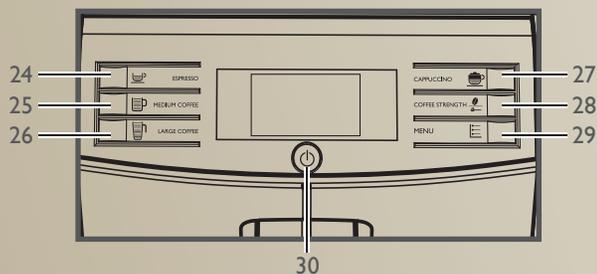


CONTROL PANEL QUICK REFERENCE

For a full understanding of functions, see the user manual.

- 24. Espresso brew button
- 25. Medium Coffee brew button
- 26. Long Coffee brew button
- 27. Cappuccino brew button
- 28. "Aroma" - Pre-ground coffee button
- 29. Menu button
- 30. ON/OFF button



TROUBLE SHOOTING

Q: Why isn't my coffee coming out hot enough?

A: The beverage temperature setting may be too low. Adjust the beverage temperature setting to Normal or High.

A: Cups may be cold. Preheat cups with hot water prior to dispensing coffee.

Q: Why is my coffee coming out so weak?

A: The machine automatically adjusts itself after brewing a few cups of coffee to optimize the extraction of the coffee to the compactness of the ground coffee. We recommend brewing 3-5 espressos before drinking to allow for this adjustment process. Refer to the "Saeco Adapting System" in the user manual for more information.

A: The coffee may be too coarse. Change the coffee blend or adjust the grind. Finer coffee grounds result in stronger tasting coffee. Refer to the "Adjusting the ceramic coffee grinder" in the user manual for more information.

Q: Why is my machine leaking water/coffee?

A: Sometimes water is drained automatically by the machine into the drip tray to manage the rinsing of the circuits and ensure optimum machine performance.

A: The dispensing spout may be clogged. Clean the holes in the dispensing spout.

Q: Why isn't the machine filling up my cup?

A: The machine's coffee lengths can be programmed. Enter the beverage programming menu and adjust the coffee length setting to your liking for every beverage. See "Adjusting the coffee length" sections in the user manual.

For more troubleshooting please refer to the User Manual.

NEED ASSISTANCE:

If you have any questions or concerns, we are always available to assist you. Please call us direct at 1-800-933-7876 or visit us at www.philips.com/saeco

Saeco

QUICK START GUIDE MINUTO CARAFE HD8773/47



PLEASE NOTE: OUR MACHINES ARE TESTED WITH COFFEE AT THE FACTORY TO ENSURE HIGH QUALITY STANDARDS. WHILE MACHINES ARE CLEANED THOROUGHLY AFTER TESTING, IN SOME CASES, COFFEE GROUNDS MAY REMAIN IN THE MACHINE.

FOR FULL INSTRUCTIONS, PLEASE REFER TO THE USER MANUAL

SET UP



1 Open lid and use handle to remove water tank. To use without water filter, rinse tank with water. Fill with fresh water up to MAX mark. Place water tank into machine. To install water filter see user manual.

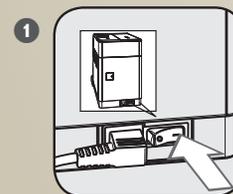
NOTE: Only use cool fresh water, any other liquid may cause damage.



2 Open coffee bean hopper lid. Slowly pour beans into hopper. Replace lid.

NOTE: Only use coffee beans. Ground, instant and flavored coffees may damage the machine.

BEFORE FIRST USE



1 Switch power button on back of machine to the "I" or ON position.

2 Turn machine on by pressing "I" button on control panel.

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- 3  Once machine turns on, it will automatically prime the circuit. When the process is completed the machine will stop automatically.

- 4 Once heated, a 1-minute rinse/self-cleaning cycle with fresh water will begin automatically. Place a container under dispensing spout to catch water.

- 5 Before using the machine for the first time a manual rinse cycle must be initialized. Place container under dispensing spout. Select the pre-ground coffee brewing function by pressing the “☕” button. Check that the selection lever is set to “ESPRESSO”. Press the “☕” button. Wait for dispensing to stop. When it has stopped, repeat this operation 2 more times.

NOTE: Do not add pre-ground coffee into the machine during this process.

- 6 Place a container under the water dispensing spout and press the “☰” MENU button. Press the “☕” button twice to start dispensing hot water through the water dispensing spout. Do this until the “no water” icon appears on the display.

OPTIMIZE YOUR COFFEE

To optimize coffee extraction to compactness of the ground coffee, brew 3-5 cups of espresso and discard BEFORE drinking.

- 1 Fill the water tank again up to the MAX level indicator.
- 2 Place a cup under dispensing spout and press the “☕” button to grind and dispense espresso.
- 3 Repeat Step 2 three-five times.
- 4 Your machine is now ready to brew coffee!

BREWING AN ESPRESSO USING WHOLE BEANS

- 1 Place an espresso cup under dispensing spout and adjust it accordingly.

- 2  Push lever downwards to select ESPRESSO function.

- 3 Press the “☕” button to select your desired aroma or strength. Press the “☕” button to start brewing.

BREWING A MEDIUM COFFEE USING WHOLE BEANS

- 1 Place a coffee mug under the dispensing spout and adjust it accordingly.

- 2  Push the lever to the up position to select the COFFEE function.

- 3 Press the “☕” button to select your desired aroma or strength. Press the “☕” button to start brewing.

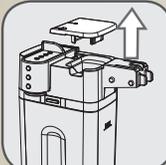
BREWING A LONG COFFEE USING WHOLE BEANS

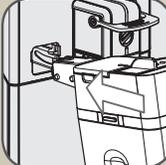
- 1  Remove lower part of the dispensing spout and place a travel mug underneath it.

- 2  Push lever to the up position to select the COFFEE function.

- 3 Press the “☕” button to select your desired aroma or strength. Press the “☕” button to start brewing.

USING THE MILK CARAFE

- 1  Remove the carafe lid and pour milk between the MIN and MAX level indicators.

- 2  Insert the milk carafe by slightly tilting then pushing the carafe towards the bottom while rotating until it is locked at the drip tray.

NOTE: Do not use force while inserting the carafe.

- 3 Slide the milk carafe dispenser right to the “☕” icon.

- 4 To make an cappuccino place a cup under the dispensing spout then press the “☕” button. For frothed milk place a cup under the dispensing spout then press the “☰” MENU button. Press the “☕” button then the “☕” button to start frothing milk.

- 5 After each use, clean milk carafe as described in the user manual.