

Sage SES878BSS

Sage Barista Pro Espresso Machine Instruction Manual

Model: SES878BSS

INTRODUCTION

Welcome to the comprehensive instruction manual for your Sage Barista Pro Bean-to-Cup Espresso Machine. This guide provides essential information for setting up, operating, maintaining, and troubleshooting your machine to ensure you consistently achieve barista-quality coffee at home. The Barista Pro features an intuitive LCD interface, a rapid 3-second ThermoJet heating system, an integrated conical burr grinder with dose control, precise PID temperature control, and a powerful steam wand for microfoam milk texturing.

PRODUCT OVERVIEW



Figure 1: Front view of the Sage Barista Pro Espresso Machine, showcasing its brushed stainless steel finish, integrated grinder, LCD display, and control buttons.



Figure 2: Included accessories: 54mm portafilter, milk jug, tamper, water filter, cleaning accessories, descaler, dosing funnel, single and dual wall filter baskets, cleaning tablets, and The Razor precision dose trimming tool.

SETUP

- 1. Unpacking:** Carefully remove all packaging materials and place the machine on a flat, stable surface. Ensure all accessories listed in Figure 2 are present.
- 2. Water Tank Installation:** Fill the 2-liter water tank with fresh, cold water. Insert the Claro Swiss water filter into the tank as per the filter instructions. Place the tank securely at the back of the machine.
- 3. Bean Hopper Installation:** Place the bean hopper on top of the machine and twist to lock it into position. Fill with fresh whole coffee beans.
- 4. Initial Rinse Cycle:** Before first use, perform an initial rinse cycle to prime the machine. Refer to the "First Use" section in the operating instructions for detailed steps.

1. Grinding and Dosing



Auto grind & dose with Baratza European Precision Burrs and 30 grind settings

Figure 3: The portafilter filled with freshly ground coffee, ready for tamping. The machine features auto grind and dose with 30 grind settings.

- **Select Filter Basket:** Choose the appropriate single or dual wall filter basket (1-cup or 2-cup) and place it into the portafilter.
- **Adjust Grind Size:** Use the grind size dial to select your desired grind setting. Finer grinds are typically for espresso, coarser for other methods. The Barista Pro offers 30 grind settings.
- **Dose Control:** Insert the portafilter into the grinding cradle. The integrated conical burr grinder will automatically dispense the correct amount of coffee. You can adjust the dose if needed via the LCD interface.
- **Tamping:** After grinding, use the included tamper to press the coffee grounds firmly and evenly into the portafilter.
- **Trimming the Dose:** Use The Razor precision dose trimming tool to ensure the correct dose level for optimal

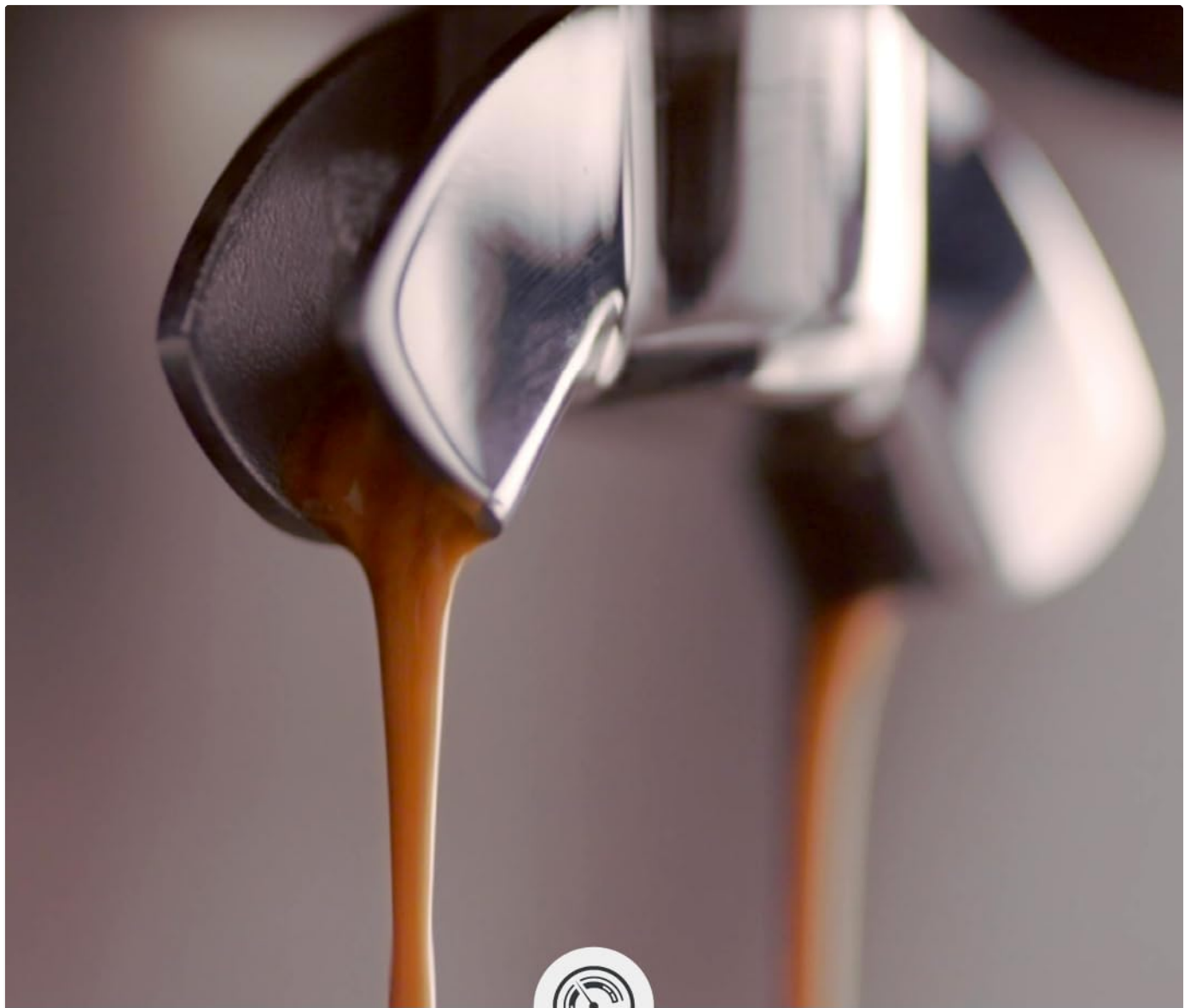
extraction.

2. Espresso Extraction



Ready in 3 seconds with the
ThermoJet® heating system

Figure 4: The Barista Pro heats up in just 3 seconds using the ThermoJet heating system, ready for immediate use.



Precise 9 bar extraction delivered via our 15 bar Italian pump

Figure 5: Precise 9-bar extraction delivered via the 15-bar Italian pump ensures optimal flavor.

- **Insert Portafilter:** Lock the portafilter into the group head.
- **Pre-heating:** The ThermoJet heating system reaches optimal extraction temperature in 3 seconds.
- **Start Extraction:** Press the 1-cup or 2-cup button to begin extraction. The machine uses low-pressure pre-infusion, gradually increasing pressure to ensure all flavors are drawn out evenly. Digital PID temperature control maintains water temperature within $\pm 2^{\circ}\text{C}$ for optimal espresso extraction.
- **Monitor Flow:** Observe the espresso flow. It should resemble warm honey. Adjust grind size and dose if the flow is too fast or too slow.

3. Milk Texturing



Powerful steam wand quickly turns milk into silky smooth microfoam

Figure 6: The powerful steam wand quickly transforms milk into silky smooth microfoam, perfect for latte art.

- **Prepare Milk:** Fill the stainless steel milk jug with cold milk.
- **Purge Steam Wand:** Briefly open the steam valve to purge any condensed water from the wand.
- **Texture Milk:** Insert the steam wand into the milk. Open the steam valve fully. Position the wand to create a vortex, incorporating air to create microfoam. Heat the milk to your desired temperature (typically 60-65°C).
- **Clean Steam Wand:** Immediately after use, wipe the steam wand with a damp cloth and purge it again to clear any milk residue.

MAINTENANCE

- **Daily Cleaning:**
 - Empty and rinse the drip tray.
 - Wipe down the exterior of the machine with a soft, damp cloth.
 - Clean the steam wand immediately after each use.

- Remove and clean the portafilter and filter baskets.
- **Group Head Cleaning:** Periodically clean the group head using the included cleaning brush and backflush disc with a cleaning tablet. Follow the machine's display prompts for the cleaning cycle.
- **Descaling:** The machine will indicate when descaling is required. Use the provided descaler solution and follow the instructions on the descaler packet and the machine's display. Regular descaling prevents mineral buildup and maintains machine performance.
- **Water Filter Replacement:** Replace the Claro Swiss water filter every 2-3 months, or as indicated by the machine, to ensure optimal water quality and reduce the need for descaling.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee flow or very slow flow	Grind is too fine; too much coffee in filter basket; clogged filter basket.	Adjust grind size coarser; reduce coffee dose; clean filter basket.
Coffee flows too fast or is watery	Grind is too coarse; not enough coffee in filter basket; tamping too lightly.	Adjust grind size finer; increase coffee dose; tamp more firmly.
No steam from steam wand	Steam wand is clogged; machine not at steam temperature.	Clean steam wand with pin tool; wait for machine to reach steam temperature (indicated on LCD).
Machine not heating up	Power issue; machine in standby mode.	Check power connection; press POWER button to wake machine.
"EMPTY ME" message on display	Drip tray is full.	Remove, empty, and clean the drip tray.

SPECIFICATIONS



Product Dimensions
40.6cm High x 35.4cm Wide x 34.3cm Deep

Figure 7: Product dimensions: 40.6cm High x 35.4cm Wide x 34.3cm Deep.

Feature	Detail
Brand	Sage
Model Number	SES878BSS
Color	Brushed Stainless Steel
Dimensions (H x W x D)	40.6 x 35.4 x 34.3 cm (16 x 13.9 x 13.5 inches)
Weight	9 Kilograms (19.8 lbs)
Capacity	2 Liters (Water Tank)
Power	1680 Watts
Voltage	220-240 Volts

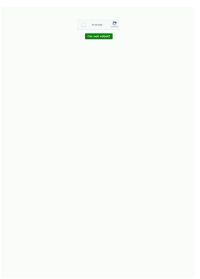

Feature	Detail
Material	Stainless Steel
Special Feature	Dishwasher Safe Parts (refer to manual for specific parts)
Coffee Maker Type	Espresso Machine
Integrated Grinder	Conical Burr Grinder with 30 grind settings
Heating System	ThermoJet (3-second heat-up)
Temperature Control	Digital PID Control
Pump Pressure	15-bar Italian Pump (delivers 9-bar extraction)





WARRANTY AND SUPPORT

The Sage Barista Pro Espresso Machine comes with a **2-year product warranty**. For warranty claims, technical support, or service inquiries, please contact Sage Appliances customer service. Keep your proof of purchase for warranty validation.

For further assistance, visit the official Sage Appliances website or refer to the contact information provided in your product packaging.

Related Documents - SES878BSS

	<p>Sage Espresso Machine Cleaning Guide & Instructions</p> <p>Comprehensive guide on how to use Sage cleaning tablets for your Sage espresso machine, including cleaning the group head, steam wand, and descaling. Keep your coffee machine in top condition.</p>
	<p>Sage Barista Express Impress SES876 User Manual & Guide</p> <p>Comprehensive user guide for the Sage Barista Express Impress SES876 espresso machine. Learn about its features, operation, maintenance, and troubleshooting for creating perfect espresso at home.</p>

 <p>the Barista Touch™ BES880/SES880</p> <p>Sage</p>	<p>Sage Barista Touch BES880/SES880 User Guide: Espresso Machine Operation and Maintenance</p> <p>Comprehensive user guide for the Sage Barista Touch espresso machine (models BES880/SES880). Covers setup, operation, cleaning, troubleshooting, and maintenance for creating perfect espresso and milk-based drinks.</p>
 <p>the Barista Touch™ SES880</p> <p>Sage</p>	<p>Sage Barista Touch™ SES880 Quick Start Guide</p> <p>Get started with your Sage Barista Touch™ SES880 espresso machine. This quick start guide provides essential information on setup, functions, and maintenance for brewing delicious coffee at home.</p>
 <p>the Barista Pro™ BES878/SES878</p> <p>Sage</p>	<p>Sage Barista Pro BES878/SES878: Espresso Machine Manual and Features</p> <p>Comprehensive guide for the Sage Barista Pro espresso machine (BES878/SES878), covering setup, operation, features, maintenance, and troubleshooting for café-quality coffee at home.</p>
 <p>the Barista Touch Impress™ BES881/SES881</p> <p>Sage</p>	<p>Sage Barista Touch Impress BES881/SES881 User Guide</p> <p>Comprehensive user guide for the Sage Barista Touch Impress espresso machine (BES881/SES881). Learn about features, operation, maintenance, troubleshooting, and more. Visit sageappliances.com for support.</p>