

# BUONA MATTINA SINGLE AUTOMATIC ESPRESSO MACHINES MANUAL

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## BUONA SA SERIES

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Thank you for purchasing a Buona Mattina Single Automatic Espresso Machine– SA Series. Please read the entire instruction manual prior to using your unit. If you have any questions about your purchase, please visit <http://www.BuonaMattina.com> or call: **1-877-862-7049**. Have a “Buona Mattina!”

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# IMPORTANT SAFETY INFORMATION

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## IMPORTANT SAFEGUARDS

**WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED.**



**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. ANY SERVICING , OTHER THAN CLEANING AND USER MAINTENANCE, SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE CENTER. DO NOT IMMERSE MACHINE IN WATER. TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT DISASSEMBLE THE MACHINE. THERE ARE NO PARTS INSIDE THE MACHINE SERVICEABLE BY THE USER. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.**

1. READ ALL INSTRUCTIONS BEFORE USING THE PRODUCT.
2. DO NOT TOUCH HOT SURFACES. USE HANDLES OR KNOBS.
3. TO PROTECT AGAINST FIRE, ELECTRIC SHOCK AND INJURY TO PERSONS DO NOT IMMERSE CORD, PLUGS, OR APPLIANCE IN WATER OR ANY OTHER LIQUID.
4. WHEN USING ANY ELECTRIC APPLIANCE USED AROUND CHILDREN, CLOSE SUPERVISION IS STRONGLY SUGGESTED.
5. UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. ALLOW TO COOL BEFORE CLEANING THE APPLIANCE.
6. THE USE OF ACCESSORY ATTACHMENTS NOT RECOMMENDED BY THE APPLIANCE MANUFACTURER MAY RESULT IN FIRE, ELECTRIC SHOCK OR INJURY TO PERSONS OR PROPERTY.

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## **IMPORTANT SAFETY INFORMATION CONTINUED...**

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7. DO NOT OPERATE ANY APPLIANCE WITH DAMAGED CORDS, PLUGS, AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER. RETURN APPLIANCE TO THE NEAREST AUTHORIZED SERVICE FACILITY FOR EXAMINATION, REPAIR OR ADJUSTMENT.
8. DO NOT USE OUTDOORS.
9. DO NOT LET CORD HANG OVER EDGE OF TABLE OR COUNTER, OR TOUCH HOT SURFACES.
10. DO NOT PLACE ON OR NEAR A GAS OR ELECTRIC BURNER, OR A HEATED OVEN.
11. TO DISCONNECT, POWER DOWN THE MACHINE BY SELECTING “OFF”, THEN REMOVE THE PLUG FROM WALL OUTLET.
12. DO NOT USE APPLIANCE FOR OTHER THAN INTENDED USE.
13. CHECK VOLTAGE TO BE SURE THAT THE VOLTAGE INDICATED ON THE NAMEPLATE CORRESPONDS WITH YOUR VOLTAGE.
14. NEVER USE WARM OR HOT WATER TO FILL THE WATER TANK. USE COLD WATER ONLY.
15. NEVER CLEAN WITH SCRUBBING POWDERS OR HARSH CLEANERS. SIMPLY USE A SOFT DAMP CLOTH WITH WATER.
16. FOR OPTIMAL TASTE OF YOUR COFFEE, USE PURIFIED OR BOTTLED WATER.
17. DO NOT USE CARAMELIZED OR FLAVORED COFFEE BEANS.
18. NEVER DIRECT THE JET OF HOT STEAM AND/OR HOT WATER TOWARDS YOURSELF OR OTHERS AT THE RISK OF BURN OR INJURY.

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## **IMPORTANT SAFETY INFORMATION CONTINUED...**

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19. NEVER ALLOW WATER TO COME INTO CONTACT WITH ANY OF THE ELECTRICAL PARTS OF THE MACHINE THIS MAY RESULT IN THE MACHINE SHORT CIRCUITING.
20. IN CASE OF FAILURE, PROBLEMS OR A SUSPECTED FAULT RESULTING FROM THE FALLING OF THE MACHINE, IMMEDIATELY REMOVE THE PLUG FROM THE SOCKET. NEVER ATTEMPT TO OPERATE A FAULTY MACHINE.  
\*FOR FURTHER INFORMATION ON TROUBLESHOOTING AND SERVICE, PLEASE REFER TO THE “WARNING SIGNS” AND “SERVICE” CHAPTERS OF THE USER MANUAL.
21. IN CASE OF FIRE, USE CARBON DIOXIDE (CO2) EXTINGUISHERS. DO NOT USE WATER OR DRY POWDER EXTINGUISHERS.
22. NEVER REMOVE THE DRIP TRAY WHEN THE MACHINE IS ON. WAIT UNTIL THE MACHINE HAS FINISHED THE RINSE/SELF-CLEANING CYCLE AND THE WATER HAS COOLED.
23. DO NOT OPERATE THE MACHINE WITHOUT WATER.
24. DO NOT OPERATE THE MACHINE WITHOUT COFFEE BEANS.
25. ONLY COFFEE BEANS ARE DESIGNED TO BE PUT INTO THE COFFEE BEAN HOPPER. GROUND COFFEE, INSTANT COFFEE OR ANY OTHER OBJECT PUT INTO THE COFFEE BEAN HOPPER MAY RESULT IN DAMAGE TO THE MACHINE.
26. DO NOT IMMERSE THE MACHINE IN WATER OR WASH ANY OF ITS PARTS IN THE DISHWASHER.
27. DO NOT DRY THE MACHINE AND/OR ITS PARTS USING A MICROWAVE AND/ OR STANDARD OVEN.

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## **IMPORTANT SAFETY INFORMATION CONTINUED...**

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**WARNING! THE GRINDER ADJUSTMENT KNOB, WHICH IS PLACED INSIDE THE COFFEE BEAN HOPPER, MUST BE TURNED WITH THE COFFEE GRINDER ADJUSTMENT KEY ONLY WHEN THE COFFEE GRINDER IS WORKING. DO NOT PUT ANY MATERIAL OTHER THAN COFFEE BEANS INTO THE HOPPER. DO NOT POUR GROUND AND /OR INSTANT COFFEE INTO BEAN HOPPER.**



**WARNING! THE COFFEE GRINDER CONTAINS MOVING PARTS THAT IF NOT USED FOR THEIR INTENDED PURPOSE MAY CAUSE INJURY TO PERSONS OR PROPERTY. THEREFORE, DO NOT INSERT FINGERS AND/OR OTHER OBJECTS. IN CASE OF MALFUNCTION, TURN OFF THE APPLIANCE BY PRESSING THE POWER BUTTON AND REMOVE THE PLUG FROM THE SOCKET BEFORE CARRYING OUT ANY OTHER TYPE OF OPERATIONS. DO NOT POUR COFFEE BEANS WHEN THE COFFEE GRINDER IS WORKING.**



**WARNING! ADD ONLY COFFEE POWDER TO THE COMPARTMENT. OTHER SUBSTANCES AND OBJECTS MAY CAUSE SEVERE DAMAGES TO THE MACHINE. SUCH DAMAGES WILL NOT BE COVERED BY WARRANTY.**

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## **IMPORTANT SAFETY INFORMATION CONTINUED...**

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### **DISPOSAL OF THE MACHINE:**

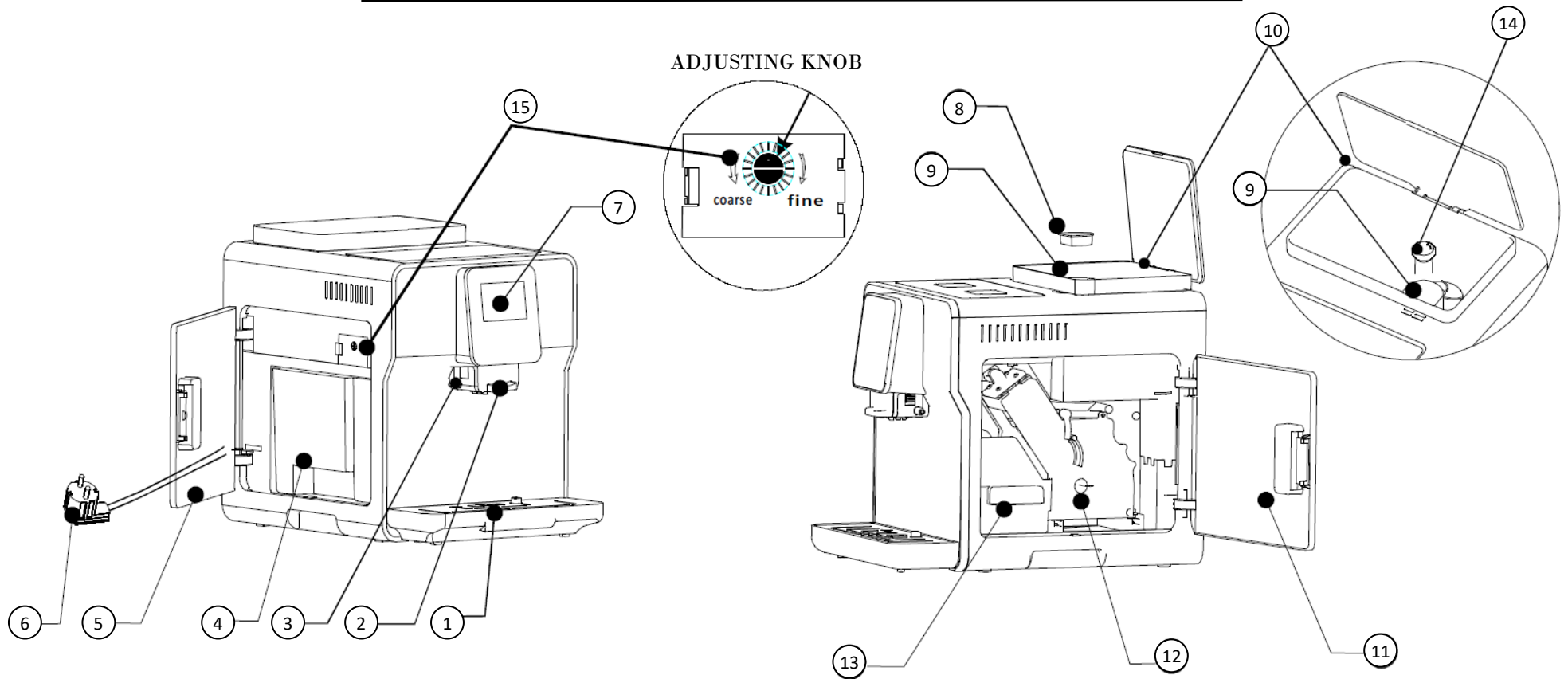
**CONTACT YOUR LOCAL GOVERNMENT FOR INFORMATION REGARDING THE COLLECTION SYSTEMS AVAILABLE.**

**SAVE THESE INSTRUCTIONS FOR FUTURE USE**

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# PARTS DESCRIPTION



- 1. DRIP TRAY
- 2. COFFEE SPOUT
- 3. MILK FROTHER
- 4. WATER TANK
- 5. LEFT DOOR

- 6. POWER CORD
- 7. CONTROL PANEL
- 8. PRE-GROUND COFFEE FUNNEL LID

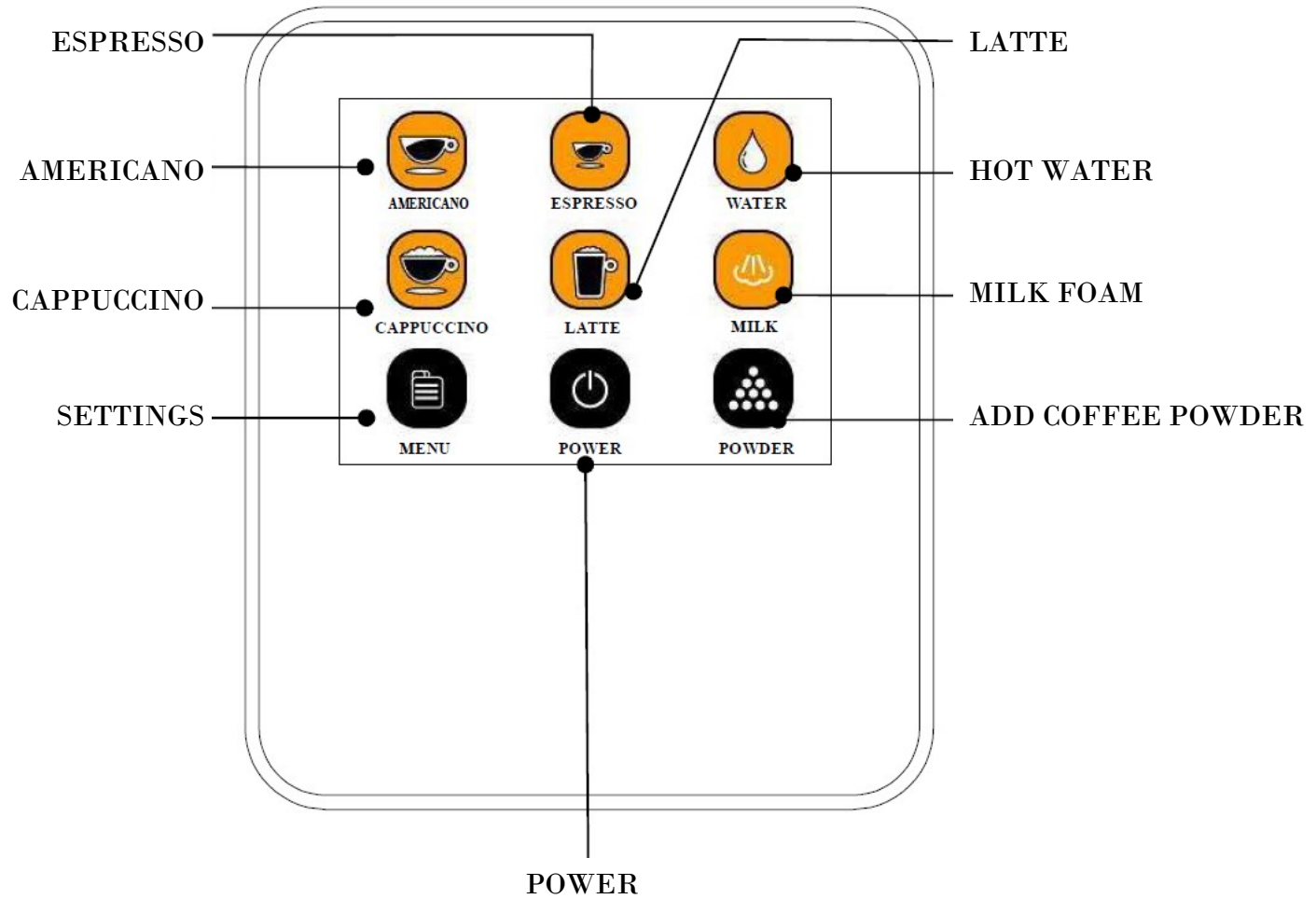
- 9. PRE-GROUND COFFEE FUNNEL
- 10. COFFEE BEAN HOPPER
- 11. RIGHT DOOR
- 12. BREWING UNIT

- 13. GROUND POD BIN
- 14. GRINDER ADJUSTMENT SWITCH
- 15. MILK FROTHER CONTROL

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# CONTROL PANEL

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## ACCESSORIES

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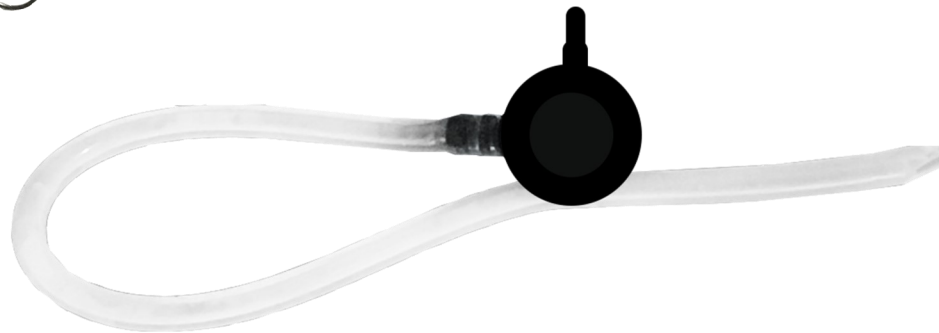
WOODEN BRUSH



5G COFFEE SCOOP



WIRE BRUSH



MILK FROTHER

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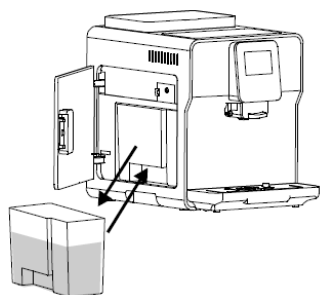
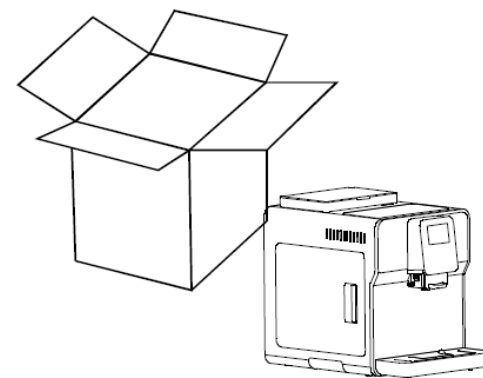
## PREPARING FOR USE

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Make sure your first cup of coffee is as good as it can be by cleaning your Buona Mattina single automatic espresso machine before the first use.

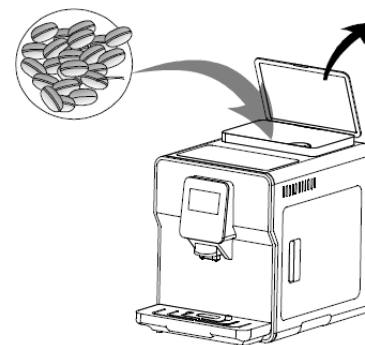
1. Unpack the box and inspect for any missing or damaged items.

\*If there are any missing or damaged items contact the vendor immediately. **DO NOT** attempt to repair yourself for risk of injury.



2. Remove the water tank, rinse with water to remove any particles that could have been left by the packaging material, and fill with purified water.

3. Fill the coffee bean hopper with your choice of whole bean coffee.



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## PREPARING FOR USE CONTINUED...

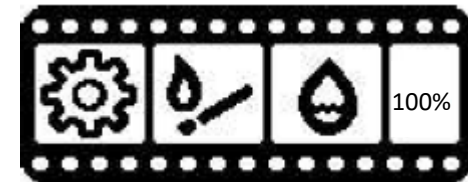
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4. Plug in the machine to a standard outlet.



5. Press the Buona Mattina logo area to activate the machine.  
The machine will start to warm up.

6. Once the machine has reached 100% capacity, it is will be ready to be used.

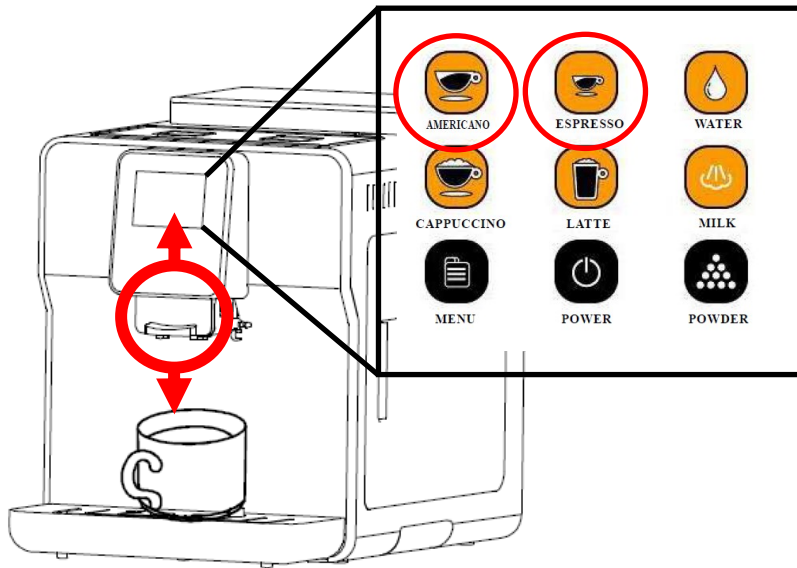


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## MAKING AN AMERICANO OR ESPRESSO

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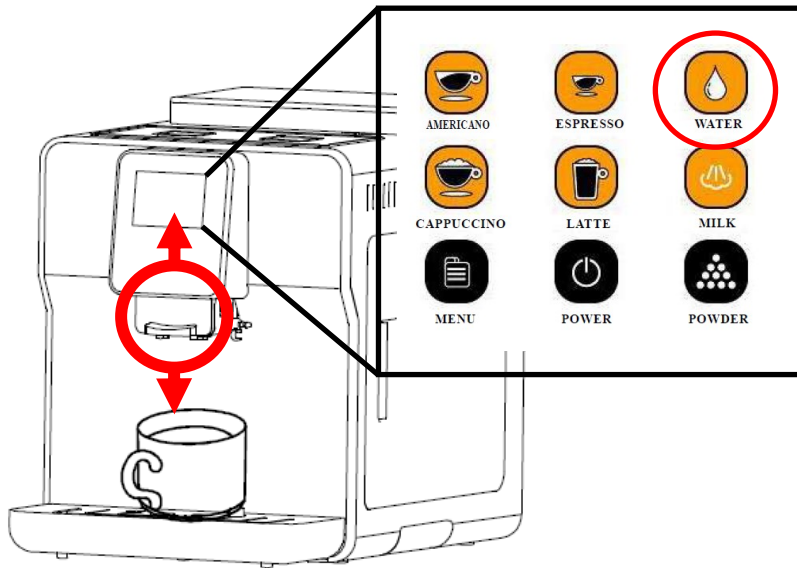


1. If needed adjust the height of the dispensing spout to better fit your coffee cup. You can do this by grabbing the tab and sliding up or down.
2. Press the Americano icon or Espresso to brew.

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# HOT WATER FUNCTION

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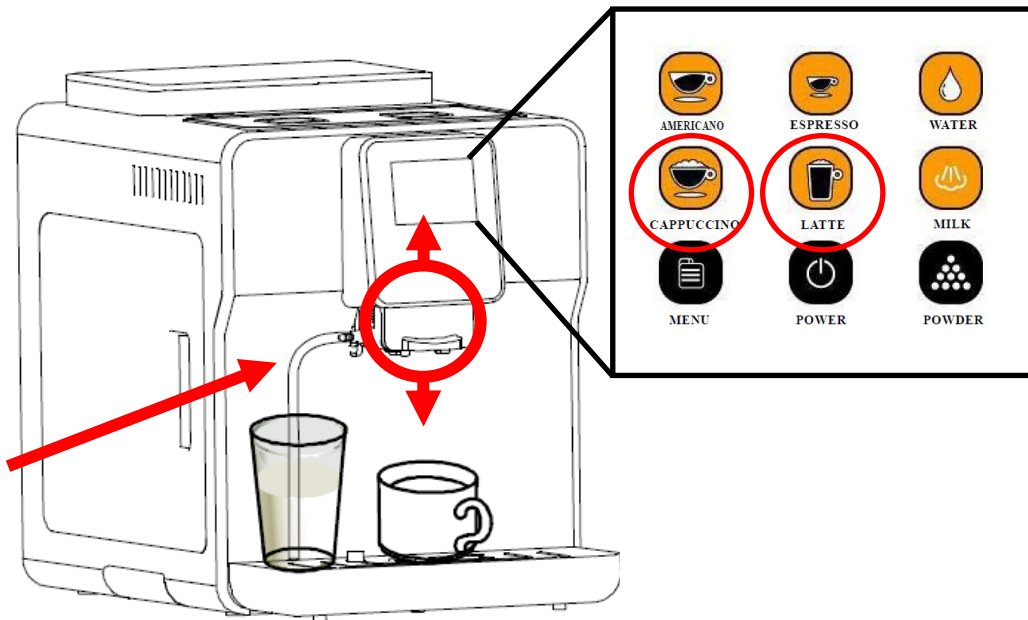


1. If needed adjust the height of the dispensing spout to better fit your coffee cup. You can do this by grabbing the tab and sliding up or down.
2. Press the Water icon to dispense. Once you have the desired amount of water, press the icon again to stop.

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## MAKING A CAPPUCCINO OR LATTE



1. If needed adjust the height of the dispensing spout to better fit your coffee cup. You can do this by grabbing the tab and sliding up or down.
2. Insert the milk frother into the machine.
3. Place a separate cup of your desired milk under the milk frother tube and insert the tube into the cup of milk.

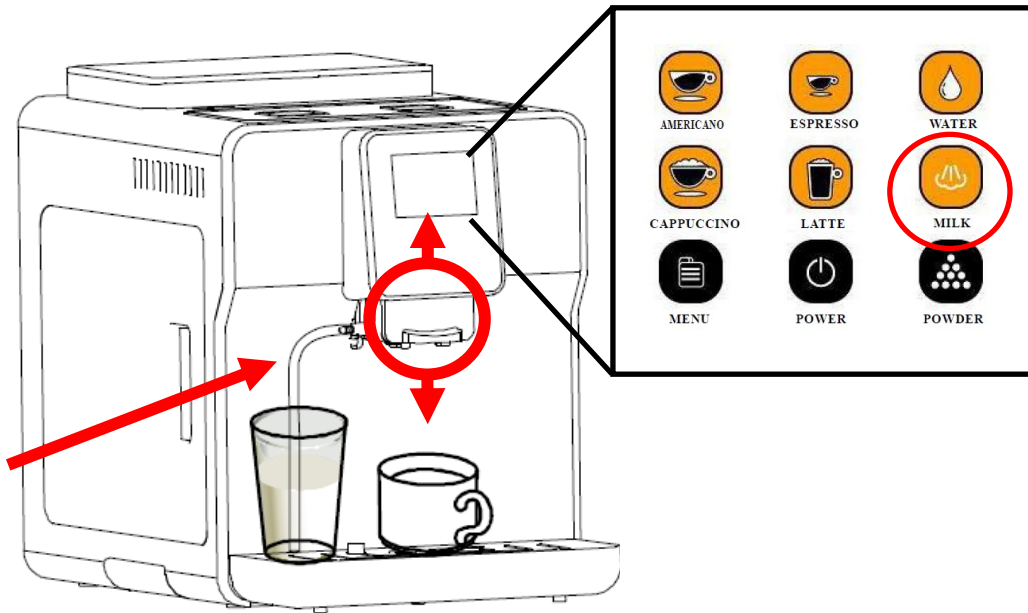
4. Press the Cappuccino icon or Latte icon. The machine will start to draw the milk into the machine. For best results use whole milk.
5. Once the desired amount of milk has been achieved, press the icon again to dispense the espresso.

(SEE PAGE 23-24 FOR CLEANING INSTRUCTIONS)

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## HOT MILK OR FOAM FUNCTION

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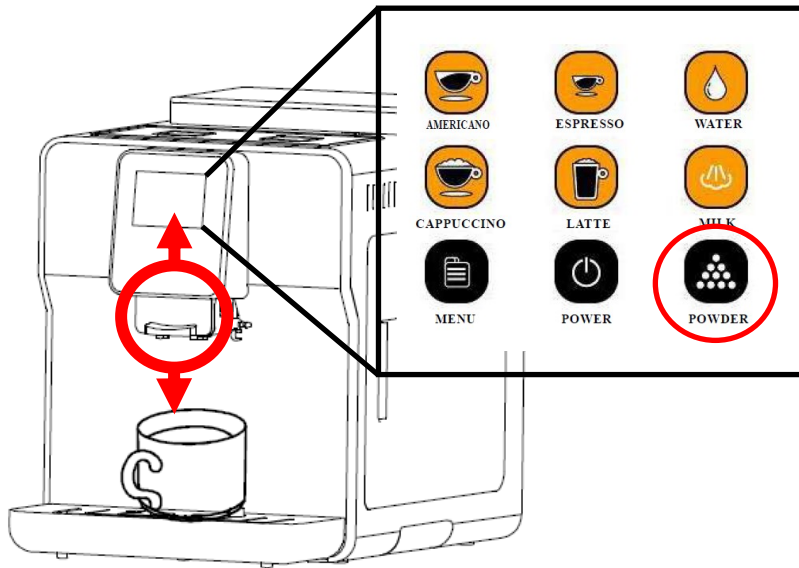
1. If needed adjust the height of the dispensing spout to better fit your coffee cup. You can do this by grabbing the tab and sliding up or down.
2. Insert the milk frother into the machine.
3. Place a separate cup of your desired milk under the milk frother tube and insert the tube into the cup of milk.

4. Press the Milk icon. The machine will start to draw the milk into the machine. For best results use whole milk.
5. Once the desired amount of milk has been achieved, press the icon again to stop.

(SEE PAGE 23-34 FOR CLEANING INSTRUCTIONS)

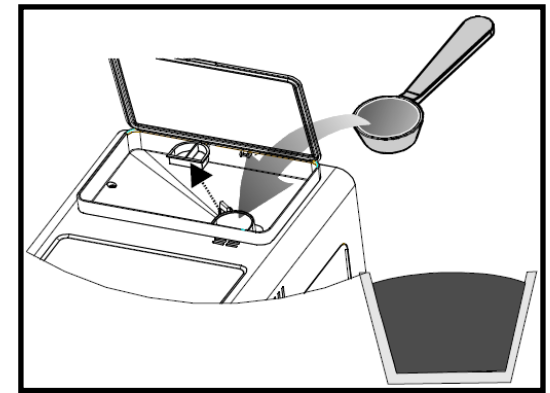
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# PRE-GROUND COFFEE FUNCTION



1. If needed adjust the height of the dispensing spout to better fit your coffee cup. You can do this by grabbing the tab and sliding up or down.

2. Insert the desired amount of pre-ground coffee in the pre-ground coffee funnel. We recommend using **two** tablespoons of ground coffee (10 g) for each **six** fluid ounces (180 ml) of water.



3. Select the Powder icon. The icon will change from white to yellow.



4. Select the Americano, Espresso, Cappuccino, or Latte icon. See page 13 for Cappuccino and Latte instructions.

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# ADJUSTING THE SETTINGS



1. Select the menu icon

2. Select the settings buttons. Here you can change the settings for Americano, Cappuccino, Espresso, and Latte.



**Americano**– The machine will first dispense coffee followed by hot water. Here you can adjust the flow of the espresso coffee, temperature, grams of coffee used, and the flow of hot water. See below for a chart for the recommended espresso to water ratio. Once you have programmed your preferences, press exit to save your new setting.



8 oz Americano	1 oz Espresso
12 oz	2 oz
16 oz	3 oz
20 oz	4 oz

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## ADJUSTING THE SETTINGS CONTINUED...

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**Cappuccino**– Here you can adjust the flow of the espresso coffee, temperature, grams of coffee used, and the time to froth the milk. See below for a chart for the recommended espresso to milk ratio. Once you have programmed your preferences, press exit to save your new setting.



8 oz Cappuccino	1 oz Espresso
12 oz	1 oz
16 oz	2 oz
20 oz	2 oz



**Espresso**- Here you can adjust the flow of the espresso coffee, temperature, grams of coffee used, low or high pressure. Once you have programmed your preferences, press exit to save your new setting.

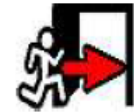


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## ADJUSTING THE SETTINGS CONTINUED...



**Latte**– Here you can adjust the flow of the espresso coffee, temperature, grams of coffee used, and the time to froth the milk. See below for a chart for the recommended espresso to milk ratio. Once you have programmed your preferences, press exit to save your new setting.



8 oz Latte	1 oz Espresso
12 oz	1 oz
16 oz	2 oz
20 oz	2 oz

## ADJUSTING THE STAND BY TIME



1. Select the menu icon.
2. Select the Stand by Time button. Here you can choose 30 minutes increments up to 24 hours.
3. Once you have programmed your preferences, press exit to save your new setting.



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## ADJUSTING THE VOLUME



1. Select the menu icon.
2. Select the Volume button. Here you can turn the volume on or off.
3. Once you have programmed your preferences, press exit to save your new setting.



## ADJUSTING THE BRIGHTNESS LEVEL



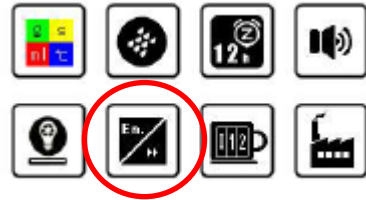
1. Select the menu icon.
2. Select the Brightness Level button. Here you can select power saving mode, semi-saving mode and standard mode. After 60 seconds the display will change depending upon your setting.
3. Once you have programmed your preferences, press exit to save your new setting.



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## ADJUSTING THE LANGUAGE

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1. Select the menu icon.
2. Select the Language button. Here you can select from the following languages: English, Italian, Korean, French, Chinese, "... (no text)".
3. Once you have programmed your preferences, press exit to save your new setting.



## ADJUSTING THE PREPROGRAMMED SETTINGS

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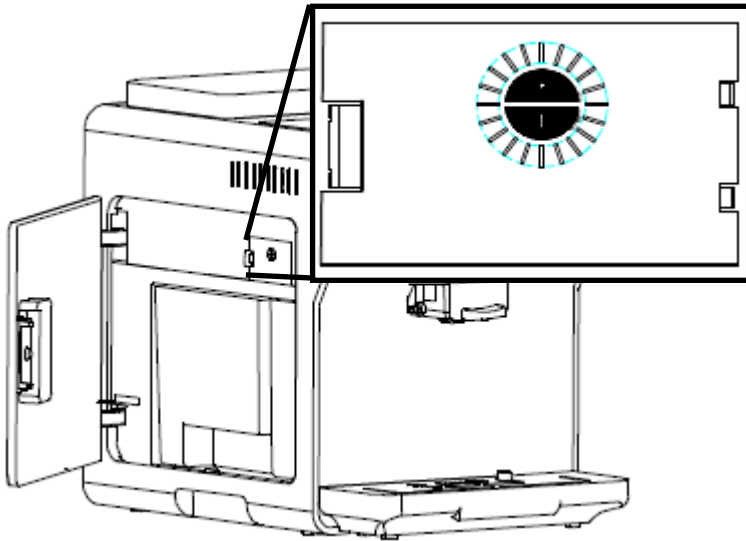
1. Select the menu icon.
2. Select the Preprogrammed Settings button. For your convenience our Buona Mattina Single Automatic Espresso Machine comes preprogrammed. Here you can adjust the temperature, flow, grams, ect...
3. Once you have programmed your preferences, press exit to save your new setting.



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## ADJUSTING THE AMOUNT OF FOAM

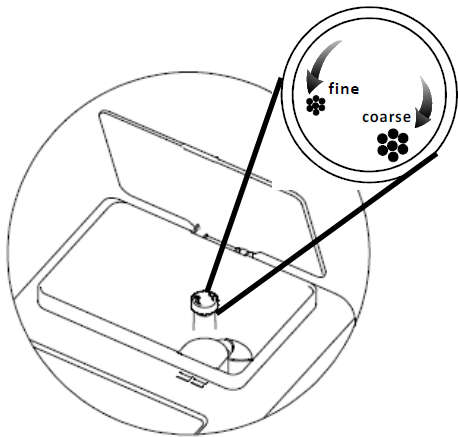
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Open the left door and locate the milk frother control. To increase the amount of foam turn the control counter-clockwise, and to decrease turn clock-wise.

## ADJUSTING THE GRIND

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The grinder adjustment knob, is located inside the coffee bean hopper, must **ONLY** be turned when the coffee grinder is in operation. If the grind is too fine, the coffee flow will be very slow. If the grind is too coarse it will flow too quickly and be light in color. To turn the grind finer, turn counter-clockwise and clockwise to grind coarser.


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## VIEW AMOUNT OF COFFEE BREWED

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1. Select the menu icon.
2. Select the Coffee button. Here you view how many coffee beverage have been brewed. This will help you determine when you should service your machine. **\*We recommend to descale the machine every 1000 beverages brewed or every 3 months.**
3. Press Exit to return to Menu. 

## CLEANING & MAINTENANCE

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Keep the machine clean and store it in a dry space away from hot surfaces or open flames. Do not store below freezing temperatures, frost may damage the machine. Due to the machine using substances such as coffee beans, water, milk, etc., some residues could cause buildup that may shorten the life of the machine. For this reason we recommend to clean both the visible parts of the machine and the area beneath it. To maintain the integrity of the machine and to avoid voiding warranty please follow the following maintenance procedures:

1. Descaling is recommended every 1000 beverage or ever 3 months. It is recommended Urnex Dezcal Descaler for Home Coffee & Espresso Equipment. This can be purchased at your local big box retail store or online. See pages 26-27 for instructions.

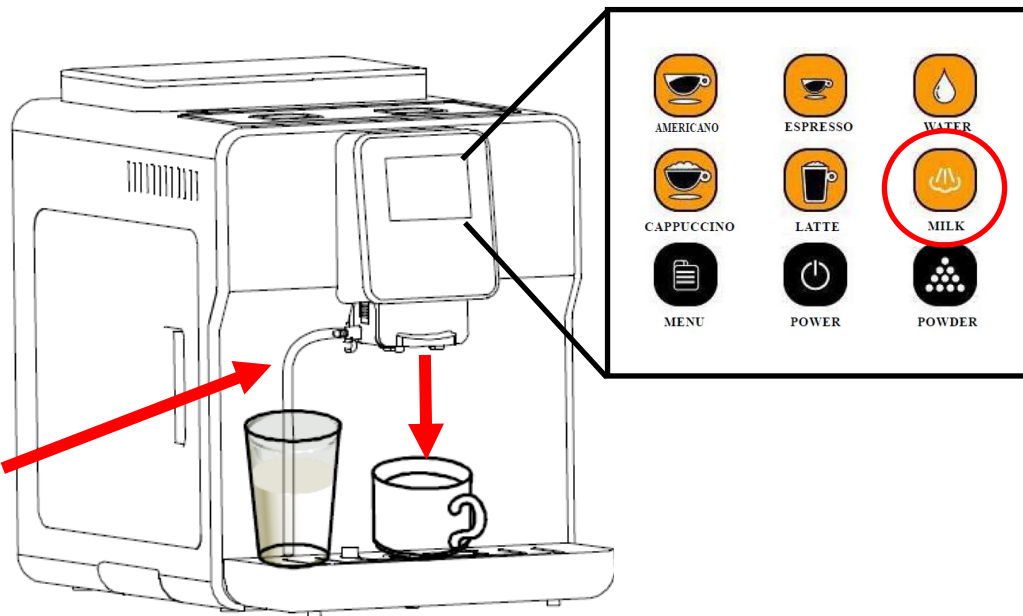
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## CLEANING & MAINTENANCE CONTINUED...

2. Removal of coffee build up is recommended monthly. It is recommended to use Philips Saeco CA6704/99 Coffee Oil Remover Tablets. This can be purchased at your local big box retail store or online. See page 28 for instructions.
3. Water left in the tank and/or in the water circuit for several days should not be consumed. If the machine is going to remain inactive for a long time, dispense water as described in the “Hot Water Function” page 12.

### MILK FROTHER



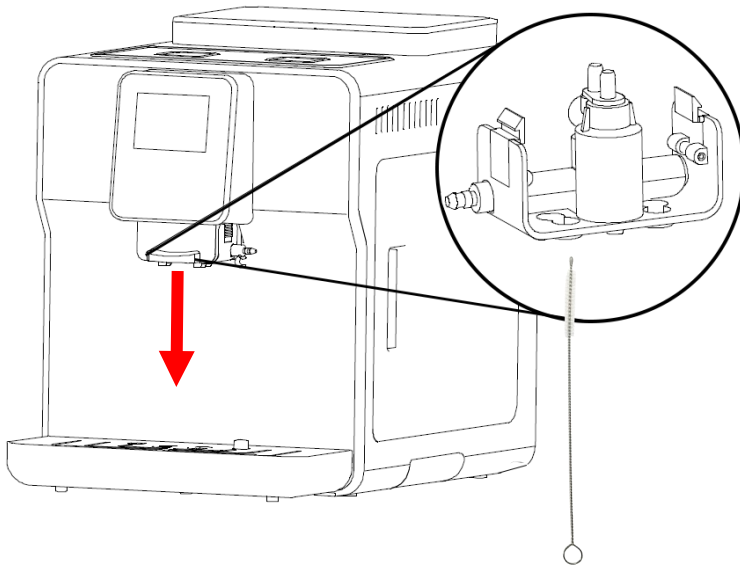
To prevent buildup on the milk frother we recommend that you clean the milk frother tube after every use.

1. Insert the milk frother into the machine.
2. Place the milk frother tube into a cup of water and place another cup under the dispenser.
3. Press the Milk icon to start cleaning.
4. At the end, empty the container and repeat steps 1-3 until the water being dispensed runs clear.

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## MILK FROTHER CONTINUED...

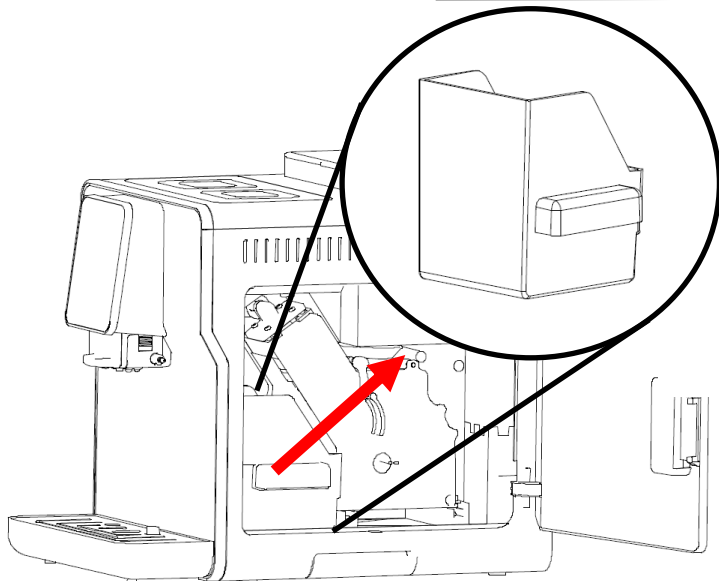
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5. Press both sides of the coffee spout and pull down.
6. Use the wire brush to clean in the spouts.
7. Hand wash the coffee spout in hot soapy water. Do not wash in the dishwasher.
8. Hand dry the coffee spout and insert back into the machine.

## GROUND POD BIN & BREWING MACHINE

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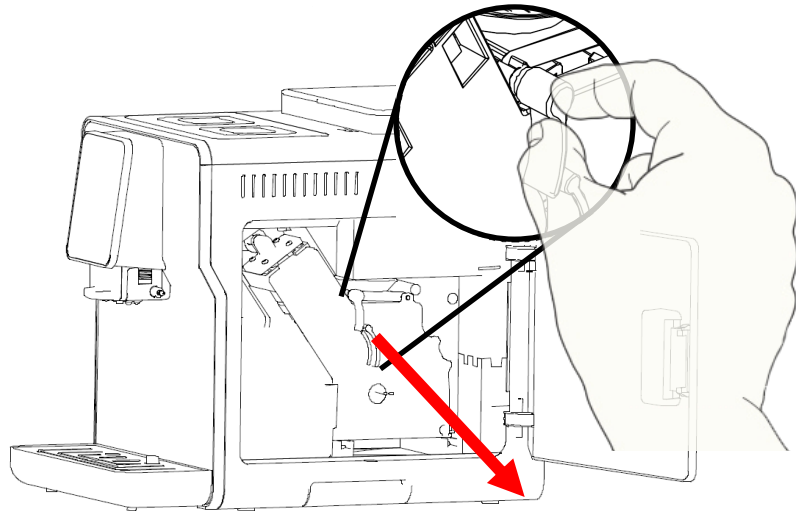
1. Open the right side door.
2. Remove the ground pod bin by pulling on the handle.
3. Hand wash the ground pod bin with warm water.
4. Hand dry the ground pod bin and, set aside.
5. Use the wooden brush to clean up any coffee grinds left behind in the machine.

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## GROUND POD BIN & BREWING MACHINE CONTINUED...

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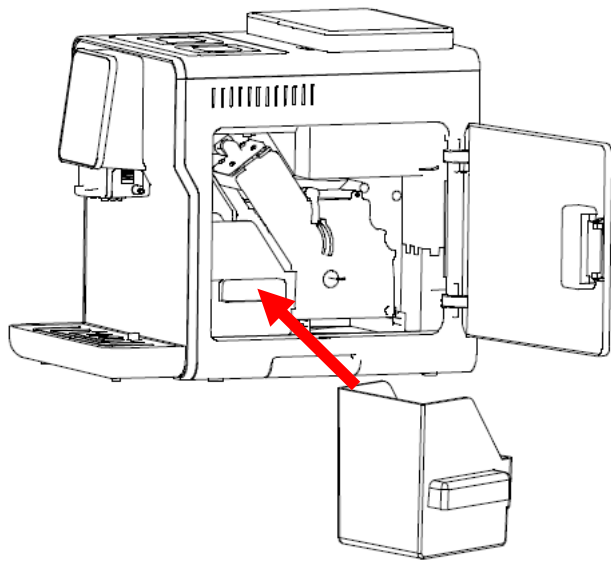


5. Put your thumb and index finger on the hooked tab, pinch and pull outwards.

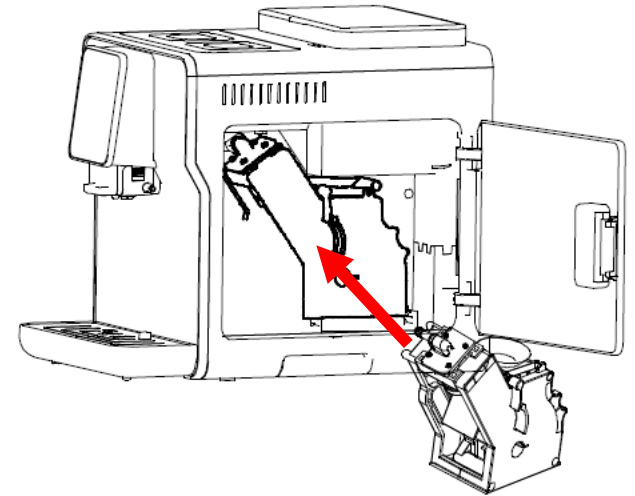
6. Hand wash with warm water.

7. Hand dry.

8. Insert the brewing unit back into the machine, you will hear a “click” when it is back into place.



9. Insert the ground pod bin back into place.

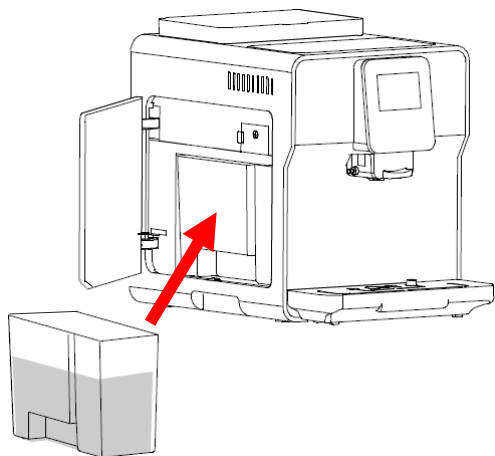


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# DESCALING THE MACHINE

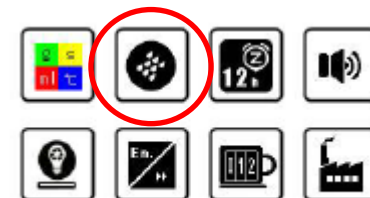


Descaling is recommended every 2-3 months. It is recommended to use Urnex Dezcal Descaler for Home Coffee & Espresso Equipment. This can be purchased at your local big box retail store or online.



1. Fill the water tank with fresh water and add the descaling powder per the manufacturer's instructions.

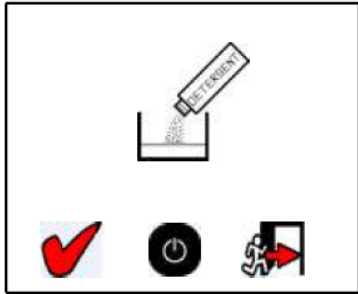
2. Select the menu icon.
3. Select the Descaling button.



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## DESCALING THE MACHINE

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4. The descaling process will be dispensed at intervals, and will finish when the water tank is empty.
5. Remove the water tank and refill with filtered water.
6. The machine will start a rinse cycle. Once the machine has completed the rinse cycle it will return to standby mode.

## REMOVING COFFEE OIL FROM THE MACHINE

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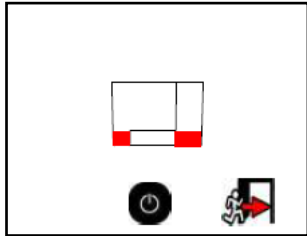
Removing of coffee build up is recommended monthly. It is recommended to use Philips Saeco CA6704/99 Coffee Oil Remover Tablets. This can be purchased at your local big box retail store or online. Follow the instructions for that are included from the manufacturer.

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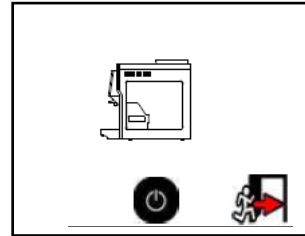
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# WARNING SIGNALS

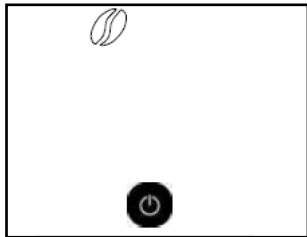
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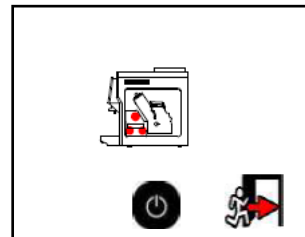
Water low, fill the water tank.



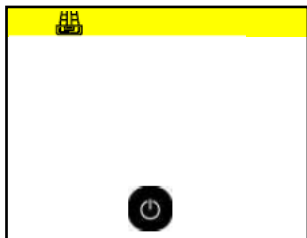
Insert the brewer unit. It is missing or inserted incorrectly.



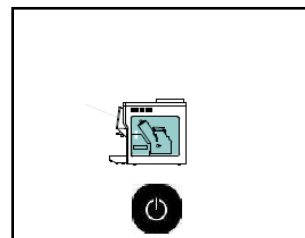
Add beans to the coffee bean hopper.



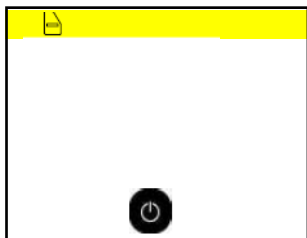
Empty the ground pod bin, it is full.



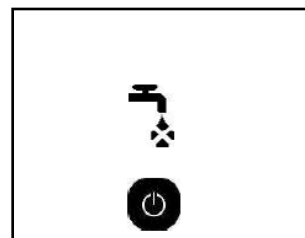
Insert the drip tray. It is missing or inserted incorrectly.



Right door is left open, close the door.



Insert the ground coffee bin. It is missing or inserted incorrectly.



The water tank is not in the correct place, push the water tank into the correct position.

*Buona*  
MATTINA