

Primea *Cappuccino* Ring



Operation and maintenance manual

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

Carefully read the safety rules

Mode d'emploi

Veuillez lire attentivement le mode d'emploi
(notamment les consignes de sécurité) avant d'utiliser l'appareil.



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During home use, every precaution must be taken to limit the risk of fire, electric shock and/or accidents.

- Read carefully all the instructions and information listed in this manual and in any other booklet contained in the packaging before turning on or using the espresso machine.
- Do not touch hot surfaces.
- To avoid fires, electric shocks or accidents, do not immerse the cord, plug or body of the machine in water or other liquid.
- Be especially careful when using the espresso machine in the presence of children.
- Unplug the cord when the machine is not in use or during cleaning. Let it cool down before inserting or removing parts and before cleaning.
- Do not use the machine with a damaged cord or plug or in the case of failure or breakdown. Have the machine checked or repaired at the nearest customer service center.
- The use of accessories not recommended by the manufacturer can cause damage to property or injury to persons.
- Do not use the espresso machine outdoors.
- Make sure the cord does not dangle or touch hot surfaces.
- Keep the espresso machine away from heat sources.
- Make sure the espresso machine's main switch is in the "Off" position before plugging it in. To turn it off, turn the switch to "Off" and unplug the cord from the socket.
- The machine is for home use only.
- Be extremely careful while using the steamer.

WARNING

This espresso machine has been designed for home use only. Any repair and/or assistance, with the exception of normal cleaning and maintenance operations, must be performed by an authorized customer service center. Do not immerse the machine in water.

- Check that the voltage indicated on the tag corresponds to that of the electrical system of your home.
- Never use warm or hot water to fill the water tank. Use only cold water.
- Do not touch the machine's hot parts or the power cord with your bare hands during operation.
- Never wash the machine with corrosive detergents or abrasive utensils. Use only a soft cloth dampened with water.
- To slow down the formation of limescale, we recommend using filtered water.

INSTRUCTIONS FOR THE ELECTRICAL CORD

- A rather short electrical cord has been provided to keep it from twisting or causing tripping.
- Extension cords can be used, but must be used with great care.

When an extension cord is used, check that:

- a. the voltage listed on the extension cord corresponds to the electrical voltage of the appliance;
 - b. the cord has a grounded, three-prong plug (if the appliance's cord is of this type);
 - c. the cord does not dangle from the table to avoid tripping.
- Do not use multi-sockets

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 products and a hot water dispenser. The machine is elegantly designed for domestic use and is not suitable for continuous heavy duty use of a professional kind.

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



Additional milk container
(without cappuccinatore)



Cappuccinatore
cleaning pin



Applicator



"Aqua Prima" Filter



Water hardness
tester



Adjustment key



Grease for the
brew group



Cleaning detergent



Ground coffee
measuring scoop



Cleaning brush

STARTING THE MACHINE

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



Press the button on the coffee hopper to open the cover. Fill the hopper with coffee beans.



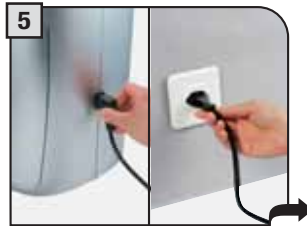
Close the cover pushing it down completely.



Remove the water tank. We recommend installing the “Aqua Prima” 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 to the “On” position.

BEFORE PERFORMING ANY OPERATION, COMPLETE THE INSTALLATION (PAGES 6 – 7).

TO ASSESS WATER HARDNESS, SEE “WATER HARDNESS MENU” ON PAGE 20.

SETTING THE LANGUAGE

These settings allow you to regulate the machine parameters to dispense coffee according to the typical parameters of the country where it is used. For this reason, the languages are also differentiated by location.



Press **MENU**



Turn to the right with a finger.



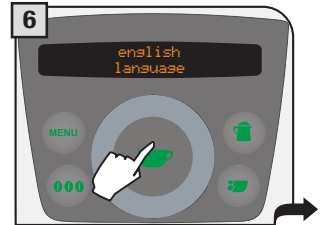
Press .



Press .



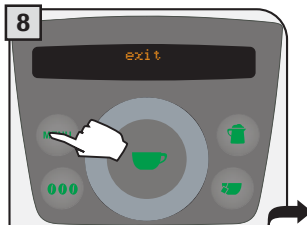
Turn to the right with a finger.



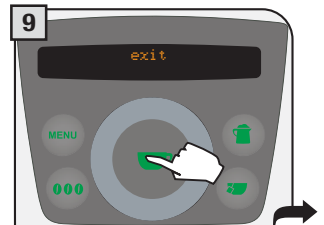
When the desired language is displayed, press .



The machine now displays the messages in the language selected.



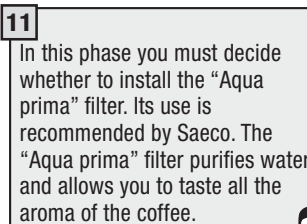
Press **MENU** until the following message is displayed.



Press .

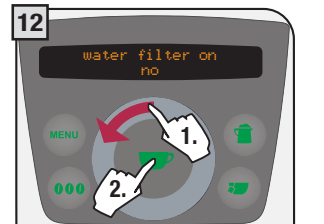



Wait before making the selection.



In this phase you must decide whether to install the "Aqua prima" filter. Its use is recommended by Saeco. The "Aqua prima" filter purifies water and allows you to taste all the aroma of the coffee.

If you want to install the "Aqua prima" filter, go to page 7.



Otherwise, select and press .

“AQUA PRIMA” FILTER

To improve the quality of the water used, install the “Aqua Prima” filter. After installation, go to the filter initialisation program (see programming). In this mode, the machine advises the user when the filter must be replaced.



Remove the “Aqua Prima” filter from its packaging. Enter the date of the current month.



Insert the applicator on the filter.



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



Fill the tank with fresh water. Let the filter soak for 30 minutes. After 30 minutes discard the water in the tank and refill with fresh water.



Place a container under the spout.



Press .



Press  again.

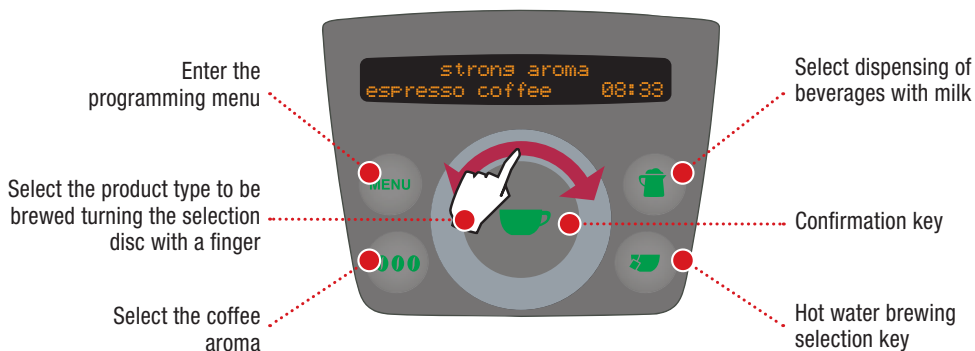



The machine initialises the filter.



Press  again.

Then, press **MENU** repeatedly. When the “exit” message is displayed, press . In this way, the machine ends the start-up phase. Wait until at the end of the procedure, the display shows what shown on page 8.




- Press the  key twice to make 2 cups. This operation can be performed until the grinding is complete.



- 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 manages milk dispensing.

COFFEE AROMA

By pressing the  key, there are three possible selections (strong, medium, mild) that indicate the aroma (coffee quantity to be ground by the machine) for the product preparing. This key enables you to select also the ground coffee function.

strong aroma
espresso coffee 08:33

medium aroma
espresso coffee 08:33

mild aroma
espresso coffee 08:33

Pre-ground
espresso coffee 08:33

SELECT THE DESIRED AROMA BEFORE DISPENSING THE PRODUCT.

COFFEE INTENSITY

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 products.



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 36).**



1 Open the milk compartment and remove the container located within.



2 Remove the container cover and pour in the milk. Close the container and put it back in its appropriate place. Make sure to carefully close the compartment.

We recommend using the other supplied container to store any remaining milk in the refrigerator. Clean the circuits using only the container with the cappuccinatore.

THE DISPENSING OF COFFEE, HOT WATER AND MILK MAY BE STOPPED AT ANY TIME BY PRESSING THE  KEY AGAIN.

 THE DISPENSED MILK MAY BE VERY HOT: DANGER OF SCALDING. AVOID TOUCHING IT DIRECTLY WITH YOUR HANDS.

THE USED MILK HAS TO BE PROPERLY PRESERVED.

DO NOT USE IT AFTER THE BEST-BEFORE DATE SHOWN ON THE PACKAGE.

Check that all the containers are clean. To do this operation, follow the instructions in the “Cleaning and Maintenance” chapter (see page 34)

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

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 manages milk dispensing. 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, select it by sliding the disc with a finger. Use appropriate espresso or coffee cups so that the coffee will not overflow.




Select the desired product turning the selection disc with a finger.



Select the coffee aroma by pressing the **000** key once or more times.



Press the  key once for 1 cup and twice for 2 cups. The selected beverage will be brewed.

The machine ends dispensing automatically according to the quantity determined by the manufacturer. It is possible to customize this quantity. See page 15.

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 15).

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



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 an espresso using pre-ground coffee. The customized choice of using pre-ground coffee is shown on the display.



1 Select the desired product turning the selection disc with a finger.



2 Select the function by pressing the **000** key once or more times.



3 A message reminding the user to pour ground coffee in the appropriate compartment.



4 Pour ground coffee in the appropriate compartment using the measuring scoop provided in the accessories.



5 Press the  key to start brewing.

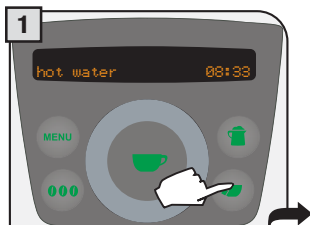
Note:

- 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 dregs 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 product and the coffee in the compartment will be dumped into the coffee dregs drawer.

HOT WATER DISPENSING




AT THE START, SHORT SPURTS OF HOT WATER MAY BE DISPENSED WHICH POSE A RISK OF SCALDING. THE HOT WATER SPOUT CAN REACH HIGH TEMPERATURES: DO NOT TOUCH IT WITH BARE HANDS.



Press the  key.

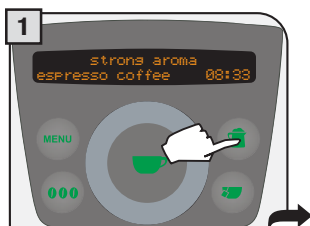


Press the key  to start brewing.

The machine brews the preset water quantity. Press the  key after brewing, to exit the "Hot water" function.

LATTE MACCHIATO

Fill the milk container



Press the  key.



Select the latte macchiato turning the selection disc with a finger.




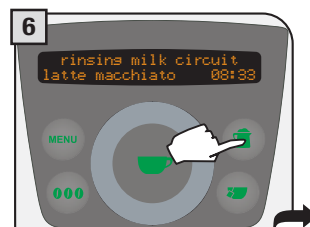
Select the aroma by pressing the **000** key once or more times.




Press the  key once for 1 cup and twice for 2 cups. The latte macchiato will be brewed.



After this, the machine allows you to dispense more milk if you wish. This option remains active for approximately 3 seconds. To activate it, press  until the desired quantity is reached.



The machine will propose cleaning the milk circuits. Press the  key to clean the internal circuits.

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

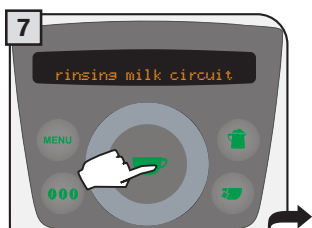
After 20 minutes of inactivity, the machine requires the user to perform a rinsing cycle as described in Step 7. If the machine is turned off immediately after dispensing a milk product, the next time the machine is turned on it will require the user to perform a rinsing cycle.


Note: Before performing the “milk rinsing” function make sure to do the following:

1. an adequate sized container is placed under the brew unit
2. the milk container with the cappuccinatore is filled with fresh drinking water and inserted in the machine;
3. the water tank is full of fresh water.

milk circuit washing
espresso coffee 08:33

After 14 days from the first dispensing of a milk-based beverage, the message “milk circuit washing” is displayed; it is advisable to clean the milk circuits as shown on page 24. After another 7 days, the machine comes to a halt and the milk circuits have to be necessarily cleaned.



Remove the milk container from the machine; if it still contains milk, put it back in the refrigerator for a subsequent employment and use the additional container. Rinse the container with the cappuccinatore and fill it with fresh water, place it in the machine and press the  key.



In this phase the user cannot intervene and must wait until the cycle finishes. After this, the machine returns to the main menu.

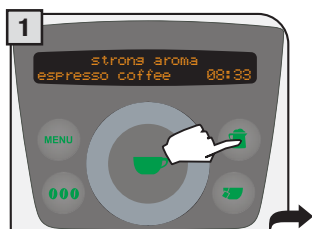


Remove the container, rinse and dry.

THIS PROCEDURE MUST BE PERFORMED FOR ALL MILK PRODUCTS!


DISPENSING HOT MILK

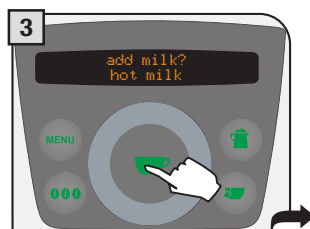
Fill the milk container




Press the  key.



Select the hot milk and press the  key.



If desired, keep the  key pressed until the desired quantity is reached.

Repeat the operation to brew another cup of milk. When the “rinsing milk circuit” symbol flashes, rinse the milk circuits as described for the latte macchiato (see page 12, icon 6 and following).

ESPRESSO MACCHIATO

Fill the milk container



Press the  key.



Select the espresso macchiato turning the selection disc with a finger.



Select the aroma by pressing the **000** key once or more times.



Press the  key once or twice to start brewing.



If desired, keep the  key pressed until the desired milk quantity is reached.

When the “milk circuit rinsing” symbol flashes, rinse the milk circuits as described for the latte macchiato (see page 12, icon 6 and following).

CAPPUCCINO

Fill the milk container



Premere il tasto .



Select the cappuccino turning the selection disc with a finger.




Select the aroma by pressing the **000** key once or more times.



Press the  key once or twice to start brewing.



If desired, keep the  key pressed until the desired milk quantity is reached.

When the “milk circuit rinsing” symbol flashes, rinse the milk circuits as described for the latte macchiato (see page 12, icon 6 and following).

Every beverage can be programmed according to your own tastes.

1. PROGRAMMING FOR SELF-INSTRUCTING

For all beverages you can quickly program the quantity of coffee and/or milk dispensed in the cups whenever the key is pressed.

Select the type of beverage you want to program, then press and hold the ☕ key until the display shows (for example):

```
self-instruct. activated
espresso coffee
```

The machine dispenses coffee or milk.

When the required amount is reached, press the ☕ key again.

The display will show:

```
new quantity saved
espresso coffee
```

(Only beverages with coffee and milk): for beverages with coffee and milk, you need to store the desired quantity (during the relevant dispensing) by pressing the ☕ key.

The dispensed quantity of coffee and/or milk remains stored and replaces any previous settings.

2. PROGRAMMING FROM THE “BEVERAGE SETTINGS” MENU

To set the beverage making parameters: press the **MENU** key and select “beverage settings” by turning the selection disc with a finger:

In this phase you can:



exit the program mode.

restore factory settings

By sliding the disc with a finger you can change the settings for:

- the quantity of coffee dispensed (1 square = approx. 15 ml);
- the quantity of milk dispensed (1 square = approx. 15 ml);
- the coffee temperature;
- the coffee prebrewing.

Variable function, based on the programming level.

Select the coffee aroma

Save the new settings.

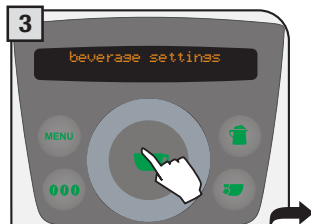
For completeness purposes, the following page describes how to program a product containing milk and coffee; the parameters to set to program each beverage may differ according to the type of beverage.




Check that the water and coffee bean container are full; place the cup under the spout.



Press the **MENU** key.




Select "beverage settings". Press the  key to confirm.





Select the beverage to program. Press the  key to confirm.




Press the **000** key once or more times to adjust the aroma or select the pre-ground coffee option. Press  to store the setting.




Change the coffee quantity by turning the disc; press  to confirm. Press  to change the parameter from coffee to milk.



Change the milk quantity by turning the disc and press  to confirm.



Press the  key for more than two seconds to access the other parameters to program.




Change the temperature value (high, medium, low) by turning the disc with a finger. Press  to store the setting.



Press the **000** key to select the parameter. Pre-brewing.



Change the pre-brewing value (normal, strong, deactivate) by turning the disc with a finger. Press  to store the setting.

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



Press the ☕ key to:
 - confirm the selection;
 - save the new settings.

- 1 Press the **MENU** key.
- 2 Turn the disc with your finger to:
 - select the functions
 - change the function parameters.

beverage settings

Beverage settings
 (already described on page 15).

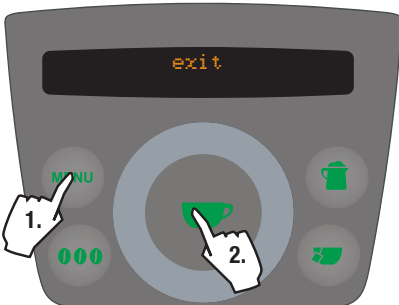
machine settings

Machine settings (see page 18).

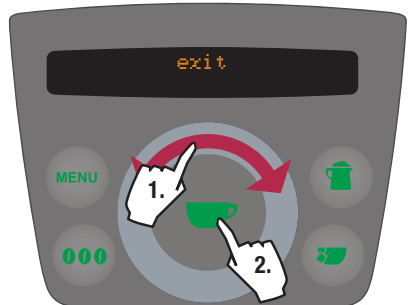
special functions

Special functions (see page 32).

To exit the program mode:



or



MACHINE SETTINGS

To set the general machine operating parameters, press the **MENU** key and select “machine settings”. Turn the selection disc with a finger to:

machine settings
language

set the language of the menus.

machine settings
water filter

set the machine's operation through the “Aqua Prima” filter.

machine settings
water hardness

set the water hardness.

machine settings
rinse cycle

set the circuit rinse cycle.

machine settings
cup warming plate

set the operation of the cup warming plate.

machine settings
acoustic alarm

set/activate the acoustic alarms.

machine settings
maintenance

clean the machine internal circuits.

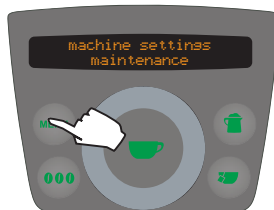
machine settings
clock settings

set the clock.

machine settings
stand-by settings

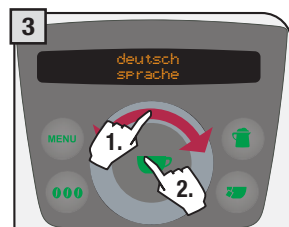
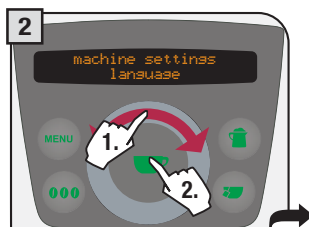
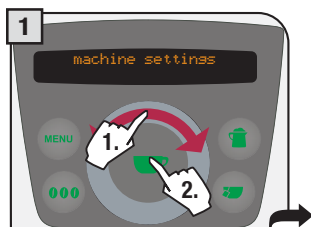
set the standby and the timers.

To exit any level of “machine settings” without saving the changes made, press the **MENU** key. For example:



“LANGUAGE” MENU

MENU > machine settings > language . To change the language of the display.

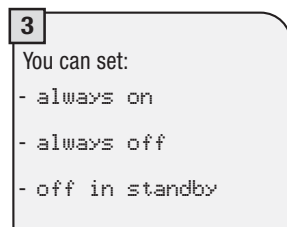
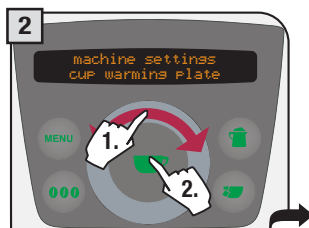
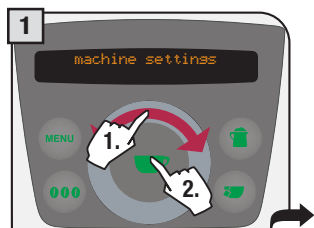


Select the desired language. After this, the machine displays all the messages in the language selected.

“CUP WARMER” MENU

MENU > machine settings > cup warming Plate.

To set the operation of the cup warming plate located on the upper part of the machine.

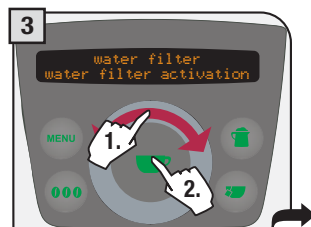
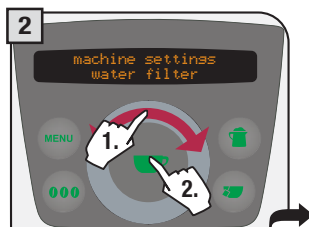
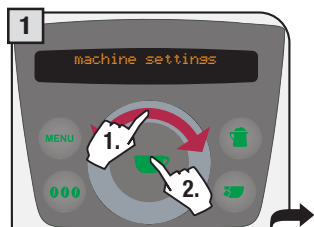


“WATER FILTER” MENU

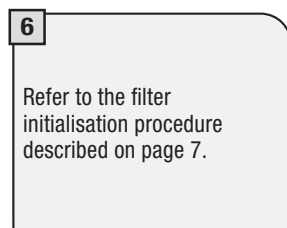
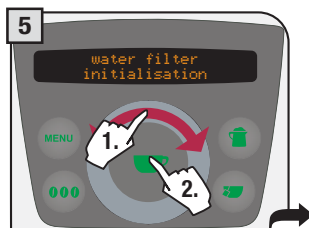
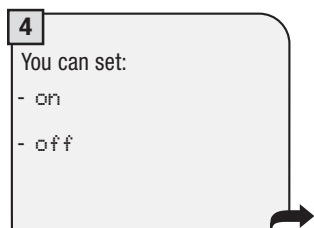
MENU > machine settings > water filter.

This function provides better management of the filter notifying the user when the filter is to be replaced. This function must:

- be activated when you want to use the “Aqua prima” filter;
- be deactivated when you do not want to use the “Aqua prima” filter.



The filter control can be activated or deactivated from this menu.

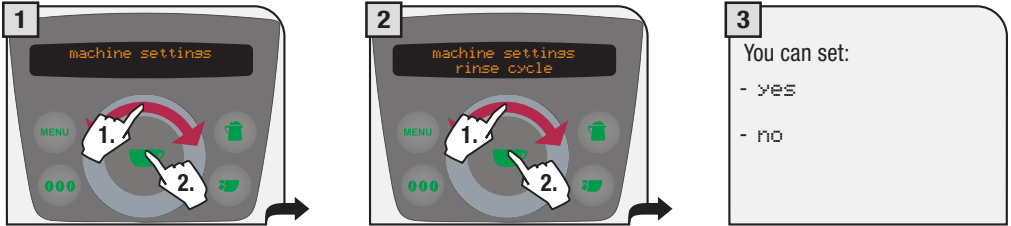


A newly installed filter can be initialised from this menu.

“RINSE” MENU

MENU > machine settings > rinse cycle.

To clean the internal tubes in order to guarantee that the beverages are dispensed only with fresh water. This function has been enabled by the manufacturer on all new appliances.

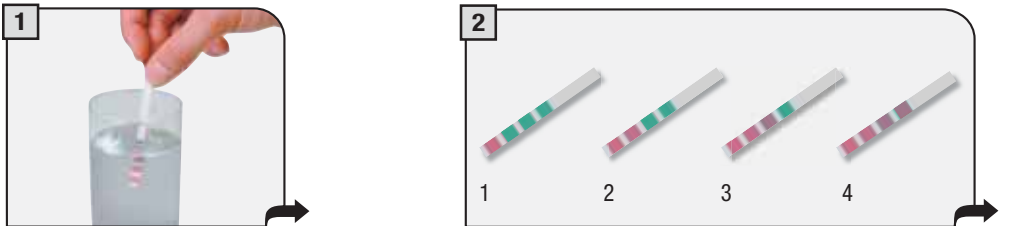


Note: This rinse cycle is performed every time the machine is turned on after the warming phase.

“WATER HARDNESS” MENU

MENU > machine settings > water hardness.

To adjust the level of water hardness, expressed on a scale of 1 to 4. The appliance is preset at a hardness value of 3.



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

Check the value.

The test can be used only for one measurement.

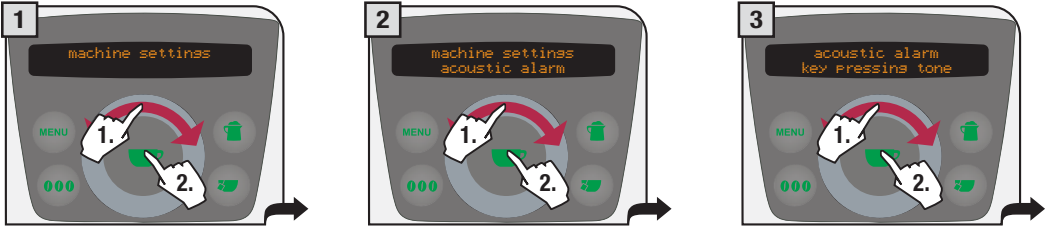


Set and store the water hardness.

“ACOUSTIC ALARM” MENU

MENU > machine settings > acoustic alarm

To enable/disable the acoustic alarms of the machine.



4

You can set:

- key pressing tone: to activate/deactivate a tone each time a key is pressed.
- milk type warnings: to activate/deactivate a tone when the milk container has been in the machine for too long.
- confirmation beep: to activate/deactivate a tone to confirm that a command (product saved, etc.) has been performed.
- milk circ. cleaning beep: to activate/deactivate a tone when the machine requires milk circuit cleaning.

“MAINTENANCE” MENU

MENU > machine settings > maintenance.

To clean all the machine's internal circuit used for making coffee and milk. Turn the selection disc with your finger to:

maintenance
milk circ. rinse cycle

rinse the milk circuits after making the beverages.

maintenance
coffee wash cycle

clean the brew group.

maintenance
milk wash cycle

thoroughly clean the milk circuits. This must be performed after a fixed time has elapsed from the first dispensing.

maintenance
descaling cycle

Perform the descaling cycle.

Milk circuit rinse cycle

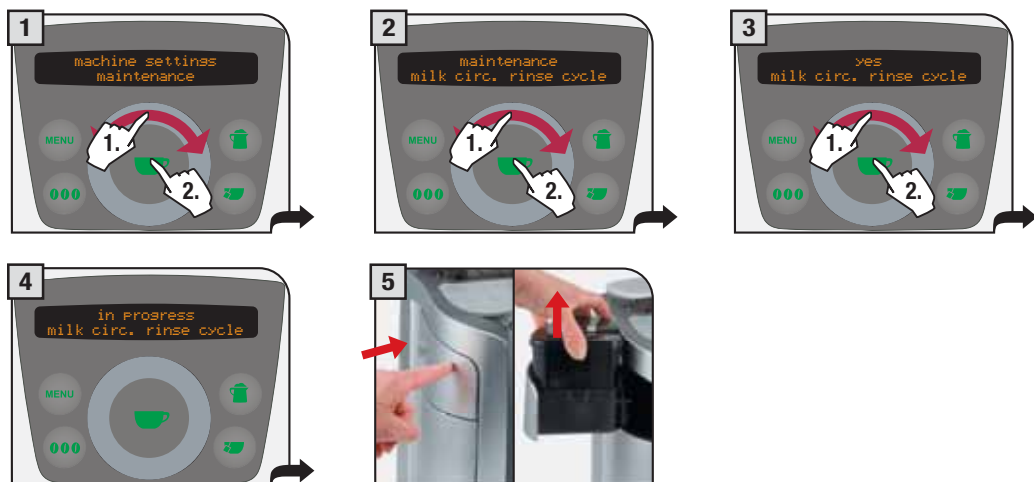
MENU > machine settings > maintenance > milk circ. rinse cycle

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

This short cycle must be necessarily performed after 20 minutes from the last dispensing of a beverage with milk. If the rinsing cycle is not performed, the machine comes to a halt and does not allow the dispensing of beverages.

Note: before performing this function make sure that:

1. a large enough container is positioned under the spout;
2. the milk container has been adequately cleaned of all milk residue and contains fresh drinking water;
3. the water tank contains a sufficient quantity of water.



Wait for the cycle to complete.

Remove the container, rinse and dry.

Coffee wash cycle

MENU > machine settings > maintenance > coffee wash cycle

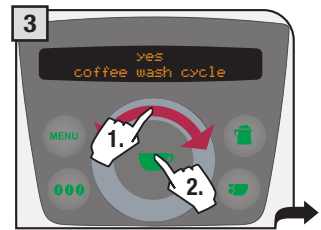
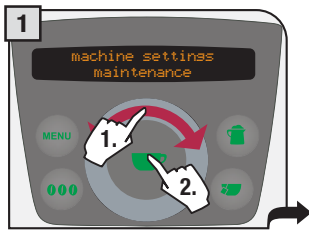
To clean the machine's internal circuit used for brewing coffee. We recommend carrying out this washing cycle on a monthly base.


Note: before performing this function make sure that:

1. a large enough container is positioned under the spout;
2. the appropriate tablet for cleaning the brew group has been inserted;
3. the water tank contains a sufficient quantity of water



**THE WASH CYCLE CANNOT BE INTERRUPTED.
A PERSON MUST BE PRESENT DURING THE OPERATION.**



Insert the tablet as shown before.
Press  to start.



Wait for the cycle to complete.




When the cleaning cycle has finished, press  to confirm.

7
For more accurate cleaning, follow the instructions in section "Cleaning and maintenance".

Milk wash cycle

MENU > machine settings > maintenance > milk wash cycle

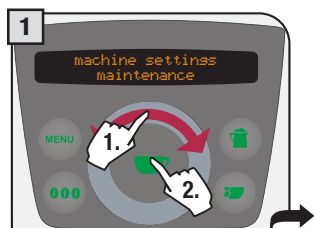
To rinse the machine's internal circuits used for preparing milk.

This cycle is proposed after 14 days from the first dispensing of a beverage with milk; the “milk circuit washing” message starts flashing (see page 13); perform the washing cycle as indicated in this section. This cycle must be necessarily performed after 21 days; in this case, the “milk circuit washing” message remains on and the  key must be pressed. Refer to the instructions at point (4). The machine switches to the status described at point (5).

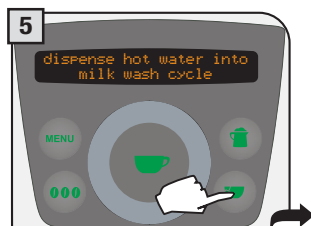
Note: before performing this function make sure that:

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.**



Position the milk container under the water spout.



Press the  key to dispense hot water in the container.
Wait...



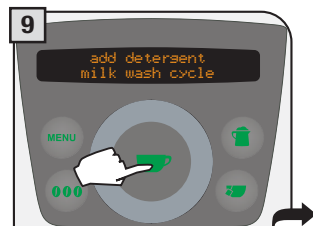
When the container is filled the following appears...



Insert the detergent tablet in the container.



Open the compartment and insert the container with the detergent.



Close the compartment.
Press  to start.



Wait...
Place a container beneath the hot water spout.



Press the  key to start.



Wait for the wash cycle to finish.



When the wash cycle has finished the following appears...




Remove the milk container.



Rinse the container and fill it with fresh water.



Insert the container and press the  key.



Wait...



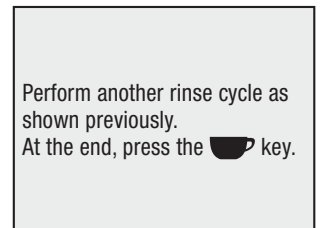
When the rinse cycle is finished the following appears...




Remove the milk container.



Rinse the container and fill it with fresh water.



Perform another rinse cycle as shown previously.
At the end, press the  key.

Descaling cycle

MENU > machine settings > maintenance > descaling cycle

To perform the automatic descaling cycle.


Descaling is necessary every 2-3 months, depending on the volume of use and hardness of the local water supply. 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 regulations in force in the country of use.

Note: Before beginning the descaling cycle make sure that:

1. a container of adequate dimensions is positioned under the water spout and the brew group;
2. **THE "AQUA PRIMA" 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.



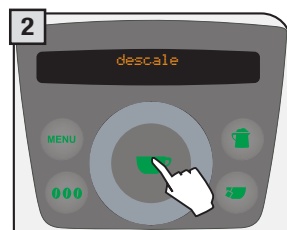
The machine indicates to the user the need to perform the descaling through a flashing message.

This message is displayed every 100 beverages made from the last descaling.

This does not block the machine's operation.

The counter located on the right of the "descale" key is decreased each time a product is dispensed.

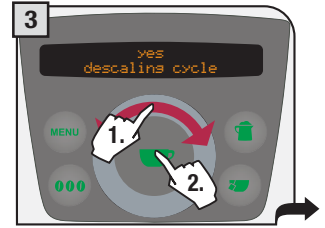
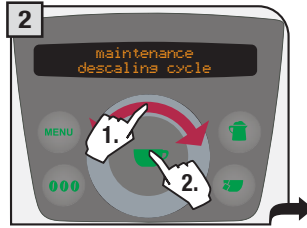
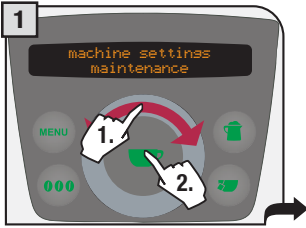
30 beverages before blocking, the display will begin to flash.




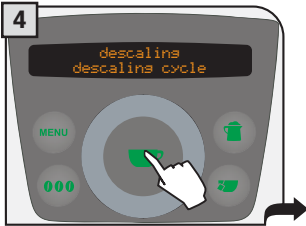
When the available beverages are finished, the machine blocks and must be descaled.

Run descaling cycle as described.

To perform the descaling before the machine blocks or notifies the need to perform it.



Insert the descaler and press the  key to begin.



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.

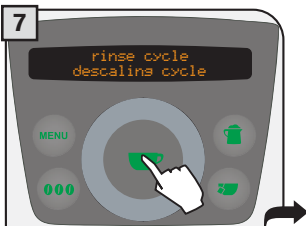
When the solution is finished the following message appears on the display:



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



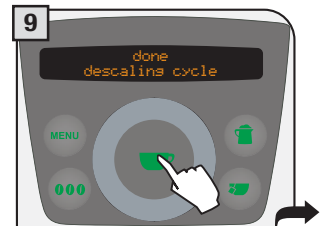
Insert the tank with fresh drinking water.




Rinse the machine circuits by pressing the  key.



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



Press the  key and exit the programming by pressing the **MENU** key. Check the quantity of water in the tank and install the "Aqua prima" filter, if desired.

CLOCK SETTINGS

MENU > machine settings > clock settings

To set the current time, date and hour format to display.

machine settings
clock settings

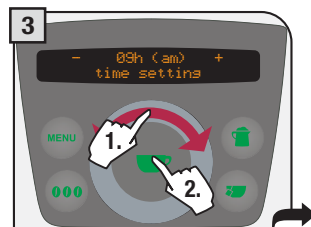
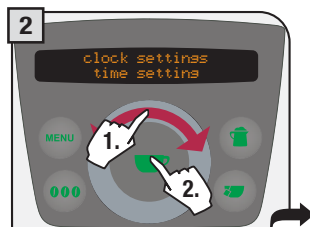
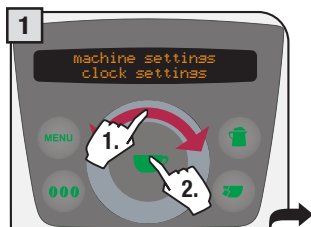
In this menu you can set:

- the current time (hour and minutes)
- the hour format (24 hours - AM/PM)
- the current date (day – month – year – day of the week).

Time setting


MENU > impostazioni macchina > clock settings > time settings

To set the current time on the machine



Set the hour by turning the selection disc with a finger. Press the  key to store.

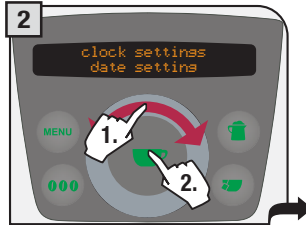
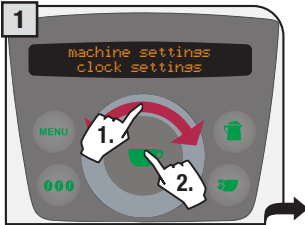



Set the minutes turning the selection disc with a finger. Save using the  key.

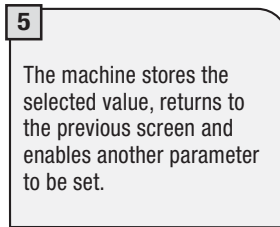
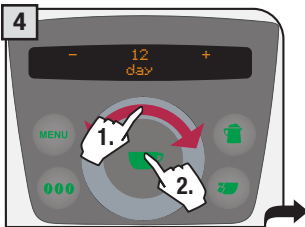
Date setting


MENU > machine settings > clock settings > date setting

To set the date (day, month, year, day of the week). Same procedure for all parameters.



Select the parameter you want to set, for example "day". Press the  key to confirm.

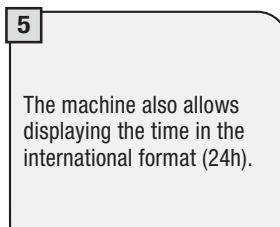
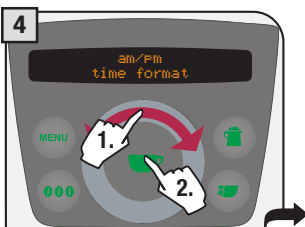
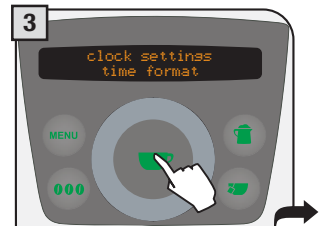
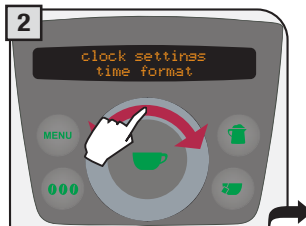
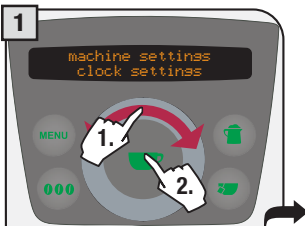


Set by turning the selection disc with a finger.
Save using the  key.

Time format

MENU > impostazioni macchina > clock settings > time format

To set the time view mode. The modification of this setting adjusts all the parameters that require viewing/setting the time.



STANDBY SETTING

MENU > machine settings > stand-by settings

machine settings
stand-by settings

In this menu you can:

stand-by settings
energy saving

set the energy saving mode (time that must elapse from the last beverage made before the machine switches to energy saving mode).

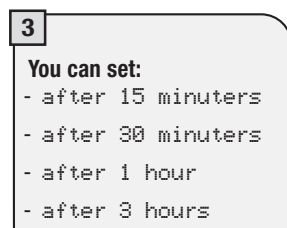
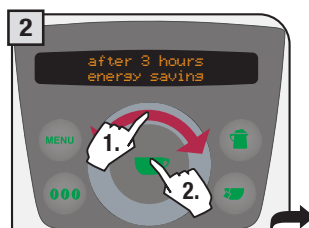
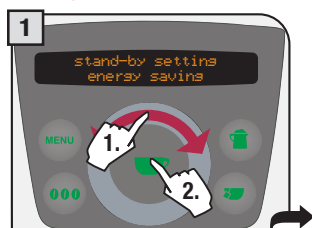
stand-by settings
timer settings

set the timers (activation of on/off times – setting one on/off time a day)

Energy saving

MENU > machine settings > stand-by settings > energy saving

By default, the off delay time is set to 3 hours.

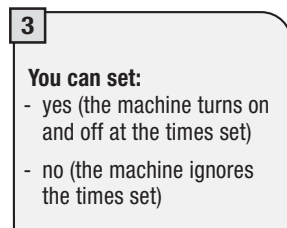


Timer setting

MENU > machine settings > stand-by settings > timer settings

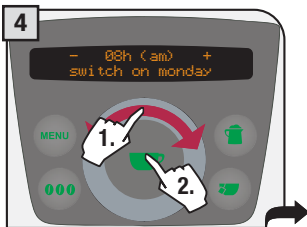
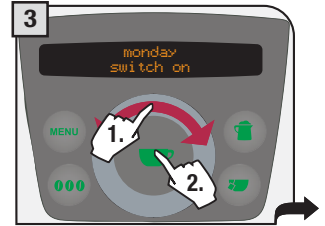
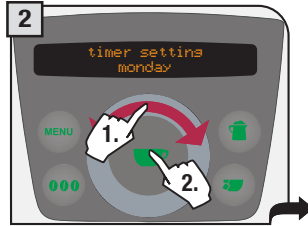
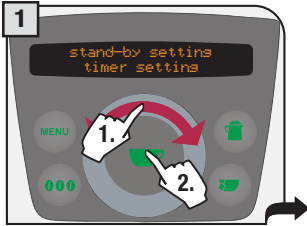
The timers can operate only if activated by the “timer activation” function. If this is not the case, the timers will have no effect on the machine.

1. Activating the timers

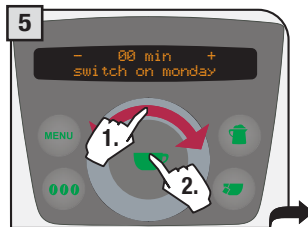


2. Setting an interval for turning on the machine

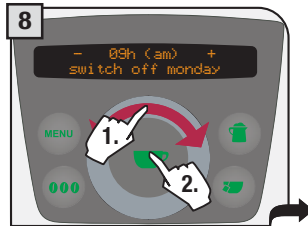
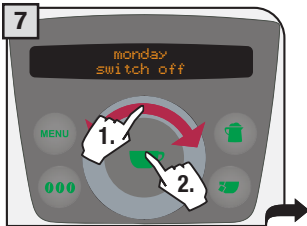
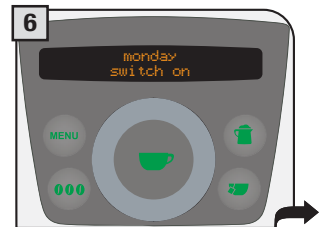
You can set a turning on and off time for each day of the week (in this case, the procedure for setting an interval for Monday is displayed).



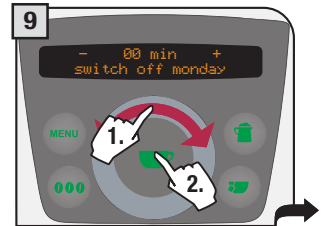
Set the turn on time turning the selection disc with a finger.



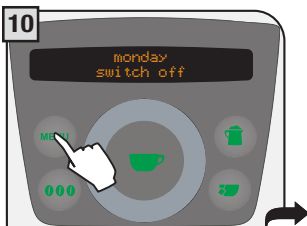
Set the turn on minutes turning the selection disc with a finger.



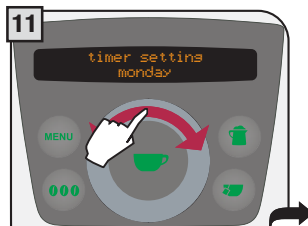
Set the turn off time turning the selection disc with a finger.



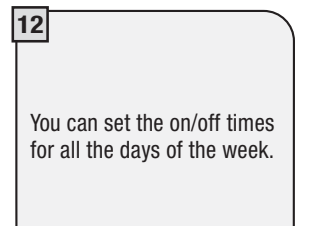
Set the turn off minutes turning the selection disc with a finger.



Press **MENU** to exit the programming of the selected day.



Slide the disc with a finger to select the other days you want to program.



You can set the on/off times for all the days of the week.

SPECIAL FUNCTIONS

This menu allows you to access special functions present on the machine.

To access, press the **MENU** key and select "special functions". Turn the selection disc with a finger to:

special functions
reset settings

restore the base machine operating parameters.

special functions
coffee in the world

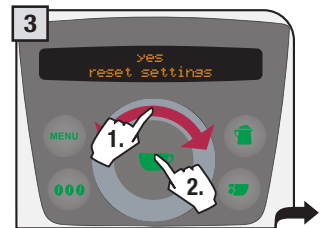
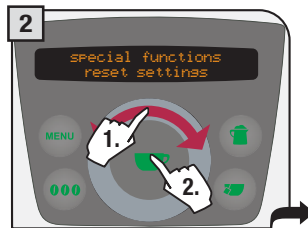
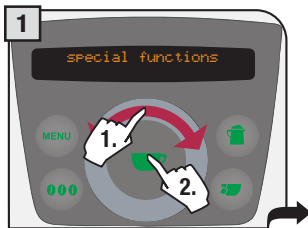
prepare coffee according to the most famous recipes in the world.

DELETING ALL THE SETTINGS

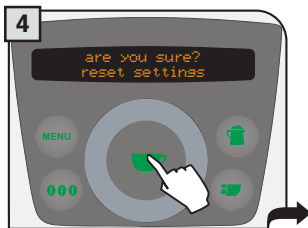
MENU > special functions > reset settings

The function for restoring all the factory settings is contained in this menu. This function is particularly important for restoring the base parameters.

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.



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



Press the  key to reset.



The display shows for 2 seconds the parameter reset confirmation.

COFFEE IN THE WORLD

MENU > special functions > coffee in the world

This function enables the user to:

coffee in the world
strong coffee

prepare true ristretto all'italiana

coffee in the world
Italian espresso

prepare a typical Italian espresso

coffee in the world
coffee

prepare a typical North European coffee

coffee in the world
café crème

prepare a typical French/
Swiss coffee

coffee in the world
american coffee

prepare a typical American coffee

coffee in the world
soodmornins coffee

prepare a coffee for a day full
of energy

coffee in the world
soodnights milk

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

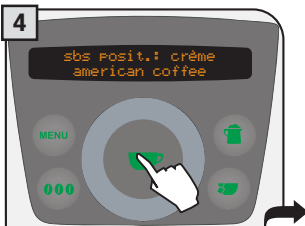
If for example, you want to taste a typical American coffee, you must select "American coffee".




Select the desired beverage.



Confirm the selection.



Set the SBS to the position shown
(see page 9).
Press  to start.



The dispensing starts.



At the end, the machine returns to
the main screen.

GENERAL MACHINE CLEANING

The cleaning described below must be performed once a week.
Note: if water remains for several days in the tank, do not reuse it.

WARNING! Do not immerse the machine in water.
Clean the cappuccinatore as shown in the corresponding section on page 36.



Switch off the machine and unplug it.



Clean the tank and the cover.



Remove the drip tray, empty and wash it



Remove the grounds drawer and empty and wash it.



With the brush, clean the pre-ground coffee compartment.



Clean the cappuccinatore as shown in the corresponding section on page 36.



Remove the liquid tray, empty and wash it



Clean the display.

CLEANING THE BREW GROUP

The brew group must be cleaned at least once a week.

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 in rest position; the two references must match.



Make sure the components are in the correct position.



Lubricate the guides and the o-ring of the group, only with the supplied grease.



Reassemble it by pressing the PUSH! button.



Close the service door and insert the dreg drawer.

GRINDER MAINTENANCE

The grinder needs a slight adjustment to make the coffee always its best after many grinding cycles (approximately 2000).

WARNING!

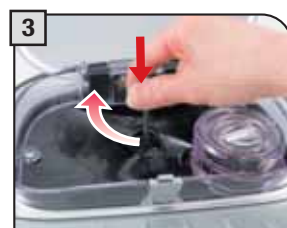
This operation should be carried out carefully and by an experienced user. Empty the coffee bean hopper. The screw could fall into the grinder; if it happens remove it before restarting the machine. The snap is signalled by a message on the coffee bean hopper; refer to these messages when this adjustment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



1 Unscrew the screw that holds the service door closed.



2 Remove screws and service door.



3 Adjust until it clicks.

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

MILK CONTAINER CLEANING

To guarantee that the parts that come into contact with milk are perfectly clean and to optimize the performance of your Primea Cappuccino, we recommend cleaning the appropriate container under running water before dispensing milk-based beverages. To simplify this operation, the machine is equipped with a special accessory (cleaning pin) that eliminates any milk residue in the cappuccinatore (see fig. 3).

This operation must be performed **between two dispensing cycles** of milk-based beverages (regardless of when the last circuit rinse cycle was performed, see manual), while it is not necessary in case of consecutive dispensing.




1 Rinse the container and the cleaning pin under running water.



3 **Proceed with caution!**
Insert the cleaning pin all the way into the indicated hole.

GUIDE MESSAGE THAT APPEARS

HOW TO REMOVE THE MESSAGE

restart for solve problem	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 centre.
insert drip tray	Insert drip tray.
close bean door	Close the coffee bean hopper cover to be able to brew any product.
insert brew group	Insert the brew group in its place.
insert dreg drawer	Insert the dreg 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 door	To be able to make the machine functional, the side door must be closed.
fill water tank	The tank must be removed refilled with fresh drinking water.
empty drip tray	Open the side door and empty the drip tray under the brew group)
close cappucc. door	Insert the milk container in the appropriate compartment
replace filter	The Aqua Prima filter must be replaced in the following cases: 1. 60 litres of water have been dispensed; 2. 90 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 19).
insert cappuccinatore	Insert the cappuccinatore in the milk container. Without the cappuccinatore no product containing milk can be dispensed.
descale	A descaling cycle must be performed on the machine's internal circuits.
energy savins	Press the  key.
milk circ. rinse cycle	see page 13 and 22.
milk circuit washins	see page 13 and 24.

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	Plastica
Size (w x h x d)	355 x 380 x 460 mm - 13.8" x 15.4" x 16.9"
Peso	14 Kg - 30.9 lbs
Cable length	1200 mm - 42.2"
Control panel	Front (display 2x24)
Water tank	2 liters - 68 oz. / Removeable
Milk Tank	ca. 0.400 liters - 12.5 oz. / Removeable
Coffee Bean Hopper Capacity	350 grams - 8.9 oz. / of coffee beans
Pump pressure	15 bar
Boiler	Stainless steel
Coffee grinder	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 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.
- By adults in non altered psycho-physical conditions.



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.

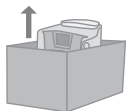


The power cord must not:

- 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

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



FAILURES

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



CLEANING / DESCALING

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



REPLACEMENT PARTS

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



WASTE DISPOSAL

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.



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

Le producteur se réserve le droit d'apporter toutes modifications sans préavis.

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