Operational Instructions

Read these operating instructions carefully before using the machine

TYPE SUP012 DE

FOR HOUSEHOLD USE ONLY
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and personal injury do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when any 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 way. Return appliance to the nearest authorized service centre for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always turn appliance “OFF”, then plug cord into the wall outlet. To disconnect, turn switch to “OFF”, then remove plug from wall outlet.
12. Do not use appliance for other then intended household use.
13. Use extreme caution when using hot steam.

SAVE THESE INSTRUCTIONS

CAUTION

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

1. Check voltage to be sure that the voltage indicated on the nameplate agrees 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 scouring powders or hard implements. Simply use a soft cloth dampened with water.
5. To avoid your coffee maker scaling up, use purified or bottled water.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

A. A short power-supply cord is provided to reduce risks of getting tangled up or tripping over a longer cord.
B. Longer extension cords are available and may be used if care is exercised in their use.
C. If a long extension cord is used:
   1. the marked electrical rating of the 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. the cable does not hang from the table to avoid the risk of getting caught up in it.
**GENERAL INFORMATION**

This coffee machine is ideal for preparing espresso coffee either with coffee beans or preground coffee and also features a device for dispensing steam and hot water. This elegantly styled machine is designed for household use only. It is not suitable for continuous professional-type use.

**Warning.** The manufacturer shall accept no liability for damage or injury caused by:
- improper use or use for other than the intended purposes;
- repairs carried out by anyone other than an authorised service centre;
- tampering with the power cord;
- tampering with any machine component;
- use of spare parts and accessories other than those supplied by the manufacturer.

The warranty will be invalidated in such cases.

**To facilitate interpretation**

A warning triangle draws attention to the instructions that are important for user safety. Please carefully abide by these instructions to avoid serious injury!

This symbol is used to highlight information that is especially important for ensuring optimal use of the machine.

**How to use these operating instructions**

Keep these operating instructions in a safe place and make them available to anyone else who should use the coffee machine. For further information or an explanation of problems not completely or sufficiently addressed in these instructions, contact an authorised service centre.

**TECHNICAL SPECIFICATIONS**

<table>
<thead>
<tr>
<th><strong>Voltage rating</strong></th>
<th>See rating plate on appliance</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Power rating</strong></td>
<td>See rating plate on appliance</td>
</tr>
<tr>
<td><strong>Casing material</strong></td>
<td>Metal</td>
</tr>
<tr>
<td><strong>Size (w x h x d) (mm)</strong></td>
<td>330 x 395 x 450</td>
</tr>
<tr>
<td><strong>Weight (Kg)</strong></td>
<td>13</td>
</tr>
<tr>
<td><strong>Cord length (mm)</strong></td>
<td>1200</td>
</tr>
<tr>
<td><strong>Control panel</strong></td>
<td>Front (Digital)</td>
</tr>
<tr>
<td><strong>Water tank (lit.)</strong></td>
<td>2.4 - Extractible</td>
</tr>
<tr>
<td><strong>Power supply</strong></td>
<td>See rating plate on appliance</td>
</tr>
<tr>
<td><strong>Coffee container capacity (g.)</strong></td>
<td>300 of coffee beans</td>
</tr>
<tr>
<td><strong>Pump pressure (bars)</strong></td>
<td>15</td>
</tr>
<tr>
<td><strong>Boiler</strong></td>
<td>Stainless steel - Aluminium</td>
</tr>
<tr>
<td><strong>Safety devices</strong></td>
<td>Boiler pressure safety valve</td>
</tr>
<tr>
<td></td>
<td>safety thermostat</td>
</tr>
</tbody>
</table>

Subject to engineering and manufacturing changes as warranted by technological developments.

IN THE EVENT OF AN EMERGENCY
Immediately unplug the appliance.

THE APPLIANCE MAY ONLY BE USED
- In a closed place.
- To prepare coffee, dispense hot water, froth milk or heat beverages using steam.
- For household use.
- By adults in full possession of their physical and mental capacities.

NEVER USE THE APPLIANCE
for purposes other than those indicated above to avoid hazards. Never place any substances in the containers other than those specified in the instruction manual. When you fill a container, make sure all nearby containers are closed. Fill the water tank only with fresh drinking water: hot water and/or other liquids may damage the machine. Do not use carbonated water. The coffee grinder may be adjusted only while it is running. Do not introduce your fingers or any material other than coffee beans into the coffee grinder. Before attempting to access the inside of the coffee grinder, switch OFF the machine and remove the plug from the electric socket. Do not put coffee beans or instant coffee into the ground coffee container.

MAINS CONNECTION
Connect the coffee machine to a suitable electric socket. The voltage must match the voltage specified on the appliance rating plate.

INSTALLATION
- Choose a perfectly level supporting surface. Do not place on a hot surface!
- Maintain a distance of 10 cm from walls and electric or gas burners.
- Do not keep at temperatures below 0 °C; the appliance may be damaged by freezing.
- The electric socket must be accessible at all times.
- The power cord must not be damaged, secured with clamps, placed on very hot surfaces etc.
- Do not let the power cord hang loosely (Warning: danger of tripping or of causing the appliance to fall).
- Do not use the power cord to carry or pull the coffee machine.

HAZARDS
- The appliance must not be used by children or by individuals unacquainted with the operating instructions.
- The appliance is dangerous for children. If left unattended it must be switched off.
- Do not leave the materials used to pack the appliance within children’s reach.
- Do not direct a jet of hot steam and/or hot water toward yourself or others: danger of scalding.
- Do not introduce any objects through the openings in the appliance (Electrical hazard!).
- Do not touch the plug when your hands or feet are wet. Do not unplug the appliance by yanking at the power cord.
- Warning: contact with hot water, steam or and hot water/steam nozzle may cause burns.

FAULTS
- Do not use the appliance if it malfunctions or you suspect damage, e.g. after a fall.
- Repairs must be performed by an authorised service centre.
- Do not use an appliance with a defective power cord. The cord may be replaced exclusively by a service centre (Electrical hazard!).
- Switch off the appliance before opening the service door. Danger of burns!

CLEANING / DESCALING
- Before cleaning the appliance, unplug it and allow it to cool down.
- Avoid exposing the appliance to splashes of water. Do not immerse it in water.
- Do not dry machine components in a conventional or microwave oven.

SPARE PARTS
To guarantee safety, you should use only original spare parts and accessories.

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 centre or public waste disposal facility.
If necessary, remove the swivel ring from the packing container and fit it into the machine.

Remove the drip tray from the packing container and fit it into the machine.

Fill the coffee bean container with coffee beans.

Fill the tank with fresh drinking water.

Insert the plug into a suitable electric socket.

Move the ON/OFF switch to “I” to turn on the machine.

The display will signal that the machine is warming up.

Place a container beneath the steam tube.

Press the button to start loading the circuit.

Wait until a steady stream of water flows out from the nozzle.

Press the button again to terminate the circuit-loading process.

Remove the container.

The machine is ready for use.

Note: You must load the circuit before starting up the machine for the first time, if it has been inoperative for a lengthy period or if the water tank has been completely emptied. Moreover, the circuit must be loaded every time the message “VENTILATE” is displayed.
Adjustment may be made only while the coffee grinder is operating.

Use coffee bean blends for espresso coffee makers. If you do not obtain the desired result, try using different coffee blends. Store coffee in a cool place, in a hermetically sealed container. You will note a change after dispensing 3 – 4 coffees.

You must adjust the dose before dispensing coffee.

This adjustment will have an immediate effect on the coffee brewed.

To adjust the quantity of coffee dispensed to the size of your cups, place a cup beneath the brew unit, press the button corresponding to the type of coffee desired and keep it pressed while coffee is being dispensed.

When the cup has filled to the desired level, release the button; the machine is now programmed to dispense the quantity of coffee you have chosen.

The amount of hot water dispensed in a cup may be programmed only if the function has been enabled in the programming mode (see page 15).
MACHINE OPERATION

COFFEE BEANS
- Make sure that the machine is ready.
- Position a warm coffee cup or cups beneath the brew unit.
- Press the button of the type of coffee desired: Once for 1 coffee. Twice for 2 coffees.
- When the machine stops making the coffee, remove the cup or cups.

PREGROUND COFFEE
- Position a warm coffee cup beneath the brew unit.
- Select the product "Preground coffee".
- Introduce ground coffee using the coffee measure. MAX 1 MEASURE
- Press the button of the type of coffee desired.
- When the machine stops making the coffee, remove the cup.

HOT WATER
- Position a container beneath the steam tube.
- Press the hot water button.
- N.B. If the function is enabled, the machine will automatically stop dispensing.
- When the cup has filled to the desired level, press the button.
- Remove the container.
Warning: hot water and steam can cause burns!

Fill a cup to 1/3 with cold milk.

Open the knob to discharge any residual water.

When only steam comes out, close the knob.

Position the cup containing milk beneath the steam tube.

Open the knob to release steam.

The machine will signal the function.

Move the cup in a circular fashion to heat the milk evenly.

After frothing the milk, close the knob.

Remove the cup and place it beneath the brew unit.

Dispense coffee into the cup to prepare a delicious cappuccino.

Open the valve to eliminate any residual water. Close the knob.

Place a container beneath the steam tube.

Heat evenly by making circular movements.

Close the knob.

Remove the container. Wipe the steam tube clean.

Fill a cup to 1/3 with cold milk.

Open the knob to discharge any residual water.

When only steam comes out, close the knob.

Position the cup containing milk beneath the steam tube.

Open the knob to release steam.

The machine will signal the function.

Move the cup in a circular fashion to heat the milk evenly.

After frothing the milk, close the knob.

Remove the cup and place it beneath the brew unit.

Dispense coffee into the cup to prepare a delicious cappuccino.

Open the valve to eliminate any residual water. Close the knob.

Place a container beneath the steam tube.

Heat evenly by making circular movements.

Close the knob.

Remove the container. Wipe the steam tube clean.
The machine must be descaled every 3-4 months, when you observe a diminished flow of water or when the machine signals that descaling is necessary. The machine must be on; it automatically controls the distribution of the descaling solution.

Warning! Never use vinegar as a descaling agent. You can use any commercially available non-toxic, non-harmful descaling product for coffee machines. We recommend using a Saeco descaling agent.

The machine will display a message when it needs descaling. Press the "menu" button. Use the buttons to view the descaling menu. Press the "menu" button to select the function. Fill the water tank with the descaling solution.

Open the steam knob. The machine will start descaling. When the descaling cycle is completed, close the knob. Rinse out the tank and fill it with fresh drinking water. Press the "menu" button. Open the knob to rinse. On completing the rinse, close the knob.

If the descaling cycle is interrupted, the water tank and internal machine circuits must be rinsed.

For instructions on how to clear the descaling signal, see chapter on programming.
Do not dry the machine and/or its components in a microwave and/or conventional oven.

Do not immerse the machine in water and do not place any of its components in a dishwasher.

**BASIC CLEANING**

1. Turn the machine off.
2. Unplug the machine.
3. Wash the water tank.
4. Wash the filter inside it.
5. Use the brush to clean the ground coffee dispenser.
6. Remove the drip tray, empty it out and wash it.
7. Remove the coffee grounds drawer.
8. Use the brush to clean the ground coffee dispenser.
9. Remove the dregs drawer, empty it out and wash it.
10. Unscrew the "pannarello" (steam tube attachment) and clean it.
11. Press the PRESS button to release the brew group.
12. Unscrew the upper filter and wash it. Fit it back in place when clean.
13. Wash the unit, dry it and fit it back in place. **Do not press the “PRESS” button.**
14. Set all machine components back in position. Close the door.

**BREW GROUP**

1. Open the side door.
2. Remove the drip tray.
3. Remove the dregs drawer.
PROGRAMMING MACHINE FUNCTIONS

The user can change some machine operating parameters to suit his/her personal needs.

PROGRAMMING START

Press the "menu" button to access the programming mode.
Use the "∧" and "∨" buttons to display/change the menus.
Using the "menu" button you can select the menu item marked with an "*".
Press ESC to exit without making any changes.
Use the "menu" button to select a menu or confirm a change.

ENERGY SAVING

When the appliance is used infrequently, it can be switched to the STANDBY mode.
With this function you can cut energy costs.

When the function appears, select it using the "menu" button.
The display will show that the machine is in the standby mode.
Press the "menu" button to restore the machine to normal operation.

RINSING

When this function is enabled, the internal machine circuits will be rinsed immediately after the warming-up phase to ensure that coffee is prepared with fresh water only.

In all new appliances this function has already been enabled in the factory.
When the function appears, select it using the "menu" button.
From this menu you can disable the function.
Press the "menu" button to confirm your choice.
PROGRAMMING MACHINE FUNCTIONS

**LANGUAGE**

This function allows you to change the display language. You can choose among Italian, German, Portuguese, Spanish, English, French and Dutch. The appliance is usually programmed on the language of the country in which it is sold.

When the function appears, select it using the "menu" button.

Select the desired language.

Press the "menu" button to confirm your choice.

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**WATER HARDNESS**

The hardness of tap water may vary depending on the region. For this reason, the appliance can be set according to the water hardness in the place where it is to be used, expressed on a scale of 1 to 4.

The appliance is factory set on a hardness value of 3. The setting should be adjusted according to the level of water hardness in the local area.

Dip the strip in water for 1 second. Check how many squares change colour.

When the function appears, select it using the "menu" button.

Select the corresponding hardness (e.g. 2 squares = Hardness 2) and memorize the value by pressing the "menu" button.

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**CUP HEATER**

This function allows you to turn on the cup heater present in the machine cover.

When the function appears, select it using the "menu" button.

Choose whether you wish to turn the cup heater plate on or off.

Press the "menu" button to confirm your choice.
Users can adjust the temperature of large coffees according to individual preferences: the possible temperature settings are “low” - “minimum” - “medium” - “high” - “maximum”.

When the function appears, select it using the "menu" button.
Select the desired temperature.
Press the “menu” button to confirm your choice.

Users can adjust the coffee temperature according to individual preferences: the possible temperature settings are “low” - “minimum” - “medium” - “high” - “maximum”.

When the function appears, select it using the "menu" button.
Select the desired temperature.
Press the “menu” button to confirm your choice.

Users can adjust the temperature of small coffees according to individual preferences: the possible temperature settings are “low” - “minimum” - “medium” - “high” - “maximum”.

When the function appears, select it using the "menu" button.
Select the desired temperature.
Press the “menu” button to confirm your choice.

PROGRAMMING MACHINE FUNCTIONS
**PREBREWING**

With the pre-brewing process the coffee is slightly moistened before actual brewing. This brings out the full aroma of the coffee and lends it an excellent flavour. It is possible to choose either “enabled”, or “disabled”, or “long”.

When the function appears, select it using the “menu” button. Choose whether you wish to turn the pre-brewing function on or off. Press the “menu” button to confirm your choice.

**PREGRINDING**

With the pre-grinding process the machine grinds twice: the first time for the type of coffee selected and the second time for the subsequent coffee (not yet selected). This function is useful when you want to reduce the time necessary for dispensing several coffees in sequence (e.g. while entertaining guests or during a party).

When the function appears, select it using the “menu” button. Choose whether you wish to turn the pre-grinding function on or off. Press the “menu” button to confirm your choice.

**PROGRAM. HOT WATER**

This function enables programming of the amount of hot water to be dispensed. If the function is turned on, the machine can be programmed to dispense a fixed quantity of water according to user needs. If the function is off, the user must manually stop the flow of water.

When the function appears, select it using the “menu” button. Choose whether you wish to enable or disable the water dispensing programming. Press the “menu” button to confirm your choice.
PROGRAMMING MACHINE FUNCTIONS

TOTAL COFFEE

This function enables the user to see how many coffees the machine has already dispensed. It is not possible to change this value.

- When the function appears, select it using the "menu" button.
- The display will show the number of coffees the machine has dispensed.
- Press “ESC” to exit the menu.

SIGNAL DESCALING

This function enables you to see how much more water the machine can dispense before it needs descaling. The value will depend on the hardness setting.

- This function includes a menu for clearing the “DESCALING” message after descaling has been carried out.
- A message will be displayed informing the user that descaling is not necessary.

- Quantity of water to be dispensed before the machine needs descaling.
- Press the "MENU" button
- This menu allows you to clear the “DESCALING” message.
- Choose whether to clear the count of water dispensed.
- Press the “menu” button to confirm your choice.
**PROGRAMMING MACHINE FUNCTIONS**

**DESCALING**

This function enables you to activate an automatic descaling cycle. See page 10.

When the function appears, select it using the "menu" button.
Prepare the machine for descaling.
Press the "menu" button to confirm your choice.

**TIMER**

This is a factory-set function that automatically switches the machine into “Standby” when 3 hours have elapsed since a coffee was dispensed.

The switch-off time can be adjusted, in 15-minute intervals, to a minimum of 15 minutes; the function cannot be deactivated.

When the function appears, select it using the "menu" button.
Use the buttons to adjust the timer setting.
Press the "menu" button to confirm your choice.

**RINSING CYCLE**

This function is used to rinse all the coffee-dispensing parts with water.

**The rinsing cycle cannot be interrupted.**

A person must be present during this operation.

Warning: a large quantity of water may be discharged from the coffee brew unit. Before starting, empty out the drip tray and keep an additional container handy.

When the function appears, select it using the "menu" button.
The machine will carry out a rinsing cycle.
When the cycle is completed this message will be displayed:

Prep. the machine for descaling.
With this function you can restore the machine operating parameters originally set by the manufacturer. If you restore all the factory settings, all customized settings will be lost.

When the function appears, select it using the "menu" button. Choose whether to restore the initial factory settings. Press the "menu" button to confirm your choice.
Messages are displayed to guide users and help them to use the machine correctly.

Press “MENU”

Descaling
Ready for use

Fill the water tank with fresh drinking water.

COFFEE BEANS EMPTY
READY FOR USE

Fill the coffee bean container and start the coffee dispensing cycle.

DREGS DRAWER FULL

Remove the dregs drawer and empty out the dregs into a suitable container.

Important note: the dregs drawer may be emptied only when the machine is on. The drawer must be removed for at least 5 seconds. If you empty the drawer with the machine off, you will not be able to dispense coffee the next time you switch the machine on.

Fit the brew unit properly in place.

Fit the drip tray and dregs drawer properly in place. Close the front door.

Contact an authorised service centre.

### PROBLEMS

<table>
<thead>
<tr>
<th>PROBLEMS</th>
<th>CAUSES</th>
<th>REMEDIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>The machine does not turn on.</td>
<td>The machine is not connected to the power supply.</td>
<td>Move the main switch to ON. Check the plug and the connection</td>
</tr>
<tr>
<td>The coffee is not hot enough.</td>
<td>The cups are cold.</td>
<td>Warm up the cups.</td>
</tr>
<tr>
<td>Only water is dispensed when you select “preground coffee”.</td>
<td>No preground coffee has been introduced.</td>
<td>Dispense again after introducing preground coffee.</td>
</tr>
<tr>
<td>No hot water or steam is dispensed.</td>
<td>The tube nozzle is clogged.</td>
<td>Clean the nozzle opening with a needle.</td>
</tr>
<tr>
<td>The machine takes a long time to warm up.</td>
<td>Excessive scale has built up.</td>
<td>Descale the machine.</td>
</tr>
<tr>
<td>The brew unit cannot be removed.</td>
<td>The unit has stopped in the wrong position.</td>
<td>Close the door and switch on the machine; the brew unit will move back into position.</td>
</tr>
</tbody>
</table>

\[\text{During this operation, the knob must be closed and the machine must be off.}\]