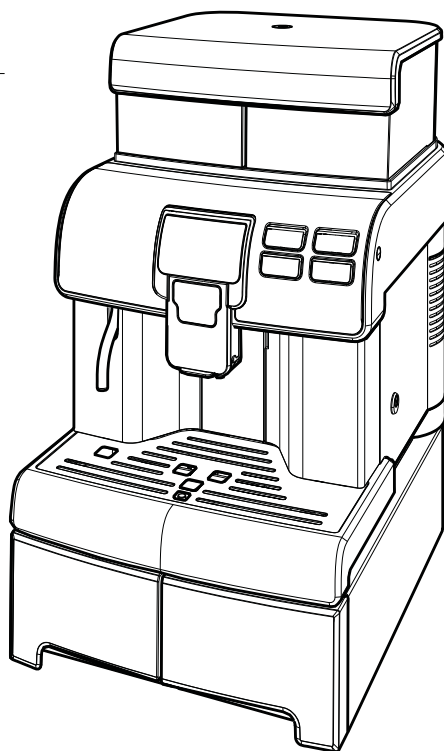




Automatic Machine for Espresso Coffee and Hot Beverages

# au Lika

## OFFICE



Type: SUP0400

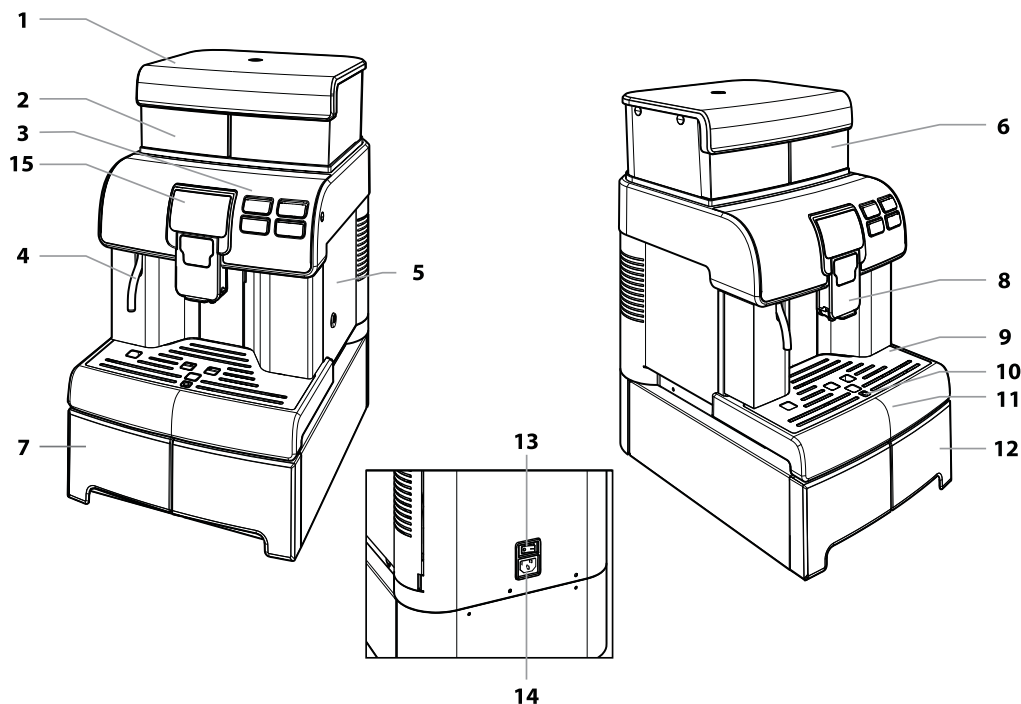


WARNING: Read these instructions carefully before using the machine.

OPERATION AND MAINTENANCE

UK

## MAIN PARTS




<b>1</b>	Tank lid with lock
<b>2</b>	Water tank
<b>3</b>	Control panel
<b>4</b>	Hot water wand
<b>5</b>	Service compartment door (to be used by the Service provider only)
<b>6</b>	Coffee bean hopper
<b>7</b>	Accessory drawer
<b>8</b>	Coffee dispensing spout


<b>9</b>	Cup holder grill
<b>10</b>	Full drip tray float
<b>11</b>	Drip tray
<b>12</b>	Coffee grounds drawer
<b>13</b>	ON/OFF button
<b>14</b>	Chassis plug
<b>15</b>	Display




The "key to components" includes all machine models; check which one matches your machine. Certain functions may not be available.


## SAFETY INSTRUCTIONS


 **Never allow water to come into contact with any of the electrical parts of the machine: danger of short circuit! Hot water may cause scalding!**

 Children must not play with the appliance.


 Children cannot carry out any cleaning and maintenance operations unless they are supervised.

### **Intended Use**


 The machine is intended to be used in small offices/organisations only.


 The machine may be used by children older than 8 and upwards or by persons with reduced physical, mental or sensory abilities or lacking sufficient experience and/or skills, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.


### **Power Supply**


 The machine must be connected to the power supply by the service provider, in accordance with its specifications.

### **Power cord**


 Never use the machine if the power cord is defective.


 Report any defects in the cord and/or plug to the service provider immediately.


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


### **For the Safety of Others**

 Ensure that children cannot play with the machine and/or the packaging materials.


 Never direct the hot water jet towards yourself or others.

 Do not touch the hot water wand with bare hands. Always use the handles or knobs provided.


### **Danger of Burning**

 Do not touch the hot water wand and/or the coffee/beverage dispensing spout.

### **Fire Safety Precautions**


 In case of fire, use carbon dioxide (CO<sub>2</sub>) extinguishers. Do not use water or dry powder extinguishers.


### **Suitable Location for Operation and Maintenance**

 The machine should be installed by the service provider in accordance with the safety regulations in force at the time of installation.




- ⚠ The machine may only be moved by the service provider.
- ⚠ Do not use the machine outdoors.
- ⚠ Do not install the machine in a location where water jets may be used.
- ⚠ Avoid placing open flames and/or incandescent objects near the machine so as not to damage or melt the machine housing.
- ⚠ Do not use in places where the temperature may drop to a level equal to and/or lower than 2°C or higher than 32°C. If the machine has been exposed to such conditions, alert the service provider, who will carry out a safety check.
- ⚠ The appliance must be installed on a horizontal surface.
- ⚠ The machine must only be installed in places where it can be checked by qualified staff.
- ⚠ **Cleaning**
  - ⚠ Before cleaning the machine, the power button must be switched to OFF (0) and the plug must be removed from the power 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.
  - ⚠ Do not clean the machine using a jet of water.
  - ⚠ The appliance and its components must be cleaned and washed following a period of inactivity.

## **Storing the Machine**

-  If the machine is to remain inactive for a long time, turn it off and unplug it. Store the machine in a dry place, out of the reach of children. Keep it protected from dust and dirt.

 Only skilled and experienced people - with particular reference to safety and hygiene - are allowed to access the service area.

## **Repairs / Maintenance**


-  In case of breakdown, defect or a suspected fault resulting from a fall, immediately remove the plug from the power socket and alert the service provider or specialised technician.
-  Never attempt to operate the machine if it is faulty.
-  Only the service provider and/or technician may service or repair the machine.


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# I INTRODUCTION TO THE MANUAL


## I.1 Preamble


 This publication is an essential part of the machine and must be read carefully for a proper use compliant with basic safety requirements.


 This manual contains the technical information necessary to properly perform the operating, installation, cleaning and maintenance procedures.

 Always refer to this manual before carrying out any operation.

This product has been manufactured by SaGa Coffee S.p.A. and sold under its own responsibility. SaGa Coffee S.p.A. is the guarantor of the product. Saeco is a registered trademark of Koninklijke Philips N.V. and its use is licensed by Koninklijke Philips N.V.

 This publication should be carefully kept and must be provided with the machine throughout its service life, including any transfer of ownership.

 If this manual is damaged or lost, a copy may be requested from the manufacturer or the technical service by indicating the data contained on the data plate on the rear side of the machine.

 The manufacturer reserves the right to make changes without prior notice.

Manufacturer: SaGa Coffee S.p.A.  
Località Casona, 1066 - 40041 Gaggio Montano  
Bologna, Italy



## 1.2 Icons Used

Various kinds of warnings are contained in this manual to highlight the different hazard or competence levels.

Each icon is followed by a message suggesting operating and behaviour procedures and providing useful information for the correct operation of the machine.

### Warning

It is used to highlight danger situations for the persons in charge of using, refilling and servicing the machine.

### Prohibition

It is used to highlight actions/operations not to be performed.

### Important

It is used to indicate operations that, if correctly performed, preserve the correct operation of the machine.

### Suggested solutions

It is used to indicate alternative procedures which make programming and/or maintenance operations quicker.

### User

It is used to indicate the user of the machine. Users are not allowed to perform any cleaning or maintenance operations.

### Supply operator

It is used to indicate those operations that must be performed only by the person in charge of refilling and cleaning the machine.

Supply operators can not perform any operations requiring a Maintenance Technician.

### Maintenance technician

It is used to signal those operations that must be performed only by the specialised maintenance technicians.

## 2 INFORMATION ABOUT THE MACHINE

### 2.1 Information for the Maintenance Technician



The appliance must be installed in a well-lit, sheltered and dry place and on a counter able to bear its weight.

To ensure its correct operation and reliability over time, comply with the following recommendations:

- ambient temperature: from +2°C to +32°C;
- maximum humidity allowed: 80% (non-condensed).

For special installations, not covered by this manual, please contact the dealer or the local importer. If this is not possible, please contact the Manufacturer.

The technical service is available for any explanation or information regarding the correct operation of the machine and to satisfy any request for spare parts supply or technical assistance.

The Maintenance Technician must carefully read and observe the safety warnings contained in this manual to ensure that installation, start-up, use and maintenance operations are performed in complete safety.

Only the Maintenance Technician is allowed to give the keys to access the internal parts of the machine to another operator (Supply operator), and is the sole responsible for any servicing procedure.

This manual is an essential part supplied with the machine and must always be available for consultation before carrying out any operation on the machine.

### 2.2 Description and Intended Use

This machine automatically brews:

- coffee and espresso coffee using instantly ground coffee beans;
- hot water to prepare beverages;

The elegant machine housing has been designed for use in small offices, businesses and institutions.

Using the machine for any other purpose is considered dangerous and as a misuse.



Misuse voids all forms of warranty, releasing the Manufacturer from any responsibility for damage to property and/or personal injury.



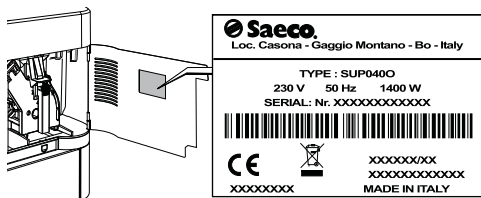
The following are also considered misuse:

- any use other than the intended use and/or employing methods other than those described in this manual;
- any operation on the machine in breach of the instructions provided in this manual;
- any tampering with parts and/or safety devices not previously authorised by the Manufacturer and performed by unauthorised personnel;
- use of the machine outdoors.

In such cases, the user shall bear the costs of repair.


## 2.3 Appliance Identification


The appliance is identified by the model name and serial number shown on the special plate.



The plate contains the following data:

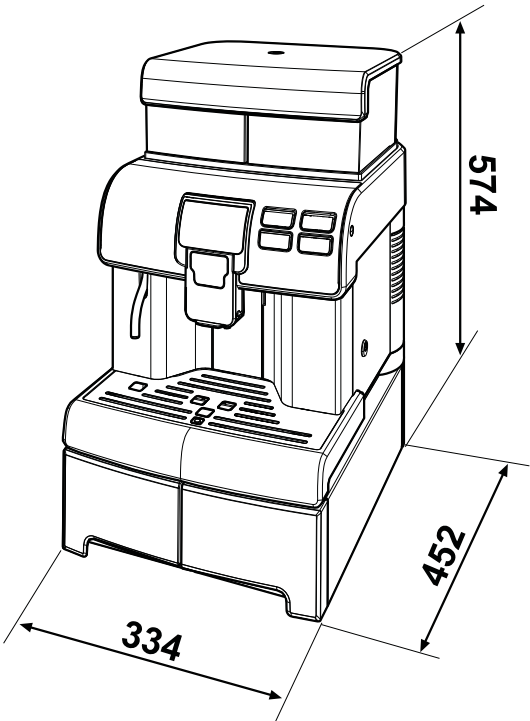
- name of the Manufacturer;
- marks of conformity;
- model;
- serial number;
- year and month of manufacture;
- supply voltage (V);
- supply frequency (Hz);
- electrical power consumption (W);
- appliance code.

 It is strictly forbidden to tamper with or modify the data plate.

 When contacting the technical service, always refer to this plate by indicating the technical data shown on it.

2.4      **Technical Specifications**

Size (w x h x d)	334 x 574 x 452 mm
Weight	approx. 20 kg
Machine housing material	Metal - Thermoplastic material
Power Rating	See the data plate
Supply Voltage	See the data plate
Power cord length	approx. 1,200 mm
Capacity	Water tank            4.0 litres Coffee grounds       40 grounds drawer
Control panel	Front panel
A-weighted sound pressure level	less than 70 dB
Pump pressure	Max. 1.5 MPa (15.0 bar)
Operating conditions	Minimum temperature: above 2°C Maximum temperature: less than 32°C Maximum humidity: less than 80%
Safety devices	Boiler pressure safety valve  Safety thermostat



Subject to engineering and manufacturing changes due to technological improvements.

## 3 SAFETY

### 3.1 Preamble

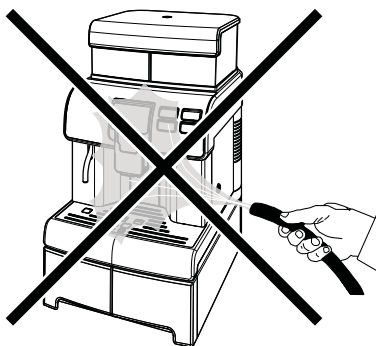
In accordance with the applicable standards and regulations, SaGa Coffee has prepared a technical file relating to the AULIKA machine at its premises, acknowledging the following standards in the design stage:

- |                |                 |
|----------------|-----------------|
| - EN 55014     | - EN 61000-4-4  |
| - EN 6100-3-2  | - EN 61000-4-5  |
| - EN 61000-3-3 | - EN 61000-4-11 |
| - EN 61000-4-2 | - EN 60335-2-75 |
| - EN 61000-4-3 | - EN 60335-1    |

### 3.2 General Safety Instructions

#### It is forbidden to:

- tamper with or disable the safety systems installed on the machine;
- perform maintenance operations on the appliance, before unplugging the power cord;
- install the appliance outdoors. It is advisable to place it in a dry place where the temperature does not drop below 2°C, in order to prevent any possible freezing.
- use the appliance for purposes other than those indicated in the sale contract and in this manual;
- electrically connect the appliance using multi-sockets or adapters;
- use jets of water for cleaning operations.





#### It is mandatory to:


- check conformity of the power supply;
- use original spare parts;
- carefully read the instructions contained in this manual and in the attached documents;
- use personal protective equipment when performing installation, testing and maintenance operations.

#### Precautionary measures to prevent human errors:

- make the operator aware of safety issues;
- handle the appliance, either packaged or unpackaged, in complete safety;
- deeply know the installation procedures, its correct operation and its limits;
- dismantle the appliance in complete safety, in accordance with the workers' health and environmental protection regulations in force.

 To prevent machining residues from coming into contact with the beverages, dispense about 0.5 l of water for each dispensing path before definitely starting the machine. The dispensed beverages can be drunk only after performing this operation.

 In case of failure or malfunctioning, please refer only to the qualified personnel of the technical service.

 The manufacturer is not liable for damage to persons or property resulting from failure to follow the safety instructions provided in this section.

### 3.3 Operator Requirements


Three operators with different skills are required in order to guarantee the appliance's safety:

 User

The user is not allowed to access the internal parts of the machine.


 Supply operator

Only the Maintenance Technician is allowed to keep the keys to access the internal parts of the machine, and is in charge of refilling the machine with products, cleaning the outside of the appliance, turning it on and off.


 The Supply operator is not allowed to carry out operations indicated in this manual as competence of the Maintenance Technician.


 Maintenance technician


The maintenance technician is the only person authorised to service the machine, start the programming procedures and perform the adjustment, set up and maintenance operations.

 Access to the internal area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.


### 3.4 Residual Risks

 The dispensing outlet has no guards to prevent accidental hand contact with coffee or hot water.

 Risk of burning if the hands are placed inside the outlet during beverage brewing.

 Before brewing a beverage make sure that the previous one has already been picked up and that the cup support is empty.

## 4 HANDLING AND STORAGE

 All the operations described in this chapter must be performed exclusively by the service provider or a specialised technician, who shall organise all the operating steps and use only suitable means to ensure strict compliance with the safety regulations in force.

### 4.1 Unloading and Handling

Unloading from the transport vehicle and handling operations of the appliance must be carried out by qualified personnel only and using suitable equipment.

 The appliance must always be kept in upright position.

 Do not:

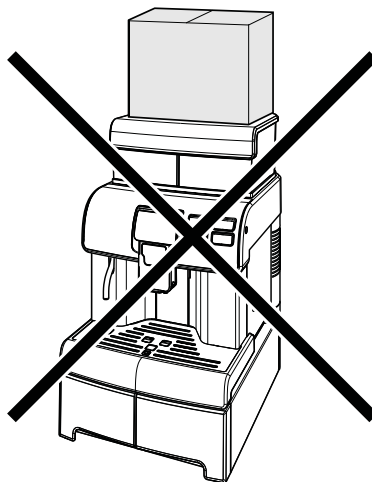
- drag the appliance;
- overturn or lay down the appliance during transport and handling;
- shake the appliance;
- lift the appliance by using ropes or cranes;
- leave the appliance exposed to bad weather, in humid areas or close to heat sources.


### 4.2 Storage

The machine is packed in cardboard and expanded polystyrene packaging.

If the appliance is not immediately installed, it shall be kept in a sheltered place according to the following instructions:


- the packaged appliance shall be stored in a closed, dry area at a temperature between 1°C and 40°C;
- maximum humidity below 90% (non-condensed);
- do not put other appliances or boxes on the appliance;
- in any case, it is good practice to protect the appliance from possible deposits of dust or other substances.




 Due to the total weight, do not stack more than three machines on top of each other. The machine should be stored in its original packaging, in a dry and/or dust-FREE place.



## 5 INSTALLATION


 All the operations described in this chapter must be performed exclusively by the service provider or a specialised technician, who shall organise all the operating steps and use only suitable means to ensure strict compliance with the safety regulations in force.


### 5.1 Cautions


 The appliance cannot be installed in external areas. Avoid placing it in areas where the temperature is lower than 2°C or higher than 32°C and in particularly humid or dusty places. It should neither be installed in places where water jets are used for cleaning operations nor where there is a risk of fire or explosion.

**Make sure that the installation place is compatible with the following specifications, before unpacking the appliance:**

- the power socket which the appliance is connected to should be easily accessible and at a distance not higher than 1.2 metres;
- the gradient of the supporting surface should NOT exceed 2°;
- the socket voltage must correspond to that indicated on the appliance data plate.

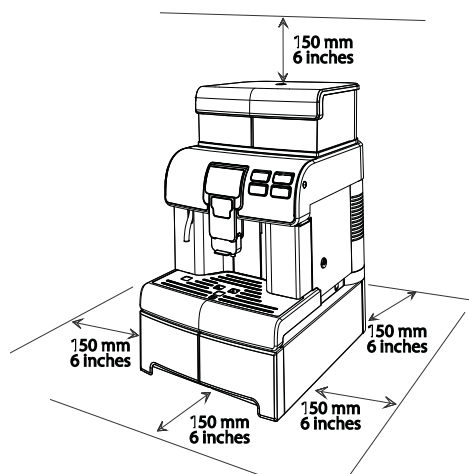
 The appliance must be installed on a horizontal surface.

 Access to the machine and the plug should be kept clear at all times in order to allow users to easily reach them and to leave the area immediately if required.


 The presence of magnetic fields or proximity to electrical machines which generate interference could cause the electronic controls of the machine to malfunction. At temperatures close to 0°C, internal parts containing water are at risk of freezing. Do not use the machine under these conditions.

The following illustration shows the required access distances:

- to the keypad on the front of the appliance;
- to the service units in the event of malfunction.



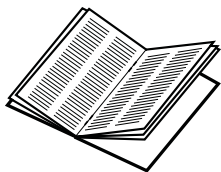
## 5.2 Unpacking and Positioning

 The machine consists of 2 parts packed in 2 different packages which should be assembled as described in section "Installing the Container Base".

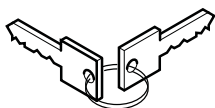
On receipt of the appliance, make sure that it has not suffered any damage during transport or that the packaging has not been unduly opened with consequent stealing of the components contained in it. If damage of any kind is found, the courier must be informed and notice must be immediately given to the importer or to the seller. If these are not in the purchaser's country, please contact the manufacturing company directly. An accessories bag is supplied with the machine.

## List of Standard Accessories

Manual: instructions on how to use the machine.



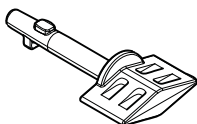
Access key to the water tank and service compartment door: this prevents access to the water tank and brew group by unauthorised personnel.





Power cord: to connect the machine to the mains.



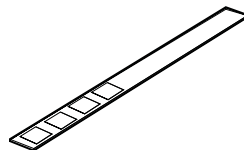
Door safety cut-out key: it allows the door safety to be cut out in order to adjust the coffee grinder.



 With this key the machine can be used also with the door open, so your hands may come into contact with the brew group while in motion. Danger of crushing!

 This key must only be used by specialist technical personnel or by the service provider. Using it for any other purpose is forbidden.

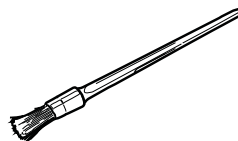
Water hardness test: quick test to determine the actual hardness of the water used to prepare beverages; this test is of fundamental importance to set the water hardness in the machine.



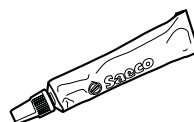
"Intenza +" water filter: to remove any unpleasant flavours in the water and reduce water hardness. This will improve machine use.



Cleaning brush: to remove the coffee powder from the service compartment.



Lubricating grease: to lubricate the Brew Group at periodic intervals.



Milk circuit cleaning powder: allows a correct and thorough cleaning of the circuit, removing all possible milk residues.



Group cleaning tablets: allow a correct cleaning of the brew group, increasing its durability.



### List of Optional Accessories

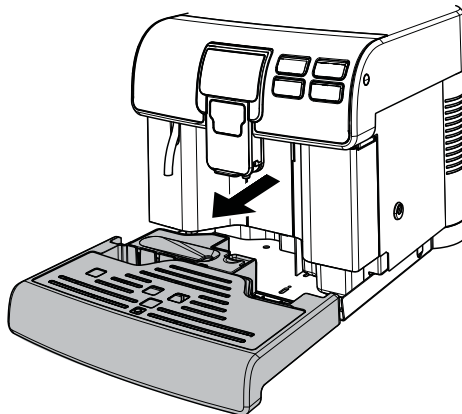
Descaling solution: to remove limescale build-up in the water circuit caused by normal use.



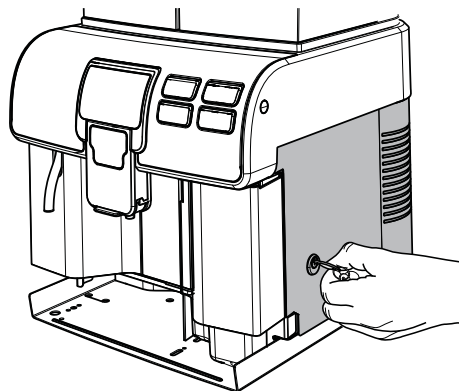
## 5.3 Installing the Container Base

The containers have to be installed at the base of the machine before starting to use the machine.

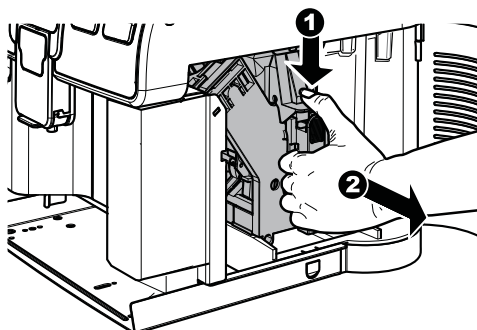
Remove the drip tray to be able to install the containers.



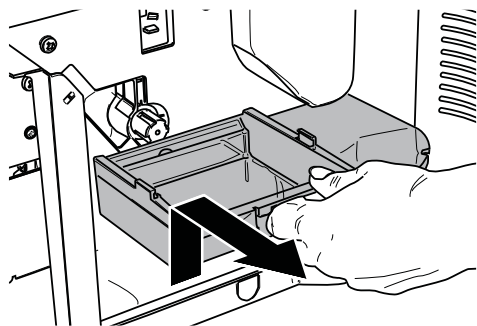
Open the service door using the key supplied with the machine.



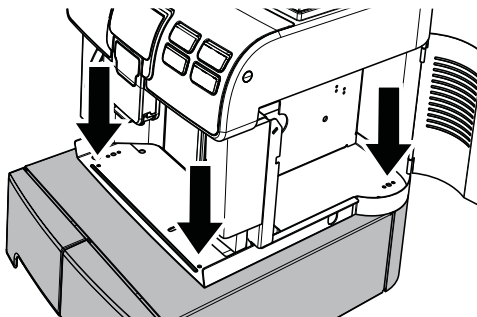
Remove the brew group by pulling it by the handle and pressing the «PRESS» button.




Lift the rear side of the inner drawer to unlock it.



Fix the base with the drawers by using the screws supplied with the machine.




 Check the components to make sure that they are correctly aligned.

After installing the containers, refit the components and close the door. Install the group compartment drawer and the drip tray.

## 5.4 Installation of Payment Systems

This machine is designed to manage specific payment systems according to the needs of the service provider.

 The payment system must be purchased and installed by the service provider.


The payment systems are:


- "Stepper" coin;
- "Apollo" system "Rfid" sensor.

The following sections explain the procedures for installing the two systems in the machine.

### 5.4.1 Installing the Coiner Box


The machine has been specially conceived and designed to interface with all "Stepper" coiners available on the market.

 The coin must be purchased and installed by the service provider.

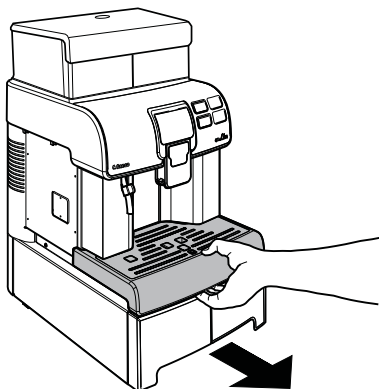
 Please refer to the coin manual for each coin programming option.

The coin (not supplied) must be installed in the (optional) box provided upon request.

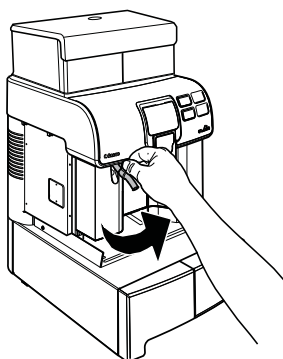
Follow the instructions below to install the box:

 Before carrying out the steps below, please make sure the machine is switched off.

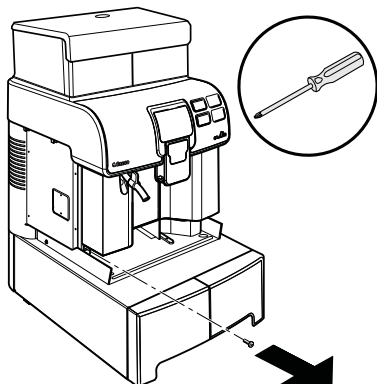
Remove the drip tray.



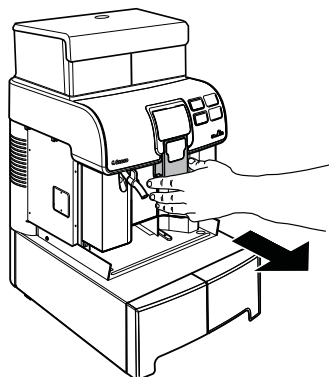
Lift the hot water wand.



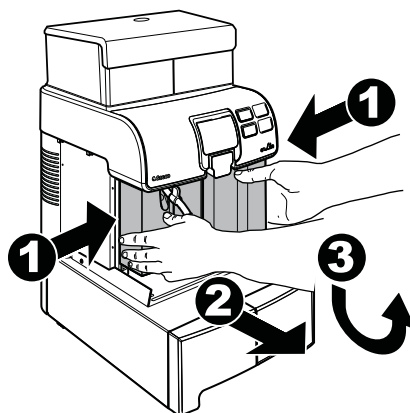
Remove the screw shown in the picture.



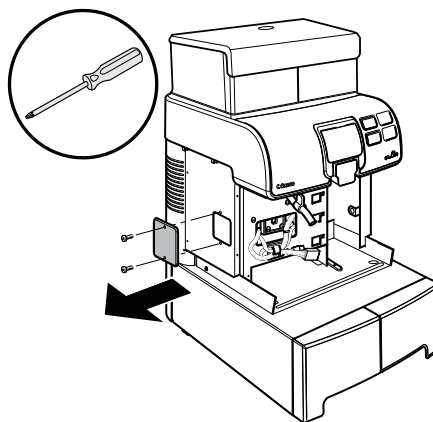
Remove the coffee dispensing spout.



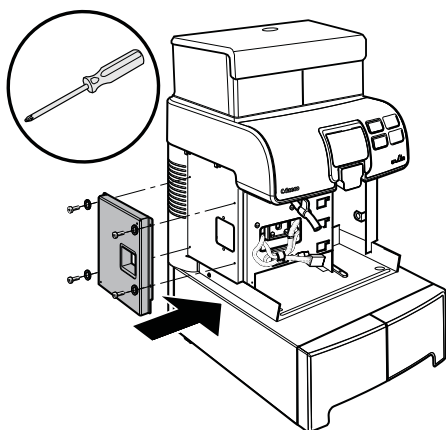
Remove the front cover by pushing on its sides to disengage the fixing elements.



Remove the lid on the left-hand side by loosening the 2 screws.

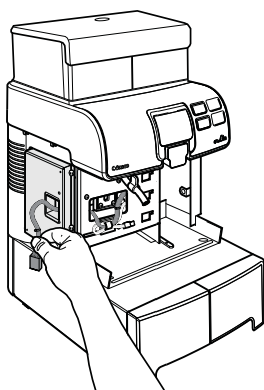


Install the spacer on the left-hand side of the machine and fix it using the 4 screws supplied.

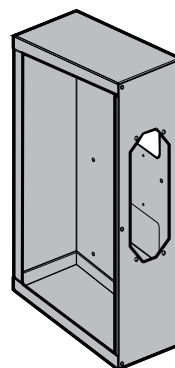


The machine has two different connectors, a square-shaped one for the "Apollo" payment system and a rectangular one to connect the coiner.

Place the wiring harnesses as shown in the figure and pass the longer one through the hole.



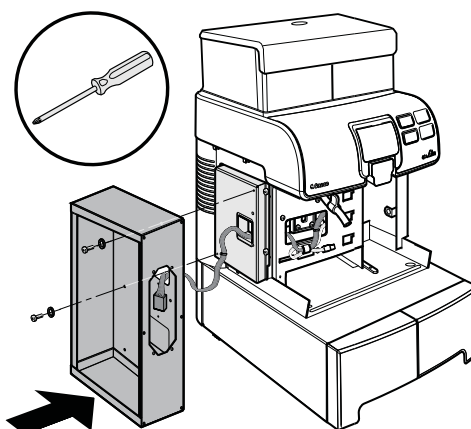
Prepare the box containing the coiner.




The box is just a container housing the coiner to ensure its proper installation and interface with the machine.

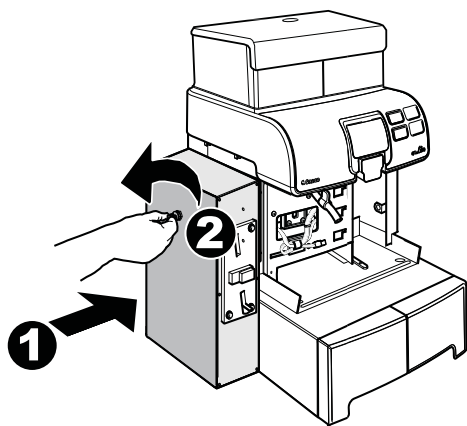
The purchase and installation of the coiner are at the service provider's expenses.

Fix the coiner box to the spacer using the 2 screws supplied.




 The connecting cable must be properly inserted in the box.

After installing the box, install the coiner inside the box as described in the instructions given in the coiner manual. After installing the coiner in the box, close the box using the key.




Insert the front cover and fix it by means of the screw previously removed. Insert the coffee dispensing spout. Reassemble the drip tray.

After installing the coiner, enable the products dispensed upon payment and set their price. Access the programming mode to carry out this procedure.


 The machine allows you to select a price line (0, 1, 2) whose associated value is set by the payment system through a dedicated software.

## 5.4.2 Installing the "Apollo" System

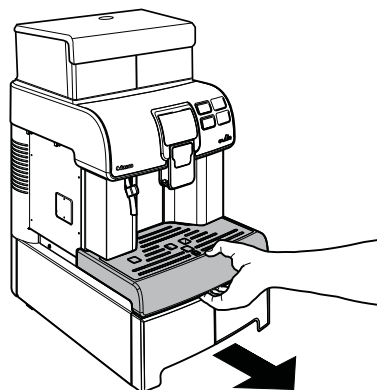
The machine has been specially conceived and designed to accommodate an "Apollo" payment system. This system allows you to use prepaid cards for product dispensing.

 The "Apollo" system must be purchased and installed by the service provider. Please refer to the "Apollo" system manual for each programming option.

Follow the instructions below to install the Apollo system:

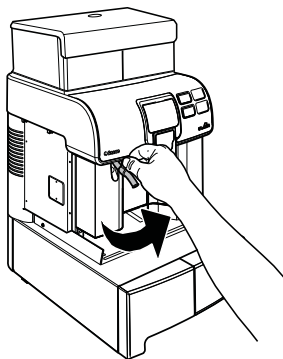
 Before carrying out the steps below, please make sure the machine is switched off.

Remove the drip tray.

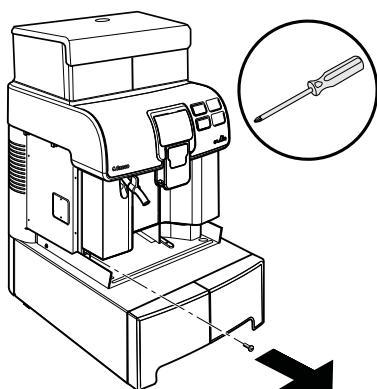




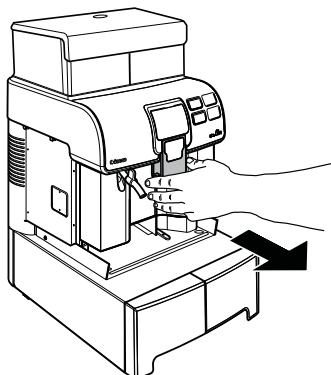
Lift the hot water wand.



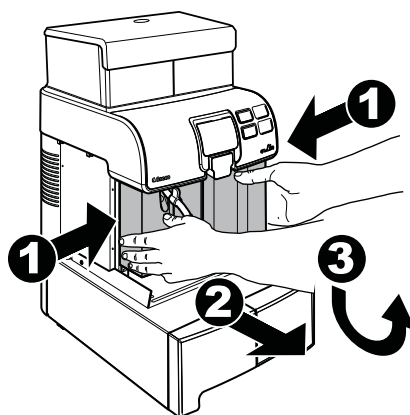
Remove the screw shown in the picture.



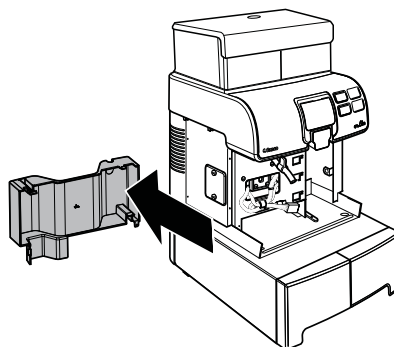
Remove the coffee dispensing spout.



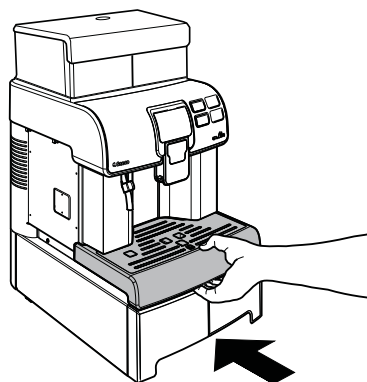
Remove the front cover by pushing on its sides to disengage the fixing elements.




Install the sensor on the inner side of the front cover. When the sensor has been installed, connect it.




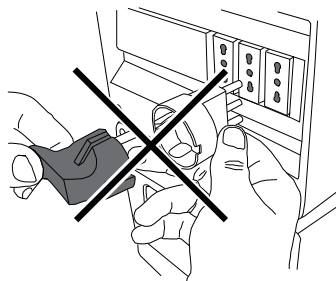
Insert the front cover and fix it by means of the screw previously removed. Insert the coffee dispensing spout. Reassemble the drip tray.




Following installation, enable the products dispensed upon payment and set their price. Access the programming mode to carry out this procedure.

 The machine allows you to select a price line (0, 1, 2) whose associated value is set by the payment system through a dedicated software.

 Do not use adapters or multi-sockets.





## 5.5 Connection to the Electric Network

 This operation must only be performed by specialised technical personnel or by the service provider.

The Maintenance Technician, who is in charge of the appliance's installation, shall make sure that:

- the power supply system complies with the safety instructions in force;
- the voltage corresponds to that indicated on the appliance data plate.

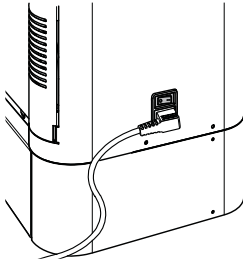
 In case of doubt, do not proceed with the installation and ask qualified and authorised personnel to accurately check the system.

 Make sure that the power cord plug is easily reachable after installation.

## 6 DESCRIPTION OF CONTROLS

### 6.1 Power button


It is located in the lower left part in the rear of the machine.  
If set to the "I" position the machine turns on (electrical functions enabled).  
If set to the "O" position the machine turns off (electrical functions disabled).




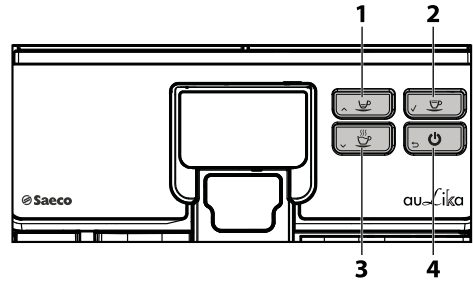
### 6.2 Display

The display shows the messages during normal operation and during the programming and maintenance phase.

### 6.3 Keypad

 The function of each button changes according to the change of the appliance phase (ordinary dispensing or programming phase).

 Each button has a double function according to the appliance state (normal operation or programming).



1	"Espresso" button
2	"Coffee" button
3	"Hot Water" button
4	"Stand-by" button

### 6.4 Button Description during Normal Operation

#### "Espresso" button

When this button is pressed, an espresso coffee is brewed.

#### "COFFEE" button

When this button is pressed, a cup of coffee is brewed.

#### "Hot Water" button

When this button is pressed, hot water is dispensed.

#### "Stand-by" button

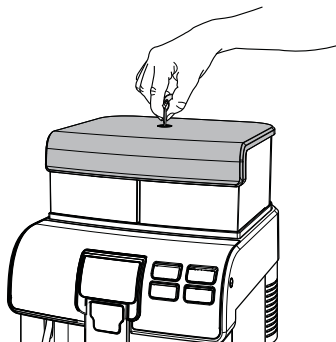
When this button is pressed, the machine Stand-by mode is activated.

## 7 SUPPLY AND START UP

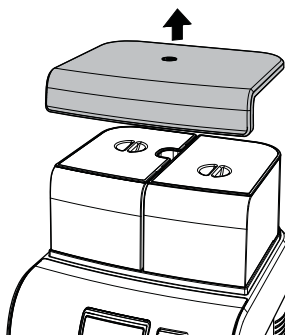
### 7.1 Opening the Upper Lid

The upper protection cover should be removed in order to fill the containers. The cover is a safety device which allows access only to authorised personnel.

Unlock the lid with the special key supplied to remove it.



After unlocking the lid, lift and remove it.




Now the water tank and the coffee bean hopper can be filled.

### 7.2 Coffee Blends

- We recommend using fresh, non-oily and medium-ground coffee.
- Use an espresso coffee blend.

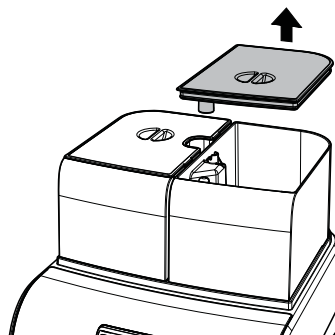
- Use the special blends for espresso machines to obtain a strong and aromatic coffee.
- Keep coffee in a cool place in an airtight sealed container.


### 7.3 Coffee Bean Supply

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

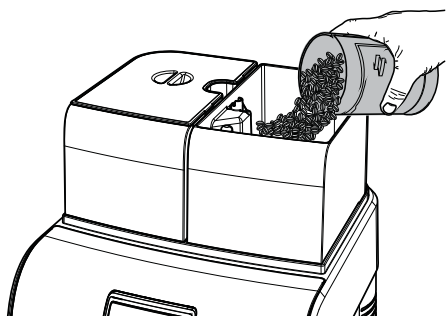
Remove the protection cover as described in section "Opening the Upper Lid".

Remove the coffee bean hopper lid.



 The coffee bean hopper may be provided with different safety features according to the regulations of the country of use of the machine.

Pour the coffee beans into the hopper.



When filling the coffee bean hopper, use sterile disposable gloves to prevent bacteriological contamination.

If the water tank is not inserted, check that no coffee beans fall into the tank compartment. If this happens, remove them to avoid any malfunctions.

Refit the coffee bean hopper lid.

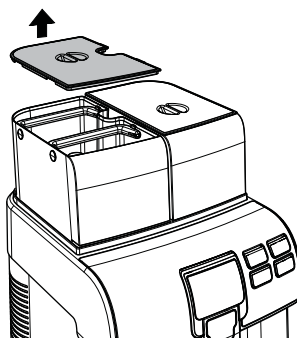
Refit the protection cover as described in section "Closing the Upper Lid".

## 7.4 Filling the Water Tank

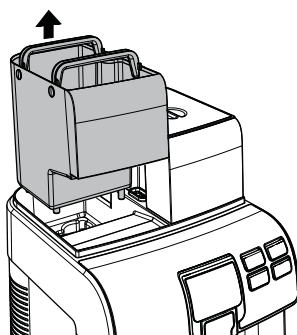
Before using the machine for the first time, wash the water tank carefully. Fill the water tank with fresh drinking water only. Hot or carbonated water, as well as other liquids, will damage the machine.

Remove the protection cover as described in section "Opening the Upper Lid".

Remove the lid from the water tank.

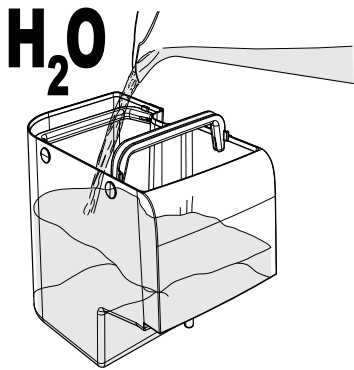



Remove the tank; lift it using the inside handles.

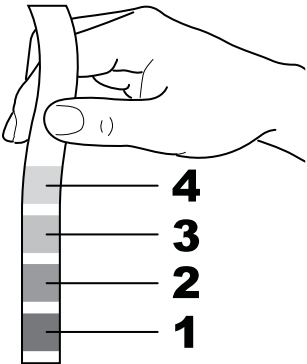


Rinse and fill it with fresh water; do not exceed the level (MAX) indicated on the tank.

Check how many squares change colour and then consult the table.



 When filling the water tank, use sterile disposable gloves to prevent bacteriological contamination.



The numbers correspond to the settings indicated in the following machine adjustments.

1	HARDNESS 1 (very soft)
2	HARDNESS 2 (soft)
3	HARDNESS 3 (medium)
4	HARDNESS 4 (hard)

Switch to programming mode as described in section "Access to the Programming Menu".


Insert the water tank back into its seat and refit the lid.

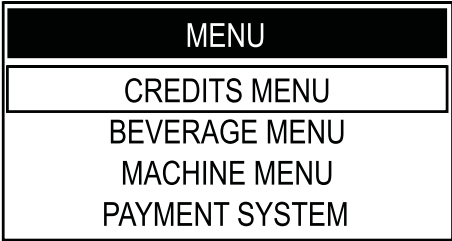
Refit the protection cover as described in section "Closing the Upper Lid".

**7.5 Measuring and Adjusting Water Hardness**

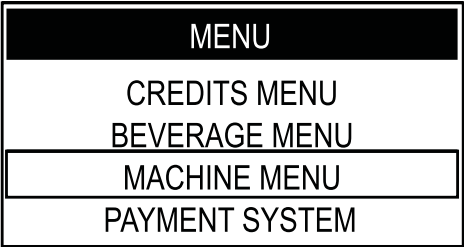
Measuring water hardness is very important in order to correctly manage the "INTENZA+" filter and the frequency with which the machine must be descaled.

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

 the test strip is only valid for one measurement.



To select the "MACHINE MENU" option, press the "Hot Water" button.



Press the "Coffee" button to access.

MACHINE MENU
GENERAL MENU
DISPLAY MENU
WATER MENU
MAINTENANCE


Press the "Hot Water" button until the "WATER MENU" option can be selected.

MACHINE MENU
GENERAL MENU
DISPLAY MENU
WATER MENU
MAINTENANCE

Press the "Coffee" button to access.

WATER MENU
HARDNESS
ENABLE FILTER
ACTIVATE FILTER

Press the "Coffee" button to enter the "HARDNESS" menu.

 The machine is supplied with standard adjustments, suitable for most uses.

HARDNESS
1
2
3
4


Press the "Hot Water" button to increase the value or the "Espresso" button to decrease the value.

Press the "Coffee" button to confirm the selected change.

After adjusting water hardness, install the filter (Intenza+) as described in the following section. Exit programming mode as described in section "Button Description in Programming Mode".

## 7.6 "INTENZA+" Water Filter

Water is a key element for a good espresso coffee. Therefore, it should always be filtered in a professional manner. That is why all Saeco machines can be equipped with the INTENZA+ filter. This filter is easy to use and its sophisticated technology is effective in preventing limescale build-up. This way, water will always be perfect and will give a much more intense aroma to your espresso coffee.

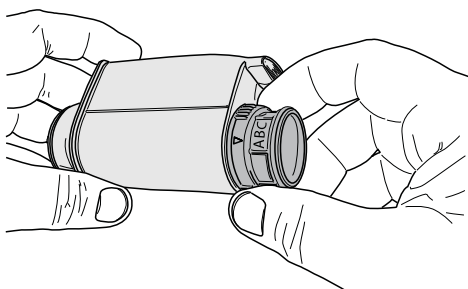
 The anti-scale filter should be replaced whenever indicated by the machine. Before descaling, remove the anti-scale filter from the water tank.



Measuring water hardness is very important in order to correctly manage the "INTENZA+" water filter and the frequency with which the machine must be descaled.

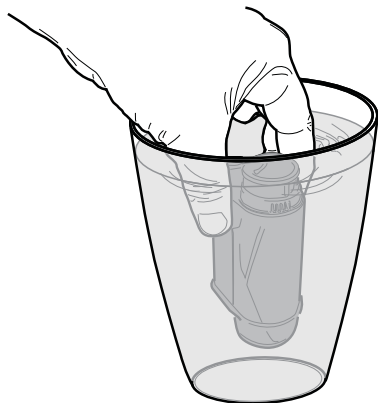
Remove the "INTENZA+" water filter from its packaging. The filter should be set according to the measurements performed to set water hardness.

Use the water hardness test strip provided with the machine. Set the "Intenza Aroma System" as specified on the filter package (see section "Measuring and Adjusting Water Hardness").



<b>A</b>	Soft water
<b>B</b>	Hard water (standard)
<b>C</b>	Very hard water

Immerse the "INTENZA+" water filter vertically in cold water (with the opening positioned upwards) and gently press its sides to let the air bubbles out.



Switch to programming mode as described in section "Access to the Programming Menu".

MENU
CREDITS MENU
BEVERAGE MENU
MACHINE MENU
PAYMENT SYSTEM

To select the "MACHINE MENU" option, press the "Hot Water" button.

MENU
CREDITS MENU
BEVERAGE MENU
MACHINE MENU
PAYMENT SYSTEM

Press the "Coffee" button to access.

MACHINE MENU
GENERAL MENU
DISPLAY MENU
WATER MENU
MAINTENANCE

Press the "Hot Water" button until the "WATER MENU" option can be selected.

MACHINE MENU
GENERAL MENU
DISPLAY MENU
WATER MENU
MAINTENANCE




Press the "Coffee" button to access.

Press the "Hot Water" button until the "ACTIVATE FILTER" option can be selected.

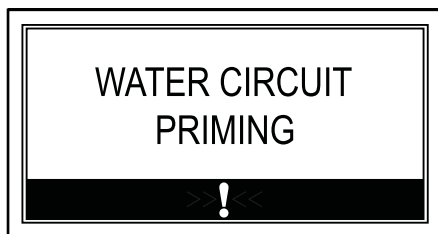


Press the "Coffee" button to access.

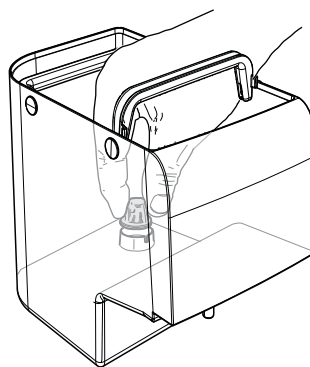


 To exit the procedure, press the "Stand-by" button.

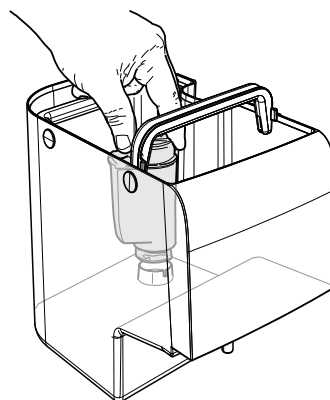
Press the "Coffee" button to continue.



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



Put the filter into the empty tank. Press it to its limit stop.



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

Press the "Coffee" button to confirm the introduction of the new filter.

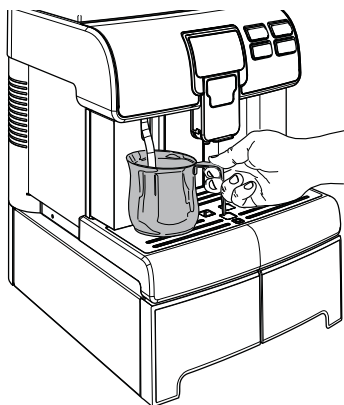


Remove and empty the drip tray.

When the drip tray is empty, refit it in the machine and press the "Coffee" button to confirm that the procedure has been completed.

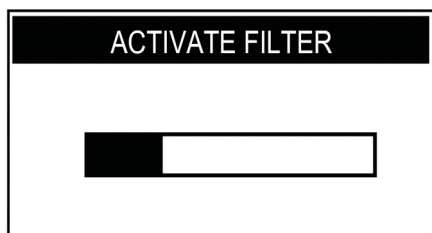


Place a large container under the hot water wand.



Press the "Coffee" button to confirm.

Wait until the machine stops dispensing the necessary water to activate the filter.



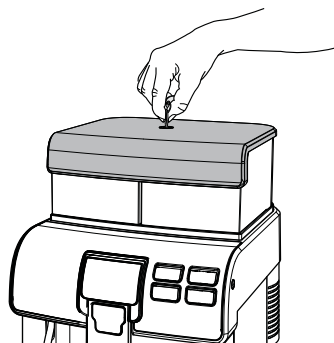
At the end of the cycle, remove the container previously placed under the hot water wand.



At the end of the procedure the display automatically returns to the product dispensing page. If there is no water filter, insert the small white filter previously removed into the water tank.

## 7.7 Closing the Upper Lid

After refilling and during normal operation, the upper protection cover must always be fitted and locked using the special key in order to prevent access to unauthorised people. In order to lock the upper lid, position it and close it using the special key supplied.



## 7.8 Coffee Grind Adjustment



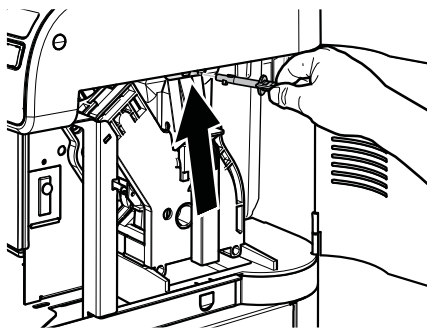
Do not pour ground and/or instant coffee into the coffee bean hopper. Do not put any material other than coffee beans into the hopper.

⚠ The coffee grinder contains moving parts that may be dangerous. Do not insert fingers and/or other objects.

⚠ 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.

The machine allows the coffee grind to be slightly adjusted in order to adapt it to the kind of coffee used. For any adjustments, use the lever located on the inner side of the service compartment.

With the machine turned on, open the service compartment door by using the appropriate key. Disable the safety microswitch by inserting the key as shown in the figure.

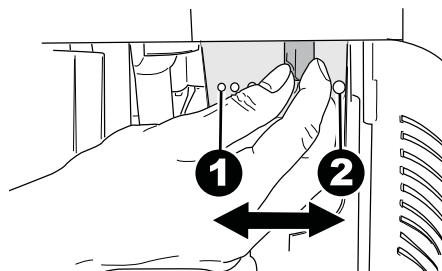


⚠ Disabling the safety microswitch entails a danger for the operator to come into contact with the moving parts of the appliance.

⚠ Enable the safety device again as soon as the adjustment has been completed.

Turn the lever by only one notch at a time during the grinding phase. Brew 2-3 cups of coffee to verify changes in grind. The reference marks indicate the grind setting. There are different grind settings to choose from with the following references:


- 1 - Fine grind
- 2 - Coarse grind



## 7.9 Adjusting the "Aroma" - Amount of Ground Coffee

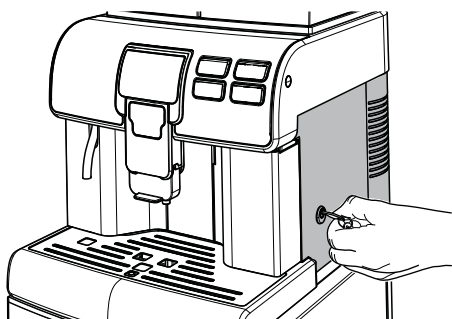
The machine allows you to program the amount of coffee to be ground for preparing each cup of coffee.

⚠ DO NOT change the coffee dose if the pre-grinding option is active (set on "ON").

 The Aroma adjusting lever must only be turned when the coffee grinder is stopped. The adjustment must be performed before brewing coffee.

For any adjustments, use the lever located on the inner side of the service compartment.

Open the service compartment door with the appropriate key.

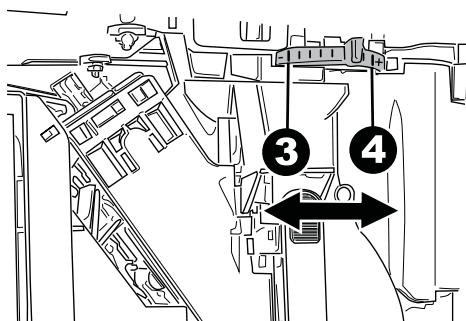


The reference marks indicate the amount of ground coffee which has been set.

You can set different amounts with the following references:

3 - Minimum coffee amount (about 7 grams)

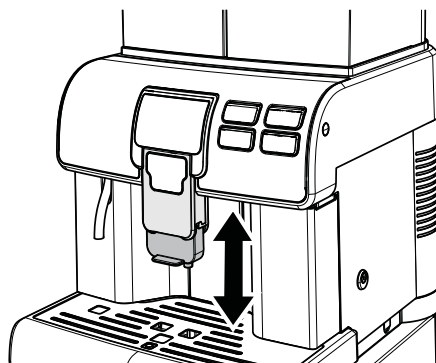
4 - Maximum coffee amount (about 11 grams)



## 7.10 Adjusting the Coffee Dispensing Spout

Most of the cups available on the market can be used with this coffee machine.

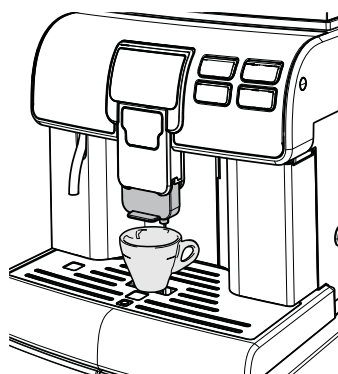
The height of the dispensing spout can be adjusted to better fit the dimensions of the cups that you wish to use.



Manually move the dispensing spout up or down to adjust its height.

The recommended positions are:

- When using small cups.



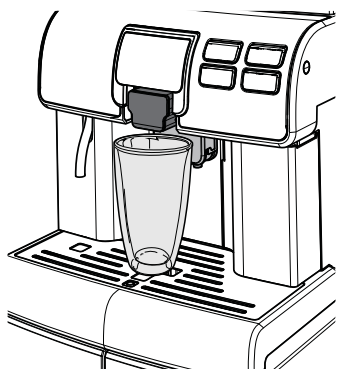
- For the use of large cups.



Two cups can be placed under the dispensing spout to brew two cups of coffee at the same time.

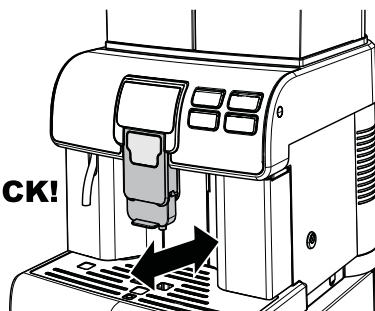


If you want to use tall glasses or mugs, push the dispensing spout to its limit stop. In this case, you can just brew one product at a time.



Before brewing any product and/or when bringing the dispensing spout back to its normal position, ensure that it is correctly positioned. This can be evidenced by the **CLICK** indicating correct positioning.

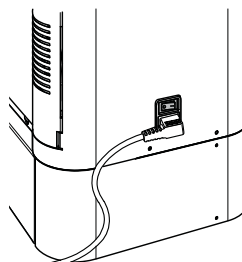
**CLICK!**



Otherwise, some product might leak out of the dispensing spout.

## 7.11 Turning on/off the Machine

The machine can be turned on/off by pressing the button located to the rear of the machine.



## 7.12 Setting the Language (Upon First Use)

At first start-up, the desired display language of the messages must be selected and stored. This allows the beverage parameters to be adjusted to the specific taste of the country where the machine is in use.



Select the language by pressing the "Hot Water" button or the "Espresso" button.

Press the "Coffee" button to store the language.

The machine starts the system warm-up.



Upon first use, once warm-up has been completed, the machine primes the circuit and performs a rinse cycle of the internal circuits. During this process, a small amount of water is dispensed. Wait for this cycle to be completed.

## 7.13 First Use - Use after a Long Period of Inactivity

Refill the machine (follow the instructions above).

Connect the plug of the appliance to the mains (see section "Connection to the Electric Network").

For a perfect Espresso: rinse the coffee circuit if using the machine for the first time or after a long period of inactivity.

These simple operations will allow you to always brew excellent coffee.

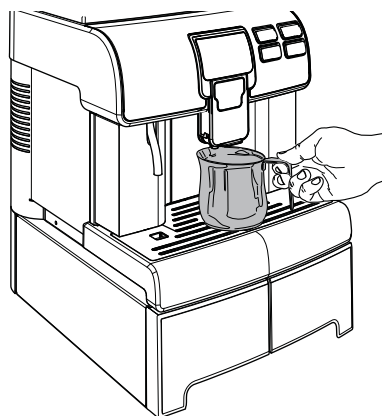
They have to be performed:

- at first start-up;
- when the machine remains inactive for a long time (more than 2 weeks).

### 7.13.1 After a Period of Inactivity

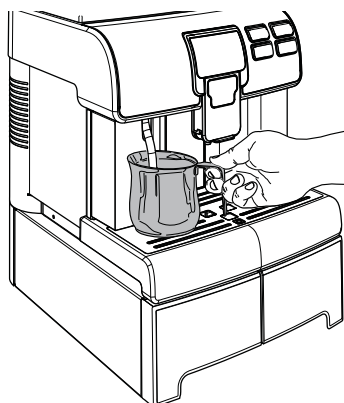
Empty the water tank, wash and rinse it and fill it with fresh water (see section "Filling the Water Tank").

Place a large container under the dispensing spout.



Press the "Coffee" button to start brewing. The machine starts brewing coffee from the dispensing spout. Wait until brewing has been completed and empty the container. Repeat the brewing process 3 times.

Place a container under the hot water wand.



Press the "Hot Water" button to start dispensing HOT WATER.

When the hot water dispensing procedure has been completed, empty the container.


The machine is now ready for use.


## 7.14 Washing the Parts coming into Contact with Food

Rinse all the parts coming into contact with food.

- Thoroughly wash your hands.
- Prepare a chlorine-based, antibacterial disinfecting solution (the products can be purchased at the chemist's) following the concentrations indicated on the product.
- Remove all product containers from the appliance.
- Remove the container lids and product chutes. Immerse all these parts in the previously prepared solution.


## 7.15 Using the Appliance


 Before using the machine, read this manual carefully and make sure users are familiar with the machine.


 After the machine has not been used for a certain time, it is recommended to read section "First Use - Use after a Long Period of Inactivity" again, before using the module again.

The beverage selection modes are indicated in chapter "Operation and Use".

## 8 PROGRAMMING MENU

 This chapter contains instructions on how to set and change the programming parameters of the appliance.

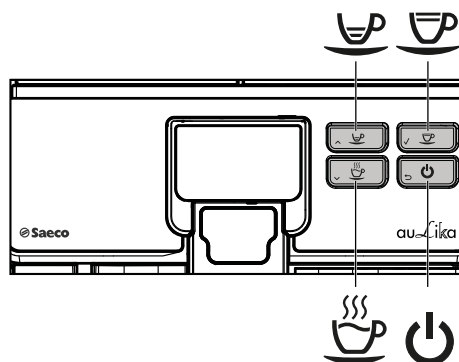
 Therefore it is necessary to carefully read it and to understand the exact sequence of operations before performing them.









 All the operations described in this chapter must be performed exclusively by the service provider or a specialised technician, who shall organise all the operating steps and use only suitable means to ensure strict compliance with the safety regulations in force.

The specialised technician or the service provider can change some of the machine operating parameters to suit the needs of the users.

### 8.1 Button Description in Programming Mode

Use the buttons described below to scroll the appliance menus.



			
			
<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>

#### Button 1: Coffee Function (OK)

This button allows you to:

- select the function to display;
- confirm the parameter/value when it is made editable.

#### Button 2: Stand-by Function (ESC)

This button allows you to exit without changing the parameter edited or selected.





press it repeatedly to exit programming mode.

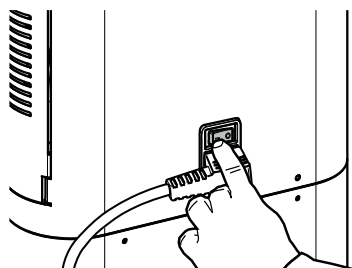
### Button 3: Espresso

#### Up function

This button allows you to:

- browse the pages within a menu;
- change the parameters when they are made editable using the "OK" button.

- Turn on the machine using the power button and...



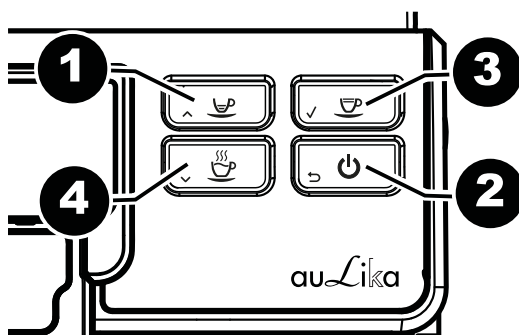
### Button 4: Hot Water

#### Down function

This button allows you to:

- browse the pages within a menu;
- change the parameters when they are made editable using the "OK" button.

- ...while the machine checks the functions, press the buttons in the following sequence.



## 8.2 Service Provider Programming

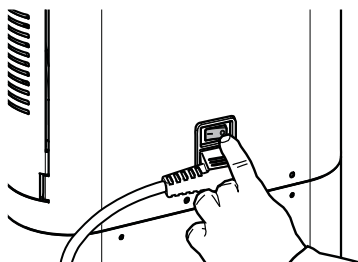
The structure of the programming menu is indicated in section "Structure of the Programming Menu".

The section "Description of Messages in the Programming Menu" describes all the items in the programming menu.

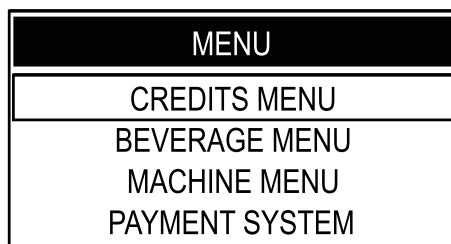
### 8.2.1 Access to the Programming Menu


Proceed as follows to access programming mode.


- Turn off the machine using the power button.





- If the sequence was entered correctly, the programming menu will open.

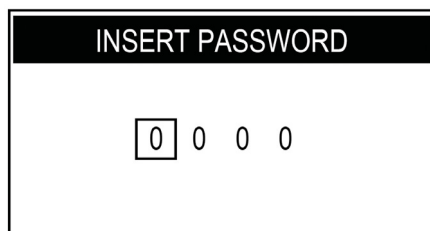


 The above mentioned procedure can be used to access the programming menu also when the machine is still cold and has not reached operating temperature; To execute certain programmes (e.g. DESCALING), the machine will manage the procedure automatically and warm up according to the manufacturer's settings.

 After 3 minutes of inactivity, the machine will exit programming mode and return to standard operating mode.

 The menus should be PASSWORD-protected.

 The PASSWORD will not be requested if set on the default value (0000). It should be changed upon first use to prevent unauthorised access. After this change, the password must be entered each time the display shows:



Refer to section "Password Setting" to set the PASSWORD; this section describes how to set it.

8.2.2      **Structure of the  
Programming Menu**

This menu allows you to manage certain machine operation parameters.  
The main items of the programming menu are:

MENU ITEM
• Credits Menu
• Add Credits
• Reset Credits
• Show Credits
• Credit Control
• Beverage Menu
• Espresso
• Prebrewing
• Coffee temperature
• Coffee Length
• Default
• Coffee
• Prebrewing
• Coffee temperature
• Coffee Length
• Default
• Hot Water
• Water Quantity
• Default
• Counters
• Espresso
• Coffee
• Hot Water
• Counters Reset
• Machine Menu
• General Menu

• Tone
• Ecomode
• Stand-by Settings
• Self Learning
• Coffee Ground Manage
• Coffee grounds drawer full alarm
• Coffee Grounds
• Pre Grinding
• Set Temperature Offset
• Set Password
• Display Menu
• Language
• Brightness
• Contrast
• Display Logo
• Standard
• Bean
• Custom
• Water Menu
• Hardness
• Enable Filter
• Activate Filter
• Maintenance
• Brew Group Clean
• DESCALING
• Start Descale
• Descale Warning
• Factory settings
• Payment System Menu
• Decount system
• Price Menu

MENU ITEM
. Espresso
. Coffee
. Hot Water

## 8.2.3 Description of Messages in the Programming Menu

MENU ITEM	Description
. Credits Menu	This menu allows you to manage the machine credits to avoid undesired product brewing. Credit management is not active for hot water dispensing.
. Add Credits	This function allows you to add credits to the machine.
. Reset Credits	This function allows you to reset all the credits in the machine.
. Show Credits	This function allows the credits to be displayed on the main page. NOTE: the "CREDIT CONTROL" function must be enabled, otherwise the machine does not display the credits, regardless of the selected parameter.
. Off	To disable credit display. NOTE: the credit number is always displayed when the minimum level of 30 credits is reached, in order for the user to contact the service provider.
. On	To enable credit display.
. Credit Control	This function activates the credit control.
. Off	This function disables the credit control operation.
. On	This function enables the credit control operation.
. Beverage Menu	To manage beverage brewing.
. Espresso	To manage espresso coffee brewing parameters.
. Prebrewing	Pre-brewing: coffee is slightly dampened before brewing so as to bring out the full aroma of the coffee that acquires an excellent taste.
. Off	pre-brewing is not performed.
. Low	active.
. High	longer in order to bring out the coffee taste.
. Coffee temperature	This section allows the coffee brewing temperature to be programmed.
. Low	low temperature.

MENU ITEM	Description
• Normal	standard temperature.
• High	high temperature.
• Coffee Length	This section allows you to program the amount of coffee to be brewed for each selected beverage. The bar allows you to set the exact amount of coffee to be brewed (the value is measured in turbine pulses).
• Default	The original standard values assigned by the manufacturer to each beverage can be reset, according to the selected language. After selecting this function, the customised individual beverage settings are deleted.
• Coffee	To manage coffee brewing parameters.
• Prebrewing	Pre-brewing: coffee is slightly dampened before brewing so as to bring out the full aroma of the coffee that acquires an excellent taste.
• Off	pre-brewing is not performed.
• Low	active.
• High	longer in order to bring out the coffee taste.
• Coffee temperature	This section allows the coffee brewing temperature to be programmed.
• Low	low temperature.
• Normal	standard temperature.
• High	high temperature.
• Coffee Length	This section allows you to program the amount of coffee to be brewed for each selected beverage. The bar allows you to set the exact amount of coffee to be brewed (the value is measured in turbine pulses).
• Default	The original standard values assigned by the manufacturer to each beverage can be reset, according to the selected language. After selecting this function, the customised individual beverage settings are deleted.
• Hot Water	To manage hot water dispensing parameters.
• Water Quantity	These settings are valid only for programming hot water dispensing. This section allows you to set the amount of water to be dispensed when pressing the corresponding button. The bar allows you to set the exact amount of water to be dispensed (the value is measured in turbine pulses).

MENU ITEM	Description
. Default	The original standard values assigned by the manufacturer to each beverage can be reset, according to the selected language. After selecting this function, the customised individual beverage settings are deleted.
. Counters	To access individual beverage counters management.
. Espresso	No. of espresso coffee cups brewed from the last RESET.
. Coffee	No. of coffee cups brewed from the last RESET.
. Hot Water	No. of hot water cups dispensed from the last RESET.
. Counters Reset	To reset all the brewed beverage counters.
. Machine Menu	This menu manages general machine operation and maintenance parameters.
. General Menu	To change the machine operating settings.
. Tone	This function allows you to activate/deactivate the acoustic alarms.
. Off	To deactivate the acoustic alarms
. On	To activate the acoustic alarms
. Ecomode	This function manages the activation of the machine boiler in order to save energy. The function is set by default to «OFF».
. Off	This function activates the boiler at every machine start-up to allow instant preparation of all products. In this mode, the power consumption is higher because the machine is always ready for use.
. On	The machine saves energy.
. Stand-by Settings	To set the time interval for the machine to go into stand-by mode after the last brewing. The default time value is «after 60 minutes».

MENU ITEM	Description
• 15 minutes	Once the set time has elapsed, the machine goes into stand-by mode. Press any button to turn the machine back on. After performing the function diagnostics and the warm-up phase, the machine is again ready for use. When this parameter is set to "OFF", the machine stays active.
• 30 minutes	
• 60 minutes	
• 180 minutes	
• Off	
• Self Learning	To activate the beverage length self-learning function.
• Off	With this setting, self-learning is disabled.
• On	With this setting, self-learning is enabled; hold a button pressed for 3 seconds to start the automatic beverage length learning cycle.
• Coffee Ground Manage	This function allows you to manage the coffee grounds produced by the machine.
• Coffee grounds drawer full alarm	It is possible to set the machine so that it alerts the user when the coffee grounds drawer needs to be emptied as it has reached the maximum number of grounds set under the "Coffee Grounds" function.
• Off	alarm disabled
• On	alarm enabled
• Coffee Grounds	You can set the maximum number of grounds that the drawer can contain before requiring to be emptied.
• Pre Grinding	To activate the pre-grinding function for a coffee yet to be selected in order to speed up coffee brewing time.
• Off	With this setting, the pre-grinding function is disabled.
• On	With this setting, the pre-grinding function is enabled; the first time it is used, the machine grinds the selected coffee as well as the one that will be selected at a later stage, so as to instantly brew the next coffee.
• Set Temperature Offset	It is possible to increase/decrease the coffee temperature.
• Set Password	To set the access PASSWORD for machine programming. NOTE if the PASSWORD is set to (0000), it will not be requested upon access. If the PASSWORD is forgotten, a restoring procedure must be started. Please contact customer service.
• Display Menu	With this menu, the menu language and the display brightness and contrast can be set.



MENU ITEM	Description
. Language	This setting is crucial for correctly adjusting the parameters of the machine according to the country where the machine is used. The currently selected language is displayed. The language can be changed with the correct controls.
. Brightness	To set the correct display brightness according to room illumination.
. Contrast	To set the correct display contrast according to room illumination.
. Display Logo	To display the chosen logo during certain stages of machine use:
. Standard	The standard logo is displayed.
. Bean	Coffee beans are displayed as the logo.
. Custom	A customized logo is displayed. The logo can only be customized using the dedicated tool to be requested to the manufacturer.
. Water Menu	This menu allows the correct water parameters for coffee brewing to be set.
. Hardness	To change the machine water hardness setting. With the "Hardness" function you can adjust your machine to the level of hardness of the water you use, so that the machine will request descaling at the right time. Measure water hardness as shown in section "Measuring and Adjusting Water Hardness".
. Enable Filter	To activate/deactivate the water filter replacement warning. By activating this function, the machine notifies the user when the water filter should be replaced.
. Off	Warning disabled.
. On	Warning enabled (this value is automatically set when the filter is activated).
. Activate Filter	To activate the filter after its installation or replacement. Refer to section ""INTENZA+" Water Filter" to correctly install and/or replace it.
. Maintenance	This menu allows all the functions for correct machine maintenance to be set.
. Brew Group Clean	This function allows you to perform the brew group wash cycle (see section "Brew Group Cleaning with the "Coffee Oil Remover"").
. DESCALING	This function allows you to perform the descaling cycle (see section "Descaling").
. Start Descale	This function starts the descaling cycle as described in the relevant section.
. Descale Warning	This function activates the display warning message indicating that the machine should be descaled.

MENU ITEM	Description
• Off	With this setting, the warning message is disabled.
• On	With this setting, the warning message is enabled; the message is displayed when the machine needs to be descaled.
• Factory settings	This function allows all factory settings to be restored. NOTE: this section allows the factory settings of the machine menu personal settings to be restored.
• Payment System Menu	This menu allows you to enable a decount payment system (Apollo-type decreasing credit) and set up the beverage price lines
Decount system	This menu allows you to enable/disable a decount payment system. If enabled, the price lines in the price menu are two (0: free product, 1: product that can only be dispensed once the amount (1) set in the decount system has been reached. If disabled, the menu prices are 3 and are managed by a "dual price" coiner.
• Price Menu	This menu allows you to set the price of the products that the machine can dispense. NOTE: Price management is the same for all products. For each product, the machine detects 3 price lines: 0: free product (no payment is required); 1: product that can only be dispensed once the amount (1) shown on the coiner has been reached; 2: product that can only be dispensed once the amount (2) shown on the coiner (normally higher than amount 1) has been reached. Prices must be managed on the coiner or on the "Rfid" system as described in the relevant manuals, and cannot be controlled by the machine.
• Espresso	To manage the price of espresso.
• Coffee	To manage the price of coffee.
• Hot Water	To manage the price of hot water.

## 8.2.4 Password setting

The PASSWORD must be set by the service provider in order to prevent access by unauthorised personnel who could change the machine settings and cause malfunctions.

To set the PASSWORD, proceed as follows:

Switch to programming mode as described in section "Access to the Programming Menu".

MENU
CREDITS MENU
BEVERAGE MENU
MACHINE MENU
PAYMENT SYSTEM

To select the "MACHINE MENU" option, press the "Hot Water" button.

MENU
CREDITS MENU
BEVERAGE MENU
MACHINE MENU
PAYMENT SYSTEM

Press the "Coffee" button to access.

MACHINE MENU
GENERAL MENU
DISPLAY MENU
WATER MENU
MAINTENANCE

Press the "Coffee" button to enter the "GENERAL MENU".

GENERAL MENU
COFFEE GROUND MANAGE
PRE GRINDING
SET PASSWORD

To select the "SET PASSWORD" option, press the "Hot Water" button. Press the "Coffee" button to access.

SET PASSWORD
0 0 0 0

Now the PASSWORD can be set.

Press the "Hot Water" button or the "Espresso" button to set the desired number.

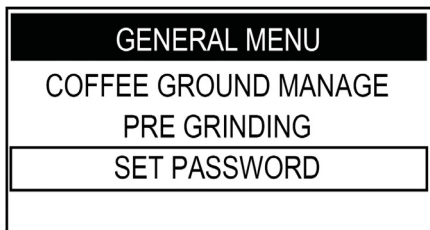
Press the "Coffee" button to confirm the highlighted number and to move on to the next number.

Carry out the procedures described in the previous steps to set the chosen numbers.

Here is an example that explains the procedure.


SET PASSWORD
5 1 8 3


When the "Coffee" button is pressed on the last number, the machine stores the code and displays the following page.




Press the "Stand-by" button several times to exit; From now on the PASSWORD will always be required to access the menus.


## 9 OPERATION AND USE


 The use by children older than 8 years or by persons with reduced physical, mental or sensory abilities or with lack of experience and skills is allowed, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.


 Children must not play with the appliance. Children must not carry out any cleaning and maintenance operations without being monitored.

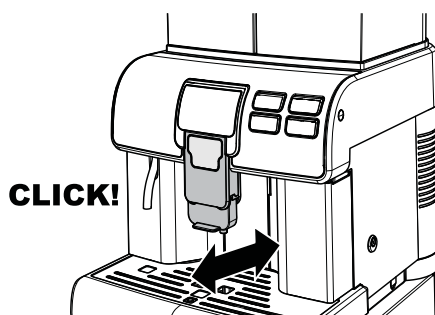
 For hygienic reasons, after the machine has not been used for a long time, it is recommended to thoroughly rinse the circuit.

### 9.1 Turning on the Machine

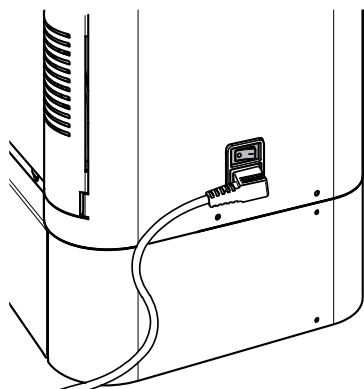
 Connection to the power supply should be carried out exclusively by the service provider!

 Ensure that the upper lid is always locked.

 Check that the dispensing spout is correctly installed. Move it horizontally until you hear the CLICK indicating correct positioning. Otherwise, some product might leak out of the dispensing spout.



Before turning on the machine, ensure that the plug is correctly inserted in the power socket. To turn on the machine, move the power button on the back of the machine to "I".



After carrying out a check cycle, the machine goes into stand-by mode. During this phase, the "Stand-by" button is flashing. To turn on the machine simply press the "Stand-by" button.

Once warm-up has been completed, the machine performs a rinse cycle of the internal circuits. A small amount of water is dispensed during this process. Wait for this cycle to be completed.

The machine may feature a payment system installed by the service provider.

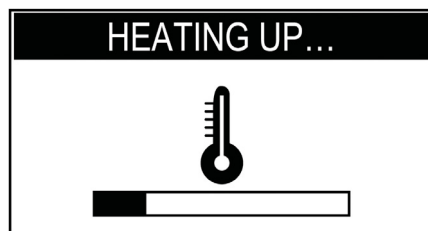
If some or all of the machine buttons are off after the preparation steps, the corresponding products can only be dispensed after paying the vend price.

Pay the vend price before dispensing any beverage.

Prices are set independently by the service provider.

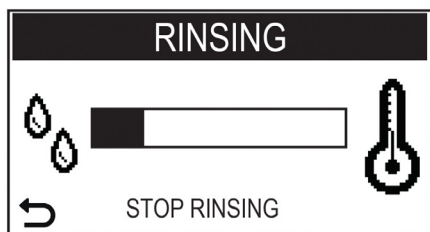
## 9.2 Warm-up and Rinsing


Upon start-up, the machine activates the warm-up phase. Wait until it is completed.




The progress bar indicates that the machine is heating up the system.

Once warm-up has been completed, the machine performs a rinse cycle of the internal circuits.



 The progress bar indicates that the machine is performing the rinse cycle of the system.


A small amount of water is dispensed. Wait until the cycle is completed.

 The cycle can be stopped by pressing the "Stand-by" button.

Then the machine is ready for use.



When the logo is displayed, the machine is ready for use.

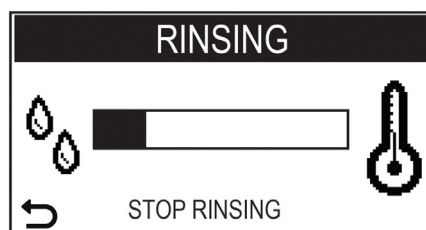
 If the machine is used for the first time or after a long period of inactivity, contact the Service Provider to start it up.

### 9.3 Rinse/Self-Cleaning Cycle

This cycle allows the internal coffee circuits to be rinsed with fresh water. The cycle is carried out:

- At machine start-up (with cold boiler);
- After priming the circuit (with cold boiler);
- During the Stand-by preparation phase (if at least one coffee-based product has been brewed);
- When turning off the machine after pressing the "Stand-by" button (if at least a coffee product has been brewed).


A small amount of water will be dispensed to rinse and heat all the machine parts. This icon is displayed.



Wait for this cycle to be completed automatically. the dispensing process can be stopped by pressing the "Stand-by" button.

## 9.4 Eco-friendly: Stand-by

The machine is designed for energy saving. The machine automatically turns off after 60 minutes of inactivity. The machine automatically turns off according to the settings of the programming menu described in chapter "Programming Menu".

 During the turn-off phase, the machine will perform a rinse cycle if a coffee product has been brewed. Time can be programmed according to your needs (see instructions in chapter "Programming Menu").


Simply press a button on the control panel to restart the machine (if the power button is set to "I"). In this case the machine will go through the rinse cycle only if the boiler is cold.

## 9.5 Payment Systems

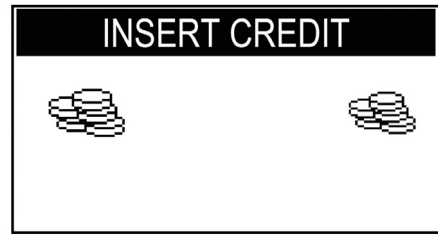
The coffee machine can be equipped with a payment system managed directly by the service provider. When the payment system is installed, beverage dispensing can be subject to payment.

When the machine is ready, the buttons for dispensing free beverages are lit, while the buttons for dispensing beverages upon payment are off.

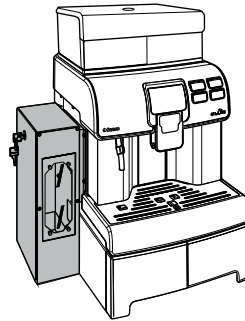
Payment can be made either through the coiner or by magnetic card. Once the price has been paid, the button lights up and beverage dispensing is enabled.

 The "Stand-by" button is lit even if there is only one free product among the available ones.


In any case, if a product requiring payment is selected before paying the full price, the following icon appears:



### 9.5.1 With Coiner



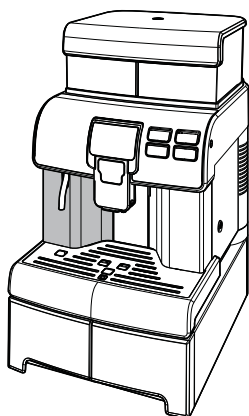
Before dispensing any beverage, insert coins until you meet the price set by the service provider.

 The service provider manages product prices and which coins may be used, and is to provide all appropriate information.


### 9.5.2 With Magnetic Card

Before dispensing any beverage, move the card close to the front panel of the machine (see figure).





The machine reads the credit in the card and enables beverage dispensing.

 **Danger of burning!** The hot water wand may be hot.

## 9.6 Brewing Coffee

To brew coffee, press and release:  
the "Espresso" button for an espresso;  
or the "Coffee" button for a cup of coffee;

Then the brewing cycle starts:  
Press the desired button once to brew 1 cup of coffee.

Press the desired button twice consecutively to brew 2 cups of coffee.




To brew 2 coffees, the machine automatically grinds and doses the correct amount of coffee. Brewing two cups of coffee requires two grinding cycles and two brewing cycles, which the machine carries out automatically.

Once the prebrewing cycle has been completed, coffee begins to come out of the dispensing spout. Coffee brewing stops automatically when the preset level is reached. it is nevertheless possible to interrupt the coffee brewing by pressing the "Stand-by" button.

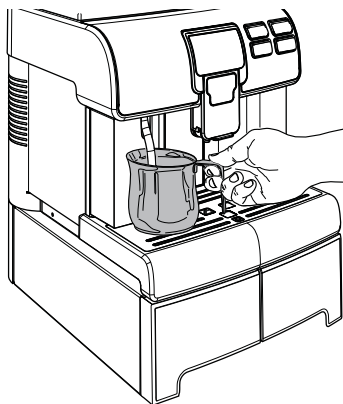


The machine is adjusted to brew a true Italian espresso coffee. This feature may slightly lengthen the brewing time, allowing the intense coffee flavour to fully develop.

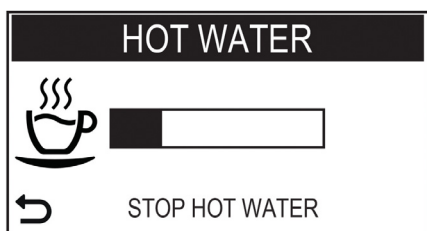
## 9.7 Hot Water Dispensing

 **Danger of burning!**  
Dispensing may be preceded by small jets of hot water. The hot water wand may reach high temperatures.


Place a container under the hot water wand.



Press the "Hot Water" button to start dispensing hot water through the wand.



After dispensing, remove the container with hot water.

 The dispensing process can be stopped by pressing the "Stand-by" button.

## 9.8 Adjusting Brewed Products

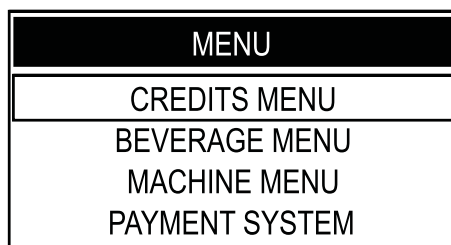
The machine allows you to adjust the product length according to your needs and to the type of cup used. The product length in the cup or glass can be set by two methods:

- Numeric Method
- Visual Method

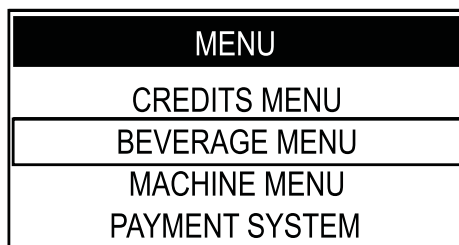
### 9.8.1 Numeric Method

To set the length with this method, enter the "BEVERAGE MENU" and program each available beverage using the keypad. This system requires the user to carry out a subsequent check of the actual quantity of product brewed in the cup. The procedure for programming an espresso, with detailed operating sequences, is explained as an example.

Switch to programming mode as described in section "Access to the Programming Menu".



To select the "BEVERAGE MENU" option, press the "Hot Water" button.



Press the "Coffee" button to access.

BEVERAGE MENU
ESPRESSO
COFFEE
HOT WATER
COUNTERS

Select the "ESPRESSO" option. Press the "Coffee" button to access.

ESPRESSO
PREBREWING
COFFEE TEMPERATURE
COFFEE LENGTH
DEFAULT

Press the "Coffee" button to access the "PREBREWING" menu.

PREBREWING
OFF
LOW
HIGH

Press the "Hot Water" button or the "Espresso" button to select the desired value. Then press the "Coffee" button to confirm and exit.

Press the "Hot Water" button to select the "COFFEE TEMPERATURE" menu.

ESPRESSO
PREBREWING
COFFEE TEMPERATURE
COFFEE LENGTH
DEFAULT

Press the "Coffee" button to access.

COFFEE TEMPERATURE
LOW
NORMAL
HIGH

Press the "Hot Water" button or the "Espresso" button to select the desired value. Then press the "Coffee" button to confirm and exit.

Press the "Hot Water" button to select the "COFFEE LENGTH" menu.

ESPRESSO
PREBREWING
COFFEE TEMPERATURE
COFFEE LENGTH
DEFAULT

Press the "Coffee" button to access.

COFFEE LENGTH
<div><div></div></div> 185

Press the "Hot Water" button or the "Espresso" button to select the desired value by letting the bar advance; the number on the side identifies the bar value (in pulses). Then press the "Coffee" button to confirm and exit.

When this phase has been completed, the beverage is programmed. It is recommended to perform a visual check of the result. To restore the factory settings of a single beverage, proceed as follows.



The factory settings can be restored for each single beverage and the restored settings will be applied only to that specific beverage. To restore the other beverages' settings, enter the menu and restore the settings.

Press the "Hot Water" button to select the "DEFAULT" menu.

ESPRESSO
COFFEE TEMPERATURE
COFFEE LENGTH
DEFAULT

Press the "Coffee" button to access.

DEFAULT			
RESTORE FACTORY DATA?			
↩	NO	✓	YES



The restoring operation permanently deletes the stored data. To exit the procedure, press the "Stand-by" button.

Press the "Coffee" button to confirm. The beverage factory settings have been restored. Press the "Stand-by" button once or more times to exit.

### 9.8.2 Visual Method

This method allows the product length to be set by the service provider via keypad in visual mode. The product quantity is adjusted while being brewed. This function is disabled by default, but it can be activated in order to perform a quicker setting procedure.

Switch to programming mode as described in section "Access to the Programming Menu".

MENU
CREDITS MENU
BEVERAGE MENU
MACHINE MENU
PAYMENT SYSTEM

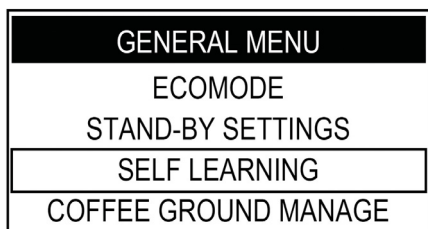
To select the "MACHINE MENU" option, press the "Hot Water" button.

MENU
CREDITS MENU
BEVERAGE MENU
MACHINE MENU
PAYMENT SYSTEM

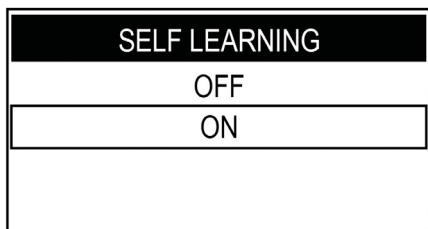
Press the "Coffee" button to access.

MACHINE MENU
GENERAL MENU
DISPLAY MENU
WATER MENU
MAINTENANCE

Press the "Coffee" button to enter the "GENERAL MENU".



To select the "SELF LEARNING" option, press the "Hot Water" button. Press the "Coffee" button to access.

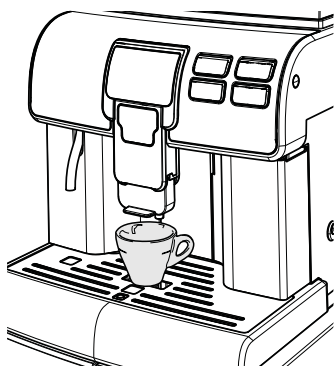


To select the "ON" option, press the "Hot Water" button. Press the "Coffee" button to confirm.

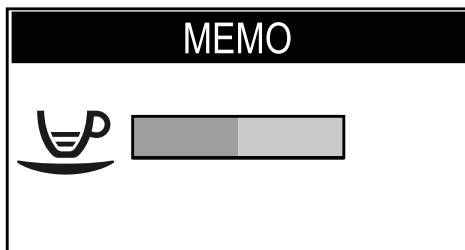
Press the "Stand-by" button several times to exit the programming mode.

When the function is enabled, press the button of the beverage that you wish to set and stop the brewing process when desired, as shown on the display. Set an espresso coffee as an example.

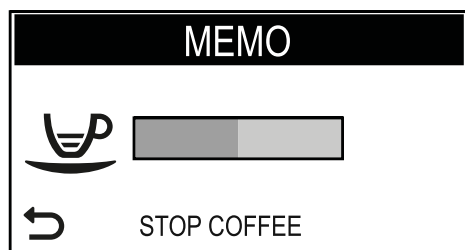
Place a cup under the dispensing spout.




Press and hold the "Espresso" button until the "MEMO" message is displayed and remove your finger. The machine is now in programming mode.



The machine starts brewing coffee. The "STOP COFFEE" message appears on the display.




Press the "Stand-by" button when the desired amount of coffee is reached in the cup. The "Espresso" button is now programmed. Whenever it is pressed and released, the machine will brew the same amount that has just been set.


 In this way the lengths of "COFFEE" or "HOT WATER" can be programmed.

When the programming procedure has been completed, enter the programming mode and reset the "SELF LEARNING" parameter to "OFF", in order to prevent other users from accidentally changing the quantities.

## 9.9 Using the Machine with Credits


-  This option can be enabled or disabled by the service provider.


The machine is designed to manage beverage brewing by means of a credit system. The number of coffee-based products brewed is limited to the number of credits granted by the service provider. When no credits remain, no more coffee-based products can be brewed. Available credits are displayed whenever a product is brewed.

-  Hot water dispensing is not subject to credit and can always be performed provided that there is water in the tank.

Each service provider decides independently how to manage the granting and recharging of credits to allow the machine to be used.

## 9.10 Emptying the Coffee Grounds Drawer

-  This section applies only if the service provider has enabled the coffee ground management option. If the coffee ground management option is disabled, this section does not apply and you should ask the service provider for information on how to dispose of coffee grounds.

-  This operation must be performed with the machine turned on and/or in stand-by mode.

The machine will indicate when the coffee grounds drawer has reached its maximum capacity. The first warning alerts the user that the coffee grounds drawer must be emptied, but the machine can still be used to brew coffee. The display will show:



If the drawer is not emptied after several brewing cycles, the machine will stop and the display will show:



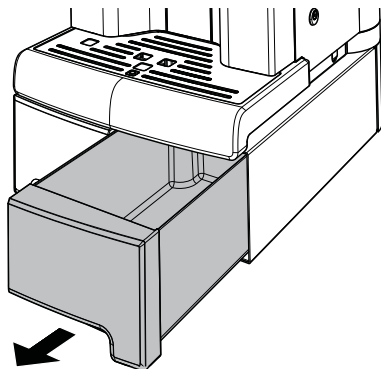
Having inserted the drawer, the display will show:



The machine is now ready to brew coffee.

In this case, the machine does not allow coffee to be brewed. In order to brew coffee, the coffee grounds drawer must be emptied of used coffee.

Remove the coffee grounds drawer and empty out the coffee grounds in a suitable container.





Only when the display shows:




may the coffee grounds drawer be inserted into the machine.


## 10 CLEANING AND MAINTENANCE


 Before performing any maintenance and/or cleaning operation, unplug the power cord.

 The Manufacturer is not liable for damage or malfunctions caused by a wrong or lack of maintenance.

 Avoid using chlorine-based tablets so as to prevent oxidation phenomena inside the appliance.

### 10.1 General Notes for Correct Operation

 Non-removable components and the machine itself must be cleaned, when not differently specified, only by using cold or lukewarm water, with a non-abrasive sponge and a damp cloth.


 Never use direct jets of water onto the appliance and/or its components.


Periodic maintenance and cleaning will keep the machine in good working order for a longer time and ensure compliance with basic hygienic standards.


Follow the instructions and timing indicated in the "MAINTENANCE SCHEDULE" to ensure correct operation of the appliance.




## 10.2 Cleaning and Scheduled Maintenance

 All parts requiring cleaning are easily accessible, so no tools are needed.

 All parts must be washed with lukewarm water only and without using detergents or solvents that could change their shape or performance.

 All removable parts cannot be washed in the dishwasher.

 Do not clean the electric parts with wet cloths and/or with degreasing detergents. Remove any dust residues with a jet of dry compressed air or with an antistatic cloth.


## 10.2.1 Maintenance Schedule


Operation to be carried out	A	B	C
Emptying and cleaning the coffee grounds drawer	yes	-	-
Water tank cleaning	-	yes	-
Brew group cleaning	-	yes	-
Brew group lubrication	-	-	yes
Coffee bean hopper cleaning	-	-	yes
DESCALING	yes	-	-

**A** When an alert is shown

**B** Weekly


**C** Every month or 500 brewing cycles

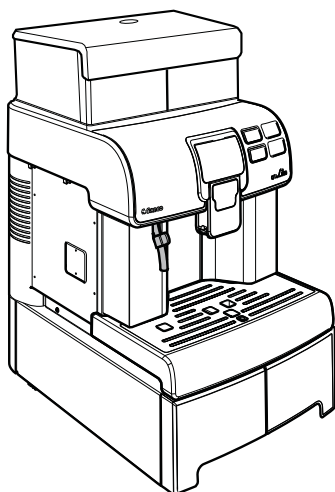
 The machine and its parts should in any case be cleaned every week.

 The appliance and its parts should be cleaned and washed following a period of inactivity.

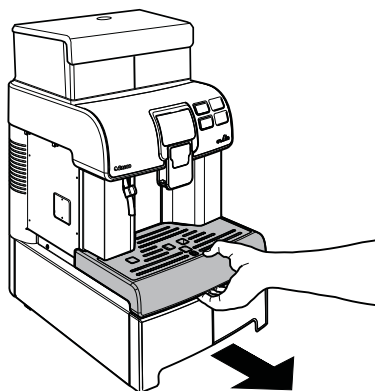
### 10.2.2 Cleaning the Hot Water Wand

The hot water wand must be cleaned externally with a damp cloth after each use and, in any case, once a week.

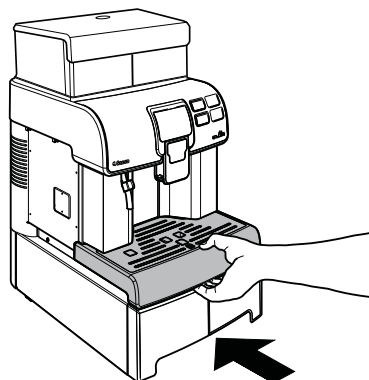
 Before performing this operation, make sure that the wand is cold: Danger of Burning.



Remove the drip tray.



Empty the drip tray and wash it. Reinsert the drip tray.



### 10.2.3 Cleaning the Coffee Grounds Drawer

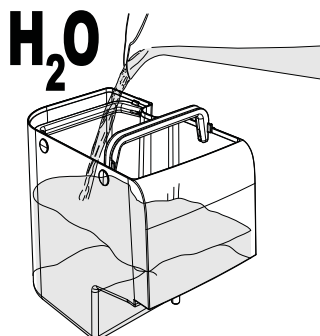
The coffee grounds drawer is to be emptied and cleaned whenever indicated by the machine. To carry out this operation, refer to section "Emptying the Coffee Grounds Drawer".

### 10.2.5 Cleaning the Water Tank

The water tank should be cleaned every time it is filled.

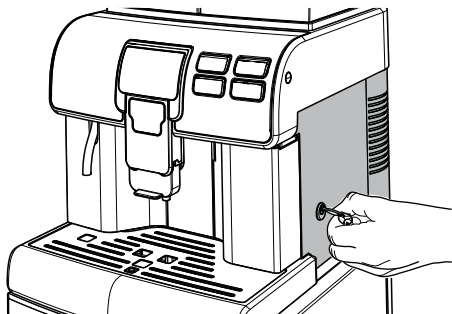
### 10.2.4 Cleaning the Drip Tray

Empty and wash the drip tray daily; this operation must also be performed when the float is raised.

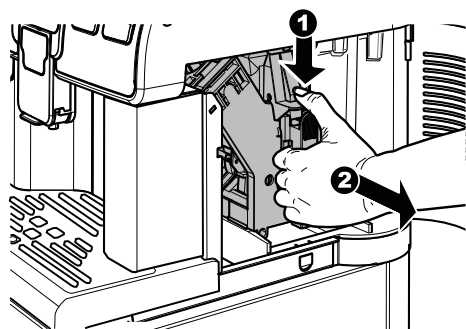


## 10.2.6 Brew Group Cleaning

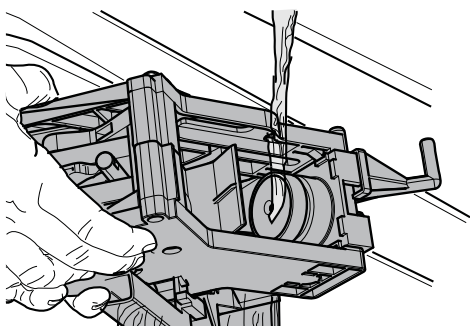
The brew group should be cleaned whenever the coffee bean hopper is filled, or at least once a week. Turn off the machine by switching the power button to the "O" position and remove the plug from the socket. Open the service door with the supplied key.



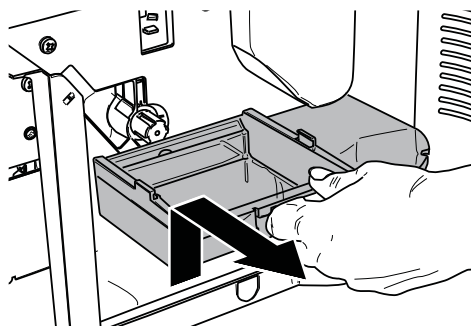
Remove the brew group by pulling it by the handle and pressing the «PRESS» button. The brew group must be washed with lukewarm water only. Do not use any detergent.



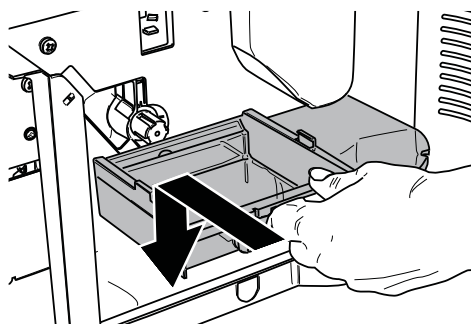
Wash the brew group with lukewarm water; carefully wash the upper filter. Before placing the brew group in its seat, ensure that there is no water left in the brewing chamber.




Lift the rear side of the inner drawer to unlock it.

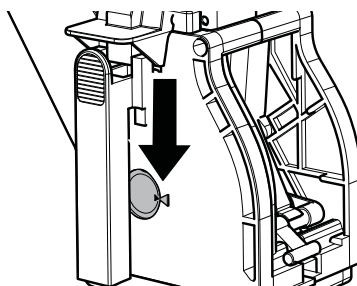


Take out the inner drawer, wash it and place it back in its seat.



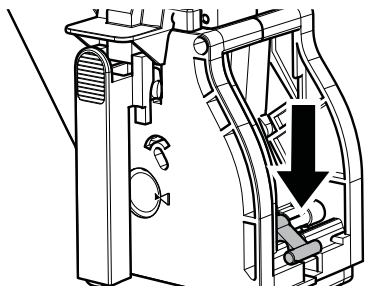
 When fitting the drawer, carry out the same operations performed for its removal, but in reverse order.

Make sure that the brew group is in the off position. The two reference marks must match.

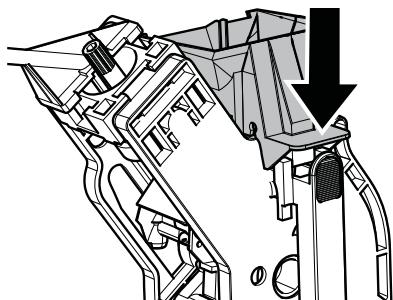


If they do not match, proceed as described below:

Ensure that the lever is in contact with the brew group base.



Make sure that the hook which locks the brew group is in the correct position. firmly press the "PRESS" button to check its position.



Insert the brew group into its seat again until it locks into place **WITHOUT** pressing the "PRESS" button.


Close the service door.

## 10.2.7 Brew Group Cleaning with the "Coffee Oil Remover"


Besides weekly cleaning, we recommend performing a cleaning cycle with "Coffee Oil Remover" after approximately 500 cups of coffee or once a month.

This operation completes the maintenance process for the brew group.

Both the "Coffee Oil Remover" system used to clean the brew group and the "Maintenance Kit" may be purchased at your local dealer or at authorised service centres.

 The "Coffee Oil Remover" system has no descaling properties. For descaling, use the Saeco descaling solution and follow the procedure described in the "Descaling" chapter.

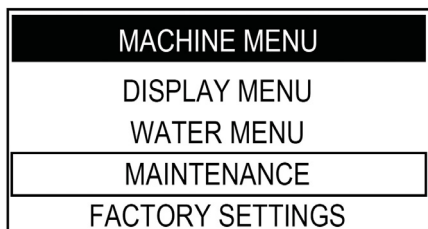
The wash cycle cannot be interrupted. Do not leave the machine unattended during this operation.

 Do not drink the solution dispensed during this procedure. The solution must be disposed of.

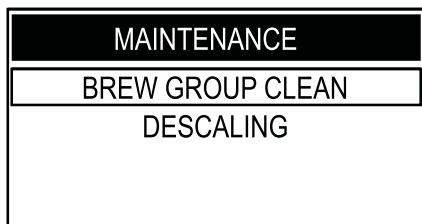
Switch to programming mode as described in section "Access to the Programming Menu".

Press the "Hot Water" button until the "MACHINE MENU" option can be selected; press the "Coffee" button to access the menu.

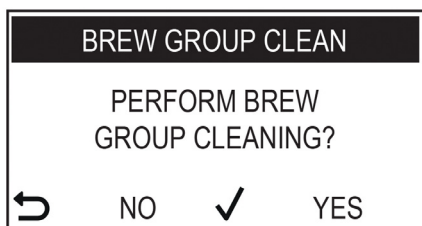
Press the "Hot Water" button until the "MAINTENANCE" option can be selected.




press the "Coffee" button to access the menu.

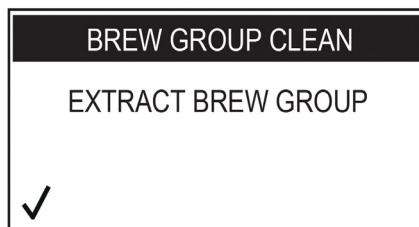


Press the "Coffee" button to access the brew group cleaning cycle.

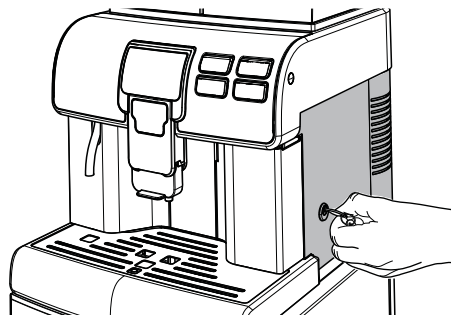


 If this option is confirmed, the cycle must be completed. Press the "Stand-by" button to exit.

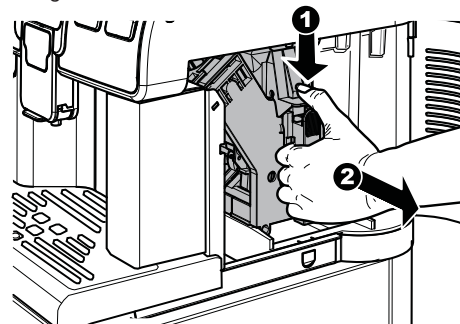
Press the "Coffee" button to start the brew group cleaning cycle.



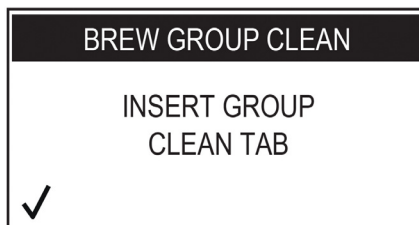
Open the service door with the supplied key.



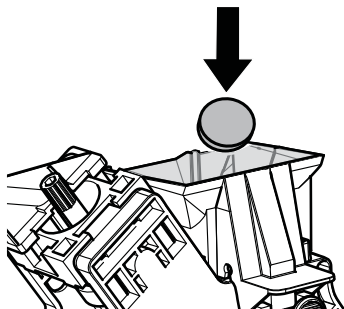
Remove the brew group by pulling it by the handle and pressing the «PRESS» button.



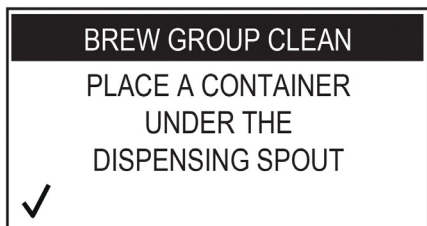
Press the "Coffee" button to confirm the removal of the brew group.



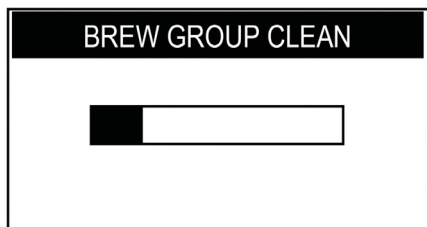
Place the cleaning tablet in the brew group and refit the group in the machine, making sure that all the components have been inserted and that the door is closed.



After placing the tablet in the brew group press the "Coffee" button to confirm.



Place a container under the coffee dispensing spout and press the "Coffee" button to confirm.



The machine completes the cycle automatically.

At the end of the cycle, after performing the rinse cycle, the machine goes back to its normal operating mode.

It is recommended to remove the group and wash it under fresh running water.

### 10.2.8 Brew group lubrication

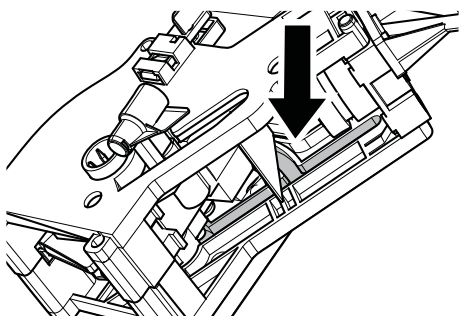
Lubricate the brew group after approximately 500 cups of coffee or once a month.

The grease to lubricate the brew group and the complete "Service Kit" can be purchased at your local dealer or at authorised service centres.

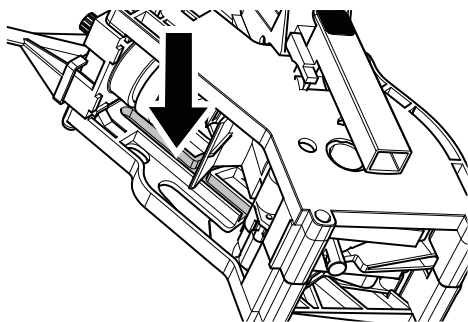
To display the number of coffee cups brewed, please refer to the "COUNTERS" menu in the "BEVERAGE MENU" (see section "Description of Messages in the Programming Menu").

Before lubricating the brew group, clean it under running water as described in the "Brew Group Cleaning" chapter.

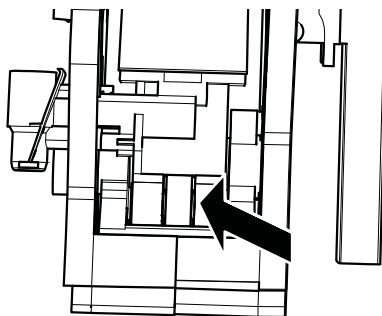
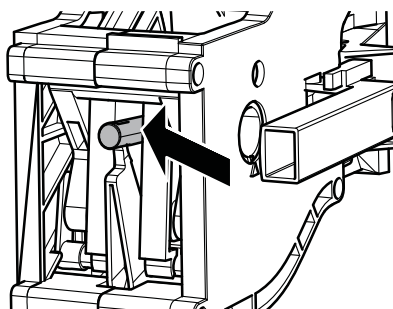
Lubricate the brew group guides using Saeco grease only.



Apply the grease evenly on both side guides.



Lubricate the shaft too.



Insert the brew group into its seat again until it locks into place **WITHOUT** pressing the "PRESS" button.

Insert the coffee grounds drawer and the drip tray. Close the service door.

### 10.2.9 DESCALING


Limescale is a natural part of the water used for machine operation. It needs to be removed regularly as it may clog the water and coffee circuit of your appliance.


The advanced electronics shows on the machine display (with clear icons) when descaling is needed. Just follow the steps described below.

This operation needs to be carried out before the appliance stops working properly, as in this case repair is not covered by warranty.


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

The descaling solution and the complete "Maintenance Kit" may be purchased at your local dealer or at authorised service centres.

 Never drink the descaling solution or any products brewed until the cycle has been completed.

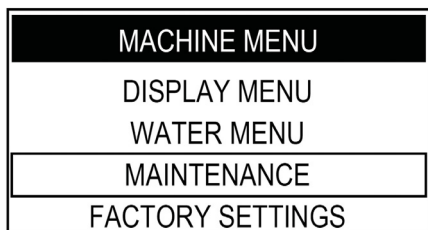
 Never use vinegar as a descaling solution.

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

 Remove the "Intenza" filter before adding the descaling solution.

Switch to programming mode as described in section "Access to the Programming Menu".

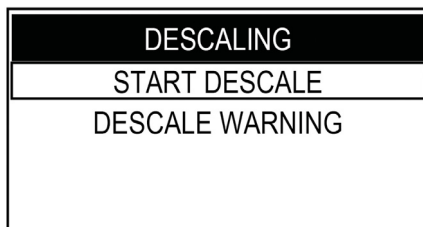
Press the "Hot Water" button until the "MACHINE MENU" option can be selected; press the "Coffee" button to access the menu.



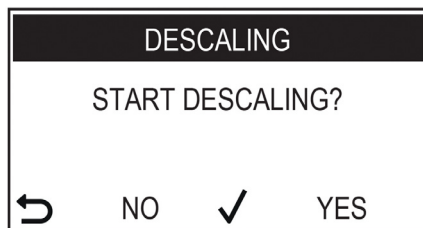
Press the "Hot Water" button until the "MAINTENANCE" option can be selected; press the "Coffee" button to access the menu.




Press the "Hot Water" button until the "DESCALING" option can be selected; press the "Coffee" button to access the menu.



Select the "START DESCALE" option; press the "Coffee" button to access the menu.

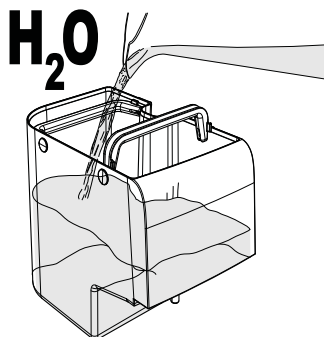
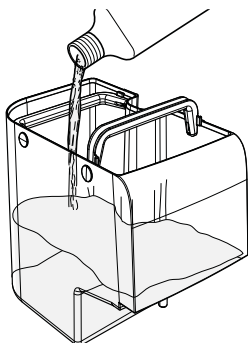


 If this option is confirmed, the whole cycle must be completed. Press the "Stand-by" button to exit.

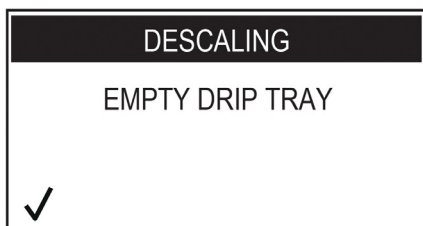
Press the "Coffee" button to start the DESCALING cycle.



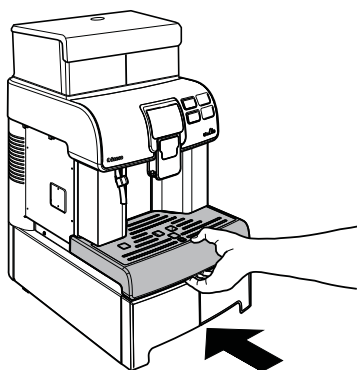




Put the water tank back into the machine. Press the "Coffee" button.



Drain any liquids from the drip tray and place it back into the machine.



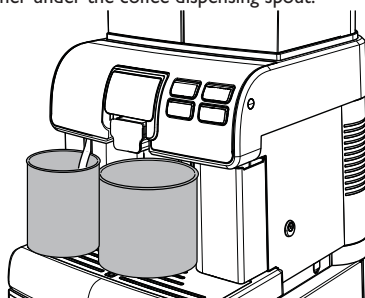
Press the "Coffee" button.

## DESCALING

PLACE A CONTAINER  
UNDER  
DISPENSING SPOUTS

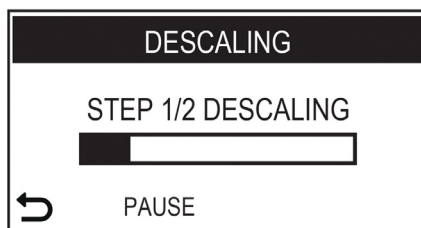


Place a container under the hot water wand and a large container under the coffee dispensing spout.



Use a container of at least 1.5 litre capacity.

Press the "Coffee" button.

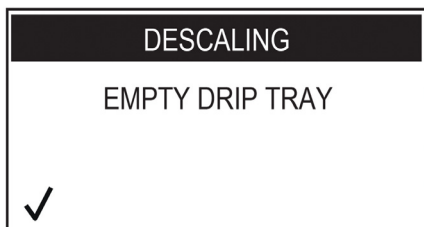


If you do not have a container of this capacity, pause the cycle by pressing the "Stand-by" button, empty the container, place it back in the machine and restart the cycle by pressing the "Coffee" button.

The machine will now start dispensing the descaling solution at intervals (the bar shows the cycle progress). When the solution in the tank is finished, the machine requests to empty and rinse the tank with fresh drinking water.



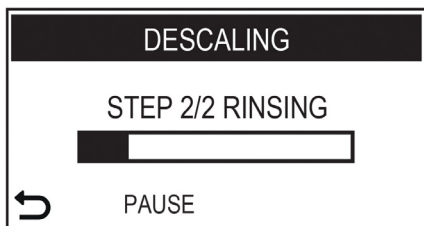
Rinse the water tank thoroughly and fill it with fresh drinking water. Insert the tank into the machine. Press the "Coffee" button. Empty the containers used to collect the liquid dispensed by the machine.




Drain any liquids from the drip tray and place it back into the machine. Press the "Coffee" button.




Place a container under the hot water wand and a large container under the coffee dispensing spout. Press the "Coffee" button.



The machine performs the rinse cycle.

 A default amount of water is needed for the rinse phase. This allows an ideal rinse cycle to be performed in order to ensure the best conditions to brew products. A message to fill the water tank will be displayed throughout the rinse cycle. This is normal and part of the procedure.

 The rinse cycle may be paused by pressing the "Stand-by" button; To resume the cycle, press the "Coffee" button. This allows you to empty the container or to leave the machine unattended for a short time.

Once the rinse cycle has been completed, the machine carries out the circuit priming, the warm-up and rinse cycle in order to be ready for product brewing.



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



After completing the descaling cycle, wash the brew group as described in the "Brew Group Cleaning" section in the "Cleaning and Maintenance" chapter.

Empty the containers used to collect the liquid dispensed by the machine and reassemble the coffee dispensing spout.




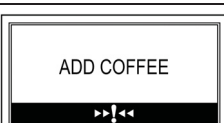

The machine is now ready for use.




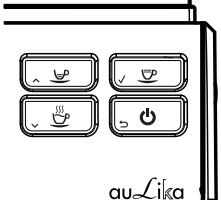
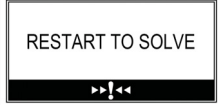

When the descaling cycle has been completed, it is recommended to empty the drip tray.

## II TROUBLESHOOTING

### II.1 Warning signals

This chapter describes all the warning messages that the machine may display to the user and the actions that can and/or must be performed by the user.

Warning Signals	How to reset the message
	To restore machine operation, close the service door.
	Insert the drip tray in its housing.
	Insert the coffee grounds drawer in its seat.
	Close or correctly place the coffee bean hopper inner lid to be able to brew any product.
	Remove the tank and fill it with fresh drinking water.
	Insert the brew group into its seat.
	Fill the coffee bean hopper with coffee beans.
	<p>The machine requires a descaling cycle.</p> <p>When this message is displayed, it is still possible to use the machine, but its correct operation might be affected.</p> <p>Damage caused by failure to descale the machine is not covered by warranty.</p>

Warning Signals	How to reset the message
	<p>The machine indicates that the "Intenza" water filter should be replaced with a new one. Contact the service provider.</p>
	<p>The machine indicates that after a few cycles it will be necessary to empty the coffee grounds drawer (see section "Emptying the Coffee Grounds Drawer"). This message does not prevent the machine from brewing further products.</p>
	<p>Remove the coffee grounds drawer and empty the coffee grounds into a suitable container: NOTE: the coffee grounds drawer must be emptied only when indicated by the machine and with the machine turned on and/or in stand-by mode. If the drawer is emptied with the machine turned off, the machine will not record the emptying operation.</p>
	<p>Machine in Stand-by. The Stand-by settings can be changed (contact the service provider). Press the "Stand-by" button.</p>
	<p>An event has occurred which requires the machine to be restarted. Take note of the code (E xx) shown at the bottom. Turn off the machine, wait for 30 seconds and then turn it on again. If the problem persists, contact the service centre.</p>
	<p>If this screen is displayed after starting the machine, a descaling cycle should be run. Contact the service provider. Please note that damage caused by failure to descale the machine is not covered by warranty.</p>

## 11.2 Problems - Causes - Solutions

The following table indicates the possible error or alarm cause which may lead to a partial or total shutdown of the appliance.

Problems	Causes	Solutions
The machine does not turn on.	The machine is not connected to the electric network.	Connect the machine to the electric network.
	The ON/OFF button is on "0".	Switch the ON/OFF button to "I".
Coffee is not hot enough.	The cups are cold.	Preheat the cups with hot water.
	The menu item relative to the coffee temperature is set to an insufficient value.	Contact the manager or the specialized technician. It is possible to adjust the coffee temperature via Menu.
Coffee does not have enough crema (see note).	The blend is unsuitable, coffee is not freshly roasted or the grind is too coarse.	Change coffee blend or adjust the grind setting as explained in the "Coffee Grind Adjustment" chapter.
The machine takes a long time to warm up or the amount of water dispensed is too little.	The machine circuit is clogged by limescale.	Descalcify the machine.
The brew group cannot be removed.	The brew group is out of place.	Turn on the machine. Close the service door. The brew group automatically returns to the initial position.
The machine grinds the coffee beans but no coffee is brewed (see note)	The brew group is dirty.	Clean the brew group (see the "Brew Group Cleaning" chapter).
	The dispensing spout is dirty.	Clean the dispensing spout.
The coffee is too weak (see note).	Dose is too low.	Adjust the amount of coffee to be ground.
Coffee is brewed slowly (see note).	The coffee grind is too fine.	Change coffee blend or adjust the grind as explained in the "Coffee Grind Adjustment" chapter.
	The brew group is dirty.	Clean the brew group (see the "Brew Group Cleaning" chapter).
Coffee leaks out of the dispensing spout.	The dispensing spout is clogged.	Clean the dispensing spout and its holes.
	The dispensing spout is not correctly positioned.	Position the dispensing spout correctly.



These problems can be considered normal if the coffee blend has been changed or if the machine has just been installed.



Please contact our consumer care help line for any problems not covered in the table or when the suggested solutions do not solve the problem.

## 12 STORAGE - DISPOSAL

### 12.1 Location Change

Should the machine be placed in a different location, it is necessary to:

- disconnect the appliance from the supply network;
- carry out the general cleaning of the appliance as indicated in chapter "Cleaning and Maintenance";
- put the parts back into place and close the doors;
- lift and place the appliance in the assigned location following the instructions given in section "Unpacking and Positioning".

### 12.2 Inactivity and Storage

If the appliance needs to be stored or remains inactive for a long period, carry out the same operations as described in section "Location Change", therefore:

- wrap the appliance with a cloth to protect it from dust and humidity;
- make sure that the appliance is installed in a suitable place (temperature must be lower than 1°C) and be careful not to put cartons or appliances on it.

## 13

**INSTRUCTIONS FOR END OF OPERATIONAL LIFE  
DISPOSAL****INFORMATION FOR THE USER**

in compliance with art. 13 of the Italian Legislative Decree dated 25 July 2005, no. 151 "Implementation of the directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, as well as waste disposal".

The symbol of the crossed-out wheeled bin on the appliance or its packaging indicates that the product must be disposed of separately from other waste at the end of its operational life.

Separate collection of the appliance, once at the end of its operational life, is organised and managed by the manufacturer. Therefore, for an appropriate disposal, the user must contact the manufacturer and observe its separate collection management adopted for this appliance at the end of its operational life.

Separating this product for subsequent recycling, treatment and environmentally-friendly disposal will help prevent potential environmental and health risks, and allow the materials which make up the appliance to be re-used and/or recycled.

Specific administrative sanctions provided for by current regulations will be applied for illicit disposal of the product by the user.









