

Sage®

Passion for Coffee



True café quality is easy to spot...



Traditional automatic coffee with a coarse foamy texture



True café quality with a silky micro-foam texture

Large frothy bubbles lacking flavour balance from not properly integrating with the coffee.

Can taste weak & watery too little coarsely ground coffee.

Flavour compromised by large variations in the temperature drawing out bitterness and leaving the flavour behind.

Bitter flavours can dominate the cup as the extraction pressure is not controlled.

Latte art with a silky mouth feel from extremely fine micro-foam milk bubbles.

Full bodied flavour delivered with consistent dose of finely ground fresh coffee.

Optimal flavour potential is achieved by extracting at precise temperatures to suit your favourite beans.

Balanced flavours delivered by low pressure pre-infusion and extraction pressure limited to 9 bar.

...it begins with the  4 key elements



Rich, full flavour

Full-bodied coffee with rich and complex flavours is created using the ideal dose of 19-22g of freshly ground beans.



Perfectly balanced taste

Sweet, delicious and nuanced flavour notes begin with precise, digital control over water temperature.



Irresistible body

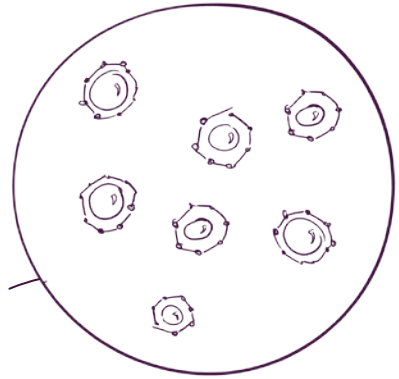
An opulent, creamy and caramel-coloured espresso starts with low pressure pre-infusion, followed by a high pressure (9 bar) extraction process.



Silky, velvety mouthfeel

Savour the silky taste and velvety mouthfeel of true micro-foam milk, created with powerful steam pressure.

We are the masters of microfoam,
because texture is everything



The smallest possible bubbles
stabilised by proteins.

Creating microfoam is a challenge,
even for the professional. It requires
introducing the right amount of air,
integrating it evenly throughout the
milk, as well as frothing to the right
temperature.

Above 65° C, milk fats start to
separate from the proteins in the
milk, creating a watery layer and
making microfoam impossible to
achieve.

Only Sage® Espresso machines deliver the optimum steam pressure to achieve
the microfoam necessary for latte art, just like a commercial machine.

Automatic & manual coffee machines without compromise



Automatic Machines
For those who want us to take care
of the hard parts.



Manual Machines
For those who want to be more
hands-on.

AUTOMATIC





Swipe. Select. Enjoy.

Select from the menu of 5 café favourites and get the rich aroma and silky micro-foam texture of authentic café coffee.



Auto Grind, Dose & Tamp

A perfect 22g consistent dose of fresh coffee for full bodied flavour and a perfectly levelled tamp and pressure every time.



Auto Extraction

Low pressure pre-infusion delivers balanced flavours.



Auto Milk Texturing

Silky micro-foam milk that's perfect for pouring latté art.

The next generation fully automatic espresso machine.

 Delivers the 4 key elements

the Oracle™ Touch

- Touchscreen functionality
- Auto grind, dose & tamp with integrated Conical Burr Grinder (280g)
- Auto/manual milk temperature & texture
- Stainless steel dual boilers for simultaneous extraction & texturing
- PID control limits extraction temp to +/-1°C
- Low pressure pre-infusion
- Over Pressure Valve (OPV) limits maximum extraction pressure to 9 bars
- Heated Group Head keeps temperature stable from tank to cup
- 15 bar Italian made pump
- 2400 Watts
- **SES990BSS**
Brushed Stainless Steel



● **SES990BTR**
Black Truffle

AUTOMATIC





Intuitive LCD Interface

Provides feedback on grind size, milk temperature & texturing, shot temp & shot clock for easy control.



Auto Grind, Dose & Tamp

A perfect 22g consistent dose of fresh coffee for full bodied flavour and a perfectly levelled tamp and pressure every time.



Auto Extraction

Low pressure pre-infusion delivers balanced flavours.



Auto Milk Texturing

Silky micro-foam milk that's perfect for pouring latté art.

The world's first
automatic manual
coffee machine.

True café quality,
without a barista.

 Delivers the
4 key elements

the Oracle™

- Auto grind, dose & tamp with integrated Conical Burr Grinder (280g)
- Auto/manual milk temperature & texture
- Stainless Steel Dual Boilers
- Simultaneous extraction & texturing
- PID control limits extraction temp to +/-1°C
- Low pressure pre-infusion
- Over Pressure Valve (OPV) limits maximum extraction pressure to 9 bars
- Heated Group Head keeps temperature stable from tank to cup
- 15 bar Italian made pump
- Backlit LCD interface
- 2400W
- **SES980BSS**
Brushed Stainless Steel



● **SES980BTR**
Black Truffle

AUTOMATIC





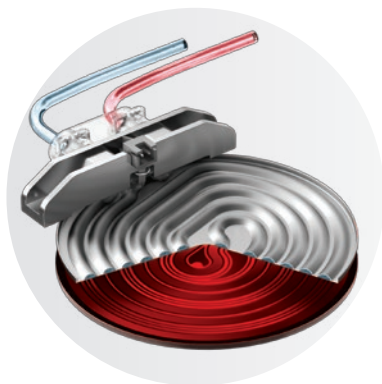
Café Coffee Menu

Select from the menu of 5 café favourites & get the rich aroma & silky micro-foam texture of authentic café coffee.



Auto Grind & Dose

Delivers the right amount of coffee for maximum flavour.



Auto Extraction

Innovative ThermoJet™ heating system delivers optimum extraction temperature for balanced flavours.



Auto Milk Texturing

Instant ThermoJet™ steam
Silky micro-foam texture, perfect for latté art... automatically.

Café quality coffee at your fingertips.

 Delivers the 4 key elements

the Barista™ Touch

- Touchscreen functionality
- Auto grind, dose with integrated Conical Burr Grinder (280g)
- Innovative heating system achieves the optimum extraction temperature in 3 seconds
- Automatic milk temperature & texture
- PID control limits extraction temp to +/-1°C Low pressure pre-infusion
- Over Pressure Valve (OPV) limits maximum extraction pressure to 9 bars
- 15 bar Italian made pump
- 2400 Watts
- **SES880BSS**
Brushed Stainless Steel



● **SES880BTR**
Black Truffle



○ **SES880SST**
Sea Salt





Grind Amount Dial

Adjust dose grind setting for consistent results.



Auto Grind

Delivers the right amount of coffee for maximum flavour.



High Power Steam wand

For fast heat up and high pressure steam. 360° swivel action adjusts to the perfect position.



Milk Texturing

Silky micro-foam milk that's perfect for pouring latte art.

Everything you need for barista quality coffee in a compact footprint.

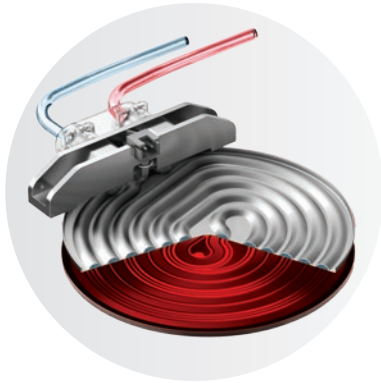
 Delivers the 4 key elements

the Barista Express™

- Integrated Conical Burr Grinder (250g) with hands free grinding cradle
- Adjustable grind & dose control
- Thermocoil system
- PID temperature control
- Low pressure pre-infusion
- Pressure gauge to assist with optimum coffee extraction
- 15 bar Italian made pump
- Integrated magnetic tamper
- Dedicated hot water wand
- 1850W

● **SES875BSS**
Brushed Stainless Steel





3 Second Start Up

Innovative ThermoJet heating system achieves the optimum extraction temperature in 3 seconds with instantaneous transition from espresso to steam.



Intuitive Interface

LCD display with grinding & extracting progress animations. The screen provides you all the precise information you need to make coffee exactly the way you like it, everytime.



19-22 Grams Dose For Full Flavour

Achieve a consistent & balanced espresso using the right amount of ground coffee. The 54mm portafilter with 19-22 grams is the key for full flavour & café quality coffee.



Integrated Conical Burr Grinder

With a single touch, the integrated conical burr grinder with dose control delivers the right amount of coffee on demand, for maximum flavour. Adjustable grind size & dose.

Barista-quality performance with a new intuitive interface that provides all the information you need to create café quality coffee at home.

 Delivers the 4 key elements

the Barista Pro™

- Accessories: Single & Dual Wall (1 & 2 Cup), Filter Baskets, The Razor™ Precision Dose Trimming Tool, 480 ml Stainless Steel Milk Jug, Cleaning Kit, Water Filter
- 2 L Water Tank, 250g Bean Hopper
- Construction Materials: Brushed Stainless Steel
- 35.4 x 41 x 40.6cm, 9.08kg
- Power: 1680 Watts
- Adjustable Grind Control, Intuitive LCD Interface, 1 & 2 Cup Volumetric Control
- 220-240 Volts

● **SES878BSS**
Brushed Stainless Steel



● **SES878BTR**
Black Truffle

AUTOMATIC





19g dose for full flavour.

Delivers the right amount of coffee for maximum flavour.



Auto Extraction

Innovative ThermoJet™ heating system delivers optimum extraction temperature for balanced flavours.



Low pressure pre-infusion & 9 bar extraction pressure.

Gradually increase pressure at the start for a more even extraction.



Auto Milk Texturing

Hands free steaming with 3 preset textures and temperatures.

Compact coffee maker for café quality coffee without compromise.

 Delivers the 4 key elements

the Bambino™ Plus

- 2.5 Litre removable water tank
 - With integrated ClaroSwiss water filter
 - Heated 2 cup warming tray
 - Adjustable milk temperature & texture level
 - 1 & 2 Cup volume control
 - Low pressure pre-infusion gradually increase pressure at the start for a more even extraction
 - Electronic PID temperature control for increased temperature stability
 - 54mm stainless steel portafilter
 - Hands free milk texturing with automatic purge
 - Auto Shut Off
 - Accessories: Precision dose trimming tool, ClaroSwiss water filter & 480ml stainless steel frothing jug
- **SES500BSS**
Brushed Stainless Steel



● **SES880BTR**
Black Truffle

● **SES500DBL**
Damson Blue

○ **SES500SST**
Sea Salt

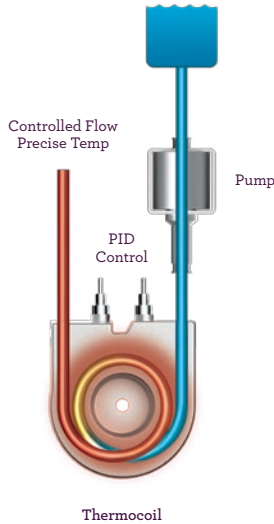
More Precision,
More Craft.



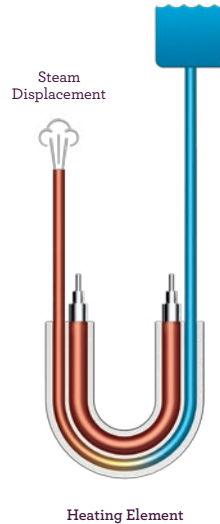
The world's first 1.8L cup drip coffee maker precise enough to deliver craft filter coffee brewing, automatically.

Precision heating system and auto drip stop holds water and coffee together for the optimal time no matter what style you drink.

Sage Precision Heating



Typical Heating System



	Sage® Precision Brewer™	Typical Coffee Brewer
Adjustable Temp		X
PID Precision Temp Control		X
Auto Steep & Release		X
Dual Filter	&	or
Pour Over Adapter	Sold separately	X



Fastest 12 Cup (less than 7min*)

Brews 1.8L in less than 7 minutes.



Gold Cup Brewing

Automatically adjusts water temperature and flow rate to meet SCA Gold Cup standards.



Strong Brew

Automatically delivers coffee with a stronger taste profile.



Cold Brew

Automatically holds coffee and water together for up to 16 hours.



Ice Coffee (Over Ice)

Holds coffee and water together longer to create a stronger brew.



Pour Over**

An available unique adapter and shower head allows you to use your favourite pour over dripper to create craft coffee automatically.

the Sage® Precision™ Brewer Thermal

With Digital PID Temperature Control.

- Precision heating system and auto drip stop
- Dual filter baskets
- Adjustable temperature
- Auto steep & release
- Gold cup brewing
- Cold brew

● SDC450BSS
Brushed Stainless Steel



Also available with a glass carafe

● SDC400BSS
Brushed Stainless Steel

* 1.8L brew using coffee ground at the correct size.

** Pour over adapter sold separately. Hario® V60 coffee dripper and glass cup pictured are not included. Hario is the registered trademark of HARIO CO., LTD. CORPORATION JAPAN.

Sage Coffee Grinders

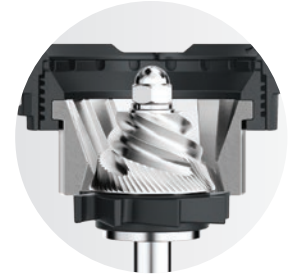


Conical burr grinder automatically doses the same amount every time you grind.

the Smart Grinder™ Pro

- Dosing IQ™ delivers the precise amount every time
- Programmable Dose Adjust enables users to adjust and program grind time
- 60 Grind Settings
- Stainless Steel Conical Burr Grinder
- Intuitive LCD Interface provides precise grind size/dose feedback
- 450g Bean Hopper with locking system for bean transfer
- Start/Pause/Cancel button
- Direct Portafilter grinding
- Suitable for 50mm, 54mm & 58mm group handles

● **SCG820BSS**
Brushed Stainless Steel



Stainless Steel Conical Burr

Hardened stainless steel conical burrs allow you to grind fine enough for espresso and coarse enough for plunger.



● **SCG820BTR**
Black Truffle



Adjustable Razor™

Trims the puck to the right level for a consistent extraction; interchangeable razor suitable for 50mm, 54mm & 58mm portafilter baskets.



Stainless Steel Conical Burr

Efficient blade design allows conical burrs to rotate slower than flat burrs, meaning less heat transfer and greater particle surface area that translates into sweeter and more balanced flavours.

Delivers a consistent dose each time you grind. 60 grind settings from Espresso to Plunger.

the Dose Control™ Pro

- Precision Electronic Timer allows users to adjust grind time in 1 second increments
- 60 grind settings
- Stainless steel conical burr grinder
- 340g bean hopper with locking system for bean transfer
- Start/Pause/Cancel button
- Direct portafilter grinding
- Suitable for 50mm, 54mm & 58mm group handle

● **SCG600SIL**
Silver



● **SCG600BTR**
Black Truffle

Sage Coffee Accessories



Creamiest Hot Milk

Uses induction heating and spinning to make the smallest bubbles for the creamiest textured hot milk.



'Latté' Frothing Disc

Silky micro-foam milk that's perfect for pouring latté art.

Creamy milk and hot chocolate maker.

the Milk Café™

- Induction heating for even heat distribution
- Adjustable temperature settings
- Large 4 cup foamed milk capacity
- Built-in measuring cup for making a variety of flavoured drinks
- Cappuccino & latté frothing discs

● **SMF600BSS**
Brushed Stainless Steel

Espresso accessories are available on sageappliances.com



the Knock Box™ Mini

The ultra-durable knock box is as elegant as it is handy.

- Durable, hard wearing knock bar
- Removable bowl for easy cleaning
- Stainless steel

SES100



the Temp Control™

Temperature sensing milk jug.

- 480ml Brushed Stainless Steel Jug
- Integrated Thermometer for texturing milk to the optimum temperature
- Spout ideal for latté art

SES003



Water Filter

Claro Swiss descaling water filter

- Expire date setting on new filter

SES008



the Espresso Cleaner™

- Removes coffee oils & residue build up
- Suitable for SES990BSS, BES980 BES920, SES880BSS, BES875BSS, BES810BSS espresso machines
- Contains 8 cleaning tablets

SEC250



the Descaler™

- Removes hard water scale from espresso machines, coffee brewers and kettles
- 4x100g packets

SES007



the Steam Wand Cleaner™

- Removes dried milk residue
- 10 Powder Sachets

SES006

Sage Coffee Recipes



Keep it simple

Espresso shots can be prepared in numerous ways to cater for different tastes.



Ristretto

Italian word for “Restricted”

- 60-90ml cup or glass
- 1. Prepare as if making a single espresso.
- 2. Stop extraction at 15 seconds.



Single Espresso

Sometimes called a “Short Black”

- 90ml cup or glass
- 1. Approximately 30ml of espresso in 20-25 seconds.



Double Espresso

Sometimes called a “Double Shot”

- 90ml cup or glass
- 1. Approximately 60ml of espresso in 30-35 seconds.



Americano

Sometimes called a “Long Black”

- 200-250ml cup or glass
- 1 double espresso
- 1. Extract a double espresso.
- 2. Hot water to fill cup.



Macchiato

Italian word for “Marked”

- 60-90ml cup or glass
- 1 single espresso
- 2 teaspoons textured milk
- 1. Texture the minimum amount of milk you can (just cover the white ring) and set aside.
- 2. Extract a single espresso into a suitable espresso glass or cup.
- 3. Swirl milk in the jug.
- 4. Spoon 2 teaspoons of milk into the centre of the espresso.

Add milk

Despite the similarities in ingredients, there are a variety of different styles of coffees created simply by how much milk you use and how it's prepared.



Piccolo

- 90ml glass
- 1 single espresso
- 150ml cold milk

1. Texture milk to desired temperature.
2. At the same time extract single espresso.
3. Swirl milk in the jug to integrate the texture.
4. Pour off some milk from the jug into sink (Piccolo only).
5. Pour milk directly into the centre of the espresso.
6. Hold milk jug tip close to the espresso surface. Steady consistent pour is the secret.



Latté

- 200-220ml glass
- 1 single espresso
- 150ml cold milk

1. Texture milk to desired temperature.
2. At the same time extract single espresso.
3. Swirl milk in the jug to integrate the texture.
4. Pour milk directly into the centre of the espresso.
5. Hold milk jug tip close to the espresso surface. Steady consistent pour is the secret.



Mocha

- 180-220ml glass
- 1 single espresso
- 150ml cold milk
- Drinking chocolate

1. Texture milk to desired temperature.
2. At the same time extract single espresso. Stir 1 teaspoon of drinking chocolate into espresso shot.
3. Swirl milk in the jug to integrate the texture.
4. Pour milk directly into the centre of the espresso.
5. Hold milk jug tip close to the espresso surface. Steady consistent pour is the secret.
6. Garnish with drinking chocolate.



Weak Coffee

- 200-220ml glass
 - ½ single espresso
 - 150ml cold milk
- Same method as Latté.



Strong Coffee

- 200-220ml glass
 - 1 double espresso
 - 150ml cold milk
- Same method as Latté.



Flat White

- 180-220ml cup
 - 1 single espresso
 - 150ml cold milk
- Same method as Piccolo.



Cappuccino

- 180-220ml cup
- 1 single espresso
- 150ml cold milk
- Drinking chocolate

1. Same method as Latté.
2. Garnish with drinking chocolate.



Iced Coffee

- 200-250ml cup or glass
- 1 double espresso
- 180ml cold milk
- 1 scoop ice-cream
- 1 shot vanilla flavouring
- Blender

1. Add all the ingredients to a blender and blend on "Smoothie" for 60 seconds.



Affogato

- 200-250ml low profile glass
- 1 double espresso
- 1 scoop vanilla ice-cream

1. Extract espresso, set aside.
2. Scoop ice-cream into glass.
3. Pour espresso directly over ice-cream.
4. Garnish with chopped pistachios or grated chocolate optional.



Sage[®]
www.sage.lv