

Espresso Machine SE-50
Instruction Manual



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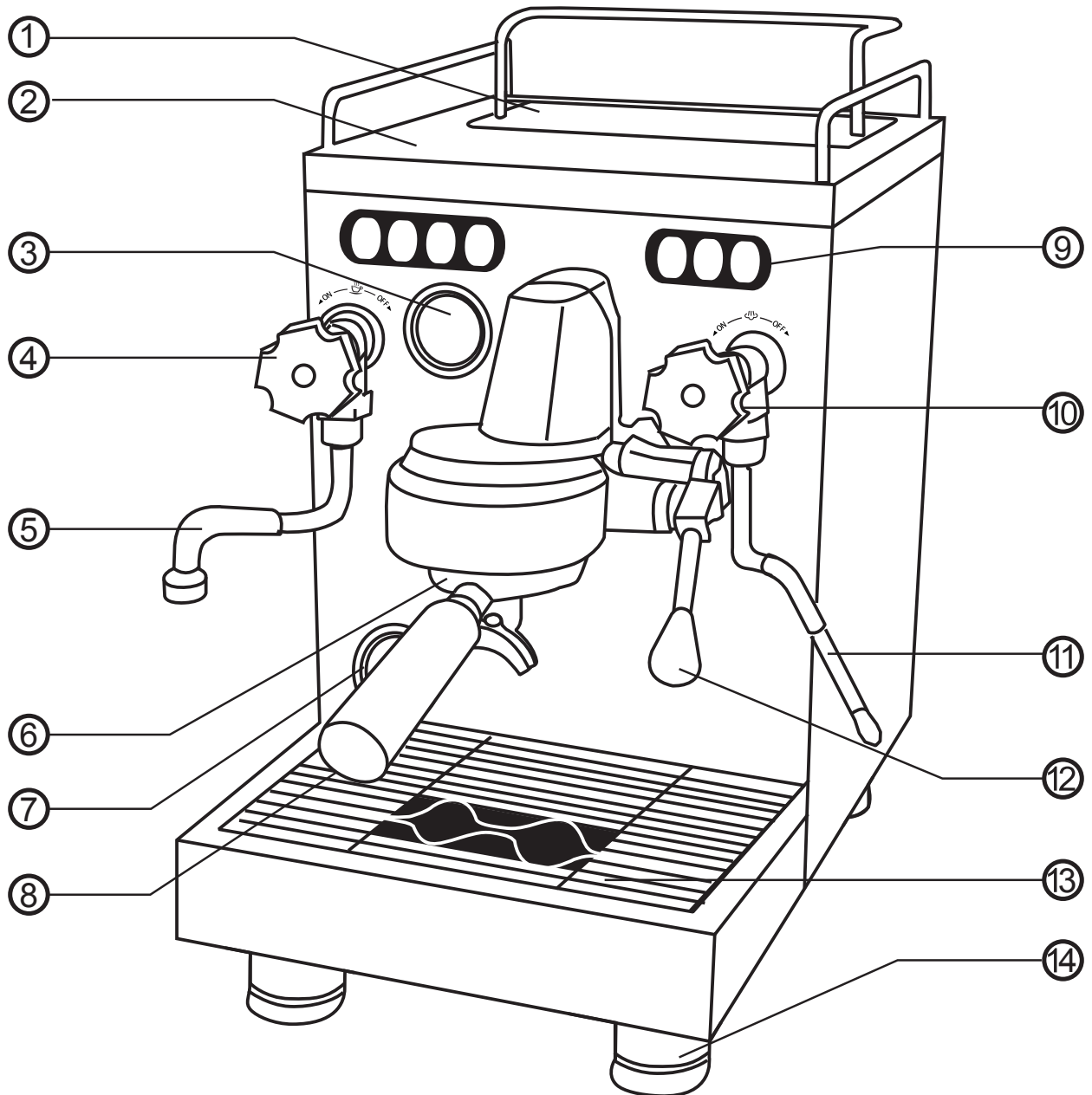
Important instructions
retain for future use

SAECO's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SAECO ESPRESSO MACHINE

- Always place the unit on a flat, level surface.
- Do not operate without water in reservoir. Fill reservoir with only clean and cold water. Observe the maximum filling volume is 3 litres.
- Do not remove the filter handle during the espresso pour or water flow as the unit is under pressure. Removing the filter handle during either of these operations can lead to a scalding or injury.
- The steam wand and hot water tap become very hot during texturing milk and water flow. This may cause burns in case of contact, therefore avoid any direct contact with the steam wand or hot water tap.
- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- Always disconnect the plug from the power outlet prior to cleaning the espresso machine or if there is any problem during the coffee making process.
- Do not allow the power cord to come into contact with the hot parts of the espresso machine, including the cup warming plate, hot water tap and steam wand.
- Do not place hands directly under the steam, hot water or coffee pour as this can lead to a scalding or injury.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For additional protection, it is recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- The heating element surface is subject to residual heat after use.

SE-50 Espresso Machine



1. Water tank
2. Warming plate
3. LCD display, low water indicator & timer
4. Hot water control dial
5. Hot water wand
6. Brew Unit
7. Pressure gauge

8. Filter holder
9. Programmable control panel
10. Steam control dial
11. Temperature sensing steam wand
12. Manual control
13. Removable drip tray and grill
14. Adjustable feet

Accessories:

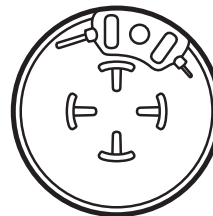
Single filter basket



Double filter basket



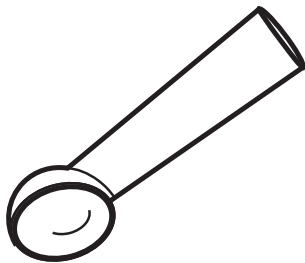
Cleaning disc



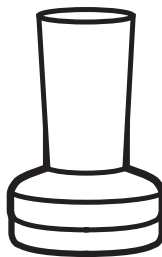
600ml jup



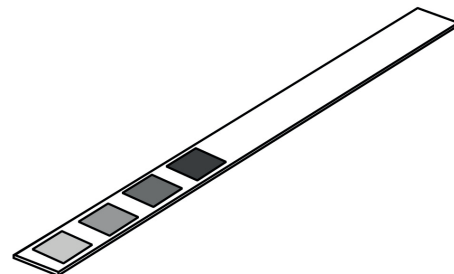
coffee Spoon



Tamper



water hardness test strip



FEATURES

- Twins pump
- Allows you to texture milk and brew espresso at the same time.
- 15 BAR Italian espresso pump
- Triple thermoblocks with stainless steel tubing.
- PID technology controls water temperature precisely for both espresso and steam functions.
- Pre-infusion; 4 programs to choose from.
- Brass collar is durable and ideal for frequent use.
- Advanced Programming to adjust pump and temperature settings for optimal steam and brewing performance.
- Stainless steel and die-cast metal design
- Power saving mode

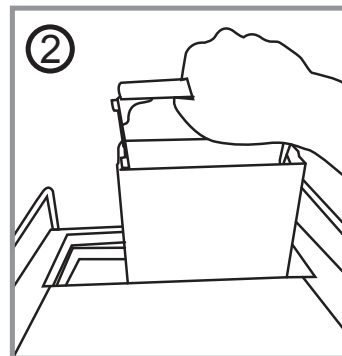
Preliminary steps before first start-up

When using the machine for the first time, you must carry out these steps:

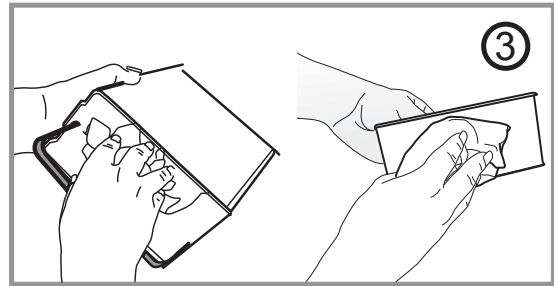
1. Rinse components, remove the water tank panel.



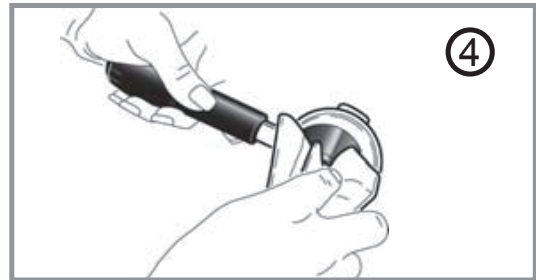
2. Remove the lid and extract the machine reservoir.



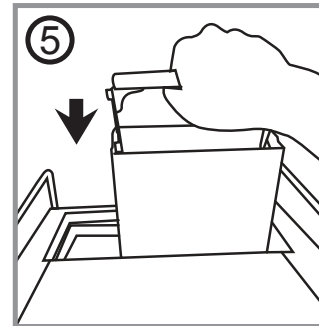
3. Carefully rinse the tank and lid with water.



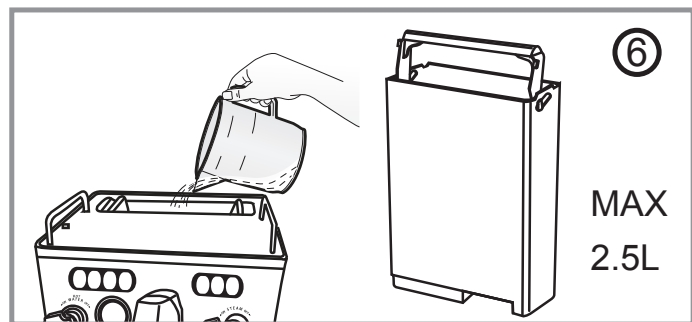
4. Carefully rinse the filter and filter holders.



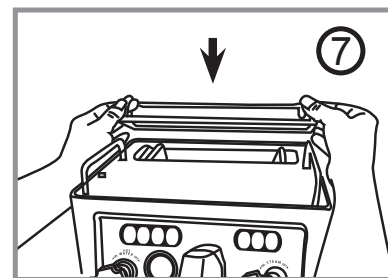
5. Reposition the tank in the machine.



6. Fill with water, pour still mineral water or good quality potable drinking water into water tank.



7. Reposition the lid and the water tank panel.



8. The display will light up with indications when the machine is ready.

Beverage preparation

1. Coffee dispensing

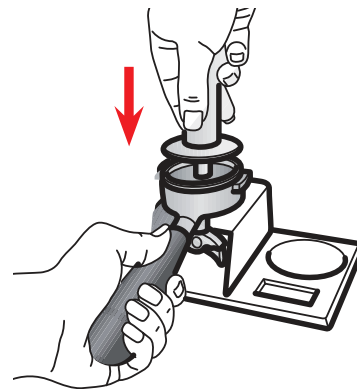
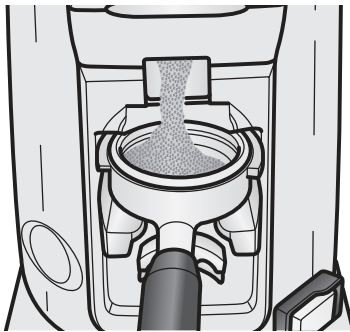
Use the provided filter basket for 2 cups of coffee.



Necessary condition: There must be enough water in the tank – and the machine must be at the correct pressure and right working temperature



Scalding hazard! Warning: Do these steps very carefully.

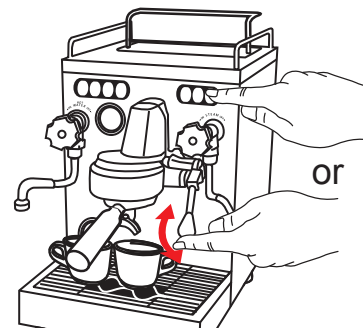
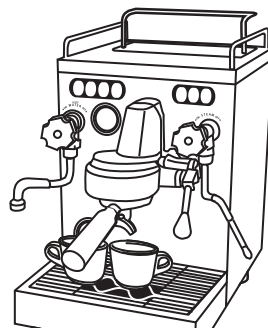
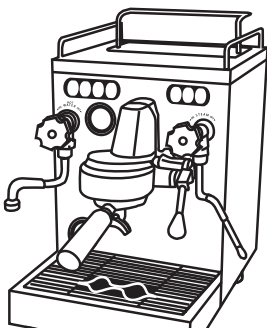


2. Fill the filter holder with 1 or 2 doses of ground coffee, according to filter used.

3. Use the supplied presser to evenly press the ground coffee in the filter. Remove any ground coffee residues from the edge of the filter.



Important advice: Do not remove the coffee filter before the coffee dispensing has completed.



4. Insert and lock the filter holder into place to the group.

5. Position the cups beneath the portafilter.

6. Press the coffee button or push the manual control to start dispensing. When the desired dose has been reached, press the coffee key again or reposition the manual control to stop dispensing.

Steam dispensing – Frothing milk for cappuccinos

General instructions

Milk is a delicate biological product that can easily sour, and it is modified by heat. When the milk carton is open and for its entire period of use, the milk must be kept at a temperature that does not exceed 5°C (41°F);

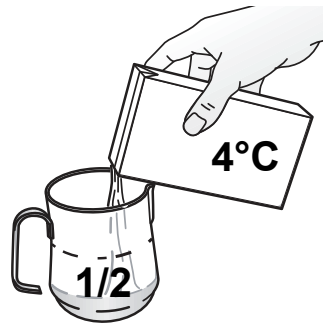


Note: at the end of the workday (or, at least, no more than 24 hours after the carton is open), any remaining milk must be eliminated.

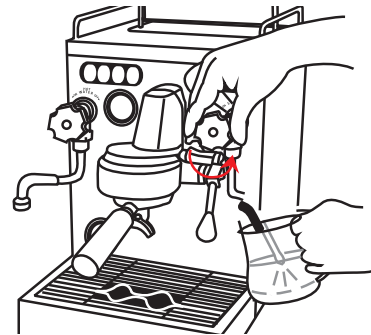


Scalding hazard!

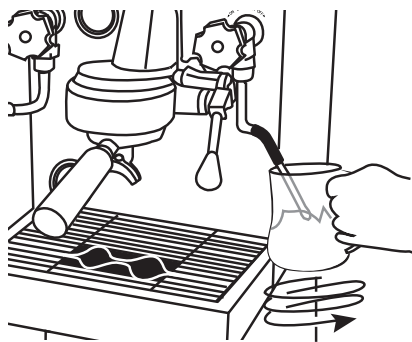
Warning: Do these steps very carefully. Use the special insulated devices to move the water and steam wands.



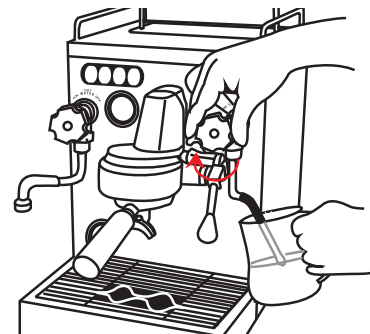
1. Half-fill a tall narrow pitcher.



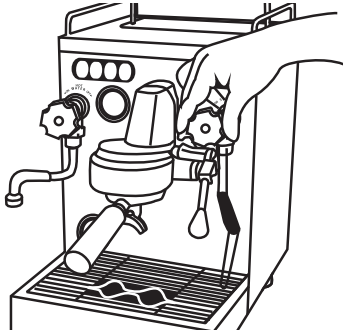
2. Insert the steam wand into the milk and gradually turn the knob counterclockwise.



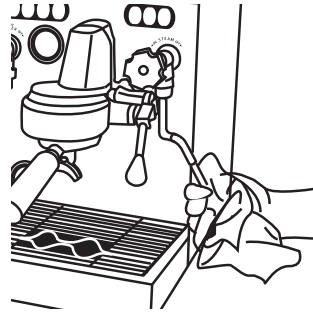
3. While dispensing steam, lightly turn the pitcher to better froth the milk.



4. Once the amount of foam has been reached and the temperature is sufficiently hot, stop steam dispensing by turning the knob clockwise.



5. Note: After using the steam nozzle, clean the inside of the wand as follows: turn the steam wand towards the cup warming tray and very carefully dispense steam from the steam wand at least once.



6. After using the wand, carefully clean the tube with a sponge or clean wash cloth.

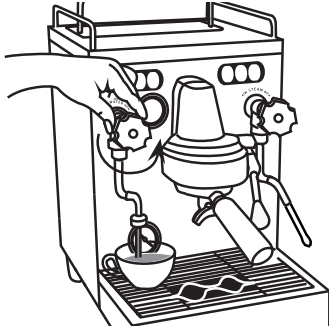


Important advice: The steam wand must never be removed from the liquid before the steam has been completely shut off.

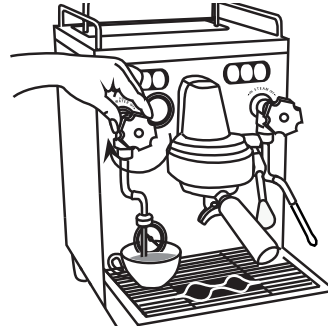
Hot water dispensing

Scalding hazard!

Warning: Do these steps very carefully. Use the special insulated devices to move the water and steam wands.



Place a container beneath the hot water tube and turn the knob counterclockwise.



When the desired dose has been reached, stop the hot water by turning the knob clockwise.

SE-50 Panel operation Instruction

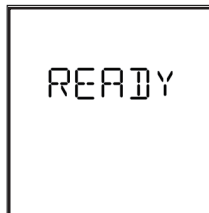
Power	Decrement (in program)	Program	Increment (in program)	One-cup Volume	Two-cup Volume	Clean



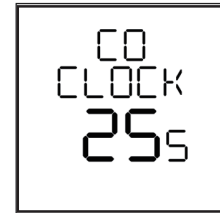
Display modes



1. Pre-heat mode:
display nothing
(the power button
-on flashing)



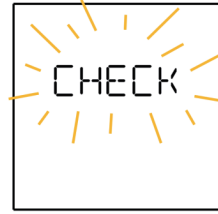
2. Ready mode:
display "READY"



3. Coffee mode:
counting the
brewing time



4. Fill tank: remind user to fill tank by flashing “NO WATER” when low water level in water tank



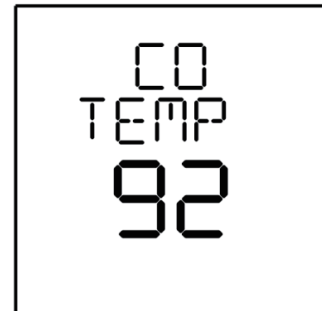
5. Check: when “CHECK” is flashing on screen which means the steam knob, hot water knob or manual handle may not return to off position.

Advanced programming

In standby mode, press “☰” button and get in to the program mode

(sequence: showerhead outlet water temperature, steam flow rate, pre-infusion, cleaning limit).

Keep pressing “☰” to choose the desired program setting



1. Showerhead outlet water temperature: adjust the coffee thermoblock temperature (range: 86 - 98); press “-” or “+” to change the setting and press “☰” to save

2. Steam flow rate: adjust the steam flow rate (range: 01-07, 01 is the smallest and 07 is the biggest setting); press “-” or “+” to change the setting and press “☰” to save



3. Pre-infusion rate: adjust the pre-infusion rate (range: P1-P4) ; press “-” or “+” to change the setting and press “☰” to save



4. Cleaning reminder: Cleaning reminder: set the water usage limit for cleaning reminder, press “-” or “+” to change the setting and press “☰” to save.



range: 50L the number corresponds to the settings hardness 4/3
 range: 75L the number corresponds to the settings hardness 2
 range: 100L the number corresponds to the settings hardness 1

4.1 Measuring and Adjusting Water Hardness

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

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

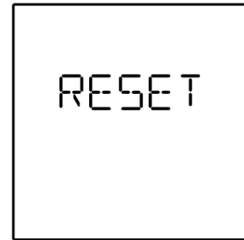
i Note: The test strip is only valid for one measurement.

- 2 Check how many squares change colour and refer to the table

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

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

5. Reset: reset all setting back to factory setting:
Long press “-” or “+” for 3 seconds to reset



1 cup volume: adjust the 1 cup volume (LCD will display the time counting, but the volume will be determined by flow meter); press and hold “☺” button for 3 seconds then the machine will start brewing, when the coffee volume is enough, press again “☺” button to save

2 cup volume: adjust the 2 cup volume (LCD will display the time counting, but the volume will be determined by flow meter); press and hold “☺_{2x}” button for 3 seconds then the machine will start brewing, when the coffee volume is enough, press again “☺_{2x}” button to save



Cleaning mode

1 - Steam circuit descaling process

Press the “☹” button, select "ST CLEAN" and confirm via “☰” button. Rotate the steam knob (on the right). When water starts coming out of the steam wand, please close via the knob. Rotate the knob again and stop the steam emission. Remove the water tank, put 500 ml of Saeco Descaler into it and fill with fresh water up to MAX level. Confirm with “☰” button. Open the steam knob (on the right) and let the machine release steam until the end of the procedure. The machine will stop autonomously.



2 - Coffee circuit descaling process

Remove the filter holder, if it is positioned on the machine, and put a large container under the filter holder attachment. Press the “☕” button, select "CO CLEAN" and confirm with the “☰” button. The machine will autonomously perform the full descaling of the coffee circuit till its end.



3 - Hot Water circuit descaling process

Press the “☕” button, select "HW CLEAN" and confirm with the “☰” button. Open the Hot Water knob (on the left) and release. The machine will autonomously perform the full descaling of the Hot Water circuit till its end. If the water is not sufficient to complete the procedure, please fill the water container up to MAX level again.



IMPORTANT! : After the completion of all the 3 procedures, please fill the water container with fresh water again and perform a cleaning cycle of the hot water, coffee and steam circuits, before using your machine.





MODE \ BUTTON	POWER	-	PROGRAM	+
PREHEAT	flash	off	off	off
READY	on	off	off	off
1 CUP COFFEE	on	off	off	off
2 CUP COFFEE	on	off	off	off
MANUAL COFFEE	on	off	off	off
STEAM	on	off	off	off
HOT WATER	on	off	off	off
1 CUP VOLUME TUNING	on	off	off	off
2 CUP VOLUME TUNING	on	off	off	off
PROGRAM SETTING	on	flash if pressed	off	flash if pressed
COFFEE PIPING CLEANING	on	looping on		
STEAM PIPING CLEANING	on	looping on		
HOT WATER PIPING CLEANING	on	looping on		
RESET	on	flash 3 times	off	flash 3 times

MODE \ BUTTON	POWER	1CUP	2CUP	CLEAN
PREHEAT	flash	off	off	off
READY	on	off	off	off
1 CUP COFFEE	on	flash	off	off
2 CUP COFFEE	on	off	flash	off
MANUAL COFFEE	on	flash	flash	off
STEAM	on	off	off	off
HOT WATER	on	off	off	off
1 CUP VOLUME TUNING	on	flash	off	off
2 CUP VOLUME TUNING	on	off	flash	off
PROGRAM SETTING	on	off	off	off
COFFEE PIPING CLEANING	on	off	off	on if pressed
STEAM PIPING CLEANING	on	off	off	on if pressed
HOT WATER PIPING CLEANING	on	off	off	on if pressed
RESET	on	off	off	off

Troubleshooting Guide

Problem	Possible Cause	Solution
Coffee does not come out.	<ul style="list-style-type: none"> • No water in reservoir. • Coffee grind is too fine. • Too much coffee in the filter. • Appliance was not turned on or plugged in. • Coffee has been tamped/ compressed too much. 	<ul style="list-style-type: none"> • Add water. • Grind medium ground coffee. • Fill filter with less coffee. • Plug unit into electrical outlet and turn it on. • Refill filter basket with coffee DO NOT TAMP too much.
Coffee comes out around the edge of the filter.	<ul style="list-style-type: none"> • Filter not rotated to full lock position. • Coffee grounds around the filter basket rim. • Too much coffee in the filter. 	<ul style="list-style-type: none"> • Rotate filter holder to full lock position. • Wipe off rim and shower head seal. • Fill with less coffee.
Coffee comes out too quickly.	<ul style="list-style-type: none"> • Ground coffee is too coarse. • Not enough coffee in filter. 	<ul style="list-style-type: none"> • Use a finer grind. • Use more coffee.
Coffee is too weak.	<ul style="list-style-type: none"> • Using small filter for double shot of espresso. • Ground coffee is too coarse. 	<ul style="list-style-type: none"> • Use large filter for double shot of espresso. • Use a finer grind.
Water is not being pulled in from the water reservoir.	<ul style="list-style-type: none"> • Water reservoir tank not placed correctly on unit. 	<ul style="list-style-type: none"> • Place water reservoir correctly.

Care and cleaning

The coffee making process involves extract oils out of coffee grinds to make espresso coffee. Deposits of these oils build up over time and affect the taste of the coffee and operation of the espresso machine.

Regular cleaning to remove these oils is essential and will maintain the quality of the coffee the espresso machine produces and result in less maintenance being required. This is easy to do by following a few quick and easy cleaning steps after each coffee making session;

- ☑ Cycle water through the group head,
- ☑ Purge steam through the steam wand,
- ☑ Wipe the steam wand clean with a damp cloth immediately after use,
- ☑ Remove the filter basket from the filter handle and clean away any old coffee oils, and
- ☑ Empty the drip tray and rinse.

Important: Never wash any of the espresso machine parts or accessories in the dishwasher.

Drip tray and grill

Remove the grill and drip tray at regular intervals to empty. Clean with water and a little non-abrasive washing up liquid, rinse and dry.

Group head, group handle & filter baskets

The filter baskets and group handle should be rinsed with warm water after each use and then dried thoroughly.

To clean the group head of any old coffee grinds cycle water through and wipe the group head and around the inside rim with a damp cloth.

Should the holes in the filter baskets become clogged with coffee grinds use a fine bristled brush to remove them. Also you can use the cleaning pin which is supplied with the espresso machine. The cleaning pin is attached to the inside of the top fill lid, located at the top of the espresso machine. The cleaning pin has two pins at either end - the shorter of the two is for cleaning out the holes in the filter basket.

Group head rubber seal

The group head seal is located on the underside of the group head and creates a seal against the filter handle during the espresso pour.

Note: During long periods of non-use we recommend that the filter handle not be left attached to the group head as this will reduce the life of the seal.

Over time the seal will lose its elasticity and require replacement, depending on use usually every 12 months. Signs that the seal is deteriorating are when the group handle cannot create the necessary seal and steam and or water escapes from around the group head during the espresso pour.

Cup warming plate, hot water tap and exterior

Wipe over the unit with a damp cloth and wipe dry. Do not use abrasives or metal scourers as these will scratch the exterior surface.

Care and cleaning continued

Steam wand

Keeping the steam arm clean is essential to ensure maximum efficiency of the steam function. A build up of caramelised/dried milk on the steam wand will impair the steaming and texturing ability of the espresso machine.

Important: Wipe the steam wand clean with a damp cloth immediately after each use and purge a small amount of steam.

Should the milk dry/caramelize on the steam wand, simply wrap the wand with a clean damp cloth, turn the steam wand over the drip tray and turn the steam on for approximately 10 seconds. With the cloth still on the steam wand leave to soak for about 5 minutes and you will find that after this time the dry/caramelised milk will easily wipe away. Repeat process if still dirty.

Important: Never clean the steam wand with an abrasive pad as this will damage the steam wand.

Should the steam wand become blocked, supplied with the espresso machine is a cleaning pin. The cleaning pin is attached to the inside of the top fill lid, located at the top of the espresso machine. The cleaning pin has two pins at either end - the longer one is for cleaning the hole in the base of the steam nozzle. Should the steam wand remain blocked unscrew the steam nozzle from the steam wand. Clean the steam nozzle by once again using the cleaning pin then flush under running water.

DESCALING

Use the Saeco descaling product only

Disposal

Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This product must not be disposed together with the domestic waste.

This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.



Product Specifications

Product Name	: Espresso Machine
Model No.	: SE-50
Weight	: 19Kg
Max Pressure	: 15 bar
Product Dimension	: 460mm x 290mm x 425mm
Voltage / Power	: 220-240V, 50/60Hz, 2350-2850W



