For an easier reading

⚠️ The warning triangle indicates all important instructions for the user's safety. These indications must be strictly followed in order to avoid serious injuries.

📖 The illustrations referred to in the text shall be found in the jacket-flap. Keep this page open when reading the instructions for use.

How to use these instructions

These instructions for use cannot take into account any possible use of the bar group. For further information, or in case of any problem which is not described in detail or dealt with in these instructions, please contact the closest Service Centre.

Keep these instructions for use in a safe place and next to the bar group in case another person should use it.

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<td>230 Volt/50 Hz - 120 Volt/60 Hz</td>
</tr>
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<td>Rated output</td>
<td>1150 - 1350 W</td>
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<tr>
<td>Dimensions (w x h x d)</td>
<td>ca. 29 x 42 x 38 cm</td>
</tr>
<tr>
<td>Body material</td>
<td>ABS synthetic material/metal</td>
</tr>
<tr>
<td>Weight</td>
<td>ca. 14 kg</td>
</tr>
<tr>
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<td>ca. 1.2 m</td>
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<tr>
<td>System</td>
<td>free-flow thermal block with alternative pump</td>
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<td>Command panel</td>
<td>on the front side</td>
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<tr>
<td>Coffee preparation</td>
<td>1 or 2 cups at the time</td>
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<tr>
<td>Coffee preparation time</td>
<td>ca. 20 sec./cup</td>
</tr>
<tr>
<td>Coffee consumption</td>
<td>ca. 7-7.5 g/cup</td>
</tr>
<tr>
<td>Capacity</td>
<td>2.5 l for ca. 20-30 cups of coffee</td>
</tr>
<tr>
<td></td>
<td>ca 250 g</td>
</tr>
<tr>
<td></td>
<td>ca 30 grounds</td>
</tr>
<tr>
<td>Parasitic suppression</td>
<td>☀️</td>
</tr>
<tr>
<td>Protection isolation</td>
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</tr>
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<tr>
<td>Complying with EN norm</td>
<td>60335</td>
</tr>
<tr>
<td>Guarantee</td>
<td>1 year</td>
</tr>
</tbody>
</table>

**Accessories**
- Drip tray with grid
- Measure for the second coffee blend
- Key for central unit
- Cleaning brush

Subject to construction and execution changes due to the technological progress.
Danger!

Electric power can be lethal! The electroconductive components must never come into contact with water; short-circuit danger! Steam and hot water can cause burns! Never direct the steam or hot water jet onto body parts and handle the nozzle with caution: danger of burns!

A Adequate use
The bar group is intended exclusively for private use. It is strictly forbidden to perform any technical change or use it for inappropriate aims due to dangers which may be thereby caused!

B Unauthorized users
The persons who are not familiar with the instructions for use, children and people under the effect of alcohol or drugs are not authorized to use the bar group.

C Protection of third parties
As a user of the bar group, make sure that children do not have the possibility to play with the machine. Children are not able to recognize the dangers which may derive by the use of an electric appliance.

D Electric power
Never touch the electroconductive parts. They can cause electric discharges with danger of serious injuries, or even death. Connect the bar group to alternate power only, with voltage equal to 230 V / 50 Hz - 120 V / 60 Hz. The socket fuse with delayed action must be minimum 6 A for Europe and minimum 12 A for the USA.

B Power cable
Never operate the bar group if the cable is damaged: have it replaced by a Saeco after-sale service centre. Do not pass the cable on corners and sharp edges and never block it. Do not place it on hot objects and keep it away from oil. Do not unplug the machine by pulling the cable or with wet hands.

C Positioning
Position the bar group in a safe place and on a stable surface to prevent it from falling and thus causing injuries. To prevent the machine body from melting or being damaged, do not place it on hot surfaces or close to open flames.

D Hands protection
When preparing coffee, never touch the central unit with your hands: danger of injuries. During coffee preparation, the central unit moves and the fingers may get stuck into it.

E Cleaning
Before cleaning the bar group, unplug the machine. Never place the machine into water (damages to the machine!)

F Repairs/Maintenance
The bar group has already been set in the factory and accurately checked. In case of malfunction, defective machine and suspect of damage after a fall, immediately unplug the machine. Repair works must be performed exclusively by a Saeco after-sale service centre. No responsibility is undertaken in case of damages caused by repairs made by unskilled personnel.
Unpacking / Positioning

The original packing is of robust execution in order to allow a safe mail delivery. Keep the packing for any subsequent delivery to a SAECO after-sale service centre.

For the machine positioning, comply with the following safety norms.

⚠️ Place the bar group on a stable surface.

⚠️ Make sure that children cannot play with the machine.

⚠️ Do not place the bar group on hot surfaces or next to open flames.

The bar group is ready for use.

Power connection

⚠️ Attention: the inappropriate use of power may have lethal consequences.

Connect the bar group to alternate power only with voltage equal to 230 V/50 Hz -120 V/60 Hz. The socket fuse with delayed action must be minimum 6 A for Europe and minimum 12 A for the USA.

⚠️ Never operate the bar group if the cable is damaged: have it replaced by a SAECO after-sale service centre.
Use extensions only if in a perfect state.

Operation and use

Danger! ⚠️ ⚠️ ⚠️

Electric power can have lethal consequences!
The electroconductive components must never come into contact with water: short-circuit danger! Steam and hot water can cause burns!
Never direct the steam or hot water jet onto body parts and handle the nozzle with caution: danger of burns! For personal and third party’s safety strictly follow the safety norms indicated on pages 30/31.

⚠️ Never operate the bar group without water and without coffee beans.

Take the measure, the cleaning brush and the key of the central unit from the coffee grounds bin (1) and keep them within reach.

27 The coffee bean hopper (18) is firmly fixed with a screw and has been set on the medium value “8” of the grinding adjustment scale (19). Check that during transportation this adjustment has not been shifted and correct it if necessary. Fill in with fresh coffee beans and place the cover (17).

⚠️ Never introduce other substances into the coffee bean hopper (damages to the machine).

⚠️ Before filling the coffee bean hopper, check that the bin for the second coffee blend (25) is closed, in order to prevent coffee beans from falling into it by accident (damages to the machine).

28 Remove the water tank (6) and take the underlying power cable (11) in the desired length. Leave the rest of the cable wound in the cable winder.

⚠️ Do not plug the machine yet!

Fill the tank with ca. 2.5 l fresh water. Water dispensing is controlled by a valve placed on the tank bottom.

29 Replace the cover on the water tank. In this way, the valve automatically opens. Close with the cover (8). Plug the machine.

Set the programme selector (16) on the desired position: pos. 1 or pos. 2

Press the main switch (10). The red control light next to the switch immediately illuminates.

⚠️ By pressing the main switch the integrated electronic system automatically controls the correct functioning. The production of noise is quite normal (the pump automatically starts). This self-check of the machine is automatically performed whenever the main switch is pressed if the machine is connected.

Air evacuation
Evacuate the air from the machine (programme selector on pos. 1 or pos. 2). Place one cup or a container under the steam/hot water nozzle (4) and start the jet by rotating the knob (5) anticlockwise. Wait until a regular water jet flows out of the nozzle. Then stop it with the knob. The air is now evacuated. After about 2 minutes from the machine connection, the temperature control light (13) turns green. The bar group is ready for use.

Saeco
Suggestions/ Remarks

Functioning test

Out of hygienic reasons, it is advisable to repeat the functioning test after long intervals of non-operation of the machine in order to thoroughly wash the system.

Place a cup under the steam/hot water nozzle and open the jet by rotating the steam/hot water knob (5). Fill ca. three cups with hot water.

Cup preheating

Especially for the first cup of coffee and after long intervals of non-operation, it is advisable to heat the cup. To this purpose, wash the cup by means of the steam/hot water nozzle.

Temperature control light (13)

By connecting the bar group, the control light turns green after about two minutes. The machine is ready for use. During functioning, it is normal that the light illuminates and extinguishes from time to time. This doesn’t affect in any way the coffee quality.

Coffee bean hopper control light (14)

When this LED illuminates, the coffee grinder is disconnected. Fill the coffee bean hopper and reconnect the bar group by pressing the on/off switch (12).

Water tank control light (15)

When the tank is empty, the programme is automatically disconnected. Fill the water tank and evacuate the air before another coffee preparation. If the air has not been evacuated, the programme cannot be started again. To operate the bar group, the red light of the water level must be off.

Grinding

If the coffee flows out too quickly (too coarse grinding), or too slowly (too fine grinding), it means that the grinding has not been adjusted correctly and thus has to be corrected.

TOO COARSE GRINDING: select a lower grinding adjustment value (i.e. change from 10 to 6).

TOO FINE GRINDING: select a higher adjustment value (i.e. change from 6 to 10).

⚠️ To avoid damages to the coffee grinder, adjust the grinding only when the coffee grinder is functioning.

Coffee

Use fresh coffee and select a dark roasting, such as blends for espresso. Keep the coffee in a fresh place. Coffee can also be frozen and ground when still cold or even frozen.

Water quality

In order to prepare the traditional espresso, it is necessary not only to use the proper coffee blend, but also to select the right grinding adjustment, the right water temperature and a good-quality water.

Operation time

The bar group may remain connected during the whole day. However, if during the day the machine is not used for a long time, it is suggested to turn it off. To operate the bar group again, the heating time is only two minutes.

Disconnecting the main switch

Disconnect the main switch only when the coffee automatic preparation has been completed.
Preparation

Coffee beans
The bar group's grinder grinds the coffee quantity required for each cup, always providing a coffee of very high quality.

Rotate the coffee bean hopper (18) on the desired grinding adjustment. At first set the hopper on the average value "B".

⚠️ To avoid damages to the coffee grinder, adjust the grinding degree only when the coffee-grinder is functioning.

With the water proportioning knob (9), set the desired water quantity. The selected level that is the quantity of desired water, depends on the cup size. For example:
level 7 = coffee with milk
level 2 = espresso

30 Set the programme selector (16):
pos.1 for 1 cup
pos.2 for 2 cups

Place the cup/s on the grid of the drip tray in correspondence to the mark for the cup.

Press the on/off switch (12). The coffee is automatically prepared. The process can be interrupted by pressing the off switch, for instance when an excessive water quantity has been selected.

Second coffee blend (ground coffee)
If you occasionally prefer to prepare the coffee with another blend, for example caffeine-free coffee, use the bin for the second coffee blend (25).

⚠️ Attention: use only ground coffee (average grinding adjustment).

⚠️ Pour the ground coffee into the bin, just before coffee preparation. The ground coffee, indeed, quickly alters and loses its flavour.

31 Dose the coffee with the provided measure (max. three full measures) and pour the ground coffee into the bin.

⚠️ Never press the ground coffee, otherwise the optimal coffee quantity per cup may not be provided.

⚠️ If only water, instead of coffee, comes out, it means that the ground coffee was not poured into the bin, or that it was too much pressed. In this case, fill the ground coffee bin or press the coffee less.

With the water proportioning knob (9), set the desired water quantity:
level 9 = one cup of about 1.25 dl.

Set the programme selector (16) on position "P", place a cup on the grid of the drip tray in correspondence to the mark for the cup. In this case, only one cup at the time may be prepared.

Press the on/off switch (12). The coffee is automatically prepared. The process can be interrupted by pressing the off switch, for instance when an excessive water quantity has been selected.

Steam
It is used to heat milk or other drinks.

⚠️ After use, immediately clean the steam/hot water nozzle with a wet cloth. Dry milk residues, for example, are hard to be eliminated.

⚠️ After steam dispensing, evacuate the air from the machine. If the air is not evacuated or insufficiently evacuated, the programme for coffee preparation is automatically stopped because of the high temperature.

⚠️ If the programme selector is set on the steam position, the coffee preparation is automatically stopped.

Saeco
Set the programme selector (16) on the steam position \( \wedge \) and wait until the temperature control green light (13) illuminates. The waiting time amounts to about 50 seconds.

Oriente the steam/hot water nozzle [4] towards the grid (3) and slightly rotate the steam/hot water knob (5) anticlockwise.

Wait until the residual water flows out of the nozzle. Then move the nozzle outwards and deeply plunge it into the drink to be heated.

Slightly rotate the steam/hot water knob until it’s blocked and heat the drink, by rotating and at the same time moving the container downwards.

After heating the drink, rotate the steam/hot water knob clockwise and immediately clean the nozzle with a wet cloth. Attention: the nozzle is very hot. Danger of burnings!

If steam dispensing \( \wedge \) is no longer necessary, push the nozzle towards the inside of the bar group, orientate it onto the grid and set the programme selector on pos. \( 1 \wedge \), or pos. \( 2 \wedge \).

Rotate the steam/hot water knob anticlockwise and evacuate the air (the pump automatically functions) until a regular water jet flows out of the nozzle (see also “Air evacuation” in chapter “Operation” page 33).

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**Integrated safety devices**

**No possible use**

If the service door is open and/or the central unit is not inserted, the machine is automatically disconnected and cannot be used.

**Electronic control of grinding time**

When the coffee bean hopper is empty, the grinding process is automatically stopped after about 1-3 seconds.

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**Automatic temperature control**

This device allows for a correct temperature control to prepare coffee, hot water or steam. If the water temperature is too low or too high, the coffee preparation is automatically stopped. With safety thermostat and protection against overheating.

**Electronic control of the pump suction power**

When the water tank is empty, the bar group is automatically disconnected.

\( \text{© Saeco} \)
Cleaning, Storage, Maintenance

Cleaning

By keeping the bar group always clean, the coffee quality will always be very good and the machine will last for a long time.

Before cleaning the bar group, unplug the machine.

Never plunge the bar group into water (damages to the machine)

Do not wash any component in the washing-machine!

Always dry the different components manually and never in the oven!

Coffee grounds bin/Water tank/Machine

In order to keep the service door and the central unit (21) clean, it is recommended to daily empty the coffee grounds bin in accordance with use.

Regularly wash the water tank (6), the drip tray (2), the grid (3), the coffee dispensing system (26) and the coffee grounds bin (11) with a non-abrasive detergent and dry them.

From time to time clean the machine with a wet cloth and dry it.

Central unit

The central unit (21) must be cleaned every time you fill the coffee bean hopper, but at least once or twice a week.

Disconnect the main switch (10). Unplug the machine and open the service door (20).

Remove the central unit (21) by pushing the lock lever (23) downwards on position 3.

This operation may be performed only when the central unit is set on the basic position 6.

Wash the central unit with warm water and detergent in order to remove coffee residues from the openings of both chrome steel filters. To thoroughly wash it, the upper chrome steel filter can be disassembled by unscrewing the thumbscrew. It is recommended to perform this operation after a prolonged use of the machine and when the filter is very dirty.

Accurately dry the central unit and, in particular, the funnel (22) before repositioning them.

Clean the service door with a wet cloth and dry it.

Reinsert the central unit in its place by pressing and blocking the lock lever downwards.

Close the service door.

Before connecting the machine again, check that the central unit is correctly positioned (in pos. 6).

If not, turn the central unit clockwise by means of the provided key until the basic position is reached.

Coffee dispensing system

The coffee dispensing system (26) can be removed for cleaning. If it's very dirty, wash it with a delicate detergent and place it in its position again.

Coffee grinder

The coffee grinder has a self-cleaning system with high-speed rotating disks.

Saeco
Never pour water into the coffee grinder, because the rotating disks could be damaged.

**Bin for the second coffee blend**

From time to time clean the bin for the second coffee blend (25) with the provided brush.

**Decalcification**

According to the calcareous content of the water, the machine must be decalcified every three or four months. In regions where water hardness is very high, it is better to decalcify the machine more frequently.

For this purpose use a decalcifying product for alimentary use to be diluted in water, or a special product for coffee machines.

After turning off the machine, pour about 1.5 liter decalcifying solution in quantities as specified on the product.

Turn the machine on again.

Turn the steam/hot water knob (5) and place a container under the steam/hot water nozzle (4), let the decalcifying solution flow out of the nozzle (4) for about 30 sec.

Turn the steam knob (5) again.

Disconnect the machine by means of the main switch (10) and let the solution act for about 5 minutes. Repeat the procedure twice or three times up to exhaustion of the solution contained in the tank. Rinse the tank (6) thoroughly and fill it with fresh drinkable water.

Reconnect the machine and accurately rinse the internal system by turning the steam/hot water knob (5) to let all the water flow out of the steam/hot water nozzle (4). At this point the calcareous deposits as well as any residue of the decalcifying product have been eliminated.

The machine is now ready for a normal functioning cycle.

**Storage**

⚠️ Keep the bar group always unplugged and away from children.

If the machine remains unused for a long time, protect it from dust and dirt.

**Maintenance**

Besides a regular functioning check, the bar group should be regularly cleaned as indicated on pages 37/38.

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**Troubleshooting**

⚠️ In case of malfunction, defective machine and suspect of damage after a fall, immediately unplug the machine.

<table>
<thead>
<tr>
<th>Trouble</th>
<th>Possible causes</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>The control lights do not illuminate</td>
<td>The machine is not under voltage</td>
<td>Check the plug and the fuse.</td>
</tr>
<tr>
<td>The service door is open</td>
<td>The machine is overheated</td>
<td>Turn off the machine and let it cool down for ca. 10-15 min. If the trouble recurs, have the machine checked by a SAECO after-sale service centre.</td>
</tr>
</tbody>
</table>

If the defect cannot be repaired as indicated in the table hereinafter, please contact the closest SAECO after-sale service centre.
### Troubleshooting

<table>
<thead>
<tr>
<th>Trouble</th>
<th>Possible causes</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>The automatic coffee preparation doesn't start</td>
<td>The central unit is not correctly positioned, or is not fixed</td>
<td>Replace the central unit in the right position and fix it.</td>
</tr>
<tr>
<td></td>
<td>The programme selector is set on the steam position.</td>
<td>Reset the programme selector on pos. 1 or 2 and evacuate air (see page 33).</td>
</tr>
<tr>
<td></td>
<td>The control lights of the tank or coffee grinder illuminate</td>
<td>After filling, restart the programme with the on switch. If the tank control light illuminates again, evacuate the air again. When the light extinguishes, the programme can be restarted.</td>
</tr>
<tr>
<td></td>
<td>After steam dispensing, air has either not been evacuated or insufficiently evacuated.</td>
<td>Evacuate the air again as indicated on page 33.</td>
</tr>
<tr>
<td>Instead of coffee only water comes out</td>
<td>The programme selector is set on the second coffee blend and in the bin there is no ground coffee</td>
<td>Fill in the ground coffee in the bin (25).</td>
</tr>
<tr>
<td>Water or coffee doesn't flow out</td>
<td>The tank is empty, or the tank control light (15) illuminates.</td>
<td>Fill the tank and evacuate the air as indicated on page 33.</td>
</tr>
<tr>
<td></td>
<td>The hole of the steam/hot water nozzle (4) is blocked (milk residues)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>The coffee bean hopper (18) is empty, or its control light illuminates</td>
<td></td>
</tr>
<tr>
<td>The coffee flows out too quickly</td>
<td>The coffee grinding is too coarse</td>
<td>Select a lower grinding adjustment by turning clockwise (i.e. from 10 to 7).</td>
</tr>
<tr>
<td>The coffee flows out too slowly</td>
<td>The coffee grinding is too fine</td>
<td>Select a higher grinding adjustment by turning anticlockwise (i.e. from 4 to 7).</td>
</tr>
<tr>
<td>The coffee is not hot enough</td>
<td>The cup has not been preheated</td>
<td>Preheat the cup with hot water.</td>
</tr>
<tr>
<td></td>
<td>The temperature control light (13) is not on yet</td>
<td>Wait until the light illuminates.</td>
</tr>
<tr>
<td>The machine presents a lower performance, the heating time is longer, the circulating water quantity is insufficient</td>
<td>The machine has calcareous deposits</td>
<td>Decalcify the machine as indicated on page 38.</td>
</tr>
<tr>
<td>The coffee is not creamy</td>
<td>The coffee blend is inadequate. The coffee is not fresh. The coffee grinding is too coarse or too fine.</td>
<td></td>
</tr>
<tr>
<td>The central unit cannot be removed</td>
<td>The central is not placed in the correct basic position</td>
<td>Move the lock lever (23) to position §2 (see page 37) and close the door. Connect the main switch and let the programme finish.</td>
</tr>
</tbody>
</table>

Repair works must be performed exclusively by a Saeco after-sale service centre. Inadequate repairs may cause serious dangers to the user. No responsibility is undertaken in case of damages caused by repairs made by unskilled personnel. In this case the guarantee does not apply.

### Disposal

To make up for the fact that the machine is disposable, unplug the machine and remove the electric cable. Deliver the out-of-service machines to a proper collection centre. At least once a year, the most part of cities provide for the collection of cumbersome wastes.