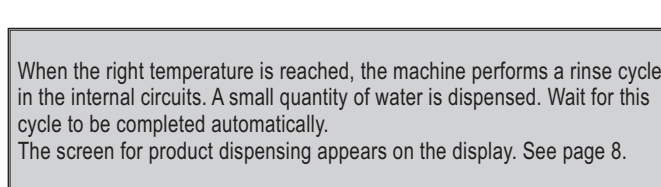
Press **MENU** until the following message is displayed.



Press .



Wait until the machine completes the heating stage.



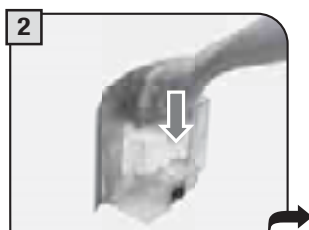
When the right temperature is reached, the machine performs a rinse cycle in the internal circuits. A small quantity of water is dispensed. Wait for this cycle to be completed automatically. The screen for product dispensing appears on the display. See page 8.

“AQUA PRIMA” WATER FILTER

To improve the quality of the water you use, and guarantee longer machine life at the same time, it is recommended that you install the “Aqua Prima” water filter. After installation, go to the filter initialization program (see programming). In this way, the machine advises the user when the filter must be replaced.



1 Remove the “Aqua Prima” water filter from its packaging. Enter the date of the current month.



2 Insert the filter in its place within the empty tank (see figure); Press down until it clicks into place.



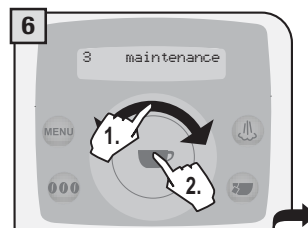
3 Fill the tank with fresh drinking water. Let the filter soak in the full tank for 30 minutes for correct initialization.



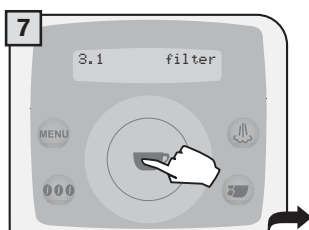
4 Place a container beneath the steam/hot water spout.



5 Press **MENU**.



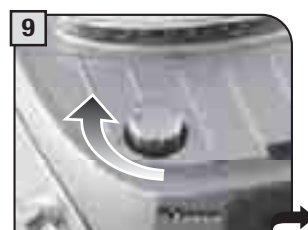
6 Select “maintenance” and press the ☕ button.



7 Press ☕ again.

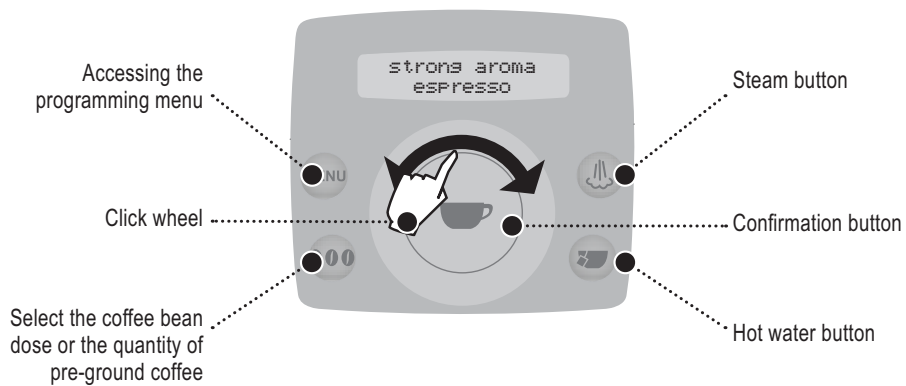



8 Select “activate” and press the ☕ button.



9 Turn the knob to the 🚰 position. Water dispensing begins.

When the machine has finished, turn the knob until it is in the rest position (●). Press **MENU** a few times until the “exit” message is displayed. Then press ☕. The machine is now ready for use.




- Press the  button twice to make 2 cups. This operation can be performed up until the grinding of the first cup is complete.



- To brew 2 cups, the machine dispenses half of the entered quantity and briefly interrupts dispensing in order to grind the second serving of coffee. Coffee dispensing is then restarted and completed.

(OPTI-DOSE) INDICATES THE GROUND COFFEE QUANTITY

It is possible to choose three options (strong, medium and mild) by pressing the  button. These indicate the quantity of coffee the machine grinds for each beverage. This button is also used to select the pre-ground coffee function.

strong aroma
espresso

medium aroma
espresso

mild aroma
espresso

pre-ground
espresso

SELECT THE AMOUNT OF COFFEE TO BE GROUND BEFORE DISPENSING THE BEVERAGE.

COFFEE INTENSITY

The SBS system has been carefully designed to give your coffee the intense taste you desire. Simply turn the dial and you will notice that the coffee goes from mild intensity to strong intensity.

SBS – SAECO BREWING SYSTEM

SBS adjusts the intensity of the brewed coffee. The coffee may even be adjusted while brewing. This adjustment has an immediate effect on the selected type of brewing.

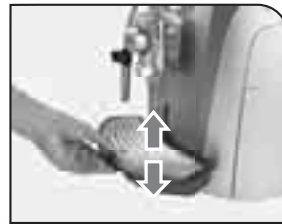


ADJUSTING THE HEIGHT OF THE DRIP TRAY

Adjust the drip tray before dispensing any beverages so as to be able to use any kind of cup.

Height-adjustable drip tray. To adjust the drip tray, lift it or lower it manually until it reaches the desired height.

Note: There is a red float in the drip tray to warn when it is necessary to empty the tray.

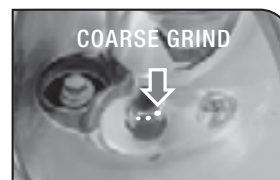


COFFEE GRINDER ADJUSTMENT

The machine lets you make slight adjustments to the coffee grinder to adapt it to the kind of coffee used.

The adjustment must be performed by turning the pin – located inside the coffee container – by means of the supplied key only. Turn the pin one notch at a time and brew 2-3 cups of coffee; the grinder adjustment can only be noticed in this way.

The references located inside the container indicate the grind setting.



COFFEE BREWING CAN BE STOPPED AT ANY TIME BY PRESSING THE  BUTTON AGAIN.



THE STEAM SPOUT MAY REACH HIGH TEMPERATURES: DANGER OF SCALDING. DO NOT TOUCH IT WITH BARE HANDS.

Check that all the containers are clean. To carry out this operation, follow the instructions in the “Cleaning and Maintenance” section (see page 30).

To brew 2 cups, the machine dispenses the first coffee and briefly stops dispensing in order to grind the second serving of coffee. Coffee dispensing is then restarted and completed.

ESPRESSO / COFFEE / LONG COFFEE

This procedure shows how to dispense an espresso. To dispense another type of coffee, select it by navigating the click wheel with your finger. Use appropriate espresso or coffee cups so that the coffee will not overflow.



1 Position 1 - 2 cup(s) to dispense an espresso



2 Position 1 - 2 cup(s) to dispense a coffee or a long coffee




3 Select the desired beverage by navigating the click wheel with your finger.



4 If desired, select the quantity of coffee to be ground by pressing the **000** button one or more times.



5 Press the  button: once for 1 cup and twice for 2 cups. The machine begins dispensing the selected beverage.

The machine ends dispensing automatically on the basis of the quantity determined by the manufacturer. It is possible to customize this quantity (see page 16).

DISPENSING BEVERAGES WITH GROUND COFFEE

The machine allows you to use pre-ground and decaffeinated coffee.
Pre-ground coffee must be poured into the appropriate compartment positioned next to the coffee bean hopper.
Only use coffee ground for espresso machines and never coffee beans or instant coffee.



WARNING: ONLY PUT PRE-GROUND COFFEE INTO THE COMPARTMENT WHEN YOU WISH TO DISPENSE THIS TYPE OF BEVERAGE.


ONLY INSERT ONE SCOOP OF GROUND COFFEE AT A TIME. TWO CUPS OF COFFEE CANNOT BE DISPENSED AT THE SAME TIME.

The preparation of an espresso using pre-ground coffee is shown in the example given below. The customized choice of using pre-ground coffee is shown on the display.



Select the desired beverage by navigating the click wheel with your finger.



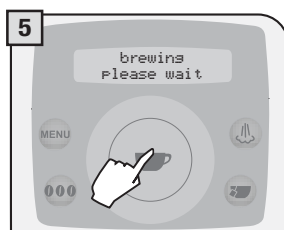
Select the function by pressing the **000** button until the pre-ground option appears. Press the  button to confirm.



A message reminds the user to pour ground coffee into the appropriate compartment.



Pour one scoop of ground coffee into the appropriate compartment using the measuring scoop provided.



Press the  button to start brewing.

Note:

- If brewing does not start within 30 seconds from the appearance of the message (3), the machine will return to the main menu and discharge any inserted coffee into the coffee grounds drawer;
- If no pre-ground coffee is poured into the compartment, only water will be dispensed;
- If the dose is excessive or if 2 or more scoops of coffee are added, the machine will not dispense the beverage and the coffee in the compartment will be discharged into the grounds drawer.

HOT WATER DISPENSING



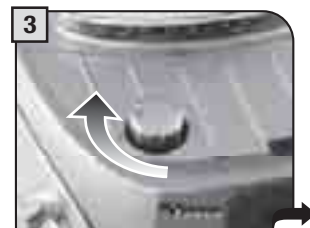
DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE HOT WATER/STEAM SPOUT MAY REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.




1 Place a container beneath the steam/hot water spout.



2 Press the  button.



3 Turn the knob to the  position.



4 The display shows "brewing... hot water".



5 Wait until the machine has dispensed the desired quantity of water.



6 When the machine has dispensed the desired quantity, turn the knob until it is in the rest position (●).

7 To dispense another cup of hot water, repeat this operation.

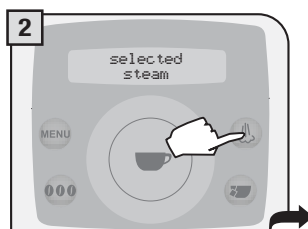
DISPENSING STEAM




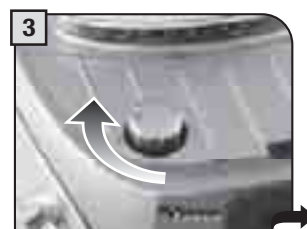
DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE HOT WATER/STEAM SPOUT MAY REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.




1 Place a container with the beverage to be warmed up beneath the steam spout.



2 Press the  button.



3 Turn the knob to the  position.



4 The display shows "brewing... steam"



5 Heat the beverage; move the container while heating.



6 When you have finished, turn the knob until it is in the rest position (●).

7 Repeat the operation to heat another beverage.

After dispensing, clean the steam spout as described on page 30.

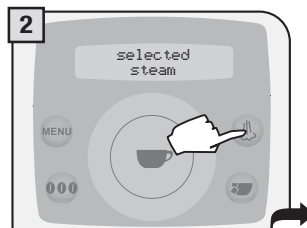
MAKING CAPPUCCINO




DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE HOT WATER/STEAM SPOUT MAY REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.



1 Fill 1/3 of the cup with cold milk.




2 Press the  button.



3 Immerse the steam spout in the milk.




4 Turn the knob to the  position.



5 Froth the milk by gently swirling the cup.



6 When you have finished, turn the knob until it is in the rest position (.




7 Place the cup beneath the dispensing head.



8 Press the  button once: coffee dispensing begins.

After dispensing, clean the steam spout as described on page 30.

To dispense 2 cappuccinos:

- froth two cups of milk by following step 1 to 6;
- dispense two coffees by following steps 7 and 8 (in this case, press the  button twice).

This device, which may be purchased separately, enables you to easily and comfortably prepare delicious cappuccinos.

! Warning: before using the Milk Island, read the manual and all precautions carefully for correct use.

i Important note: the quantity of milk in the carafe must never be below the “MIN” minimum level nor exceed the “MAX” maximum level. Thoroughly clean all the Milk Island components after use.

i To guarantee best results when preparing cappuccino, we recommend using cold (0-8°C / 32-45°F), partially skimmed milk.



1 Fill the milk carafe with the quantity of milk desired (between the MIN and MAX levels indicated).



2 Place the milk carafe onto the base of the Milk Island. Check that the light on the base is green.



3 Turn the knob to the ☐ position.

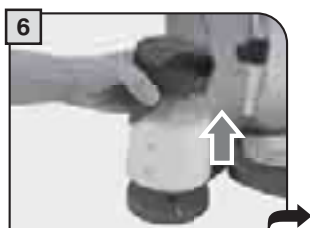


4 Wait for the milk to be frothed.

The machine will stop automatically after dispensing steam continuously for 2 minutes.
To dispense more steam turn the knob to the ● position and then back to the ☐ position.



5 When the desired emulsion has been reached, turn the knob until it is in the rest position (●).



6 Remove the carafe using the handle.



7 Gently swirl the carafe and pour the milk into the cup.



8 Position the cup with frothed milk under the dispensing head. Dispense coffee into the cup.

Every beverage can be programmed according to your individual tastes.

1. PROGRAMMING FOR SELF-LEARNING

You can program the quantity of coffee and/or milk you wish to be dispensed into the cups when you press the button for any beverage.

Select the type of beverage you want to program, then press and hold the ☕ button until the display shows (for example):

PROGRAMMING
ESPRESSO

The machine dispenses coffee.

When the required amount is reached, press the ☕ button again.

The display shows:

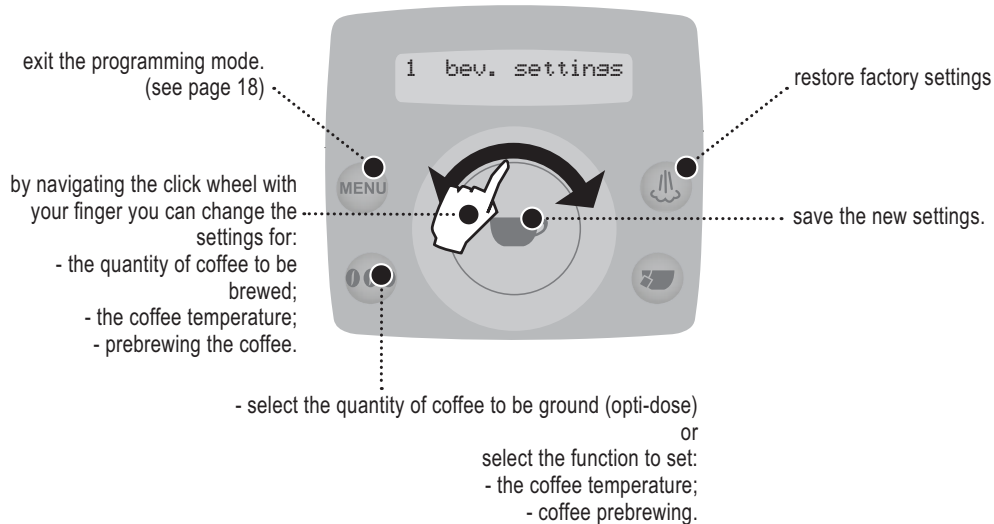
SAVED
ESPRESSO

The dispensed quantity of coffee and/or milk is memorized and replaces any previous settings.

2. PROGRAMMING FROM THE “BEVERAGE SETTINGS” MENU

To adjust the settings for preparing beverages: press the **MENU** button and select “bev. settings” by navigating the click wheel with your finger.

In this phase you can:



The following page describes how to program coffee beverages; the settings to set to program each beverage may differ depending on the type of beverage.



1 Check that the water and coffee bean container are full; place the cup under the dispensing head.



2 Press the **MENU** button.



3 Select "bev. settings". Press the ☕ button to confirm.



4 Select the beverage to program. Press the ☕ button to confirm.

When the settings are changed, the message on the display starts flashing. When the changes are stored the message stops flashing.



5 Press the button **000** a few times to adjust the quantity of coffee to be ground or select the use of pre-ground coffee. Press the ☕ button to save.



6 Change the coffee quantity by navigating the click wheel with your finger; confirm with ☕.



7 Press the ☕ button for more than two seconds to access the other settings to program.



8 Change the temperature setting (high, medium, low) by navigating the click wheel with your finger. Press the ☕ button to save.



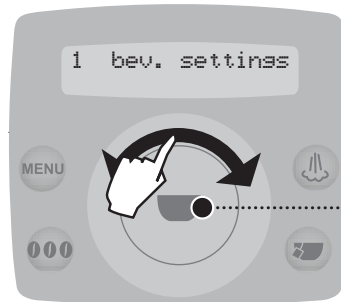
9 Press the **000** button to select the prebrew setting.




10 Change the prebrew value (normal, long, off) by turning the click wheel with your finger. Press the ☕ button to save.

Prebrewing: the coffee is slightly dampened before brewing to bring out the full aroma of the coffee which acquires an excellent taste.

Some of the machine's functions can be programmed to customize operations according to your individual preferences.



Press the  button to:

- confirm the selection;
- save the new settings.

- 1 Press the **MENU** button.
- 2 Navigate the click wheel with your finger to:
 - select the functions
 - change the function settings.

1 bev. settings

Beverage setting
(see page 16)

4 energy saving

Energy saving
(see page 28)

2 mach. settings

Machine settings
(see page 19)

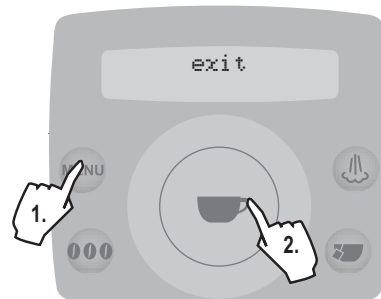
5 special funct.

Special functions
(see page 29)

3 maintenance

Maintenance
(see page 22)

To exit the programming mode:



MACHINE SETTINGS

To change the machine's operation settings, press the **MENU** button and select "mach. settings" and press the  button. Navigate the click wheel with your finger to:

2.1 language
English

set the menu
language.

2.2 water hardn.
3

set the water hardness.

2.3 acoust.alert
on

set/activate the acoustic
alarms.

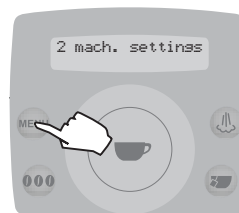
2.4 filter alarm
on

activate/deactivate the "Aqua Prima"
water filter alarm

2.5 rinsing
on

set the coffee circuit rinse cycle.

To exit any level of "mach. settings" without saving the changes made, press the **MENU** button. For example:



"LANGUAGE" MENU

MENU > mach. settings > language . To change the language of the display.



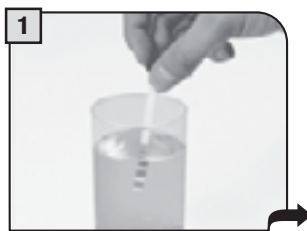
Select the desired language. After selected, the machine displays all the messages in the language selected.

“WATER HARDNESS” MENU

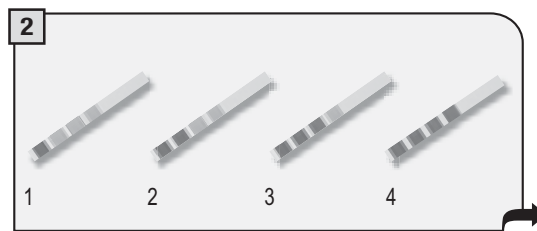
MENU>mach. settings>water hardn.

With the “Water hardness” function you can adapt your machine to the degree of hardness of the water you use, so that the machine will request descaling at the right moment.

Hardness is expressed on a scale from 1 to 4. The machine is preset at value 3.

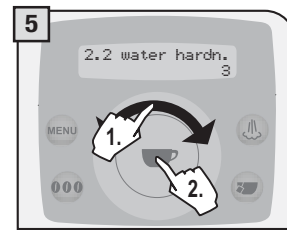
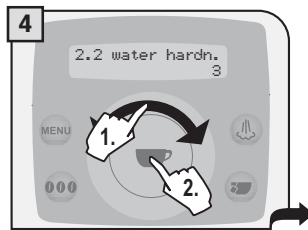
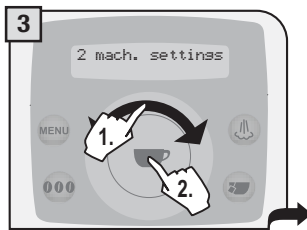


Immerse the water hardness tester included with the machine in water for one second.



Check the value.

The test can be used for one measurement only.

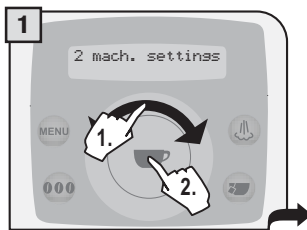



Set the water hardness obtained from the test and save it.

“ACOUSTIC ALARM” MENU

MENU>mach. settings>acoust.alert

To turn on/off a tone each time a button is pressed.

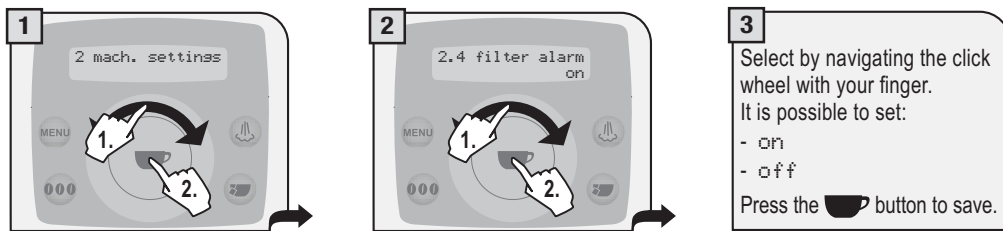


3
Select by navigating the click wheel with your finger.
It is possible to set:
- on
- off
Press the  button to save.

“FILTER ALARM” MENU

MENU > mach. settings > filter alarm

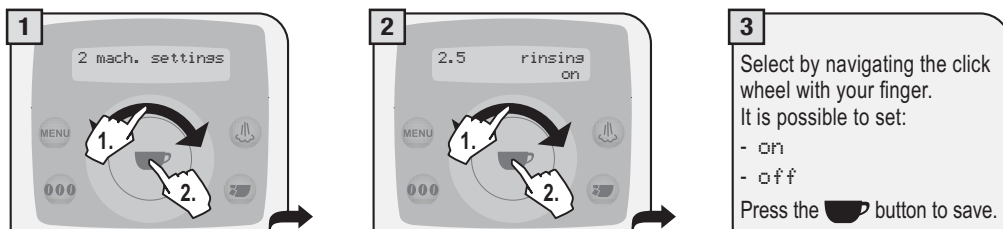
To turn on/off signalling the need to change the “Aqua Prima” water filter. The machine informs the user when the “Aqua Prima” filter needs to be replaced.



“RINSE” MENU


MENU > mach. settings > rinsins

The rinse setting cleans the internal circuits in order to guarantee that the beverages are only made with fresh water. The function is enabled as default by the manufacturer.



Note: This rinse cycle is performed every time the machine is turned on after the warming phase.

MAINTENANCE

To access the machine's maintenance programs, press the **MENU** button and select "maintenance" and press the  button. Navigate the click wheel with your finger to:

3.1 filter

access the specific "Aqua Prima" water filter management menu

3.3 group wash

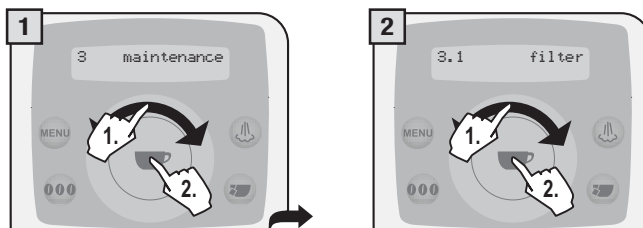
wash the Brew Group.

3.2 descaling

access the specific descaling management menu.

"WATER FILTER" MENU

MENU > maintenance > filter . To manage the "Aqua Prima" water filter



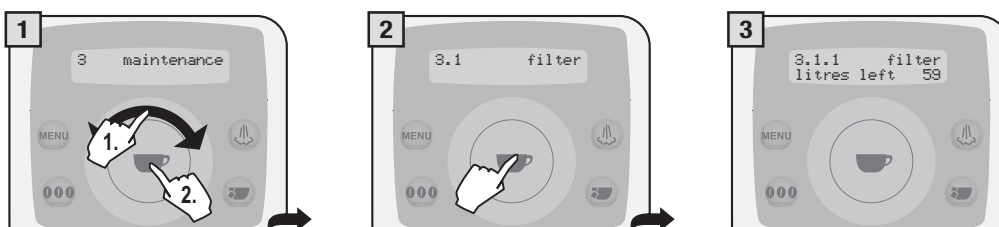
In this menu you can:

- check the number of litres before replacement;
- turn the filter state on/off;
- load/initialize the filter.

Litres remaining

MENU > maintenance > filter > litres left

To display how many litres of water can still be treated before changing the "Aqua Prima" water filter.




Filter state

MENU > maintenance > filter > status

To turn the filter check on/off; the machine checks when the "Aqua Prima" water filter needs to be changed and informs the user. This function must be activated when the filter is installed.

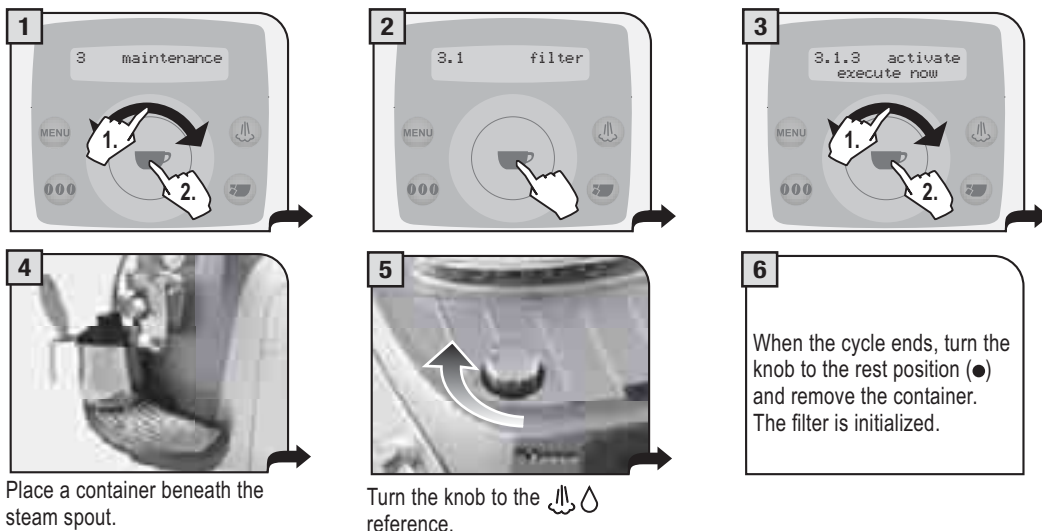


4
Select by navigating the click wheel with your finger.
It is possible to set:
- on
- off
Press the  button to save.

Load filter

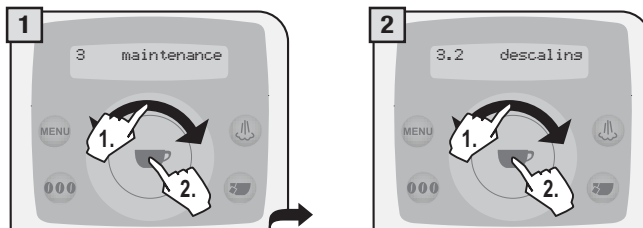
MENU > maintenance > filter > activate

To initialize the "Aqua Prima" filter; this must be carried out when you install a new filter.



“DESCALING” MENU

MENU > maintenance > descaling. To manage the decalcification of the machine's circuits.

**In this menu you can:**

- check the number of litres before descaling;
- carry out the machine descaling cycle.

Litres remaining

MENU > maintenance > descaling > litres left

To display how many litres of water can still be used before the machine requests a descaling cycle.

**Descaling cycle**

MENU > maintenance > decalcificazione > execute now

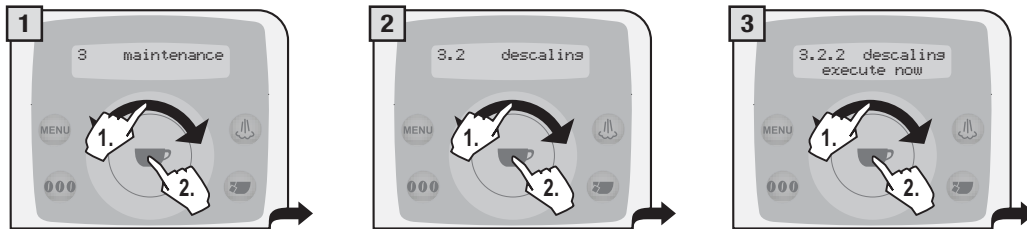
To perform the automatic descaling cycle. Descaling is necessary every 3-4 months when water dispenses more slowly than normal or when the machine indicates it. The machine must be turned on and will automatically manage the distribution of the descaling agent.

A PERSON MUST BE PRESENT DURING THE OPERATION.

WARNING! NEVER USE VINEGAR AS A DESCALER.

Saeco descaler is recommended; however, you can use any non-toxic and/or non-harmful descaling product for coffee machines, commonly available in the shops. The used solution is to be disposed of according to the manufacturer's instructions and/or regulations in force in the country of use.

Note: before beginning the descaling cycle make sure that:
1. a large enough container is positioned under the water spout;
2. THE "AQUA PRIMA" FILTER HAS BEEN REMOVED.




Descaling is carried out at a controlled temperature. If the machine is cold, you must wait until it has reached the right temperature; otherwise you must cool the boiler as follows:

If the boiler needs to be heated, the machine does so automatically. When the heating stage is complete, the "open water knob" message appears. Then proceed as described in point 5.



Place a container beneath the steam spout.

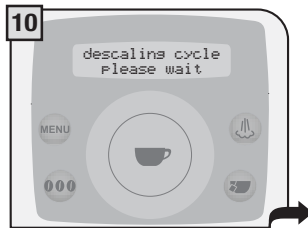
Turn the knob to the  reference.



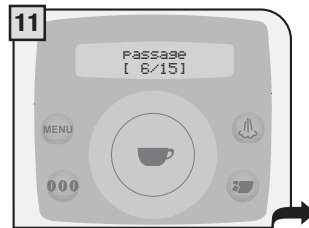
When the following message appears, the heater is at the right temperature

Pour the descaling solution into the tank. Insert the tank into the machine.

Press the  button to start.

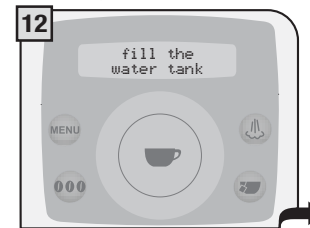


The machine begins to dispense the descaling solution through the hot water spout. The dispensing occurs at predetermined intervals, in order to allow the solution to be more effective.



The intervals are displayed in such a way as to check the state of progress of the process.

When the solution is finished the following message appears on the display:



Remove the water tank, rinse with fresh drinking water to eliminate traces of descaling solution, then refill with fresh drinking water.

Insert the tank with fresh drinking water.



Rinse the machine's circuits by pressing the ☕ button.



The machine performs the rinse cycle. During the rinse cycle, the machine may require the water tank to be filled.



When the rinse cycle is finished the following screen appears. Then the display shows the maintenance screen.



Turn the knob until it is in the rest position (●). Check the quantity of water in the tank and install the "Aqua Prima" water filter again, if desired.

When descaling is complete, return to the main menu to dispense beverages.

Group washing

MENU > maintenance > group wash

To clean the machine's internal circuits used for brewing coffee.

To wash the Brew Group, simply clean with water as shown on page 31. This wash completes maintenance of the Brew Group. We recommend using Saeco tablets, which can be purchased separately at your dealer's.

Note: before performing this function make sure that:

1. a large enough container is positioned under the spout;
2. the appropriate tablet for cleaning the Brew Group has been inserted into the compartment for pre-ground coffee;
3. the water tank contains a sufficient quantity of water.



**THE WASH CYCLE CANNOT BE INTERRUPTED.
A PERSON MUST BE PRESENT DURING THE OPERATION.**

1 The screen displays '3 maintenance'. Press the 'MENU' button (1) and the 'CUP' button (2).

2 The screen displays '3.3 group wash'. Press the 'CUP' button.

3 The screen displays '3.3 group wash'. Press the 'CUP' button.

4 The screen displays '3.3.1 group wash execute now'. Press the 'CUP' button to confirm.

5 The screen displays 'insert tablet and Press ok'. Insert the tablet as shown above. Press the 'CUP' button to start.


6 The screen displays 'group wash Please wait'. Wait for the cycle to end.

7 The screen displays 'Passage [2/3]'. You can check the status of washing.

8 The screen displays 'wash completed Please wait'. Wait for the cycle to end.

9 The screen displays '3 maintenance'. The Brew Group has been washed. Exiting programming mode. (see page 18)

ENERGY SAVING

To adjust the energy saving parameters, press the **MENU** button and select "energy saving" and press the  button. Navigate the click wheel with your finger to:

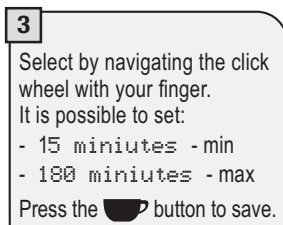
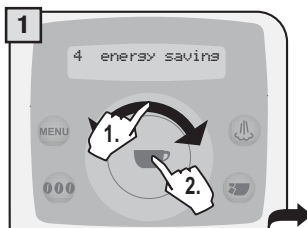
4 energy saving

Set the time which must pass before the machine enters energy saving mode.


TURN OFF DELAY

`MENU>energy saving > t-off delay`

By default, the off delay time is set at 180 minutes.



SPECIAL FUNCTIONS

This menu allows you to access special functions present on the machine. Press the **MENU** button to access and select "special funct." and press the  button. Navigate the click wheel with your finger to:

5 special funct.

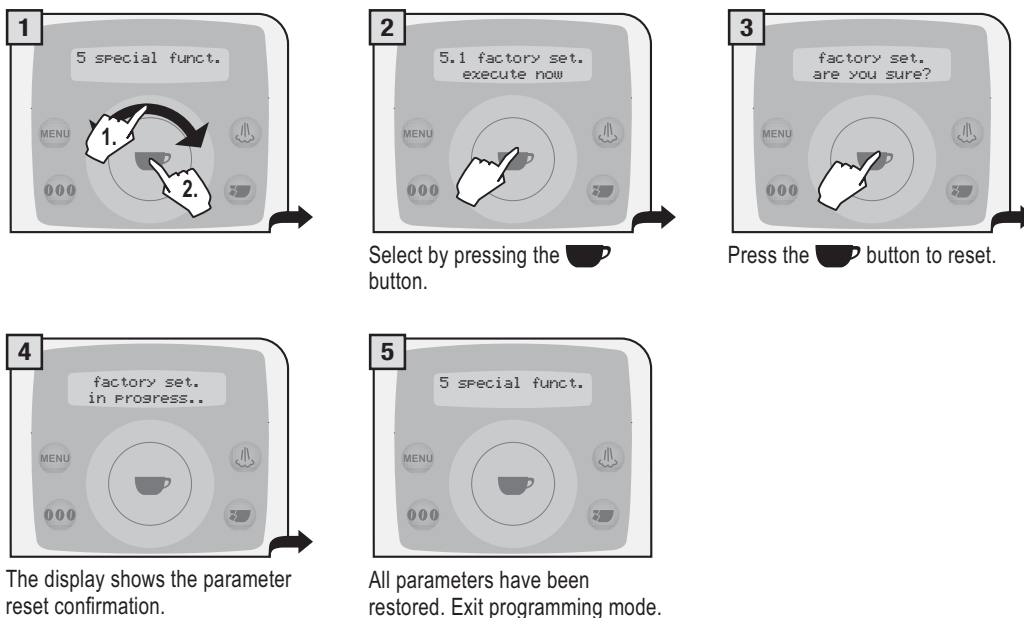
restore the basic machine operating parameters.

RESTORE SETTINGS

MENU>special funct.>factory set.

The function for restoring all the factory settings is contained in this menu. This function is particularly important for restoring the basic parameters.

ALL THE CUSTOM SETTINGS WILL BE LOST AND CANNOT BE RECOVERED. AFTER RESTORING FACTORY SETTINGS, YOU WILL NEED TO RE-PROGRAM ALL THE MACHINE FUNCTIONS, IF DESIRED.

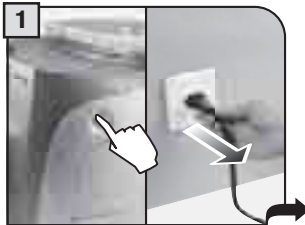


GENERAL MACHINE CLEANING

The cleaning described below must be performed once a week.
 Note: if water remains in the tank for several days, do not use it.

WARNING! Never immerse the machine in water.

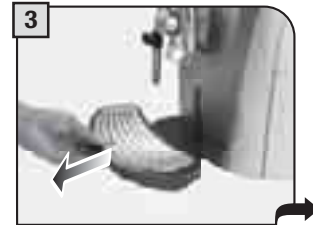
If you remove grounds with the machine off or when not signaled on the display, the count of the grounds emptied into the drawer is not reset. For this reason the machine might display the "empty grounds" message even after preparing just a few coffees.



1 Switch off the machine and unplug it.



2 Clean the tank and the cover.



3 Remove the drip tray, empty and wash it.



4 Remove the grounds drawer.



5 Empty and clean it.



6 With the brush, clean the pre-ground coffee compartment.



7 Remove the outer sleeve of the steam spout; then re-insert it.



8 Remove and wash the steam spout support; then re-insert it.



9 Clean the display with a dry cloth.

CLEANING THE BREW GROUP

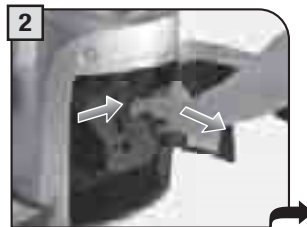
The Brew Group must be cleaned at least once a week.

Wash the Brew Group with warm water.

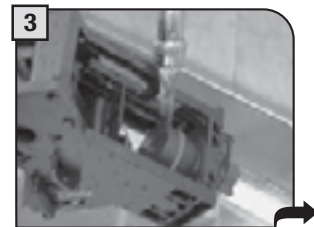
WARNING! Do not wash the Brew Group with detergents that can compromise its correct operation. Do not wash in the dishwasher.



1 Open the service door and remove the dregs drawer.



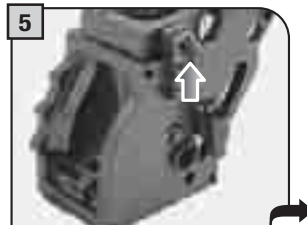
2 Press the PUSH button to remove the Brew Group.



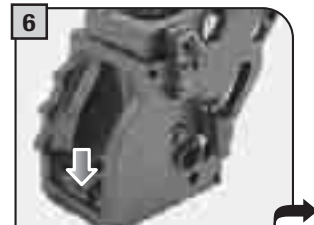
3 Wash the Brew Group and the filter and dry.



4 Make sure the Brew Group is in rest position; the two references must match.



5 Make sure the components are in the correct position. The hook shown must be in the correct position; to check its position, firmly press the "PUSH" button.



6 The lever on the rear part of the group must be in contact with the group base.





7 Insert the washed and dried Brew Group. DO NOT PRESS THE "PUSH" BUTTON.



8 Insert the dregs drawer.



9 Close the service door.

GUIDE MESSAGE THAT APPEARS	HOW TO REMOVE THE MESSAGE
out of service (xx) restart to fix...	Where (xx) identifies an error code. Turn off and after 30 seconds turn the machine on again to restore normal operation. If the problem persists, call the service centre and give the code (xx) shown on the display.
close coffee bean lid	Close the coffee bean hopper cover to be able to make a beverage.
fill container with coffee	Put coffee beans into the bean hopper.
insert the brew group	Insert the Brew Group in its place.
insert grounds drawer	Insert the dregs drawer.
empty grounds	Warning that does not block the machine. Proceed as for the next alarm.
empty grounds drawer	Remove the grounds drawer and empty the grounds into an appropriate container (See page 30 steps 4 and 5). Note: The grounds drawer must be emptied only when the machine requires it and when the machine is turned on. If you empty the drawer with the machine turned off it will not record the emptying operation.
close door	In order for the machine to operate, the side door must be closed.
fill the water tank.	The tank must be removed and refilled with fresh drinking water.
empty drip tray	Open the side door and empty the drip tray located under the Brew Group.
change the filter	The Aqua Prima filter must be replaced in the following cases: 1. 60 litres of water have been dispensed; 2. 90 days have passed since its installation; 3. 20 days have passed and the machine has not been used. Note: this message only appears when "on" has been selected in the water filter function (See page 21).
carafe missing milk island missing	The steam knob has been turned to the  position and either the Milk Island has not been installed or the carafe is not positioned correctly. Install the Milk Island or position the carafe correctly. Otherwise, turn the knob until it is in the rest position (●).
descale	A descaling cycle must be performed on the machine's internal circuits.
stand-by...	Press the  button.

PROBLEMS	CAUSES	SOLUTIONS
The machine does not turn on.	The machine is not connected to the power source.	Connect the machine to the power source.
	The plug has not been plugged into the back of the machine.	Insert the plug into the machine's power socket.
Hot water or steam is not dispensed.	The hole of the steam spout is clogged.	Clean the hole of the steam spout using a pin.
Coffee has little crema.	The coffee blend is unsuitable or coffee is not freshly roasted.	Change coffee blend.
	SBS knob turned towards the left	Turn the SBS knob to the right
The Brew Group does not come out.	The Brew Group is out of place.	Turn the machine on. Close the service door. The Brew Group is automatically placed in the correct position.
	Dregs drawer is inserted.	Remove the dregs drawer first, then the Brew Group.
Coffee is not brewed.	Water tank is empty.	Fill the water tank and prime the circuit again.
	Brew Group is dirty.	Clean the Brew Group.
Coffee is brewed slowly.	Coffee is too fine.	Change coffee blend. Decrease the dose.
	Brew Group dirty.	Clean the Brew Group.
Coffee leaks out of the dispensing head.	Dispensing head is clogged.	Clean the dispensing holes with a soft cloth.

Please contact the service centre for any problems not covered in the above table or when the suggested solutions do not solve the problem.

SOS**IN CASE OF EMERGENCY**

IMMEDIATELY UNPLUG THE CORD FROM THE OUTLET.

**ONLY USE THE APPLIANCE**

- Indoors.
- For preparing coffee, hot water and for frothing milk.
- For domestic use.
- By adults in non altered psycho-physical conditions.

**PRECAUTIONS FOR THE USE OF THE MACHINE**

- Do not use the machine for purposes other than those indicated above, in order to avoid danger.
- Do not introduce any substances other than those indicated in the instruction manual.
- During the normal filling of any reservoirs, all nearby reservoirs must be closed.
- Fill the water tank only with fresh drinking water: Hot water and/or any other liquid may damage the machine.
- Do not use carbonated water.
- Do not put fingers or any material other than coffee beans in the coffee grinder.
- Before manipulating the coffee grinder, turn of the machine's main switch and unplug the cord.
- Do not put instant coffee or whole bean coffee in the ground coffee container.
- Only use your finger when operating the LCD screen.

CONNECTION TO ELECTRICAL POWER

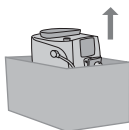
The connection to the electrical network must be carried out in accordance with the safety regulations in force in the user's country.

The machine must be connected to a socket which is:

- compatible with the type of plug installed on the machine;
- suitably sized to comply with the ratings shown on the machine identification plate.
- effectively grounded.

The power cord must not:

- come into contact with any type of liquid: danger of electric shocks and/or fire;
- be crushed and/or come in contact with sharp surfaces;
- be used to move the machine;
- be used if damaged;
- be handled with damp or wet hands;
- be wound in a coil when the machine is being operated.
- Be tampered with.

**INSTALLATION**

- Choose a solid, stationary flat surface (no more than 2° of inclination).
- Do not install the machine in areas where water could be sprayed.
- Optimal operational temperature: 10°C - 40°C / 50-104 degrees Fahrenheit
- maximum humidity: 90%.
- The machine should be installed in an adequately lit, ventilated, hygienic location and the electric socket should be within easy reach.
- Do not place on heated surfaces!
- Install it at least 10 cm / 4" from the walls and cooking surfaces.
- Do not use in places where the temperature may drop to a level equal to and/or lower than 0°C / 32 degrees Fahrenheit. If the machine has been exposed to such conditions notify the customer service center, who will have to carry out a safety check.
- Do not use the machine near inflammable and/or explosive substances.
- The machine must not be used in an explosive or volatile atmosphere or where there is a high concentration of dust or oily substances suspended in the air.
- Do not install the machine on top of other appliances.



DANGERS

- The appliance must not be used by children and persons who have not been informed of its operation.
- The appliance is dangerous to children. When left unattended, unplug from the electrical outlet.
- Keep the coffee machine packaging out of the reach of children.
- Never direct the jet of hot water and/or steam towards yourself or others. Danger of scalding.
- Do not insert objects through the appliance's openings. (Danger! Electrical Current!).
- Do not pull out the plug by yanking on the power cord or touching it with wet hands.
- Warning. Danger of burning when in contact with hot water, steam and the hot water spout.



FAILURES

- Do not use the appliance if a failure has been verified or suspected, for example after being dropped.
- Any repairs must be performed by an authorized customer service center.
- Do not use the appliance with a defective power cord. The manufacturer or its customer service center will have to replace the power cable if damaged. (Caution! Electrical Current!).
- Turn off the appliance before opening the service door. Danger of burns!



CLEANING / DESCALING

- For cleaning the milk and coffee circuits use only recommended detergents provided with the machine. These detergents must not be used for other purposes.
- Before cleaning the machine, the main switch must be turned to OFF (0), unplugged from the socket and cooled down.
- Keep the appliance from coming into contact with splashes of water or immersing in water.
- Do not dry the machine's parts in conventional or microwave ovens.
- The machine and its components must be cleaned and washed after the machine has not been used for a certain period.



REPLACEMENT PARTS

For safety reasons, use only original replacement parts and original accessories.



WASTE DISPOSAL

- The packing materials can be recycled.
- Appliance: unplug the appliance and cut the power cord.
- Deliver the appliance and power cord to a service center or public waste disposal facility

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.



FIRE SAFETY

In case of fire, use Carbon Dioxide extinguishers (CO₂).
Do not use water or dry-powder extinguishers.

TECHNICAL DATA	
Nominal voltage	See label on the appliance
Power rating	See label on the appliance
Power supply	See label on the appliance
Shell material	ABS - Thermoplastic
Size (w x h x d)	320 x 370 x 400 mm - 12.60" x 14.57" x 15.75"
Weight	9 Kg - 19.8 lbs
Cable length	1200 mm - 47.24"
Control panel	Front (display 2x24 characters)
Water tank	1.7 liters - 57.5 oz / Removable
Coffee bean hopper capacity	250 grams - 8.9 oz / coffee beans
Pump pressure	15 bar
Boiler	Stainless steel
Coffee grinder	With ceramic burrs
Quantity of ground coffee	7 - 10.5 grams / 0.25 - 0.37 oz.
Dregs drawer capacity	14
Safety devices	Boiler pressure safety valve – Double safety thermostat.

Subject to engineering and manufacturing changes due to technological developments.

The machine conforms to the European Directive 89/336/EEC (Italian Legislative Decree 476 dated 04/12/92) concerning electromagnetic compatibility.

