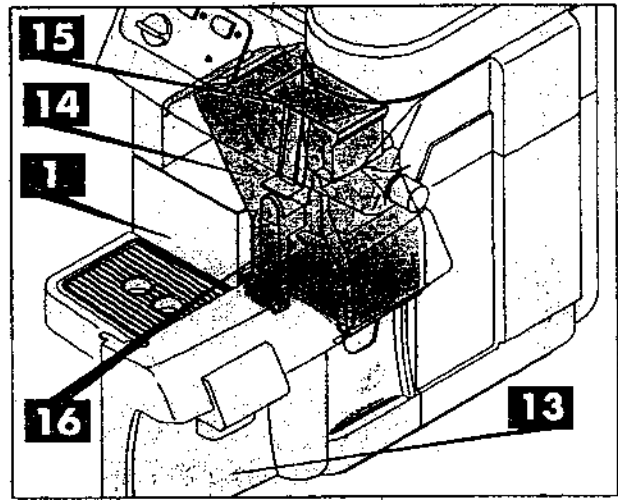
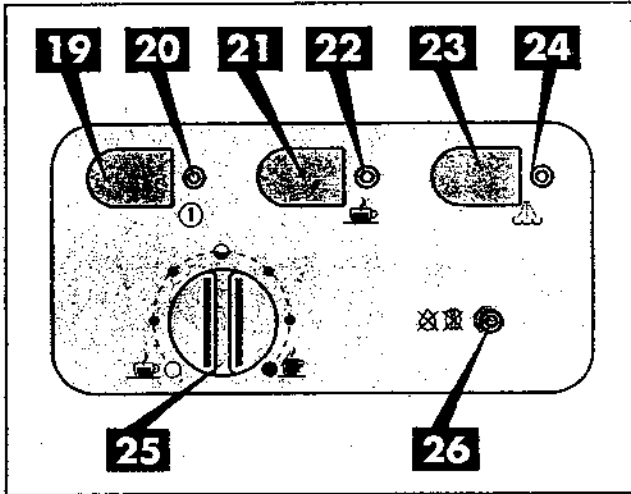
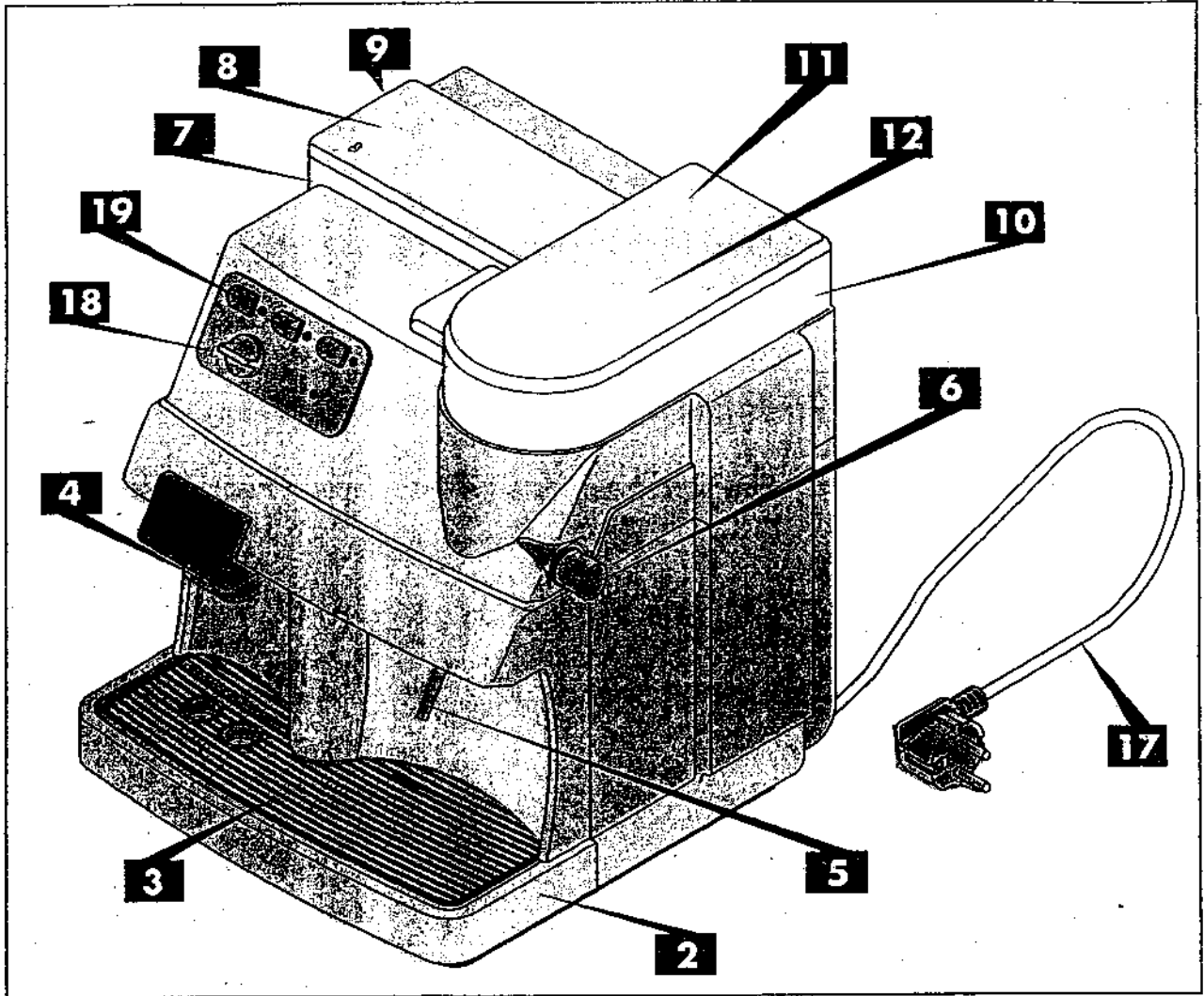


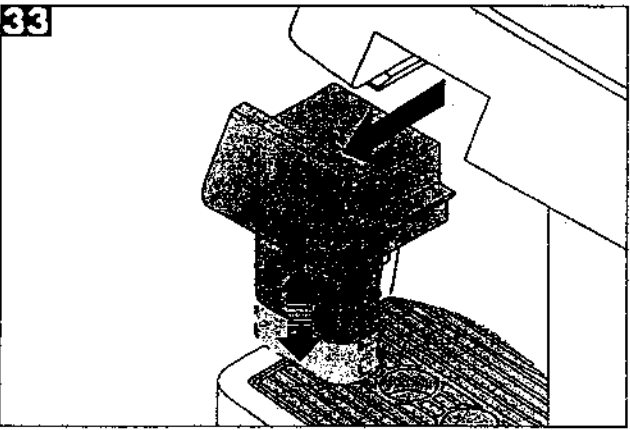
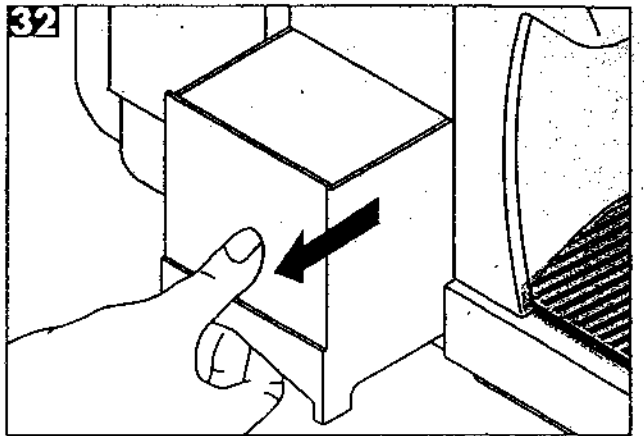
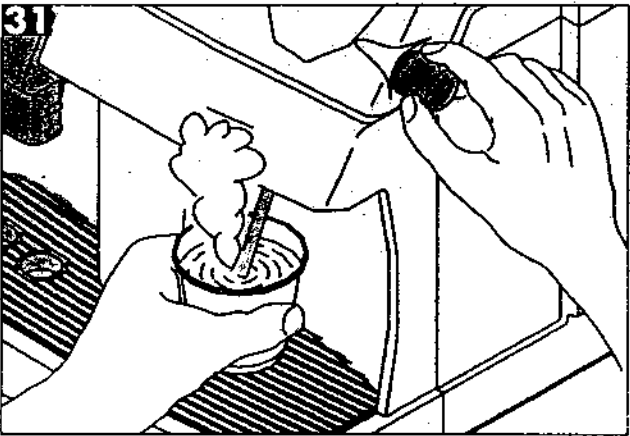
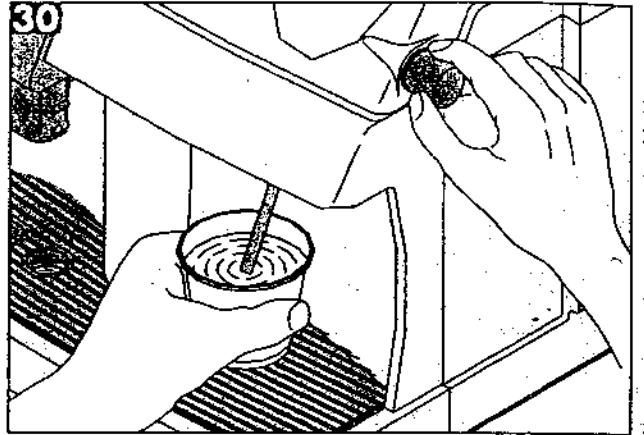
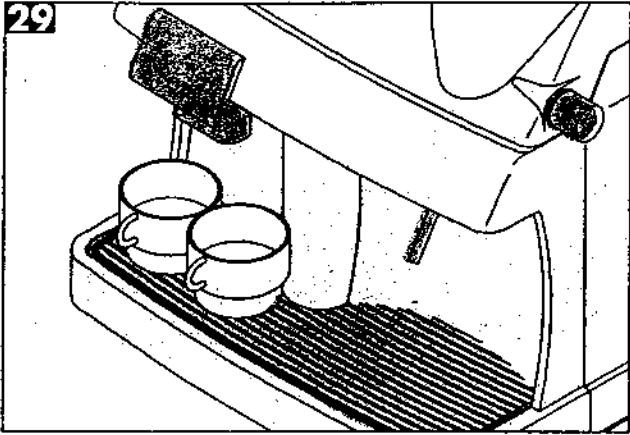
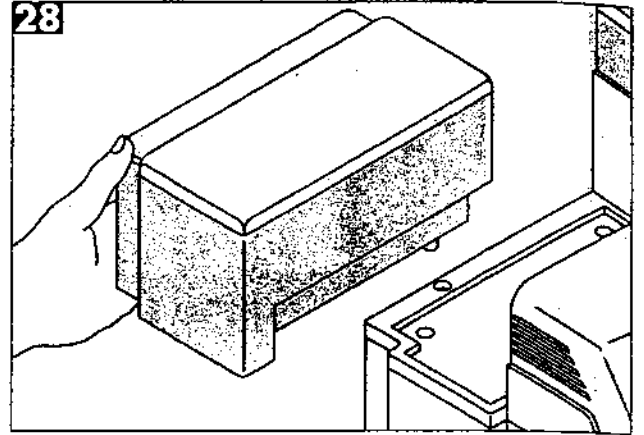
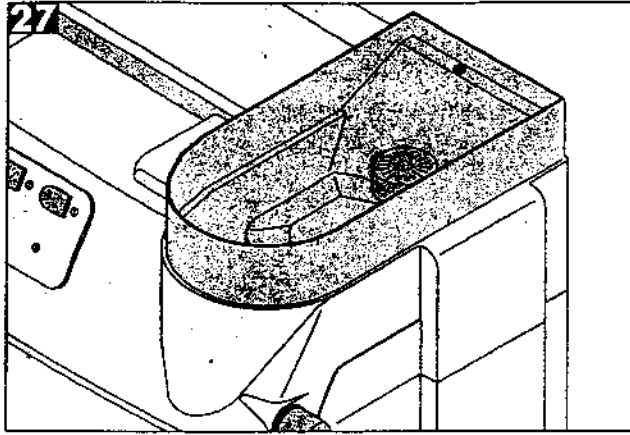
Vienna

SUPERAUTOMATICA

 **Saeco** 

FOR HOUSEHOLD USE ONLY





Brand- oder Geräteschäden besondere Sorgfalt verlangt.

Wenn verräutert sind, dürfen die Kaffeemaschine nicht benutzen.

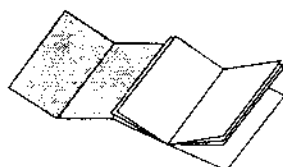


How to use this manual

For further information or questions concerning specific situations or problems, please contact your local dealer or an authorized service center.



The warning triangle shows all important safety indications to ensure the user's safety while operating the machine. The non-observance of the given safety instructions may cause serious injuries.



The inside first page of the cover of this manual shows figures relevant to the text. Keep it open for reference while reading the instructions.

Do not discard this manual. Keep it for future reference. If the machine changes hands, make sure this manual accompanies the machine.

B

Reference to figures, parts of the machine and control components are given by numbers or letters, as by "B" above exemplified

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23 Technical data	28 Priming
25 Safety precautions	29 Recommendations
26 Controls and machine parts	29 Brewing
26 Control panel description	31 Safety devices
27 Preparing the machine for use	31 Cleaning / Maintenance
27 Power supply connection	33 Disposal of machine
27 Initial operation	33 Troubleshooting

Voltage rating	refer to rating plate underneath machine
Power consumption	refer to rating plate underneath machine

Features of the machine:

Espresso machine	- heating system	boiler
	- pump	electromagnetic vibration pump
	- water tank	1.7 lt. capacity
Coffee grinder	- type	burr grinder
	- operation	drive motor, approx. 900 g/min. speed
	- grind setting	adjustable
	- foreign particle auto-block device	automatic after 20 sec.
	- bean hopper approx.	350 g. capacity
Dimensions (l x w x h)		337 x 325 x 377 mm
Weight, with accessories		8.5 kg
Power cord length		1.2 m
Cord storage		yes
Heating element		aluminum boiler
Temperature control		electronic
Brewing warm up time		approx. 2 min.
Steaming warm up time		approx. 3 min.
Steaming duration		unlimited, as long as water tank is full
Overheating protection		thermostats
Used coffee grounds		ejected automatically
Cup volume settings		adjustable, 0-250 cl
Hot water regulation		electronic
Steam/hot water arm		fixed, mono-directional
Steam/hot water dispensing		controlled by knob
Beverage preparation time	- espresso	approx. 20 sec./cup
	-caffè americano	approx. 30 sec./cup
	-hot water	approx. 60 sec./cup
	-milk (steaming/ frothing)	approx. 60-90 sec./cup

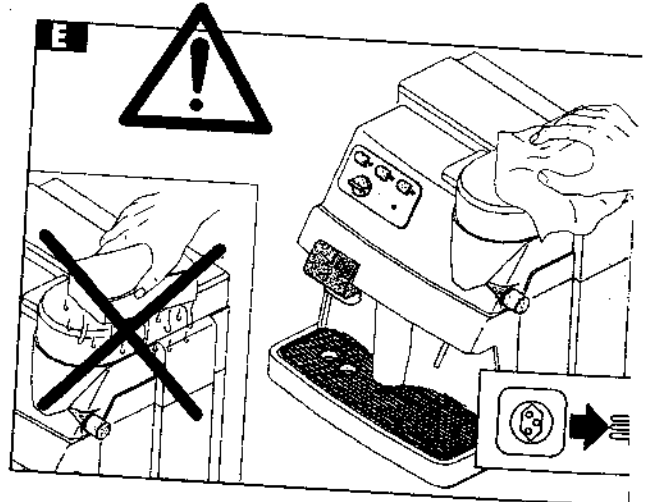
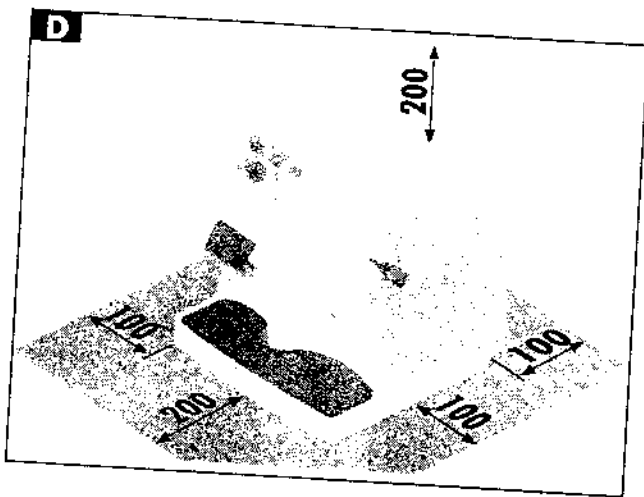
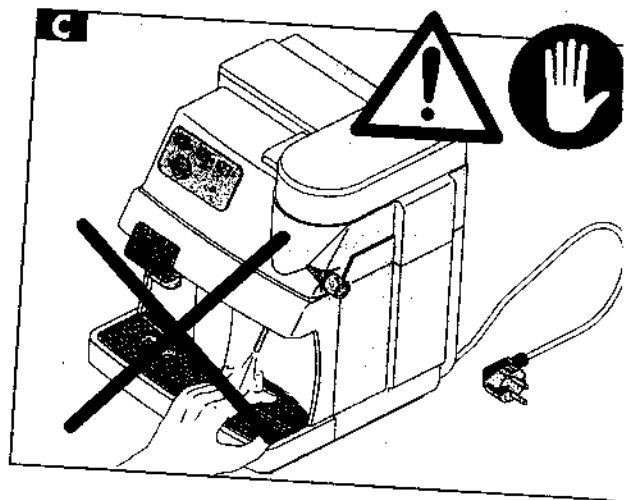
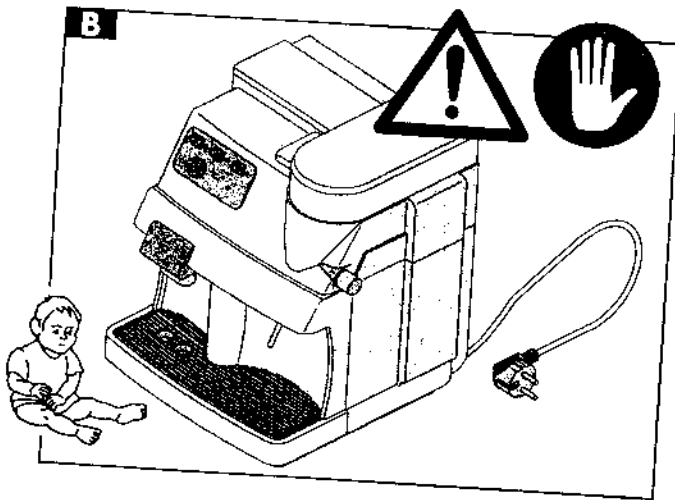
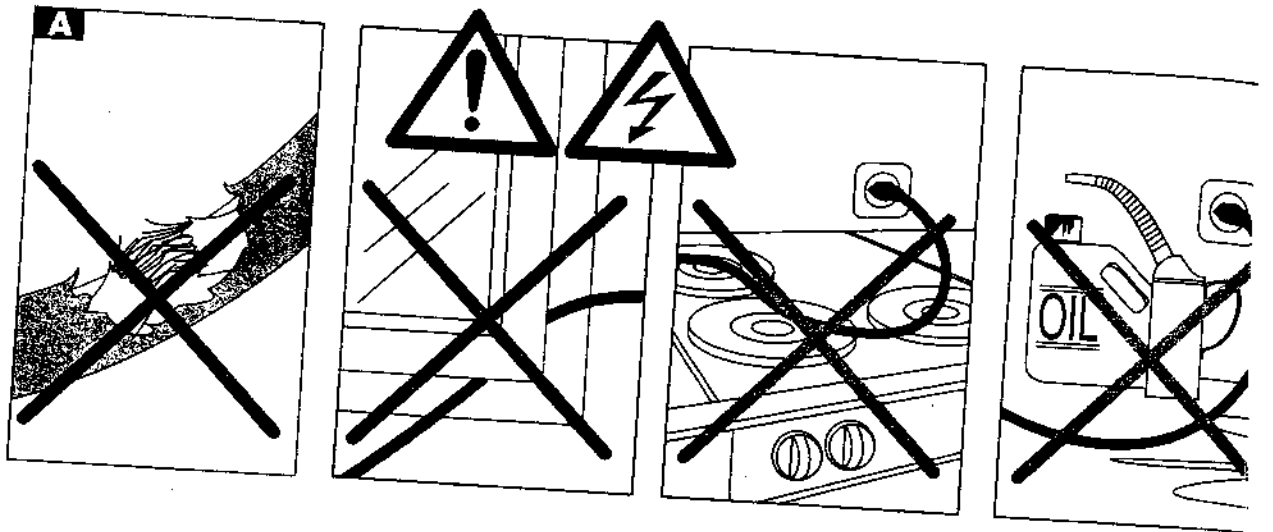
Material composition of machine:

Machine housing	thermo-formed plastic
Water tank, drip tray	thermo-formed plastic
Dump box	thermo-formed plastic
Country of origin	Italy
Warranty	refer to enclosed warranty card

Accessories (included with machine):

Brew group key	
Grinder cleaning brush	

The manufacturer reserves the right to make any technical modifications deemed necessary without prior notice.





Never place electrical parts of the machine in or near water: danger of electrical shock! Never direct steam or hot water spray toward the body: danger of burns! Use caution when using the cupwarming surface: very warm surface may be hot to the touch!

■ Use the machine only for the purpose for which it has been manufactured.

This espresso machine has been manufactured for household use only. Do not use the machine for any other purpose or attempt to carry out technical modifications to the machine.

■ Caution

This espresso machine should be used only by adults who have read this instruction manual.

■ Power supply

Never touch electrical parts: danger of shock! Make sure the power of the electrical outlet corresponds to the power indicated on the rating plate of the machine.

A Power cord

If the power cord is damaged, do not attempt to use the machine. Contact your local dealer or an authorized service center.

Make sure the power cord is not placed near hot or sharp surfaces. Do not allow the cord to hang freely and do not place the cord near oil. Do not pull on the cord to move the machine. Do not yank on the cord to unplug the machine. Never touch the power cord with wet hands.

B Keep out of the reach of small children

Do not allow small children to play near the machine or with the machine.

■ Location of the machine

Place the machine on a stable, flat surface. Do not place the machine outside or near hot surfaces or flames.

G Danger of burns

Avoid pointing the steam or hot water toward the body or hands. Use caution when touching machine parts that become hot when the machine is on or operating.

D Area around the machine

For the proper functioning of the machine, it is recommended to place the machine on a stable, flat surface and in a well-lit, spacious area.

E Cleaning

Before cleaning the machine, make sure that the machine is turned off and that the power cord is unplugged. Wait until the machine has cooled. Never immerse the machine in water. Do not attempt to disassemble or modify any internal components of the machine.

■ Repairs / Maintenance

In the case of suspected operational problems, defects or faults, unplug the machine immediately. Never attempt to use a defective machine. Repairs should be carried out only by authorized service centers. The manufacturer declines any responsibility for the machine and its components and accessories for repairs made by unauthorized personnel.

■ Fire

In the case of a fire, use a carbon dioxide (CO₂) based extinguisher. Do not use water or powder extinguishers.



- 1** Dump box
- 2** Drip tray
- 3** Grill
- 4** Adjustable dispensing head
- 5** Steam/hot water arm
- 6** Steam/hot water knob
- 7** Water tank
- 8** Water tank cover
- 9** Auto-valve for water tank
- 10** Bean hopper
- 11** Bean hopper cover
- 12** Grinder adjustment
- 13** Service door
- 14** Brew group
- 15** Pre-ground coffee container
- 16** Brew group handle
- 17** Power cord
- 18** Control panel with LED indicators
- 19** Main switch

Control panel description


- 20** On/off light
- 21** Coffee selection button (1 or 2 cups)
- 22** Coffee temperature light
 - Light on: correct temperature
 - Light blinking: reaching correct temperature
 - If both the coffee temperature light (22) and the steam light (24) are blinking simultaneously, temperature is too high. Follow the procedure to prime the machine.
- 23** Steam selection button
- 24** Steam temperature control light
 - Light on: correct temperature
 - Light blinking: reaching correct temperature
- 25** Coffee volume regulator knob
- 26** Lights indicating "water empty" or "bean hopper empty"
 - Light on: water tank is empty or bean hopper is empty. Fill water tank or fill bean hopper. After refilling the water tank, follow the procedure to prime the machine.
 - Light blinking: dump box, brew group, or drip tray not properly positioned or service door not closed.

Preparing the machine for use


The original box has been designed and manufactured to protect the machine during shipping. Keep it for future shipping or return shipping.


Before setting up the machine, follow the **safety precautions** previously outlined.

Power supply connection



 Warning: Electrical current can be dangerous! Always heed all safety precautions and warnings.

The machine must be connected to an A/C socket. The socket voltage must correspond to the voltage specified on the rating plate located on the underside of the machine.

 Never use the machine if the power cord is defective or damaged. A defective or damaged power cord should be replaced only by authorized service personnel.


 If an extension cord is used, make sure that it is not defective or damaged.

Initial operation

  **Danger!**
Electrical current can be dangerous! Electrical parts should never be in contact with water: danger of short-circuit. Steam and hot water may cause burns! Do not direct steam or hot water jet toward any body parts. Be careful when


handling the steam/hot water arm: it becomes hot and may cause burns.

For your own safety and that of others, heed all safety precautions contained in this manual.

 Do not turn the machine on or attempt to operate it if the water tank and/or the bean hopper is empty.

Before turning the machine on, remove the grinder cleaning brush and the brew group key from the dump box (1).

27 The bean hopper (10) is attached to the machine with two screws. Remove the bean hopper cover (11), fill the hopper with coffee beans (approx. 350 g.). Replace the cover. If necessary, adjust the grind setting by moving the knob (12) to position "8" (± 2 or 4, depending on the type of beans).

 The bean hopper should be filled only with coffee beans. Do not fill the bean hopper with any other kind of product as damage to the machine may occur.

Remove the water tank (7) from the machine, remove its cover (8), and fill the tank with cold, fresh water (approx. 1.7 l). A built-in valve on the underside of the tank prevents water from dripping.

Before replacing the water tank in the machine, make sure that the bean hopper cover is properly in place.

28 Replace the water tank into the machine, seating it in its position. Then place the



water tank cover on, pressing lightly to activate the automatic valve.



Do not overfill the water tank with water.



Fill the water tank with cold, fresh water only. Hot water and other fluids may damage the machine. Do not use carbonated (sparkling) water.



Do not use the machine if the water tank is empty. Always make sure the water tank is full prior to turning on the machine.

Plug the power cord into the outlet and press the main switch of the machine. The green light will come on and the internal electronics will automatically perform a self-test. You will hear some sounds, which are normal during the self-test.

Priming the system

Place a cup or another suitable container under the steam/hot water arm (5) and turn the steam/hot water knob (6) counterclockwise. The pump will automatically begin to function. When a steady stream of water is dispensed, close the knob by turning it clockwise. The machine has now been primed.

Important: It is recommended to prime the system before the first use of the machine, after a prolonged unused period, or whenever the water tank has run completely dry. The priming procedure also should be carried out if the two temperature lights, for brewing (22) and for steaming (24), are

blinking simultaneously. The machine ready for use when the coffee temperature (22) light stops blinking and remains on.

Temperature control light

After turning the machine on, the coffee temperature light (22) will blink for approximately two minutes while the machine is reaching the correct temperature. The light will stop blinking and remain on when the correct temperature has been reached.

Bean hopper empty and water tank empty lights

When the bean hopper is empty, the corresponding light will come on and the grinder will automatically stop. Fill the bean hopper and reactivate the cycle by pressing the button (21). Also when the water tank is empty, the corresponding light will come on. Fill the water tank and follow the procedure for priming the system before brewing any espresso.

Grind

If the espresso flows too quickly (grind too coarse) or too slowly (grind too fine), adjust the grinder.

Recommended grind setting: position "8"
Flows too quickly: adjust grinder to a finer setting (6 or 7)

Flows too slowly: adjust grinder to a coarser setting (9 or 10).



Adjust the grind setting only when the grinder is running. Avoid extreme adjustments (for example, position 1). If espresso continues to flow at the

improper speed, try a different coffee blend, as not all blends may be suitable for proper extraction with this machine. The modified grind setting can be detected only after brewing three or four espresso, since residual ground coffee remains in the grinder from the previous setting.

Quality of the coffee

Make sure the coffee beans you are using are fresh. It is recommended to use an espresso roast or another blend suitable for espresso. Store beans in an airtight container in a cool, dry place.

Grinder safety mechanism

The bean hopper has a built-in safety mechanism to prevent foreign objects, fingers, etc. from entering the grinder. Because this safety mechanism serves as a protective device to impede the entry of certain objects into the grinder, it can occasionally become blocked when larger or oily coffee beans are used. If this occurs, remove the remaining beans and clean the bean hopper and the area around the grinder.

It is recommended to use a medium-sized, less oily bean.

Machine warm-up time

The machine may be kept turned on all day. However, if the machine is not used for a prolonged period, it is advisable to turn it off. The machine needs less than two minutes to warm up.

Turning off the machine

Do not turn the machine off when it is in the process of brewing. Turn it off only upon completion of the entire brew cycle.

Preparing beverages

Adjustment of the dispensing head

The dispensing head (4) is adjustable for different cup heights. Depending on the height of the cup being used, move the dispensing head up or down.

Espresso volume adjustment

Adjust the volume of the espresso for each cup by turning the knob (25). For example:

position 5 = espresso

position 6 = long espresso

Use appropriately sized cups.

Brewing espresso (1 or 2 cups)

Press the coffee selection button (21) to brew one cup of espresso. If the button is pressed twice consecutively, the machine will perform two brew cycles for either one double espresso or two cups of espresso.

Each espresso cycle is freshly ground, adding to a superior espresso pleasure.




Before turning the machine on, make sure the steam/hot water



knob is closed.

Adjust the grinder: see instructions above.

 The grinder should be adjusted only when it is grinding. Making adjustments to the grinder while it is not running could cause damage.

29 Place one or two cups on the grill **(3)** under the dispensing head **(4)**. Press the coffee selection button **(21)**. The machine will brew one cup of espresso. By pressing the button twice consecutively, two cups will be brewed. To interrupt the flow, press again the coffee selection button.


Hot water


The hot water has a separate water circuit from that of the espresso to prevent any cross-contamination. Hot water can be used to make tea, soup, infusions, etc.

30 Place a glass or cup under the steam/hot water arm **(5)** and slowly open the knob **(6)** counterclockwise. Hot water will automatically be dispensed. To stop the flow of hot water, turn the knob clockwise.


Steam

To heat milk or other beverages.

 Clean the steam arm with a damp, non-abrasive cloth after each use. Residual milk which hardens is more difficult to remove.

 Prime the machine after using the steam function to return the machine to the correct brewing temperature.

The machine will automatically be prevented from brewing coffee if the correct brew temperature has not been reached.

 The brewing function is automatically blocked if the machine is in the steaming function (light is on).

Press the steam button **(23)** and wait until the corresponding light comes on. The light will blink until the correct temperature has been reached. Slowly open the knob **(6)** counterclockwise. Allow the excess condensation to exit. When only steam is being produced, immerse the arm into the container holding the beverage to be heated.

31 Slowly open the steam knob completely and heat the beverage, using a circular movement from bottom to top. When the beverage has reached the desired temperature, close the knob and clean the arm with a damp cloth.

Warning: Use extreme caution when handling the steam arm: it may be very hot!

Upon completion of steaming, turn the function off by pressing the button **(23)**. Open the steam knob again and prime the machine (the pump automatically starts) until water flows in a steady stream from the steam arm and the two lights **(22)** and **(24)** stop blinking. (See also the section above describing priming the system).

Close the steam knob. The machine is now ready to brew.

Frothing milk for cappuccino

Fill a container 1/3 full with cold milk.

Immerse the steam arm (5) just below the milk surface. Turn the steam knob (6) open and begin moving the container in a circular motion to form a thick froth. Then immerse the arm further into the container to heat the milk.

Safety devices

If the service door is open, the machine is automatically deactivated and will not operate. It is not possible to brew espresso or produce steam if the brew group, dump box, or drip tray are not positioned in the machine.

Electronic grinder protection

The grinder will automatically stop after approx. 20 seconds when the bean hopper becomes empty. The corresponding light (26) comes on. Fill the bean hopper and press the button (21) to reactivate the espresso cycle.

Electronic pump protection

The machine will automatically stop if the water tank is empty in order to protect the pump. The light (26) will come on

Electronic temperature control

Both the brewing and the steaming temperatures are controlled so as to assure the proper temperature for each function. Espresso brewing will be automatically

interrupted if the temperature is too low or too high (safety thermostat and protection against overheating).

Grinder safety mechanism

Even premium beans may contain some impurities, i.e. a little pebble. The grinder has a built-in safety mechanism to prevent damage from such impurities. You will hear a strange sound if a little pebble is stuck in the grinder. Immediately turn off the machine. If the machine is not manually turned off, the grinder will automatically block itself after 20 seconds.

Important: In order to avoid damaging the motor, remove the foreign object from the grinder before turning on the machine again. You may need to contact an authorized service center for help.

Cleaning and maintenance

General cleaning

Always keep your machine clean to ensure brewing quality and a longer working life of your machine.



Before cleaning the machine, turn it off and unplug it.



Before cleaning the machine, allow it to cool.




Do not immerse the machine into water or any other fluids.



Do not wash any parts of the machine in the dishwasher.



 Always air or hand-dry all parts of the machine; do not dry them in the oven or microwave.

Water tank/drip tray/dump box/dispensing head/machine housing

32 It is recommended to empty the dump box (1) daily.

The water tank (7), drip tray (2), grill (3), and the dump box (1) should be cleaned with a neutral, non-abrasive detergent periodically. Dry these parts carefully.

33 The dispensing head (4) can be removed for easy cleaning. Pull it gently toward you and rinse the tubes thoroughly with hot water.

Wipe the external housing of the machine periodically with a clean, damp, non-abrasive cloth.

Brew group

The brew group (14) should be cleaned on a regular basis, or at least once a week. Turn the machine off and open the service door (13). Remove the dump box (1) and the drip tray (2).


34 Remove the brew group (14) by holding its handle and pressing on the part marked "PRESS". Wash the brew group with hot water only. **Do not use detergents.**

35 Check the two steel filters of the brew group for eventual clogging. The upper filter can be removed for more detailed cleaning by unscrewing counterclockwise the plastic pin. A special "key" is provided

to unscrew the pin. Thoroughly dry all the parts of the brew group, replace the filter, and screw the pin on carefully with the special "key".


36 Remove the drip tray (2) to clear thoroughly. Do not use abrasive detergent. Thoroughly dry the drip tray before replacing it.

37 Replace the brew group by holding by its handle. It should easily but firmly click into place. Close the service door and replace the dump box.

 **When replacing the brew group into the machine do not press the "PRESS" lever. Simply hold the brew group by its handle and click it gently into place.**

Warning: If the brew group is not replaced or incorrectly positioned in the machine, the light (26) will blink and the machine will block itself. It will not brew espresso.

Grinder

 Never pour water into the bean hopper: the machine could be damaged. Use only the grinder cleaning brush provided to clean the grinder. Do not clean with water or any other liquids.

The grinder does not need regular maintenance. For any problems relating to the proper functioning of the grinder, please contact an authorized service center.

Descaling


Descaling is necessary if you have been

using hard water or unfiltered water with your machine. Descaling removes potential limescale build-up in certain components of the machine, thus ensuring correct operation of these components in particular and your machine in general.

Depending on the water hardness in your area, it is advisable to descale the machine every 3-6 months; more frequently if necessary.

It is recommended to use bottled or filtered water for the longevity of your machine.

Note: Use a descaling solution specially made for espresso machines.

 **Do not use vinegar, which may damage internal components of the machine.**

Read the instructions for descaling that are provided with the descaling solution you have purchased.

Important

Periodic descaling protects the machine from damage due to mineral accumulation and avoids costly repairs. Repairs and service work performed on a machine due to the lack of descaling are not covered under warranty.

Storing the machine when not in use

When the machine is not in use, turn it off and unplug the power cord.

Store the machine in a cool, dry, level place out of the reach of children.


If the machine will be stored for a long period of time, protect it from dust by covering it up or placing it into its original box.

Maintenance

The machine should undergo a general cleaning and maintenance overview, as indicated in the preceding pages.


Disposal of machine

If the machine is to be disposed of for some reason, render it non-usable by cutting the power cord.

 Before cutting the power cord, make sure it is no longer plugged in.

Bring your non-usable machine to an appropriate disposal center.

Troubleshooting

 In case of machine failure, defects, or suspected damage, unplug the machine immediately.

You will find below a troubleshooting guide for basic problems. If the problem persists, or you deem the problem to be more serious, please contact an authorized service center for further assistance.

Only specially trained service personnel are authorized to perform repair work on the machine. The manufacturer declines any responsibility for the machine, its components and accessories if repair work has been performed by unauthorized personnel. No warranty coverage will be extended in such cases.



Problem	Possible cause/causes	Resolution
The machine does not turn on	The machine is not getting power or the service door is open	Check the power cord and plug, close the service door
The brewing cycle does not start	If the light (26) is blinking: the brew group is not positioned properly or not in machine drip tray not positioned properly or not in machine	Make sure brew group is in machine and positioned properly, make sure drip tray is in machine and positioned properly
The brewing cycle does not start	If the light (26) is on: the water tank or the bean hopper is empty the brew temperature and steam light is blinking: priming has not been performed after steaming function	Refill the water tank or the bean hopper and reactivate the brew cycle prime the system by following the steps in the preceding page under "priming" section
Steam or hot water does not dispense	The steam/hot water arm is blocked	Clean the tip of the steam/hot water arm with a little pin
Espresso dispenses too quickly	The grind setting is too coarse	Adjust the grind setting to a finer grind
Espresso dispenses too slowly	The grind setting is too fine	Adjust the grind setting to a coarser grind
Espresso is not hot enough	The temperature control light is blinking	Wait until the light stops blinking
The machine takes too long to warm up or very little hot water is dispensed when the hot water function is used	Mineral (limescale) has accumulated in the system	Descale the machine
The brew group is stuck and cannot be removed	The brew group is unaligned	Turn on the machine and close the service door; the brew group will automatically align itself