

Talea

Touch Plus



Operation and maintenance manual

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

Carefully read the safety rules.

CE

FOR HOUSEHOLD USE ONLY



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 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 flavored or 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 be 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.

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GENERAL INFORMATION

This coffee machine is made for brewing espresso coffee using coffee beans, and it is equipped with a device to dispense steam and hot water.

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

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

- incorrect use not in accordance with the intended uses;
- repairs not carried out by authorized customer service 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 (32°F)

IN THESE CASES, THE WARRANTY IS NOT VALID.



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

HOW TO USE THESE OPERATING INSTRUCTIONS.

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

For Saeco customer service, call 1-800-933-7876 in the U.S., or 1-514-385-5551 in Canada.

TECHNICAL DATA

Nominal voltage	See label on the appliance
Power rating	See label on the appliance
Power supply	See label on the appliance
Shell material	ABS - Thermoplastic
Size (w x h x d)	313 x 372 x 426 mm - 12.60 x 14.57 x 15.75 in
Weight	9 Kg - 19.8 lbs
Cable length	1200 mm - 47.24 in
Control panel	Front
Water tank	1.7 liters - 57.5 oz (removable)
Coffee bean hopper capacity	250 grams - 8.9 oz of coffee beans
Pump pressure	15 bar
Boiler	Stainless steel
Coffee grinder	Ceramic
Quantity of ground coffee	7 - 10.5 grams / 0.25 - 0.37 oz.
Dregdrawer	14 portions
Safety devices	Boiler pressure safety valve – Double safety thermostat.

Subject to engineering and manufacturing changes due to technological developments.



ACCESSORIES



STARTING THE MACHINE

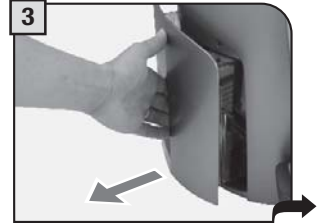
Make sure the power button is not pressed and the machine is turned off. Check the machine features on the label on the bottom of the appliance.



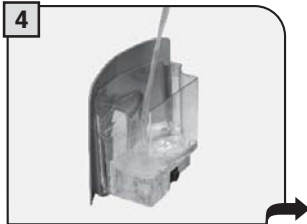
Remove the coffee bean hopper lid. Fill the hopper with coffee beans.



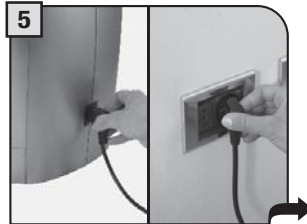
Close the lid pushing it down completely.



Remove the water tank. Install the water filter as recommended on 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.



Insert the plug into the socket located on the back of the machine and insert the other end into a power outlet with suitable current.



Place a container beneath the hot hot water / steam wand.




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

When the correct temperature is reached, the machine performs a priming of the water circuit and a rinse cycle of the internal circuits. A small quantity of water is dispensed. Wait for this cycle to be completed automatically. (See page 22 to enable/disable the rinse function.)

SETTING THE LANGUAGE

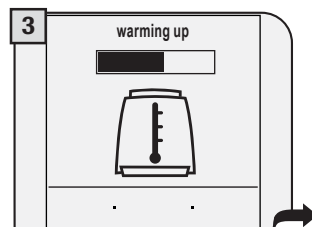
When the machine is switched on for the first time, it requires the selection of the desired language. This allows you to adjust the parameters of the beverage to the typical parameters of the country where the machine is used. This is why some languages are differentiated also by country.



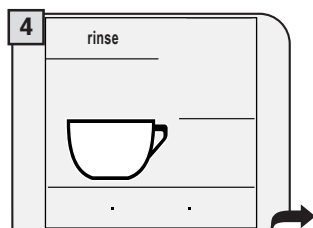
Select the desired language. If necessary, press the  key to display additional languages.



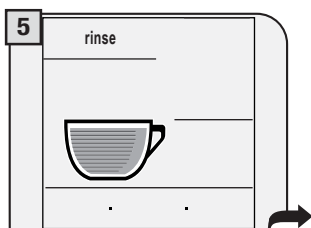
Press .



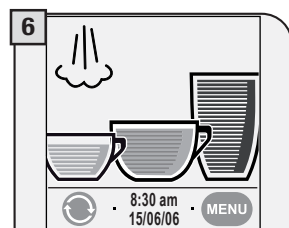
Wait until the machine completes the warming phase.



When the correct temperature is reached, the machine performs a rinse cycle of the internal circuits.



A small quantity of water is dispensed. Wait for this cycle to be completed automatically. Refer to page 22 to enable/disable the rinse function.



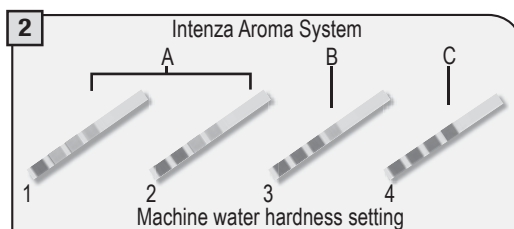
The main screen for beverage selection appears on the display. Set the clock and the calendar of the machine as shown on page 24.

SETTING THE WATER HARDNESS

The test strip can only be used for one measurement.



Immerse the water hardness test strip in water for 1 second.



Check the water hardness value and set:

- the machine water hardness level (page 22);
- the Intenza Aroma System (page 7).

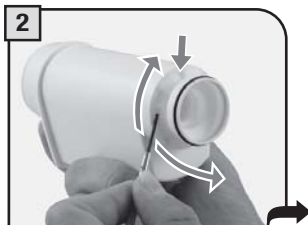
INTENZA WATER FILTER

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, select the water filter function under the machine settings menu (see page 22). By setting the water filter status to ON, the machine informs the user when the filter must be replaced.

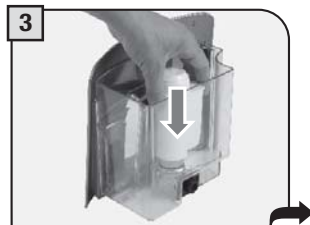
Remove the water filter from its packaging, immerse it vertically (with the opening facing upwards) in cold water and gently press its sides so as to let the air bubbles out.



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



Set the Intenza Aroma System:
A = Soft water
B = Medium water (standard)
C = Hard water



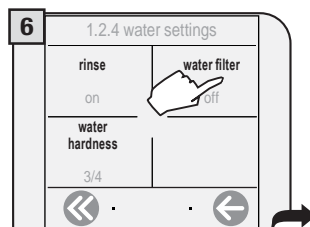
Insert the filter in the empty tank. The reference mark and the groove must match. Push firmly until it is completely inserted.



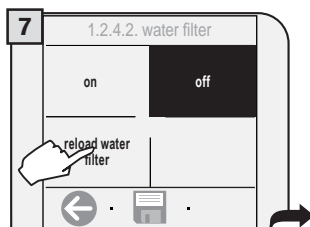
Fill the tank with fresh drinking water and re-insert it into the machine.



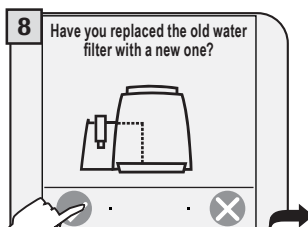
Place a container beneath the hot water / steam wand.



Access the machine settings menu (see page 20 and 22). Press "water settings". Press "water filter".



Press "reload water filter".



Press the key to confirm and activate of the new water filter.



Turn the knob until the position is reached. Water dispensing begins.

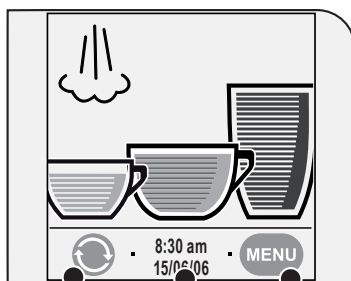
Once finished, the "close steam knob" message appears on the display. Turn the knob back to the rest position (●). Fill the water tank if necessary.

The machine is now ready for use and the water filter is activated (see page 22).

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

It is possible to change the type of display to either icon format or text format.

ICON FORMAT



Switch to text format

Enter the clock menu

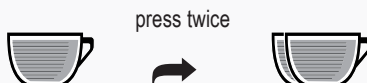
Enter the programming menu

TEXT FORMAT



Switch to icon format

- To brew the desired coffee, press the corresponding symbol on the display. The machine automatically performs all the necessary operations.
- Press the icon twice to make 2 cups.



AROMA OPTI-DOSE (ADJUSTS THE COFFEE DOSE PER CUP)

The color intensity of the icon indicates the aroma - the quantity of coffee to be ground for each beverage. The greater the quantity of coffee ground, the stronger the coffee will taste.



light



medium



strong



pre-ground

COFFEE STRENGTH

The SBS dial has been carefully designed to give your coffee the fullness and intensity you desire. Simply turn the dial, and you will notice that the coffee brewed will adjust to the setting selected.

SBS – SAECO BREWING SYSTEM

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



DRIP TRAY HEIGHT ADJUSTMENT

Adjust the drip tray to the appropriate cup size before selecting the beverage.

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



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 (not including flavored or 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 is able to 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 page 11).

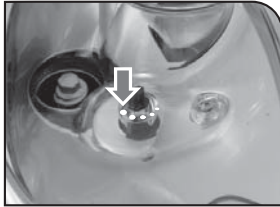
COFFEE GRINDER ADJUSTMENT

The machine enables a slight adjustment of the coffee grinder. Coffee may be ground according to your own tastes.

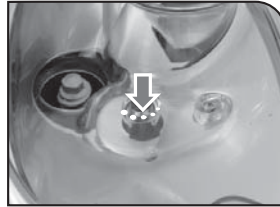
The adjustment must be performed using the small pin located inside the coffee bean hopper.

This must be pressed down and turned by means of the supplied grinder adjustment key only. Press and turn the pin one notch at a time. You will need to brew 2-3 cups of coffee before you taste a difference.

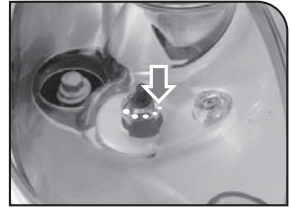
The references located inside the bean hopper indicate the grind setting.



COARSE GRIND



MEDIUM GRIND



FINE GRIND

COFFEE BREWING CAN BE STOPPED AT ANY TIME BY PRESSING «STOP».



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

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

BREWING WITH WHOLE BEANS

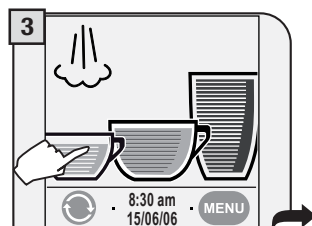
This procedure shows how to brew an espresso. To brew another type of coffee, press the appropriate icon. Use appropriate espresso or coffee cups so that the coffee does not overflow.



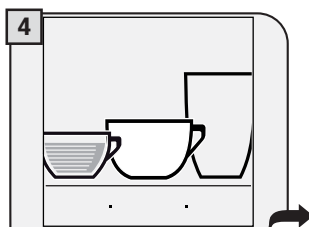
Adjust the drip tray according to the height of the cup(s).



Place one cup if you want one coffee only. Place two cups if you want two coffees.



Choose a beverage and press the corresponding icon on the display: once for 1 cup or twice for 2 cups.



The machine begins grinding the set quantity of coffee.



The machine begins dispensing the selected beverage.

The machine stops dispensing automatically based on of the quantity determined by the manufacturer. It is possible to customize this quantity (see page 18).

BREWING WITH PRE-GROUND COFFEE

The machine allows you to use pre-ground and decaffeinated coffee. Pre-ground coffee must be scooped into the bypass doser next to the coffee bean hopper. Only use coffee that is ground specifically for espresso machines and never coffee beans or instant coffee.



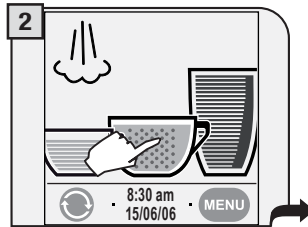
WARNING: ONLY PUT PRE-GROUND COFFEE INTO THE BYPASS DOSER WHEN YOU WISH TO BREW THIS TYPE OF BEVERAGE.

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

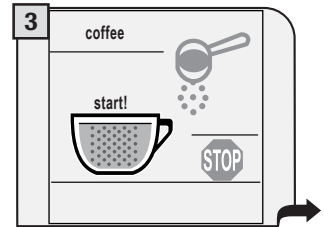
The example given below shows how to brew pre-ground coffee. The customized option of using pre-ground coffee is shown on the display with an icon next to the chosen beverage (see page 9).



Place 1 cup beneath the dispensing head to brew one coffee.



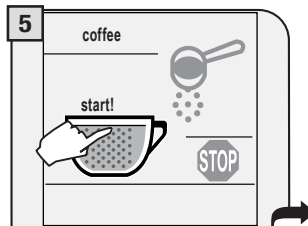
Press the appropriate icon. The display will show the following screen.



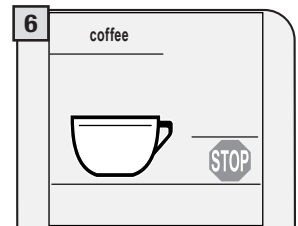
A message reminds the user to pour pre-ground coffee into the bypass doser.



Pour one scoop of ground coffee into the bypass doser using the measuring scoop provided.



Press "start!" to begin brewing.



The machine begins dispensing the selected beverage.

Note:

- If brewing does not start within 30 seconds from the appearance of the message (3), the machine will return to the main menu and discard any pre-ground coffee into the dregdrawer.
- If no pre-ground coffee is poured into the bypass doser, only water will be dispensed.
- If the dose is excessive or if 2 or more scoops of coffee are inserted, the machine will not brew the beverage, and the coffee in the bypass doser will be discarded into the dregdrawer.

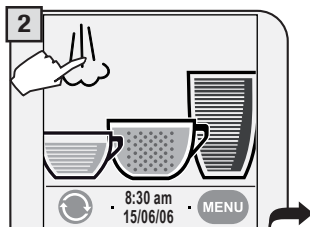
HOT WATER DISPENSING



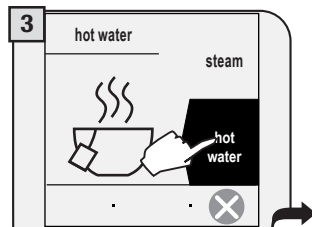
DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE HOT WATER/STEAM WAND MAY REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.



Place a container beneath the hot water / steam wand.




Press the steam icon.



Select hot water.



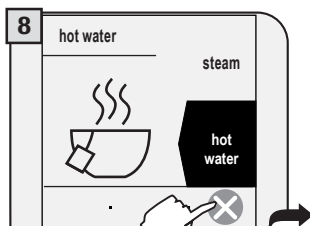
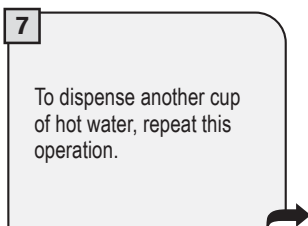
Turn the knob to the  position.




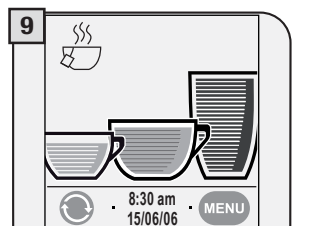
Wait until the machine has dispensed the desired quantity of water.



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



Press  to return to the main menu.



Note: if the main screen already shows the hot water icon , hot water may be dispensed by simply turning the knob as shown at step 4.

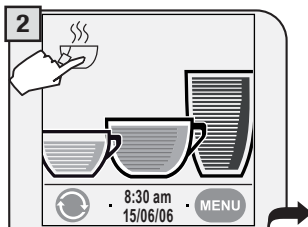
STEAM DISPENSING



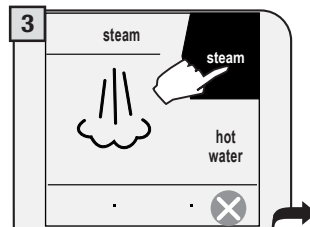
DISPENSING MAY BE PRECEDED BY SHORT SPURTS OF HOT WATER AND SCALDING IS POSSIBLE. THE HOT WATER/STEAM WAND MAY REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS. USE THE APPROPRIATE HANDLE ONLY.



Place a container with the beverage to be frothed beneath the hot water / steam wand




Press the steam icon.



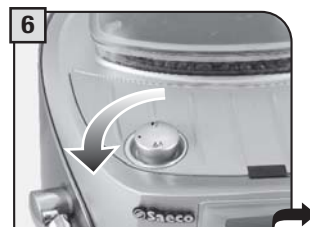
Select steam.



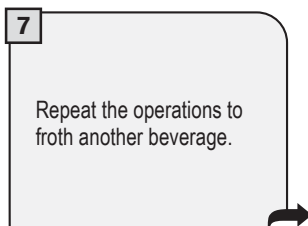
Turn the knob to the  position. The machine may take a few seconds to warm up before steam is dispensed.



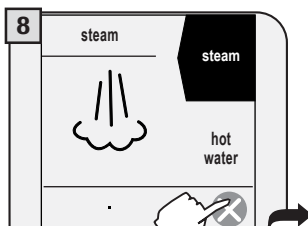
Heat the beverage by gently swirling the container while steam is dispensed.




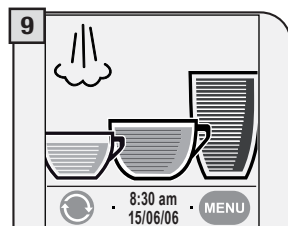
When you have finished, turn the knob until it is in the rest position (●).




Repeat the operations to froth another beverage.



Press  to return to the main menu.



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

Note: if the main screen already shows the steam icon , steam may be dispensed by simply turning the knob as shown at step 4.

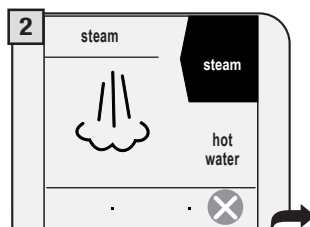
CAPPUCCINO



DISPENSING MAY BE PRECEDED BY SHORT SPURTS 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.



Fill 1/3 of the cup with cold milk.




Select steam (see steps 2 and 3 on page 15).



Immerse the hot water / steam wand in the milk.



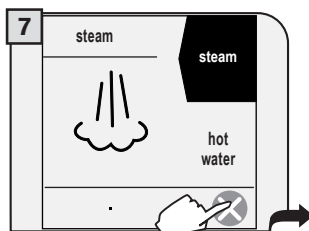
Turn the knob to the  position. The machine may take a few seconds to warm up before steam is dispensed.




Froth the milk by gently swirling the cup.



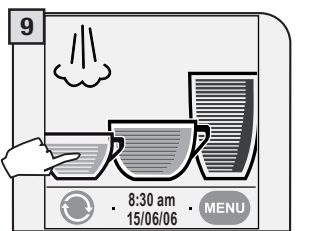
When you have finished, turn the knob until it is in the rest position (●).



Press  to return to the main menu.



Place the cup beneath the dispensing head.



Press the coffee icon once to brew coffee.

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

To brew 2 cappuccinos:

- froth two cups of milk by following steps 1 to 6;
- brew two coffees by following steps 7 to 9 (then press the icon of the desired coffee twice).

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

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

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

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



Milk Island - 04
Type MK1001



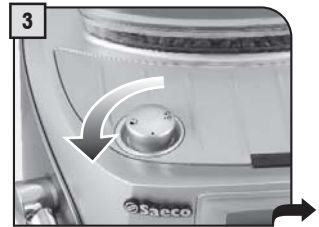
Milk Island - 08
Type MK1002



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



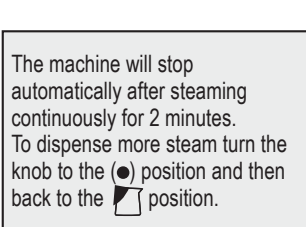
Place the milk carafe onto the base of the Milk Island. Check that the light on the base is green.



Turn the knob to the ☐ position.



Wait for the milk to be frothed.



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



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



Remove the carafe using the handle.



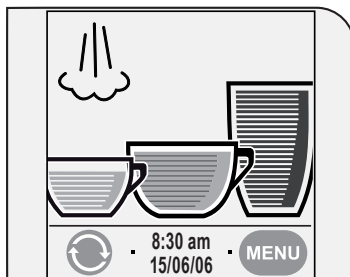
Gently swirl the carafe and pour the milk into the cup.



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

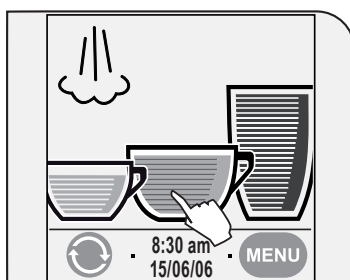
BEVERAGE PROGRAMMING MENU

Every beverage may be programmed according to your individual tastes.



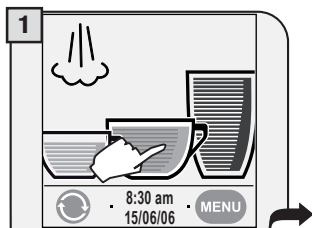
Once a beverage has been customized, the machine will use these saved settings when brewing that particular beverage. To modify the quantity of coffee, you must reset the customization.

To program a beverage:



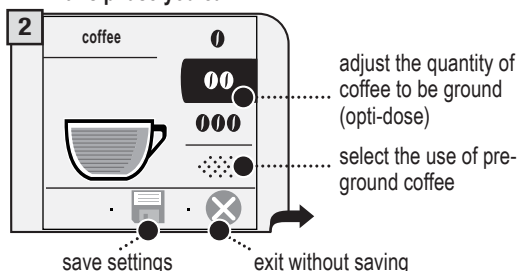
Hold down the desired beverage icon for two seconds

COFFEE SETTINGS

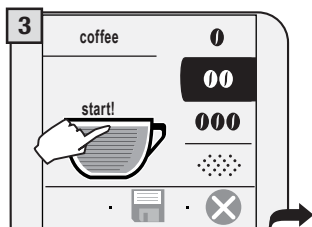


Enter the menu of the coffee to be customized (press the corresponding icon for two seconds).

In this phase you can:

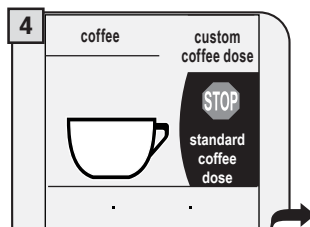


adjust the quantity of coffee to be ground (opti-dose)
select the use of pre-ground coffee

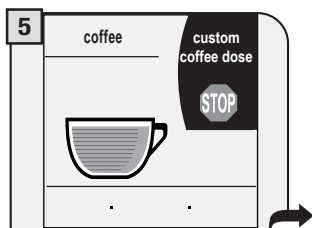


By pressing "start!" the machine will perform a brewing cycle.

After pressing "start!", the machine will perform a brewing cycle.




The machine will automatically start and finish a brewing cycle according to the standard settings.




To brew a different amount of coffee than the one preset by the manufacturer, press "custom coffee dose" before the end of the brewing cycle in progress. When the desired quantity is reached, press "STOP".


The brewing cycle may be interrupted only by pressing "STOP".
If the "stop coffee" icon is not pressed the coffee may overflow.



Once brewing is complete, you must press  within five seconds to save this custom coffee dose setting.

Possible options are as follows:

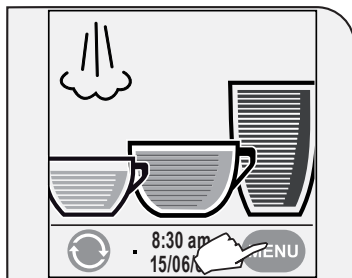
Press  to save the currently set quantity;

Press  to exit without saving;

Press  to go back to the programming menu.

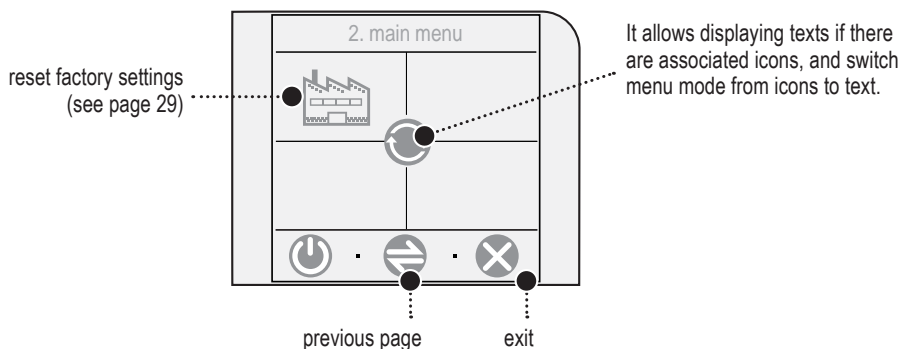
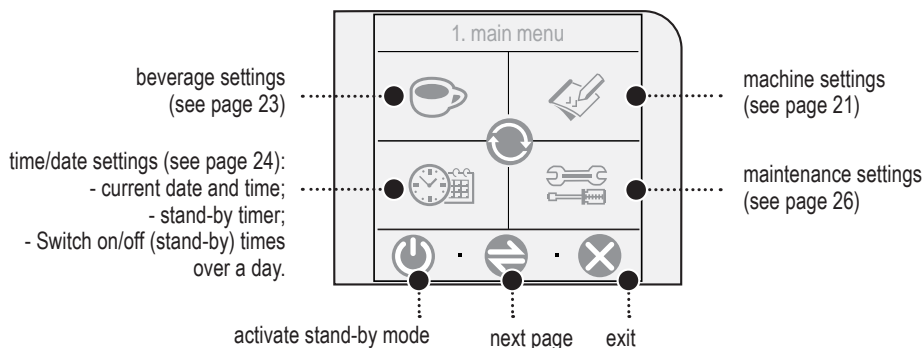
MACHINE SETTINGS

Some of the machine's functions may be programmed according to your individual preferences.






Press "menu".

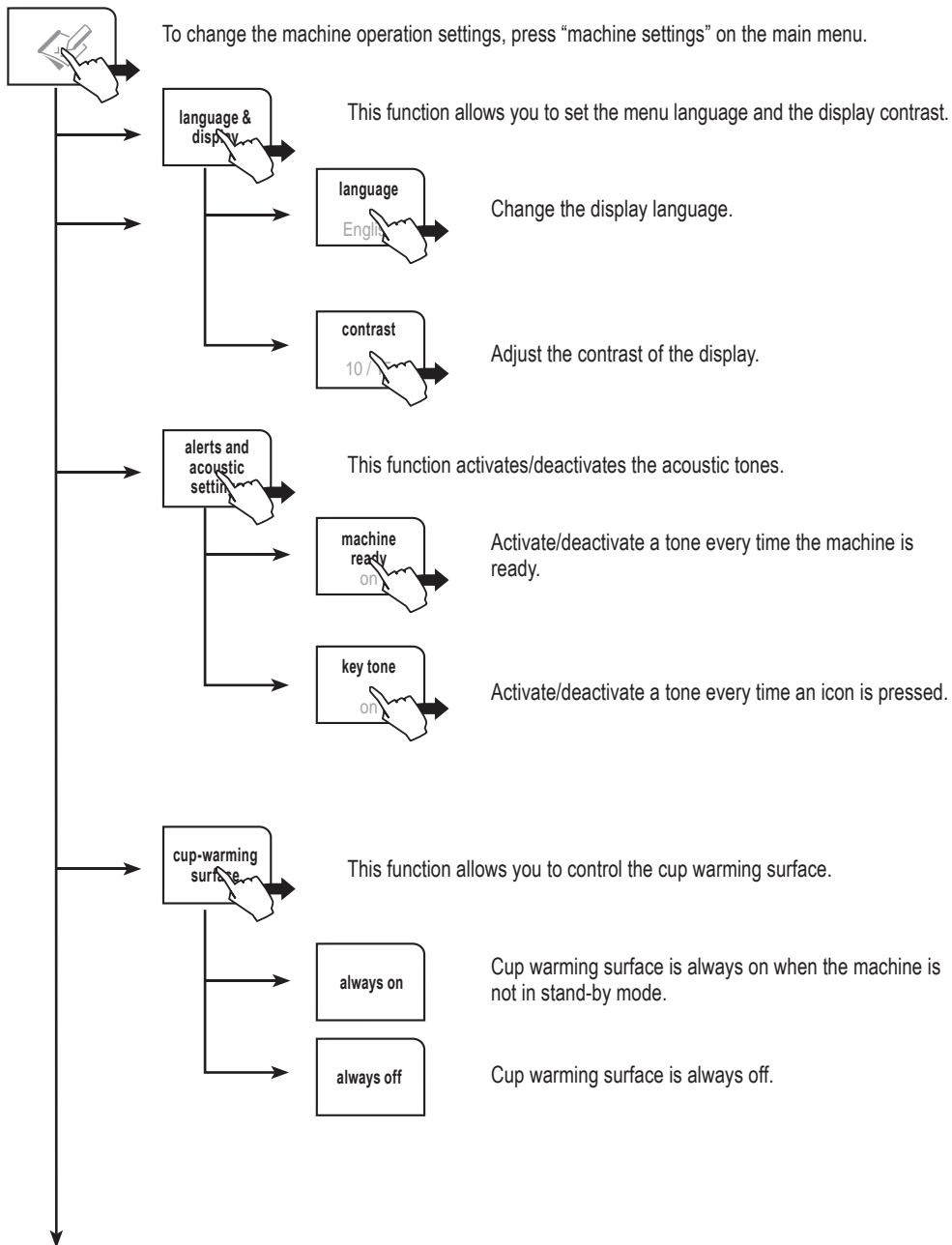
The main programming menu will appear.



After having set each of the following menus, press

-  to return to the previous screen WITHOUT saving the new settings;
-  to save;
-  to return to the main menu WITHOUT saving the new settings.

MACHINE SETTINGS



MACHINE SETTINGS



This function allows you to set various water settings.



Activate/deactivate the rinse function to briefly clean the internal circuits of the machine.

This function is activated by default by the manufacturer.
Note: the rinse cycle is performed every time the machine is started up, after the warming phase.



Activate/deactivate the warning to replace the water filter.

Important note.

This setting automatically adjusts the parameters which allow the user to perform correct machine maintenance.

Select "on": only when the water filter is installed in the water tank as shown on page 7.
This function is automatically activated after selecting "reload water filter".

Select "off": when there is no water filter in the water tank.

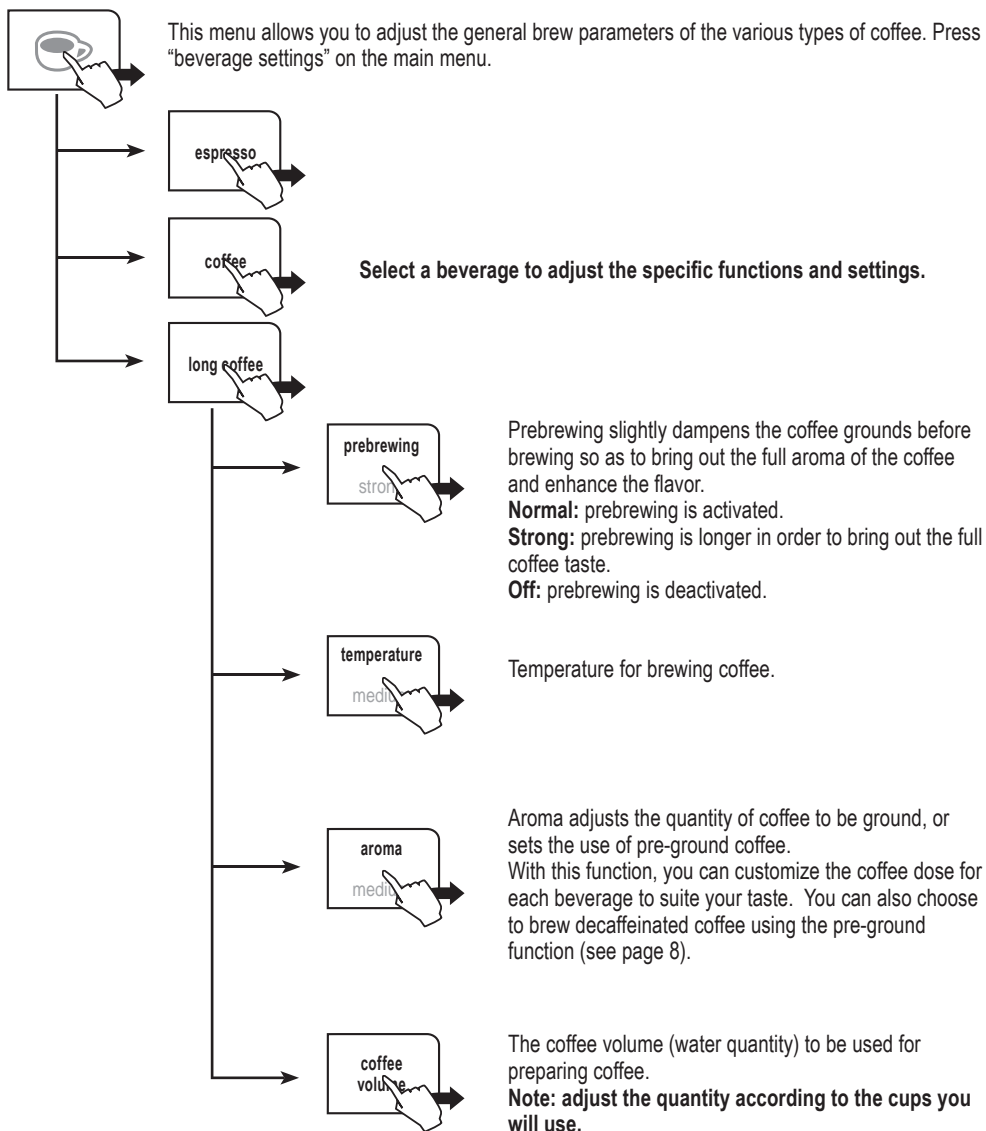
Select "reload water filter": when a new water filter is installed in the water tank.

NOTE: if the water filter is not available, insert the small white filter previously removed (see step 1 - page 7) into the tank.



Adjust the machine's water hardness setting. This will allow the machine to request descaling at the right time.
Measure the water hardness as shown on page 6.

BEVERAGE SETTINGS



The current setting is shown next to each function.

TIME/DATE SETTINGS



In this menu, you can set the current time, the stand-by timer and the energy saving function. Press "time/date settings" from the main menu.

set clock

Set all the parameters concerning the current time.

current time

Set the current time on the machine (displayed on the main screen).

time format

Set the time format. The machine can also display the time in American format (am/pm).

date settings

Set all the parameters concerning the calendar. This is important to correctly program the timers for switching the machine on and off.

current date

Set the current date on the machine.

Note: the day of the week is automatically set according to the set date.

date format

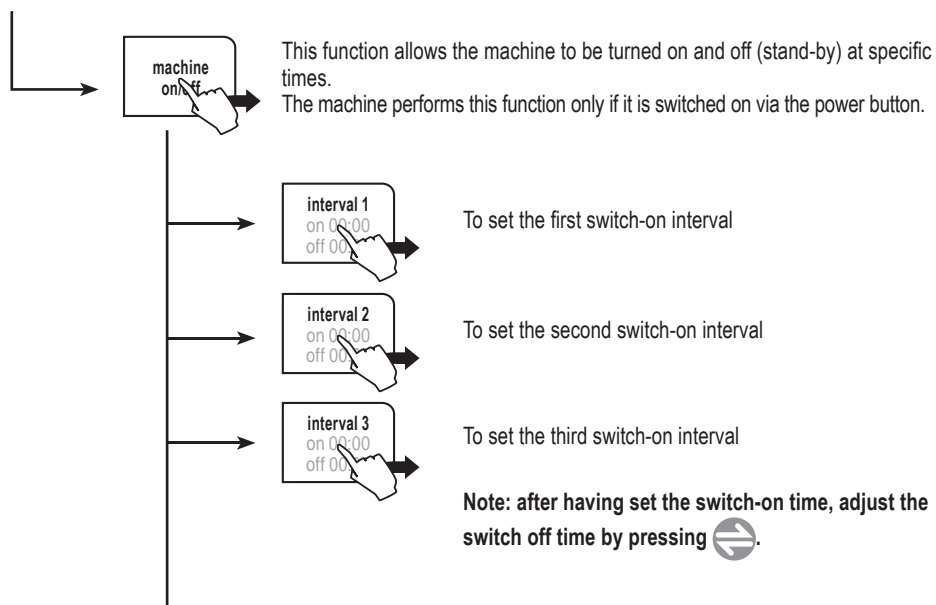
Set the date display mode. The machine also allows displaying the date in the American (mm/dd/yy) and in the (yy/mm/dd) format.

stand-by
settings

This function allows you to set how much time will elapse (after the last coffee is brewed) before the machine enters stand-by mode.

The default time value is «after 1 hour».

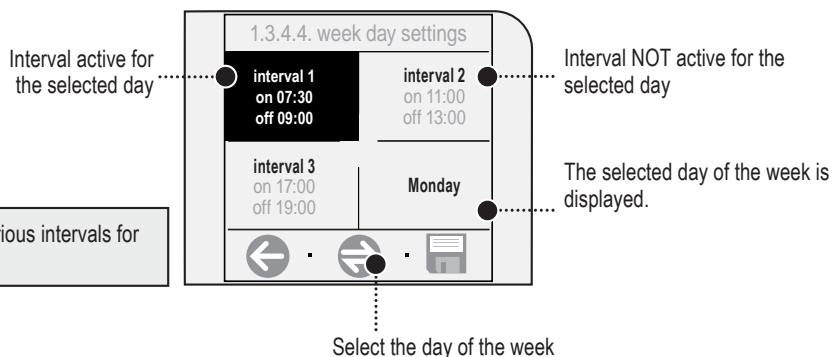
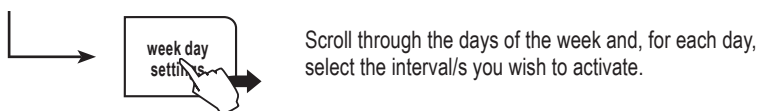
When the set time has elapsed, the machine goes into stand-by mode. Press "X" to exit the stand-by mode. After performing a self-test and a warming phase, the machine is once again ready for use.



To correctly set the energy-saving function, proceed as follows:

- set the individual switch on/off intervals.
- choose which days these intervals will be active.

Make sure the switch-on intervals do not overlap.



Note: the stand-by times set in the previous page are always valid. They will be activated also during the active intervals selected in this function. If necessary, adjust the stand-by times.

MAINTENANCE SETTINGS



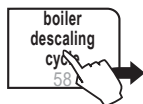
In this menu, adjustments can be made to clean/maintain all the machine's internal circuits. Press "maintenance settings" on the main menu.



This function shows how many beverages have been brewed for every single type of coffee since the last reset.



This function temporarily locks the touch screen (e.g. to clean the display). To reactivate the display, press "unlock" in the lower right-hand corner and then (within two seconds) "unlock" in the upper left-hand corner (this message appears only after pressing the previous icon).



This function enables the descaling cycle (the machine indicates how many liters can be dispensed before descaling).



This function enables the cleaning cycle of the brew group.

CLEANING CYCLE

This function cleans the machine's internal circuits used for brewing coffee.

To rinse the brew group, simply clean with water as shown on page 31, on a regular basis. This thorough cleaning cycle (below) completes the maintenance process of the brew group. We recommend carrying out this cycle on a monthly basis, or every 500 coffees, using Saeco cleaning tablets, which can be purchased separately.

Note: before performing this function make sure that:

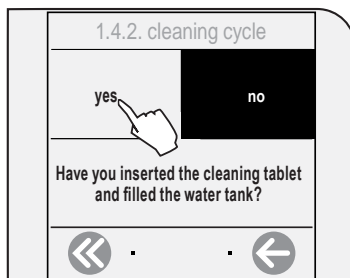
1. a large enough container is positioned under the spout;
2. the appropriate tablet for cleaning the brew group has been inserted into the pre-ground bypass doser;
3. the water tank is full.



THE CLEANING CYCLE CANNOT BE INTERRUPTED.

A PERSON MUST BE PRESENT DURING THE OPERATION.

After accessing the cleaning cycle menu, make sure that the cleaning tablet has been inserted as shown above. Press "yes".



Wait for the cleaning cycle to finish (approximately 4 minutes). The machine will return to the main menu.

BOILER DESCALING CYCLE

In this menu, the machine performs an automatic descaling cycle.

Descaling is necessary every 1-2 months or when the machine indicates it. The machine must be turned on and will automatically manage the dispensing of the descaling agent.

A PERSON MUST BE PRESENT DURING THE OPERATION.

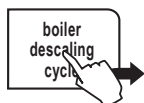
WARNING! NEVER USE VINEGAR AS A DESCALER.

Please use Saeco descaling solution in your machine. It has been specifically developed to preserve performance and functionality throughout the lifetime of the machine and to ensure, with regular use, a high quality delivered product. Saeco descaling solution should be disposed of according to the manufacturer instructions and/or the regulations in the country of use.



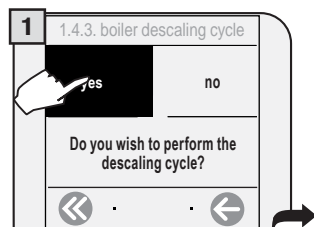
Note: before starting a descaling cycle make sure that:

1. a container of adequate size available;
2. THE WATER FILTER (IF INSERTED) HAS BEEN REMOVED.



Press "boiler descaling cycle"

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



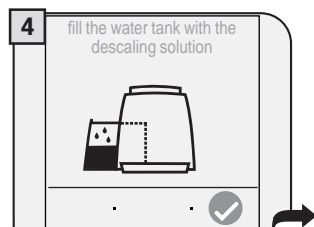
Press "yes" to start.



Place a large container beneath the hot water / steam wand.



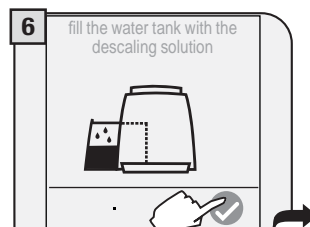
Turn the knob to the position.



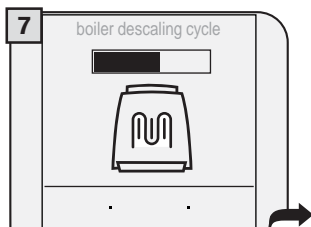
When the above message appears, the boiler is at the right temperature



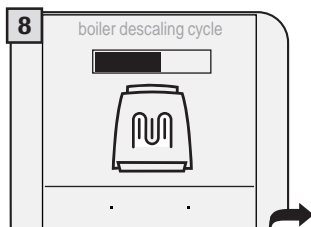
Pour the descaling solution into the tank and fill the tank with water. Insert the tank into the machine.



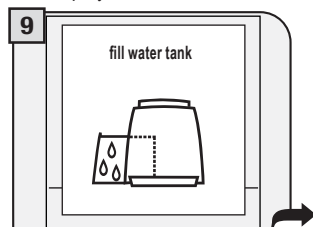
Press the key to start.



The machine begins to dispense the descaling solution through the hot water / steam wand. The dispensing occurs at predetermined intervals, in order to allow the solution to settle.

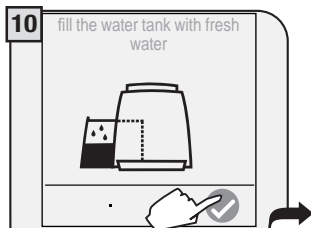


The intervals are displayed as shown above in order to check the progress of the descaling cycle.

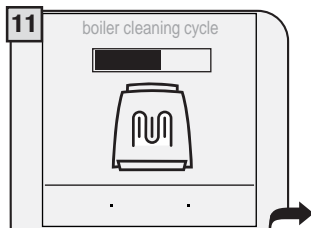


Remove the water tank, rinse with fresh drinking water to eliminate traces of the descaling solution, then refill with fresh drinking water.

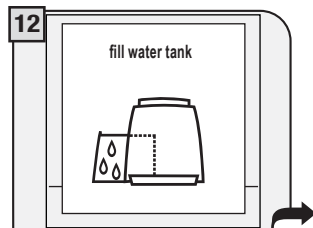
Insert the tank back onto the machine.



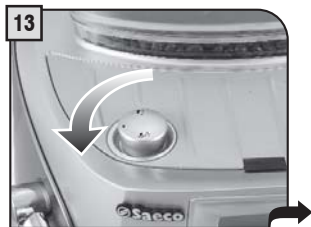
Rinse the machine's circuits by pressing the icon.



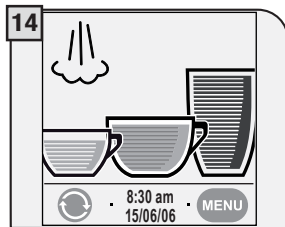
The machine performs the rinse cycle. During the rinse cycle, the machine may require the water tank to be filled.



Once the rinse cycle is finished, the above screen appears. Remove the water tank, install the water filter again (if desired) and fill it with fresh drinking water.



Turn the knob until it is in the rest position (●).

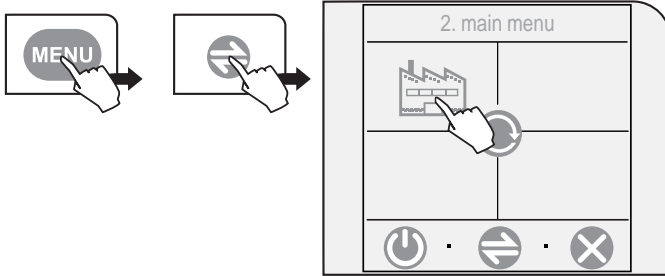


When descaling is complete, return to the main menu.

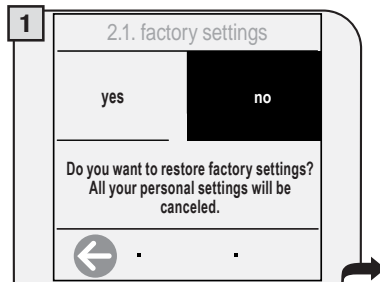
NOTE: if the water filter is not used, insert the small white filter previously removed (see step 1 - page 7) into the tank.

FACTORY SETTINGS

This menu allows you to restore all factory settings.

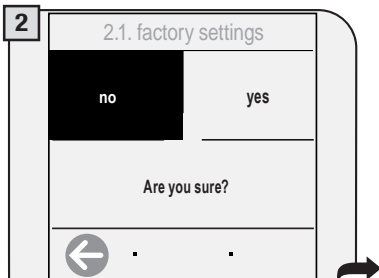


Press the "factory settings" button.

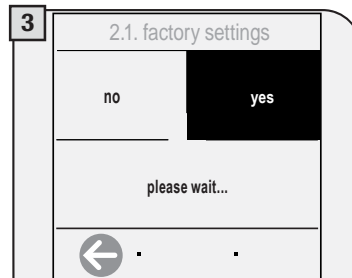


If "yes" is selected, a subsequent confirmation is requested, by inverted keys.

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



By selecting "yes" the factory settings are restored.



All the parameters are restored.

MAINTENANCE DURING OPERATION

During normal operation, the “empty coffee grounds drawer” message will appear. This operation must be performed when the machine is on.



Remove the dredrawer.



Empty and clean it.

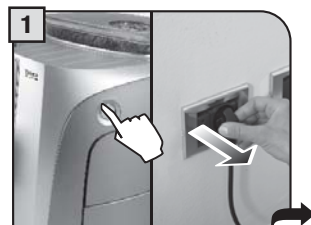
The message to empty the dredrawer is displayed approximately every 14 coffee cycles. If you remove grounds with the machine off or when not signaled on the display, the count of coffee cycles into the drawer is not reset. For this reason the machine might display the “empty coffee grounds drawer” message even when the dredrawer is not full.

GENERAL MACHINE CLEANING

The cleaning described below must be performed once a week.

Note: if water remains in the tank for several days, do not use it.

WARNING! Never immerse the machine in water.



Switch off the machine and unplug it.



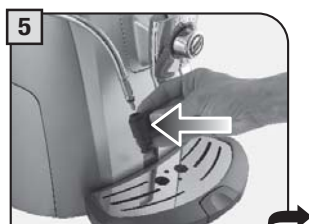
Clean the tank and the cover.



Remove the drip tray, empty and wash it with soap and water. Do not wash it in the dishwasher.



Remove the outer sleeve of the hot water / steam wand; thoroughly rinse it under running water, then re-insert it.



Remove and wash the wand support; then re-insert it.



Clean the bypass doser with a dry cloth.
Wipe the display.

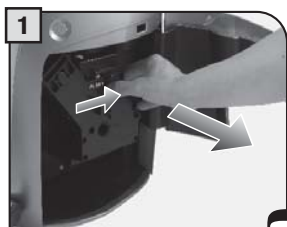
CLEANING THE BREW GROUP

The brew group must be cleaned at least once a week. Before removing the group, remove the coffee dregdrawer as shown on page 30.

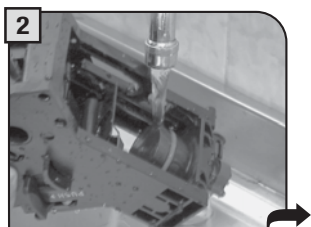
Wash the brew group with lukewarm water.

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

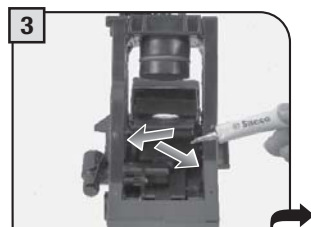
WARNING! Do not wash the brew group with harsh or abrasive detergents or chemicals which could prevent it from operating correctly. Do not wash in the dishwasher.



Press the PUSH button to remove the brew group.



Wash the brew group and the filter and dry.



Lubricate the brew group guides using the supplied lubricant.



Apply the lubricant evenly on both side guides.



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



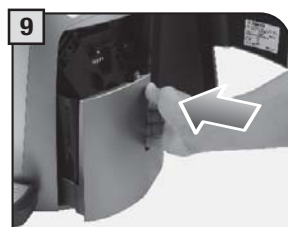
Make sure the components are in the correct position. The hook shown must be in the correct position; to check its position, firmly press the "PUSH" button.



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



Insert the washed and dried brew group. **DO NOT PRESS THE "PUSH" BUTTON.**



Insert the dregdrawer. Close the service door.

GUIDE MESSAGE THAT APPEARS

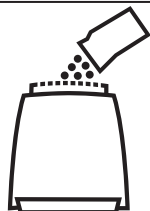
HOW TO REMOVE THE MESSAGE

close coffee bean lid



Close the coffee bean hopper lid to be able to make a beverage.

add coffee beans



Fill the coffee bean hopper with coffee beans.

insert brew group



Insert the brew group in its place (page 31).

insert coffee grounds drawer



Insert the dredrawer.

GUIDE MESSAGE THAT APPEARS

HOW TO REMOVE THE MESSAGE

empty coffee grounds drawer



Remove the dregdrawer and empty the grounds.

Note: the dregdrawer must be emptied only when the machine requires it and when the machine is turned on. If you empty the drawer with the machine turned off it will not reset the count of cycles.

door open



Close the service door to be able to operate the machine.

fill water tank



Remove the water tank and refill it with fresh drinking water.

empty drip tray



Open the service door and empty the drip tray located under the brew group.

WARNING: WHENEVER THIS MESSAGE APPEARS, BE SURE TO EMPTY THE DREGDRAWER AS WELL.

GUIDE MESSAGE THAT APPEARS

HOW TO REMOVE THE MESSAGE

close steam knob



Turn the knob in the direction shown until it reaches the rest position (●).

change water filter


The water filter must be replaced in the following cases:

1. 60 liters of water have been dispensed;
2. 60 days have passed since its installation;
3. 20 days have passed after the machine's last use.

Note: this message appears only when the water filter function has been set to "on" (see page 22).

carafe removed

milk island removed

The steam knob has been turned to the  position and either the Milk Island has not been installed or the carafe is not positioned correctly. Install the Milk Island or position the carafe correctly.

Otherwise, turn the knob until it is in the rest position (●).

descale

A descaling cycle must be performed on the machine's internal circuits (see page 27).

Stand-by

Press "" to exit energy saving or stand-by mode.

SOS

IN CASE OF EMERGENCY

IMMEDIATELY UNPLUG THE CORD FROM THE OUTLET.

ONLY USE THE APPLIANCE



- Indoors.
- For preparing coffee, hot water and for frothing milk.
- For domestic use.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.

PRECAUTIONS FOR THE USE OF THE MACHINE



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

CONNECTION TO ELECTRICAL POWER

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

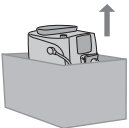
The machine must be connected to a socket which is:

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

The power cord must not:

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

INSTALLATION



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



DANGERS

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



FAILURES

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



CLEANING / DESCALING

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



REPLACEMENT PARTS

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



WASTE DISPOSAL

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

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

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



FIRE SAFETY

In case of fire, use Carbon Dioxide extinguishers (CO₂).

Do not use water or dry-powder extinguishers.

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 Intenza water filter in a cool area in which the room temperature ranges from +1°C to +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.

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 responsibility that the product:
AUTOMATIC COFFEE MAKER

SUP 032AR

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 (2006)
- Electromagnetic compatibility (EMC)
 Part. 3^A Limits - Section 2 : Limits for harmonic current emissions (equipment input
 current ≤ 16 A for phase) - EN 61000-3-2 (2006)
- Electromagnetic compatibility (EMC)
 Part 3^A : Limits - Section 3 : Limitation of voltage changes , voltage fluctuations and flicker
 in public low - voltage supply systems , for equipment with rated current ≤ 16 A for phase
 and not subject to conditional connection EN 61000-3-3 (1995) + A1 (2001) + A2 (2005)
- Electromagnetic compatibility - Requirements for household appliances , electric tools
 and similar apparatus - Part 2.
 Immunity - Product family standard EN 55014-2 (1997) + A1 (2001)

Following the provision of the directives: EC 73/23, EC 89/336, EC 92/31, EC 93/68

Gaggio Montano - li, 23/06/2008

R & D Manager
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The manufacturer reserves the right to change the features of the product without prior notice.

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