

15002552

Rev.01 del 15-02-12

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



www.philips.com/saeco

Register your product and get support at
www.philips.com/welcome

02

English

XSMALL

Type HD8743 / HD8745 / HD8747
SUP 033R

OPERATING INSTRUCTIONS



EN

02

READ THESE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE.



PHILIPS
 **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 other than for intended use.
13. Save these instructions.

SAVE THESE INSTRUCTIONS

CAUTION

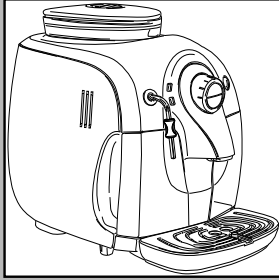
This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service center. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine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

- 1 Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.
- 2 Never use warm or hot water to fill the water tank. Use cold water only.
- 3 Keep your hands and the cord away from hot parts of the appliance during operation.
- 4 Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
- 5 For optimal taste of your coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months.
- 6 Do not use caramelized or flavored coffee beans.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

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

GENERAL INFORMATION



The coffee machine is suitable for preparing espresso coffees using whole coffee beans and is equipped with a device to dispense steam and hot water. The machine is designed for domestic use and is not suitable for heavy or professional use.

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

For further information or in case of problems that are not included or not completely explained in these instructions, please contact the Saeco customer service or an authorized service center.



Warning. No liability is assumed for damage caused by:

- **Incorrect use not in accordance with the intended uses;**
- **Repairs not carried out by authorized service centers;**
- **Tampering with the power cord;**
- **Tampering with any part of the machine;**
- **Storage or use of the machine at a temperature outside the operating temperature range (+15°C / +45°C);**
- **Use of non-original spare parts and accessories.**

In these cases, the warranty shall be deemed null and void.

SAFETY REGULATIONS



Never allow water to come into contact with any of the electrical parts of the machine: Danger of short circuit! Steam and hot water may cause scalding! Do not direct the steam or hot water jet towards body parts. Carefully handle the steam/hot water spout by means of the special handle: Danger of scalding!

Intended Use

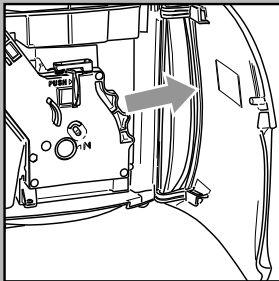
The coffee machine is intended for domestic use only. Do not make any technical changes or use the machine for unauthorized purposes since this would create serious hazards! The appliance is not to be used by persons (including children) with reduced physical, mental or sensory abilities or with limited experience and/or expertise, unless they are supervised by a person responsible for their safety, or they are instructed by this person on how to properly use the machine.

Power Supply - Power Cord

Only connect the coffee machine to a suitable socket.

The socket to which the machine is connected must be:

- Compatible with the type of plug installed on the machine;
- Sized to comply with the data on the tag attached to the appliance;
- Connected to an efficient earthing system.



Never use the coffee machine if the power cord is defective or damaged.

If damaged, the power cord must be replaced by the manufacturer or an authorized service center. Do not pass the power cord around corners, over sharp edges or over hot objects and keep it away from oil. Do not use the power cord to carry or pull the coffee machine.

Do not pull out the plug by the power cord or touch it with wet hands. Do not let the power cord hang freely from tables or shelves.

For the Safety of Others

Keep children under control to prevent them from playing with the product. Children are not aware of the risks related to electric household appliances. Do not leave the machine packaging materials within the reach of children.

Danger of Burns

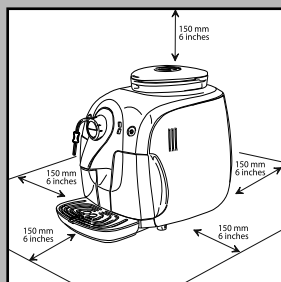
Never direct the jet of hot steam and/or hot water towards yourself or others: **Danger of scalding!** Always use the handles or knobs provided.

Machine Location - Suitable Location for Operation and Maintenance

For best use, it is recommended to:

- Choose a safe, level surface, where there will be no danger of overturning it or being injured.
- Choose a location that is sufficiently well-lit, clean and near an easily reachable socket.
- Allow for a minimum distance from the sides of the machine as shown in the illustration;
- During machine turning on/off, it is recommended to place an empty glass under the dispensing spout.

Do not keep the machine at a temperature below 0°C (32°F). Frost may damage the machine. Do not use the coffee machine outdoors. In order to prevent its housing from melting or being damaged, do not place the machine on very hot surfaces or close to open flames.



Storing the Machine - Cleaning

Before cleaning the machine, turn it off by pressing the ON/OFF button, then remove the plug from the socket.

Wait for the machine to cool down.

Never immerse the machine in water!

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

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

If the machine is to remain inactive for a long time, dispense water from the steam wand, and carefully clean the Pannarello (if supplied), then turn it off and unplug it. Store it in a dry place, out of the reach of children. Keep it protected from dust and dirt.

Repairs / Maintenance

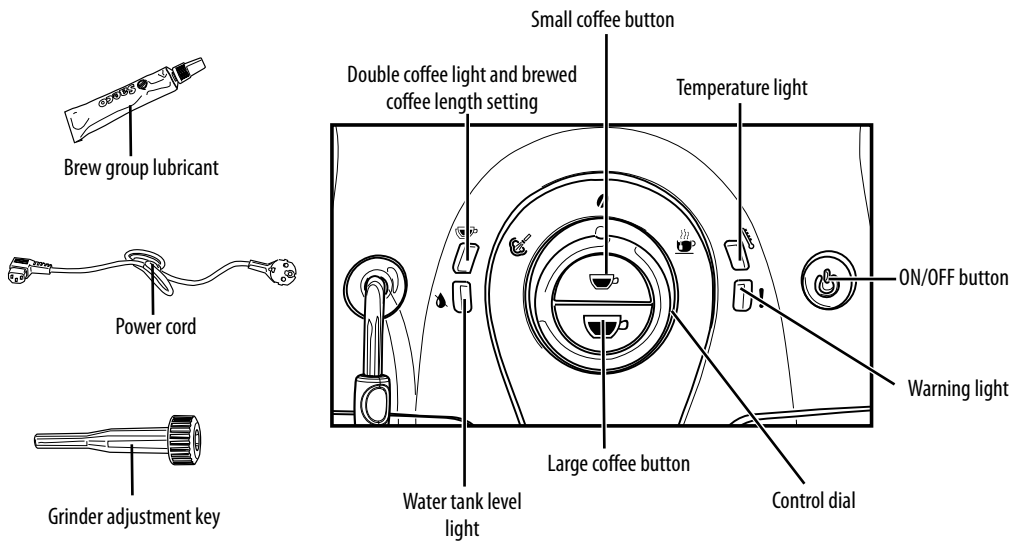
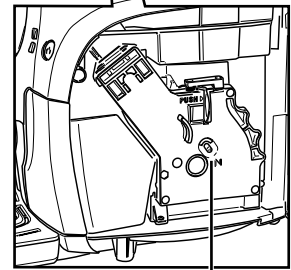
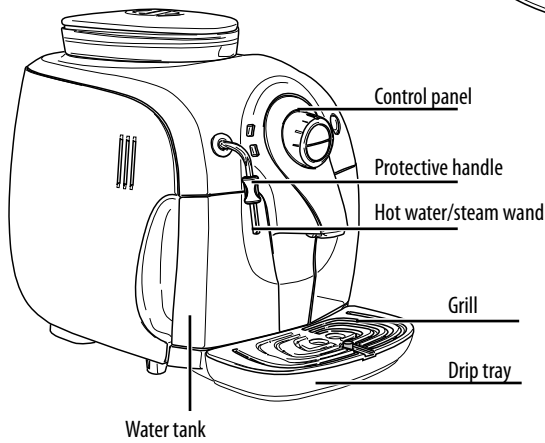
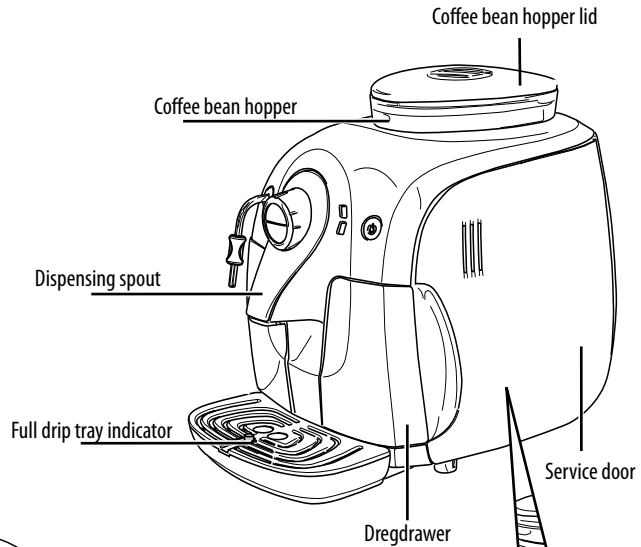
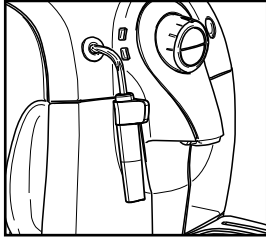
In case of failure, problems or a suspected fault resulting from the falling of the machine, immediately remove the plug from the socket. Never attempt to operate a faulty machine.

Servicing and repairs may only be carried out by authorized service centers. All liability for damages resulting from work not carried out by professionals is declined.

Fire Safety Precautions

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

Pannarello (optional - only available for certain models)



INSTALLATION

For your safety and the safety of others, carefully follow the instructions provided in the “Safety Regulations” section.

Machine Packaging

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

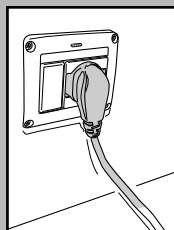
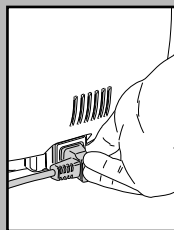
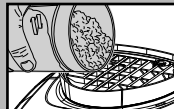
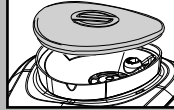
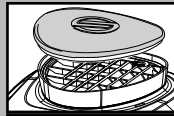
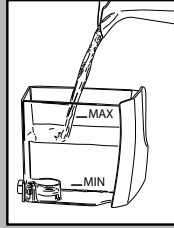
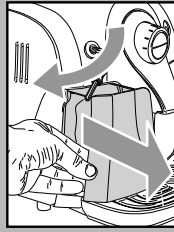
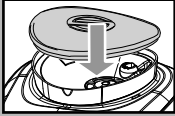
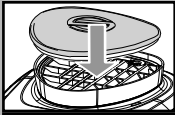
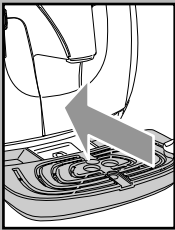
Preliminary Operations

- Remove the coffee bean hopper lid and the drip tray with grill from the packaging.
- Remove the coffee machine from the packaging and position it in a place that meets the requirements described in the “Safety Regulations”.
- Place the drip tray with grill into its appropriate seat on the machine. Make sure it is fully inserted to its limit stop.
- Replace the coffee bean hopper lid.

i Note: Insert the plug into the socket only when indicated and check that the ON/OFF button is not pressed.

i Important Note: Carefully read the explanations of all the warnings displayed by the machine to the user by means of the lights on the control panel (see section “Control Panel Lights”).

! NEVER remove the drip tray when the machine is turned on. Wait a couple of minutes after turning on/off, since the machine will carry out a rinse/self-cleaning cycle (see section “Rinse/Self-Cleaning Cycle”).



- Remove the water tank.
- Rinse and fill it with fresh water making sure that it is not filled exceeding the MAX level indicated in the water tank. Put the water tank back in its seat to its limit stop.

! Use only fresh, non-sparkling water to fill the tank. Hot water or any other liquid may damage the tank and/or the machine. Do not turn on the machine when the tank is empty: Make sure there is enough water in the tank.

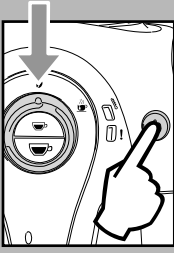
- Remove the coffee bean hopper lid.

i Note: The hopper may be fitted with different safety features according to the regulations of the country of use of the machine.

- Slowly pour the coffee beans into the hopper.

! Only coffee beans must be put into the coffee bean hopper. Ground coffee, instant coffee or any other object may damage the machine.

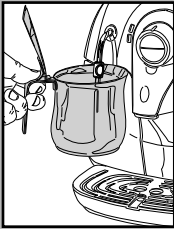
- Replace the lid on the coffee bean hopper.
- Insert the plug into the socket located on the back of the machine.
- Insert the plug of the other end of the power cord into a wall socket with suitable power voltage.



- Make sure control dial is on "0" position; if this is not the case, set it to that position.
- Simply press the ON/OFF button to turn the machine on; the "!" light will begin to blink rapidly indicating that the water circuit must be primed.

i **Note: Before starting the machine for the first time, prime the water circuit.**

Priming the Water Circuit



- To prime the water circuit, place a container under the hot water / steam wand.
- Turn the control dial clockwise to set it to the "☕" position and wait.

When water steadily comes out and the "!" light will blink slowly - indicating that the knob can be turned off - rotate the control dial counter-clockwise to set it back to the "0" position.

- At this point the "☕" light begins to blink slowly, indicating that the machine is in warm-up mode.



i **When warm-up is complete, the machine performs a rinse cycle of the internal circuits.**

- When the above steps are complete, check that the "☕" light is on steady. The machine is now ready for use.
- To brew coffee, dispense hot water or steam, and for a proper use of the machine, carefully follow the instructions provided.

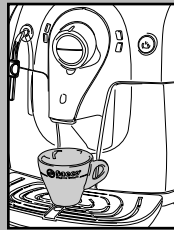
Using the machine for the first time or after a long period of inactivity.

These simple operations will make it possible to always brew excellent coffee.

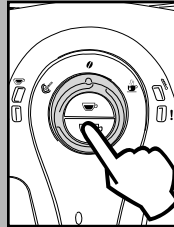
They have to be performed:

- A) At first start-up.
- B) When the machine remains inactive for a long time (more than 2 weeks).

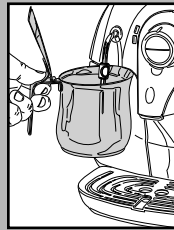
i **Dispensed water must be emptied into an adequate drain. It is not suitable for food use.**



- 1 Place a container under the dispensing spout.
- 2 Before starting the procedure, check that the "☕" light is steady on.



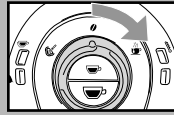
- 3 Brew one coffee. Press and release the "☕" button. The machine starts brewing coffee.
- 4 Wait until brewing is complete and remove the container.



- 5 Place a container under the steam wand (Pannarello, if supplied).
- 6 Turn the selector switch clockwise to the "☕" position.

- 7 Dispense water until the no water signal is displayed. The "☕" light remains steady on.

Now turn the selector switch counter-clockwise to set it back to the "0" position.



- 8 At the end, fill the water tank again. Then the products can be brewed as described in the following sections

Rinse/Self-Cleaning Cycle

This cycle will rinse the internal circuits with fresh water.

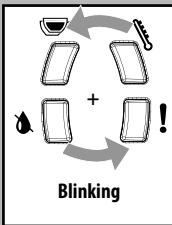
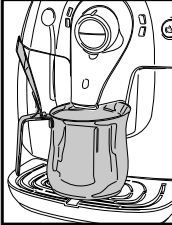
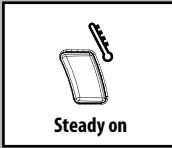
The cycle is carried out:

- At machine start (with cold boiler)
- After priming the water circuit (with cold boiler)
- During the standby preparation phase (if a coffee product has been brewed)
- During the turning off phase after pressing the ON/OFF button (if a coffee product has been brewed).

i Note: Before dispensing, place a container beneath the dispensing spout.

A small amount of water will be dispensed which will rinse and heat all the machine components; in this phase the indicator lights flash counter-clockwise.

Wait for the cycle to finish automatically. You can stop dispensing as well, by pressing either coffee button.



ADJUSTMENTS

The machine that you have bought allows for certain adjustments that will permit you to use it to its full potential.

English

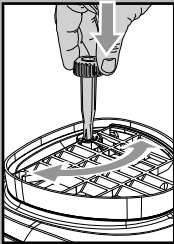
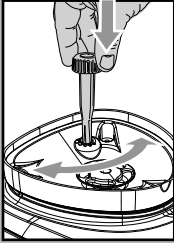
Saeco Adapting System

Coffee is a natural product and its characteristics may change according to its origin, blend and roast. The Saeco coffee machine is equipped with a self-adjusting system that allows the use of all types of coffee beans available on the market (non caramelized).

- The machine automatically adjusts itself in order to optimize the extraction of the coffee, ensuring perfect compression of the beans to obtain a creamy espresso coffee that will release all the aromas, regardless of the type of coffee used.
- The optimization process is a learning process that requires the brewing of a certain number of coffees to allow the machine to adjust the compactness of the ground coffee.
- Attention should be given to special blends, which require grinder adjustments in order to optimize the extraction of the coffee (see section "Coffee Grinder Adjustment").

Coffee Grinder Adjustment

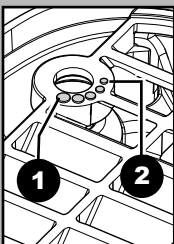
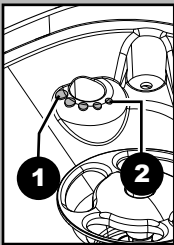
Warning! The grinder adjustment knob, inside the coffee bean hopper, must be turned only when the grinder is working. Do not pour ground and/or instant coffee into the coffee bean hopper.



Do not insert any material other than coffee beans into the hopper. The grinder contains moving parts that may be dangerous. Therefore, do not insert fingers and/or other objects. Only adjust the grinder using the grinder adjustment key. Turn off the machine by pressing the ON/OFF button and remove the plug from the socket before carrying out any type of operation inside the coffee bean hopper. Do not pour coffee beans when the coffee grinder is working.

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

This adjustment should be carried out by adjusting the pin on the inside of the coffee bean hopper; this pin must be pressed and turned only with the grinder adjustment key provided with the coffee machine.



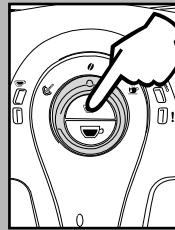
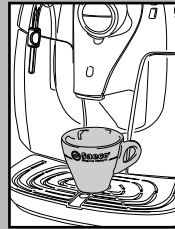
Press and turn the pin one notch at a time. You must brew 2-3 coffees before you will taste a difference.

The reference marks inside the coffee bean hopper indicate the grind setting. There are 5 different grind settings to choose from with the following references:

- 1 - Coarse Grind
- 2 - Fine Grind

Adjusting the Brewed Coffee

The machine allows you to adjust the amount of brewed coffee according to your taste and/or the size of your cups.



Each time the “☕” or “☕” buttons are pressed and released, the machine brews a pre-set amount of coffee. This amount may be reprogrammed to your taste. Each button may be individually programmed for a specific brew setting.

As an example, the following procedure describes the programming of the small coffee button “☕”, which is normally associated with espresso coffee.

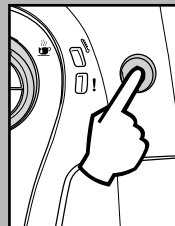
- Place a cup under the dispensing spout.
- Press and hold down the “☕” button; the “☕” light blinks during this phase.
- Release the “☕” button when the amount of coffee in the cup reaches the desired level.

At this point the button “☕” is programmed; each time it is pressed and released, the machine will brew the same amount of coffee that was just programmed.

Standby

The machine is designed for energy saving.

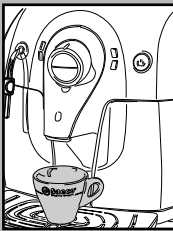
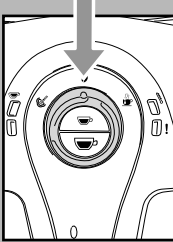
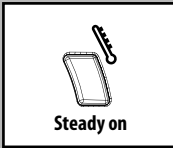
After 60 minutes of inactivity, the machines turns off automatically.





Note: During the turning off phase, the machine performs a rinse cycle, if a coffee product has been brewed.



To turn the machine on again, simply press the ON/OFF button; in this case the machine will go through the rinse cycle only if the boiler is cold.


COFFEE BREWING



i Before brewing coffee, make sure that the green temperature light “” is steady on and that the water tank and the coffee hopper are full.

i Leave the control dial on the coffee position “” during the dispensing phase.

- Place 1 or 2 cups under the dispensing spout.
- To brew coffee, press and release: the “” button for an espresso coffee; the “” button for a long coffee.
- To dispense 1 cup of coffee, press the button once. To dispense 2 cups of coffee, press the button twice.

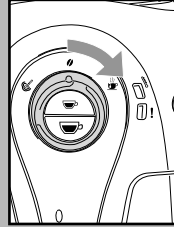
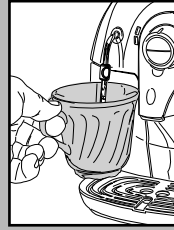
i In this operating mode, the machine automatically grinds and doses the correct amount of coffee. Brewing two coffees requires two grinding cycles and two brewing cycles, automatically carried out by the machine; this option is indicated by the “” light being constantly on.


- After the prebrewing cycle, coffee begins to dispense out of the dispensing spout.
- Coffee brewing stops automatically when the pre-programmed level is reached; however, it is possible to interrupt coffee brewing by pressing the button initially pressed.

i The machine is adjusted to brew a true Italian espresso coffee. This feature may slightly lengthen the brewing time, allowing the intense flavor of the coffee to develop fully.



DISPENSING HOT WATER



! Warning: Dispensing may be preceded by short sprays of hot water, and scalding is possible. The hot water/steam wand may reach high temperatures. Do not touch it with bare hands; use the appropriate handle only.



- Before dispensing hot water, check that the green temperature “” light is steady on.

When the machine is ready, proceed as follows:

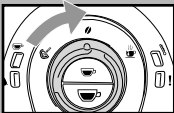
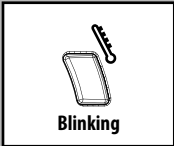
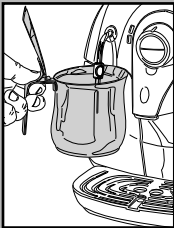
- Place a container under the hot water / steam wand (Pannarello, if supplied);
- Turn the control dial clockwise to set it to the “” position.
- Fill the cup with hot water to the desired level; to stop hot water dispensing, turn control dial counter-clockwise back to the “” position. The machine returns to the normal operating mode.

i Occasionally, after turning the control dial, hot water may not be dispensed and the “” light may blink slowly. To obtain a flow of hot water, simply wait until the “” light stops blinking and remains steady.

STEAM DISPENSING / CAPPUCCINO BREWING

Steam may be used to froth milk for a cappuccino, as well as to reheat other beverages.

Warning: Dispensing may be preceded by short sprays of hot water, and scalding is possible. The hot water/steam wand may reach high temperatures. Do not touch it with bare hands; use the appropriate handle only.

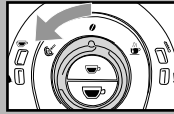


i **Important Note:** Immediately after using the steam to froth the milk, clean the steam wand (or Pannarello when provided). When the machine is ready, brew a small amount of hot water in a glass and clean the wand (or Pannarello when provided) externally. In this way, all parts will be perfectly cleaned and free of any milk residue.

- Place a container under the hot water / steam wand (Pannarello, if supplied).
- When the machine is ready to brew coffee, turn the control dial counter-clockwise to set it onto the “☕” position. Residual water may come out of the wand (Pannarello, if supplied).
- The “☕” light blinks during the preheating time required by the machine.
- Steam dispensing will begin when the green light “☕” remains steady on; soon after only steam will begin to come out.
- Turn the control dial clockwise and set it back to the “☕” position to stop dispensing steam.
- Fill 1/3 of the container you wish to use to prepare the cappuccino with cold milk.

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

- Immerse the steam wand (Pannarello, if supplied) in the milk to be heated and turn the control dial counter-clockwise



to set it to the “☕” position. Froth the milk by gently swirling the cup and moving it up and down.

- After dispensing steam for the desired time, turn the control dial clockwise and set it back to the “☕” position to stop dispensing steam.
- The same procedure can be used to heat other beverages.

After using the steam wand (Pannarello, if supplied), wash it as described in the “Cleaning and Maintenance” section.

i **After using steam to prepare a beverage;**

To brew a coffee: Follow the procedure described in section “Steam/Coffee Switchover” to bring the machine back to the coffee brewing temperature.

To dispense hot water: Follow the procedure described in section “Dispensing Hot Water”.

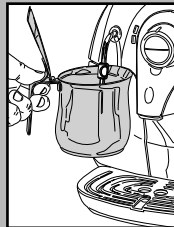
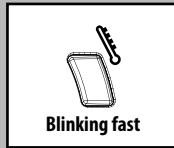
i **If the control dial is left on the central position, the machine, in order to save energy, automatically reaches the temperature needed to dispense coffee.**

Steam/Coffee Switchover

- After dispensing steam and pressing “☕” or “☕” coffee button, the “☕” light blinks quickly to show that the machine is overheated and cannot brew coffee.
- To brew coffee, first drain a small amount of water. Place a container under the steam wand (Pannarello, if supplied) and turn the control dial clockwise to set it to the “☕” position. Wait for the temperature “☕” light to be steady.

Then turn the control dial counter-clockwise and set it back to the “☕” position to stop dispensing.

- Now follow the procedure described in the “Coffee Brewing” section to brew coffee.



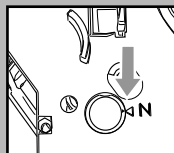
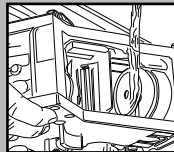
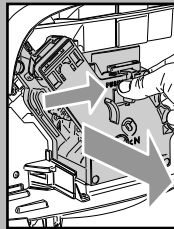
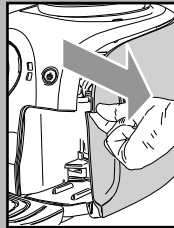
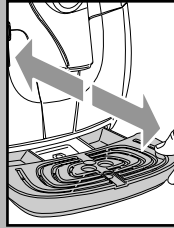
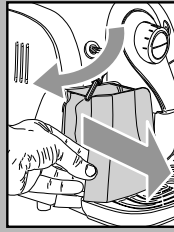
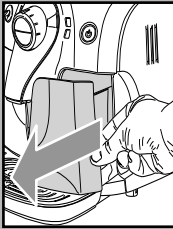
CLEANING AND MAINTENANCE

General Cleaning

- Empty and clean the dregdrawer daily, with the machine turned on.
- Maintenance and cleaning operations can only be carried out when the machine is turned off and unplugged.
- Do not immerse the machine in water.
- Do not wash any of its parts in the dishwasher.
- Do not use alcohol, solvents, and/or abrasive objects to clean the machine.
- Use a soft, dampened cloth to clean the machine.
- Do not dry the machine and/or its components using a microwave and/or standard oven.

i After brewing milk beverages, dispense hot water from the hot water / steam wand (Pannarello, if supplied) to obtain a thorough cleaning.

- Every day, after heating the milk, remove the external part of the Pannarello (if supplied) and wash it with fresh drinking water.
- Clean the hot water / steam wand weekly. In order to do this, perform the following operations:
 - Remove the external part of the Pannarello (for standard cleaning);
 - Remove the upper part of the Pannarello from the wand;
 - Wash the upper part of the Pannarello with fresh drinking water;
 - Wash the wand with a wet cloth and remove any milk residue;
 - Replace the upper part in the wand (make sure it is completely inserted).
 Reassemble the external part of the Pannarello.



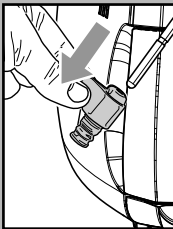
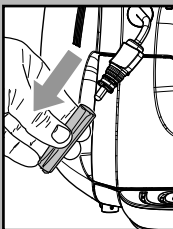
- It is recommended to clean the water tank daily:
 - Remove the small white filter from the water tank and wash it under running drinking water.
 - Reposition the small white filter in its housing by gently pressing and turning it at the same time.
 - Fill the water tank with fresh drinking water.

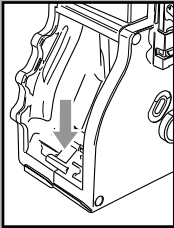
- Empty and clean the drip tray daily. Perform this operation also when the float is raised.

Brew Group

- The brew group should be cleaned every time the coffee bean hopper is filled or at least once a week.
- Turn off the machine by pressing the ON/OFF button and remove the plug from the socket.
- Remove the dregdrawer. Open the service door.
- To remove the brew group, pull it by the handle and press the «PUSH» button. The brew group must be washed only with lukewarm water with no detergent/soap.
- Wash the brew group with lukewarm water, carefully clean the upper filter and dry.
- Thoroughly wash and dry all the parts of the brew group.
- Thoroughly clean the inside of the machine.
- Make sure that the two reference marks match up.

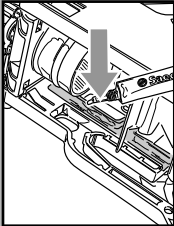
English



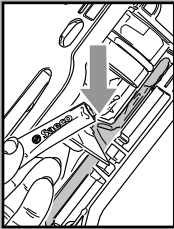


- Make sure that the lever is in contact with the brew group. Press the "PUSH" button to make sure that the brew group is in the correct position.

i Lubricate the brew group after approximately 500 brewing cycles. The brew group lubricant may be purchased through Saeco or authorized service centers.



- Lubricate the brew group guides using the supplied lubricant only.
- Apply the lubricant evenly on both side guides.
- Insert the brew group in its seat until it locks into place WITHOUT pressing the "PUSH" button.
- Insert the dregdrawer. Close the service door.



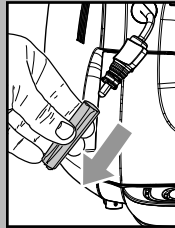
DESCALING

Limescale normally builds up with the use of the appliance. The machine needs descaling every 1 - 2 months or whenever a reduction in water flow is noticed.

i In case of conflict, priority must be given to what is indicated in the operation and maintenance manual over the instructions provided on separately sold accessories and materials.

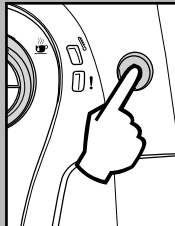
i Use the Saeco descaling product. Its formula has been designed to ensure better machine performance and operation for its whole operating life. If correctly used, it also avoids alterations in the brewed product.

i Do not turn the machine off or put it in stand-by mode during the descaling process.

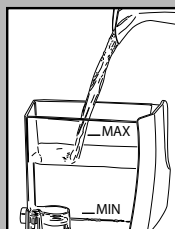


! **Warning!** Never drink the descaling solution or any products dispensed until the cycle has been carried out to the end. Never use vinegar as a descaling solution.

Before descaling, remove the Pannarello (if supplied) from the steam wand as described in the "Cleaning and Maintenance" section.

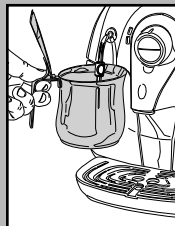


- Turn the machine on by pressing the ON/OFF button. **Wait for the machine to finish its rinse and warm-up process.**

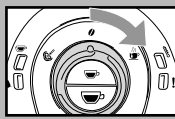


! **Warning!** Remove the "Intenza" filter before adding the descaling solution.

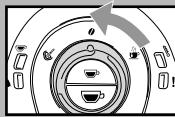
- Pour the entire content of the Saeco concentrated descaling solution into the water tank, and then fill the tank with fresh drinking water up to the MAX level. Place the tank back into the machine.



- 1 Place a container under the steam wand.

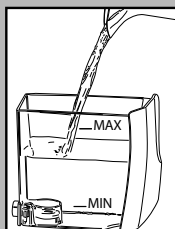


- 2 Only after adding the descaling solution in the tank, turn the selector switch clockwise to the "☕" position, and dispense 2-3 cups of water (approx. 150 ml).

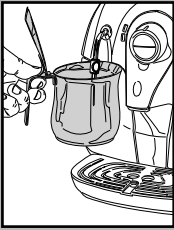


- 3 Stop dispensing by turning the selector switch back to its central position "0".
- 4 Let the descaling solution take effect for 10 minutes.

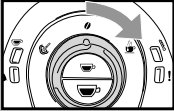
- 5 Repeat steps 2 and 3 at intervals of 3 minutes, until there is no descaling solution left in the water tank.



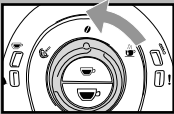
- 6 When the "☕" light remains steady on, rinse the tank thoroughly and refill it with fresh drinking water.



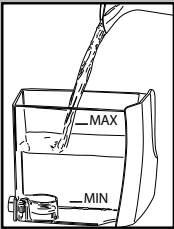
7 Empty the container used to collect the liquid dispensed by the machine and place it under the steam wand.



8 Turn the selector switch clockwise to the “☕” position. The machine rinse cycle starts.

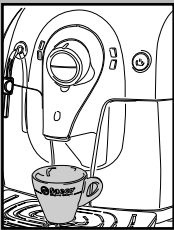


9 When the water in the tank is finished, the “☕” light remains steady on to indicate that the selector switch must be turned back to the “☕” position.

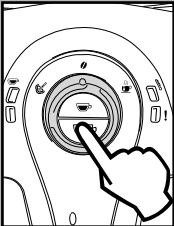


10 Rinse the tank thoroughly and refill it with fresh drinking water.

11 Empty the container used to collect the liquid dispensed by the machine.



12 Place a container under the dispensing spout.



13 Brew one coffee. Press and release the “☕” button. The machine starts brewing coffee.

14 Wait until brewing is complete and remove the container.

15 Then repeat operations from step 7 to step 10 until the second water tank is empty.

16 At the end, fill the water tank again.

When descaling is complete, insert the Pannarello (if supplied) onto the steam wand as described in the “Cleaning and Maintenance” section.

The descaling cycle is complete. Then, the products can be brewed.

i The descaling solution must be disposed of according to the manufacturer's instructions and/or regulations in force in the country of use.


i If the machine is switched off during the descaling cycle, next time the machine is switched on the cycle must be repeated from the beginning.

MACHINE 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.












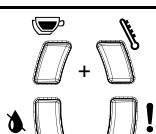
This product complies with eu directive 2002/96/ec.



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.



CONTROL PANEL LIGHTS

Light Signals	Causes	Solutions
 Steady on	The machine has reached the right temperature and is now ready: - For coffee brewing; - For hot water dispensing; - For steam dispensing	
 Slowly flashing	The machine is warming up to brew coffee and dispense hot water or steam.	
 Quickly flashing	Machine is overheating. Coffee may not be brewed.	The water must be drained into a container by turning the selector switch clockwise to the "0" position until the green ready temperature light "0" stays constantly on. After that, stop dispensing water.
 Slowly flashing	Indicates that the machine is programming the amount of coffee to brew (see section "Adjusting the Brewed Coffee").	
 Steady on	The machine is brewing a double coffee	
 Steady on	Low water level.	Fill the water tank with fresh drinking water. After refilling the water tank, the indicator light turns off.
 Steady on	The coffee bean hopper is empty. The dregdrawer is full	Fill the hopper with coffee beans and start the procedure again. With the machine turned on, empty the dregdrawer. The dregdrawer must be emptied after every 8 coffee cycles. If the dregdrawer is emptied with the machine turned off, or when the indicator light is not illuminated, the count of coffee cycles is not reset. For this reason, the indicator light to empty the dregdrawer may illuminate even when it is not full.
 Quickly flashing	The water circuit is empty.	Fill the tank with fresh drinking water and prime the water circuit as described in Section "Using the Machine for the First Time".
 Slowly flashing	Brew group not inserted. Dregdrawer not inserted. Service door open. Control dial is not in correct position.	Make sure that all components have been correctly inserted and closed. The blinking red light will now turn off.
 Blinking in counter-clockwise direction (cyclical)	The machine is performing the rinse/self-cleaning cycle	The machine ends the cycle automatically. You can interrupt the cycle by pressing either coffee button.
 Flashing alternately	A fault has occurred in the brew group.	Try again to brew another coffee.
 Flashing simultaneously	A fault has occurred in the machine and hot water, steam or coffee cannot be dispensed.	Turn the machine off. After 30-seconds, turn it back on. Try this 2 or 3 times. If the machine does NOT start, contact an authorized service center.

TROUBLESHOOTING

Problems	Causes	Solutions
The machine does not turn on.	The machine is not connected to the power source.	Connect the machine to the power source.
The coffee is not hot enough.	The cups are cold.	Preheat the cups with hot water.
Hot water or steam is not dispensed.	The hole of the hot water / steam wand is clogged.	Clean the hole of the hot water / steam wand using a pin. Make sure that the machine is turned off and has cooled before performing this operation.
	Pannarello is dirty (if supplied).	Clean the Pannarello.
The coffee is not creamy enough. (See note)	The coffee blend is unsuitable, the coffee is not freshly roasted or the grind is too coarse.	Change coffee blend or adjust the grinder as explained in section "Coffee Grinder Adjustment".
The machine takes a long time to warm up or the amount of water dispensed from the wand is too little.	The machine's water circuit is obstructed by limescale build-up	Descalc the machine.
The brew group cannot be removed.	The brew group is out of place.	Turn the machine on. Close the service door. The brew group automatically returns to the correct position.
	The dregdrawer is inserted.	Remove the dregdrawer first, then the brew group.
The machine grinds the coffee beans but no coffee comes out. (See note)	The brew group is dirty.	Clean the brew group (section "Brew Group").
	The circuit is not primed.	Prime the circuit (section "Using the Machine for the First Time").
	Rare event that occurs when the machine is automatically adjusting the dose.	Brew a few coffees as described in section "Saeco Adapting System".
	The dispensing spout is dirty.	Clean the dispensing spout.
The coffee is too weak. (See note)	Rare event that occurs when the machine is automatically adjusting the dose.	Brew a few coffees as described in section "Saeco Adapting System".
Coffee is brewed slowly. (See note)	The coffee grind is too fine.	Change coffee blend or adjust the grind as explained in section "Coffee Grinder Adjustment".
	The water circuit is not primed.	Prime the circuit (section "Using the Machine for the First Time").
	The brew group is dirty.	Clean the brew group (section "Brew Group").

Note: These problems can be considered normal if the coffee blend has been changed or if the machine has just been installed. In this case wait until the machine performs a self-adjusting operation as described in section "Saeco Adapting System".

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

TECHNICAL SPECIFICATIONS

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

Nominal Voltage - Power Rating - Power Supply	See label on the inside of the service door
Housing material	ABS - Thermoplastic
Size (w x h x d)	295 x 325 x 420 mm - 11.5" x 13" x 16.5"
Weight	6.9 kg - 15 lbs.
Power Cord Length	1.2 m - 47"
Control Panel	Front
Pannarello (only available for certain models)	Special for cappuccinos
Water Tank	1.0 litres - 33 oz. / Removable
Coffee Bean Hopper Capacity	170 - 6.5 oz.
Dregdrawer Drawer Capacity	8
Pump pressure	15 bar
Boiler	Stainless steel
Safety mechanisms	Thermal fuse

