

*The **Royal Professional** is the crème de la crème of the Saeco fully automatic family of machines. The Royal Professional has been created to represent the solution for the “light” commercial environment, and can also be used as a high-end home unit. The Saeco Royal Professional is packed with features making it the most advanced machine available on the market today.*

Add water, whole beans, push the button and you have true perfection. Coffee with a thick, creamy golden crema, and a flavor that will make you feel like you are floating in the clouds. The Royal Professional grinds whole beans, doses, tamps and extracts espresso, then the used coffee is ejected into an internal dump box. Fantastic espresso without the fuss and mess of the old style traditional models.



Bullets:

- Push a button: a freshly ground cup of coffee at your fingertip;
- 15-bar pressure: Automatic pump driven machine utilizing the best technology to extract the richest coffee aroma;
- Adjustable built-in conical burr grinder, with anti-gravel device and auto shut off;
- Saeco Opti-Dose®: Adjustable 6-9 grams doser to regulate the amount of ground coffee to brew and therefore the strength of the beverage;
- Three programmable beverage settings: the perfect coffee volume for your favorite cup, for single and double shots;
- Saeco Aroma System®: a programmed hot water injection into the freshly ground coffee, in order to soak the coffee and allow it swell up, immediately before the start of the brew cycle;
- Saeco Easy Clean System®: Patented exclusive Saeco brewing unit, easily removable for chemical-free cleaning;
- Rapid Steam® feature: no waiting time between brewing an espresso and frothing milk;
- Steam and hot water wand: for manual frothing or hot water dispensing;
- Capuccinatore automatic frother: at the push of a button, the machine will automatically froth milk;
- LCD display: easy access to operation/programming of machine settings, among which:
 - Six different language options.
 - Individual coffee temperature settings for each cup size.
 - Capuccinatore program function.
 - Hot water program function.
 - Automatic descaling cycle: pour the descaling solution into the water tank and let the machine do the rest.
- Pre-ground bypass coffee doser: highest flexibility in the selection of the coffee to brew;
- Bon Temp® heating surface: controlled cup warming surface with elegant cup rail;
- Removable transparent 82oz water tank with handgrip;
- Swivel base for convenient rotation;
- Large, removable drip tray and waste box for quick, easy cleaning;

Features and Benefits:

An Italian Barista At your fingertip:

Fancy a coffee? Push a button! By doing so, the machine will automatically grind the right amount of coffee, tamp it, brew it and dispense the used grounds into a dump box.

Pump System:

The Royal Professional features a powerful pump rated at 15 bars (217.6 psi) of pressure. The Italian coffee making tradition requires a steady pressure to produce first class espresso and coffee. Only in such a way the water can plow through the finest coffee grounds, for the perfect extraction.

Conical Burr Grinder:

The Royal Professional has a built-in conical burr grinder with eight different levels of grinding (0-fine, 8-coarse). Each burr is made of high quality tempered steel, which is meant to last the lifetime of the machine with little maintenance. The coffee bean hopper holds ½lb bag of whole beans.

Saeco Opti-Dose® Adjustable

Dosing feature:

The Opti-Dose® system will allow you to change the amount of ground coffee used for each beverage from 6 to 9 grams. By adjusting the amount of ground coffee you will be able to change the flavor and taste of your coffee, from weak to strong, without changing the amount of water used to brew the coffee.

Programmable beverage Volume:

The Royal Professional is designed with three programmable brew buttons. To program, simply push one of them and hold it until you have the desired amount of espresso in your cup, then release the button. From that point on the machine is pre-programmed to dispense the same amount of espresso each time you press the same button. If you want a double espresso, just push the button twice and the machine will automatically brew two shots of espresso.

Adjustable Cup Dispensing Head:

The dispensing head can be easily raised or lowered to adapt to your size cup. Small 4oz espresso cups up to large 8oz coffee cups can fit easily under the adjustable dispensing head.

Aroma System® Pre Infusion

Makes Great Espresso:

Thanks to this feature, it is possible to taste the full aroma of the coffee beans in every cup. A special programmed pre-brewing cycle injects a little hot water into the freshly ground coffee. This step allows the coffee to soak, and swell up.

Saeco Easy Clean System®:

The heart of the Royal Professional: the patented removable brewing unit. This is the device that allows the machine to work automatically. Here is where the coffee extraction takes place. The patented brewing unit can be extracted at the push of a button, for convenient rinsing and chemical free cleaning. The brewing unit is exclusive proprietary Saeco technology and one of the things that has made Saeco world leader in fully automatic coffee machines.

Rapid Steam®:

The Rapid Steam® feature allows to steam or froth milk with no waiting time after brewing your espresso. The Royal Professional heats water for coffee or generates steam in less than 10 seconds. Such technology provides long running steam to froth milk as long as there is water in the water tank.

Steam and Hot Water Wand:

The Royal Professional has a steam wand located on the front of the machine, which will also produce hot water for tea or other hot water drinks. To release water from the steam wand simply push the programmable instant hot water button on the control panel.

Cappuccinatore Steaming Attachment

In addition to the steam wand, the Royal Professional has a built in steaming milk-frothing device, called Cappuccinatore. Simply press the Cappuccinatore button located on the control panel and the Royal Professional will begin to draw milk from the appropriated milk container. The Cappuccinatore will froth or steam the milk, than dispense it directly into your cappuccino or latte cup. You can even program the amount of steam/frothed milk the Royal Professional will dispense.

- LCD display:** Easy access to programming of machine settings, among which:
- Automatic rinsing cycle;
 - Water hardness programming: test the hardness of the water with a test strip, communicate it to the machine and it will tell you when it is the right moment to decalcify the unit;
 - Adjustable temperature control: a special feature of the Royal Professional is the ability to set each individual cup setting with its own unique temperature. Five different temperatures are available: Maximum, High, Medium, Low and Minimum.
 - Six different languages to choose among
 - Automatic descaling cycle: pour the descaling solution into the water tank and let the machine do the rest
 - Shut off timer

Pre-ground Bypass Doser: Need a decaf coffee? Fret not, because the pre-ground bypass allows you to use pre-ground coffee. You can brew decaffeinated or flavored coffee without having to change the beans in the bean hopper. This feature is a must for any type of commercial environment that wants to offer a variety of coffee drinks.

Bon Temp® Heating Surface: Stack your porcelain cups on this large and convenient heating surface. Pre-heated cups help to retain the crema and let the aromas develop.

Removable Water Reservoir: The Royal Professional makes it easy to refill the water reservoir by allowing you to add water while still on the machine, or by removing the reservoir with the easy grip handle. The reservoir is made of clear ABS plastic, which allows you to see how much water is remaining in the tank. When the reservoir runs out of water, the LCD will indicate that the water reservoir needs to be filled. The machine will stop brewing if it runs out of water.

Swivel Base: A swivel base has been placed to simplify even further general maintenance and cleaning. The machine will turn from side to side with a light push so that there is no need to lift or move it.

Internal Dump Box For used Coffee: The Dump box is where the machine stores the used coffee grounds. Once full, the machine will inform you when it needs to be emptied. It is easily to discard the used coffee pucks and clean. To clean it, just rinse it under warm water place it back and the machine is ready to go again.

Slide Out Drip Tray: A single drawer slides out from the front of the machine. The drawer contains the cup tray and a drip pan. Made of durable plastic, it cleans easily in soap and water. Not dishwasher safe.

Accessories Included: Cleaning brush for coffee grinder, brew group maintenance kit, milk frothing system and instruction manual.

Product Specifications:

UPC:	7 08461 03032 0
Color:	Dark Royal Blue and Silver
Body:	ABS Plastic and Steel Frame
Warranty:	12 months parts and labor
Power:	1250 watts – 120 volts – UL listed
Weight:	Machine: 29 lbs Box: 36 lbs
Size:	Machine: 15.5” H x 13” W x 16” D Box: 18” H x 21” W x 15.25” D
Origin:	Italy