Primea
Ring
Cappuccino

Operation and maintenance manual
Before using the machine, please read the attached operating instructions.
Carefully read the safety rules

$C\epsilon$

FOR HOUSEHOLD USE ONLY

⊘ Saeco

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 coffee

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.

GENERAL INFORMATION

The coffee machine is intended for preparing espresso by using either coffee beans or ground coffee. It includes an automatic device for preparing milk beverages and a hot water dispenser.
The machine is elegantly designed for domestic use and is not suitable for continuous heavy duty 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 centers;

• Tampering with the power cord;

• 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.

IN THESE CASES, THE WARRANTY IS NOT VALID.

A WARNING TRIANGLE DRAWS ATTENTION TO ALL THE INSTRUCTIONS THAT ARE IMPORTANT FOR USER SAFETY. PLEASE FOLLOW THESE INSTRUCTIONS CAREFULLY TO AVOID SERIOUS INJURY!

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 if you experience problems not completely or sufficiently addressed in these instructions, please contact an Authorized Customer Service Center.

KEEP THESE INSTRUCTIONS

Open coffee bean hopper button

Coffee bean hopper

Coffee bean hopper cover

Cup warming plate

Compartment for pre-ground coffee

Control panel

Main switch

SBS

Service door

Dispensing head

Coffee grounds drawer

Drip tray + grill and float

Compartment for milk container

Button for raising/lowering the drip tray

Milk compartment button

Hot water spout

Water tank

Socket for power cord

Brew group

Drip tray

ACCESSORIES

Grinder adjustment key

Cappuccinatore maintenance kit

Intenza water filter

Water hardness tester

Lubricant for the brew group

Cleaning detergent (Brew group)

Detergent for cleaning milk container

Ground coffee measuring scoop

STARTING THE MACHINE

Make sure that the main power button is not switched to the "ON" position.

Press the button on the coffee hopper to open the cover. Fill the hopper with coffee beans.
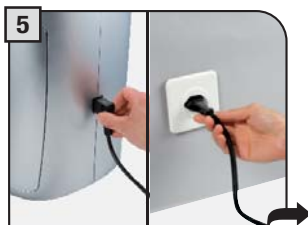

Close the cover pushing it down completely.

Remove the water tank. We recommend installing the water filter (see page 7).

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.

Attach the female end of the power cord to the machine. Insert the male end into the power outlet.

Place a container beneath the hot water spout.


Press the main switch to the "On" position.

**BEFORE PERFORMING ANY OPERATION, COMPLETE THE INSTALLATION (PAGES 6 – 7).**

TO ADJUST THE WATER HARDNESS LEVEL AND SET THE INTENZA AROMA SYSTEM SEE THE «WATER HARDNESS MENU» ON PAGE 21.

SETTING THE LANGUAGE

When the machine is switched-on for the first time, it requires the selection of the desired language. This allows you to adjust the parameters of the beverages to the typical parameters of the country where the machine is used. This is why some languages are differentiated also by country.
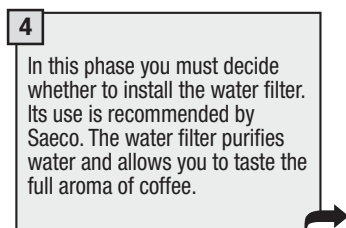
1

english
language
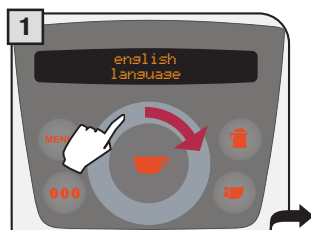
Select the language by navigating the click wheel with your finger.

2

english
language
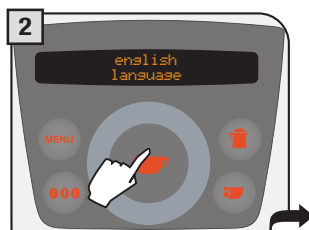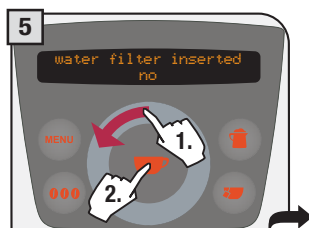
When the desired language is displayed, press ☕. The machine now displays the messages in the selected language.

3

water filter inserted
yes
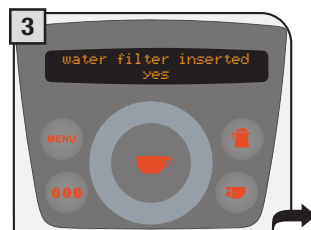
The machine displays the following menu. Wait before making the selection.

4

In this phase you must decide whether to install the water filter. Its use is recommended by Saeco. The water filter purifies water and allows you to taste the full aroma of coffee.

If you want to install the water filter, go to page 7.

5

water filter inserted
no

1.

2.

Otherwise, select and press ☕.

6

press ok
boiler filling
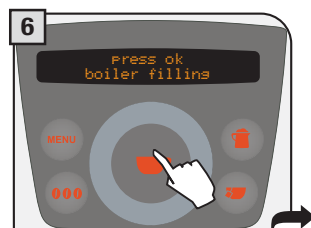
Press to prime the circuit; wait until the machine stops.

7

warming up
please wait

When the priming is completed, wait until the machine has finished the heating phase.

8

rinsing
please wait

Once the heating phase is completed, a small quantity of water is dispensed. Wait for this cycle to be completed automatically. Refer to page 21 to enable/disable the function.

9

strong aroma
espresso coffee   08:33

The screen for product dispensing appears on the display.

INTENZA WATER FILTER

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

Remove the water filter from its packaging, immerse it vertically (with the opening facing upwards) in cold water and gently press its sides so as to let the air bubbles out.

1

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

2

Set the Intenza Aroma System:
A = Light water
B = Medium water (standard)
C = Hard water
For further details see page 21

3

Insert the filter in its place within the empty tank (see figure); Press down until it clicks into place.
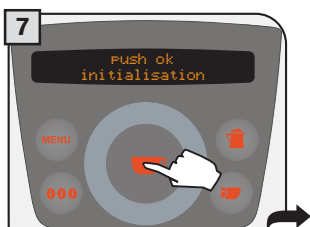
4

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

5

Place a container under the spout.

6

water filter inserted
yes

Press ☕.

7

push ok
initialisation

Press ☕ again.

8

in progress
initialisation

The machine initialises the filter.

9

done
initialisation
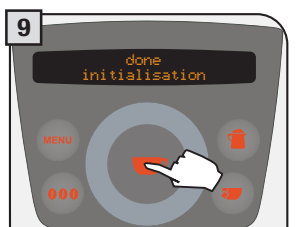
Press ☕ again.

Then, press **MENU** repeatedly. When the "exit" message is displayed, press ☕ . In this way, the machine ends the start-up phase. Wait until at the end of the procedure, the display shows what is shown on page 8.

NOTE: if the Intenza water filter is not available, insert the small white filter previously removed (see point 1) into the tank.

Enter the programming menu

Select dispensing of beverages with milk

strong aroma
espresso coffee   08:33

Click wheel

Confirmation key

Select the coffee bean dose or the quantity of pre-ground coffee

Hot water brewing selection key

- Press the ⬛ key twice to make 2 cups. This operation can be performed until the grinding is complete.

strong aroma
espresso coffee   08:33

Press twice

strong aroma
double espresso   08:33

- 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. If a milk beverage has been chosen, the machine automatically manages milk dispensing.

COFFEE AROMA

By pressing the 🫘🫘🫘 key, there are three possible selections (strong, medium, mild) that indicate the aroma (coffee quantity to be ground by the machine) for the beverage selected. This key enables you to select also the ground coffee function.

SELECT THE DESIRED AROMA BEFORE DISPENSING THE BEVERAGE.

strong aroma
espresso coffee   08:33

medium aroma
espresso coffee   08:33

mild aroma
espresso coffee   08:33

pre-ground
espresso coffee   08:33

COFFEE INTENSITIY

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, and can even be adjusted while brewing. Any adjustment has an immediate effect on the brewing coffee.

MEDIUM COFFEE

MILD COFFEE

STRONG COFFEE

ADJUSTING THE HEIGHT OF THE DRIP TRAY

Adjust the drip tray before dispensing any beverages.

Height-adjustable drip tray.

To raise the drip tray, press lightly on the lower part of the button. To lower the tray, press lightly on the upper part of the button; when the desired height is reached, release the button.

Note: there is a red floater in the drip tray. When it rises, the tray must be emptied and washed.

FILLING THE MILK CONTAINER

The container with the cappuccinatore must be filled before preparing any milk beverage. Do not use milk after the best-before date. (Important! Refer to the instructions for maintenance and cleaning of the cappuccinatore on page 38).

1

Open the milk compartment by pressing the button and remove the milk container.

2

Remove the cover and pour in the milk. DO NOT EXCEED THE MAXIMUM LEVEL shown in the figure.

3

Replace the lid on the container and place it back in the milk compartment. Make sure to carefully close the compartment.

THE DISPENSING OF COFFEE, HOT WATER AND MILK MAY BE STOPPED AT ANY TIME BY PRESSING THE 🍵 KEY AGAIN.

⚠️ **THE DISPENSED MILK MAY BE VERY HOT: DANGER OF SCALDING. AVOID TOUCHING IT DIRECTLY WITH YOUR HANDS.**

THE USED MILK HAS TO BE PROPERLY PRESERVED.
DO NOT USE IT AFTER THE BEST-BEFORE DATE SHOWN ON THE PACKAGE.

Check that all the containers are clean. To do this operation, follow the instructions in the "Cleaning and Maintenance" chapter (see page 37)

WHEN YOU HAVE FINISHED PREPARING BEVERAGES CONTAINING MILK, PROCEED BY CLEANING THE CONTAINER AND THE MACHINE'S CIRCUIT.

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. If a milk beverage has been chosen, the machine automatically manages milk dispensing.

ESPRESSO / COFFEE / LONG COFFEE

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

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

2 Select the coffee aroma by pressing the 🔘🔘🔘 key one or more times.

3 Press the 🍵 key once for 1 cup and twice for 2 cups. The selected beverage will be brewed.

The machine ends dispensing automatically according to the quantity determined by the manufacturer. It is possible to customize this quantity. See page 16.

DISPENSING BEVERAGES WITH GROUND COFFEE

Pre-ground coffee must be poured into the appropriate compartment positioned next to the coffee bean hopper. Pour in only coffee ground for espresso machines and never coffee beans or instant coffee. (see the "Beverage programming" chapter on page 16).

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

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

In the example given below, we chose to dispense an espresso using pre-ground coffee. The customized choice of using pre-ground coffee is shown on the display.

1

strong aroma
espresso coffee   08:33

MENU

000

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

2

Pre-ground
espresso coffee   08:33

MENU

2.
000   1.

Select the function by pressing the **000** key one or more times. Press the key.

3

add pre-ground coffee
espresso coffee

MENU

000

A message appears, reminding the user to pour ground coffee in the appropriate compartment.

4

Pour ground coffee in the appropriate compartment using the measuring scoop provided in the accessories.

5

brewing in progress
espresso coffee

MENU

000

Press the key to start brewing.

Note:
- After 1 minute from when the message appears (2), if brewing has not started the machine will return to the main menu and dump any inserted coffee into the coffee grounds drawer
- If no pre-ground coffee is poured into the compartment, only water will be dispensed
- If 2 or more scoops of coffee are added, the machine will not dispense the beverage and the coffee in the compartment will be dumped into the coffee grounds drawer.

LATTE MACCHIATO   Fill the milk container

SEE INSTRUCTIONS ON PAGE 38 FOR OPTIMAL MILK DISPENSING

1

strong aroma
espresso coffee 08:33

Press the 🝖 key.

2

strong aroma
latte macchiato 08:33

Select latte macchiato by navigating the click wheel with your finger.

3

strong aroma
latte macchiato 08:33

Select the aroma by pressing the 𝟬𝟬𝟬 key one or more times.

4

brewing in progress
latte macchiato

Press the ☕ key once for 1 cup and twice for 2 cups. The latte macchiato will be brewed.

5

add milk?
latte macchiato

After this, the machine allows you to dispense more milk if you wish. This option remains active for approx. 3 seconds.
To activate it, press the ☕ button. Once the desired quantity has been reached, press the ☕ button again to stop dispensing.

6

rinsing milk circuit
latte macchiato 08:33

The machine will propose cleaning the milk circuits.
Press the 🝖 key to clean the internal circuits.

If the user wishes to continue preparing other drinks the machine will keep the "rinsing milk circuit" signal active.

After 20 minutes of inactivity, the machine requires the user to perform a rinsing cycle as described in Step 7. If the machine is turned off immediately after dispensing a milk beverage, the next time the machine is turned on it will require the user to perform a rinsing cycle.

Note: Before performing the "milk rinsing circuit" function make sure that:
1. a large enough container is positioned under the dispensing spout;
2. the water tank contains a sufficient quantity of water.

milk circuit washing
espresso coffee 08:33

After 14 days from the first dispensing of a milk-based beverage, the message "milk circuit washing" is displayed; it is advisable to clean the milk circuits as shown on page 25.

After another 7 days the machine stops dispensing milk-based beverage only and the milk circuits must be washed; during this phase, coffee and hot water may be dispensed.
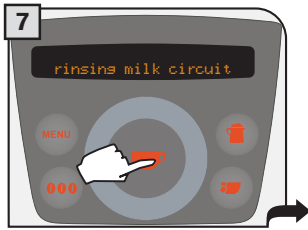
Press 🍵 to perform the rinse cycle.

In this phase the user cannot intervene and must wait until the cycle finishes. After this, the machine returns to the main menu.

Remove the container, rinse and dry.

THIS PROCEDURE MUST BE PERFORMED FOR ALL MILK BEVERAGES! AFTER USE, ALWAYS REMOVE THE MILK CONTAINER AND PUT IT IN THE REFRIGERATOR IF IT CONTAINS REMAINING MILK.

After performing the rinse cycle, the machine reminds the user to remove the container with the remaining milk through the message "remove milk".

REMOVE THE MILK CONTAINER ONLY WHEN THE MACHINE IS ON.

THE CONTAINER MAY BE LEFT IN THE MACHINE ONLY IF IT HAS BEEN WASHED WITH DRINKING WATER AND IT DOES NOT CONTAIN MILK (SEE PAGE 38).

ESPRESSO MACCHIATO   Fill the milk container

1
strong aroma
espresso coffee   08:33

Press the ☕ key.

2
strong aroma
espresso macchiato 08:33

Select espresso macchiato by navigating the click wheel with your finger.

3
strong aroma
espresso macchiato 08:33

Select the aroma by pressing the **000** key one or more times.

4
strong aroma
espresso macchiato 08:33

Press the ☕ key once or twice to start brewing.

5
add milk?
espresso macchiato

If you wish, press the ☕ button. Once the desired milk quantity has been reached, press the ☕ button again.

When the "milk circuit rinsing" symbol flashes, rinse the milk circuits as described for the latte macchiato (see page 12, step 6).

CAPPUCCINO   Fill the milk container

1
strong aroma
espresso coffee   08:33

Press the ☕ key.

2
strong aroma
cappuccino   08:33

Select cappuccino by navigating the click wheel with your finger.

3
strong aroma
cappuccino   08:33

Select the aroma by pressing the **000** key one or more times.

4

brewing in progress
cappuccino

Press the ☕ key once or twice to start brewing.

5

add milk?
cappuccino

If you wish, press the ☕ button. Once the desired milk quantity has been reached, press the ☕ button again.

When the "milk circuit rinsing" symbol flashes, rinse the milk circuits as described for the latte macchiato (see page 12, step 6).
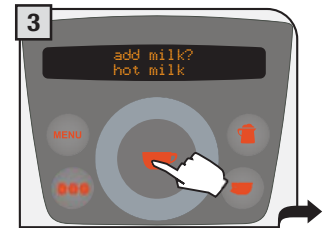
DISPENSING HOT MILK   Fill the milk container

1

strong aroma
espresso coffee   08:33

Press the 🫖 key.

2

hot milk   08:33

1.
2.

Select the hot milk and press the ☕ key.

3

add milk?
hot milk

If you wish, press the ☕ button. Once the desired milk quantity has been reached, press the ☕ button again.

Repeat the operation to brew another cup of milk. When the "rinsing milk circuit" symbol flashes, rinse the milk circuits as described for the latte macchiato (see page 12, step 6).

HOT WATER DISPENSING

⚠️ **AT THE START, SHORT SPURTS OF HOT WATER MAY BE DISPENSED WHICH POSE A RISK OF SCALDING. THE HOT WATER SPOUT CAN REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS.**

1

hot water   08:33

Press the 🥄 key.

2

brewing in progress
hot water

Press the key ☕ to start brewing.

The machine brews the preset water quantity. Press the 🥄 key after brewing, to exit the "Hot water" function.

Every beverage can be programmed according to your own tastes.

1. PROGRAMMING FOR SELF-INSTRUCTING

For all beverages you can quickly program the quantity of coffee and/or milk dispensed in the cups whenever the key is pressed.

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

> self-instruction active
> espresso coffee

The machine dispenses coffee or milk.
When the desired amount is reached, press the ☕ key again.
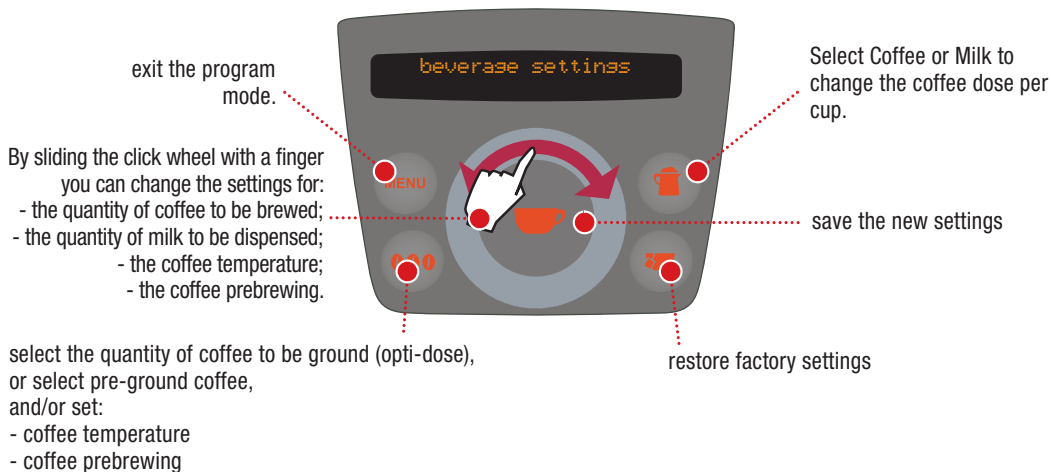The display will show:

> new quantity saved
> espresso coffee

(Only beverages with coffee and milk): for beverages with coffee and milk, you need to save the desired quantity of both milk and coffee by pressing the ☕ button. This adjustment must be performed during the relevant dispensing phase in the normal beverage dispensing process.

The dispensed quantity of coffee and/or milk remains stored and replaces any previous settings.

2. PROGRAMMING FROM THE "BEVERAGE SETTINGS" MENU

To set the beverage making parameters: press the **MENU** key and select "beverage settings" by turning the click wheel with a finger:

In this phase you can:

exit the program mode.

Select Coffee or Milk to change the coffee dose per cup.

By sliding the click wheel with a finger you can change the settings for:
- the quantity of coffee to be brewed;
- the quantity of milk to be dispensed;
- the coffee temperature;
- the coffee prebrewing.

save the new settings

select the quantity of coffee to be ground (opti-dose), or select pre-ground coffee, and/or set:
- coffee temperature
- coffee prebrewing

restore factory settings

The following page describes how to program a beverage containing milk and coffee; the parameters to program each beverage may differ according to the type of beverage.

1

Check that the water tank and coffee bean hopper are full; place the cup under the dispensing spout.

2

strong aroma
espresso coffee   08:33

Press the **MENU** button.

3

beverage settings

Select "beverage settings". Press the 🍵 button to confirm.

4

beverage settings
latte macchiato

1.
2.

Select the beverage to be programmed. Press the 🍵 button to confirm.

5

strong aroma
latte macchiato

1.
2.

Press the **0 0 0** button one or more times to adjust the aroma or select the use of pre-ground coffee. Press the 🍵 button to save.

6

coffee:▄▄▄▄▄▢▢▢▢▢▢▢▢▢▢
latte macchiato

1.
2.
3.
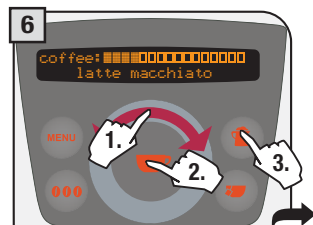
Change the coffee dose (amount of water to be used) by navigating the click wheel with your finger; confirm with 🍵. Press 🫖 to change the parameter from coffee to milk.

7

milk :▄▄▄▄▢▢▢▢▢▢▢▢▢▢▢
latte macchiato

1.
2.

Change the milk dose by navigating the click wheel with your finger; confirm with 🍵.

8

temperature: high
latte macchiato

Press the 🫖 button for more than two seconds to access the other parameters to be programmed.

9

temperature: high
latte macchiato

1.
2.

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

10

Prebrewing: normal
latte macchiato

Press the **0 0 0** button to select the parameter prebrewing.

11

Prebrewing: normal
latte macchiato

1.
2.

Change the prebrew value (normal, strong, off) by navigating the click wheel with your finger. Press the 🍵 button to save. Press the **MENU** button to exit.

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 own tastes.


```
          strong aroma
espresso coffee      08:33
```

Press the 🍵 key to:
- confirm the selection;
- save the new settings.

1 Press the **MENU** key.

2 Turn the click wheel with your finger to:

- select the functions
- change the function parameters.

```
beverage settings
```

Beverage settings
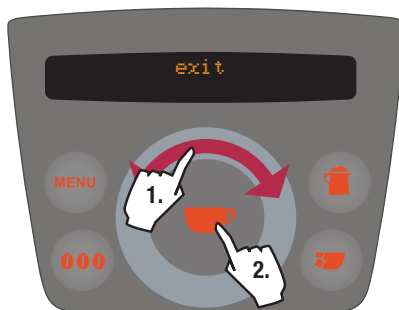(already described on page 16).

```
machine settings
```

Machine settings (see page 19).

```
special functions
```

Special functions (see page 34).

To exit the program mode:


```
exit
```

or


```
exit
```

MACHINE SETTINGS

To set the general machine operating parameters, press the **MENU** key and select "`machine settings`". Turn the click wheel with a finger to:

`machine settings`
`language`

set the language of the menus.

`machine settings`
`acoustic alerts`

set/activate the acoustic alarms.

`machine settings`
`water filter`

set the machine operation through the water filter

`machine settings`
`maintenance`

clean the machine internal circuits.

`machine settings`
`water hardness`

set the water hardness.

`machine settings`
`clock settings`

set the clock.

`machine settings`
`rinse cycle`

set the circuit rinse cycle.

`machine settings`
`stand-by setting`

set the standby and the timers.

`machine settings`
`cup warming plate`

set the operation of the cup warming plate.

To exit any level of "`machine settings`" without saving the changes made, press the **MENU** key. For example:
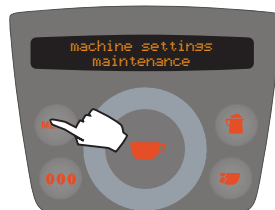
"LANGUAGE" MENU

MENU > `machine settings` > `language` . To change the language of the display.
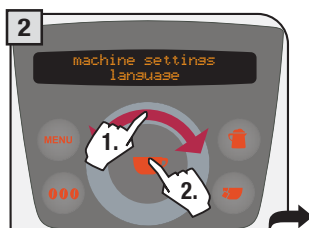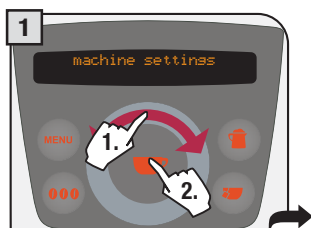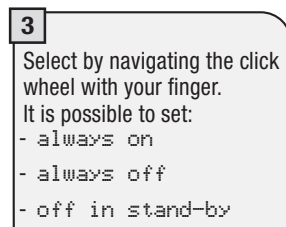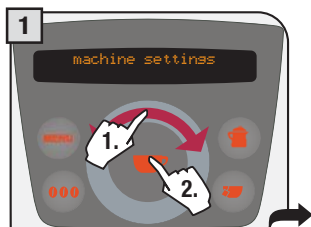

Select the desired language. After this, the machine displays all the messages in the language selected.

"CUP WARMER" MENU

MENU > machine settings > cup warming plate.

To turn on/off the operation of the cup warming surface located on the top of the machine. A warm cup allows you to fully savour the coffee and taste its full aroma.
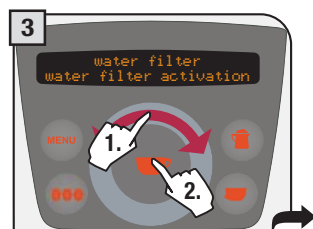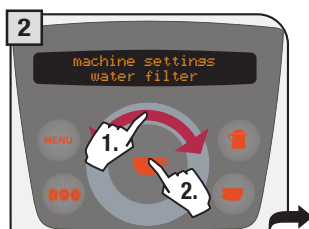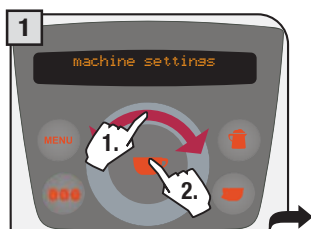
1

machine settings

1.

2.

2

machine settings
cup warming plate

1.

2.

3

Select by navigating the click wheel with your finger.
It is possible to set:
- always on
- always off
- off in stand-by

Press the ☕ button to save.
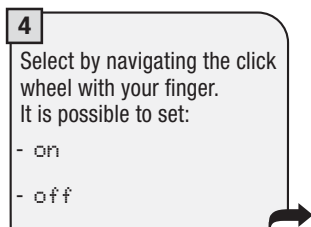
"WATER FILTER" MENU

MENU > machine settings > water filter.

This function provides better management of the filter notifying the user when the filter is to be replaced. This function must:
- • activated when you wish to use the water filter;
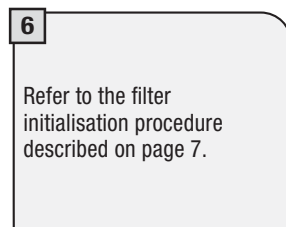- • deactivated when you do not wish to use the water filter.

1

machine settings

1.

2.

2

machine settings
water filter

1.

2.

3

water filter
water filter activation

1.

2.

The filter control can be activated or deactivated from this menu.

4

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

Press the ☕ button to save.

5

water filter
initialization

1.

2.

A newly installed filter can be initialised from this menu.

6

Refer to the filter initialisation procedure described on page 7.

"RINSE" MENU

MENU > machine settings > rinse cycle.

To clean the internal tubes in order to guarantee that the beverages are dispensed only with fresh water. This function has been enabled by the manufacturer on all new appliances.

1

machine settings

1.
2.

2

machine settings
rinse cycle

1.
2.

3

Select by navigating the click wheel with your finger.
It is possible to set:

- yes

- no

Press the ☕ button to save.
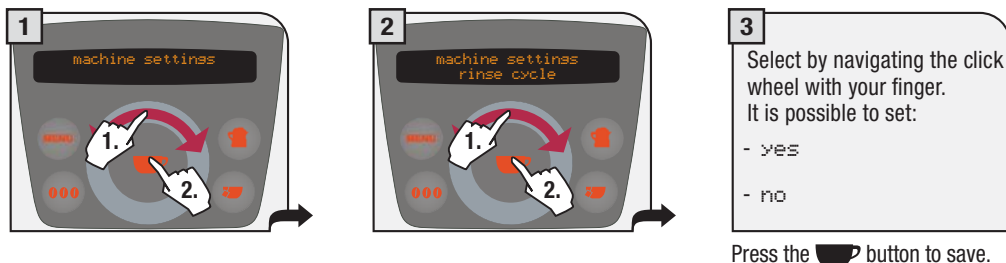
Note: This rinse cycle is performed every time the machine is turned on after the warming phase.

"WATER HARDNESS" MENU - INTENZA AROMA SYSTEM

MENU > machine settings > water hardness.

With the "Water hardness" function you can adjust your machine and the Intenza water filter to the level of hardness of the water you use, so that the machine will request descaling at the right moment.

The water hardness in the Intenza water filter is expressed on a scale from A to C.
The water hardness in the machine is expressed on a scale from 1 to 4.

1
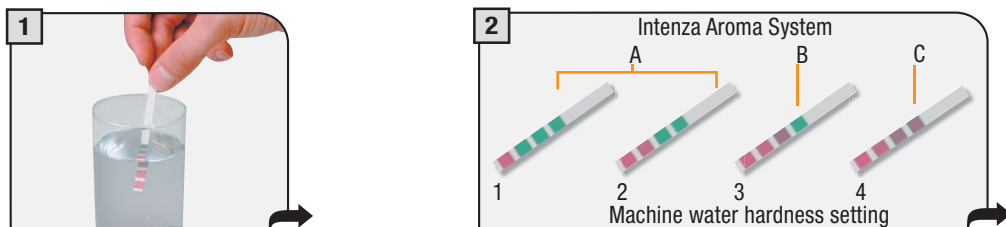
Immerse the water hardness tester (included in the accessories) for one second in water.

The test can be used only for one measurement.

2

Intenza Aroma System

A   B   C

1   2   3   4
Machine water hardness setting

Check the water hardness level obtained from the test.

The measurement can be used to set the Intenza Aroma System correctly (see page 7). Matching parameters are described on the upper part.
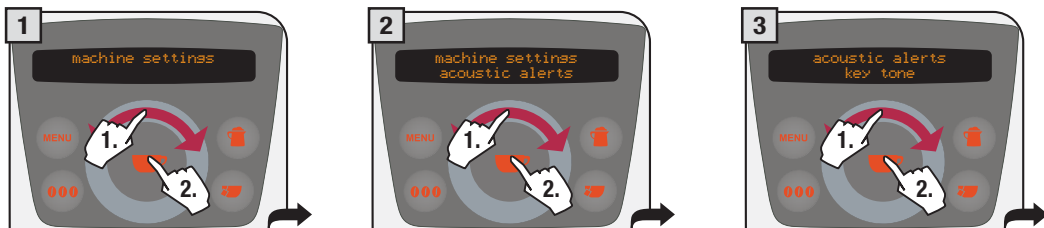
3

machine settings

1.
2.

4

machine settings
water hardness

1.
2.

5

–   3   +
water hardness

1.
2.
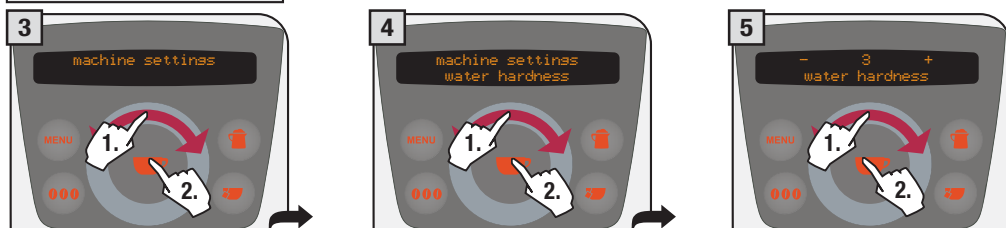
Set and store the water hardness according to the value on the tester.

"ACOUSTIC ALARM" MENU

MENU > machine settings > acoustic alerts

To enable/disable the acoustic alarms of the machine.

4

Select by navigating the click wheel with your finger.
You may set:

- key tone: to activate/deactivate a tone each time a key is pressed.

- milk quality warning: to activate/deactivate a tone when the milk container has been in the machine for too long.

- confirmation tone: to activate/deactivate a tone to confirm that a command (beverage saved, etc.) has been performed.

- milk circ. rinsing tone: to activate/deactivate a tone when the machine requires milk circuit cleaning.

- milk circ. rinse warning: to activate/deactivate a tone when the milk circuits have to be rinsed.

Press the ☕ button to save.

"MAINTENANCE" MENU

MENU > machine settings > maintenance.

To clean all the machine's internal circuits used for making coffee and milk. Turn the click wheel with your finger to:

```
        maintenance
  milk circ. rinse cycle
```

rinse the milk circuits after making the beverages.

```
        maintenance
  coffee cleaning cycle
```

clean the brew group.

```
        maintenance
   milk cleaning cycle
```

thoroughly clean the milk circuits. This must be performed after a fixed time has elapsed from the first dispensing.

```
        maintenance
     descaling cycle
```

Perform the descaling cycle.

Milk circuit rinse cycle

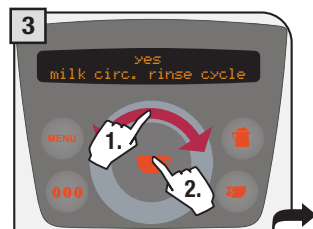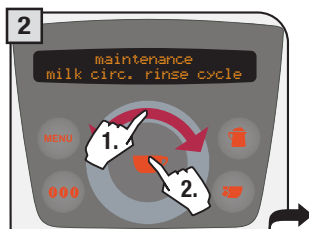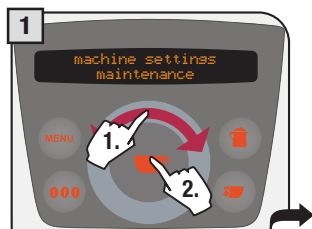**MENU** > machine settings > maintenance > milk circ. rinse cycle

To rinse the machine's internal circuits used for preparing milk.
This short cycle must be necessarily performed after 20 minutes from the last dispensing of a beverage with milk.
If it is not performed, the machine comes to a halt and does not allow the dispensing of milk beverages.

Note: before performing this function make sure that:
1. a large enough container is positioned under the spout;
2. the milk container has been correctly inserted in the machine;
3. the water tank contains a sufficient quantity of water.

1

```
   machine settings
     maintenance
```

1.
2.

2

```
        maintenance
  milk circ. rinse cycle
```

1.
2.

3

```
          yes
  milk circ. rinse cycle
```

1.
2.

4

```
      in progress
  milk circ. rinse cycle
```

Wait for the cycle to complete.

5

Remove the container, rinse and dry.

AFTER USE, ALWAYS REMOVE THE MILK CONTAINER AND PUT IT IN THE REFRIGERATOR.

The container may be left in the machine only if it has been washed with drinking water and it does not contain milk; see page 38.

Coffee wash cycle

> **MENU** > machine settings > maintenance > coffee cleaning cycle

To clean the machine's internal circuit used for brewing coffee.
To wash the Brew Group, simply clean with water as shown on page 40. This wash completes maintenance of the Brew Group. Packages of Saeco detergent tablets may be purchased at your local dealer or by Authorized Service Centres.
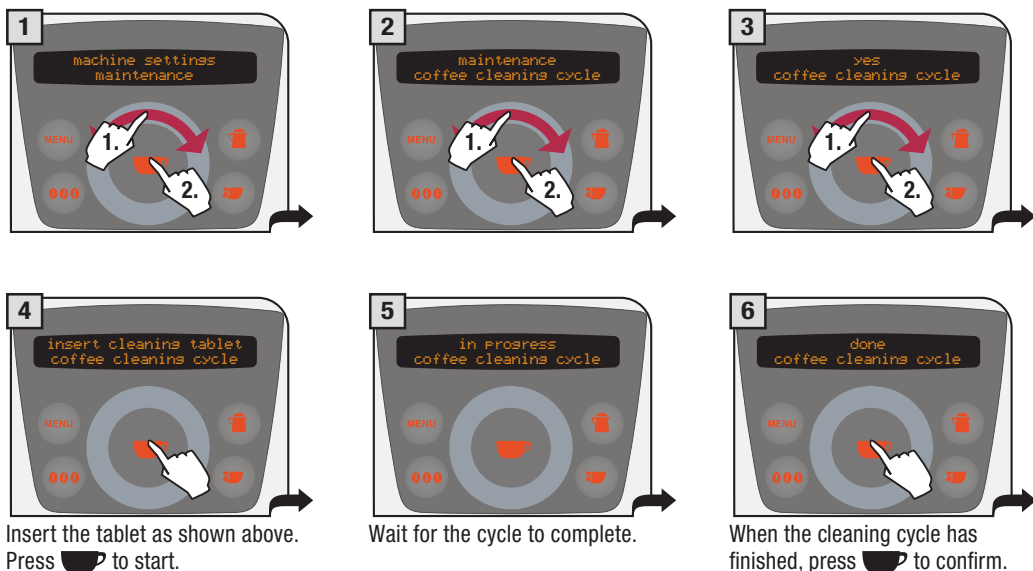
It is advisable to perform this wash cycle after 500 coffee brewing cycles, or monthly.

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
machine settings
maintenance

MENU 1. 2. 000

2
maintenance
coffee cleaning cycle

MENU 1. 2. 000

3
yes
coffee cleaning cycle

MENU 1. 2. 000

4
insert cleaning tablet
coffee cleaning cycle

MENU 000

Insert the tablet as shown above.
Press ☕ to start.

5
in progress
coffee cleaning cycle

MENU 000

Wait for the cycle to complete.

6
done
coffee cleaning cycle

MENU 000

When the cleaning cycle has
finished, press ☕ to confirm.

7

Exiting programming mode.
(see page 18)

THE MAINTENANCE AND CLEANING OF THE BREW GROUP IS DESCRIBED ON PAGE 40.

Milk wash cycle

MENU > machine settings > maintenance > milk cleaning cycle

To clean the machine's internal circuits used for preparing milk.

This cycle is proposed after 14 days from the first dispensing of a milk-based beverage. After 14 days, the "milk circuit washing" message starts flashing (see page 13).

Perform the washing cycle as indicated in this section. If the milk circuit washing cycle is not performed, dispensing milk-based products will be possible for only 7 more days.

After 21 days (the machine warns the user 3 days before the deadline is reached with the message "milk circuit washing -3"), the "milk circuit washing" message stops flashing and appears any time the button 🥛 to select a milk-based beverage is pressed.

At this point, the milk circuit washing cycle must be performed, because the dispensing of milk-based beverages is disabled. (The machine still enables dispensing hot water and coffee).

When the message "milk circuit washing" appears on the display, press the button ☕ and instructions on page 26, step 4. The screen will appear as shown in step 9.

Note: before performing this function make sure that:
1. a large enough container is at hand;
2. the milk container has been adequately cleaned of all milk residue;
3. the water tank contains a sufficient quantity of water.

THE WASH CYCLE CANNOT BE INTERRUPTED. A PERSON MUST BE PRESENT DURING THE OPERATION. USE ONLY AND EXCLUSIVELY THE PROVIDED DETERGENT.

1
machine settings
maintenance

2
maintenance
milk cleaning cycle

3
yes
milk cleaning cycle

Select and press ☕.

Detergent residue or water may remain in the container during the wash and rinse cycles. In this case, empty the container from any residue before filling it again.

4

Open the compartment and remove the milk container.

5

Insert the content of the detergent packet into the container.

6

Fill the milk container with fresh water up to the «max» level.

7

Open the compartment and insert the container with the detergent.

8

Position an adequately sized container under the milk spout.

9

add cleaner into
milk cleaning cycle

MENU

Close the compartment.
Press ☕ to start.

10

in progress
milk cleaning cycle

MENU

The wash cycle starts automatically.
Wait for the wash cycle to finish.

11

rinse
milk cleaning cycle

MENU

When the wash cycle has finished the following appears…
The machine emits a tone.

12

Remove the milk container.

13

`fill with water`
`milk cleaning cycle`

MENU

Rinse the container and fill it with fresh water.

14

`push ok`
`milk cleaning cycle`

MENU

Insert the container and press ☕.

15

`rinsing`
`milk cleaning cycle`

MENU

Wait…

16

`rinse`
`milk cleaning cycle`

MENU

When the rinse cycle is finished the following appears…

17

Remove the milk container.

18

`fill with water`
`milk cleaning cycle`

MENU

Rinse the container and fill it with fresh water.

Perform another rinse cycle as shown previously.
At the end, press the ☕ key.

Descaling cycle

MENU > machine settings > maintenance > descaling cycle

To perform the automatic descaling cycle.
Descaling is necessary every 2-3 months, depending on the volume of use and hardness of the local water supply.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 a non-toxic and/or non-harmful descaling product for coffee machines, commonly available online or in coffeeshops. The solution used must be disposed of according to the manufacturer's instructions and/or according to regulations in force in the country of use.

Note: Before beginning the descaling cycle make sure that:
1. a container of adequate dimensions is positioned under the water spout and dispensing head;
2. THE WATER FILTER HAS BEEN REMOVED.
3. The water tank has been filled with the descaling solution up to the level indicated with 🔼.

Pause descaling.
The descaling and/or rinsing can be paused and then restarted. When descaling is interrupted the machine will warn the user that it must be turned off.

WARNING! DESCALING MUST BE COMPLETED WITHIN 24 HOURS FROM ITS INTERRUPTION.

The next time the machine is turned on, the machine will warn the user that the descaling and/or rinse process must be completed.
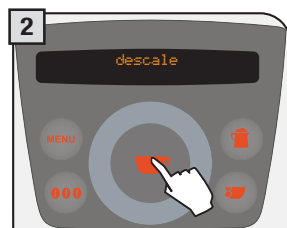

The machine will indicate the need to perform a descaling cycle through a flashing message.

This message is displayed 200 beverages before descaling must be performed.

Each time a beverage is dispensed, the machine will count down the number of remaining beverages, which will be displayed on the right.

When 30 beverages remain, the display will begin to flash.

When the remaining beverages are finished, the machine will block and must be descaled.

Run the descaling cycle as described on page 28.

To perform descaling before the machine blocks, or before the descaling message appears:

1

machine settings
maintenance

1.
2.

2

maintenance
descaling cycle

1.
2.

3

yes
descaling cycle

1.
2.
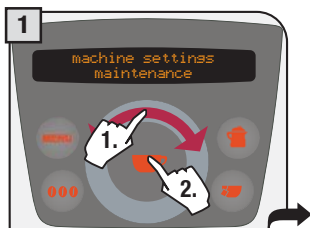
Insert the descaler and press the ☕ key to begin.

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

4

descaling
descaling cycle

MENU

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

5

fill water tank
descaling cycle

MENU

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

6

insert tank
descaling cycle

MENU

Insert the tank with fresh drinking water.

7

rinse cycle
descaling cycle
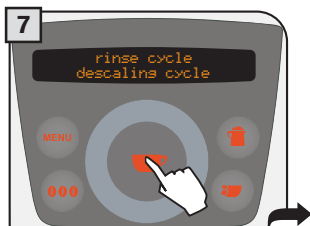
MENU

Rinse the machine circuits by pressing the ☕ key.

8

rinsing
descaling cycle

MENU

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

9

done
descaling cycle

MENU

Press the ☕ key and exit the programming by pressing the **MENU** key. Check the quantity of water contained in the tank and, if desired, install the water filter or reinsert the small white filter (see page 7).

CLOCK SETTINGS

MENU > machine settings > clock settings

To set the current time, date and hour format to display.

```
machine settings
   clock settings
```
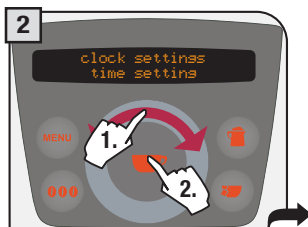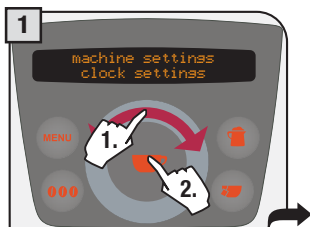
In this menu you can set:

- the current time (hour and minutes)
- the hour format (24 hours - AM/PM)
- the current date (day – month – year – day of the week).

Time setting

MENU > machine settings > clock settings > time settings

To set the current time on the machine

Set the time by navigating the click wheel with your finger. Save using the ☕ button.
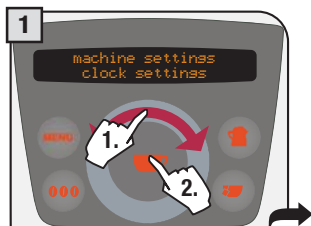

Set the minutes by navigating the click wheel with your finger. Save using the ☕ button.
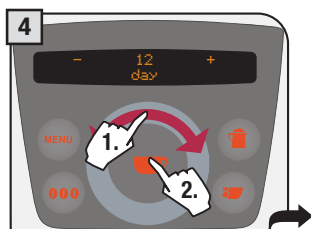
Date setting

MENU > machine settings > clock settings > date setting

To set the date (day, month, year, day of the week). Same procedure for all parameters.

1

2

3

Select the parameter you want to set, for example "day". Press the ☕ key to confirm.

4

5

The machine stores the selected value, returns to the previous screen and enables another parameter to be set.

Set by navigating the click wheel with your finger.
Save using the ☕ button.

Time format

MENU > machine settings > clock settings > time format

To set the time view mode. The modification of this setting adjusts all the parameters that require viewing/setting the time.

1

2

3

4
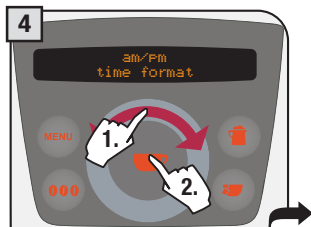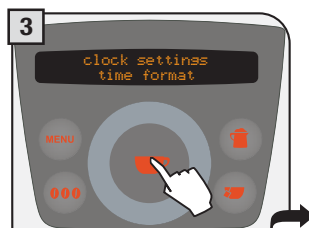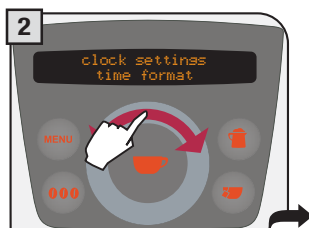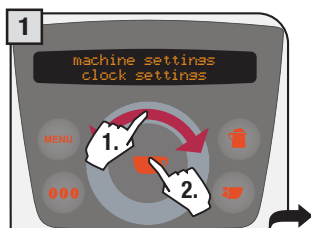
5

The machine also allows displaying the time in the international format (24h).

STANDBY SETTING

MENU > machine settings > stand-by setting

```
machine settings
stand-by setting
```

In this menu you can:

```
stand-by setting
energy saving
```

set the energy saving mode (time that must elapse from the last beverage made before the machine switches to energy saving mode).
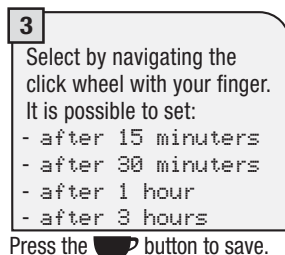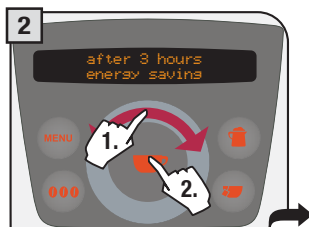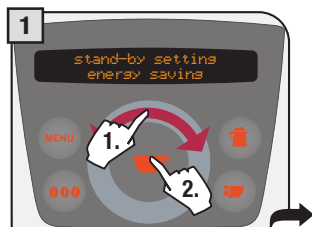
```
stand-by setting
timer setting
```

set the timers (activation of on/off times – setting one on/off time a day)

Energy saving

MENU > machine settings > stand-by setting > energy saving

By default, the off delay is set to 3 hours.

1

```
stand-by setting
energy saving
```
1.
2.

2

```
after 3 hours
energy saving
```
1.
2.

3

Select by navigating the click wheel with your finger. It is possible to set:
- after 15 minuters
- after 30 minuters
- after 1 hour
- after 3 hours

Press the ☕ button to save.

Timer setting

MENU > machine settings > stand-by setting > timer setting

The timers can operate only if activated by the "timer activation" function. If this is not the case, the timers will have no effect on the machine.

1. Activating the timers

1

```
timer setting
timer activation
```
1.
2.

2

```
no
timer activation
```
1.
2.

3

You can set:
- yes (the machine turns on and off at the times set)
- no (the machine ignores the times set)

Press the ☕ button to save.
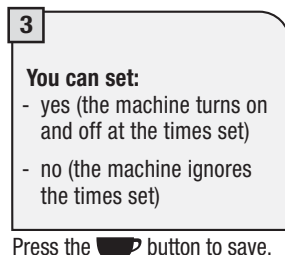
2. Setting an interval for turning on the machine

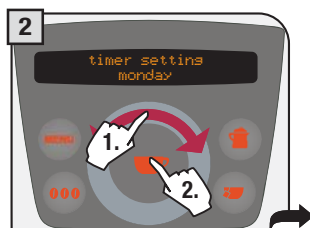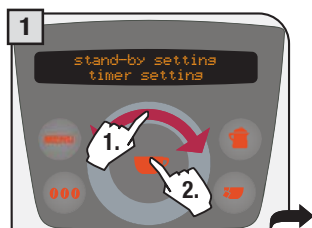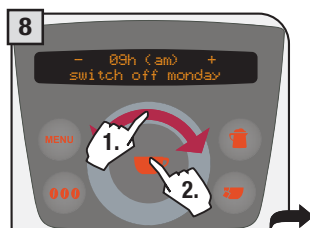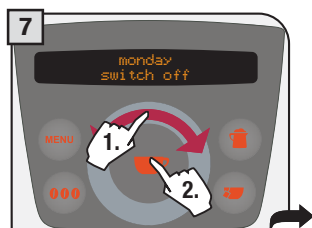You can set an on/off time for each day of the week (in this case, the procedure for setting an interval for Monday is displayed).

1 stand-by setting / timer setting

2 timer setting / monday

3 monday / switch on

4 – 08h (am) + / switch on monday

Set the turn on time by navigating the click wheel with your finger.

5 – 00 min + / switch on monday

Set the turn on minute by navigating the click wheel with your finger.

6 monday / switch on

7 monday / switch off

8 – 09h (am) + / switch off monday

Set the turn off time by navigating the click wheel with your finger.

9 – 00 min + / switch off monday

Set the turn off minute by navigating the click wheel with your finger.

10 monday / switch off
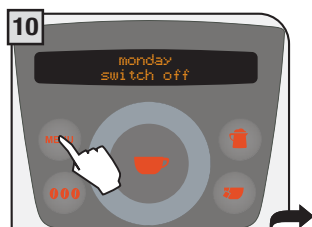
Press **MENU** to exit the programming of the selected day.

11 timer setting / monday
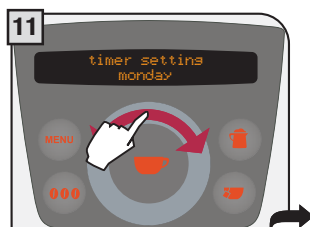
Navigate the click wheel with your finger to select the other days you want to program.
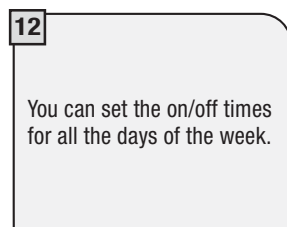
12 You can set the on/off times for all the days of the week.

SPECIAL FUNCTIONS

This menu allows you to access special functions present on the machine.
To access, press the **MENU** key and select "special functions". Turn the click wheel with a finger to:

```
special functions
   cancel settings
```

restore the factory settings.

```
special functions
coffee of the world
```

prepare coffee according to the most famous recipes in the world.

```
special function
product counters
```

Display how many beverage have been prepared for each single type of beverage.

DELETING ALL THE SETTINGS

MENU > special funtions > cancel settings

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

ALL THE CUSTOM SETTINGS WILL BE LOST AND CANNOT BE RECOVERED. AFTER RESTORING FACTORY SETTINGS, YOU MUST, IF DESIRED, REPROGRAM ALL THE MACHINE'S FUNCTIONS.
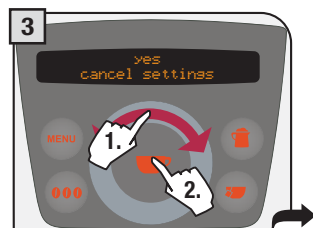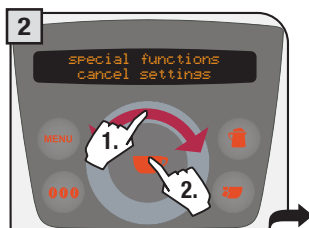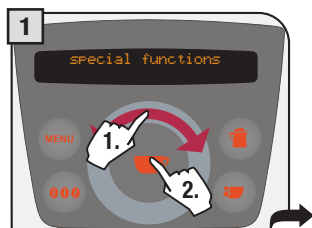
If "yes" is selected, a subsequent confirmation is requested to be sure that you want to perform the reset.

Press the ☕ key to reset.

The display shows for 2 seconds the parameter reset confirmation.

COFFEE IN THE WORLD

MENU > special funtions > coffee of the world

This function enables the user to:

```
coffee of the world
        ristretto
```
prepare true ristretto all'italiana

```
coffee of the world
   espresso italiano
```
prepare a typical Italian espresso

```
coffee of the world
           café
```
prepare a typical North European coffee

```
coffee of the world
       café crème
```
prepare a typical French/ Swiss coffee

```
coffee of the world
    american coffee
```
prepare a typical American coffee

```
coffee of the world
 good morning coffee
```
prepare a coffee for a day full of energy

```
coffee of the world
   good night milk
```
prepare a flavourful latte macchiato without the fear of not being able to sleep

If for example, you want to taste a typical American coffee, you must select "American coffee".

1

```
special functions
coffee of the world
```

2

```
coffee of the world
  american coffee
```
Select the desired beverage.

3

```
        yes
american coffee
```
Confirm the selection.

4

```
sbs position: crème
  american coffee
```
Set the SBS to the position shown (see page 9).
Press ☕ to start.

5

```
brewing in progress
   american coffee
```
The dispensing starts.

6
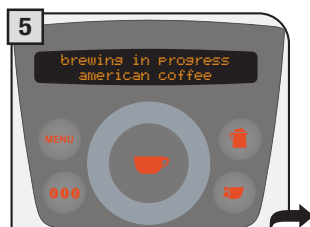
```
     strong aroma
espresso coffee    08:33
```
At the end, the machine returns to the main screen.

BEVERAGE COUNTERS

MENU > special funtions > product counters

This function shows how many beverages have been prepared for every single type of beverage.
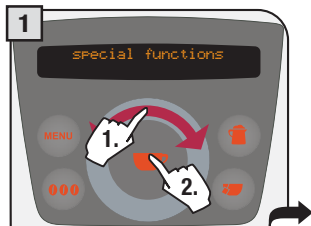
You may display the data of every single type of beverage by navigating the click wheel with your finger.

Press **MENU** to exit.

MAINTENANCE DURING OPERATION

During normal operation, the "empty grounds drawer" message may appear. This operation must be performed when the machine is on.

Remove the grounds drawer and empty and wash it.

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 drawer" message even after preparing just a few coffees.

GENERAL MACHINE CLEANING

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

WARNING! Do not immerse the machine in water.
Clean the cappuccinatore as shown in the corresponding section on page 38.
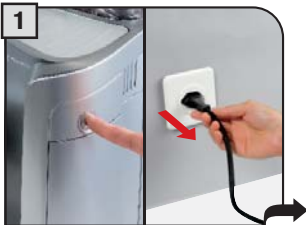
Switch off the machine and unplug it.

Clean the tank and the cover.

Remove the drip tray, empty and wash it

Clean the pre-ground coffee compartment with a dry cloth. Clean the display.

Clean the cappuccinatore as shown in the corresponding section on page 38.

Remove the drip tray, empty and wash it

MILK CONTAINER MAINTENANCE AND CLEANING

The milk container and the cappuccinatore have been designed to optimize the milk froth.
Thorough cleaning and maintenance of the milk container and cappuccinatore will allow you to savour excellent milk-based beverages.

It is recommended to rinse the cappuccinatore before the first daily dispensing of milk-based products and however to wash it thoroughly at least once a week.

QUICK MAINTENANCE OF THE CAPPUCCINATORE

If you notice a reduction in the milk froth, simply turn the flow regulator as shown in the figure.

Turn the regulator 2-3 times to perform quick maintenance.

Note: if the adjusting device installed is missing, replace it with the adjusting device supplied with the cappuccinatore maintenance kit.

WASHING TO STORE THE CONTAINER IN THE MACHINE.

After using milk to prepare beverages, the container may be stored in the machine only if it has been washed with fresh drinking water. These few simple steps guarantee that the machine will operate properly.

1

Pour any extra milk into a container.

2

Rinse all the parts in contact with milk with lukewarm water.

3

Dry and replace the milk container into the compartment.

MAINTENANCE OF O-RING FOR MILK CONTAINER

In the machine there is an O-ring which guarantees the correct operation of the milk container.

Every 6 months, remove the water tank, open the milk container and lubricate the O-ring using the grease supplied with the machine. The grease for the Brew Group's lubrication may be purchased in authorized service centres.

THOROUGH MAINTENANCE OF THE CAPPUCCINATORE

Thoroughly wash the cappuccinatore at least once a week.

The components should be hand-washed with household detergents.

Remove the cappuccinatore.

Separate the upper part of the cappuccinatore from the lower part.

Remove the regulator.

Remove the cap from the lower part.
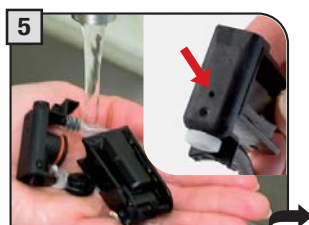
Wash all components. Make sure that the hole is clean and unobstructed.

Reassemble the components and install the cappuccinatore in the container.

O-RING REPLACEMENT

When the upper and lower parts of the cappuccinatore move too freely, replace the O-ring with the ones supplied.

Remove the O-ring with a pointy object.

Insert the new O-ring pressing it delicately.

Assemble the upper and lower part of the cappuccinatore.

CLEANING THE BREW GROUP

The Brew Group must be cleaned at least once a week.
Lubricate the Brew Group after approximately 500 brewing cycles. The grease for the lubrication of the Brew Group may be purchased by Authorized Service Centres.
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

Press to open the service door.

2

Press the PUSH button to remove the brew group.

3

Wash any coffee residues from the brew group.

4

Wash the upper filter with running water.

5

Make sure the group is in rest position; the two references must match.

6

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.
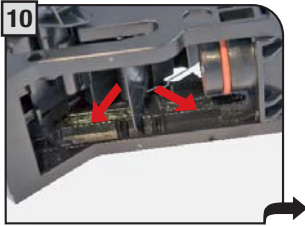
7

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

8

Lubricate the Brew Group guides only with the supplied grease.

9

Apply the grease evenly.

10

Apply the grease evenly.

11

Reassemble it by pressing the PUSH! button.

12

Close the service door and insert the coffee grounds drawer.

GRINDER MAINTENANCE

The grinder can be adjusted in order to create a finer grind after many grinder cycles (approximately 2000).

WARNING!
This operation should be carried out carefully and by an experienced user. The screw could fall into the grinder; if this happens, remove it before restarting the machine. Protect the grinder hole with a cloth to avoid this problem.
The snap is signalled by a message on the coffee bean hopper; refer to these messages when this adjustment is performed.

EMPTY THE COFFEE BEAN HOPPER.

1

```
strong aroma
espresso coffee    08:33
```

Press and dispense two coffees.

2

```
out of coffee
espresso coffee    08:33
```

When the following screen appears, press ☕ just once.

3

Once the cycle has ended, turn off the machine and unplug it.

4

Unscrew the screw that holds the service door closed.

5

Remove screws and service door.

6

Adjust until it clicks.

Then reposition the door and attach it with the previously removed screw.

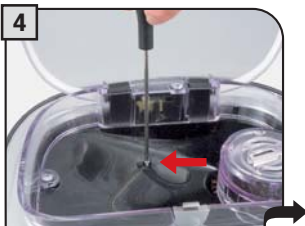| GUIDE MESSAGE THAT APPEARS	HOW TO REMOVE THE MESSAGE
restart to solving the problem	Turn off and after 30 minutes turn the machine on again to restore normal operation.
call assistance	Problem that requires the intervention of the customer service centre.
insert drip tray	Insert drip tray.
close coffee bean lid	Close the coffee bean hopper cover to be able to brew any beverages.
insert brew group	Insert the brew group in its place.
insert grounds drawer	Insert the coffee grounds drawer.
empty grounds drawer	Remove the grounds drawer and empty out the coffee grounds. Note: The grounds drawer must be emptied only when the machine signals to do so, and when the machine is turned on. Emptying the drawer with the machine turned off does not allow the machine to register that it has been emptied.
close door	In order for the machine to operate, the side door must be closed.
fill 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 (under the brew group).
close milk drawer	Close the milk container in order to dispense the beverage.
replace filter	The water filter must be replaced in the following cases: 1. 60 litres of water have been dispensed; 2. 60 days have passed since its installation; 3. 20 days have passed and the machine has not been used. Note: this message appears only when "inserted" has been selected in the water filter function (See page 19).
insert cappuccinatore	Insert the cappuccinatore in the milk container. Insert the milk container in its compartment.
descale	A descaling cycle must be performed on the machine's internal circuits.
energy saving	Press the ☕ key.
rinsing milk circuit	see page 13 and 22.
milk circuit washing	see page 13 and 24.

SOS

IN CASE OF EMERGENCY
Immediately unplug the cord from the outlet.

ONLY USE THE APPLIANCE
- Indoors.
- For preparing coffee, hot water and for foaming milk.
- For domestic use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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 water with carbon dioxide added.
- 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.
- To operate the machine with the touch screen, use only your fingers.

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.
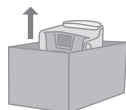
INSTALLATION
- Choose a solid, stationary flat surface (no more than 2° of inclination).
- Do not install the machine in areas where water could be sprayed.
- Optimal operational temperature: 10°C - 40°C / 50-104 degrees Fahrenheit
- maximum humidity: 90%.
- The machine should be installed in an adequately 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
- Children should be supervised to ensure that they do not play with the appliance.
- 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
- Clean the milk circuit only with the recommended detergent powder supplied with the machine. Carefully follow the safety instructions given on the packaging.
- Clean the coffee circuit only with the recommended detergent tablets supplied with the machine. Carefully follow the safety instructions given on the packaging.
- 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 (CO_2).
Do not use water or dry-powder extinguishers.

ADDITIONAL INFORMATION FOR THE CORRECT USE OF THE INTENZA WATER FILTER

To correctly use the Intenza water filter, please consider the following instructions:
1. Store the water filter in a cool area in which the room temperature is between +1°C - +50°C (34°F to 122°F). Do not store it in direct sunlight.
2. Carefully read the operating instructions and the safety warnings provided with each filter.
3. Keep the filter instructions together with the manual.
4. These instructions integrate those contained in the manual, as they focus on the specific application of the filter in the machine.

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	Plastic
Size (w x h x d)	355 x 380 x 460 mm - 13.8" x 15.4" x 16.9"
Weight	14 Kg - 30.9 lbs
Cord length	1200 mm - 42.2"
Control panel	Front (display 2x24)
Water tank	2 liters - 68 oz. / Removeable
Milk Tank	ca. 0.400 liters - 12.5 oz. / Removeable
Coffee Bean Hopper Capacity	350 grams - 8.9 oz. / of coffee beans
Pump pressure	15 bar
Boiler	Stainless steel
Coffee grinder	Ceramic
Pressure safety device	Boiler pressure safety valve
Temperature safety device	Boiler thermostats and thermal fuses

Subject to engineering and manufacturing changes due to technological developments.
The machine conforms to European Directive 89/336/EEC (Italian Legislative Decree 476 dated 04/12/92) concerning electromagnetic compatibility.

EC DECLARATION OF CONFORMITY
EC 2006/95, EC 2004/118,
EC 1992/31, EC 1993/68

SAECO INTERNATIONAL GROUP S.P.A
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declare under our responsability that the product:
AUTOMATIC COFFEE MAKER

SUP 030 ND

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)
- 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 (2000) + A1 (2001) + A2 (2002).
- Electromagnetic compatibility (EMC)
  Part. 3^ Limits - Section 2 : Limits for harmonic current emissions (equipment input
  current ≤ 16A for phase) - EN 61000-3-2 (2000)
- Electromagnetic compatibility (EMC)
  Part 3^ : Limits - Section 3 : Limitation of voltage changes , voltage fluctuations and flicker
  in public low - voltage supply systems , for equipment with rated current ≤ 16 A for phase
  and not subject to conditional connection EN 61000-3-3 (1995) + A1 (2001)
- 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 73/23, EC 89/336, EC 92/31, EC 93/68

R & D Manager
Mr. Andrea Castellani

Gaggio Montano - li, 27/06/2007

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

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