

## Saeco SM6580/10

# Saeco GranAroma Fully Automatic Coffee Machine

Model: **SM6580/10** | Brand: **Saeco**

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## 1. INTRODUCTION

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Welcome to the user manual for your Saeco GranAroma fully automatic coffee machine, model SM6580/10. This appliance is designed to provide a wide variety of coffee beverages with ease and precision. Please read this manual carefully before using the appliance to ensure safe and optimal operation. Keep this manual for future reference.



Figure 1: Saeco GranAroma SM6580/10 Fully Automatic Coffee Machine.

This image shows the Saeco GranAroma coffee machine from the front, with two glass cups filled with layered latte macchiatos. A milk carafe is connected to the side, indicating its automatic milk frothing capability. The display shows "2x Latte Macchiato" and "Enjoy!".

## 2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before use.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the water tank is filled to the appropriate level before brewing.
- Be cautious of hot surfaces and steam during operation.

## 3. PRODUCT OVERVIEW

### 3.1 Components

Familiarize yourself with the main components of your Saeco GranAroma coffee machine:

1. Bean Hopper with AromaSeal lid
2. Water Tank
3. Coffee Spout
4. Milk Carafe (LattePerfetto system)
5. Drip Tray and Coffee Grounds Container
6. Intuitive Color TFT Display
7. Ceramic Grinder (inside bean hopper)
8. Brew Group (accessible from side)



Figure 2: Saeco GranAroma SM6580/10 Angled View.

This image provides an angled view of the Saeco GranAroma coffee machine, highlighting the top bean hopper with its clear lid, the side-mounted milk carafe, and the main control panel. Two latte macchiatos are visible in glass cups on the drip tray.

### 3.2 Control Panel and Display

The intuitive color TFT display provides easy access to all functions and settings. Navigate through menus using the touch controls and dedicated buttons.



## DOPASUJ KAWĘ DO SIEBIE

CoffeeEqualiser pozwala dostosować właściwości kawy, mleka i pianki do Twoich preferencji



Figure 3: Interactive Display and Customization.

This image shows a close-up of the Saeco GranAroma's color display, with a finger touching the "Coffee" icon. The screen displays various coffee options and customization sliders, illustrating the CoffeeEqualizer feature for adjusting beverage properties.

## 4. INITIAL SETUP AND FIRST USE

### 4.1 Unpacking and Placement

1. Carefully remove the appliance from its packaging.
2. Remove all packing materials, including protective films.
3. Place the machine on a stable, level surface, away from heat sources and direct sunlight. Ensure adequate ventilation around the machine.

### 4.2 First Use Preparation

1. **Rinse the Water Tank:** Remove the water tank, rinse it with fresh water, and fill it to the MAX indication. Insert the AquaClean filter if desired (refer to AquaClean filter section for installation).
2. **Fill the Bean Hopper:** Open the bean hopper lid and fill it with fresh coffee beans. The AromaSeal lid helps preserve freshness.
3. **Connect Power:** Plug the power cord into a grounded wall outlet.
4. **Initial Rinse Cycle:** Follow the on-screen instructions for the initial rinse cycle. This primes the system and cleans internal components.



## ŚWIEŻOŚĆ NA DŁUGO

Szczelny pojemnik AromaSeal pomieści 300 g ziaren, chroniąc ich świeżość i aromat na dłużej



Figure 4: Bean Hopper with AromaSeal.

This image shows a close-up of the coffee bean hopper on top of the Saeco GranAroma, filled with fresh coffee beans. The transparent AromaSeal lid is visible, designed to maintain the freshness and aroma of the beans.

## 5. OPERATING INSTRUCTIONS

### 5.1 Brewing a Basic Coffee

1. Place a cup under the coffee spout.
2. Turn on the machine by pressing the power button.
3. On the display, select your desired coffee type (e.g., Espresso, Coffee).
4. The machine will automatically start brewing.

## 5.2 Customizing Your Beverage (CoffeeEqualizer & CoffeeMaestro)

The Saeco GranAroma offers extensive customization options:

- **CoffeeEqualizer:** After selecting a drink, use the on-screen sliders to adjust parameters such as coffee strength, volume, milk quantity, temperature, and foam level. An "ExtraShot" option is available to increase intensity.
- **CoffeeMaestro:** This feature allows you to select a flavor profile (e.g., Delicato, Intenso, Forte) which automatically adjusts brewing settings for optimal taste.



Figure 5: Coffee Tailored to You.

This image depicts a man comfortably seated, holding a small cup of coffee, symbolizing the personalized coffee experience offered by the Saeco GranAroma machine. The text overlay emphasizes "Coffee perfectly suited for you."

## 5.3 Using the LattePerfetto System

For milk-based beverages, connect the milk carafe to the machine. The LattePerfetto system creates delicate, silky milk foam.

1. Fill the milk carafe with fresh milk.
2. Connect the carafe's tube to the milk spout on the machine.
3. Select a milk-based beverage (e.g., Cappuccino, Latte Macchiato).
4. The machine will automatically froth and dispense milk, then brew coffee.
5. After use, perform the quick clean cycle for the milk system as prompted by the machine.



## LATTE PERFETTO

Gęsta mleczna piana o jedwabiście  
gładkiej konsystencji

Figure 6: Latte Perfetto Milk Foam.

This image is a close-up shot of a glass cup with a perfectly layered latte, showcasing the thick, creamy, and silky milk foam created by the LattePerfetto system.

### 5.4 User Profiles

The machine allows you to save up to 4 personalized user profiles. This means each user can save their preferred settings for various beverages, making it quick and easy to brew their favorite coffee.

- To create or select a profile, navigate to the 'Profiles' section on the display.
- Customize your drink settings and save them to your profile.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and optimal performance of your Saeco GranAroma machine.

### 6.1 Daily Cleaning

- **Drip Tray and Coffee Grounds Container:** Empty and rinse daily.
- **Milk Carafe:** After each use, perform the quick clean cycle. Disassemble and rinse thoroughly with warm water weekly.
- **Coffee Spout:** Wipe with a damp cloth.

### 6.2 Weekly / Bi-Weekly Cleaning

- **Brew Group:** Remove the brew group (refer to manual for specific instructions), rinse it under lukewarm running water until no coffee residue is visible. Allow to air dry before reinserting.

- **Water Tank:** Rinse thoroughly.

### 6.3 Descaling (AquaClean Filter)

The AquaClean anti-limescale filter significantly reduces the need for descaling. With regular filter replacement, you can enjoy up to 5000 cups without descaling.

- The machine will indicate when the AquaClean filter needs to be replaced.
- If not using an AquaClean filter, the machine will prompt for descaling based on water hardness and usage. Follow the on-screen instructions and use Saeco descaling solution.

## 7. TROUBLESHOOTING

This section addresses common issues you might encounter. For more complex problems, contact customer support.

Problem	Possible Cause	Solution
No coffee is dispensed.	Water tank empty, brew group clogged, coffee beans empty.	Fill water tank, clean brew group, fill bean hopper.
Milk foam is not consistent.	Milk carafe dirty, milk type unsuitable, milk too warm.	Clean milk carafe thoroughly, use cold, fresh milk (e.g., semi-skimmed), try different milk types.
Machine displays "Descaling required".	Limescale buildup.	Perform descaling procedure as per on-screen instructions using Saeco descaling solution.
Coffee tastes weak.	Grind setting too coarse, coffee strength too low, old beans.	Adjust grind setting finer, increase coffee strength via CoffeeEqualizer, use fresh beans.

## 8. TECHNICAL SPECIFICATIONS

Feature	Detail
Model Number	SM6580/10
Brand	Saeco (Philips)
Dimensions (W x D x H)	38.3 cm x 26.2 cm x 44.8 cm
Weight	9 kg
Water Tank Capacity	1.8 Liters (1800 ml)
Power Consumption	1500 W
Voltage	230 V
Material	Plastic
Grinder Type	100% Ceramic
Special Features	Water filter, Milk frother, Integrated coffee grinder, Coffee warmer
Beverage Types	14 (Espresso, Cappuccino, Macchiato, etc.)

## 9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Saeco/Philips website. For technical assistance, spare parts, or service, please contact Saeco customer support.

**Online Support:** Visit [www.saeco.com](http://www.saeco.com) or [www.philips.com](http://www.philips.com) for FAQs, troubleshooting guides, and contact information.

**Model Number:** SM6580/10

**Serial Number:** (Located on the label at the bottom or back of the appliance)

