the Barista Express™ Impress

SES876



EN QUICK GUIDE

Sage®

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SAGE® RECOMMENDS SAFETY FIRST

At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and discard any packaging materials safely before use.
- Ensure the product is properly assembled before first use and fully unwind the power cord before operating.
- Before using for the first time, please ensure that your electricity supply is the same as shown on the rating label on the underside of the appliance (220-240 V ~ 50-60 Hz 1560-1850 W). If you have any concerns, please contact your local electricity company.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.
- Regularly inspect the power cord, plug and actual appliance for any damage. If found to be damaged in any way, immediately cease use of

the appliance, and return the entire appliance to the nearest authorised Sage Service Centre for examination, replacement, or repair.

- Do not let the power cord hang over the edge of a counter or table. Do not let the power cord touch hot surfaces or become knotted.
- Do not touch hot surfaces. Always ensure the appliance has been allowed to cool; if the appliance is to be: – left unattended, cleaned, moved, assembled, or stored, always switch off the espresso machine by pressing the POWER button to OFF. Switch off and unplug from the power outlet.
- Children must not play with the appliance. Do not leave the appliance unattended when in use. Do not move the appliance whilst in operation.
- This appliance can be used by 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 understands the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years. To eliminate a choking hazard for young children, discard the protective cover fitted to the power plug safely.
- Position the appliance on a stable, heat resistant, level, dry surface away from the counter edge, and do not operate on or near a heat source such as a hot plate, oven, or gas hob.
- Do not operate the appliance in an enclosed space, or inside a cupboard.
- Do not use attachments other than those provided with the appliances. The use of attachments not sold or recommended by Sage® may cause fire, electric shock, or injury.
- This appliance is for household use only. Do not use the appliance for anything other than its intended purpose. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury**.
- Servicing should only be performed by an authorised service representative.
- Improper use of the appliance incorrectly operated or unprofessionally repaired. In such a case, any warranty claim is void. No warranty for any damages can be accepted.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Use caution when operating machine as metal surfaces are liable to get hot during use. Heating element is subject to residual heat after use.
- The steam wand must be positioned over the drip tray and away from persons before turning the steam dial to ON.
- Do not put fingers into the tamping chute when pushing down the tamping lever.
- Do not open the programming port, this is exclusively for authorised service personnel only.
- Do not operate the grinder without the hopper lid in position. Keep fingers, hands, hair, clothing, and utensils away from the hopper during operation.
- Do not fill water tank with hot water.
- Never use the appliance without water in the water tank.
- Wipe the outer surface with a soft, damp cloth and then polish with a soft, dry cloth. Keep the appliance and accessories clean. Follow the cleaning instructions provided.

CAUTION

To prevent damage to the appliance, do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.



The symbol shown indicates that this appliance should not be disposed of in normal household waste.
It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service.
For more information, please contact your local council office.



To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

Features

THERMOCOIL PRECISION HEATING SYSTEM

Integrated stainless steel water coil that accurately controls water temperature.

PRECISION CONICAL BURR GRINDER

Precision conical burrs maximise ground coffee surface area for a full espresso flavour.

LESS MESS

The portafilter remains secure in the same position as you grind, dose and tamp, reducing any potential grinds mess on your drip tray and bench top.

PID TEMPERATURE CONTROL

Electronic PID temperature control for increased temperature stability.

DEDICATED HOT WATERSPOUT

For making Long Blacks and pre-heating cups.

MANUAL MICRO-FOAM TEXTURING WAND

360° swivel action steam wand that easily adjust to perfect position for milk texturing.

THE IMPRESS PUCK™ SYSTEM

Simplifies the steps needed to grind, dose, and tamp to create an impressive puck. Less mess. Less fuss.

Intelligent Dosing with Central Grinds Loading

Dose is automatically calculated based on last grind, and coffee is centre loaded to promote an even dose.

Assisted Tamping with a Barista Twist Finish

Precise 10kg impression with a professional 7 degree barista twist for a polished puck.

Precision Measurement Auto Corrects the Next Dose

Gauge indicates when correct level is achieved, and the system automatically remembers the adjustment for the next time.

Components



A. 250g Bean Hopper
B. Dose Button (Grind Start) –
Illuminates when portafilter is properly inserted.
'A Bit More' – when flashing.
C. Tamp Indicator –
Flashes when ready to tamp.
D. Automatic / Manual Dose Light Indicators
E. Assisted Tamp Lever
F. Dose Level Indicator
G. Manual Dose Adjust Dial –
Press to change to auto / manual dose mode.
Rotate to adjust the manual dose amount.
H. Group Head
I. Removable Tamp Cover
J. Grinding Cradle
K. Filter button –
Single or double filter basket.
L. Espresso Extraction Pressure Gauge –
Monitors extraction pressure.
M. 2L Removable Water Tank
N. 1 CUP, 2 CUP Buttons
O. POWER Button
P. Steam / Hot Water Dial
Q. Maintenance Light Indicator
R. Water / Steam / Heating Light Indicator
S. Hot Water Outlet
T. 54mm Stainless Steel Portafilter
U. Steam Wand
V. Drip Tray

Tool storage tray – houses accessories when not in use. (see next page)

Rating Information
220-240 V ~ 50-60 Hz 1560-1850 W



ACCESSORIES

A. 54mm Stainless Steel Portafilter
B. Stainless steel milk jug
C. Water filter holder with filter
D. 1 CUP & 2 CUP single wall filter baskets
E. 1 CUP & 2 CUP dual wall filter baskets
F. Cleaning tablets
G. The Razor™ precision dose trimming tool
H. Allen key
I. Cleaning tool for steam wand tip
J. Cleaning disc
K. Descaling powder
L. Cleaning brush

Assembly

BEFORE FIRST USE

Machine Preparation

Remove and discard all labels and packaging materials attached to your espresso machine.

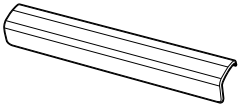
Ensure you have removed all parts and accessories from the box before discarding the packaging.

Remove the water tank located at the back of the machine by pulling the water tank handle.

Clean parts and accessories (water tank, portafilter, filter baskets, jug) using warm water and a gentle dish washing liquid. Rinse well then dry thoroughly.

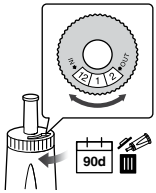
NOTE

For machines in colour, drip tray protection guard included. DO NOT DISCARD.



INSTALLING THE WATER FILTER

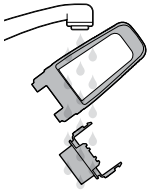
- Remove the water filter and water filter holder from the plastic bag.
- Set the reminder for next month of replacement. It is recommend replacing the filter every 3 months.



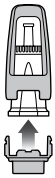
- Soak the filter in cold water for 5 minutes.



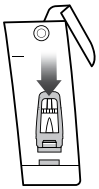
- Rinse the filter holder with cold water.



- Insert the filter into the two parts of the filter holder.



- To install the assembled filter holder into the water tank, align the base of the filter holder with the adapter inside the water tank. Push down to lock into place.



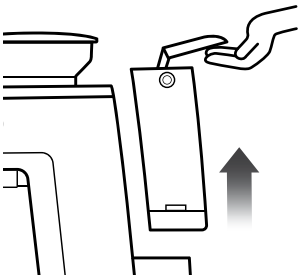
NOTE

Replacing the water filter every three months will reduce the need to descale the machine. Filters can be purchased at **sageappliances.com**

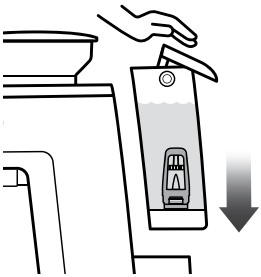
Functions

Filling the Water Tank

- Ensure the water filter is securely fitted inside the water tank.
- Use the handle at the top of the water tank to assist in lifting the water tank and away from the machine.



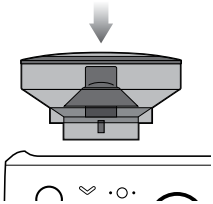
- Fill the water tank with cold potable tap water up to the MAX marking indicated on the side of the water tank.
- Replace the water tank back on the machine, pressing down to ensure that it is properly positioned and attached to the machine.



NOTE

If the water level in the water tank is below the minimum (MIN) marking, the espresso machine will not operate.

Attaching the Hopper





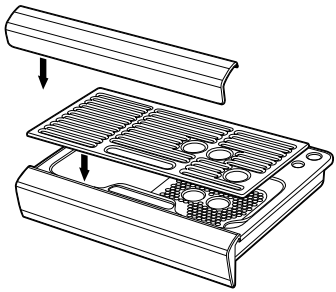
- Insert the bean hopper into position on top of the machine.
- Turn the dial to lock the hopper into place.
- Fill the hopper with fresh beans.

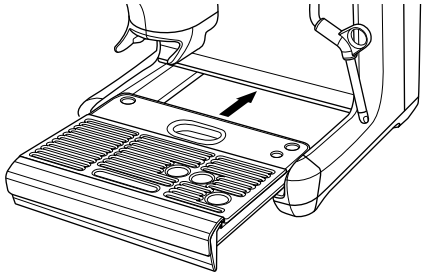
NOTE

The filter light flashes between single and double basket size when the bean hopper is not correctly locked into position.

Attaching the Drip Tray

- Place the drip tray grill on top of the drip tray.
- **For machine in colour**, attach the drip tray protection guard cover on the drip tray.
- Slide the drip tray into the machine.





GENERAL OPERATION

- Check the water tank is filled with cold tap water up to the maximum mark.
- Plug the power cord into the power outlet.
- Press the POWER button. The POWER button will flash while the machine is heating. (Light will flash for up to 55 seconds while the machine is heating.)

When the correct temperature has been reached, the 1 CUP and 2 CUP buttons and the POWER button on the control panel will illuminate.



First Use Priming and Flushing the Machine

It is recommended to complete a water flushing operation to ensure the machine has been conditioned.

When the machine has reached STANDBY mode, run the following steps.

- Place a cup under the group head and press the 2 CUP button to run hot water through the group head.
- Place a cup under the hot water spout. Rotate the dial to “Hot Water” position and run water through the hot water outlet for 10 seconds.
- Position the steam wand over the drip tray. Rotate the dial to “Steam” position and activate steam for 10 seconds.
- Discard the contents of the cup.
- Repeat this cycle 3 times. Discard the contents of the drip tray and refill the water tank up to the max line.
- Insert the portafilter into the grinding cradle, press and hold 'Dose' button for 3 seconds. Remove the portafilter and discard any grinds.

NOTE

- Top up the water daily. The water tank should be filled with fresh, cold tap water before each use.
- DO NOT use highly filtered, demineralized, or distilled water in this machine. This may affect the taste of the coffee.

FILTER BASKETS

This machine includes both single and dual wall, 1 CUP and 2 CUP filter baskets.

Use the 1 CUP filter basket when brewing a single cup and the 2 CUP filter baskets when brewing 2 cups or a stronger single cup or mug.

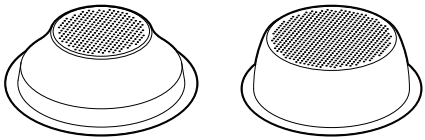
Adjust the grind amount and size if switching from a single basket to a double basket, or vice versa.

The provided filter baskets are designed for:

1 CUP filter basket = 8-11g

2 CUP filter basket = 16-19g

Single Wall Filter Baskets

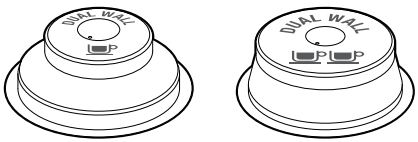


1 CUP **2 CUP**

Single Wall filter baskets should be used when grinding fresh whole coffee beans.

These allows you to experiment with grind and dose to create a more balanced espresso.

Dual Wall Filter Baskets



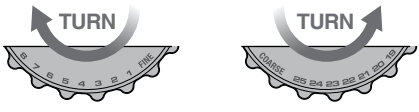
1 CUP **2 CUP**

Dual Wall filter baskets should be used when using pre-ground coffee and older beans that are past the 30-day roast date.

These regulate the pressure and helps to optimize the extraction regardless of the grind, dose, or freshness.

THE GRIND

Setting the Grind Size

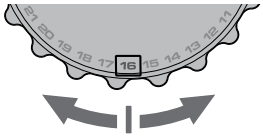


FINER GRIND SIZE

COARSER GRIND SIZE

The grind size will affect the rate of water flow through the coffee in the filter basket and the flavour of the espresso. When setting the grind size, it should be fine but not too fine and powdery.

There are 25 settings on the GRIND SIZE dial. To adjust the grind, rotate the dial to the back of the machine to go finer, or rotate the dial towards the front of the machine to go coarser. The smaller the number, the finer the grind size. The larger the number, the coarser the grind size. We recommend you start at the No.16 setting and adjust as required.



NOTE

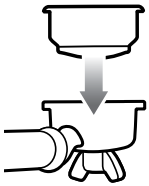
- When making changes to the grind size, the new auto dosing time will be calculated after your next tamp and updated for the dose cycle following that.
- For most bean varieties, the grinder will automatically switch off when the beans get too low to complete a dose.

TIP

Changing the grind size affects the dose in the portafilter. A finer grind size may cause an under dose requiring “A Bit More”. A coarser grind size may cause an over dose. To avoid an over dose, press and hold the ‘Filter’ button for 3 seconds, reducing the grind time by 3 seconds.

DOSING

- Ensure the bean hopper is locked on the machine and filled with fresh coffee beans.
- Insert the filter basket required, into the portafilter.

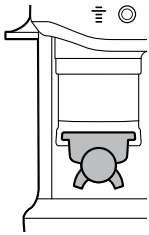


- Press ‘Filter’ size button to select your filter size (single or double).



FILTER FILTER

- Insert the portafilter securely into the dosing cradle.



- Press ‘Dose’ button to start grinding. The light blinks until grind cycle is completed.



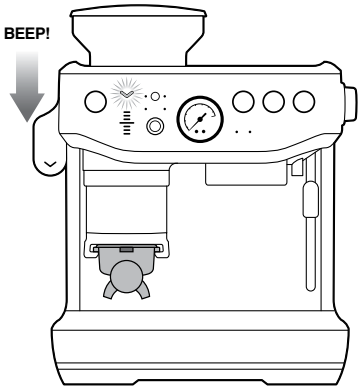
NOTE

If the Dose button is not illuminated, check that the portafilter is inserted securely in the cradle, the bean hopper is locked in position and the tamp lever is in the up-home position.

TAMPING

When the grind cycle is completed, the 'Tamp' light indicator blinks.

- Push the lever downwards to the end position until a beep sound plays. This will tamp the coffee grinds in the portafilter using a consistent amount of tamp force. Pushing the lever slowly and consistently will help to improve the puck appearance.

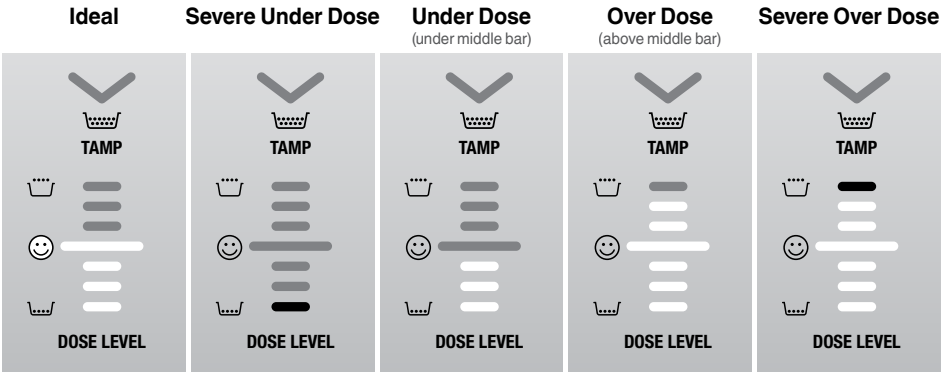


- Release the lever slowly upwards to the home position after tamping.

TIP

It is recommended to tamp twice to achieve a very polished coffee puck.

Below is a table of DOSE LEVEL indicator bars:



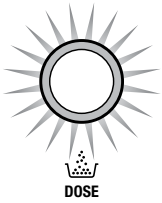
- The ☺ bar on the machine indicates ideal tamp level and the right amount of coffee grind is in the portafilter. This is the level that you are aiming for.

HOW TO CORRECT AN UNDER OR OVER DOSE?

An under or over dose can occur when fresh beans are added to the hopper; when coffee beans age; a different type of coffee bean is used or if a change is made to the grind size.

What to do when dose level is below the ideal middle bar?

- When tamp is below the ideal middle bar, the machine is switched to 'A Bit More' mode, the 'Dose' button light will flash.



- Press the 'Dose' button to add 'A Bit More' grinds to the portafilter, then complete a tamp for an updated dose level reading.
- When ideal dose level is reached, the machine will automatically update the auto dose time for the next cycle.

What to do when dose level is above the ideal middle bar?

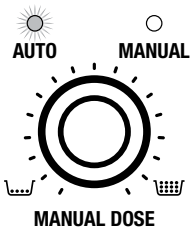
- When tamp is above the ideal middle bar, remove the portafilter from the cradle.
- Use the Razor Trimming Tool. (refer to Trimming the Dose section)
- The machine will calculate how much to reduce the auto grind time and apply this for the next cycle.

DEDUCT TIME FROM AUTO DOSE

When an over dose is anticipated to occur before grinding, due to; changing to a coarser grind size, changing beans, or running out of beans on previous grind cycle; press and hold the 'Filter' button for 3 seconds.

DOSING MODES

Automatic Dosing



This is the default dose function of the machine and the mode that will be most commonly used.

The amount of coffee grinds will automatically dose into the portafilter, and the machine will provide guidance on achieving the ideal amount through the Dose Level Gauge.

The machine will adjust the ideal dose on the next grind.

Under Dose (A Bit More)

After tamping the 'Dose' button will flash to indicate more grinds is needed into the portafilter. Press the 'Dose' button to add 'A Bit More' coffee grinds.

Dose Top-up

This feature is ideal when the portafilter already has coffee but needs more.

For example, in situations where:

- Removing the portafilter during grinding and failing to re-insert within 5 seconds time out.
- Removing the portafilter after a full grind cycle without tamping skimming off the top of the coffee pile.

The machine can top up from that amount already in the portafilter basket preventing coffee waste, starting a fresh grind cycle, or updating the auto grind time. To initiate the top up, the portafilter will need to be inserted into the cradle and tamped. If the tamp level displays an under dose, the dose button will blink indicating a top up. Press the 'Dose' button to start the grind and it will dose the right amount to get the ideal level.

NOTE

- This feature is only available on 'Auto' mode.
- This feature may require 2 to 3 top up cycles to reach an ideal dose.
- The set auto grind time will not be affected by this feature.
- Machine will not start a top up with an over dose or ideal level. Remove the portafilter and trim the excess with the razor.

Over Dose (Trimming the Dose)



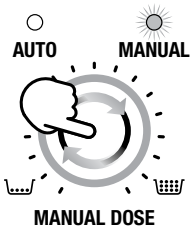
The Razor™ precision dose trimming tool allows you to trim the puck to the right level for a consistent extraction.

Insert the Razor™ into the coffee basket until the shoulders of the tool rest on the rim of the filter basket. The blade of the dosing tool should penetrate the surface of the tamped coffee.

Rotate the Razor™ dosing tool back and forth while holding the portafilter on an angle over the knock box to trim off excess coffee.



Manual Dosing



Press the manual dose button to switch to manual dose mode. The light around the Manual Dose Dial and the Manual light will illuminate when in manual mode.

Select the dose amount by turning the dial clockwise for more or counter clockwise for less grind time.

Grinder Purge

It is recommended to purge the retained grinds left in the burrs or chute prior to making the first coffee of the day. Old grinds may affect the in-cup quality and coffee taste. Purging will ensure only fresh coffee makes it into your cup.

To purge, press and hold the 'Dose' button. The grind will start after 0.5 seconds, and it will stop once the ‘Dose’ button is released.

In auto mode, after doing a purge it is required to remove the portafilter, discard the grind from the basket and re-insert the portafilter into the grinding cradle to return the machine to its standby mode.

HOW TO MAKE COFFEE

Purging the Group Head

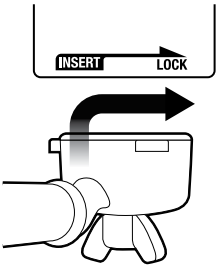
Before placing the portafilter into the group head, run a short flow of water through the group head by pressing the 1 CUP button. This will purge any ground coffee residue from the group head and stabilize the temperature prior to extraction.



Inserting the Portafilter

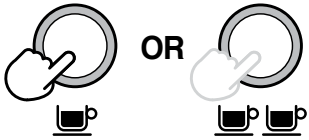
Wipe excess coffee grinds from the rim of the filter basket to ensure a proper seal is achieved in the group head.

Place the portafilter underneath the group head so that the handle is aligned with the INSERT position. Insert the portafilter into the group head and rotate the handle towards the centre until resistance is felt.



Extracting Espresso

- Place pre-warmed cup(s) beneath the portafilter and press the 1 CUP or 2 CUP button for the required volume.



- As a guide, the espresso will start to flow after 8-12 seconds (infusion time) and should be the consistency of dripping honey.
- If the espresso starts to flow before 7 seconds you have either under dosed the filter basket and/or the grind is too coarse. This is an UNDER-EXTRACTED shot.
- If the espresso starts to drip but doesn't flow after 12 seconds, then you have either over dose the filter basket and/or the grind is too fine. This is an OVER-EXTRACTED shot.

A great espresso is about achieving the perfect balance between sweetness, acidity, and bitterness.

The flavour of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, and the dose of ground coffee.

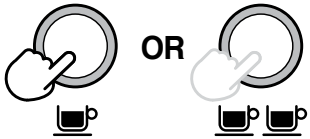
Experiment by adjusting these factors just one at a time to achieve the taste of your preference.

EXTRACTION GUIDE

	GRIND	GRIND DOSE	SHOT TIME
OVER EXTRACTED BITTER • ASTRINGENT	TOO FINE	TOO MUCH	OVER 35 SEC
BALANCED	**OPTIMUM**	**8-11g (1 CUP)** **16-19g (2 CUP)**	**25-30 SEC**
UNDER EXTRACTED UNDERDEVELOPED • SOUR	TOO COARSE	TOO LITTLE	UNDER 20 SEC

MANUAL PRE-INFUSION

- **Press and hold** the 1 CUP or 2 CUP button for the desired pre-infusion time.



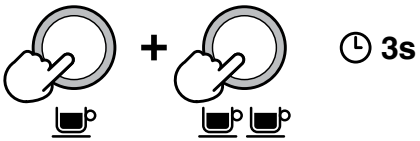
- Release the button to start the extraction.
- Press the 1 CUP or 2 CUP button again to stop the extraction.

NOTE

Pressing any button during extraction will stop extraction and the machine will return to standby mode.

PROGRAMMING SHOT VOLUME

- **Press and hold** both the 1 CUP and 2 CUP buttons for 3 seconds, the buttons will illuminate and flash.



To set the 1 CUP volume:

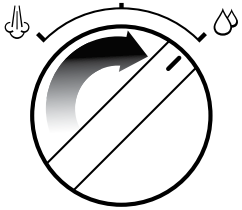
- Press the 1 CUP button to start the extraction.
- Press the 1 CUP button again to stop the extraction. The modified volume will be saved.

To set the 2 CUP volume, follow the above steps but select the 2 CUP button to start and stop the extraction.

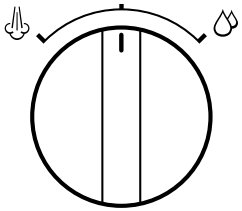
USING HOT WATER

The machine has a dedicated hot water outlet.

- Turn the dial on the right, from STANDBY to HOT WATER.



- Turn the dial back to STANDBY to stop hot water flow.

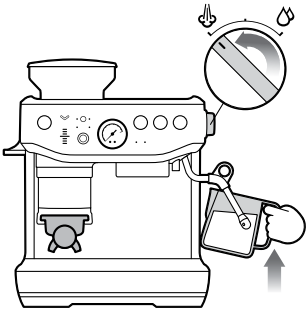


- Maximum flow out of hot water volume is 240 ml.

WARNING

Cup temperature is approximately 90°C (194°F). Be careful in handling hot beverages.

TEXTURING MILK



There are two phases to texturing milk, stretching, and heating. These two operations should blend into one with the goal being silky smooth textured milk at the correct temperature.

- Start with fresh cold milk of choice.
- Fill the milk jug between the min and max level.
- Position the steam tip over the drip tray and turn the dial from STANDBY to STEAM and wait until the steam is flowing strongly.
- Turn the steam dial to the STANDBY position to pause the steam, then within 8 seconds, insert steam wand tip into milk jug and turn dial back to STEAM position.
- Insert the steam tip 1-2cm below the surface of the milk close to the right-hand side of the jug at the 3 o'clock position.
- Keep the tip just under the surface of the milk until the milk is spinning clockwise, producing a vortex (whirlpool effect).
- With the milk spinning, slowly lower the jug. This will bring the steam tip to the surface of the milk and start to introduce air into the milk. You may have to gently break the surface of the milk with the tip to get the milk spinning fast enough.
- Keep the tip at or slightly below the surface, continuing to maintain the vortex. Texture the milk until sufficient volume is obtained.
- Lower the tip beneath the surface but keep the vortex of milk spinning. The milk is at the correct temperature (60-65°C) when the jug is hot to comfortably touch.
- Move the steam dial to the STANDBY position before taking the tip out of the milk.
- Set the jug to one side, turn dial to STEAM to purge out any residual milk from the steam wand and wipe steam wand with a damp cloth.
- Tap the jug on the bench to collapse any bubbles.
- Swirl the jug to polish and re-integrate the texture.
- Pour milk directly into the espresso.
- The key is to work quickly, before the milk begins to separate.

CAUTION: BURN HAZARD

Pressurized steam can still be released, even after machine has been switched off. Children must always be supervised.

Adjusting Water Temperature

Different beans may require different water temperatures to extract their optimum flavour. The temperature can be adjusted +/- 2°C in 1°C increments from the default setting:

1. Turn the machine to OFF.
2. Press and hold filter, 1 CUP and 2 CUP then press and hold the POWER button.
3. The machine will beep once and display the current temperature.
4. Press one of the below buttons within 5 seconds:
   - Increase 1°C – 2 CUP
   - Increase 2°C – POWER
   - Decrease 1°C – Manual Dose
   - Decrease 2°C – Dose

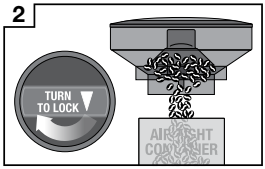
   The machine will beep twice to confirm the change and return to standby mode.
5. Return to default temperature – press 1 CUP button.

ADJUSTING CONICAL BURRS

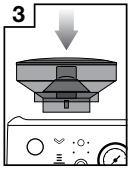
Some types of coffee may require a wider grind range to achieve an ideal extraction or brew. A feature of your Barista Express Impress™ is the ability to extend this range with an adjustable upper burr. We recommend making only one adjustment at a time.



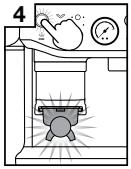
Unlock hopper



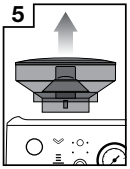
Hold hopper over container & turn dial to release beans into container



Align hopper into position



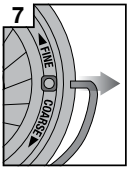
Run grinder until empty



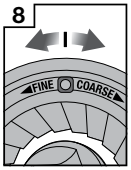
Remove hopper



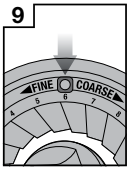
Remove upper burr



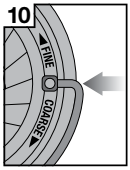
Remove wire handle from both sides of the burr



Move adjustable top burr, 1 number, coarser or finer



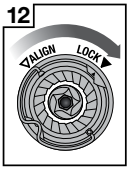
Align the number with the handle opening



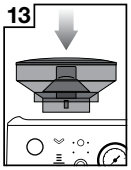
Insert wire handle from both sides of the burr



Push upper burr firmly into position



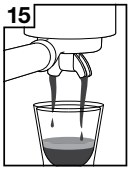
Lock upper burr



Align hopper into position



Lock hopper



Check your extraction

RESET DEFAULT SETTINGS

Reset Auto Dose Time

Resetting the auto dose time is recommended if there is a significant change to the grind size or there is an accidental double dose into the portafilter.

The machine must be on STANDBY mode.

- Press and hold 'Manual Dose' button and 'Filter' button for 3 seconds to reset grind time to factory settings.
- The machine will confirm the reset when the control panel lights for filter, grind mode and dial will flash 3 times with beeping sounds.
- The machine will return to STANDBY mode.

Reset Extraction Time

The machine must be on STANDBY mode.

- Press and hold the 'Filter' and 1 CUP and 2 CUP buttons for 3 seconds.
- The machine will beep 3 times.
- The machine will then go into ready mode.

ALERTS

No Hopper Warning

The filter lights flash between single and double basket size, the hopper is not attached correctly.

Check the hopper and ensure the bean hopper is inserted correctly and locked in place.

Low Coffee Beans Warning

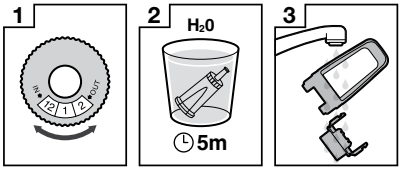
The 'Dose' button and the 'Dose Level' lights will flash two red LEDS and will sound 3 beeps. Add coffee beans to the hopper.

Tamp Lever Not at Home Position

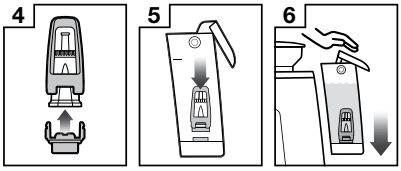
The machine beeps 3 times and pauses dose cycle. Return the lever to the up or home position and press Dose button to continue.

Care & Cleaning

REPLACING THE WATER FILTER IN THE WATER TANK



Set date 3 months ahead | Soak water filter for 5 mins | Rinse water filter



Place filter into filter holder | Install filter in water tank | Insert & lock water tank

The provided water filter helps reduce the risk of scale build-up in and on many of the inner functioning components. Replacing the water filter every three months will reduce the need to descale the machine. If you live in a hard water area, it is recommended to change the water filter more frequently.

WARNING

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the machine, and taste of the espresso.

- Remove the filter from the plastic bag, and soak in a cup of water for 5 minutes.
- Rinse the filter under cold running water for 5 seconds.
- Insert the filter into the filter holder.
- Set the date dial 3 months ahead.
- To install, push down the filter to lock into place.

NOTE

For replacement of water filters contact Sage Service Centre or visit our website at **sageappliances.com**

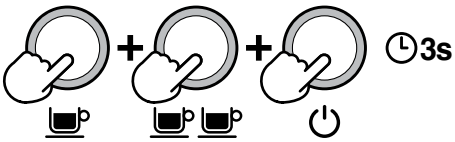
CLEANING CYCLE

NOTE

This is a back-flushing cycle and separate from descaling.

The CLEAN / DESCALE light [i] will flash when a cleaning cycle is required.

1. Insert the 1 CUP filter basket into the portafilter, followed by the supplied cleaning disc, followed by one cleaning tablet.
2. Lock the portafilter into the group head and place a large container beneath the portafilter spouts.
3. Ensure the water tank is filled with cold water and the drip tray is empty.
4. Press the POWER button to switch the machine off.
5. **Press and hold** 1 CUP, 2 CUP and the POWER buttons for 3 seconds.



6. The cleaning cycle will commence and last for approximately 5 minutes. During this time, water will intermittently flush into the portafilter to dissolve the cleaning tablet and flush back into the group head.

NOTE

No water should come through the portafilter.

7. Remove the portafilter and ensure the tablet has completely dissolved. If the tablet has not dissolved; repeat from step 4 of the cleaning cycle until the tablet is dissolved.
8. Once the tablet has completely dissolved, remove the cleaning disc, reinsert the portafilter and press the 2 CUP button to rinse the brew head. It is recommended to place a container under the portafilter spout to avoid water splashing onto the machine. Once complete, make sure to wipe off any splashes with a soft dry cloth.

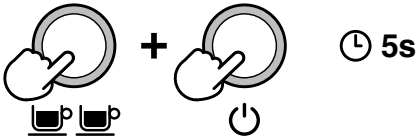
DESCALING

NOTE

- Ensure that the water filter is removed from the water tank before adding the descaling powder when descaling the machine.
- While the cleaning cycle is important for keeping the brew, head clean from coffee oils; the descaling cycle is essential to ensure that the machine is kept clean on the inside and free from mineral build-up.
- Do not use bottled water when descaling. Most bottled water may contain dissolved solids that can leave deposits inside the machine.

The CLEAN / DESCALE light will illuminate solid when descaling is required

1. Fully dissolve one sachet of Sage descaling powder into 1 litre of water then fill the water tank (start the process after fully dissolving the powder).
2. Ensure the machine is OFF; then **press and hold** the 2 CUP and POWER buttons simultaneously for 5 seconds to enter the descale mode.



The unit will heat up as part of commencing the descaling action, during the heating process, the POWER and 2 CUP buttons should flash continuously.
The machine will indicate it is ready for descaling when the POWER button, 2 CUP button, CLEAN / DESCALE indicator and HOT WATER / STEAM indicator are all illuminated solid.

Descaling the coffee component

3. Press the 2 CUP button to start the descaling for the coffee component of the machine. Descaling coffee component takes approximately 25 seconds. The 2 CUP button should flash continuously and remain constant once the descaling process has finished. To terminate the descaling within 25 seconds, press the 2 CUP button again.

   Extraction will run for 25 seconds or the user press the 2 CUP button. The unit will confirm coffee component descale cycle with a beep and the 2 CUP light turns solid.

Descale the steam and hot water components

Descaling steam and hot water take approximately 13 seconds and 8 seconds respectively. Descaling can be terminated prematurely by turning the steam dial to STANDBY.

4. Descale Steam component by turning the steam dial RIGHT towards the STEAM icon.
5. Descale Hot water component by turning the steam dial to the LEFT towards the HOT WATER icon.

Repeat processes to complete descaling

After the above processes about half (0.5 litre) of the descale solution should be left in the water tank.

6. Repeat steps 3 to 5 above to complete the descaling process to empty the solution in the tank.

Descaling Solution Rinse

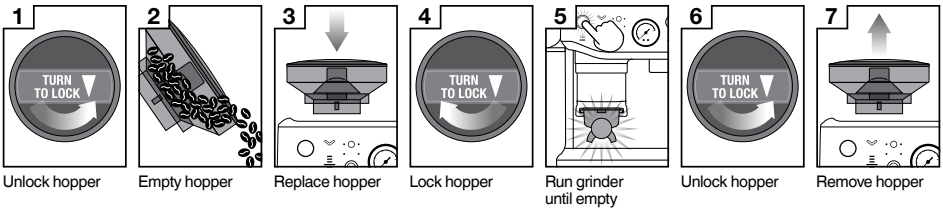
7. After descaling, remove the water tank and rinse thoroughly then refill with fresh cold water to the maximum capacity (2 litres) and repeat steps 4-6 to further cleanse the machine of any residue of the cleaning solution thoroughly.
8. Press POWER to quit the descaling process. This will be indicated by the LED lights switching off.

NOTE

The machine turns off automatically if there is no action for 5 minutes in descaling mode. To resume descaling start from step 2.

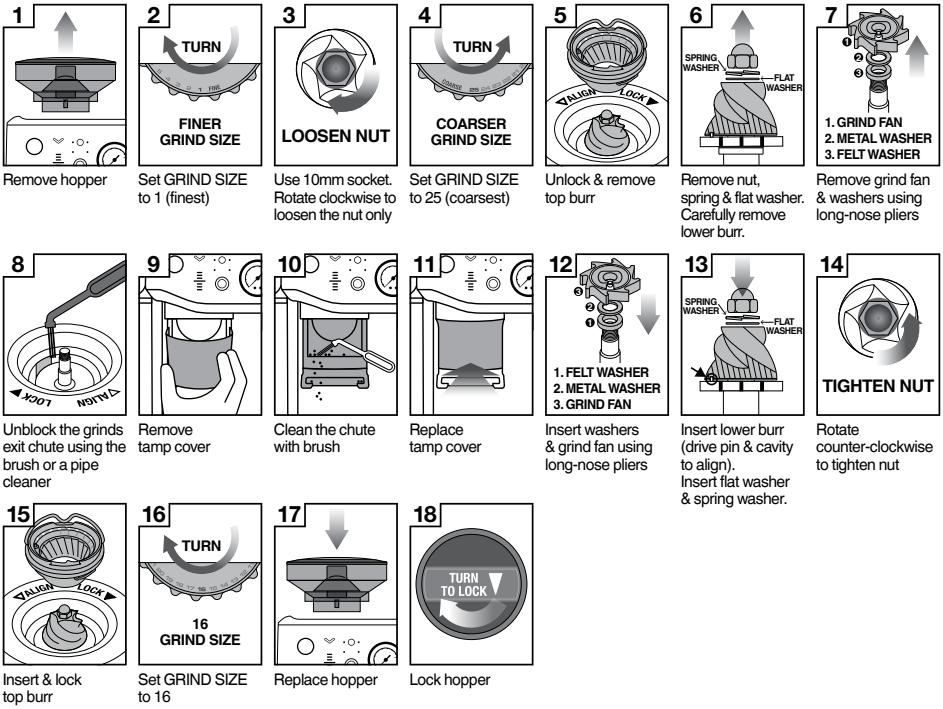
CLEANING CONICAL BURRS

Regular cleaning helps the burrs achieve consistent grinding results.



ADVANCED CLEANING FOR THE CONICAL BURR GRINDER

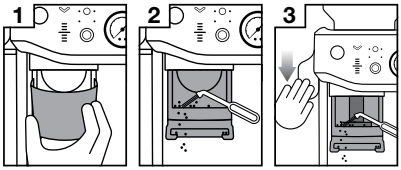
This step is only required if there is a blockage between the grinding burrs and the grinder outlet.



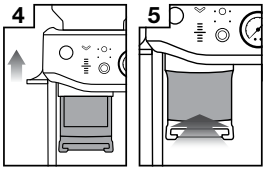
WARNING

Care should be taken as the grinder burrs are extremely sharp.

CLEANING THE TAMP SYSTEM



Remove tamp cover | Clean the chute with brush | Push down lever



Release lever | Replace tamp cover

- Remove the tamp cover.
- Brush clean the tamp face and cradle from any dust or grinds.
- Push down and hold the lever down, using the tamp cleaning brush, dust off grind residues in and around the tamp.
- Slowly release the lever back up making sure the cleaning brush is clear and out of the tamp system area.

CLEANING THE STEAM WAND

- The steam wand should always be cleaned after texturing milk. Wipe the steam wand with a damp cloth. Then with the steam wand tip directed over the drip tray, briefly set the STEAM / HOT WATER dial to the STEAM position. This will clear any remaining milk from inside the steam wand.
- If any of the holes in the tip of the steam wand become blocked, ensure the STEAM / HOT WATER dial is in the STANDBY position. Press the POWER button to switch the machine off and allow to cool. Use the pin on the end of the provided cleaning tool to unblock the hole(s).
- If the steam wand remains blocked, remove the tip using the integrated spanner in the cleaning tool and soak in hot water. Use the pin on the end of the provided cleaning tool to unblock the hole(s) before re-attaching to the steam wand.

CLEANING THE FILTER BASKETS AND PORTAFILTER

- The filter baskets and portafilter should be rinsed under hot water immediately after use to remove all residual coffee oils.
- If any of the holes in the filter basket become blocked, use the pin on the end of the provided cleaning tool to unblock the hole(s).
- If the hole(s) remain blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes.
- Rinse thoroughly.

CLEANING THE SHOWER SCREEN

- The group head interior and shower screen should be wiped with a damp cloth to remove any ground coffee particles.
- Periodically purge the machine. Place an empty filter basket and portafilter into the group head.
- Press and hold the 1 CUP button and run a short flow of water to rinse out any residual coffee.

CLEANING THE DRIP TRAY & STORAGE TRAY

- The drip tray should be removed, emptied, and cleaned at regular intervals, particularly when the drip tray full indicator is showing EMPTY ME!
- Remove the grid from the drip tray. Lift the coffee grind separator and dispose of any coffee grounds. The EMPTY ME! indicator can also be removed from the drip tray by pulling upwards to release the side latches. Wash all parts in warm soapy water with a soft cloth. Rinse and dry thoroughly.
- The storage tray (located behind the drip tray) can be removed and cleaned with a soft, damp cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.

NOTE

All parts should be cleaned by hand using warm water and a gentle dish washing liquid. Do not use abrasive cleansers, pads or cloths which can scratch the surface. Do not clean any of the parts or accessories in the dishwasher.

CLEANING THE OUTER HOUSING & CUP WARMING TRAY

- The outer housing and cup warming tray can be cleaned with a soft, damp cloth. Polish with a soft, dry cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.

STORING YOUR MACHINE

- Before storing, press the POWER button to off, turn the steam dial to STANDBY switch Off at the power outlet and unplug. Remove unused beans from the hopper, clean the grinder, empty the water tank and the drip tray.
- Ensure the machine is cool, clean, and dry. Insert all accessories into position or into the storage tray. Store upright. Do not place anything on top.

WARNING

To prevent damage, do not use alkaline cleaning agents when cleaning. Use a soft cloth and a mild detergent.

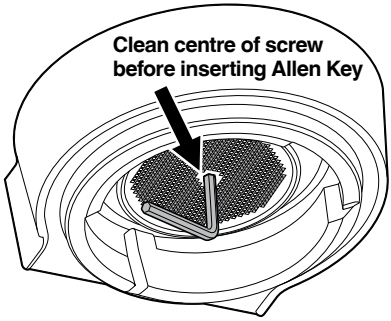
WARNING

Do not immerse power cord, power plug or appliance in water or any other liquid. The water tank should never be removed or completely emptied during decalcifying.

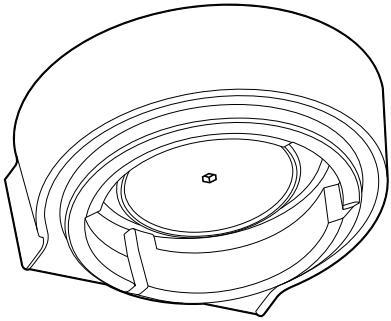
USING THE ALLEN KEY

Over time, the silicone seal surrounding the shower screen will need to be replaced to ensure optimum brewing performance.

1. Press the POWER button to switch the machine off and unplug the cord from the power outlet.
2. Carefully remove the water tank and drip tray, taking particular care if they are full.
3. Using a skewer or similar, clean the centre of the screw of any residual coffee.
4. Insert the shorter end of the Allen Key into the centre of the screw. Turn counter clockwise to loosen the screw.



5. Once loosened, carefully remove, and retain the screw and stainless-steel shower screen. Make note of the side of the shower screen that is facing downwards. This will make re-assembly easier. Wash the shower screen in warm soapy water, then dry thoroughly.
6. Remove the silicone seal with your fingers or a pair of long-nose pliers. Insert the new seal, flat side first, so the ribbed side is facing you.



7. Re-insert the shower screen, then the screw. With your fingers, turn the screw clockwise for 2-3 revolutions then insert the Allen Key to tighten until the screw is flush with the shower screen.
8. Re-insert the drip tray and water tank.

NOTE

Contact Sage Service Centre or visit **sageappliances.com** for replacement silicone seals or for advice.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The machine is on but ceases to operate	• Machine is too hot.	Turn machine off. Wait for 30-60 minutes and turn machine back on. If problem persists, call Breville Consumer Support.
Water does not flow from the group head	• Machine has not reached operating temperature.	Allow time for the machine to reach operating temperature.
	• Water tank is empty.	Fill water tank.
	• Water tank is not fully inserted and locked into position.	Push water tank in fully and lock latch closed.
No hot water	• Water tank is empty.	Fill water tank.
Grinder time out	• The coffee grind is very fine.	Clean out grinder using provided cleaning tool. Refer to 'Cleaning Conical Burrs' under **Care & Cleaning**.
Grinding for a very long time	• Chute is blocked.	Clean chute using provided cleaning brush. Refer to 'Cleaning Conical Burrs' under **Care & Cleaning**.
Will not grind / grind stops	• Out of beans.	Add more beans.
	• Hopper not locked (dose light flashing back and forth).	Lock hopper.
	• Portafilter not fully inserted in the grinding cradle.	Fully insert the portafilter and see the DOSE light button illuminates.
	• Lever is too low and the tamp blocks the chute.	Raise lever fully to home position.
	• Coffee build-up stopping portafilter insertion.	Clean grinding cradle with brush.
Pressure Gauge is not working	• Incorrect dose or not enough coffee in the filter basket.	Use dual wall baskets or use a finer grind size setting. If problem persist, call Breville Consumer Support.
	• Using coffee beans beyond expiry date.	Use freshly roasted coffee beans with a 'Roasted On' date and consume between 5-20 days after that date.
Auto time not adjusting	• Machine in 'Manual' mode.	Press the MANUAL DOSE dial to return to auto mode.
	• In 'Top-up' mode.	Do not remove the portafilter until grind has completed and ideal dose is reached.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Dose level is not updating	• Machine in 'Manual' mode.	Press the MANUAL DOSE dial to return to auto mode. Refer to 'Dosing Modes' under **Functions**.
Grinder does not grind all beans	• Not enough beans in hopper.	Refill hopper or use 'Manual' mode.
Severe overdose	• Single basket used in double filter mode.	Select the correct filter size.
Severe underdose	• Double basket used in single filter mode.	Select the correct filter size for your next dose, then 'Reset Auto Dose Time' under **Functions**.
Underdosed	• Grind adjusted to finer grind.	Use 'A Bit More' to reach the ideal dose.
Coffee is not running from the portafilter	• The coffee grind is too fine.	Refer to 'Setting the Grind Size' and 'Extraction Guide' under **Functions**.
	• Water tank is empty.	Fill water tank.
Coffee runs out too quickly	• The coffee grind is too coarse.	Refer to 'Setting the Grind Size' and 'Extraction Guide' under **Functions**.
Coffee runs out too slow	• The coffee grind is too fine.	Refer to 'Setting the Grind Size' and 'Extraction Guide' under **Functions**.
No crema	• Coffee beans are stale.	Use freshly roasted coffee beans with a 'Roasted On' date and consume between 5-20 days after that date.
Coffee is too cold	• Cups are cold and causing temperature of extraction to reduce.	Pre-heat cups.
	• Milk not heated enough (if making milk-based drink).	When the base of the jug becomes hot to touch this is when the milk is heated at the correct temperature. Refer to 'Texturing Milk' under **Functions**.
No steam	• Steam wand is blocked.	Use the pin on the end of the provided cleaning tool. If steam wand remains blocked, refer to 'Cleaning the Steam Wand' under **Care & Cleaning** for detailed cleaning process.
	• Water tank is empty.	Fill water tank.
Water coming out of steam wand	• Machine is heating up.	Purge steam wand before texturing milk. Refer to 'Texturing Milk' under **Functions**.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Hot water isn't continuously flowing	• Machine is too hot after steaming.	Allow machine to cool down.
Lever very hard to tamp	• Severe overdose.	Use the Razor trimming tool* to correct current dose. Select the correct filter size.
	• Coffee build-up in mechanism.	Remove shroud (tamp) cover and clean using the cleaning brush provided.
Puck surface is not flat and smooth	• Coffee grinds stuck on tamp face.	Remove shroud (tamp) cover and clean using the cleaning brush provided.
Puck surface has some loose grounds on top	• Coffee grinds caught on tamp.	Push the tamp lever again for a very polished coffee puck.
	• Coffee grinds caught on tamp from tamping too quickly.	Push the lever down slower.
Tamp height is not at desired level	• Machine is on auto mode, that is for ideal height only.	Use 'Manual' mode for custom control.
Tamp light continues to flash and no height reading on gauge after tamping	• Tamping action is not completed.	Push the tamp lever down until you hear the beep.
When maintenance light indicator flashes	• Cleaning cycle is required.	The maintenance light indicator will flash when a cleaning cycle is required. Go to **Care & Cleaning** section for cleaning and descaling instructions.
When maintenance light indicator illuminates solid	• Descale cycle is required.	The maintenance light indicator is on solid light when a descale cycle is required. Go to **Care & Cleaning** section for cleaning and descaling instructions.

* Razor – See accessories list under **Components**.

GBR

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