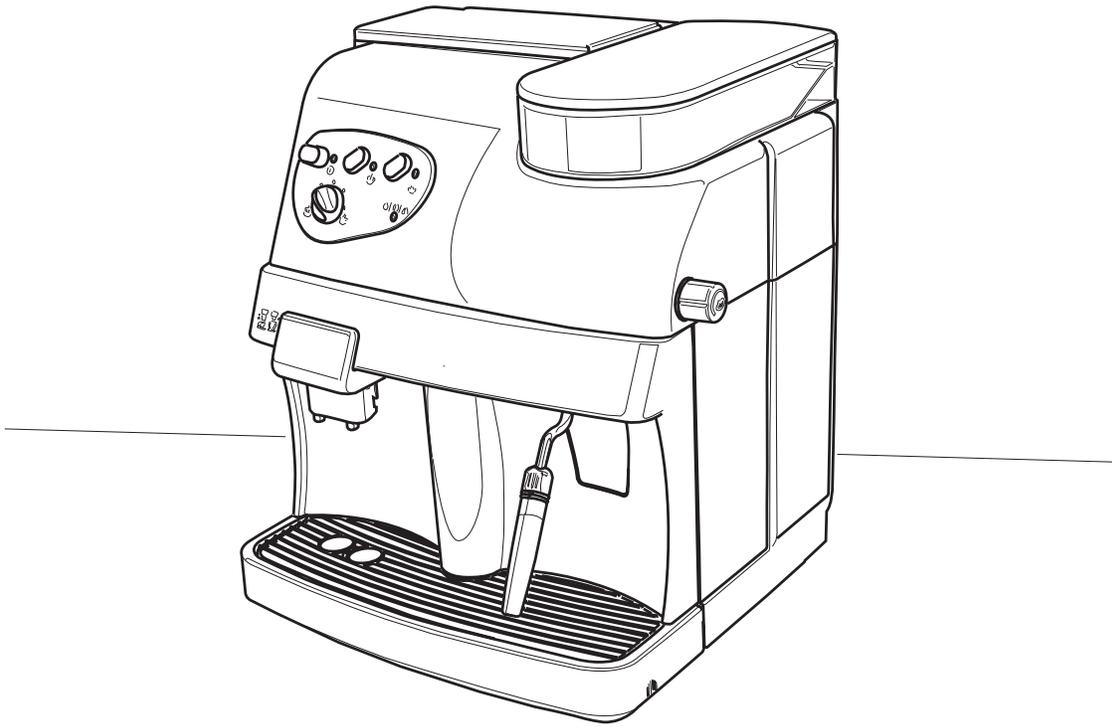


Vienna plus



English

Français

Español

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TYPE SUP 018M

OPERATING INSTRUCTIONS

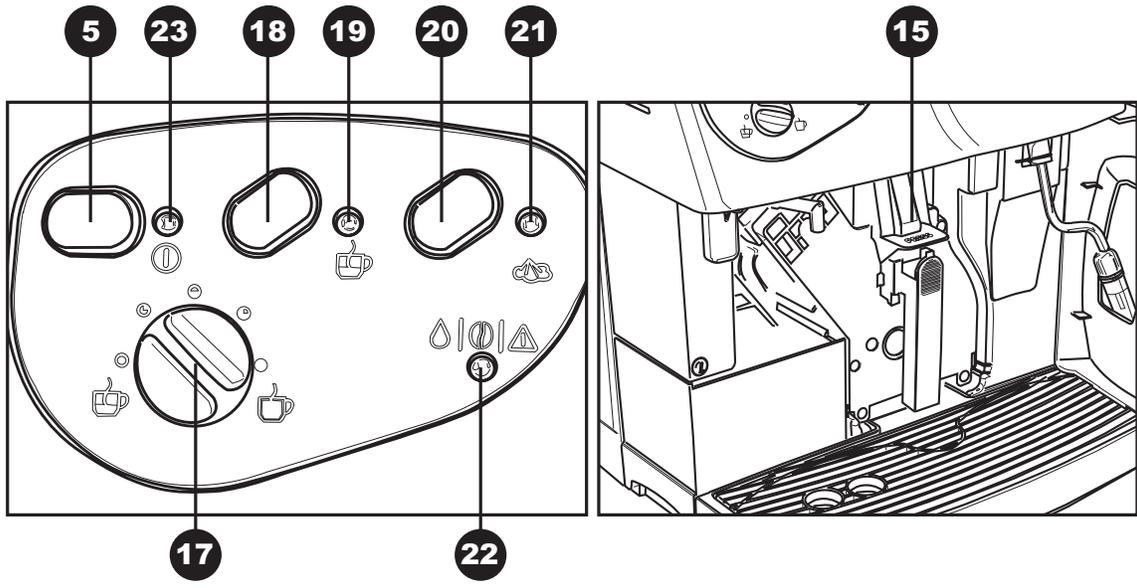
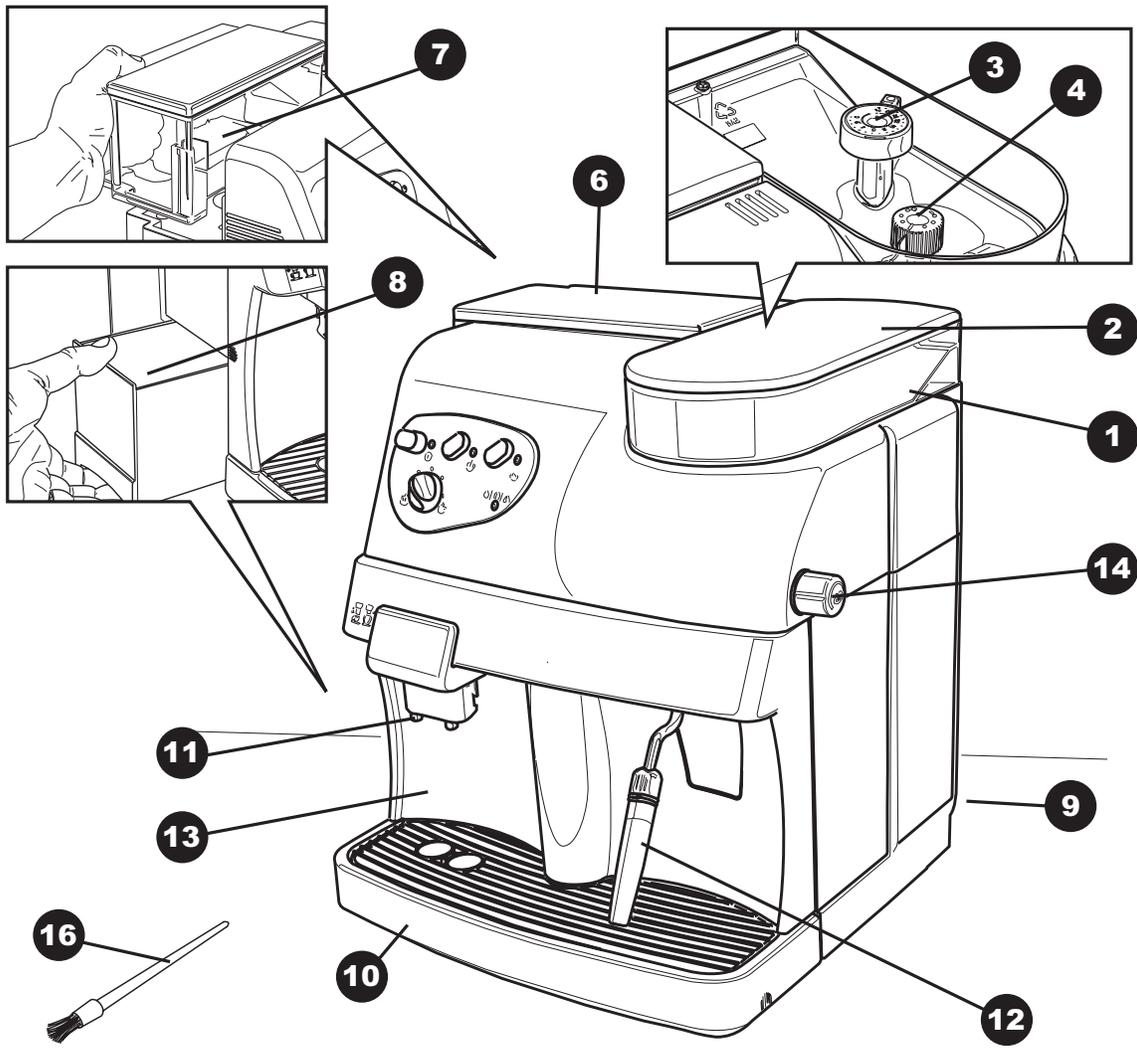
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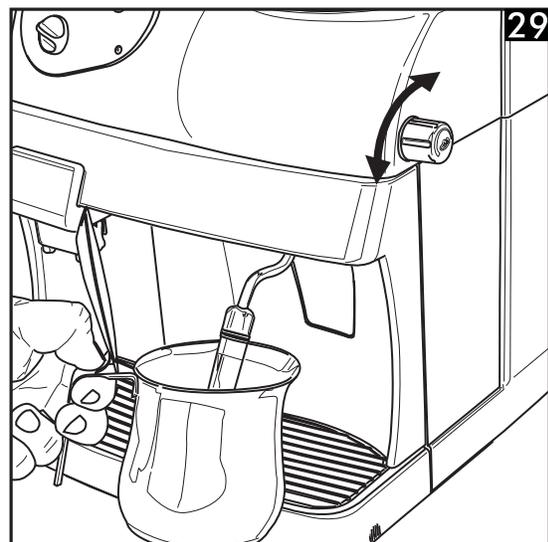
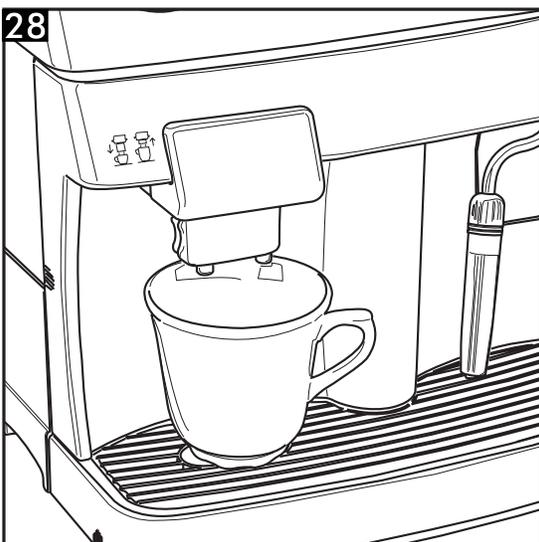
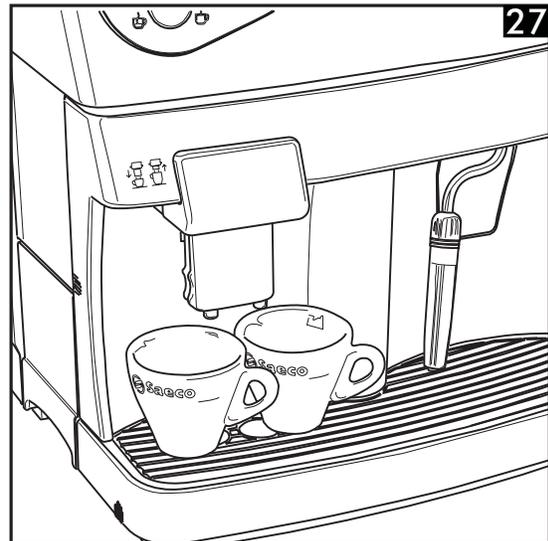
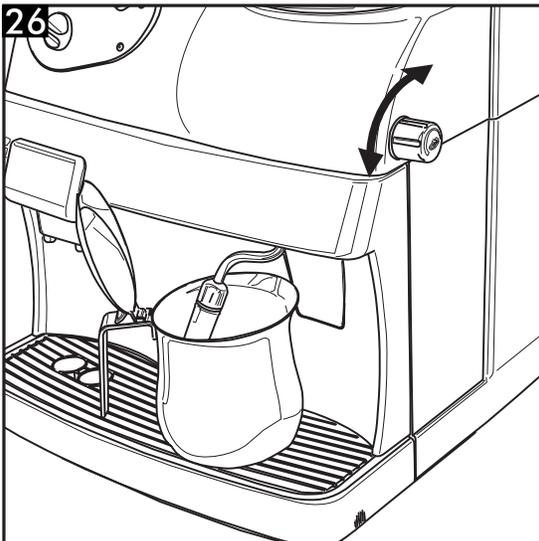
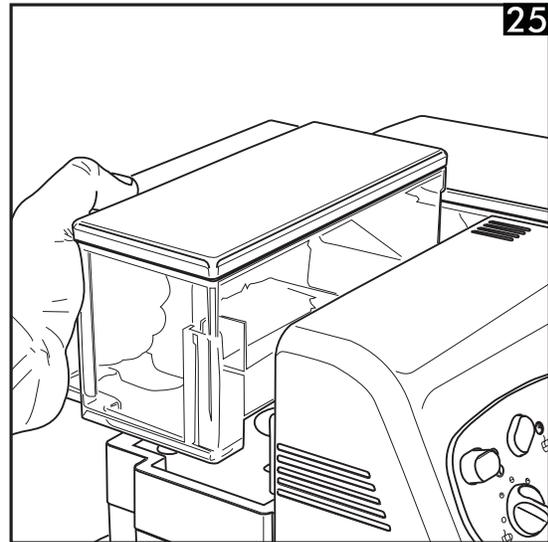
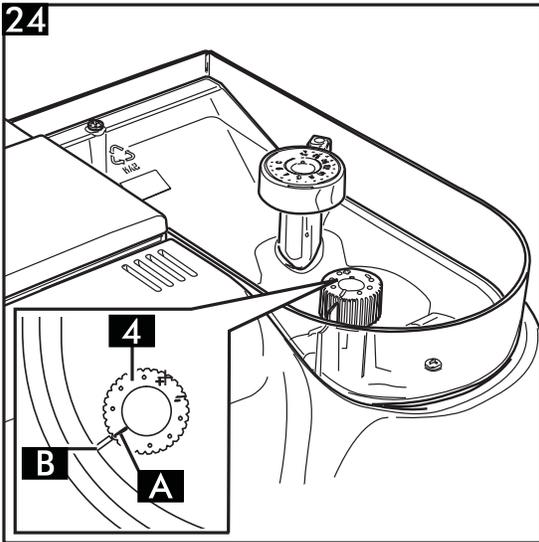
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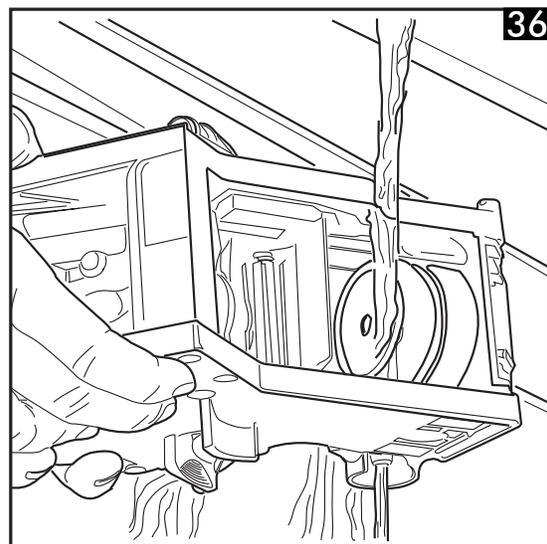
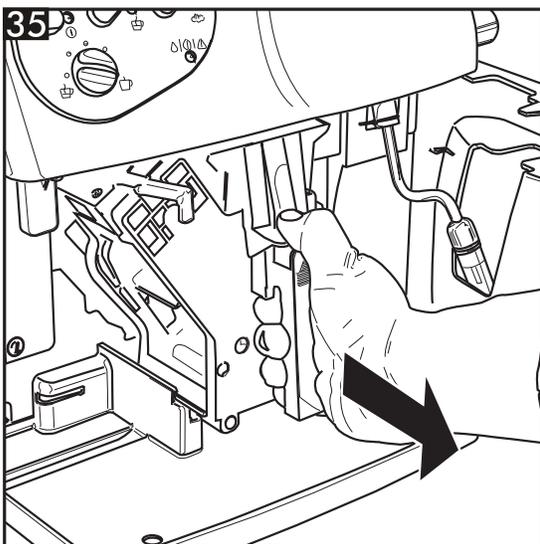
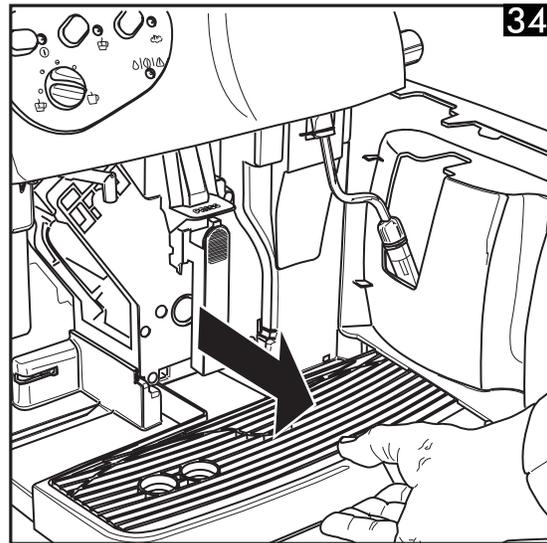
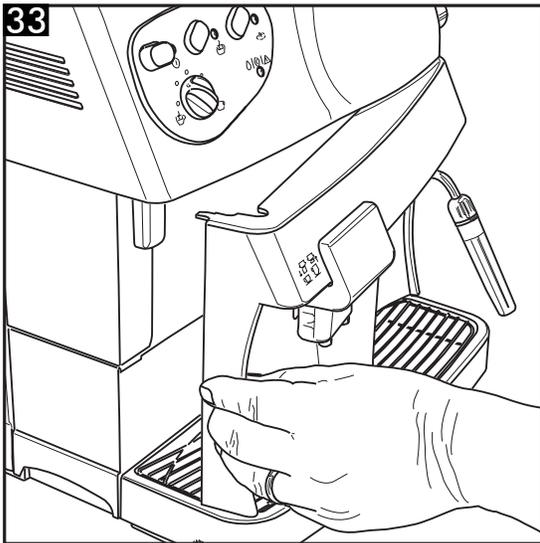
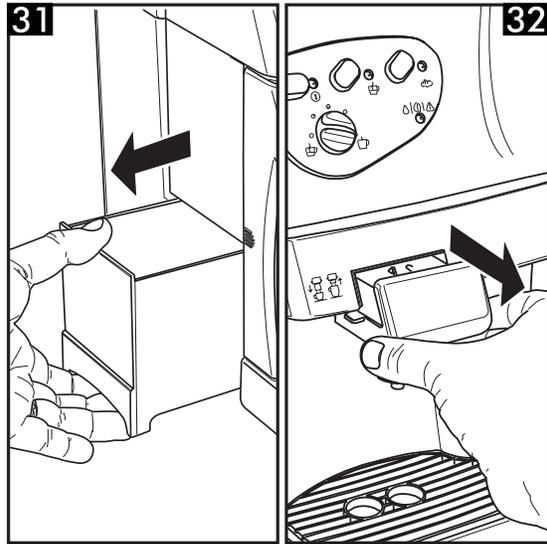
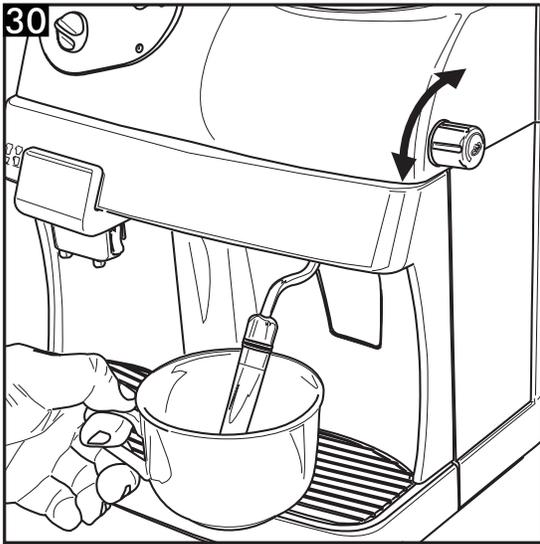
INSTRUÇÕES E MODO DE EMPREGO

**FOR HOUSEHOLD USE ONLY
USAGE DOMESTIQUE SEULEMENT**









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 persons do not immerse cord, plugs, or appliance 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 of 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 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 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 other than intended use.
13. Save these instructions.

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.
- 6 Do not use caramelized or flavored coffee beans.

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 be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used,
 1. The marked 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

The coffee machine is suitable to make espresso coffee using coffee beans and is equipped with a device for the distribution of steam and hot water.

The machine has been designed for domestic use and is not suitable for a 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 Service Centres;
- tampering with the power cable;
- tampering with any part of the machine;
- the use of non-original spare parts and accessories.

In these cases, the warranty is not valid.

1.1 To facilitate reading



A warning triangle draws the attention to all the instructions that are important for the user's safety.

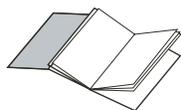


Please carefully follow these instructions to avoid serious injury!

(Fig. 2) - Reference to figures, parts of the machine and controls is indicated by numbers or letters, like the reference to figure 2 in this section.



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



Figures corresponding to the text may be found on the inside cover.

Keep this page open while reading the instructions.

1.2 How to use these operating instructions

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

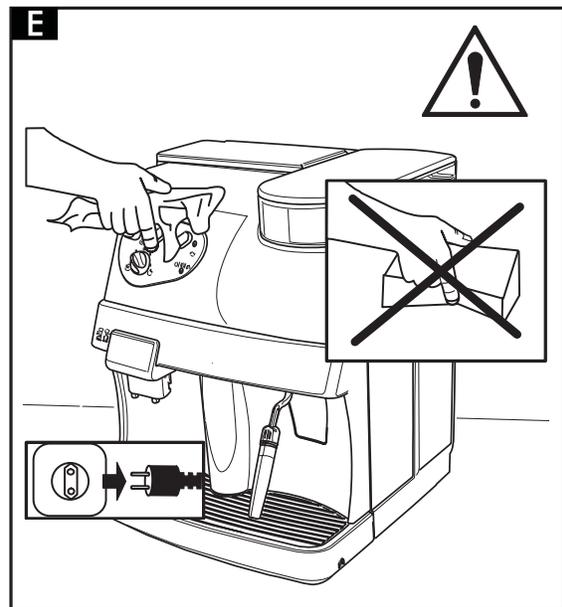
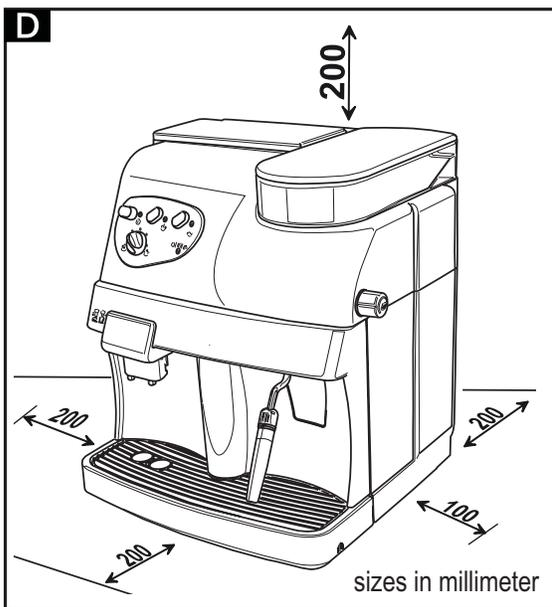
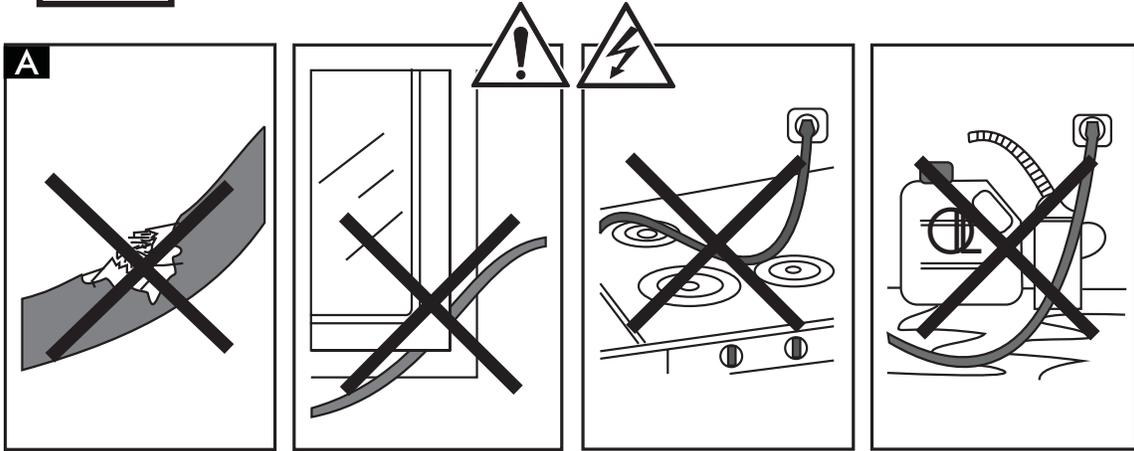
For further information or in case of problems that are not included or not completely explained in these instructions, please contact the Authorized Service Centres.

2 TECHNICAL DATA

• Nominal voltage - Power rating - Power supply	See label on the appliance
• Shell material	Thermoplastic
• Size (mm)	337 x 325 x 377
• Weight (kg)	8,5
• Cable length (mm)	1200
• Control panel	Front
• Water tank	1,7 (l) - Removable
• Coffee bean hopper capacity (g)	350 g of coffee beans
• Pump pressure (bar)	15
• Boiler	Stainless steel
• Safety devices	Boiler pressure safety valve; 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.



3 SAFETY REGULATIONS



Never place live parts in contact with water: danger of short circuit! Steam and hot water may cause scalding! Do not direct the steam or hot water jet toward parts of the body; 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 unauthorized purposes since this would create serious hazards! The appliance is not to be used by persons (including children) with reduced physical, mental or sensory abilities or with scarce experience and/or expertise, unless they are supervised by a person responsible for their safety, or they are instructed by this person on how to properly use the machine.

Power supply

Only connect the coffee machine to a suitable power socket.

The voltage must correspond to the indication on the machine's label.

A Power cable

Never use the coffee machine if the power cable is defective.

If damaged, the power cable must be replaced by the manufacturer or its customer service department.

Do not pass the cable around corners, over sharp edges or over hot objects and keep it away from oil.

Do not use the power cable to carry or pull the coffee machine.

Do not pull out the plug by pulling on the power cable or touch it with wet hands.

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

B Protecting others

Make sure that the coffee machine is out of children's reach. Children are not aware of the risks linked with electrical appliances.

C Danger of burning

Never direct the jet of hot steam and/or hot water towards yourself and/or others: **danger of scalding!**

Always use the handles or knobs provided.

D Location

Position the coffee machine in a safe place, where nobody may overturn it or be injured.

Do not use the coffee machine outdoors.

Do not place the machine on hot surfaces and close to open flames to prevent the body from melting or being damaged.

E Cleaning

Before cleaning the machine, the main power button (5) must be switched to the -0- position and the plug must be removed from the socket.

Then wait for the machine to cool down.

Never immerse the machine in water!

It is strictly forbidden to tamper with the inside of the machine.

D Space for use and maintenance

To ensure that the coffee machine works properly and efficiently, the following conditions are recommended:

- Choose a level surface;
- Select a location that is sufficiently well-lit, clean and near an easily reachable socket;
- Allow for a minimum distance from the sides of the machine as shown in the figure.

Storing the machine

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

Servicing / Maintenance

In case of failure, faults or a suspected fault after dropping, immediately remove the plug from the socket. Never attempt to operate a faulty machine.

Servicing and repairs may only be carried out by Authorized Service Centres. Repairs must only be carried out by an Authorised Service Centre.

All liability for damages caused by works not carried out in a professional manner is declined.

Fire safety

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

Key to machine components

- 1** Coffee bean hopper
- 2** Coffee bean hopper cover
- 3** Grinder adjustment knob
- 4** Coffee dose adjustment knob
- 5** Main power button (ON/OFF)
- 6** Water tank cover
- 7** Water tank
- 8** Grounds drawer
- 9** Power cable
- 10** Drip tray + grill
- 11** Height-adjustable dispensing spout
- 12** Steam/hot water spout with pannarello
- 13** Front door
- 14** Steam knob
- 15** Coffee Brew Group
- 16** Cleaning brush

Control panel

- 17** Coffee dose per cup adjustment knob
- 18** Coffee button
- 19** Temperature ready / coffee function light
- 20** Steam function button
- 21** Steam temperature light
- 22** Alarm light
- 23** Machine on light

4 INSTALLATION

For your own and for other people's safety, carefully follow the "Safety regulations" in section 3.

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 Preliminary operations

- Remove the drip tray (10) with grill from the packaging.
- Remove the coffee machine from the packaging and position it in a proper place in compliance with the requirements described in the safety regulations (section 3).
- Insert the drip tray (10) into the appropriate seat. Make sure that the drip tray, the grounds drawer (8) and the coffee Brew Group (15) are correctly placed and that the front door (13) is closed.
- Fit the cover of the coffee bean hopper (2) onto the coffee bean hopper (1). Keep the cleaning brush (16) to hand.
- Before plugging in the machine, make sure that the main power button (5) is switched to -0-.

If the red light (22) flashes when the machine is turned on, it means that one of the above mentioned parts is not placed correctly.

i Important note: Carefully read the explanation of all the warnings displayed by the machine to the user by means of the lights on the control panel (section 13).

- **(Fig. 25)** - Lift and extract the water tank (7) and remove the cover (6). Rinse and fill it with fresh water taking care not to overfill it. Reinsert the water tank into the appropriate seat and replace the cover (6) on top of it.

! Always use only fresh, non-sparkling water to fill the tank (7). Hot water or any other

liquid may damage the tank and/or the machine. Do not turn on the machine without water: make sure there is enough water in the tank.

- (Fig. 24) - Remove the cover (2) and add the coffee beans.

 Always add only coffee beans in the coffee bean hopper (1). Pre-ground coffee, instant coffee or any other object may damage the machine.

- Replace the cover (2) on the coffee bean hopper (1).
- Insert the plug into a suitable socket.

4.3 Turning on the machine for the first time

- The main power button (5) is switched to -0-. Press the button (5) to turn on the machine. The light (23) on the control panel will turn on.
- (Fig. 26) - Place a container beneath the steam spout (pannarello) (12) to prime the circuit. Turn the knob (14) counterclockwise and wait until water flows steadily out of the steam spout (pannarello). Turn the knob (14) clockwise to stop water dispensing.
- (Fig.26) - After carrying out the operation above, empty out the water in the tank.
 - 1 Place a container under the steam wand (Pannarello) (12) and turn the knob (14) anticlockwise.
 - 2 After 30 seconds (or when the container is full) stop the dispensing by turning the knob (14) clockwise.
 - 3 Wait about 60 seconds. Repeat the operations from step 1 until emptying out the tank.
- (Fig.25) - When the procedure is complete, fill the water tank again.

 **Note: Before starting the machine after long periods of inactivity or if the water tank has been completely emptied, it is advisable to prime the circuit.**

- After the above operations have been completed the machine is ready for use.
- To brew coffee, dispense hot water or eject steam and for a proper use of the machine, carefully follow the instructions provided.

5 COFFEE GRINDER

 **Caution!** The grinder adjustment knob, inside the coffee bean hopper, must be turned only when the grinder is working. Do not pour ground and/or instant coffee into the bean hopper.

 **Do not insert any material other than coffee beans into the hopper. The grinder contains moving parts that may be dangerous. Therefore, do not insert fingers and/or other objects. Turn the main power button to off and remove the plug from the socket before carrying out any type of operation inside the bean hopper. Do not pour coffee beans when the grinder is working.**

The quality and flavour of coffee depend on the grind, as well as on the blend used. The machine has a knob (3) to adjust the coffee grind. Turn the knob when the grinder is working to adjust the grind. The digits on the knob indicate the grind.

The manufacturer configures each appliance on an intermediate grind setting: if the grind is too fine, rotate the knob to a higher setting; if the grind is too coarse, turn the knob to a lower setting.

The variation in grind will only be seen when three/ four coffees have been brewed.

 **Note: If the value has been changed excessively - by turning the knob to very low settings - the "no coffee" alarm might be activated. Press the coffee brew button again to reactivate the machine and to complete the coffee grinding cycle.**

Use coffee bean blends for espresso machines. Try not to use very high or very low grind settings (e.g. 1 - 16). Use different coffee blends for different settings. Keep coffee in a fresh place in a sealed, airtight container.

The grind must only be regulated if coffee is not brewed properly:

Too fast brewing = too coarse grind > Rotate the knob to a lower setting;

Drip and/or absent brewing = too fine grind > Rotate the knob to a higher setting.

6 COFFEE DOSE ADJUSTMENT KNOB

(Fig. 24) - The desired coffee quantity (dose) to be ground may be set in the machine.

The dose is set by the manufacturer to a medium value that meets all tastes. Reference (A) in correspondence with reference (B). By turning the knob (4) inside the coffee bean hopper counterclockwise the quantity of ground coffee is increased; by turning the knob clockwise the quantity of ground coffee is decreased.

The dose adjustment must be performed before pressing the coffee button.

This system allows an optimal brewing with any kind of coffee on the market.

7 COFFEE BREWING

 **Note:** If the machine does not brew coffee, make sure that the water tank contains enough water by verifying the water level on the left side of the machine.

 **Before brewing coffee, make sure that the green temperature ready light (19) is permanently on and that the water tank and the coffee hopper are full.**

- (Fig. 27 - 28) - Place 1 or 2 cups beneath the dispensing spout (11). You may adjust the height of the dispensing spout to your cups.
- Adjust the desired quantity of coffee to be brewed by means of the knob (17): by turning the knob clockwise the quantity of coffee to be brewed is increased; by turning the knob counterclockwise the quantity of coffee to be brewed is decreased.

- Press the button (18) to brew coffee. The brewing cycle starts: press the button (18) once to brew 1 coffee. Press it twice to brew 2 coffees.

 **In this operation mode, the machine grinds and measures automatically the right quantity of coffee. Two coffees require two grinding and brewing cycles that are automatically managed by the machine.**

- After the prebrewing cycle, coffee begins to come out of the dispensing spout (11).
- On reaching the dose programmed with the knob (17), the machine will automatically stop brewing. It is nevertheless possible to interrupt coffee brewing by pressing the button (18).

8 HOT WATER DISPENSING

 **Warning:** at the beginning, short spurts of hot water may come out: danger of scalding. The hot water spout may reach high temperatures: do not touch it with bare hands.

- Before dispensing hot water, make sure that the green temperature ready light (19) is on.

When the machine is ready to brew coffee, proceed as follows:

- Place a cup and/or a container beneath the hot water/steam spout (12).
- (Fig. 29) - Open the knob (14) by turning it counterclockwise.
- When the desired quantity of hot water has been dispensed, turn the knob (14) clockwise to stop dispensing. The machine returns to the normal operating mode.

9 STEAM EJECTION / PREPARING A CAPPUCCINO

Steam may be used to froth milk for cappuccino and to heat beverages.

! Danger of scalding! At the beginning, short spurts of hot water may come out. The steam spout may reach high temperatures: do not touch it with bare hands.

- When the machine is ready to brew coffee, press the button (20). The machine needs a heating phase.
- Before steam ejection, wait until the green temperature ready light (21) is permanently on.
- **(Fig. 26)** - Place a container beneath the steam spout (pannarello) (12) and open the "hot water/steam" knob (14) for a few seconds so as to let the remaining water come out of the steam spout (pannarello). In a short time, only steam will come out of the spout.
- Close the knob (14).
- Fill 1/3 of the container you wish to use to prepare the cappuccino with cold milk.

i Use cold milk and a cold cup for better results when preparing a cappuccino.

- **(Fig. 30)** - Immerse the steam spout (pannarello) in the milk to be heated and open the knob (14). Move the container gently up and down to level the foam formation.
- After using the steam for the desired time, close the knob (14).
- The same system may be used to heat other beverages.

After using the steam spout (pannarello), clean it as described in the "Cleaning and Maintenance" section.

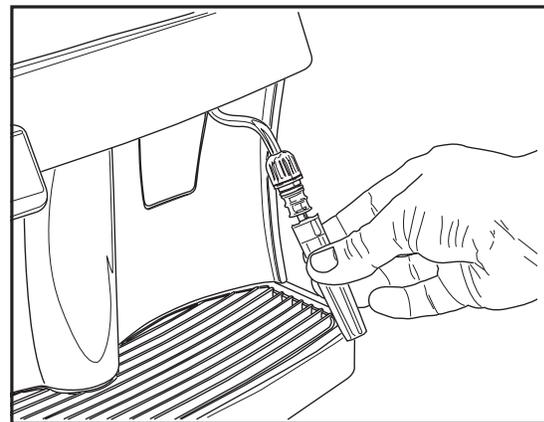
9.1 Steam/coffee switchover

- Press the button (20) to brew coffee.
- During the switchover from steam to coffee brewing, the lights (19) and (21) flash simultaneously showing the machine's overtemperature. Coffee may not be brewed.
- Discharge water to brew coffee. Place a container beneath the steam spout (pannarello) (12). Turn the steam knob (14) counterclockwise and wait until only the green temperature ready light (19) is permanently on. Then close the knob by turning it clockwise.

10 CLEANING AND MAINTENANCE

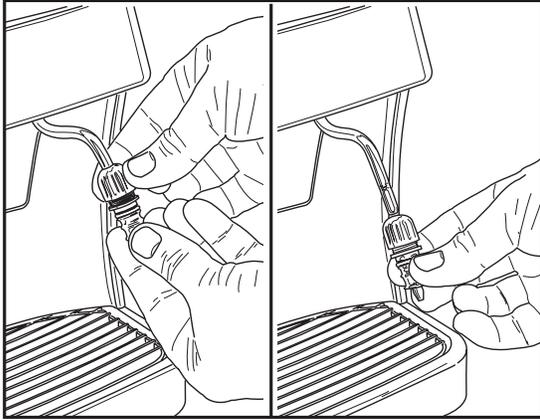
General cleaning

- Maintenance and cleaning operations may only be carried out when the machine has cooled down and has been disconnected from the power supply.
- Do not immerse the machine in water or place any of its parts in a dishwasher.
- Do not use sharp objects or harsh chemical products (solvents) for cleaning.
- Clean the pannarello after every use. Remove the external part of the pannarello.



Wash the external part of the pannarello under running water.

- For a thorough cleaning, remove the pannarello from the steam spout.



Loosen the ring nut and remove the internal part of the pannarello. After washing it thoroughly, reassemble it taking care to position it as shown in the figure.

(Fig. 25) - Clean the water tank on a daily basis.

- Remove the filter in the water tank and wash it under drinking running water.
- Reinsert the filter into its seat by gently pressing and turning it.
- Fill the tank with fresh drinking water.
- Use a soft cloth moistened with water to clean the appliance.
- Do not dry the machine and/or its components using a microwave and/or conventional oven.
- **(Fig.35)** - Remove the dispensing spout by pulling it outwards and wash it with lukewarm water. After washing it, fit it back in its seat by pushing it to its limit stop.
- **(Fig.31-34)** - Clean the dispensing outlet. We recommend emptying and cleaning (on a daily basis):
 - the grounds drawer (8)
 - the drip tray (10)

10.1 Brew Group

- The Brew Group (15) must be cleaned every time the coffee bean hopper is filled or at least once a week.
- Turn off the machine by pressing the main power button (5) to -0- and remove the plug from the socket.
- **(Fig.31-34)** - Open the service door (13) and remove the coffee grounds drawer (8), and then remove the drip tray (12) as well.
- **(Fig. 34)** - Remove the Brew Group (15) by the handle and press the «PRESS» key. The Brew Group must be cleaned only with warm water and no detergents.
- **(Fig. 35)** - Wash the Brew Group with lukewarm water and carefully clean the upper filter.
- Thoroughly wash and dry all the parts of the Brew Group.
- Thoroughly clean the dispensing outlet.
- Reinsert the Brew Group in the dispensing outlet clicking it into place without pressing the "PRESS" key.
- Close the door, insert the grounds drawer and the drip tray.

11 DESCALING

Limescale normally forms with the use of the appliance. Descaling is necessary every 1 - 2 months or if you notice a reduction in water flow.

i Please use Saeco descaling solution in your machine. It has been specifically developed to preserve performance and functionality throughout the lifetime of the machine and to ensure, with regular use, a high quality delivered product.



! Warning! Never drink the descaling solution and any substances dispensed until the

cycle has been carried out to the end. Never use vinegar as a descaling solution.

Before descaling, remove the pannarello from the steam spout as described in the "Cleaning and Maintenance" section.

- 1 Pour the entire Saeco concentrated descaling solution into the appliance water tank and fill the tank with fresh water.
- 2 (Fig.26) - Turn on the appliance and dispense 2-3 cups of water through the steam wand (12) (approximately 150 ml).
- 3 Switch off the main power button (5) of the appliance.
- 4 Let the descaling solution sit for 15-20 minutes.
- 5 Repeat steps 2 and 3 at intervals of 3 minutes, until there is no descaling solution left in the water tank.
- 6 (Fig.25) - Rinse the water tank with clean water and fill it again.
- 7 (Fig.26) - Rinse the appliance circuits with fresh water until the tank is empty, by dispensing the water through the steam wand (12).
- 8 Repeat the rinse cycle (step 6 and 7) twice consecutively.

When descaling is complete, insert the pannarello into the steam spout as described in the "Cleaning and Maintenance" section.

i Saeco descaling solution should be disposed of according to the manufacturer instructions and/or the regulations in the country of use.

12 DISPOSAL

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.

13 CONTROL PANEL LIGHTS

Warnings	Causes	Solutions
Green light (23)	The machine is on.	
Fixed green light (19)	The machine has reached the right temperature and is now ready: - for coffee brewing; - for hot water dispensing.	
Flashing green light (19)	The machine is warming up to brew coffee and dispense hot water.	
Fixed green light (21)	The machine has reached the right temperature to eject steam.	
Flashing green light (21)	The machine is warming up to eject steam.	
Green light (19) and green light (21) are flashing simultaneously	Machine's overtemperature: coffee may not be brewed.	Discharge water into the drip tray by turning the steam knob (14) until the green temperature ready light (19) is permanently on and green light (21) turns off.
Fixed red light (22)	The water in the tank is insufficient.	Fill the tank with fresh drinking water, prime the circuit and start the procedure again.
	The coffee bean hopper is empty.	Fill the hopper with coffee beans and start the procedure again.
Flashing red light (22)	The Brew Group, the grounds drawer, the drip tray and the front door are in a wrong position for the machine's operation.	Make sure that all components have been correctly inserted and closed. The fixed red light will now turn off.

Problems	Causes	Solutions
The machine does not turn on	The machine is not connected to the power supply.	Connect the machine to the power supply.
	The service door is open.	Close the service door.
Coffee is not hot enough	The cups are cold.	Warm the cups.
No hot water or steam is dispensed	The hole of the steam spout is clogged.	Clean the hole of the steam spout using a pin.
Coffee has little foam	The coffee blend is unsuitable, the coffee is not freshly roasted or the grind is too coarse.	Change coffee blend or adjust the grind (section 5). Increase the dose (section 6).
The machine takes a long time to warm up or the amount of water dispensed from the spout is too little.	The machine's circuit is obstructed by limescale.	Descale the machine.
The Brew Group does not come out.	The Brew Group is out of place.	Turn on the machine. Close the service door. The Brew Group is automatically placed in the correct position.
	The grounds drawer is inserted.	Remove the grounds drawer before removing the Brew Group.
Coffee is not brewed	There is no water.	Fill the water tank and prime the circuit again (section 4.3).
	The Brew Group is dirty.	Clean the Brew Group (section 10.1).
	The dose setting is high.	Decrease the dose setting (section 6).
	The circuit is not primed.	Prime the circuit again (section 4.3).
Coffee is brewed slowly	The dose setting is high.	Decrease the dose setting (section 6).
	The coffee is too fine.	Change coffee blend or adjust the grind (section 5). Decrease the dose setting (section 6).
	The circuit is not primed.	Prime the circuit again (section 4.3).
	The Brew Group is dirty.	Clean the Brew Group (section 10.1).
Coffee leaks out of the dispensing spout	The dispensing spout is in a wrong position.	Replace the dispensing spout in its correct position.
	The dispensing spout is clogged.	Clean the dispensing spout and its holes.

Please contact an Authorized Service Centre for any faults not covered in the above table or when the suggested solutions do not solve the problem.

EC DECLARATION OF CONFORMITY
YEAR 09
EC 2006/95, EC 2004/108

SAECO INTERNATIONAL GROUP S.P.A

Via Torretta, 240 - 40041 Gaggio Montano (Bo) - Italy

declare under our responsibility that the product :

AUTOMATIC COFFEE MAKER

SUP 018M

to which this declaration relates is in conformity with the following standards or other normative documents :

- Safety of household and electrical appliances - General requirements
EN 60335-1(2002) + A1(2004) + A2(2006) + A11(2004) + A12(2006)+ A13(2008)
- Safety of household and electrical appliances - Part 2-15
Particular requirements for appliances for heating liquids
EN 60335-2-15(2002) + A1(2005)
- Household and similar electrical appliances - Electromagnetic fields - methods
for evaluation and measurement EN 50366 (2003) + A1 (2006).
- Household and similar electrical appliances - safety - Part 2-14
Particular requirements for kitchen machines EN 60335-2-14 (2006).
- Electromagnetic compatibility (EMC) - Requirements for household appliances , electric
tools and similar apparatus - Part 1
Emission EN 55014-1 (2006).
- Electromagnetic compatibility (EMC)
Part. 3^A Limits - Section 2 : Limits for harmonic current emissions (equipment input
current $\leq 16A$ for phase) - EN 61000-3-2 (2006)
- Electromagnetic compatibility (EMC)
Part 3^A : Limits - Section 3 : Limitation of voltage changes , voltage fluctuations and flicker
in public low - voltage supply systems , for equipment with rated current $\leq 16 A$ for phase
and not subject to conditional connection EN 61000-3-3 (1995)+ corr.(1997) +A1 (2001) + A2 (2005).
- Electromagnetic compatibility - Requirements for household appliances , electric tools
and similar apparatus - Part 2.
Immunity - Product family standard EN 55014-2 (1997) + A1 (2001)

Following the provision of the directives: EC 2006/95 , EC 2004/108 .

Gaggio Montano - li, 2009 - 04 - 28

R & D Manager
Mr. Andrea Castellani



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The manufacturer reserves the right to change the features of the product without prior notice.

Le producteur se réserve le droit d'apporter toutes modifications sans préavis.

El fabricante se reserva el derecho de modificar el producto sin aviso previo.

O fabricante reserva-se o direito de efectuar qualquer alteração sem aviso prévio.

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