

the Oracle™ Touch

SES990

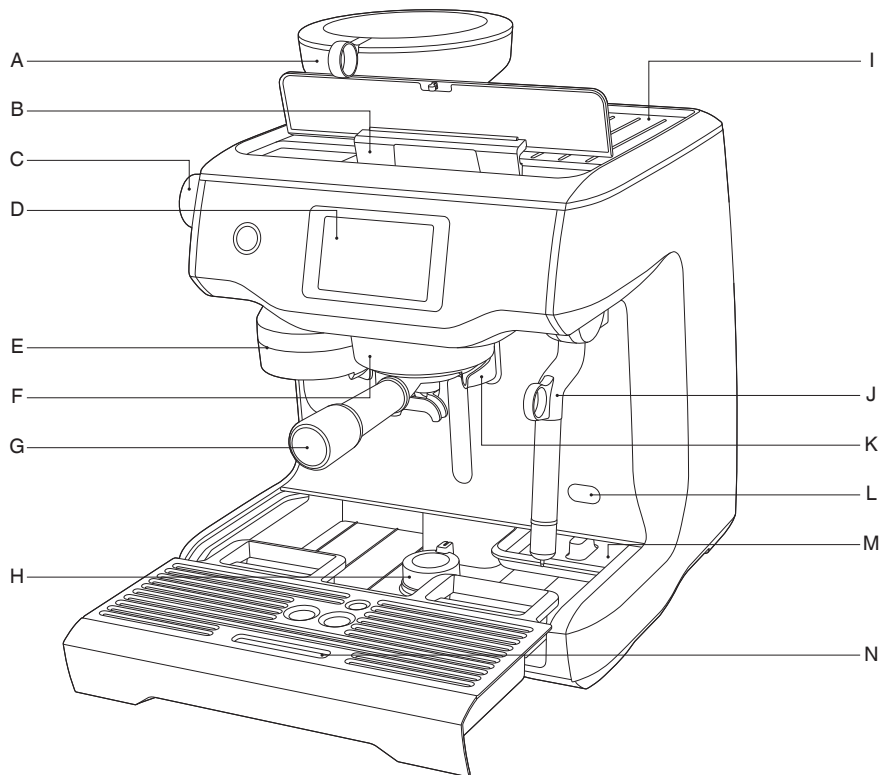


EN QUICK GUIDE

Sage®



Components

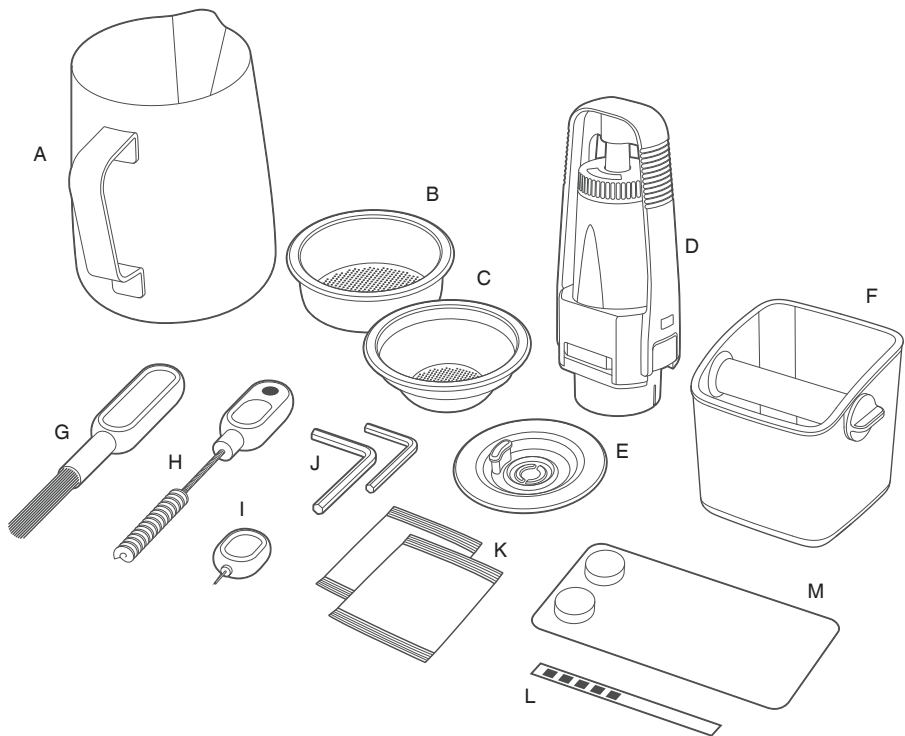


- | | |
|---------------------------------------|-------------------------------|
| A. Integrated conical burr grinder | I. Heated cup warming tray |
| B. Top-fill 2.5L removable water tank | J. Cool touch steam wand |
| C. Grind size dial | K. Dedicated hot water outlet |
| D. Touch screen control panel | L. Descal access point |
| E. Grind outlet | M. Tool storage tray |
| F. 58mm group head | N. Removable drip tray |
| G. 58mm stainless steel portafilter | |
| H. Drop down swivel foot | |



Rating Information

220-240V~50-60Hz 2000-2400W



ACCESSORIES

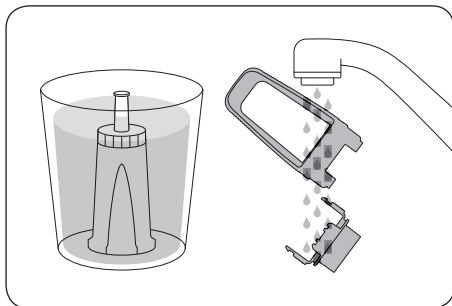
- A. Stainless steel milk jug
- B. 2 cup filter basket
- C. 1 cup filter basket
- D. Water filter holder with filter
- E. Cleaning disc
- F. Mini grinds bin
- G. Grinder burr brush
- H. Grind outlet brush & tamp removal magnet
- I. Cleaning tool for steam wand tip
- J. Two allen keys
- K. Steam wand cleaning powder
- L. Water hardness test strip
- M. Espresso cleaning tablets



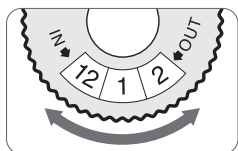
Functions

INSTALLING THE WATER FILTER

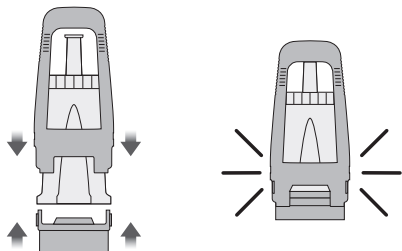
- Soak the filter in cold water for 5 minutes.
- Wash the filter holder with cold water.



- Set the reminder for next month of replacement. We recommend to replace the filter after 3 months.

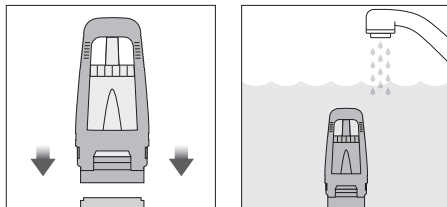


- Insert the filter into the two parts of the filter holder.



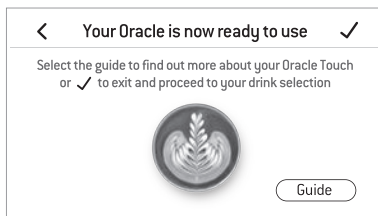
- To install the assembled filter holder into the water tank, align the base of the filter holder with the adapter inside the water tank. Push down to lock into place.

- Fill the water tank with cold water, slide and lock back into position.



FIRST USE

1. Press **POWER** button to turn the machine on.
2. Follow the instructions on screen to guide you through first use setup.
3. After completing setup, the machine will tell that it is ready to use.



The machine is now in **STANDBY** mode.

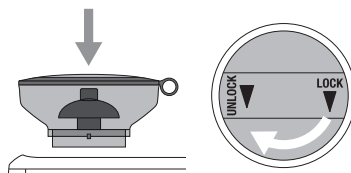


NOTE

If your water hardness is either 4 or 5 when tested, we strongly recommend you change to an alternate water source.

GRINDING OPERATION

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

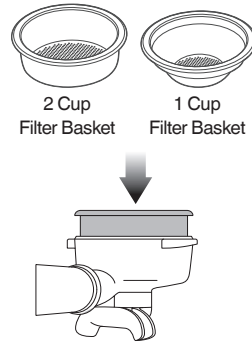


DRINK SELECTION

To enter Drinks Menu screen, touch the Home icon . Swipe & select your drink. Touch the 'Help & Tip' icon  to see Oracle™ Touch Guide.



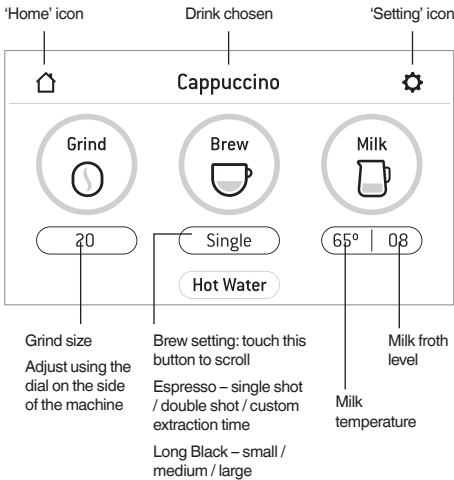
SELECTING YOUR FILTER BASKET



NOTE

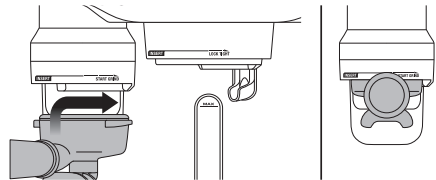
Please keep the touch screen dry and clean to ensure that the machine functions properly.

DRINK SCREEN

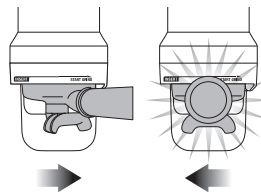


AUTO GRIND DOSE & TAMP

Align portafilter handle with the INSERT position on the grind outlet. Lift to insert portafilter into the grind outlet and rotate to the centre position.



To start the auto grind, dose & tamp function, touch the 'Grind' button on the display. Grinding will commence.



When the auto grind, dose & tamp function is complete, rotate the portafilter handle to the INSERT position and lower to remove.

SELECTING GRIND SIZE

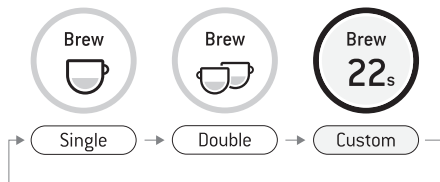
There are 45 grind size settings (No.1 – finest, No. 45 – coarsest).

We recommend you start at No. 30 and adjust – finer if extraction is too fast, coarser if too slow. Espresso should start to flow within 8–12 seconds.

ESPRESSO EXTRACTION

Align portafilter handle with the INSERT position on the group head. Lift to insert portafilter into the group head and rotate towards the LOCK TIGHT position until resistance is felt.

Press 'Brew' button on the display to start extraction. You can change the shot volume.

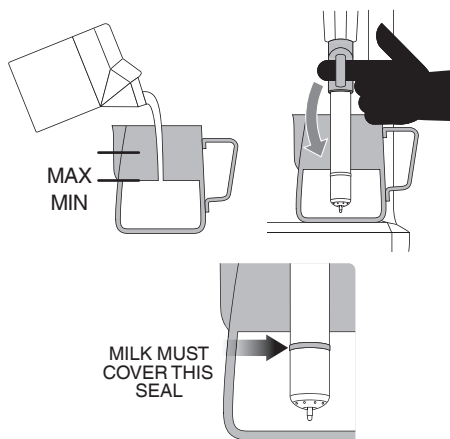


MANUAL OVERRIDE

Press and hold the 'Brew' button (approx 2 secs) to enter manual extraction mode. Touch the 'Brew' button to start the extraction, touch the 'Brew' button to stop the extraction.

AUTO TEXTURING MILK

Start with fresh cold milk. Fill milk jug to below the spout position. Lift steam wand and insert into milk jug. Lower steam wand, ensuring it is fully down. The milk jug should rest on the drip tray and milk should cover the steam wand seal.



To start, touch the 'Milk' button. The screen will display the temperature of the milk as it heats. Milk texturing will stop automatically when the selected milk temperature is reached. Lift steam wand to remove milk jug. **Wipe the wand & tip with a clean damp cloth.** Lower steam wand to the down position and the wand will automatically purge.

MANUAL MILK TEXTURING

Auto milk texturing and auto shut-off are disabled during manual milk texturing mode. Lift the steam wand. Start frothing by touching the button. When frothing is done, touch the Milk button to stop.

Wipe the wand & tip with a clean damp cloth. Lower steam wand to the down position and the wand will automatically purge.



CAUTION: BURN HAZARD

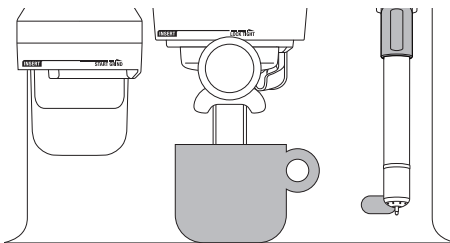
Pressurised steam can still be released, even after machine has been switched off.

Children must always be supervised.

AMERICANO

There are 3 preset Americano settings – small, medium and large.

Grind dose & tamp your porta-filter & insert into the group head. Position your cup underneath the porta-filter spouts & the hot water spout. Espresso will be extracted first, the hot water is delivered automatically after the espresso.



PRESET CUP SIZE

AMOUNT BREWED

Small	Approx. 6oz / 180ml
Medium	Approx. 8oz / 240ml
Large	Approx. 12oz / 360ml

CAFÉ CREMA

There are 3 presets for the Café Crema setting, Small (120ml), Medium (150ml), Large (180ml). Insert the single cup filter basket, adjust grinder to a coarse setting as prompted on screen.

HOT WATER

The HOT WATER function can be used to pre-heat cups or add hot water manually.


To start & stop hot water, touch 'Hot Water' on the screen.

ADDING NEW DRINK


Touch 'Create New' in the menu screen to create a customised drink. You can adjust parameters based on a standard style and save your own.



Add New

Alternatively, after manually adjusting parameters touch the small icon  to save the current setting.

SETTINGS

To enter settings menu, touch the icon  on the upper right on the screen.

TRANSPORTING AND STORING

We recommend draining both boilers completely before transporting the machine or storing for an extended period of time. Refer to the Descale section for the step by step instructions.

This procedure is also intended as an anti-freeze measure in the event the machine is exposed to extreme cold temperatures.

AUTO OFF MODE

The machine automatically switches to AUTO OFF mode after 30 minutes.



Care & Cleaning

COLOUR TOUCH SCREEN DISPLAY

Please keep the touch screen dry and clean to ensure that the machine functions properly.

CLEANING CYCLE

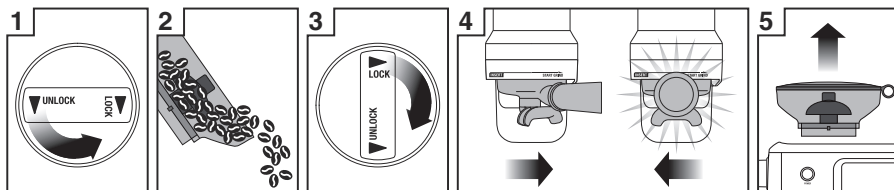
- A message for cleaning will be displayed to indicate when a cleaning cycle is required (approx. 200 shots). Or you can start cleaning cycle by choosing 'Clean Cycle' in 'Settings'. The cleaning cycle cleans the shower screen and back-flushes the group head.
- Follow the instruction on the touch screen.

INSTALLING THE WATER FILTER

Refer to page 7.

CLEANING CONICAL BURRS

Regular cleaning helps the burrs achieve consistent grinding results which is especially important when grinding for espresso.



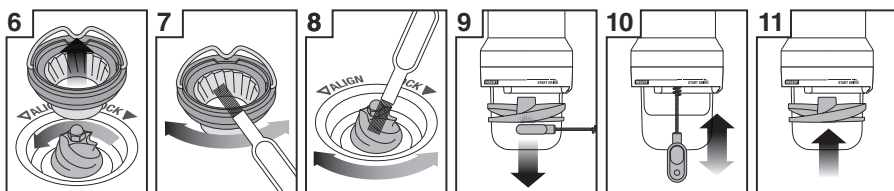
1 Unlock hopper

2 Remove beans

3 Replace & lock hopper

4 Run grinder until empty

5 Unlock & remove hopper



6 Remove upper burr

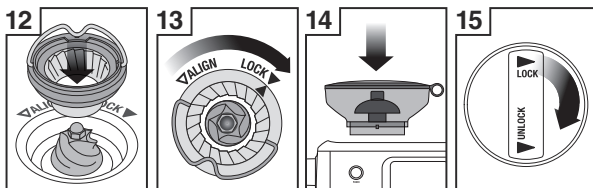
7 Clean upper burr with burr brush

8 Clean lower burr with burr brush

9 Remove tamping fan with tamp removal magnet

10 Clean grind outlet with grind outlet brush

11 Replace tamping fan by hand

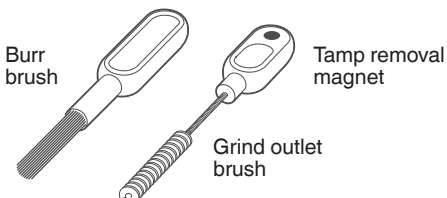


12 Push upper burr firmly into position

13 Lock upper burr

14 Insert hopper

15 Lock hopper



Burr brush

Tamp removal magnet

Grind outlet brush

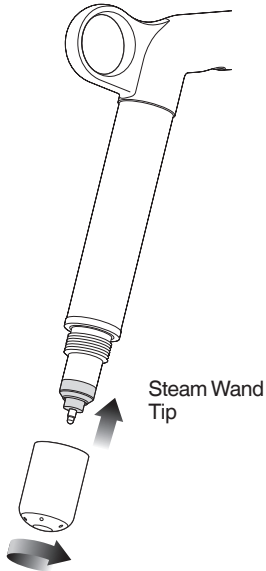
CLEANING THE STEAM WAND



IMPORTANT

After every use, thoroughly wipe the steam wand and tip with a damp cloth & purge immediately. Failure to clean the steam wand may affect the milk texturing performance.

- If any of the holes in the tip of the steam wand become blocked, ensure the machine stopped steaming and unblock using the steam tip cleaning tool.
- If steam wand remains blocked, remove the tip and soak together with steam wand using the provided steam wand cleaning powder (instructions below). Screw tip back onto the steam wand after rinsing.



- The steam wand can be left immersed in the milk jug filled with water when not in use to reduce the risk of blockages.

Steam Wand Cleaning Powder

1. Add 1 packet into an empty milk jug.
2. Add 1 cup (8oz/240ml) hot water into milk jug.
3. Remove steam tip and place with steam wand into jug.
4. Leave to soak for 20 minutes.

5. Clean, rinse and replace steam tip. Place wand back into the jug and activate steam for 10 seconds.
6. Allow to soak for 5 minutes.
7. Activate steam several times to purge the steam wand, then rinse the wand thoroughly.
8. Wipe the steam wand dry with a clean cloth.
9. Discard solution & rinse jug thoroughly.



NOTE

Please ensure the steam wand tip is tightly fastened after cleaning to avoid temp sensing error.

CLEANING THE FILTER BASKET AND PORTAFILTER

- The filter basket and portafilter should be rinsed under hot water after each coffee making session to remove all residual coffee oils.
- If the holes in the filter basket become blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.

CLEAR WATER BACKFLUSH

- After each coffee making session we recommend doing a clear water backflush before you turn off the machine. Empty drip tray. Insert the cleaning disc into the filter basket then insert the portafilter into the group head. Touch the 'Brew' button and allow pressure to build for 20 seconds, then touch to stop & release pressure. Repeat this 5 times to purge any fine coffee grounds and residual coffee oils from the brew water paths.

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, run hot water through the group head with the filter basket and portafilter in place, but without ground coffee. This will remove any residual ground coffee particles from the shower screen.
- If there seems to be stubborn build up on the shower screen, use the allen key to undo the screw in the middle of the shower screen, making note of which side faces into the group head.

CLEANING THE DRIP TRAY & STORAGE TRAY

- The drip tray should be removed, emptied and cleaned after each use.
- Remove grill from the drip tray. Wash the drip tray in warm soapy water.
- The storage tray can be removed and cleaned with a soft, damp cloth (do not use abrasive cleansers, pads or cloths which can scratch the surface).

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.



NOTE

Do not clean any of the parts or accessories in the dishwasher.

DESCALE

- Use this function to access the descale procedure when promoted on screen.
- The machine will enter descale mode if you choose to descale from the pop-up message or if you choose 'Settings' > 'Descal Cycle'. Follow the instruction on the touch screen.
- Please ensure you allow approximately 1.5 hours to complete the entire descale process and follow the step by step instructions.
If you've just finished using your machine, please ensure to turn the machine off and allow to cool for at least 1 hour before starting your descale process.



NOTE

DO NOT attempt to descale your machine without using the Descale procedure in the Settings menu. Damage to your machine could occur.