

Primea *Cappuccino* Duo



Operation and maintenance manual

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

Carefully read the safety rules

CE

FOR HOUSEHOLD USE ONLY

 **Saeco**

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to person do not immerse cord, plugs, or machine in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cords hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Do not use appliance for than intended use.
13. Save this instructions.

SAVE THESE INSTRUCTIONS

CAUTION

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

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

INSTRUCTIONS FOR THE POWER SUPPLY CORD

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

| | |
|--|----|
| GENERAL INFORMATION..... | 3 |
| MACHINE..... | 4 |
| ACCESSORIES..... | 4 |
| INSTALLATION..... | 5 |
| STARTING THE MACHINE..... | 5 |
| MANUAL PRIMING OF THE WATER CIRCUIT..... | 6 |
| SETTING THE LANGUAGE AND THE CLOCK..... | 6 |
| INTENZA WATER FILTER..... | 7 |
| DISPLAY..... | 8 |
| CHOOSE COFFEE AROMA..... | 8 |
| ADJUSTMENTS..... | 9 |
| COFFEE INTENSITY..... | 9 |
| ADJUSTING THE HEIGHT OF THE DRIP TRAY..... | 9 |
| FILLING THE MILK CONTAINER..... | 9 |
| COFFEE MIXING..... | 10 |
| DOUBLE COFFEE BEAN HOPPER..... | 10 |
| SELECTION OF A SINGLE BLEND OR BLEND MIX..... | 11 |
| BEVERAGE DISPENSING..... | 12 |
| ESPRESSO / COFFEE / LONG COFFEE..... | 12 |
| HOT WATER DISPENSING..... | 12 |
| DISPENSING BEVERAGES WITH GROUND COFFEE..... | 13 |
| LATTE MACCHIATO..... | 14 |
| ESPRESSO MACCHIATO..... | 16 |
| CAPPUCCINO..... | 16 |
| DISPENSING HOT MILK..... | 17 |
| BEVERAGE PROGRAMMING..... | 17 |
| BEVERAGE PROGRAMMING MENU..... | 17 |
| ESPRESSO / COFFEE / LONG COFFEE PROGRAM..... | 17 |
| PROGRAMMING MILK BEVERAGES..... | 18 |
| PROGRAMMING THE MACHINE..... | 20 |
| MACHINE SETTINGS..... | 20 |
| LANGUAGE MENU..... | 21 |
| CUP ILLUMINATION MENU..... | 21 |
| WATER FILTER MENU..... | 21 |
| WATER HARDNESS MENU - INTENZA AROMA SYSTEM..... | 22 |
| RINSE MENU..... | 22 |
| CUP WARMING PLATE MENU..... | 23 |
| ACCOUSTIC TONES AND ALARMS MENU..... | 23 |
| DISPLAY MENU..... | 23 |
| BEVERAGE SETTINGS..... | 24 |
| ADJUSTMENT OF THE COFFEE BREW TEMPERATURE..... | 24 |
| AROMA ADJUSTMENT FOR COFFEE BREWING..... | 25 |
| PREBREWING ADJUSTMENT (ONLY COFFEE BEVERAGES)..... | 25 |
| «MIXING» ADJUSTMENT (ONLY COFFEE BEVERAGES)..... | 25 |
| ADDITIONAL FUNCTIONS..... | 26 |
| COFFEE OF THE WORLD FUNCTION..... | 26 |
| DEMO MODE..... | 28 |
| BEVERAGE COUNTER FUNCTION..... | 28 |
| MAINTENANCE..... | 29 |
| MILK CIRCUIT RINSE CYCLE..... | 29 |
| MILK CIRCUIT WASH CYCLE..... | 30 |
| COFFEE CIRCUIT CLEANING CYCLE (BREW GROUP WASH CYCLE)..... | 33 |
| BLOCK DISPLAY..... | 33 |
| DESCALING..... | 34 |
| CLOCK SETTINGS..... | 36 |
| TIME SETTING..... | 36 |
| AUTOMATIC TIMER SETTINGS..... | 37 |
| ENERGY SAVING SETTINGS..... | 39 |
| SPECIAL..... | 40 |
| FACTORY SETTINGS..... | 40 |
| CLEANING AND MAINTENANCE..... | 41 |
| MAINTENANCE DURING OPERATION..... | 41 |
| GENERAL MACHINE CLEANING..... | 41 |
| MILK CONTAINER MAINTENANCE AND CLEANING..... | 42 |
| CLEANING THE BREW GROUP..... | 44 |
| GRINDER MAINTENANCE..... | 45 |
| ERROR CODES..... | 46 |
| TECHNICAL DATA..... | 47 |
| SAFETY RULES..... | 48 |

GENERAL INFORMATION

The coffee machine is intended for preparing espresso by using either coffee beans or ground coffee. It includes an automatic device for preparing milk beverage and a hot water dispenser. The machine is elegantly designed for domestic use and is not suitable for continuous heavy duty or professional use.

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

- Incorrect use not in accordance with the intended uses;
- Repairs not carried out by authorized customer service centers;
- Tampering with the power cord;
- Tampering with any part of the machine;
- The use of non-original spare parts and accessories;
- Failure to descale the machine or use at temperatures below 0°C.

IN THESE CASES, THE WARRANTY IS NOT VALID.

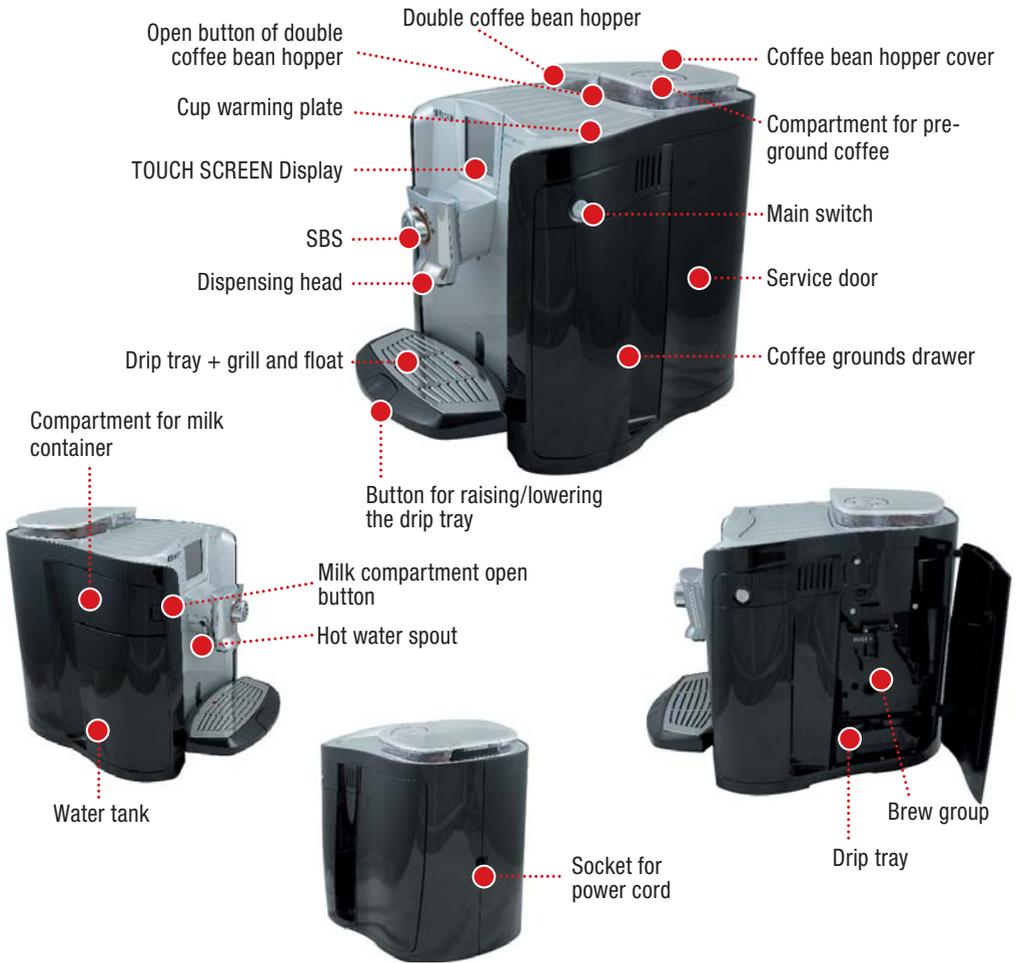


A WARNING TRIANGLE DRAWS ATTENTION TO ALL THE INSTRUCTIONS THAT ARE IMPORTANT FOR USER SAFETY. PLEASE FOLLOW THESE INSTRUCTIONS CAREFULLY TO AVOID SERIOUS INJURY!

HOW TO USE THESE OPERATING INSTRUCTIONS

Keep these operating instructions in a safe place and make them available to anyone else who may use the coffee machine. For further information or if you experience problems not completely or sufficiently addressed in these instructions, please contact an Authorized Customer Service Center.

KEEP THESE INSTRUCTIONS



ACCESSORIES



STARTING THE MACHINE

Make sure that the main power button is not switched to the “ON” position.



Press the button to open the cover. Fill hopper “A” with coffee beans (see page 10).



Fill hopper “B” with coffee beans.



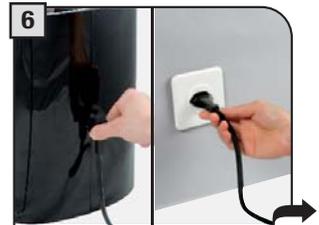
Close the cover pushing it down completely.



Remove the water tank. We recommend installing the water filter (see page 7).



Fill the tank with fresh drinking water. Do not exceed the “max” level indicated on the water tank. Once filled place the tank back into the machine.



Attach the female end of the power cord to the machine. Insert the male end into the power outlet.



Place a container beneath the hot water spout.



Press the main switch once to turn on the machine. The appliance automatically performs a diagnosis of its functions. This test is performed each time the machine is turned on.

The machine automatically primes the water circuit. The machine is now ready for use. Water may not be dispensed into the glass. This should not be considered a malfunction.

TO ADJUST THE WATER HARDNESS LEVEL AND SET THE INTENZA AROMA SYSTEM SEE THE «WATER HARDNESS MENU» ON PAGE 22.

MANUAL PRIMING OF THE WATER CIRCUIT

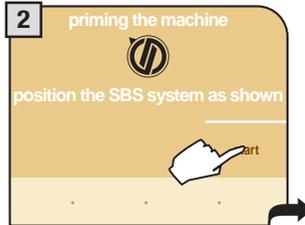
Manually prime the water circuit only when display (2) appears.

Note: first make sure that the water tank is full.

Important: before performing the circuit priming, position the SBS system (see page 9) as shown on the display. Then adjust as desired.



Position a container under the hot water spout (it is possible that water will not come out of the spout).



Press the display once and the machine will begin priming the water circuit.



When the prime circuit cycle is finished, remove the container. The machine is now ready for use.

SETTING THE LANGUAGE AND THE CLOCK

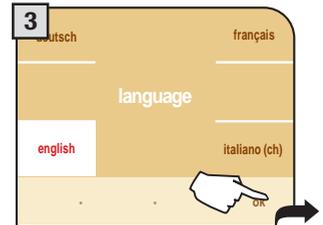
When the machine is switched-on for the first time, it requires the selection of the desired language. This allows you to adjust the parameters of the beverages to the typical parameters of the country where the machine is used. This is why some languages are differentiated also by country.



Select the desired language.



Press to select the desired language.



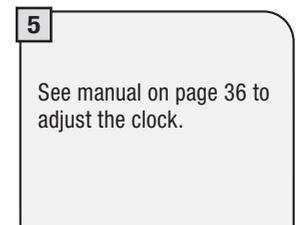
Press "ok".



The machine starts and displays the menu in the selected language.



If desired, the "demo" function (see page 28) may be activated by pressing the key, each time the machine carries out a self-diagnosis.



See manual on page 36 to adjust the clock.

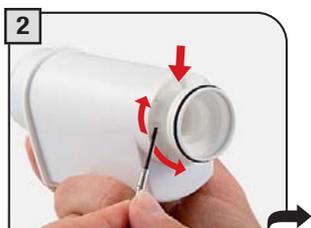
INTENZA WATER FILTER

To improve the quality of the water you use, and extend the life of your machine at the same time, it is recommended that you install the water filter. After installation, go to the water filter initialization program (see programming). In this way, the machine informs the user when the water filter must be replaced.

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



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



Set the Intenza Aroma System:
A = Light water
B = Medium water (standard)
C = Hard water
For further details see page 22.



Insert the filter in its place within the empty tank (see figure). Press down until it clicks into place.



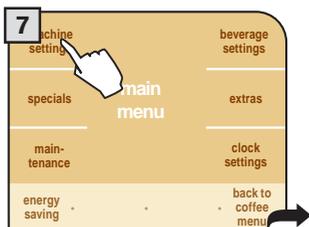
Fill the tank with fresh drinking water and reinsert it into the machine.



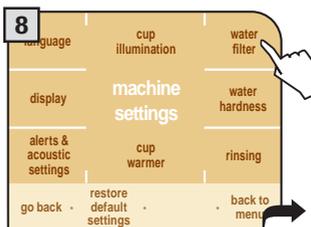
Place a container beneath the hot water spout.



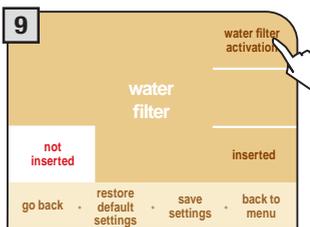
Press "programming menu".



Press "machine settings".



Press "water filter".

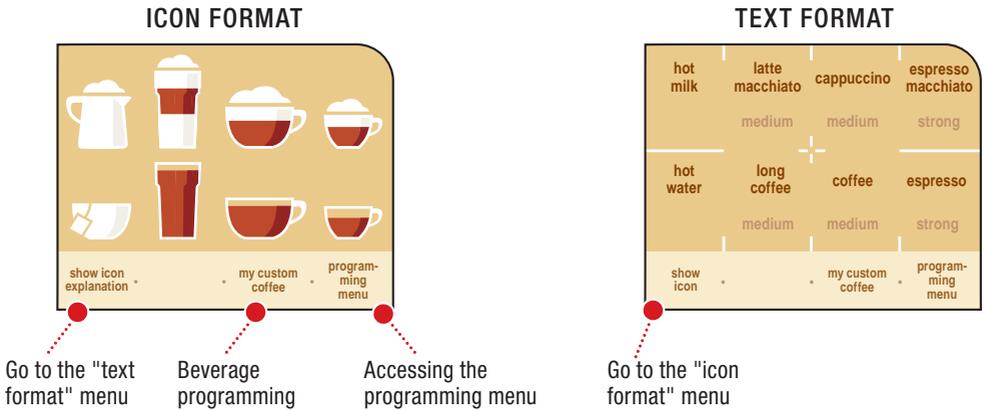


Press "water filter activation".

The machine performs the water filter initialization. Wait until the cycle stops automatically. At the end of the initialization cycle, the machine returns to the product selection menu. Do not use the water dispensed during this phase.

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

It is possible to change the type of display and choose between "icon format" and "text format"



- To get the desired beverage, press the corresponding symbol on the display. The machine automatically performs all the necessary operations (see page 11).

CHOOSE COFFEE AROMA

The intensity of the color on the cup icon (only valid for coffee beverages) indicates the aroma, or quantity of coffee to be ground, for preparing the beverage. The greater the quantity of coffee ground the stronger the coffee will taste.



When the machine is programmed to use pre-ground coffee or when a beverage is customized, the icon is displayed in a different way and/or accompanied by an asterisk (see section on "programming beverages").



pre-ground



customization

COFFEE INTENSITIV

The SBS system has been carefully designed to give your coffee the intense taste you desire. Simply turn the dial and you will notice that the coffee goes from mild intensity to strong intensity.

SBS – SAECO BREWING SYSTEM

SBS adjusts the intensity of the brewed coffee, and can even be adjusted while brewing. Any adjustment has an immediate effect on the brewing coffee.



ADJUSTING THE HEIGHT OF THE DRIP TRAY.

Adjust the drip tray before dispensing any beverages.



Height adjustable drip tray.

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

Note: There is a red floater in the drip tray. When it rises, the tray must be emptied and washed.

FILLING THE MILK CONTAINER

Only the container with the cappuccinatore must be filled before preparing beverages with milk. Do not use milk after the best-before date. **(Important! Refer to the instructions for maintenance and cleaning of the cappuccinatore on page 42).**



1 Open the milk compartment by pressing the button and remove the milk container.



2 Remove the cover and pour in the milk. **DO NOT EXCEED THE MAXIMUM LEVEL** shown in the figure.



3 Close the container and put it back in its appropriate seat. Make sure to carefully close the compartment.

DOUBLE COFFEE BEAN HOPPER

The Primea Cappuccino Duo has two coffee bean hoppers which will enable you to use one single type of coffee or mix two different types together.

Thanks to the two ceramic coffee grinders - one for each hopper - you'll be able to use the two blends separately.

HOPPER «A»



HOPPER «B»



The machine thus enables you to prepare the perfect coffee to suit your taste!

Of course, the display will guide you in choosing the coffee bean hopper to be activated, making the use of the machine easy and enjoyable.



THE TWO COFFEE BEAN HOPPERS CANNOT BE FILLED WITH GROUND, INSTANT OR CAMELISED COFFEE.

HOPPER LABELS



Some pre-printed or customizable labels are supplied for the identification of each type of blend.

The label support can be easily removed to allow an easy cleaning of the containers.

SELECTION OF A SINGLE BLEND OR BLEND MIX

All coffee products may be dispensed by using one single coffee blend, or by mixing the two blends together, according to your taste.

After a coffee beverage has been selected, the machine goes to screen 2, thus enabling the user to decide which blend to use (the blend in hopper A or B), or if the two different coffee types are to be mixed, and in which proportion.

By way of example, we will explain - for preparing an espresso coffee - how to activate the hopper from which the coffee has to be taken or how to create a customized mix.



- To make 2 cups, press the beverage symbol twice.



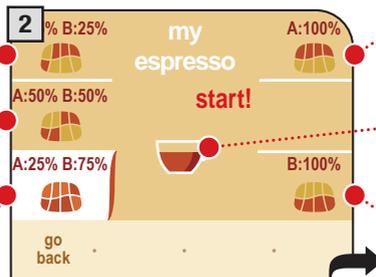
If nothing is changed, coffee brewing will start 5 seconds later. This process will be carried out according to the settings shown at point 2. To make the process faster, press the **start!** button.

In this menu you can:

decide to use 75% of hopper "A" coffee and 25% of hopper "B" coffee.

decide to use 50% of hopper "A" coffee and 50% of hopper "B" coffee.

decide to use 25% of hopper "A" coffee and 75% of hopper "B" coffee.



decide to only use hopper "A" coffee (A: 100%)

it shows the selection of a single or double coffee.

decide to only use hopper "B" coffee (B: 100%)

To start the brewing process:

- wait 5 seconds (the machine automatically starts the brewing process) or
- press the **start!** button

For how to prepare each single product, please refer to the relevant sections.

Mixing the single coffee types is also possible while programming each single beverage; for this option, please see section "Beverage programming"

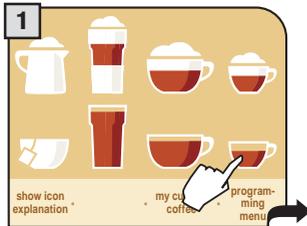
DISPENSING COFFEE, HOT WATER AND MILK CAN BE INTERRUPTED AT ANY TIME BY SELECTING THE "STOP ... DISPENSING" BUTTON.

 Check that all the containers are clean. To do this operation, follow the instructions in the "Cleaning and Maintenance" (see page 41).

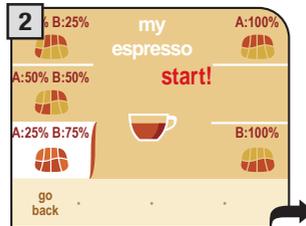
To brew 2 cups, the machine dispenses half of the entered quantity and briefly interrupts dispensing in order to grind the second serving of coffee. Coffee dispensing is then restarted and completed. If a milk beverage has been chosen, the machine automatically dispenses the milk. If the first coffee is interrupted, the second will not be dispensed.

ESPRESSO / COFFEE / LONG COFFEE

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



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



Wait for the machine to start the grinding process or modify your selection.



The machine starts grinding the coffee; then, it starts brewing the selected beverage.

The machine ends dispensing automatically according to the quantity determined by the manufacturer. It is possible to customize this quantity. See page 17. If you wish to interrupt the dispensing cycle, press the "stop coffee dispensing" button.

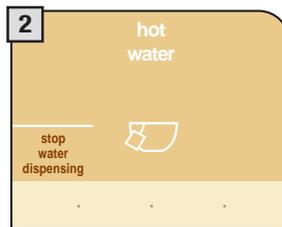
HOT WATER DISPENSING



WHEN THE HOT WATER BEGINS TO DISPENSE, SHORT SPURTS OF HOT WATER MAY BE DISPENSED WHICH POSE A RISK OF SCALDING. THE HOT WATER SPOUT CAN REACH HIGH TEMPERATURES: AVOID TOUCHING IT WITH BARE HANDS.



Press the hot water icon once.



Begin hot water dispensing.

To dispense another cup of hot water, repeat this operation.

DISPENSING BEVERAGES WITH GROUND COFFEE

Pre-ground coffee must be poured into the appropriate compartment positioned next to the coffee bean hopper. Pour in only coffee ground for espresso machines and never coffee beans or instant coffee. (see the "Beverage programming" chapter on page 17).

WARNING: PUT PRE-GROUND COFFEE IN THE COMPARTMENT ONLY WHEN YOU WISH TO DISPENSE THIS TYPE OF BEVERAGE.



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

In the example given below, we chose to dispense a long coffee using pre-ground coffee. The customized choice of using pre-ground coffee is shown on the display with an asterisk next to the chosen beverage.



Press the appropriate button and the display will show:



A message appears, reminding the user ground coffee in the appropriate compartment.



Pour ground coffee into the pre-ground coffee compartment using the measuring scoop provided with the accessories.



Press the "start!" button to start dispensing.



Begins dispensing the selected beverage.

Note:

- After 1 minute from when the message appears (2), if brewing has not started the machine will return to the main menu and dump any inserted coffee into the coffee grounds drawer.
- If no pre-ground coffee is poured into the compartment, only water will be dispensed.
- If 2 or more scoops of coffee are added, the machine will not dispense the beverage and the coffee in the compartment will be dumped into the coffee grounds drawer.

THE DISPENSED MILK CAN REACH HIGH TEMPERATURES: THERE IS A DANGER OF SCALDING. DO NOT TOUCH IT WITH BARE HANDS.



THE MILK USED MUST HAVE BEEN PROPERLY PRESERVED. DO NOT USE IT AFTER THE EXPIRATION DATE ON THE PACKAGE.

WHEN YOU HAVE FINISHED PREPARING BEVERAGES CONTAINING MILK, PROCEED WITH CLEANING THE CONTAINER AND THE MACHINE'S CIRCUIT.

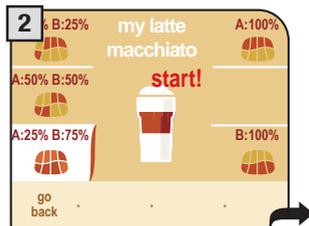
LATTE MACCHIATO

SEE INSTRUCTIONS ON PAGE 42 FOR OPTIMAL MILK DISPENSING

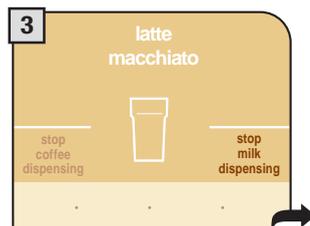
Fill the milk container



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



Wait for the machine to start the grinding process or modify your selection.



When the coffee finishes grinding, the machine will automatically dispense the programmed quantity of hot milk.



If there is no milk left, the following message will appear; choose the option 5 or 6.



To continue, fill the milk container or



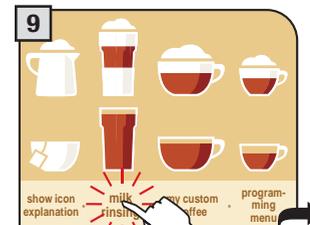
.... press the button; in both cases, the brewing process will automatically be completed.



Once milk has been dispensed, the machine automatically prepares the coffee.



After this, the machine allows you to dispense more milk if you wish. This option remains active for approximately 2 seconds. To activate, press the "add milk" button.



The "milk rinsing" icon will flash once the machine is done dispensing in order to clean the milk circuit. Press the "milk rinsing" icon to clean the internal milk circuit.

If the user wishes to continue preparing other drinks the machine will keep the “milk rinsing” signal active.

After 20 minutes of inactivity, the machine requires the user to perform a rinsing cycle as described in Step 9. If the machine is turned off immediately after dispensing a milk beverage, the next time the machine is turned on it will require the user to perform a rinsing cycle.

Note: Before performing the “milk rinsing” function make sure that:

1. an adequate sized container is placed under the dispensing head
2. the water tank is full of fresh water.



After 14 days from the first dispensing of a milk-based beverage, the message “milk cleaning” is displayed; it is advisable to clean the milk circuits as shown on page 30.

After another 7 days the machine stops dispensing milk-based beverages and the milk circuits must be washed; during this phase, coffee and hot water may be brewed.



To perform a rinse cycle, press “start rinse cycle”.



Wait for the cycle to be completed. After this, the machine returns to the main menu.



Remove the container and put it in the refrigerator if it contains remaining milk.

**THIS PROCEDURE MUST BE PERFORMED FOR ALL MILK PRODUCTS!
AFTER USE, ALWAYS REMOVE THE MILK CONTAINER AND PUT IT IN THE REFRIGERATOR IF IT CONTAINS REMAINING MILK.**



After performing the rinse cycle, the machine reminds the user to remove the container with the remaining milk through the message “remove milk”.

REMOVE THE MILK CONTAINER ONLY WHEN THE MACHINE IS ON.

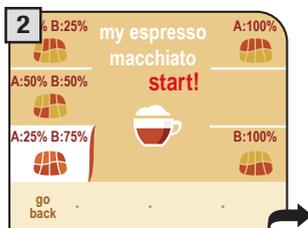
THE CONTAINER MAY BE LEFT IN THE MACHINE ONLY IF IT HAS BEEN WASHED WITH DRINKING WATER AND IT DOES NOT CONTAIN MILK (SEE PAGE 42).

ESPRESSO MACCHIATO

Fill the milk container



Press the icon once for 1 cup and twice for 2 cups.



Wait for the machine to start the grinding process or modify your selection.



When the coffee grinder has finished grinding, the machine starts brewing the espresso macchiato.



Once the coffee has been brewed, the machine automatically prepares the hot milk.



To dispense more milk, press the "add milk" icon.

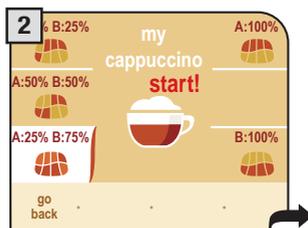
When the "milk rinsing" symbol flashes, clean the milk circuits as described for latte macchiato (see page 14, Step 9).

CAPPUCCINO

Fill the milk container



Press the icon once for 1 cup and twice for 2 cups.



Wait for the machine to start the grinding process or modify your selection.



When the coffee finishes grinding, the machine will dispense the programmed quantity of hot milk.



Once milk has been dispensed, the machine automatically prepares the coffee.

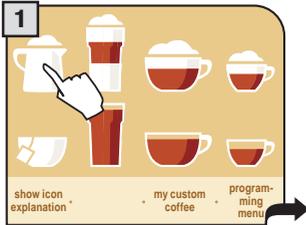


After this, the machine allows you to dispense more milk if you wish. Press the "add milk" button within 2 seconds.

When the "milk rinsing" symbol flashes, clean the milk circuits as described for latte macchiato (see page 14, Step 9).

DISPENSING HOT MILK

Fill the milk container



Press the hot milk icon once.



The hot milk is dispensed.

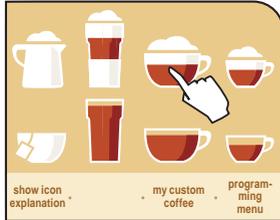
To dispense another cup of milk, repeat this operation. When the "milk rinsing" symbol flashes, clean the milk circuits as described for latte macchiato (see page 14, Step 9).

BEVERAGE PROGRAMMING MENU

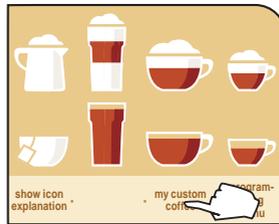
Each beverage can be programmed according to your individual taste. Customization is shown on the display with the addition of an asterisk.



To program the desired beverage:



OR



Hold down the beverage button for two seconds

Press the button "my coffee" and within two seconds, press the beverage button

Once a beverage has been customized it will only dispense that type of beverage. To change or modify the beverage a new customization must be done.

ESPRESSO / COFFEE / LONG COFFEE PROGRAM



Enter the menu of the beverage to be customized by pressing and holding the button for 2 seconds.

In this menu you can:

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

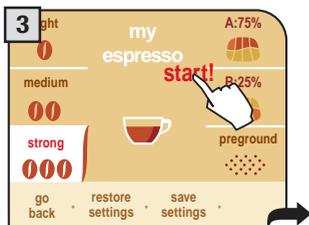
select the blend to be used or mix the two blends in the hoppers.

return to the previous window

restore factory settings

save settings

select the use of pre-ground coffee



Pressing **start!** allows the machine to brew coffee.

After pressing the **start!** button, the brew cycle will start.



The machine automatically starts and finishes brewing the coffee, according to the standard settings.



To brew an amount of coffee greater than that preset by the manufacturer, press "custom coffee amount" before the end of the brew cycle in progress. When the quantity is reached, press "stop coffee dispensing".

The brew cycle may be interrupted **only** by pressing "stop coffee dispensing". If the button is not pressed, the coffee can overflow in the cup.



Once the brew cycle finishes, press "save settings" within five seconds.

If the "save settings" button is not pressed the machine returns to the main menu and the customized settings will not be saved.



The display shows the confirmation of the memorized settings, and the machine automatically returns to the main menu.

PROGRAMMING MILK BEVERAGES

Fill the milk tank



Enter the menu of the beverage to be customized; press and hold the button for 2 seconds.

In this menu you can:

select the quantity of coffee to be ground. ... select the blend to be used (see page 17)

return to the previous window. ... select the use of pre-ground coffee.

restore factory settings. ... save settings.





After pressing the **start!** button, the brew cycle will start.

Pressing **start!** allows the machine to start the brewing cycle.



The dispensing cycle may be interrupted only by pressing "stop milk dispensing". If the button is not pressed, the milk may overflow.

To dispense an amount of milk greater than that preset by the manufacturer, press "custom milk amount" before the end of the dispensing cycle in progress. When the quantity is reached, press "stop milk dispensing".



The brew cycle may be interrupted only by pressing "stop coffee dispensing". If the button is not pressed, the coffee may overflow.

To brew an amount of coffee greater than that preset by the manufacturer, press "custom coffee amount" before the end of the brew cycle in progress. When the desired quantity is reached, press "stop coffee dispensing".

If the "save settings" button is not pressed the machine returns to the main menu and the customized settings will not be saved.



The display shows the confirmation of the saved settings, and the machine automatically returns to the main menu.



The machine automatically starts and finishes dispensing the milk, according to the standard settings.

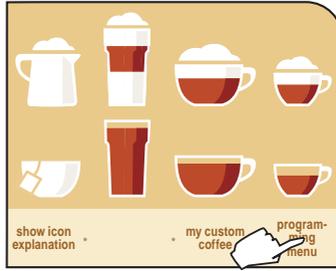


The machine automatically starts and finishes brewing the coffee, according to the standard settings.



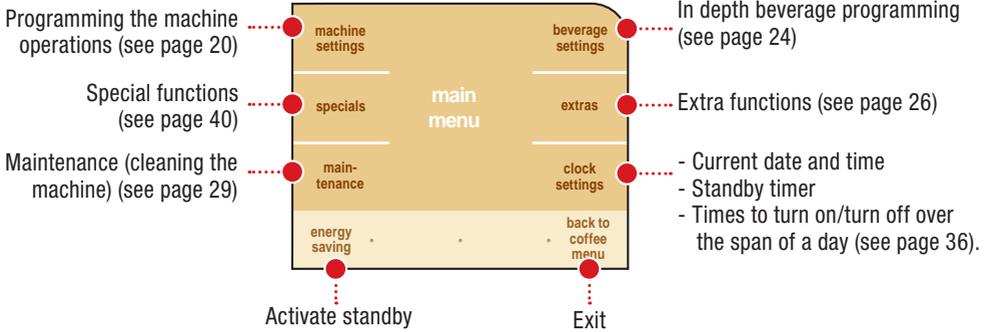
Once the brew cycle finishes, press "save settings" within five seconds.

Some of the machine's functions can be programmed to customize operations according to your own requirements.



Press the "programming menu" button.

The programming menu will access:

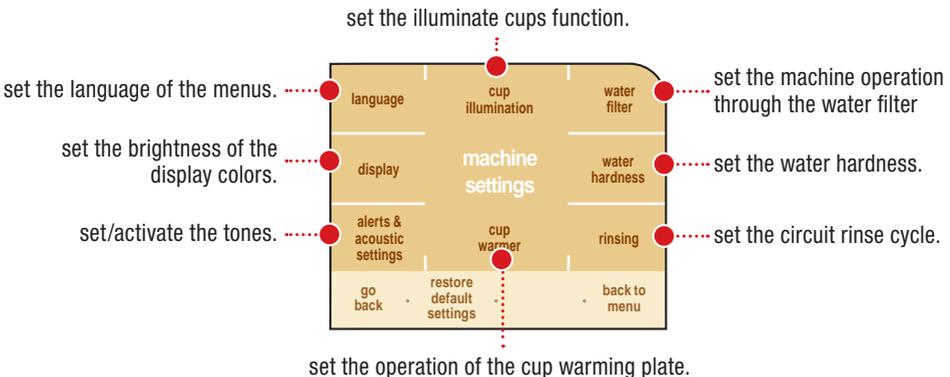


After having set each of the following menus, press

- "go back" to return to the previous screen
- "restore default settings" to restore the initial values
- "save settings" to save the settings
- "back to menu" to return to the main menu

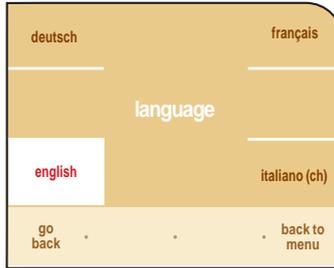
MACHINE SETTINGS

When the machine settings are selected the following screen appears. Here you can:



“LANGUAGE” MENU

For changing the language of the display.



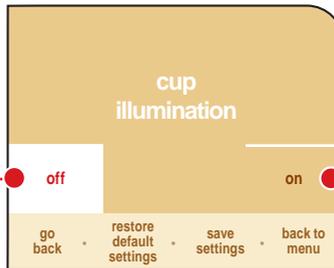
This setting is of fundamental importance for correctly adjusting the parameters of the machine according to the country where the machine is used.

“CUP ILLUMINATION” MENU

This function allows activating/ deactivating the dispensing area illumination.



In this menu you can:



turn off illumination.

off

on

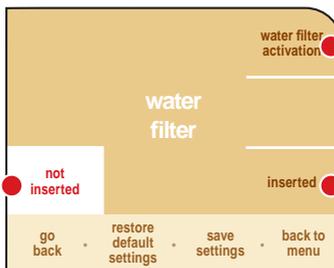
..... turn on illumination.

“WATER FILTER” MENU

The water filter purifies water and allows you to taste the full aroma of coffee.



In this menu you can:



set the machine for the operation without water filter.

not inserted

inserted

..... proceed with the initialization (cleaning) of the water filter (see page 7). After initialization the «insert» option is activated.

..... set the machine for the operation with water filter.

Note:

- Press "water filter activation" every time a new water filter is installed.
- Press "not inserted" when the water filter is not used.
- Press "inserted" when the water filter is used. This function may be activated also after having pressed the "water filter activation" button.

«WATER HARDNESS» MENU - INTENZA AROMA SYSTEM

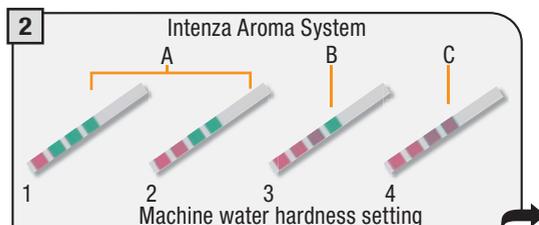
With the "Water hardness" function you can adjust your machine and the Intenza water filter to the level of hardness of the water you use, so that the machine will request descaling at the right moment.

The water hardness in the Intenza water filter is expressed on a scale from A to C.

The water hardness in the machine is expressed on a scale from 1 to 4.



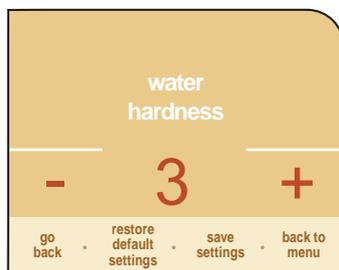
Immerse the water hardness strip included in the welcome pack for one second in water.



Check the water hardness level obtained from the test.

The measurement can be used to set the Intenza Aroma System correctly (see page 7). Matching parameters are described on the upper part.

Press the "water hardness" button.



The test can be used only for one measurement.

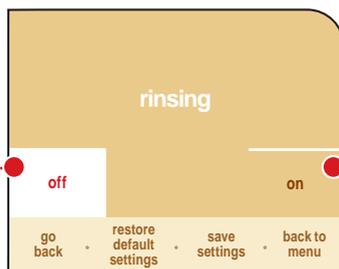
Set the water hardness on the machine by pressing + or -

«RINSE» MENU

To clean the internal circuits for coffee brewing in order to guarantee that beverages are brewed with fresh water only.



In this menu you can:



Note: This rinse cycle is performed every time the machine is turned on when it is cool.

deactivate the rinse cycle. activate the rinse cycle.

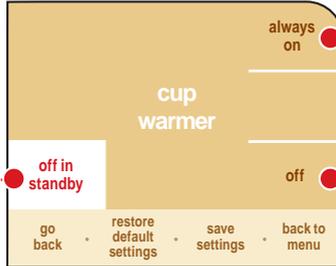
“CUP WARMING PLATE” MENU

To activate the cup warming plate on the upper part of the machine.



keep the cup warming plate off when the machine is in stand-by.

In this menu you can:



keep the cup warming plate always on.

keep the cup warming plate always off.

“ACOUSTIC TONES AND ALARMS” MENU

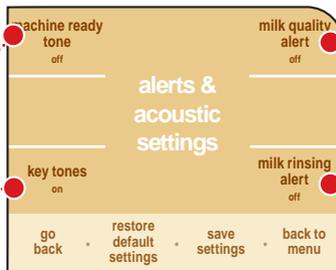
To activate/deactivate the machine's acoustic tones. Pressing the button does not immediately change the status.



activate/deactivate a machine ready tone.

activate/deactivate a tone each time a button is pressed.

In this menu you can:



activate/deactivate a tone that reminds the user to proceed with washing the circuits to prepare milk.

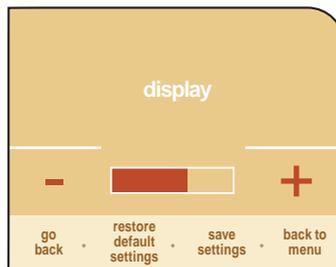
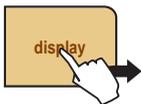
activate/deactivate a tone that reminds the user to perform the rinse cycle of the milk circuits (the tone is activated after one minute from the beverage brewing).

Note: The tones are divided in the following way:

- Long continuous tone indicates a machine malfunction;
- Brief tone when a button is pressed and to indicate that the machine is ready for use;
- Intermittent tone to indicate that the machine needs to be cleaned.

“DISPLAY” MENU

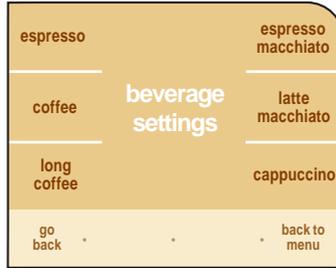
To set the correct brightness of the display colors, press the “display” button.



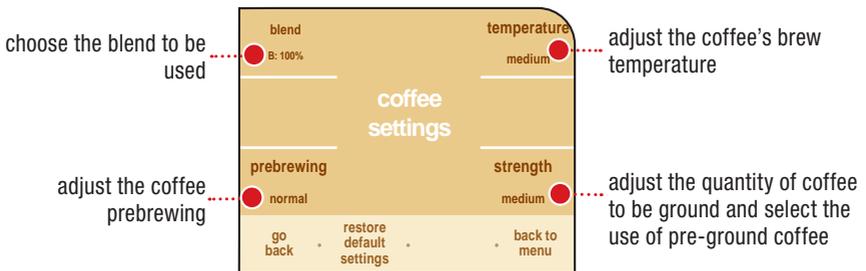
Adjust the brightness by pressing + or -

BEVERAGE SETTINGS

To adjust the general brew parameters of the various beverages containing coffee, press the “beverage settings” button on the main menu.



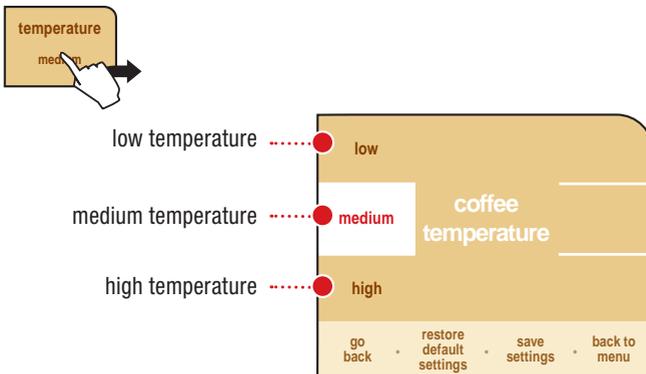
By selecting every single product you can:



The current programming status is indicated according to each parameter.

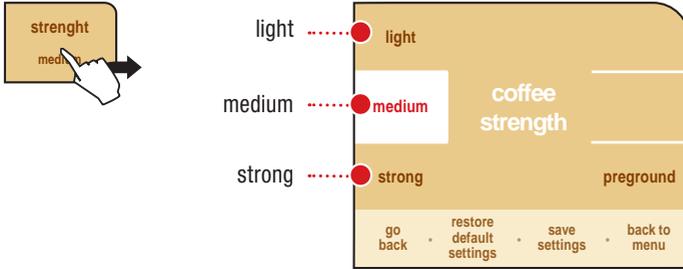
ADJUSTMENT OF THE COFFEE BREW TEMPERATURE

To set the temperature for preparing coffee, press the “temperature” button and select the desired temperature.



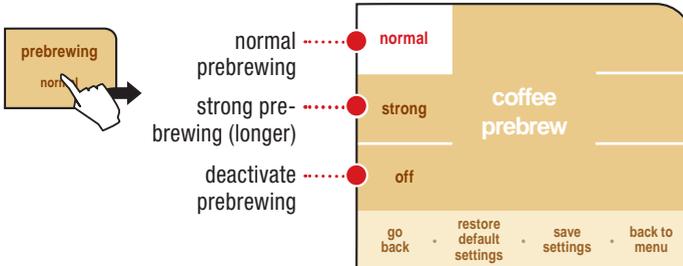
“AROMA” ADJUSTMENT FOR COFFEE BREWING

To set the “Aroma” function, that is to say the quantity of coffee to be ground, and to set the use of pre-ground coffee. You can have your beverage with the quantity of coffee you desire or you can choose to prepare it with decaffeinated coffee by using the “preground” function.



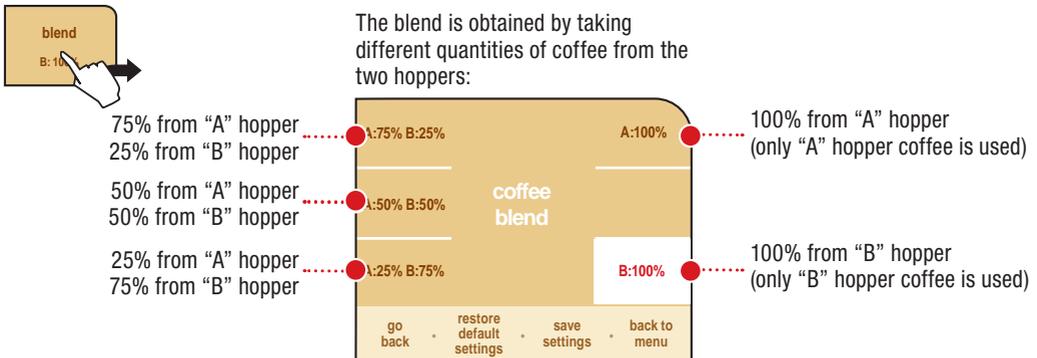
“PREBREWING” ADJUSTMENT (ONLY COFFEE BEVERAGES)

To set the prebrewing function. The coffee is slightly dampened before brewing, bringing out the full aroma of the coffee and extracting the best flavor.



«MIXING» ADJUSTMENT (ONLY COFFEE BEVERAGES)

To choose the coffee blend: The Primea Cappuccino Duo has two coffee bean hoppers which will enable you to use one single type of coffee or mix two different types together.



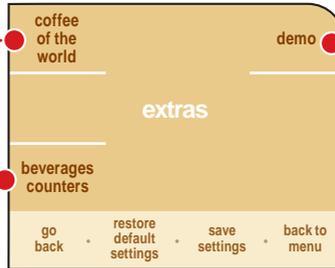
ADDITIONAL FUNCTIONS

There are some additional functions of the machine. Pressing the “extras” button allows you to access the menu and the following message will appear on the display.

In this menu you can:

access the menu where some of the most famous recipes in the world are kept.

view the quantities of every type of product brewed.



activate the “demo” function to show the machine’s main functions.

“COFFEE OF THE WORLD” FUNCTION

This function allows the user to prepare coffee according to the most famous recipes in the world.



In this menu you can:

prepare a typical American coffee.

prepare a true Italian ristretto.

prepare a typical Italian espresso.



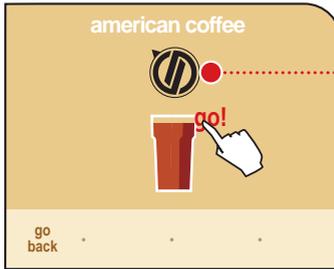
prepare a typical North European coffee.

prepare a typical French/Swiss coffee.

prepare a flavorful latte macchiato without the fear of not being able to sleep.

prepare a coffee for a day full of energy.

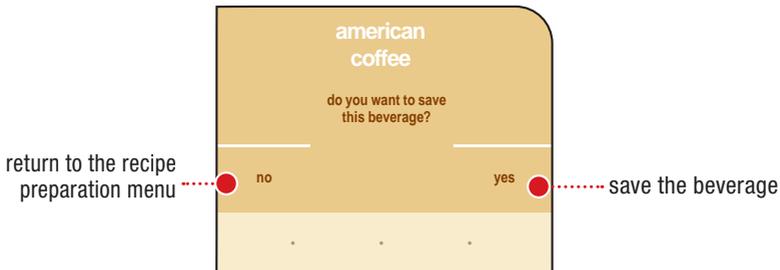
If, for example, you want to taste a typical American coffee, you must press the “American coffee” button. In this case, the following message appears in the display.



the position of the SBS knob is shown with the best cup size to use

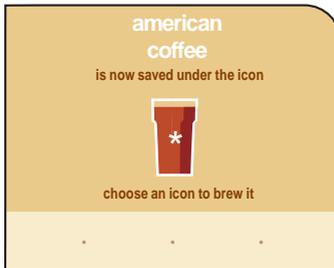
Pressing the **go!** button starts the brewing process.

After brewing the desired beverage, it can be saved on one of the icons of the main menu.



To save the beverage you just made, the display shows the icon that allows this function.

This message remains active for approximately 5 seconds and then returns to the main message.



The beverages in the “Coffee of the World” function, if saved, will be associated with the following buttons, and accompanied by an asterisk:

- | | |
|------------------------|----------------------|
| • ristretto: | espresso (small cup) |
| • Italian espresso: | espresso (small cup) |
| • coffee: | coffee (medium cup) |
| • café crème: | coffee (medium cup) |
| • American coffee: | long coffee (glass) |
| • good morning coffee: | espresso (small cup) |
| • good night milk: | latte macchiato |

You can associate only one beverage with a single icon. The original settings can be restored using the “Beverage Settings” menu.

“DEMO” MODE

This function shows the machine's potential.

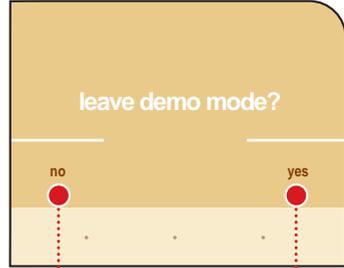
Note: When this function is activated, the machine is in stand-by and all the functions are disabled. The “demo” mode is saved even when the machine is turned off by the main switch.
The next time the machine is turned on, the machine will still be in the “demo” mode.

Pressing the demo button on the display shows:



This is the way the “demo” mode operation begins. The messages that follow illustrate the machine's functionality.

To exit this mode, press anywhere on the display.



continue the tour

exit and activate the machine's normal functions

BEVERAGE COUNTER FUNCTION

This function shows how many beverages have been prepared for every single type of beverage.



| beverage counters | |
|--------------------|--------------|
| hot milk | 0 |
| latte macchiato | 1 |
| cappuccino | 0 |
| espresso macchiato | 0 |
| hot water | 0 |
| coffee long | 15 |
| coffee | 0 |
| espresso | 0 |
| go back | back to menu |

MAINTENANCE

To clean/maintain all of the machine's internal circuits, press the "maintenance" button on the main menu.

In this menu you can:

| | | | |
|---|----------------------------|-----------------------|---|
| lock the Touch Screen (to preform cleaning of the display). | lock display | coffee cleaning cycle | begin the wash cycle of the brew group. |
| begin washing the milk circuits. | milk cleaning cycle | maintenance | |
| begin rinsing the milk circuits. | milk circuit rinsing cycle | descaling cycle | perform the descaling cycle. |
| | go back | back to menu | |

MILK CIRCUIT RINSE CYCLE

To rinse the machine's internal circuits used for preparing milk. This short cycle must be performed after 20 minutes from the last dispensing of a beverage with milk. If it is not performed, the machine comes to a halt and does not allow the dispensing of milk beverages.

Before performing this function make sure that:

1. a large enough container is positioned under the spout.
2. the milk container has been correctly inserted in the machine;
3. the water tank contains a sufficient quantity of water.

Press the "milk rinsing cycle" button and then "start rinsing" to start the milk circuit rinse cycle.

Wait for the cycle to finish. The machine will return to the main menu.

Remove the container, rinse and dry.

AFTER USE, ALWAYS REMOVE THE MILK CONTAINER AND PUT IT IN THE REFRIGERATOR.

The container may be left in the machine only if it has been washed with drinking water and it does not contain milk; see page 42.

MILK CIRCUIT WASH CYCLE

To rinse the machine's internal circuits used for preparing milk.

This cycle is proposed after 14 days from the first dispensing of a milk-based beverage. After 14 days, the “milk cleaning” message starts flashing (see page 15). Perform the wash cycle as described in this section.



Push the “milk cleaning” button and refer to the instructions below, at step 2. The machine switches to the status described at point 7.

If the milk circuit wash cycle is not performed after 14 days, the dispensing of milk-based beverages will be still be possible for only 7 more days. After 7 days, the wash cycle must be performed because the dispensing of milk-based beverages is disabled. (The machine still enables dispensing hot water and coffee).

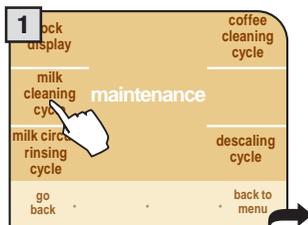
To remind the user of this important operation, the message “milk cleaning -3” is shown on the display 3 days before the deadline and is updated on subsequent days.



Before performing this function make sure that:

1. a large enough container is at hand.
2. the milk container has been adequately cleaned of all milk residue.
3. the water tank contains a sufficient quantity of water.

THE WASH CYCLE CANNOT BE INTERRUPTED. A PERSON MUST BE PRESENT DURING THE OPERATION. USE ONLY AND EXCLUSIVELY THE PROVIDED DETERGENT.



Select the function by pressing the “milk cleaning cycle” button.



Open the compartment and remove the milk container.



Insert the content of the detergent packet into the container.



4 Fill the milk container with fresh water up to the «max» level.



5 Insert the container into the drawer and close the drawer.



6 Position an adequately sized container under the milk spout. The second milk container may be used as well.



7 Close the compartment. Press the button.



8 The wash cycle starts automatically. Wait for the wash cycle to finish.



9 When the wash cycle has finished the following appears... The machine emits a tone.

Possible detergent or water residues may remain in the container during wash and rinse cycles. In any case, empty the container from any liquids before filling it again.



10 Remove the milk container.



11 Rinse the container and fill it with fresh water.



12 Insert the container and press the button.



Wait...



When the rinse cycle has finished the above message will appear.



Remove the milk container.



Rinse the container and fill it with fresh water.

Perform another rinse cycle as shown previously.

When finished, the machine automatically returns to the main menu.

COFFEE CIRCUIT CLEANING CYCLE (BREW GROUP WASH CYCLE)

To clean the machine's internal circuit used for brewing coffee.

It is advisable to perform this wash cycle after 500 coffee brewing cycles, or monthly.

Packages of Saeco detergent tablets may be purchased at your local dealer or by Authorized Service Centres.

Note: before performing this function make sure that:

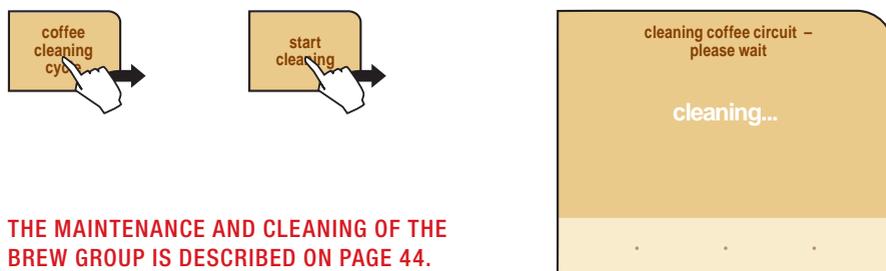
1. a large enough container is positioned under the spout.
2. has been inserted into the compartment for pre-ground coffee.
3. the water tank contains a sufficient quantity of water.



THE WASH CYCLE CANNOT BE INTERRUPTED.

A PERSON MUST BE PRESENT DURING THE OPERATION.

Press the "coffee cleaning cycle" button and then "start cleaning" to start the wash cycle.



THE MAINTENANCE AND CLEANING OF THE BREW GROUP IS DESCRIBED ON PAGE 44.

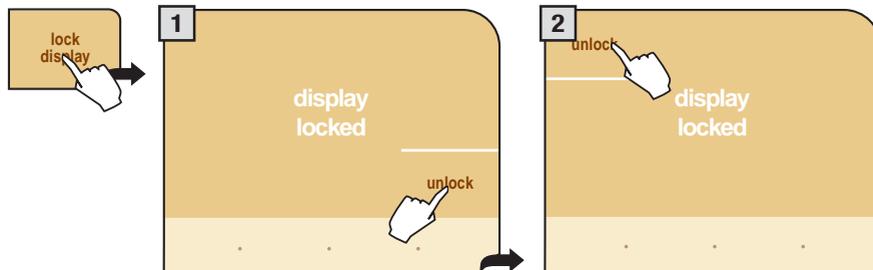
Wait for the cycle to finish. The machine will return to the main menu.

BLOCK DISPLAY

To clean the display. The touch screen display can be cleaned with a soft dampened cloth or with the appropriate detergents for cleaning displays sold on the market.

SOLVENTS, ALCOHOL, HARSH DETERGENTS AND/OR SHARP OBJECTS THAT CAN DAMAGE THE DISPLAY MUST NOT BE USED.

Press the "lock display" button



To reactivate the display, press "unlock" on the lower right-hand corner and then (within two seconds) "unlock" in the upper left-hand corner (this button appears only after having pressed the previous button).

DESCALING

To perform the automatic descaling cycle.

Descaling is necessary every 3-4 months, according to the water hardness, when water comes out more slowly than normal or when the machine indicates it.

The machine must be turned on and will automatically manage the distribution of the descaling agent.

A PERSON MUST BE PRESENT DURING THE OPERATION.

WARNING! NEVER USE VINEGAR AS A DESCALER.

Saeco descaler is recommended, however you can use a non-toxic and/or non-harmful descaling product for coffee machines, commonly available online or in coffeeshops. The solution used must be disposed of according to the manufacturer's instructions and/or according to the regulations enforced in the country of use.

Note: Before beginning the descaling cycle make sure that:

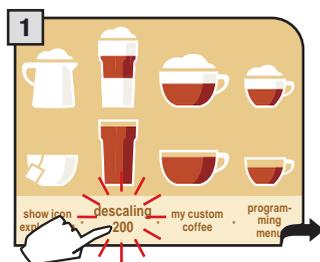
1. a large enough container is positioned under the water spout and the brew head.
2. **THE WATER FILTER HAS BEEN REMOVED.**
3. the water tank has been filled with the descaling solution up to the level indicated with an .

Pause descaling.

The descaling and/or rinsing can be paused and then restarted. When descaling is interrupted the machine will warn the user that it must be turned off.

WARNING! DESCALING MUST BE COMPLETED WITHIN 24 HOURS FROM ITS INTERRUPTION.

The next time the machine is turned on, the machine will warn the user that the descaling and/or rinse process must be completed.

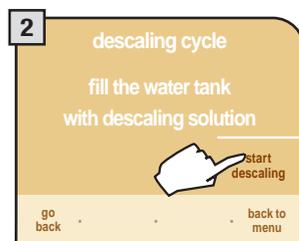


The machine indicates to the user the need to complete the descaling through the message on the main menu. This does not block the machine's operation.

The number under the message indicates the number of beverages that can be dispensed before the machine before the machine needs to be descaled.

30 beverages before descaling, the button will begin to flash. When the number reaches zero, the machine must be descaled.

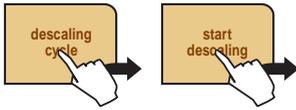
Pressing the descaling button accesses the descaling menu.



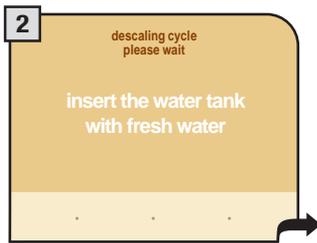
When in the descaling menu, the message "fill the water tank with descaling solution" appears on the display.

Perform the descaling cycle by pressing "start descaling" as shown.

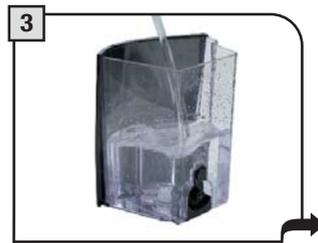
In order to run a descaling cycle before the machine indicates the necessity to do so, press the button "descaling cycle" and then "start descaling" to start the descaling cycle.



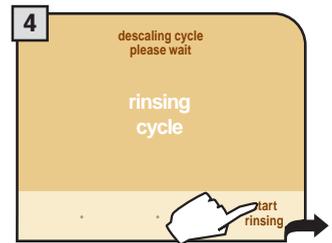
The machine begins to dispense the descaling solution through the hot water spout. The dispensing occurs at preestablished intervals, in order to allow the solution to be more effective.



When the solution is finished the following message appears on the display:



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



Rinse the machine circuits by pressing "start rinsing".



The machine performs the rinse cycle. At the end of the rinse cycle fill the tank with fresh drinking water. Before filling the tank reinsert, if desired, the water filter again, or reinsert the small white filter (see page 7).



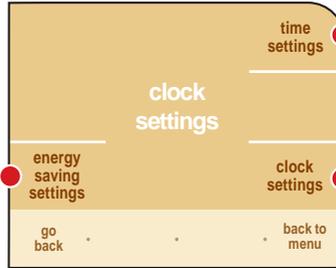
Put a container under the water spout. When the water tank is inserted the machine automatically proceeds to prime the water circuit. If this operation is not successful, consult "manually priming the circuit" (see page 6)

CLOCK SETTINGS

To adjust the current date and time, the timer for stand-by (energy savings) and the times for automatically turning on and turning off the machine. Press the "clock settings" button on the main menu.

In this menu you can:

set the parameters for stand-by after the last brew.



set
- the current time
- the current date
- the view format
(24 hour – AM/PM)

set the intervals for turning the machine on and off (three intervals that can be activated separately).

TIME SETTING

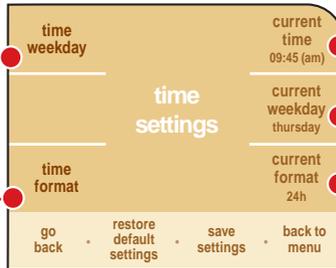
To set all the parameters relating to the clock and calendar. Important: To correctly program the times for turning the machine on and off, press the "timer settings" button.



modify the settings related to the current time and the day of the current week.

modify the settings relating to viewing the time (in 24 hour or am/pm format).

In this menu you can:



view the current time setting.

view the current day of the week setting.

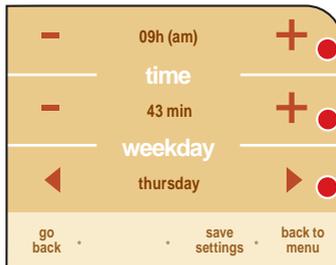
view the current time format setting.

Current time/day of the week

To set the day of the week and the current time on the machine. Press the "time/weekday" button.



In this menu you can:



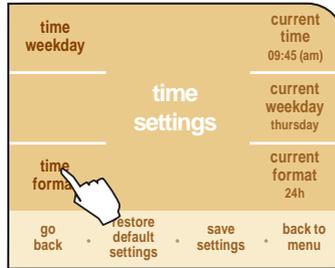
Adjust the hour by pressing + or -

Adjust the minutes pressing + or -

Adjust the day pressing ◀ or ▶

Time format

To set the time view mode. This setting adjusts all clock functions to either “am/pm” or “24 hour” formats. To set the time view mode, press the “time format” button. The modification is immediately applied and in small writing appears ‘am/pm’ or “24 hour”.



AUTOMATIC TIMER SETTINGS

With this function you can turn on (activate) and turn off (energy savings) the machine at the desired times. Remember that the machine manages this function only if it is turned on.



In this menu you can:

set the first interval for turning on

set the second interval for turning on

choose on what days the intervals are active

set the third interval for turning on

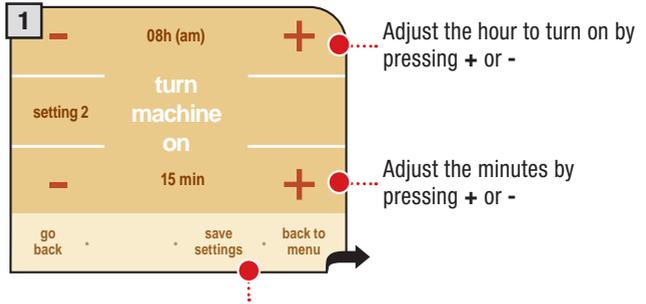
To correctly program the automatic timer settings, you must:

- set the individual intervals for turning on and turning off the machine.
- choose on which days to apply these auto on/off intervals.

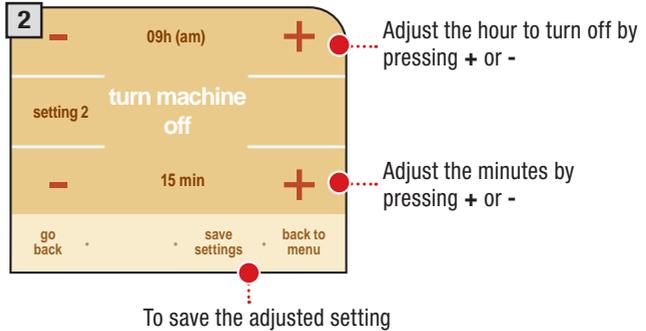
It is recommended to not overlap intervals for turning on the machine.

Setting an interval for turning on the machine

In order to program an interval for turning on the machine, press the button for the interval that you wish to set.



To save the adjusted settings and go to the next screen

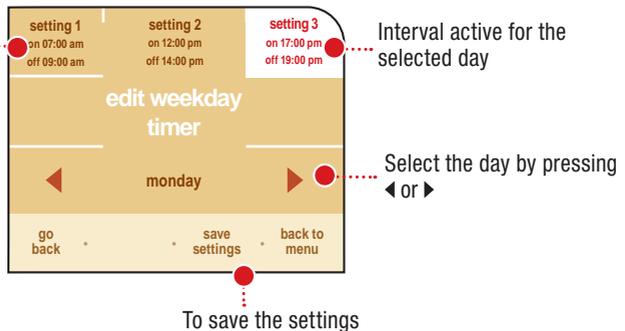


For every day, choose the intervals for turning on

Arrow through the days of the week, and for each day, select the automatic timer intervals you wish to activate.



Interval not active for the selected day

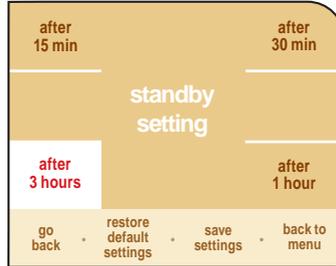


Each day you can select various intervals.

ENERGY SAVING SETTINGS

To set after what duration of time, from the last dispensed beverage, the machine will go into stand-by mode.

The default setting is "after 3 hours".



Select the desired time to activate stand-by.

When the selected duration of time has passed, the display reads "stand-by".



To activate the machine, press "start".
After having performed the function diagnostics and the heating up phase, the machine is once again ready for use.

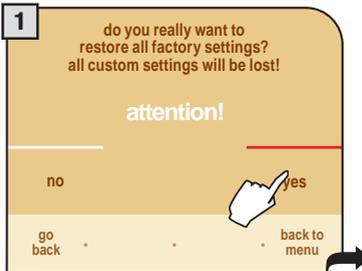
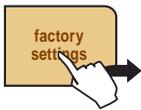
SPECIAL

This menu allows you to access special functions present on the machine. Press the "specials" button on the main menu.



FACTORY SETTINGS

The function for restoring all the factory settings is contained in this menu. This function is particularly important for restoring the original settings. Press the "factory settings" button.

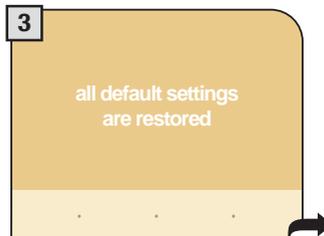


If "yes" is selected, a subsequent confirmation by inverted switch buttons is requested to be sure that you want to perform the reset.

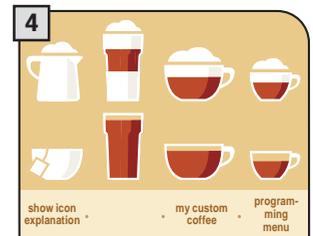
ALL THE CUSTOM SETTINGS WILL BE LOST AND CANNOT BE RECOVERED. AFTER RESTORING FACTORY SETTINGS, YOU MUST, IF DESIRED, REPROGRAM ALL THE MACHINE'S FUNCTIONS.



Selecting "yes" restores the settings.



On the display, the message "all default settings are restored" appears for two seconds.



After this period, the machine returns to the main display.

MAINTENANCE DURING OPERATION

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



Remove the grounds drawer, empty and wash.

If the coffee grounds drawer is emptied with the machine off or when it is not signalled on the display, the count of the coffee grounds contained in the drawer is not reset. For this reason the machine might display the “empty dreg drawer” message even after preparing a few coffees.

GENERAL MACHINE CLEANING

The cleaning described below must be performed once a week.

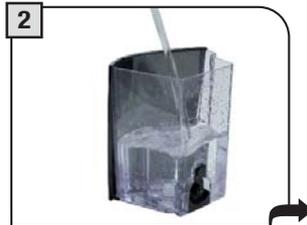
Note: Always use fresh water. If water is in the machine for several days, empty tank and refill it.

WARNING! Do not immerse the machine in water.

Refer to the instructions for maintenance and cleaning of the cappuccinatore on pages 42-43.



Turn the machine off and unplug the cord.



Clean the tank and the cover.



Remove the drip tray, empty and hand wash.



Clean the pre-ground coffee compartment with a dry cloth.
Clean the display (see page 33).



Clean the cappuccinatore as shown in the corresponding on page 42 and 43.



Remove the drip tray, empty and hand wash.

MILK CONTAINER MAINTENANCE AND CLEANING

The milk container and the cappuccinator have been designed to optimize the milk froth. Thorough cleaning and maintenance of the milk container and cappuccinator will allow you to savour excellent milk-based beverages.

It is recommended to rinse the cappuccinator before the first daily dispensing of milk-based products and however to wash it thoroughly at least once a week.

QUICK MAINTENANCE OF THE CAPPUCCINATORE

If you notice a reduction in the milk froth, simply turn the flow regulator as shown in the figure.

Turn the regulator 2-3 times to perform quick maintenance.

Note: if the adjusting device installed is missing, replace it with the adjusting device supplied with the cappuccinator maintenance kit.



WASHING TO STORE THE CONTAINER IN THE MACHINE

After using milk to prepare beverages, the container may be stored in the machine only if it has been washed with fresh drinking water. These few simple steps guarantee that the machine will operate properly.



Pour milk into a container.



Rinse with lukewarm water all the parts in contact with milk.



Dry and replace it into the compartment.

MAINTENANCE OF O-RING FOR MILK CONTAINER

In the machine there is an O-ring which guarantees the correct operation of the milk container.

Every 6 months, remove the water tank, open the milk container and lubricate the O-ring using the grease supplied with the machine. The grease for the Brew Group's lubrication may be purchased in authorized service centres.



THOROUGH MAINTENANCE OF THE CAPPUCCINATORE

Thoroughly wash the cappuccinatore at least once a week.

The components may be washed with household detergents.



Remove the cappuccinatore.



Separate the upper part of the cappuccinatore from the lower part.



Remove the cover.



Remove the cap from the lower part.



Wash all components. Make sure that the hole is clean and unobstructed.



Reassemble the components and install the cappuccinatore in the container.

O-RING REPLACEMENT

When both parts of the cappuccinatore move too freely, replace the O-ring with the ones supplied.



Remove the O-ring with a sharp object



Insert the new O-ring pressing it delicately.



Assemble the upper and lower part of the cappuccinatore

CLEANING THE BREW GROUP

The Brew Group must be cleaned at least once a week. Lubricate the Brew Group after approximately 500 brewing cycles. The grease for the lubrication of the Brew Group may be purchased by Authorized Service Centres.

Wash the brew group with warm water.

WARNING! Do not wash the brew group with detergents that can compromise its correct operation. Do not wash in the dishwasher.



Press to open the service door.



Press the PUSH button to remove the brew group.



Wash any coffee residues from the brew group. Wash the upper filter with running water.



Make sure the group is ready to be put back in. The two references must align.



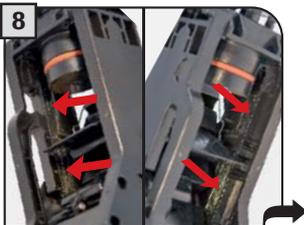
Make sure the components are in the correct position. The hook shown must be in the correct position; to check its position, firmly press the "PUSH" button.



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



Lubricate the Brew Group guides only with the supplied grease.



Apply the grease evenly.



Insert the washed and dried Brew Group. DO NOT PRESS THE "PUSH" BUTTON.



Insert the coffee grounds drawer. Close the service door.

GRINDER MAINTENANCE

After approximately 2000 grinding cycles, the grinder needs a slight adjustment to ensure it is running in peak condition.

WARNING!

This operation should be carried out carefully and by an experienced user. The screw could fall into the grinder; if it happens remove it before restarting the machine. Protect the grinder hole with a cloth to avoid this problem. The snap is signalled by a message on the coffee bean hopper; refer to these messages when this adjustment is performed.

EMPTY THE COFFEE BEAN HOPPER.



Press and dispense two coffees.



When the following display appears, press "ok" and repeat the operations from point (1) just once.



Repeat the cycle, turn off the machine and unplug it.



Unscrew the screw that holds the service door closed.



Remove screws and service door.



Adjust until it clicks.



Unscrew the screw that holds the service door closed.



Remove screws and service door.



Adjust until it clicks.

Then reposition the door and attach it with the previously removed screw.

GUIDE MESSAGE THAT APPEARS

HOW TO REMOVE THE MESSAGE

| | |
|--|---|
| restart the machine | Turn off and after 30 minutes turn the machine on again to restore normal operation. |
| call assistance | Problem that requires the intervention of the customer service center. |
| insert drip tray | Insert drip tray under the brew group. |
| close coffee bean container | Close the coffee bean hopper cover to be able to brew any beverage. |
| add ground coffee | This message guides the user when, in the customized beverage programming, the use of this type of coffee has been chosen. |
| insert brew group | Insert the brew group in its place. |
| refill coffee container A | There is no coffee left in the hopper shown. Add some coffee in the relevant hopper to brew the product. |
| refill coffee container B | |
| refill both coffee containers | There is no coffee left in both hoppers. Add some coffee in both hoppers to brew the product. |
| insert dreg drawer | Insert the grounds drawer. |
| empty dreg drawer | Remove the grounds drawer and empty the grounds in an appropriate container. Note: The grounds drawer must be emptied only when the machine requires it and when the machine is turned on. Emptying the drawer with the machine turned off does not allow the machine to register that it has been emptied. |
| close side door | To be able to make the machine functional, the side door must be closed. |
| refill water tank | The tank must be removed and refilled with fresh drinking water. |
| empty drip tray | Open the side door and empty the drip tray under the brew group) |
| insert milk container with cappuccinatore | Insert the cappuccinatore in the milk container. Without the cappuccinatore no beverage containing milk can be dispensed. |
| prime the machine | Press on the display in order to proceed with manually priming the water circuit. The machine performs an automatic attempt to prime the circuit. If this attempt does not perform correctly you must proceed with these instructions. |
| circuit priming failure | Contact the customer service center (toll free number) to request assistance on how to resolve the problem. |
| the descaling cycle has not been completed correctly | Repeat the operation as described in the appropriate section. |
| milk rinsing | see page 15 and 29. |
| milk cleaning | see page 15 and 30. |

GUIDE MESSAGE THAT APPEARS

HOW TO REMOVE THE MESSAGE

| | |
|---|--|
| change water filter | The water filter must be replaced in the following cases: 1. 60 liters of water has been dispensed; 2. 60 days have passed since its installation; 3. 20 days have passed and the machine has not been used. Note: this message appears only when "inserted" has been selected in the water filter function (See page 21). |
| the cleaning cycle has not been completed correctly | Repeat the operation as described in the appropriate section. |
| fill milk in to the milk container | Fill the container with milk to dispense the product. |
| close milk drawer | Close the milk container to dispense the product. |
| rinse the milk tank | The user must wash the milk tank after it has been used. |
| descale the machine | A descaling cycle must be performed on the machine's internal circuits. |
| energy saving | Press the "start" button |

TECHNICAL DATA

| | |
|---|--|
| Nominal voltage | See label on the appliance |
| Power rating | See label on the appliance |
| Power supply | See label on the appliance |
| Shell material | Plastic |
| Size (w x h x d) | 355 x 380 x 460 mm - 13.8" x 15.4" x 16.9" |
| Weight | 14 Kg - 30.9 lbs |
| Cable length | 1200 mm - 42.2" |
| Control panel | (Digital) Front |
| Water tank | 2 liters - 68 oz. / Removeable |
| Milk Tank | ca. 0.400 liters - 12.5 oz. / Removeable |
| Capacity of coffee bean hopper A | 200 grams - 7.1 oz. / of coffee beans |
| Capacity of coffee bean hopper B | 150 grams - 5.2 oz. / of coffee beans |
| Pump pressure | 15 bar |
| Boiler | 2 - in stainless steel |
| Coffee grinder | 2 - with ceramic grinders |
| Pressure safety device | Boiler pressure safety valve |
| Temperature safety device | Boiler thermostats and thermal fuses |

Subject to engineering and manufacturing changes due to technological developments.
The machine conforms to the European Directive 89/336/EEC (Italian Legislative Decree 476 dated 04/12/92) concerning electromagnetic compatibility.

SOS**IN CASE OF EMERGENCY**

Immediately unplug the cord from the outlet.

**ONLY USE THE APPLIANCE**

- Indoors.
- For preparing coffee, hot water and for foaming milk.
- For domestic use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

**PRECAUTIONS FOR THE USE OF THE MACHINE**

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

**CONNECTION TO ELECTRICAL POWER**

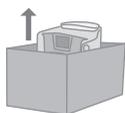
The connection to the electrical network must be carried out in accordance with the safety regulations in force in the user's country.

The machine must be connected to a socket which is:

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

The power cord must not:

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

**INSTALLATION**

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

**DANGERS**

- Children should be supervised to ensure that they do not play with the appliance.
- The appliance is dangerous to children. When left unattended, unplug from the electrical outlet.
- Keep the coffee machine packaging out of the reach of children.

- Never direct the jet of hot water and/or steam towards yourself or others. Danger of scalding.
- Do not insert objects through the appliance's openings. (Danger! Electrical Current!).
- Do not pull out the plug by yanking on the power cord or touching it with wet hands.
- Warning. Danger of burning when in contact with hot water, steam and the hot water spout.



FAILURES

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



CLEANING / DESCALING

- Clean the milk circuit only with the recommended detergent powder supplied with the machine. Carefully follow the safety instructions given on the packaging.
- Clean the coffee circuit only with the recommended detergent tablets supplied with the machine. Carefully follow the safety instructions given on the packaging.
- Before cleaning the machine, the main switch must be turned to OFF (0), unplugged from the socket and cooled down.
- Keep the appliance from coming into contact with splashes of water or immersing in water.
- Do not dry the machine's parts in conventional or microwave ovens.
- The machine and its components must be cleaned and washed after the machine has not been used for a certain period.



REPLACEMENT PARTS

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

WASTE DISPOSAL

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



This product complies with EU Directive 2002/96/EC.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



FIRE SAFETY

In case of fire, use Carbon Dioxide extinguishers (CO₂). Do not use water or dry-powder extinguishers.

ADDITIONAL INFORMATION FOR THE CORRECT USE OF THE INTENZA WATER FILTER

To correctly use the Intenza water filter, please consider the following instructions:

1. Store the water filter in a cool area in which the room temperature is between +1°C - +50°C (34°F to 122°F). Do not store it in direct sunlight.
2. Carefully read the operating instructions and the safety warnings provided with each filter.
3. Keep the filter instructions together with the manual.
4. These instructions integrate those contained in the manual, as they focus on the specific application of the filter in the machine.

EC DECLARATION OF CONFORMITY
EC 2006/95, EC 2004/118,
EC 1992/31, EC 1993/68

SAECO INTERNATIONAL GROUP S.P.A

- Via Torretta, 240 - 40041 Gaggio Montano (Bo) - Italy

declare under our responsibility that the product:

AUTOMATIC COFFEE MAKER

SUP 030 UDR

to which this declaration relates is in conformity with the following standards or other normative documents :

- Safety of household and electrical appliances - General requirements
EN 60335-1(2002) + A1(2004) + A2(2006) + A11(2004) + A12(2006)
- Safety of household and electrical appliances - Part 2-15
Particular requirements for appliances for heating liquids
EN 60335-2-15(2002) + A1(2005)
- Household and similar electrical appliances - Electromagnetic fields - methods
for evaluation and measurement EN 50366 (2003) + A1 (2006).
- Household and similar electrical appliances - safety - Part 2-14
Particular requirements for kitchen machines EN 60335-2-14 (2006).
- Electromagnetic compatibility (EMC) - Requirements for household appliances , electric
tools and similar apparatus - Part 1
Emission EN 55014-1 (2000) + A1 (2001) + A2 (2002).
- Electromagnetic compatibility (EMC)
Part. 3^A Limits - Section 2 : Limits for harmonic current emissions (equipment input
current $\leq 16A$ for phase) - EN 61000-3-2 (2000)
- Electromagnetic compatibility (EMC)
Part 3^A : Limits - Section 3 : Limitation of voltage changes , voltage fluctuations and flicker
in public low - voltage supply systems , for equipment with rated current $\leq 16 A$ for phase
and not subject to conditional connection EN 61000-3-3 (1995) + A1 (2001)
- Electromagnetic compatibility - Requirements for household appliances , electric tools
and similar apparatus - Part 2.
Immunity - Product family standard EN 55014-2 (1997) + A1 (2001)

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

Gaggio Montano - li, 27/06/2007

R & D Manager
Mr. Andrea Castellani



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

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