Super automatic espresso coffee machine 4000 series

USER MANUAL

Read carefully before using the machine.



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HD8844

English

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. Read all instructions.
- 2. Do not touch hot surfaces. Use handles or knobs.
- **3.** To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or appliance in water or other liquid.
- 4. Close supervision is necessary when the appliance is used by or near children.
- 5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- 8. Do not use outdoors.
- 9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10. Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- 12. Do not use appliance for other than intended use.
- 13. Save these instructions.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service center. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only.

- 1. Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.
- 2. Never use warm or hot water to fill the water tank. Use cold water only.
- **3.** Keep your hands and the cord away from hot parts of the appliance during operation.
- **4.** Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
- 5. For optimal taste of your coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months.
- 6. Do not use caramelized or flavored coffee beans.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

- **A.** A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- **B.** Longer detachable power-supply cords or extension cords are available and may used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used,
 - 1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance
 - 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
 - **3.** The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

Congratulations on your purchase of a Philips super automatic espresso coffee machine with CoffeeSwitch technology and Automatic Milk Frother!

To fully benefit from the support that Philips offers, register your product at **www.philips.com/welcome**.

The machine is made for preparing espresso coffee and classic coffee using whole coffee beans, as well as for dispensing steam and hot water. In this user manual you will find all the information you need to install, use, clean and descale your machine.

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IMPORTANT

Safety Instructions

This machine is equipped with safety devices. Nevertheless, read and follow the safety instructions carefully and only use the machine properly as described in these instructions to avoid accidental injury or damage due to improper use of the machine. Keep this user manual for future reference.



The term **WARNING** and this icon warn against possible severe injuries, danger to life and/or damage to the machine.



The term **CAUTION** and this icon warn against slight injuries and/or damage to the machine.

<u>Warnings</u>

- Connect the machine to a wall socket with a voltage matching the technical specifications of the machine.
- Connect the machine to an earthed wall socket.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Never immerse the machine, the mains plug or power cord in water: Danger of electrical shock!
- Do not pour liquids on the power cord connector.
- Never direct the hot water jet towards body parts: Danger of burning!
- Do not touch hot surfaces. Use handles and knobs.
- After switching off the machine by pressing the power button on the back of the machine, remove the mains plug from the wall socket:
 - if a malfunction occurs;
 - If the machine will not be used for a long time;

- before cleaning the machine.
- Pull on the mains plug, not on the power cord.
- Do not touch the mains plug with wet hands.
- Do not use the machine if the mains plug, the power cord or the machine itself is damaged.
- Do not make any modifications to the machine or its power cord. Only have repairs carried out by a service centre authorised by Philips to avoid any hazard.
- The machine should not be used by children younger than 8 years old.
- The machine can be used by children of 8 years and upwards if they have previously been instructed on the correct use of the machine and made aware of the associated dangers or if they are supervised by an adult.
- Cleaning and maintenance should not be carried out by children unless they are more than 8 years old and supervised by an adult.
- Keep the machine and its power cord out of reach of children under 8 years old.
- The machine may be used by persons with reduced physical, sensory or mental capabilities or lacking sufficient experience and/or skills if they have previously been instructed on the correct use of the machine and made aware of the associated dangers or if they are supervised by an adult.
- Children should be supervised to ensure that they do not play with the machine.
- Never insert fingers or other objects into the coffee grinder.

 Cautions
 The machine is for household use only. It is not intended for use in environments such as canteens, staff kitchens of shops, offices, factories or other work environments. Always put the machine on a flat and stable surface. Do not place the machine on hot surfaces, directly next to a hot oven, heater units or similar sources of heat. Only put roasted coffee beans into the coffee bean hopper. If ground coffee, instant coffee, raw coffee or any other substance is put in the coffee bean hopper, it may damage the machine. Let the machine cool down before inserting or removing any parts. The heating surfaces may retain residual heat after use. Never use warm or hot water to fill the water tank. Use only cold non-sparkling drinking water. Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water. Descale your machine regularly. Not doing this will make your appliance stop working properly. In this case, repair is not covered under your warranty! Do not keep the machine at temperature below 0 °C. Residue water in the heating system may freeze and cause damage. Do not leave water in the water tank if the machine is not used over a long period of time. The water can get contaminated. Use fresh water every time you use the machine.

Electromagnetic Fields

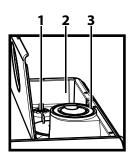
This appliance complies with all the applicable standards and regulations relating to the exposure to electromagnetic fields.

Disposal



This symbol on a product indicates that the product is covered by EU Directive 2012/19/EU. Please inform yourself about the local separate collection system for electrical and electronic products. Follow local regulations and do not dispose of the product as household waste. Appropriate disposal of old products helps prevent negative consequences for the environment and human health. INSTALLATION

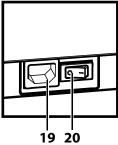
Product Overview



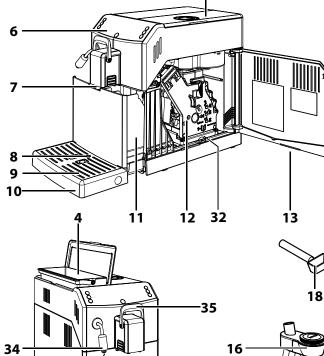






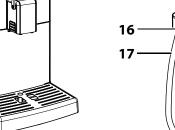


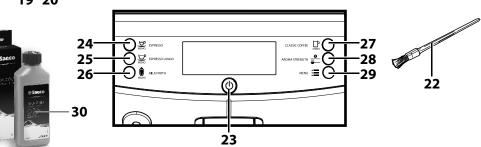
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General Description

- 1. Grinder adjustment knob
- 2. Coffee bean hopper
- **3.** Pre-ground coffee compartment
- 4. Water tank + Lid
- 5. Coffee bean hopper lid
- 6. Control panel
- 7. Coffee dispensing spout
- 8. Full drip tray indicator
- 9. Cup holder grill
- **10.** Drip tray
- 11. Coffee grounds drawer
- 12. Brew group
- 13. Service door
- 14. Grease for brew group (optional)
- 15. Power cord
- 16. Automatic Milk Frother
- **17.** Suction tube for Automatic Milk Frother
- 18. Coffee grinder adjustment key + Pre-ground coffee measuring scoop
- 19. Power cord socket
- 20. Power button
- 21. Water hardness test strip
- 22. Cleaning brush (optional)
- 23. ON/OFF button
- 24. Espresso brew button
- 25. Long espresso brew button
- **26.** Frothed milk button
- 27. Classic coffee brew button
- 28. "Aroma" Pre-ground coffee button
- 29. Menu button
- 30. Descaling solution to be purchased separately
- **31.** Rubber fitting
- **32.** Coffee residues drawer
- 34. Chrome-plated cover
- **35.** Espresso/Coffee selection lever

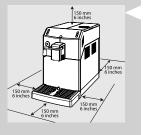
PREPARING FOR USE

Machine Packaging

The original packaging has been designed and constructed to protect the machine during transport. We recommend keeping the packaging material for possible future transport.

Machine Installation

1 Remove the machine from the packaging.

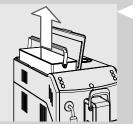


2 For best use, it is recommended to:

- Choose a safe, level surface where there will be no danger of overturning the machine or being injured.
- Choose a location that is sufficiently well-lit, clean and near an easily reachable socket.
- Allow for a minimum distance from the sides of the machine as shown in the figure.



3 Open the water tank lid.



4 Remove the water tank by using the handle.



- 5 Rinse the water tank with fresh water.
- 6 Fill the water tank with fresh water up to the MAX level and reinsert it into the machine. Make sure it is fully inserted.



Caution:

Never fill the water tank with warm, hot, sparkling water or any other liquid, as this may cause damage to the water tank and the machine.



7 Lift the coffee bean hopper lid.



8 Slowly pour the coffee beans into the coffee bean hopper.



Note:

Do not pour too many coffee beans into the coffee bean hopper as this will reduce the grinding performance of the machine.



Caution:

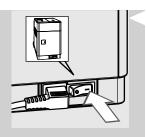
Only coffee beans must be put into the coffee bean hopper. If ground coffee, instant coffee, caramelized coffee, raw coffee beans or any other substance is put in the coffee bean hopper, it may damage the machine.

9 Put the lid back on the coffee bean hopper.

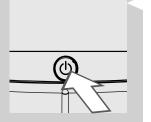


10 Insert the plug into the socket located on the back of the machine.

11 Insert the plug at the other end of the power cord into a wall socket with suitable power voltage.



12 Switch the power button to "I". The "()" button flashes.



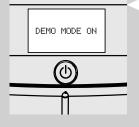
13 Press the "" button to turn on the machine.



14 The control panel indicates that the circuit must be primed.

Demo mode function

The machine is provided with a demo program. By keeping the " \bigcirc " button pressed for more than 8 seconds, the machine enters the demo program. Turn the machine off and on again using the power button to exit the function.



USING THE MACHINE FOR THE FIRST TIME

When using the machine for the first time, the following activities need to happen:

- 1) You need to prime the circuit.
- 2) The machine will perform an automatic rinse/ self-cleaning cycle.
- 3) You need to perform a manual rinse cycle.

Circuit Priming

During this process, fresh water flows through the internal circuit of the machine and the machine warms up. This takes a few minutes.

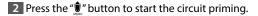


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RESSO

Yellow

1 Place a container under the steam wand.





3 The bar under the icon shows the operation progress. When the process has been completed, the machine stops dispensing automatically.



4 The control panel now shows the machine warm-up icon.



Automatic Rinse/Self-Cleaning Cycle

When warm-up has been completed, the machine automatically performs a rinse/self-cleaning cycle of the internal circuits with fresh water. This takes less than a minute.

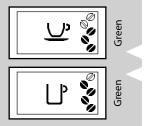
5 Place a container under the coffee dispensing spout to catch the small amount of water which will be dispensed.



6 The machine shows this display. Wait for the cycle to finish automatically.

Note:

If necessary, the cycle can be stopped by pressing the "

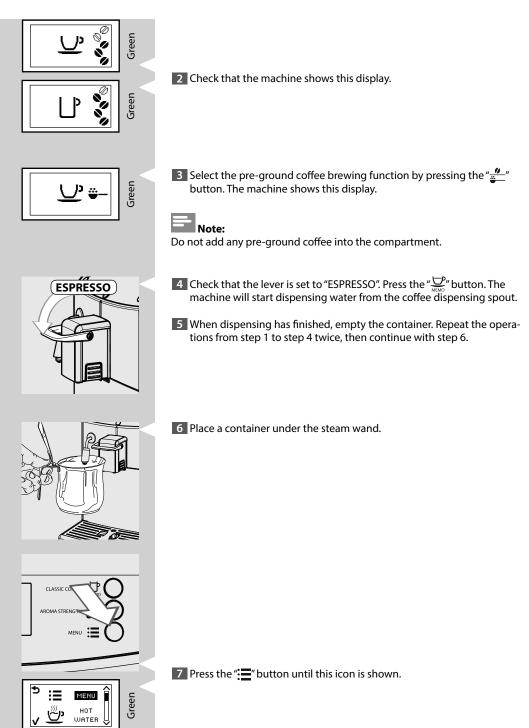


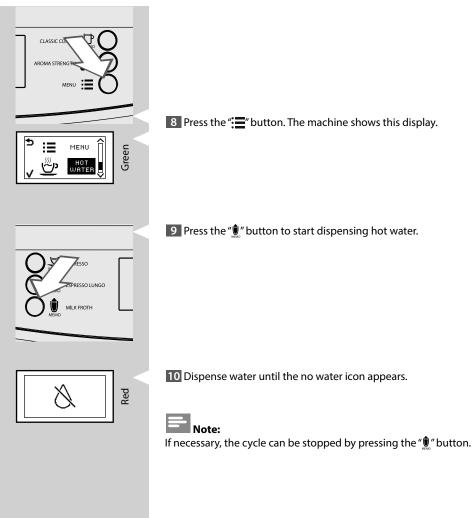
7 When the operations described above have been completed, the machine shows this display. You can now perform the manual rinse cycle.

Manual Rinse Cycle

During this process, the coffee brewing cycle is activated and fresh water flows through the water circuit. This takes a few minutes.

1 Place a container under the coffee dispensing spout.







11 At the end of this operation, fill the water tank again up to the MAX level. Now the machine is ready to brew coffee.



The automatic rinse/self-cleaning cycle starts when the machine has been in stand-by mode, or turned off, for more than 15 minutes. When you have not used the machine for 2 or more weeks, you will also need to perform a manual rinse cycle.

At the end of the cycle, you can brew a coffee.

MEASURING AND PROGRAMMING WATER HARDNESS

Water hardness measuring is very important in order to define the descaling frequency and to install the "INTENZA+" water filter (for more details on the water filter, see next chapter).

To measure water hardness, follow the steps below:

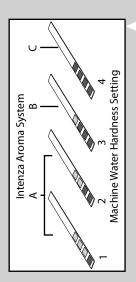


1 Immerse the water hardness test strip (supplied with the machine) in water for 1 second.



The test strip can only be used for one single measurement.

2 Wait for one minute.



3 Check how many squares have changed colour to red and then refer to the table.

Note:

The numbers on the water hardness test strip correspond to the water hardness adjustment settings.

- More precisely:
- 1 = 1 (very soft water)
- 2 = 2 (soft water)
- 3 = 3 (hard water)
- 4 = 4 (very hard water)

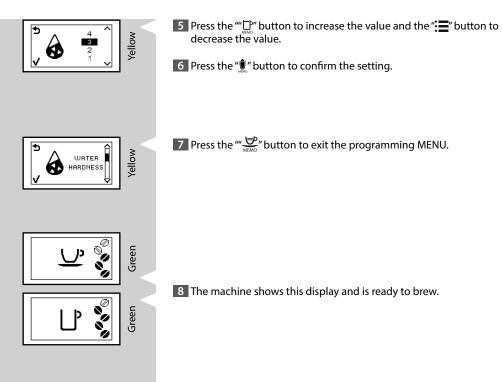
The letters correspond to the references that are located at the base of the "INTENZA+" water filter (see next chapter).



4 Press the "=" button and scroll through the options by pressing the " button until this icon is displayed. Press the "" button to access the function.



The machine is supplied with a standard water hardness setting, suitable for most types of water.



GLISH

"INTENZA+" WATER FILTER

We recommend you to install the "INTENZA+" water filter as this prevents limescale build-up in your machine and preserves a more intense aroma of your coffee.



The "INTENZA+" water filter can be purchased separately. For further details, please refer to the maintenance products page in this user manual. Water is a crucial part of every coffee, so it is very important to always have it professionally filtered. Using the "INTENZA+" water filter will prevent mineral deposits from building up and improve your water quality.

"INTENZA+" Water Filter Installation

1 Remove the small white filter from the water tank and store it in a dry place.



2 Remove the "INTENZA+" water filter from its packaging, immerse it vertically (with the opening positioned upwards) in cold water and gently press the sides so as to let the air bubbles out.



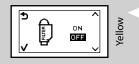
- 3 Set the "INTENZA+" water filter according to the measurements performed (see previous chapter) and indicated on the base of the filter: A = soft water – equals 1 or 2 on the test strip
 - B = hard water (standard) equals 3 on the test strip
 - C = very hard water equals 4 on the test strip



- 4 Put the "INTENZA+" water filter into the empty water tank. Press it down until it cannot move any further.
- 5 Fill the water tank with fresh water and put it into the machine.
- 6 Dispense all the water in the water tank by using the hot water function (see the "Hot Water Dispensing" chapter).
- 7 Fill the water tank again.



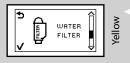
8 Press the ":=" button and scroll the options by pressing the ":=" button until this display is shown.



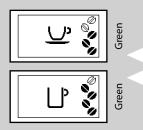
9 Press the "🗊" button to access the function.



10 Press the "" button to select "ON" and press the "" button to confirm.

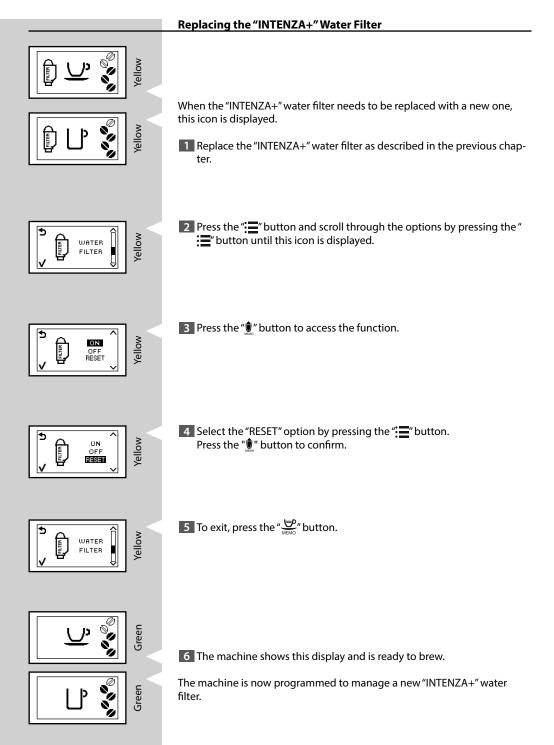


11 To exit, press the "💆" button.



12 The machine shows this display and is ready to brew.

The machine is now programmed to inform the user of the need to replace the "INTENZA+" water filter.





Note:

If the "INTENZA+" water filter is already installed and you want to remove, but not replace it, select the "OFF" option instead.

If there is no "INTENZA+" water filter installed, insert the small white filter previously removed into the water tank.

ADJUSTMENTS

The machine allows for certain adjustments so that you can brew the best tasting coffee possible.

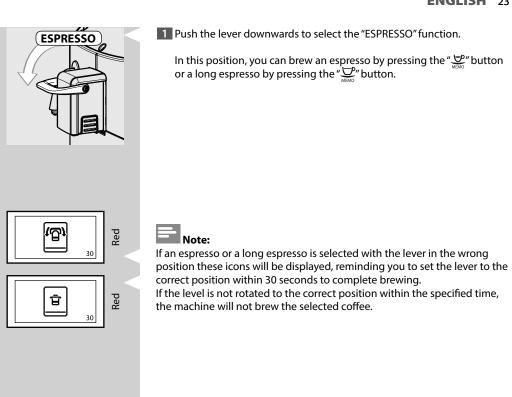
CoffeeSwitch - "ESPRESSO" or "COFFEE" Selection Lever

Thanks to the innovative CoffeeSwitch technology, the machine allows you to brew two types of coffee, changing the brewing pressure at the flip of a lever.

You can increase the pressure for a perfect espresso or decrease it for a delicate classic coffee.



Before brewing beverages as described below, the lever must be rotated to the correct position.



- COFFEE
- 2 Push the lever upwards to select the "COFFEE" function.

In this position, you can brew a classic coffee by pressing the " ton.





If a classic coffee is selected with the lever in the wrong position these icons will be displayed, reminding you to set the lever to the correct position within 30 seconds to complete brewing.

If the level is not rotated to the correct position within the specified time, the machine will not brew the selected coffee.

Saeco Adapting System

Coffee is a natural product and its characteristics may change according to its origin, blend and roast. The machine is equipped with a self-adjusting system that allows the use of all types of coffee beans available on the market, except for raw, caramelized and flavoured coffee beans. The machine automatically adjusts itself after brewing several cups of coffee to optimize coffee extraction.

Adjusting the Ceramic Coffee Grinder

Ceramic coffee grinders always guarantee accurate and perfect grinding and coarseness for every coffee speciality.

This technology provides full aroma preservation, delivering a truly tasty coffee in every cup.

Marning:

The ceramic coffee grinder contains moving parts that may be dangerous. Do not insert fingers or other objects. Only adjust the ceramic coffee grinder using the grinder adjustment key.

You can adjust the ceramic grinders to set coffee grinding to your personal taste.

Marning:

You can only adjust the coffee grinder settings when the machine is grinding coffee beans.



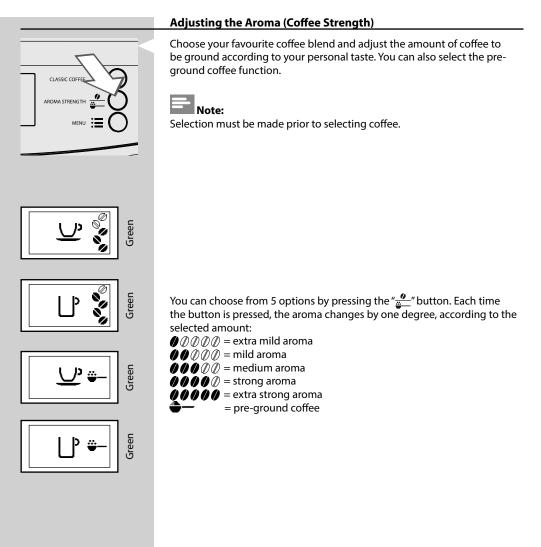
1 Check that the lever is set to "ESPRESSO".

2 Place a cup under the coffee dispensing spout. Press the "♥" button to brew an espresso.

- 3 While the machine grinds coffee, press and turn the grinder adjustment knob placed inside the coffee bean hopper one notch at a time. Use the special coffee grinder adjustment key supplied. You will taste the difference after brewing 2-3 cups of coffee.



4 The reference marks inside the coffee bean hopper indicate the grind setting. There are 5 different grind settings to choose from, from position 1 (●) for coarse grind - lighter taste to position 2 (•) for fine grind - stronger taste. If coffee is watery or is brewed slowly, change the coffee grinder settings.



Adjusting the Coffee Dispensing Spout

The height of the coffee dispensing spout can be adjusted to better fit the size of the cups that you wish to use.

Move the coffee dispensing spout up or down with your fingers to adjust its height as shown in the figure.

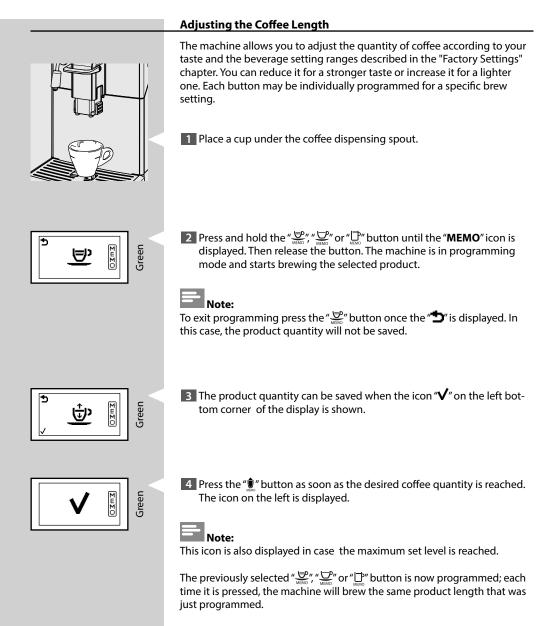
The recommended positions are: For the use of small cups;



For the use of large cups.



Two cups can also be placed under the coffee dispensing spout to brew two cups of espresso or long espresso at the same time.





The figures relate to the " \underbrace{r}_{MEMO} " button programming.

BREWING ESPRESSO AND LONG ESPRESSO

Before brewing coffee, make sure that there are no warnings shown on the control panel and that the water tank and coffee bean hopper are filled.

Brewing Espresso and Long Espresso Using Coffee Beans

1 Place 1 or 2 cups under the coffee dispensing spout.



- 2 Push the lever downwards to select the "ESPRESSO" function.
- **3** To brew an espresso or a long espresso, press the "" button to select the desired aroma.



Press the " \bigcup_{MEMO} " button for an espresso or the " \bigcup_{MEMO} " button for a long espresso.



5 To brew two cups of espresso or long espresso, press the desired button twice consecutively. This icon will be displayed.

Note:

In this operating mode, the machine automatically grinds and doses the correct amount of coffee. Brewing two cups of espresso or long espresso requires two grinding and brewing cycles, automatically carried out by the machine.

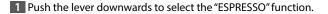


- 6 After the prebrewing cycle, coffee begins to pour out of the coffee dispensing spout.
- **7** Coffee brewing stops automatically when the set level is reached. However, it is possible to stop coffee brewing earlier by pressing the " " button.

Brewing Espresso and Long Espresso Using Pre-Ground Coffee

This function allows you to use pre-ground coffee.

With the pre-ground coffee function you can only brew one coffee at a time.







2 Press the "____" button to select the pre-ground coffee function.



3 Lift the pre-ground coffee compartment lid and add one level measuring scoop of pre-ground coffee.

Use only the measuring scoop supplied with the machine. Then close the pre-ground coffee compartment lid.

A Warning:

Add only pre-ground coffee to the pre-ground coffee compartment. Other substances and objects may cause severe damage to the machine. Such damage will not be covered by warranty.

- 4 Press the " $\bigcup_{w \in W}$ " button for an espresso or the " $\bigcup_{w \in W}$ " button for a long espresso. The brewing cycle starts.
- 5 After the prebrewing cycle, coffee begins to pour out of the coffee dispensing spout.
- 6 Coffee brewing stops automatically when the set level is reached. However, it is possible to stop coffee brewing earlier by pressing the " " button.

After brewing, the machine returns to the main menu.

Repeat the steps described above to brew more cups of coffee using preground coffee.



Note:

If no pre-ground coffee is poured into the pre-ground coffee compartment, only water will be dispensed.

If the dose is excessive or 2 or more scoops of pre-ground coffee are added, the machine will not brew the product and any ground coffee will be discharged into the coffee grounds drawer.

BREWING CLASSIC COFFEE

Before brewing coffee, make sure that there are no warnings shown on the control panel, and that the water tank and coffee bean hopper are filled.

Brewing Classic Coffee Using Coffee Beans

1 Place a large cup under the coffee dispensing spout.



- 2 Push the lever upwards to select the "COFFEE" function.
- 3 To brew the beverage, press the "🔔" button to select the desired aroma.



4 To brew a classic coffee, press the "□" button once. This icon will be displayed.



In this operating mode, the machine automatically grinds and doses the correct amount of coffee.



5 Beverage brewing automatically stops when the pre-set level is reached; press the """ button to stop it earlier.

Brewing Classic Coffee Using Pre-Ground Coffee

This function allows you to use pre-ground coffee.

With the pre-ground coffee function you can only brew one beverage at a time.



1 Push the lever upwards to select the "COFFEE" function.



2 Press the " $\frac{\theta}{m}$ " button to select the pre-ground coffee function.



3 Lift the pre-ground coffee compartment lid and add one level measuring scoop of pre-ground coffee. Use only the measuring scoop supplied with the machine. Then close the pre-ground coffee compartment lid.

Marning:

Add only pre-ground coffee to the pre-ground coffee compartment. Other substances and objects may cause severe damage to the machine. Such damage will not be covered by warranty.

4 Press the "🖓 button for a classic coffee. The brewing cycle starts.

5 Coffee brewing automatically stops when the pre-set level is reached; press the "" button to stop it earlier.

After brewing, the machine returns to the main menu.

Repeat the steps described above to brew more cups of coffee using preground coffee.



If no pre-ground coffee is poured into the pre-ground coffee compartment, only water will be dispensed.

If more measuring scoops have been added, the machine will not brew the product and the ground coffee in the compartment will be discharged into the coffee grounds drawer.

FROTHING MILK AND PREPARING A CAPPUCCINO

Frothing milk





Warning:

Danger of burning! Dispensing may be preceded by small jets of hot water. When steam is used, the steam wand and the chrome-plated cover may reach high temperatures. Never touch them with bare hands. The Automatic Milk Frother must be handled only as described in the picture.

Fill 1/3 of a container with cold milk.



Note:

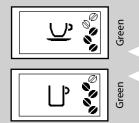
When preparing your cappuccino, use cold (~5°C / 41°F) milk with a protein content of at least 3% to ensure optimum results. Whole milk, skimmed milk, soy milk or lactose-free milk may be used depending on individual taste.



Note:

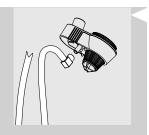
When you plan to froth milk right after turning on the machine or after brewing a coffee, any water still in the circuit may need to be dispensed first.

To do this, press the "" button to dispense steam for a few seconds. Then press the "" button to stop dispensing and go to step 2.



2 Before frothing milk, make sure that the machine is ready for use and that the water tank is filled.

3 Insert the suction tube into the Automatic Milk Frother.





4 Insert the Automatic Milk Frother into the steam wand seat.

- 5 Make the c rectly
 - 5 Make sure that it is positioned correctly. If you cannot insert it, rotate the chrome-plated cover. The Automatic Milk Frother is assembled correctly when the tooth fits into the slot.



6 Insert the suction tube into the milk container.

Caution:

For hygienic reasons, make sure that the outer surface of the suction tube is clean.



7 Place a cup under the Automatic Milk Frother.

8 Press the ". button to start frothing milk.



9 This icon is displayed during the preheating time required by the machine.



10 When this icon is displayed, the machine starts dispensing frothed milk directly into the cup.

11 Press the ". button to stop dispensing.



Note:

It will take a few seconds before the machine stops dispensing frothed milk completely.



Note:

Frothed milk dispensing stops after 3 minutes. Press the " button to start dispensing again.



12 After use, store the suction tube as shown in the figure.



After frothing milk, a small quantity of hot water must be dispensed into a container. See the "Daily cleaning of the Automatic Milk Frother" chapter for detailed cleaning instructions.



Note:

It is possible to brew an espresso or dispense hot water straight after frothing milk.

Preparing a Cappuccino

To prepare a cappuccino, place a cup of frothed milk under the coffee dispensing spout and brew an espresso.

DISPENSING HOT WATER

Marning:

Danger of burning! Dispensing may be preceded by small jets of hot water. The steam wand and the chrome-plated cover may reach high temperatures.

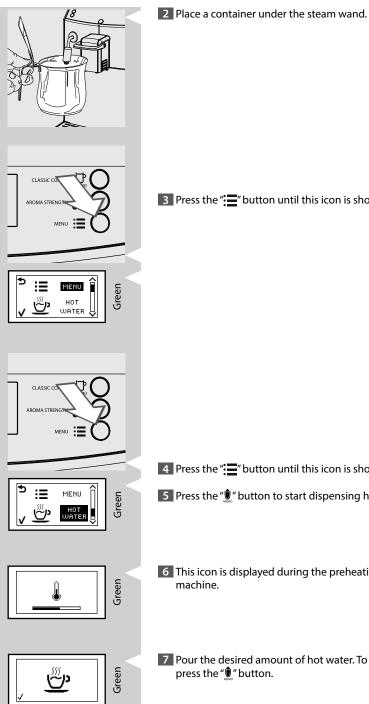


Green

Before dispensing hot water, make sure that the machine is ready to use and the water tank is filled.



1 Remove the Automatic Milk Frother from the steam wand.



3 Press the **"** button until this icon is shown.

- 4 Press the "=" button until this icon is shown.
- **5** Press the "**1**" button to start dispensing hot water.
- 6 This icon is displayed during the preheating time required by the machine.
- 7 Pour the desired amount of hot water. To stop dispensing hot water, press the "🕽 " button.

CLEANING AND MAINTENANCE

Daily Cleaning of the Machine



Caution:

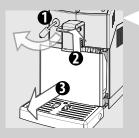
Timely cleaning and maintenance of your machine is very important as it prolongs the life of your machine. Your machine is continuously exposed to moisture, coffee and limescale!

The activities you need to perform and their frequency are described in detail in this chapter. Not doing this will ultimately make your machine stop working properly. This repair is NOT covered by your warranty.

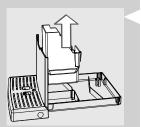


Use a soft, dampened cloth to clean the machine.

- Only the cup holder grill can be washed in the dishwasher. Any other components must be washed with lukewarm water.
- Do not immerse the machine in water.
- Do not use alcohol, solvents, and/or abrasive objects to clean the machine.
- Do not dry the machine and/or its components using a microwave and/or standard oven.



1 Empty and clean the coffee grounds drawer and the drip tray daily with the machine turned on.

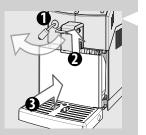


- 2 Remove the coffee grounds drawer and empty it.
- 3 Empty and clean the drip tray.



Note:

Empty and wash the drip tray also when the full drip tray indicator is raised.



4 Insert the coffee grounds drawer back into the drip tray and place the drip tray back into the machine.



Note:

f these operations are carried out when the machine is off, the machine will not reset the alarm when restarted.

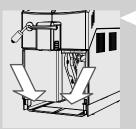


Note:

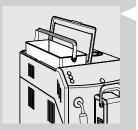
Other maintenance operations may only be carried out when the machine is turned off and unplugged.

Weekly Cleaning of the Machine

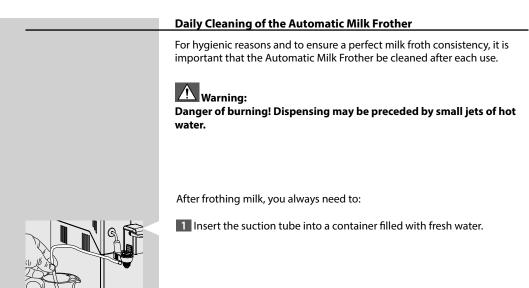
1 Clean the seat of the drip tray.

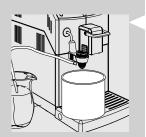


Cleaning of the Water Tank



- **1** Remove the small white filter or the "INTENZA+" water filter (if installed) from the water tank and wash it with fresh water.
- **2** Put the small white filter or the "INTENZA+" water filter (if installed) back in its housing by gently pressing and turning it at the same time.
- 3 Fill the water tank with fresh water.





2 Place an empty container under the Automatic Milk Frother.



- **3** Press the "
- 4 This icon is displayed during the preheating time required by the machine.



5 This icon will be displayed during the dispensing phase. Dispense water from the Automatic Milk Frother until clear water flows out. Press the "" " button to stop dispensing.

6 Clean the suction tube with a damp cloth.



Monthly Cleaning of the Automatic Milk Frother

Every month you need to perform a more thorough cleaning of the Automatic Milk Frother using the "Saeco Milk Circuit Cleaner". The "Saeco Milk Circuit Cleaner" can be purchased separately. For further details, please refer to the maintenance products page in this user manual.



Warning:

Danger of burning! Dispensing may be preceded by small jets of hot water.

1 Make sure that the Automatic Milk Frother is correctly installed.

2 Pour the milk circuit cleaner into a container. Add ½ litre of lukewarm water and wait for the product to dissolve completely.



3 Insert the suction tube into the container.



4 Place a large container (1.5 l) under the Automatic Milk Frother.



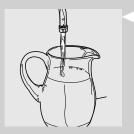
- 5 Press the "" button to dispense steam.
- 6 This icon is displayed during the preheating time required by the machine.



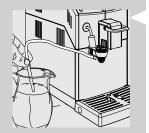


This icon will be displayed during dispensing. When the solution has been completely dispensed, press the "" button to stop dispensing.

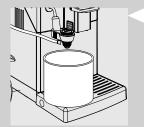
Warning: Never drink the solution dispensed during this step.



8 Rinse the container thoroughly and fill it with ½ litre of fresh water to be used for the rinse cycle.



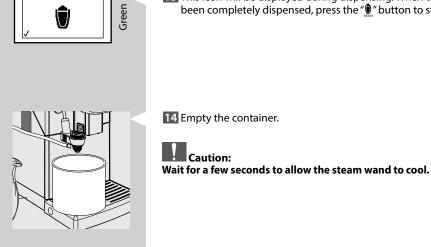
9 Insert the suction tube into the container.



10 Empty the container and place it back under the Automatic Milk Frother.



- **11** Press the "**!**" button to dispense steam.
- **12** This icon is displayed during the preheating time required by the machine.

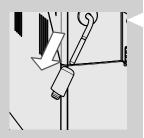


■ This icon will be displayed during dispensing. When the water has been completely dispensed, press the "¹/₂" button to stop dispensing.

14 Empty the container.



15 Remove the Automatic Milk Frother from the steam wand.



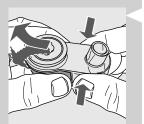
16 Remove the chrome-plated cover with the rubber fitting from the steam wand.



17 Remove the rubber fitting from the chrome-plated cover.



18 Remove the suction tube.



19 To detach the Automatic Milk Frother, press the sides and remove it by applying light lateral movements as shown in the figure.



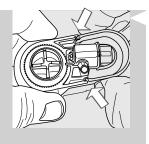
20 Remove the rubber lid as shown in the figure.



21 Wash all the components with lukewarm water.



22 Attach the lid by pressing in the middle and ensure that it is firmly in place.



23 Attach the Automatic Milk Frother to the fitting and ensure that it is locked into place in the highlighted seats.

24 Install the suction tube.



25 Insert the rubber fitting on the chrome-plated cover.



26 Put the components back onto the steam wand.

Caution:

The tube could be hot if the machine has recently been used. Be careful!

Do not insert the rubber fitting beyond the position shown. In this case, the Automatic Milk Frother would not work correctly as it would not be able to draw up milk.



27 Insert the Automatic Milk Frother in the rubber fitting.

23 Make sure that it is positioned correctly. If you cannot insert it, rotate the chrome-plated cover. The Automatic Milk Frother is assembled correctly when the tooth fits into the slot.

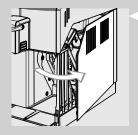
Weekly Cleaning of the Brew Group

The brew group should be cleaned every time the coffee bean hopper is filled or at least once a week.

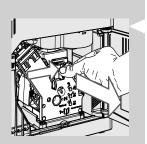
■ Turn off the machine by pressing the "'**U**" button and unplug the power cord.



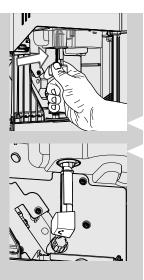
2 Remove the drip tray and coffee grounds drawer.



3 Open the service door.



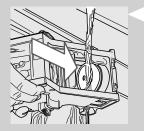
4 To remove the brew group, press the «PUSH» button and pull it by the handle. Pull it out horizontally without turning it.



5 Thoroughly clean the coffee duct outlet with the special cleaning tool supplied with the machine or with a spoon handle. Make sure that the cleaning tool is inserted as shown in the figure.



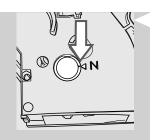
6 Remove the coffee residues drawer and wash it thoroughly.



7 Thoroughly wash the brew group with lukewarm water and carefully clean the upper filter.

Caution: Do not use detergent or soap to clean the brew group.

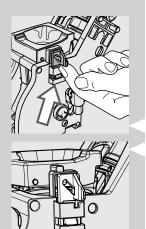
- 8 Let the brew group air-dry thoroughly.
- **9** Thoroughly clean the inside of the machine using a soft, dampened cloth.



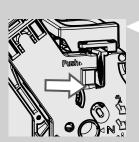
Make sure that the brew group is in the off position; the two reference marks must match. If they do not match, proceed as described in step 11.

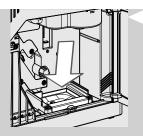
11 Gently pull down the lever until it is in contact with the brew group base and the two reference marks on the side of the brew group match.

12 Press the "PUSH" button firmly.



B Make sure that the hook which locks the brew group is in the correct position. If it is still in the downward position, push it upward until it locks correctly into place.

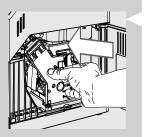




14 Insert the coffee residues drawer in its seat and ensure that it is correctly in place.

Note:

If the coffee residues drawer is not correctly positioned, the brew group may not fit into the machine.

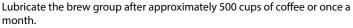


Isert the brew group back into its seat until it locks into place without pressing the "PUSH" button.



16 Insert the coffee grounds drawer with the drip tray back into the machine and close the service door.

Monthly Lubrication of the Brew Group

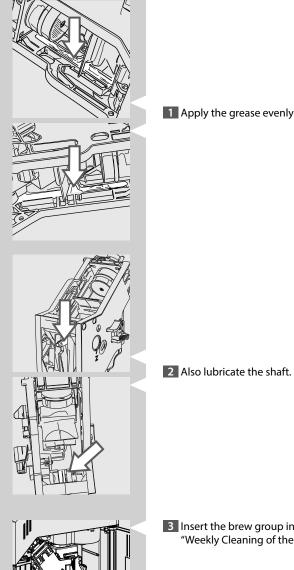


The grease to lubricate the brew group can be purchased separately. For further details, please refer to the maintenance products page in this user manual.

Caution:

Before lubricating the brew group, clean it with lukewarm water and let it dry, as described in the "Weekly Cleaning of the Brew Group" chapter.





1 Apply the grease evenly on both side guides.

- 3 Insert the brew group into its seat until it locks into place (see the "Weekly Cleaning of the Brew Group" chapter).
- 4 Close the service door and insert the drip tray and coffee grounds drawer.



Monthly Cleaning of the Brew Group with "Coffee Oil Remover"

Besides weekly cleaning, we recommend performing a cleaning cycle with "Coffee Oil Remover" after approximately 500 cups of coffee or once a month. This operation completes the maintenance process for the brew group.

You can purchase the "Coffee Oil Remover" separately. For further details, please refer to the maintenance products page in this user manual.



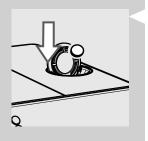
The "Coffee Oil Remover" tablets are to be used for cleaning only and do not have a descaling function. For descaling, use the Saeco descaling solution and follow the procedure described in the "Descaling" chapter.



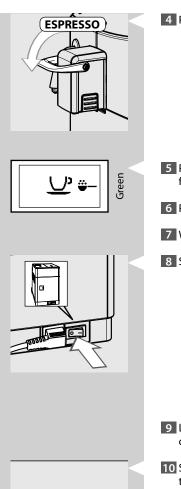
1 Place a container under the coffee dispensing spout.



2 Make sure the water tank is filled with fresh water up to the "MAX" level.



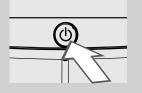
3 Put a "Coffee Oil Remover" tablet in the pre-ground coffee compartment.



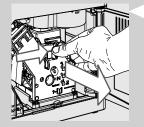
4 Push the lever downwards to select the "ESPRESSO" function.

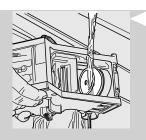
- 5 Press the "" button one or more times to select the pre-ground coffee function without adding pre-ground coffee to the compartment.
- **6** Press the " $\bigcup_{w \in W}$ " button to start the coffee brewing cycle.
- 7 Wait until the machine has dispensed half a cup of water.
- 8 Switch the power button on the back of the machine to "0".

- **9** Let the solution take effect for about 15 minutes. Make sure you discard the dispensed water.
- Switch the power button on the back of the machine to "I". To turn on the machine, press the "O" button. Wait until the end of the automatic rinse cycle.

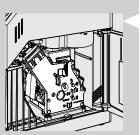


11 Remove the drip tray and the coffee grounds drawer and open the service door. Remove the brew group.





12 Wash the brew group thoroughly with fresh water.



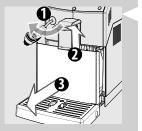
After rinsing the brew group, insert it back into its seat until it locks into place (see the "Weekly Cleaning of the Brew Group" chapter). Insert the drip tray and the coffee grounds drawer. Close the service door.



14 Press the "" button to select the pre-ground coffee function without adding any pre-ground coffee into the compartment.

15 Press the " $\bigcup_{w \in W}$ " button to start the coffee brewing cycle.

16 Repeat steps 14 to 15 twice. Make sure you discard the dispensed water.



To clean the drip tray, place a "Coffee Oil Remover" tablet inside and fill it 2/3rds full with hot water. Let the cleaning solution take effect for about 30 minutes, then rinse thoroughly.

Monthly Cleaning of the Coffee Bean Hopper

8

Clean the coffee bean hopper once a month when it is empty with a damp cloth to remove coffee oil. Then refill it with coffee beans.

DESCALING

When the "START CALC CLEAN" icon is displayed, you need to descale the machine.



The descaling cycle takes approx. 30 minutes.

Caution:

Not doing this will ultimately make your machine stop working properly. In this case, repair is NOT covered by warranty.



Use the Saeco descaling solution only. Its formula has been designed

to ensure better machine performance. The use of other products may damage the machine and leave residues in the water.



The Saeco descaling solution can be purchased separately. You can purchase it at the Philips online shop (if available in your country) at www.shop.philips.com/service, from your local dealer or at authorised service centres.



Warning:

Never drink the descaling solution or any products dispensed until the cycle has been carried out to the end. Never use vinegar as a descaling solution.

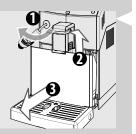


Note:

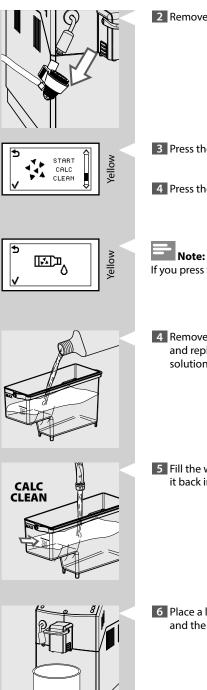
Do not remove the brew group during the descaling process.

Preparation Phase

To perform the descaling cycle, follow the steps below. Before descaling:



1 Empty the drip tray and the coffee grounds drawer.



2 Remove the Automatic Milk Frother from the steam/hot water wand.

- **3** Press the **"** button until this display is shown.
- **4** Press the " button to select the descaling function.



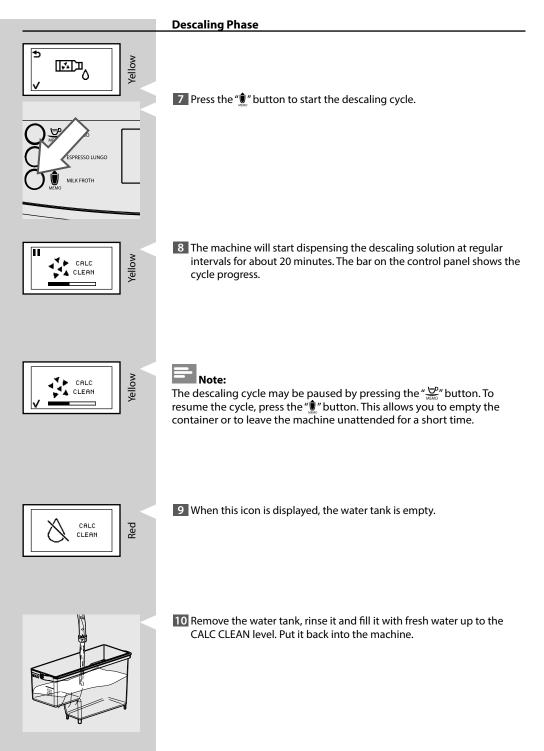
If you press the "..." button by mistake, press the "..." button to quit.

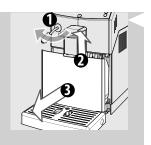


4 Remove the "INTENZA+" water filter (if installed) from the water tank and replace it with the small white original one. Pour all the descaling solution into the water tank.

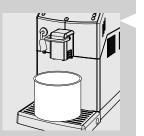
5 Fill the water tank with fresh water up to the CALC CLEAN level and put it back into the machine.

6 Place a large container (1.5 l) under both the steam/hot water wand and the coffee dispensing spout.





11 Empty the drip tray and the coffee grounds drawer and place them back.



Empty the container and place it back under both the steam/hot water wand and the coffee dispensing spout.

Rinse Phase





13 Press the "👮 " button to start the rinse cycle.





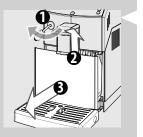
The rinse cycle may be paused by pressing the " \bigcup_{max} " button. To resume the cycle, press the " \bigcup_{max} " button. This allows you to empty the container or to leave the machine unattended for a short time.



When the amount of water needed for the rinse cycle has been completely dispensed, this icon is displayed. Press the "●" button to quit the descaling cycle.



If the water tank has not been filled up to the CALC CLEAN level, the machine might require one more rinse cycle. Fill the water tank and put it back into the machine. Repeat from step 13.



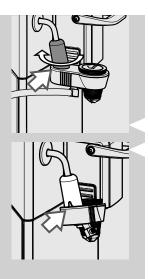
15 The machine warms up and performs the automatic rinse cycle. Remove and empty the container. Empty the drip tray and the coffee grounds drawer and place them back.



16 Remove the small white filter and replace the INTENZA+ water filter (if installed) in the water tank. Rinse it and fill it with fresh water up to the MAX level. Put it back into the machine.

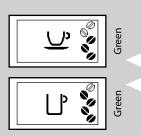


17 Reinsert the Automatic Milk Frother.



18 Make sure that it is positioned correctly. If you cannot insert it, rotate the chrome-plated cover. The Automatic Milk Frother is assembled correctly when the tooth fits into the slot.

19 At the end of the descaling cycle, wash the brew group as described in the "Weekly Cleaning of the Brew Group" chapter.



20 The machine is ready to brew coffee.

Interruption of the Descaling Cycle

Once the descaling cycle has started, you must complete it till the very end without turning off the machine.

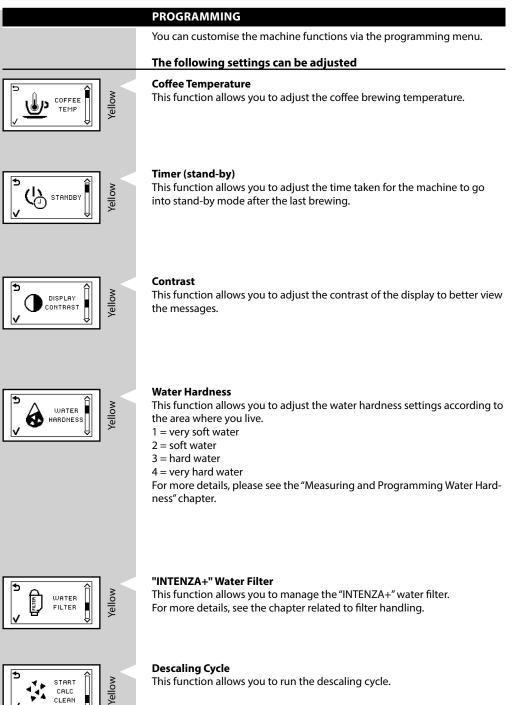
In case you get stuck during the cycle you can exit by pressing the on/off button.

If this occurs, empty and rinse carefully the water tank, then fill it up to the CALC CLEAN level.

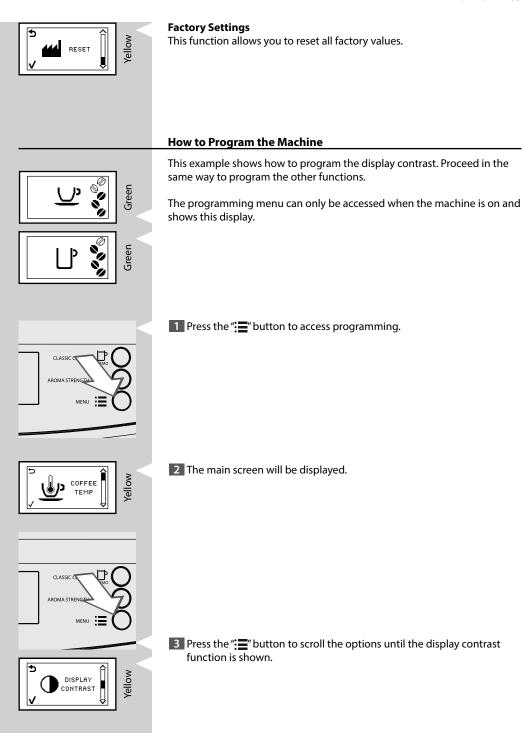
Follow the instructions provided in the "Manual Rinse Cycle" chapter before brewing any beverage.

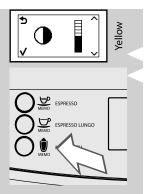
If the cycle was not completed, the machine will require another descaling cycle to be performed at your earliest convenience.

CALC CLEAN



This function allows you to run the descaling cycle.





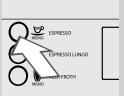
Press the "" button to access the function.

- CLASSIC COFFE
- 5 Press the "□" and "■" buttons to increase or decrease the value of the function.



SPRESSO LUNGO

6 Once the value has been changed, press the "[®] button to confirm the change.



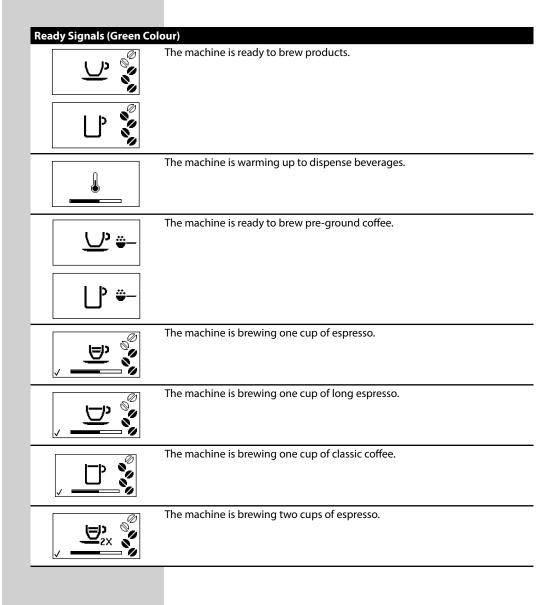
7 Press the " \underbrace{r}_{MEMO} " button to exit programming.

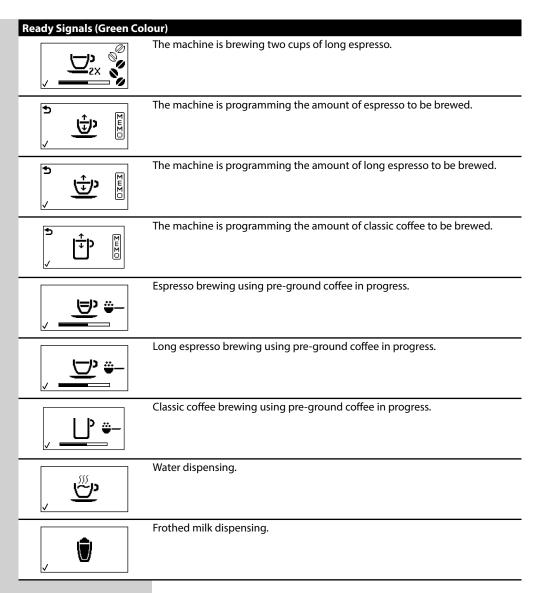


The machine automatically exits programming mode if no button is pressed for 3 minutes. The values that have been changed but not confirmed will not be saved.

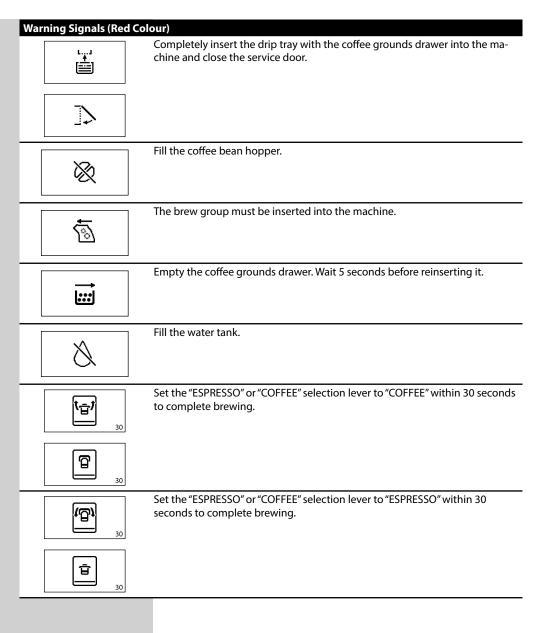
MEANING OF THE DISPLAY ICONS

This machine is equipped with a colour-coded system to make the user's understanding of the display signals easier. The icons are colour-coded according to the traffic light principle.





Warning Signals (Yellow	v Colour)
	The machine is warming up.
	The machine is performing the rinse cycle. Wait until the machine has completed the cycle.
	The machine needs the "INTENZA+" water filter to be replaced.
13	The brew group is being reset due to machine reset.
X	Refill the coffee bean hopper with coffee beans.
	Prime the circuit.
START CALC CLEAN	You need to descale the machine. Press the "" button to start the descaling process. Follow the steps described in the "Descaling" chapter of this manual. If you want to descale the machine later, press the """ button to continue using the machine. <u>Please note that not descaling your machine will ultimately make it stop</u> working properly. In this case, repair is NOT covered under your warranty.



Warning Signals (Red Colour)



The machine is out of order. The error code is displayed in the right bottom corner. For error codes 1 -3 - 4 - 5, please refer to the "Troubleshooting" chapter. For any other error codes, follow the instructions below: Turn off the machine. Turn it back on after 30 seconds. Try this 2 or 3 times. If the machine does not start, contact the Philips hotline in your country and

quote the error code shown on the display. Contact details can be found in the warranty booklet packed separately or at www.philips.com/support.

TROUBLESHOOTING

This chapter summarizes the most common problems you could encounter with your machine.

If you are unable to solve the problem with the information below, visit **www.philips.com/support** for a list of frequently asked questions or contact the Philips hotline in your country.

Contact details can be found in the warranty booklet packed separately or at **www.philips.com/support**.

Machine actions	Causes	Solutions
Error Code 1 Coffee grinder blocked.	Coffee outlet duct clogged.	Thoroughly clean the coffee outlet duct as described in the "Weekly Cleaning of the Brew Group" chapter.
Error Code 3-4 Brew group blocked, cannot be pulled out.	The brew group is out of place.	Close the service door. Turn off and back on the machine. The brew group automatically returns to the initial position.
Error Code 5 Water circuit error.	Air in the water circuit.	Remove and put back the water tank a few times, making sure it is properly reinserted. Check that the water tank compart- ment is clean.
		If the Intenza+ filter is installed, remove it. Turn off and back on the machine. Put the filter back when the machine is ready for use.

Machine actions	Causes	Solutions	
The machine does not turn on.	The machine is not connected to the electric network, or the power button is in the "O" position.	Connect the machine to the electric network and turn the power button to the "I" position.	
The machine is in demo mode.	The " 心 " button was pressed and held for more than 8 seconds.	Turn the machine off and back on using the power button.	
The drip tray gets filled al- though no water is drained.	Water is sometimes drained auto- matically by the machine into the drip tray to manage the rinsing of the circuits and ensure optimum machine performance.	This is a normal behaviour of the machine.	
The red 🔜 icon is always displayed on the machine.	The coffee grounds drawer has been emptied with the machine off.	The coffee grounds drawer must always be emptied with the machine on. Wait until the 🚆 icon is dis- played before refitting the drawer.	
	The coffee grounds drawer has been emptied with the machine on without waiting at least 5 sec- onds before reinserting it.	Wait until the 🔋 icon is displayed before refitting the drawer.	
The brew group cannot be removed.	The brew group is out of place.	Turn on the machine. Close the ser- vice door. The brew group automati- cally returns to the initial position.	
	The coffee grounds drawer is inserted.	Remove the coffee grounds drawer before removing the brew group.	
The brew group cannot be inserted.	The brew group is not in the off position.	Make sure that the brew group in the off position, as described in the "Weekly Cleaning of the Brew Group" chapter.	
	The gearmotor is not in the correct position.	Insert the drip tray and the coffee grounds drawer. Close the service door. Turn on the machine with- out inserting the brew group. The gearmotor moves back to the correct position. Turn off the machine and reinsert the brew group as described in the "Weekly Cleaning of the Brew Group" chapter.	
Coffee is not hot enough.	The cups are cold.	Preheat the cups with hot water.	
	The temperature is not correctly set.	Set the temperature as described in the "Programming" chapter.	

Machine actions	Causes	Solutions	
Coffee is too weak (see note).	This might occur when the ma- chine is automatically adjusting the dose.	Brew a few cups of coffee as described in the "Saeco Adapting System" chapter.	
	Coffee is too coarse.	Change coffee blend or adjust grinding as explained in the "Adjust- ing the Ceramic Coffee Grinder" chapter.	
Coffee does not have enough crema (see note).	The blend is unsuitable, coffee is not freshly roasted or the grind is too coarse.	Change coffee blend or adjust the grind setting as explained in the "Adjusting the Ceramic Coffee Grinder" chapter.	
No coffee is brewed, coffee is brewed slowly or drop by drop (see note).	The coffee grind is too fine.	Change coffee blend or adjust grinding as explained in the "Adjust- ing the Ceramic Coffee Grinder" chapter.	
	The circuit is not primed.	Prime the circuit (see the "Using the Machine for the First Time" chapter).	
	The brew group is dirty.	Clean the brew group (see the "Weekly Cleaning of the Brew Group" chapter).	
	The dispensing spout is dirty.	Clean the dispensing spout and its holes.	
	The machine circuit is clogged by limescale.	Descale the machine.	
Coffee leaks out of the coffee dispensing spout.	The coffee dispensing spout is clogged.	Clean the coffee dispensing spout and its holes.	
No hot water or steam is dispensed.	The hole of the steam/hot water wand is clogged.	Clean the hole of the steam wand using a pin. Make sure that the machine is off and has cooled down before performing this operation.	
	The circuit is not primed.	Prime the circuit (see the "Using the Machine for the First Time" chapter).	
	The machine circuit is clogged by limescale.	Descale the machine.	
Milk does not froth.	The Automatic Milk Frother is in- serted too deep. No milk is being suctioned.	Leave the Automatic Milk Frother to cool down. Move it slightly down- wards. Reposition it in its correct seat.	

Machine actions	Causes	Solutions
Frothed milk is too cold.	The cups are cold.	Preheat the cups with hot water.
The descaling cycle cannot be completed.	The water dispensed for the rinse cycle is not enough.	Press the on/off button and follow the instructions described in the "Interruption of the Descaling Cycle" section.
The selected product was not saved.	You exited the setting of the prod- uct via the "b" icon.	You need to confirm and save the desired product quantity via the " \checkmark " icon.



Note:

These problems can be considered normal if the coffee blend has been changed or if the machine has just been installed. In this case, wait until the machine performs a self-adjusting operation as described in the "Saeco Adapting System" chapter.

ENERGY SAVING

Stand-by



The Philips super automatic espresso coffee machine is designed for energy saving, as proven by the Class A energy label.

After 15 minutes of inactivity, the machine turns off automatically (unless a different stand-by time has been programmed). If a product has been brewed, the machine performs a rinse cycle.

In stand-by mode, the energy consumption is below 1Wh. To turn on the machine, press the "" button (if the power button on the back of the machine is set to "I"). If the boiler is cold, the machine performs a rinse cycle.

TECHNICAL SPECIFICATIONS

The manufacturer reserves the right to make changes to the technical specifications of the product.

Nominal Voltage - Power Rating - Power Supply	See data plate on the inside of the service door
Housing material	Thermoplastic material
Size (w x h x d)	215 x 330 x 429 mm
Weight	6.7 kg
Power cord length	800 - 1200 mm
Control panel	Front panel
Automatic Milk Frother	Special for cappuccino
Cup size	Up to 152 mm
Water tank	1.8 litres - Removable type
Coffee bean hopper capacity	250 g
Coffee grounds drawer capacity	15
Pump pressure	15 bar
Boiler	Stainless steel type
Safety devices	Thermal fuse

FACTORY SETTINGS

Beverage settings			
Beverage	Preset quantities	Aroma Strength	Adjustable:
Espresso	40 ml	3	20ml -140 ml
Espresso lungo	120 ml	3	20ml -140 ml
Classic Coffee	170 ml	4	140ml - 200ml
Note: the indicated values can fluctuate			

WARRANTY AND SERVICE

Warranty

For detailed information on your warranty and related conditions, please read the warranty booklet supplied separately.

Service

We want to ensure that you remain satisfied with your machine. If you have not already done so, please register your purchase at **www.philips.com/welcome**. This will enable us to stay in contact with you and send you cleaning and descaling reminders.

If you need service or support, please visit the Philips website at **www. philips.com/support** or contact the Philips hotline in your country. The contact details can be found in the warranty booklet supplied separately or at **www.philips.com/support**.

ORDERING MAINTENANCE PRODUCTS

For cleaning and descaling, use Saeco maintenance products only. You can purchase the products at the Philips online shop at **www.shop.philips.com/ service**, from your local dealer or at authorised service centres. If you have any difficulties obtaining maintenance products for your machine, please contact the Philips hotline in your country.

Contact details can be found in the warranty booklet packed separately or at **www.philips.com/support.**

Overview of maintenance products:

Descaling solution CA6700

- INTENZA+ Water filter cartridge CA6702



Grease HD5061



Coffee Oil Remover CA6704

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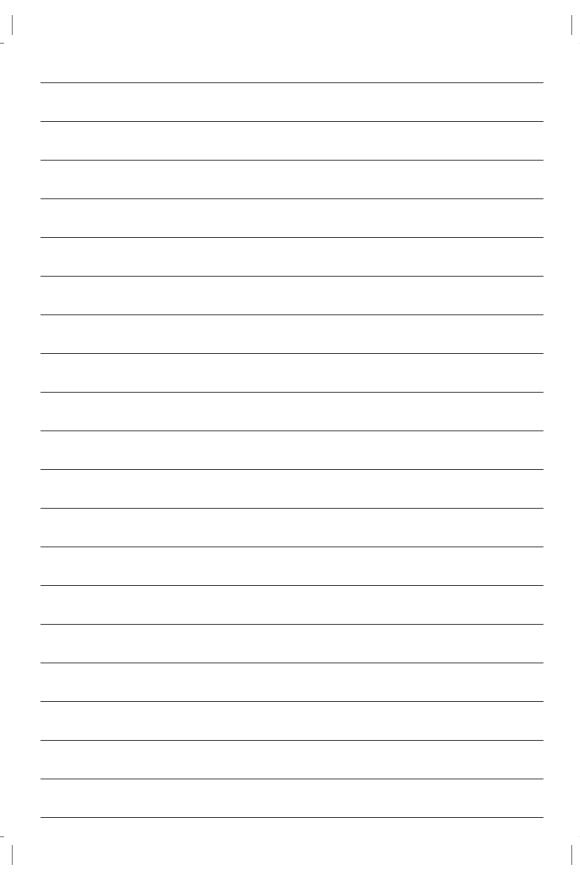
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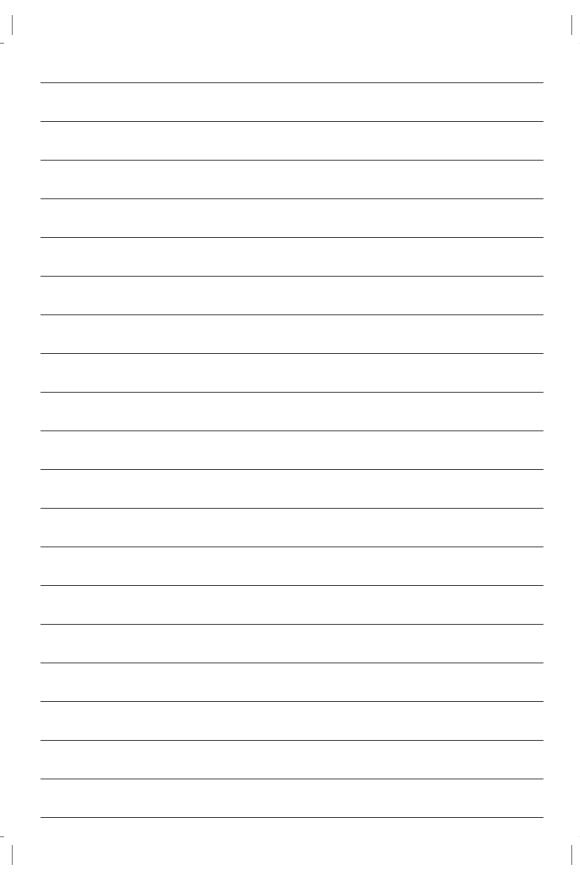


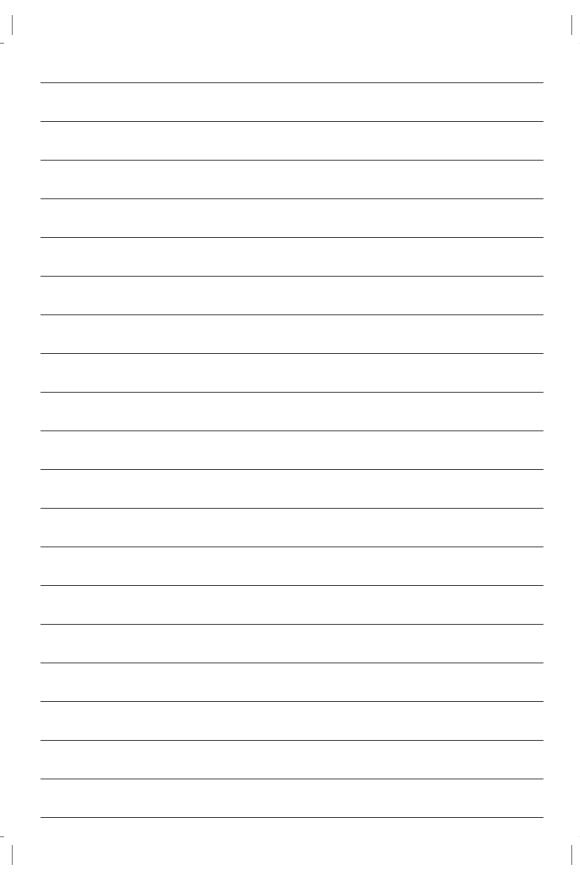
Milk Circuit Cleaner: CA6705



- Maintenance Kit CA6706







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The manufacturer reserves the right to make changes without prior notice.



www.philips.com/welcome