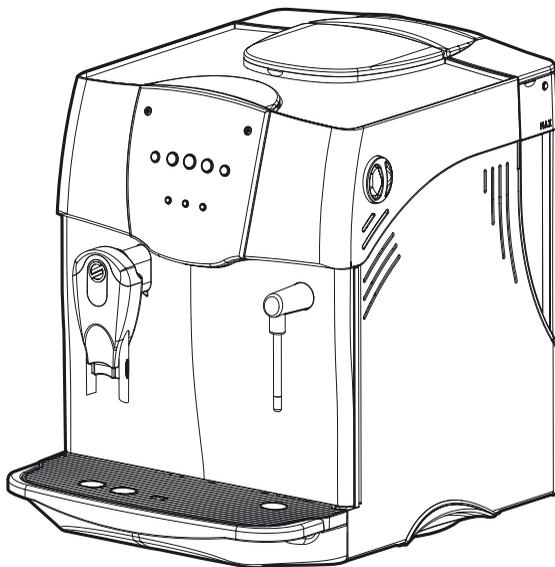


ITALIA



Type SUP021 YR

OPERATING INSTRUCTIONS MODE D'EMPLOI INSTRUCCIONES DE USO

FOR YOUR SAFETY CAREFULLY READ THE OPERATING INSTRUCTIONS.
POUR VOTRE SÉCURITÉ, LISEZ SOIGNEUSEMENT LES INSTRUCTIONS D'EMPLOI.
LEER ATENTAMENTE ESTAS INSTRUCCIONES DE USO ANTES DE UTILIZAR LA MÁQUINA

 **Saeco**®

FOR HOUSEHOLD USE ONLY



Congratulations on your choice!

As the proud owner of the machine, you can now experience the taste of a delicious cup of espresso or cappuccino in the comfort of your own home.

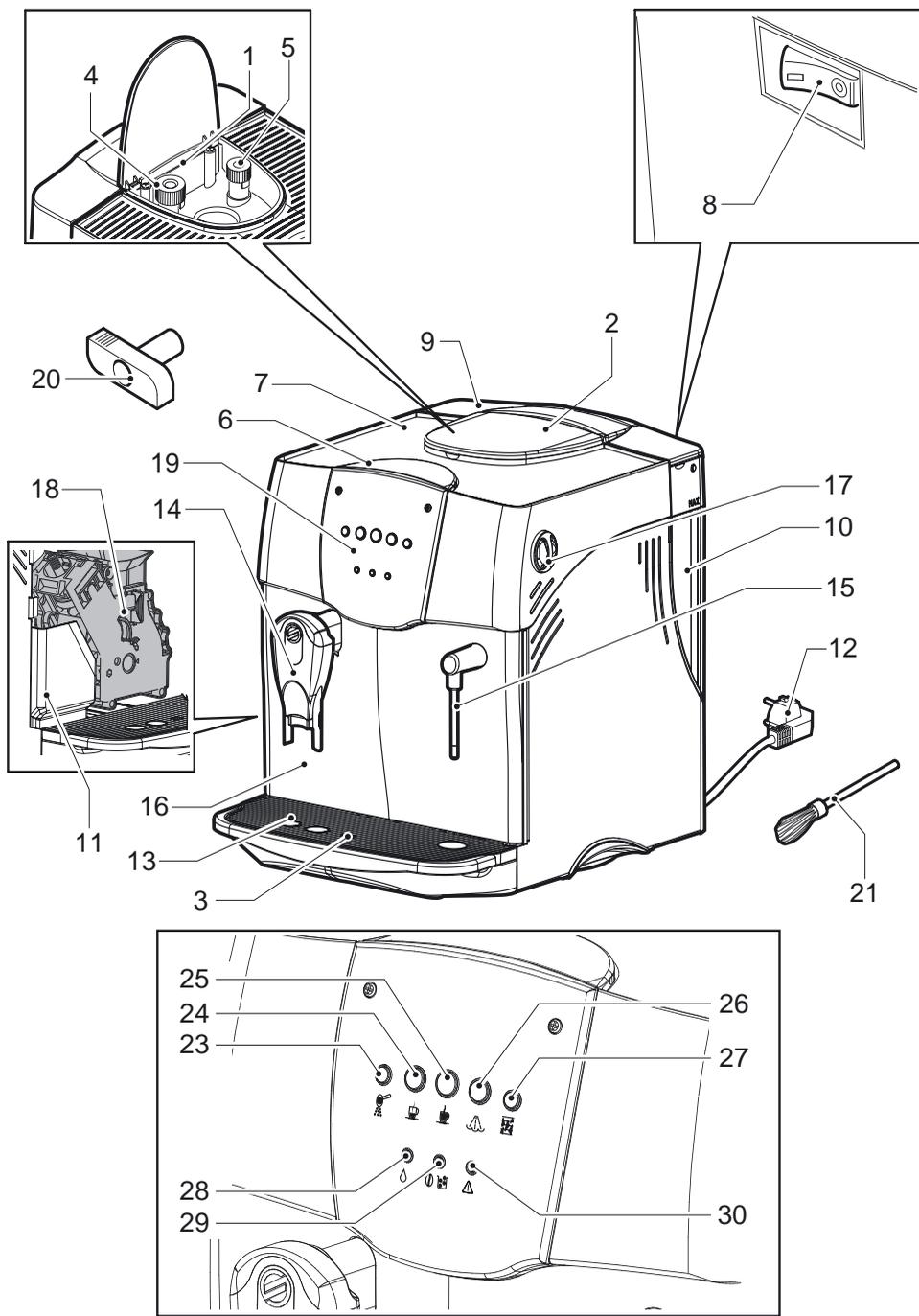
Félicitations pour votre choix.

Grâce à cette machine, vous pouvez maintenant déguster chez vous un délicieux espresso ou un cappuccino.

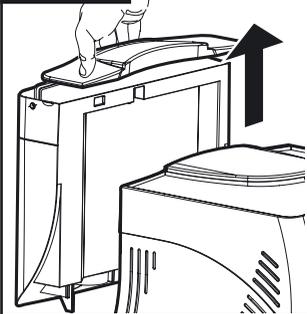
¡Les felicitamos por su decisión!

Gracias a ésta máquina podrán degustar un delicioso café o capuchino en la comodidad de su hogar.

F - A (01)



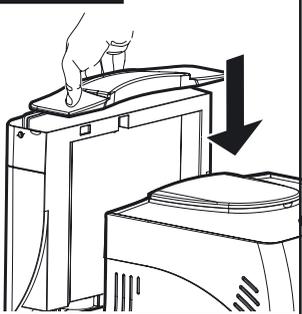
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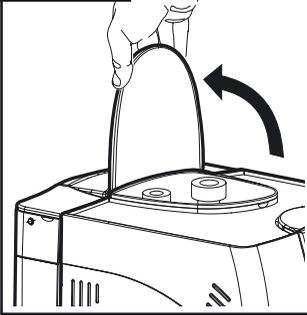
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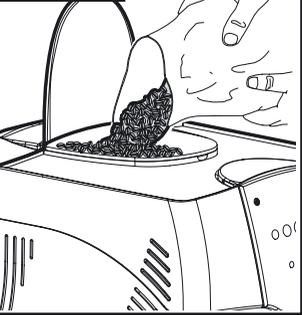
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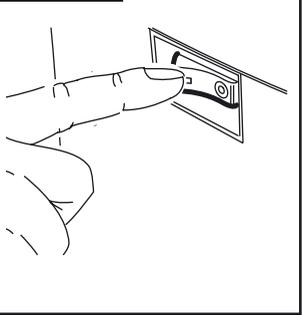
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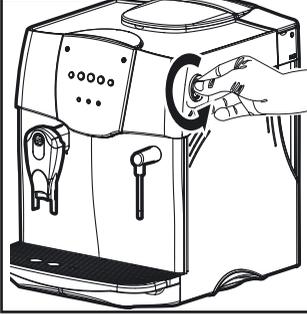
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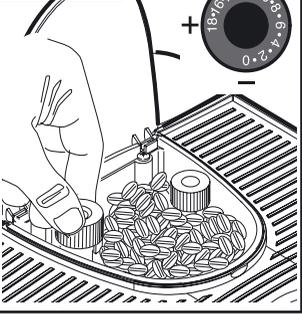
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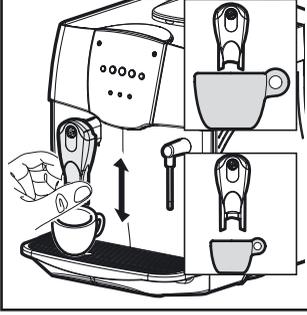
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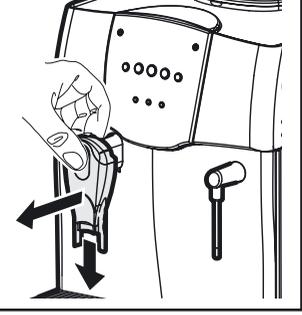
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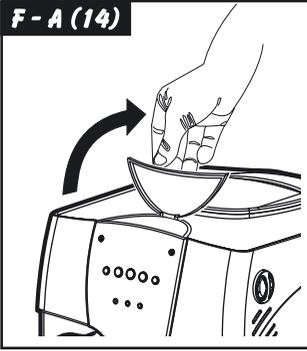
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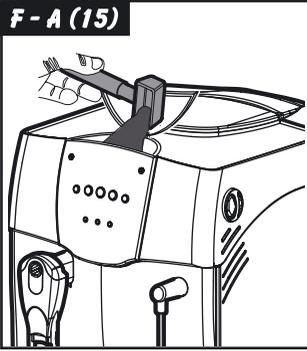
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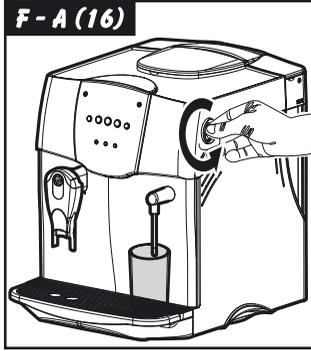
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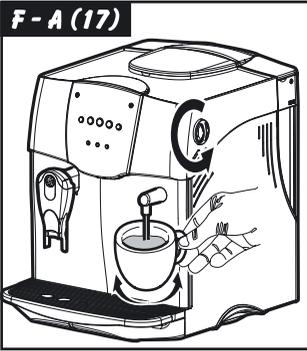
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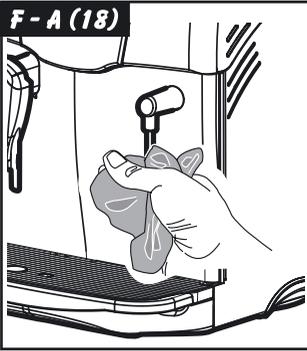
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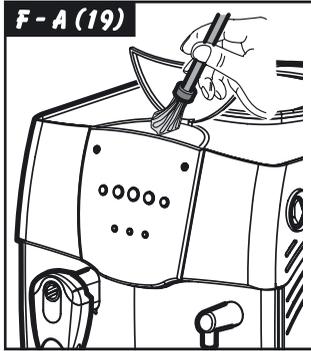
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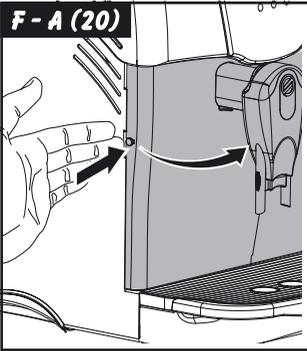
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F - A (19)



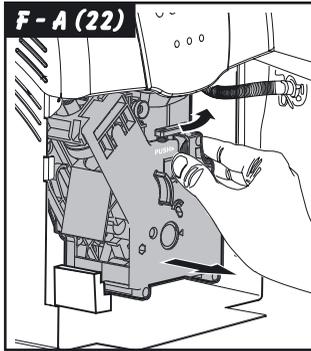
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F - A (21)



F - A (22)



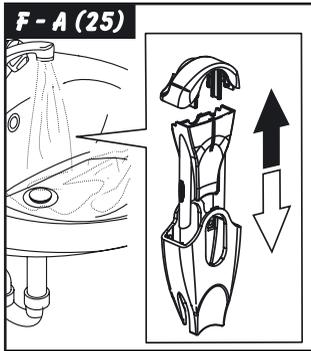
F - A (23)



F - A (24)



F - A (25)



IMPORTANT SAFEGUARDS

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

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

CAUTION

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

- 1 Check voltage to be sure that the voltage indicated on the nameplate agrees 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 scouring powders or hard implements. Simply use a soft cloth dampened with water.
- 5 To avoid your coffee maker scaling up, use purified or bottled water.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

- A A short power-supply cord is provided to reduce risks of getting tangled up or tripping over a longer cord.
- B Longer extension cords are available and may be used if care is exercised in their use.
- C If a long extension cord is used:
 - 1 the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - 2 if the appliance is of the grounded type, the extension cord should be a grounding type
 - 3 the cable does not hang from the table to avoid the risk of getting caught up in it.

SAVE THESE INSTRUCTIONS

1 GENERALITIES

This espresso maker is designed to make espresso using both whole bean coffee and ground coffee; it is also equipped with a device for supplying steam and hot water.

This appliance has been designed for household use and is not suitable for continuous, professional-type use.

 **Caution: The manufacturer cannot be held liable for any damages/injury attributable to the following:**

- Incorrect use and not in keeping with the indented use.
- Repairs not carried out by authorized service centres.
- Tampering with the supply cord.
- Tampering with any machine part.
- Use of not original spare parts and accessory attachments.

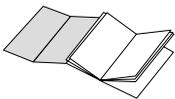
In these cases, the guarantee is invalidated.

1.1 Reading this instruction book

 The following symbols have been used to facilitate reading.

 The caution triangle denotes all instructions important for the safety of the user. Follow these instructions scrupulously to avoid serious injury!

 This symbol denotes information that should be taken into account to get the most out of the appliance.



The figures referred to in the text can be found on the cover flap.

Keep these pages open when reading the instructions.

1.2 Using this instruction book

Keep these instructions in a safe place and hand them over to any other person who uses this espresso maker.

Questions? Call us at 1.800.933.7876

For additional information or for information on topics not covered or inadequately covered in this book, contact Saeco directly

2 TECHNICAL SPECIFICATIONS

- Nominal Voltage

120 V - 60 Hz

- Rated Output

1250 W

- Material of Body

Thermoplastic (ABS)

- Dimensions (l x h x d) (mm / Inches)

265 x 360 x 400 / 10.5 x 14.2 x 15.75

- Weight (Kg / pounds)

10 / 22

- Cord Length (mm / Inches)

1200 / 47

- Water Tank

Removable

- Water Tank (l / oz)

1.8 L / 60 oz

- Coffee Container Capacity (g / pounds)

180g of coffee beans / 1/3lb. of coffee beans

- Pump Pressure (bar)

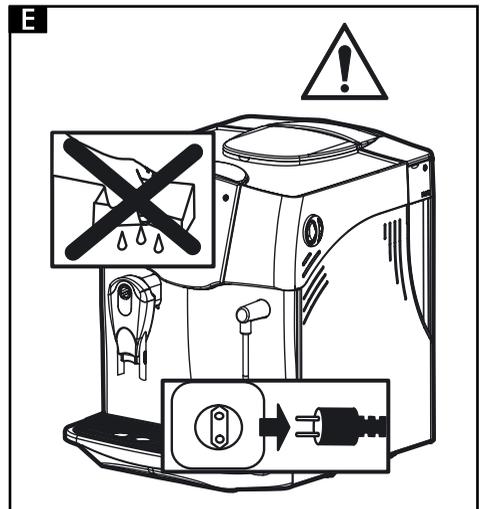
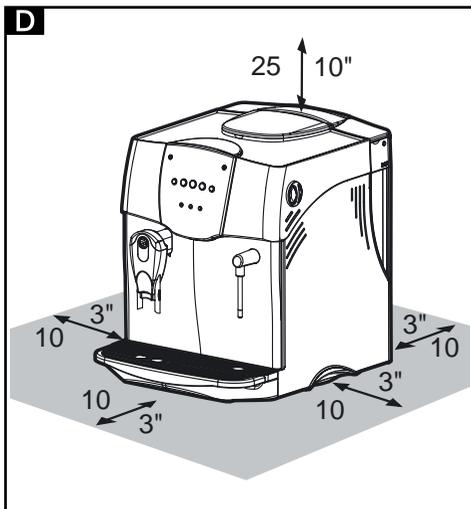
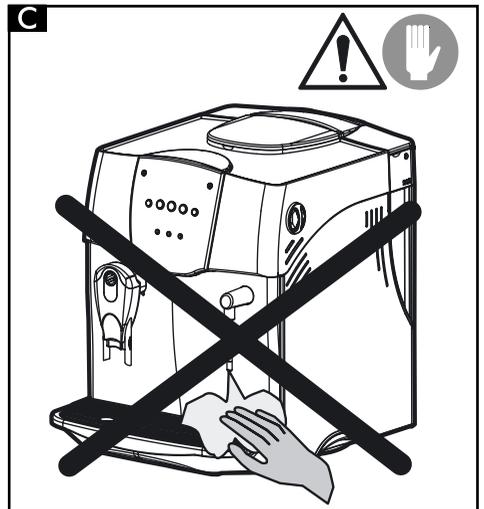
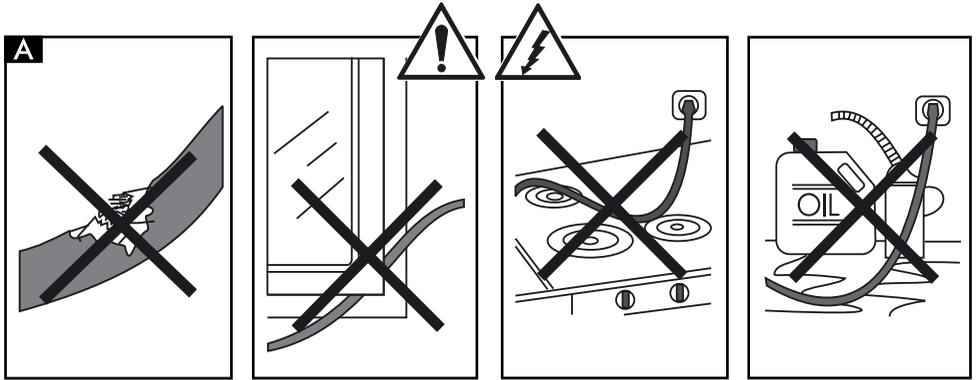
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- Safety Devices

Boiler pressure safety valve

Safety thermostat

The manufacturer reserves the right to change the make up of the machine in the light of any technological breakthrough. If you have any questions about the technical specifications, please contact Saeco directly



3 SAFETY STANDARDS



Never let live parts come into contact with water: short-circuit hazard! The superheated steam and hot water can cause scalding! Never direct the steam or the hot water jet towards body parts! Touch the steam /hot water nozzle carefully: scalding hazard!

Intended Use

- This espresso maker is intended for household use only.
- Do not make technical changes and use the appliance inappropriately: damage/injury hazard!
- The espresso maker must only be used by adults who are in full control of their mental and physical capacities.

Power Supply

- Connect the espresso maker to a suitable outlet only.
- The voltage must match the one specified on the nameplate of the appliance (120V), located on the bottom of the machine.

Power Supply Cord (Fig.A)

- Never use the espresso maker if it has a faulty cord.
- The defective cord must be replaced immediately.
- An authorized service centre must replace the defective cords and plugs immediately.
- Do not let the cord touch sharp edges, very hot objects and oily surfaces.
- Do not carry or pull the espresso maker by the cord.
- Do not pull the cable to remove the plug, and do not touch the plug with wet hands or feet.
- Avoid letting the cord dangle from tables or raised surfaces.

Preventing Injury (Fig.B)

- Ensure that the machine is out of the reach of

children.

Children are not aware of the risks involved in electrical appliances.

- Do not leave packing material near children.

Scalding Hazard (Fig.C)

- Do not direct the flow of the superheated steam and/or hot water towards yourself and/or others: scalding hazard!
- Always use the correct handles or knobs.
- Do not insert objects through the openings in the appliance.

Space necessary to installation, usage, and maintenance. (Fig.D)

- Place the machine on a flat, even surface.
- The machine must be positioned in a safe place where it cannot be knocked over or cause injury.
- Choose a position that is well-lit, clean and where a wall socket is easily accessible.
- To prevent melting or damage to the casing, do not rest the machine on very hot surfaces or near open flames.
- Place the espresso maker 3 inches/10 cm away from walls and cooking tops.
- Do not keep the machine at a temperature below 32° degrees fahrenheit/0° Celcius; frost may damage the machine.
- The wall outlet must be reachable at all times.
- Do not use the espresso maker outdoors.

Cleaning (Fig.E)

- Before cleaning the espresso maker, switch the ON/OFF switch (8) to OFF; then, remove the plug from the wall outlet.
- Wait for the machine to cool down.
- Never immerse the appliance in water! Avoid splashes.
- Never tamper with the machine inside parts.

Storing the Italia

- When the appliance is not used regularly, switch OFF the appliance and remove the plug from the wall outlet.
- Store it in a dry place, away from children.
- Protect it from dust and dirt.

Maintenance

- If the espresso maker falls and you see or suspect damages or malfunctions, immediately remove the plug from the wall. Never use faulty machines.
- Repairs must be made by an authorized service center only. Call Saeco for a list of authorized service center's.
- If an authorized service center does not carry out maintenance work and/or repairs, the manufacturer is not liable for any damages.

Fire

- In the event of a fire, use carbon dioxide extinguishers (CO₂). Do not use water or powder extinguishers.

DESCRIPTION OF PARTS**See Fig.01**

- 1 Coffee bean container
- 2 Coffee bean container cover
- 3 Full tray indicator (located on Drip Tray)
- 4 Grind control knob
- 5 Dose control knob
- 6 Ground coffee doser cover
- 7 Cup-warmer plate
- 8 ON-OFF switch, located on back of machine
(ON = position "I" – OFF = position "O")
- 9 Water tank cover
- 10 Water tank
- 11 Coffee grounds drawer
- 12 Power cord
- 13 Drip tray
- 14 Height adjustable coffee dispenser
- 15 Steam wand
- 16 Access Door
- 17 Steam knob
- 18 Coffee dispenser
- 19 Control panel
- 20 Key of coffee dispenser
- 21 Cleaning brush

Control panel

- 23 Ground coffee Button
- 24 Espresso Shot Button
- 25 Long Shot Button
- 26 Steam Ready Button
- 27 Descale Button
- 28 Water warning light
- 29 Empty Coffee Bean Container / Full Coffee Grounds Drawer Light
- 30 Malfunction warning light

4 INSTALLING THE ESPRESSO MAKER

For your safety and the safety of third parties, follow the "Safety Standards" (see chapter 3).

4.1 Packaging

The original packaging was designed and made to protect the appliance during shipment. We recommend you keep it for future needs.

4.2 Getting Started

- Remove the espresso maker from the packaging and position it in a suitable location that meets the requirements specified and described in the safety standards (chap.3).
- Make sure that the drip tray (Fig.01, pos. 13), the coffee grounds drawer (11) and the coffee dispenser (18) are fitted correctly and that the front cover (16) is closed.
- Keep the cleaning brush (21) and the key of the coffee dispenser (20) handy, which were supplied with the appliance.

If the red light (30) is still on when the machine is started, it means that one of the parts described above is positioned incorrectly. Review each piece to ensure all parts are securely in place.

i **Caution: You must read chapter 14.** This chapter explains in detail the meaning of all the visual signals displayed to the user through the lights found on the control panel.

4.3 Preparing the Italia for use

- Open the water tank cover and remove the tank (Fig.02) using the built-in handle. Rinse and fill the tank with fresh, cold water (Fig.03); we recommend that you do not exceed the "MAX" level mark. Replace the water tank in its housing (Fig.04) and reposition the cover on its original position.

! Always fill the tank (10) with fresh, cold water. Hot water and other liquids can damage the tank and/or the appliance. Do not operate the appliance without water: make sure that there is enough water inside the tank.

- Lift the coffee bean container cover (Fig.05).
- Pour whole bean coffee in the container (Fig.06).

! Use whole bean coffee only. Ground and instant coffee, as well as other items, cause damage to the appliance.

- Close the container cover.
- Insert the plug into a suitable wall outlet after making sure that the ON/OFF switch (8) is in the OFF position.
- When not in use, keep the ON/OFF switch of the appliance in the OFF position. To switch ON the espresso maker, simply press the switch (Fig.07) located on the back of the machine. The brew buttons (24) & (25) start flashing on the control panel.

4.4 Priming the Pump

- To prime the pump, direct the steam wand (Fig.01, item 15) towards the drip tray or place a cup under the steam wand.
- Turn the knob counter clockwise (Fig.08). Wait for water to flow regularly from the steam wand. Shut off the flow by turning the steam knob clockwise.

i **Note: You must prime the pump of the espresso maker if the machine is switched ON for the first time, the machine has not been used for a long time, the water tank has been emptied completely or the warning light (28) flashes.**

- After switching ON the espresso maker, the espresso shot & long shot buttons flash simultaneously during the heating phase. Once the heating phase is finished, they will emit a fixed light. This takes about 2 minutes.
- The Italia is ready for use.

5 THE COFFEE BURR GRINDER (FIG.09)

 **Caution! Only turn the grind control knob, found inside the coffee bean container (Fig.09), when the coffee grinder is working. Do not insert ground and/or instant coffee in the coffee bean container. Do not insert anything other than whole bean coffee in the container. The coffee burr grinder contains dangerous moving parts; keep fingers and/or other objects away. Before carrying out any operations in the coffee bean container, switch OFF the ON/OFF switch (8) and remove the plug from the wall outlet. Do not insert coffee beans when the coffee burr grinder is working.**

The quality and the taste of the drinks you can make on the Saeco Italia depend on 3 things; the quality of the coffee you use, the quality of the water you use and on the size grind you use.

The Saeco Italia was designed using Starbucks Coffee. We recommend using Starbucks Coffee to achieve a superior drink when using the Saeco Italia.

The Saeco Italia comes with a grind adjusting knob (Fig.09). To use this feature, turn the adjustable knob when the coffee burr grinder is working; the numbers displayed on the knob indicate the grind coarseness.

The manufacturer has sets the knob to achieve a single shot based on the standards Starbucks uses in their stores; if the ground coffee is too fine, turn the knob toward the higher values; if the ground coffee is too coarse, turn the knob toward the lower values.

You will note the change only after pulling three to four shots.

You should change the grind position if the espresso does not outflow optimally, specifically: If your shot pours too fast; then the grind is too coarse and you should adjust the grind to make it finer.

If your shot pours to slow' then the grind is too fine and you should adjust the grind to make it courser.

• 12 •

6 ADJUSTING THE COFFEE DOSE (FIG.10)

You may select the quantity of coffee (dose) that you wish to grind. The manufacturer has set the dose system to achieve a single shot of espresso based on the standards Starbucks uses in their stores.

To change the dose, simply turn the knob (Fig.10) found inside the coffee container. Turn it counter clockwise to increase the dose and clockwise to decrease the dose.

You must adjust the dose before pressing the coffee dispenser button.

This system allows you to obtain a shot of espresso to your personal liking.

7 THE COFFEE DISPENSER

 **Note: If the appliance does not dispense coffee, check the water level in the tank.**

- Before making coffee, make sure that the espresso shot & long shot bottoms are lit and emit a fixed light and that the water tank and the coffee container are full.
- Place the empty coffee cups on the cup-warmer plate for pre-heating.

 **Note: the cups to be pre-heated must be empty; pre-heating the coffee cups will allow you to keep your coffee warmer.**

- Place 1 or 2 coffee cups under the coffee dispenser spouts; you can adjust the height of the dispenser by moving it up or down manually (Fig.11) until it suits your cups.
- It is possible to use big cups by lowering the dispensing unit nozzles and by moving the dispensing unit body towards the machine (Fig.12 & 13).

It can also be removed completely.

Questions? Call us at 1.800.933.7876

7.1 Making espresso shots with whole bean coffee

- To dispense the brewed espresso, press the correct brewing button (24) or (25). The selected button starts flashing (see chap.14), while the other switches off.

To make 1 coffee, position a single coffee cup under the coffee dispenser spouts and press the button (24) or (25) only once; to make 2 coffees, position two coffee cups under the spouts and press the button (24) or (25) twice. In this operating mode, the appliance automatically grinds and doses the right quantity of coffee; making a double shot requires two grinding and dispensing cycles, which are automatically managed by the machine.

The coffee will stop flowing automatically when the preset level is reached (see par.7.3).

- You can stop the flow by pressing the brew button during the brew cycle.

7.2 Making shots with ground coffee

i In this operating mode, you must add ground coffee to the ground coffee doser.

! **Note:** At each coffee dispensing, it is possible to put a maximum quantity of 1 scoop ground coffee into the ground coffee doser; higher quantities may cause machine malfunction.

1 scoop = 7 grams / ¼ oz. of ground coffee.

! Only use ground coffee suitable for the ground coffee doser (6); placing whole bean coffee, instant coffee and other materials inside the doser causes damage to the espresso maker.

! Keep fingers away from the ground coffee doser since there are moving parts.

Measure the right quantity of ground coffee to place in the doser for one shot.

Questions? Call us at 1.800.933.7876

To make two shots, you must go through the entire process twice.

- Press the ground coffee button (23) to select the function; the button will light up.
- Lift the cover of the ground coffee doser (Fig.14).
- Draw a maximum quantity of 1 scoop (7grams / ¼ oz.) of ground coffee.
- Fill the doser with 1 scoop (Max) of the ground coffee (Fig.15).
- Close the cover of the ground coffee doser.
- To make the shot, press the desired brew button (24) or (25); the selected button starts flashing (see chapter 14), while the other switches off.
- The dispensing cycle begins.
- The shot will start to come out of the spout (14).
- The shot will stop flowing automatically when the preset level is reached (see par. 7.3). You can interrupt the flow of coffee by pressing the button (24) or (25).
- Then the machine automatically returns to the normal operating mode (see para. 7.1).

7.3 Adjusting the quantity of coffee per cup

Your espresso maker has been programmed to make either an espresso shot (24) or a long shot (25). You can adjust the machine to make any kind of shot you prefer; single, double, long, tall, short ~ the decision is yours. To adjust the programmed values, place a cup under the coffee dispenser (14), press the button of the desired type of coffee (24) or (25) and keep it pressed. Do not let go! Once the machine has ground the beans, tamped the coffee, and begins to pull the shot, wait for the machine to fill the cup up to the desired level and, then, release the button. Once you release the button, the machine is now programmed to always pull that same amount every time.

i **Note:** keep the button (24) or (25) pressed during the entire coffee dispensing process.

In this way, the espresso is programmed to supply the quantity of coffee you selected.

8 GETTING HOT WATER FROM THE STEAM WAND

 **Caution: splashing may occur at the start – scalding hazard! The steam wand can reach high temperatures: avoid touching directly with your hands.**

- Before dispensing hot water, make sure that the green temperature-ready lights (24 and 25) emit a fixed light.
Proceed as follows when the espresso maker is ready to dispense hot water:
- Place a cup and/or pitcher under the steam wand (Fig.16).
- Turn the knob counter clockwise as shown in Fig.16.
- When you have obtained the desired quantity of hot water, turn the knob clockwise to shut off the flow.

9 MAKING STEAM

 **Steam can be used to froth the milk for your favorite espresso beverage.**

 **Scalding hazard! Splashing may occur at the start – scalding hazard! The steam wand can reach high temperatures: avoid touching directly with your hands.**

- Before dispensing steam, wait for the green temperature-ready lights (24 and 25) to light up in a fixed way; the appliance is immediately ready to dispense steam.
- Press the button (26).
- Direct the steam wand (15) towards the drip tray and turn the steam knob (17) for a few seconds so that any residual water comes out of the steam wand. Continue until only steam is dispensed.
- Turn the knob (17) to OFF.

 **Fill a frothing pitcher with milk. For best results when steam, the milk should be cold.**

- Immerse the steam wand into the milk to be frothed and turn the knob (17); turn the
- 14 •

container slowly with up-down movements to make uniform frothing (Fig.17).

- After using the steam for the desired time, shut off the steam by closing the steam knob.
- Press the button (26) again to bring the machine back to its standard operation mode.
- Clean the steam wand with a damp cloth (Fig.18)

10 CARE & CLEANING

General Cleaning

- Maintenance and cleaning should only be carried out when the appliance is OFF, cold and disconnected from the power supply.
- Do not immerse the appliance in water and do not wash the parts in the dishwasher.
- Do not use abrasives or aggressive chemicals (solvents) for cleaning.
- Do not dry the machine and/or any of its parts using a microwave and/or conventional oven.
- We recommend you clean the water tank and change the water daily.
- Clean the ground coffee doser daily.
 - Use the supplied brush to clean the doser (Fig.19).
- To clean the appliance, use a soft cloth dampened with water.
- Clean the service area and the coffee dispenser.
- We recommend you empty and clean the drip tray (13) and the coffee grounds drawer (11) daily; to carry out this operation you must open the front cover (Fig.20) and remove the drip tray (Fig.21); then, you can empty and clean all the components.

 **When the red indicator (3) rises, the drip tray shall be emptied.**

- You can remove the coffee dispenser in order to clean it (Fig.24):
 - lower the dispensing unit nozzles
 - take the dispensing unit as shown in Fig. 24, and remove it from its housing
 - wash the whole unit with warm water.

Questions? Call us at 1.800.933.7876

10.1 The coffee dispenser

i The coffee dispenser (18) must be cleaned each time you fill the coffee bean container or at least once a week.

- Switch off the espresso maker by pressing the ON/OFF switch (8) to the OFF position and remove the plug from the wall outlet.
- Open the access door (16). Remove the drip tray (13) and the coffee grounds drawer.
- Remove the coffee dispenser by holding it by its handle and pressing the "PUSH" button (Fig.22)
- Make sure that the two steel filters are free from any coffee residues. The top filter can be removed by unscrewing the plastic pin counter clockwise using the specific supplied key (Fig.23).
- Wash the coffee dispenser only with hot water; do not use detergents. Then accurately wash and dry all its components. NEVER PUT INTO A DISHWASHER.
- Refit the filter and carefully screw the plastic pin back on using the specific key.
- Clean the compartment inside the appliance.
- Holding it by its handle, insert the coffee dispenser into its housing until it snaps into place.
- Insert the coffee grounds drawer, the drip tray plate and the drip tray.
- Close the access door (16).

11 DESCALING

Scaling occurs naturally when the appliance is used. Approximately every 3-4 months you should descale it; it is ready for descaling when you notice a reduction in the water flow or when the descale button (27) flashes.

i If you wish to carry this out at home, you can use a descaling product for coffee makers that is non toxic and/or not harmful and commonly available on the market.

We recommend the Starbucks Barista Cleaner and Descaler.



Caution! Never use vinegar.

To descale the appliance proceed as follows:

- Mix the descaler with water as specified on the package and fill the water tank.
- Switch ON the appliance.
- Press the descale button (27) for at least 5 seconds to select the descaling operating mode; the button emits a fixed light.
- Direct the steam wand (15) towards the drip tray.
- Position a cup of adequate capacity under the steam wand and turn the steam knob counter clockwise (17). The espresso maker starts an automatic descaling cycle with pauses preset by the manufacturer and managed automatically by the machine.
- At the end of the cycle, the flow of the descaling solution is shut off and the 5 buttons start flashing simultaneously.
- Turn the knob of the hot water wand (17) clockwise to OFF. In this case, also the warning light (28) flashes.
- Rinse the water tank and fill it with fresh drinking water.
- Position a cup of adequate capacity under the steam wand and empty 2/3 of the contents of the water tank by turning the steam knob (17) counter clockwise; to shut off the flow, turn the knob (17) clockwise.
- Let the espresso maker heat up and empty the remaining contents of the water tank by turning the steam knob (17) counter clockwise; to stop the flow, turn it clockwise.

i If you use a different product from the recommended one, we recommend you follow the instructions of the descaler manufacturer as specified on the package.

i If the descaling cycle is interrupted by switching the machine OFF, this is restarted when the machine is switched back ON.

12 LEGAL INFORMATION

- This instruction book contains the necessary information to use and upkeep your appliance correctly.
- The information should be viewed as a

guideline to use and upkeep your coffee maker in safety. The information is not exhaustive. For additional information or for information on topics not covered or inadequately covered in this book, please contact the authorized service centres or the manufacturer directly.

- In addition, we should mention that these instructions are not a part of a previous or existing agreement, legal contract or similar and that the information is not changed by any other document.
- All the manufacturer's obligations and liabilities are based on the relative sale contract that also specifies all warranty terms and conditions.
- The contractual warrantee terms and conditions are not limited or extended based on this instruction book.
- This instruction book contains information protected by copyright.
- This instruction book cannot be photocopied or translated into other languages without the explicit written consent of the manufacturer.

13 SCRAPPING

- Make unusable any appliances not in use.
- Detach the plug from the wall outlet and cut the electric cord.
- Deliver broken appliances to a suitable collection center.

14 CONTROL PANEL LEDS

GREEN LED (23)

- Appliance dispensing ground coffee
-

GREEN LED (24), FIXED

GREEN LED (25), FIXED SIMULTANEOUSLY

- Temperature-ready:
 - To dispense coffee
 - To dispense hot water
-

GREEN LED (24), FLASHING

GREEN LED (25), FLASHING SIMULTANEOUSLY

- Appliance is heating up to dispense coffee and hot water
-

GREEN LED (24), SLOW FLASHING

- Appliance dispensing 1 espresso coffee
-

GREEN LED (24), FAST FLASHING

- Appliance dispensing 2 espresso coffees
-

GREEN LED (25), SLOW FLASHING

- Appliance dispensing 1 weak coffee
-

GREEN LED (25), FAST FLASHING

- Appliance dispensing 2 weak coffees
-

GREEN LED (26), FIXED

- Machine ready to dispense steam
-

RED LED (27), FLASHING

- The appliance needs a descaling cycle
 - Descal as described in par. 11.
 - To cancel the selection, press another button keeping the knob turned OFF.
-

RED LED (27), FIXED

- The descaling function was selected
 - To descale as described in par. 11, turn the hot water knob to ON (17)
-

RED WARNING LIGHT (28), FIXED

- Inadequate quantity of water in the tank

Fill the tank with fresh potable water, fill the circuit and start the procedure again.

RED WARNING LIGHT (28), FLASHING

- The water circuit is empty
- Fill the circuit
-

RED WARNING LIGHT (29), FIXED

- The coffee bean container is empty

Fill the container with coffee beans and start the procedure again.

RED WARNING LIGHT (29), FLASHING

- The coffee grounds drawer is full

**The flashing red light goes off when the dregs box is emptied.

RED WARNING LIGHT (30), FIXED

- Incorrectly positioned coffee dispenser, drip tray and/or front cover.

The fixed red light goes off when all the components are correctly positioned or closed.

RED WARNING LIGHT (30), FLASHING

- The coffee grinder motor is blocked
- Dispensing unit motor shutdown.

Contact an authorized service centre

i ** Caution: The coffee grounds drawer must only be emptied when the appliance is ON. The drawer must be removed for at least 5 seconds. If the drawer is emptied with the appliance OFF, coffee will not be dispensed when the machine is switched back ON.

15 TROUBLESHOOTING

Problem	Cause	Troubleshooting
The appliance does not switch ON	The appliance is not connected to the mains	<i>Connect the appliance to the mains</i>
The coffee is too cold	The cups are cold	<i>Heat the cups</i>
No hot water or steam	The hole of the steam nozzle is clogged	<i>Clean the steam nozzle hole with a pin.</i>
Coffee is dispensed slowly	Coffee is too fine	<i>Change the coffee blend or adjust grinding as specified in Par. 5. Decrease the dose (Par. 6)</i>
	Dirty coffee dispenser	<i>Clean the coffee dispenser (Par. 10)</i>
The coffee has little "crema" (cream - froth layer)	The blend is not suitable or the coffee is not freshly ground or is ground too coarsely	<i>Change the coffee blend or adjust grinding as described in Par. 5. Increase the dose (Par. 6)</i>
The appliance takes too long to heat up or a limited volume of water comes out of the nozzle	The circuit of the appliance is clogged by scaling	<i>Descalc the appliance</i>
The coffee dispenser is jammed	The coffee dispenser is not snapped into its housing	<i>Switch ON the appliance. Close the service cover. The coffee dispenser automatically returns to its initial position</i>
	Coffee grounds drawer in place	<i>Remove the coffee grounds drawer before removing the coffee dispenser</i>
No coffee is dispensed	No water	<i>Fill the tank with water and fill the circuit</i>
	Dirty coffee dispenser	<i>Clean the coffee dispenser</i>
	Large dose	<i>Decrease the dose</i>
	Circuit not filled	<i>Refill the circuit</i>
Coffee is dispensed outside the dispenser	The coffee dispenser is not fitted correctly	<i>Refit the coffee dispenser</i>
	The coffee dispenser is clogged	<i>Clean the coffee dispenser and its spouts</i>
Coffee comes out too quickly	Coarse coffee blend	<i>Change the type of blend</i>
	Small dose	<i>Increase the dose</i>
Water comes out of the container	The container is too full	<i>Check the position of the float and empty the container.</i>